

Autumn Tasks, Victorian Villages, School's Harvest - 8th October 2012

Discovering Our Countryside provides a clear, interesting and informative picture of the important role of agriculture and rural affairs in the lives of pupils from an early age, the films and commentaries have been developed specifically to enhance the work that you are doing in your own classrooms.

These are the scripts and associated teaching links and notes for the program of 8 October 2012.

Teaching links.

Below are this program's specific links to:

- National Curriculum
- The 9 Eco School topics.
- National Government initiatives:
 - Healthy Schools
 - Sustainable Schools
 - Every Child Matters
 - Learning Outside the Classroom
- Thinking Skills.

Note on National Curriculum links

The National Curriculum subjects and the units from the QCA schemes of work. (Rather than list each specific National Curriculum objective we have simply listed the QCA Units as these are already linked to the National Curriculum and are generally what schools reference when planning work.)

These will allow you to easily link each program into your existing work.

The programs can also be used to promote interaction by children in pairs and groups, circle time or class discussion, encouraging learning through discussion and interaction

Discovering Our Countryside is a modular approach to rural affairs - we hope you and your pupils will look forward to each new episode as it paints the picture of the rural environment and it's seasonality.

Specific links for this weeks program sections:

8 October 2012 – Autumn Tasks, Victorian Villages, School's Harvest

Details of this program

- **What was is like living in a Victorian Village?**- How did the Victorian farmers wife help on the farm? We also look at what it was like in a Victorian village, including the trades people who lived there such as Blacksmiths, Wheelwrights and Millers. We also ask pupils to see if they can find any evidence of what trades used to work in their local area and what trades are there now.
- **School's harvest as do farmers** - Shows pupils returning to Stockbridge to harvest the crops they planted this spring and also how farmers harvest the same crops with big machines
- **Livestock farmers preparing for Winter.** - Shows how livestock farmers started their preparation for winter back in the summer by preserving grass to feed over the winter.

These sections can also be found on the relevant topic page, which over the weeks will build up the seasonality picture for each of the main themes: Crops / Arable; Livestock; Wolds Heritage

NATIONAL CURRICULUM SUBJECTS LINKS.

Design and Technology KS 1 + 2

Looks how farmers use modern technology to grow crops and provide fresh 5-a-day produce

Give examples of different vehicles and also how the wheat is grown which is milled to make flour to bake bread and biscuits.

Relevant QCA Schemes of Work

Unit 1c Eat More Fruit and Vegetables

Unit 2A. Vehicles

Unit 5B. Bread

Unit 5D. Biscuits

Geography KS 1+2

Give examples of what the countryside around your schools 'local' area will contain.

Relevant QCA Schemes of Work

Unit 1. Around our school - the local area

Unit 6. Investigating our local area

History KS 1+2

Unit 2. What were homes like a long time ago?

Unit 11. What was it like for children living in Victorian Britain?

Unit 12. How did life change in our locality in Victorian times?

Unit 18. What was it like to live here in the past?

Science KS 1 + 2

The videos have lots of science links to the units listed below for example:

Shows the start of plants life cycles and what parts of a plant we use and harvest.

Looks at how we can help bees so important to many of the plant food crops we rely on

Some of machinery could be used to discuss pushes and pulls.

Relevant QCA Schemes of Work

Unit 1B. Growing plants.

Unit 1E Pushes and Pulls.

Unit 2A Health and Grow.

Unit 2B Plants and Animals.

Unit 3B. Helping plants grow well.

Unit 5B. Life cycles.

These are just the links we thought of – please let us know if you make any more!

Citizenship KS 1 + 2

E.g. Shows how farmers look after animals.

Relevant QCA Schemes of Work

Unit 3 Animals and Us

ECO SCHOOL TOPIC LINKS

With apologies if we are ‘teaching grandma to suck eggs’ here are some of our thoughts on how our videos link to the Eco School Topics

Showing pupils just which of their food products are grown in this country will give them important background knowledge when discussing transport, energy and global perspective of food production and the healthy living choices they make when they go to the shops.

- Energy
 - Growing food and the associated energy costs of buying home grown food or imported food
- Water
 - Use of water to grow plants
- Biodiversity
 - How growing studying local habitats and where pest are found can help local biodiversity
- School grounds
 - How the simple act of hunting for mini-beasts can help build up a picture of the school grounds in preparation for the design and creation of new features in your school grounds
- Healthy living
 - How growing your own produce can promote healthy living by promoting a healthy diet and also promoting exercise in the act of growing that produce. The improvement of school ground can also aid mental well being.
- Transport
 - Reduce transport costs of food by growing your own local produce.

- Litter
 - When carrying out gardening tasks introduce children to tidy habits – pick up all packaging and dispose of ‘thoughtfully’ – see waste
 - When outside be it school, garden or countryside “Take only photos Leave only footprints!”
- Waste
 - Explain that gardening and farming is and always has been synonymous with recycling. Re-use seed trays, compost is made from last years ‘recycled’ plants. Think twice about where to put litter – bin or recycle?
- Global citizenship
 - Explain how even the little things we do – where how food comes from, how much we recycle, our biodiversity, can affect the whole world be it good or bad!

8 October 2012 – Autumn Tasks, Victorian Villages, School’s Harvest - Script

INTRO

Autumn Tasks, Victorian Villages, School's harvest, Livestock farmers

THE PEOPLE - WHAT WAS LIFE LIKE IN A VICTORIAN VILLAGE?

People working in the countryside up to WWI show how people used to work in the countryside mainly on farms but also show other key people e.g. the blacksmith, the miller

Make point that food was grown and produced more locally

As we saw last time the Victorian Farm was a very busy place not just for the men, women and

The farmers wife worked very hard too - especially during harvest when she would have to feed all the extra helpers

Victorian farms also relied on lots of local crafts and trades , these were found in most villages or local area - including the Yorkshire Wolds

Even small villages on the Wolds have lots of skilled trades people living and working in them

Blacksmiths in Fridaythorpe = 2, Wetwang = 5, Weaverthorpe = 4 in 1901

How many today?

Wheelwright - made wheels for carts

Here's Ryedale Folk museum re-enacting the old skill of wheel hooping - putting the iron tyre on the wooden wheel

Why do you think they heat the hoop up?

Each village used to have their own wheelwright(s)

In 1901: Fridaythorpe = 1, Weaverthorpe = 9, Wetwang = 12

How many today?

Millers

Neil the miller at Skidby Windmill

Commentary from Neil

Set of Hand driven mill stones, called a Quern, to show the process - a windmill uses much larger mill stones

Grocer

Grocers & Butchers in each village

In 1901: Fridaythorpe = 1, Weaverthorpe = 6, Wetwang = 8

How many today?

Victorians certainly supported local business and enjoyed local food.

Have a look around your school can you find where any of these trades may have been located?

Or you could ask your parents and grand parents

What trades are there in your village or local area now - see if you can find out. Look for

Plumbers, Electricians, Car Mechanics

HARVESTING LATE CROPS - PUPILS AND FARMERS

Schools on the Stockbridge Technology Schools Program visit the site 4 times a year.

Last spring they planted various crops.

Like these onions

Last week they came to harvest their crops....

Onions, Sweetcorn, cabbage, beetroot and carrots

They will take these home to enjoy as part of their 5-a-day

Farmers are also harvesting these crops but they are using big machines....

Beetroot

Here's how to enjoy beetroot

Carrots

Once harvested carrots are usually washed and packed ready for you to eat.

Carrots are nice cooked but they are also a tasty snack chopped up and eaten raw...

LIVESTOCK FARMERS PREPARING FOR WINTER

Now that we are into Autumn livestock farmers are preparing to fetch their cattle inside for the winter.?

This stops the fields becoming muddy and the grass being damaged by the cattle's hooves

The straw bedding has come from rolling out the bales you saw being baled at harvest time.

When outside cattle usually just eat grass.

To feed the cattle whilst they are inside over winter the farmer will have harvested some grass.

This grass must be preserved or it would simply rot and be no use to feed the cattle

Grass is preserved either as Hay or as Silage.

Hay is grass which has been dried out so it will keep. Hay is often confuse with straw, straw is what comes out of the back of a combine harvester...

Making HAY - the grass is first cut or MOWN and left to dry – the farmer may turn the grass several times, to help with the drying.

Once the grass is dry enough the farmer will bale it into large or small bales of HAY. It is important that the grass is dry enough or the bales can heat up and actually catch fire!

Silage is also made from MOWN grass...

this time it is only left to dry or wilt for a day or so.

The grass is then baled, before being....

..wrapped tightly in plastic

This weatherproofs the bale and also

squeezes out most of the oxygen.

Sometimes farmers make silage in big heaps called CLAMPS.

Silage for a clamp is picked up

and blown into trailers by this machine -

A Forage Harvester

The grass is then tipped in the CLAMP

This tractor is heaping the grass up and also squeezing some of the oxygen out

The grass either in a CLAMP or BALE then ferments and becomes 'pickled' by special bacteria which work best without oxygen.

That was why the farmer had to remove much of the oxygen when heaping or baling the silage

Once the farmer has brought the cattle in we will see them being fed the hay or silage, along with other ingredients to make sure they have a balanced diet..