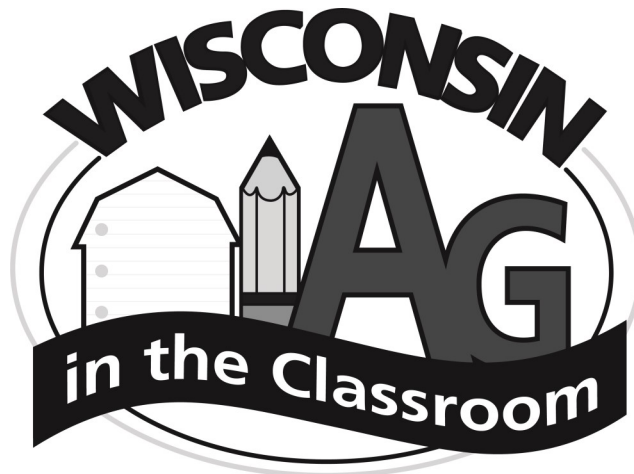


The ABC's and 1-2-3's of Agriculture

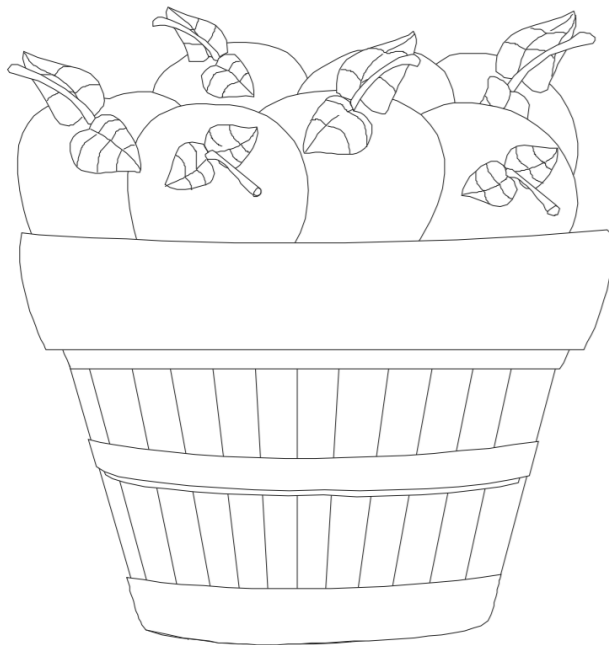


An activity book about agriculture for students to color and learn from! Thank you to National Ag in the Classroom, American Farm Bureau Foundation for Agriculture, and the many commodity and organizations information was taken from.

**Revised December 2020
www.wisagclassroom.org**

A

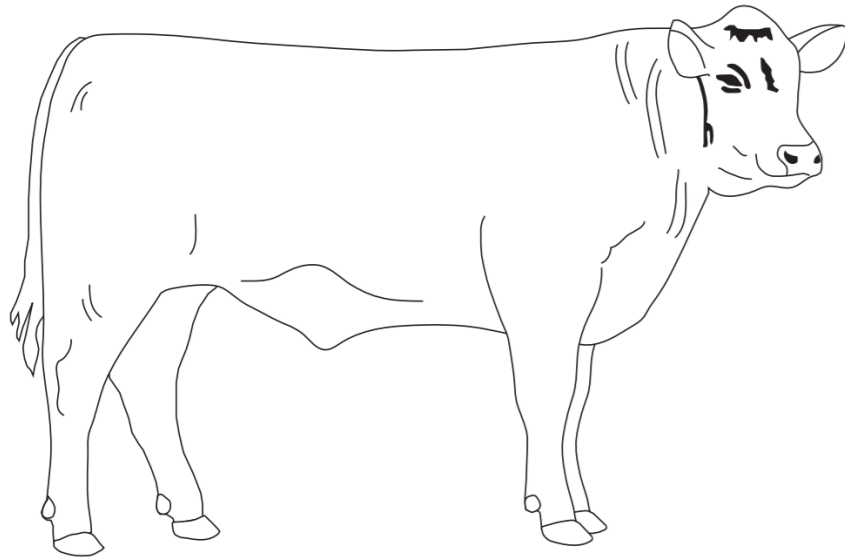
Apples— There are more than 2,500 varieties of apples grown in the United States. It takes around two pounds of apples to make an apple pie. It takes apple trees 4-5 years before they produce their first fruit. Apples have five seed pockets, or carpels. A bushel of apples weighs about 42 pounds. Some apple trees will grow over 40 foot high and live over 100 years. The top apple-producing states include Washington, New York, Michigan, Pennsylvania and California. To learn more, visit www.waga.org.

**1**

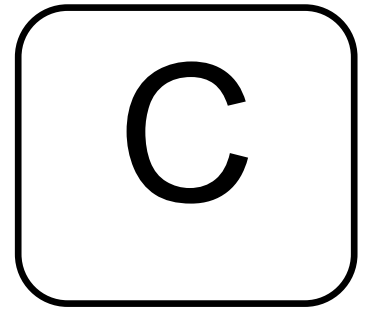
One U.S. farm feeds 166 people.

B

Beef— There are more than 70 recognized breeds of beef cattle in the United States. They include Angus, Hereford, Simmental, Limousin, Brangus, and Charolais. There are many beef ranches in Texas, Nebraska, Kansas, California and Oklahoma. There are 29 cuts of beef that are lean. There are many ways to raise beef including conventional, grass-fed, naturally-raised, and certified organic. To learn more visit www.beeftips.com.

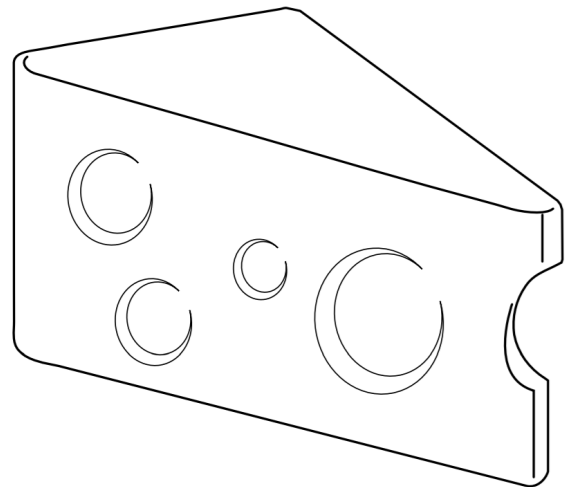
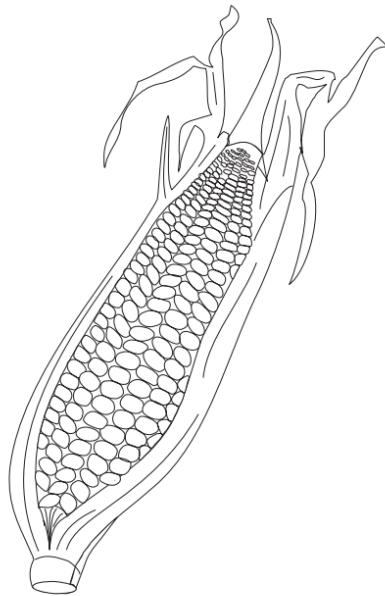
**2**

Farm and ranch families make up less than **2%** of the U.S. population.



Corn— There are four basic types of corn: Dent (or field), sweet, flint and popcorn. The majority type grown is dent and is used for livestock feed. Corn is also used to make aspirin, glue, lipstick, ethanol, wax paper, hand soap, toothpaste, diapers, fireworks, laundry detergent and much more! To learn more, visit www.ncga.com.

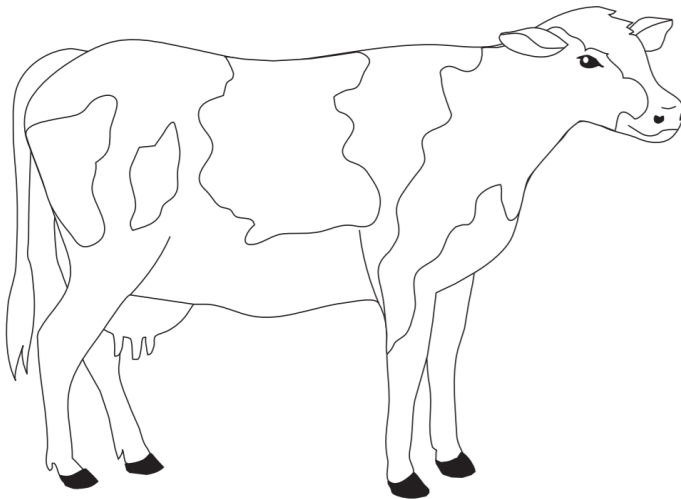
Cheese—If Wisconsin were ranked as a country, it would rank fourth in world cheese production. About 90% of Wisconsin milk is turned into cheese and 90% of Wisconsin cheese is sold out of state. We have over 1,200 licenses cheesemakers with 70 who are “Master Cheesemakers”. To learn more, visit www.wisconsincheese.com.



Americans consume more than **3 billion** pizzas annually! On any given day, one in eight Americans will eat pizza!

D

Dairy- Today, Wisconsin is home to more than one million dairy cows and a growing segment of goats and sheep. Dairy production is by far the largest agricultural sector in the state, generating \$43.4 billion annually for Wisconsin's economy. Dairy foods are a source of high-quality protein because they contain essential amino acids the body cannot make on its own. Dairy provides more than half of the calcium and vitamin D and 18% of the protein consumer by Americans, while the U.S. dairy industry's greenhouse gas footprint is only about 2% of the U.S. total. To learn more, visit <https://www.wisconsinmilk.com/>

**4**

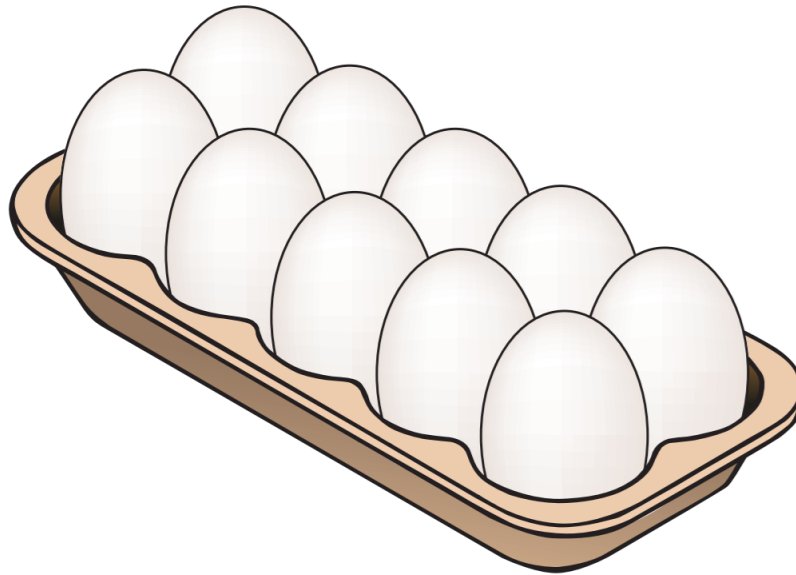
The farm share in a dollar food purchase is higher for food consumed at home, compared to food consumed away from home- \$.24 vs. \$.04.

E

Eggs—

A mature, female chicken is called a hen.

Hens will lay eggs. If there is a rooster with the hen, they may be fertilized and after 21 days, they will hatch. Eggs sold for consumers are not fertilized. Looking inside an egg to determine the stage of development is called candling. Candling is also used to determine quality and to check for cracks. The average American eats around 250 eggs each year! Learn more at www.aeb.org or www.incredibleegg.org



5

Apples have **five** seed pockets or carpels.

F

Floriculture- Floriculture is an international, multi-billion dollar industry that includes the production of bedding and garden plants, foliage plants, potted flowering plants, cut flowers, cut cultivated greens, and floriculture materials. Wisconsin's total floriculture, nursery and specialty crops generated \$231 million in sales in 2019. To learn more, visit <https://www.cfgw.org/>.

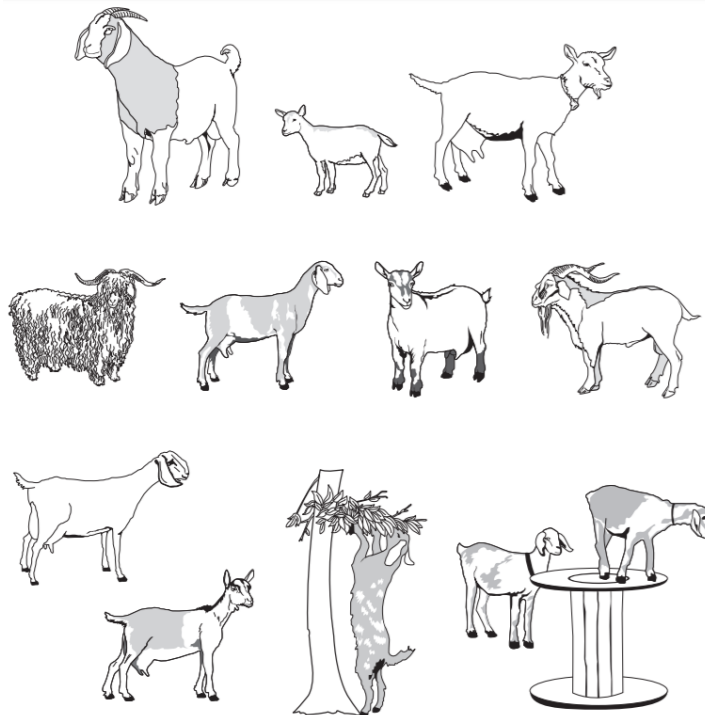


6

Dairy cows can smell up to **six** miles away.

G

Goats- There are eight major breeds of dairy goat. The male is called a buck, the female is a doe, and the offspring is a kid. Does are generally bred between August and March, and have one to four kids, five months later. Over the next ten months the doe will produce from 1/2 to 3 gallons of milk per day. The boer goat breed was developed in South Africa and is used for meat. The meat of a goat is called chevon or cabrito. It can be barbecued, baked, fried, broiled, and stewed. To learn more, visit www.wdga.org.



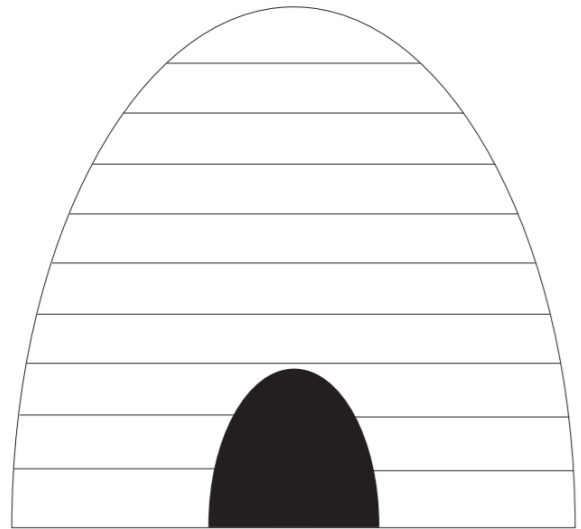
7

A pig can run a mile in **seven** minutes.

H

Honey and Bees-

A hive may have over 50,000 bees in it. Male bees are called drones and have very big eyes and round bodies. Female bees are called worker bees and the only ones that sting! A queen bee is made and not born. Worker bees give “royal jelly” to a honey bee which helps it grown into a large queen. On average, a hive will produce about 65 pounds of surplus honey each year. Research has shown that honey contains a wide array of vitamins, minerals, amino acids and antioxidants. To learn more visit, www.wihoney.org.

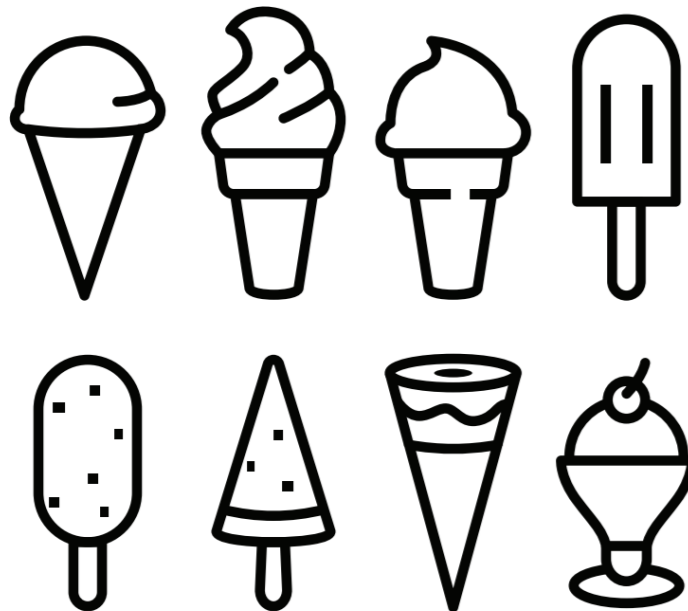


8

One of every **eight** people in the U.S. is food insecure.

I

Ice cream- The first ice cream sundae was served in Two Rivers, Wisconsin in 1881. George Hallauer, a customer at Edward C. Berner's soda fountain in Two Rivers asked Edward to top off his dish of ice cream with the chocolate sauce used for chocolate sodas. The new concoction caught on and was originally offered only on Sundays. It takes 12 pounds of milk to make one gallon of ice cream. To learn more, visit <https://www.wisconsindairy.org/>



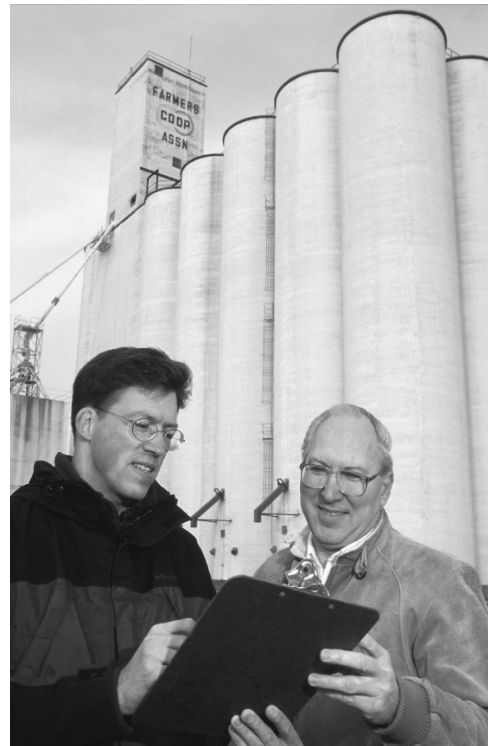
9

The United Nations estimates the world population will grow to **9.8** billion people by 2050.

J

Jobs- Agriculture has a variety and abundance of careers that fit within nine exciting career focus areas. Careers may have you using advanced equipment, creating new hybrid seeds, raising animals, managing people or designing new products and packaging.

The industry of agriculture can open up a world of possibilities, and the demand for professionals in every agricultural area is high. Worldwide, one of three work in agriculture. In Wisconsin, one in eleven work in agriculture. To learn more, visit <https://www.agclassroom.org/student/career/>



10

It takes **ten** pounds of milk to produce one pound of cheese.

K

Kinds of fruits- Apples have been grown in Wisconsin for over 150 years, but they certainly aren't the only fruit crop we grow. Consider the juicy gooseberry, strawberries, grapes, the 'luscious' pear, and the raspberry. Cranberries are Wisconsin's number one fruit and official fruit. To learn more visit, <http://www.wiscran.org/> and <https://fruit.wisc.edu/>



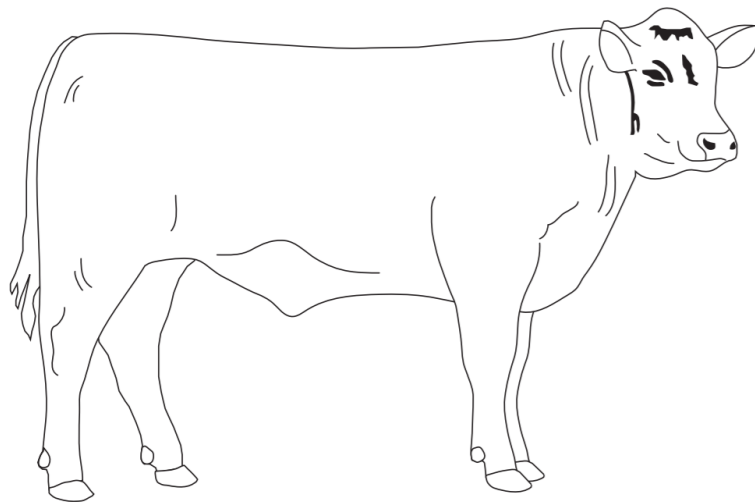
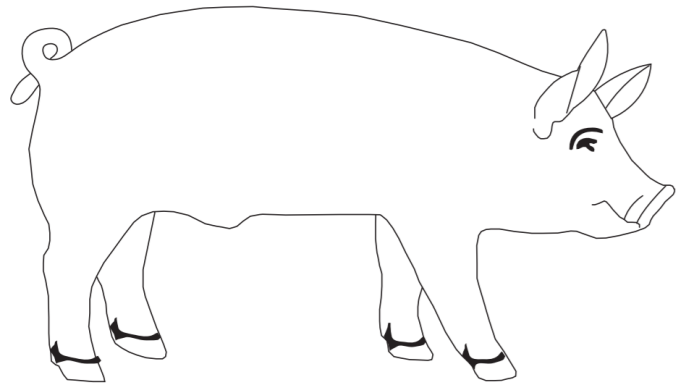
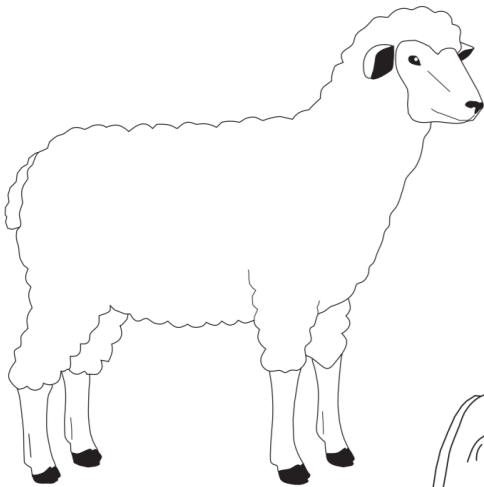
11

The bees' buzz is the sound made by their wings which beat **11,400** times per minute.

L

Livestock—

Livestock are animals that can be eaten, worn or used to make something. Beef cattle and calves, hogs, broilers (young chickens), and chicken eggs are also major contributors to the state's agricultural economy. Other livestock products produced in Wisconsin include honey, aquaculture, sheep and lambs, and turkeys. To learn more, visit <https://www.beeftips.com/>, <https://www.wppa.org/>, <https://wisbc.com/index.php>, and <https://fyi.extension.wisc.edu/youthlivestock/>



12

Almost **12%** of jobs in Wisconsin are related to agriculture.

M

Mink- Sleek with thick, chocolate brown fur, minks are related to the badger and skunk through the same weasel family. These "cousins" don't really resemble each other in body shape. The male minks are 23-28 inches long with a 9-inch furry tail trailing behind. They weigh an average of 3 pounds. Females are more petite. They only measure 18-22 inches and aren't as heavy. Mink's fur is a rich chocolate-brown. Their bushy tail can be slightly darker than the body fur color. To learn more, visit <https://furcommission.com/faq/>

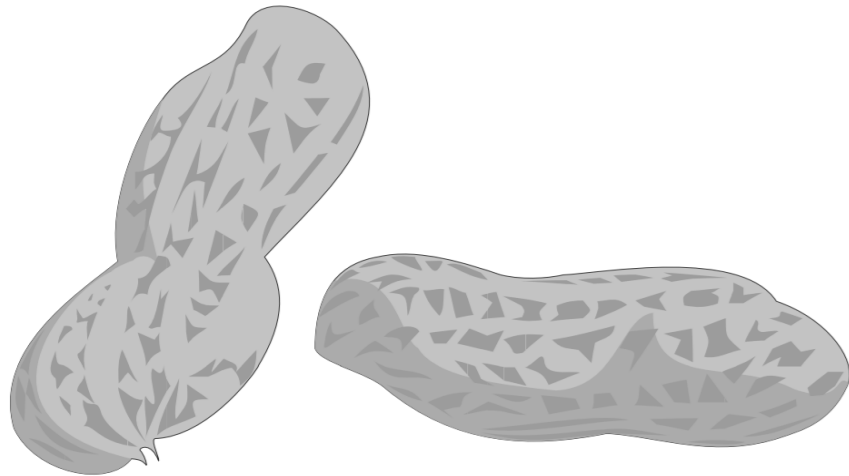


13

One egg has **13** important vitamins and minerals.

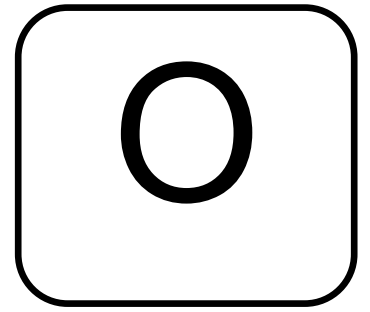
N

Nuts- The United States produces an abundance of tree nuts with California being the country's leading producer of tree nuts. Nearly 90 percent of each year's nut production is harvested from the California's orchards, including almost all almonds, pistachios and walnuts. Peanut butter, which by law must be 90% peanuts, is the leading use of peanuts produced in the U.S. To learn more, visit <https://www.nationalpeanutboard.org/> or <https://www.peanutsusa.com/>



14

Many Americans celebrate holidays with food, spending a total of nearly **\$14** billion each year for Independence Day, Halloween, Valentine's Day, Memorial Day and Thanksgiving.

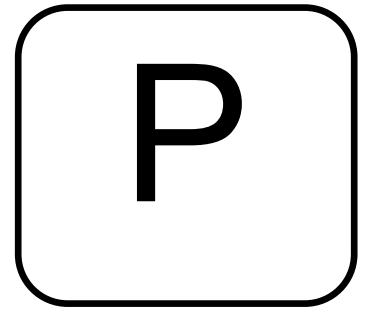


Orchards— An orchard is a type of farm where fruits and nuts are grown on trees and shrubs. Examples of orchard fruits are apples, pears, oranges, bananas, and cherries. Examples of orchard nuts are pecans, walnuts, and almonds. An apple orchard should live for up to 25 years! To learn more, visit <https://www.waga.org/Member-Orchards>



15

15% of your food dollar goes to the farmer! The rest goes to processing, wholesaling, distributing and retailing of food products.

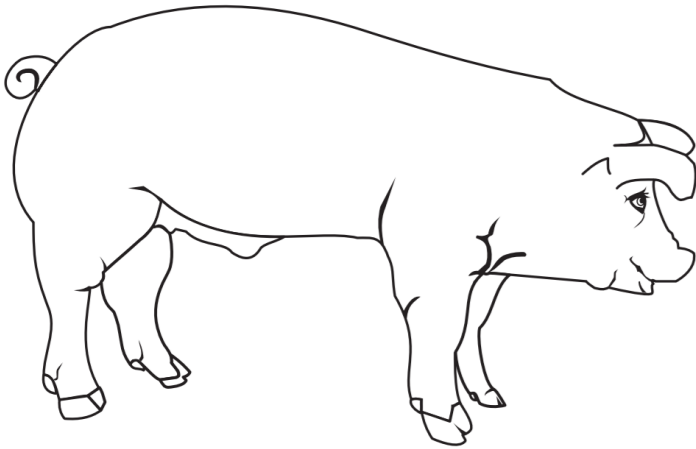


Pork—

Pork is the number one consumed animal protein in the world. There are 800,000 jobs in the pork industry, 55,000 pig farms in the U.S., and many products other than meat that we get from pigs! To learn more, visit <https://www.wppa.org/>

Pumpkins-

Pumpkin is a warm-season vegetable that can be grown throughout much of the United States. Besides being used as jack-o'-lanterns at Halloween, pumpkins are used to make pumpkin butter, pies, custard, bread, cookies and soup. To learn more, visit <https://web.extension.illinois.edu/pumpkins/growing.cfm>



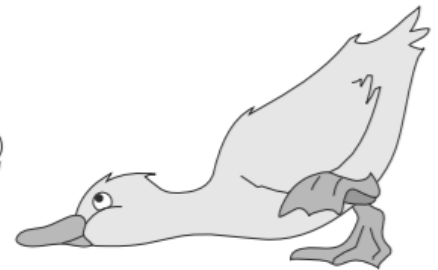
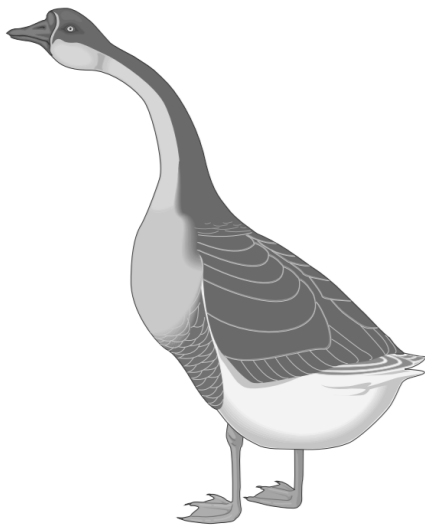
16

On average, an ear of corn has 800 kernels in **16** rows.

Q

Quack— Ducks and other Poultry!

Poultry is the term used to describe birds that are domestic, not wild, that are raised for their products, such as meat, eggs or feathers. Chickens, ducks and turkeys are common in the U.S. The average person consumes almost 100 pounds of poultry meat each year. To learn more, visit <https://www.incredibleegg.org/> , <https://www.eatturkey.org/> and <http://www.wipoultryegg.org/index.php>



17

Americans consume **17.3** billion quarts of popped corn each year.

R

Recycling— Recycling is important in agriculture and efforts have been made to reduce waste for animal and crop agriculture, in processing, and other segments of our industry. To learn more, visit <https://dnr.wisconsin.gov/topic/Recycling/agplastics.html>, <https://dnr.wisconsin.gov/topic/Recycling/banned.html> and <https://dnr.wisconsin.gov/topic/Recycling/Farms.html>

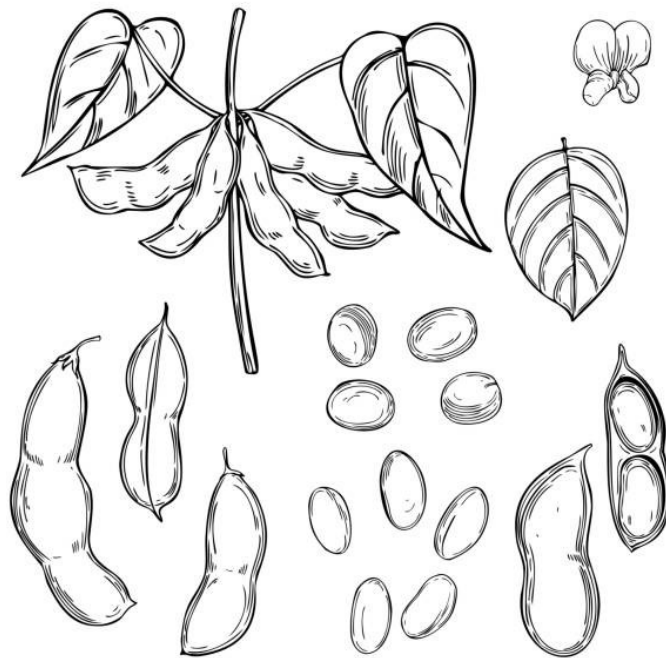


18

There are **18,000** farms in Wisconsin that raise soybeans.

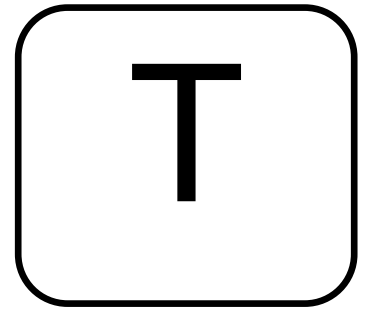
S

Soybeans- The bushy, green soybean plant is a legume related to clover, peas and alfalfa. Soybeans are typically planted in the late spring and when they flower, in the summer, they can produce up to 80 pods. Each pod contains 2-4 pea-sized beans, which are high in protein and oil. Soybeans are grown throughout the United States but the ideal planting locations are in the Midwest. Typically, in Wisconsin soybeans are planted in April/May and harvested in September/October. To learn more, visit <https://wisoybean.org/>

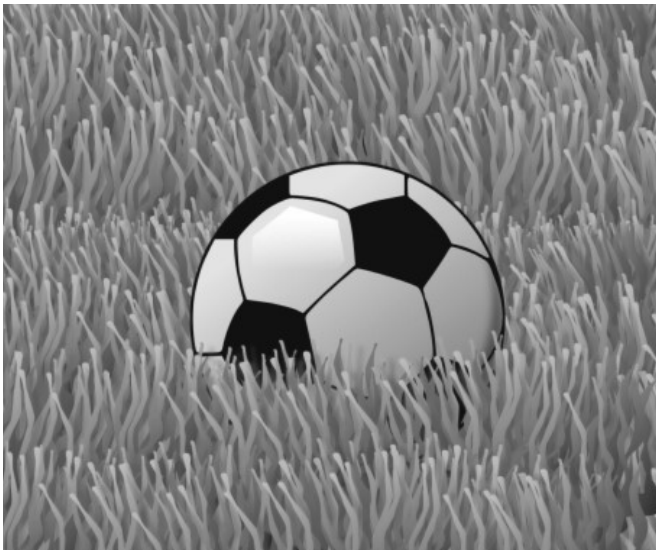


19

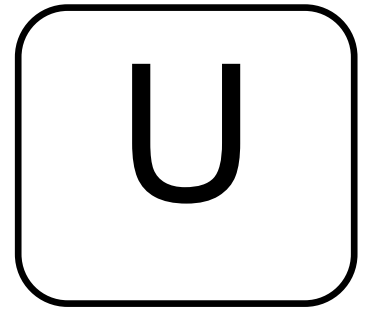
19% of corn farmers use Global Positioning Systems (GPS) which is a type of precision agriculture which help reduce inputs, lower costs and help the environment.



Turf- A covering of mowed vegetation plus the medium (soil) in which the grasses are growing. There are 1.2 million acres of turf in Wisconsin including sport fields, golf courses, parks and other venues. To learn more, visit <https://turf.wisc.edu/> or <https://wisconsinturfgrassassociation.org/>



Only **20%** of the USDA budget is spent on agricultural programs! The rest is used for food assistance, nutrition, conservation, forestry and other programs.

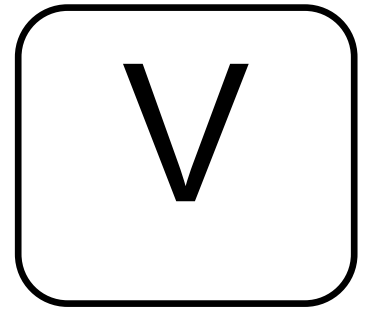


Urban Agriculture- Urban farms within cities, small towns, suburbs and the urban/rural fringe use creative approaches to intensively produce food in smaller spaces than those used for traditional agriculture. These farms not only provide fresh, nutritious food for local consumers through sustainable farming practices, they also benefit urban communities by greening the environment, and by revitalizing neighborhoods as local businesses. To learn more, visit <https://www.cias.wisc.edu/sua/>

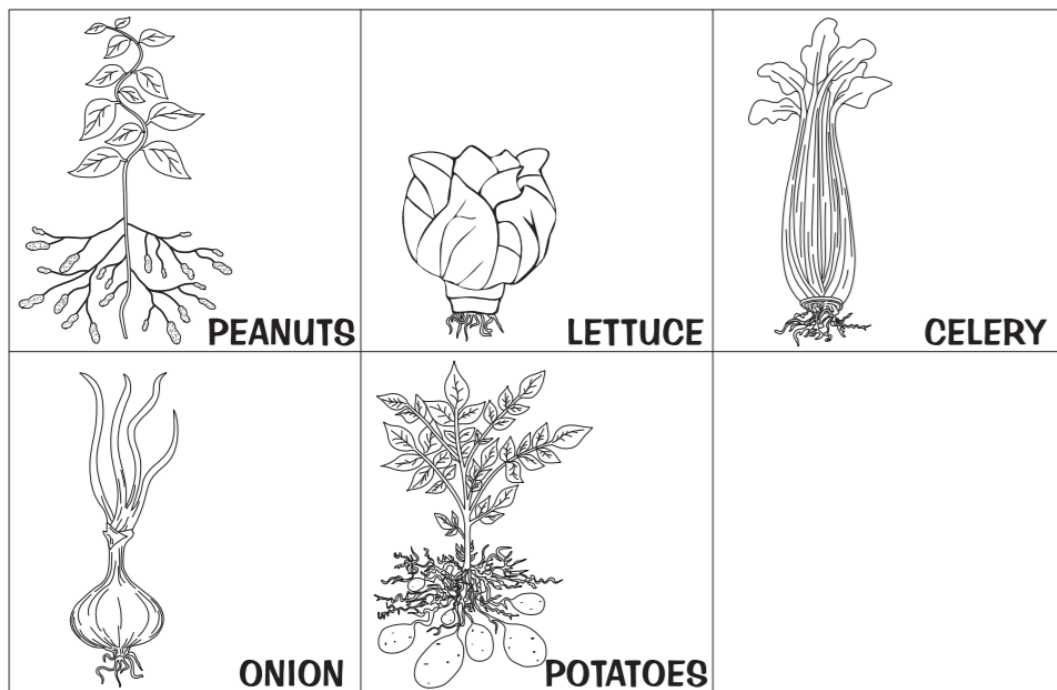


21

It takes more than **21** pounds of whole milk to make one pound of butter.



Vegetables- Wisconsin is one of the top states in the production of the major processing vegetables. We rank nationally in the production of snap beans, potatoes, sweet corn, carrots, green peas and other crops! To learn more, visit <https://wisconsinpotatoes.com/>, <https://www.wiberries.org/>, or <https://hort.extension.wisc.edu/topics/vegetables/>



22

The global populations is expected to increase by **2.2 billion** people by 2050, which means the world's farmers will have to grow about 70% more food than what is now produced.

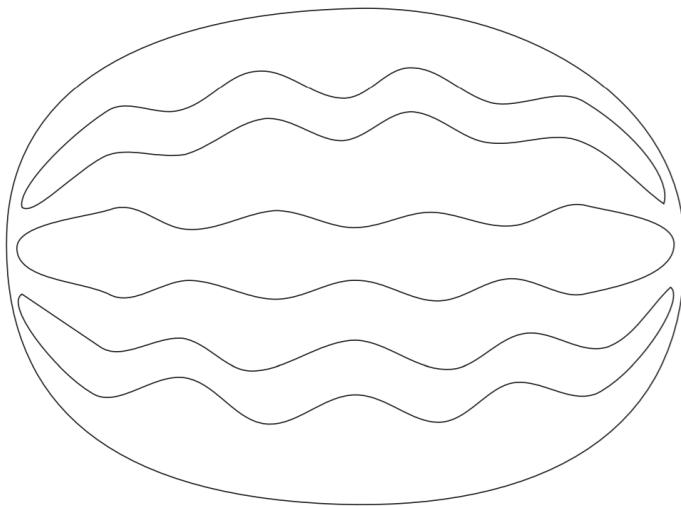
W

Watermelons-

A watermelon is a large, oval fruit with green skin; sweet, juicy pulp; and seeds. Watermelons are 92% water and related to cucumbers, squash and pumpkins. To learn more, visit <http://www.wifarmersmarkets.org/foodfacts-melons.aspx>

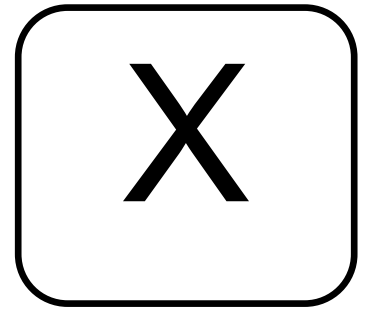
Wheat

Wheat is grown in 42 of the 50 states and was Wisconsin's first major crop. Wheat provides carbohydrates which give us energy, B-vitamins and dietary fiber. The protein in wheat is called gluten and acts as "glue" to hold food together. To learn more, visit <https://www.wheatworld.org/>



23

Americans eat **23** pounds of pizza a year which equals 46 slices.



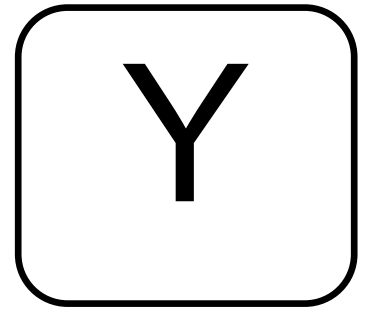
X-rays and Veterinary

Care- Most veterinarians diagnose animal health problems, vaccinate against diseases, medicate animals suffering from infections or illnesses, treat and dress wounds, set fractures, perform surgery, and advise owners about animal feeding, behavior, and breeding. To learn more, visit <https://www.wvma.org/> and <https://www.vetmed.wisc.edu/>



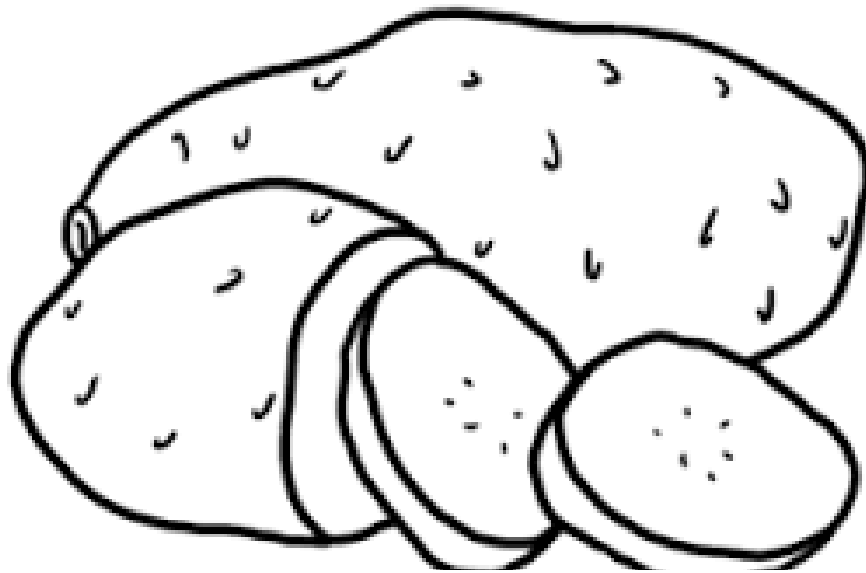
24

The farm share in a dollar food purchase is higher for food consumed at home, compared to food consumed away from home- **\$.24** vs. **\$.04**.



Yams and Potatoes-

The skin of a yam looks kind of like tree bark, while a sweet potato is more reddish-brown. Real yams are entirely different root vegetables that are more like yucca in texture and flavor. Potatoes are loaded with goodness and are low in calories, high in fiber, and are a great source of vitamin B6, potassium, vitamin C and antioxidants. Enjoy Wisconsin Potatoes – eat well, live well. To learn more, visit <https://ncsweetpotatoes.com/> and <https://eatwisconsinpotatoes.com/wisconsin-potatoes/>



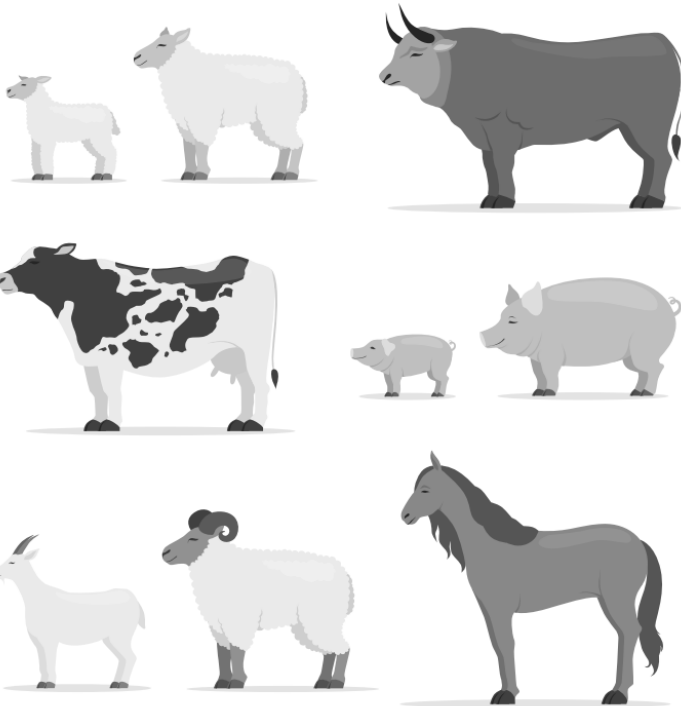
25

Americans throw out an estimated **25%** of the food they bring home every month.

Z

Petting Zoos and Farms

— A place for people of all ages to see farm animals up close! Many venues offer opportunities to learn about the animals. To learn more, visit <http://www.visitdairyland.com/index.iml> and <https://www.wistravel.com/play/farm-markets-orchards-petting-zoos/>



26

Wisconsin produces **26%** of all cheese in the U.S.