Deborah Cox  
State Coordinator

Farm Credit East

Eggs: From Hen to Home: Students will trace the journey of eggs, beginning on the farm and ending in the culinary uses and nutritional benefits of eggs.

Milk or Meat? Beef or Dairy?: Students will identify resources to examine the differences between beef and dairy cattle and determine the commodity produced by each type of cattle.

Right This Very Minute: "What's that you say? You're hungry? Right this very minute? Then you need a farmer." Explore the different types of farms that put food on your table from cheese to beef to produce.

The mission of New Hampshire Agriculture in the Classroom is to help students increase their understanding and appreciation of the role that agriculture plays in their daily lives. We strive to achieve this through teacher workshops, school to farm field trips, a monthly newsletter and more.

As part of our efforts, we offer an Annual Literacy Program where we select an agriculture accurate book, then encourage volunteers to visit schools throughout the state where they read the book and share related information with the students. Following the presentation, the book is donated to the school for continued enjoyment and learning. We also provide lesson ideas to help supplement the school visit. Teachers are encouraged to utilize these resources to round out the lessons with activities based in science, language arts, social studies, etc. Upon completion of the program, we ask that both teachers and volunteers complete a brief survey to evaluate our effectiveness. A hard copy is enclosed or you may complete it online at https://form.jotform.com/nhaitc/AgLit2020. Completed evaluations will be entered to win a free 2021 book!

The book selected for the 2020 program is Right This Very Minute by Lisi H. Detlefse. We hope that you find this material useful and that your students enjoy learning about how farmers put food on your table. If you are interested in integrating other agricultural topics or programs into your curriculum, please don't hesitate to contact us at (603) 224-1934, email nhaitc@nhfarmbureau.org or visit our website at www.agclassroom.org/nh.

Sincerely,

Debbie Cox
State Coordinator

New Hampshire Agriculture in the Classroom

From Sap to Syrup: Students will identify the characteristics of maple trees that produce the best sap for making maple syrup and name the steps in the process of creating syrup from sap.

It's A MOOd Story: Students will be introduced to the dairy industry and will make observations about how historic tools such as a butter paddle, cheese press, and milk tester can be used to process milk on a dairy farm.

2020 Agricultural Literacy Program
"Right This Very Minutes" Resource Guide

Dear Friends and Educators,

This year, we are thrilled to have support from Farm Credit East, Taylor Egg Products, Northeast Earth Mechanics and a grant from Champions of NH Farms. Please visit their websites for additional information about their work.

We hope that you find this material useful and that your students enjoy learning about how farmers put food on your table. If you are interested in integrating other agricultural topics or programs into your curriculum, please don't hesitate to contact us at (603) 224-1934, email nhaitc@nhfarmbureau.org or visit our website at www.agclassroom.org/nh.

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Lessons From the Agricultural Literacy Curriculum Matrix

Click on the title link or visit www.agclassroom.org/nh and search the Agricultural Literacy Curriculum Matrix at the bottom of the middle column by lesson title for details.

Students will identify where fruits and vegetables belong on a MyPlate diagram and describe the major parts of plants - roots, stems, leaves, flowers and fruits according to if they are produced on the top or bottom of a plant.

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Crop Production Sequence

Next to each picture, write the number to show the order of steps for planting lettuce to your table. Or, you can color the pictures, cut them out and then put them in the right order.

# _____ The plants grow to full size
# _____ The seeds are planted.
# _____ Food is delivered to the store ready for sale.
# _____ Food is prepared and packaged.
# _____ Prepare the fields for planting.
# _____ Salad on your table!
# _____ Harvest the full grown plants.
# _____ Young plants sprout.
# _____ Food is prepared and packaged.
# _____ The plants grow to full size

Videos

Every minute of every day, someone, somewhere, is working to bring food to your table. Enjoy these videos to see how it is done.

APPLE: How Does It Grow? [https://www.youtube.com/watch?v=UWLmEh1HIBw]

How Maple Syrup is Made: [https://www.highlightskids.com/explore/did-you-know/maple-syrup]

Journey of Milk: [https://www.youtube.com/watch?v=n0KrYVwx01k]

Fields of Gold: How Sweet Corn Pollination Really Works [https://www.youtube.com/watch?v=y3yVuk5skp]

Farm-To-Table Virtual Field Trip: Henhouse [https://www.youtube.com/watch?v=wrMngqkhk]

CUCUMBER / How Does It Grow? [https://www.youtube.com/watch?v=Ua1TbzAyqjc]

Right This Very Minute

Students will read Right This Very Minute - a table-to-farm book about food production and farming—and diagram the path of production for a processed product. Students will study a map to discover where different commodities are grown and write a thank you letter to farmers in their local community.

Three activities make up this lesson. First, students create at Right This Very Minute clock which highlights twelve products from the clock, where they are produced and how they are used. Secondly, processing food products is discussed. Finally, students learn how to format a thank you card and share it with local farmers or agriculturalists in their community.

Details and templates can be found here [https://t2m.io/DSBkcvzX].

In 2012, NH was #1 in the nation for direct marketing sales as a % of all farm sales.

Some of NEW HAMPSHIRE’S Top Agricultural Products

<table>
<thead>
<tr>
<th>Product</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>EGGS</td>
<td>$13.5 million (2012)</td>
</tr>
<tr>
<td>MILK</td>
<td>$52.5 million</td>
</tr>
<tr>
<td>APPLES</td>
<td>$14.1 million</td>
</tr>
<tr>
<td>MAPLE SYRUP</td>
<td>$6.0 million</td>
</tr>
<tr>
<td>SWEET CORN</td>
<td>$3.4 million</td>
</tr>
<tr>
<td>VEGETABLES, MELONS &amp; POTATOES</td>
<td>$18 million</td>
</tr>
</tbody>
</table>

Details from National Agriculture Statistic Service

Support NH dairy farms by purchasing milk with the “New Hampshire’s Own” logo.

Most types of corn are used for animal feed and things such as fuel, corn syrup and plastics.

Statistics from National Agriculture Statistic Service

Format thanks to FarmFlavor.com