

## FIELD TRIPS AT SUCH AND SUCH FARM

DeSoto, MO

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Hello! We are so excited that you are considering bringing your class to the farm! At Such and Such Farm we have a lot to offer but first, here's a little more info about us! We grow a variety of heirloom produce in our market garden, raise chickens for meat and eggs, we have a herd of dairy goats that we handmilk twice a day and our pigs are raised in the woods and on pasture 365 days a year! We're very passionate about connecting our community with local food. The best way to get a connection with nature and your food is by visiting the farm itself!

We are able to provide porta-potties and we have an event barn which can be used for craft/snack time. A water cooler will be provided, we suggest students bring their own personal water bottles for refills.

We have a variety of activities to choose from and some are season dependent. If there is something specific you would like us to talk about that ties in with an educational unit or another activity you would like to do, please let us know. We're open to any and all ideas! After reading the following activities below, let us know which ones you are most interested in including into your field trip and how many hours you would like to visit the farm.

***Walking tour of the farm*** (broken up into different "zones": garden, chickens, goats, pigs, woods). Students get to meet our animals and learn what it takes to take care of them as well as what the various animals of the farm provide us! They'll also get to see our garden and identify some of their favorite (and unique) vegetables, herbs and flowers!

***Nature walk scavenger hunt/exploration.*** Students will get a list of items to identify while we walk around the farm. This can be focused on colors, seasonal items or various nature objects. Students will collect these items either in a bag or an up-cycled egg carton. The nature walk can be used as a "free time" exploration activity or be done as we do a walking tour of the farm.

***Harvesting and Cooking Food.*** Students will come down to the garden to harvest ingredients for a healthy snack/communal lunch. After we harvest together, we'll take our ingredients to our processing kitchen to make a snack to share together. This depends on seasonal availability and time allowance.

***Rock painting for garden decoration.*** We LOVE art at the farm and students will have the opportunity to collect rocks and paint them. When they're dry, we'll use them to decorate our flower garden and pathways. (This is a great rain/heat contingency plan)

***Planting seeds for our pollinator garden.*** Time to get your hands dirty! We'll talk about pollinators, why they are important to our farm, the environment and what we can do to take

care of them! Using upcycled egg cartons, we'll mix soil and plant flowers that students can either take home or leave at the farm for us to plant in our pollinator garden.

***Feeding produce to the pigs.*** Our pigs are spoiled rotten and LOVE to eat produce. We work with a local produce stand and pick-up their waste produce every day. Instead of that food getting thrown away, we feed it to our pigs! Together we'll walk up in the pastured woods and toss food over the fence for our piggies to enjoy. This activity can get messy and is subject to availability.

***Making granola bars to feed our chickens.*** Our chickens are very curious and are great foragers. After we meet our chickens in the coop, we'll head up to our processing kitchen and make granola bars to feed to our chickens! In this activity, students will mix together a variety of ingredients together (no recipe required!) and pour them into pans. We'll bake them and dry them. When they're ready, we'll take a video of our chickens eating their granola bars for you to show your students!

***Morning goat milking (must be done around 9am).*** We'll demonstrate how we hand milk our goats every morning and evening. Then we'll talk about what we do with our milk and the products we make with it. Students can taste test goat's milk, cheese and cajeta (caramel sauce).

Half Day (< 3 Hours) Field Trip Pricing: Students are \$7 and chaperones are free

Full Day (3+ Hours) Field Trip + Lunch Provided: Students are \$15 and chaperones are \$10