

Group Volunteering



The Stop's Urban Agriculture program includes our Green Barn—a unique hub in Toronto that hosts a greenhouse, sheltered gardens, and year-round Farmers' Market—as well as community gardens nestled in West Toronto. Produce grown across our sites goes back into our emergency food and community building programs, providing high-quality and locally grown food for our neighbours.



Growing food from seed can take a lot of time and resources—and extra hands are always needed. That's where you come in!

How It Works



Support your community



Learn about food systems



Develop gardening skills

The 3-hour volunteer session will take place at one of our Urban Agriculture sites and include the following:

- Welcome and refreshments
- A tour of the space and introduction the program
- Hands-on session, which can include, preparing the growing spaces, washing plant pots and trays, harvesting produce, feeding the worm compost and other plant maintenance tasks as needed
- *Optional wood fired pizza lunch*

www.thestop.org

Build Your Visit

Option 1:

Thursday or **Friday**

\$100 per person

Maximum of **15** participants

\$800 minimum donation

Option 2:

Same as above, **plus your choice of artisanal pizza lunch:**

Sit Back and Relax

Includes 3 fixed menu pizzas cooked fresh in our outdoor wood fire pizza oven and served to volunteers by The Stop staff.

Orders must be placed 1 week in advance.

\$500 add on

The Chef Experience

Includes rolling out the dough, picking toppings, and cooking the pizza in our outdoor fire oven, facilitated by The Stop staff.

\$650 add on

Dietary preferences and allergies will be considered.

Interested?

Email lucy@thestop.org with your group size, two preferred dates, and the package you prefer. Please note: bookings should be made 1 month in advance.

THE STOP'S

ARTISANAL PIZZA

WOOD FIRED + GARDEN FRESH

THE CLASSIC

Tomato sauce base with pepperoni, mozzarella, and hot honey

FANCY FUNGHI

Pesto base with mozzarella, sautéed mushrooms, kale, and feta

GARDEN CELEBRATION

Mixed tomato and pesto base with mozzarella, roasted red peppers, red onion, zucchini, and roasted chicken

Substitutions can be requested to accommodate allergies and/or dietary restrictions.

