



Morwick Farm: Teacher Information Pack

Pre-Visit Information

Farm Name: Morwick Farm

Who to Contact: Angie Howie

Address: Morwick Farm, Acklington, Morpeth, Northumberland, NE65 9DG

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Email: howie.morwick@btopenworld.com

Farm Grid reference: NU 233 035

The Visit

Visiting Morwick does not involve a lot of walking and is certainly friendly for any wheel chair users. There are washing facilities for all in the ice cream parlour. To book a visit please contact us; visits are free but you will need to arrange transport to and from the farm.

Evaluation

As previously mentioned your visit to the farm is free of charge and in order for the farm to claim payment for their time and facilities from the government's Higher Level Stewardship scheme we require that you please complete an evaluation form that we will provide at the start of your visit. Please take a few minutes to complete the form and hand it back to us- additional feedback is always welcome and appreciated.

Please inform us of any complaints you may have; or alternatively please write to:

Natural England

Access Management Unit

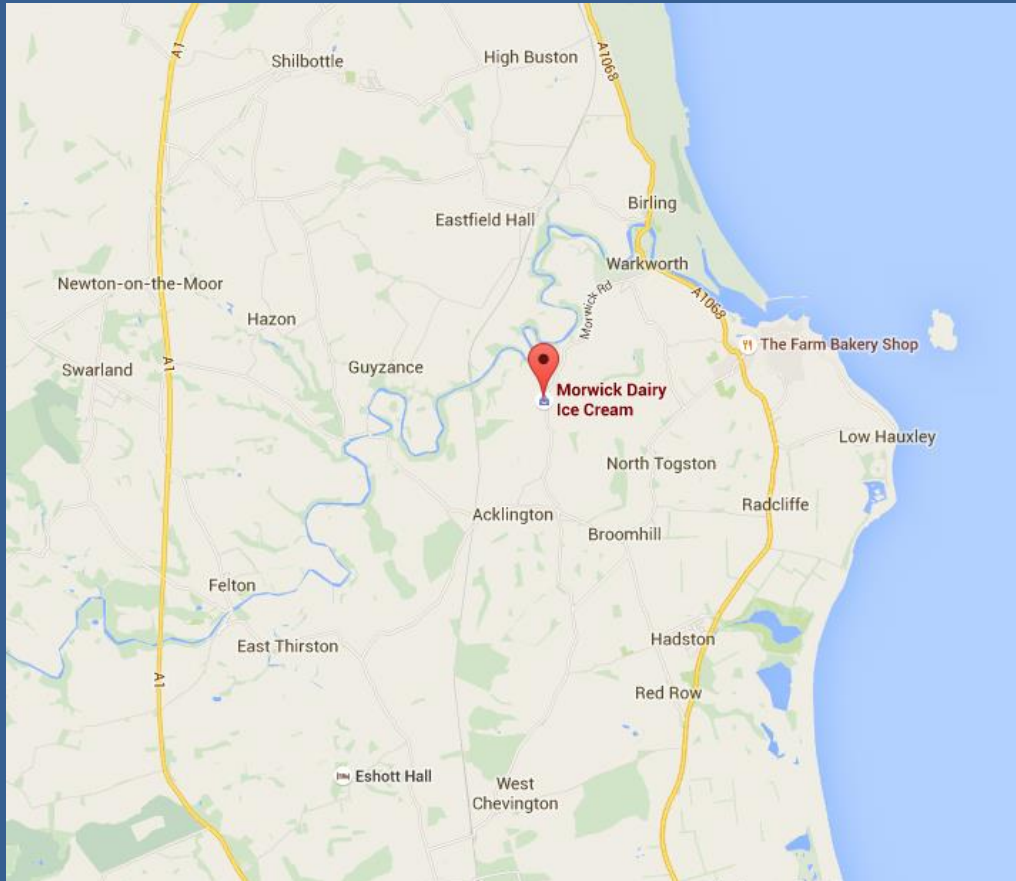
Woodthorne

Wolverhampton

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West Midlands

MV6 8TQ



Morwick Can be reached from the A1; Turn onto the B6345, signposted for Guyzance/Acklington. Follow road to Acklington village then follow signs to Morwick

Alternatively use the A1068 “Coast road”- Coming from the south, turn left in amble onto the B6345 for Togston/Acklington from where the farm is well signposted. From the north; head straight through Warkworth past the castle and cricket club following signs to Morwick

Risk Assessment

We recommend a pre-visit to the farm during which risk assessment work can be undertaken and all teachers can become familiar with the farm steading and its layout

As farmers we follow all requirements of farm site safety such as an awareness of tractor travel routes through the yards as well as care to be taken with livestock. As ice cream is manufactured and served on the farm there are further environmental Health requirements linked to making of the ice cream that visit leaders should be aware of.

Further considerations:

- Read and understand HSE Booklet AIS23; available from the Health and Safety Executive, PO Box 1999, Sudbury, Suffolk, CO10 2 WA
- Decide on a pupil to teacher ratio based on the following type of arrangement Of 8:1 for 5-8 years olds and 10:1 for 9-11 year olds.
- Discuss hazards with visitors, for example, ensuring that there is no eating on the farm itself, only within the ice cream parlour once hands have been thoroughly washed.

Clothing Should be appropriate for the time of year, footwear should be waterproof but the visit will not stray from hard roads and concreted farm yards

Organised behaviour is essential in the farm yard and therefore careful supervision is vital.

Please remember the Countryside Code:

- **BE safe- Plan ahead and follow any signs**
- **Leave gates and property as you find them**
- **Protect plants and animals and please take litter home**
- **Consider the people and animals that live and work on the farm**

Welcome to Morwick Farm

Thank you for your interest in visiting us at Morwick, we hope that the experience will get pupils thinking about where their food comes from!

The visit will allow pupils to see for themselves how a modern dairy farm works and more specifically where ice cream hails from in a safe and enjoyable environment. We welcome visitors of all ages and can accommodate groups from 4-40.

Modern agriculture is a highly competitive industry and with that it is now accepted that farmers are 'commodity producers' rather than just growers. Morwick's commodities are the cereals: wheat for baking, barley for animal feed and brewing and oil seed rape for oil based products. Milk is also a commodity and while it may not be as exportable in the same way as cereals, it is definitely prone to price alterations driven by the supplier to consumers – the supermarkets for whom a pint of milk is seen as a 'loss leader', a product kept cheap to get people to their store, thus bringing down the price they will to the producers.

Many farms have diversified away from the 'core commodities' to avoid these price pressures. At Morwick, we chose ice cream! The ice cream parlour opened in 2003 after Morwick Sand queen won the 'Royal Double' (Supreme Dairy Cow at the Royal Yorkshire show and Royal Highland Show).

To take the project one step further it is now possible to show visitors the milking system and the milks journey from cow to cone.

Cow To Cone

Milk production starts with calving; the cow is left with her calf for up to a week before the calf joins others in outside pens.



From then the cow joins the milking herd, either at pasture in the spring and summer months or indoors for the wet months when cows must be kept in warm buildings with beds of straw or sawdust. Clean cows produce well and need little or no medicine leading to the production of healthy milk with no anti-biotics which makes good ice cream.



Another key element for producing ice cream of consistent quality is a good, balanced diet. At Morwick as much food as possible is home grown for cost management and for quality consistency. The diet includes grass silage (fresh grass packed into a pit and sheeted with plastic to keep air out, allowing the grass to ferment making a sweet and tasty food source), maize silage and hay.

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In the ice cream parlour we produce our own unique base mix to an Italian recipe. This



Morwick Farm Environmental Stewardship. Teacher information pack

involves blending our fresh full milk with cream, sugar and stabilisers and pasteurising it up to 85 degrees to kill any harmful bacteria. After this we can add the finest ingredients and gradually bring it down to temperature to make the wide variety of flavours we offer in the parlour.

