



Group Volunteer Opportunity
Description: Fresh Produce Preservation Project
Available for individuals and groups

SUPERVISOR	Lisa Murray, Dinner & Volunteer Coordinator
WHEN	Seasonal opportunity available roughly August-November
WHERE	The Gathering at Running Rebels, 1300 W Fond du Lac Ave
WHAT TO EXPECT	Do NOT wear open-toed shoes, sandals, short shorts or midriff tops. DO wear comfortable, casual clothing that may get dirty, including a cap if you have one (if not, a hairnet will be provided for you). On the job training is provided, no previous experience necessary. Volunteers will assist with chopping and dicing produce as well as blanching, freezing, canning and otherwise preserving harvested produce. Past projects have included: freezing diced peppers, canning crushed tomatoes and spaghetti sauce, canning applesauce, freezing coleslaw and making pickles.
PURPOSE OF VOLUNTEER	Produce is preserved during the summer for use in our community meal programs during the winter months when fresh fruits and vegetables are less readily available. The Fresh Produce Preservation Project (FPPP) allows The Gathering to provide additional healthy options to our guests and also allows us to be good stewards of our resources.
QUALIFICATIONS	Volunteers must be 18+ and able to work in a very hot kitchen and have some experience with using a knife. Produce volunteers are asked to volunteer as many times as possible throughout the harvest season to ensure that all produce is preserved in a timely fashion.
BENEFITS	Produce volunteers learn valuable preservation techniques such as canning and food safety. Volunteers also build community with one another and increase the overall nutritional quality of The Gathering's meals.
HOW TO SIGN-UP	To sign-up, contact: Lisa Murray, Dinner & Volunteer Coordinator, lmurray@thegatheringwis.org

Questions or comments? Contact:
414-272-4122

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