

A young boy with dark hair and a joyful expression is the central figure, holding up two large bunches of freshly harvested garlic. He is wearing a blue and grey patterned shirt. The background is a lush garden with green foliage and some orange flowers. The entire image is framed by a teal border.

FIELD TRIPS

WWW.BLACKCREEKFARM.CA

**BLACK
CREEK
COMMUNITY
FARM**

ABOUT THE FARM

Black Creek Community Farm is situated on a truly unique eight-acre property that includes pristine farmland, a heritage farmhouse and barn, and a surrounding forest that extends down into the Black Creek ravine.

The site houses certified organic vegetable fields, a forest trail and food forest, two 4-season greenhouses, an outdoor classroom, pavilion and wood fired bake oven, as well as a mushroom garden, a chicken coop and beehives.

We are accessible by TTC!
Conveniently located a 10 minute walk from Pioneer Village subway station.



This is an interactive file. Click where you see the cursor



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(416) 393-6381 ext. 103



OUR PROGRAMS

At Black Creek Community Farm, we are committed to providing meaningful learning experiences to assist teachers and families alike, seeking to enrich children's learning.

Our programs run all year round!

We tailor our programming to support what children are learning in class and at home, by providing a unique, hands-on approach to environmental education.

It is our goal to provide a play-based curriculum that...

**NURTURES
SELF-ESTEEM &
CONFIDENCE BY
EMPOWERING
CHILDREN TO TAKE
OWNERSHIP OF THEIR
LEARNING!**

**SUPPORTS A
HEALTHY & ACTIVE
LIFESTYLE**

**FOSTERS
ENVIRONMENTAL
STEWARDSHIP
THROUGH
EXPERIENTIAL
PROGRAMMING**

CLICK TO BOOK NOW!



JUNIOR CHEFS: EARTH TO TABLE

Get ready to learn about zero waste lunches, our dependence on fossil fuels to transport our food, the impact of our diets on climate change, and what can we do to take action!

This program is all about the senses! Students will get to harvest, taste, and prepare delicious snacks or lunches using the harvest they picked from our garden!

FOCUS: *Food systems, healthy lifestyle, zero waste, climate change, fossil fuels, eating local*
Fine Motor Skills, Counting/Measuring, Auditory Skills, Sensory Exploration

TASTING TOUR

Take a tour of the farm fields, through the greenhouses & into the children's garden to see what's growing & taste what's in season along the way.

PIZZA MAKING IN A WOOD FIRED OVEN (\$)

Harvesting only the ripest tomatoes and freshest herbs, students will participate in a short presentation, 'The Route of The Tomato,' while harvesting, chopping and cooking this school lunch classic!



JUNIOR CHEFS: EARTH TO TABLE



BIKE-BLENDED SMOOTHIES

Take a turn riding our bicycle and watch your peddling as it powers our blender to make delicious tasting farm fresh smoothies.

NEW! SALSA MAKING

Have you ever thought how long it takes a tomato to travel from other parts of the world to get right to your plate? Do you know how much fossil fuels are used to transport it? Learn to make this favourite snack using only the freshest ingredients. Chop and slice while learning all about 'The Route of The Tomato' Enjoy at the farm or take a jar home!

NEW! PESTO MAKING

Enjoy this versatile recipe in many different ways. Prepare it with herbs, leafy greens, or garlic scapes. This fun snack can be enjoyed at the farm along side zucchini noodles, or take your jar to sample at home!

APPLE PICKING & CIDER PRESSING

Harvest your fruit, learn how to process it to enjoy a freshly pressed cup of crab apple or pear cider. (Apple Picking Only available in the fall - Cider Pressing all year round).



OUTDOOR SURVIVALISTS

This program is designed to encourage children to take an active role in learning, protecting, and enjoying the outdoors!

Outdoor Survivalists offers plenty of opportunities to freely explore nature... from the tallest cedar to the tiniest micro-organisms in the soil.

FOCUS: *Environmental Stewardship, Climate Change, Sustainable Food Systems, Pollinators, Ecosystems, Flora & Fauna. Gross Motor Skills, Cooperation, Observational / Auditory Skills. Natural Sciences, History, Geography*

FOOD FOREST WALK: NATURE CONNECTION

Take a walk through one of the farm's most precious treasures. Become in tune to what is around you, listen to the sounds in the forest, test your memory & observational skills.

SHELTER BUILDING

Learn what it takes to build a strong shelter & build one in our forest.

Unavailable until further notice

OUTDOOR SURVIVALISTS

NEW! MAPLE TAPPING (MARCH 4TH -12TH, 2019)

Bring your class to take part in this Canadian tradition. With a combination of cold nights and warmer days, the sap starts flowing. Students will learn how to tap and collect sap from trees.

NEW! SAP BOILING & TASTING (MARCH BREAK)

Using a flat bottomed evaporator over an open fire, students will get the opportunity to collect sap-filled buckets and begin the process of maple syrup making. Bring your class to enjoy the first taste of this season's sap!

NEW! TREE ID: CANADIAN FOREST

Using observational skills, students will learn how to identify different trees at the farm. They will learn how to classify them looking at their buds, trunk, leaves, and size!

NEW! PLANT ID: NATIVE SPECIES & EDIBLES

Come take a walk to discover the wonderful world of native species and how they have been used for centuries for their benefits to our health and ecosystems. Learn about the importance of their existence to support pollinators. Use all your senses to learn to identify plants, edible flowers, and their anatomy.



OUTDOOR SURVIVALISTS

FIRE & BANNOCK

While learning safe fire-making skills, students will have the opportunity to follow Black Creek Community Farm's own recipe for Bannock Bread! Come ready to experiment with different toppings: chives, chocolate bits... or simply plain. Once we get the fire going, we will collect sticks to cook our bread over the open fire!

ANIMAL TRACKS & SIGNS (BEST IN WINTER)

Follow the tracks and signs of animals in our forest, use your detective skills to solve the many mysteries of these animals.

PREDATOR & PREY

Learn about the food chain, and the challenges animals face to survive in the wild! This is a group game and it requires lots of stamina to keep up!

CLICK TO BOOK NOW!



FARMER IN TRAINING

This is a very hands-on program, perfect for children to experience 'A Day in a Farmer's Life.'

Roll up your sleeves, put on your working boots, and get your hands right in the soil. Learn what it takes to get food on your plate!

FOCUS: *Food systems, healthy lifestyle, zero waste, climate change, fossil fuels, eating local*
Fine/Gross Motor Skills, Counting/Measuring, Sensory Exploration

NEW! SEED STARTING/PLANTING/HARVESTING

Bring your students to experience one of the 3 main steps to grow their own food. Help us plant the seeds that will later feed our community, or plant the seedlings that are ready to grow outdoors, water and weed the garden or harvest the bounty to have a taste!
Subject to availability/season

FABULOUS 5!

Solve the clues to a riddle and explore the farm to discover the 5 things plants need to survive.





FARMER IN TRAINING

BUSY BEES / FARM HONEY TASTING

Explore the bee hives, visit the bee hotels, and taste farm fresh honey (subject to availability). Learn about the importance of pollinators to our food system, and how you can help to keep them alive!

WORM BIN EXPLORATION

Dig in our bins, learn all about our worm friends, what they need to survive, how they live, and most importantly, how they turn our garbage into compost for the garden

CHICKEN CARE

Meet our farm animals, get a chance to feed them and collect their eggs. Come and learn how their house could be set up in a city backyard.

TREE PLANTING (INCLUDES A CERTIFICATE)

Help make Toronto a healthier, more vibrant place to live by making a direct contribution to increase Toronto's tree canopy. Plant a tree at the farm, learn about the importance of forestation in an urban setting, participate in a care and planting demonstration.

LITTLE ARTISTS

Learn to create art masterpieces using the unique treasures found in nature!

FOCUS: *Zero Waste – Repurposing
Fine Motor Skills, Sensory Exploration*

NEW! SEED BOMBS

Learn to create this amazing craft and start a seedy revolution! This experience gives students the chance to transform spaces or to feed wildlife right in the palm of their hands

NEW! HONEY SALVE MAKING (\$)

Create an all-natural salve using our farm honey to help heal chapped skin or wounds! After measuring and mixing all the materials take a sample home!

BIRD FEEDERS

Create a bird feeder to attract all the different birds around and enjoy a spectacle of colour and sound!

GARDEN NECKLACE

Plant a seed, wear it as a necklace and watch it grow.



LITTLE ARTISTS

NATURE CROWNS

Go on a hunt to gather twigs, flowers, seed pods, and feathers, to create a one of a kind crown to wear home.

NEW! PAINTING WITH NATURAL DYES

Make paint using the magical colours found in fruits and vegetables to create a very unique masterpiece.

RAFT MAKING

Make a raft from sticks, twigs & bark. Sail it in the creek and watch it float downstream.

NATURE BUDDY / LEAF PEOPLE

Make yourself an animal friend with materials you find in the forest.

PAINTING: NATURE BRUSH

Make unique paint brushes from a variety of materials found in the forest & see all the amazing designs you can create.



PRICING

AM HALF DAY | 10AM - 12PM

Includes 2 activities - Maximum of 30 students minimum of 10
\$10 + HST / participant - \$5 for every adult exceeding the 10/1 ratio

PM HALF DAY | 12:30 PM - 2:30PM

Includes 2 activities - Maximum of 30 students minimum of 10
\$10 + HST / participant - \$5 for every adult exceeding the 10/1 ratio

FULL DAY | 10AM - 2PM

Includes 4 activities - Maximum of 30 students minimum of 10
\$15 + HST / participant - \$5 for every adult exceeding the 10/1 ratio

WOOD FIRED OVEN PIZZA (\$)

There is an added fee of \$8/participant. Includes fresh farm salad.

SUBSIDIES AVAILABLE!

Priority is given to our neighbouring schools and schools in need located in our community and beyond.

FIELD TRIP REQUEST FORM



OUR WORK WOULD NOT BE POSSIBLE WITHOUT THE SUPPORT FROM OUR GENEROUS PARTNERS:



United Way



BCCF'S TRAVELLING CURRICULUM

Would you like us to come visit you for a day? Are you planning a science fair or community event? We are able to provide a few of Black Creek Community Farm's most favourite activities right at your location. Whether you are running a day camp or home schooling, you are a school teacher or an educator at a childcare centre, you can book us to come right to you and bring a little bit of nature to your class or event. *Inquire about pricing for locations outside the GTA.*

NOTE:

All proceeds from BCCF'S Travelling Curriculum allow us to continue providing accessible & quality outdoor education programs for all children in our community.

THANK YOU!

COMMUNITY ENGAGEMENT: \$400.00

INTERACTIVE BOOTHS - TABLING - SPEAKER

Perfect for Science Fairs, Fun Fairs, Family Night or all other community event.

Includes 2 trained staff, demonstrations such as the bike blender, and all materials for 4 hours. Extensions upon request at \$100/hour

BOOK NOW!



FARMER IN TRAINING

BOOK NOW!



START A CONTAINER GARDEN - \$300.00

Thinking of giving your class a lesson on food and food systems?
Wanting to teach children about the importance of local food, and its impact on our health? This is the activity for you!

Includes 1 hour workshop, an interactive game, planting demonstration, 1 self watering garden box and all materials

START A VERMICOMPOST SYSTEM - \$200.00

Thinking of a better way to discard the food waste in your classroom?
Worm bins are an easy, low maintenance way to manage and re-purpose food scraps.

Includes all materials plus 1 hour demonstration on vermicomposting and information on bin care & casting harvesting

PLANT A TREE IN YOUR SCHOOLYARD - \$200

Help make Toronto a healthier, more vibrant place to live by making a direct contribution to increase Toronto's tree canopy. Plant a tree, learn about the importance of forestation in an urban setting

Includes 1 hour demonstration on planting and post planting care. A certificate for every student in your class. 1 to 2 native trees, and mulch



ART + NATURE

BOOK NOW!



SEED BOMBS - SALVE MAKING: \$250.00

Includes 1 hour demonstration and talk about the importance of pollinators to our food systems and for our overall health. All materials included. Clay, seeds, compost. Please note there are allergens used in the balms such as coconut oil, honey, and shea butter.

GARDEN NECKLACE - NATURE CROWNS: \$150.00

1 hour workshop: Can be combined with other activities at a reduced rate. Includes all materials with opportunities to partly run the activity outdoors.

BOOK NOW!



EARTH TO TABLE

PESTO + SALSA - BIKE BLENDED SMOOTHIES - CIDER PRESSING \$300.00

Interested in teaching students about renewable sources of energy? Healthy eating habits? Or simply want to teach them a new and easy recipe? Includes demonstration and all materials. Please note for Pesto/Salsa Making we require a kitchen to facilitate the activity

SUBSIDIES AVAILABLE - PLEASE INQUIRE