Austin Area School Garden Collaborative Harvest Guide

PURPOSE provide clear guidance and standards to K-12 school garden programs and communities on various options for distributing the harvest from school gardens in the Austin area that can be used as a statewide model. This will take form through case studies, step by step guides and various resources.

There are various methods of harvest distribution. Our team has organized this guide into three categories:

- 1. On-site Consumption
 - o School cafeterias
 - o Classroom tastings
- 2. Direct Marketing
 - o Community supported agriculture
 - o Farm stands
 - o Farmers markets
 - o Restaurants
- 3. Donations
 - o Nonprofit or community based organizations, such as emergency food pantries
 - o Sent home with students

ON-SITE CONSUMPTION

SCHOOL CAFETERIAS

AISD Garden to Café Standards:

Only pre-washed herbs and whole produce that can be eaten raw

For vegetables: Café Manager will either replace line item with same color vegetable or serve tasting portion as an extra to the reimbursable meal. If vegetables should be served to a particular class or grade please discuss with Café Manager at or before time of delivery.

For herbs: Café Manager will sub garden herbs for purchased herbs in a standard recipe or add garden herbs as makes sense to existing recipe or use for salad topping.

the garden team a valuable experience of giving back to the community through sharing their healthy produce. Here are basic steps to donating produce from your garden:

<u>Consult Sustainable Food Center's</u> list of

Call food pantry to assess need for fresh produce and confirm their capacity to accept it Schedule atime to deliver the produce

If possible, weigh the produce in advance and record what types of fruits and vegetables were donated (keep track for future reference)

Follow up with the food pantry to see how the produce was used and if there is further interest in accepting produce donations

Below are examples of school gardens that have donated fresh garden produce to local serv providers.

In summer of 2013, the Graham Elementactpoolgarden led a "3 Sisters" yielded a large havest throughout the summer, while the garden was still being tended by volunteers. The school gardeners donated their harvest to The S