



A GUIDE FOR COMMUNITY EDUCATORS OF POP'S GLEANING PROGRAM

Thanks for joining POP's family of peer teachers working to share how to care for, harvest, and make use of lesser known fruits and herbs in the city's orchards! We believe ALL PEOPLE have something to learn and teach, and we celebrate the many ways people come to knowledge in their own unique experience and time. POP has put together this guide of considerations for community facilitators in establishing safe, respectful, and collaborative learning circles that honor all people and traditions.

CREATE THE CIRCLE



- Break the ice! Share names, preferred pronouns, and ask participants what brought them to the program / what they hope to learn. Pass out name tags.
- Establish the circle as a welcoming place for participants to share questions, thoughts, and experiences. "We learn in community -- together."
- Encourage participation and create space for balanced sharing. Hold space equally for extroverted / introverted participants.
- Consider how to integrate different learning styles into your programming. Work with a mix of demonstration, hands-on group work, independent work, written resource materials, verbal instruction, sampling / taste-testing, reflection.

HONOR THE HARVEST



- Offer appreciation to the tenders - recognizing many hands are involved in caring for each orchard. Make sure there is plenty left for others to harvest and enjoy.
- Only harvest plants you know well and in a way that encourages re-growth. Avoid breaking branches, or tearing plant material. Only harvest with permission/welcome.
- Use well-cleaned harvest tools - sterilize pruners, loppers, saws, & buckets with alcohol. Leave with all materials / trash you brought and returned borrowed tools.
- Consider accessibility of harvest site. Is it walkable? Is harvesting ground-level, or are ladders needed? Can this be done by children, elders, or people with special needs? Have some harvested materials ready for those who might need. Bring bags. Assemble teams.

OBSERVE FOOD SAFETY



- For any on-site food preparation, all participants must wash / sanitize hands and any materials that will come into contact with food. Pass out food-safe gloves before handling food.
- Demonstrate and discuss knife and tool safety - keeping fingers away from blades and sharp edges. Provide range of age/skill-appropriate tasks for participants. Consult guardians for permissions.
- Encourage participants to listen to their body, do their own research, and start slow when trying a new fruit or herb for the first time to determine safety.
- When discussing medicinal uses of plants, encourage participants to do their own research and consult a medical professional before using. Shared info is not intended to diagnose, treat, heal or cure.