



LEAF Education
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### Introduction

Is Autumn your favourite season? It's the time of year after the holiday period but before Christmas festivities begin. But we should recognise it as a season in its own right with plenty to learn about, to observe and to take part in. The days are getting shorter; it is cooler and sometimes misty but it is still an ideal time to get outdoors and start to explore, to investigate and to get active!

This LEAF Education seasonal e-booklet brings together a variety of ideas to inspire teachers and their pupils or farmers and their visitors to make the most of the outdoors.

So let's all celebrate autumn whether finding out which creatures go into hibernation, which fruits and vegetables are in season or what celebrations are taking place at this time of year.





## **Autumn weather words**

Ask the children to write down descriptive words for the four seasons: spring, summer, autumn and winter. For younger children provide a selection of words (maybe laminated individually) so that they can sort the cards into the correct season. Some words will be appropriate for several seasons so this allows plenty of scope for discussion!

Here are some words to start the list:

windy	wet	hot	foggy	crisp
sunny	cold	blustery	frosty	icy
snowy	breezy	chilly	soggy	dry
dark	mild	stormy	snowy	humid

Find a farmer and ask what effect the weather has on the farm. (LEAF Education can help you find a local farmer or use the Countryside Classroom People to Ask section.)

http://www.countrysideclassroom.org.uk/people



## Recording autumn weather

Within school, children can follow trends in the weather during the season. Our Springtime activities booklet recommended recording the weather and this is an equally rewarding activity in the autumn. On a farm or other setting where different pupils are present each day, observation and recording can still form a part of the day's activities.

Recording equipment such as rain gauges can be purchased quite cheaply or even made.

How to make a simple rain gauge

- Cut the top section from a clear plastic drinks bottle.
- Add some stones to the bottom section of the bottle.
- Turn the top upside down and place into the lower section. Tape it in place thereby providing a funnel into the lower section.
- Mark a scale on the bottle using a ruler and permanent marker.
- Place the gauge outside where it will catch the rain which can then be measured.

By recording the daily temperature and precipitation, children can see the season changing. They can notice the temperature when the leaves start to fall, when birds begin to migrate or when the first conkers are found.

This is fascinating data to collect year on year so pupils can begin to make comparative studies and thereby embark on an interest in meteorology.



## **Autumn colour hunt**

Provide pupils with a sheet showing autumn colours (brown, yellow, red, orange etc.) According to your pupils' ages these can be displayed as the colours themselves or the words—or both!

The idea is to go outdoors—ideally for an autumn walk on the farm, or in the countryside but the local park or school grounds can also be your destination.

Pupils need to identify natural objects of each colour and either write the word, draw the item or, if cameras are available, take photos. Look for flowers (but don't pick wild flowers), leaves, feathers, twigs to match your colours.





## A year on the farm



Livestock (cattle and sheep)

## A year on the farm

Spring

Cows are vaccinated and

scanned to see if they are

housed for the winter are let

out into fields to eat grass

Beef cows born in autumn

are sent to market (spring

calves are normally sent to

market during the winter)

wormed. They are also

Any livestock that were

Lambing

pregnant

### Summer

June July August

- Sheep are sheared to keep them cool during the summer
- The wool is sent to the market
- Some of the lambs are weighed and the heavy ones sent to market



### <u>Autumn</u>

farming activities during the seasons

Take a look at some typical

September October November

- Remaining lambs are weighed and sent to market
- A few females are kept for breeding purposes
- Ewes (female sheep) & rams (male sheep) are mated for birth of lambs in spring
- Calving for beef cows (cows mated in early summer will calve in spring)
- Some cattle and sheep are moved indoors for winter

### Winter

December January February

- Female sheep are scanned to see if they are pregnant, wormed & vaccinated before lambing
- All animals are fed winter feed including silage and hay made earlier in year
- Cows are mated for autumn calving (on some farms they are mated early in the summer for spring calving)

Download this poster from <a href="http://www.whyfarmingmatters.co.uk/classroom-posters">http://www.whyfarmingmatters.co.uk/classroom-posters</a> and find out what jobs there are to be done on the farm in autumn—and all year round.

What happens to sheep and lambs in the autumn? Find out what happens at a livestock market.

Why not invite a farmer or grower into school to answer questions about what takes place on the farm in autumn and how a farmer's work has a direct impact on the food we eat? LEAF Education can help you to get in touch with a local farmer.



## What's in season in autumn?

Take a look at the "What's in season?" poster

http://www.whyfarmingmatters.co.uk/classroom-posters

Use pictures of the fruits and vegetables for pupils to match to those highlighted in the autumn months. Better still, bring in examples of the different fruits and vegetables for pupils to see, touch and smell. Make a game of this as follows.

Pupils work in pairs. One pupil selects one of the fruits or vegetables and adds it to a "feely bag". The partner can put a hand in the bag but must not look at the contents.

The first pupil asks questions such as "Is it smooth or rough?" "Is it hard or soft?" "What shape is it?" The answering pupil has to guess what the object is before the children swap roles. See how many they can identify!

An alternative way is for the children to sit back to back. One pupil selects a fruit or vegetable. The partner then asks similar questions to above (but can add questions about smell or colour). The child not holding the item has to try to guess what it is.



## **Apple Day**

On October 21st every year, an annual celebration is held of apples, orchards and local distinctiveness.

Initiated by Common Ground in 1990, it has since been celebrated each year by people organising hundreds of local events.

https://www.commonground.org.uk/apple-day/

Why not hold an apple day at school or on the farm with different varieties to taste and games such as apple bobbing?





## How is apple juice made?

Watch this film which gives an example of how apple juice is produced. The film is in several sections—you can watch one or all. The questions below might help focus the minds of the viewers! (Answers on the next page.)

https://www.sandringhamestate.co.uk/estate-produce/apple-picking/

The apple harvest on the Queen's Sandringham estate

- 1. When were the orchards started?
- 2. Why is the timing of the picking important?
- 3. What happens to the apples as soon as they are picked?
- 4. What steps follows pressing?
- 5. Where does the leftover pulp go?

### Apple juice production

- 6. How many apple varieties are there? How many names can you remember?
- 7. Place the processes in order:

Tops tightened	collected	grated	pasteurised	bottled
stored	vitamin C added	washed	juiced	juice pumped into tank

- 8. Why is Vitamin C added?
- 9. What does pasteurisation do?
- 10. How many bottles are produced?



# How is apple juice made? (Answers)

The apple harvest on the Queen's Sandringham estate

- 1. When were the orchards started? In the 1930s
- 2. Why is the timing of the picking important? Apples need to be mature but not soft
- 3. What happens to the apples as soon as they are picked? Placed in cold store
- 4. What steps follows pressing? Storing and bottling
- 5. Where does the leftover pulp go? As a treat for the cattle

### Apple juice production

- 6. How many apple varieties are there> How many names can you remember? Eight: Discovery, Katy, Worcester Pearmain, Laxton's Fortune, Cox's Orange Pippin, Egremont Russet, Howgate Wonder, Bramley
- 6. Place the processes in order

collected	washed	grated	juiced	juice pumped into tank
vitamin C added	bottled	pasteurised	tops tightened	stored

- 8. Why is Vitamin C added? To prevent discolouring
- 9. What does pasteurisation do? Kills the bacteria
- 10. How many bottles are produced? Two and a half thousand per day



## **Autumn Vegetable Pie with a cheese Crust**

Thanks once again to our good friend Idris Caldora of the Royal Academy of Culinary Arts—Chefs Adopt a School for this autumn recipe.

#### Serves 4

### **Ingredients**

200 g butternut squash, peeled and cut into 1 inch (2.5 cm) chunks

200 g celeriac, peeled and cut into 1 inch (2.5 cm) chunks

200 g sweet potato, peeled and cut into 1 inch (2.5 cm) chunks

110 g carrots, peeled and cut into 1 inch (2.5 cm) chunks

200 g leeks, trimmed, halved lengthways and cut into 2 inch (5 cm) thick chunks

A little freshly grated nutmeg

110 g Gruyere, grated

1 egg, beaten, to glaze

Salt

### For the parmesan pastry:

25 g finely grated parmesan

110 g plain flour, plus a little extra for dusting

Pinch salt

50 g softened butter

### For the sauce:

40 g butter

1 medium onion, peeled and finely chopped

40 g plain flour

570 ml milk

A little freshly grated nutmeg

1 tablespoon wholegrain mustard

50 g Gruyere, grated

25 g parmesan, finely grated

Salt and freshly milled black pepper



#### Method

Before any child attempts this dish it must be made with the support of an adult.

First of all place the butternut squash, celeriac, carrots and leeks in a steamer (the sweet potato is added later). Pour in some boiling water from the kettle, add the freshly grated nutmeg and some salt, then cover and steam the vegetables for 10 minutes.

Now add the chunks of sweet potato and steam for another 10 minutes, or until the thickest parts of the root vegetables feel tender when tested with a skewer. Then tip all the vegetables into a large bowl and allow them to cool.

Meanwhile, make the sauce and the pastry. For the sauce, melt the butter in a smallish saucepan and add the onion. When you've stirred it so that it's nice and buttery, let it cook on the lowest possible heat for about 20 minutes. It's important not to let it colour, so give it a stir from time to time. Now, using a wooden spoon, stir in the flour until smooth, then add the milk a little at a time, switching to a balloon whisk and whisking well after each addition.

Now season the sauce with nutmeg and salt and pepper, to taste, and let it barely simmer for 5 minutes. After that, stir in the grain mustard and the cheese. Then leave to cool.

To make the pastry, first sift the flour with a pinch of salt into a large bowl, holding the sieve up high to give it a good airing. Then add the lard and butter and, using only your fingertips, lightly and gently rub the fat into the parmesan and then sprinkle in some cold water - about 1 tablespoon. Start to mix the pastry with a knife and then finish off with your hands, adding more drops of water until you have a smooth dough that will leave the bowl clean. Then pop the pastry into a polythene bag and let it rest in the fridge for 30 minutes.



When you are ready to bake the pie, preheat the oven to gas mark 7, 425°F (220°C).

Carefully mix the steamed vegetables with the sauce and pile half of the mixture into the dish. Now sprinkle half of the Gruyere (or other cheese) from the filling ingredients over the top and then repeat with the remaining mixture and cheese. Next, roll the pastry out into a circle on a surface lightly dusted with a little extra flour, and as you roll, give it quarter turns to keep the round shape. Next, cut a 12 inch (30 cm) circle out of this pastry. Roll out the leftover trimmings and cut a ½ in (1 cm) strip to go around the edge of the dish.

Now dampen the edge of the dish with water and place the strip of pastry around the rim, pressing down well. Dampen the top of this strip and then transfer the circle of pastry, rolling it over the rolling pin, to the dish and press it lightly and firmly over the edges to seal. Next, using the blunt edge of a knife, knock up the edges, then flute them using your thumb to push out and your forefinger to pull in again. Then make a hole in the centre of the pastry lid to let the steam out, and brush the surface with beaten egg.

Now place the dish on the baking sheet and bake it for 25-30 minutes on the centre shelf of the oven, or until the pie is bubbling hot and the pastry is golden brown and crusty.





## Hallowe'en

Hallowe'en is always celebrated on 31 October.

Hallowe'en is one of the oldest celebrations in the world, dating back over 2000 years to the time of the Celts.

There is a lot of information and many activity ideas at http://www.primaryhomeworkhelp.co.uk/search/index.htm

You can introduce a Hallowe'en trail on the farm or at school. Scary trails are popular! (Don't make them too scary for little ones!)

- Be imaginative with props
- Incorporate storytelling







## **Autumn poetry**

Autumn themes are great for writing poetry with children. Read some examples to them.

How silently they tumble down
And come to rest upon the ground
To lay a carpet, rich and rare,
Beneath the trees without a care,
Content to sleep, their work well done,
Colors gleaming in the sun.

At other times, they wildly fly
Until they nearly reach the sky.
Twisting, turning through the air
Till all the trees stand stark and bare.
Exhausted, drop to earth below
To wait, like children, for the snow.



Elsie N. Brady, "Leaves"

http://www.brendawilliamspoet.co.uk/Autumn.html

http://www.primarysuccess.ca/freepdf/Poems-for-Back-to-School-and-the-Autumn.pdf



## **Autumn poetry**

- 1. On a walk (round the farm, in the park, in the school grounds) stop at various points and ask the children to write a sentence describing what they can see. When they get back to base, or back to school, they can try collating their sentences into a poem.
- 2. Write acrostics where each initial letter of a line spells a word e.g.

Lying on the brown earth
Earth the colour of chocolate
Air all misty
Variations of colour
Each one crisp and curling
Skeleton shapes decomposing

Or try haiku, a traditional Japanese *haiku* is a three-line poem with seventeen syllables, written in a 5/7/5 syllable count.

Clouds moving slowly
A green tractor is ploughing
Gulls squawk as they feed





## Ode to autumn





Read Keats' "Ode to Autumn": http://www.bartleby.com/106/255.html

Use this worksheet to analyse the poem: <a href="https://www.tes.com/teaching-resource/to-autumn-6051286">https://www.tes.com/teaching-resource/to-autumn-6051286</a>

What do students think might be the same or different about farming since the poem was written? Use examples from the poem.



### More ideas!

There are many activity sheets and other resources on the Times Educational Supplement resources and Countryside Classroom sites.

A PowerPoint presentation for young children about migration, hibernation and falling leaves

https://www.tes.com/teaching-resource/autumn-3012182

A word puzzle containing words about autumn – good starter for vocabulary which can be used in creative writing

https://www.tes.com/teaching-resource/glorious-autumn-thematic-boggle-solutions-6289202

See also leaf Education's hugely popular Environmental Art booklet

http://www.countrysideclassroom.org.uk/resources/1181

Or try

**Pumpkin Activities** 

http://www.countrysideclassroom.org.uk/resources/view?id=904