

WALNUT ST. HANCOCK ST.

GARDENING THE
COMMUNITY

AGENTS OF CHANGE CURRICULUM

2021 fall season following the 6 week program. This outlines our plan and sets goals for our youth and staff. This is a building and developing curriculum.

MISSION

Gardening The Community is a food justice organization engaged in youth development, urban agriculture and sustainable living to build healthy and equitable communities.

GTC operates a training program created for youth from around the Mason Square neighborhood and beyond to grow fruits and vegetables on vacant and abandoned lots. Youth receive a stipend and are taught principles of urban sustainable living and urban agriculture.

The food that is grown is sold at our Walnut Street Community Farm Store, the Mason Square Farmers Market, local restaurants, and bodegas (corner stores). Youth also bring food home to their families.

To encourage a more sustainable lifestyle, all produce is delivered to market and stores with the bikes and heavy duty bike trailers to reduce our carbon foot print, and build healthy lifestyle choices. Additionally, no pesticides or herbicides of any kind are used in the food we grow, and all work is done without any major farm equipment.

In order to irrigate crops, we utilize rain collection and water conservation methods into our growing practices. This reduces our dependence on the city water supply and shows other potential gardeners how to incorporate a low-input farming practice that is practical and sustainable.

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BIOREMEDIATION

How to approach potentially contaminated or damaged soils, and make them viable for production. Soil samples, tissue testing, microbe traps, and carbon proxy testing.

CARBON FOOT PRINT AND CLIMATE CHANGE

Lets understand, and measure our impact, individually, at home, with family, with community, and with the universe!

How much cardboard do we take in, and keep in our waste systems, and use to sheet mulch? how much gas would be used to recycle cardboard with the city?

How much food waste do we keep out of the land fill? how much compost do we create on site? how much would it have been to buy that from the companies? How much gas would have been used to get the delivery of compost?

carbon sequestration? Water retention? Beneficial insects?

COMPOST

Yea, I know.. been there done that.. But lets dive deeper. Lets record our inputs/outputs, ingredients, times flipped, and temperature. GTC will be leaders in Western Mass for small scale composting. Lets develop our systems. We will also make Ferments, teas, and inoculants. Create and maintain worm farms, and discuss cover crops.

SEASON EXTENTION

build and maintain row covers, cold frames, hoop house. think of harvesting, storing, canning, jarring. Plant crops that'll survive colder nights. Plant crops like garlic and bulbs for spring garden. Starting seeds indoors. Discuss seasonal crops.