



Azienda agricola  
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## Farm School

For about ten years we have collaborated with numerous teachers in using organic farming methods for school allotments and animal farming, in different schools participating in the regional project nutrition and life **Alimentazione e Vita**. This wonderful experience, and that of being a parent to 3 splendid children, encouraged us to create a teaching farm here; we have invented specific itineraries for children of different ages, with the aim of increasing awareness of young people regarding respect for the environment, learning about our territory, food production, love of nature and animals; always emphasising practical and manual aspects, and the idea of learning in a fun situation.

## The farm school itineraries

### The Wood

After converting about 6 hectares (15 acre) of copse wood into forest we created a path with information signs indicating the various tree and shrub species, stating their relevant characteristics such as the type of wood derived and the average age of the plants described. On teachers request, we can also discover various wild life themes, such as mushrooms, wild fruits and for older children even lichen, morphology and biology and their role as environmental atmospheric monitors being bio indicators and bio accumulators.

### Cheese making

During the Spring months when our sheep's milk production allows us, we produce sheep's cheese for our own home consumption, using traditional home made methods. We try to involve the children as much as possible in a practical way, in discovering the various procedures such as milking, and traditional methods of making local cheeses (*caciotta di pecorino*) and ricotta, with natural rennet (*preso*).

### Organic farming

This is probably the largest area since there are many topics to be explored with different possible in depth approaches: from agronomical techniques to existing legislation, from horticulture to the using of moon phases, from animal farming to bio dynamic agriculture, from the seed bed to controls and certification.

We have found that an introductory lesson in the classroom proves helpful. This enables us to get to know one another and prepares the students who then feel more sure of themselves and seem to be able to concentrate better during the actual field trip.

We can host up to a maximum of 45 students, at a cost that varies from 5 to 7 euros per person which includes a farm produce snack or a small gift to take home.