

# Gardening- Related Fundraisers



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# Today's Topics

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Types of  
gardens

2

Benefits of gardening  
as a fundraiser

3

Rules &  
Regulations

4

Fundraiser Ideas

View our past Webinar on [School Gardens](#) to learn more about how to create a school garden:

1. Form a garden committee or club
2. Decide on the goals for your garden
3. Design the garden
4. Buy supplies
5. Building the garden
6. Planting the garden
7. Maintenance 8. Harvest

# Types of Gardens



Raised beds



Greenhouse



Traditional garden



Container gardens



Fruit trees and bushes



Tower  
Garden

# Gardening Grants

There are grants available to help fund school gardens:

- Green our Planet has grants for hydroponic (tower) gardens as well as for curriculum and support for traditional gardening.

[America's Largest School Garden & Hydroponic Program | Green Our Planet](#)

- GroMoreGood Grassroots garden has \$500 grants available to start or expand school gardens.

[GroMoreGood Grassroots Grant 2024 - Kids Gardening](#)

# Benefits and Rationale for Garden-Related Fundraisers

Promote health-related behaviors

Raise money for a new garden

Create sustainability for your garden program

Involve students more directly than traditional fundraisers

Teach students life and career skills

# Rules & Regulations

## Seeds, plants and whole produce are fine

“A license is not required to sell fruits or vegetables that have been grown and harvested. Produce must be stored under sanitary conditions, having removed excess dirt. Produce may NOT be cut or processed except as part of a DOH permitted food service operation.”

## There are extra regulations for processed food

Involve the health department. You may need a food permit. The health department will need to know:

- The menu – what food do you plan to serve? About how many people do you expect?
- Where will the food be prepared? (for example, no food from home is allowed)
- Where will the event be held and what kind of facilities are available (sinks, cooking equipment, etc.)?

[Planning a Fundraiser? Food Safety at Community Events \(ny.gov\)](#)

# Fundraiser Ideas



# Seedling Sale

Start seeds in tower gardens in late winter/early spring.

Transplant into small dirt pots and hold a seedling sale in late spring.

Best choices:

Tomatoes

Peppers

Eggplants

Herbs (basil, oregano, cilantro, dill)



# Plant Sale

Similar to a seedling sale, but sell larger plants in that will remain in their pots. Great if you have extra greenhouse space! Need to start a long time before the sale.

Good options:

Herbs

Succulents

Houseplants



# Seed Sales

Seed companies have seed fundraising programs. Make 40-50% of all sales.

[southernexposure.com](http://southernexposure.com)

[highmowingseeds.com](http://highmowingseeds.com)

Harvest seeds from your garden to sell.

# Saving Seeds

1

Select seeds to  
save

2

Collect seeds

3

Clean and ferment  
seeds

4

Dry and store seeds

## Select Seeds to Save

The easiest plants to save seed from are annuals that are **open-pollinated** and **self-pollinated**.

Beans, lettuce, peas, tomatoes, and peppers are great vegetables for beginning seed savers.

Flowers great for seed saving include marigold, zinnia, morning glory, cleome, nasturtium, poppy, snapdragon, and sunflower.



# Collect Seeds

Collect seed after it's been allowed to reach full maturity- this is sometimes after the point that the vegetable is ripe for eating.

- Let leafy greens bolt and produce flowers/seeds
- Pods should be dry and brown
- Cucumbers and squash should form a hard skin
- Peppers should be at full color and shriveled
- Tomatoes should be at full color



# Clean and Ferment Seeds

Seeds in dry fruit, such as lettuce, beans, peas and cole crops, are dry-processed. The mature seed can be separated from the chaff by threshing, smashing, or shelling. Physically separate the seed from the flower head, husk, or pod.

Seeds in fleshy-fruit, such as tomato, pepper, squash and melons are typically wet-processed. The fruit is cut open and the seeds removed. Place seeds in a large bowl, add water, and agitate to separate the pulp from the seeds. Plant debris, pulp, and nonviable seeds will float to the surface and can be decanted off the top. Repeat the process until the water is fairly clear.

Species, like tomato and cucumber, need to be fermented to break down and loosen the gelatinous covering around the seed.



# Dry and Store Seeds

Spread seeds over screens, coffee filters, sheet pans, or plywood and provide good airflow. Do not dry seeds on paper or cardboard as they will stick, and avoid drying in high temperatures (over 95°F) and direct sunlight. Once seeds are fully clean and dry, they can be stored.

Seeds should be kept dry and cool. A sealed glass jar can keep excess moisture out and protect seeds from pests. Store jars in a cool, dry location.

More info:

- [How to Harvest and Store Seeds | Horticulture and Home Pest News \(iastate.edu\)](#)
- [How to Save Seeds: Tomatoes, Cucumbers, Peppers, and More | The Old Farmer's Almanac](#)
- [How to Save Lettuce Seeds From Your Garden \(thespruce.com\)](#)



# Host Community Events

**Art in the Garden:** Invite local artists or students to paint or draw in the garden, then auction off their garden-inspired pieces.

**Themed Dinners:** Have a local chef prepare a farm-to-table dinner using ingredients from the garden and charge attendees.

**Planting Party:** Sell container garden kits and invite families to a garden lesson and party. Serve appetizers and snacks made from local foods.

# Sell Salads to School Staff

Have culinary students or gardening club students prepare salads that can be pre-ordered by school staff.

Works well if you have tower gardens producing a lot of lettuce and you can purchase other ingredients for interesting salads.

You can do this as a 1 time event, or create a series of different salads.

Make sure that you are following all health regulations for preparing food.



# Sell Compost or Worm Castings

If your gardening program and school cafeteria compost- you may find you produce more compost than you need!

The easiest way to sell compost is to have volunteers bag it and hold a one day compost sale at the school for the local community. (sell for \$0.05- \$0.20 per pound).

Similarly, vermi composting produces worm castings which can also be bagged and sold. (sell for \$0.50- \$2.00 per pound).



# Make and sell garden-themed crafts or host craft parties



# Fundraising using gardening related products

Fundraising ideas that are gardening adjacent (and don't require you to have a productive garden yet!)

Buying in bulk and reselling:

Compost bins

Rain barrels

Gardening tools

Plants

Bulbs

Compost

Seeds

