



What you will learn at Tide Mill Organic Farm...

1. History of Tide Mill Farm, whose rich legacy goes back to 1765 when a member of the Passamaquoddy tribe guided Robert Bell, an immigrant from Scotland, to the site where built a tide-powered grist mill. Members of the 7th, 8th and 9th generation Bells who live and work on Tide Mill Farm will share stories from “days gone by” and “lessons learned” from their ancestors.
2. The ins and outs of an organic dairy that focuses on rotationally grazing cattle for ultimate cow health and sustainability.
 - a. Observe and participate in milking chores, feeding calves, feeding, cleaning and bedding cows, setting up paddocks for the cows to graze.
3. The ins and outs of raising organic chickens and turkeys and the importance of pasture intensive management
 - a. Learn the different care requirements that focuses on the optimal health for chickens and turkeys in different stages of their lives including different organic management techniques
 - b. Learn the advantages and disadvantages of pasturing chickens in “chicken tractors”
 - c. Participate in the chicken care chores and the maintenance of chicken tractors
4. The ins and outs of raising organic pigs and observe their incredibly powerful ability to turn previously forested land into tillable fields
 - a. Learn how to care for pigs and what they need for optimal health
 - b. Help to make new pasture areas by fencing and clearing brush.
 - c. Help build simple A-frame houses
5. The ins and outs of raising organic vegetables, herbs and some small fruits.
 - a. Learn and help to prepare the soil for planting (adding compost and other organic fertilizers, raking, picking rocks and making a smooth bed, seeding or transplanting)
 - b. Learn about techniques for organic pest managements and companion planting.
 - c. Learn about what crops do well in the northeast climate.
6. Marketing Techniques: Wholesale versus Retail. Farmers Markets, Farm Stand, Community Supported Agriculture, Health Food Stores and Grocery Stores,
7. Discussions with the farmers of Tide Mill Farm where the students have the opportunity to ask questions and see how what they have been learning in the classroom applies to “real world” farming applications.
 - a. Organic versus Conventional versus Local; Monoculture versus Diversity
 - b. Current issues related to the challenges farmers face and brainstorm (with the students) solutions to overcome those challenges.
 - c. Different diet choices (vegetarianism, veganism, raw food, no-grain, processed foods, traditional ways of eating) and the benefits and drawbacks of each.
8. Opportunity to prepare food that is grown on the farm for meals to re-enforce the connection between farms and food.

We practice organic farming techniques to maintain a healthy, diverse environment for our farm ensuring sustainability for future generations. We believe in a whole farm ecosystem where each “piece” (soil, grass, livestock, dairy, vegetables, herbs, fruit, water, forests, fields, oceans, wildlife and people) are a part of a treasured ecosystem that is deeply interconnected. Our work revolves around orchestrating the pieces so that they work harmoniously together. We strive to have our livestock carry out their natural, instinctive behaviors, when managed well can have enormous benefits to our farm and the food that we produce.