



U-Pick Strawberries Field Trip Stade's Farm & Market

2018 Field Trip Information

Picking your own strawberries at Stade's Farm & Market has become a favorite tradition over the years. We have nearly 20 acres of prime picking, delectable red fruit available for your enjoyment! During Stade's group field trips students can experience the thrill of selecting their very own berries and getting a feel for where and how the food they eat is grown and harvested.

Strawberry Field Trip Days and Hours

Field trips are available between the hours of 9am and 3pm, Monday – Friday. If you need a Saturday or Sunday please contact our Events Coordinator (Barb) to discuss your options.

Required Chaperones and Supervision

Stade's Farm requires a 10 to 1 student/chaperone ratio. One adult chaperone will be admitted FREE for every 10 students. Chaperones MUST remain with their students at all times and are responsible for each of their students during the entire field trip.

We do ask that an adult supervise young pickers and aide them in selecting berries properly. Remember, once a strawberry is picked it will **not** ripen any further. Focus on red, ripe berries and stay away from white, pink and still developing fruit.

Strawberry Picking Rates

The cost per person is \$6.00 per person, which includes your 2-Quart basket and the berries you pick. Attendees who choose not to pick berries will still be subject to a \$6.00 attending fee.

When your group arrives at Stade's

Please follow the signs and park in the designated parking areas. When you arrive at our Strawberry U-PICK Trailer each student, teacher, chaperone, sibling, parent, etc., in attendance will be given one empty 2-Quart basket and picking instructions will be shared with your group. It generally takes about 30 – 45 minutes to fill the baskets. Even though you keep the container you pick into, we suggest you bring along plastic grocery type bags so that your students have a way to transport their berries on the bus and avoid berry spillage or stains.

Payments

Payment may be by check, debit, cash, or *credit card the day of your trip. You must pay for your entire group before going into the strawberry patch to pick. Checks are to be made out to: Stades's Farm & Market. Please be sure to put your school name, contact number and date of trip on your check so that we can be sure to properly apply your payment.

*We accept Check, Debit, Cash, Visa, MasterCard and Discover.

Sorry, we do *not* accept American Express.

Lunch on the Grounds

Your group is welcome to remain on the grounds and enjoy lunch on your own. You may brown bag a lunch or purchase food from our onsite vendors. There are picnic tables and a large tent available on a first come, first serve basis. Of course, feel free to bring a blanket and sit on the grass. We expect, and appreciate, all trash, juice boxes, bags and related debris to be properly disposed of in the trash cans located throughout the facility and on the grounds.

Proper Dress for Picking

Remember to dress according to the weather and in clothing you don't mind getting dirty or stained from the berries. Although our strawberry rows are lined with straw, to minimize the mud or dirt from rain or wet conditions, we recommend an older pair of shoes or boots and suggest long pants to protect your legs from the straw. Sunscreen and/or bug repellent or an umbrella may be necessary.

Bathroom Facilities

We have porta potties (outdoor bathrooms) for your convenience. Inside bathroom facilities are closed to the general public. If you have a specific need please contact management to make appropriate arrangements.

Market Hours

Our farm market will be open from 9am-6:00pm daily. We have bakery goods (pies, donuts, breads, etc.), fresh produce (whatever is in season), a nice selection of soup starters, bread mixes, chips, salsa, jams, our own harvested honey, gluten-free products and more. You are welcome to visit the market during your field trip stay.

About Strawberries & How to Pick Them

When strawberry picking, it is important to know which strawberries to pick. You want to choose plump, firm, red strawberries. Berries that appear slightly green or orange in color are not ripe. Leave those on the plant to ripen further. You cannot judge a strawberry simply by the size of the fruit. The larger or smaller a strawberry is does not affect how sweet the fruit will taste. Unlike tomatoes and some other fruits and vegetables, strawberries stop ripening at the moment they are picked. If you have ever wondered how to tell if a strawberry is ripe, all you have to do is look at the tip of the strawberry. If the tip is completely red, the strawberry is ready to eat.

Strawberry picking is most successful when the picker applies these minor technical aspects of picking strawberries. Here is how to pick strawberries:

1. Hold the stem of the strawberry at about one half of an inch above the berry between your thumbnail and index finger while cradling the fruit in your palm.
2. Sever the stem with pressure from your thumbnail while slightly twisting the stem.
3. Allow the strawberry (including the cap and stem) to gently roll down into your palm
4. Gently place your picked strawberries into your container. Don't press the strawberries or heap them over five inches.
5. Enjoy!



Strawberry Picking Etiquette

When you go strawberry picking, remember that a pick-your-own farm is like going to a farmer's home.

- Be courteous. The plants can be easily damaged or killed, so please step around the plants and the strawberries.
- Be gentle with the strawberry plants and pick only fully ripened, red strawberries.
- Please put all the berries you pick in your basket, do not throw the berries on the ground.
- Sampling a few tempting strawberries is acceptable, but remember we suggest you wash the berries before eating them and that needs to be done at your home.

Following these few suggestions will make the strawberry picking experience better for everyone and ensure a bounty of fruit for all!

Visit us at www.stadesfarmandmarket.com

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Remember: The Redder the Better!!



See You Soon,

Barb Leschke

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