

JOIN US *as we* celebrate...

National Agriculture Week 2010

California Foundation for Agriculture in the Classroom invites you to join us in celebrating National Agriculture Week, an opportunity to recognize and honor the hard-working families who produce the food and fiber we all enjoy.

Saturday, March 20, 2010

Hornblower Cruises
John Wayne's Yacht, The Wild Goose
Newport Beach
2:45 p.m. to 5:45 p.m.
Luncheon 3:30 p.m.

Thursday, March 25, 2010

The Citizen Hotel
Sacramento
Reception 5:30 p.m.
Dinner and Program 6:30 p.m.

Sponsorship Levels

Platinum	\$10,000 2 Reserved Tables for 16
Gold	\$7,500 1 ½ Reserved Tables for 12
Silver	\$5,000 1 Reserved Table for 8
Bronze	\$2,500 Reserved Seating for 4
Honor Roll	\$1,000 - Tickets for 2

Individual Tickets \$125 each

All sponsors at the \$1,000+ level will receive recognition in Ag Alert.

100% of your gift less \$85 per attendee at the Southern California event or \$65 per attendee at the Northern California event may be deducted as a charitable contribution under federal and state law.

Contribute online at www.cfaitec.org/naw or contact Cathie Bradley to request an RSVP form: (916) 961-3891 • cjbasso@aol.com

Message from our Chairman

Growing up as a third generation member of a diverse California farm family, I learned first-hand about the excitement and challenges of planting a seed and watching it grow into a giant pumpkin or watching it wither and die. I learned that the success or failure of raising a crop depended on more than just my abilities. Weather, water and pests also had an effect on my success or failure. Unfortunately today, a majority of people have not had these very basic experiences and do not realize the intricacies involved in feeding our state, nation and the world.

Your support has funded the development of new resources and curriculum, allowing K-12 educators to fulfill their mandated teaching standards while also introducing students to the importance -- and the benefits -- of living in the most productive agricultural state in the nation. Ag in the Classroom's good work and the ability to provide multitudes of resources at no cost to teachers is made possible through your generous donations.

It has been my pleasure to work directly with CFAITC since joining the Board of Directors in 1997, and I look forward to furthering the reach of statewide agriculture education efforts in my role as Chairman. Thank you for allowing us to earn your support again in 2010. 🌱



PAUL WENGER,
CHAIRMAN



CALIFORNIA FOUNDATION FOR
AGRICULTURE IN THE CLASSROOM
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Oreggia Family Offers Matching Grant

The Oreggia Family Foundation, a non-profit charitable organization based in Salinas, California, has recently stepped-up their already-generous support for California Foundation for Agriculture in the Classroom (CFAITC) by issuing a matching-funds grant program in an effort to increase overall support for CFAITC. The Oreggia Family Foundation will match the total amount of gifts from new donors or from donors who increase their giving level up to a total of \$15,000. This unique opportunity applies to donations received from January 1 through July 31, 2010 and supports CFAITC's annual conference.

“We feel so fortunate to have donors such as the Oreggia Family Foundation, who recognize the challenges faced by educators and the consequences of budget cutbacks, and decide to make a positive impact,” said CFAITC Executive Director, Judy Culbertson. “This matching funds grant will allow individuals and businesses to contribute, and literally double the dollar value of their donation, thereby increasing our ability to spread agricultural literacy two-fold. This is truly a remarkable act of generosity.”



The Oreggia Family Foundation continues to support California Foundation for Agriculture in the Classroom by renewing sponsorship of the annual Literacy for Life Teaching Awards program which recognizes and honors three outstanding California teachers each year. The Oreggia Family Foundation was established by Arden Oreggia, a Salinas dairy farmer and his sister, Sabina to support agricultural education endeavors.

Please use the enclosed contribution envelope and make your matching grant contribution today. 🌱



upcoming events:

National Agriculture Week
Events

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John Wayne's Yacht,
The Wild Goose
Newport Beach

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The Citizen Hotel
Sacramento

California Milk Advisory Board Sponsors New Curricular Unit

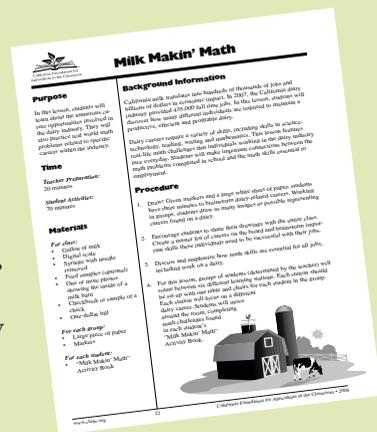
Since 1994, Ag in the Classroom has relied on the generous contributions of the CA Milk Advisory Board (CMAB) for support in a number of program areas, including the annual CFAITC Conference for educators, the development of the Dairy Fact & Activity Sheet, and general operating support. CMAB recently funded the development of a comprehensive new unit for 4-6 grade students, designed to provide an educational journey exploring California's number one agricultural commodity.

The new unit, *Milk Matters! Discovering Dairy*, allows students to investigate the historical significance of dairy breeds, tackle mathematical business challenges, and learn nutrition basics while gaining a personal understanding of how dairy products impact our food supply, our health and our economy. The unit meets

multiple Content Standards required by the state, and incorporates cooperative learning, critical thinking skills, reading comprehension, physical education, mathematics, science, social studies and art.

Milk Matters! has been reviewed and approved by CFAITC's Educational Resources Committee, a group of educators, representatives from the Department of Education and the Department of Food and Agriculture, farmers, ranchers and other agricultural organizations, ensuring its classroom compatibility and factual accuracy. The unit is available as a free download at www.cfaitc.org/milkmatters and will be presented at numerous conferences, workshops and teacher in-service trainings across the state.

We would like to thank CMAB for their outstanding support for agriculture education over the years, and for their commitment to helping students become more aware, and more appreciative, of where their food really comes from.



New Fact Sheet Sponsorships

CFAITC's collection of 27 commodities and natural resources *Fact Sheets* are among the organization's most established and frequently used educational resources, providing a thorough overview of each com-

Commodity Fact Sheet Mushroom

New Fact Sheet – The life of mushrooms begins in a laboratory as dry grains, but they will eventually grow into familiar Pleurotus oyster mushrooms in the unique form of agriculture. **Step 1 – Composting** At the farm, the grower prepares a growing medium called compost. The compost is made from various agricultural wastes, animal manure, and other organic materials. The grower adds water and waits for them to decompose. Once the material is ready, they bring the compost inside to pasteurize it. **Step 2 – Inoculation** The mushroom spawn must be inoculated with mushroom spores for mushrooms to grow. Growers start the growing process by spreading the spawn onto the substrate. The substrate is then covered with a plastic film to keep the moisture and temperature stable. **Step 3 – Harvesting** The mushrooms are ready for harvest after 14 to 21 days. The grower harvests the mushrooms and sells them to the market. **Step 4 – Post-harvest** The mushrooms are cleaned, washed, and packaged for sale. They are then transported to the market.



Commodity Value – Today, mushrooms are commercially produced in almost every state. In the top mushroom producing states, California accounts for 81 percent of the total U.S. production, producing \$27 million worth in 2006 through 2007. California is the largest mushroom producing state. The top mushroom producing counties in California are Fresno, Kern, and Santa Clara. Fresno alone has 12 mushroom growers who produce about \$40 million worth of mushrooms a year. California-grown mushrooms account for 20 percent of total U.S. mushroom production.

Nutritional Value – Mushrooms are a produce powerhouse. They are low in calories and fat, but high in fiber and potassium. They are also a good source of copper, phosphorus, and ergosterol, a naturally occurring antioxidant that helps protect the body's cells and keeps us healthy.

Fun Facts – The mushroom is the only fungus that is not a parasite. It is also the only fungus that is not a decomposer. It is also the only fungus that is not a symbiont. It is also the only fungus that is not a pathogen. It is also the only fungus that is not a mutualist. It is also the only fungus that is not a commensal. It is also the only fungus that is not a predator. It is also the only fungus that is not a scavenger. It is also the only fungus that is not a scavenger.

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ideas using mushrooms and spinach, respectively, appropriate for classroom use at a variety of grade levels.

Like all resources produced by CFAITC, the new Mushroom and Spinach Fact Sheets will provide research-driven, scientifically accurate and user-friendly teaching tools that meet core academic areas while also helping students and educators recognize the value of agriculture in our state.

Fact Sheets are available to download free at www.cfaitc.org/factsheets. The *Mushroom Fact Sheet* is now available and the *Spinach Fact Sheet* will be available in mid to late 2010. Paper versions will be distributed as part of the entire collection through statewide mailings, conferences, county Farm Bureaus and by teacher requests.

If your organization is interested in sponsoring the development of a particular California-grown *Fact Sheet*, please e-mail Cathie Bradley at cjbasso@aol.com or give Cathie a call at (916) 961-3891.



We are California Foundation for Agriculture in the Classroom (CFAITC).

Our mission is to increase awareness and understanding of agriculture among California's educators and students. Our vision is an appreciation of agriculture by all.

We are a 501 (c)(3) organization.

{800} 700-AITC (2482)
WWW.CFAITC.ORG

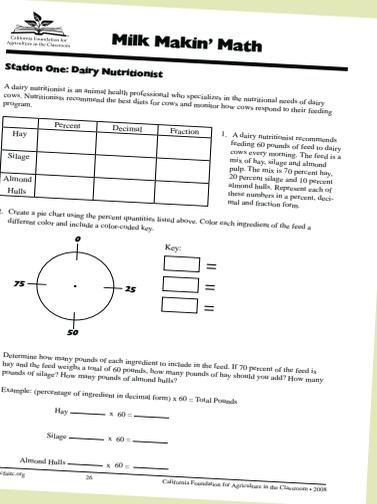
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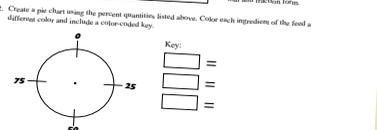


Milk Makin' Math

Station One: Dairy Nutrition

A dairy nutritionist is an animal health professional who specializes in the nutritional needs of dairy cows. Nutritionists recommend the best diets for cows and monitor how cows respond to their feeding program.

Hay	Percent	Decimal	Fraction
Hay			
Silage			
Almond Hulls			
Math			



2. Create a pie chart using the percent quantities listed above. Color each ingredient of the feed a different color and include a color-coded key.

3. Determine how many pounds of each ingredient to include in the feed. If 60 percent of the feed is hay and the feed weighs a total of 60 pounds, how many pounds of hay should you add? How many pounds of silage? How many pounds of almond hulls?

Example: (percentage of ingredient in decimal form) x 60 = Total Pounds

Hay _____ x .60 = _____

Silage _____ x .20 = _____

Almond Hulls _____ x .10 = _____