

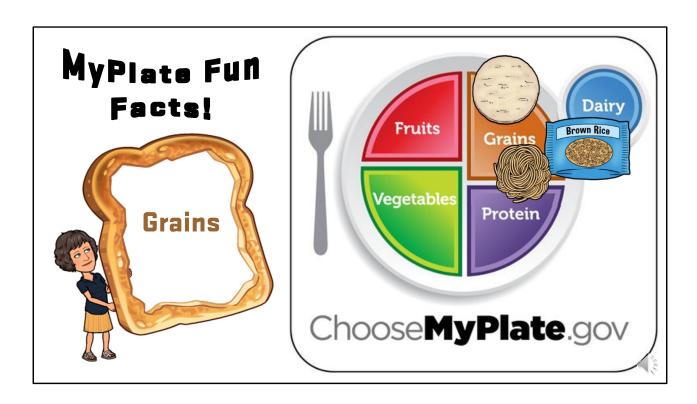
Hello Students! Welcome to the Oregon Grown classroom. In our classroom we'll explore all about food—where it grows, how it grows, who grows it and best of all, how we can eat it! My name is Mrs. Case and I've brought along my friend Henny Penny. Come on in Henny. Can you guess what we'll be talking about today (Hint—what's in my hand?). You guessed it—GRAINS. So many things we eat come from grains. My favorite is popcorn. Henny Penny likes barley. Can you name a grain?

***TEACHER NOTE:

<u>Key Message:</u> Students will be able to identify the difference between whole grains and refined grains; identify the parts of the grain; identify how grains are processed or milled; identify where grains are grown in Oregon.

<u>This lesson meets Oregon state Standards:</u> NGSS 3-LS1-1.B; SS 3.10; HE 1.3.3; RI 3.2; Essential Skills 4, 9

<u>Length</u>: approximately 5 minutes without pauses for the activity and discussion. Total of approximately 10-15 minutes with activity and discussion pauses.



Its time for MyPlate Fun Facts! You've seen this picture of MyPlate that helps us think about the kind of foods we should eat at every meal for a strong and healthy body. Give me names of grains that fit in ¼ of your MyPlate. Now let me give you a fun fact on how to find which foods are whole grains.



Where do you get your bread? Most of us get it at the store. Since we don't make it ourselves, how do we know if its made from the whole grain? The clue is on the label under ingredient list. The ingredient list tells us everything that's in the food. And the order the ingredients are listed also gives us a clue. If its first on the list—that's the main ingredient. If you want to find the whole grain items, look to see that the first ingredient is a whole grain. Here are two examples. Which is whole grain bread?

How to FIND Whole Grains



Harvest 7-Grain Bread:

INGREDIENTS: Enriched wheat flour, water, high fructose corn syrup, wheat gluten, soybean and canola oil, yeast, salt, honey.

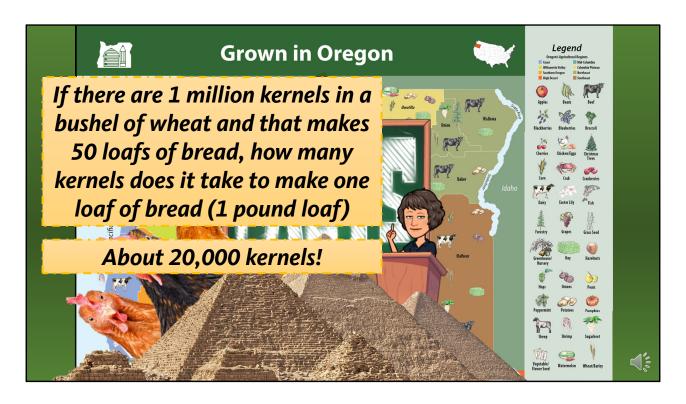
Clue: First ingredient is a whole grain

Honey Oat Bread:

INGREDIENTS: Stone ground 100% whole wheat flour, water, high fructose corn syru, wheat gluten, soybean and canola oil, yeast salt, honey.



You got it. Now you know how to choose the whole grain food. No one can fool you now. Choose whole grains whenever you can.



Its time for Farmer Fun Fact. Bread has been an important part of the human diet since early times. Loaves baked over 5,000 years ago have been found in ancient Egyptian tombs. Now, I'm not sure if Egyptians had farmers or bakers but most of us don't grow our own wheat for flour. So we depend on farmers to grow the grain for us. Let's learn about where grain is grown in Oregon. Before we do that, I have a math problem: 1 million kernels in a bushel makes about 50 loaves of bread (1 pound), how many kernels does it take to make one loaf? About 20,000. WOW! That's a lot kernels!

***Teacher Note: If you would like, you can pause here and work out the math problem with the students!



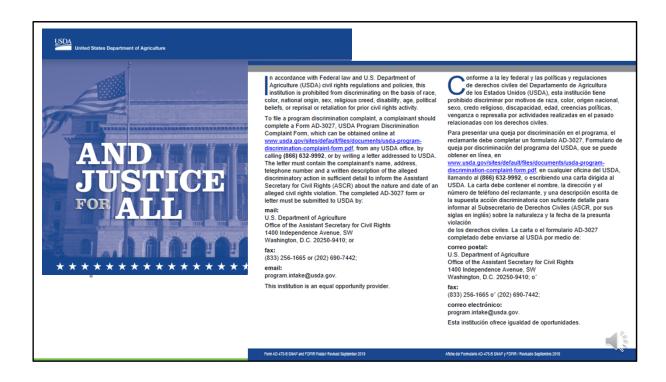
So where are most grains grown in Oregon. Here is a map of our state, with all 36 counties. Can you find Klamath county? Guess what? Klamath county is one of the areas that grows a lot of grains. Another area is the eastern side of Oregon. We also grow lots of grains on the north part of the state near Columbia River. We also grow some in the Willamette Valley. I'm glad farmers grow grains for us aren't you?



That concludes your Oregon Grown lesson. Remember to look for whole grains to eat more often, and see if you can see grains growing in the fields of Oregon. See you next time!

***TEACHER NOTE: Please ensure students complete exit quiz after lesson on our website after lesson. This is how we are collecting data on how many students we are reaching and their understanding. It is a simple couple questions, like exit ticket for your lessons.

Grain field picture from Klamath County Research center gain fields. Photo by Tom Silberstein.



****TEACHER NOTE: If program delivered in a non-school setting, you must read the script below

Oregon State University's Klamath County Extension Service would like to take a moment to share with you the And Justice For All poster, something we display when we are teaching. It provides non-discrimination information stating that our institution is prohibited from discriminating in accordance with civil rights regulations and policies. For more information see this link -> https://www.fns.usda.gov/cr/and-justice-all-posters-guidance-and-translations

This program is partially funded USDA's Supplemental Nutrition Assistance Program.

Credits (1 of 1)









Project funded, in part, by Oregon Department of Ed Farm to School & School Garden grant.

This material was funded in part by USDA's Supplemental Nutrition Assistance Program - SNAP. For information on nutrition assistance through Oregon SNAP, contact Oregon SafeNet at 211. USDA is an equal opportunity provider and employer. Oregon State University, Oregon State University Extension Service is an Equal Opportunity Provider and Employer.

Oregon State University Extension Service prohibits discrimination in all its programs, services, activities, and materials on the basis of race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, familial/parental status, income derived from a public assistance program, political beliefs, genetic information, veteran's status, reprisal or retaliation for prior civil rights activity. (Not all prohibited bases apply to all programs.)

Photos by: FoodHero.org; National Ag in Classroom (Enjoy the Harvest); Wholegrainscouncil.org; Pixabay.com (chickens, tractor, hole punch); shutterstock (Oregon map, chickens, etc.); Extension & Experiment Communication (wheat fields)

Sources: Oregon Ag in the Classroom National Ag in the Classroom Oregon Harvest for Schools Whole Grains Council

Grain field pictures from Klamath County Research center gain fields. Photo by Tom Silberstein.