

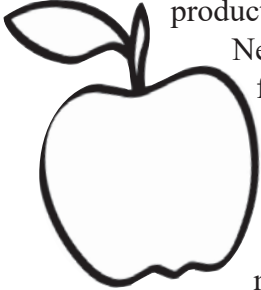
Intro to Agriculture

Agriculture, growing plants and raising animals, is important to New York State. About 23% 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 second in US production behind California. The four major grape producing areas are near Lake Erie, the Finger Lakes, the Hudson Valley and eastern Long Island.

In 2015, New York produced a record 601,000 gallons of maple syrup which preserved our ranking at second in the nation behind Vermont.



Farmers in New York grow many other crops and raise birds and animals too! For more about NYS agriculture and this year's theme of apples and the book, "The Apple Orchard Riddle" by Margaret McNamara and G. Brian Karas, look for the following:

- **Three features highlighting NYS Apple Growers**
- **A Crossword Puzzle and Apple Word Search**
- **A Kid-Friendly Apple 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?

Agriculture Literacy

Meet The Schutts



Pictured here are Harper (2), Liz and Evan Schutt. Evan is the fifth generation to run this family farm. The Schutt farm was started by Evan's great, great-grandfather and his great-grandfather, Paul, opened the apple mill store. Each descendent has added on. It was Paul's son Charles' vision was for the farm to become a year-round business. He added cheese, honey and gifts to the store. Charles' son, Marty, added a bakery for fresh apple cider doughnuts baked on the premises.

Evan just returned to the farm two years ago and admits he has a lot to learn about growing apples. Fortunately Evan has a lot of people to help him

learn. Grandfather Charles and Dad, Marty spend time at Schutt's nearly everyday. And he's lucky to work with his brother Ryan and many knowledgeable and dedicated workers. So, what is Evan adding? Pick Your Own Apples! They replanted about 1,000 apple trees just for this purpose but it takes about 3 years before there will be a full crop. Here's a picture of brothers, Ryan and Evan.



Schutt's Apple Mill first opened its doors in 1918. The farm property has about 70 acres on 1063 Plank Road in Webster, Monroe County.

Schutt's grows twenty varieties of apples, seven types of cherries, raspberries and peaches.



Fun Fact: Evan was a school teacher for seven years and taught fifth and six grade before becoming a farmer. For more information about Schutt's Apple Mill visit their website at www.schuttsapplemill.com.

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?

Agriculture Literacy

Meet Sue Goold Miller



Pictured here is Goold Orchards' owner, Sue Goold Miller with her husband Ed. The farm was started by Sue's Grandparents, James and Bertha. Their son, Bob and his wife Marcia continued to operate and grow the family fruit farm into what it is today. Next, their children Peter, John and Sue each contributed in running and growing the farm. In 2002, Sue became the owner. With her husband Ed, they oversee the

day-to-day operation which includes supplying local grocery stores with apples, cider and baked goods.

Goold Orchards is a third generation family farm established in 1910 and located in Castleton, Rensselaer County approximately 14 miles from downtown Albany on the east side of the Hudson River.

This orchard has about 17,000 apple trees in 17 different varieties. In addition to apples, Goold Orchards grows grapes and pumpkins, produces cider, wine, cider doughnuts, and other baked goods and sells honey.



The farm also participates in the NYS Farm to School Program with the East Greenbush School District. For more info go to www.goold.com.

Fun Facts: Bertha was educated at Emma Willard in Troy and husband James graduated from Cornell. When James and Bertha first arrived at the farm, they got there by train and walked to the farm from a small whistle stop called the Brookview Station. They were eager to apply the latest in agricultural technologies on their new fruit farm.

Newspaper Activity: Look through the newspaper (print or electronic) 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 apples or apple cider?

Lesson Extension: Research and compare and contrast the agricultural technologies for a fruit farm of 1910 to those of today.

Agriculture Literacy

Meet Max Russell

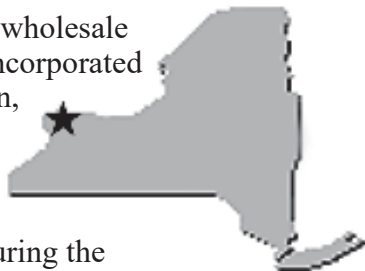


Pictured here is Max Russell. Max is currently a senior at Cornell University and is also the President of the Collegiate New York Farm Bureau at Cornell. After graduation this coming May, Max plans on a career in farming. Russell Farms, where Max grew up, has been in his family since 1866 and is currently run by his dad, Peter and his two brothers, Bill and Paul.

The farm grows apples, tomatoes and cabbage for wholesalers who distribute their produce to local and regional retail markets. They use controlled atmosphere storage to keep the apples and cabbage fresh for as long as possible.

Russell Farms is a multi-generational wholesale family farm that was established in 1866 and incorporated in 1960. It is located on 1,000 acres in Appleton, Niagara County.

This farm has about 300 acres of apples in twenty varieties, 130 acres of cabbage and 35 acres of tomatoes. The tomatoes are sold during the summer when they are fresh off the vine.

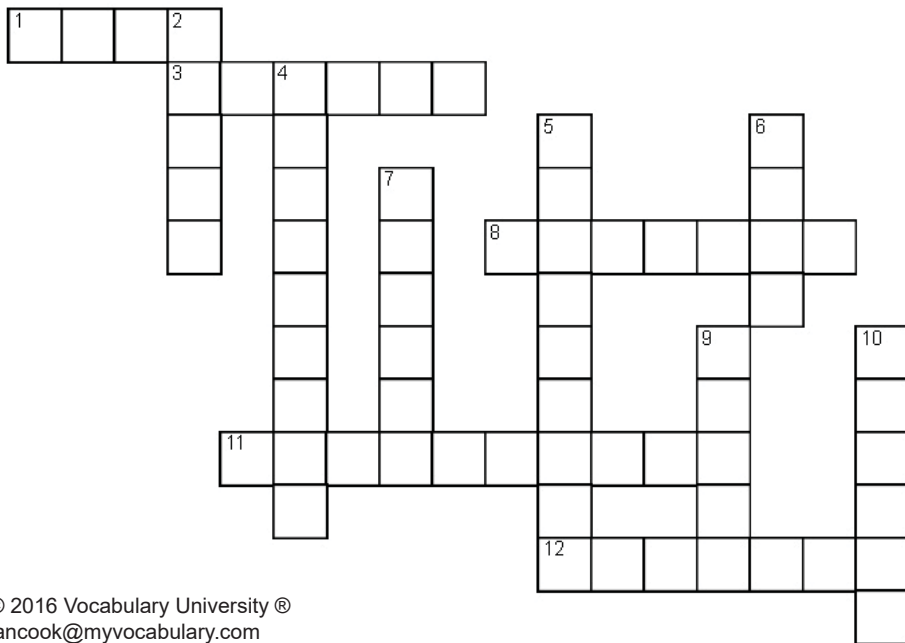


Fun Fact: Controlled-atmosphere storage controls both the temperature and the atmosphere where the apples are kept. Apples are sealed in a room where the air is replaced by nitrogen leaving only about 2 percent oxygen. Temperature, humidity, nitrogen and carbon dioxide are all carefully regulated. This helps preserve the apples' look and flavor for up to a year after they have been harvested.

Newspaper Activity: Max Russell is gaining an education to help him become the best farmer he can be. 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?

"Apple Orchard Riddle" Crossword

www.myvocabulary.com



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Use the clues below to fill in the apple, cider and agricultural terms.

Across

1. The soft juicy or fleshy part of a fruit
3. A puzzling question like problem to be solved
8. A place where fruit or nut trees grow
11. Freed from germs or microscopic living things
12. A space or place for safekeeping or laying away

Down

2. A machine or device using pressure to shape, flatten, squeeze or stamp
4. A ring of sweet moistened flour dough fried in fat or baked
5. Numbers or collections of different things; assortments; separate types
6. The usually inedible central part of some fruit
7. Utensil used to remove skin
9. Juice pressed out of apples used as a drink and in making vinegar
10. Rounded fruits with red, yellow or green skin

WORD BANK:	APPLES	DOUGHNUTS	PRESS	STERILIZED
	CIDER	ORCHARD	PULP	STORAGE
	CORE	PEELER	RIDDLE	VARIETIES

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

Apple Orchard Riddle Word Search



Find and circle the agricultural words listed below:

APPLES
CIDER
CORE

DOUGHNUTS
ORCHARD
PEELER

PRESS
PULP
RIDDLE

STERILIZE
STORAGE
VARIETIES

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 is about apples or New York State agriculture.

To learn more about NYS agriculture go to www.agclassroom.org/ny/
For more information about local apples go to the NYS Apple Growers' website at www.nyapplecountry.com.

Scary New York Apple Witches Teeth Recipe



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

Ingredients:

For 8 Servings

- 1 or 2 red and green apples, varieties of your choice
- 1 tablespoon lemon juice
- 1 cups water
- peanut butter
- strawberry fruit spread
- slivered almonds

Instructions: Wash, core and quarter 2 to 4 apples. Cut a wedge from the skin side of

each quarter, being careful not to cut all the way through to the core side.

To keep the cut surfaces of the apple from turning brown, combine the lemon juice and water in a small bowl and soak apple quarters for 3-4 minutes; pat quarters dry.

Spread a dollop of peanut butter and a dollop of fruit spread on each apple quarter. Press almond sliver "teeth" in place.

Arrange prepared quarters on a platter to serve - then watch them disappear!

One Serving = 1 to 2 wedges

Source: www.nyapplecountry.com/recipes



To learn more about the varieties of apples grown in New York State visit the New York State Apple Growers' website at www.nyapplecountry.com/varieties

Newspaper Activity: Look through the local newspaper (print or online) and other sources for recipes that use apples or apple cider as an ingredient.

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