

Intro to Agriculture

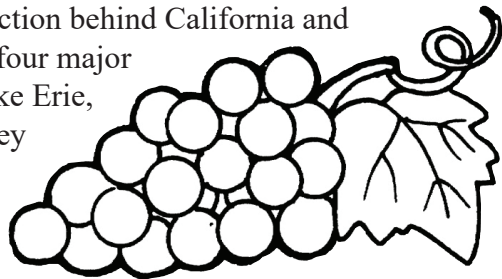
Agriculture, growing plants and raising animals, is important to New York State. About 20% of the state's land area, or 7 million acres of land, is used by 36,000 farms to produce food products.

Milk is New York's leading agricultural product, ranking the state third in the United States for milk production.

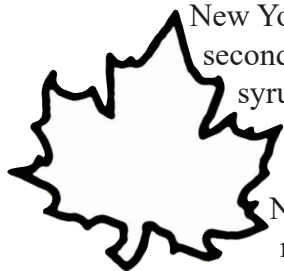


New York ranks second in the nation for our production of apples. Our leading varieties are McIntosh, Empire, Red Delicious and Golden Delicious.

Grapes, for juice and wine, place New York third in US production behind California and Washington. The four major grape producing areas are near Lake Erie, the Finger Lakes, the Hudson Valley and eastern Long Island.



New York also ranks second in maple syrup production behind Vermont.



Farmers in New York grow many other crops and raise birds and animals too! For more about NYS agriculture look for the following features:

- **Three Farmer/Farmers Market profiles,**
- **An Agriculture Crossword Puzzle and Word Search**
- **And a Kid-Friendly Recipe to Try at Home!**

Newspaper Activity: Look through the newspaper (print or electronic) for stories, pictures or ads that show examples of New York State agriculture.

How many examples did your class find?

Bulich Creekside Farm

The Bulich farm started as a mushroom farm in Catskill 75 years ago by brothers Antone & Frank Bulich. Antone and his wife Regina got out of the mushroom business, eventually bought property in Leeds, Greene County



and started a farm growing other produce including: tomatoes, sweet corn, potatoes, peppers, eggplant, garlic, blueberries, raspberries, strawberries, various fruit trees and more.

Their son Ron has been farming since he was seven years old and continues to grow and sell his produce in seven farmers markets per week in the summer and at the

markets at Albany's Empire State Plaza Concourse on Wednesdays and the Atrium in Troy on Saturdays during the winter months.

Ron's cousins, Mike, Joe and Mark still own and run Bulich Mushroom Co., one of the last remaining large mushroom farms in New York State. According to Ron, Bulich Mushroom grows a half million pounds of white button mushrooms and 400,000 pounds of portobellos each year! They sell their mushrooms commercially to Honest Weight Coop and other markets and, of course, Ron Bulich sells his cousin's mushrooms along with Bulich Creekside Farm's seasonal produce, like onions, leeks and carrots.

Albany/Troy Farmers Markets

- The Empire State Plaza & Troy Waterfront Farmers Markets are open year round. Each moves inside during the colder months and return to an outside location for spring and summer. There nearly 650 farmers markets across the state.



Fun Fact: Mushrooms are grown in dark, temperature-controlled mushroom houses and take 3 to 5 weeks to fully develop.

Newspaper Activity: Look through the newspaper (print or electronic) for stories, pictures or ads about families. Did you find any examples of families working together? What type(s) of work are they doing?

Consider Bardwell Farms

A 300 acre farm, located on the border of Vermont and Washington County, New York, was established in 1864 by a man named Consider Stebbins Bardwell. He made cheese which was sold as far away as New York City. That same farm was bought in 2000 by Angela Miller and her husband, Russell Glover.

Angela grew up in rural Pennsylvania where her family planted vegetables and her neighbor had cows. But her first career was as an editor and literary agent specializing in food.

Following her childhood dream of farming and love of cheese, Angela and Russell researched, took classes and cheese making returned to the farm in 2004. They now have 22 employees including Creamery Director, Leslie Goff, making six different types of cheese - three made with goat's milk and three with cow's milk. Each cheese is named after the surrounding towns. The goat cheeses are Manchester, Danby and Slyboro. The cow cheeses names are Pawlet, Dorset and Rupert. For more about the farm go online to www.considerbardwellfarm.com.



Greenmarket Farmers Markets -

Based in New York City, Greenmarket was started in 1976 and has grown today to include over 50 Greenmarket and Youthmarket locations throughout the city's five boroughs.



Fun Fact: Cheese is aged in a dark, climate controlled building called a cave. The cave is dark and kept at 50-55 degrees and 90% humidity. Consider Bardwell Farms has six caves, one for each type of cheese. The cheeses age from three months to two years!

Newspaper Activity: Look through the newspaper (print or online) for stories, pictures or ads about industry, or types of businesses, in your community. How many have ties to agriculture? Did you find any involving cheese?

Lesson Extension: Research and compare and contrast the agricultural technologies for a farm of 1864 to those of today.

Richard Feinen Farms

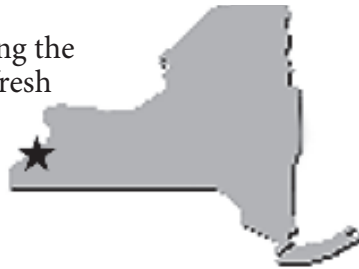
Dick Feinen is a third generation farmer who still lives and works on 200 acres of what started out as a 300 acre farm in the Town of Sheridan in Chautauqua County along the eastern shore of Lake Erie. On the farm, he grows 25 acres of concord grapes, and on the rest of the property, a wide variety of fruits and vegetables including strawberries, raspberries, cauliflower, sweet corn, green beans, tomatoes, zucchini and more!



During this time of the year, the Feinen Farms use high tunnels - arched thick plastic tent-like structures - to continue to grow leaf lettuce, kale and swiss chard. Inside the grow tunnels, the sun and warmth from the soil are enough to allow the plants to grow despite near or below freezing temperatures outside. On exceptionally cold nights the plants are also draped with grow covers - a thin fabric to protect the plants from damaging frost.

This year, Dick is experimenting with high tunnels to cover his raspberry plants to try and extend their growing season and produce more berries!

Fredonia Farmers Market - During the winter months, a neighbor, Gong Gardens brings fresh lettuces & kale from Feinen Farms to the Fredonia market. During the summer months, Feinen participates in four local markets, plus sells produce at their farm stand on the corner of US Rte 20 & NY 39.

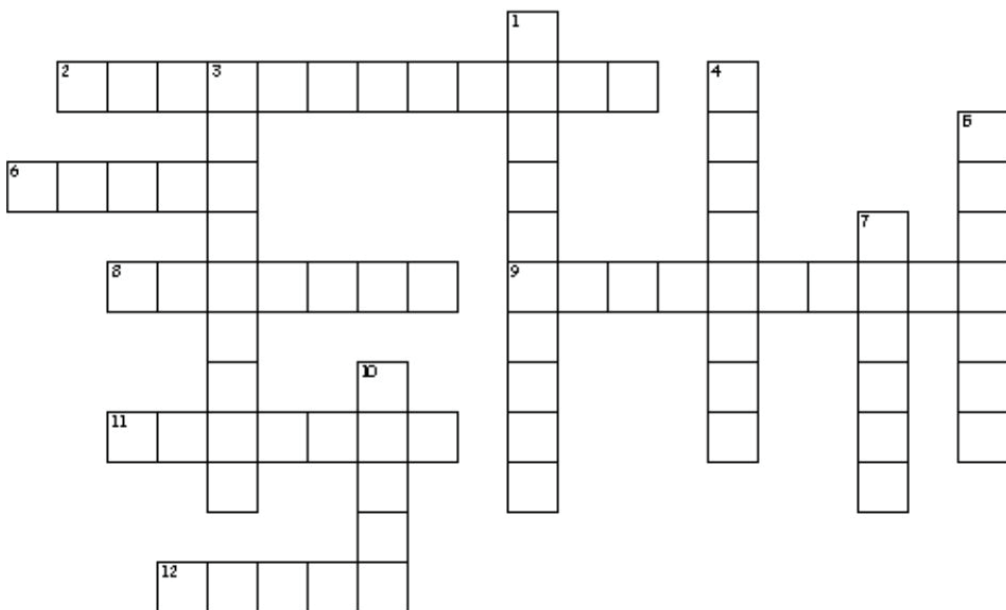


Fun Fact: Feinen Farms brings produce in the summer to Brooks Memorial Hospital in Dunkirk for *Farmers Market Fridays*! This helps provide the community with healthy “farm to table” options for meals and snacking. The hospital kitchen also puts in an order for farm fresh food!

Newspaper Activity: Dick Feinen grew up farming, giving him skills and knowledge to be successful at it. Look through the newspaper (print or electronic) for stories, pictures or ads about jobs or careers you might like to have some day. What type of education would you need to become the best you can be? Did anyone in your class pick a career in farming?

Agriculture Literacy

Agriculture Crossword



Use the clues below to fill in the agricultural words.

Across

2. Vegetable related to the turnip, grown for its broccoli-like buds and bitter-flavored greens (2 words)
6. Garden herb closely related to onions
8. Fresh fruit and vegetables
9. A beet with large leaves and a juicy stalk
11. People who cultivate land for crops or raise animals
12. Thickened or solid parts of sour milk, used to make cheese

Down

1. Gathering ripe crops for market
3. Individuals who buy a product or service
4. People who look over something in a casual way
5. Hard yellow or white cheese with a smooth texture
7. A public place or meeting of people to buy and sell
10. Plants that can be grown or harvested

WORD BANK:

BROCCOLI RABE
BROWSERS
CHEDDER
CROPS

CURDS
CUSTOMERS
FARMERS
HARVESTING

LEEKES
MARKET
PRODUCE
SWISS CHARD

For more vocabulary lists and puzzles go to www.myvocabulary.com

Agriculture Word Search

G F M A R K E T H Z C P
N A S K E E L C A O N J
B R O C C O L I R A B E
M M E I X A G J V O J D
V E G E T A B L E S P V
C R D R A H C S S I W S
Z S G S R E M O T S U C
S R E S W O R B I T Z U
C H E D D A R T N W K R
E C U D O R P N G W P D
M U S H R O O M S H A S

Find and circle the agricultural words listed below:

BROCCOLI RABE
BROWSERS
CHEDDAR
CROPS
CURDS

CUSTOMERS
FARMERS
HARVESTING
LEEKs
MARKET

MUSTRUMS
PRODUCE
SWISS CHARD
VEGETABLES

Newspaper Activity: Select a story from the newspaper (print or electronic) that is interesting to your class. Use the important words from the story to make a new word search or crossword puzzle. Give yourselves extra credit if the story has any connection to New York State agriculture.

To learn more about NYS agriculture go to www.agclassroom.org/ny/

Recipe for Grilled Cheese with Farmer Market Veggies

Here's a kid-friendly idea to have fun making a healthy lunch.



Ingredients:

- A good melting cheese (Consider Bardwell Farm's Pawlet — one of their cow cheeses — is an excellent choice)
- 2 slices of hearty bread
- 1 to 2 pats of butter
- Your favorite vegetables and/or mushrooms

Instructions:

Spread a layer of butter or margarine on one side of each piece of bread.

Heat a non-stick skillet to medium heat.

When the pan is hot, place a slice of bread — buttered side down — into the skillet and then place the cheese on the bread. (You can add thinly sliced veggies or mushrooms on the cheese if you'd like - or serve them on the side alone or as part of a salad.) Top with the other slice of bread, buttered side up.

Flip the sandwich with a spatula after it turns golden brown, usually after about 1-2 minutes.

Cook for another 1-2 minutes.

Cut in half and enjoy!

To learn more about
New York State's
Agriculture in the Classroom Program
go to

www.agclassroom.org/ny/



Newspaper Activity: Look through the local newspaper (print or online) and other sources for recipes that use fruits, vegetables, animal or dairy products from New York State as ingredients.

Healthy Tip: Including several daily servings of fruits & vegetables as part of an overall healthy diet may lower the risk of heart disease and certain types of cancer.

Source: www.choosemyplate.gov