



KIDS ROW

EDUCATION



KNOW WHERE YOUR FOOD COMES FROM



FARM TO SCHOOL

FRESH FROM THE FARM

School cafeterias are serving up some fresh produce organically grown for students locally at Pocono Organics farm.



HANDS ON TO HARVEST

TEAMWORK TO HARVEST

Planning starts months in advance to figure what produce a cafeteria will prepare. From there, the farm starts preparing for their produce.



poconoorganics.com/kids



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JANUARY SEEDLINGS



TOMATO
SEEDLINGS

MARCH - APRIL STILL GROWING



TOMATOES
STARTING



CUCUMBER



TOMATOES

FEBRUARY SPROUTS



CUCUMBER



TOMATOES

MAY SOON-TO-HARVEST

STAGES TO MARKET

1

COVER CROPS

Soil sustainability is important for our future. Cover crops help avoid soil erosion & crowding of weeds, improve soil health, and help to control pests and diseases.

2

PLANTING

Seeds start in trays to get growing underway. When small plants or "seedlings" show, they're planted in our greenhouses or fields to grow.

3

HARVESTING

When those bright, colorful vegetables are full and hearty, it's time for our farmers to start harvesting. Once harvested, it's cleaned, weighed, packaged and delivered to the school.

WHERE WE GROW

We grow year round at Pocono Organics. In cooler months, cover crops replenish the soil. Warmer months, we plant and harvest indoors and out.

FARM FACES

Meet our farm pros who helped make produce menus grow.



FARMER CHRIS
Helps plan produce with schools to get us growing



FARMER TIM
Puts our farm team to work with soil, to planting, then picking

LEARN MORE



Digital kids cookbook



Download healthy eating tips



Get your hands on farming

