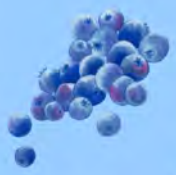
Maine Agriculture in the Classroom

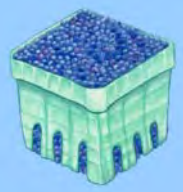
Wild Blueberry Resource Page

www.MaineAgintheClassroom.org

Would Your Classroom benefit from an Ag Fieldtrip, but you lack funding? MAITC $1,000 Grants due August 9th would cover it!



Would you like to locate farms in your area that might host your students or visit your classroom? www.getrealmaine.com has a searchable list with fairs and events listed too!



Would teachers like to learn more about Maine Agriculture and earn recertification credits too? What about the MAITC Summer Teachers Institute in

Teachers can register for a ***Harvest of Curricula*** to support Maine Farmers and producers, and harvest of the month! For Direct delivery to your inbox

Sign up here!

Funding from this Specialty License plate and the Department of Agriculture, Conservation and Forestry supports teacher curriculum materials connecting classrooms to the HARVEST OF THE MONTH project! Please thank everyone you know with this plate!

Suggested MAITC Lesson Plans for Educators

(Aligned to State & National Standards)

www.TeachMEFoodandFarms.org

* Wild Blueberries for ME. Grades PreK-2. Describes the history, growing and harvesting of this important Maine crop. After reading aloud, students will be involved in English Language Arts and Health Education activities.
* Producing Wild Blueberries. Grades 3-8. Students will explore the production of wild blueberries as it relates to their yearly life cycle, technology, and the food system. Students will then utilize methods employing language and visual arts to develop written and oral accounts of the production of Maine's wild blueberries.

May is Maine Wild Blueberry Month!

Check out these great Maine Wild Blueberry lessons from our Teach ME Food & Farms Site

* Wild Blueberries for ME. Grades 3-5. Wild Blueberries for ME describes the history, growing and harvesting of this important Maine crop. After reading aloud to the class and discussing the content, students will be involved in English Language Arts and Visual Arts activities.
* Wild Blueberry. Grades 3-5. Students will be able to identify where blueberries are grown in Maine and describe their growing season. They will be able to list the nutrients in blueberries and enter information into tables. Students will also learn about foods and how foods affect health.
* Wild Blueberry Poetry. Grades 3-8. The students will explore poetry and art using the wild blueberry as the object of their efforts. They will write and illustrate a poem using descriptive language and read their poems to the class.
* Animals and Wild Blueberries. Grades 3-8. Students will explore the interaction of several animals with the wild blueberry including, honey-bees, bumblebees, black bears and pest insects.
* Advertising Wild Blueberries. Grades 3-8. Students will explore the role of advertising in influencing consumer choices. Students will utilize language and visual arts to develop their own advertisements and/or commercials to promote the sale of Maine's wild blueberries.
* Wild Blueberry Math. Grades 3-8. The students will examine, interpret and manipulate real-life data about the economics of wild blueberry production.
* Health & Nutrition Wild Blueberry Style. Grades 3-8. The students will learn about nutrition labeling and the nutritional value and other health benefits of wild blueberries, and design their own nutritious, wild blueberry food product with a nutrition label.
* Wild Blueberry History & Geography. Grades 3-8. The students will explore the impact of wild blueberries on the history and culture of several human populations as well as map the geography. An example of

LESSONS FROM THE
National Agriculture in the Classroom
CURRICULUM MATRIX
Searchable directly from the MAITC Home page!

Fruits & Vegetables: The Right Pick for Vitamins and Minerals (Grade 9 – 12) Students will describe the farm to table process of common fruits and vegetables, recognize the nutrients they provide and evaluate food storage and preparation for preserving nutrients.

FoodMASTER Middle: Fruits (Grades 6 – 8) Students will learn the concept of enzymatic browning and methods of decreasing enzymatic oxidation by observing 3 types of fruit. Students will learn the relationship between antioxidants and health and nutrition.

Cruisin' for a Bruisin Food Packaging Specialist (Grade 6 – 8) Students will learn that product packaging is a balance between function, food safety, and economics by designing a protective package for shipping perishable fruit.

Check out the video from our May newsletter.

Sign up for our newsletter here!