

Application for 2006–2007 School Programs

We will accept applications for 2006–2007 School Programs beginning April 15, 2006. Please complete only one application per class. Give us a choice of three dates; if we are unable to schedule any of your requested dates but have other openings, we will let you know. Dates are not final until we send you a written confirmation and invoice. Please note that we are closed on Mondays.

Please print clearly.

Teacher \_\_\_\_\_

School \_\_\_\_\_

School Address \_\_\_\_\_

School Phone (     ) \_\_\_\_\_

Home Phone (     ) \_\_\_\_\_

E-mail \_\_\_\_\_

Grade \_\_\_\_\_ Total # of Students \_\_\_\_\_

**Kindergarten** *(check one)* Preferred Dates  
☐ Fall on the Farm \_\_\_\_\_  
☐ Winter on the Farm \_\_\_\_\_  
☐ Spring on the Farm \_\_\_\_\_

**Grades 1–2** *(check one)* Preferred Dates  
☐ Farm Animals at Stone Barns \_\_\_\_\_  
☐ Inch by Inch \_\_\_\_\_  
☐ Farm Life \_\_\_\_\_  
☐ Eggs and Chickens \_\_\_\_\_

**Grades 3–5** *(check one)* Preferred Dates  
☐ Animal Care at Stone Barns \_\_\_\_\_  
☐ What’s Growing \_\_\_\_\_  
☐ On the Farm at Stone Barns \_\_\_\_\_

**Middle School and High School** *(check one)* Preferred Dates  
☐ Healthy Soils \_\_\_\_\_  
☐ Pasture-Raised Animals \_\_\_\_\_  
☐ Four Seasons Growing \_\_\_\_\_  
☐ From Farm to Forest \_\_\_\_\_  
☐ Making the Farm-to-Table Connection \_\_\_\_\_

Please mail or fax form to:  
**Judy Fink, Assistant Director of Programs**  
**Stone Barns Center for Food and Agriculture**  
630 Bedford Road, Pocantico Hills, NY 10591  
Tel: 914 366 6200 x113 Fax: 914 366 7905  
E-mail: judyf@stonebarnscenter.org  
www.stonebarnscenter.org



STONE BARNs  
CENTER FOR FOOD  
& AGRICULTURE™  
630 Bedford Road  
Pocantico Hills, NY 10591  
www.stonebarnscenter.org

**Programs**  
**for Students &**  
**Teachers**

2006–2007

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# Programs for Students & Teachers

2006–2007

## Stone Barns Center for Food and Agriculture



**Stone Barns** Center for Food and Agriculture is 80 rolling acres of gardens, pastures, and woods in Pocantico Hills, NY, where the rich traditions of community-based farming are merging with the 21st century.



At our working farm, we are busy raising crops and animals.

All products of the farm—vegetables and animals—are raised for food. Students are encouraged to explore, but must respect our farmers’ work, our crops, and our livestock by keeping a safe distance. They may encounter uneven terrain, farm equipment, electric fences, and unfamiliar sights, sounds, and smells. Following are descriptions of school field trips to Stone Barns for 2006–2007. All programs include a farm visit and an experiential activity to engage students in learning about the importance of ecological, community-based farming. All programs are linked to the New York State Learning Standards. Programs are conducted rain or shine. Prices are for individual classes of 25 or less except where indicated, and include a packet of follow-up activities to use in the classroom. In addition, Stone Barns education staff is available to work with teachers to customize in-depth farm programs for their students. Please contact Judy Fink, Assistant Director of Programs, for more information.

We are open for school groups Tuesdays, Wednesdays, Thursdays, and Fridays. We will accept applications for 2006–2007 beginning April 15.

We are also listed in the Putnam/Northern Westchester BOCES Environmental Resource Directory. To receive state aid for your trip to Stone Barns, please make field trip arrangements with us and then contact Patti Pfister at P/NW BOCES for the necessary forms: 914 248 2339.



www.stonebarnscenter.org

# Programs

## Kindergarten

*Fee:* \$175/class of 20 or less  
*Program Length:* 1 hour

Children have an opportunity to discover the important role farms play in their lives. Children visit the pigs, chickens, and sheep; explore the field or greenhouse; and listen to a farm story or learn a farm song. *Please arrange for one chaperone for every five children.*

**Fall on the Farm** (SEPTEMBER–NOVEMBER)

**Winter on the Farm** (DECEMBER–MARCH)

**Spring on the Farm** (APRIL–JUNE)

## Grades 1–2

*Fee:* \$225/class of 25 or less  
*Program Length:* 2 hours

All programs include a farm visit, hands-on activity, and a related story or song.

**Farm Animals at Stone Barns** (SEPTEMBER–JUNE)  
Learn about our animals at Stone Barns.

**Inch by Inch** (SEPTEMBER–JUNE)  
Learn about plants at Stone Barns and discover what parts of plants we eat.

**Farm Life** (SEPTEMBER–JUNE)  
Learn about the lives and needs of animals and growing vegetables on a working farm.

**Eggs and Chickens** (MAY–JUNE)  
Students who have been incubating chicks with Cornell Cooperative Extension will visit chicks at Stone Barns and participate in chicken activities.

**New York State Standards Connections:**  
*Science Standard 4; ELA Standard 2; Health, Physical Education, and Home Economics Standards 1 and 3.*

## Grades 3–5

*Fee:* \$225/class of 25 or less  
*Program Length:* 2 hours

All programs focus on ecological farming and include a hands-on activity and integrated writing or art experience.

**Animal Care at Stone Barns** (SEPTEMBER–JUNE)  
Learn about how to care for animals at Stone Barns.

**What's Growing** (SEPTEMBER–JUNE)  
Learn about four seasons growing, ecological agriculture, and how weather influences our crops, with a focus on seeds in the fall, greenhouse gardening in the winter, and planting in the spring.

## Special Program for Grades 3–5

*Fee:* \$350/class of 25 or less  
*Program Length:* 3 1/2 hours

**On the Farm at Stone Barns** (SEPTEMBER–JUNE)  
Adapted from a program designed by Spoons Across America, this program will be offered twice each month on Thursdays.

In a complete farm-to-table experience, students will explore the farm, participate in a harvest, prepare lunch with the Blue Hill at Stone Barns chefs, and then sit down to a delicious lunch with food that they harvested and prepared. The program culminates with a discussion about the benefits of locally grown food.

**New York State Standards Connections:**  
*Science Standard 4; ELA Standard 2; Health, Physical Education, and Home Economics Standards 1 and 3.*



**School Program Hours:**

Monday  
CLOSED

Tuesday–Friday  
8:30 am–3:00 pm

## Middle School and High School

*Fee:* \$225/class of 25 or less  
*Program Length:* 2 hours

Middle School and High School programs are designed to integrate learning with a hands-on farm experience as well as encourage students to develop literacy skills related to ecological food production.

**Healthy Soils** (SEPTEMBER–NOVEMBER, MARCH–JUNE)  
Understand the role of compost in the cycle of healthy soils and healthy plants by looking at soil structure, texture, composition, type, and pH.

**Pasture-Raised Animals** (SEPTEMBER–JUNE)  
Explore Stone Barns methods used for pasture-raised animals including breeds and nutritional requirements, pasture rotation and livestock housing needs and design.

**Four Seasons Growing** (SEPTEMBER–JUNE)  
Learn about rotational and companion planting; heirloom varieties; weed suppression; and the propagation, cultivation, and harvesting of crops using organic methods. Understand the role weather plays in growing crops.

## Special Programs for Middle School and High School

*Fee:* Stone Barns fee of \$225/class of 25 or less; Rockefeller State Park Preserve fee of \$150/class (*cash or check payable to New York State Parks*)  
*Program Length:* 4 hours

**From Farm to Forest, in Partnership with the Rockefeller State Park Preserve** (SEPTEMBER–JUNE)  
Understand the relationship between the cultivated lands of Stone Barns and the forest habitat of the Rockefeller State Park Preserve. Includes an exploration of Stone Barns, a hike to Rockefeller State Park Preserve, and a guided forest ecosystems walk with a park naturalist.

### Making the Farm-to-Table Connection

*Fee:* \$300/class of 25 or less  
*Program Length:* 3 hours

Learn the importance of farm-raised produce and livestock by working alongside our farmers. Students will trace one aspect of a recipe from its origin to the table. Includes simple food preparation and tasting.

**Design Your Own All-Day Program**  
Choose one of the Stone Barns Middle School and High School programs and pair it with a program at the Rockefeller State Park Preserve. Picnic tables are available at both locations.

**New York State Standards Connections:**  
*Science Standard 4; ELA Standard 2; Health, Physical Education, and Home Economics Standards 1 and 3; Social Studies Standards 1 and 3.*

### Customized Programs for Schools

**Judy Fink**, Assistant Director of Programs, came to Stone Barns with over 25 years of experience working with students, teachers, and designing curricula. She is available to work directly with teachers to design and customize in-depth farm programs for their students. For more information, please contact Judy at 914 366 6200 x 113 or judyf@stonebarnscenter.org.

### Programs for Teachers

Stone Barns programs provide opportunities for teachers to engage as learners, participating in a variety of educational experiences and gaining new teaching skills. Participants will have an opportunity to experience Stone Barns firsthand and gain a deeper understanding of the principles underlying ecological community-based agriculture. Programs are rich in content and instructional strategies that will enhance an integrated, standards-based curriculum. Participation certificates and, in some cases, graduate credit will be awarded. Please visit our website for details about the following programs for teachers:

**Starting from Scratch: Growing School Gardens**  
(with Cornell Cooperative Extension Westchester County)  
October 28, 2006

**Growing School Programs**  
Teachers are invited to spend one day at the farm, participating in an extensive hands-on tour, and collaborating with other teachers to develop ecological agriculture curriculum connections.  
K-2 Teachers: 12/15/06 3-5 Teachers: 2/2/07  
Middle School Teachers: 2/9/07 High School Teachers: 3/2/07