

*Stirring up Agriculture with
Finding Grandma's Spoon*



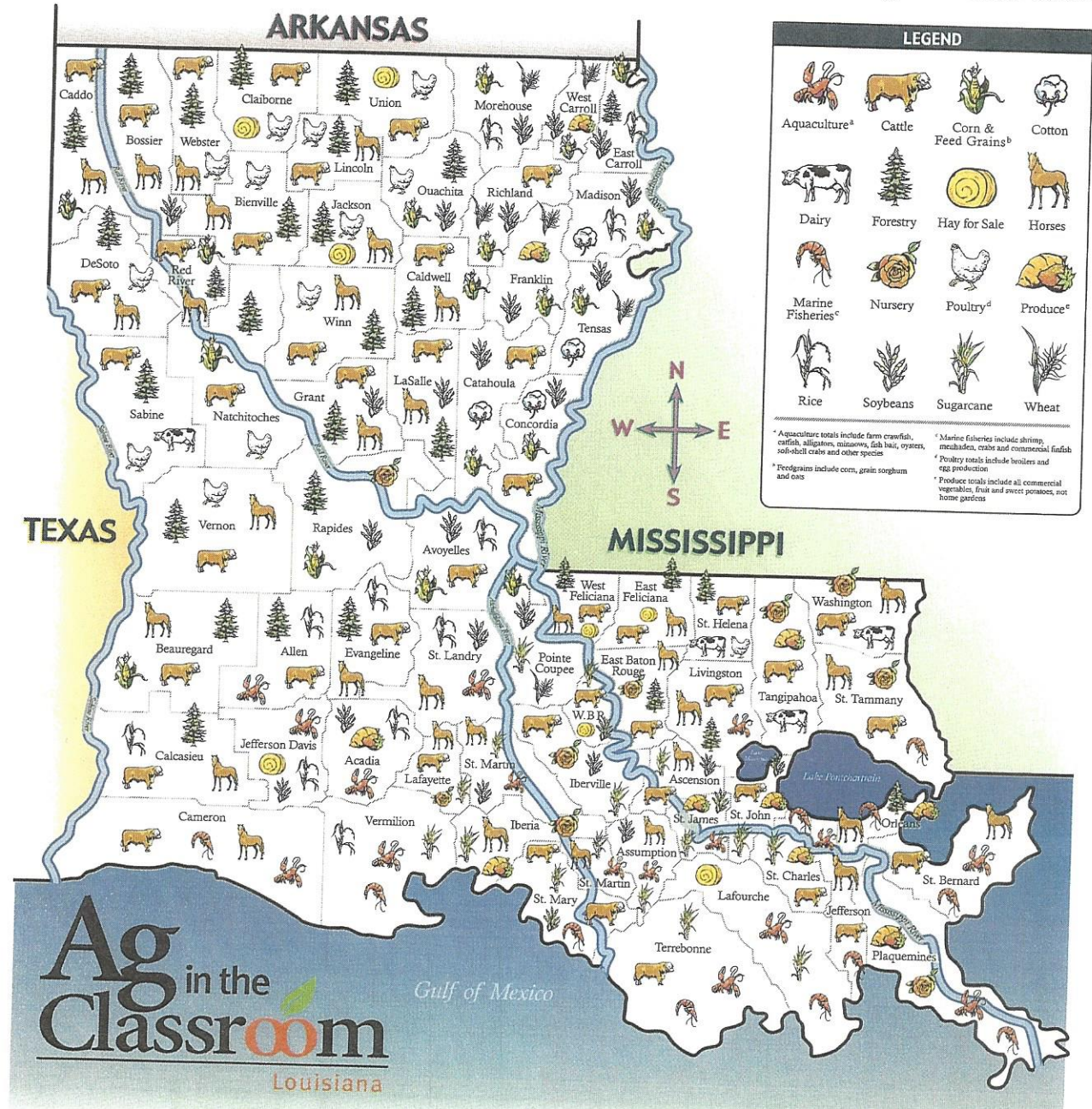
*Presented by: Jo Ann Hebert / Catherine Olinde
STEM Academy*

Crop Name	Crop Grown & Harvested on the Farm	Crop Harvested from Natural Resources	Crop Grown in Louisiana
wheat			
corn			
rice			
garlic			
onions			
tomatoes			
sassafras			
poultry(chickens)			
pork(pigs)			
shrimp/oysters			
TOTAL (YES)			

Finding Grandma's Spoon
Commodities Grown on the Farm or Harvested From Natural Resources

LOUISIANA'S AGRICULTURE

The top commodities produced in each parish, based on the 2013 gross farm value*



Ag in the Classroom
Louisiana

	Aquaculture	Cattle	Corn & Feed Grains	Cotton	Dairy	Forestry	Hay	Horses
HOW MANY PARISHES PRODUCE THIS?	41	63	37	21	18	63	50	64
TOP PRODUCING PARISH	ACADIA	CALCASIEU	FRANKLIN	TENSAS	TANGIPAHOA	VERNON	LAFOURCHE	ST. TAMMANY
LOUISIANA GROSS FARM VALUE IN 2014	\$265,204,414	\$589,576,255	\$791,177,725	\$147,816,799	\$50,351,407	\$720,765,806	\$155,882,160	\$460,731,000

	Marine Fisheries	Nursery Crops	Poultry	Produce	Rice	Soybeans	Sugarcane	Wheat
HOW MANY PARISHES PRODUCE THIS?	26	40	29	52	29	48	24	35
TOP PRODUCING PARISH	PLAQUEMINES	RAPIDES	UNION	TANGIPAHOA	ACADIA	CONCORDIA	IBERIA	TENSAS
LOUISIANA GROSS FARM VALUE IN 2014	\$271,890,729	\$99,899,850	\$1,016,436,152	\$131,375,978	\$494,415,302	\$773,443,391	\$454,959,052	\$107,206,287

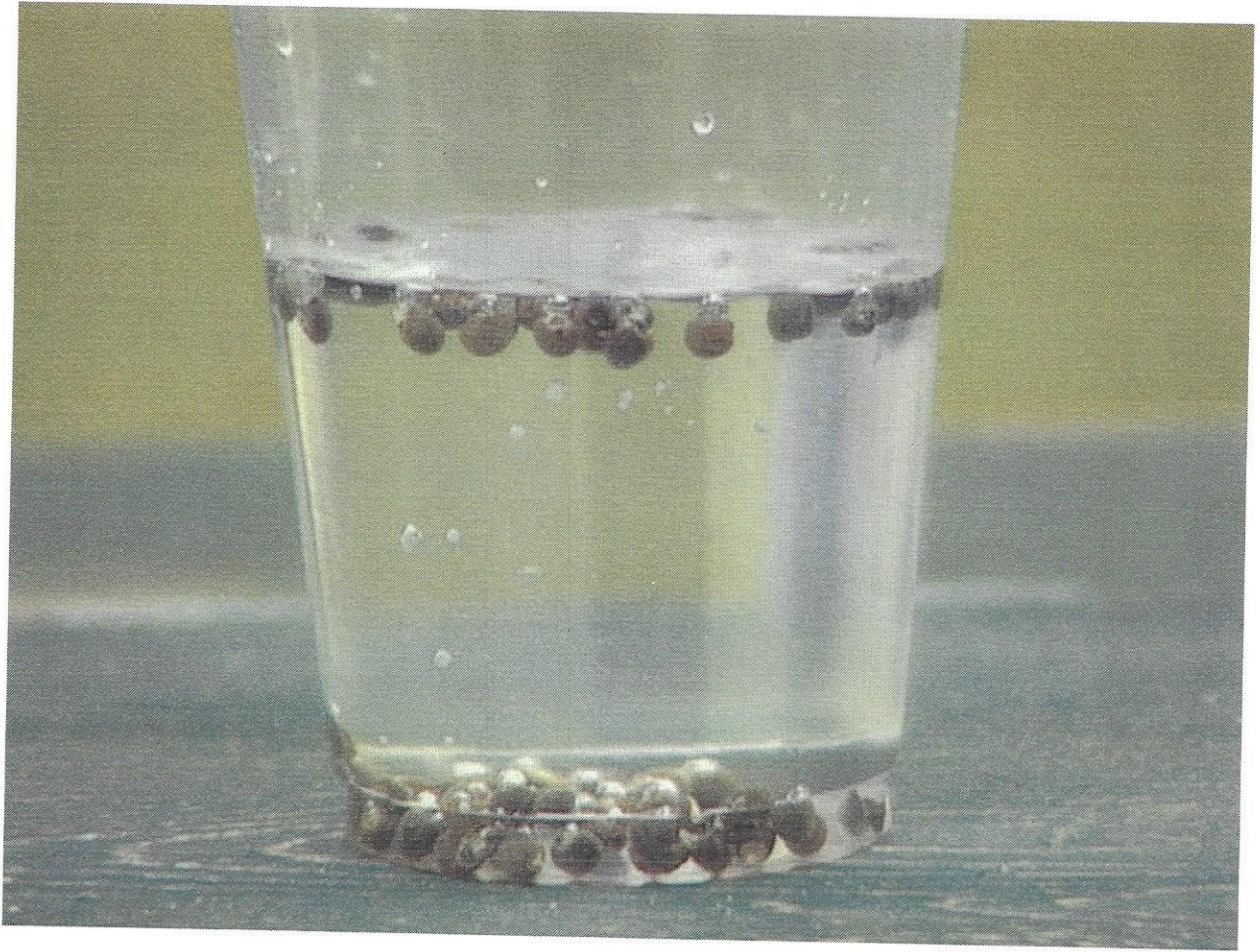
LOUISIANA AG IN THE CLASSROOM'S MISSION is to educate and increase understanding of agriculture and instill an appreciation for our renewable food, fiber and fuel systems.

LSU All information on this map is based on the top commodities produced statewide. Data was compiled from "The 2013 Louisiana Summary of Agriculture and Natural Resources" guide, published by the Louisiana State University Agricultural Center.
Produced for the Louisiana Foundation for Agriculture in the Classroom by Margaret Lisi and the Louisiana Farm Bureau Public Relations Department.



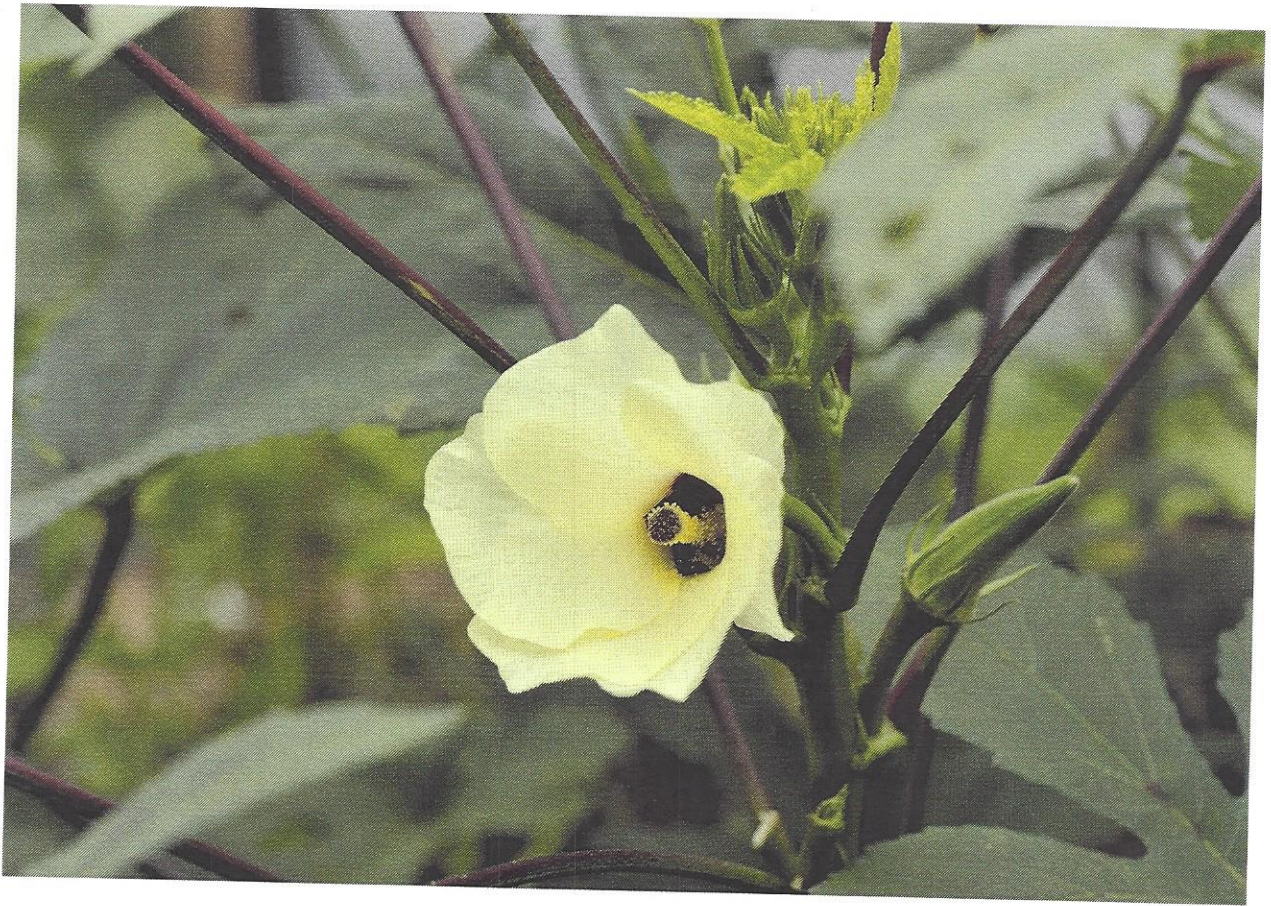
www.aitcla.org

www.lfbf.org









Finding Grandma's Spoon/Hidden Word

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

CHICKEN
CREOLE
FILE
GARLIC
ONION
PARSLEY
PEPPER
POT
RICE
ROUX
SAUSAGE
VEGETABLE
WATER

— — — — —



.....is a deciduous tree native to North America. Sassafras trees can grow to 30 to 60 feet tall by 25 to 40 feet wide with a rounded canopy made up of short layered branches. Long grown for its medicinal properties as well as file powder (powdered leaves), the leaves of growing sassafras trees are initially a vibrant green but come autumn they turn glorious colors of orange-pink, yellow-red and scarlet-purple.

These sassafras leaves are ground into file'. File' is a traditional table garnish used on gumbo. The early Cajuns learned to use file' from Choctaw Indians of the Gulf coast.

File' is sprinkled on the surface of the gumbo and will thicken the gumbo if you let it set for a while. If you add file' to the gumbo during cooking it will become thick and stringy.

A southern Louisiana specialty, gumbo is a delicious stew with a number of variations but usually seasoned with fine, ground sassafras leaves, at the end of the cooking process.

Congratulations!!! You did it!!
You successfully broke out and
found Grandma's missing spoon!
Oh well, we will skip the spoon
and use this jar of roux instead!



Student Closing Responses-

I would have my students reflect on one of the following questions as a closing or exit ticket.

Recommended Questions from "Breakout EDU":

- How did your group work together?
- How could your group have been more effective?
- How did your group utilize each individual's strengths?
- What might you do differently next time?
- How did you make sure your ideas were heard?
- Describe a moment in the game when your team worked well together.