



## Strawberry Harvesting in Hamburg

### Summary of project

On the Gut Wulksfelde organic farm in Hamburg, children are given the opportunity to harvest and taste fresh strawberries from the farm's crop. In addition to the harvesting, each child gets to take a little bowl of freshly picked strawberries back to school. The Kinderwelt kindergarten from Hamburg comes once a year to participate in the harvesting. They then use their strawberries to make jam together back in their kindergarten. The jam is then sold at their farmers' market.



### Who is involved?

The children pick all of the strawberries that they will need for the jam themselves. The charity, Ökomarkt e.V. runs education sessions alongside the harvesting, so that the young children are able to recognise what ripe strawberries look like, as well as learning about how strawberry plants are fertilised and when they are in season. When they return to the kindergarten, the children are supported by their teachers whilst making the jam.

### Key steps

The strawberry harvest is very popular amongst local schools and kindergartens, so the date is booked into the diary early in the year. The jam then needs to be cooked soon after the harvest, so that the strawberries won't rot as they have a very short shelf life. Once the jam is filled into the jars and sealed, it has a longer shelf life, so can be sold at farmers' markets throughout the year. The kindergarten makes sure that invitations to the farmers market should be sent out to fellow students, teachers, staff, parents and all other interested parties well in advance of the market date.





### How are the children involved?

The children pick all of their strawberries during the visit. They are also encouraged to plant and grow their own strawberries in the kindergarten garden. Supported by teaching staff, the children prepare the jam for sale. Once completed, the jam labels and posters for the farmers markets are designed by the children. Sometimes, older children are encouraged to help with selling on



market day. When selling the jam the children can learn the about value of money and how to handle it. In addition to the jam the children can also sell other items on their stalls such as herbs that they have picked from the kindergarten garden.

### How is the project linked to food and farming?

During the picking, the children learn about the seasonality of fruit and vegetables as well as their origins and the cultivation of agricultural produce. When the harvest takes place on a farm, the children can, in addition to picking berries, take a look at the animals and explore the farm. In that way, the children get to see how versatile a farm is and how much work is needed to produce food.

### Positive outcomes

Playful and activity-oriented learning is great fun for children. Older children can support younger children when cooking and selling the jam. The children get to see what ingredients go into making jams. In addition, the home-made jam is often much tastier than store bought jam!

