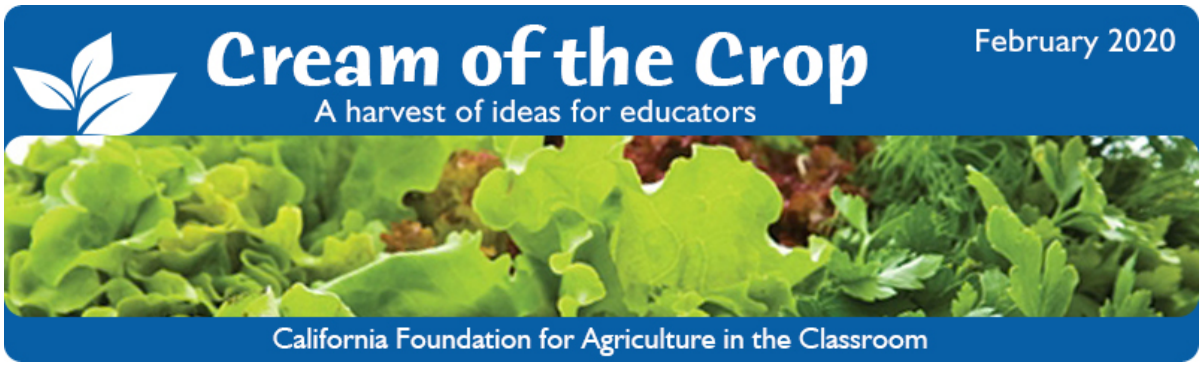


Fantastic Ag Fact:

Americans consume an average of 30 pounds of lettuce per person each year.

In this issue...

Students at Isabelle Jackson Elementary in Sacramento County learned from a local McDonald's franchise owner about how much of the food that McDonald's uses is grown in California. To learn more, **download** the trayliner we developed in partnership with McDonald's.

LearnAboutAg

SAVE THE DATE!

2020 CA Agriculture in the Classroom Conference
September 24-26, 2020
Ventura, CA

We are so excited to announce that the 2020 California Agriculture in the Classroom Conference will be in Ventura! We can't wait to explore all of the agriculture that Ventura County offers. Did you know that strawberries are their top

commodity?

Registration, workshop proposals and more information will be available February 18, 2020!

Teacher Feature

Katie Young & Nicola Medeiros
Grade taught: Kindergarten
School: Cressey Elementary School
County: Merced

1. How and when did you first learn of Ag in the Classroom?
We have both worked at schools in the last few years that have integrated more agriculture in science, math, art, and other domains. California Foundation for Agriculture in the Classroom has been at the top of our list at Cressey Elementary School the last two years as a fun and informative resource.

2. How long have you been teaching students about agriculture?
We have taught plant life cycles every year, created PBLs on agricultural topics such as "What can we grow in the Winter to Share with our School," and have had class gardens for about six years (Katie) and three years (Nicola).

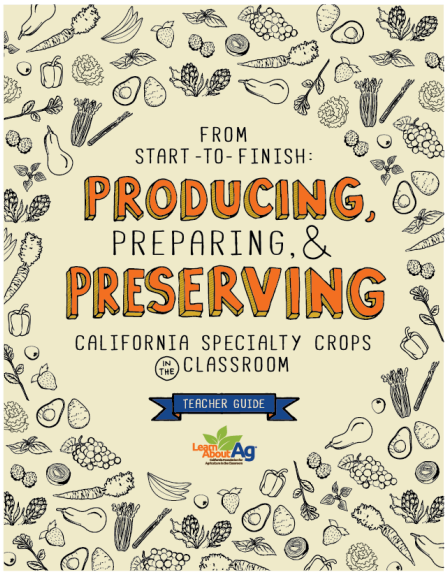
3. What is your favorite AITC program/resource/event and why?
Last school year, Katie used *Taste & Teach* in kindergarten. It is one of our favorite programs because it gives students an opportunity to try foods in a different setting, discussing how they are grown in our community, and making connections to healthy choices. Nicola attended the most recent CA Agriculture in the Classroom conference, and brought back valuable resources to share. She particularly enjoyed the field trips to agriculture facilities, such as the farm that grafts grape vines and olive trees.

4. Describe any agriculture-based projects you have been involved in lately.
We are currently finishing up a collaborative PBL on *Awesome Aquaponics - How can we conserve water and help Earth?* We have been learning about how all the water on Earth is connected through a water cycle, what we can do to promote conservation and sustainability, and we set up aquaponic kits in our classrooms. It has sparked student interest in reading more on such topics to find out what this all means.

5. Do you have any advice for other teachers on implementing agriculture into the classroom?
Team up with another teacher, whether they are grade-level or not and see how you can integrate agriculture in any lesson. It could be a PBL, a long or short lesson, connected to your curriculum - any way you see fit. It can be indoors or outdoors. Definitely check out the Teaching Resources on the LearnAboutAg.org website! The Fact Sheets are fun to use and the Lesson Plan ideas are helpful. We love Ag in the Classroom!

Featured Resource

From Start to Finish: Producing, Preparing & Preserving



This three-lesson unit for grades 5-8 is designed to teach students about producing, preparing, and preserving California agricultural commodities. Lessons include inquiry-based, real life challenges that engage students in a meaningful way, as they discover the story behind how their food is produced. To extend the lessons, student workbooks with independent reading and activities are available.

Order your Teacher & Student guides today!

Featured Resource

Table Olive Fact Sheet

Did you know that the first documented history of olives dates to 5000 B.C. in the Mediterranean Basin

Commodity Fact Sheet

Table Olives

Information compiled by California Foundation for Agriculture in the Classroom

How Produced – Planted in hedgerows, it takes three to five years for an olive tree to produce the first fruit, with production continuing beyond 100 years. Most olive varieties are self-pollinating, meaning a single tree can pollinate itself. Other varieties require cross-pollination, relying on bees or wind. In the spring, trees are in blossom, with small cream-colored flowers appearing throughout the orchard. Once pollinated, olives grow in place of the blossom and ripen throughout the summer. During the spring and summer, supplemental water and nutrients are needed to produce optimal fruit and maximize the next year's crop production. During the fall, harvest begins while the olives are still green but starting to darken.

The harvest can vary from under 50,000 tons one year to more than 100,000 tons the next year, depending on the alternate bearing year. Alternate bearing crops have one year with high production followed by a year that produces little to no fruit. Ripe olives are handpicked and sent to one of California's two olive processing plants. There, the olives are sorted, graded, and stored until they are ready to be processed into a variety of olive products.

History – The first documented history of olives dates to 5000 B.C. in the Mediterranean Basin, originating in ancient Greece. The cultivation and various use of olives and olive byproducts were an essential part of civilized life. Cultivating olives became a source of economic sustenance for centuries, generating widespread production. Trees were brought to the Americas by Spaniard missionaries in the 1600s and planted at the Mission Basilica San Diego de Alcalá. It took until the 1800s for commercial cultivation to begin.

In the early 1800s, there was an increase in demand for California olives to be used for oil production. Farmers began planting more trees to meet the demands of consumers, resulting in lower prices for olives from the influx into the market. Farmers then needed to create another source of revenue for their crops due to the influx. Freda Ehmann (1839-1932), an olive grower in Northern California, started to work with a U.C. Berkeley professor to examine processing methods that would extend the shelf life of olives and create a new revenue outlet. Freda experimented with 280 gallons of olives in barrels on her back porch. Thanks to her perseverance, her black olive experiment was a success, initiating the development of the California ripe olive industry.

Varieties – There are close to 2,000 varieties of olives grown throughout the world, with varietal names describing their location of origin. California table olives are one of two varieties: Manzanillo or Sevillano. These two varieties produce different sizes of olives, giving consumers a choice ranging from small to colossal. The four oldest varieties of olives in the state are the Mission, Manzanillo, Sevillano, and Ascolano. These older varieties were used for curing for many years due to their large size.

Commodity Value – California has more than 15,000 acres devoted to olive production accounting for 95 percent of all olive production in the United States. Olive producers in the United States grow approximately 94,000 tons during a non-alternate bearing year on 17,000 acres. The wholesale value of the United States olive production is $72.9 million. Worldwide, the United States ranks thirteenth in olive production. Canada and Japan are the top importers for processed and fresh olives in the world.

Top Producing Counties – There are five major counties in which olives are grown in California. Historically, the San Joaquin Valley has been the largest producer of olives because of the ideal Mediterranean climate. Fifty-six percent of all California olives are grown in Tulare county. Thirty-six percent of the total production is grown in Sacramento, Glenn, Tehama, and Butte counties.

Nutritional Value – Table olives are rich in vitamins E and A. Vitamin E is a nutrient that is important to vision, reproduction, and the health of your blood, brain, and skin. Vitamin A is needed for new cell growth, healthy skin, hair, tissues, and vision. Table olives are also a good source of fiber, which promotes digestive tract health.

For additional information:
California Olive Committee
(559) 456-9096
Website: www.calolive.org

CALIFORNIA RIPE OLIVES

12/19 LearnAboutAg This is one in a series of fact sheets composed by the California Foundation for Agriculture in the Classroom (CFAITC). For additional educational materials: CFAITC, 2990 River Plaza Drive, Suite 220, Sacramento, CA 95833-3293 ✆ (916) 561-5625 ✆ (800) 700-AITC ✆ Fax: (916) 561-5697 Email: info@learnaboutag.org ✆ Website: LearnAboutAg.org ©2019 California Foundation for Agriculture in the Classroom. All rights reserved.

or that it takes three to five years for an olive tree to produce the first fruit, with production continuing beyond 100 years? These are just a few of facts and information that can be found on the NEW Table Olives Fact Sheet.

From production and nutrition information, to fun facts and a lesson plan on the History of Olives, this fact activity sheet is a great addition to the set!

Download a copy today!

Grant Feature

Native Garden Design Grants

The California Native Garden Foundation (CNGF) provides native garden design grants to schools, colleges, museums, and other public spaces and non-profit organizations across California.

Applications are accepted all year.

Apply Today!

More Ways to LearnAboutAg®

California Farm to School Conference

The California Farm to School Conference will take place March 26th-27th in San Diego, California. The two-day conference will focus on empathy and collaboration, with an emphasis on establishing "complete" farm to school programs that coordinate student voice, local food procurement, education in classrooms and cafeterias, and experiential learning in school gardens, agriculture and culinary programs, farm tours, and other related activities. Find out more **here!**

National Farm to Cafeteria Conference

The 10th National Farm to Cafeteria Conference will be help April 21-23, 2020 in Albuquerque, New Mexico. This conference, hosted by the

National Farm to School Network is the only national gathering of Farm to Cafeteria stakeholders from throughout the country. Find out more **here!**

Want to go to Salt Lake City next summer?

Mark your calendar for June 23-26, 2020. Attend the 2020 National Agriculture in the Classroom Conference in Salt lake City, Utah. Surround yourselves with educators passionate about incorporating agriculture into their classrooms!
Find out more **here!**

On the Farm STEM Event

The American Farm Bureau Foundation for Agriculture's On the Farm STEM event will be held July 7-10 in Nashville, TN. This event is designed for STEM educators who want to learn more about NGSS curriculum. Attendees will hear from beef farmers and ranchers, researchers, nutritionists and veterinarians through tours and visits. Apply today to attend! Applications close March 6, 2020.
Find out more **here!**

Community Events

For Educators

Event Name and Description	Event Location	Event Date
Life Lab Workshops Life Lab has trained tens of thousands of educators across the nation! Sign up today for one of their many workshops, spring through summer!	Santa Cruz, CA	Upcoming Workshops: • March 6 • March 19-20 • April 3 • April 16-17 • July 23-24 • September 11 • September 24-25
Powerhouse Science Center For over 65 years, Powerhouse Science Center has been dedicated to partnering with educators across Northern California. Visit the center to try the hands-on labs, workshops and programs that are aligned to the Next Generation Science Standards and focus on providing opportunities for mastering disciplinary core ideas (DCIs) and Science and Engineering Practices (SEPs).	Sacramento, CA	Year-Round (including summer)

For Youth

Event Name and Description	Event Location	Event Date
Tulare County Farm Bureau Calendar Art Contest In recognition of National Ag Week, Tulare County Farm Bureau and the Tulare County Office of Education will hold a calendar art contest for Tulare County students in grades K-12. A total of 14 winners will be selected for the 12-page, full color calendar from the following grade	Tulare, CA	Due by February 15, 2020

categories: K-3, 4-6, 7-8, 9- 12. A special prize will be awarded for the best overall entry. Cash prizes will be awarded at a special presentation at a County Board of Supervisors Meeting in March. This year's theme: Farming through the Ages.		
Cal Water H2O Challenge The students of participating classrooms or clubs initiate, develop, and implement a 4-8 week project (or longer at teacher discretion), focusing on caring for water. This project explores water as a global resource and as a local resource, while tackling a local water problem in an individual and community-based endeavor.	Statewide	Due by February 21, 2020
Solano County Youth Ag Day Youth Ag Day is a collaborative effort of the Solano County Fair Association and agricultural related businesses, organizations, farmers, ranchers and other individuals to encourage Solano County third graders to experience agriculture firsthand. This fun and educational event is free to all 3rd grade classes in Solano County and features a wide variety of hands-on rotational learning stations and displays. Activities are designed to give children the opportunity to learn about food and fiber production from new perspectives, with a particular emphasis on the agricultural wealth of Solano County.	Vallejo, CA	March 17, 2020
Yolo County Farm Bureau Farm Connection Day Yolo County students in grades K-6 are invited to the Yolo County Fairgrounds to spend their day learning about and experiencing agriculture from the industry's experts!	Woodland, CA	May 1, 2020
El Dorado County-Placerville Farm Day Farm Days are fun, hands-on field trips where lessons of agriculture and its role in our everyday lives, our county, and its economy are taught in the context of local farms, ranches, forests, and watersheds. Registration is available to all 3rd grade classes in El Dorado County. Students and teachers experience the sights, sounds, smells and feels of agriculture at Farm Day. Throughout the day, students and their teachers rotate to 6-8 different learning stations to learn about farms, natural resources, food, nutrition and animals.	Placerville, CA	May 5, 2020
McKellar Farms McKellar Family Farms is located in the heart of the world's most productive agricultural region -- California's Central Valley. Farmers around here feed the world. Literally! We can't wait to take you on a behind-the-scenes tour of our citrus farm. Come and let your senses run wild as you see, taste, touch, feel and smell some of California's juiciest gems!	Ivanhoe, CA	Fall and Spring
Hilmar Cheese Company School and Youth Tours Join us for the most fun and educational field trip in the Central Valley! Free for all public, private and home schools associated with a school district. Organized and led by trained tour guides, safe and fully accessible. All students receive free cheese samples, a hairnet, Daisy's Dairy "ABCs" and a souvenir pencil.	Hilmar, CA	Year-Round
AgVentures! Learning Center Tours of the Learning Center are available year-round for elementary school students. Cost is $3 per student.	Tulare, CA	Year-Round

Show Your Support for Agricultural Literacy

Help us continue providing programs and materials that create an awareness and understanding of agriculture among California's educators and students. Make a donation today!

Stay Connected! @LearnAboutAg

Forward to a Friend

California Foundation for Agriculture in the Classroom,
2600 River Plaza Drive Ste 220, Sacramento, CA 95833