



Local youth have been working hard this summer to grow a bounty of organic produce and would like to share this produce with you!
WIC and Senior Coupons accepted!

U-Pick Harvest Days

Visit the farm and **pick** your own vegetables for a fair price!

Wednesdays from 10am to 12pm June 25th- August 13th and Saturdays in September

The farm is located inside the Green Belt Forest Preserve in North Chicago. From Belvidere (Hwy 120), go south on Green Bay Rd, turn right into the forest preserve, right at the stop sign, road ends at the Green Youth Farm.

Farmer's Market

We sell a variety of produce and fresh honey!

Wednesdays from 9am to 12pm beginning mid June

GYF proudly participates in the Belvidere Park Farmers' Market in Waukegan at Lewis and Belvidere.

The Chicago Botanic Garden's Green Youth Farm Program engages youth in their local food system by growing, selling, and donating fresh, organic produce in the Chicagoland community. While learning about agriculture and food systems is one focus of the program, developing teamwork, communication, community investment, and job and personal skills is the larger goal.

Green Youth Farm operates out of three main sites. The first site established is located in the Greenbelt Forest Preserve in North Chicago, IL and employs 20 students at its 1 1/4 acre farm site. GYF's two urban, intensive, raised-bed growing sites include North Lawndale's 1/4 acre urban site on Chicago's west side, which employs 16 teens, and McCorkle Elementary School's site in Bronzeville, where 10 students participate in a gardening club and a 6-week summer program.

Students from all three sites interact closely together and enjoy many of the same program components. While sustainable growing techniques and farmers' market entrepreneurship are key elements, art and agricultural workshops, teambuilding and leadership development exercises, and healthy cooking are integral parts of each week for all three farm sites. All GYF students are encouraged to take home produce to their families and share their hard work and knowledge at home and in their communities.