

Harvesting

Category:	Gardens and Site	Version:	1
Date of Issue:	01-11-08	Contact:	Green Team Coordinator

Purpose

To guide decision-making about how Northey Street City Farm's fruit and vegetable harvest is used.

Policy

1. Following one of the principles of growing only as much as you need, the Kitchen Garden has been created to provide enough food annually to provide lunch, 200 days a year, to workers, visitors and students.
2. Following the permaculture principle of sharing the surplus, the Market Garden has been created to provide produce for members and the community, which is sold at the Sunday Markets.
3. Unauthorised harvesting is not allowed, because people may harvest fruits too early, take goods that have been earmarked for lunches, etc., or harvest produce that may have recently been sprayed.

Procedures

1. Three groups conduct harvesting:
 - a. vegetables, herbs, etc. from the Kitchen Garden and wider Farms are harvested by the Green Team and permaculture students for use in lunches,
 - b. the fruit trees are harvested by a dedicated Harvest Group, which also monitors the trees for spraying and pruning needs and records the harvest volumes to assist planning for new crops, etc.,
 - c. the Market Gardens are harvested by the Market Garden Team for the sole purpose of selling produce at the Sunday Markets.
2. Specialty crops such as berries and other surplus produce are stored or preserved by the Jam Group.
3. The distribution of surplus produce is at the discretion of the Green Team Coordinator.
4. Individuals taking produce without authorisation, will be spoken to by the Green Team Coordinator.

