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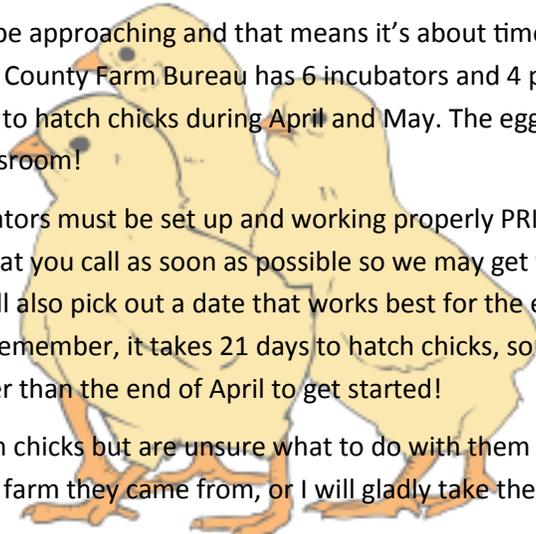
Call Now to Reserve an Incubator for This Spring!

Spring will quickly be approaching and that means it's about time to start hatching chicks! The Bureau County Farm Bureau has 6 incubators and 4 poultry kits that may be loaned out to hatch chicks during April and May. The eggs and kits are **FREE** for use in your classroom!

Because the incubators must be set up and working properly PRIOR to receiving the eggs, we ask that you call as soon as possible so we may get them delivered to you in time. We will also pick out a date that works best for the eggs to be delivered to you. Remember, it takes 21 days to hatch chicks, so you may not want to wait much longer than the end of April to get started!

If you wish to hatch chicks but are unsure what to do with them afterward, we can return them to the farm they came from, or I will gladly take them home with me!

To reserve an incubator and poultry kit please call the Bureau County Farm Bureau at 815-875-6468!



Bureau County Ag in the Classroom is Now on Instagram!

Through social media sites like Facebook, Twitter, and Pinterest, we are able to share resources and information with you faster and easier than we ever have before! Each site allows us to share different types of information, so we have taken to Instagram to provide you with more farm pictures and facts. Here are a few things you can expect as we become more acquainted with the app:

- General AITC pictures from classroom visits, after school programs, library programs, and fundraising events
- Local Farmer Spotlights with pictures and brief bios of Bureau County Farmers
- Links to other fun and informative agricultural Instagram accounts
- Links to agricultural bloggers

Be sure to follow us at www.instagram.com/bureaucountyaitc or simply search "bureaucountyaitc" in the Instagram app.

In Case You Missed It...

January was all about cattle and corn in the classroom!

Students in Prekindergarten and Kindergarten read silly stories about cows and made cow masks. We all had a great time mooing when the masks were finished. I've never seen so many energetic little cows!

1st, 2nd, and 3rd graders discussed the difference between beef and dairy cattle and created a farm web to show all the different products and byproducts we get from cattle.

We played a fun beef cattle trivia game in 4th and 5th grade to test our knowledge of cattle breeds, what they eat, and who takes care of them, among other topics!

Junior High students performed science experiments to decide whether Styrofoam or cornstarch peanuts were safer for the environment. They then tested out their engineering skills with a STEM building challenge using biodegradable corn packing peanuts.



Check out the engineering skills of some LaMoille and Malden's junior high students!



← Bright Beginnings preschoolers loved their cow masks!



February Blog Spotlight

When it comes to agricultural issues, the internet and social media can be both a blessing and a curse. How is anyone supposed to know who or what to believe, when there is so much information out there? If you're interested in keeping up-to-date on current hot topics in agriculture, or simply want to follow along with the *real* day to day activities of farm families, check out our monthly blog spotlights.

Featured Blogger: Katie Pratt

"Rural Route 2: The Life and Times of an Illinois Farm Girl"

<https://illinoisfarmgirl.wordpress.com>

Katie was born and raised on the farm and is now married to a 7th Generation corn and soybean farmer near Amboy, Illinois. When she is not busy raising her two farm-loving children, cooking meals, and helping around the farm, Katie serves as the Ag in the Classroom Coordinator for Lee County, is a very active volunteer in her community, and enjoys gardening. All this and she still keeps up with a blog, Facebook page, and Twitter account! {I don't know about you, but I aspire to be half as awesome as her!}

"Rural Route 2: The Life and Times of an Illinois Farm Girl" provides information on current hot topics in agriculture, simple and delicious recipes, and general thoughts about her daily adventures as a farm wife, mother, and advocate for agriculture.

February Topic of the Month:

Pizza



What Does Pizza Have To Do With Agriculture?

EVERYTHING!

It's true! We couldn't have pizza without agriculture. From the dough, to the cheese, to the meat and vegetables piled on top, pizza is a direct result of agriculture.

Wheat: Most pizza crusts are made from hard red spring wheat or hard red winter wheat grown in the central region of the United States.

Pepperoni and Sausage: Pepperoni and sausage are meats that are typically made from pork.

Onions: There are about 1,100 onion farms in the United States.

Tomatoes: Pizza sauce is made from tomatoes. Tomato plants require 75-85 days to produce ripe fruit.

Mushrooms: There are close to 2,500 types of mushrooms throughout the world, but the United States only has about 275 commercial mushroom growers.

Cheese: Cheese is made from the milk of dairy cows. It takes 10 pounds of milk to make 1 pound of cheese.

Peppers: There are many varieties of garden peppers, but the large-fruited sweet bell pepper is the favorite of most Americans and a popular pizza topping.

Spotlight on Careers

CAREERS

Agricultural Economist,
Nutritionist/Dietician, Food
Process Engineer, Food Safety
Specialist, Food Scientist

- Each American eats 22.5 pounds of pizza per year!
- Soybean oil is used to make pizza dough.
- Cheese wasn't added to pizza until the late 1800's.
- Pepperoni is the most popular pizza topping in America.

Food Process Engineer: Food Process Engineers research and develop new and existing products and processes. They also design processing, handling, and packaging equipment. Food process engineers work in food, chemical, biochemical, and pharmaceutical industries. They work with processors, equipment suppliers, design and consulting firms, and ingredient suppliers.

Nutritionist/Dietician: Nutritionists and Dieticians advise on matters of food and nutrition impacts on health. They can be healthcare workers, researchers, managers, or educators. To be a nutritionist/dietician you must enjoy working with people and have a strong interest in food and nutrition. You should be able to work independently to identify and solve problems.

*This information has been taken from the IAITC Pizza Ag Mag and Pizza Terra Nova Reader. To order Ag Mags, contact the Bureau County Farm Bureau. To view and print readers on a variety of topics, visit www.agintheclassroom.org and click on the link under Teacher Resources!

Upcoming Events

Princeton Chamber of Commerce

Salute to Ag Breakfast

Wednesday March 16, 2016

Mark your calendars for the 2nd Annual Salute to Ag Breakfast hosted by the Princeton Chamber of Commerce. Once again, we will be inviting county 3rd Graders to participate in a Placemat Design Contest. Winners of the contest, along with two guests and a teacher will receive free admission to the breakfast to receive their awards.

If your students wish to participate, please contact the Bureau County Farm Bureau at 815-875-6468 so we may provide you with the correct sized paper.

Bureau County

4th Grade Ag Fair

Thursday March 17, 2015

The 22nd Annual 4th Grade Ag Fair will be held at the Bureau County Fairgrounds in Princeton on Thursday March 17. Students will be able to visit numerous stations to learn about a variety of topics in agriculture.

Stations include presentations by AgView FS, Bureau County Ag in the Classroom, Pioneer Research, Holland and Sons, and many more! Students will participate in 9 minute mini-lectures and hands on activities, as well as view livestock and machinery!

For more information, please contact the Bureau County Farm Bureau!

Ag in the Classroom Schedule

In an effort to visit as many classrooms as possible, I will be putting my currently planned visits in each newsletter. If you see a date that is not taken that you would like to have me come in, please contact me via phone or email and we will get a time scheduled!

February

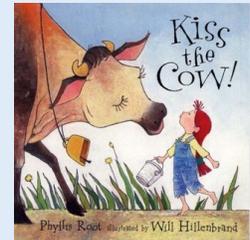
2/1	Coordinator Meeting, Bloomington	9:00-3:00
2/2-2/3	ALOT Training, Starved Rock	All Day
2/5	BVWE	10:20-2:30
2/8	JFK Spring Valley	1:20-2:50
2/9	ALOT Training, St. Charles	All Day
2/11	Allen Junior High	9:00-2:30
	LaMoille After School Program	3:00-5:00
2/16	ALOT Training, Morris	All Day
2/18	Douglas Kindergarten	8:30-10:40
2/22	BVN 3-5	10:30-2:30
2/23	ALOT Training, Morris	All Day
2/25	Bright Beginnings Preschool	8:15-2:30
	LaMoille After School Program	3:00-5:00
2/26	Malden	9:00-2:50
2/29	BVN K-2	8:15-11:15

Book of the Month

Kiss the Cow

Author: Phyllis Root

Illustrator: Will Hillenbrand



When a very curious little girl meets a cow named Luella who is even more stubborn than she is, who will be the first to back down? Phyllis Root's spirited tall tale finds a family of countless hungry children - and a magic cow who demands a kiss on the nose to keep the sweet milk flowing.

This is a wonderful fictional story to get your younger students thinking about dairy cows, milk products, and livestock farming. This book will make a great addition to your classroom farm unit, or be a fun and fanciful way to begin discussing dairy and its importance in the ag industry.

Are you on Facebook, Twitter, Pinterest, or Instagram? We are! Like us on Facebook and be sure to follow our Twitter, Pinterest, and Instagram pages to keep up-to-date on the latest resources and activities, as well as view pictures of recent Ag in the

Classroom events!

