

CASE STUDY

CHAGFORD CofE PRIMARY SCHOOL

SCHOOL FARMERS' MARKETS



BIO FARM
LEARNING PLACE

How were the children involved in the preparation for your market?

For the Spring and Summer markets we had a mixed aged group of children who called themselves the 'Diggers for Dinner' group. For the Autumn market, one class (Monet class - year 3/4) organised the day. Typically the tasks included: making a poster to advertise the market, putting up the 'Food For Life' School Farmers' Market banner by the school entrance (very exciting), putting up tables for stall holders, assisting stall holders to bring in their produce, serving refreshments or serving on their own stall or class stalls.



What did the children sell on their market stalls?

One year group sold pasties, apple strudels, quiche, tarts; another sold Fair Trade goods and another sold cakes, chocolate éclairs and cup-cakes. Monet Class (year 3/4) sold rhubarb crumble, pickled beetroot, rhubarb chutney, apple chutney, bread and scones. They made over £100 with the class taking the decision on how to use the money

What types of stallholders did you have at your market?

We have had a range of local producers attend out three markets. These have included: Seasonal vegetables; cakes and breads; home-made pizza and quiche; farm meats; honey; wax candles; home-made cordials; a Community Supported Agriculture box scheme; fair trade items and Greek olive oil. Several parents have also had stalls selling produce that they and their children have made together. These have included pickled beetroot; rhubarb crumble and chutney; apple chutney; bread and scones.



"A lot of people who came through the School Farmers' Market wouldn't normally come to my stall at the weekly flea market. There were more sales here than at that market which will open-up customers to whom I can deliver. It was good to talk about where the products come from, which is my own small farm. I would definitely have a stall at the school market again and it was reasonably priced for me too."

Chantel Sorrell (meats)

What does the school plan to do with the money generated from your market?

The PTA will put the money to grounds improvements. Income from the apple pressing at our autumn market will go towards buying seeds for the school garden. Monet Class intend to use the income from there stall to help fund a school trip to the Eden Project.

How did the market/s help you deliver on your curriculum and Food for Life objectives?

Our School Farmers' Markets have created an integrated context for cross curricular learning. From producing food in the school veg patch to harvesting veg, cooking and then presenting it to sell, followed by selling it and enjoying the money taken. It was a celebration of food! We covered almost every area of the curriculum: **Science**- Growing / how things change / cookery / hygiene / using tools such as knives / healthy eating / local produce; **Literacy** - writing instructions / writing recipes / writing blogs / labels; **PSHE** - Social skills in relation to selling to the public; **Maths** - handling money/ weights and measures / temperatures for cooking / economy; **Art** - still life drawing of vegetables; Geography - Fair Trade issues. For **our Food for Life** work, we made links with parents inviting them in to assist with cookery and this was linked to wider learning. The children had the opportunity to grow and harvest their own food and that was also linked to wider learning. All of our events have been open to parents and the wider community. The community was also actively encouraged to engage with cooking and growing in the school.

Were there any specific success stories from your School Farmers' Markets?

The market was a really important experience for one child who struggles with maths on a practical level. On the stall she was managing money and giving change confidently, which was something she really enjoyed. The children were brilliantly engaged with the public, using social skills and persuasive techniques which we practiced in class.



"My favourite thing was making scones because I learnt about germs and how to use knives safely. We also learnt how to make chutney. It was fascinating because I know we grew the vegetables, then used them. It was really nice. Selling on the stall was quite a challenge giving change and loads of people giving money."

Becky, Year 3 (7 years old)

"It was a huge success. Children saw a process though from planting to selling produce over several terms. We learnt so many life skills along the way from cutting with a sharp knife, cookery skills and the Fair Trade agenda. A brilliant outcome-The children were highly engaged in this meaningful project."

Monet Class Teacher