

Join us for:

National Gleaning Day – Monday, September 20, 2010

*Uniting local communities, farms and school lunch programs
across the nation for a day of harvesting healthy food for kids!*



Marin Organic celebrates a harvest at Star Route Farms, courtesy of Paige Green.



Our lil' Glean Team happily harvests from Green Gulch Farm too.

Glean (verb): to gather produce or grain left in the field by farmers

It's no secret that school lunch programs everywhere need support to effectively nourish students with the best possible foods on very limited resources. Community gleaning initiatives across the country have become an integral part of the solution for school lunches, food pantries, and community centers. In Marin County, CA, every Monday afternoon, the Marin Organic Glean Team harvests extra foods from the fields of Marin Organic member farms for the Organic School Lunch and Gleaning Program, enabling kids throughout the county to eat local organic foods at school. By supplementing weekly orders with gleaned products, this program enables 10,000 students to choose nutritious, local food options, every week, while the schools stay within their tight budgets.



Build a movement to glean in your community:

On National Gleaning Day, let's unite across the nation in this growing movement for food justice and holistic resource management. Consider this simple, empowering and adaptable solution. Mobilize your local community to celebrate gleaning initiatives for school lunches, food pantries, and senior centers everywhere, creating a food system where everyone and everything thrives!

Join gleaners across the nation on Monday, September 20, 2010:

1. **Invite your community and local farms** to sponsor a gleaning on Monday, September 20th, 2010. PTAs, church groups, non-profits, and after-school programs alike are encouraged to participate. There are several ways to help - from harvesting, to delivering the harvest, to community outreach.
2. **Connect the dots** between local school food services and farms. Ask a Food Service Director what they most need. Ask a farmer if you can glean the extras after they've harvested for markets.
3. **Celebrate your choice** to source an ingredient locally for school lunch with a special event. Educate your kids about where this food was grown. Invite students to harvest with their own hands. Label the food in the cafeteria line with a name and picture of the farmer. It's your celebration, so make it your own!

To register as a National Gleaning Partner on our website, or to join the Marin Organic Glean Team, please visit www.MarinOrganic.org/national_gleaning_day.php or email Scott@MarinOrganic.org.