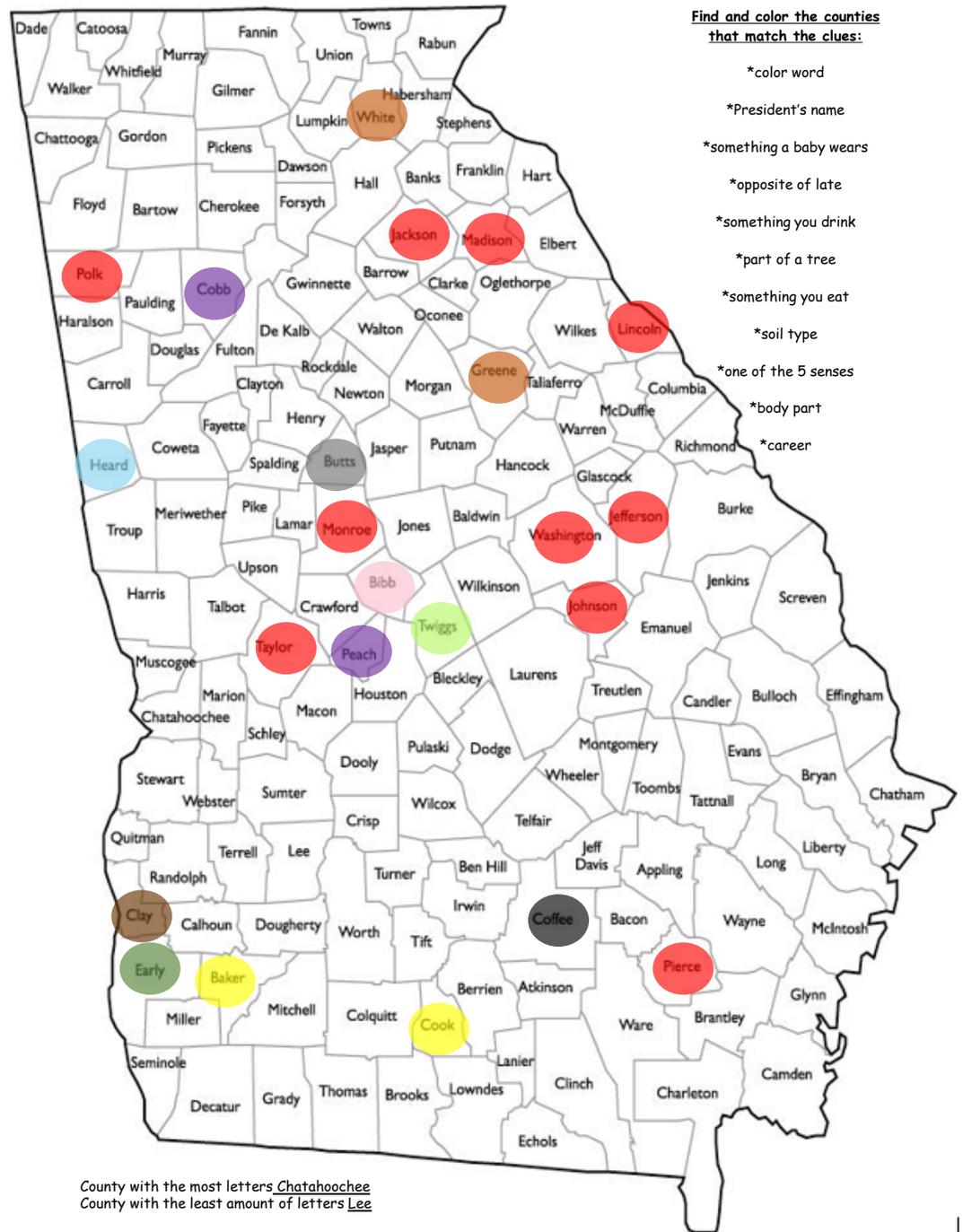


While you wait for the workshop to begin feel free to start the activity on the table.



Great activity for older students to explore their state.

For younger students you could have them find counties that start with a certain letter.



Every State has its own "Ag-Cent"!



Lauren Goble



***Georgia Farm Bureau Ag. In the Classroom Coordinator**

***Taught Pre-K, Kindergarten and 1st grade for a total of 8 years**

***2015 Georgia Ag. In The Classroom Teacher of the Year**

***2016 Excellence in Teaching about Agriculture Award sponsored from the USDA National Institute of Food & Agriculture and the National Agriculture in the Classroom Organization**

GEORGIA: LEADING COMMODITIES FOR PRODUCTION, 2015

U.S. Rank		Production
1	Broilers	1.34 bil hd
1	Peanuts	3.47 bil lbs
1	Pecans, Utilized	93.0 mil lbs
1	Cucumbers, Fresh Market	1.73 mil cwt
2	Cotton Lint	2.26 mil bales
2	Cotton Seed	615 th tons
2	Onions, Spring	2.69 mil cwt
3	Cantaloupes	504 th cwt
3	Blueberries, Utilized	84.0 mil lbs
3	Peaches, Utilized	33.7 th tons
3	Sweet Corn, Fresh Market	3.60 mil cwt
3	Bell Peppers	1.01 mil cwt
4	Watermelons	5.51 mil cwt
4	Snap Beans, Fresh Market	515 th cwt
5	Cabbage, Fresh Market	1.26 mil cwt
5	Chickens, Excl Broilers	28.1 mil hd
5	Tobacco	32.4 mil lbs
6	Squash	420 th cwt
6	Eggs	4.83 bil eggs
10	Grapes, Utilized	4.95 th tons
22	Farm Operations	40.5 th farms
30	Cattle & Calves, Inventory	1.03 mil hd
30	Land in Farms	9.30 mil acres



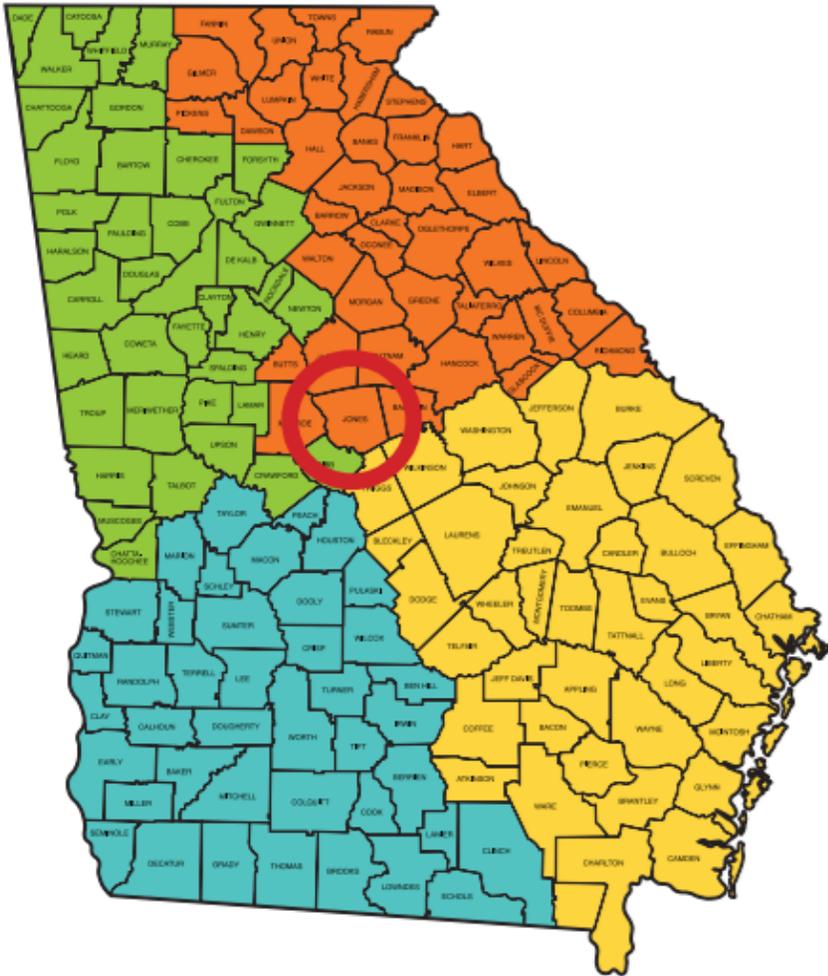
**Georgia
Agriculture:**

**1 in 7
Georgians
work in
agriculture**

**Our number
1 industry
generates
\$73 Billion**

Visit: https://www.nass.usda.gov/Statistics_by_State/.
Click your state to obtain your states agricultural facts.

Georgia Cooperative Extension has county specific ag. information:



COUNTY AT A GLANCE

Population: 29,252

2016 Georgia County Guide, UGA

Georgia Health Factors Ranking: 26/159

2016 County Health Rankings and Roadmaps, University of Wisconsin Population Health Institute and the Robert Wood Johnson Foundation

Georgia 4-H Enrollment: 726

Georgia 4-H enrollment system, FY16

Agriculture, Food, Fiber, Horticulture and Related Total Economic Contribution:

Jobs: 648

Output: \$35,321,148

2017 Georgia Ag Snapshots, UGA Center for Agribusiness and Economic Development

Farm Gate Value: \$19,951,111.46

Top Commodities: Beef, Broiler, Timber

2015 Georgia Farm Gate Value Report, UGA Center for Agribusiness and Economic Development

How did I showcase my state's "Ag-Cent"? Let me introduce you to Thank a Farmer Friday!



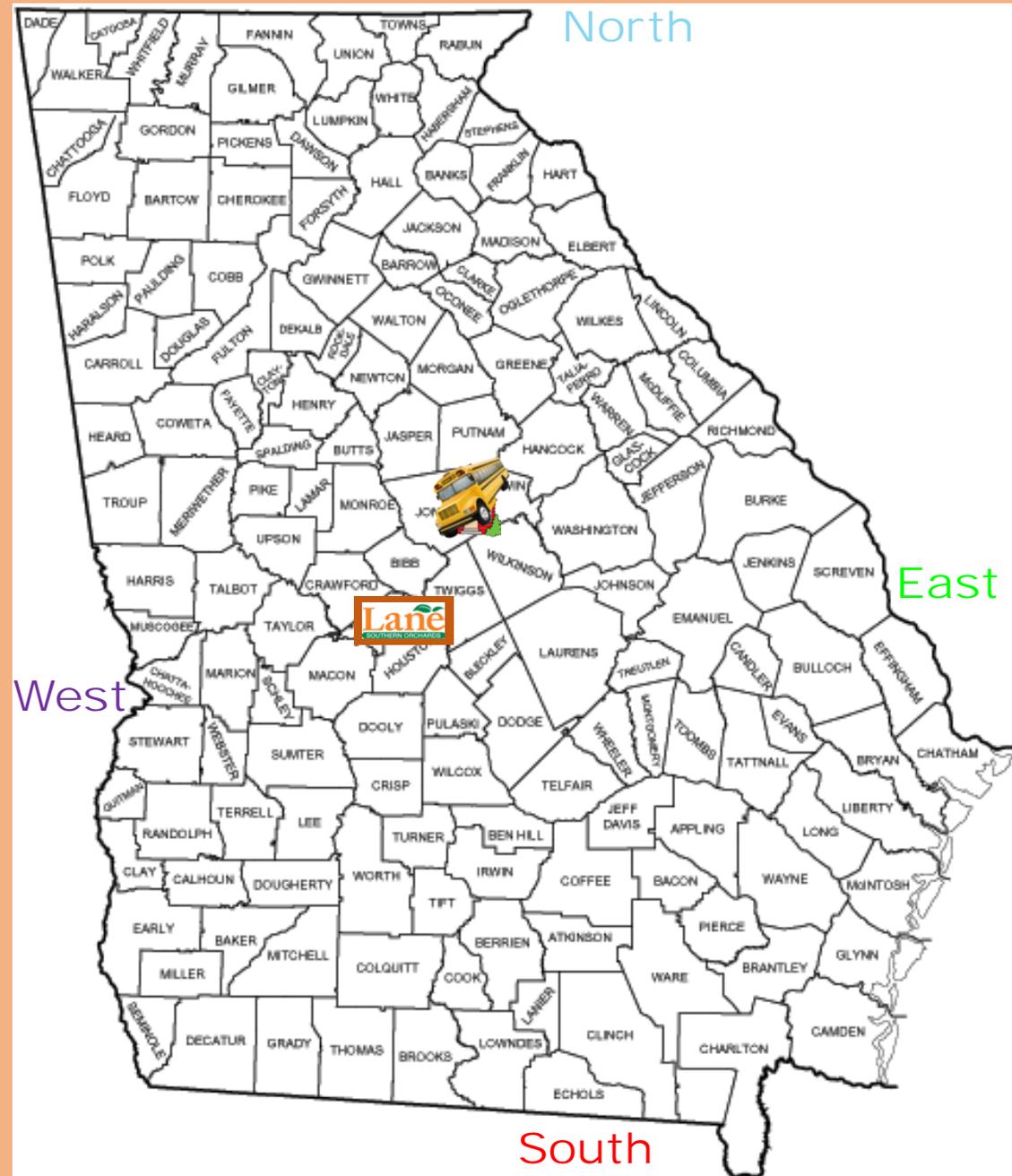
Lane

SOUTHERN ORCHARDS

Growers and Shippers of Georgia Peaches and Pecans



Today
we're
traveling to
Fort Valley
in Peach
County.



Meet the farmers- Duke Lane III, Bobby Lane, Duke Lane Jr., Mark Sanchez, Rusty Banack and Phillip Rigdon.

Their farm covers 3,000 acres and has been in operation for 108 years.



At Lane Southern Orchards they grow many commodities:



The commodity that we're studying today is peaches!



Watch this video to learn more about
Lane Southern Orchard.





Slow Cooker Peach Cobbler

Ingredients:

4 ripe peaches (use 5 if they're on the smaller side, or if you like the cobbler extra peachy)

$\frac{1}{2}$ cup sugar

1 tsp lemon juice

1 cup all-purpose flour

$\frac{1}{2}$ cup sugar

1 $\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp cinnamon

4 Tbsp cold butter, cubed

Directions:

1. Quarter the peaches. Slice each quarter into thirds and then cut the slices in half. Per whole peach, you should have 12 slices of peaches, halved.
2. Place the peaches in a medium sized bowl. Add $\frac{1}{2}$ cup sugar and lemon juice and stir well. Place the bowl in the fridge and allow to sit overnight, stirring occasionally. This process releases the natural juices from the peaches.
3. Meanwhile, combine the flour, sugar, baking powder and salt in a small bowl and set aside.
4. When you are ready to make the cobbler, drain the juices from the peaches into another bowl and set aside.
5. Layer the peaches evenly on the bottom of a slow cooker. Layer the dry mix evenly on top of the peaches.
6. Sprinkle the top with cinnamon. Pour the peach juices on top of the dry mix. Place the cubed butter evenly on top of the juices and mix.
7. Cook on low for 2 hours and serve warm.



Parts of a letter

Greeting

Heading

February 3, 2013

Dear Mom,

Body

I am having so much fun at summer camp! Yesterday, we made bird feeders out of pine cones, peanut butter, and birdseed. Today we are going swimming in the lake. I am excited because there is a big water slide to go on!

I miss you and dad! I will see you in another week!

Closing

Love,
April

Signature



**Return
Address**



**Wells Elementary School
101 Mattie Wells Dr.
Macon, GA 31217**

Stamp



Farm's Address



**Lane Southern Orchards
50 Lane Road
Fort Valley, GA 31030**

For activities and no bake recipe pages
for Georgia's specialty crops visit:

gfbfoundation.org/education-conference.html

Thanks for coming!

If you have any questions email me at:

ldgoble@gfb.org