

Everyone's Harvest

Volunteer Opportunities

Nutritional Cooking Demonstrations at our Certified Farmers' Markets

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Mission: Everyone's Harvest mission is to create vibrant healthy communities and equitable food webs.

Who you will work with: Everyone's Harvest Market and Program Managers, small-scale family farmers, local vendors, and the general public.

About Everyone's Harvest:

Everyone's Harvest, a non-profit, brings people and healthy food together. We run the Marina, Pacific Grove, and Alisal Certified Farmers' Markets for the benefit of farmers and consumers alike. Everyone's Harvest strongly believes everyone deserves the right to fresh, healthy, organic, produce supplied by our local region and free public events are necessary to strengthen a community. In 2002, Everyone's Harvest started when five women (three CSUMB students) noticed the lack of local, fresh, organic produce in Marina. Together, they decided to start the Marina Certified Farmers' Market. The project was fueled by a CSUMB capstone project. In 2011, Everyone's Harvest is also involved in the Salinas-Marina Community Food Project supporting community gardens and running an Edible Education for Healthy Youth Program using the farmers' markets as an outdoor classroom to teach youth and families about nutrition, small-scale family farmers, and local produce. We greatly appreciate our volunteers; without their commitment, many Market events and activities would not be possible.

Locations and Times Available:

On-going and short term volunteer opportunities available.

- Marina Certified Farmers' Market (Marina Village Shopping Center, 215 Reservation Rd)
Sundays from 9:30 AM to 2:30 PM
- Pacific Grove Certified Farmers' Market (Central and Grand Ave, by the library and park)
Mondays from 3:30 PM to 7:30 PM

Job Description:

Promote healthy eating through a healthy cooking demonstration at the Farmers' Market. Present demonstrations of healthy recipes for Market customers utilizing fresh, seasonal ingredients available at the Markets. Hand out samples of these recipes for customers to taste. Provide recipe cards for customers to take with them. Make healthy cooking and eating easy, accessible and fun for the general public.

Desired skills and traits:

- Be nice, reliable, detailed orientated, motivated, and respectful
- Schedule and attend a 30 minute orientation with the volunteer coordinator
- Knowledgeable about healthy cooking techniques, nutrition and seasonal produce