

From Surplus to Food Kiosk

GOODNESS OF HERBS

1. MOSTLY PERENNIAL
2. LOW MAINTENANCE
3. VERSATILE USAGE:
CULINARY (INCLUDING GARDEN
PIZZA AND GARDEN ROLL)
SALAD
KIEFER SHAKE
KOMBUCHA
TEA
4. ATTRACT BENEFICIAL WILDLIFE
5. AROMA THERAPY
6. EASILY MULTIPLY
7. PLENITUDE
8. MEDICINAL
9. RABBIT PROOF(... AND PEOPLE)

The successful harvests at Meg's Community Garden and The Sun Club Teens for Food Justice Hydroponic Farm have enabled us to dream about surplus. How can we make the most of it and how do we share it? We not only imagine making applesauce muffins and serving tea, and pizza and garden rolls, we imagine working with the community to use and prepare the food we grow together. We want to make both innovative and traditional foods to share, preserve and serve.

For this purpose, we believe that our next step will be to build and begin to operate a food kiosk. Our unfolding vision of how a food kiosk

would function is that it should be a physical element located on or near the "unused road" adjacent to Meg's Garden, perhaps becoming the (or one of the) defining element(s) in what we are calling the "community hub." The kiosk must be flexible enough to support a harvest to table food service amidst a seating area while also transforming easily into a market place, food truck, community food processing center, and maybe more, to hold at least 25 people.

We imagine a community initiative around the growing, sharing and processing of food, adding to its value without sacrificing nutritional quality. We understand the distinction between food security and food sovereignty. The fast food that is so plentiful in American society might be enough to keep us from hunger, but it does not nourish us, quite the opposite. As Mares and Peña suggest, we too, and in our way, "see food as more than a mere commodity, instead envisioning it as a relationship that forces us to stretch our understanding of what it means to grow and eat food justly."

To learn more or get involved with the project:

visit jamesbaldwinoutdoorlearningcenter.org or contact Founder and Director Ray Pultinas at ray@jamesbaldwinoutdoorlearningcenter.org