

**Made possible through a SARE Youth Educator Grant**

# **Crete Field Trip**

**Farmin'**



The Crete High School  
Culinary Arts class  
visited 2 farms and  
learned a lot about  
organic plants



# Buy Fresh Buy Local

But before we left for the farms, We had Skylar Falter from UNL give us a presentation about different types of way to grow a farm or to improve a farms quality.

She taught us the difference in monoculture and polyculture and how both types can make or break a farms property.

She also explained to us how using crop rotation and cover crop can help improve a farm lands quality and keep it from eroding.







# Grow with the Flow

At this farm, we learned about how aquaponics work in a small farm.

The picture to the right shows how aquaponics works. The fish not only eat the bugs that could possibly kill the plants, but their feces are used as fertilizer for the plants to grow.

Our class also was able to see a bunch of dried up flowers that this farm uses to make home decor and little bouquets. But we were able to see some thriving flowers as well.













So,

I got to feed a mule



# Robinette Farms

At Robinette Farms, we learn about micro greens because many chefs use micro greens to be able to make the plating of dishes look better or to add subtle flavoring to a dish.

One of the owners, Chloe, was kind enough to let all of us try a micro green called Pea Shooters. I can't really explain how they tasted other than they were sweet.

We were able to go into all the Green Houses on this farm. But, unfortunately, it was too muddy to see the other animals.



# Crete High School

Would like to thank Skylar  
Falter, UNL, and the SARE  
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making this field trip possible!!

