

Grow-A-Row Donation Program

2020 Fresh Produce Drop Off Locations

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

GREATER LANSING
foodbank
GARDEN PROJECT



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A map with garden and pantry locations can be found here: www.bit.ly/G-A-Rmap2020

PANTRY & CONTACT	ADDRESS	CONTACT	DROP-OFF INFO	REQUESTS/NOTES
North Lansing				
Cristo Rey: Jaime	1717 N High St, Lansing, 48906	517.253.8272	Mon-Fri 8-3	Gardeners should speak with the receptionist upon arrival and they will call someone to assist. All donations welcome
Salvation Army North: Savannah	525 N Pennsylvania Ave, Lansing, 48912	517.484.4424	Mon-Fri 9-11 & 1-3	All donations welcome.
West Lansing				
Seventh Day Adventist: Snow	5400 W St Joseph Hwy, Lansing, 48917	517.321.8238	Wed 9-3 or call for appt	All donations welcome.
Downtown Lansing				
First Presbyterian Church	510 Ottawa St, (2nd Floor), Lansing, 48933	517.574.5124	Mon-Thurs Call between 9-11:30 to drop off before noon.	Earlier in the week is best for donations.
Northwest Initiative: Peggy	510 W. Ottawa St, Lansing, 48933	517.999.2894 (office) or 517.885.0659 (cell)	Mon-Fri 9-3. Hours have been changing due to the pandemic, so call ahead to office. (Call cell if they don't answer.)	Favorites are tomatoes: especially green or large red; collards, corn, mustard & turnip greens, smaller zucchini, cucumbers & all fruits. Please no garlic scapes, kale, or eggplant.
South Lansing				
Lansing COGIC: Vishinski	5304 Wise Rd, Lansing, 48911	517.882.2335 517.231.5339	Tues, before 8am	All donations welcome
Outlying Areas				
MSU Student Food Bank: Nicole	They pick up. (East Lansing locations preferred)	foodbank@msu.edu	Flexible	Contact by email to arrange a pickup. All donations welcome.
SIREN/Eaton Shelter: Janet or Autumn	520 Robinson Rd, Charlotte, 48813	517.543.0748	Mon-Fri 9-5	Must call ahead
Redeemer United Methodist: Suzie	13980 Schavey Rd, DeWitt, 48820	517.669.3430 x 312	Mon 8:30-4:30, Tues at 10am	No tomatoes, no food requiring refrigeration
Heart & Hands	9220 Kinneville Rd, Eaton Rapids, 48827	517.663.7104	Tues 4-6 & Wed & Thurs 9-12	Donations can be dropped off at stand anytime during open hours. Come in if you need a receipt.
Leslie Outreach: Carolyn	614 Mill St, Leslie, 49251	517.960.9456	Thurs 9-5	Thursday morning best. Favorites are tomatoes, cucumbers, squash, fruit
Mason Food Pantry: Debbie	118 W Oak St, Mason, 48854	517.676.2563	Mon 9-11, Tues 4-6, Thurs 11-3	Earlier in the week is better. No kale or spinach.
Safe Center (RAVE): Angie	1300 N Hickory St, Owosso, 48867	989.723.9716	Mon-Fri 8:30-4:30	No more than a box of each vegetable.
Stockbridge Food Bank: Karen	305 W. Elizabeth, Rm. 120, Stockbridge, 49285	517.917.8424	Mon, Wed, Fri 1-3	Tomatoes especially preferred

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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, ~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 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, people who are confined to their homes, your neighbors...

- Small quantities of your garden produce (*already cleaned is helpful*)
- Raspberries, blackberries (*expensive & perishable*)

For items not prepared in a commercial kitchen

- Items that aren't prepared in a commercial kitchen - like eggs and home canned items - can't be given to pantries or agencies. Share these items only with people you know.

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: <https://www.reneesgarden.com/blogs/gardening-resources/98156289-when-the-time-is-ripe-harvesting-vegetables-for-best-flavor>
- Gardening in Michigan: <http://migarden.msu.edu/>
- Volunteer with the GLFB: <https://greaterlansingfoodbank.volunteerlocal.com/volunteer/>