



# FARM TO PANTRY

with The Conservation Foundation's  
Green Earth Harvest Certified Organic Farm Program

Food insecurity in the Chicagoland area continues to rise, with many DuPage pantries experiencing a threefold increase in demand during 2024. At the same time, much of the rescued produce from grocery stores is often unusable. Food bank produce frequently travels thousands of miles and can arrive past peak freshness.

By partnering with our Naperville farm, local pantries gain reliable, seasonal access to freshly-harvested, needed produce which delights pantry patrons and volunteers are proud to distribute.



## How it Works

### Pantry Identifies Funding, Quantities & Preferences

- Pantry identifies weekly produce needs.
- Program quantities are based on vegetable units per week which can range from 50 up to 750 units at a discounted cost of \$4,900 to \$74,000 for the 20-week season.
- A unit equates to a bunch of carrots, three bell peppers, 3-5 tomatoes, 6oz. bag of spinach, etc.
- Pantry creates Top 15 veggie preference list.






### Green Earth Harvest Creates Growing Plans

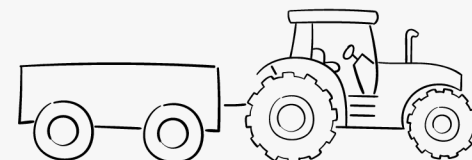
- Growing plans integrating the pantry program quantities and preferences are completed.
- Seeds are ordered and seeding begins in mid-February!

### Harvest Season: Twenty Weeks of Fresh, Local, Organic Vegetables

- Harvests begins in late June and continues for 20 weeks.
- Seasonal produce is harvested and prepared for pantries each week within 3 days of pickup/delivery.
- Weekly harvests typically include 2-5 different crops.
- Delivery to pantries is available for an additional fee.

## GROWING TO FILL THE FRESH-FOOD GAP

-  Clean, Nutrient-Rich Food
-  Great Tasting Fresh Veggies
-  Minimizes Food Miles
-  Strengthens Local Food System
-  Good For The Environment



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“Just the other day, a young family came in the pantry. ‘Head for the yellow bins, kids! That’s where the good stuff is!’ The pantry director beamed as she relayed this story to us. We were there to gauge how the new farm-to-pantry program was going, and that story said it all!”

