

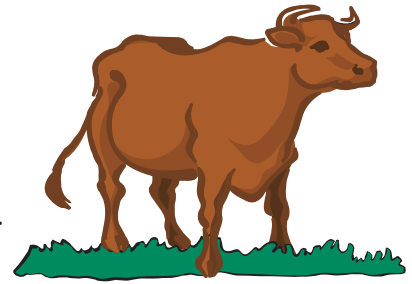
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Where Does It Come From?

Beef Background

We get meat from beef cattle and milk from dairy cattle.

Although females from all cattle breeds produce milk and meat, some cattle are better at giving milk, and some are better at providing meat.



The first step in beef production is raising the calves that will become meat. In a cow/calf operation, the farmer keeps cows for the calves that they will produce. After she is bred, the mother cow carries the developing baby calf for 9 months, a little longer than one school year. At birth, the average calf will weigh 60–100 pounds. Newborn calves grow by drinking milk from their mothers, and soon they begin eating green grass from pastures. Calves are weaned off of milk when they are six to ten months old and weigh between 450 and 700 pounds. During the winter, beef cattle stay in feedlots and eat hay and grain. Sometimes they graze on wheat fields before it is time to let the wheat grow tall.

When the calves are big enough (about 800 pounds) they are sold to feedlots, where they are fed a special diet to gain weight quickly. This is often called the finishing phase of beef production. Most cattle spend four to six months in a feedlot before they reach market weight, which is typically 1200 to 1400 pounds, reached around 18 to 22 months of age.

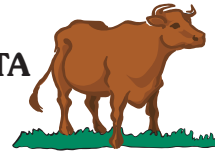
From beef cattle we get steaks and roasts and hamburgers. We also get by-products like leather for shoes, belts, baseball gloves, and footballs. Gelatin in products such as ice cream and yogurt are made from the bones of cattle. Even chewing gum has an ingredient that comes from a cow. Here are some other products we get just from the fats and proteins produced by cattle:

makeup	detergent	floor wax
crayons	toothpaste	perfume

Cattle and calves for beef are produced in every state in the nation. They can be raised in many different climates and on many different kinds of land. In the West, cattle are often grazed on land that cannot be used for other purposes. This is land that erodes easily or is too rocky or dry for growing crops. As long as the beef producer doesn't keep the animals for too long on one section of land, grazing animals help keep this land healthy. They fertilize the land with their manure while their hooves break up the surface of the soil so tender grass can poke through.

CATTLE AND CALVES DATA

Inventory, January 1, 2015
Thousand Head



Alabama	1,220
Alaska	10
Arizona	880
Arkansas	1,640
California	5,150
Colorado	2,600
Connecticut	47
Delaware	17
Florida	1,700
Georgia	1,040
Hawaii	135
Idaho	2,300
Illinois	1,140
Indiana	870
Iowa	3,900
Kansas	6,000
Kentucky	2,060
Louisiana	790
Maine	85
Maryland	185
Massachusetts	38
Michigan	1,140
Minnesota	2,330
Mississippi	910
Missouri	4,000
Montana	2,500
Nebraska	6,300
Nevada	435
New Hampshire	30
New Jersey	28
New Mexico	1,340
New York	1,450
North Carolina	800
North Dakota	1,650
Ohio	1,250
Oklahoma	4,600
Oregon	1,300
Pennsylvania	1,530
Rhode Island	5
South Carolina	335
South Dakota	3,700
Tennessee	1,730
Texas	11,800
Utah	780
Vermont	260
Virginia	1,470
Washington	1,150
West Virginia	370
Wisconsin	3,500
Wyoming	1,300
US (Total)	89,800

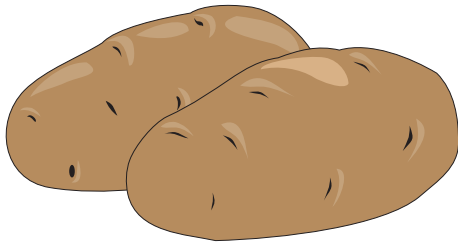
Source: USDA-NASS. (2015). *Cattle*. Retrieved from www.nass.usda.gov

Name: _____

Where Does It Come From?

Potatoes Background

The potato is not a root but a part of the underground stem that stores food reserves for the plant. The roots collect more water and nutrients than the growing potato plant can use at one time.



The plant stores the excess food in oval packages, called tubers (the potatoes). When the greenery starts to wither and turn brown, the potatoes are ready to harvest. Potatoes grow best in cool weather and are an important crop in mountainous parts of the country, where the growing season is short.

Potatoes produce more pounds of protein per acre than rice or wheat, and they are a good source of potassium and B vitamins. The average American eats about 125 pounds of potatoes and potato products each year.

Potatoes were domesticated by ancient tribes living in the Andes Mountains of Bolivia and Peru between 10,000 and 7,000 years ago. Archaeologists have found pictures of potato plants in designs on ancient pottery. Andean tribes preserved potatoes by trampling and drying them.

Even though potatoes were first grown in South America, people in North America did not start eating them until after they became a popular food in Europe. European explorers carried potatoes from South America to Europe in 1570. About 150 years later, the rulers of several European countries ordered their people to start growing potatoes. In Ireland, potatoes became the main food for the people. In the 1840s, disease wiped out the potato crop in Ireland for two years in a row. The resulting famine caused many Irish people to move to America.

Today, most of the world's potatoes today are grown in Asia. Potatoes are grown in all 50 of the United States and are a common truck crop. A truck crop is grown on a farm and taken to the market by truck.

Before they go to market, potatoes are graded according to size and quality. The price of the potato depends on how it looks and how much it weighs.

From potatoes we get some of our favorite foods – French fries, mashed potatoes, potato chips and more.

POTATOES DATA

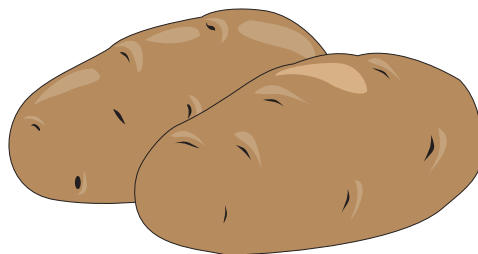
Production, 2014

1,000 cwt*

Arizona	1085
California	15,694
Colorado	23,735
Delaware	348
Florida	7,032
Idaho	135,920
Illinois	2,656
Kansas	1,394
Maine	15,150
Maryland	874
Massachusetts	1248
Michigan	15,725
Minnesota	16,800
Missouri	2,133
Montana	3,616
Nebraska	6,438
New Jersey	428
New York	4,424
North Carolina	2,835
North Dakota	24,255
Ohio	420
Oregon	22,562
Pennsylvania	1,404
Rhode Island	123
Texas	6,798
Virginia	1,125
Washington	101,475
Wisconsin	27,090
Other States	3,906
US Total	446,693

* A unit of weight in the US Customary System that is equal to 100 pounds (cwt)

Source: USDA-NASS. (2015). *Crop Production 2014 Summary*. Retrieved from www.nass.usda.gov

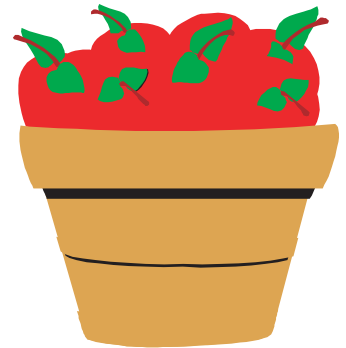


Name: _____

Where Does It Come From?

Apples Background

Scientists say apples have been around for 750,000 years. The first apple orchard in North America was planted in Boston, Massachusetts in 1625. As our country was settled, nearly every farm grew some apples. Most of the early varieties would be considered poor quality today. Of nearly 8,000 varieties known around the world, about 2500 are grown in the United States. However, only about 100 varieties are grown commercially, meaning you can buy them at a grocery store or find them in processed products like juice or apple sauce.



Apples come in lots of colors and shapes. Each apple is loaded with minerals, vitamins, and fiber. Apples are classified as pome fruits because they have leathery seeds embedded in the core of the fruit similar to pears, another pome. The average apple tree will bear fruit in three years, with full production coming in eight to ten years. A standard apple tree lives an average of 100 years.

Growing an apple crop takes all year. In the winter, while the trees are dormant, apple growers begin pruning—clipping off limbs and branches to let the sunshine in. Pruning helps the tree produce better fruit.

About the time that frost ends in spring, the buds begin to swell. With the opening of the “King” blossom (the largest and centermost of the five blossom clusters), it is time for pollination to begin. Bee colonies rented from beekeepers must be moved in quickly. Sunny mild days are needed during bloom to encourage strong bee activity. Apples need more than one variety of pollen for the cross-pollination that ensures good fruit set.

Fruit size and firmness are affected by the amount of moisture apple trees receive in mid-summer. If the weather is too dry, producers must irrigate.

August is the last growing month before the apples begin to ripen. Red apples need cool nights during harvest to trigger production of an enzyme that increases the amount of color or “blush.” Apples bruise easily and must be picked by hand. Picking begins around the end of August and ends in October.

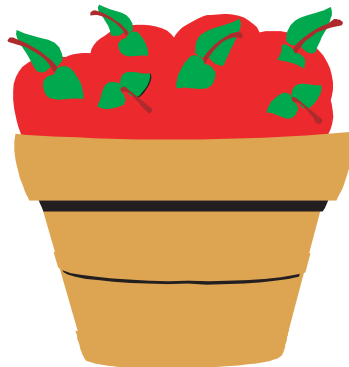
Besides fresh apples for eating, apples give us applesauce, apple cider, apple juice, apple pie, and other delicious baked treats.

APPLES DATA

Total Production, 2014
Million Pounds

Arizona	7.1
California	230.0
Colorado	7.3
Connecticut	17.6
Idaho	68.0
Illinois	20.6
Indiana	17.0
Iowa	3.2
Maine	26.1
Maryland	41.4
Massachusetts	30.0
Michigan	1000.0
Minnesota	19.4
Missouri	21.2
New Hampshire	13.3
New Jersey	36.0
New York	1260.0
North Carolina	95.0
Ohio	47.0
Oregon	140.0
Pennsylvania	478.0
Rhode Island	1.7
Tennessee	4.7
Utah	19.5
Vermont	29.4
Virginia	195.0
Washington	7,300.0
West Virginia	82.0
Wisconsin	40.7
US Total	11,251.2

Source: USDA-NASS. (2015). *Noncitrus Fruits and Nuts 2014 Preliminary Summary*.
Retrieved from www.nass.usda.gov

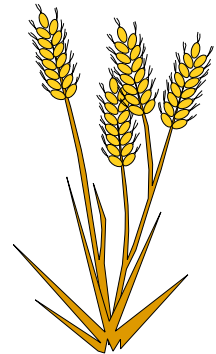


Name: _____

Where Does It Come From?

Wheat Background

Wheat is one of the oldest foods known to man. There are six classes and more than 30,000 varieties of wheat. The six classes—hard red winter, hard red spring, soft red winter, durum, hard white, and soft white—are designated by the hardness and color of the wheat kernel and the growing season of the wheat plant.



Flour from soft wheat makes tender pastries, while hard wheat is higher in the protein (gluten) needed to make bread rise when yeast is added. Hard wheat flours provide a variety of bread products. Soft wheat is used to make crackers, cookies, cereals, cakes and pancakes. Durum is the hardest of the wheats, and it is commonly used to make pasta. Red and white wheats are differentiated by the color of their kernels, not the color of the flour that they produce. The bran, or the outer layer of the wheat kernel, contains the pigment that gives red wheat its color. The bran is included in whole wheat flours but not in all-purpose flour or cake flour. Wheat is a staple food, and it can even be used to make wallpaper glue and other building products.



Since there are so many varieties of wheat, it can be grown in many different climates. Somewhere in the world wheat is being harvested every month of the year. Spring wheat is planted in the spring and harvested in the late summer or fall. Winter wheat is planted in the fall (before September in the northern United States and through October in southern regions) and harvested the following spring or summer. Winter wheat sprouts and grows in the fall until a winter freeze occurs. It then goes dormant until spring, when it will grow and mature until harvest. Winter wheat is harvested in May in the southern regions, and harvest continues through July in the north.

Too much or too little rain can create problems for wheat farmers. If there is too much rain, spring wheat may rot before sprouting. If planting is delayed because the ground is too wet, spring wheat may not mature. However, if wheat does not have enough moisture early in the season, it will grow weak, and the wheat head won't produce plump kernels. Too much rain around the time of harvest can cause wheat kernels to sprout or mold, reducing quality.

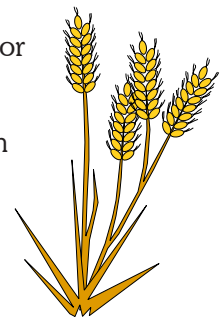
WHEAT DATA

Production, 2014
Thousand Bushels*

Alabama	15,525
Arizona	8,692
Arkansas.....	24,885
California	17,025
Colorado	89,812
Delaware	5,400
Florida	390
Georgia.....	11,270
Idaho	93,717
Illinois	44,890
Indiana	25,460
Iowa	735
Kansas	246,400
Kentucky	36,210
Louisiana	9,300
Maryland.....	17,500
Michigan	35,890
Minnesota	66,468
Mississippi.....	12,470
Missouri	42,920
Montana	209,470
Nebraska	71,050
Nevada	1,050
New Jersey	1,325
New Mexico	2,940
New York	5,985
North Carolina	44,660
North Dakota	347,068
Ohio	40,330
Oklahoma	47,600
Oregon	44,444
Pennsylvania	9,750
South Carolina	11,440
South Dakota	131,260
Tennessee	31,350
Texas	67,500
Utah	5,882
Virginia	17,680
Washington	108,460
West Virginia	448
Wisconsin	16,250
Wyoming	4,750
US Total	2,025,651

* A unit of measurement in the US Customary System that is equal to 64 pints or the equivalent weight. A bushel of wheat equals 60 pounds.

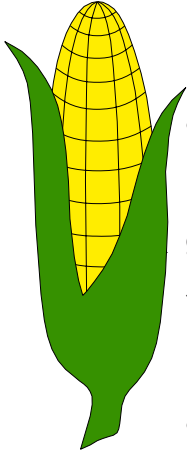
Source: USDA-NASS. (2015). *Crop Production 2014 Summary*. Retrieved from www.nass.usda.gov



Name: _____

Where Does It Come From?

Corn Background



The corn plant is an American native. It was first grown by farmers in Mexico around 7,000 years ago.

Corn is an annual plant that grows seven to ten feet tall. It is actually a type of grass. Strong roots called prop roots help support the cornstalk. A tassel grows at the top and contains hundreds of small flowers that produce pollen.

The different types of corn include dent corn, flint corn, sweet corn, popcorn, and flour corn. Dent corn is commonly called “field corn.” This is the most widely grown type of corn in the United States, and it is the type that is processed into thousands of different products and used as animal feed. Producers use a large part of the dent corn crop to feed cattle, hogs, sheep, and poultry. Sweet corn, popcorn, and flour corn are used for human food. The number of bushels of corn produced in the United States measures more than double that of any grain crop, and the United States produces more corn than any other country.

Corn is planted in the early spring using a corn planter. The machine drops the kernels into rows and then presses the soil around each kernel. Before planting, the planter places fertilizer in the soil. The rest is up to the weather. Rain is extremely important because the corn plant needs a lot of water to grow.

Sometime between late September and November the corn will be ready to harvest. Corn is harvested by a large combine. The machine cuts off the corn plant, removes the ear of corn, and separates the kernels from the corn cob. Parts of the corn plant are left in the field to protect the soil for the next year.

There are more than 3,500 different uses for corn products, and more uses are being found each day. Corn makes oil, syrup, cereal, starch and more than 1,000 other products you can buy in the grocery store. Corn kernels are used to make fructose, a liquid sugar used to sweeten soda pop and baked goods. Cornstarch is also made from corn. Corn can be used to produce biodegradable plastic and packaging materials, reducing the amount of waste added to landfills. Ethanol is also made from corn and used as fuel for cars, trucks, and buses.

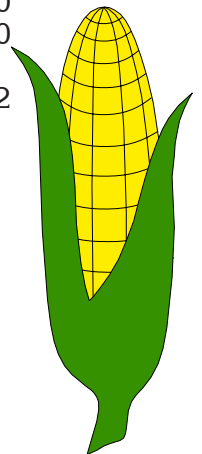
CORN DATA

Production, 2014
Thousand Bushels

Alabama	45,315
Arizona	5,880
Arkansas	99,110
California	15,675
Colorado	147,460
Delaware	33,600
Florida	5,400
Georgia	52,700
Idaho	16,000
Illinois	2,350,000
Indiana.....	1,084,760
Iowa	2,367,400
Kansas	566,200
Kentucky	225,940
Louisiana	71,370
Maryland	75,250
Michigan	355,810
Minnesota	1,177,800
Mississippi	89,725
Missouri	628,680
Montana	7,500
Nebraska	1,602,050
New Jersey.....	12,403
New Mexico	9,360
New York.....	100,640
North Carolina.....	102,960
North Dakota	313,720
Ohio	610,720
Oklahoma	42,630
Oregon	7,410
Pennsylvania	158,620
South Carolina	32,760
South Dakota	787,360
Tennessee.....	141,120
Texas	294,520
Utah	4,480
Virginia	50,750
Washington	23,650
West Virginia	5,364
Wisconsin	485,160
Wyoming	8,280
US Total	14,215,532

* A unit of measurement in the US Customary System that is equal to 64 pints or the equivalent weight. A bushel of corn equals 56 pounds.

Source: USDA-NASS. (2015). *Crop Production 2014 Summary*. Retrieved from www.nass.usda.gov

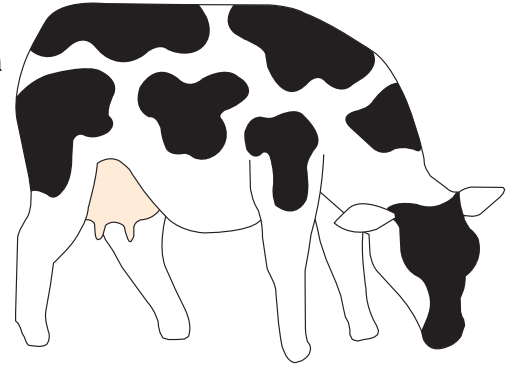


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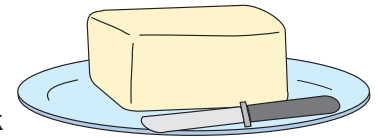
Where Does It Come From?

Milk Background

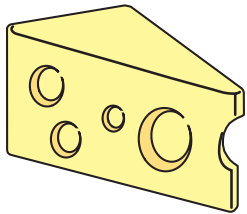
Just as beef cattle are raised mostly for their meat, dairy cattle are raised for their milk. The main breeds of dairy cows in the United States are Holstein, Jersey, Guernsey, Brown Swiss, and Ayrshire. Some breeds produce more milk than others, and some produce richer milk than others. Holsteins are the most common. They produce large quantities of milk, and their distinct black and white coloring makes them easy to recognize.



A dairy cow weighs about 1,500 pounds. The average cow spends 6–10 hours a day eating, and consumes about 90 pounds of food. She may eat pasture plants, hay (dried grass or alfalfa), or silage (chopped green grasses or other plants), and some grain (corn, barley, oats, etc.). She drinks 25–50 gallons of water each day. That's nearly a bathtub full. Cows that eat only pasture plants produce less milk than those supplemented with more concentrated and high-energy feeds like grains. A high-producing cow can give more than 100 glasses of milk a day.

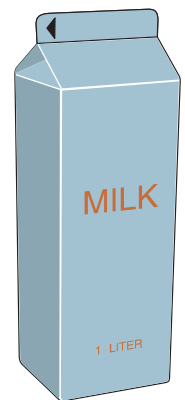


Cows make milk to feed their calves, but they are such big animals that they make much more milk than a calf needs. A dairy cow must have one calf a year, or she will stop producing milk. The cows must be milked twice a day and are sometimes milked three times a day.



Dairy farmers are careful to keep the milk clean and avoid exposing it to the open air, which would contaminate it. The cow's udder is washed before she is milked to keep the milk clean.

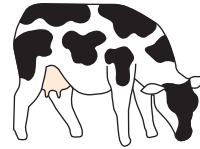
Before modern milk delivery, people had to take their cows with them when they traveled if they wanted milk. Today a refrigerated tanker truck picks up milk from the dairy and delivers it to the milk processing plant. At the dairy plant, the milk is pasteurized to kill any disease-causing bacteria before it is sold



Milk can be processed into many different foods and dairy products, including butter, chocolate milk, ice cream, yogurt, cheese, and more.



MILK DATA
Total Production, 2014
Million Pounds



Alabama	117
Alaska	3
Arizona	4,489
Arkansas	105
California	41,256
Colorado	3,328
Connecticut	370
Delaware	94
Florida	2,383
Georgia	1,568
Hawaii	30
Idaho	13,431
Illinois	1,830
Indiana	3,830
Iowa	4,607
Kansas	2,932
Kentucky	1,070
Louisiana	206
Maine	606
Maryland	972
Massachusetts	230
Michigan	9,164
Minnesota	9,138
Mississippi	186
Missouri	1,349
Montana	298
Nebraska	1,165
Nevada	639
New Hampshire	272
New Jersey	127
New Mexico	8,057
New York	13,463
North Carolina	935
North Dakota	341
Ohio	5,448
Oklahoma	779
Oregon	2,514
Pennsylvania	10,552
Rhode Island	17
South Carolina	264
South Dakota	2,023
Tennessee	765
Texas	9,610
Utah	2,131
Vermont	2,606
Virginia	1,742
Washington	6,336
West Virginia	152
Wisconsin	27,572
Wyoming	128
US Total	201,231

Source: USDA-NASS. (2015). *Milk Production, Disposition, and Income 2014 Summary*. Retrieved from www.nass.usda.gov