

# Grow-A-Row Donation Program

## 2018 Fresh Produce Drop Off Locations

Your extra garden-grown produce can make a difference to those in need.

GREATER LANSING

foodbank

GARDEN PROJECT



MEMBER OF  
FEEDING  
AMERICA

PANTRY & CONTACT (if available)	ADDRESS	PHONE	DROP OFF INFO	REQUESTS/NOTES
<b>North Lansing</b>				
<b>Cristo Rey:</b> Taylor Jackson	1717 N High St 48906	517.253.8249	M-F 8-5	All donations welcome
<b>Salvation Army North:</b> Denise	525 N Pennsylvania Ave 48912	517.484.4424	M-F 9-11 & 1-3	All donations welcome
<b>West Lansing</b>				
<b>Seventh Day Adventist</b>	5400 W St Joseph Hwy 48917	517.321.8238	Wed 9-3 or call for appt	All donations welcome
<b>Letts Community Center</b>	1220 W Kalamazoo St 48915	517.483.4311	M-F 8:30-5	All donations welcome
<b>Central Lansing</b>				
<b>First Presbyterian Church</b>	510 Ottawa St 48933	517.574.5124	M-Th 9-11:30 & 12-3:30	Can also call for appt
<b>Northwest Initiative</b>	510 Ottawa St 48933	517.999.2894	M-F 9-3	All donations welcome
<b>South Lansing</b>				
<b>Bethlehem Temple Bread House:</b> Tina	1518 S Washington Ave 48910	517.485.4209	M-F 9-3	Any fresh produce
<b>Salvation Army South:</b> Breanna	701 W Jolly Rd 48910	517.394.6945	M-F 9:30-12 & 1-4	All donations welcome
<b>Southside Comm. Kitchen:</b> Marcia Beer	800 W Barnes Ave 48910	517.375.2977	M-Th 9-1	No kale/collards
<b>Crossroads (Gateway):</b> Jennifer	3240 S Waverly Rd 48911	517.899.2353	24/7, business hours preferred	All donations welcome
<b>Lansing COGIC:</b> Vishinski	5304 Wise Rd 48911	517.882.2335 517.231.5339	Tues 11-1	All donations welcome
<b>Outlying Areas</b>				
<b>Helping Hands:</b> Phil	600 S Cochran Ave <b>Charlotte</b>	517.231.2205	Tues 11-5:30, Wed 10-4, Th 9-3:30	If arrive before open, leave up front
<b>SIREN/Eaton Shelter:</b> Janet or Autumn	520 Robinson Rd <b>Charlotte</b>	517.543.0748	M-F 9-5	Any fresh produce
<b>St Mary's/St. Vincent de Paul:</b> Barb	807 St Mary's Blvd <b>Charlotte</b>	517.543.4190	Tues & Th 6:30-7	Can also call for appt
<b>Redeemer United Methodist:</b> Suzie	13980 Schavey Rd <b>DeWitt</b>	517.669.3430 x312	Tues 8:30-12, or anytime Mon if no refrigeration req.	Serve 40 families/wk All donations welcome
<b>First Presbyterian Dimondale:</b> Jill	162 Bridge St <b>Dimondale</b>	517.646.6183	Mon, Th, F 9-12 & Tues & Wed 9-2:30	All donations welcome
<b>Haven House</b>	121 Whitehills Dr <b>E Lansing</b>	517.337.2731	Every day 8am-8pm. Best is small amounts ~5pm	No squash, zucchini, beets, eggplant
<b>Heart &amp; Hands</b>	9220 Kinneville Rd <b>Eaton Rapids</b>	517.663.7104	Until 9/4: MWF 9-12 After 9/4: T 4-6 & WTh 9-12	All donations welcome
<b>St Peter's Catholic Church</b>	515 E Knight St <b>Eaton Rapids</b>	517.663.4735	Tues 10-4 & Th 2-4	Drop off at the barn
<b>Haslett Food Pantry:</b> Ruth	1427 Haslett Rd <b>Haslett</b>	517.505.3147	Tues & Th 10-12	All donations welcome
<b>Holt Community Food Bank:</b> Bonnie	2021 N Aurelius Rd <b>Holt</b>	517.388.8624	M & W 9-11	Can also call for appt
<b>Leslie Outreach:</b> Carolyn	614 Mill St <b>Leslie</b>	517.960.9456	Th 9-5 or call for appt	Thursday morning best
<b>Mason Food Pantry:</b> Debbie	118 W Oak St <b>Mason</b>	517.676.2563	M 9-11, Tues 4-6, Th 11-3	All donations welcome
<b>Safe Center (RAVE):</b> Shelly or Angie	1300 N Hickory St <b>Owosso</b>	989.723.9716	M-F 8:30-4:30	All donations welcome
<b>Stockbridge Food Bank:</b> Karen Smith	370 Cherry St <b>Stockbridge</b>	517.917.8424	M & F 9-3, Wed 1-6	Especially tomatoes
<b>Sunny Crest Youth Ranch:</b> Luke	13014 Sunny Crest Ln <b>Sunfield</b>	517.526.1245	Open 24 hours	No sweet corn

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## TOP FRESH PRODUCE VARIETIES TO GROW FOR DONATION

### 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 perforated plastic bag, in cool spot in kitchen, ~55°F. Ok to store in fridge for a few days.
- 3) **Tomatoes & Tomatillos** Loss of 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 plants are sturdy and well established. Leave 4-6 leaves so that the plant can continue to grow and produce throughout the summer. Consider dipping greens in cool water before bagging and refrigerating before dropping off.

### Great due to storage capabilities...

- 5) **Winter squash** Harvest before frost (or string of cold nights below 50F) and cure for at least a week before storage, allowing any bruises or cuts to heal.
- 6) **Onions, leeks, shallots, garlic** Cut tops after at least 2 weeks of field/bench curing before dry, cold storage.
- 7) **Beets** Consider long-season varieties, Detroit Dark Red and Lutz Green Leaf.
- 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 inch before storing.
- 10) **Kohlrabi, parsnips, turnips** Store well, but are not as popular.

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

### **IN GENERAL:**

- The later the harvest can be delayed, the greater the stability in storage.
- When possible, harvest them cold & keep them cold!

**For hot meal sites** like soup kitchens, churches, and Tri-County Commission on Aging (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 (*which are not allowable at pantry sites*)

### A couple friendly reminders...

- Please, no strange 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 and unfamiliar" to others.
- **Recognizable & common varieties of produce are popular and desired!**

### Further Resources...

Harvest & Storage Options: <http://www.reneesgarden.com/articles/harvest.html>  
Gardening in Michigan: <http://migarden.msu.edu/>  
Gleaning with the GLFB: <http://greaterlansingfoodbank.org/volunteer/gleaning>