



Agricultural Literacy Week

New York Agriculture in the Classroom

Educator Resource Guide 2017

Dear Educator,

Agricultural Literacy Week is an exciting time of celebration each year – it is a time of anticipation as we near spring planting and a time to rejoice in the beauty and bounty for all that grows in our state. New York agriculture is thriving and there are many opportunities to connect schools to your local food systems, and New York Agriculture in the Classroom is excited to partner with you to help increase the agricultural literacy of your students.

We know that you watch your students grow and evolve during the school year, just as a grape farmer does with their grapevines over the years. New York ranks third in grape production, making grapes a valuable and important crop for our state. 75% of grape production in our state is devoted towards grape juice and products made from grape concentrate, and the other 25% of grape production is for wine. Grapes must be a vibrant and ever evolving industry, which adapts to new technology while caring for the same grapevines that may have been on a farmer's land for over 100 years. The wine and grape industry is helping communities blossom by starting businesses, career opportunities, and even new majors at local universities across the state.

Thank you for inviting a volunteer to read in your classroom, and starting the important conversation about food and agriculture with your students. We hope that you find the conversation about grapes and agriculture a valuable asset to your curriculum. Take pride in knowing that your students are amongst 52,000 others to learn, experience, and taste grape production this year.

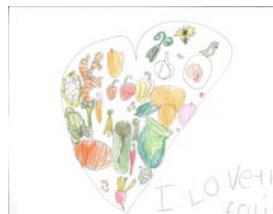
Sincerely,
Katie Carpenter
Director, New York Agriculture in the Classroom

2017 Agriculture in the Classroom Opportunities



Educator Workshops

Learn how to incorporate agriculture, food, and school gardens into your classroom. Leave with curriculum, books, tools, and CTLE professional development hours.



I Love NY Agriculture Art & Writing Contest

Engage your student's creative minds through art and agriculture based around the theme: Food, Farms, & Me!
Entries due April 17, 2017.

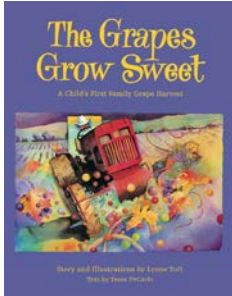


National Agriculture in the Classroom Conference

Be part of the New York delegation to the National AITC Conference in Kansas City, MO. Connect with over 400 teachers from June 20-23, 2017. Contact us today!



The Grapes Grow Sweet



Grade Level:

K-3

Common Core 2nd Grade ELA

Standards Met:

RL.2.7, RL.2.11,
RI.2.3, RI.2.4, RI.2.9

Time:

30 minutes

Materials:

The Grapes Grow Sweet book, 2-3 oz. cups per student, 100% grape juice, 100% white grape juice.

Extensions:

For related lessons and learning extensions please visit:
agclassroom.org/ny

Helpful Hints and Presentation Preparation

- Read the book and activity plan several times before you present to your classes.
- If you feel uncomfortable saying the word “wine” as written in the book, please feel free to say the word “juice” in its place.
- On pages 10 and 13 of this book, you will notice that Julian is riding double with his mother on the tractor. You may wish to note on those pages that this is not common practice and dangerous.
- One bottle of grape juice will serve two classrooms. Students should only need half a 3 oz. cup filled with grape juice, and half a cup filled with white grape juice.
- If possible, pre-pour the grape juice and place on trays.
- Don't forget to give this Educator Resource Guide to the teacher before you leave!

Introduction (5 minutes)

1. Introduce yourself; explain your relationship to agriculture, and why it is important to you.
2. Explain the plan for your time together: We will be learning about how grapes are grown, two different varieties of grapes used to make juice, and taste-testing grape juice.

Reading Aloud (10 minutes)

Read *The Grapes Grow Sweet* by Lynne Tuft to the class. Add further explanation to the illustrations throughout the story.

Lesson and Activity (15 minutes)

Background:

Grape production is an important industry in New York, worth almost \$5 billion. There are 1,631 family owned vineyards in our state, vineyards very much like the one Julian is growing up on in this year's book. Grapes are a crop that require personal attention, care for each grapevine during every season of the year, and are very labor intensive.

75% of the grapes produced in New York are used as juice, and the most popular juice grape grown is the Concord grape – an American variety created in 1849, known for its juice and bold, sweet, and tangy flavor. Concord grapes thrive in chilly areas near large bodies of water, making the Lake Erie Grape Belt one of the most productive growing regions in the United States. Many farmers send their grapes to Welch's to be made into grape juice concentrate. Farmers have less than 8 hours from the time the grapes are picked to get their truckload to Welch's, ensuring that it's only hours from the time a grape is picked until it is pressed into juice. From there, Welch's makes juice and other products from the grape concentrate to be shipped to stores across the country – all from New York grown grapes!



Lesson Plan & Extension Activities

Lesson Procedure

1. Ask students to think about the last time they ate a grape. Was it for a snack? What color was it? Did it have a seed? What did it taste like? Explain that there are many different varieties of grapes, all used for many purposes.
2. Explain that today we are going to try two different types of grape juice. They will be passed out, and we are going to try one at a time as a group. After we have tried both juices, we are going to compare and contrast on a Venn diagram to find what was similar and what was different.
3. Pass out the pre-poured grape and white grape juice, one of each to every student.
 - Starting with the grape juice, ask the students to observe the color, thickness, and smell. Then allow them to taste the juice.
 - Move on to the white grape juice, following the same procedure.
4. Draw a Venn diagram on the Smart board (or flipchart, etc.), labeling each larger section “grape” or “white grape”, and the middle as “the same”. Ask the students for words to describe what was unique or different about each juice, and what was similar. Write their answers in the Venn diagram.
5. Explain the difference between the grapes that make each juice:
 - Concord: Dark purple in color, sweet, juice grapes. (Plus additional information from the lesson background.)
 - Niagara: Sometimes known as a “White Concord”, lots of flavor, ripens before ConCORDs, used for juice and jelly, fruity flavor
6. Ask the students to vote for their favorite juice. Have students raise their hands for either grape juice, or white grape juice. *Optional: After the votes have been counted create a bar graph showing the vote results.*

Program Conclusion

- Ask the students to name one grape variety grown in New York.
- Ask students to name one difference, and one similarity between grape and white grape juice.



Grapes post-harvest. Photo courtesy of NY Wine & Grape Foundation.

Lesson Extensions

- After deciding their favorite juice have your students create a marketing campaign with print advertisement, a slogan, and commercial.
- The machinery used for harvesting grapes is created specifically to drive above grapevine rows. Visit our website for videos, photos, an engineering lesson, and guided questions meeting STEM standards.
- Grape farmers have essential jobs during each season of the year to ensure a grape crop. Find a sequencing activity on our website.
- Have your students identify the major grape-growing regions around the world, map their latitude and longitude, and identify significant trends.

Common Core Domain Connections

Kindergarten

Plants
Farms
Seasons & Weather
Taking Care of the Earth

1st Grade

Animals & Habitats
A New Nation
Early American Civilizations

2nd Grade

Cycles in Nature
Insects
Human Body

Did You Know?

A grape won't grow from seed. New grapevines must be propagated and transplanted.



Grape harvester. Photo courtesy of NY Wine & Grape Foundation.

Special Thanks & Appreciation



New York Agriculture in the Classroom would like to give special recognition and a sincere thank you to Jim & Rosie Joy of JM Joy Farms, LLC in Fredonia, NY. Their passion and love for growing Concord grapes and educating youth about agriculture is effervescent. We appreciate you inviting us to your farm, sharing your family's 100 year history of grape production, and ensuring that every student has an opportunity to taste Welch's grape juice and to be part of your family's tradition.



A special thank you to Welch's and the National Grape Cooperative for their assistance in procuring over 2,700 bottles of grape and white grape juice. With over 1,000 family farms at the core of your company, we are proud to share your story and juice as a product of New York agriculture.

Did You Know?

Cornell University is home to one of the world's best programs for viticulture and enology (the studies of grape cultivation and wines). Have your students taste many different varieties of grapes noting their favorite qualities of each, and play the role of a scientist to imagine their best grape.

Vocabulary

Grapevine – A climbing plant on which grapes grow

Bloom – A flower

Blossom – A flower or mass of flowers

Grape – A berry, growing in clusters on a grapevine, eaten as fruit

Cluster – A group of similar things positioned or occurring closely together

Vineyard – A plantation of grapevines

Pucker – Tightly gather or contract into wrinkles or folds

Gondolas – An open freight container with low sides for transporting bulk freight

Harvest – The process or period of gathering in crops

Haul – Using a vehicle to pull an attached trailer or load behind it

Bunch – A number of things, typically of the same kind, growing or fastened together

For additional vocabulary with photos, visit our Quizlet at agclassroom.org/ny.



Mission: To foster an awareness, understanding, and appreciation of how we produce food, fiber, and natural resources by engaging educators and students with agriculture and food systems.

Kennedy Hall
3rd Floor
Cornell University
Ithaca, NY 14853
nyaitc@cornell.edu
agclassroom.org/ny



Agriculture and Markets

