ANGELIC ORGANICS EDUCATIONAL FARM STAYS

Angelic Organics Learning Center has offered immersive farm experiences since 1999. Our overnight 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. We can accommodate up to 35 people in the new Angelic Organics Lodge, located on the north campus of our farm. Follow your food from soil to plate through our array of agricultural, culinary, ecological, and social activities. Some activities are offered year-round, while others are seasonal. See you on the farm!

AGRICULTURAL

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

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

Learning to Garden Organically
Learn seasonal 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 methods such as 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. Offerings 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 in-depth experience with goats, chickens, bees or cattle. YR
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 concerns surrounding the country’s most popular crop. **YR**

Stone Soup
Take a tour of the farm and harvest the veggies used in this fresh, delicious soup. Experience the community building that happens over good food and sharing. Included will be a reading of the folktale “Stone Soup.” **YR**

Cob 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 cob oven made from earth-friendly and healthful materials! In addition, we’ll learn about the history of cob 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 the 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, 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

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

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 discover the species in forests, creeks and grassland. Information collected will be used in our farm database that examines 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, and 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 let 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

EDUCATIONAL FARM STAYS | 2017-18 Price List

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<th>4-NIGHT EDUCATIONAL FARM STAY</th>
<th>$330/Participant</th>
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<td>12 organic &amp; locally sourced meals</td>
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<td>Offered Monday to Friday;</td>
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<td>September – June</td>
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*** Minimum group size is 12 participants. Farm stays are designed to create an optimal educational experience. Program offerings and group minimums are adjusted on a case-by-case basis. ***

YR (Offered Year-round) | SSF (Offered Spring, Summer, Fall) | SP (Offered Spring Only)
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