A Just Harvest

"The Community Kitchen"

Since 1983, A Just Harvest has provided a nutritious meal to anyone in need—no questions asked—in partnership with more than 35 religious congregations and community organizations. Together we ensure that, on any given night, as many as two hundred people from around the metropolitan area get enough to eat. (The highest number of people we have served to date on a single night is 231).

A Just Harvest welcomes people from all walks of life who are confronted with the choice between paying the rent and putting food on the table or paying for medication and getting enough to eat. It is an especially important resource for:

- Seniors living on a fixed income
- Homeless people
- Struggling Veterans
- People who have lost their jobs
- Workers whose jobs don't pay enough to cover basic needs
- Children of all ages, including providing snacks to local after school programs

The Community Kitchen directly addresses the food and nutritional needs of the community by:

- Providing to-go lunches to our neighbors everyday of the week
- Distributing and delivering groceries every Wednesday to patrons
- Handing out fresh produce at our Produce Mobile every third Monday of each month

Feeding Hunger

We feed hungry people, but we also feed our common hunger for hope, for fellowship, and for a strong sense of community. We feed people's hunger to serve, to improve our communities, to be creative, and to be a powerful agent for justice.

Why Urban Agriculture?

A Just Harvest believes in cultivating abundance to fight hunger. When we come together as a community to care for our environment, be stewards of the land's natural resources, and develop the skills to feed each other, we divest from the food systems that have created so much hunger in the first place.

In 2020, Above Ground Urban Agriculture Team produced 342 pounds of produce for the community's nutrition and wellbeing!

(AGUA) Apprenticeship: Currently A Just Harvest employs three apprentices (James, Leslie, and Curtis) with Grace NU led by Simmone, who receive on the job training, and education working in our three different growing spaces. Through the work the apprentices do we are able to grow food for the community, make it affordable and accessible, provide beautiful spaces for the community to enjoy, demonstrate food production to the community, increase awareness and interest in food production, teach others how to grow food and about all the things they are learning, and much more.

The apprenticeship covers skills and topics including:

- Organic growing:
 - o food: vegetables, herbs, fruit
 - o landscaping: flowers, native plants, ornamental perennials
 - o houseplants
- Working in three distinct grow spaces: Anthony's Garden, Gale Academy's Greenhouse, and our Hoophouse.
- Sales and distribution: selling seedlings, produce, and cut flowers through
 farm stands, plant sales, and to restaurants. Team AGUA also does free
 distributions though our Community Kitchen to make sure none of the food
 we produce goes to waste.
- Running our garden education programs for Gale students (Garden & Greenhouse Club) to teach and mentor local elementary students about growing healthy food.