



The Farm in Full: Exploring Sustainable Agriculture at Stone Barns *A Professional Development Program for Teachers – Summer 2011*

About Stone Barns

Stone Barns Center for Food and Agriculture is a non-profit farm and education center located in the heart of Westchester County just 25 miles north of midtown Manhattan. Stone Barns operates an 80-acre, four-season produce and livestock operation and is working on broader initiatives to create a healthy and sustainable food system.

The farmers at Stone Barns continually explore the best breeds of livestock and cultivate promising new seeds and heirloom varieties of vegetables. The farm at Stone Barns has largely closed its nutrient cycles, so that waste is returned to the soil and energy consumption and environmental impact are reduced.

Stone Barns works to:

- Increase public awareness of healthy, seasonal and sustainable food
- Train farmers in resilient, restorative farming techniques
- Educate children about the sources of their food, and prepare them to steward the land that provides it

Nearly every day of the year, Stone Barns farmers have a few extra hands to help with farm chores. The hands are sometimes tiny, sometimes teen-aged, but they're almost always dirty—and that's a good thing. That's because kids today are less connected with nature and the sources of our food than ever before. By creating authentic experiences that allow kids to get their hands dirty through farm chores, Stone Barns forges connections to healthy eating for thousands of students each year.

Teacher Development Program

To help teachers expand their knowledge of sustainable farming and incorporate food and agriculture into their classroom lessons, Stone Barns offers professional development opportunities for teachers.

The 22 teachers selected through the Stone Barns Center/Whole Foods Market "Nominate Your Teacher" campaign will spend a day at Stone Barns learning about how the Center raises crops and animals best suited to our region, in all four seasons, without synthetic pesticides or fertilizers. The day will focus on exploring the following questions:

- Where does our food really come from?
- How does what we choose to eat affect our health, our communities, and the environment?
- How do we begin to teach children to become thoughtful food consumers?

Components of the professional development day include:

- An in-depth tour of the farm at Stone Barns
- Hands-on seasonal farm chores
- Conversations with Stone Barns farmers
- Harvest and preparation of a simple, seasonal farm-to-table lunch
- An opportunity to share resources and activities to take back to the classroom

The teacher development program will take place on Tuesday, July 19, 2011 from 9:30 AM to 2:30 PM at Stone Barns Center for Food and Agriculture, 630 Bedford Road, Pocantico Hills, New York.

Instructors

Judy Fink, Education Programs Director, founded and developed programs for students, teachers and campers at Stone Barns. Since 2004, Stone Barns has reached more than 40,000 children with unique, hands-on education programs. Prior to coming to Stone Barns, Judy taught elementary school for 18 years and also coordinated curriculum and staff development at Putnam/Northern Westchester BOCES.

Barbara Fox, Education Programs Manager, has been designing and teaching school programs at Stone Barns for three years. She also coordinates volunteers for Stone Barns. Barbara has an MBA in Finance and a Certificate in Horticulture from the New York Botanical Gardens.