



Ceres Community Garden

A Celebration of Connection & Abundance



In our inaugural season beginning in March of this year, 76 teens spent 1,250 hours of service learning in the garden.



Seven adult mentors are now a regular part of the garden program.



Each day in the garden includes a ½ hour break to learn and share a garden snack. In 2012 we covered the following topics: compost, worm bins, compost tea, soil, seeds and seed saving, GMOs, heirloom varieties and the history of plants, team building, eating local, different vegetables and how they grow, and eating with the seasons.



For her Gold Medal Girl Scout project, Ceres Teen Leader Jasmine Elliot worked with a local carpenter to build our Garden Shed. Teens also worked with volunteer carpenters to build the raised beds and worm bins.





The Garden Through The Season



- ♥ Starting with very poor soil in November, by January half the garden was planted in cover crops and the first beds were formed.
- ♥ In March teens began working in the garden three days a week and very quickly the garden took form and the beds were planted with vegetables, herbs and flowers.
- ♥ On the summer solstice in June more than 80 people gathered to celebrate the garden being completely planted out and producing food for the kitchen.
- ♥ By August the garden was overflowing with abundance, flower bouquets were being delivered along with the meals to all of our clients, and we had more basil than we knew what to do with.
- ♥ Thanks to Sonoma Compost and all of the love and care poured into the garden, the 2012 harvest was amazing. We had a 15 pound cabbage, a harvest of the largest onions ever, sunflowers with heads larger than anything anyone had seen. Kale, potatoes, cabbage, tomatoes, peppers, parsley, dill, cilantro, onions, bok choy, carrots, beets, and did we say basil!

- ♥ Our estimate of this first year's harvest is a retail value of \$11,000 with 1,100 bouquets of flowers for Ceres' clients and 3,000 pounds of produce:

- Kale - 365 bunches
- Broccoli - 50 lbs
- Cabbage - 372 lbs
- Beets - 220 lbs
- Carrots - 185 lbs
- Potatoes - 660 lbs
- Onions - 315 lbs
- Beans - 165 lbs
- Peppers - 157 lbs
- Tomatoes - 360 lbs
- Winter Squash - 365 lbs
- Peas - 45 lbs
- Bok Choi - 330 heads
- Parsley - 310 bunches
- Basil - a never ending supply

