

Grow Jamestown 2024 Volunteer List

Mobile Market (Wednesday & Thursday)

Wednesday shifts: 8 am – 3 pm; Thursday shifts: 11 am – 6 pm

1. Greeter
 - a. Welcoming customers and providing instructions for purchase
2. Produce Packer
 - a. Picking the produce the customer wants and placing in their reusable bag
3. Order Volunteer
 - a. At the checkout stand with iPad to collect customer information and payment
4. General Volunteer
 - a. Extra help wherever it's needed!
5. Produce Pick-up
 - a. The market starts early with pick up of the produce from partnering farms, will work with driver
6. Driver
 - a. Got sick driving skills? Put them to good use driving a 15 ft moving truck or large refrigerated van around!

Local Roots (Tuesday & Wednesday)

1. Produce Organizer (shifts, 8:30 am – 4 pm)
 - a. Organizing displays and boxes of bulk produce
2. Order Volunteer (shifts, 8:30 am – 4 pm)
 - a. Collecting produce for customers and swiping their senior cards
3. Driver (8:30 – 4 pm)
 - a. Got sick driving skills? Put them to good use driving a 15 ft moving truck or large refrigerated van around!

Public Market (Saturdays)

1. Set Up (8 am – 10 am)
 - a. Setting up tents and tables for vendors who have rented, display signs, organizing new vendors, and welcoming the early customers
2. Tear Down (1:30 pm – 3 pm)
 - a. Taking down tables and tents, removing street closure signs, and temporary market materials, clean up

CSA (Wednesdays)

1. Produce Packing (10 am – 12 pm)
 - a. We get produce in bulk boxes, organizing what each share will be getting into milk crates and bags
2. Distribution (shifts, 12 pm – 7 pm)
 - a. Likely 1-2 hour shifts in the Undercroft. Checking out CSA customers with the right shares

Monday Night Café (Sunday & Monday once a month)

1. Sunday Prep (11:30 am – 1:30 pm)
 - a. Dicing veggies, cooking products, prepping salads, and other items. Usually, Nick will do a fun cooking demo! In March it was homemade pasta!
2. Monday Prep (3 pm – 5:30 pm)
 - a. Cooking off prepped foods, setting up tables, silverware, cups, plates, making drinks. Staff meal at 5 pm!
3. Dinner Service (5:30 pm – 7:15 pm)
 - a. Carry plated meals to the tables, clean up once people leave, cleaning dishes of early customers
4. Clean Up (7 pm – 8 pm)
 - a. Kitchen clean up, dishes cleaning up, sweeping dining area