

## Back to School Newsletter August/September 2017

The Mission of *Illinois Agriculture in the Classroom* (IAITC) is to teach Illinois children agriculture's importance and the vital role it plays in their lives and society.



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### Welcome Back!

Hello and welcome back to school! I hope everyone had a fun and relaxing summer break. As you begin to settle back into your classrooms I just want to remind you of all of the free resources we have to offer you through Ag in the Classroom. Among our resources are an extensive set of kits, books, videos, and standard-aligned Ag Mags that you can incorporate into your daily lessons. I am also available to give monthly presentations on a range of ag related topics.

Illinois Ag in the Classroom offers grants of up to \$250 to teachers so you may incorporate more agriculture-based lessons into your classes! Grants are due October 1, 2017, so please contact me if you are interested or would like any help filling out and sending in the forms! (Info and forms are available at [www.agintheclassroom.org](http://www.agintheclassroom.org).)

I just started in the beginning of August and I am excited to work with you and your students this year. If you have any questions, feel free to contact me at the Bureau County Farm Bureau Office at 815-875-6468, on my cell at 815-973-3084, or by email at [aitc.bcfb@comcast.net](mailto:aitc.bcfb@comcast.net).

### Using Your Ag in the Classroom Calendar

I hope you have all received your 2017-2018 IAITC school-year calendar. With its beautiful photographs, interesting daily facts, vocabulary, and recommended books, the calendar offers engagement for students of all age groups. Here are some ideas to get you started!

**Morning Circle Time:** Have students gather on the carpet or other area of the room. Using the calendar as an example, discuss the month, day of the week, and the daily agricultural fact. Encourage students to use this time to relate agriculture to their everyday lives.

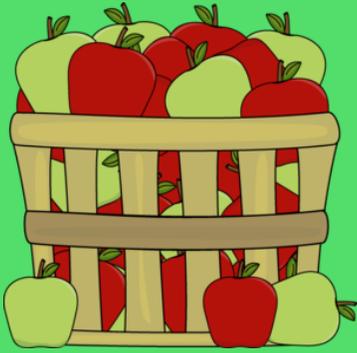
**Seasonal Units:** Often times, monthly topics follow the theme of the current growing season. Before turning the page to a new month, ask students to predict what the next month's topic might be. For example, if October was the next month, students might suggest pumpkins because of Halloween, or corn and soybeans due to harvest season.

**Writing Activities:** Need a quick writing prompt? Have students write a short paragraph about the monthly topic prior to reading any of the facts. At the end of the month, ask students to write another paragraph expressing new things they learned.

**How are you using your calendar? Let me know on our Facebook page at [www.facebook.com/BCAITC](http://www.facebook.com/BCAITC)!**

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**September Topic of the Month:**

# APPLES

## APPLE FACTS

More than 2,500 varieties of apples are grown in the United States, but only the crabapple is native to North America.

Apples contain no fat, sodium or cholesterol and are a good source of fiber.

Apple trees take four to five years to produce their first fruit.

Apples ripen six to 10 times faster at room temperature than if they are refrigerated.

It takes about 36 apples to create one gallon of apple cider.

(farmflavor.com)

## Apple Trivia

1. How many states grow apples to sell?
2. What is the Illinois State Fruit?
3. How many years does it take for a tree grown from a seed to produce an apple?
4. Who first brought apples to the United States?
5. What is the name for the stubby brown nub at the opposite end from the apple stem that is the remaining part of the apple blossom?

1. 36 states 2. GoldRush Apple 3. 15 years 4. The Pilgrims 5. Calyx



## Crock Pot Applesauce Makes about 12 cups.

Ingredients:

- 8 tart apples
- 1 cup sugar
- 1 teaspoon cinnamon
- 2 cups water
- 2 tablespoons lemon juice

Directions: 1. Peel, core, and thinly slice the apples. 2. Mix the apples with cinnamon and sugar in a large slow cooker. 3. Pour water and lemon juice over the apples. 4. Cook on high for 3–4 hours until the apples are soft. 5. Use a potato masher to mash the apples into applesauce.