

Produce

- Oyster mushrooms
- Alfalfa sprouts
- Mung bean sprouts
- Brussel sprout micro greens
- Baby butter lettuce sprouts
- Baby spinach sprouts

Rooftop Gardens for Sustainable Livelihoods

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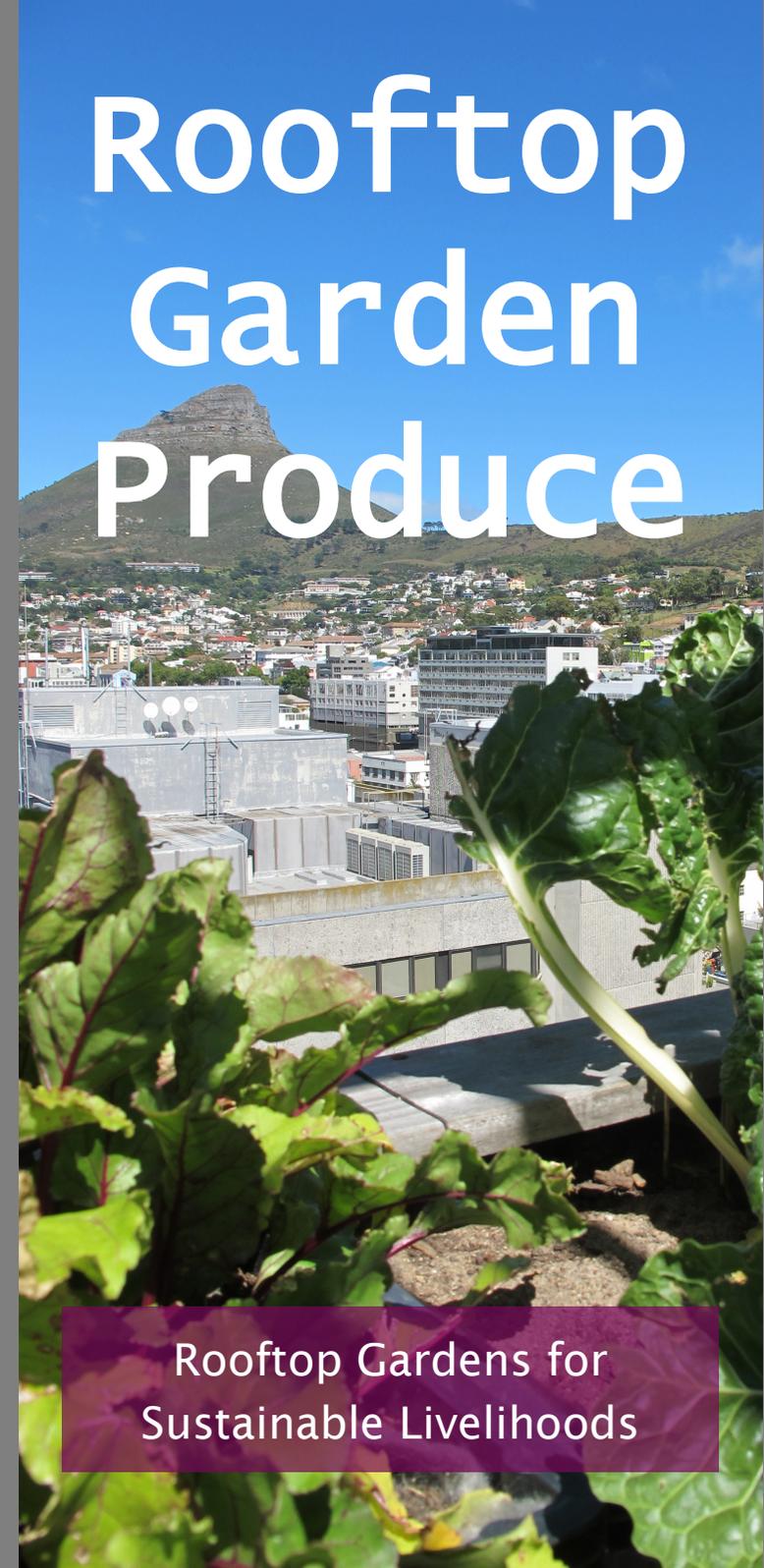
The rooftop gardening idea is property of Touching the Earth Lightly.

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touching the earth lightly
people + conservation + design

Rooftop Garden Produce



Rooftop Gardens for Sustainable Livelihoods

Programme Mission

- To develop a network of rooftop gardens producing oyster mushrooms and micro greens within the Central Business District of Cape Town.
- To employ low income workers from the city bowl and surrounding settlements to produce high quality items for your menus.

The Produce

The rooftop garden produce is grown organically without the use of pesticides locally within the Central Business District of Cape Town. The produce is distributed within hours of harvesting after washing and packaging.

Advertisement Opportunities

Consumers are increasingly aware of quality and ethical concerns surrounding food production.

Participating restaurants will be:

- Officially recognized by the city of Cape Town.
- Given a programme sign for your shop window.
- Given an icon to place next to menu items that include the rooftop garden produce.

