



STAKEHOLDER CONSULTATION SURVEY

AUTUMN 2021

19th December 2021



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Survey Objectives

We set our to identify:

- Motivators for joining HCF
- How HCF is perceived, by its members, to be meeting original objectives set out in 2010 (See next slide)
- How members' knowledge has developed since joining our community and where there are learning 'gaps' to be addressed by internal education and workshops
- Members interested in sharing their skills and knowledge around growing; biodiversity; sustainability; foraging; or processing/preserving; etc.; both internally and through external outreach
- Members to form the 'Education Team' and to guide development of HCF's educational outreach plans



HCF Original Objectives (2010)

- 1) To produce food locally for ourselves
- 2) To provide an additional, sustainable and resilient food supply in a world where future food supplies are becoming increasingly uncertain
- 3) To encourage the consumption of food that is nutritious and fresh
- 4) To give members knowledge and experience in vegetable and fruit growing, using organic methods as far as possible
- 5) To help our own HCF community understand climate change; the need for putting more carbon in the soil and less into the atmosphere; and, the need to transition away from fossil fuel consumption
- 6) To help the wider external community understand climate change; the need for putting more carbon in the soil and less into the atmosphere; and, the need to transition away from fossil fuel consumption



What we did – Method & Sample

- Survey conducted on Smart Survey platform
- 90 complete responses from 192 mailed invitations
- Individual survey responses kept anonymous, except for members who opted in to be followed up by Jo and Louise about internal and/or external outreach educational initiatives
- Online questionnaire open from 14th October to November 8th
- *Note: Names and contact details of members opting in are not to be communicated internally or with external third parties without their express permission*



SUMMARY OF FINDINGS



Summary of findings (1)

Our membership:

- HCF membership has a breadth of tenure, bringing a wide variation in experience and skills to the farm
 - A half have been involved with the farm for 5 years or more, but 38% of respondents are 'new', joining this year

Our motivations for joining and our satisfaction:

- Multiple channels of communication raise HCF awareness, However, knowing someone at the farm was a key way new members heard about us
- Main motivations for joining HCF are consistent with most of HCF original objectives and a majority agree the farm meets or exceeds their expectations. Overwhelming it's the sense of community, social interaction, friendliness and team spirit that have met or exceeded stakeholders' expectations.
- Some requested changes following the pandemic. The priority appears to be re-connecting, with more social gatherings and opportunities to share and develop interests



Summary of findings (2)

Meeting our objectives (see slide 5):

- HCF is perceived to be meeting its internal objectives by the vast majority of members; less so for activities with the wider community (which is not surprising given our resources)
- A third of survey respondents suggested additions and/or modifications to HCF's objectives to include (i) supporting other similar projects externally, and (ii) practising and promoting organic/regenerative growing

Our knowledge, skills and education needs:

- Stakeholders indicated their growing knowledge had increased since joining the farm, with the least known about: (i) pruning, grafting and dividing, (ii) seed saving and sourcing, (iii) preserving and storing produce and (iv) Using growing supports / structures
- Either our Expert Growers are extremely modest, or we do appear to have a shortage of Expert Growers at the farm
- For the sustainability of our project, it is heartening that 50% of survey respondents said they want additional learning, especially growing related training that falls within HCF's current remit.
 - A substantial proportion want more produce experimentation; and frequently suggested were more skills sharing around preserving, fermenting and processing (including cooking)



Summary of findings (3)

Using our skills and expertise:

- Over a half responding would like to share their skills and knowledge or become involved in other projects in some way and a quarter (n=12) are interested in joining the HCF Education team

The Education Team – Next steps:

- The Team is considering ways to utilize interested members key skills
- NOTE: An initial 'Education Team' has already met to review your feedback. In January, Andrew Ross and Jo Hutchison will be organising our second 'Education Team' meeting to further consider the survey feedback, and work on some recommendations. Please get in touch with Jo (joanna.hutchison@ntlworld.com) or Andrew Ross (acrosseastleigh@gmail.com) if you haven't already given your contact details and would like to be involved in this important initiative.

Children at the farm:

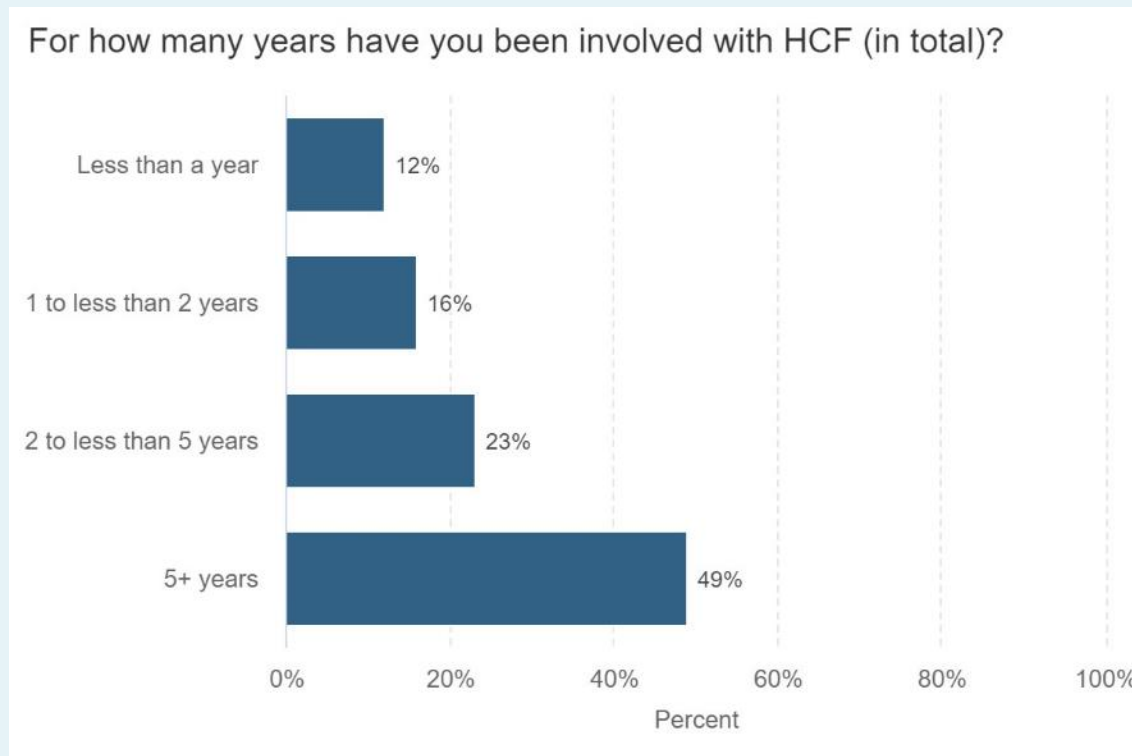
- Nearly a quarter responding have children / family members attending the farm from time to time, and enjoy a broad range of activities; especially harvesting, working on the plots and social interaction
- A range of suggestions were made about how to make the farm more enticing and enjoyable for children, and are being considered alongside other initiatives



DETAILED FINDINGS



HCF membership has breadth of tenure, bringing a wide variation in experience and skills to the farm



HCF has benefitted from new membership:

- 12% of respondents joined this year (2021)
- 38% since 2020

We also have a cohort of experienced members

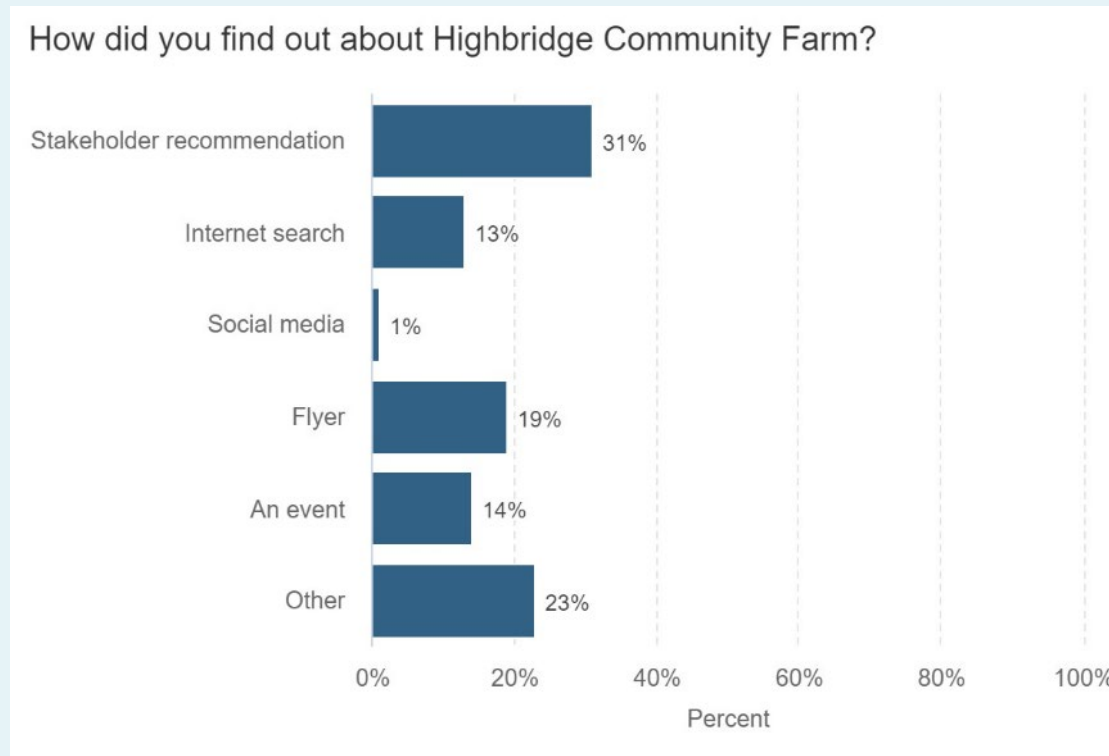
- 49% before 5 years plus
- 17% Joined in the founding year
- A further 9% joined in 2011

Q1. For how many years have you been involved with HCF (in total)?

Q2. What was the approximate year you originally joined?



Multiple channels of communication raise HCF awareness, However, knowing someone at the farm was key way new members heard about us



What were the other ways you found out about the farm?

- Solent Gardeners Fayre (5)
- HCF Open day (3)
- Discussion with friend (3)
- Prior membership of E.T.Network (3)
- Hiltingbury extravaganza (2)
- Eastleigh Flower Festival
- Chat and film at the point - 2011
- Church service with guest speaker
- Local community magazine sent through the door
- Connection with farmer
- Other networks

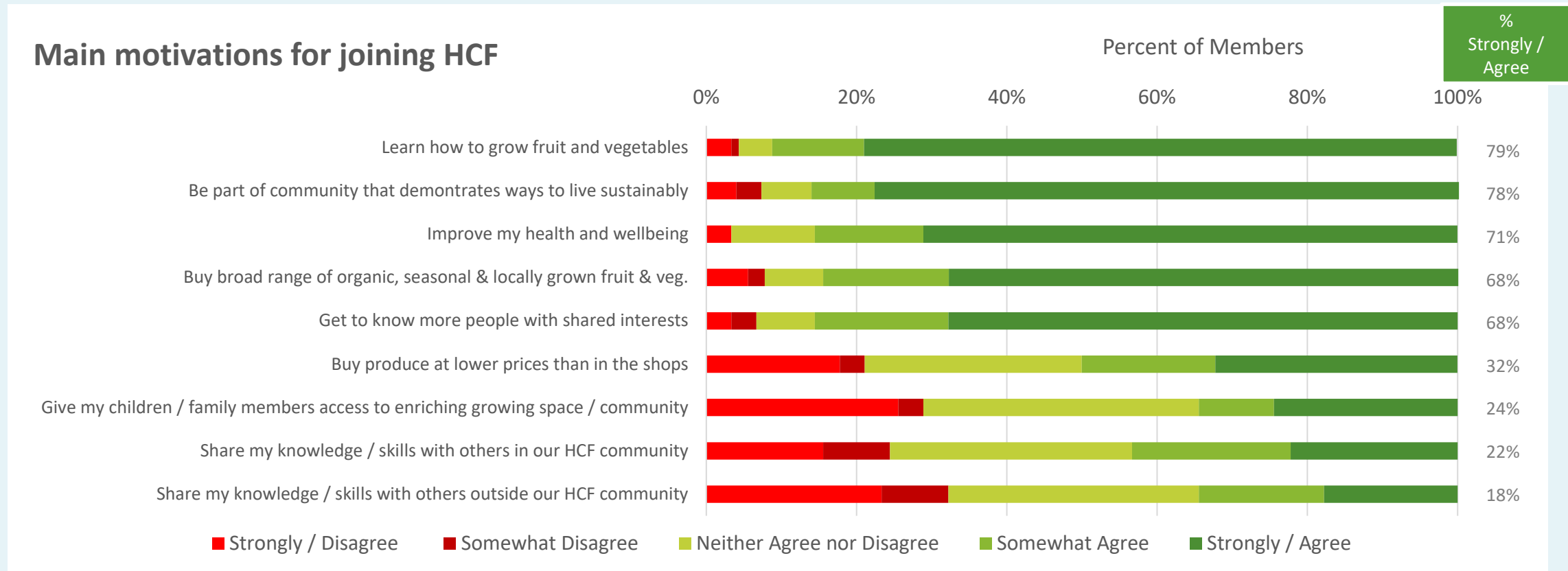
Q3. How did you find out about Highbridge Community Farm?

Q4. and what was the event or other way(s) you found out about Highbridge Community Farm?



Main motivations for joining HCF are consistent with most of HCF original objectives

- Learning how to grow fruit & veg as part of a community aiming to live more sustainably, the health benefits, a broad range of organic produce and getting to know others with shared interest are key motivators
- Sharing skills and knowledge, giving children access and buying at lower prices than in the shops were lower motivators for joining



Q5/6. What were your main motivations for joining Highbridge Community Farm?



Q7. In what ways has being part of HCF met or exceeded your personal expectations, if at all?

Overwhelming it is the sense of community, social interaction, friendliness and team spirit that have met or exceeded stakeholders' expectations. Only 7% of respondents indicated that their expectations weren't fully met and for 21% of respondents, their expectations had been exceeded.

Reasons for expectations being met or exceeded:

- Sense of community, social interaction and team spirit (45)
- Learnt about growing fruit and vegetables (22)
- Enjoy the quality, range and amount of seasonal, low-cost, organic produce (17)
- Wellbeing & health benefits (17)
- Learnt new (non-growing) skills and gained insights (7)
- Admiration for the successful development of HCF project (6)
- Organisation, dedication and enthusiasm of founding & committee members and Expert Growers (5)
- Learnt about sustainability, seasonality and biodiversity (5)
- Children's and multigenerational involvement (3)

Reasons for expectations not being fully met:

- Opportunities for HCF to outreach into community more (4)
- Limited use of food banks and/or public sales for surplus produce (4)
- Waiting lists and not suitable for some (2)
- Need for more environmental education (2)
- Organic integrity (1)

"I love spending time with people who I wouldn't otherwise have met"

"I feel a real sense of ownership over the growing. I learn something new every week"

"The crops are great! Better than bland supermarket stuff. Tasty and wonky!"

"There is knowledge being passed on all over place, not just in the actual work but also as recipes online"

"HCF is a fantastic project that really demonstrates the potential of a committed community and a relatively small piece of land"

"We have grown healthy organic food and veg, but are not doing enough on the environmental education and awareness side"

"I genuinely appreciate our ability to grow diverse fresh food year-round and think this is something, in particular, we could share more widely"



Q8. What changes, if any, would you like to see at the farm for your personal objectives for joining to be fully met?

The priority for stakeholders appears to be re-connecting following the pandemic; with more social gatherings and opportunities to share and develop interests. There's an appetite for practising and promoting regenerative growing methods. People are proud of HCF and are keen to share our know-how more widely.

- More HCF socials, workshops and talks (12)
- Adopting and advocating more sustainable & regenerative practices (11)
- Outreach, promotion & collaboration with broader community (11)
- Evaluate the type and availability of produce for HCF members (& beyond) (7)
- Passing on knowledge for next generation of 'Expert Growers' (4)
- Improve tidiness on site (3)
- Evaluation of stakeholders' work commitment & team working (2)
- More funds for equipment & tools (1)
- Messaging and communication improved (1)
- More bike friendly/areas (1)
- Car parking improved (1)

"I'd like to feel more a part of HCF socially but find that aspect difficult; I need to be actively brought into the fold."

"I would like to see more workshops available to farm members [and] the public so that we all learn together about permaculture, biodiversity, sustainable farming practices etc."

"Contacting culturally diverse groups to share ideas, promote vegetable growing, helping to set up projects."

"We still get a significant amount of our veg from shops, particularly in the 'hungry gap' February to May, and I'd like to see that gap narrowed."

"With my little one starting school 2022 I would love to see an after school club (I'd love to be part of organising)"

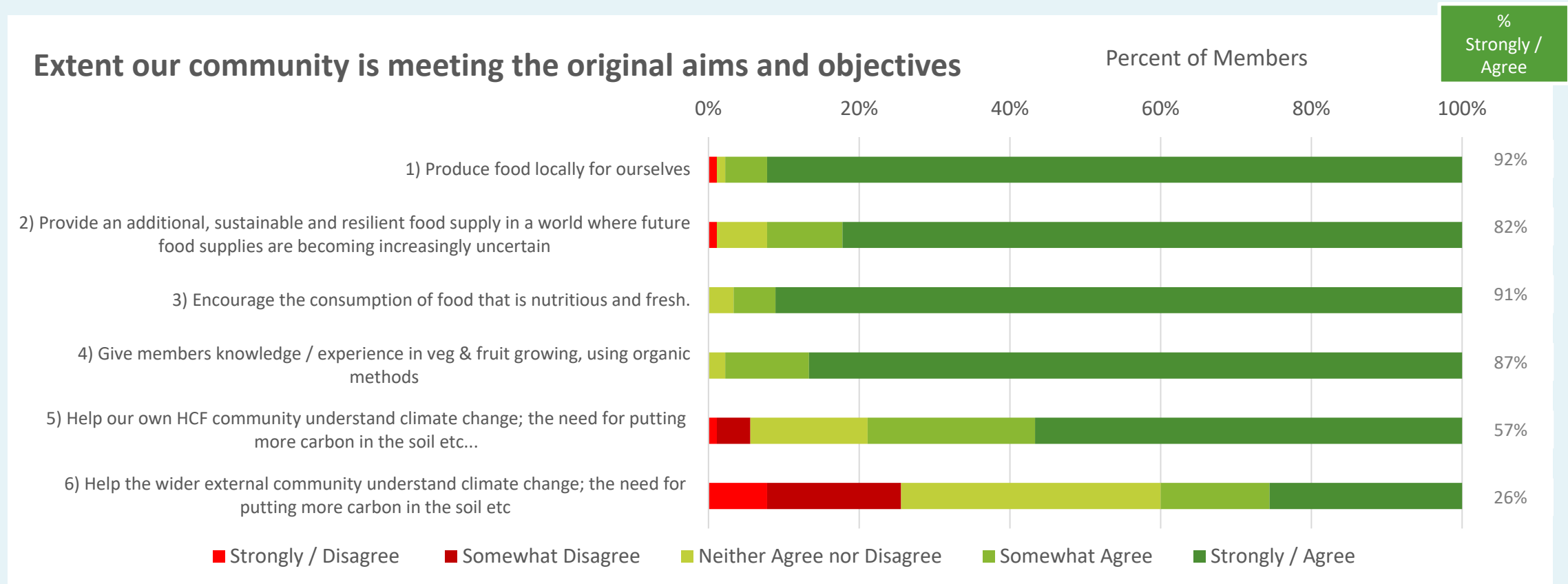
"I would like to see all members fulfill their commitment to work ten hours a month every month on the plots with their team."

"Donating surplus fruit and veg to food banks."



HCF is perceived to be meeting its internal objectives by the vast majority of members; less so for activities with the wider community

- However, HCF is perceived not to be performing so well, in helping the wider external community



Q9. To what extent do you agree or disagree that our community is meeting each of the original HCF Aims and Objectives set out in 2010? ?



Q10. What other aims and objectives, if any, do you think HCF should be setting?

36% of survey respondents suggested additions/modifications to HCF objectives. Standing out were (i) supporting other similar projects, and (ii) practising and promoting organic/regenerative growing. More educational outreach was identified by 10%.

- Actively support similar community, school and garden edible growing initiatives (8)
- Practice and promote organic, sustainable, regenerative and climate-proof methods of growing edibles and supporting wildlife (8)
- Educating on links between growing nourishing food (and soil) as a community for health & wellbeing (6)
- More activities that engage the broader community (4)
- Planning and protection for year-round food & reduce food waste through preserving and/or donation (4)
- HCF Training and Development - e.g. first aid (defibrillator) / across teams / newcomers (3)
- Focus on growing primarily for stakeholders (3)
- Regular consultations with stakeholders to review and agree HCF objectives (2)
- Reduce fossil fuel consumption (2)
- Promoting more inclusivity and diversity (1)

"I think that HCF could lead the way in educating a wider audience to grow & cook their own food. EBC has a remit to support the Greening of our borough and support local community gardens, I would like to see us supporting this initiative, because frankly there is a huge mental health crisis in the community and an increasingly impoverished & undernourished under class!"

"I think we need to do better on the aims and objectives that we're not meeting so well - like education about climate change within our community and in the wider community. I would like us to have a higher profile."

"Soil improvement for increased nutrition in fruit and veg. Look at forest garden/agroforestry options as well."

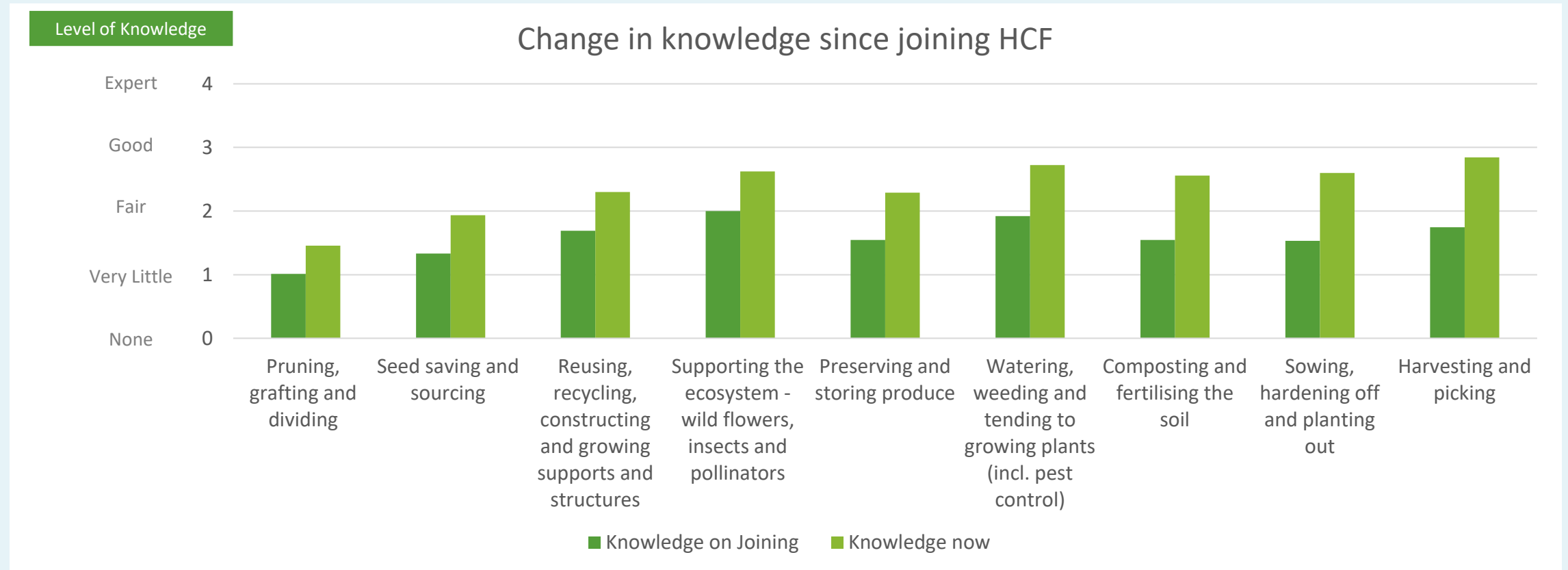
"Sometimes [I] feel members are not hungry enough and not thinking about preserving food for a whole year. would like to see less waste."

"We should do one thing well before we try to save the world, and I think veg production, our original aim to provide all the veg for 100 people, should come first."



Knowledge and skills are being developed by members, with less average knowledge development for pruning, grafting and dividing; seed sourcing / saving and using support structures

Note: Pruning and grafting may be more specialist to the fruit team



Q11 to Q19. Since joining the farm, please indicate how you feel your knowledge has developed for following activities

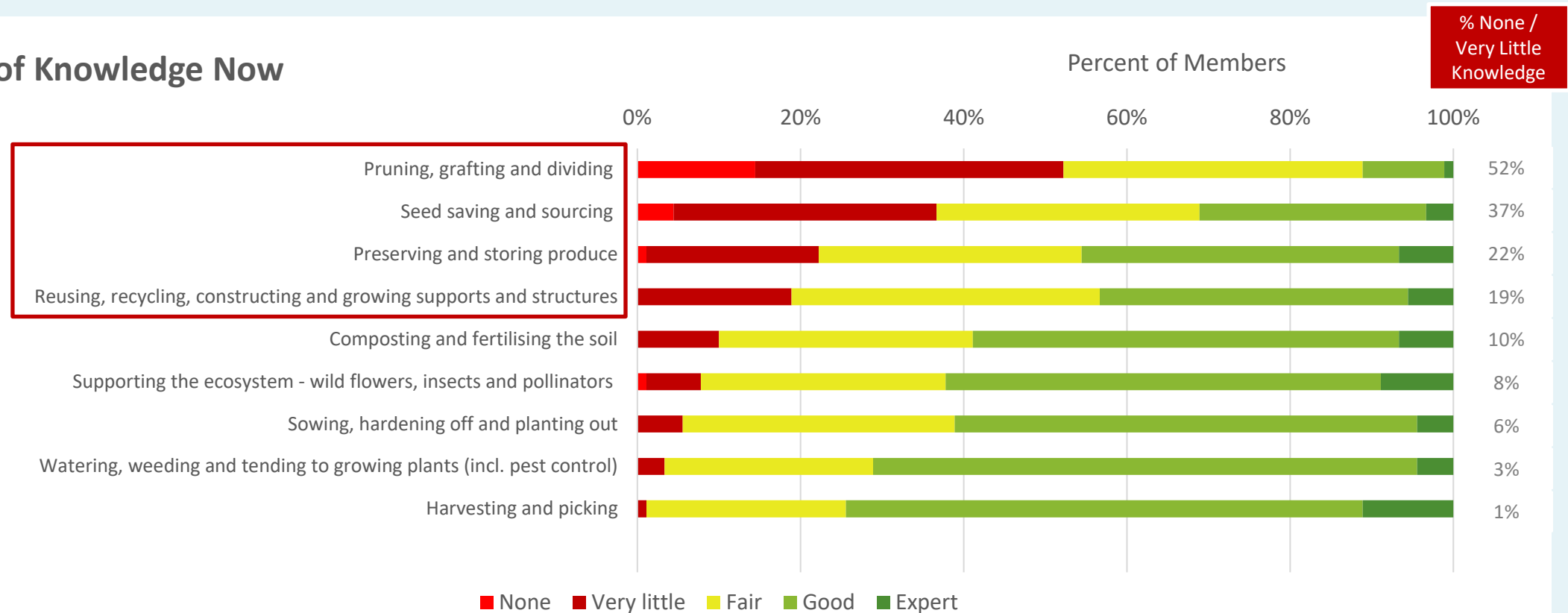


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Top 4 'knowledge gap' areas are highlighted below, although pruning and grafting maybe more specialist to the fruit team

- Knowledge gaps appear for pruning, grafting and dividing, seed saving / sourcing, preserving and storing and using support structures
- Knowledge appears to be broad for sowing / hardening off, harvesting, tendering plants, composting and supporting the ecosystem

Level of Knowledge Now



Q11 to Q19. Since joining the farm, please indicate how you feel your knowledge has developed for following activities



Q20. If you have developed other skills / knowledge since joining the farm please describe these

Unsurprisingly the majority of additional skills noted for being gained at the farm have been related to growing (37%). HCF has also helped stakeholders develop around recipes & cooking (25%).

Growing (20)

- Pest & mineral deficiency (identification) and blight protection and control methods (3)
- Natural composting, pesticides and fertilizing methods (2)
- Sowing/growing/harvesting seasonality and planning (2)
- Ways to care for variety of crops due to rotation (2)
- Sustainable and regenerative growing practises and soil health (2)
- Fruit varieties and growing times (2)
- Flower power (for pollination) (2)
- Soil Preparation (1)
- Watering approaches for different plants (1)
- Weed identification (1)
- Handling and harvesting crops (1)
- Anecdotal growing knowledge from expert growers (1)

Cooking (14)

- Recipes and cooking with vegetables – that might be new or unusual (incl recipe book creation) (8)
- Foraging and hedgerow recipes (4)
- Healthier eating (1)
- Farm-reliance for vegetables (1)

Organisation & People Skills (5)

- Team Leading & team-work (incl. co-operation and more confidence) (4)
- Understanding Co-ops, Community Benefit Societies and GDPR (1)

Infrastructure, Equipment & Maintenance (5)

- Machinery use (incl. water pump and fire hose) and maintenance (3)
- Tool care (1)
- Path formation (1)

Crafting (2) / Wellbeing (1) / Environment (1)

- Sustainable crafts (2)
- Slowing down and observing – appreciating natural life-cycles (1)
- Environmental issues (1)

Additional growing qualifications learnt outside of farm (5)

- Permaculture (and perennial vegetables) (3)
- RHS Level 2 Horticulture (1)
- Growing flowers for drying (1) – at allotment

'More opportunities to develop skills beyond my section' (1)

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Q20. If you have developed other skills / knowledge since joining the farm please describe these

Unsurprisingly the majority of additional skills noted for being gained at the farm have been related to growing (37%). HCF has also helped stakeholders develop around recipes & cooking (25%).

“Knowledge of some more unusual crops. Times in the calendar year for sowing, growing and harvesting.”

“I've only been at the farm a short time... but I've learned some new weeds; a new pest, and how to carry squashes!”

“Not yet been a member long ... [I] would like more opportunities to develop skills beyond my section as well.”

“My collaboration skills have improved - sharing, helping, lending a hand. Not taking over, or pursuing your own course of action. Teamwork. Very good for the soul.”

“No dig and winter cover crops to help the soil mycorrhiza; Green manure to fertilise the soil; Mulching to preserve water.”

“I engage in tool repair and sharpening at Tools for Self Reliance (tools for Africa) and have done for 40 years.”

“How to make elderflower cordial; rosehip syrup; sloe gin; wax wraps; Christmas wreaths.”

“I have a long-standing interest in Permaculture and sustainability, having both worked in related professional roles and undertaken training prior to joining the farm.”

“Cultivating wild flower borders. Producing comfrey/nettle liquid fertiliser. I have a small allotment and have been growing fruit, perennial vegetables and flowers for drying there.”



Q21. What, if anything, could HCF do or make available to enable you to replace shop-bought groceries with what's grown (or made from fruit or vegetables grown) on your allotment, garden, or at the farm?

The responses were resoundingly in favour of more help to successfully preserve and store produce grown or foraged for.

Learning about cooking and preserving (18):

- practical **preserving workshops** and/or instructions (maybe YouTube) (5)
- batch **preserving sessions** to enable pre-preserved produce to be sold. Invest in a **drying/pressing/bottling facility** (5)
- **recipe sharing** forum (esp for less popular ingredients) & blog (4)
- more guidance on how to **store produce through the winter** (2)
- build a kitchen on site (or locate one) to **teach veg prep and do bulk cooking/preserving** (1)
- some **food made by members** to be sold/shared (within H&S guidelines) (1)

Types of fruit and veg (18):

- **more of the staple fruit and veg** (e.g. potatoes, carrots, onions, leeks, cabbage) (7)
- **extend growing season** with more hardy varieties (esp. potatoes) – more polytunnels? (6)
- more **perennial fruit and veg** (try unusual varieties) & nut trees (native and/or forest gardening) (2)
- more **beans** (e.g. borlotti) for bean drying (2)
- try some **non-indigenous crops** (again), (e.g. sweet potatoes) (1)

Distribution and use of fruit and veg (11):

- **weekly box scheme** for meal better planning and waste reduction (2)
- **access to THO produce for those unable to come to Wed/Sat slots – make all PYO** and teams to ensure their **produce is on sales area on a Sat** (5)
- promote **wonky/dirty/blemished produce** (3)
- **additional cold store** for improved storage (1)

Additional Produce, Support & Sustainability (9):

- more **foraging** hedges and education on free food (1)
- more **training from expert growers** so we can grow autonomously (1)
- **mushrooms** (in an old shipping container?) (1)
- **seed or plant bank/library** (1)
- produce **honey** (1)
- chickens for **eggs** (1)
- **chicken** growing enterprise (for meat?) (1)
- **make what we need from recycled materials** (1)
- **solar power energy** on farm (1)

Miscellaneous (6):

- **collective buying power** (e.g. compost in bulk for members) (2)
- **link with other orgs who might like to sell products to members** (1)
- **clothes swapping** (1)
- **pruning** (1)
- a **manual shredder** (1)

Satisfied with levels and availability of produce and support (5):

- mostly **choose HCF produce** over shop bought, although not the 'very attacked' ones (with **supplementing from allotment/garden**) (4)
- individuals to be responsible for engaging with what's available and when, and **do your own research and and make use of all that's available** (1)

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Q21. What, if anything, could HCF do or make available to enable you to replace shop-bought groceries with what's grown (or made from fruit or vegetables grown) on your allotment, garden, or at the farm?

The responses were resoundingly in favour of more help to successfully preserve and store produce grown or foraged for.

"I'd like us to explore ways in which we can better preserve our produce... One option might be to invest in a community-based drying/pressing/bottling facility of sorts... It would be one way of dealing with our gluts while potentially adding value (and longevity) to the harvests."

"Offer workshops on practical preserving to help make batches of things that could replace store-cupboard items, such as jams/pickled vegetables/chutneys/fruit leathers/juice/cider vinegar/cordials/tomato sauces etc."

"Grow more staples. i.e. potatoes, onions etc. Teach members how to store at home. I have a good knowledge of preserving fruit and veg in the freezer and as chutneys. Also make large quantities batch cooking."

"I would love for us to do some serious mushroom-growing (possibly in an old shipping container...). It's the one veg I miss from the shops."

"I would also like to see another foraging hedge at the farm & more education about Free Food."

"More of the popular fruit and veg. Samples of dishes made using the less popular ingredients. Sale of jams and chutneys made by members... possibly vegetable tarts, samosas etc... This might encourage stakeholders to 'try before they buy' and would certainly utilise the skills of culturally diverse stakeholders"

"Some nut trees would be good. A foray into perennial veg, native foods and/or forest gardening would be interesting."

'Purchase more polytunnels to extend growing season. Purchase another cold store container to improve storage of fruit and veg. Build a small kitchen on site, possibly in conjunction with Henry where teaching of veg prep could go on and manufacture of fruit and veg products.'

'More training sessions with experienced growers so we can grow autonomously'

'Make everything Pick your Own. I often don't buy produce as I tend to be down at the farm early mornings. I do check the cold store and use PYO.'



Q22. If more regular HCF workshops etc. were offered to stakeholders, what would you like to learn about?

Just over 50% of survey respondents wanted additional learning, and the majority wanted growing related training that falls within HCF's current objectives. A half would like more produce experimentation/preserving/processing skills.

Farm (growing) remit (49)

- **Regenerative** farming methods / Permaculture / no-dig / green manures and fertilizers (9)
- **Soil** science/conservation and composting (6)
- **Pruning** and training (incl. Fruit trees and bushes) (6)
- How to deal with growing problem; attacks and plant **diseases** (companion planting or slug-resistant plants and flower) (5)
- **Plot based learning** 'as feel like still a beginner after 10 years' / putting tasks in context / 'want to pass on my knowledge to newcomers' (5)
- Interplanting and **companion planting** for **biodiversity** and **wildlife** (4)
- Crop (organic) **rotation** and planning for efficiency (4)
- Cuttings and **propagation / grafting** (4)
- Successful **seed sowing** – management – **harvesting** (4)
- **Bio-dynamic** farming (1)
- **Seed saving** (1)

Further HCF Forays (26)

- **Preserving**, drying, bottling, pickling fermenting and storage to use any surplus (14)
- **Foraging** and wild foods (incl. use for natural remedies) (6)
- **Plants & herbs for wellbeing** (and used in cooking) (3)
- **Pulses** – growing / harvesting / drying / grinding & storing (1)
- **Mushrooms** (1)
- **Bread-making** / sourdough starters (1)

Other HCF skills and opportunities (19)

- **Tool sharpening** (2)
- Cutting with a **Scythe & hand tools** and H&S (3)
- Use of **power tools** & H&S (3)
- **Sustainability and carbon-neutral farm practices** (3)
- Installing small **solar or wind power** systems (2)
- **DIY / woodwork, wood turning, metalwork** (2)
- Constructing **growing structures** (e.g. fruit cage) (1)
- Willow and other structures / making **wildlife friendly habitats** – eg. amphibian ponds / bug hotels (1)
- **Seasonal outdoor events** – celebrating seasons and **food diversity** (1)
- **Projects for children** (1)

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Q22. If more regular HCF workshops etc. were offered to stakeholders, what would you like to learn about?

20% of respondents to the question suggested other special interest or social groups that don't necessarily fall with the HCF remit. Only 5% of respondents had no additional education suggestions for HCF to lead, except for reminders re. basic rules.

Special Interests & Social Groups (10)

- Horticulture / cottage gardening (2)
- Recycled / green crafts (& gifts) (1)
- Making clothes (1)
- Outdoor yoga / meditation (1)
- Reducing energy use at home & transport (1)
- What we can do and use at home (incl. Sustainable garden design, eg hedgehog highways) (1)
- Wilderness skills (1)
- Social groups (1)
- All sorts (1)

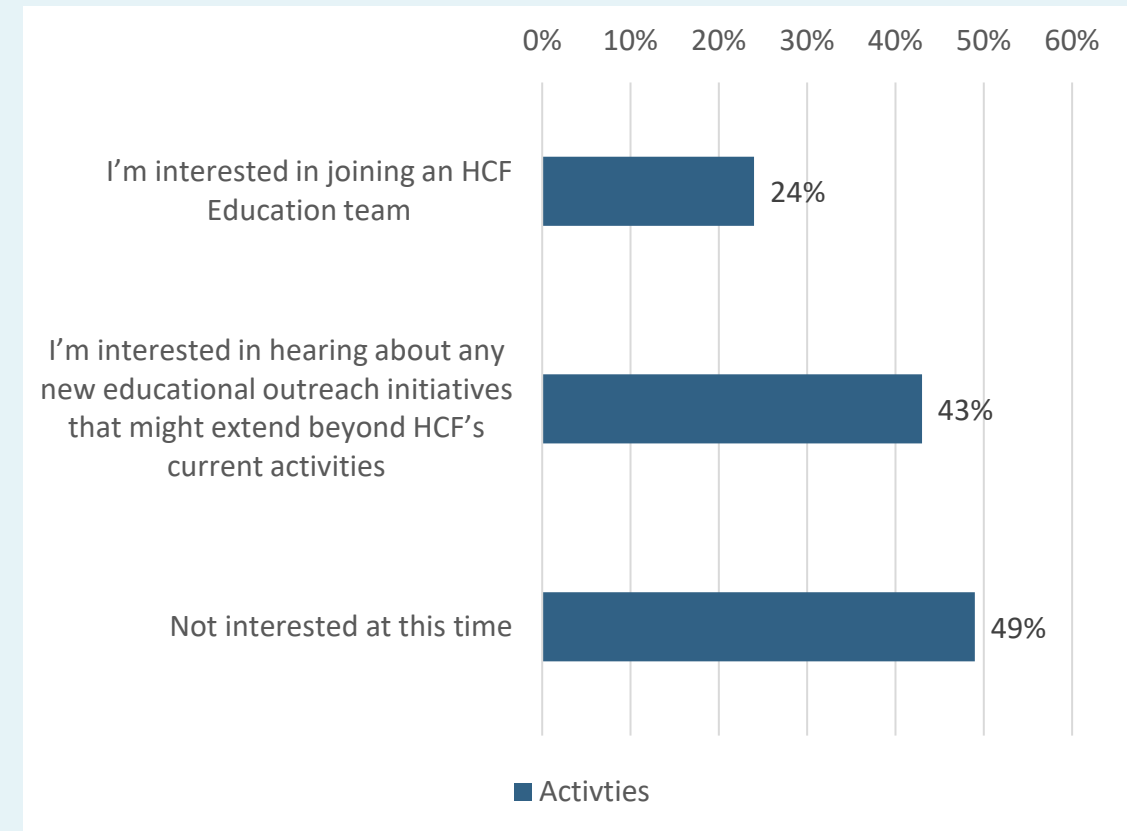
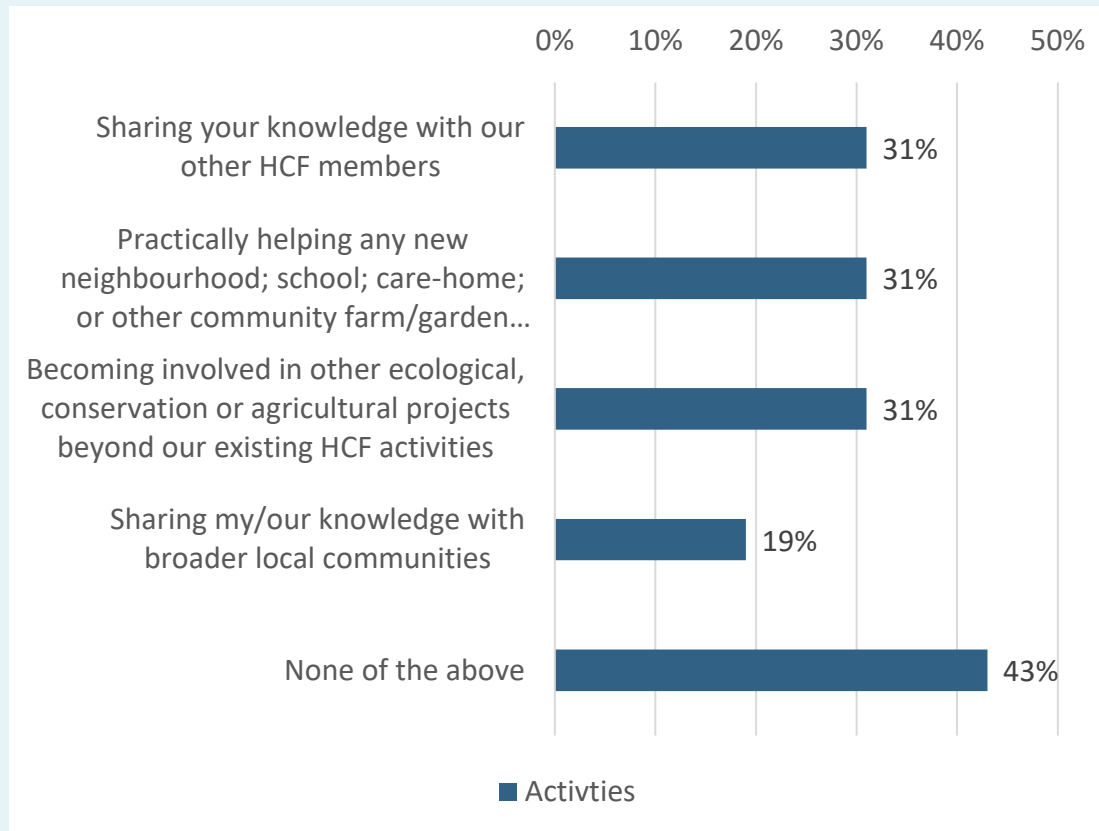
HCF focus to remain on core growing work (3)

- Happy sourcing our training from other experts and sources (1)
- Workshops shouldn't happen during main 'work based' times (1)
- Reminders about basic farm 'rules' (e.g. difference between a person and a stakeholder. One per stakeholder does not mean one per person) (1)



Over a half of responding members would like to share their skills and knowledge or become involved in other projects in some way and a quarter (n=12) are interested in joining the HCF Education team

- However, not all interested in joining the team or sharing knowledge identified themselves



Q26 Are you interested in any of the following activities?

Q28 If you have expressed any interest in sharing your skills and knowledge, and would like to join us for an initial discussion about the potential formation of an HCF Education Team and/or a new 'Green & Growing Education Collective' - to explore ways that we can share our learning and inspire the broader community



Q27. What skills and knowledge would you like to share with our HCF or other communities?

40% of survey respondents expressed an interest in sharing some of their skills and interests. Farm growing and plant/soil related know-how (60%), whilst 25% were happy to share enthusiasm for nature and wildlife. 16% want to help other growing groups, and 13% were keen to promote Green initiatives. A handful of people offered 'back-office' expertise

Farm and growing related (22)

- Farm **growing knowledge** and practical skills (varying degrees of experience) (11)
- **Soil** (incl. no dig) (4)
- **Food** - preserving/bottling/fermenting/cooking (3)
- **Foraging** (1)
- **Tool** use (1)
- **Self-sufficiency** and **organic** (1)
- **Fungi** (1)

Ecological, wildlife and nature (9)

- **Ecology, science & conservation** (incl. birds and plants) (6)
- **Arachnids, invertebrates & wildlife** (2)
- **Nature** connections (1)

Help to set-up other growing communities (6)

- Happy to share **how to set-up** other groups (6)
- Share in **schools** or **care homes** (3)

- **Admin** (incl. strategy/mgmt/finance/structures) (3)
- **Fundraising** (2)
- **Events** (2)
- **Training** / Presentation Skills (2)
- **Facilitation** / Project Management (1)
- **Marketing and Communications** (1)
- Researching local **culturally diverse communities** and linking to farm (1)
- **Project/vision development** (1)
- **Environment** / sustainability / climate change and carbon capture / less waste (4)
- Interest in **LETS** (exchange) set-up (1)
- Homemade **crafts** and gifts (2)
- **Children's activities** (1)
- **Therapeutic support** and interest in sharing benefits of growing fruit and veg (e.g dementia)
- **Wellbeing** (including movement and dance)
- **Yoga** (1)
- Unsure how, but **willing to help** (1)



Q24. If you have children who come to the farm, what do they especially like doing?

Nearly a quarter (23%) bring children to the farm occasionally. The most popular activity would appear to be harvesting (35%), with the social opportunities ranking equally highly as an enticement for the children.

- **Harvesting** (e.g. apples, raspberries & peas, leeks & potatoes) (7)
- **Other kids / groups** (sometimes in the childrens' area or tractor) (5)
- **Chatting/working in groups** and with adults (2)

- **Sowing seeds** (2)
- **Worm hunting** (2)
- **Weeding** (2)
- **Transporting & spreading compost** (1)
- **Potting on** (1)
- **Planting out** (1)
- **Watering** (1)
- **Pest control** (e.g. caterpillar removal) (1)

- **Fun jobs / helping 'how they choose'** (1)
- **Freedom to play / just hang out** (1)
- **Hide & seek - exploring!** (1)
- **Pond dipping** (1)

- **How to keep safe at the farm** (1)
- **All of it!** (1)
- **Food prep - at home** (1)



Q25. If you have children who do (or don't!) come to the farm with you, what do you think might help to make HCF (even) more enticing and enjoyable for them?

The most popular suggestions involved practical making and growing activities, as well as some excellent additional ideas!

- **Making, building & creative activities** (e.g. nature photography, veg mural painting on shed wall, shed building and furniture painting, woodworking, shelters & boxes) (4)
- **Growing skills** (sowing/potting on/planting out/watering), with a selection of **jobs to choose from** (3)
- **Children's plot** or areas/tasks they're responsible for (3)
- Nature based and **seasonal activities** (and **environmental learning**) (3)
- **Ours love coming to the farm and getting involved** (3)
- Working with parents/carers as a **valued member of the team** – learning year on year (3)
- More **children of similar ages** to do things with (3)
- **Shop/market keepers** and **refreshment helpers** (2)
- **Animals:** chickens / goat / bees / pigs (called Marmalade!) (2)
- **Trails & spaces** for mixed age groups (2)
- **Cooking and transforming produce** to sell (jam, cakes etc.) (2)
- Cooking skills (outdoor over a **fire pit** with the produce) (2)
- **Foraging** (2)
- **Displays/signs** with relevant info on plant growth and food matters (**helping to make these** – labels etc)
- **Grow chocolate** / coffee / tea bushes
- **PYO pumpkins** at halloween
- **Swing**
- **Tree houses**
- **Swimming pond**
- **Teens hang-out hut**
- **Play cottage** improvements (posters & tidying rota – parents/older kids)
- **Dedicated Children's Leader** – prepare weekly 1hr long activities?
- **Pay them to work!**

"...more children to socialise with, and a possible childrens growing area [to] independently grow a small crop of simple veg"

"Workshops teaching them making & creating skills, growing skills, cooking skills, foraging skills...[walking & activities] that connect them with nature... suggest partnering with Woodland Trust."

"Children enjoy learning and the best way is their parents / grandparents can teach them about hard work."



THANK YOU

