



## ***MassGrown and Fresher News – Summer Educator Workshops and Consumer Events***



Massachusetts Agriculture in the Classroom (MAC) and the Mass. State Grange present summer educator workshops. Although each workshop is created for educators, we invite college students, school librarians, school nutrition personnel, parents, home school leaders, and all interested adults who want to help children learn more about healthy food and the joy of gardening!

### **Family Owned Dairy Farms - the History, the Satisfaction, and the Challenges**

**NEW DATE! THURSDAY June 28**, Tully Farms, 291 Fletcher St, Dunstable, 9-3pm.

See what it is like to grow up on a dairy farm, worked continuously for generations. How do the farmers maintain the history of the farm while adding ideas to make the farm more profitable? How has Grange membership influenced farm life? Are there careers in farming? Can you incorporate dairy lessons into your curriculum? Join us at this successful dairy farm, see the results, taste the milk, and take home some lessons.

## **Growing for Others and Improving Your Garden**

**Tuesday, July 17 - Community Harvest Project, 37 Wheeler Rd, North Grafton**

This amazing non-profit farm depends on volunteer help and donates all food grown. You will learn about field trip opportunities for your class, team, or scout troop. Try hands-on gardening activities and learn more about Plant selections, food issues and hunger within our state. All this, in an air-conditioned barn!

## **Ecomachine: Bringing Nature Back to the Classroom**

**Wednesday, August 1 – Fisherville Mill, 60 Main St., South Grafton**

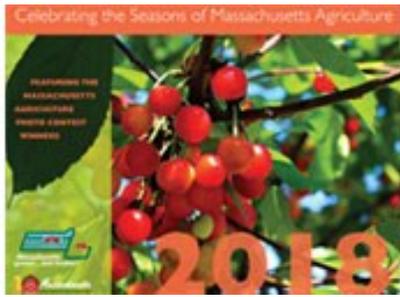
Visit the innovative Fisherville Mill Ecomachine and return to your school inspired to create one in your classroom. The eco-machine in South Grafton uses plants and mushrooms to clean water in a section of the Blackstone canal. It was designed by noted environmentalist John Todd. Record your own virtual field trip to share with your students. This workshop will address topics in: biology, chemistry, natural history, bioremediation, ecology & environmental science. [More details here.](#) Attend 2 workshops within a year and receive 10 PDP's without submitting a lesson. Register for all workshops at [www.aginclassroom.org](http://www.aginclassroom.org). Cost for each workshop is \$50.00 which includes breakfast and lunch.

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## **2019 Calendar Photo Contest!**

**Each year MAC, the Grange, and MDAR collaborate on its' annual Agriculture Calendar.**

## Send us your best agriculture related



## photographs! Submissions are due July 1<sup>st</sup>.

12 winners (and maybe a few “Honorable mentions”) will be invited to the Big E on Massachusetts Day September 20<sup>th</sup>, and the winning cover photographer

receives a “Sweet Basket” (Massachusetts produced Maple Syrup, Honey, and a few other goodies!) [Submission details here.](#)

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If you are looking for events and “ag-tivities” this month and beyond, visit our [Calendar](#) for great ideas.

Here are a few samples of events coming up:

- June 2 - [Garden Basics at the Food Project](#)
- June 9 - [The 5th Annual Lenox Rhubarb Festival](#)
- June 10 - [Dairy Day in The KITCHEN & The Boston Public Market](#)
- June 16 - [Hyper-Local Craft Brewfest](#)
- June 16 - [The Massachusetts Beekeepers Association’s Annual FIELD DAY](#)
- June 23 - [Foraging And Feasting: Plant Walk, Cooking Demo And Tasting](#)
- June 30 - [Franklin County 4-H Fair](#)

For these and more events, visit our calendar of [Culinary & Agricultural Events](#). To submit a culinary or agricultural event, click on submission form [here](#). Bookmark the Massgrown [calendar](#) today, and follow us on [Twitter](#), [@Massgrown](#).

