

Reading Is So Delicious!



**Activities to
Complement:**

**2012 iREAD
Summer Reading
Program**

Illinois
AGRICULTURE
in the ClassroomSM

What's in YOUR Lunch Box?

Who made the **BREAD** for your sandwich? What about the **CHEESE** inside? Who picked your **FRUIT**? And where did the **CHOCOLATE** in your cookie come from? Just how DID all that delicious food get in your lunchbox? Let's find out!

5 Fun Facts about Lunch Boxes:

- In 1902 the first true kids' lunch box came out with pictures of playing children printed on its side.
- In 1935 the first licensed character lunch box, Mickey Mouse, was produced.
- A company called Aladdin sold 600,000 "Hoppy" (based on "Hop-Along-Cassidy") lunch boxes in 1950 at \$2.39 each.
- In 1962, Aladdin added a 3-D effect to the metal lunch boxes.
- Lunch boxes today (2012) price anywhere from \$8.00 to over \$20.00.

Activities:

Paper Bag Lunchbox- Make a scrapbook of your lunch! Save your food labels and store them in the pockets, and draw pictures of what you ate and where it came from!

Materials: 2 Giant Size Lunch Bags, Hole Punch, Ribbon, Glue, Scissors, Markers, Pictures, Food Labels

Directions:

1. Take both bags and fold the flaps down so that the bottom of the bag is facing you.
2. Line up the two ends (the flaps) and glue them together.
3. You can cut off 1 or 2 inches from the bags to make the pages smaller.
4. Punch holes in the left side through all of the layers and then tie the ribbon.
5. Now you can paste pictures to your scrapbook to show what is inside your lunchbox. You can also place labels from your food items in the pockets of your scrapbook.
6. Visit <http://www.youtube.com/watch?v=iwBTjZXmL00> to watch a video of the scrapbook being made!



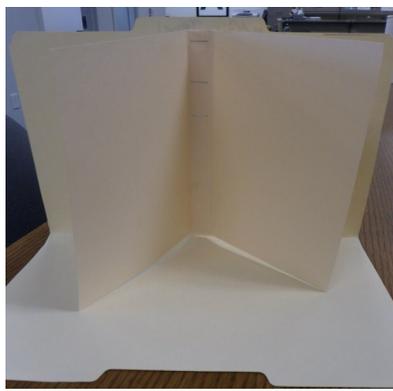
Interactive Lunchbox Folder

Materials: Two file folders, scissors, stapler, crayons and/or markers

Directions:

1. The first file folder is going to be the outside of the lunchbox. Brainstorm ideas as a class and then give the students time to decorate their lunchbox.
2. Pass out the second file folder to half of the class. Have the students pair up and cut the folder in half on the fold. This way they can give their partner the other half of the file folder.
3. Have each student fold the piece in half vertically.
4. The half piece that each student has will be unfolded and stapled to their main file folder. It needs to be stapled on the fold. This will allow the folder to stand up so you can see what is inside the lunch box!

Once you are finished you have an interactive lunchbox! Decorate the outside of it and draw pictures of your favorite foods on the inside. Take time to research where your foods came from and write about it.



Reading Suggestions:

How Did That Get in My Lunchbox? The Story of Food by: Chris Butterworth ISBN 978-0-7636-5005-6

Where Does Food Come From? by: Shelley Rotner and Gary Goss ISBN 978-0-7613-2935-0

Harvest Year by: Cris Peterson ISBN 1-56397-571-8

The Giant Jam Sandwich by: John Vernon Lord ISBN 978-0395442371

Extension ideas:

Make a food chain! Check out the apple & pumpkin chain at www.agintheclassroom.org

Play a card game! Check out www.amazon.com to purchase SLAMWICH.

Lunch Box Display! Bring in old lunchboxes and display them in your classroom.

Check out the Dairy and Wheat mAGic kits & the Nutrition Ag Mag!

The mAGic kits and Ag Mags will be available to you by contacting your Ag Literacy Coordinator. You can find your county's coordinator on our website: www.agintheclassroom.org

Wheat & Tortillas

The word "tortilla" is derived from "torta," the Spanish word for "round cake." Tortillas have been around for centuries and were originally grilled on earthen utensils. They're considered a healthy food, containing protein and some fat for supplying energy. Besides just eating them, Mexicans use tortillas as plates, and sometimes even use them as forks and spoons.

5 Fun Facts about Tortillas:

- The tortilla industry is the fastest growing sector in the U.S. baking industry.
- More than 1,000 companies in the U.S. are devoted to making tortillas.
- Today's tortillas are manufactured under the strict quality guidelines to preserve the taste and texture of this historic food.
- Wheat flour tortillas made it into space!
- Tortillas are used in modern art. In the Chicano culture they are often used as a canvas.

Tortilla in a Bag Recipe

Use this kid-friendly recipe for tortillas.

Materials:

-1 gallon Ziploc® bag	-1 ½ cups all-purpose flour	-1 teaspoon salt
-1/2 teaspoon baking powder	-3 tablespoons shortening	-1/2 cup hot water (125-130° F)

Directions:

1. In the Ziploc® bag, combine flour, salt, and baking powder. Close bag and shake to mix.
2. Add shortening to the bag. Close the bag and work the mixture with fingers until it's crumbly and there are no large pieces of shortening visible.
3. ADULTS ONLY: Add the hot water to the bag. Close the bag and mix with fingers until the ingredients form a soft dough that pulls away from the sides of the bag.
4. Turn the dough out onto a lightly floured surface. Divide dough into 4 equal pieces and shape into balls. Each child receives 2 balls. Cover them with a plastic bag and let rest for 15 minutes.
5. Roll or pat the dough into 8 or 10-inch circles.
6. ADULTS ONLY: Place each circle on a griddle or frying pan heated to medium high. Cook until dark brown spots appear. Turn tortilla and cook on the other side until brown.

Makes 4-6 tortillas

Thanks to: Rick and Dorita Waitley, Idaho Ag in the Classroom

Reading Suggestions:

Farmer George Plants a Nation by: Peggy Thomas ISBN 978-1-59078-460-0

Let's Eat! What Children Eat Around the World by: Beatrice Hollyer ISBN-13: 978-0-8050-7322-5

Extension Idea:

Tortilla Pizza

Ingredients:

Whole wheat tortillas or regular flour tortillas

Pizza Sauce

Shredded Cheese

Directions:

Spread each tortilla lightly with sauce and sprinkle with cheese. (You can add toppings too!) Bake them in the oven or use a large nonstick frying pan on medium heat. Cook until cheese is melted and tortilla has become crispy around the edges. Allow cheese to cool slightly before eating.



Pizza

The world's first pizzeria, Port'Alba, opened in 1738. Pizzas were baked in ovens lined with LAVA from a local volcano! The first pizza delivery occurred in 1889 when an Italian restaurant owner was asked to create a special dish for the guest of honor, Queen Margherita Terea Giovanni.

5 Fun Facts about Pizza:

- The first known pizzeria, Antica Pizzeria Port'Alba, opened in Naples, Italy, in 1738.
- According to Guinness World Records, the record for the world's largest circular pizza was set at Norwood Hypermarket in South Africa in 1990. The gigantic pie measured 122 feet 8 inches across, weighed 26,883 pounds, and contained 9,920 pounds of flour, 3,968 pounds of cheese, and 1,984 pounds of sauce.
- The largest pizza chain in the United States is Pizza Hut.
- Cheese wasn't added to pizza until the late 1800s.
- Pepperoni is the most popular pizza topping in America.

Pizza Garden Activity:

Materials:

Pizza Box Plastic Cups Soil/Jiffy Pellets
Seed Variety (Tomato, Wheat, Onion, Peppers, Herbs)

Directions:

Cut holes in the top of a pizza box. Label what each will be. Place a cup in the hole. Plant seeds in each cup.

Ideas for use:

*Have the class plant the seeds and watch them grow.

*Use it as a teaching tool to match what seeds grow up to be, what foods come from seeds, how vegetables are processed into the foods we enjoy, etc.

Reading Suggestions:

Pete's a Pizza by: William Steig ISBN13: 978-0062051578

The Little Red Hen (Makes a Pizza) retold by: Philemon Sturges ISBN: 0-14-230189-2

Extra Cheese, Please! by: Cris Peterson ISBN 13: 978-1563971778

Little Nino's Pizzeria by: Karen Barbour ISBN: 0-15-246321-6

Hold The Anchovies! by: Shelley Rotner & Julia Pemberton Hellums ISBN: 0-531-09507-x

Pizza for the Queen by: Nancy Castaldo ISBN: 0-8234-1865-0

Extension Idea:

Pizza in your very own Garden!

Try something different in the garden this year. Everyone will enjoy growing a pizza garden.

This garden is even shaped like a pizza. In your garden area, mark off a circle by putting a stake upright in the ground. Attach a 3 and a half foot piece of string to the stake. Keeping the string tight, walk around in a circle and mark the ground to show the garden's border. Divide the circle into six equal wedges.

In your pizza garden plan to grow three vegetables and three herbs. In one wedge plant 2 or 3 oregano plants. **Oregano** is a perennial herb that gives pizza the characteristic taste and wonderful smell. It may be used fresh or dried.

Parsley is a biennial herb that reseeds itself. Plant 2 or 3 plants in its wedge.

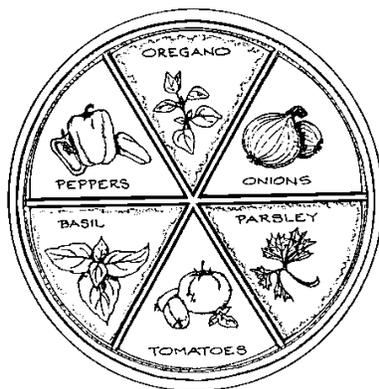
There are several kinds of basil varieties, but I recommend sweet basil for your pizza garden. **Basil** is an annual herb and you can plant 2 to 3 plants in its wedge.

Onions can be planted from seeds or sets. Select red, white or yellow for your garden. You can plant up to 30 onion sets in your garden.

Plant 1 or 2 **pepper plants** in your garden. Plant any green, sweet, bell type of pepper. If you like hot, spicy pizza, plan to also grow a hot pepper variety.

The final wedge will be planted with one **tomato** plant. A paste tomato variety, such as Roma, is recommended for your pizza garden. Roma has small, oblong tomatoes with a thick meaty flesh.

The pizza garden could be a fun project for the whole family to get involved in.



Thanks to the University of Nebraska/Lincoln

Check out the Wheat mAGic kit & the Specialty Crop and Pizza Ag Mag!

The mAGic kits and Ag Mag's will be available to you by contacting your Ag Literacy Coordinator. You can find your county's coordinator on our website: www.agintheclassroom.org

The Vegetables We Eat

Learn how to grow your own vegetables and cook with them too!

5 Fun Facts about Vegetables:

- * In the United States, more tomatoes are consumed than any other single fruit or vegetable!
- * Broccoli and Cauliflower are the only vegetables that are also flowers!
- * Ears of corn have been found in caves in Mexico which date back to around 6000-5000 BC.
- * There are over 250 edible mushroom varieties throughout the world.
- * The world broccoli comes from the Italian word 'brocco' meaning arm or branch.

Activity: Garden in a Glove

Materials:

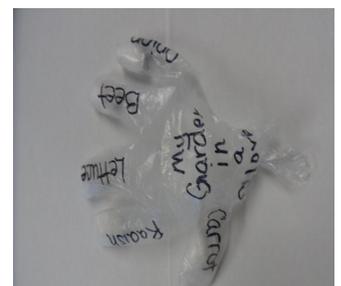
Clear plastic glove (Food Handler glove) Water

5 types of seeds, 3-4 seeds of each (examples: lettuce, carrot, cucumber, tomato, broccoli)

Pencil Marker cotton balls

Directions:

1. Write your name on a clear plastic glove.
2. Wet five cotton balls and wring them out.
3. Place 3-4 seeds of the same type on each cotton ball (or dip the cotton balls in the seeds to pick them up). You may want to keep track of which seed is in which finger.
4. Put a cotton ball with the seeds attached into each finger of the glove. Hint: You may have to use a pencil to get the cotton ball all the way to the tips of the glove fingers.
5. Blow up the plastic glove and close it with a twist tie.
6. Tape the glove to a window, chalkboard, or wall. You may want to hang a clothes line under a chalk tray and use clothes pins to hold the gloves on.
7. The seeds will germinate in 3 to 5 days. Keep a plant diary and look at the seeds under a microscope.
8. Transplant the seeds after about 1 1/2 to 2 weeks by cutting the tips of the fingers off the glove.
9. Transplant the cotton ball and small plants into soil or sphagnum moss.
10. After growing to full size, plants can be made into a salad.



Reading Suggestions:

Tops and Bottoms by: Janet Stevens ISBN: 978-0152928513

The Vegetables We Eat by: Gail Gibbons ISBN-13: 978-0-8234-2153-4

Up, Down, and Around by: Katherine Ayres ISBN: 978-0-7636-4017-0

Jack's Garden by: Henry Cole ISBN: 0-688-13501-3

Lily's Garden by: Deborah Kogan Ray ISBN: 0-7613-1593-4

Seed, Soil, Sun by: Cris Peterson ISBN: 978-1-59078-713-7

Extension Idea:

Enjoy a Vegetable Tasting Party!

Materials:

A wide variety of vegetables

Napkins/paper towels

Dixie cups or small paper plates

Silverware and serving utensils as needed

Directions:

1. Teachers will prepare fresh, canned, dried, and/or frozen vegetables for students to taste test and evaluate.
2. Evaluation forms should stay simple. Students will record what was tasted, whether or not they liked it, and whether or not it should be included on the menu.
3. The tasting area could be decorated with posters of vegetables and each item should have a name card that identifies what it is.

Teachers can also teach where and how the vegetables are grown, how they are eaten, which parts are eaten (leaves, seeds, roots, etc.), and why they are good for you.



Check out the Plant mAGic kit & the Specialty Crop Ag Mag!

The mAGic kits and Ag Mag's will be available to you by contacting your Ag Literacy Coordinator. You can find your county's coordinator on our website: agintheclassroom.org

Who Grew My Soup?

Have you ever wondered how all those vegetables got in your soup and most importantly, why you have to eat them?!

5 Fun Facts about Soup:

- The earliest evidence of making soup was in 6000 BC...And guess what kind of soup it was? Hippopotamus!
- Americans sip over 10 billion bowls of soup every year.
- The three most popular varieties of Campbell's soups are Chicken Noodle, Tomato and Cream of Mushroom – which are among the top 10 food items sold in grocery stores every week.
- Historians tell us that soup was first known as “sop,” which was a medieval dish of a thick stew poured on slices of bread to soak up the liquid. French onion soup is an example of a modern soup that harks back to the days of “sop.”
- Can you believe that Americans sip over 10 Billion bowls of soup every single year! That's a lot of soup!

Stone Soup Recipe:

Ingredients:

3 clean stones	3 stalks of celery
2 large carrots	2 med. Onions
2 med. Potatoes	3 med. Tomatoes
1/2 c. parsley	1/2 tsp. basil, thyme, marjoram
1 1/2 tbsp. salt	1/2 tsp. pepper
1/2 c. rice	1 bay leaf

Directions:

Start by reading, *Stone Soup* by: Marcia Brown. Wash your hands. Everyone can chop or measure something. Put all ingredients in a large crock pot. Cover with water. Cook 3 hours on high. Remove bay leaf before serving.

Reading Suggestions:

Stone Soup by: Marcia Brown ISBN: 978-1-4424-1665-9

Who Grew My Soup? by: Tom Darbyshire ISBN-13: 978-1-4127-4544-4

Pumpkin Soup by: Helen Cooper ISBN 13: 978-0374361648

Extension Ideas:

Warm Your Heart Stew Recipe

Ingredients:

2 lbs. ground chuck	1 medium onion
2-10 oz. cans concentrated vegetable soup	Salt & pepper

Directions:

- Peel and chop the onion.
- In a large saucepot, brown the ground chuck along with the onions.
- Drain the excess fat.
- Add the vegetable soup, fill one empty can with water and add also.
- Cook until heated through. Add salt and pepper to taste. Serves 4-6.

Compare/Contrast:

Students compare two versions of the story Stone Soup. In this compare and contrast lesson, students read a version of Stone Soup and discuss the characters, setting and author's purpose. Students make a stone soup place-mat. Students read a second version of Stone Soup and compare it to the first version. Check out the 2 versions below!

Spectacular Stone Soup by: Patricia Reilly Giff ISBN-13: 9780812473223

Mexicali Soup by: Kathryn Hitte ISBN-13: 978-0819304032



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Popcorn

Popcorn is a great snack and it is healthy! Popcorn is also the World's favorite snack and the State Snack Food for Illinois! Popcorn became the Official State Snack of Illinois in 2003. More than 300 popcorn farms raise over 24,000 acres of popcorn a year! That is a lot of snacking!

5 Fun Facts about Popcorn:

- Most popcorn comes in two basic shapes when it's popped: snowflake and mushroom. Snowflake is used in movie theaters and ballparks because it looks and pops bigger. Mushroom is used for candy confections because it doesn't crumble.
- The first commercial popcorn machine was invented by Charles Cretors in Chicago in 1885.
- Americans consume 17 billion quarts of popped popcorn each year. That's enough to fill the Empire State Building 18 times!
- When a single popcorn kernel is popped, it can reach a vertical height of 3 feet in the air.
- The largest popcorn festival is the Marion Popcorn Festival. This festival attracts over 200,000 people.

Peanut Butter Popcorn Recipe:

Ingredients:

2 tbsp. vegetable oil	3/4 cup popcorn kernels
3 tbsp. peanut butter	3 tbsp. butter or margarine

Directions:

- Pour oil into a saucepan and place on a high heat flame.
- Put a few kernels in the oil and cover the pan. When the kernels pop, the oil is ready.
- Add the rest of the kernels and put the cover back on.
- Shake the pan back and forth while keeping it over high heat until the popping slows down and stops. Open the lid away from you to avoid the hot steam.
- Pour the popcorn into a large serving bowl.
- Melt the butter over low heat and add the peanut butter. Pour over the popcorn and mix gently.
- Serves 4-6.

Reading Suggestions:

Popcorn! by: Elaine Landau ISBN 13: 978-1570914430

If You Take a Mouse to The Movies by: Laura Numeroff & Felicia Bond ISBN 13: 978-0060278670

Popcorn Plants by: Kathleen V. Kudlinski ISBN 13: 978-0822530145

The Popcorn Book by: Tomie DePaola ISBN 13: 978-0823403141

Science Fun with Peanuts and Popcorn by: Rose Wyler ISBN 13: 978-0671624521

Extension Idea:

String 'em along!

Pop up some corn. If you have a crackling fire in your fireplace, you might make it there. Otherwise, the stove top, electric popper or microwave varieties will do. Choose either plain or buttered. Try to avoid the cheesy or other flavored varieties, however, as the added contents may disagree with the birds.

Using a large needle and thread, make strings of popcorn. Drape your popcorn strings all over a tree in the yard. Watch the birds begin to arrive for this crunchy cold-weather treat!



Check out the Plant mAGic kit & the Corn Ag Mag! Also check out www.popcorn.org for more information.

The mAGic kits and Ag Mags will be available to you by contacting your Ag Literacy Coordinator. You can find your county's coordinator on our website: www.agintheclassroom.org

Candy & Chocolate

Everyone loves a sweet! In 1502, Columbus brought cacao back to Spain, sparking a worldwide fascination with chocolate. Now, chocolate candy consumption and production continues to grow. There are multiple brands and countries that are known for their chocolate including Lindt (Swiss), Nestle and Hershey. According to the World Atlas of Chocolate, Switzerland consumes the most chocolate candy, with 22.36 lbs. per person, per year. Austria is a close second, with 20.13 lbs. per person, per year. Ireland, Germany and Norway round out the top five countries for chocolate consumption. The United States is in 11th place, with 11.64 lbs. of chocolate eaten per person, per year. Did you think the U.S. would consume more?

5 Fun Facts:

- A cocoa pod contains an average of about 42 beans. It takes up to 270 cocoa beans to make a pound of chocolate.
- Halloween is the holiday with the highest candy sales.
- In 1907, the iconic Milk Chocolate Hershey's Kisses were introduced. They are one of the most successful chocolates and Hershey produces approximately 20-25 million per day in a variety of flavors.
- During the Second World War, the U.S. Government commissioned Milton Hershey to create a candy bar to be included in soldier's rations. The candy bar chosen was the famous Hershey Milk Chocolate Bar.
- In 1849 during the "Gold Rush" of San Francisco, Domingo Ghirardelli of Italy began making chocolate. His original factory still stands at Ghirardelli Square in San Francisco, CA.

"Fudge in a Bag" Recipe:

Ingredients:

Gallon size Ziploc® bag
½ cup powdered cocoa
1 box powdered sugar
1 tsp vanilla
½ cup butter, softened
3 oz. cream cheese, softened

Directions:

- Place all ingredients into Ziploc® bag.
- Push most of the air out and seal.
- Pass bag around giving everyone a chance to squeeze and mix the fudge.
- Cut a hole in one corner of the fudge bag and squeeze it into a disposable pan.
- Let harden, cut, and eat.

Reading Suggestions:

Sweet Tooth by: Margie Palatini ISBN 13: 9780689851599

Chocolate, Savor The Flavor by: Elaine Landau ISBN: 1-57103-336-X

Chocolate A Sweet History by: Sandra Markle ISBN: 0-448-43480-6

The Legend of the Candy Cane by: Lori Walburg ISBN: 0-310-21247-2

From Farm to You "Chocolate" by: Carol Jones ISBN: 0-7910-7008-5

Extension Idea:

Tootsie Roll in a Bag

Ingredients:

3 cups powdered sugar

2 tbsp margarine (room temperature)

1 tsp vanilla

1/2 cup corn syrup

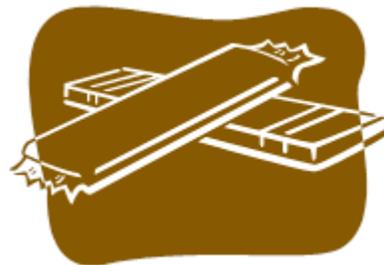
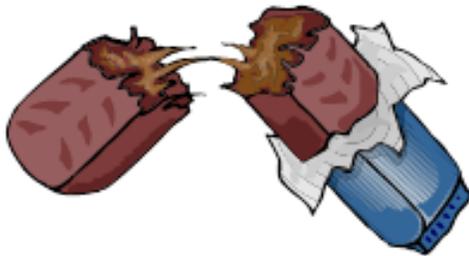
2 squares chocolate, melted (try chocolate syrup as a substitute)

3/4 cup dry powdered milk

1 gallon size Ziploc® bag

Directions:

1. Put all ingredients in gallon size Ziploc® bag and knead until well mixed.
2. Give each student a spoonful of the mixture on a square of waxed paper.
3. Have the students roll the mixture into a tootsie roll.
4. Wrap the tootsie roll in the waxed paper.



Check out the Dairy mAGic kit & the Dairy Ag Mag!

The mAGic kits and Ag Mag's will be available to you by contacting your Ag Literacy Coordinator. You can find your county's coordinator on our website: www.agintheclassroom.org

Cookies

Have you ever stopped to think about how long it took to grow and produce all the ingredients that go into your chocolate chip cookie? Not only will your students learn how long it takes to produce the ingredients involved in their chocolate chip cookie, they will learn where the products are grown and how they are produced. The following activities will provide students with a hands-on experience with cookie ingredients.

Fun Facts about Cookies:

- Cookies were first made in Persia in 7 A.D. - they were more like cookie cakes than the cookies we know today.
- Chocolate Chip cookies are the most popular cookies in the U.S. - they were accidentally created by Ruth Wakefield in 1933. While baking cookies one day, Ruth realized she was out of nuts but she found some chocolate and gave it a shot!
- Gingerbread cookies from Germany were the first cookies ever associated with Christmas.
- The first fortune cookie was made in America - the tradition of a fortune with your cookie is Japanese even though most people associate fortune cookies with the Chinese tradition.
- You will eat about 35,000 cookies in your lifetime.
- The Cookie Monster from Sesame Street was originally named Sid.

All in Just One Cookie

Materials:

Wheat stems or wheat kernels

Baby food jars

Pepper grinder (empty)

Directions:

1. Divide wheat stalks among the groups. Teach them how to harvest the wheat kernels from the wheat plant. Skip this step and go to the next step if you are using the wheat kernels.
2. Have each group of students measure out 1/2 cup of wheat kernels.
3. Fill grinder with wheat kernels and allow each student the opportunity to mill their own wheat.
4. Discuss what product is made from wheat.

Reading Suggestions:

All in Just One Cookie by: Susan E. Goodman ISBN 978-0-06-009092-0

A Cow, a Bee, a Cookie, and Me by: Meredith Hooper ISBN 0-7534-5067-4

Cook-A-Doodle-Do by: Janet Stevens & Susan Stevens Crummel ISBN 0-15-205658-0

If You Give a Mouse a Cookie by: Laura Numeroff ISBN 13: 978-0060245863

Pumpkins

References to pumpkins date back many centuries. The name pumpkin originated from the Greek word for "large melon" which is "pepon." "Pepon" was nasalized by the French into "pompon." The English changed "pompon" to "Pumpion." Shakespeare referred to the "pumpion" in his *Merry Wives of Windsor*. American colonists changed "pumpion" into "pumpkin." The "pumpkin" is referred to in *The Legend of Sleepy Hollow*, *Peter, Peter, Pumpkin Eater* and *Cinderella*.

5 Fun Facts about Pumpkins:

- Morton, Illinois, just 10 miles southeast of Peoria, calls itself the "Pumpkin Capital of the World."
- Pumpkins originated in Central America.
- Pumpkins are 90 percent water.
- The largest pumpkin pie ever made was over five feet in diameter and weighed over 350 lbs!
- Native Americans called pumpkins "isqoutm squash".

Pumpkin Patch Pie Recipe:

Materials:

1 gallon Ziploc® freezer bag	2 2/3 cups cold milk	1 can (15 ounces) solid-pack pumpkin
2 packages (4 serving size) instant vanilla pudding mix		1 teaspoon ground cinnamon
½ teaspoon ground ginger	Graham cracker crumbs	25 small cups
scissors	1 can whipped topping	25 spoons

Directions:

1. Combine the milk and instant pudding in the Ziploc® bag.
2. Remove the air and Ziploc® shut.
3. Squeeze and knead with hands until blended for 1 minute.
4. Add the pumpkin, cinnamon, and ginger.
5. Remove the air and Ziploc® shut.
6. Squeeze and knead with hands until blended for 2 minutes.
7. Place 1/2 tablespoon of graham cracker crumbs in the bottom of small cups.
8. Cut corner of gallon freezer bag and squeeze pie filling into cups.
9. Garnish with 1 container (8 ounces) whipped topping.
10. Add a spoon. Serve and enjoy.
11. Discuss pumpkin production while students are eating.

Yield - 25 students and 1 teacher.

Ingredients can be divided by 4 or 5 for students to work in small groups.

Reading Suggestions:

Pumpkin Jack by: Will Hubbell ISBN 13: 978-0807566657

The Legend of Spookley the Square Pumpkin by: Joe Troiano ISBN 13: 978-0760745557

The Pumpkin Blanket by: Deborah Turney Zagwyn ISBN 13: 978-1883672591

Too Many Pumpkins by: Linda White ISBN 13: 978-1430103820

Patty's Pumpkin Patch by: Teri Sloat ISBN13: 978-0439211314

Extension Idea:

3-D Pumpkin

Materials:

- orange construction paper
- 2 paper fasteners for each pumpkin
- green construction paper for vines
- paper punch
- scissors

Directions:

- Cut 3 strips about 1 in. wide down the short side of the orange paper.
- Holding the strips together in a stack, use a paper punch to make 3 holes in the strips – 1 in the middle and one ½ in. from each end.
- Still holding the strips together, put a paper fastener in the middle hole.
- Trace your hand for the leaf – DO NOT SPREAD YOUR FINGERS APART – and/or cut strips of green and curl them with a pencil for vines.
- Punch a hole in leaf and vine and put a paper fastener through the hole. Bring up the ends of the long orange strips and fasten them all together.
- Spread out the paper strips to form a pumpkin.



Check out the Pumpkin Ag Mag and our website for more activities and information!

The Ag Mags will be available to you by contacting your Ag Literacy Coordinator. You can find your county's coordinator on our website: www.agintheclassroom.org

Ice Cream

5 Fun Facts about Ice Cream:

- An average dairy cow can produce enough milk in her lifetime to make a little over 9,000 gallons of ice cream.
- California produces the most ice cream in the U.S.
- The U.S. produces the most ice cream in the world.
- Ice cream became available to the general population in France in 1660.
- The most popular topping for ice cream is chocolate syrup.

Ice Cream in a Bag Recipe:

Ice cream freezes at – 6 degrees C (21 degrees F). Ice cream can be made in the classroom with the understanding that the freezing point of water is actually lowered by adding salt to the ice between the bag walls. Heat energy is transferred easily from the milk through the plastic bag to the salty ice water causing the ice to melt. As it does so, the water in the milk freezes, resulting in ice cream.

Materials:

1/4 cup sugar 1/2 teaspoon vanilla extract 1 cup milk
Duct tape Bath towel
1 cup whipping cream, half & half or Milnot (can use half & half)
crushed ice (1 bag of ice will freeze 3 bags of ice cream)
1 cup rock salt (approximately 8 cups per 5 lbs.)
1 quart and 1 gallon size Ziploc® freezer bags (Ziplocs® are typically stronger & work best)

Directions:

1. Put the milk, whipping cream, sugar, and vanilla in a 1 quart freezer bag and seal.
2. For security, fold a piece of duct tape over the seal.
3. Place the bag with the ingredients inside a gallon freezer bag.
4. Pack the larger bag with crushed ice around the smaller bag. Pour $\frac{3}{4}$ to 1 cup of salt evenly over the ice.
5. Wrap in a bath towel and shake for 10 minutes. Open the outer bag and remove the inner bag with the ingredients.
6. Wipe off the bag to be sure salt water doesn't get into the ice cream.
7. Cut the top off and spoon into cups.
8. Makes about 3 cups. (1 bag will serve approximately 4 students)
9. Serve plain or add your favorite toppings. ENJOY!

Reading Suggestions:

Ice Cream: The Full Scoop by: Gail Gibbons ISBN 13: 978-0823421558

Milk to Ice Cream by: Inez Snyder ISBN 13: 978-0516243603

The Ice Cream King by: Steve Metzger ISBN 13: 978-1589254275

The Milk Makers by: Gail Gibbons ISBN: 978-0689711169

Ice Cream Treats: The Inside Scoop by: Paul Fleisher ISBN: 978-1575052687

Extension Ideas:

Tin Can Ice Cream

Materials:

1 (3 lb.) clean coffee can 1 (1 lb.) clean coffee can

Duct tape 2 or more kids

Ingredients:

1 c. milk

1 c. whipping cream

1/2 c. sugar

1/2 tsp. vanilla

1 egg (optional)

Rock salt

Ice (crushed or small cubes)

Directions:

1. Pour all food ingredients into 1-pound coffee can.
2. Duct tape lid on securely and place inside 3-pound coffee can.
3. Layer ice and salt around sides of small can.
4. Duct tape 3-pound lid on.
5. Roll briskly on hard ground for 10 minutes-cement works best.
6. Open lid and drain ice water.
7. Open 1-pound lid and stir, scraping sides well.
8. Re-tape. Re-pack big can with ice and salt. Re-tape and roll again.
9. Makes about 3 cups of ice cream.

Check out the Dairy mAGic kit & the Dairy Ag Mag!

The mAGic kits and Ag Mags will be available to you by contacting your Ag Literacy Coordinator. You can find your county's coordinator on our website: www.agintheclassroom.org

Butter

Butter has a very long history, and, while there is much debate about its origins, many experts link them back to early tribes of what is now Iran at around 3000 B.C. The first butters were made of sheep or goat's milk that was stored in sealed skins on the backs of camels and horses and churned as the tribesmen rode. The first uses of butter were not culinary – it was primarily used to protect skin from extreme temperatures and even as the fuel for lamps. We eat a lot of butter in the U.S., but India leads the world in butter consumption. The U.S. finishes a distant second. In the U.S. it takes 15 pints of milk to make just 1 pound (or 4 sticks) of butter! That is a lot of milk!

5 Fun Facts about Butter:

- It takes 30 cups of milk to make 1 pound of butter.
- Each year, U.S. dairy farmers provide milk to make more than 1 billion pounds of butter.
- The U.S. produces more than 1.2 billion pounds of butter every year.
- Butter has been colored yellow since at least the 1300s. During the middle ages it was colored with marigold flowers.
- Greeks and Romans used to put butter in their hair to make it look shiny.

Shake it Up– Butter Making Recipe:

Ingredients:

- 1 empty baby food jar (or larger size pimento jar with tight fitting lid)
- Whipping cream

Directions:

1. Take 1 jar and fill halfway with whipping cream.
2. Have the kids shake the jars until a clump of butter forms.
4. Add a little salt and spread on sandwich bread.
5. 1 teaspoon sour cream per 1/2 pint of whipping cream can be added

Reading Suggestions:

Clarabelle by: Cris Peterson ISBN 13: 978-1590783108

The Butter Battle Book by: Dr. Seuss ISBN 13: 978-0394865805

All in Just One Cookie by: Susan E. Goodman ISBN: 978-0060090920

Check out the Dairy mAGic kit & the Dairy Ag Mag!

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Beef and Pork

Come investigate the livestock aspect of farming! Livestock farming is a vital component in Illinois agriculture, it contributes over a billion dollars to our state's revenue.

5 Fun Facts about Beef and Pork:

- Pigs give us over 500 different types of items from leather to glue, buttons, crayons, & putty.
- A pig's tongue contains 15,000 taste buds. For comparison, the human tongue has 9,000.
- On average, a beef animal drinks 20 gallons of water a day!
- Cows have an acute sense of smell, and can smell something up to six miles away.
- In Denmark, there are twice as many pigs as people.

Burger Snack Recipe:

Materials:

2 vanilla wafers (The vanilla wafers represent the hamburger buns.)

1 chocolate cookie (The chocolate cookie represents the hamburger.)

Red icing (The red icing represents ketchup.)

Yellow icing (The yellow icing represents mustard.)

Green coconut (The green coconut represents lettuce.)

Directions:

To put your burger together, simply put a little icing on each vanilla wafer and place the chocolate cookie in the middle. You can also add coconut with green food coloring on it to represent lettuce.

Reading Suggestions:

The Beef Princess of Practical County by: Michelle Houts ISBN-13: 978-0440422709

Little Joe by: Sandra Neil Wallace ISBN-13: 978-0375860973

A Hog Ate My Homework by: Gary Metivier ISBN 978-0981894607

Check out the Beef, Pork and Livestock Ag Mags!

The Ag Mags will be available to you by contacting your Ag Literacy Coordinator. You can find your county's coordinator on our website: www.agintheclassroom.org.

Animals eat...

Livestock are fed a balanced diet so they grow healthy and strong to provide good food for us. In Illinois we feed corn, soybean meal, vitamins and minerals to livestock. Additives are also added to livestock feed to provide minerals and vitamins for the animals. This helps to increase growth and improve health.

5 Fun Facts about Livestock:

- Illinois Pigs eat a well balanced diet of 69 million bushels of corn and 22 million bushels of soybeans each year!
- Dairy cattle eat 50 pounds of silage and 40 pounds of feed and hay each day!
- Beef Cattle eat 25 pounds of feed each day!
- Beef cattle drink 30 gallons of water each day—that is equal to the same amount of liquid in 320 cans of soda!
- Dairy cows drink between 25 and 50 gallons of water each day!

Pig Feed Sack Recipe:

Materials:

One sandwich size Ziploc® bag	Yarn	Blue, white, or silver candy
Toasted Oat Cereal	Peanuts	Raisins
Multi-Colored Candy	Peanut Butter Candy	

Directions:

1. Find the pig feed sack label on our website www.agintheclassroom.org. Give one to each student and have them attach to their bag.
2. Add the blue/white/silver candy, toasted oat cereal, peanuts, raisins, multi-colored candy, and peanut butter candy to the bag.
3. Tell a friend what pigs eat and how the things in your Ziploc® bag represent what pigs eat.
4. Enjoy your feed sack snack!

*Pigs need: Water (represented by blue, white, or silver candy), Carbohydrates (toasted oat cereal), Protein (peanuts), Minerals (raisins), Vitamins (Multi-colored candy), and fat (peanut butter candy).

Reading Suggestions:

Amazing Grazing by: Cris Peterson ISBN: 9781563979422

Click, Clack, Moo: Cows That Type by: Doreen Cronin ISBN 13: 978-1416903482

Pigs & Pork in the Story of Agriculture by: Susan Anderson & JoAnne Buggiey ISBN: 978-1-926781-01-3

Check out the Beef, Pork, and Livestock Ag Mags!

The Ag Mags will be available to you by contacting your Ag Literacy Coordinator. You can find your county's coordinator on our website: www.agintheclassroom.org

Local and Ethnic Foods

Because the United States and Illinois are 'melting pots' blending many cultures and food traditions together, we can occasionally enjoy a number of different foods in one area that aren't familiar with other areas. Perhaps you've tried gumbo from Louisiana, Runzas from Nebraska, Chicago-style Pizza, New York Cheesecake or other variations. Take a look at some samples of food from various ethnic backgrounds!

Fun Facts:

- Explore German heritage in Teutopolis, IL. Located on the Cumberland Trail (the Old National Road – now U.S. Route 40), Teutopolis (T-town) was settled by the Uptmors of Hanover Germany. The heavy German influence extends to the name of the high school mascot – the Wooden Shoes.
- The village of Toluca, in Marshall County, was established in 1887 as a stop on the Atchison, Topeka and Santa Fe Railway. Its growth was fueled by immigrants from Poland, Italy and Lithuania who came to work in the coal mines. Toluca is home to some regionally renowned Italian restaurants today!
- Bishop Hill in Henry County, was settled by Swedish immigrants in 1846 as a utopian community settled around their religious beliefs. You can still find many Swedish foods and shops there today.
- Chicago is home to a variety of Ethnic neighborhoods, from China Town on the far south side of the City to the Ukranian Village on the near west side. Chicago is known for its wide variety of tastes and treasures.

Activity:

Sample a variety of ethnic foods in your area or the surrounding area! What do you like best?

Reading Suggestions:

We Had a Picnic This Sunday Past by: Jacqueline Woodson ISBN: 13-978-1423106814

A Song for Lena by: Hilary Horder Hippely ISBN: 0-689-80763-5

In My Momma's Kitchen by: Jerdine Nolen ISBN: 0-439-32927-2

Chicken Sunday by: Patricia Polacco ISBN: 0-399-22133-6

Pumpkin Fiesta by: Caryn Yacowitz ISBN: 0-06-027658-4

Mama Provi and the Pot of Rice by: Sylvia Rosa-Casanova ISBN: 0-689-84298

The Miracle of the Potato Latkes by: Malka Penn ISBN: 0-8234-1118-4

Edible Books

The International Edible Book Festival is an annual event typically held on or about April 1. Since 2000, this event has since created its own website (www.books2eat.com) and has its own Facebook page (books2eat-International-Edible-Festival). The purpose is to unite those who enjoy books and those who enjoy food by creating the most unique edible representation of a book! The festival is held around April 1 to celebrate French Gourmet Jean-Anthelme Brillat-Sarvin (1755-1826) who wrote a witty tribute to the food he so deeply enjoyed and appreciated. It is also typically held on April 1 because April Fools Day seems to be a great time to play with your food.

- To participate in the official event, the event must be held on or about April 1 of each year.
- Edible books must be 'bookish' through their interpretation, highlighting text, or form.
- Edible Book Festivals are held each year across the U.S., South America, Europe, Asia, Australia and in Morocco in Africa!

Recipe or Activity:

- Decorate a cake to resemble a book cover. For instance *Tops and Bottoms* by Janet Stevens could feature a cake with a bear and multiple rabbits gardening.
- Decorate cupcakes to resemble characters. To go along with the cake—*The Hunger Games* could feature a cornucopia cake with each individual character represented by cupcakes.
- Green Eggs and Ham could be decorated with green jelly beans and pink jelly beans made to look like pigs!
- Create a poster display of Jean-Antheleme Brillat-Savarin who has influenced TV's "Iron Chef." Given the rise in popularity of cooking shows and contests.
- For more information check out www.books2eat.com.

Reading Suggestions:

Tiana's Cookbook: The Princess and the Frog Recipes for Kids by: The Disney Press, ISBN-13: 9781423125402

The Unofficial Harry Potter Cookbook by: Adams Media, ISBN-13: 9781440503252

Green Eggs and Ham Cookbook by: Georgeanne Frennan ISBN-13: 9780679884408

Roald Dahl's Revolting Recipes by: Roal Dahl, ISBN-13: 9780140378207

Fairy Tale Feasts: A Literary Cookbook for Young Readers and Eaters by: Jane Yolen ISBN 13-9781566566438

Food Around the World

We all eat! Everyone around the world is connected by their need for food and nutrition. People from around the world enjoy a variety of different foods based on their location, climate, growing conditions and culture. Explore how people eat around the world.

5 Fun Facts:

- In China, a prized food is Bird's Nest soup made from the Asian swift's nest!
- Breakfast in Egypt is often purchased and eaten at a street stall. Usually it is bread wrapped around assorted fried vegetables such as egg plant, beans tomatoes and peppers.
- According to folklore, pretzels were given to children who knew their prayers. The pretzel shape signifies arms folded across the chest in prayer.
- Buffalo wings have nothing to do with Bison! They are spicy chicken wings that originated in Buffalo, New York.
- The Ancient Greeks believe horseradish was worth its weight in gold!

Activity:

ORDER IN, enjoy a sample of food from around the World! What do you like best?

Reading Suggestions:

The Hungry Planet by: Peter Menzel ISBN 978-0-9840744-2-6

What the World Eats by: Faith D'Aluisio ISBN 978-1-58246-246-2

Fortune Cookie Fortunes by: Grace Lin ISBN 0-375-81521-x

Cocoa and Ice by: Diana Applebaum ISBN 0-531-30040-4

Food by: Fiona MacDonald ISBN 0-7787-0248-0

Where Food Comes From by: Janet Cook and Shirley Bond ISBN 0-7460-0280-7

Midday Meals Around the World by: Michele Zurakowski ISBN 1-4048-0281-9

Let's Eat! What Children Eat Around the World by: Beatrice Hollyer ISBN 13-978-0-8050-7322-5

14 Cows for America by: Carmen Agra Deedy ISBN 13-978-1-56145-490-7

This is the Way We Eat Our Lunch by: Edit Baer ISBN 0-590-46887-1

How to Make an Apple Pie and See the World by: Marjorie Priceman ISBN 0-679-88083-6

Extension Ideas: Contact your county Extension office to check out their 'Culture Kit'. These kits representing a multitude of countries have materials in them to showcase the culture of different countries around the world!