



Eckert's™

2018 School Tours

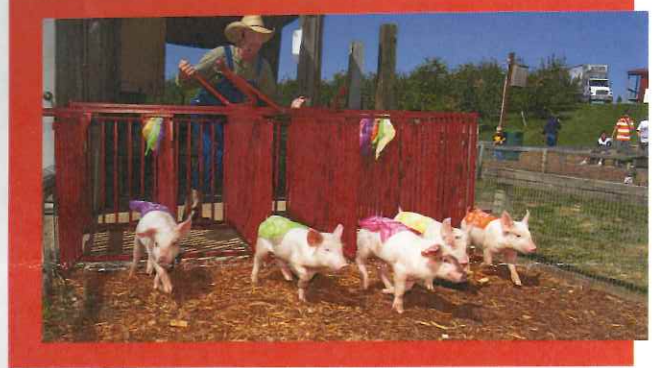
Kids Love Our Apple and Pumpkin Picking Field Trips!



Classic Apple Picking Tours

Our classic apple tour teaches the basics about how apples grow. We'll discuss the crop's season of growth, pollinators and more. Then, your group will ride a wagon to the orchard where students can fill their bag with fresh apples from the tree. We'll serve cider, too!

Locations: Belleville & Grafton Farms
Offered: September 12 - September 21
Sorry, no tours on Mondays or Tuesdays
Grades: PreK - 4th Grade
Fee: \$7 per student; parents & teachers are free



Millstadt Fun Farm Tours

You're guaranteed to have the most fun in the country when you visit Eckert's Millstadt Fun Farm. Loads of fun to keep the kids (and adults!) entertained all day long. After you are finished picking watch the Eckert's Variety Show on the Grand Stage to learn how our crops grow. The attractions kids can't get enough of include: Billy Bob's Pig Races, Pumpkin Cannon Show, Jumping Pillow, Mine Shaft Slide & Fort Eckert. We will serve apple cider, too.

Apple Picking Tours

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Location: Millstadt Fun Farm
Offered: September 12 - September 21
Sorry, no tours on Mondays or Tuesdays
Grades: PreK - 4th Grade
Fee: \$9 per student; \$6 per chaperone & teachers are free



Apple & Pumpkin Combo Tour

We are so excited to offer an apple and pumpkin combination tour this year. Students will learn how pumpkins & apples grow, discuss the seasons of growth, pollinators and more! Everyone will ride out to the orchard and patch to pick their own apple and pumpkin. Cider will be served, too! Make sure you save time to enjoy the animal petting zoo and kids corral fun area.

Locations: Belleville & Grafton Farms
Offered: September 26 - October 26
Sorry, no tours on Mondays or Tuesdays
Grades: PreK - 4th Grade
Fee: \$7 per student; parents & teachers are free

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All Fall Picking Tours Include

- A tractor-pulled wagon ride
- An educational talk or show
- Apple cider for each child
- Apples and/or Pumpkins for each child to take home
- Petting farm

Supervision

We require at least 1 adult for every 5 students for the safety of our guests and preservation of our orchards.

Picnicking

We have plenty of space for picnicking; however, you may want to bring blankets for additional seating.

Safety and Preservation

Please help us protect your students and our orchards by adhering to the 1 adult per 5 student ratio and forbidding children from climbing onto and shaking the apple trees. Please also discourage students from throwing fresh, uneaten apples onto the ground.

A Tasty Way to Raise Dough



Eckert's RESTAURANT

Schedule your fundraiser today!
(618) 233-0513

Please share this with your PTO/PTA. Schedule a Dine and Shop to Donate Fundraiser at Eckert's Restaurant and Country Store, and receive a 10% donation from sales generated by your participants. Fundraisers include materials to promote your event, and free meals (up to \$15) for participating faculty.



Easy Recipe for Classroom Project

No-Cook Applesauce

Ingredients

- 1 small apple peeled and cored
- 1 squeeze lemon juice
- 1 1/2 tsp. sugar
- Dash of ground cinnamon

Put apple and lemon juice in food processor. Process until very smooth. Stir in sugar to taste. Add cinnamon; mix well.

Pumpkin Seeds with Cinnamon + Salt

Ingredients

- 4 cups pumpkin seeds
- Nonstick cooking spray
- 1 tsp. salt
- 1/2 tsp. ground cinnamon

Preheat oven to 350 degrees F. Spray shallow baking pan with cooking spray. Spread seeds out in even layer in prepared pan. Spray seeds lightly cooking spray; sprinkle with half of the salt and cinnamon. Bake 5 minutes. Remove from oven. Stir seeds. Spray seeds lightly with cooking spray; sprinkle with remaining salt and cinnamon. Continue baking for 20 additional minutes or until seeds are toasted, stirring occasionally.

To book a field trip please call our main office at 800-745-0513. Please note that we do not offer tours on Mondays or Tuesday.