

Listening text transcripts

Best Shots for Agriculture and Forestry, Themenheft 1

Track 1 | Have your say – life on a livestock farm

Unit 1

Host: Hi! You're listening to my phone-in show *Young Farmers Today*. Today we'll be talking to teenagers whose parents run farms in different parts of Europe. My first guest is Elisabeth from Austria. Hi, Elisabeth, thanks for calling. Could you describe your parents' farm to our listeners?

Elisabeth: Well, I am 15 years old and my parents Johanna and Matthias run an organic full-time farm. Our farm is located in a small village in the province of Lower Austria. We have 20 dairy cows and about 100 fattening pigs, which we fatten with our own barley and maize. We only have to buy extra feed if it is too dry in the summer. We usually slaughter our fattening pigs at 95 kg. Although the size of my parents' farm is quite small for European standards, my father is a full-time farmer.

Host: Thanks, Elisabeth. I'm now joined by Simon, who is going to tell us all about his parents' farm.

Simon: I am 16 years old and come from the Mühlviertel, a hilly area north of the Danube. I attend a vocational school for agriculture in the province of Upper Austria because I am very interested in farming. I definitely want to take over my parents' livestock farm. Anyway, we keep 40 suckler cows which graze on our 25 hectares of grassland. As you might know, keeping suckler cows is not that labour intensive. So, I can also help out on my uncle's farm in Styria in the summer. It is a farm with 500 fattening pigs and 60 breeding pigs. That means, he breeds his own piglets, which I then help to vaccinate. I sometimes assist with inseminating the breeding pigs or monitor the sows just before they give birth.

Host: Thanks, Simon. Let's now go to Jack, who lives in England.

Jack: Hello, my name is Jack Brisborn. I am 17 years old and I'm a farmer's son on a livestock farm in Shrewsbury in England. Our farm sells poultry, which includes geese, turkeys and broilers. Our beef herd grazes on grassland. We have around 100 acres of arable land on which we grow maize to make silage for the cattle. My personal favourite thing about farming is machinery operation compared to my brother, who prefers to work with livestock. The worst thing about farming is definitely if any of your animals get ill and you need a vet. Lots of farmers have problems with tuberculosis in their cattle, in which case animals have to be killed, which is not a nice thing at all, really. My parents are still very young, so I would like to work in a farming related business before taking over the farm.

Host: Thanks for calling. Next on my ... *(Fade out)*

Track 2 | Being a member of a club is fun

Unit 2

James Rhys

I joined the *Young Farmers' Club* six years ago because it's common in my family. Like most of our members, I started to stockjudge, which means to judge cattle in a competition, quite early on and I really enjoyed it. Being a member of the *YFC* and taking part in the stockjudging competitions have taught me how to work in a team and improved my public speaking. This confidence has helped me professionally and personally. Interviews for university were so much easier thanks to my stockjudging experience. I am now studying Geography in Bristol and found it easy to make new friends, probably because I have been doing it through the *Young Farmers' Club* for years. Before I could drive, my once-a-week club meetings were so important. I lived on the family farm and it was difficult to see anyone outside of school. There is not so much to do

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near where I live and the *YFC* offers a massive social network as well as the opportunity to learn new skills. I probably wouldn't be here if it wasn't for the *Young Farmers' Club*. My parents met through my club when they were members! Some of my closest friends are from the *Young Farmers' Club* – we are one big family.

Paul Schmid

When I was 5 years old, I learned to write my name. The next word I learned to write was *Feuerwehr* – the German word for *fire brigade*. As long as I can remember, I have wanted to be a firefighter in my village. I have always admired the members of the local fire brigade. I have made it my personal goal to support my community, and being a firefighter is the best way to meet that goal. I joined the local fire brigade when I was 12. Since then, I have completed numerous technical trainings and have been called to lots of fire brigade operations. I have learned to stay calm even in the most challenging situations and I have improved both my emergency medical and organisational skills. At the moment, I'm setting up fire prevention courses. One of our programmes will offer free smoke detectors. My personal highlight was the last *International Fire Brigade Competition*. We had to train for months to be able to take part in the obstacle relay race. We came in third, which was a reason to celebrate, of course.

Sabine Mayr

Like many of my classmates, I started to learn to play an instrument at an early age. When I was in primary school, I participated in a workshop organised by the local music school. They presented all kinds of brass instruments and I immediately picked the cornet. As I was one of the best cornet players, I was invited to join the local orchestra and later the *Youth Brass Band of Upper Austria*. Like most of the members, I come from a small village and appreciate the community spirit of the *Youth Brass Band*. Playing in a band has taught me the importance of discipline, cooperation and time management. The *Youth Brass Band of Upper Austria* regularly plays concerts in European countries. Last year we were invited to the UK. We enjoyed a warm welcome in Corby, in the heart of Scotland, and took part in workshops and a concert with the *Whitburn Youth Band*. It was great to meet up with our friends at Whitburn and to have a lovely lunch in their brand-new bandroom, which looks fantastic. Then it was down to some hard work and rehearsals before a quiet night to relax. The workshops were fun, and the concert was a great success with both bands playing so well. The young *Whitburn* players certainly have plenty of talent and enthusiasm and are sure to be stars of the future.

Adapted from: James Rhys: slightly adapted TEN26 summer 2018 p 17, www.nfyfc.org.uk; Paul Schmid: AG/ChM; Sabine Mayr: adapted: "Warm welcome for Austrian Youth in Scotland" www.4barsrest.com

Track 3 | Unique traditions from spring to autumn

Unit 2

Alex: Hi Jane, do you have any plans for next Wednesday? My friends and I are going to the raising of the Maypole. Would you like to join us?

Jane: Ah, I've already heard about this festivity and I'd like to find out how it is celebrated here.

Alex: Well, it's a very popular get-together in rural communities, but a lot of preparation is needed. You know, you have to cut down a suitable tree, then peel off the bark of the trunk and finally decorate the pole with a hand-tied wreath. Normally, a group of strong young firefighters puts up the de-barked, decorated Maypole with long wooden rods on May 1st. When the Maypole stands, the festivities are far from over. The fun often continues with folk music and all kinds of mouth-watering treats, beer and wine.

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Jane: Sounds great. We celebrate this day in the UK as well, but in a different way. In my hometown, locals dance around the Maypole with coloured ribbons attached to it. This is really nice to watch.

Alex: We don't do that, but on the night before May 1st and several nights after, we have to keep a close eye on our tree because another tradition is to encourage young people from the neighbouring villages to steal the Maypole. This would be really embarrassing, so we guard the Maypole.

Jane: Seriously? Do you really guard it at night?

Alex: Of course, we do. I'm sure there are also some weird customs in the UK, aren't there?

Jane: Of course, there are. Well, every spring, my hometown organises the annual cheese-rolling event. A nine-pound round of a traditional English cheese is rolled from the top of our hill and competitors chase after it down to the bottom. The first person across the finish line is the winner, with the cheese as their prize. Because of injuries, the rolling cheese was replaced with a soft artificial cheese in 2013.

Alex: Putting up the Maypole is probably not as spectacular but I'm sure you'll enjoy it. So, see you next week.

Track 4 | Doing repair work on a farm

Unit 3

Interviewer: As you might know, young farmers from all over the world are currently meeting in our hometown. The organisers of this international meeting have put together a really interesting programme for our guests. I would like to talk now with some students about one specific workshop they took part in. Theresa, Thomas and Johanna worked on the Conte family's farm, whose owner is still in hospital after an accident. Theresa, tell us about the work you did.

Theresa: Well, the family asked me to help them repair their tractor.

Interviewer: Oh, I thought that nowadays farmers can't repair their tractors anymore. Don't you have to be an expert in electronics to fix one? Aren't the spanners and torque wrenches that you find in every farmer's workshop of little help?

Theresa: Luckily, it wasn't a high-tech tractor! First, I thought I would only have to recharge the battery, which wasn't difficult at all. But as the tractor still didn't work, I decided to replace the battery. While I was at it, I cleaned the air filter with the air compressor. Then the family asked me to service the plough. One part needed replacing. That was tricky. First, I didn't manage to get the screw out with the screwdriver and the hammer. Then it took me a while to find the pin punch, which I needed for the repair. But finally, I managed it.

Interviewer: Congratulations, well done! Did you learn that at school?

Theresa: Well, we do have several practical training lessons at school where we learn a lot about fixing a tractor. But frankly, repairing machinery and tractors is probably my favourite pastime.

Interviewer: Thanks, Theresa. Let's now turn to Johanna.

Johanna: Well, I'm not really interested in repairing and maintaining tractors or agricultural machinery. But there are always other repair jobs to do on a farm. I started with the damaged electric fencing. I walked around the paddocks and repaired the broken parts with pliers. As it didn't take me too long to do that, I still had time to replace some broken sockets in the farmhouse. I could have done many other repair jobs in the farmhouse, but one of the other students needed assistance in the workshop. So, I asked Thomas to have a look at the most urgent repairs in the farmhouse.

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Interviewer: Thomas, what did you fix in the farmhouse?

Thomas: Well, the heating on the farm is quite old. Actually, it should be replaced. But I could at least fix a leaky pipe so that they won't have any flooding in the near future.

Interviewer. Was it difficult to do the repair?

Thomas: Not really, in their workshop they have all the tools you need on a farm. So, with the help of the pipe wrench, the job wasn't such a big deal. I would have liked to replace the broken shingles on the roof of the barn as well. But it would have been too dangerous. They'll have to call a professional handyman.

Interviewer: Even if you couldn't repair the roof, I'm really impressed how enthusiastic and skillful you are. Thanks for sharing your stories. I hope that future young people will be as helpful as you are.

Track 5 | At the trade fair – pig farmers

Unit 4

Interviewer: We're at the *EuroTier*, one of the biggest agricultural trade shows in the world. Today we would like to interview young farmers to find out why they are attending this fair. We are currently in hall 9 where pig farmers can find everything they need for their pigsties. Our first interviewee is Tom, a farmer's son. Tom, what has brought you to Hannover?

Tom: Well, my parents operate a pig breeding enterprise and we are at the *EuroTier* because we want to modernise our breeding unit.

Interviewer: Could you tell our listeners who are not familiar with pig farming a few things about your farm?

Tom: Of course, we currently keep around 300 breeding sows and three boars on slatted floors. We have a dry sow house where our sows are artificially inseminated and a farrowing house with farrowing crates, heat pads and infrared lamps. After the pregnant sows have farrowed, our piglets remain with the sow until they are weaned at 4 weeks and weigh around 8 kg. On average there are 11 piglets in a litter. We keep the best pigs as replacement gilts for breeding.

Interviewer: Would you say that your visit is a success?

Tom: Definitely, two companies have made interesting offers, which my parents will look into as soon as we are back home. They might even think about adding a finishing unit where the pigs are fattened until they reach their slaughter weight of 95 kg.

Interviewer: Great to hear that your visit is a success. Have a safe trip home! Our next guest is Liz. Welcome to the *EuroTier*, Liz. Can you tell our listeners why you are here?

Liz: Of course. Well, my parents run a small-scale pig farm and a farm shop. There are no organic farms in our neighbourhood, so we would like to convert to organic farming. We are here to talk to experts in outdoor pig production.

Interviewer: So, what have you found out?

Liz: If we convert to free-range production, we might use another breed. We currently keep a crossbreed of Large White and Landrace. They are popular because of their desirable traits such as high fertility, good meat quality and high daily gains. However, if we go organic, we'll consider keeping a breed like Duroc instead and order pig arcs. Well, we now have a rough idea of the extra costs. We're sure that our customers won't mind paying the higher price for our high-quality meat because the pigs can root and wallow.

Interviewer: Thanks for sharing your experiences with us.

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Track 6 | At the trade fair – cattle farmers

Unit 4

Interviewer: Welcome to the latest edition of *Farm TV* with a special on the *EuroTier*. Today, we have invited a group of Austrian students to our studio.

Hello, it's great to see so many young people here. Where are you from?

Student A: We come from Tyrol where we attend an agricultural school. Our school always organises a field trip to the *EuroTier*.

Interviewer: Are you just attending for fun?

Student B: Unfortunately not. Our teachers have prepared tasks for us. One group has to find out more about different breeds and another group has to check out the latest barn systems.

Interviewer: So, what have you found out?

Student A: My task is to find the perfect cattle breed for my parents' farm. Sounds easy, but there are a lot of aspects to consider. If we wanted to keep beef cows, we should keep Limousin. Alternatively, the breed Pinzgauer would also be a good choice. It is a dual-purpose breed. Its excellent maternal instinct and calm temperament make the Pinzgauer a perfect breed for suckling herds. Besides, its meat is juicy, perfectly marbled and of high quality. I personally would prefer the Grauvieh because of its calving ease. In case we were only interested in producing milk, we should keep Holstein cows. They are known for high milk yield.

Interviewer: So, you seem to have learned a lot at this trade show. What about the other groups?

Student C: Well, we had to compare different barn systems for cattle. Ideally, the cows are housed in a loose yard with straw bedding or rubber mattresses. In such a barn, the cows can follow their natural rhythm, which is good for their well-being. I would also install brushes and a good ventilation system for the summer. You could also house your cattle in cubicles, which have to be big enough so that the cow can lie down and rest without getting injured. One of the exhibitors told me that the water troughs should be easily accessible. Another aspect to consider is the flooring. There are different types, ranging from concrete slatted floors to comfortable rubber mats. We also checked out different milking parlours such as the Herringbone or the side-by-side one. If I had a large dairy farm and didn't have to worry about money, I would, of course, buy a milking robot.

Interviewer: Well, we're gonna take a little break and we'll be back with more from the *EuroTier*.

Track 7 | A food festival to reconnect farmers and consumers

Unit 5

Interviewer: We are here today in Abergavenny, a charming town in Wales. It has been an important market town for centuries. Every Tuesday, Friday and Saturday markets are held in the market hall. One of the most popular events in this town, however, is the local food festival. Although the streets are crowded, the speaker of the festival has a couple of minutes to talk with us. So welcome to our show, Ms Jones. We are really impressed by what we have seen here so far. Please tell us how it all began.

Ms Jones: *Abergavenny Food Festival* was created in 1999 by two local farmers. After the *BSE* crisis, the consumers questioned the quality of British products. In 2001, when the *Foot and Mouth Disease* broke out, the difficulties worsened for farmers and it became even more important to present both local produce and the passion of the people behind it.

Interviewer: What is your motivation to organise this festival?

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Ms Jones: We want to tell the real story of farming today, celebrate the passion and diversity, and bring you up close to the people and produce that feeds you. Whether you want to discover what it really means to be a farmer, or if you're a farmer wanting to meet others in the industry, our food festival is the place to be this September.

Interviewer: Who else should go to this festival?

Ms Jones: *Abergavenny Food Festival* is known in the UK as a place for chefs, food businesses, journalists, farmers and food producers to come together. We are a welcoming event for people from all walks of life to explore and learn about food.

Interviewer: How can people learn about food production and thus reconnect with the food they consume?

Ms Jones: Through our outstanding programme of activities, including product tastings, kids' activities, masterclasses, hands-on cookery lessons and topical debates, we provide information on food issues and offer new ideas about the future of our food. We are proud that we change the way people think about food, that we promote new ideas, and encourage people to look differently at where their food comes from.

Interviewer: Tell me more about the hands-on cookery lessons you offer.

Ms Jones: Over the years, the festival has attracted top food heavyweights such as Hugh Fearnley-Whittingstall, Jamie Oliver, Monica Galetti, to name just a few. By inviting influential chefs, critics and journalists, both national and international, we have grown to become one of the highest profile food events in Britain.

Interviewer: What impact does the food festival have on the local community?

Ms Jones: Each year we attract more than 30,000 visitors to our small, Welsh town, with the festival generating an estimated £ 4 million impact for the local economy. We support our local community, employ over 120 young people over the Festival weekend and students gain work experience in our kitchens.

Interviewer: Thank you for the interview.

Ms Jones: You're welcome.

Adapted from: <https://www.abergavennyfoodfestival.com/theme/farmyard/> ■ <https://www.abergavennyfoodfestival.com/about-us/the-festival/>

Please note: BSE – Bovine Spongiform Encephalopathy, also known as “Mad Cow Disease”; an infectious disease of cattle

Track 8 | In the national park

Unit 6

Interviewer: Hello and good morning. Today we are in Heiligenblut in Carinthia where the first Austrian national park was established in 1981. The *Hohe Tauern National Park* is not only the oldest but also the biggest of the six Austrian national parks. Many people say it is one of the most beautiful spots in our country. We are joined now by a group of students who are spending their orientation week in the Alps. Welcome to our show. I'd like to start by asking your teacher why you have decided to come to Carinthia.

Teacher: Thanks for having us. Well, we are from Vienna and every year our new students spend five days in this national park. This is important to us because we want our students to get a feeling for nature. In other words, we want them to reconnect with nature. It is a fact that students spend way too much time in front of a screen. From our experience, the forest-related activities offered by the national park rangers are brilliant. They teach our students a lot about the local

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flora and fauna. Just today they showed us some local mushrooms like chanterelle, fly agaric and penny buns. We also learned about deciduous and coniferous trees such as beech, maple, spruce and fir as well as the diseases that are a danger to these trees. More importantly, however, many of these activities help build trust and cooperation between students. They learn to rely on each other and look out for each other. We have noticed that the students are more relaxed and more focused after the orientation week. Students get along with each other far better and there is less bullying at school. We stay in the local youth hostel where we have to cook our own meals.

Interviewer: Well, do you agree with your teacher?

Student A: Yes, I do. I like it a lot here. I don't even mind cooking and doing the dishes. I prefer these projects to ordinary school lessons because we can experience nature up close. I learn so much more when I can feel and touch things. Just yesterday we went to a lake where we took water samples. We then analysed them in teams of three in the lab. I was really surprised about how many organisms we discovered in this crystal-clear water.

Interviewer: Which activity did you like best?

Student B: My favourite one was touching the trees. Our class was in the middle of the forest and we had to get into pairs. I was blindfolded so I couldn't see anything. I then had to feel and smell a tree. Afterwards the blindfold was taken away and I had to find my tree. Well, the activity might sound a bit awkward and strange, but I learned that you need to trust others and that you need more than just your eyes to fully experience the forest. I've never before experienced such strong feelings for the beauty of our world.

Student A: Well, I must admit that I didn't really want to take part in this activity at first. Looking back, it wasn't too bad, but I liked the themed trail much better. It was so much fun to walk along this beautiful route. There were several information boards that told us a lot about different tree species and animals living in this area. For example, I had no idea how wild animals survive in winter and I am so proud that I can now distinguish two birds common in this area from each other.

Interviewer: Which activities have you planned for tomorrow?

Student B: Tomorrow we'll go on a geocaching tour which will take us about three hours.

Interviewer: Is such an activity allowed in the national park?

Student B: Yes, it is, but we have to follow some rules. We are not allowed to leave the marked trails and we must not leave any rubbish behind.

Interviewer: I hope you'll like geocaching as much as your other activities.