

Marieke Gouda/Penterman Farm

Elementary School – Middle School – High School

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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 career.



Marieke Gouda/Penterman Farm *Instructor Guide Elementary School – Middle School – High School*

Professional Video, Background, Overview and Activities at <u>https://chippewavalleyfarming.com/penterman-farm/</u>

ELEMENTARY SCHOOL LEVEL

Objectives

I will be able to communicate where cheese is incorporated into our food recipes.I will be able to identify the different physical characteristics of cheese.I will be able to name 5 different cheese varieties.

Interest Approach

- 1. Set out several different types of cheese in the front of the classroom in their packaging.
- 2. Ask students what all of these products have in common with each other.
- 3. Once they say cheese, let them get closer to the packages and ask them what the differences are between the different cheeses. They will come up with texture, smell, color, shape, flavor, etc.

Pre-Video Activity

- 1. Write "where do we find cheese in our meals?" on the front board.
- 2. Give them one example to guide the activity and write that example on the board.



- 3. Allow students to come up and write where we consume cheese. Your class list may include:
 - a. On salad
 - b. Burgers
 - c. Cheese curds
 - d. On top of hotdish
 - e. In chunks in cold macaroni salad
 - f. In macaroni cheese
 - g. Poured on our french fries
 - h. Etc.

Video

- 1. Print and handout Marieke Gouda- Video Sheet.
- 2. Read out loud the questions that appear on the sheet.
- 3. If you have a globe in your classroom show where your community is, where Marieke Gouda is located and then which country Marieke came from. Be sure not to name off the country of Holland as that is the first question on the video sheet. If you do not have a globe, use a world map on your technology device.
- 4. Watch the video.
- 5. Go through the video with the students asking for their input, discuss the questions from the video sheet and other ideas that come up.



Activity "Taste the cheese"

- 1. Each student will need one plate.
- 2. With a writing tool, have the students label on their paper plate the different varieties of cheese.
- 3. Slice the different types of cheeses and put one slice of each on the students place near but not on the label.
- 4. Have students work with a partner to taste their cheeses and discuss their thoughts. Have them pick their favorite cheese by circling that label on their plate.
- 5. Come back together as a group to discuss which cheese stood out to them regarding texture, flavor, color, shape, etc.



Middle School Level Activity

Purpose

Determine what options you have for purchasing Marieke Gouda products and create a travel plan to get there.

Objectives

I will be able to work with my peers to make a travel decision.

I will be able to use current data to determine our travel decision.

Directions

- 1. Go to https://mariekegouda.com , click on "Where to Buy" > "Stores That Sell Our Cheese
- 2. Type in your zip code to determine where their cheese products are sold.
- 3. Complete the Activity sheet as you go.

What is the zip code for our school?

Where is the nearest place (store name and location) where we could buy Marieke Gouda products?

If we were to leave from our school, how many miles would it take us to get there?



Now that we know how many miles, how long (time) will it take us to get there? Since we are taking a school van, and we get gas mileage of _____ per gallon, and gas prices are _____ per gallon currently- how much money will it cost us in fuel to get to this location and back? (Show your work) Now that we know these details, what sort of products will we buy once we get there, be specific. (Use <u>https://mariekegouda.com/cheese-selections/</u> to find the cheese products available)



HIGH SCHOOL LEVEL ACTIVITY

Purpose

In this activity you will be planning a field trip to Marieke Gouda. Unfortunately, all the internet is down, but thankfully, we have a map!

Objectives

I will be able to work with my classmates.

I will be able to determine the best path to travel.

Directions

- Put students into groups depending on how many Wisconsin maps you have. Have students come up with the best route to get to Marieke Gouda from your current location. Define "best" together. This could be the fastest route, the least number of miles, prettiest views, least amount of road construction, etc.
- 2. Allow students to work in their groups to come up with the "best" route. Once all groups have determined their route, then compare them- wow the internet is back up! :)
- 3. Using a search engine of your choice, electronically map out the route that the group would take on your classroom screen. Continue until you have gone through them all and determine whose group had the "best" route.

Our starting address:

Marieke Gouda Store Address:



What makes the "best" route:

Write down the directions including "north/west/east/south and/or right/left turns" from our starting point to our ending point.

Why we think our travel route to Marieke Gouda is the best:



Conclusion and or Extensions

- 1. Make mozzarella cheese from scratch.
- 1. Video conference with a Master Cheese maker.
- 2. Make homemade ice cream.
- 3. Google maps your area cheese processing facilities.

INSTRUCTOR



MARIEKA GOUDA

Follow along with this video as we learn about Marieke Gouda and cheese processing.

- 1. What country did Marieke come from? **Holland**
- 2. How many cows do they have at Marieke Gouda? About 400
- 3. What product are the cows laying on in the free stall? **Sand bedding**
- What are some components you see make up their yellow ear tags?
 Birthdate, cow number, Farm Name, the cow's name (every farm can put different information on this tag)
- 5. What did the Dutch wear on their head during war? **The wooden cheese molds**
- 6. What does Marieke credit for her personal growth? **The people she gets to work with**



MARIEKA GOUDA

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- 4. What are some components you see make up their yellow ear tags?
- 5. What did the Dutch wear on their head during war?
- 6. What does Marieke credit for her personal growth?