

SCHOLASTIC YEAR '22-'23

# Educational Visits



*Merill*

#HANDSONLEARNING



One of **Merill**'s main objectives is to raise awareness about local agriculture.

We believe it is paramount that the youngest generations get to know about **local agriculture** and **responsible practices**, not only through books, but also on a **practical level**.

The experiences presented for "Educational Visits" have been on offer to people visiting the Maltese Islands for more than a decade. It is now time to **share our knowledge with the future generation**, that's why we brought together a set of like-minded organisations and subsidise the costs - which would otherwise be unreachable for students.

These packages are customised depending on the students' ages and area of interests - to allow the encounter with the rural community to be **a fulfilling and sustainable one for everyone involved**.

For enquiries please email us at

[visits@merill.com.mt](mailto:visits@merill.com.mt)

Kindly include the following details:

- **Age Group**
- **Total Number of Students**
- **Number of Staff Members**
- **Tentative Dates**
- **Main Interest**



# WEAVING WORKSHOP

Antoine Tan-Newl's Workshop, Rabat

PRICE PER STUDENT - €12\*

\*Min. 12 - Max. 24 Students | Years 7 to 11 (ages 11 -15)



**Antoine Tan-Newl** was up till a few years ago described as one of the last remaining weavers on the Maltese Islands... thanks to rural tourism activities he was empowered enough to change this. Apart from nurturing further his very own brand name he is now also managing to teach others the art of weaving.

A session at his workshop (or at another location if more than 12) will introduce the students to this amazing craft and instil in them the love for hand-made products.

## Experience Highlights

- Duration: 1 hour
- Meet the artisan
- Hands-on element

## Learning Outcomes

(Depending on age group)

- Discover the age-old craft of weaving
- Develop knowledge about hand crafts in general
- Understand the value of artisanal work
- Learn about the importance of community engagement

# MUSIC WORKSHOP

Location of your choice

PRICE PER STUDENT - €12\*

\*Min. 15 - Max. 30 Students | Years 3 to 11 (ages 7 -15)



Francesco is a local artist who has been spearheading the revival of some of Malta's most primitive instruments. He is a self-taught musician from the town of Rabat and his passion led to investigating and re-creating the Maltese bagpipe, also known as *Żaqq*.

Francesco can perform anywhere in Malta, in schools, homes, or even outdoors, offering the opportunity to interact with him as he demonstrates his art.

## Experience Highlights

- Duration: 1 hour
- Meet the artisan
- Musical demonstration

## Learning Outcomes

(Depending on age group)

- Learn about our musical heritage
- Introduction to different types of musical instruments
- Understand the value of artisanal work

# SEA SALT HARVESTING

Darmanin Salt Pans, Żonqor

PRICE PER STUDENT - €12\*

\*Min. 20 - Max. 30 Students | Years 2 to 11 (ages 6 -15)



Żaren has been harvesting sea salt since he was 5 years old: today, in his eighties, he still loves every second of it! He belongs to one of the few family of sea salt harvesters left on the Maltese Islands and he's still taking care of the salt pans which belonged to his grandmother with the help of his son and daughters.

Even though the harvesting season is in Summer, students may experience what it means to gather sea salt any time of the year thanks to a demonstration session.

## Experience Highlights

- Duration: 2 hours
- Meet the artisan
- Hands-on element
- Tasting session

## Learning Outcomes

(Depending on age group)

- Discover the age-old tradition of sea salt harvesting
- Understand the value of local products
- Able to define Sustainability
- Learn about the importance of community engagement

# DISCOVER FALCONRY

Ghar Lapsi

PRICE PER STUDENT - €10\*

\*Min. 18 - Max. 30 Students | Years 4 to 11 (ages 8-15)



During this unique experience, the students get to meet Lawrence and his trained birds. This takes place outdoors and usually happens in the limits of Ghar Lapsi.

Lawrence's life has revolved around birds since a very young age. He now has 11 birds of prey in his care, including various falcons, owls and hawks, among which are a Peregrine or Maltese Falcon (Bies) and Barn Owls (Barbagann).

## Experience Highlights

- Duration: 1.5 - 2 hours
- Conversation with Lawrence
- Flight demonstrations
- Photo session

## Learning Outcomes

(Depending on age group)

- Learn about the the basics of Falconry
- Discussion about sustainable hunting
- Understanding more about animal management
- Discover different types of birds

*It is also possible to visit at school premises. Please contact us for more details.*

# OLIVE GROVE EXPERIENCE

Tan-Nixxiegha Olive Grove, Bingemma

PRICE PER STUDENT - €10\*

\*Min. 25 - Max. 40 Students | Years 3 to 11 (ages 7 -15)



Described by international journalists, academics and ecotourism agencies as Malta's foremost eco attraction, **Tan-Nixxiegha Olive Grove** is the ideal location to learn about traditional agriculture, sustainability, regenerative farming and local products.

The actual activities vary depending on the age-group, however most students will have the opportunity to discover Extra Virgin Olive Oil and raw honey.

## Experience Highlights

- Duration: 2.5 hours
- Herb Trail
- Olive Oil Tasting
- Apiculture
- Propagation Methods

## Learning Outcomes

(Depending on age group)

- Able to define *Sustainability*
- Understand the value of local products
- Develop knowledge about organic farming
- Learn about the importance of community engagement



# THE WORLD OF BEES

Il-Farħa tan-Naħla, Ghargħur

PRICE PER STUDENT - €12\*

\*Min. 20 - Max. 30 Students | Years 4 to 11 (ages 8 -15)



The strategic geographical position of the Maltese archipelago, at the centre of the Mediterranean Sea, pushed empires and civilizations to fight incessantly for its control. Despite the differences among these people, one thing united them: they all dubbed Malta as 'the Land of Honey'.

Learn about food and our natural environment through an immersive experience that is fascinating for kids and adults alike!

## Experience Highlights

- Duration: 2 hours
- Conversation with Mario
- Walk around the estate
- Visit at the apiary
- Honey Tasting

## Learning Outcomes

(Depending on age group)

- Discover beekeeping
- Discussion about sustainable animal management
- Learn about the importance of community engagement
- Appreciation towards our natural environment

# SHEEP FARM VISIT

Sheep farm in Siggiewi

PRICE PER STUDENT - €10\*

\*Min. 14 - Max. 18 Students | **Years 4 to 11** (ages 8 -15)



Sheep rearing has a strong historical and cultural significance in Malta: evidence of this is shown in carvings from the Neolithic period, found in the Megalithic Temples scattered throughout the Islands, amongst other historical remains.

This experience introduces the students to traditions that date back hundreds of years, including details backed-up by academic research on the *Ġbejna*.

## Experience Highlights

- Duration: 1 hour
- Meet the breeder
- Visit the milking parlour
- Cheese tasting

## Learning Outcomes

(Depending on age group)

- Learn about cheese making
- Discussion about food safety
- Understanding more about animal management
- Learn about the importance of community engagement

# OLIVE PRESS VISIT

Tal-Kanċillier Olive Oil Press,  
Mdina

PRICE PER STUDENT - €14\*

\*Min. 20 - Max. 30 Students | Years 8 to 11 (ages 12 -15)



Olive presses around the Mediterranean (and beyond) spring to life in the late months of the year. The press at Tal-Kanċillier is no different, from early October till the end of November the estate is literally flowing with olives.

During the rest of the year the team welcomes guests and students to learn more about the age-old tradition of producing Extra Virgin Olive Oil. Join us to learn how past knowledge is complemented by new technology to produce one of the finest ingredients ever!

## Experience Highlights

- Duration: 1.5 hours
- Comparative EVOO Tasting Session
- Press Visit (only in operation Oct-Nov)

## Learning Outcomes

(Depending on age group)

- Discover in-depth local olive oil
- Discussion about sustainable production
- Understand the value of local products

# About Merrill

Set up in 2010, Merrill is an innovative **tourism network** bringing together a select number of **artisans, farmers and breeders** operating in the Maltese Islands, which envisions a **circular economy** where agriculture and crafts are supported by rural tourism and vice versa.

The social enterprise aims to raise awareness about **local agriculture**, revive **traditions**, promote **local products** and **empower the rural community** to diversify their income in a sustainable manner.



*The Merrill Rural Network placed 1st runner up in 'Leader in Quality Tourism' Award, supported by the Malta Tourism Authority, in the prestigious first edition of the Malta Business Awards.*



**Maya**  
foundation

The **technical aspect** provided during our educational visits is possible thanks to our partners at the **Malta Youth in Agriculture Foundation**.

This is a voluntary organisation which aims to bridge gaps between young farmers, policy-makers and the general public, thus giving agriculture a broader scope. In short, they stand for young farmers, by being their voice with decision-makers and the local community.

# Important Notes

Locations and attractions mentioned by name may be subject to change due to various reasons, including weather conditions and seasonality.

Availability will always be confirmed up to a week before the visit, however local vendors may cancel at their discretion. Merill representatives will do their best to find a suitable replacement.

All rates are in Euros. Merill reserves the right to amend pricing anytime.

The packages featured in this presentation are intended exclusively for local students between Y2 and Y11, and the rates have been highly subsidised.

2 complimentary places for staff members with every 15 students.

For commercial or leisure tours please contact our partners at [bookings@maltaruraltours.com](mailto:bookings@maltaruraltours.com)



# Exclusions

- Transport
- Food (unless tasting session is included)



# Inclusions

- Private dedicated host and/or rural guide
- Fully licensed and insured activities
- All prices are inclusive of 18% VAT



all experiences are  
part-sponsored by:

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let's talk  
**FARMING**