

Brown Dining and The Sustainable Food Initiative present:

Harvest Crews

Want to see more local and organic food in the dining halls? Want to lend a hand in creating a more socially and environmentally sustainable food system? Be part of a Brown Dining Harvest Crew! Once a week we'll visit a farm participating in the Community Harvest Program to glean a field. We'll pack up the produce--tomatoes, zucchini, butternut squash...who knows what will be ripe--and bring it the chefs at Brown Dining for the following night's dinner. By lending a hand, you're helping to cut the cost of organic production, reduce the amount of food that goes to waste in the fields as well as save regional farmlands from development by increasing their economic viability! And how cool to sit down to a dinner you helped pick!

Harvest Dates

September 11	Saturday	2 - 5
September 18	Saturday	2 - 6
September 25	Saturday	2 - 6
October 2	Saturday	2 - 6
October 10	Sunday	10 - 2
October 21	Thursday	1 - 5
October 27	Wednesday	2 - 6
October 31	Sunday	10 - 2

For more information or to sign up, email **LocalBeets@brown.edu**