

Activities undertaken by the project.

Development environment in the school as a learning philosophy of sufficiency economy.

Activity 1: developing learning in the philosophy of sufficiency economy.

1.1 To fill the pool to increase the conversion of agricultural lands. Because they can not keep the pool water is available throughout the year. The pool water erosion is broad because the sandy soil. Children like to play in the school holidays. Kindergarten students especially like to fish. May fall in the pool until the danger.

Procedures.

- 1) Meeting of the Board of Education, teachers plan to fill the pool. And create a shared awareness about the need to fill the pool to make farmland.
- 2) coordinate contractors to come to the backfilling of the community in the service of the school.
- 3) assigned to the teachers and school board to supervisors.
- 4) the penalty area and backfilling.
- 5) Teachers and School Board has been assigned tasks.
- 6) Teachers and students preparing to plant a vegetable garden.

Learning resources for agricultural planting vegetables this Training students to the features of self-sufficiency. (Limiting immunity in a good sense. In terms of knowledge, coupled with a moral) training and change the material / economic. The main focus is the following: 1) Save as. Vegetable planting activities 2) autonomous economic production or generate income in accordance with the resources available to the local vegetables mix.

1.2 Updated tile floor multipurpose building to a place of learning activities and teaching philosophy of sufficiency economy and a lunch of students.

Procedures.

- 1) meeting the teachers and the school board to plan a multi-purpose building. Together to raise awareness of the need to improve the multi-floor building to benefit.
- 2) coordinate with technicians in the community. The cost of labor.
- 3) The supply of materials.
- 4) assigned to the teacher. School board to supervisors.
- 5) completion of the operation. School board inspection. And disbursement of funds.
- 6) Students Grade 4 - Grade 9 help versatile building cleaning maintenance. And create an atmosphere conducive to learning, such as knowledge economy index published just this area.

This multi-purpose learning center building. Training students to the features of self-sufficiency. (Limiting immunity in a good sense. In terms of knowledge and morality), training and social changes. Practice focus: 1) recognize society or community. Creating learning activities in school.

1.3 Rear additions Event Library to teaching the philosophy of sufficiency economy and used as a lunch of senior students study early.

Procedures.

- 1) create a common awareness of the importance of the addition behind the library.
- 2) meeting the teachers and the school board plans to improve the library.
- 3) Coordinate with the technical community. The cost of labor.
- 4) providing school supplies.
- 5) assigned to the teacher. School board to supervisors.
- 6) Upon completion of the operation. School board inspection and disbursement of funds.

7) Students Grade 4 - Grade 9 helps to maintain clean behind the library and create an atmosphere conducive to learning, such as knowledge economy index published just this area or activities that promote learning characteristics of self-sufficiency.

Learning area behind the library. Training students to the features of self-sufficiency. (Limiting immunity in a good sense. In terms of knowledge and morality), training and social changes. Practice focus: 1) recognize society or community. Creating learning activities in school.

1.4 Fish pond dug wells prepared plastic.

Procedures.

- 1) create a shared awareness about the importance of creating a well made plastic.
- 2) Teachers and students together, dig two meters long, 4 meters wide and 1 meters deep 3 wells.
- 3) Take a thick plastic guard attached to the wells dug. Smoothing with a plastic pond area of about 30 cm to the left of the well's mouth on the plastic over the grass at the edge of the pond.
- 4) The water in the pond about 3/4.
- 5) Release the fish into feeding. Students in Grade 4 - Grade 9 fish together. They have a duty to feed. After noting the continued growth of the fish.
- 6) Cooperative School who have been assigned. Responsible for feeding record accounting income / expenditure. From the sale of fish.
- 7) Upon completion of the activity. The average dividend paid back to the members of the cooperative system.
- 8) to the executive summary of the project.

This training gives students learning the features of self-sufficiency. (Limiting immunity in a good sense. In terms of knowledge and morality) training and economic changes. Practice focus: 1) recognize the expense of their own. Revenue and expenditure accounting activities. Analyze revenue and expenditure account, 2) savings as a mechanism to reduce the risk. The cooperative system.

1.5 Prepare the garden. Conversion plants. Front of the school building.

Procedures.

- 1) create a shared awareness about the importance of planting flowers.
- 2) Adjust the backfilling.
- 3) The students planted a variety of flowers.
- 4) Assign students to participate in care.

Learning to garden flowers. Training students to the features of self-sufficiency. (Limiting immunity in a good sense. In terms of knowledge and morality), training and social changes focused practices as social or community. Creating learning activities in school. Change and environmental awareness on environmental conservation practices to restore the school is to learn.

1.6 A pig farm.

Procedures.

- 1) create a shared awareness about the importance of raising pigs.
- 2) equipment supply.
- 3) teacher education committee. Construction together.
- 4) Buy a pet pig breeding Kradon.
- 5) Assign the student is responsible for feeding. Food brought pigs from eating food that they do not run out to tap into the bin before washing. Students in charge of the day shift to rearing.

6) Students record. Accounting income / expenditure.

Learning nursery pigs. Training students to the features of self-sufficiency. (Limiting immunity in a good sense. In terms of knowledge and morality), training and social changes. The main focus is to instill social responsibility.

1.7 Dong Lum Duan forest park.

Procedures.

- 1) create a shared awareness about the importance of Dak Lumduan.
- 2) Prepare the hole with a mixture of soil and manure.
- 3) Remove the Lumduan planted.
- 4) given to students involved in health care.

Learning Lum Duan planted forest. Training students to the features of self-sufficiency. (Limiting immunity in a good sense. In terms of knowledge and morality), training and social changes. Focused practices. As social or community. Creating learning activities in school. And environmental changes. Practices on environmental awareness. Restore the school to learn to do is to restore and preserve the tree province of Sisaket.

1.8 To prepare the herb garden.

Procedures.

- 1) create a common awareness of the importance of the herb garden.
- 2) Adjust the backfilling.
- 3) Ask students to take the herbs planted in the community, such as Deegungpla Fartalangon Aloe vera etc..
- 4) maintain the attention given to the students together.

Learning horticultural herbal preparation. Training students to the features of self-sufficiency. (Limiting immunity in a good sense. In terms of knowledge and morality) training and economic changes. Practices focused on economic self producing income consistent with Local knowledge. Local resources. Consistent with the social landscape. Activities with herbs grown Thailand. Production of local knowledge.

Activity 2: processing of agricultural products from the learning activities of the school philosophy of sufficiency economy

2.1 Processing mushroom to mushroom sauce.

Procedures.

1) It's important to do the processing of agricultural products under the sufficiency economy philosophy. Is to create awareness of what to do. Students to see the value. Benefits that will occur with the first. When students realized. Be self sufficient sustainability features of what has been the practice.

2) Students preparing ingredients / condiments following.

Mushroom 2 kg.

Shallot 1 kg.

Garlic 500 g.

dried chili 150 g.

shrimp paste 50g.

sugar. 50 g. and Salt 30 g.

3) How to privatization a Angel Mushroom to mushrooms sauce.

(1) the mushrooms torn into tiny capillaries and then fried to a golden crisp, then set aside to scoop up the oil.

- (2) the roasted pepper, fried fragrant enough to scoop up.
- (3) Peel shallots, peeled sheer wash your alley. Fry to golden crisp. Then I roasted the onion paste.
- (4) the dried mushrooms, shallots, garlic, shrimp paste from pound to combine.
- (5) Season with sugar, tamarind water. Taste as desired.
- (6) a box to keep it in the family and to shop O-Top of Wang Hin district and sold on the open market of Ban Hue Wow Nong Naree school.

2.2 Processing of mushroom is a mushroom cracker.

Procedures.

1) It's important to do the processing of agricultural products under the sufficiency economy philosophy. Is to create awareness of what to do. Students to see the value. Benefits that will occur with the first. When students realized. Be self sufficient sustainability features of what has been the practice.

2) Students preparing ingredients / condiments following.

Mushroom puree 150 g.

Wheat flour 65 g.

500 grams of flour.

28 grams of sugar.

Salt 15 grams.

Pepper 13 grams.

Hot water 250 cc.

Garlic powder 30 g.

3) The cracker mushroom.

(1) Sift flour and tapioca flour are mixed together and divided into approximately 250 grams of hot water and knead to combine.

(2) the mushrooms, salt, pepper, garlic and sugar. Bring together the flour mix to massage it. Massage the mixture gradually add the remaining flour mixture, then massage them together to form a circular bar. Placed in a steamer lined with banana leaves, banana, steamed until cooked temperature of about 90 degrees Celsius, it takes about 30 minutes to sort a platter to cool and dry storage rack and leave one cold night.

(3) the bars are sliced wafer thin, and then dried in the sun.

(4) deep fried in hot oil. When cooked golden crisp plate can be eaten delicious.

2.3 Processing of mushroom to Naem mushroom.

Procedures.

1) It's important to do the processing of agricultural products under the sufficiency economy philosophy. Is to create awareness of what to do. Students to see the value. Benefits that will occur with the first. When students realized. Be self sufficient sustainability features of what has been the practice.

2) Students preparing ingredients / condiments following.

1)

Ripped shredded steamed mushrooms 1 kg.

200g minced pork.

Be compared, chopped 200 g.

80 grams of rice.

Salt 18 g.

10 grams of soy sauce.

3) How to privatization of a Naem mushroom.

(1) Select mushrooms that are about to bloom. Wash mushrooms thoroughly.

Cut out

part of the base out. But the remaining mushrooms. I tore into small pieces like fringed leather put sour pork chop. Put mushrooms to steam for about 5 to 10 minutes to dry to cool, then squeeze out the water.

(2) minced pork. Scalding hot water when cooked. Enter the sieve to drain and then toss with the mushrooms dry. Minced garlic rice, salt, soy sauce to mix them together in a container, wide mouth like a basin or pot by squeezing massage squeezed the clay mold to form a lumpy mass of 100 g (1 match) was brought wrapped in a plastic bag. Banana or banana leaves.

(3) Packaging sour mushrooms.

- The 4x6 inch size plastic bag wrapped sour mushroom corner of the square. Use a rubber band tightly. Mushroom Pork is required.

- Use fresh bananas, banana leaf wrapped rice and stir with a rubber band to keep it in the 2-3 range, temperature 25-30 ° C for 2 days Sour Pork is eaten delicious. If need be, "Nham J" unattended pork chop.

2.4 Processing tare / tare as pickled vegetables, mustard / mustard, pickled vegetables with coconut water.

Procedures.

1) It's important to do the processing of agricultural products under the sufficiency economy philosophy. Is to create awareness of what to do. Students to see the value. Benefits that will occur with the first. When students realized. Be self sufficient sustainability features of what has been the practice.

2) Students preparing ingredients / condiments following.

Soft tare / vegetable mustard 1 kg.

Salt 1 cup.

Coconut water 1/2 cup.

3) How to transform tare / tare as pickled vegetables, mustard / mustard pickled vegetables. With coconut water.

(1) Cut out only the soft rain would not take part. Wash vegetables thoroughly. Vegetables to the prepared container.

(2) Sprinkle salt to 1/2 cup vegetable juice until soft massage with green water flows, green poured off and washed thoroughly with water until the water is gone green.

(3) remove the remaining salt. And coconut water 1/2 cup stuffing mix in pan coating. With the lid closed for 2 days to eat. If you want to eat it in the sun for about one hour, about the first day it was eaten.

2.5 Processing of fish into a paste, grilled catfish.

Procedures.

1) It's important to do the processing of agricultural products under the sufficiency economy philosophy. Is to create awareness of what to do. Students to see the value. Benefits that will occur with the first. When students realized. Be self sufficient sustainability features of what has been the practice.

2) Students preparing ingredients / condiments following.

500g dried fish meat.

Shallots, finely sliced 150 grams.

2 tablespoons shrimp paste.

100g dried chillies.

Garlic, finely sliced 80 g.

Tamarind 100 g.

2 tablespoons fish sauce.

Sugar 4 tbsp.

Vegetable oil 2 cups.

3) How to transform into a fish sauce, grilled catfish.

(1) Fry the following ingredients individually. Dried chillies, garlic, shallots, dried fish meat and fry until fragrant, then scoop up the oil from the liner.

(2) Remove the fried chillies pounded to before. Fry the shallots into the pound. Add garlic and continue to fry pounded. Pounded into a paste, put it all together.

(3) Put the wok, heat the vegetable oil into the hot oil before I put the 2nd mix and fry onion, seasoned with tamarind juice, palm sugar, fish sauce, stir everything together until dry. Then mix together the meat, fish taste. Then shovel into containers provided. Served with a side of vegetables.

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