

Agriculture Literacy

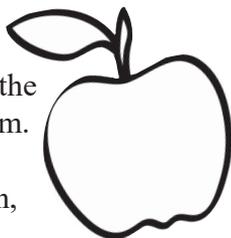
Intro to Agriculture



Agriculture, the science of growing plants and raising animals, is important to New York State. About 20% of the state's land area is used by 33,500 farms. The majority of these farms (98%) are family-owned.

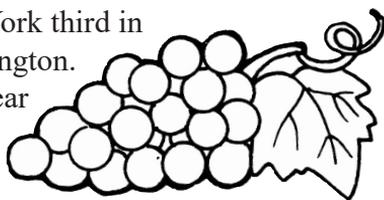
Milk is New York's leading agricultural product, ranking the state third in the United States for milk and the largest producer of yogurt, cottage cheese and sour cream.

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.

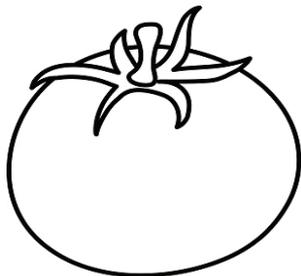


New York also ranks second in maple syrup production behind Vermont.



Farmers in New York grow many other crops and raise birds and animals too! Farming isn't just for land in the country. There is a growing number of farming opportunities in New York's cities. For more about NYS agriculture be sure to read the following features:

- **Farming profiles**
- **An Agriculture Crossword Puzzle and Word Search**
- **An Easy Recipe using Tomatoes**
- **And a Kid-Friendly Activity!**



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

How many examples did your class find?

Agriculture Literacy Meet Kim Ovitt

Market Manager of Malone Farmers Market

Both sets of Kim Ovitt's grandparents were dairy farmers. But Kim worked in the corporate world, living in Richmond, Virginia before returning to the northeast.

When she met and married her husband Lou, a farmer that grew vegetables, herbs, flowers, and bedded plants, she joined him in working the farm. Ultimately she became the market manager of the Malone Farmers' Market and she currently serves as the President of the Adirondack Farmers Market Cooperative.

She is just one of the many vendors that make up the seasonal Malone Farmers Market. The participants sell everything from maple syrup and wine to goats milk soap and mohair yarn. One vendor even specializes in garlic and offers patrons 35 different varieties of the pungent bulb!

Kim sells flowers, herbs and vegetables, including tomatoes. She has large slicing tomatoes, bite-sized cherry tomatoes, and Roma tomatoes that are good for making sauce. She also grows and sells several types of heirloom tomatoes.



Kim Ovitt standing behind her herbs at the Malone Farmers Market. Photo provided.

The Malone Farmers Market, located off Route 11 at the Malone Dufort Airport is one of four markets that make up the Adirondack Farmers Market Cooperative. It operates on Wednesdays from Noon to 4:30 pm, May through October. For more about this market and the markets Elizabethtown, Keene and Willsboro, go online to <https://adirondackfarmersmarket.com/>

Fun Fact: On Summit Farm, Kim and Lou grow pear, plum and peach trees protected in a large greenhouse! Ordinarily, those fruit trees would not grow in the colder weather of Malone.



Newspaper Activity: Look through the newspaper (print or electronic) for stories, pictures or ads about agriculture. Did you find any examples of people growing plants or raising animals or working with nature?

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Meet Ken Migliorelli



Carly Migliorelli Stafford and Ken Migliorelli. Photo provided.

Ken Migliorelli manages the production of a third-generation family-run enterprise in the Mid-Hudson Valley. He started farming following in the footsteps of his grandfather and father. His grandfather's farm was located in the Bronx. First, his uncle and then his father moved north to farm. Eventually, Ken's father, Rocco started his own farm in 1975 growing vegetables on 50 acres of land. The farm grew and over the decades and the Migliorelli Farm now grows over 120 different varieties of fruits and vegetables on about 650 acres in Dutchess County.

They specialize in classic Italian produce like broccoli raab, arugula, fennel and dandelion greens. Among the mixed fruits, they grow pears, peaches, plums, apricots, cherries and 20 different kinds of apples!

On 12 acres of land, they grow 15 varieties of tomatoes including 4 or 5 heirloom varieties. While Ken manages the planting, growing and harvesting, his daughter Carly handles the management of their farmstands - one in Red Hook, one in Rhinebeck and another across the Hudson River in Mount Tremper.

Migliorelli Farm runs farmstands and three farms in Red Hook and Tivoli. The address is 46 Freeborn Lane, Tivoli, NY 12583. They currently supply produce for four farmers' markets and sell produce in up to eight during the peak seasons of summer and fall.



Fun Fact: The family farming tradition started in the Bronx in the 1930s with Ken's grandfather, Angelo. During his first year in business, he pushed a hand cart filled with his vegetables to market, (with the help of his wife) three days a week. The next year he bought a horse and used it for plowing, preparing the ground for planting and, of course, pulling the cart to market!

Newspaper Activity: Look through the newspaper (print or online, past or present) for stories or pictures about land use in your community. Can you find any with ties to agriculture? Did you find any reports involving the availability of fresh fruits and vegetables?

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Meet the Yericos

The farm started by Italian immigrant Anthony Yericco in 1926 raised cattle and horses and has been a family and Chautauqua County tradition ever since. Anthony's children continued farming but grew fruits and vegetables instead of livestock.



The Yericco Family. Katherine, Colleen, Derek and John. Photo provided.

Anthony's grandson, John and his family grow seasonal flowers plus a wide range of fruits and vegetables including corn, string beans, peppers, cauliflower, squashes, blueberries, raspberries, apples, pumpkins and of course tomatoes!

Yericos grow 8 kinds of tomatoes including cherry, grape, beefsteak, Roma and heirloom.

Tomato seeds are planted at the greenhouse complex in March to ensure there are healthy tomato plants to sell to their customers for home gardens. Their community families love to plant gardens (yard or container) with their children.

When their plants are five inches tall, they are transplanted into larger containers on the floor of the greenhouse, staked and tied. There, the tomato plants can grow to be six feet tall and full of tomatoes. By June, the greenhouse resembles a jungle!

Some of Yericos' tomatoes are transplanted into their fields. When grown and harvested they sell those tomatoes at the farmstand. And other tomatoes are sold wholesale to fellow farmers and restaurants, grocery stores and for distribution statewide!

Yericco Farms is located at 3186 E Main St, Dunkirk, NY 14048. For more about the farm and farm stand go to their website at yericofarms.com. To contact them email Yericofarms@netsync.net.

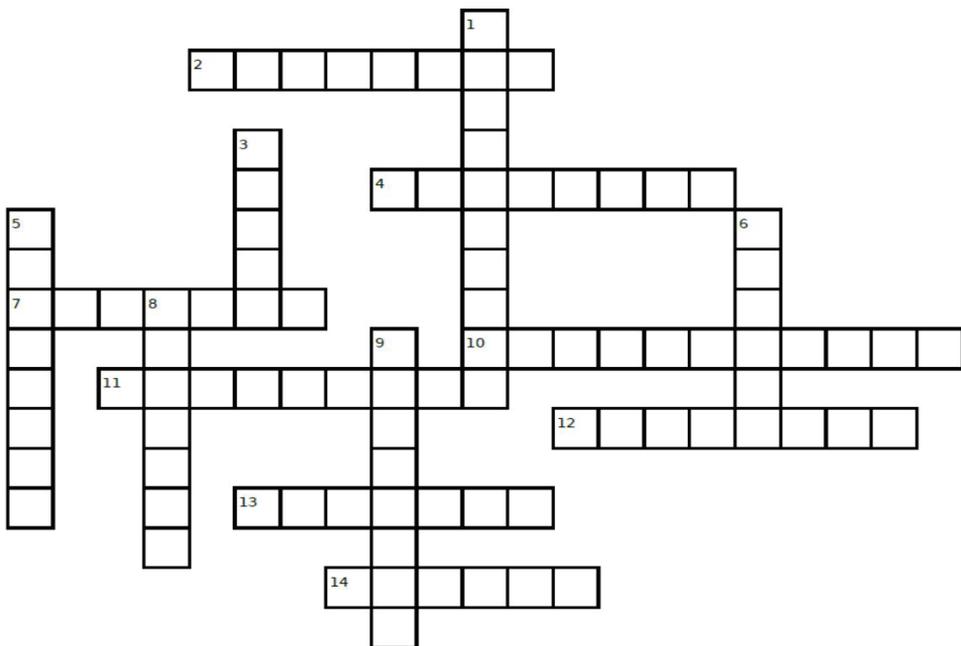
Fun Facts: Besides tomatoes, the Yericos grow 25 acres of concord grapes used to make grape jelly for PB&J sandwiches! They also grow the giant flowering baskets that hang on the street poles of the City of Dunkirk, Village of Fredonia and Village of Silver Creek.



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?

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Agriculture Crossword



Use the clues below to fill in the agricultural words.

Across

1. tortillas rolled with meat or cheese with tomato sauce seasoned with spices
3. liquid or semi solid condiment or relish for food
5. very full of
6. removed, stripped skin of a fruit or vegetable
8. removed from a natural cover
9. rounded red (could also be yellow, orange or green) pulpy edible fruit

Down

2. filling to overflowing
4. fruit or vegetable from saved seeds handed down for generations
7. cooked using dry heat
10. cultivation of soil, production of crops, and raising of livestock
11. giving great pleasure: delightful; tasty
12. torn or cut into long narrow strips
13. a relish from India with spices made from fruits/vegetables, etc.
14. instructions to make some type of food from ingredients

WORD BANK:

AGRICULTURE
BRIMMING
BURSTING
CHUTNEY

DELICIOUS
ENCHILADAS
HEIRLOOM
PEELED
RECIPES

ROASTED
SAUCE
SHELLED
SHREDDED
TOMATOES

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

Agriculture Word Search

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

Find and circle the agricultural words listed below:

AGRICULTURE
BRIMMING
BURSTING
CHUTNEY
DELICIOUS

ENCHILADAS
HEIRLOOM
PEELED
RECIPES
ROASTED

SAUCE
SHELLED
SHREDDED
TOMATOES

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.

For more about NYS agriculture go to newyork/agclassroom.org

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A Note About Language

In the book, “Tomatoes for Neela,” by Padma Lakshmi, illustrated by Juana Martinez-Neal, there are two words that some readers may not be familiar with - amma and paati. They are words for mother and grandma in Tamil, the native language of the author. The chart below shows these words plus the words tomatoes and eat in several different languages.

A few may be terms you’ve heard before and others may be very new to you. Regardless of the differences, we can all appreciate what these words mean!

English	tomatoes	mother	grandma	eat
French	tomates	mère	grand-mère	manger
German	tomaten	mutter	oma	essen
Italian	pomodori	madre	nonna	mangiare
Swahili	nyanya	mama	bibi	kula
Tamil	thakkali	amma	paati	saapidu

Newspaper

Activity: Look for news (in print or online) about different cultures or different parts of the world. Share what you find as a class.

BONUS if you find news or information about agriculture, tomatoes or foods from different areas of the country or the globe!

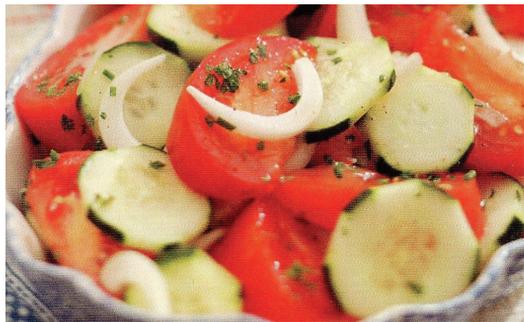


Tomatoes from Yerico Farms. Photo provided.

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Tomato, Onion & Cucumber Salad

Here's a fun, kid-friendly recipe provided by Kim Ovitt from the Malone Farmers Market. Fresh wedges of tomato., thinly sliced onion and sliced cucumber dressed simply with vinegar and oil makes the most simple salad possible. It is best enjoyed at the height of summer, when tomatoes and cucumbers are fresh from the garden. The recipe makes 6 servings of about 1 1/2 cups each.



Ingredients:

- 1 tablespoon rice vinegar
- 1 tablespoon canola oil
- 1 teaspoon honey
- 1/2 teaspoon salt
- 1/2 teaspoon pepper,
or more to taste
- 2 medium cucumbers
- 4 medium tomatoes, cut into
1/2-inch wedges

- 1 vidalia or other sweet onion, halved and very thinly sliced
- 2 tablespoons coarsely chopped fresh
herbs, such as flat-leaf parsley,
chives and/or tarragon

Instructions:

1. Whisk vinegar, oil, honey, salt and pepper in a large shallow bowl.
2. Remove alternating stripes of peel from the cucumbers. Slice the cucumbers into thin rounds. Add the cucumber slices, tomatoes and onion to the dressing; gently toss to combine. Let stand at room temperature for at least 30 minutes and up to 1 hour.
3. Just before serving add herbs and toss again.

Newspaper Activity: Look through the local newspaper (print or online) and other sources for recipes that use fresh vegetables, especially tomatoes. Including several daily servings of vegetables & fruits as part of an overall healthy diet may lower the risk for heart disease and certain types of cancer.

Source: www.choosemyplate.gov

*For more veggie recipes visit your local farmers market or farm stands.
Many farmers are ready, willing and able
to share recipes with their customers*