



2016 California Agriculture in the Classroom Conference

September 22 - 24, 2016

Holiday Inn Sacramento - Capitol Plaza , Sacramento, CA



Schedule at a Glance

THURSDAY

12:30 p.m. - 1:00 p.m. Registration

1:00 p.m. - 4:30 p.m. Pre-Conference "Farm to You" Tour

4:00 p.m. - 7:00 p.m. Registration

5:00 p.m. - 8:00 p.m. Reception/Exhibits

FRIDAY

7:00 a.m. - 1:00 p.m. Registration

7:00 a.m. - 1:00 p.m. Hospitality and Teacher/Book Store

8:00 a.m. - 9:30 a.m. General Session & Breakfast

9:45 a.m. - 10:45 a.m. Workshops

11:00 a.m. - 12:00 p.m. Hands-On Demonstration: Food Art

12:00 p.m. - 1:00 p.m. Lunch and Exhibit Hour

1:15 p.m. - 5:45 p.m. Field Trips

6:00 p.m. - 8:00 p.m. A Taste of California Dinner at
Wilson Vineyards, Clarksburg

SATURDAY

7:00 a.m. - 1:00 p.m. Registration

7:00 a.m. - 1:00 p.m. Hospitality and Teacher/Book Store

8:00 a.m. - 9:00 a.m. Breakfast

9:15 a.m. - 10:45 a.m. Farmer Panel

10:45 a.m. - 12:00 p.m. Make n' Take Session

12:15 p.m. Farm-to-Fork Festival

Agriculture in the Classroom Calendar of Events

Literacy for Life Teaching Award Grants

Application Deadline: October 1, 2016

Apply Online: www.LearnAboutAg.org/literacyforlife

DIG-IT in Your School Garden!

Application Deadline: October 15, 2016

Apply Online: www.agclassroom.org/teacher/tscgrant.htm

Imagine this... Story Writing Contest

Contest Deadline: November 1, 2016

See Contest Rules and Details: www.LearnAboutAg.org/imaginethis

2017 National Ag in the Classroom Conference

June 20-23, 2017 - Kansas City, Missouri

See Details: www.agclassroom.org/conferences

Join the conversation!
#CATEachAg16
@LearnAboutAg

Welcome to America's Farm-to-Fork Capital!

The Sacramento region grows more than 120 crops, contains 1.5 million acres of farmland, exports food and fiber across the globe and supports more than 40 regional farmers markets! Farm-to-Fork is part of the culture here, where local flavor is celebrated daily at restaurants, grocery stores and community events. We hope you will be inspired to help students appreciate the abundance of California agriculture and the opportunities it provides.

Sacramento is surrounded by a wide variety of farms, ranches and vineyards—showcasing a sample of diverse bounty grown across our state. California grows more than 400 crops with the help of its fertile soil and long growing seasons. Even in a time of severe drought, dedicated California farmers, ranchers and farm workers continue to provide for the people of our state, country and world. It is easy to be amazed by our food system, and it is fun to honor and enjoy it through events like our Taste of California Dinner on Friday evening and Sacramento's Farm-to-Fork Festival on Saturday.

We hope our conference will inspire and equip you to bring agriculture to life for your students and to help them see how they can be a part of it. The Sacramento region is a great place to discover that agriculture is more than a farm scene from an old-fashioned storybook. It is more than its beautiful farms and ranches. The agricultural industry can open up a world of career opportunities for students—in areas like animal and plant science, marketing, engineering, food science, transportation and more. The demand for professionals in every area is high.

Although our conference only lasts three short days, we hope you continue to LearnAboutAg® all year! The California Foundation for Agriculture in the Classroom is celebrating 30 years of providing resources and opportunities to California educators and students, and we continue to learn and grow each day. Thank you for digging into agricultural education with us at the 2016 California Agriculture in the Classroom Conference. Please let us know how we can help, as you return to your classrooms and programs to teach students about the journey their food travels from farm to fork.

Dig In!



Judy Culbertson
Executive Director



THURSDAY

Registration

12:30 p.m. - 1:00 p.m.

Front Lobby

4:00 p.m. - 7:00 p.m.

Farm to You Tour

Pre-Conference Tour

Front Lobby

1:00 p.m. - 4:30 p.m.

Participants will learn how food gets from farm to you by visiting a local grocery store and cattle ranch.

- Bel Air Supermarket - Elk Grove, CA

- HAVE Angus, Vietheer Cattle Ranch - Wilton, CA

Reception and Exhibits

5:00 p.m. - 8:00 p.m.

Sierra Ballroom

Overview of Sacramento County Agriculture:

Jim Vietheer, President of Sacramento County Farm Bureau

Join us for wine and appetizers as we meet and mingle with other educators. Visit with our exhibitors and learn about organizations from around the state and the educational resources they provide.

FRIDAY

Registration

7:00 a.m. - 1:00 p.m.

North Lobby

Hospitality and Teacher/Book Store

7:00 a.m. - 1:00 p.m.

Balboa Room

Ag in the Classroom, K.J. Nancraft and Usborne Books

General Session and Breakfast

8:00 a.m. - 9:30 a.m.

California Room

California Agriculture: Jim Houston, Undersecretary,
California Department and Food and Agriculture

California Ag Commissioners- A True Resource: Sandy Elles,
Executive Director of CACASA

Workshops

9:45 a.m. - 10:45 a.m.

1. Careers in Agriculture: Think Outside the Farm

Diablo Room

Grades: 9-12

Stephanie Etcheverria, Center for Land-Based Learning

As the agricultural industry changes, so does the need for future employees. With an expected 59,000+ new agricultural jobs by 2020, there are opportunities in management and business, STEM, sustainable food, education and communication. Learn how to help students discover the variety of agricultural career paths that are suited to their personal interests, talents and characteristics.

FRIDAY (cont.)

2. Language, Math & Science of Watersheds

Granada Room

Grades: 4-8

Brian Brown, Project WET

By engaging in the Project WET activity, 'Blue River,' participants will be introduced to the basic terminology of watersheds, learn how to develop and interpret a hydrograph and use hydrograph data to discuss connections between current California water issues, agriculture and snowpack.

3. Science/Agriculture is FUN

Calaveras Room

Grades: 4-8

John Fedors, Science Activities, Retired Science Teacher

Discover a variety of hands-on activities and demonstrations to stimulate student interest and help explain biological activities in living organisms. The workshop will cover energy, water and air. Use your senses of awareness to promote student inquiry and feel comfortable sharing activities with your students. Learn about materials and lesson plans available. The workshop also includes door prizes!

4. Cooking up the Common Core

Fresno Room

Grades: K-6

Michelle Stern, Author and Educator

Cooking up the Common Core is a hands-on workshop loaded with practical applications and strategies to combine cooking activities with Common Core State Standards. Participants will come away with new techniques to reinforce literacy, math, science and social studies skills, reach students who have a variety of learning styles, encourage healthy eating habits and model skills that will last a lifetime.

5. Ag-Bites + Ag Fact Sheets = Easy Ways to Integrate Ag

Grades: K-6

Hermosa Room

Julie Cates, Linwood Elementary School

Curricular integration of agriculture may seem daunting, but with Ag in the Classroom materials, extensions for informative writing, scientific observations, math and taste-testing grow naturally. These high-quality materials are aligned with Common Core State Standards. Discover how to blend agricultural education into existing Common Core lesson planning. Lesson plan adaptations will include grades K-3, 4-5 and 6.

FRIDAY (cont.)

Food Art Demo - “Making Food Fun!”

11:00 a.m. - 12:00 p.m.

Fresno/El Dorado Room

Make food art with Chopped Junior Champion, Elisabeth Watkins. Learn what Common Core and “apple swans” have in common.

Lunch and Exhibit Hour

12:00 p.m. - 1:00 p.m.

California Room

Join us for our street-fair themed lunch and exhibit hour. During this hour, learn about organizations from throughout the state and how their educational resources can benefit you and your classroom!

Farm Tours

1:15 p.m. - 5:45 p.m.

Plan on wearing sensible and comfortable, closed-toe shoes. We will be exploring a variety of agricultural sites, which means it may be hot, and you may get dirty! Consider bringing a jacket for cool delta breezes. Be ready for a full day because buses will return to the hotel at 8:30 p.m.

A Taste of Lodi - Catch a glimpse of San Joaquin County while you visit a vineyard, winery and processing plant in Lodi.

- Bear Creek Vineyard and Winery - Lodi, CA
- Pacific Coast Producers - Lodi, CA

UC Davis Experience - Visit the various agricultural facilities at University of California, Davis—including greenhouses, swine and dairy barns.

- University of California Davis - Davis, CA

Delta Grown - Travel the adventurous levee roads and learn about both organic and conventional agriculture in the Sacramento Delta.

- Greene and Hemly - Courtland, CA
- Bogle Winery - Clarksburg, CA
- Steamboat Acres - Courtland, CA

From Farm to You! - Take a peek at Sacramento agriculture as we visit a port, a wholesale floral distributor and a u-pick farm.

- Port of West Sacramento - West Sacramento, CA
- Flora Fresh - Sacramento, CA
- R. Kelley Farms - Sacramento, CA

FRIDAY (cont.)

A Taste of California Dinner

5:45 p.m.

Wilson Vineyards, Clarksburg, CA

This dinner is a much anticipated celebration of California's agricultural diversity and the many people who work to maintain the viability of the industry that supports our daily lives. The *Taste of California* Dinner is the definition of "info-tainment." Prepare for an exceptionally informative chat over dinner with your table host, each representing an agricultural organization and/or one of California's commodities. Be warned, you might be tested on what you learn!

Hosted by Your Produce Man, Michael Marks,
of Get Fresh Communications, Inc.

Table Hosts:

Apples

ValleyPBS

Bayer Crop Science

Bayer Crop Science

Bounty of California

California Women for Agriculture

Breads Around the World

CA Food, Land & People

California Beef

California Beef Council

Carrots

Farm Smart

College to Career

California State University, Monterey Bay's College of Education

CREEC Network

CREEC/ Center for Land-Based Learning

Eggs

Pacific Egg and Poultry Association

Farm-to-Fork

Sacramento Farm-to-Fork

Making Science Make Sense

Bayer Crop Science

McDonald's Local Sourcing, Local Owning

Moroch/McDonald's

Napa County Agriculture

Napa County Agriculture in the Classroom

Pistachios and Almonds

The Wonderful Company

Processing Tomatoes

Yolo County Farm Bureau

Sacramento County Agriculture

Sacramento County Farm Bureau

San Joaquin County Grew Your Pizza

San Joaquin Farm Bureau Ag Education Committee

SATURDAY

Registration

7:00 a.m. - 1:00 p.m.

North Lobby

Hospitality and Teacher/Book Store

7:00 a.m. - 1:00 p.m.

Balboa Room

Ag in the Classroom, K.J. Nancraft and Usborne Books

Breakfast

8:00 a.m. - 9:00 a.m.

California Room

LearnAboutAg® in Action!

Join us as we spotlight our *Imagine this...* Story Writing Contest, and hear Jaden Fontes read his winning story, *The Incredible Apples*. Jaden's mom, Gail Fontes, will talk about how this program has benefited her son. Julie Cates, our 2015 Outstanding Educator, will share her story about how she was able to incorporate agriculture into her classroom through *#FindYourFavoriteFriday*. Martha Deichler, Board Member and Superintendent of Borrego Springs Unified School District, will wrap up with inspiring words on the importance of Agriculture in the Classroom.

Farmer Panel

9:15 a.m. - 10:45 a.m.

California Room

Get to know your food and fiber by getting to know the people behind them! Agricultural professionals from Northern California will join us for an engaging discussion. Each member of the panel represents a different side of agriculture, from raising swine, to growing olives and operating a pear ranch.

Each panelist will share their story about being involved in the agricultural industry, how it began, challenges they must overcome and how they see the future of agriculture. There will be time for questions from conference participants. Ask a farmer all you want to know about producing the food and fiber for the world!

Megan Brown - Brown Ranch, Butte County

Angus Cattle, Heritage Hogs and Hay

Topher Chan - Wallace Chan Farms, Inc., Sacramento County

Pears, Processing and Fresh Tomatoes, Corn, Wheat, Safflower and Alfalfa

Jamie Johansson - Lodestar Farms, Butte County

Olives for olive oil, citrus, chickens

SATURDAY (cont.)

Make 'n' Takes

10:45 a.m. - 12:00 p.m.

Fresno/El Dorado Room

1. *Imagine this...*

Mary Landau, *Imagine this...* Regional Coordinator

Grades: 3-8

Learn how California third through eighth-grade students can become published authors. Inspire your students to show off their creative writing skills in this exciting and fun contest, while increasing their knowledge of California agriculture.

2. Beeswax Business

Stephanie Collins, University of California Desert Research & Extension Center

Grades: 1-8

We all love the work that bees do. Though honey may be their most popular product, bees produce another substance that works great for many products—beeswax. Participants will learn about bee anatomy and wax production. Make-and-take a beeswax candle, and see a demonstration of how to make beeswax lotion.

3. Ag Hall of Fame: Biography Bonanza

Carla Peterson, Pacific Christian Academy

Grades: K-5

No more boring biography reports! Liven up student biography projects with fun, meaningful activities. Create a “bio character,” and see other ideas perfect for K - 5 classes.

4. Seasons Through the Year

Elmer Eckart, Project Food, Land & People

Grades: K-6

Receive an overview of Food, Land & People’s *Resources for Learning*. Attendees will participate in Seasons through the Year, make a booklet about the seasons and start a grocery “ag vest.”

5. Eating with the Seasons

Bryan Jersky, Healthy Planet Foundation USA

Grades: K-8

How do I bring the garden into the classroom and vice-versa? This is a common question we receive from new schools starting a garden program. We’ll show you how by using one of our most popular lessons which is aligned with Common Core State Standards.

SATURDAY (cont.)

Make 'n' Takes (cont.)

6. Who Says Pizza is a Child's Favorite Food?

Lisa Liss, Tolerance Kids: Woodlake Elementary School

Grades: 4-8

Struggling to get your students interested in trying vegetables? Grow and prepare this zesty salsa and other recipes right in your classroom. Watch your students devour the work of their labors. Turn you students into the "Best Little Farmers in California!"

7. Let's Make Manure Tea

Mindy DeRohan, CAPCA

Grades: 2-8

Make a special tea bag to take home! From our Nitrogen Fact Sheet lesson, learn how to make manure tea—to be used as fertilizer in an experiment with your class!

8. Hassle-Free Microbiology

John Fedors, Science Activities, Retired Science Teacher

Grades: 4-12

Simulate microbe transfer instantly using GloGerm powder and a long-wave UV light. Demonstrate microbes in probiotic capsules and baker's yeast using Petrifilm, a dehydrated instantly-available type of Petri dish. Eliminate agar preparation, storage space and expensive equipment.

9. The Very Hungry Caterpillar and Fruit

Jennifer Stone, Isabelle Jackson Elementary

Grades: K-3

Participants will make a Very Hungry Caterpillar finger puppet and props to teach their students facts about each of the five fruits caterpillars eat! Handouts, student activity pages, recipe cards, stickers to accompany the book and these five fruits will be provided.

10. Square-Foot Seed-Planting Template

Susan Deogracias, Captain Raymond Collins School

Grades: K-8

Participants will produce masters, which allow them to mark construction paper templates for children to create and use as their own square-foot seed-planting guide. These templates will reduce clump planting of seeds and help develop a more formal garden layout.

SATURDAY (cont.)

Make 'n' Takes (cont.)

11. Pumpkins and Pears

Jacki Zediker, UCCE 4H Program

Grades: 2-4

Do you like to create easy-to-manage nutrition lessons for your students? How about tying the lesson into a season or enhancing a lesson tied to the alphabet using the letter "P." *Pumpkins and Pears* is a quick way to include two types of food into a lesson. Learn how this lesson can be used in your classroom!

12. Native American Herbs

Nancy Harris, K.J. Nancraft

Grades: K-8

Learn the facts, history and common lore of Native American Herbs. Find out what herbs were used for in the past, and match these uses with their modern-day purposes. You will surely pick up a few interesting facts to share and a great classroom activity.

13. Garden in a Glove

Liz Dawley, Retired UC Cooperative Extension

Grades: K-6

See how you can use simple materials to grow a garden in your classroom! Make your own Garden in a Glove, complete with fruit and vegetable seeds and a journal. Participants will take home a variety of seeds to plant in a school garden.

14. Rice, Rice, Baby

Melodie Johnson, Colusa County Farm Bureau

Grades: 1-8

Learn about the production of California-grown rice and the opportunities you have to incorporate it in your classroom. Discuss cooking tips, rice lessons and participate in a taste test!

Farewell and Evaluations

12:15 p.m. - 12:30 p.m.

Fresno/ El Dorado Room

Please complete our evaluation survey online or pick up a copy at registration and receive a prize!

www.surveymonkey.com/r/CATeachAg16

Join us at Sacramento's Farm-to-Fork Festival as we explore a showcase of local agriculture at 1:00 p.m. Be sure to visit our booth for free Fruit and Vegetable Cards! (A \$50 value!)

KEYNOTE SPEAKERS

JIM VIETHEER raises and shows purebred beef cattle. Jim is a proud supporter of youth engaged in agriculture. He is Sacramento County Farm Bureau's President and also sits on the board of the Sacramento County Fair, Sacramento County Fair Junior Livestock Auction and other industry organizations.



JIM HOUSTON was appointed by Governor Brown as Undersecretary of the California Department of Food and Agriculture in January 2015, after serving the agency since 2011 as deputy secretary for legislation and public engagement. He was a senior account representative at BGS Group Consulting, Inc. from 2004 to 2010, representing numerous entities involved in agriculture. Houston worked for the California

Assembly from 2001 to 2004, serving as legislative director for Assembly Member Simon Salinas. He received a law degree from McGeorge School of Law in 2009.

ELISABETH WATKINS is the winner of Food Network's Chopped Junior, Season 1. She is a sophomore at Central Catholic High School in Modesto. Elisabeth learned to appreciate food by growing up on a farm and through cooking in 4-H. Since appearing on Food Network, she has instructed cooking classes, judged cooking competitions and made several appearances on local television. She continues her passion and advocacy for agriculture.



Awards & Honors:

CA State Fair 4-H Cooking Throwdown winner 2013, 2014, 2015

Guest Chef at Evan's Kitchen in Sacramento

CA Ag in the Classroom Beef Recipe Winner -

<https://www.youtube.com/watch?v=SBhXoElg3NI&feature=youtu.be>

CA State Fair Cooking Demonstrator and Judge

Featured Presenter at Sacramento's Farm-to-Fork Festival

KEYNOTE SPEAKER

MICHAEL MARKS didn't choose the produce industry, but it chose him. Known as "Your Produce Man" on television, radio and in newspapers, he has been California's "green grocer" for nearly three decades. He began his produce career in a small town mom and pop



grocery store in Amador County almost 40 years ago. This year, he celebrates 28 years as "Your Produce Man" on Sacramento's CBS13 television, and 15 years on "Good Day Sacramento," the region's #1 morning television news program. Since 2002, he has

been host and emcee at food events at the California State Fair, making food, fruits and vegetables exciting and interactive to fair goers. Your Produce Man has filmed aboard the largest aircraft carrier in the world, aboard a Nuclear-powered Trident submarine, and has filmed in Chile, Mexico, British Columbia and from fields and orchards around America and at some of the best local farms in California. He has been called a "walking produce concordance and encyclopedia" and is a favorite speaker for schools, fairs, business, community groups and conventions. Speaking about California's agriculture and the farmers who farm, his message is always positive and fun. Michael has been participating with the California Foundation for Agriculture in the Classroom for many years.

EXHIBITORS

American River Wine and Ag Trail & The Coloma-Lotus
Chamber of Commerce
Jennifer Mantei
www.coloma.com

California Air and Resource Board
Edward Wong
www.arb.ca.gov

California Certified Organic Farmers
Jessica Parr
www.ccof.org

Dairy Council of California
Leslie Pring
www.healthyeating.org

E.A.T. Foundation
Kelly Deming Giacomazzi
www.eatfdn.org

Healthy Planet Foundation USA
Bryan Jersky
www.healthyplanetus.org

K.J. Nancraft
Nancy Harris

Klein Educational Systems
Christopher Klein
www.kleineducational.com

Project Food, Land & People
Elmer Eckart
www.foodlandpeople.org

River School Garden/Culinary Program
Louann Talbert
riverschool.org

STEM Expo, Inc.
Eric Bull
www.STEMexpo.org

Usborne Books & More
Holly Derington
www.B4975.myubam.com

ValleyPBS
Amy Osterberg
www.valleypbs.org

Water Education Foundation
Brian Brown
www.watereducation.org

Yolo Farm to Fork
Suzanne Falzone
www.yolofarmtofork.org

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California Association of Winegrape Growers

Al Connor

Lakeside Organic Gardens, LLC

Ocean Mist Farms

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Maureen Tolson

The Wonderful Company

Bronze

Mary Orradre

J.K. Thille Ranches

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California Beef Council

California Certified Organic Farmers Foundation

California Department of Food and Agriculture

California Farm Bureau Federation

California Milk Advisory Board

California Pork Producers Association

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Farm Credit West, Fresno Madera Farm Credit,
Golden State Farm Credit & Yosemite Farm Credit

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Debbie and Ray Jacobsen

The James G. Boswell Foundation

Bob Johnson

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California Cherry Advisory Board
California Cotton Growers Association
California Dried Plum Board
California Egg Farmers
California Food Land & People
California Grown
California Pear Advisory Board
California Strawberry Commission
California Walnut Board
Certified Farmers' Markets of Sacramento
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Steve Moore Farms
Sun-Maid Raisins
Trinity Fresh Food for Life
Tulare County Farm Bureau
The Wonderful Company
Yosemite Farm Credit

NOTES

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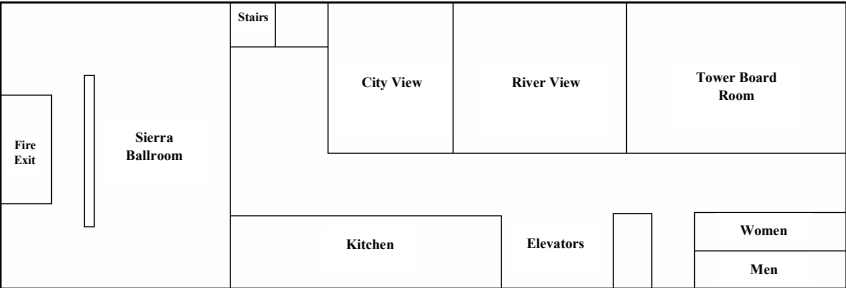
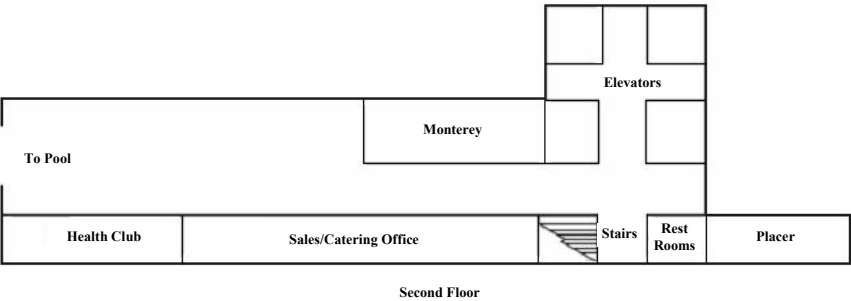
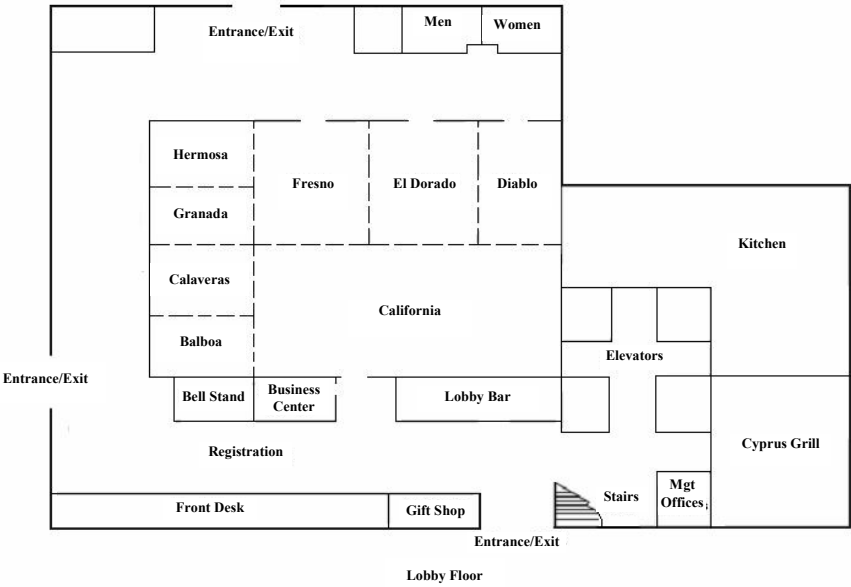


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MAP OF HOTEL



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