

# FACE Wales

## Autumn 2008



### Countryside Experience at Usk

Students at Coleg Gwent's Usk Campus organised a week of activities for hundreds of local primary school children. Pupils got the chance to step outdoors to see the farm animals, as well as ride on a tractor, take part in pond dipping and walk along the College's nature trails. Countryside Management lecturer Kelvin Vater said "They take part in wood crafts, bug hunts, seed planting as well as feed and handle the small animals. They get to learn all about the environment and it gives them a thorough overview of the countryside".

### Grow it, cook it, eat it

Edwina Hart, Minister for Health and Social Services, was at the launch of 'Grow it, Cook it, Eat it' at Scolton Manor Country Park near Haverfordwest in September. Now in its sixth year, it teaches nine to eleven-year-olds where food comes from, what is produced locally, seasonal cookery, nutrition, the conservation of the environment, the history of

farming, and food safety. Nearly 1200 children from 37 primary schools took part in workshops. Teachers received packs to take back to school, including information from FACE.



### CEVAS courses

More training courses for farmers wishing to host school visits will be held over the winter. So far nearly 40 people in Wales have been accredited under the scheme, and enjoyed meeting other farmers and being part of the move towards outdoor learning. For more details, contact FACE Cymru.



### Biodiversity in Powys

Funding for transport provided by the John Spedan Lewis Trust, via FACE and the CAFE Project, enabled pupils at three Powys primary schools to study wildlife on local farms last summer. Heather moorland, river flora and fauna and highland cattle grazing all featured on the visits.



### Learning more about food

Agricultural consultant Jon Harrington has been going into schools in the Brecon area to help children understand where their food comes from. Following a discussion about their breakfast foods, they sow wheat, barley, oats, peas, beans, sunflowers and tomatoes, studying the crops as they grow, managing weed and pest control, and researching what each crop could be used for. All the children who took part last year earned Syngenta 'Young Scientist Project' caps.

### Making sausages

Year 8 pupils at three Monmouthshire secondary schools took part in a project recently to design a new sausage. At a visit to Trealy Farm Charcuterie, they fed pigs, handled sheep and milked goats, tasted sausages made on the farm and then went on to devise their own recipe using various spices, herbs and fruits. Pupils from the three schools then prepared and cooked their sausages in front of an audience at the Abergavenny Food Festival. The winner was Monmouth Comprehensive School with 'The Monmouthful', which is now being sold in the school's canteen. Funding from the Welsh Assembly Government will allow this project to be developed further.

### Contacts

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See our website for more information:

[www.face-cymru.org.uk](http://www.face-cymru.org.uk)

# FACE Cymru

## Hydref 2008



### Profiad o Gefn Gwlad ym Mrynbuga

Trefnodd myfyrwyr o Gampws Brynbuga, Coleg Gwent wythnos o weithgareddau ar gyfer cannoedd o blant ysgolion cynradd lleol. Cafodd y disgyblion gyfle i gamu allan i weld yr anifeiliaid fferm, yn osystal â mynd ar gefn tractor, cymryd rhan mewn dipio mewn pyllau a cherdded ar hyd llwybrau natur y Coleg. Dywedodd Kelvin Vater, darlithydd Rheolaeth Cefn Gwlad, "Maent yn cymryd rhan mewn crefftiau coed, chwilio am bryfed, plannu hadau yn ogystal â bwydo a delio efo anifeiliaid bychain. Cânt ddysgu am yr amgylchedd ac mae'n rhoi gorolwg drylwyr iddyn nhw am gefn gwlad."

### Tyfwch e, coginiwch e, bwytewch e

Roedd Edwina Hart, Gweinidog Iechyd a Gwasanaethau Cymdeithasol yn lansiad 'Tyfwch e, Coginiwch e, Bwytewch e' ym Mharc Gwledig Scolton Manor ger Hwlfordd ym mis Medi. Yn awr yn ei chweched flwyddyn, mae'n dysgu disgyblion rhwng naw ac unarddeg oed o le mae bwyd yn dod, beth sy'n cael ei gynhyrchu'n lleol, coginio tymhorol,

maethiad, cadwraeth yr amgylchedd, hanes ffermio a diogelwch bwyd. Cymerodd bron i 1200 o blant o 37 ysgol gynradd ran yn y gweithdai. Derbyniodd athrawon becynnau ar gyfer yr ysgolion, yn cynnwys gwybodaeth gan FACE.



### Cyrsiau CEVAS

Cynhelir mwy o gyrsiau hyfforddi i ffermwyr sy'n dymuno croesawu ymweliadau o ysgolion yn ystod y gaeaf. Hyd yn hyn mae bron i 40 o bobl yng Nghymru wedi cael eu achredu o dan y cynllun. Maent wedi mwynhau cyfarfod â ffermwyr eraill a bod yn rhan o'r broses o ddysgu yn yr awyr agored. Am fwy o fanylion cystyllwch â FACE Cymru.



### Bioamrywiaeth ym Mhowys

Mae cyllid ar gyfer trafndiaeth a ddarparwyd gan Ymddiriedolaeth John Spedan Lewis, drwy FACE a Phrosiect CAFE, wedi galluogi disgyblion mewn tair ysgol gynradd ym Mhowys i astudio bywyd gwylt a ffermydd lleol yn ystod yr haf diwethaf. Roedd rhostir grug, fflora a ffawna afonydd a gwartheg yr ucheldir i gyd yn rhan o'r nodweddion ar yr ymweliadau.



### Dysgu mwy am fwyd

Mae'r ymgynghorydd amaethyddol Jon Harrington wedi bod yn mynd i ysgolion yn ardal Aberhonddu i helpu plant ddeall o ble mae eu bwyd yn dod. Yn dilyn trafodaeth am eu bwydydd brechwast, cawsant hau gwenith, barlys, ceirch, pys, ffa, blodau'r haul a thomatos, astudio'r cnydau fel y maent yn tyfu, yn rheoli chwyn a phlâu, ac ymchwilio i beth gall pob cnwd gael ei ddefnyddio. Enillodd pob plentyn a gymerodd ran y llynedd gap 'Prosiect Gwyddonydd Ifanc' gan Syngenta.

### Gwneud selsig

Cymerodd ddisgyblion Blwyddyn 8 mewn tair ysgol uwchradd yn Sir Fynwy ran mewn prosiect yn ddiweddar i gynllunio selsig newydd. Ar ymweliad i Trealy Farm Charcuterie, buont yn bwydo moch, delio efo defaid a godro geifr, blasu selsig wedi'u gwneud ar y fferm ac yna mynd ymlaen i ddyfeisio eu rysâit eu hunain gan ddefnyddio perllysiau, llysiau a ffrwythau. Yna bu'r disgyblion o'r dair ysgol yn paratoi a choginio eu selsig o flaen cynulleidfa yng Ngwyl Fwyd Y Fenni. Yr enillydd oedd Ysgol Gyfun Mynwy gyda'r 'Monmouthful' sy'n cael ei werthu yng nghantîn yr ysgol. Bydd cyllid oddi wrth Llywodraeth y Cynulliad yn caniatáu i'r prosiect hwn gael ei ddatblygu'n ymhellach.

### Cysylltiadau

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