

PRODUCE

1. Grow Your Own

Community gardens, fruit trees, and edible permacultures are great ways to use a congregation's land or nearby vacant lots to produce fresh, local food.

Creating a Faith Based Community Garden by Christine Sine

<https://static1.squarespace.com/static/54c685b3e4b0f8fbaf030c60/t/5665d7420ab3773ff632d5cb/1449514818548/Community+Gardening.pdf>

A comprehensive guide from A Rocha

<https://arocha.us/wp-content/uploads/2012/05/GardenManual.pdf>

The American Community Gardening Association has loads of resources on its site including a directory of grants for community gardens. <https://communitygarden.org/>

2. Partner with a local farmer

Become a drop off point for CSA boxes.

The amount of produce in a weekly box is too much for some households, and the cost prohibitive for others. Arrange shares between singles; encourage families to donate their box when on vacation; explore opportunities for low income folks to use their EBT cards; participate in a matching program to halve the cost of a box for those on SNAP.

Do beware that some apparent CSAs are actually aggregators of fresh produce; not bad, but not directly supporting a farmer near you, and hence not building a relationship with those who grow your food.

Host a farm stand.

A Sunday farm stand is a great way for members of a parish to get to know their local farmer, ask questions about seasonality and pick up cooking tips.

Or have a farm stand in conjunction with a weekly food pantry or community meal at your congregation.

In either case, arrange to have EBT use possible, and a market match program if there is one in your area.

And once you've established a relationship with your local farmer, see if it's possible to have a farm tour for members of the congregation. Or arrange to participate in a work day at the farm.