

How to Host a Harvest Demo

Host a harvest demo and incorporate freshly harvested farm produce into a special dish for participants to enjoy.

Below are some examples of demo dishes to try:

- **Genovese basil pesto** for pasta or sampling on crostini
- **Fresh salsa** with fresh cilantro
- **Salmon bites** with freshly harvested dill
- **Tossed salad** with leafy greens from the farm

You'll want to complete the harvest demo during high traffic periods for higher visibility and engagement.



Supplies

- Table or cart to place in front of the farm
- Food prep gloves
- Harvesting scissors
- Large bowl for harvested produce
- Recipe ingredients
- Utensils & serving dishes

Prep & Setup

1. Check out our [marketing resources page](#) for informational handouts and demo talking points.
2. Set up a clean table or cart in front of the farm with harvesting scissors and a large bowl for harvested produce. A tablecloth is recommended.
3. Harvest and wash produce for the recipe ahead of time so it's ready to be incorporated into the recipe and plated right in front of diners. Place it on the table so it's ready for the demo.



4. Prepare the other ingredients needed for the demo dish you've selected.
5. Identify a team member to help wash the harvested produce during the demo. It's helpful to have a person available to help with restocking ingredients and serving materials so you don't have to leave the station during the demo.

Demo

1. Put on gloves and remove a GrowServe tray that's ready for harvest, placing it on the table.
2. Using the scissors, harvest the produce into the bowl on the table.
3. Have another member of your team take the produce back to the kitchen for proper washing.
4. Meanwhile, begin preparing the recipe using some of the produce you harvested from the farm before the demo.
5. Assemble the dish according to the recipe you selected (i.e. make the pesto, toss the salad together, garnish the salmon bite, etc.)
6. Serve the dish onto plates and place at the front of the table for demo participants to pick up and enjoy.

Voila! You've put on your own harvest demo.

Posting photos and videos of your demo on social media is a great way to share your sustainability efforts with others. Don't forget to tag or mention #BabylonMicroFarms or @BabylonMicroFarms so we can share your post with the larger Babylon community!

Questions about how to put on a successful demo? Don't hesitate to reach out to our team for tips and support at engagement@babylonmicrofarms.com.