

**2006
Conference**

**10th – 14th
October
2006**

**Charles Sturt
University**

Wagga Wagga

5

**What's Hap'ning
in my
Paddock!**

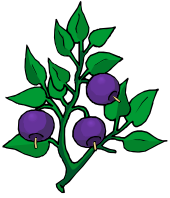
^ **Broken Hill High School**

- **Steven Foxwell**

^ **Corowa High School**

- **Bryon Adamson**

The earliest windmill was designed for pumping water in Persia in about 500-900AD.



- Broken Hill High School –



Ag at BHHS:

Mr Steven Foxwell

^ The current Agriculture program offered at BHHS includes a mandatory Ag component contained in year 7-8 D&T. All year 7-8 students now study some agriculture as part of the new Design and Technology Syllabus. The proposed format is to offer students an introduction to Agriculture for approximately 2 periods a week for a semester during year 7 or year 8. There are about 300 students in year 7 and year 8. (Previously all year 7 completed 3 periods a cycle per fortnight of Ag for the year.)



Doing what Ag teachers do best!



Proud flower gardeners

Ag in Year 8:

^ Agriculture is also offered as an elective in year 8.
^ A broader look at Agricultural practices and different enterprises is covered. Students are required to maintain their own plots usually working in pairs. Other areas of study include soils, the farm environment, natural cycles, aquaculture, basic sheep husbandry and animal nutrition. Currently one year 8 elective class is operating.

Ag in Year 9 & 10:

^ Year 9-10 school certificate Ag focuses on Agricultural Enterprises.
^ Students in year 9 begin the year with a poultry unit and raise their own birds from day old to point of laying. They also develop individual and class plots with more emphasis placed on commercial quantities of produce. The final unit is the study of beef cattle enterprises. Students are involved in all aspects of beef cattle. Students in year 10 focus on farm management including budgeting and marketing they are encouraged to form their own companies by researching, growing & marketing produce.
^ Students investigate wheat and cotton. Other areas of study include Hydroponics including plant function and reproduction, the wool industry and farm technology are also included.
^ Currently there is a year 9 and a year 10 class operating.

P.I. at Broken Hill High:

^ BHHS also offers Primary Industries and currently has a year 11 and a year 12 class.

The boys are proud of their tomatoes. Well done.



Ag around the Hill:

^ Main Agricultural industries locally centre on wool, however a local olive Co-op has formed and shows promise.

^ Encouraged by this the school intends to plant up to 40 olive trees and use primary industry and other VET students to grow and harvest olives for the table and possibly oil production.

^ The hot dry climate prevents a lot of agricultural production and the rising cost of water limits irrigation potential.

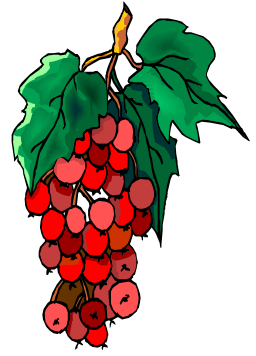
^ Soil pH of 7.5-8 allows most crops to attempt outside of midsummer.



To Mr Foxwell & the Year 10 Ag students at BHHS; thanks for sharing your fantastic work with me, when I visited recently. Good to see Ag so strong at the Hill.

*President
NSWAAT*

- Corowa High Ventures into Viticulture!-



- The viticulture course started at CHS in 2000
- The course has been developed by the Wine Industry National Education Training and Advisory Council {WINETAC}
- The course is for year 11 and 12 students.
- The course is competency skills based with students achieving an Australian Qualification Framework {AQF} Certificate 1 in Food Processing {Wine}.



- In 2000 CHS established 470 vines at school
- The vines were planted NOV. 2000.
- The varieties planted were:
 - ^ Shiraz 200 vines
 - ^ Durif 200 vines
 - ^ Viognier 70 vines
 - {a French white variety}

- Students work in the school vineyard and do workplacements at local vineyards to gain competency in the following skills:
 - ^ Planting vines, ^ Pruning vines, ^ Take vine cuttings,
 - ^ Carry out basic canopy management & ^ Pick grapes by hand.

- Local vineyards that participate in workplacements are:
 - ^ All Saints, ^ St Leonards, ^ Campbells, ^ Cofields,
 - ^ Chambers, ^ Pfeiffers, ^ Rutherglen Estates,
 - ^ Stanton and Killeen, & ^ Vinemarc.



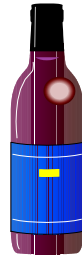
Well done



Corowa High!

- In March 2002: 140kg of Durif grapes were harvested, crushed and fermented.
- Later the juice was pressed producing 100L of wine.
- All these processes were carried out at school.
- In SEPT 2002 the wine was bottled producing 99 bottles!
- In OCT the wine was entered in the Victorian Wine Show.
- Corowa High School in the amateur scored well by taking out:
 - o Silver Medal: 2003 Viognier
 - o Bronze Medal: 2003 Durif
- A label design competition was run at school for students and staff. Yr 10 student Grace Milthorpe designed the wining label.
- The wine was released for sale at Cofield Wines in DEC 2002.

- In 2003 we harvested:
 - ^ 1,400kg of Durif,
 - ^ 220kg of Shiraz &
 - ^ 350kg of Viognier.



- A total harvest of 1,970kg.
- The Viognier was sold to Cofields.
- The Durif and Shiraz grapes were processed at school and stored in oak barrels.
- In JULY 2004 the wine was bottled producing 1,000 bottles of Durif.

^ This wine will be sold later this year.



- In 2004 we harvested:
 - # 1,840kg of Durif,
 - # 590kg of Shiraz &
 - # 570kg of Viognier.
- A total harvest of 3 tonnes!
- The Viognier was sold to Cofields.
- The Durif and Shiraz were processed at school producing:
 - # 900L of Durif &
 - # 300L of Shiraz.
- This wine is currently maturing in oak barrels.



- In 2005 we hope to make our first wine from:
 - # the Viognier grapes &
 - # build a winery at school.

(good luck with this project)

If you are interested in:
“FINDING OUT HOW TO DO IT”
Then contact Bryon



Contact details

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