Flotsam Farm & Ozark Wildskool's Seed to Syrup Project

Connecting Youth to Tradition, Land, and Food Sovereignty through Cooperative Sorghum Syrup Production

Over twenty young people, ages 2 to 18, have come together to plant, tend, harvest, and now process this crop! We've used science, art, and hands-on experience to learn about sustainable agriculture and connect with our food, and our local landscape. This project was made possible by funding from a *SARE (Sustainable Agriculture and Education) Youth Educator Grant*. Special thanks to Ozark Neighborly Exchange for support and use of the press!

TODAY

Pressing will take place in the morning. We will feed the cane into the press, large end first, while the horse turns the vertical rollers. Green juice will come out the spout, through a filter, and into the barrel. The spent cane, called bagasse, will emerge from the opposite side. We may run it through the press again, then it will be used as livestock feed or returned to the garden as organic matter. After pressing we will allow the juice to settle while we take a lunch break, cool off, and move operations to the area in front of the community building.

Cooking will commence in the afternoon! We will scoop the juice out of the barrel, through another filter, and into our cooking pots. Sorghum is often cooked in long, shallow evaporator pans set over a fire, but this year we are going to "batch cook" in pots using propane. Basically we want to bring the juice to a boil and cook out the moisture until it reaches the perfect consistency. We will be constantly stirring the pots to prevent scorching as well as skimming off the green scum that rises to the top. Eventually the syrup will turn from green to golden brown and drip of a spoon in sheets. We are shooting for 230 degrees F and a hydrometer reading of 35. When the syrup is ready we will ladle it into jars, and eat it!

We planted approximately 1/8 of an acre of "Sugardrip" sorghum. Our predicted yield is 50 to 80 gallons of juice, giving 5 to 8 gallons of syrup. This is all an experiment, so we'll see!

Seed to Syrup Project Presentation and Sorghum Dinner at the Sycamore Salon:

Join us in the Flotsam Farm Community Building Thursday, Sept. 12 at 5 p.m. to learn more about this project and share a delicious meal featuring sorghum syrup and grain!

Come see us our float in the Hootin an Hollarin Parade in Gainesville September 21st! Project participants will also share what they learned at Ozark Area Community Congress (OACC), October 5th at Hammond Mill Camp.

Benevolent Ozark Pirates for Sugar Sovereignty!

Food sovereignty is a system in which the people who produce, distribute, and consume food also control the mechanisms and policies of food production and distribution. Currently corporations and market institutions control the global food system, but we believe in local food economies, sustainable food availability, and culturally appropriate foods and practices!



This material is based upon work that is supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, under agreement number 3002-11032-00111145 through the North Central Region SARE program under project number YENC24-219. USDA is an equal opportunity employer and service provider. Any opinions, findings, conclusions, or recommendations expressed in this publication are those of the author(s) and should not be construed to represent any official USDA or U.S. Government determination or policy.