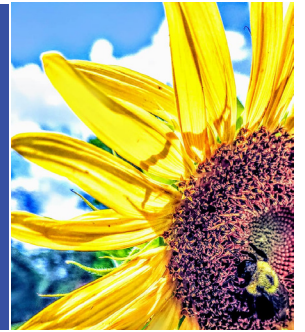


*It's not important who does the planting, or who does the watering. What's important is that God makes the seed grow.
- 1 Corinthians 3:7*



2020 Issue

LET'S BAND TOGETHER DURING THE COVID-19 PANDEMIC

Now more than ever, we're so grateful for the community that has funded, volunteered, celebrated, and advocated for Hickory Greenway Harvest through the years. At a time when everything feels uncertain, we find comfort and encouragement knowing that you care about our cause.

While much of the world has stopped, our mission at Hickory Greenway Harvest will not be placed on pause. During this time, we have continued our planting and harvesting with only our board members with the understanding safety comes first. That's why we're asking you to help us cover the cost of continuing our work together by considering a monthly donation to our mission. As the safest, simplest, and most effective way to support our gardens, your gift can help us as we adapt to ever-changing circumstances due to COVID-19 challenge.

IT'S THAT TIME AGAIN!

(Place Your Orders)



On behalf of all of us at Hickory Greenway Harvest, thank you for being a part of our community. We wish you and your family health, safety, and happiness and want you to know that together, we can overcome all things.

Please contact Marcus P. Miller (Founder of Hickory Greenway Harvest) at 704.201.1959 if you would like to help our cause.

Growing our community at this time is crucial to our organization. Thanks for all your help.

**Go to our website to donate at
www.hickorygreenwayharvest.org**

**"We have
donated over
20,000 pounds
of fresh produce
to the Hickory
Soup Kitchen
and Community."**

**Marcus P. Miller -
Founder of HGH**

1st/2nd/3rd Quarter • January - September, 2020

THANKS TO OUR GARDEN MANAGERS



Hickory Greenway Harvest

July 26 at 8:33 AM · 🌐

Let us introduce you to Walter 'Farmer' Pinkston. Walter works hard to ensure a fruitful harvest from the Veterans Memorial Garden. Walter is a U.S. Navy veteran and a HGH Board Member. Show some love and give Farmer Pinkston a shout out!



Hickory Greenway Harvest

July 28 at 5:37 PM · 🌐

Let us introduce you to Michael and Watson Willard. This team is responsible for the success of the HGH Garden at the SALT Block. Do us a favor and let them know what a great team they are.



FOR THE SAFETY OF OUR VOLUNTEERS WE CANCELED PLANTING DAYS. WE ONLY ASK OUR BOARD MEMBERS TO HELP DURING THIS PANDEMIC.

“With HGH my Kids can learn what it means to grow something.”

**Michael Willard -
Director of Public Relations**



TRANSPORTATION INSIGHT VOLUNTEERS THROUGHOUT THE YEARS FOR HGH

We have donated over 20,000 pounds of fresh produce to the Hickory Soup Kitchen and Community. This represents over 7,000 meals served to those in our community who are in the need of an alternative to eating process food they get fresh veggies from HGH.

Thanks to our Transportation Insight Volunteers for the last 5 years - Michael Willard, Marcus Miller, Renee Abernethy-Miller, Patti Valentini, Emma Sullivan, Walter Pinkston, Sarah Bracho, Ella Lint, Randy Abernathy, Kevin Como, Spencer Voelkert, Allison Huffman, Sharon St. John, Phil Mirical, Maria Cannavo, Brandon Berry (Raising Roots Farm), Carri Sparks, Henry Teague, Jackson Tate, Service in Action, past TI employees (Kathy Tiffie, Josh Carter, Rick Slaven, Michele Long), Family members and many more not listed.



HGH Veteran's Memorial Garden



SALT Block Ribbon Cutting (HGH Garden Beds)

HICKORY SOUP KITCHEN NEWS



Hickory Soup Kitchen

June 17 · 🌐

...

Thanks to Stephanie, Jacie, Jennifer, Tina, and Sally for planting HSK's summer garden! You all are awesome!! Your efforts make a real difference. Thanks for taking on this project. You ladies Rock!



Hickory Soup Kitchen

July 30 at 7:03 PM · 🌐

...

Thanks HGH!!!!!! Your hard work has a huge impact for our guests!



Hickory Greenway Harvest

July 25 at 12:14 PM · 🌐

HGH Abernethy Farm Update: We had a wonderful day harvesting the potatoes and onions. Over 500 pounds will go to the Hickory Soup Kitchen. Thanks to everyone today.



Hickory Soup Kitchen

July 9 · 🌐

...

Look at this beautiful cabbage donated from the Salt Block garden! Wow!



MD Words

July 8 · 🌐

12 heads of red cabbage, harvested at [SALT Block Foundation](#) and delivered to [Hickory Soup Kitchen](#) for [Hickory Greenway Harvest](#)!



Hickory Soup Kitchen

June 19 · 🌐

...

Hickory Greenway Harvest volunteers are awesome! Look at this beautiful produce. Thank You so much for your help!



Hickory Greenway Harvest

June 19 · 🌐

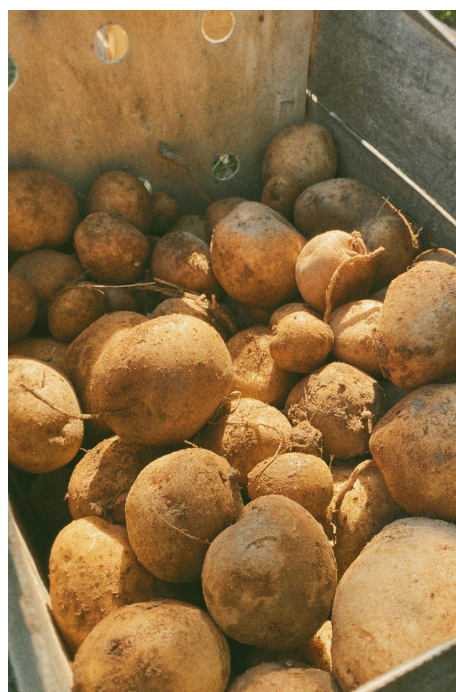
HARVEST TIME at the [SALT Block Foundation](#) garden. Thanks to volunteer helpers, about 80 pounds of beets and greens, and 70 pounds of cabbage are headed to [Hickory Soup Kitchen](#)!

HIGH ABERNETHY FARM



OVER 500 POUNDS OF POTATOES THAT WERE PLANTED BY SAVANNAH AND RENEE MILLER DUE TO THE COVID-19.

**Thanks to Randy and Dana Abernathy • Josh Carter • Michael , Watson, Lachlan Willard
• Marcus, Savannah, Renee Miller for Harvesting Potatoes and Onions.**



HARVEST 2020



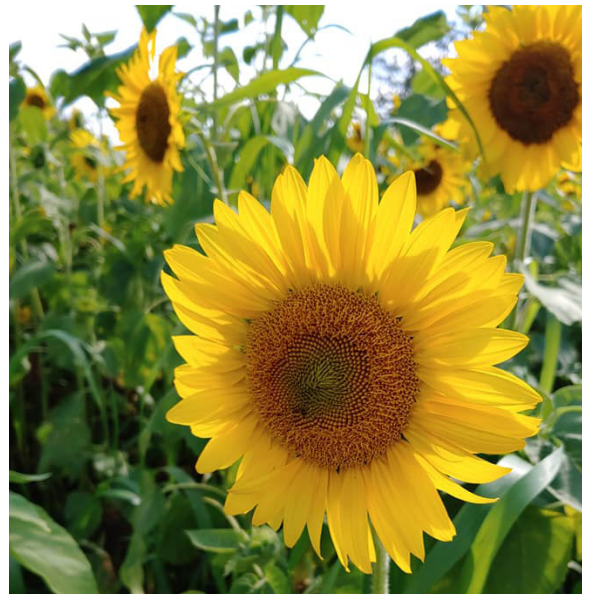
HARVEST 2020



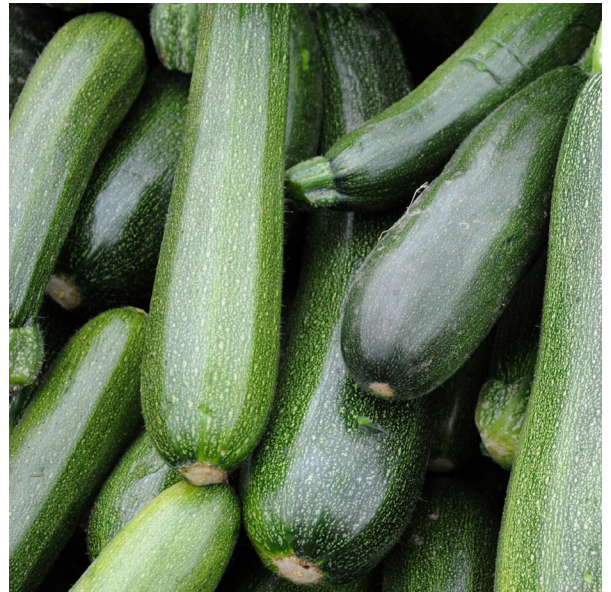
Hickory Greenway Harvest

July 11 · 🌐

Thanks to Walter Pinkston, Garden Manager/Board Member for his harvest of 150lbs of cabbage for the Hickory Soup Kitchen! GREAT job Walter!



Over 1,000 Sunflowers bloomed this year.



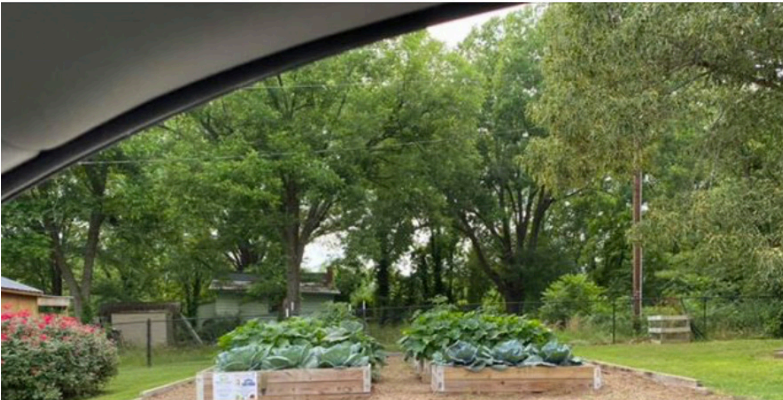
OUR COMMUNITY



Safe Harbor of NC

June 9 · 🌐

Look at this amazing vegetable garden that Hickory Greenway Harvest helped prepare!



Safe Harbor of NC

July 1 · 🌐

Y'all- our amazing volunteer, Charles, had some adorable helpers to harvest at the Greenleaf Apt. gardens. Here are some harvesting tips from Charles. Pay attention because he has a green thumb! Both girls brought home lots of veggies for dinner. One is even going to try her first fried green tomatoes.! Our Instagram account has more videos!!! Follow us @safeharbornc



Safe Harbor
Anchoring Lives Through Christ

A Christ-centered community for rebuilding, renewing, and recovery

We value Integrity,
Compassion, Humility,
Collaboration and Empowerment



Hickory Greenway Harvest

April 5 · 🌐

Our partners at Raising Roots Farm are finishing up their Aquaponics Facility...it looks awesome. It won't be long before the fresh veggies are rolling out the front door. Great work! Great family! Great partner!



Raising Roots Farm

April 5 · 🌐

Couple of shovels and some dirt. This is our idea family time on a beautiful Sunday morning. These quiet moments together remind us of the simple things we cherish in this fragile life.

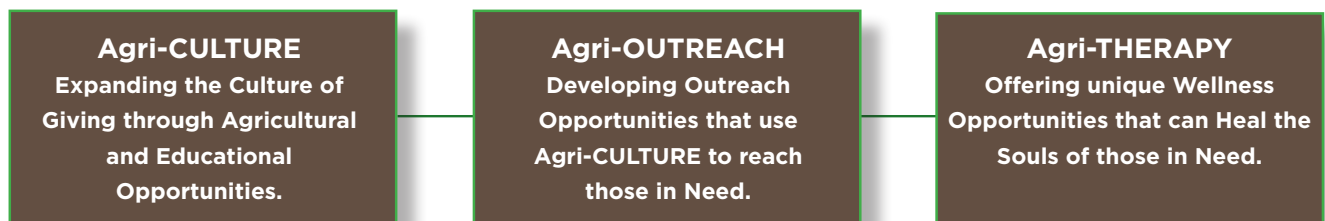
**THANKS TO BRANDON BERRY AND FAMILY FOR PARTNERSHIP
WITH OUR HGH VETERANS GARDEN.**



What can a garden grow?



Our mission is to utilize gardening as a conduit for engaging the community with charitable giving, community organization, educational outreach, therapeutic facilitation, and leadership development.



*It's not important who does the planting, or who does the watering. What's important is that God makes the seed grow.
~ 1 Corinthians 3:7*



HGH was founded by Marcus P. Miller who has a passion for helping others and garden programs that give back to the community. A group of like-minded coworkers, community leaders, and master gardeners joined Marcus to form HGH - an organization that seeks to develop leaders while teaching the community about agriculture and sustainability.

A nonprofit 501(c)(3) organization



Hickory Greenway Harvest Inc, P.O. Box 851, Hickory, NC 28603



Marcus Miller at 704.201.1959



hickorygreenwayharvest@gmail.com



hickorygreenwayharvest.org



www.facebook.com/hickorygreenwayharvest/

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RECIPES FROM OUR FAMILY TO YOURS

THIS IS MY AUNT LECKIE'S RECIPE. YUM

PICKLES

Leckie Campbell

Wash cucumbers and let stand in salt water for 6 hours or overnight. For 2 gallons of cucumbers, mix 1 cup of salt to water. Mix following:

4 1/2 c. vinegar
4 c. water

1 1/4 c. sugar
3 tsp. salt

Let mixture come to a boil. Drain cucumbers from salt water and add cucumbers to boiling mixture. When cucumbers change color slightly, remove from heat. Do not boil cucumbers. Pack in jars and seal.

REFRIGERATOR COLE SLAW

Margaret Bell

1 c. vinegar
1 c. sugar
1 tsp. mustard seed or
dry mustard

1 c. cooking oil
1 tsp. celery seed
1 tsp. salt

Mix above ingredients and bring to boil. Pour over 1 large head of cabbage, onion and pepper, cut up for slaw. Stir and put in jar or some container. Place in refrigerator until needed.

SQUASH CASSEROLE

Nancy A. Sherrill
Mrs. Don Ferrell

2 c. cooked squash,
drained
1 onion, chopped
1 egg

1/2 small pkg. Pepperidge
Farm dressing
1 can cream of chicken soup
1 stick margarine
8 oz. sour cream

Mix squash, sour cream, onion, chicken soup and egg together. Melt margarine and pour over dressing crumbs. Put half of crumbs in casserole dish. Add squash mixture. Layer remaining mixtures and bake at 350° for 30 minutes. Sprinkle top with crumbs.

FRIED OKRA

Minnie Schronce

Okra
Salt to taste

Corn meal
Salad oil

Wash and cut okra 1/4 inch to 1/2 inch thick. Combine okra, corn meal and salt in bag (plastic or brown). Shake until well coated. Place okra in wire basket with handle, then lower into deep cooking container (fish cooker is ideal) with several inches of oil brought to frying temperature. Fry to an even golden brown.

FRIED GREEN TOMATOES

Minnie Schronce

4 large green tomatoes
1 tsp. salt
1/4 tsp. black pepper

1/2 c. all-purpose flour
or corn meal
Bacon drippings or salad oil

Cut tomatoes into 1/4 inch slices. Combine flour or corn meal, salt, pepper. Dredge tomatoes with this mixture. Place in skillet containing drippings or salad oil. Fry slowly until brown, turning once.

gardeners
SPEND ALL DAY
IN THEIR
beds

PRESERVING MEMORIES - CAME FROM RENEE ABERNETHY MILLER'S RECIPE CARDS. THESE LADIES WERE THE HEART AND SOUL OF MY CHURCH. MANY WERE FAMILY AND FRIENDS. THIS IS HOW THEY FEED THEIR FAMILIES EVERY YEAR.

FACTS AND HIGH VISION

- Gardening may be a rare positive trend to emerge from the crippling pandemic, said Diane Blazek, executive director of the U.S. industry group National Garden Bureau. "We'll come out in the end and hopefully everyone will be eating better and gardening more and more self-reliant," she said.
- U.S. seed company W. Atlee Burpee & Co sold more seed than any time in its 144-year history in March as the contagious respiratory virus spread, Chairman George Ball said.
- "Planting a few potatoes can be quite a revelation to a child," said Guy Barter, chief horticulturist at Britain's Royal Horticultural Society, which has seen a five-fold rise in queries for advice on its website during the lockdown. Gardeners without yards are even planting potatoes in trash bags, he said.
- Johnny's Selected Seeds in Fairfield, Maine, saw a 270% jump in orders the week of March 16, after U.S. President Donald Trump declared a national emergency over the coronavirus.

READ MORE AT:

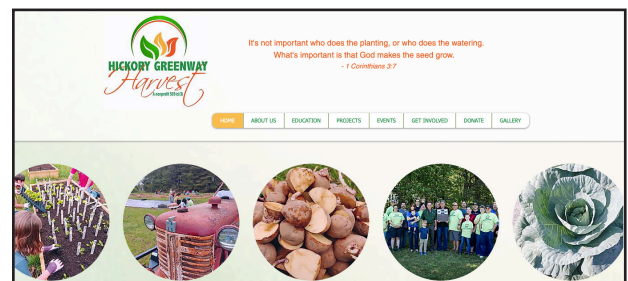
<https://www.reuters.com/article/us-health-coronavirus-gardens/home-gardening-blooms-around-the-world-during-coronavirus-lockdowns-idUSKB-N2220D3>

**THANKS FOR ALL OUR
VOLUNTEERS, SUPPORTERS,
AND BOARD MEMBERS!**

Our Vision

Hickory Greenway Harvest

One spring night in 2015, Marcus Paul Miller and his wife Renee started talking about creating a garden to teach others about the importance of planting. For 10 years Marcus helped his father-in-law, Fred D Abernethy plant their family garden. His love and devotion to Fred inspired Marcus to take the leap of faith. So as the story goes, this is why he founded HGH. Because of his passion for helping others, he wanted to create garden programs that give back to the community. Thank You Dad for believing!



<https://www.hickorygreenwayharvest.org>



<https://www.facebook.com/hickorygreenwayharvest>