

Michael's of Denver and My Kid's Lunch



Organic Garden Club Agreement

6425 W. 52nd Ave. Suite 2B - Arvada, CO 80002 303-778-0916

Your school will provide:

- 1) Land to cultivate a minimum of 200 square feet-example 10' x 20'
- 2) Access for our staff. If you have a locked campus over the summer, we need a key.
- 3) Water. You must have a hose that will reach the garden, and we need access.
- 4) Students! Your students will plant seeds minimally and put in row markers.
- 5) Composting. Your students will compost in the cafeteria to help grow your garden.

We will provide:

- 1) Labor to till the soil in the spring and fall.
- 2) Additional organic compost to supplement yours as needed.
- 3) Seeds and marker sticks.
- 4) Labor to weed, water, and harvest over the summer.
- 5) Preparation of ground for winter.

What benefits does the school get? As a member of Denver School Lunch Organic Garden Club, you will have an opportunity to have students participating in the planning, planting, and harvesting of an organic vegetable and herb garden. We do the heavy work. We will till, nourish, weed, and harvest all summer long. Your students will learn and see the fruits of their efforts in the fall. If possible, you can have a Farmers Market day in the fall.

What happens to the food? Over the summer we use the lettuce and early summer vegetables in our summer programs. In the fall your school will receive homemade tomato sauce, pickled cucumbers and beets, zucchini bread, fresh salsa, pumpkins for pies and breads, and herbs from all participating schools

How do we do it? We will compile the harvest from all our schools by coordinating which crops are grown where. All our produce is used in the school programs only so you will benefit by the scope of the project. We will divide the crop by total garden size contributed.

(School)	Date
Michael P. Sudak	Date
Michael's of Denver Catering	
My Kid's Lunch	
Garden Contact:	
Name:	
Phone:	
Email:	
Rev. 12/2016	