

# CREAM OF THE CROP

## A Harvest of Ideas for Educators

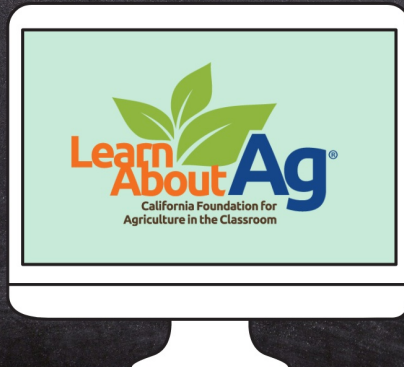
### **Fantastic Fact:**

Snap beans are the third most commonly grown home garden vegetable in the United States, outranked only by tomatoes and peppers.

### **EARLY CHILDHOOD EDUCATION AGRICULTURE WORKSHOP**

A FREE ZOOM WEBINAR FOR EDUCATORS

**TWO SESSION OPTIONS:  
MAY 4 & MAY 6, 2023**



### **Save the Date!**

This free webinar will help you introduce young learners to agriculture concepts in a developmentally appropriate, yet accurate way.

Join us as we showcase literacy and math activities, themed songs, and circle time ideas from our new early childhood unit, Life on the Farm.

Participants can virtually visit some of California's family farms and win farm-themed toys for their classroom! This webinar is open to all educators, with a focus on Pre-K, TK, and kindergarten classrooms. Registration is required.

[Register for the May 4 Webinar](#)

[Register for the May 6 Webinar](#)



LearnAboutAg<sup>®</sup>



### **Video Series**

Meet the faces behind your favorite California commodities, like tomatoes, apples, and asparagus, in this new video series featuring interviews with California farmers!

During the interviews, farmers open up about what they love about their job, challenges facing the industry, and skills they use

every day. Viewers will understand

more about California agriculture, while gaining an appreciation for the people behind the produce.

For additional resources that complement these videos, including lesson plans, mini books, and posters, click [HERE!](#)

WATCH THE VIDEOS



LearnAboutAg®

Last year we reached more than 900,000 students with information about agriculture.

You can help us reach even more students and teachers this year by supporting our upcoming events celebrating National Ag Week.

**Evening Reception at Silt Wine Company - Clarksburg, CA**  
**March 24**  
**5:30 p.m. - 9:00 p.m.**

- Special guest, Secretary of the California Department of Food and Agriculture, Karen Ross.
- *Imagine this...* Story Contest student author to read their winning story.



**Luncheon at Wilson Creek Winery - Temecula, CA**  
**April 13**  
**11:00 a.m. - 3:00 p.m.**

- Special guest, California Foundation for Agriculture in the Classroom's Outstanding Educator, Carrie Robertson.
- *Imagine this...* Story Contest student author to read their winning story.

JOIN US - REGISTER HERE!



Teacher Feature

**Paige Bush**

**Grades Taught: 5th Grade**



**School: Shasta Elementary**  
**County: Butte**

**Let's start with the basics: What is your favorite California commodity?**

Walnuts! But I'm biased since I'm from a walnut family farming operation!

**How and when did you first learn about Ag in the Classroom?**

I heard about Ag in the Classroom for the first time a few years ago. I began using content from the website and the *What's Growin' On?* newspaper when I was teaching 2nd grade. In the last two years of teaching 5th grade, I've implemented much more agriculture content into my curriculum.

**How long have you been teaching students about agriculture?**

I started small with 2nd graders by running our school garden and learning about the commodities we were growing. Each year I've incorporated more into our weekly schedule to teach elementary students where their food comes from and the jobs related to the agricultural industry.

**What is your favorite AITC program, resource, or event, and why?**

This was my first year attending the Ag in the Classroom conference and it was phenomenal! A partner teacher and I came back to campus spinning with ideas and running to spread ag education throughout our campus! That event lit a fire and opened so many doors through collaboration, sessions, and special programs.

**Describe an agriculture-based project you have been involved with lately.**

At our annual school carnival, we did a "taste of Butte County" booth featuring our top four county agriculture commodities and sampled them to school families - that prompted the idea of taking the Raley's "Taste and Teach" program model and expanding it to the entire school (650 students). Each month we feature a California commodity tasting, collect student tasting data, and distribute commodity information and resources from the AITC website. It's a project that we are excited to continue in order to expose K-5 students to new fruits, vegetables, and nuts grown locally.

**Do you have any advice for other teachers on how to implement agriculture into their classrooms?**

Start with the "Taste and Teach" program. The students love learning about where their food comes from and trying it in a new way. It's a great way to start the conversation and introduce them to agriculture.

**Any Ag-ha moments in your classroom? Where agriculture came alive for your students?**

I love having students learn by doing! Students get to shine in a way they can't at their desks. Our gardening program always highlights students who love the outdoors and working with their hands, students who are interested in pests, and those interested in harvesting our produce and



marketing it to school families. It's a great interactive way for kids to get involved. In our county, one in five jobs is related to agriculture- I feel excited that I'm cultivating the next generation of AGthusiasts!

BE OR NOMINATE A TEACHER FEATURE: EMAIL US HERE!



## Featured Resource

### New Ag-Bite!

Ag-Bites are bite-sized ways to bring agriculture into your classroom. Each one-page sheet features a different topic and instructions for a hands-on learning activity for students in grades K-12. CFAITC's newest Ag-Bite helps educators guide students in making a simple microwave applesauce while comparing how American traditions have changed from the past to the present.

Ag-Bites

Bite-sized activities for bringing agriculture into your classroom

LearnaboutAg.org

21

**Modern-Day Applesauce Making**  
Make simple microwave applesauce while comparing and contrasting how American traditions have changed from the past to the present.

Grades 1-3

**Activity**

1. Wash your apples under running water. If desired, peel apples.
2. With the help of a grown up, remove the core and slice the apples. If students want to take a more active role, they may be given a corer ball and a plastic knife to cut the half into smaller slices.
3. Place the apples in a large, microwave-safe bowl. Add approximately a tablespoon of cinnamon and a teaspoon of nutmeg. Adding sugar is optional, depending on whether your apples are sweet or tart varieties.
4. Place the bowl in the microwave and loosely fit the lid on top. Microwave for six minutes, or until the apples can be easily pierced with a fork.
5. Allow apples to cool until they are safe to handle. Use a potato masher to lightly mash the apples in the bowl until they reach the desired consistency. Serve and enjoy!

**Materials**

- Ten medium-sized apples (will serve approximately 20)
- Vegetable peeler
- Knife and cutting board
- Large, microwave-safe bowl with lid
- Microwave
- Cinnamon
- Sugar (optional)
- Nutmeg (optional)
- Potato masher

**Classroom Discussion**

- What technology did we use today to make applesauce? How do you think this method compares to how applesauce was made long ago?
- When colonists arrived in North America, they only found wild sour crab apples. How did the apples we enjoy today come to grow in America?
- Prior to refrigeration, applesauce was an inexpensive and convenient way to preserve apples for several months at a time. Often, families would store applesauce in a cellar and open a jar when fresh fruit was not available. How does this compare to how your family enjoys applesauce today? Where does your applesauce come from? When do you eat it?
- What are some other apple snacks you enjoy today? Do you think they had these snacks long ago? Why or why not?

**Classroom Activities**

**Science**

- Observe the changes that occur during the process of making applesauce. Construct an argument with evidence that some changes caused by heating or cooling can be reversed and some cannot.
- Bring a variety of apple products into the classroom. Classify the products based on their observable properties. Identify if the items can be categorized as a solid, liquid, or gas.

**Nutrition**

- Conduct a taste test of applesauce made from different varieties of apples.
- Participate in a shared research project. As a class, work together to create a poster highlighting the reasons why eating "an apple a day" is good advice.

**California Standards**

Grade 1  
CA History-Social  
Science: 1.4, 1.5  
CC ELA: W.1.7

Grade 2  
CA History-Social  
Science: 2.1  
NGSS: 2-PS1-1, 2-PS1-4  
CC ELA: W.2.7

Grade 3  
CC ELA: W.3.7

This is one in a series of Ag-Bites developed by CFAITC. Ag-Bites meet the standards of the California Department of Education. 1000 River Street Drive, Suite 200, Sacramento, CA 95811-2177 • info@learnaboutag.org • learnaboutag.org © 2020 California Foundation for Agriculture in the Classroom

DOWNLOAD OR ORDER THE RESOURCE!



## Grant Feature



The California Native Garden Foundation (CNGF) is pleased to make available native garden design grants to schools, colleges, museums, and other public spaces and non-profit organizations across California. CNGF has been awarding grants to schools to design and install gardens featuring California native plants since 2004. Through the School Garden Design Grant Program, CNGF offers grants for gardens that feature California

native plants, including edible plants, ornamental horticulture or both.



## For Educators

### [Nutrients For Life Foundation Fertilizer Fun Boxes](#)

Fertilizer Fun Boxes contains multiple hands-on educational soil science activities that focus on the importance of soil and fertilizer. Educators receive Nutrients for Life resources and STEM-based lab materials. Get your FREE box by signing up [HERE](#).

### [Soybean Science Challenge](#)

Soybeans are easy to grow. The time from germination to harvest is only 80-85 days. Get FREE soybean seeds and take the soybean science challenge [HERE](#).

### [National Ag Week Events supporting California Foundation for Ag in the Classroom!](#)

#### [Silt Wine Company](#)

Clarksburg, CA  
March 24, 2023

Raise a glass to support bringing agriculture education into the classroom!

Enjoy an evening of fun, festivities, and a silent auction while supporting increasing awareness and understanding of CA agriculture among educators and students.

#### [Wilson Creek Winery & Vineyards](#)

Temecula, CA  
April 13, 2023

Events in both Northern and Southern California. Find more information [HERE!](#)

### [California Bountiful Television Show](#)

The California Bountiful Television show connects you with the food you eat, the farmers and ranchers who grow and raise it, and the lifestyles that make California bountiful. Access the show and related content [HERE!](#)

### [Sierra Harvest Farm to School Institute](#)

April 28-29, 2023  
Nevada City, CA

Are you an educator, principal, community group, food service director, student or youth, farmer, or parent wanting to see farm-to-school programming in your school system? Join Sierra Harvest, for two days of experiential, hands-on learning from the classroom to the school garden to the cafeteria. At the Farm to School Institute Training, you can learn how to get started, and get tips on developing, evaluating, and sustaining your Farm to School program. Register [HERE](#).

### [On the Farm STEM](#)

June 11-14, 2023  
Denver, CO

Discover science brought to life by American farmer and ranchers, researchers, nutritionist and veterinarians. The On the Farm STEM

program was designed to equip educators with free lessons, activities, online learning tools and enriching professional development events. Get more information and apply for this FREE experience [HERE.](#)

## For Students

### [Purple Plow Challenge](#)

Online

Students can help conserve natural resources locally and protect local ecosystems by addressing current and historical problems associated with the erosion of topsoil that limits the ability to grow food. After thoughtful research to evaluate how these challenges exist locally and globally, students will design, test, and demonstrate a solution that reduces topsoil erosion for their unique location or situation to help conserve productive soil. The final product will be a model which demonstrates a measurable reduction in soil erosion. More information [HERE.](#)

The new challenge is the pollinator challenge: find it [HERE!](#)

### [Moulton Museum](#)

Laguna Hills, CA

Moulton Museum works to keep the history of Orange County and its ranching era alive. The museum actively archives, restores, and preserves Orange County historical agriculture related artifacts. More information [HERE.](#)



### Show Your Support for Agricultural Literacy

Help us continue providing FREE programs and materials that create an awareness and understanding of agriculture among California's educators and students.

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