



## Suggested Activities

### to accompany "Dairy Farming for ME"

 Download worksheets from our Dairy Activity Book: Dairy word search, Cow-nect the dots, Dairy Crossword, Cow mask, Calcium trail maze, Dairy farm fill in the blank, Fun with Cow-culations, AND MORE!  
[www.teachmefoodandfarms.org/dairymebook](http://www.teachmefoodandfarms.org/dairymebook)

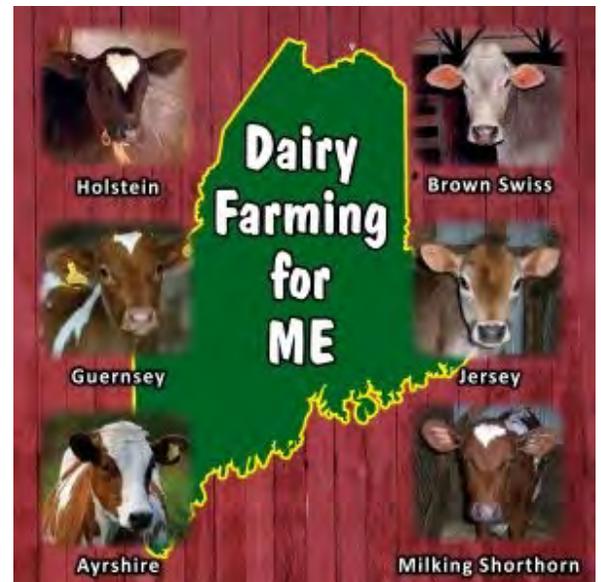
 Make butter or ice cream as a class.

 Taste Testing – Sample different types of cheese. Discuss the taste, texture, and process of making each kind. What are the pros and cons of each? Count the favorites and graph the results.

 Visit a local dairy farm! Visit the Get Real Get Maine website to find the contact information for one closest to you.

 Brainstorm different dairy products and dairy breeds. Look up what types of cows are used for what products.

 Register for a *Harvest of Curricula* to support Maine Farmers and producers, and harvest of the month! [Sign up here!](#)



Funding from this Specialty License plate has helped to create 5 books about Maine Agriculture that are available online for your smart board, iPad, or computers at [www.TeachMEFoodandFarms.org/resources](http://www.TeachMEFoodandFarms.org/resources)

You will find **ACTIVITY SHEETS** and **LESSONS** for each one there too!



### Suggested MAITC Lesson Plans for Educators

(Aligned to State & National Standards)

[www.TeachMEFoodandFarms.org](http://www.TeachMEFoodandFarms.org)



- **Dairy:** Grades 3-5. Students will be able to look at the origin of dairy cows and the differences between cow breeds. They also will be able to explain the difference between organic and traditional dairy farming. Students will be able to write directions and construct bar graphs while learning about nutrition and composting activities.
- **Milk Matters:** Grades 3-5. Students will make ice cream or butter so they can observe the process of the liquid changing to a solid.

## ANSWERING YOUR QUESTIONS

**How can I find local farms and farmers to visit our class or take fieldtrips to?** At [www.getrealmaine.com](http://www.getrealmaine.com) find a full searchable listing of farms, fairs, and farmers markets by county!

**How can I find funding for Agricultural fieldtrips?** Maine Agriculture in the Classroom offers \$1,000 grants annually. The deadline is in August 9th. Check the website for details. [www.MaineAgintheClassroom.org](http://www.MaineAgintheClassroom.org)

**How can I find information on school gardens?** MAITC works closely with the Maine School Garden Network to provide workshops, information, and mentors for school gardens. Check their website [www.msgn.org](http://www.msgn.org) for more information. Join their E-newsletter list!

**How can I find funding for other educational projects related to agriculture?** There are one year grants for Ag Leadership, Ag Awareness, and School Gardens and Greenhouses on the website. Since 2008 we have awarded over \$500,000 for programs across Maine! More information on the website.

**How can I connect agriculture to my classroom curriculum?** Lessons & Activities on the website are aligned to state and national standards. MAITC holds teacher professional development workshops where curriculum resources are distributed to teachers and 6-36 contact hours are awarded by the University of Maine. Check the website! This year's Summer Teacher's Institute will be July 29-August 2 at The University of New England, Biddeford campus. Scholarships are still available, register today!



Searchable directly from the MAITC Home page!

### It's a MOO-stery!

Students will be introduced to the dairy industry and will make observations about how historic tools such as a butter paddle, cheese press, and milk tester can be used to process milk on a dairy farm. (Grades K - 5)

### Blue's the Clue: Souring Milk for Science

This lab introduces students to the effect temperature has on reducing and controlling the growth of bacteria. Students will use conventionally pasteurized and ultra-high-temperature (UHT) milk to observe how different temperatures (hot, room temperature, cool, and freezing) affect the growth of spoilage bacteria. They will also learn about the importance of pasteurization in keeping food safe. (Grades 6 - 12)

### Cowabunga! All About Dairy Breeds

In this lesson, students will understand breed characteristics and countries of origin for five different breeds of dairy cattle. Students will discover why dairy farmers choose individual breeds for specific purposes. (Grades 3 - 5)

### Lactose Lab: Some Don't Like it Sweet

In this lesson students will learn the chemistry and composition of milk, identify the difference between a monosaccharide and disaccharide, and carry out a laboratory activity testing the effect of the enzyme lactase on various milks. (Grades 9 - 12)