



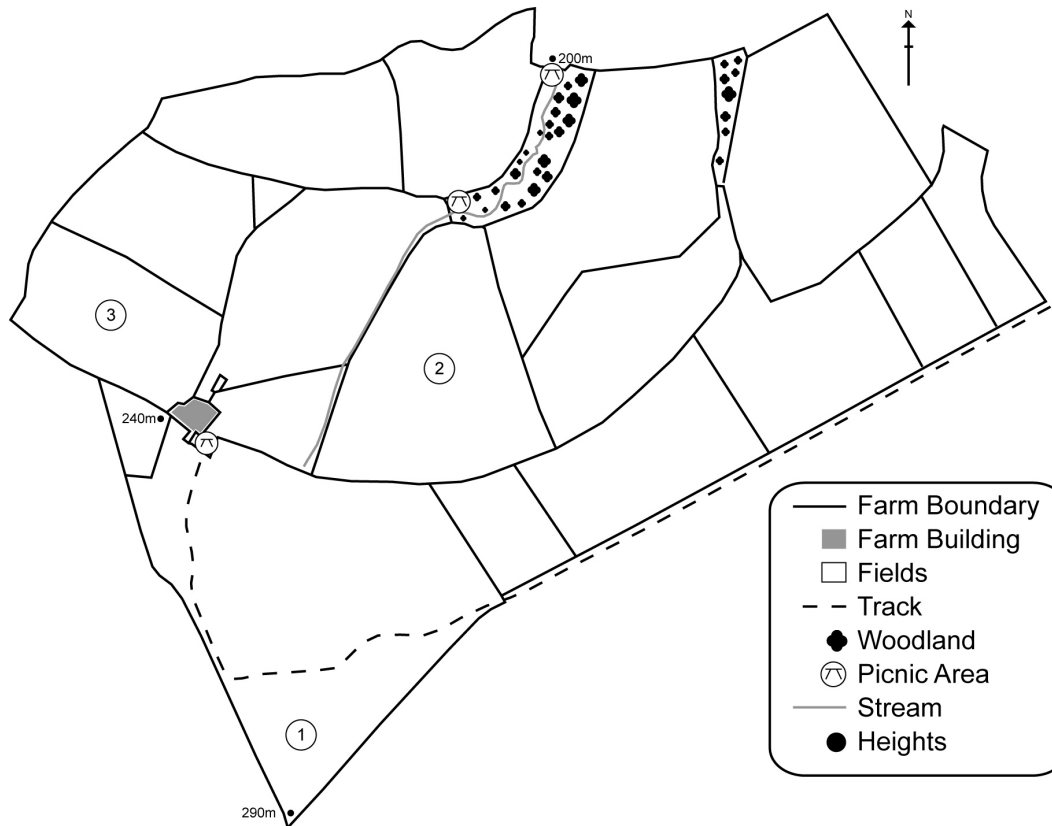
Factors affecting farming – information sheet

Farm profile

Farmer	Mrs. Henderson	Livestock	Grazed with sheep and cattle from a neighbouring farm
Size	50 hectares	Crops	Hay
Farm type	Upland beef and sheep farm	Wildlife interest	Hay meadows, pasture, woodland, wading birds
Height	200 – 320m		

Soil texture test – ‘The Feel Test’

The field test to find the texture of soil is done by using the ‘feel’ technique. Feel the soil between your fingers – does it feel gritty or smooth? How much clay is in the soil? The best soil for grazing animals on will contain some sand, some silt and the highest percentage of clay.



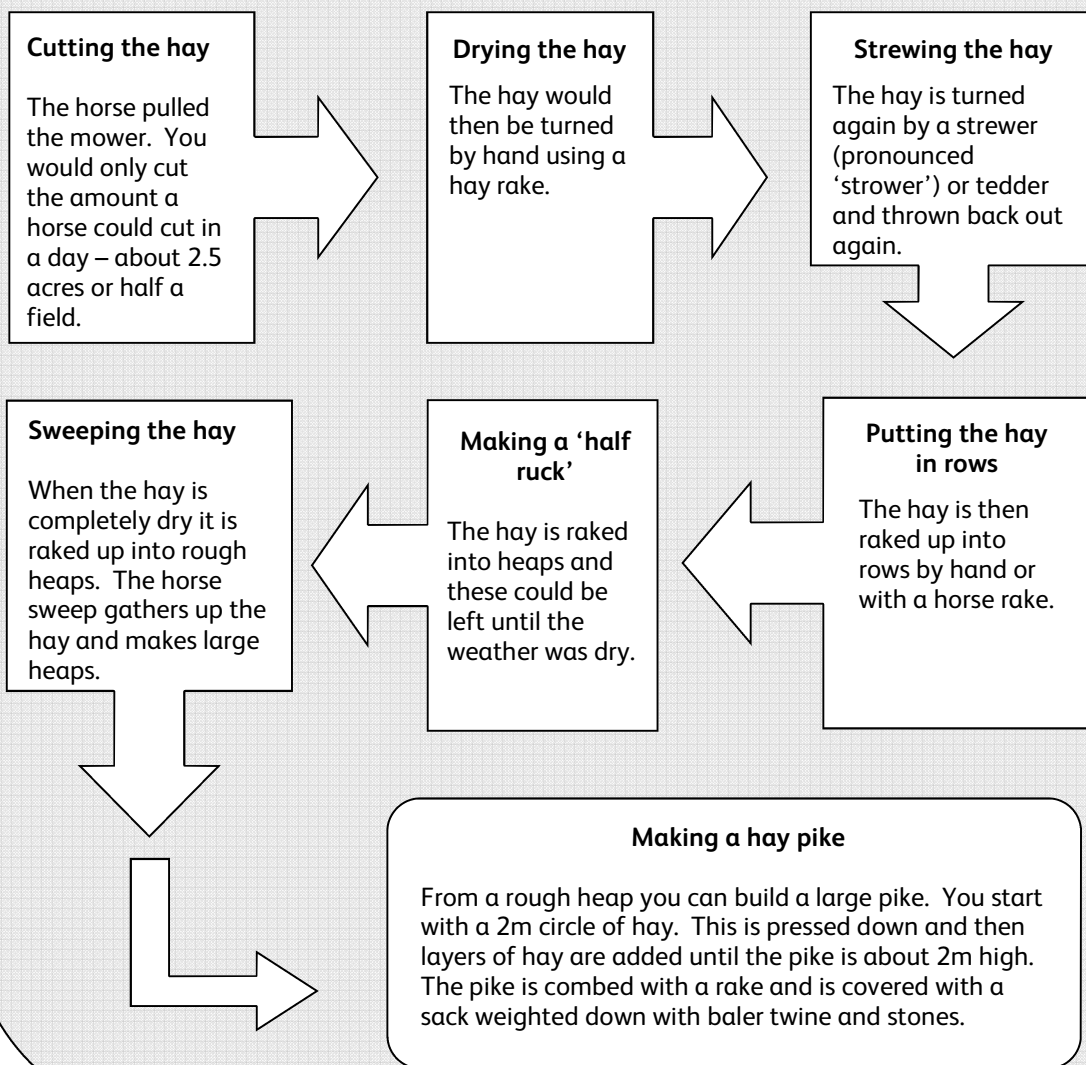
- Farm Boundary
- Farm Building
- Fields
- - Track
- ◆ Woodland
- △ Picnic Area
- Stream
- Heights

Not to scale

Mineral in soil	‘Feel’ of soil
Sand	A gritty feel. When rubbed does not form a ball or leave a film on the fingers.
Silt	Smooth, silky or soapy feel.
Clay	<p>Plastic or sticky when wet. Gives a polished surface when rubbed. Rolls into a ball.</p> <p>The % of clay can be worked out by (add water if the soil is too dry):</p> <p>25% clay – Soil forms ring with no breaks.</p> <p>20% clay – Soil leaves a smooth polished skin on fingers.</p> <p>10 – 15% clay – Soil can be rolled into rods or sausages.</p> <p>5% clay – Soil can be made into a cube.</p>

2. Making a hay pike

Before machines were used on farms (before the 1960s), haymaking was done using horses and by hand. The process of haymaking below comes from a description from a farm in Weardale in the 1950s.



3. Celebrating hay time

The workers stayed in the fields all day during hay time and refreshments were brought to them. Celebrate building your hay pike with some typical refreshments. The recipes for your refreshments are below:

Spice cake

Ingredients

1.5 lbs plain flour	0.5lb sugar
1lb currants	4 oz mixed peel
10oz butter	1 pint milk
0.5 lb raisins	0.5 tsp mixed spice
0.5 tsp bicarbonate of soda	

Method

Beat the fat and sugar together, add the dry ingredients and mix with the milk. Turn into a lined, greased loaf tin. Bake in a moderate oven for 2 hours. Turn out on a wire rack to cool.

Elderflower Champagne

Ingredients

8 litres water
1.25kg sugar
8 elderflower heads
4 lemons
4 tablespoons white wine vinegar

Method

Dissolve the sugar in the water
Add the elderflowers, the lemons (squeezed) and the vinegar
Leave for 24 hours
Strain through a sieve and muslin cloth
Bottle the juice