

FARM TOUR CHECKLIST

1 Month Before Tour:

- Contact the group to confirm details:
 - Number of participants? Age of participants?
 - Children? Chaperones? What is the ratio?
 - What time will they arrive? Depart?
 - Any special interests or requests of the group to cover during the tour?
 - Will media be invited?
 - Provide specific directions to your farm and parking information.
 - Do they plan to eat at the farm? Who is providing the food? Garbage cans?
 - Note appropriate clothing to wear. Boot covers needed?
 - Have a rain plan.
- Order handouts or giveaways from industry resources
- Send a confirmation letter.

3 Weeks Before Tour:

- Identify your goals of the tour (e.g., educate about production; strengthen relationships with community leaders; advocate a certain issue, etc.)
- Determine which areas of the farm will/will not be included in the tour.
- Map out key areas on the farm that you will visit and create messages for those locations (e.g. milking parlor, calves, feed bunk, maternity pen, etc.)
- Decide where to host the group when they arrive to give a farm overview.
- If other family members or staff will be assisting, meet with them to review your plans and share your messages to communicate during the tour.

2 Weeks Before Tour:

- Practice your tour route and key messages.
- Do a farm tour walk-through and check for safety.
 - Pick up wires, tires, etc. that the visitors could trip or fall over
- Designate a bathroom and hand washing station for the group.
- Develop any signage for directions, parking and restricted areas.

2 Days Before Tour:

- Finalize your presentation, including tour route and messages.
- Check in with teacher/school/community leader to confirm details.
- Notify appropriate staff and family members when visitors will arrive.

Day of Tour:

- Conduct final walk through to confirm cleanliness and safety. Make sure animals are fed/watered and looking healthy.
- Set up hand washing station.
- Change into clean clothes—perhaps a shirt with the farm name.



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FARM TOUR TIPS

Provide an experience your guests will remember by customizing your tour to fit their needs or interests. Here are some ideas to help make your tour memorable and fun!

Set Up Stations

- Divide larger groups and rotate amongst stations every 15-20 minutes.
- Possible stations: milking parlor, baby calves, feed station, manure storage, etc.

Baby Calves

- Visit the calf hutches and let guests enter an empty one.
- Let small groups walk in amongst the baby calves.
- Let guests take turns feeding a calf milk or warm water.

Maternity Pen

- Allow guests to witness the miracle of life
- Be prepared to talk about all the details and the why behind them

Inside the Barn

- Note temperature differences with fans and misters.
- Make mention the inquisitiveness of cows and their different personalities.
- Explain all aspects: bedding, headlocks, back scratchers, misters, waterers, etc.

Photo Opps

- Provide a photo op for families – like feeding a calf, on a tractor, etc.
- Offer to take a group photo with the farm sign for additional publicity.

Milking Parlor

- Let guests see up close a milking unit and feel the pulsations inside.
- Let them feel the udder – and possibly milk a cow by hand.
- Help guests follow the pipeline to the tank – feeling the warm and cold lines.

Milk House

- Allow guests to look in the milk tank. Measure the amount of milk in it.
- Show how many gallons of milk a cow gives in one day with empty milk jugs.

Show & Tell

- Set up a make shift milking station or calf pen so guests can see cows up close.
- Offer a hayride to cover more aspects of the farm in a shorter period of time.

Fun with Feed

- Explain TMR, let guests touch and smell different samples of feed.
- Measure out what one cow eats in one day – and what she drinks.

Dairy Products

- Offer a snack to visitors – seek donations for product.
- Make a snack with your guests – butter and ice cream can be made easily



IS HERE TO HELP!

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Homemade Butter

Make butter with kids and spread on crackers for great treat and activity!

- Whipping cream, room temperature
- Salt (optional)
- 2-3 clean marbles

Add cream and marbles to a jar or small glass or plastic container with a tight fitting lid. (Pint sized canning jars work best for little hands.) Fill one-half to one-third full with cream. Add a pinch of salt if desired. Then shake, shake, shake! This step will take 10-15 minutes, or more. This process will separate the cream into liquid and butter. Once the butter has formed, drain off the liquid. Shake a minute or two longer, then drain again. Remove the marbles and enjoy!

Freezing Homemade Butter: Butter can be frozen for up to two months.

Using Buttermilk: Liquid drained from the butter may be used in a variety of ways: as a beverage, mixed with fruit juices, making sauces, gravies or baked goods.

Tim Can Ice Cream

Make ice cream without an ice cream maker!

- 1 cup milk
- 1 cup whipping cream
- 1/2 cup sugar
- 1/2 teaspoon vanilla extract
- Nuts or fruit as desired
- 1 egg (optional)
- 1 1/2 cups rock salt

Place all ingredients (except rock salt) in a one-pound coffee can and close with a tight-fitting plastic lid. Place can with ingredients inside a ten-pound can with a tight-fitting plastic lid. Pack larger can with crushed ice around the smaller can. Pour at least 3/4 cup of rock salt evenly over the ice. Place lid on ten-pound can. Roll back and forth on a table or cement slab for ten minutes. Open outer can. Remove inner can with ingredients. Remove lid. Use a rubber spatula to stir up mixture. Scrape sides of can. Drain ice water from larger can. Pack with more ice and salt. Roll back and forth for five more minutes. (Makes about 3 cups.)