*PICK YOUR OWN, VARIOUS, USA*



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| *Picture source www.co.prince-edward.va.us,*  ***GENERAL INFORMATION*** | | *tricountycommunitycouncil.com* |
| **Project name** | Pick Your Own | |
| **DE type** | Production (DP) | |
| **Producer/provider** | Various Pick-Your-Own Farms and Community Kitchens/Canneries Around the Country. A list is available at PickYourOwn.org website  Home Users produces the final products | |
| **Designer** | - | |
| **Start (year)** | - | |
| **State** | ongoing | |
| **Project location** | USA | |
| **Source of information** | pickyourown.org | |
| **Link to videos** | [-](http://www.offgrid-electric.com/) | |
| **Main contact** | - | |
| **E-mail** | [-](mailto:info@offgrid-electric.com) | |
| **Website** | http://www.pickyourown.org/  Canneries/Kitchens: http://www.pickyourown.org/canneries.htm  Pick-your-own Farms:  http://www.pickyourown.org/statelist.htm#statelist | |

***SYSTEM CHARACTERISTICS***

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| **SYSTEM CONFIGURATION:** |  |
| **Provider/s (role)** | Farmers: provides the grown vegetables and fruits in their farms to be picked  Community Kitchens/Canneries provides facilities for canning, bottling, storing and other food production |
| **Customer/s (type)** | Home User, Commercial Business |
| **S.PSS CHARACTERISTICS:** |  |
| **Unit of Satisfaction** | Access to a network of local farmers and kitchens/canneries, use of local kitchen/cannery spaces and facilities |
| **Type of S.PSS** | Type II: Use-oriented PSS: enabling platform |
| **Offered product/s (related producer/s)** | Kitchen/Canning facilities are manufactured by various manufacturers |
| **Offered service/s** | Provides the use of kitchen and food production facilities as well as a channel for collaboration, education, consultancy and certified production |
| **Ownership of the offered product/s** | Kitchen space and facility providers owns the facilities. The users own the final produced products such as canned jams. |
| **DE access payment** | Pay per period or pay per produced unit or each process for the use of kitchen/canning facilities.  Pay for product for picked vegetables and fruits from the farms  Pay for product when home users/commercial users sell the canned/packed product they produce |
| **DE system configuration** | Distributed, decentralized |

***DESCRIPTION***

Pick-your-own idea is for home or commercial users to pick their own fruits from the local farms near them. In the website PickYourOwn.org, there is a list of farms located all around the country who provides their products to be sold in this way. In the website, there is also a calendar of the harvesting time of different products.

The home users or commercial users can pick fresh vegetables and fruits in these farms or in their own farms/gardens and produce canned/bottled/packed products using the kitchen/canning facilities that are by shared/community/commercial kitchens and canneries. The users can produce products for their own use as well as to sell. A list of such kitchens and canneries who provides this service are also available in the website. Some examples are:

Prince Edward County Cannery & Commercial Kitchen co.prince-edward.va.us/cannery\_index.shtml

Glass Rooster Cannery - http://glassroostercannery.com/

Ohio State's Food Industries Center - http://foodindustries.osu.edu/home

The Shoals Entrepreneurial Center - http://www.shoalsec.com/

The Starting Block - West Michigan's Non-Profit Regional Incubator Kitchen and Entrepreneurial Center http://www.startingblock.biz/

Duval County Agricultural Canning Center - http://duval.ifas.ufl.edu/canning\_center.shtml

While some of the examples are more oriented towards home users, others are oriented towards commercial users. In most examples, they also provide information and education for production in their facilities. Some has licenses that enables users to produce for commercial use. They also function as hub for users to meet, collaborate and learn from each other.

The two common payment methods are pay for period, per produced unit/each process or the combination of both.

Prince Edward County Cannery & Commercial Kitchen charges $1.00 per day to use the Cannery plus the cost of the cans for local residents for home use. And they charge $0.25 / lb. for meat processing. For commercial clients, they have $50.00 one-time registration fee plus $10.00 per hour for use for local users. They provide Commercial Client assistance services for free of charge. (http://www.co.prince-edward.va.us/cannery\_commercial\_users.shtml)

An example of pay produced unit/each process is at Tricounty Community Council Canning Center is described in their website as:

*“The pay schedule is as follows: processing, 20 cents per pint or quart; shelling peas or beans, $3 per bushel; peeling potatoes, $3 a bushel or 75 cents per peck; pecan cracking, 20 cents; juicer, $1 per bucket; grinding beef or pork, 30 cents per pound, hog head and feet, $2.50 per set; and chopping, 50 cents per gallon.” (http://tricountycommunitycouncil.com/services/canningcenters.html)*

***SUSTAINABLE BENEFITS***

**Environmental Benefits**

*Transportation/distribution reduction: Since the users directly pick the vegetables and fruits; and produce their jams, it dramatically reduces transportation and the distribution.*

*Toxicity reduction: Because the products are produced in more a home-made fashion, it reduces the toxicity from the chemicals that are used and generated by large scale production in the factories.*

**Socio-ethical Benefits**

*Improve employment/working conditions: The farmers can make more profit by directly selling their products to the consumers.*

*Improve equity and justice in relation to stakeholders: Since the users buys the fruit directly from the farmers, the farmer can earn more money in comparison to selling their production to large factories. It removes the stakeholders between the producers and the consumers.*

*Favor/integrate the weaker and marginalized: the users with low income can benefit from the system by producing their own products getting the ingredients directly from the local farms.*

*Empower/enhance local resources: The users pick the fruits and vegetables from the local farms and produce the products in the local facilities.*

**Economic Benefits**

*Profitability/added value for companies: It also allow small businesses to emerge and profit without investing in lands for farming and production facilities. The companies that provides commercial kitchens can benefit from the business generated with this system.*

*Added value for customers: The customers can access to facilities to produce products without owning them.*

*Long term business/development risks: Since the small businesses doesn’t need to invest in the purchase of lands and the facilities, they run their business without the risk capital investment.*