

Marvellous mini fields

This is a great group activity to help you tell your 'farm to fork' story by focusing on one square metre of a field. Construct a one square metre frame. Prepare your props and use them to talk about the seeds and other inputs, the farming process, timelines, what is produced and what it is used for – whether 11 pints of beer, 265 (37g) bags of Maltesers or 33 boxes of corn flakes! Once prepared it is simple and easy to use and always amazes visitors. You can create your own mini field stories about what you produce or tell mini field stories about whatever crop or livestock you like.



You will need

For each mini field you will need:

- A one metre square frame made out of wood, sticks, bamboo or plastic plumbing conduit and corner joints
- Farming and food props for each mini field story, for example, seed, fertiliser, spray, harvested crops, through to boxes of corn flakes, 37g bags of Maltesers, rapeseed oil, crisps and loaves of bread
- Mini field facts and figures for your chosen crop/s - either prepare your own facts or refer to the pre-prepared mini fields facts available in the activity section in 'Open my farm' at www.farmsunday.org

When and where to do this

This activity can be done in the field at the start or end of a tour. Adults and children will enjoy the challenge of guessing how many loaves of bread, boxes of cornflakes, 37g bags of Maltesers, bottles of oil etc can be produced out of a single square metre mini field. For more facts and figures of what can be produced out of a square metre mini field, visit the activity section in 'Open my farm' at www.farmsunday.org and in the activity section in Things to do at www.letnaturefeedyoursenses.org

Example mini field facts for: Winter Wheat

Inputs:

Seed	300 seeds
Pesticide/spray	1.5ml
PK Fertiliser (0.24.24)	30g
Nitrogen fertiliser (AN)	58g

Outputs:

Wheat	1kg
Gives 800g flour	1 large loaf of bread

Suggested messages

- Many ingredients in processed food are produced on UK farms
- Farmers produce our food with care for the environment following LEAF's sustainable farming principles
- Many farmers in the UK are LEAF Marque certified – this means they are growing food with environmental care
- The choices we make when we buy our food has a direct effect on the countryside

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