



GROW-A-ROW

2017 FRESH PRODUCE DROP OFF LOCATIONS

WHEN VISITING A PANTRY PLEASE CALL BEFORE TO GUARANTEE SOMEONE IS AVAILABLE.

North Lansing

Advent House Ministries 485-4722
 743 N. MLK Blvd.
 M-F 9:00-4:30

Cristo Rey 372-4700 ext. 147
 1717 N. High St.
 M-Th 9:00-3:00, F 9:00-12:00

First Presbyterian Church 775-0597
 510 Ottawa St.
 M-Th 9:00-11:30, 1:00-3:30 or Call Ahead

Our Savior Lutheran 882-7750
 1515 W. Holmes Rd.
 Tu,Th,F 9:30-2:45
 Ask for Sharon

Letts Community Center 483-4311
 1220 W. Kalamazoo St.
 M-F 8:30-5:00

Northwest Initiative 999-2894
 510 W. Ottawa St.
 1st & 3rd TH of the month 10:00-11:00

The Salvation Army 484-4424
 525 N. Pennsylvania Ave.
 M-F 9:00-11:00 & 1:00-3:00
 Ask for Denise

Seventh Day Adventist 321-8238
 5400 W. St. Joseph Hwy.
 W 9:00-3:00 or Call Ahead

City Rescue Mission of Lansing 485-0145
 607 E. Michigan Ave.
 M-F 9:00-4:00
 Ask for Tim

South Lansing

Bethlehem Temp. Bread House 485-4209
 1518 S. Washington Ave.
 M-F 10:00-4:00
 Ask for Tina

Southside Community Kitchen (St Casimir Church)
 800 W. Barnes Ave. 375-2977
 MW 9:30-1:00

Crossroads (Gateway Community Services)
 3240 S. Waverly Rd. 882-7217
 24/7
 Ask for Jennifer

Lansing COGIC 882-2335
 5304 Wise Rd.
 Tu 11:00-1:00, W 6:00-8:00,
 2nd/4th Th 5:30-7:00

Outlying Areas

Bellevue Good Samaritan 269-223-2113
 122 W. Capital Ave., Bellevue
 Th 3:00-6:00 Call Ahead to Make Appt.
 Ask for Max

Helping Hands 543-8737
 600 S. Cochran Ave., Charlotte
 Tu 11:00-5:30, W 10:00-4:30,
 Th 9:00-3:30
 Ask for Bill

SIREN/ Eaton Shelter 543-0748
 520 Robinson Rd., Charlotte
 T,W,Th 10:00-3:00 or by Appt.
 Ask for Danielle

St. Mary's 543-4319 ext. 26
 807 St. Mary's Blvd., Charlotte
 T,Th 6:00-7:00pm Call Ahead for Appt.
 Ask for Kathy

Redeemer United Methodist 669-3430
 13980 Schavey Rd., DeWitt ext. 312
 Tu 10:00-2:00 & 5:30-7:00
 Ask for Suzie

First Presbyterian of Dimondale
 162 Bridge St., Dimondale 646-6183
 2nd and 4th Friday
 Call Ahead to Make Appt.
 Ask for Jill

Haven House 337-2731
 121 Whitehills Dr., East Lansing
 Everyday 8:00-8:00
 Ask for Angie

Outlying Areas Cont.

Hearts and Hands, Inc. 663-7104
 9220 Kinneville Rd., Eaton Rapids
 M,W,F 9:00-11:30

St. Peter's Eaton Rapids 663-4735
 515 E Knight St., Eaton Rapids
 Tu-Th 10:00-2:00

Haslett Food Pantry 339-8383
 1427 Haslett Rd., Haslett
 Tu-Th 10:00-12:00
 Ask for Richard

Holt Community Food Bank 699-2252
 2021 N. Aurelius Rd. Holt
 M,W 9:00-11:00 or Call for Appointment
 Ask for Bonnie

Leslie Outreach, Inc. 589-5814
 614 Mill St., Leslie
 Tu 9:00-1:00, Th 1:00-5:00, Call Ahead

Mason Food Pantry 676-1065
 118 W Oak, Mason
 M 9:00-11:00, Tu 4:00-6:00,
 Th 11:00-3:00

Safe Center (RAVE) 989-723-9716
 1300 N. Hickory St. Owosso
 M-F 8:30-4:30

Food Bank Stockbridge 917-8424
 370 Cherry St. Stockbridge
 M,F 9:00-12:00 & 1:00-3:00, W 1:00-6:00
 Ask for Karen

SunnyCrest Youth Ranch. 616-706-0378
 1301 Sun Crest Ln. Sunfield
 24/7
 Ask for Amanda

TOP TEN PRODUCE VARIETIES TO DONATE TO PANTRIES

Great due to popularity & ease of growing...

1) Summer squash (patty pan, zucchini, etc.)

Refrigerate in a plastic bag until drop off. Do not wash.

2) Cucumbers

Store in cool spot in kitchen, ~55°F, in perforated plastic bags; storage in refrigerator for a few days ok

3) Tomatoes & Tomatillos

Loses color, firmness and flavor if stored below 40°F, so do not refrigerate!

4) HARDY greens (spinach, kale, Swiss chard)

Harvest the outer leaves when the plants are sturdy and well established. Be sure to leave four to six leaves so that the plant can continue to grow and produce more leaves throughout the summer. Consider dipping greens in cool water before bagging and refrigerating before drop off.

Great due to storage capabilities...

5) Winter squash

Crops should be harvested before frost or cold nights below 50°F and cured for at least a week before storage to allow any bruises or cuts to heal.

6) Onions, leeks, shallots & garlic

Tops should be removed after at least two weeks of field or bench curing before dry cold storage of alliums

7) Beets

Long Season, Detroit Dark Red, Lutz Green Leag are all great varieties

8) Potatoes

Properly harvested and stored potatoes typically last 3 to 6 months or as long as 6 to 9 months!

9) Carrots

Trim tops to within a ½"

10) Apples

Be sure to store these crops separately from ethylene producing crops like apples; exposure to ethylene can cause bitter flavors.

When possible, harvest them cold & keep them cold!

The later the harvest can be delayed, the greater the stability in storage.

*Kohlrabi, parsnips, turnips store well, but are not as popular.

For hot meal sites like soup kitchens, churches, and Tri County Commission on Aging- who run the Meals on Wheels and Senior Dining Sites, also think about:

Herbs: mint, oregano, sage, basil, dill, chives

Peppers (dried are good too!) Just be sure to clearly label to indicate the level of hotness

For seniors, shut-ins, your neighbors...

- Small quantities of your garden produce (already cleaned is helpful)
- Raspberries, blackberries (expensive & perishable)
- Eggs and home canned items (*not allowable at pantry sites*)

A couple friendly reminders...

- No funky looking garden leftovers! If you wouldn't want to eat it, others won't either!
- Remember, what is "unique" to you, might just be "weird & unfamiliar" to others.

Recognizable & common varieties of produce are popular and desired!

Further Resources...

Harvest & Storage Options:

Gardening in Michigan:

Gleaning with the GLFB:

<http://www.reneesgarden.com/articles/harvest.html>

<http://migarden.msu.edu/>

<http://greaterlansingfoodbank.org/volunteer/gleaning>