

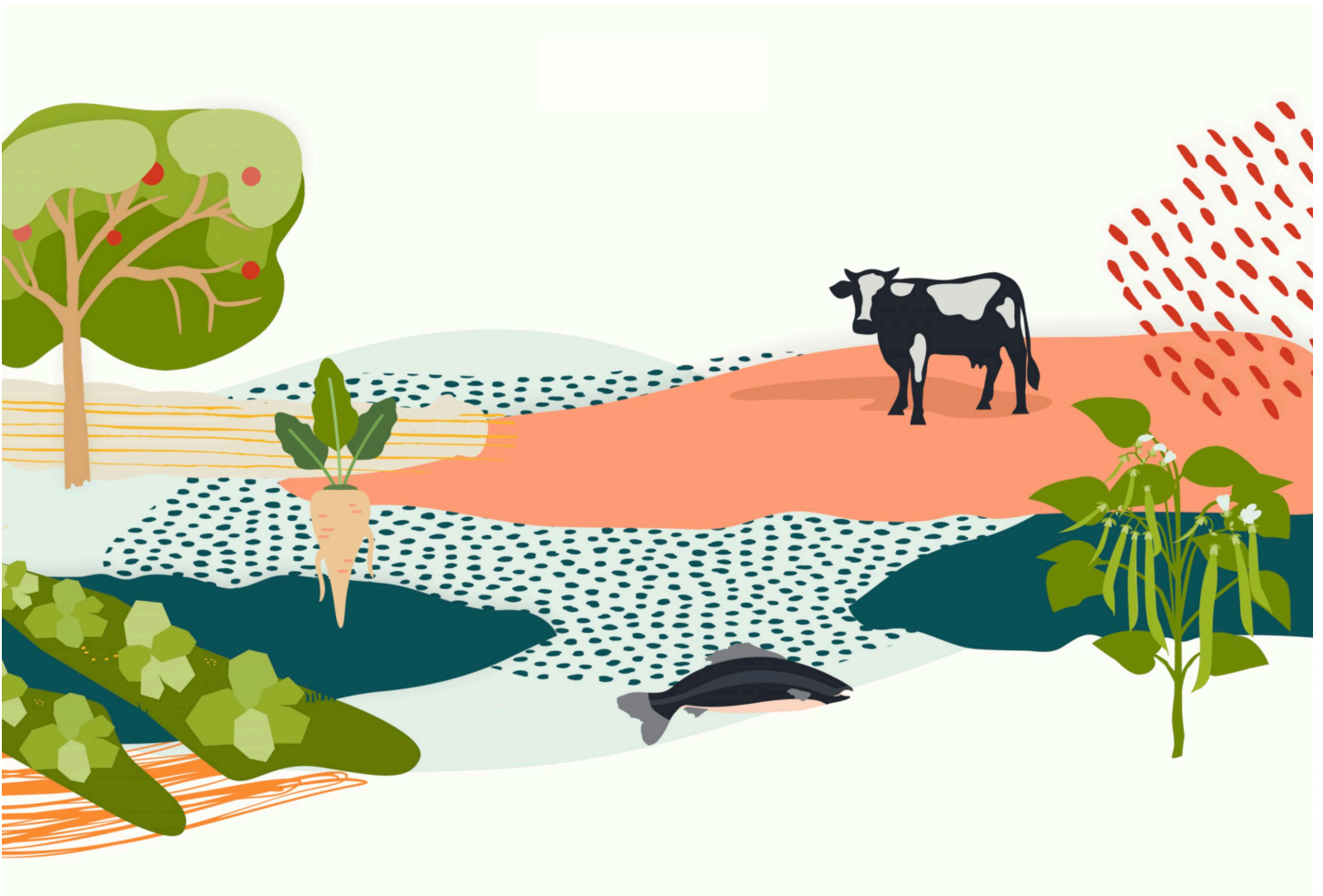


Horseradish/Silver Spring Foods

INSTRUCTOR GUIDE

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BACKGROUND

Wisconsin Farm Technology Days 2021–Eau Claire was hosted on Huntsinger Farms July 20 - 22, 2021. Innovation Square and the Farm Tours featured six innovative farms that are producing food for Wisconsin, the Nation and beyond using the latest farming practices and technology to position their farms for the future with sustainability, yield, quality, and taste in mind.

Our continuing mission is to educate the general public about the changing face of agriculture and **to inspire and educate youth** about the many different exciting careers associated with agriculture. The all-volunteer Executive Committee commissioned a new online resource to bring the farms from Innovation Square and the Farm Tours to the people of Wisconsin who could not attend the show.

These farms are: Chippewa Valley Bean/Doane Farm, the largest processor of red kidney beans in the world; Ferguson's Orchards, the largest producer of apples between the Rocky Mountains and Lake Michigan, Huntsinger Farms/Silver Spring Foods, the largest grower and processor of horseradish in the world, Marieke Gouda/Pentermann Farm, the award-winning farmstead Gouda cheese company, Nellie's Holsteins, a recently expanded and modernized 5th-generation dairy, and Superior Fresh, the largest aquaponic – hydroponic farm in the world.

The website is <https://chippewavalleyfarming.com>.

In addition, agriculture educators at Chippewa Valley Technical School and Holmen High School developed a full suite of educational materials for Elementary, Middle School and High School youth to be used alongside the videos and background featured on the website free of charge to all educators.

All the instructor guides and student work sheets are available as downloadable Word documents on the website (<https://chippewavalleyfarming.com/education/>) so that teachers can edit them to fit their curricula. We hope your students of all ages will enjoy learning about farming different crops, herds and fish in the Chippewa Valley and be inspired to learn more about agriculture as a hobby or career



Silver Spring Foods/Huntsinger Farms Horseradish INSTRUCTOR GUIDE

Elementary School – Middle School – High School

Professional Video, Background, Overview and Activities at
<https://chippewavalleyfarming.com/silver-spring-foods/>

Elementary School Level

Objectives:

I will be able to illustrate what a horseradish plant looks like.

I will be able to create a 3D plant that replicates a horseradish.

I will be able to explain how horseradish is grown, processed, and stored.

Interest Approach

1. Hold a toy horse and a red radish in the front of the class.
2. Ask the students what you get when you put these two words together.
3. Explain that the crop Horseradish is not actually made by crossing a horse with a radish but horseradish is its own crop. At this point, show an image of a horseradish plant and set out a product made from horseradish that you got from the grocery story.
4. Ask students if they are familiar with horseradish and allow students to share their experiences.



Pre- video activity

1. Display an image on the screen of a horseradish plant.
2. Allow students to use materials from the craft area, recycle bin, or cardboard dumpster to create their own 3D horseradish plant. Have them set this on their desk as they continue to learn about horseradish.

Video

1. Print and pass out the video sheet.
2. Instruct students to follow along with the video and fill in the answers as they listen.
3. Read the questions out loud.
4. Play video.
5. Go over the video and discuss the video sheet answers and other ideas that came up in the video.



Middle School Level Activity

Purpose

Make a Silver Springs Horseradish Appetizer Recipe

Objectives

I will be able to identify several dishes which include horseradish within them.

I will be able to make a recipe that includes horseradish.

I will be able to teach others about horseradish.

I will be able to work with my instructor and classmates to provide a tasting of our product to other staff at our school.

Directions

1. Using <https://www.silverspringfoods.com> , choose a recipe for the students to make. The [Horseradish Cherry Tomatoes](#) is simple and only requires 4 ingredients.
2. Have students make their recipe while following food safety guidelines.
3. In groups or as a class collectively, create a short educational information sheet regarding horseradish production, processing, and food use. This information can come from the Silver Springs video, <https://www.silverspringfoods.com> , or any other resource you see fit.
4. Print this material off as it will be used to teach others in your school about horseradish.
5. Have your students place the dish in a disposable container like a dixie cup or small plate along with a napkin and a eating tool if applicable.
6. Deliver their products and corresponding horseradish info sheet to staff in your building. Be sure to prep students on appropriate ways to interrupt class, offer someone a gift, and what to do if the staff member rejects the offer. Oh and of course, allow students to try the product as well :)



High School Level Activity

Purpose

Create a Horseradish Infographic to be used as an educational material to teach about horseradish.

Objectives

I will be able to work with a team to complete a task.

I will be able to create promotional and educational material to encourage horseradish purchase and consumption.

I will be able to use my creative thinking to complete a task.

I will be able to speak in front of my peers during a brief sales pitch.

Directions

1. Place students into pairs or small groups.
2. Each group will need a poster paper or flip chart along with coloring tools, markers preferred.
3. Provide students with the following article from University of Wisconsin Extension.
<https://hort.extension.wisc.edu/articles/horseradish-armoracia-rusticana/>
4. Give students the following scenario for their activity. "You will work with your group to create a large infographic (words and pictures, no the drawings do not need to be beautiful) that will be displayed at the local grocery store next to the horse radish products. You want to educate the consumer on the life cycle of a horseradish along with uses for food. The goal is to teach and sell horseradish products.
5. Give students an appropriate amount of time to work on this task. Check in frequently to guide them in their work.
6. Once students are done with their infographic- share with the students that they get a 45 second time slot at the grocery store to speak over the loud speaker to sell their horseradish ingredient to the shoppers. Allow the students 5-8 minutes to write their 45 second sales pitch which will use information from the infographic. You as the instructor decide if all group members need to speak during this time or just one.



7. Allow each group to share their sales pitch. If you have a microphone around or a hairbrush have them use that as a prop to make it more realistic and interesting.
8. Once all groups have “spoken” over the imaginary loudspeaker, discuss what the common points were that groups shared with the consumer. Discuss what would be selling points for them, for their parents, grandparents, etc. Hang their infographics up around the room or in the hall for display.

Conclusion and or Extensions

1. One week prior to the lesson, instruct the students to go to the grocery store and take a photo of the horseradish products for sale. This can include the front label along with the nutrition label. Have a discussion in class about how horseradish products can have other ingredients besides just horseradish.
2. Purchase some horseradish and have students taste them. Send home a [recipe](#) that includes horseradish.
3. Using a notecard, have students write their name and list 3- 5 facts about horseradish. Hang up their 3D horseradish models and notecards in the classroom or hallway.



Silver Spring Foods/Huntsinger Farms **VIDEO WORK SHEET - INSTRUCTOR COPY**

Follow along with this video as we learn about Silver Spring and horseradish production.

1. What did the founder of Huntsinger farms do prior to starting the horseradish farm in 1929?
He was a lightning rod salesperson.
2. What makes the Eau Claire area so special for horseradish production?
The soil and climate
3. Which part of the plant gets processed and consumed? (root or leaves?)
Root
4. Horseradish need a ____ year rotation, meaning you can't plant horseradish in the same spot each year.
Seven
5. Once you grind the horseradish it becomes hot or mild in flavor?
Hot
6. If I want to find horseradish in the store, where do I look?
Refrigerator section, Fish Counter, In the Condiment Section
7. What does the zing factor measure?
Measures how hot the horseradish is.



NAME: _____

Silver Spring Foods

VIDEO WORKSHEET

Follow along with this video as we learn about Silver Spring Foods, Huntsinger Farms, and horseradish production.

1. What did the founder of Huntsinger farms do prior to starting the horseradish farm in 1929?
2. What makes the Eau Claire area so special for horseradish production?
3. Which part of the plant gets processed and consumed? (root or leaves?)
4. Horseradish need a ____ year rotation, meaning you can't plant horseradish in the same spot each year.
5. Once you grind the horseradish it becomes hot or mild in flavor?
6. If I want to find horseradish in the store, where do I look?
7. What does the zing factor measure?

