



June 2025

CREAM OF THE CROP

Fantastic Fact:
On average, a cow produces milk for four to seven years.



Farm to Fork Capitol Here We Come AITC Conference September 26-28, 2025

We're back! In the Farm to Fork Capitol, that is.

Don't miss the Ag in the Classroom Conference this September in Sacramento. Explore new and engaging ways to bring agriculture into your classroom.

Our conference, designed for PreK-12 educators, administrators, and volunteers, is an exciting opportunity to collaborate with fellow educators who share your passion for agriculture and learn

about incorporating food and fiber into all curricular areas.

But wait, there's more! Here are three reasons to register today:

Farmer Panel: Back by popular demand! Join us for a lively conversation with California farmers and get a firsthand look at life on the farm. Ever wondered when watermelons get planted—or what it's like waiting for them to ripen? Curious about wheat harvests or other crops grown in the Golden State? Bring your questions and curiosity. We'll cover it all!

Hands-on Learning: Make 'N' Take sessions are packed with creativity and fun! These short, interactive workshops invite participants to make something on the spot and take it home with them. These sessions are a fun and engaging way to encourage creativity and hands-on learning.

Sneak Peek: Field Trip Stops!

Get ready for an unforgettable ag-venture at this year's California Agriculture in the Classroom Conference! From day one, you'll have boots (or tennis shoes) on the ground as you go behind the scenes at farms, school sites, and ag-centered venues across the valley.

- Explore the [Elk Grove Unified Central Kitchen](#) and the [Leo Palmiter Jr./Sr. High School](#), a school with its own orchard and café serving fresh foods grown right on campus.
- See sustainability in action at [Fiery Ginger Farm](#), marvel at hands on learning at the [UC Davis Student Farm](#), and experience food processing firsthand at [Pacific Coast Producers'](#) tomato processing plant.
- Discover the power of pollinators at [Tauzer Apiaries](#), and dig into dairy, rice, and produce operations at [Montna Farms](#), [Tollcrest Dairy](#), and [Vierra Farms](#).
- Learn about growing wholesale organic food grade products from [Pleasant Grove Farms](#) and take a hands on tour of the inspiring [Food Literacy Center](#), where students learn cooking, nutrition, gardening and active play to improve their health and environment.

Each location showcases the diversity of California agriculture and offers practical, real-world connections you can bring back to your classroom—you won't want to miss it!

☐ Special Friday Night Bonus: Terra Madre Americas Festival!

After Friday's field trips, join us at the Terra Madre Americas Festival for an evening of global flavors, chef demos, and cultural connection. A can't-miss celebration of sustainable food and community! [Learn more →](#)

- Early Bird Registration: (May 2 - August 11): \$345
- Regular Registration: (August 12 - September 10): \$385
- Last Day to register is September 10

REGISTER TODAY



LearnAboutAg®



Taste and Teach Open

Do you want to be part of the Taste and Teach fun? You can!

Selected teachers will receive a binder full of teaching resources and a \$100 gift card to buy commodities at your participating grocery store.

Taste and Teach, sponsored by Raley's and Stater Bros. Markets, explores twelve different California commodities throughout the school year. Students engage in taste testing and hands-on activities.

But wait, there's more! Even if you are not selected to receive the gift card, you can still participate. All resources are FREE.

APPLY TO TASTE AND TEACH



Teacher Feature

“It is important to reflect on where our food and water must come from! California already has the safest food in the world, and we should look at protecting that.”

Travis Cardoso
Teaches: 9-12 grade
Turlock High School
Turlock, CA



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

My favorite commodity would be cherries. The season in California is short, and I look forward to cherry season every year.

What is your favorite way to eat/prepare the cherries?

My favorite way to eat cherries is by themselves or in a homemade cherry pie!

How long have you been teaching students about agriculture?

I have been teaching students about agriculture for the past 14 years. I have been fortunate enough to learn from some of the best agricultural educators in the state, and that has allowed me to shape and enrich my students' lives. School Based Agricultural Education (SBAE) has grown and evolved into so many different facets, and I believe students have a unique opportunity to learn about the pathway that suits them the most and follow it into a career.

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

My favorite AITC resource is the foundation's staff. I have been able to interact with several of them and they have all been so accommodating and helpful.

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

Integrating agriculture into the classroom can provide students with valuable hands-on learning experiences that enhance their understanding of science, sustainability, and food systems.

One effective approach is to create a school garden where students can participate in planting, maintaining, and harvesting crops. This activity not only teaches them about plant biology and ecology but also fosters teamwork and responsibility.

Additionally, incorporating lessons on the importance of local farming and sustainable practices can help students appreciate the role of agriculture in their communities and the environment.

Any Ag-ha moments in your classroom?

Key moments in teaching often include witnessing a student's breakthrough understanding or successfully engaging with the class in a challenging discussion. These experiences highlight the impact of effective teaching but also foster a deeper connection between students and the learning process.

What's your secret sauce to make your students interested in agriculture?

I engage students in agriculture by incorporating hands-on activities like gardening or opportunities that allow them to experience the agricultural industry firsthand. Additionally, connecting students to agricultural concepts to their everyday lives to highlight its relevance and importance.

Why should teachers bring agriculture into their classrooms?

Allowing students to become educated about the agricultural industry will allow them to be better citizens. It is interesting to think about, but every student I teach will be eligible to vote in the next election. As California currently has 39,000,000 residents, it is important to reflect on the fact that as we take on new residents, our food and water must come from somewhere. California already has the safest food in the world, and we should look at protecting that.

BE OR NOMINATE A TEACHER FEATURE: EMAIL US HERE!



Featured Resource



Say Cheese

Investigating the cheese-making process.

Grades 9-12

Mozzarella Recipe

California is a leading producer of Mozzarella cheese. Mozzarella is a fresh cheese that originated in Italy and is commonly used on pizzas and in pastas. The recipe makes approximately 12-14 ounces of fresh mozzarella cheese and takes 30-60 minutes.

1. Pour milk into stainless steel pot, add citric acid and stir gently to blend. Heat milk over medium-low heat to 88-90°F.
2. Remove from heat, add rennet and stir for 30-60 seconds to blend. Cover and let sit for five minutes. Continue to heat to 105°F as curd and whey separate.
3. Line colander with cheesecloth. Gently pour curds (solids) and whey (liquid) into colander to strain. Place curds in microwave-safe bowl. Whey can be retained for other baking projects like bread.
4. Microwave curds for 30-60 seconds on high. Remove from microwave and gently press curds with hands (draining off additional whey). Repeat process two to three more times, microwaving in 20-30 second intervals. Press curds together while cheese is warm (almost too warm to handle) and knead cheese like bread dough until it is smooth and pliable (like pulling taffy). If needed, microwave cheese in 10 second intervals to keep cheese warm and pliable. Then, knead in salt.
5. Cheese is done when it is smooth. Form cheese into a ball and place in cold water to cool. When cheese is cold, remove from water and place in plastic wrap and refrigerate. Eat within one week.



Materials

- ¼ teaspoon liquid or ¼ tablet rennet (dilute in ¼ cup water)
- 6-8 quart stainless steel pot (not aluminum)
- 1 gallon of whole milk
- 1 ½ teaspoons citric acid (dilute in 1 cup water)
- Dairy thermometer
- Colander
- Cheesecloth
- Microwave-safe bowl
- 1-2 teaspoons salt
- Food-grade rubber gloves

Tip

Take a virtual tour of California dairies and meet dairy farmers at RealCaliforniaMilk.com

Adapted from "30 Minute Fresh Mozzarella" by Utah Education Network.

Classroom Activities

Science

- Have students record observations throughout the cheese-making process including descriptions of how the ingredient properties changed and the temperatures at which they observed phase changes. Have students identify the catalyst and describe the role it played in cheese making.
- Instruct students to categorize mozzarella cheese into a food group, list the number of recommended servings of that food group per day and the nutritional facts of mozzarella cheese.

English Language Arts

- Have students work in groups to create their own mozzarella cheese brand name, slogan, logo, and informational advertisement that persuades shoppers to purchase their product. Students can present this material to their classmates using a poster, PowerPoint, or video.

California Standards

Grades 9-12

ELA CC: W.9-12.1, 4, 6;

SL.9-12.1, 2, 4, 5; WHST.9-12.1, 7

NGSS: HS-PS1-1, 2, 4, 5



This is one in a series of Ag-Bites developed by CFAITC. Ag-Bites meet the standards of the California Department of Education. 2600 River Plaza Drive, Suite 220, Sacramento, CA 95833-3292 • (800) 700-AITC • info@LearnAboutAg.org • LearnAboutAg.org © 2019 California Foundation for Agriculture in the Classroom



Look for the Seal
California Milk Advisory Board

Celebrate National Dairy Month with our Say Cheese! Ag-Bite—an engaging activity that explores the process of making mozzarella cheese while connecting students to California’s dairy industry! Originally designed for grades 9–12, this resource can easily be adapted for younger students with a little creativity, making it perfect for classrooms, camps, or home learning. Students will dive into the science behind cheese making, learn fun dairy facts, and follow step-by-step instructions to make their own fresh mozzarella. It’s a hands-on, delicious way to bring agriculture to life! Check it out at LearnAboutAg.org and get ready to say “cheese!” □



Sprouting School Gardens Grant

The Sprouting School Gardens Grant brings hands-on learning and nutrition education to life by supporting school gardens and classroom cooking programs.

Grants range in size from \$5,000 to \$10,000 and support school-garden program operations, program supplies, and educator stipends.

Apply by June 18, 2025.

[APPLY FOR GRANT](#)



Cultivating Minds: Educating for Sustainable Growth SUMMER 2025

Professional Development for K-12 Educators
June 13th and 14th
8:30-2:30pm



Cultivating Minds participants will engage in hands-on edible education workshops and expert-led discussions designed to integrate agriculture, sustainability, and nutrition into K-12 education. Using the Green Schoolyard curriculum, educators will explore ways to incorporate garden-based learning into their classrooms. Sessions will cover the fundamentals of starting and maintaining school gardens, including securing funding, building community partnerships, and navigating grant opportunities. Educators will learn about career pathways for students through CTE and dual enrollment programs while discovering the benefits of establishing 4-H or FFA chapters to foster leadership, agricultural literacy, and hands-on learning. Whether new to school gardens or looking to enhance existing programs, participants will leave with practical tools, resources, and inspiration to bring edible education to life in their schools.

Registration Fee: \$250

**Free for AUHSD and NLMUSD Educators
Includes Farm to Table Breakfast and Lunch**

bit.ly/42ixC14

Questions? Email: macc_farm@auhsd.us

SCAN ME!





Pollinator WEEK

June 16-22, 2025



pollinator.org



SUMER FUN FOR EVERYONE! FREE TOURS - \$4 ACTIVITIES

FOR FAMILIES, FRIENDS, SCHOOLS, BUSINESSES, CHURCHES, TRAVEL GROUPS AND MORE!



ICE CREAM ACTIVITY, CHEESE MAKING, AGXSCAPE GAME, FREE CHEESE SAMPLES

REQUEST A TOUR HERE!

hilmar.com/tours/



9001 North Lander Avenue, Hilmar, CA 95324 | T: 209.656.1196 | www.hilmar.com

Hours: Mon-Fri 7 AM to 6 PM | Sat 10 AM to 2 PM | CLOSED Sundays and National holidays

Calling All Presenters

Help others bring agriculture into the classroom by sharing your knowledge at the AITC Conference this fall in Sacramento.

We are accepting submittals for workshop



presentations and Make 'N' Take presentations (short hands-on activities, where participants get to make, then take, their creations).

[Workshop Proposal Form](#)
[Make 'N' Take Proposal Form](#)
Deadline: June 16, 2025



INDUSTRY RECEPTION

HILTON SACRAMENTO ARDEN WEST
SATURDAY, SEPTEMBER 27, 2025
5:00PM - 7:00PM

COST: \$250

1 table and 2 chairs will be provided

- Engage directly with 200-250 CA educators
- Showcase the resources, products, or services you have to offer
- Enjoy wine and heavy appetizers for up to 2 people

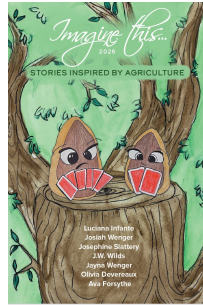
Agriculture industry organizations, partners and friends!

Join us for an exciting opportunity to showcase your organization and resources while networking with educators throughout the Golden State. See more information, below.

Writing Contest from Ag in the Classroom

Submission dates August 1-October 1

NEW dates!



We want your students' stories!

Ag in the Classroom's writing contest is for California-based students in grades 3-8.

Students select an agriculture topic, research it, and write a creative story, real or imagined. This process aligns with Common Core State Standards (W.3-8.2,3).

Talented high school art students illustrate the winning stories

More Information: [HERE.](#)

CA Agriculture in the Classroom Conference

September 26-28, 2025

Sacramento, CA



The conference is designed for PreK-12 grade educators, administrators, and volunteers to learn and share how to incorporate food and fiber into all curricular areas.

From hands-on learning and workshops to engaging guest speakers and field trips, this event is an incredible way to learn how to bring agriculture education into the classroom.

Registration open!

Find out more [HERE.](#)



Thank You Sponsors!



The James G. Boswell Foundation



ELIZABETH AND ROBERT RENIERS



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

MAKE A DONATION TODAY!

Stay Connected! @LearnAboutAg



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

[Unsubscribe](#) | [Update Profile](#) | [Constant Contact Data Notice](#)



Try email marketing for free today!