Angelic Organics Learning Center has offered immersive farm experiences since 1999. Our new Educational Farm Stays engage the head, heart & hands on Angelic Organics farm – one of the oldest and largest organic/biodynamic Community Supported Agriculture (CSA) farms in the United States. Groups and schools can now stay at Angelic Organics Lodge, a gorgeous 30-35 bed facility located on our farm’s north campus. Our staff can help guide activity and meal choices to suit your age group, educational needs or dietary restrictions. See you on the farm!

**AGRICULTURAL ACTIVITIES**

**Living Farm Tour**
Enjoy this hands-on introduction to the whole farm community that emphasizes connections within the farm ecosystem - from fields to forests to barnyards. Winter tours are also available, including discussion on temperature, snow cover and climate change. **YR**

**Learning to Garden Organically**
Learn soil and plant care in the garden ecosystem. Depending on the season, techniques may include building and preparing soil, encouraging biodiversity, and caring for individual crops through planting and harvesting. **SSF**

**Digging Deeper: Exploring the Soil**
Learn what makes healthy, living soil by comparing and contrasting soil from around the farm. Hands-on activities include gathering soil from the forest, an organic farm, the pasture, and a conventional farm. We examine and discuss soil composition, quality, organic matter, management, nutrient cycling, and more. **YR**

**Building Agricultural Skills**
Immerse yourself in farm life through meaningful agricultural projects that build skills, encourage team-building, and meet the needs of the farm. Projects span from introductory work for elementary students to intermediate level farm work. Offers are seasonal and designed to meet the skill level of your group. **YR**

**Caring for Livestock Holistically**
Humane livestock care contributes to the healthy ecology of the farm. Opt for a general introduction to the farm’s menagerie of livestock, or request an inn depth experience with goats, chickens, bees or cattle. **YR**

**Exploring the Process of Composting**
What makes compost work? Learn about soil composition, vermiculture, building a compost bin and more! **SSF**

**Kids with Kids**
Engage with our adorable goats and learn about the goat life cycle! We will also touch on topics such as genetics, anatomy and behavioral science. And if goats are born while your group is here, they will get to name a newborn baby goat! Exclusive to kidding season from March through May. **SP**
CULINARY

Goat Milk Ice Cream
Together, we’ll milk the goats, visit the beehive, and look for fruit around our organic farm. We’ll then take our ingredients and whip up a batch of homegrown, homemade ice cream. After a cool treat, we’ll talk about the nutritional benefits of goat’s milk and why keeping goats is preferred over cows in most parts of the world. SSF

Cheesemaking
Turn cow or goat’s milk into everyone’s favorite food - cheese! Making cheese can be tricky sometimes, and is not recommended to students younger than 3rd grade. YR

Cornbread from the Ground Up
Cook up a feast of tasty cornbread while learning about the long history of corn. We’ll demonstrate how to shuck, shell, winnow and grind the corn. We will wrap up by talking about the many uses of corn, trends and environmental issues surrounding the country’s most popular crop. YR

Stone Soup
Take a tour of the farm and harvest your own contributions to this delicious soup! Experience the community building that emerges from good food and sharing. Included will be the reading of the folktale “Stone Soup.” YR

Earthen Oven Pizza
Everyone’s favorite food gets an upgrade! We’ll make dough from scratch, harvest seasonal toppings right from the fields, and assemble personal pizzas to cook in our outdoor oven. In addition, we’ll learn about the history of earthen ovens and artesian methods of baking. SSF

Pie Iron Cooking
Learn how to use a vital campfire accessory: the pie iron. We’ll use it to make gourmet grilled cheese sandwiches and fruit pies over the campfire. An added bonus is the knowledge of how to build a campfire suitable for cooking and a perfect bed of coals for toasting. SSF

Top Farm Chef
Vegetables, fruits and wild edibles change with the calendar, providing new combinations throughout the year. We divide into teams for this friendly competition, and chefs make a soup and salad, providing a perfect opportunity to eat seasonally, be creative and work together. Teams receive farm fresh ingredients and create their own dish before the clock runs out. Everyone rates the outcomes! YR

Wild Edibles
Learn how to identify, harvest, prepare and eat wild edible plants. The roles and values of wild foods in the life of the farm, society and agricultural system will be discussed throughout the experience. SSF

ECOLOGICAL

Discovering Pollinators
Pollinators stabilize our food system and provide for beautiful landscapes, yet many - from honeybee to monarch butterfly - are on the decline. In this session, we learn about species and their needs, while completing hands on projects that increase their habitat on the farm. SSF

Hidden Wonders of the Creek
Explore Kinnikinnick Creek and meet the plant and animal life. Students monitor the stream’s health and learn about the watershed and the relationship between land use and water quality. SSF
Restoring the Land: Oak Savannas
Students learn about Illinois’ native ecology and history of the oak savanna landscape, while also discussing the importance of wild space on an organic/biodynamic farm. We include hands-on work to restore the balance and biodiversity to native landscapes on the farm. SSF

Practicing Low-Impact Survival Skills
Learn practical, low impact outdoor living skills that minimize impact on the natural environment. Activities include shelter-building, fire-building, wild edibles/foraging, navigation and water purification. Compare farms with protected wilderness, and explore the environmental ethics of recreation. YR

Exploring Nature at Night
The fields and forests are brimming with nightlife! Bring completion to a day on the farm through a night hike, games, sensory exploration, stargazing and reflection with your trail group. YR

Bioblitz
Identify and record the farm’s fauna and flora! Students prepare by learning to identify plants and animals, as well as organization by taxonomic groupings. Then teams head out to the farm to encounter and discover the species in forest, creek and grassland. Information collected will be used to update our farm database and draw conclusions about biodiversity. SSF

Nature Journaling
Sierra Club founder and preservationist, John Muir, kept a nature journal bound by a red ribbon and packed full of observations, drawings and descriptive narratives. In this workshop, students make their own simple nature journal, and learn about sketching and techniques for taking quick field notes. Through journaling, students reflect on their experiences, and have an opportunity for individual expression. YR

SOCIAL

Team Building
Group members complete a series of mental and physical obstacles designed to enhance respect, cooperation, problem-solving, communication while also illustrating our farming principles of economy, equity, ecology and expression. All activities are low ground and require interaction of all members to accomplish a task. YR

Council of All Beings
This workshop connects participants with nature. Through interactive exercises, we practice letting go of who we think we are, and retrace our steps through our evolutionary journey. We shed our solely human identification and feel deep empathy for the myriad species and landscapes of the Earth. The activity culminates with a meeting circle and space for each person to express appreciation, concerns and dreams for a better future. YR

Trailblazing Team Relay
Each team follows a secret trail through our 200 acres of farm, woods and savanna to reach the end. Solve clues to find the trail, and be ready to complete team challenges to get past checkpoints. This activity reinforces farm concepts, problem-solving, and teamwork. SSF

Campfire
The campfire has long been a traditional gathering place at the end of the day. The farm carries on this important tradition of fun and fellowship. The sequence of the program will go from song, skits and spoken word to stargazing and storytelling. The night will be capped off with a few moments of personal reflection allowing for an individual connection with nature and self. YR
Angelic Organics Lodge is located on the north campus of Angelic Organics farm. The Lodge sits on a limestone bluff overlooking the bend of Kinnikinnick Creek. Guests can explore 200 acres of vegetable fields, oak savanna, pastures and farmstead barns. Goats, chickens, and Scottish Highland cows graze on the land, allowing guests to interact and experience the rhythms of farm life. The grounds invite exploration, wonder, creativity and revitalization.

Lodge Amenities Include:

- An expansive Great Hall that seats 40 people auditorium style and 75 standing; walkout to Great Balcony with scenic views.
- Convertible dining areas that seat 60-120 people, depending on seasonal usage of outdoor Great Balcony & Stone Terrace.
- A lower level gathering space, kitchenette, arts & crafts room, and walkout access to the ground level Stone Terrace.
- Two levels of bunk-style sleeping. Each level houses a small bunkroom for 4 people, a large bunkroom for 10 people, and a private bathroom. Additional cots available to sleep 35 total.
- Natural playscapes, green acreage, and gorgeous wooded trails that connect guests to the farm’s south campus.
- A private parking lot and expansive driveway offered onsite.
- Indoor fireplaces & an outdoor campfire ring for year-round fun!
Meals are prepared with fresh ingredients, primarily from our organic, biodynamic farm. Most meals are vegetarian, though campfire cooking sessions include options for grass-fed meats. These healthy farm-to-table meals are prepared onsite, many times with guests involved in harvest. Menus are designed with our Culinary Manager, Robert Benzel, who has previous cooking experience as a chef at Greenfire Restaurant in Rockford, and Bushel & Peck’s Cafe in Beloit, among other restaurants.

We source the majority of our food directly from our farm, so meals feature freshly-harvested organic produce. The meat is sourced from animals on our farm that have lived well, and have been treated fairly. Cows graze on a diet of chemical-free grass, and are an active part of the farm’s sustainability. Items that cannot be sourced from our farm are sourced from other local sustainable farmers as often as possible.

We will try our best to accommodate any special dietary restrictions, including allergies. Please contact us with any questions or concerns about food allergies or dietary needs. Peanut butter and jelly (or almond butter and jelly) sandwiches, as well as salad, are always available as daily alternatives.

Sample Menu

Breakfast
Zucchini & potato pancakes, served with applesauce or sour cream. Daily cold cereal options, seasonal fruit and hard-boiled eggs.

Lunch
Farm veggie wraps with a side of baked kale chips, and energy bites with oats, chia seeds and dates. Salad available daily.

Dinner
Macaroni and cheese with broccoli and optional grilled meats, side salad harvested by guests, sweet potato wedges & cookies.

*This sample menu lists "kid-friendly" options. Menus can be customized for guest needs, while reflecting seasonal offerings.
Angeloc Organics Farm & Lodge provide a picturesque setting to learn, grow and connect with family, friends, classmates and colleagues.

All Farm Stays include a complimentary farm tour for you and your group, as well as the option to participate in morning farm chores. Our staff is dedicated to ensuring your stay is both comfortable and enjoyable. Outdoor green spaces offer flexibility to expand capacity for large groups. Any discounts or scheduling adjustments must be approved by management.

Learn about all our overnight programs, camps and retreats at LearnGrowConnect.org/lodge, or contact Katie Townsend at programs@learngrowconnect.org or 815-389-8455 to check availability and plan your stay!

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**EDUCATIONAL FARM STAYS | 2018 Price List**

**PREMIUM EDUCATIONAL FARM STAY**
Farm tour, (3) activities, and (3) organic & locally sourced meals per day; 12 person minimum
- One Night Stay | $132 per person
- Two Night Stay | $198 per person
- Four Night Stay | $330 per person

**STANDARD EDUCATIONAL FARM STAY**
Farm tour, (1) activity, and (1) organic & locally sourced meal per day; 24 person minimum
- One Night Stay | $105 per person
- Two Night Stay | $170 per person
- Four Night Stay | $292 per person

**DIY FARM STAY**
Farm tour with option to add activities and food at additional costs
- Non-Student Group | $745 per night
- Student Group | $1,045 per night

* $100 cleaning fee assessed for DIY Farm Stays. Student groups require additional staff to remain compliant with local regulations. Added activities cost $15-20 per person and we can provide access to local farm-to-table chefs or caterers as needed.