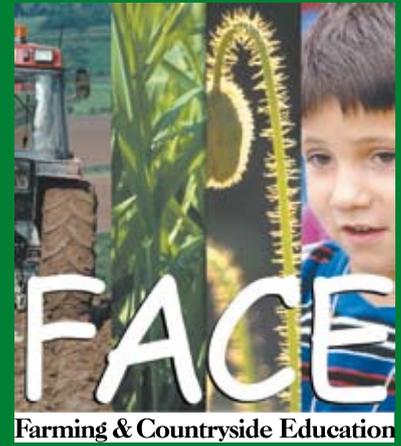


# ABOUT FACE

The newsletter of  
Farming And Countryside Education

Spring 2010 Issue 18



## Essentials for learning and life



Keeping up with the constant revisions to the curriculum is a task that FACE takes seriously. The most recent and important change is the introduction of a new primary national curriculum for 2011 following an independent review conducted by Sir Jim Rose. The significance and scale of change means that all schools will have to take stock and plan how to make the most of the opportunities.

Most striking is a quote from Sir Jim Rose where he states that '... a well-planned vibrant curriculum recognises that primary children relish learning independently and co-operatively; they love to be challenged and engaged in practical activities; they delight in the wealth of opportunities for understanding more about the world.'

Looking at what is felt to be important in that quote, there is no doubt that food and farming can help to provide the essentials for learning and life. This is an ideal moment for us to work with primary schools in a positive and constructive way to unlock the minds and hearts of their pupils.

The new primary curriculum has a strengthened focus on literacy, numeracy and ICT while offering an entitlement to a broad balanced curriculum through the creation of broad areas of learning. It recognises the value of a well-rounded school experience to succeed and that personal development is essential to wellbeing and achievement. The approaches to teaching will ensure that there is a transition from the early years through to secondary education. For more details visit:  
[www.qcda.gov.uk/curriculum](http://www.qcda.gov.uk/curriculum)

### FACE Farm member wins Chilterns Outstanding People Award 2009

Prestwood farmer Virginia Deradour's hard work to conserve wildlife and open up her farm to the public has just won her the Chilterns Outstanding People Award 2009.

Virginia works for the family firm Wren Davis Ltd at Collings Hanger Farm in Prestwood near Amersham. It is an organic farm, raising beef cattle, bronze turkeys and wheat amongst other products. Virginia's real passion is for introducing the public, and particularly school children, to life on a working farm and she has organised open days and school visits for many years.

"I find it so rewarding to host educational visits," she says. "It is really important to inform people about where their food comes from and all the benefits that farming brings to our beautiful Chiltern Hills."

"We were really impressed by Virginia's enthusiasm and professionalism," says Cathy Rose of the Chilterns Conservation Board, organiser of The Chilterns Awards. "She has given thousands of people, including children from inner city and special schools, a fascinating insight into farming and has helped them understand how the food on their plate gets there. She also understands how farming looks after our local landscapes and is a real ambassador for the Chilterns countryside."

Virginia leads regular walks for the public to learn more about different aspects of her farm including a harvest walk, a walk to meet the free range turkeys and visits to the traditional orchard.



### Bringing the countryside to school

"There is so much going on in the countryside" – positive feedback from a pupil after one of 3 successful events run by Feast, the Food and Drink Network, for the East Midlands SSFF highlighting rural career opportunities. Children arrived at school to find some unusual visitors including llamas, pigs, foxhounds as well as enormous farm machinery! These events brought together many organisations including FACE, RSPB, Peak Park, LANTRA, NFU, land-based colleges and local farms.

Over 1,000 children and staff benefited from the events, from feeder primary schools and participating secondaries. The events proved a real eye opener for students and staff as to the opportunities available in the countryside – "awesome!" was the opinion of another participant!



### Diploma support

Jane and Steve Ellsmoor, from Dorrington Hall Farm, are working with a group of Year 10 students from nearby Shavington High School in Cheshire. They are all following the Diploma in Environmental and Land-based Studies. Jane has been into the school to explain the day to day running of a mixed traditional family farm and how the HLS scheme influences management and conservation. The students have made one visit to the farm and more are planned so that an understanding of the cycles of the farming year becomes evident. It is also hoped to provide work experience placements for some of the group.

### Chilterns Environment Award for another FACE member!

Offley Hoo Farm won this year's Chilterns Environment Award in recognition of all the efforts it is making to conserve wildlife and open up to the general public.

Offley Hoo Farm has 1850 acres of rolling grassland and crops in one of the most beautiful parts of the Chilterns Area of Outstanding Natural Beauty. It is owned by Pilkington Farms and managed by Jon Birchall. The farm sells meat from its rare native breeds of sheep, cattle and pigs.

Three years ago big changes were made to the way the farm is managed and the results have been spectacularly successful. It has become a thriving local business which has also restored many acres of rare chalk downland, improved hedges, increased numbers of farmland birds and restored ponds. Farm manager Jon Birchall is really happy with the success of the new farm system: "After nearly three years of hard work in setting up our extensive livestock system it is now possible to see the rewards. It is really satisfying to operate a farming system which enhances the beautiful landscape and produces products which customers enthuse about."



### A New Addition to Uncle Henry's

2009 saw great success at Uncle Henry's Farm Shop and Educational resource and with even more school bookings for 2010 a new addition to the education facilities has been developed.

Uncle Henry's lost garden has been transformed into an area yielding promising amounts of produce ranging from broad beans to pumpkins. The walled garden and orchard have been lovingly brought back to life by Steve Ward, owner of Uncle Henry's and head gardener, Nicky Greenwood. The garden will be used solely as an educational resource, extending the amount of activities offered to school groups. Children will be encouraged to plant vegetable seeds with the gardener, explore the wild habitats, and

discover the wide range of vegetables. Steve Ward comments 'this new facility is a great plus, helping children learn not only where their food comes from but how easy it is to grow'. Nicky adds 'hopefully this will encourage children to grow their own vegetables and learn just how easy it is'.

For more information on Uncle Henry's Educational Visits please contact Frances Bowen on 01652 640308 or email [info@unclehenrys.co.uk](mailto:info@unclehenrys.co.uk).



### Environmental Sustainability

Moulton College has recently been working with schools in Northamptonshire to deliver a one day course in Environmental Sustainability to A level students. The course has been jam packed with practical activity such as pond dipping and estate work, using a selection of the vast array of resources available on the College's 665ha estate. This has been supplemented by theory sessions delivered through applied classroom learning.

The course has helped students to develop an understanding of the basic concepts of sustainability, environmental impact on the creation of goods and services, the impacts of transport on the environment and sustainable communities. It therefore complements the school's sustainability agenda and provides the opportunity for students to work in a highly applied manner in a very practical environment.

As you can imagine the students were highly delighted to develop their skills and knowledge whilst getting rather wet and muddy at the same time! 100 students have taken up this fantastic opportunity, and Moulton College is proud to announce 100% success rates to date!

Further details: [enquiries@moulton.ac.uk](mailto:enquiries@moulton.ac.uk)

### Enrichment Courses down on the Farm

Able pupils in West Sussex have access to a wide range of enrichment courses and Goodwood Home Farm is a regular venue. Children spending a Saturday on this organic farm in February learnt what is grown to feed our animals and discussed what is needed to keep healthy cows, pigs and sheep. From investigating soil they discovered how essential it is to produce almost all our food. A high point was a visit to the lambing yard, bottle feeding some lambs and seeing triplets born. The day ended with a quiz and then children, parents and siblings watched the cows being milked.



### Farms For City Children

Calling teachers and head teachers who seek a unique 'learning by doing' experience for their children. Farms for City Children is offering a free weekend for teachers to experience at first-hand the wonders of total immersion in the life of a working farm. A 'taster weekend' on 20th/21st November is a way for teachers to discover the true quality of what we offer at Nethercott, our founding farm in Devon. Come and stay on the farm – living and working together, just as the children do - and sample the life-changing effects of time spent on a Farm for City Children. For further information call Catherine Knight at Nethercott on 01837-810025 or e-mail [catherine@farmsforcitychildren.org](mailto:catherine@farmsforcitychildren.org)."



## West Midlands Food Academy

The West Midlands Regional Food Academy was launched by HRH The Princess Royal on Tuesday 1st December 2010. The RFA operates from the Harper Adams University College campus in Shropshire. It provides training, education, technical support, commercial support, mentoring and advice to the region's food and drink producers. It also works to develop the understanding of pupils and students in the West Midlands of the region's food and drink industry as a source of employment and careers, thus to increase the flow of school leavers and graduates into the industry.



Schools are able to visit the RFA for 'Food Industry Taster' days, to gain insight to farming and food production, the nature of food, food and drink processing, and the diversity and work of the food and drink industry, as well as the types of jobs and careers offered by the industry.

## Down Ampney Farm Opens Its Doors To Local Children

The Co-operative Farm at Down Ampney, near Cirencester in Gloucestershire, has opened its doors to local schoolchildren for the first time, and youngsters from Down Ampney Primary School were first to spend a day there.

As well as opening the farm's new classroom, converted from a former farm building, the children took part in The Co-operative's innovative "From Farm to Fork" educational programme which is already running successfully at seven other farms run by The Co-operative across England and Scotland. Children spend a day on a farm and experience for themselves where food comes from, and how to create healthy meals to take home to their families.

James Taylor, Farm Manager at The Co-operative's Down Ampney estate, said: "We were delighted to welcome our first school visit. It is an opportunity to bring food and farming to life for the children, and to inspire them to get passionate about food. We are looking forward to many more schools visiting in the weeks and months ahead."

For further information please contact: Steve Broughton  
steve.broughton@co-operative.coop

## Farm visit on the Llŷn

During March this year a group of children from Llŷn primary schools visited Cae'r Graig, Efailnewydd. They had an opportunity to compare modern farming methods with the traditional way of doing things. They also had a go at building a stone wall, learning about hedge-laying, planting potatoes and recognizing the characteristics and uses of native timber. In addition, the children were asked to think of names for the fields as they walked from one to the other. There will be a follow-up later, when Gwyndaf Jones will visit the schools in the summer term to make icecream with the children. The whole project was supported by Careers Wales North West.



## Children investigate the food chain

Mona Jones, who was accredited under the Countryside Educational Visits Accreditation Scheme last year, hosted a visit from the School Nutrition Action Group at Ysgol Sant Elfod, Abergele, in November. The children had come to find out about how food is produced in the local area, in preparation for a school meal which included lamb from Mona's farm. Mona also organized a farmers' market which was held on the campus shared by Ysgol Sant Elfod, Ysgol Glan Morfa and Ysgol Glan Gele, where pupils and their parents had an opportunity to meet producers of vegetables, bread, cakes, fish and meat.



## Bucks, Berks and Oxon school children grow wild on a farm

About 200 Bucks and Oxon primary school children learnt about farming and the natural environment on a farm near Great Missenden. They were taking part in an Educational Access day run by Natural England by visiting Hampden Bottom Farm which was welcoming groups from local schools.

On this Grow Wild on a Farm day, which was run in partnership with Farming and Countryside Education (FACE), the children took part in a variety of activities including Milking Maths, Willow Weaving, Munchline Monitors, Red Kite Lifecycles and Tractor Factors.

## Resources galore!

### Renewable World

The Schools Minister Diana Johnson launched the Renewable World website [www.renewableworld.org.uk](http://www.renewableworld.org.uk) at an event at Kew Gardens where school children demonstrated some of the activities available on-line. Renewable materials, such as plastics made from plants rather than oil, are rarely out of the news and they are an ideal topic to investigate with students.

A sorting activity tests students' knowledge of renewables and where they come from – why not have a go yourself? There is an interactive game where players can compare materials used in an average kitchen 100 years ago with those of the present day, and start to appreciate how our quest for cheap, convenient products has come at a high environmental cost. Players are then challenged to create a kitchen of the future.

For teachers there are detailed schemes of work and case studies. Video clips have been added of young people working in diverse roles in the industry.

The resource is funded by the DCSF Growing Schools programme which is managed by FACE.



### Teach Renewables

An essential partner in the development of Renewable World, the National Non Food Crops Centre (NNFCC), has created its own website as a gateway to inspiring resources on renewables which will get students debating as they learn everything from the fundamentals of plant science to growing your own car.

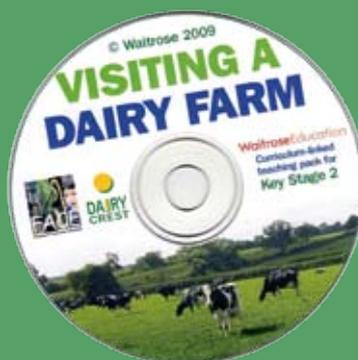
Visit [www.teachrenewables.co.uk](http://www.teachrenewables.co.uk)

### Visiting a Dairy Farm CD

A visit to a dairy farm can be an unforgettable experience for a child, a chance to discover where milk comes from and to begin to understand the work of farmers.

This new CD, produced by Farming & Countryside Education (FACE) in partnership with Waitrose and Dairy Crest, introduces primary- aged children to what goes on at the dairy farm. It can be used on its own, or as an accompaniment to a farm visit, helping children to get the most out of the experience.

For more information, and to order your FREE copy, go to [www.face-online.org.uk/visitingadairyfarm](http://www.face-online.org.uk/visitingadairyfarm)



### A la ferme – learning French around a farm visit

Following a successful maths project with local schools, Sarah Stewart of West Sussex Countryside Studies Trust at Goodwood Estate was keen to build further curriculum resources to support farm visits. She approached Elaine Minett, an Advisory Teacher for Primary Languages, West Sussex, to see if it was possible to produce resources in French. After an initial visit, Sarah supplied facts, some ideas and photos

### Hedgerows, a new hedge-ucation resource from Hedgelink

Hedgerows can be found in all areas of our countryside and towns. As well as providing us with blackberries, sloes, hazelnuts and elderflowers, they're vital for food and shelter to many birds, insects and animals, including many of our rarer species.

Aimed at children aged seven to eleven, this resource includes fun, interactive games to help them learn about hedgerows and the wildlife they support, as well as background information and activity sheets. Children can learn how to look after hedgerows, and take part in a hedgerow survey. For more information, visit the microsite [www.hedgelink.org.uk/hedgerows/index.html](http://www.hedgelink.org.uk/hedgerows/index.html)



and Elaine worked on the translation, teaching ideas and resources. The result of her project is a wonderful resource that provides for a range of abilities and covers farm animals, a farmer's day, the shepherd's year, food from the farm shop, and much more, with ppt presentations, games, activities, flashcards etc. This is now available free through the WSGfL website. <http://wsgfl.westsussex.gov.uk/ccm/content/curriculum/mfl/ks2/cross-curricular-resource-packs/french/download-on-the-farm.en>

Merci Elaine!

Sarah Stewart  
EO, West Sussex Countryside Studies Trust  
Goodwood Estate

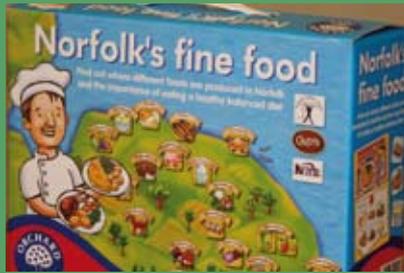
## Resources galore!

### Norfolk's Fine Food

The children of Kinsale Junior School in Norwich rose to the Challenge but never dreamt that their prize winning game would be on sale in toy shops across the country!

The Aquila Club at Kinsale responded to the Norfolk Food and Farming Challenge and devised a board game that promotes some of the fine food produced in Norfolk.

Orchard Toys have produced the game and it's been on sale since Christmas with a donation to East Anglia Children's Hospice for each game sold. Further information from: [office@kinsalejunior.norfolk.sch.uk](mailto:office@kinsalejunior.norfolk.sch.uk)



### Food labelling

A Defra-sponsored project taking place is exploring food labelling: not the nutritional information, but labels relating to assurance schemes such as those provided by Soil Association, LEAF and Red Tractor. What do these labels mean? How can pupils be challenged to question these labels and hence learn more about how our food is produced?

Again, a teacher group has been meeting to examine the issues behind the labels and the origins of the schemes and new teaching materials are now being devised.



### Grow Your Own Potatoes has a new website

Grow Your Own Potatoes, organised by Potato Council, has a new website for primary school teachers. [www.potatoesforschools.org.uk](http://www.potatoesforschools.org.uk)

Linked to the UK curricular, the site features downloadable resources including worksheets, PowerPoint presentations and factsheets. In addition, videos, recipes, games and colouring sheets all provide interactive ideas for classroom activities.

Sue Lawton, Potato Council said: "Teachers are always looking for classroom ideas and our new look website means we can now help more teachers than ever before."

This year, thousands of primary schools across the country have a chance to win an allotment makeover by taking part in the biggest ever Grow Your Own Potatoes project. Nearly half a million pupils will be planting their potatoes in March and carefully nurturing them before harvesting their crop in June. During this time Potato Council are inviting schools to upload their pictures and stories via [www.potatoesforschools.org.uk](http://www.potatoesforschools.org.uk).

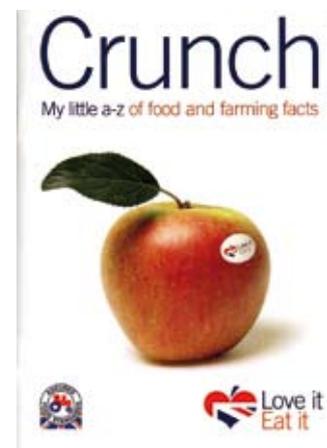


### Crunch in demand!

A dedicated group of individuals came together in 2005 with a passion to develop materials which would not only reconnect customers but also help ensure they understood the linkage between the food purchase choices they make and their own health, their economy, the rural environment and their countryside. Presented and printed to a very high standard, "Crunch – my little A-Z of food and farming facts" was designed to be informative and attractive for primary age school children.

In 2008 the group decided to offer the project management to FACE and in the last year alone over 10,000 copies have been distributed on request.

FACE is now looking for sponsorship to print yet more copies of this popular booklet in time for the summer season of shows and events. Sponsors will be acknowledged on the booklet. For further information, please contact [janet@face-online.org.uk](mailto:janet@face-online.org.uk) 024 7685 3089



### Latest CPD programme from Growing Schools and RHS

This year all the training for Growing Schools and the RHS is being promoted and administered together. So whether you want to grow fruit and veg, encourage wildlife, keep animals at school or find out how gardening can support the new primary curriculum there's a training course to help at [www.growingschools.org.uk/Training](http://www.growingschools.org.uk/Training)



### Care Farming Case Studies

A series of case studies about care farming has been prepared to help people realise the many different ways in which farms are working with schools on issues such as disability and disaffection.

Care Farming combines “care of the land with care of people.” An increasing number of farmers are using this premise in their work with students who are excluded, under-achieving or not attending school, with very satisfying results.

The Care Farming Case Studies are now available on the FACE website.



### Milestone in farmer training scheme

When a group of like-minded organisations first came together to form the Access To Farms partnership, they would never have anticipated how successful their farmer training scheme would become!

The Countryside Educational Visits Accreditation Scheme (CEVAS) goes from strength to strength and the 1000th farmer recently achieved accredited

### Breakfast at Newbury

For the first time this year, the Newbury and District Agricultural Society decided to support the annual HGCA National Farmhouse Breakfast Week by offering Primary Schools across Berkshire Breakfast Workshop mornings. These proved to be very popular and in no time at all twelve schools had signed up, running the workshops over three weeks, with over 300 pupils.

Each school received demonstrations on making porridge and breakfast smoothies, which the children enthusiastically sampled, they played some breakfast themed games, had a talk about the story of milk with assistance from our milking cow, Buttercup and finally planted oat, wheat and barley seeds to grow on at home. The workshops were very enthusiastically received by schools and were a fun way of conveying the message that breakfast is the most important meal of the day.



### Breakfast at the Ministry returns

Hundreds of hungry breakfast fans descended on Rotherham in January to enjoy an all-day breakfast extravaganza organised as part of Farmhouse Breakfast Week.

The event - 'Breakfast at the Ministry' - saw North East farmers joining forces with staff at Jamie Oliver's Ministry of Food for the second year running. FACE North East Co-ordinator David Thompson contributed by taking along seeds, posters and resources and ran an activity making flour with grain mills. The aim was to give people the chance to sample some great breakfast dishes, but also find out how the best ingredients are produced right on their doorstep.

Local farmers set out to show how the ingredients for pancakes and smoothies get from farm to fork. People were challenged to test their knowledge of farm crops, have a go at grinding flour or pressing rapeseed oil, before finally seeing those ingredients used in an all-day pancake bar.

Also as part of Farmhouse Breakfast Week two school events were organised on the theme of 'what's in your hot buttered toast'. Children at Abbeyfields School in Morpeth and Neasden Primary School in Hull tried their hand at milking and butter-making plus grinding flour and kneading dough.



## Business Rates – Are you ready for your 2010 Rates Assessment?

The 2010 Rates Assessment period is now upon us and the new rateable values come into force from April 2010. Rateable Values (RVs) for businesses are reviewed on a 5-year cycle. You should now have your new Rating Assessment! But is it right?

The new RV Assessments come into force from April 2010. If correctly assessed, it should be based upon the "open market rental value" of your property as at April 2008. The level of rates you pay depends on your buildings and activities on site and most important factors such as education features, moveable structures and other facilities cannot be dismissed. Car parks, education and activity rooms, restaurants areas, kitchens, offices are all subject to a Rateable Value charge.

For more information contact Barry Davies, [info@daviesandco.co.uk](mailto:info@daviesandco.co.uk)

## Free Educational Trips and Materials for Schools

The Recipro8 Rewards™ programme offers a wide range of products and experiences to support schools in curriculum delivery and associated Growing Schools activities. All of these are available for FREE!

The products include seeds, hen houses, a range of tools for children and compost bins.



The experiences include visits to venues such as farms, free transport to these locations and others and courses.

The schemes are simple to start and manage. You gain Recipro8 Points™ for the mobile phones, inkjet cartridges and toners that you collect for recycling.

For full details visit [www.recipro8.co.uk](http://www.recipro8.co.uk), or you can call the Recipro8™ team on 0845 194 8288.

## How can pets benefit your school and your pupils?

For resources for schools that are creative, crafty, educational and fun, from animal masks to colouring in activities, and some inspiring lesson plans, go to [www.nationalpetmonth.org.uk](http://www.nationalpetmonth.org.uk)  
A registered charity with the goal of improving the welfare of pets.



Why not get involved?

National Pet Month takes place from 1st week in April to 1st week in May



## Sponsorship opportunity!

FACE would be pleased to hear from any organisation which would be interested in sponsoring a future edition

## Criminal Records Bureau Disclosures

If you are an organisation that wishes to use Criminal Records Bureau (CRB) checks as part of your recruitment or appointment processes, FACE may be able to help you by supplying the necessary forms and guidance. Our charges are very competitive: only £20 per application for non-members and £15 for FACE members. (In addition the CRB makes a charge of £36 for all applicants except volunteers).

If we can help you with CRB Disclosures, please telephone 024 7685 3089 or email [janet@face-online.org.uk](mailto:janet@face-online.org.uk)

## FFS/FACE First Regional Conference Gets To Grips with the Curriculum!

The first FFS/FACE Regional Conference took place at Mount Pleasant School Farm in Worcestershire.

FACE West Midlands co-ordinator Brian Hainsworth rose to the challenge of making the study of the new primary curriculum for 2011 a fun experience! The hard work was rewarded with a substantial lunch and delegates enjoyed the chance to meet each other and



exchange ideas.

The afternoon was divided between a tour of the farm with Centre Manager Nina Hatch, braving the elements to visit the pig, the chickens and the cattle; and an active workshop with Jo Perry of Staffordshire Wildlife Trust.

FACE, Arthur Rank Centre, Stoneleigh Park, Warwickshire, CV8 2LG

Bill Graham 024 7685 8261, Janet Hickenbottom 024 7685 8261  
[enquiries@face-online.org.uk](mailto:enquiries@face-online.org.uk), Fax 024 7641 4808, [www.face-online.org.uk](http://www.face-online.org.uk)

FACE helps young people learn more about food and farming in a sustainable countryside.  
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