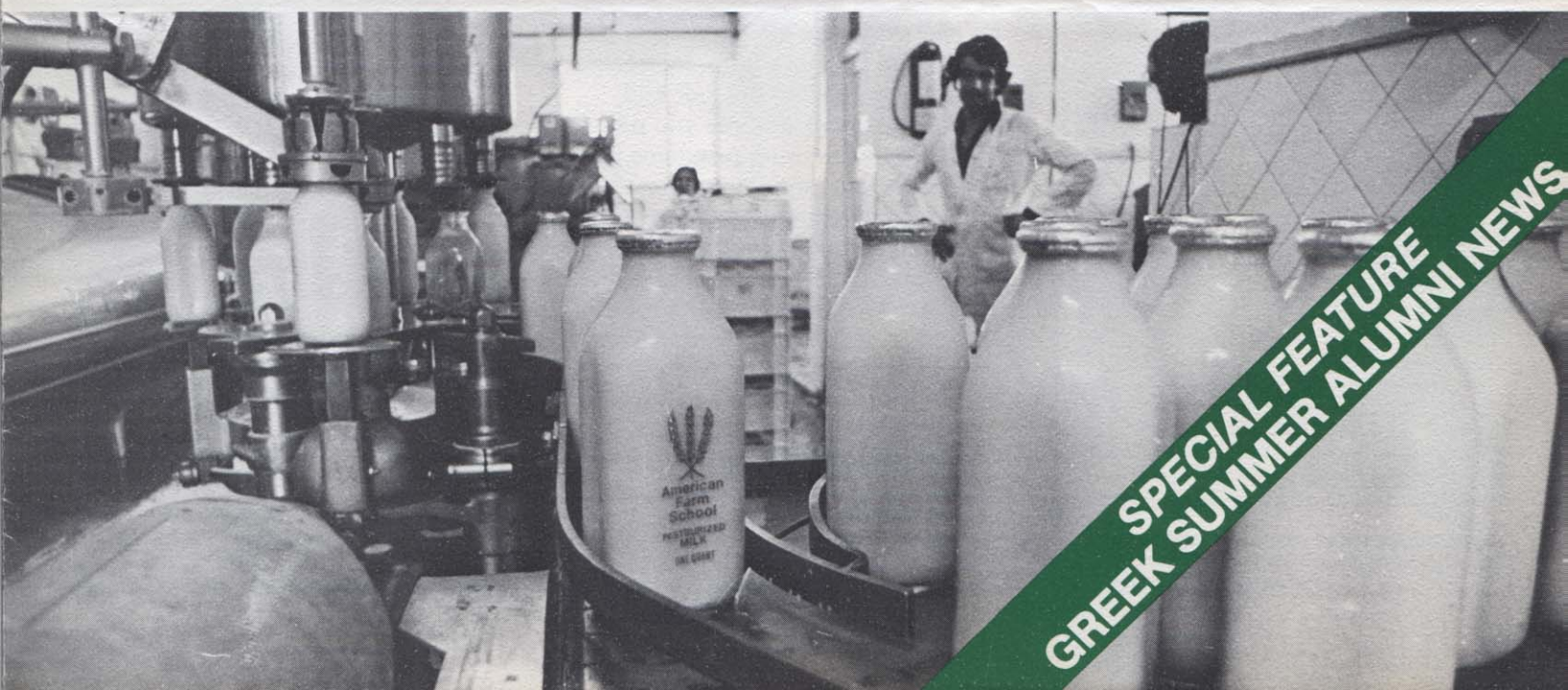


# SOWER



American  
Farm School  
Thessaloniki  
Greece  
Winter 1982  
Number 106





# FARM NOTES

## The Farm School Panigiri



Father David Wright (right) and two visiting priests with students (l to r) Apostolos Moustakas, Christos Zegoulas, Soula Avgerou, Zena Pantazi, and Angelos Sikiotis parade the icon of St. Chrysostomos around the Farm School.

November 13 is St. Chrysostomos' name day in Greece, the patron saint of the Farm School's Church. In honor of this special day the Farm School and friends of the School celebrate in the typical Greek fashion. The festivities are called a Panigiri.

At 8 AM on November 13 the church bells rang throughout the Farm School and Father David Wright, the resident priest, performed the liturgy accompanied by two visiting priests and the student choir. After the service, students and the celebrating priests paraded the icon of St. Chrysostomos around the School.

Everyone then returned to the Church and enjoyed the continuing festivities. As tradition dictates, the Farm School cooks made many *lou-koumades*, a Greek sweet similar to a doughnut which is dunked in honey. In full Greek costume, the

students led the Greek dancing. And the women of the Farm School sponsored a bazaar to help support the Church. They sold many delicious sweets baked at home and many hand knitted and embroidered items.

## Vet Fair

For one week this November, the Veterinary Service of Salonica held its third annual Veterinary Fair at the Farm School. Students from the primary and secondary schools in Salonica and surrounding villages came to visit the Fair held in Rochester Hall and were also treated to a tour of the School's farm. Interested farmers also visited the Fair and attended special lectures and panel discussions featuring problems they may encounter with their animals and new developments in the field of animal husbandry. On the final day of the Fair, 100 Veterinarians in Northern Greece met with hog farmers to discuss the problems of the Greek pig industry. And every day the students of the American Farm School meandered in and out of the Fair, absorbing valuable information.

Thousands of school children, veterinarians, and farmers visited the School's campus during the Vet Fair in November.

## Usable Antiques

Each department at the Farm School has what may be considered an antique piece of equipment. However, members of each department would beg to differ. The 1945 Case Tractor in the Fields Crops department is never left idle in the garage. The band saw in the Carpentry shop, estimated to be 70 years old, greets anyone who enters. It wears sawdust. The incubators in the Poultry department built in 1930 are still used and produce baby chicks every 21 days when in operation.

These usable antiques are a tribute to the staff whose ingenious use of spare parts prolongs the life of Farm School machinery. Long life implies good maintenance. This principle of creative maintenance is stressed and implemented not only on the Farm but in the classroom and practical labs as well.

## Turkeys Displace Tractors

This Fall with funds provided by a grant from the United States Government the Farm School added two new poultry buildings to the farm. The new buildings immediately became the homes for the Farm School turkeys raised for the holiday season in Greece and were constructed on land that was for years the students' tractor course. The tractors were displaced by turkeys. To rectify the matter a parcel of land just opposite the main gate has been transformed into the new students' tractor course. On this course, the students learn how to drive tractors, how to hitch up a trailer and how to back up with a trailer.



### Cover Photos:

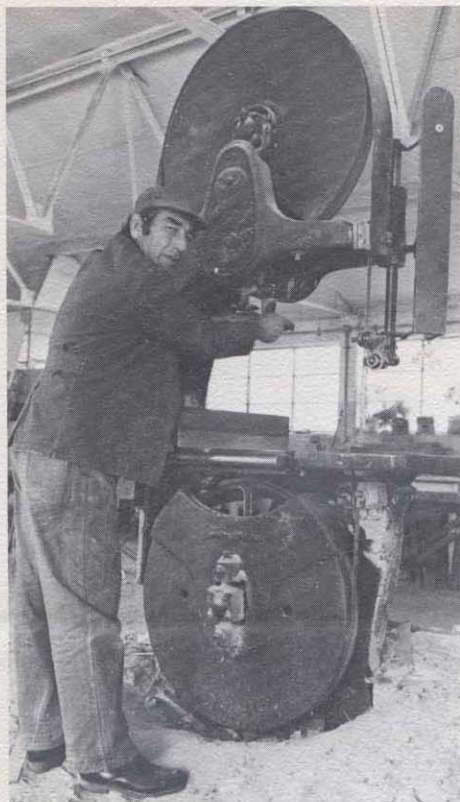
#### Top

Special guests at the Farm School's Thanksgiving celebration included: Mr. Gerry Shelden, Agricultural Counselor at the U.S. Embassy in Greece and Mrs. Shelden, pictured here with Thodoros Constantinides, the cook, Mary Keeley, and Jean Demos.

#### Bottom

Fresh Farm School milk on its way to homes throughout Northern Greece.





Anestis Koulakiotis, the School's carpenter, puts a freshly sharpened blade on the School's band saw.

## PUTTING THEORY INTO PRACTICE

### Student Projects

In the wee hours of the morning and every afternoon the students can be found on the farm, feeding animals, milking cows and cultivating their gardens. They are working on their student projects. What are they? The projects are the vehicle by which the students practically apply the agricultural and business theory they are learning in the classroom. With the guidance of a teacher, groups of students join together and cooperatively raise animals and garden vegetables. Together they discover their farming skills, their ability to keep records and the ways to earn a profit from their endeavors.

The first year students work only in the gardens. The second and third year students have the option of working with the chickens, pigs, or

in the gardens. Only in the third year are students able to work in the student dairy.

The projects are financed by the School. The students borrow the funds necessary for their expenses, for example, for the animals: feed, heat, any medications necessary, straw, and the cost of baby chicks; for the gardens: seed and fertilizer. The students keep a close record of the expenses incurred for each separate project and when it comes time to sell the result of their efforts they hopefully can turn a profit.

With its collective profits, the senior class plans and takes an excursion to a Greek island.

What are their responsibilities with the various animals and in the gardens?

### Chickens

At the opening of the school year, those second and third year students interested in working with chickens order and take delivery of 500 baby chicks from the School's hatchery or a private hatchery. When the chicks are very young the students not only feed and water them every morning and evening, but they also ensure that the temperature and air circulation in the barn are maintained at suitable levels. Generally in 8-10 weeks the chickens are ready to be slaughtered. The students cooperatively find buyers on the campus or in the Thessaloniki area and then proceed to slaughter and dress the birds. And the cycle is repeated. But first, the empty but well used chicken barn must be cleaned thoroughly and whitewashed to receive a new batch of baby chicks.

### Pigs

Those students interested in working with the pigs are responsible for 11 sows, one boar and countless newborn piglets. The stalls are cleaned weekly and feed ordered from the School's mill as needed. The students are trained to recognize when the sows come into heat so they can breed them with the resident boar. When the sow is ready to deliver, the students cooperatively keep a special eye on her so they can aid in the delivery if necessary.

The students feed each sow a specific ration of grain every morning and evening depending on whether she has just given birth or is pregnant. The piglets receive a specific mix of feed and the boar is kept healthy. The piglets are also treated with iron shots and iodine for health reasons. After 35 days the students sell the piglets to interested buyers in the Thessaloniki area. And the life process goes on.

### Dairy Cows

Third year students who milk cows report to the student dairy every morning at 5:45 and every afternoon at 5:00 for 1 $\frac{3}{4}$  hours of milking and related activities. Under the guidance of a supervisor, the students work with 7 cows and keep extensive records on each one's milk production. They learn to milk them, to feed them according to their milk production and to maintain the general rules of hygiene for the cows and the milking barn. As with the pigs, the students learn to recognize when the cows come into heat so that the cow can be bred as soon as possible and the milk production maintained at the maximum level. For their early morning and late afternoon efforts the students receive 1.5 drs. per kilo of milk rendered. Again this money is put toward their Senior class trip.



Costas Hadjivakalelis and Manolis Voyatsas send chickens to the slaughter house as part of their student projects.



## Gardens

The students' gardens are planted in the Fall with cabbage and other winter vegetables. Throughout the Fall the students maintain the gardens. They weed, water, fertilize and harvest the vegetables planted. As Spring approaches the winter vegetables are plowed under and the soil is made ready to plant warm weather vegetables such as: tomatoes, cucumbers, eggplant and squash. They sell the harvested vegetables to the School's kitchen. So in fact the students produce some of the vegetables they enjoy in the dining hall.

(l to r): Christos Tsatsaris, Eleni Papa-theodorou, Irene Argyriadou, and Eleni Tsakmakidou inspect their horticulture projects.



## FARM SCHOOL GOES HOLLYWOOD

The month of October was unique in Farm School history. ERT, a Greek TV network and Kenneth Richter Productions, an American filmmaking enterprise both visited the School and filmed student life. ERT filmed a half hour special about the Farm School which addressed all aspects of the students' education and extracurricular activities. It was broadcast on Greek National TV on December 14.

Kenneth Richter Productions filmed many segments on the academic life of the students both practical and theoretical. In addition and as a follow-up they visited and filmed two Farm School graduates in

the Peloponese, Lambros Tigakis and Christos Petrakis. Lambros operates a piggery in Sparta which provides 80% of the pork for the local market. Christos is a general contractor in Aghios Nicholas, a village on the tip of the east finger of the Peloponese. He is currently building seven homes simultaneously.

The segments filmed on the students and graduates of the Farm School will be included in a documentary called *Greece*. Starting in January of 1983 it will be shown throughout the U.S. as a part of a travel lecture series offered by Kenneth Richter Productions.



The Greek National television network, ERT, spent two days in October filming the activities of the School to be presented in a half-hour, prime time show in December.

# SOWER

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