



Grind wheat for the bun, gather ketchup, mustard, mayo, and pickle ingredients, make potato chips from a freshly dug potato, find s'mores in the garden and so much more. Embrace your students in the engineering design of how food comes from the farm to the table. Christian Way Farm's hands-on "Let's Grow a Cookout" program teaches from growing wheat to the life cycle of a watermelon- and everything it takes in between to grow the ingredients for a cookout!

**SCHEDULE YOUR GROUP**  
**270-269-2434**



19590 LINVILLE ROAD HOPKINSVILLE, KY 42240

**CHRISTIANWAYFARM.COM**



Our hands-on, on-the-farm learning program is perfect for all ages. Each group will experience an interactive story time as we gather ingredients from the farm for our favorite cookout foods, grind wheat, dig potatoes and harvest condiment and s'more ingredients. Bottle feed the baby calves, feed the other animals, gather eggs, explore the farm on a tractor/wagon ride and so much more. Each child that participates in our Let's Grow a Cookout program will get to plant seeds in a peat pot to take home to watch a watermelon grow. All of our hands-on activities are adult-supervised. Here's what you could expect for each age group as we tailor your experience based on lesson plans, age, and interests.

## PRE-K - 1ST GRADE

Young ones learn best when they can taste, touch, see, and smell. While we can't eat what we prepare, our little guests will feel the cool nose of the baby calf or the dirt (and probably the mud) when we plant and water seeds. They will find the red tomatoes and smell the aroma of garlic and dill for pickles and the odor of animals in a barnyard. Let's Grow a Cookout is the perfect sensory and movement experience for our little ones as they take turns exploring the farm for ingredients or using their muscles to grind the wheat. They always love helping us find the animals around on the farm.

## 2ND & 3RD GRADE

Imagine our world without grocery stores or fast food - how would you make your food? Our second and third graders will appreciate learning how our ancestors made their food and learning the history behind hamburgers. Students will leave with an appreciation of how their food arrives on their plate when we explore what happens between the time the food leaves the farm and it arrives at their cookout.

## 4TH - 6TH GRADE

Consider the ingredients that come from other parts of the world and learn what comes from right here at home. How has food production changed over the course of history? See a marshmallow plant and learn about the importance of corn in our food today. Our older students that learn through the Let's Grow a Cookout program will learn about healthy choices, all while getting a hands-on experience.

## MERIT DAYS

Rewards are more fun outside! Bring your group to Christian Way Farm & Mini Golf for playing, feeding the animals, Gaga ball, riding the lawnmower train, a scavenger hunt, or a round of mini golf. We can even serve lunch from Christian Way Cafe. Ask us about our add-on options for groups when you call.

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