

#canning factory

#integration

#organic

## LA FERME DE MARCOUSSIS IS A VOCATIONAL REHABILITATION PROGRAM FOCUSED ON VEGETABLE FARMING, FOOD PROCESSING, AND THE SALE OF ORGANIC AND LOCAL PRODUCTS

Structure : Marcoussis Vegetable Gardens



Marcoussis

Île-de-France

La Ferme des Potagers de Marcoussis, a non-profit association under the French Law of 1901, is a **vocational integration program** focused on organic market gardening, food processing, and the marketing of organic and local products, offering employment contracts to people facing barriers to employment.

As a key player in the ecological and food transition, our employees in the integration program, supported by a team of technical supervisors, produce locally grown vegetables and artisanal organic preserves while receiving both group and individualized support toward their reintegration, through interviews and assessments, group workshops, company visits, and

training sessions.

Throughout the year, seasonal vegetables grown on our various plots are distributed in [weekly baskets](#) to a network of members. Our canned goods are sold in our farm shop or through partner retailers.

At the start of each week, our market gardeners select the vegetables that have reached maturity to be included in the baskets. They are then harvested by hand to preserve their nutritional quality and flavor. Our members—who are active consumers—thus enjoy the surprise of the basket's contents each week.

### Where can you pick up your basket?

- Directly at La Ferme des Potagers de Marcoussis: Chemin du Regard (behind the Parc des Célestins) 91460 MARCOUSSIS
- Basket pickup at the shop: Friday 12 p.m. – 7 p.m. and Saturday 10 a.m. – 12:30 p.m.
- or at [a pickup location](#)

An innovative platform for processing fruits and vegetables in our region, **the Conserverie** de la Ferme des Potagers de Marcoussis produces artisanal organic preserves

### An organic, local, and community-supported mushroom farm in Essonne

The mushroom farm at the Ferme des Potagers de Marcoussis is back in operation, and the production of organic oyster, button, and shiitake mushrooms was restarted at the end of 2022.

This mushroom farm project had several objectives: to repurpose old cold storage rooms (located in the Tiphaine greenhouses near the farm), create new support roles for employees in work integration programs, and diversify our production for both the weekly vegetable baskets intended for the association's members, the Farm's shop, and the artisanal cannery.

## Liens

<https://lespotagersdemarcoussis.org/>