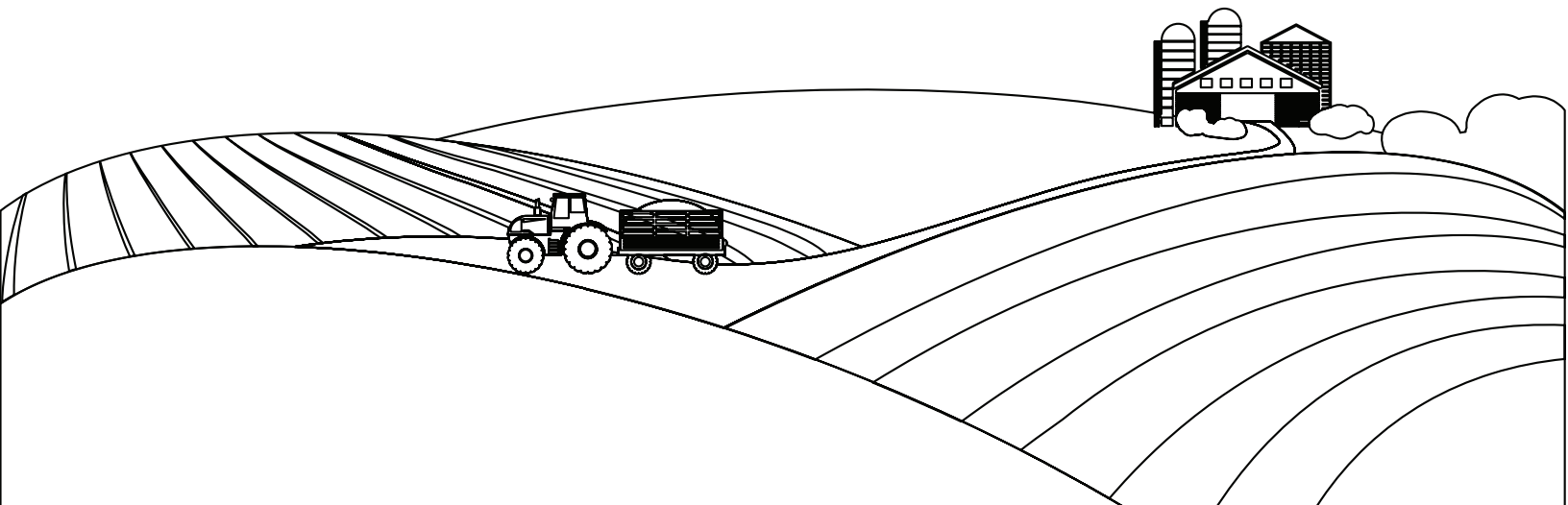




**RUSS EDWARDS
SCHOOL**
Agriculture & Environment

Celebrating **ALL THINGS** **AG!**

Activity Book



Canada's AG DAY

Each year, on Canada's Ag Day, we raise a fork to the food we love and the people who produce it.

How will you celebrate?

Here are some ideas:

- » Make the recipe (or another recipe for a food you love) at the back of this book
- » Plan a garden
- » Take a photo of a grain field or your favourite farm animal
- » Sing Old McDonald
- » Draw a picture of your favourite foods

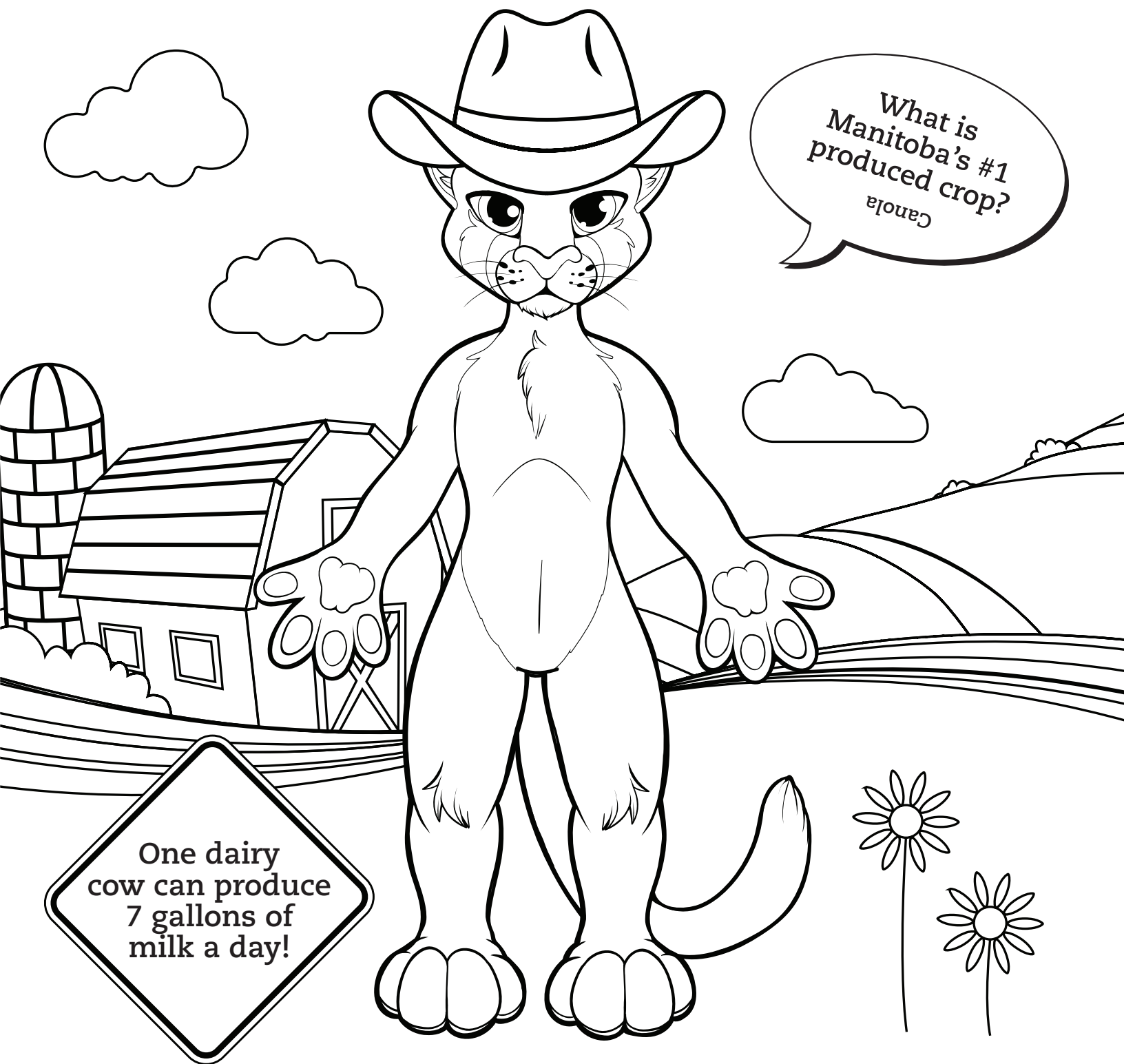
Assiniboine INFO

Assiniboine is Manitoba's Ag College. We offer many programs for you to learn about agriculture and the environment, including:

- | | |
|---|--|
| » Agribusiness | » Food Processing (Animal Proteins) |
| » Agriculture | » Geographic Information Systems (GIS) |
| » Baking Foundations | » Heavy Equipment Technician |
| » Civil Technician | » Horticultural Production |
| » Communications Engineering Technology | » Land and Water Management |
| » Culinary Arts | » Sustainable Food Systems |

COLOUR CAGEY

on the farm

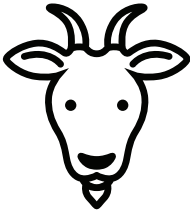


What is
Manitoba's #1
produced crop?
Canola

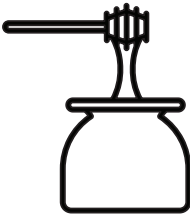
One dairy
cow can produce
7 gallons of
milk a day!

MATCHING GAME

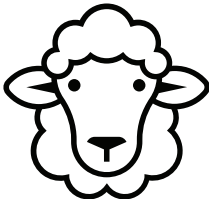
Draw a line and match
the icon to the word!



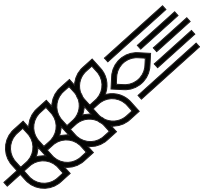
Milk



Goat



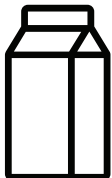
Tractor



Wheat



Honey



Sheep

WORD SEARCH

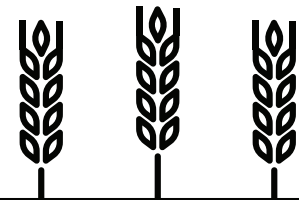
Can you find all
the hidden words?

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

Barn
Tractor
Vegetables
Hay
Fence
Oats
Pasture

Farmer
Pig
Horse
Eggs
Baler
Scarecrow
Turkey

Bee
Harvest
Lentils
Rabbit
Canola
Rake

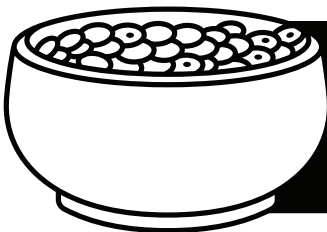


One bushel
of wheat makes
42 pounds
of spaghetti!

FILL IN THE BLANKS

- 1 A farm that produces milk is called a _____
- 2 The color of an egg yolk is _____
- 3 _____ comes from pork
- 4 The color of canola seed is _____
- 5 _____ is made from wheat flour
- 6 Soybeans are a type of _____
- 7 Canada's largest bacon processing facility is in _____
- 8 The _____ is the symbol of Manitoba

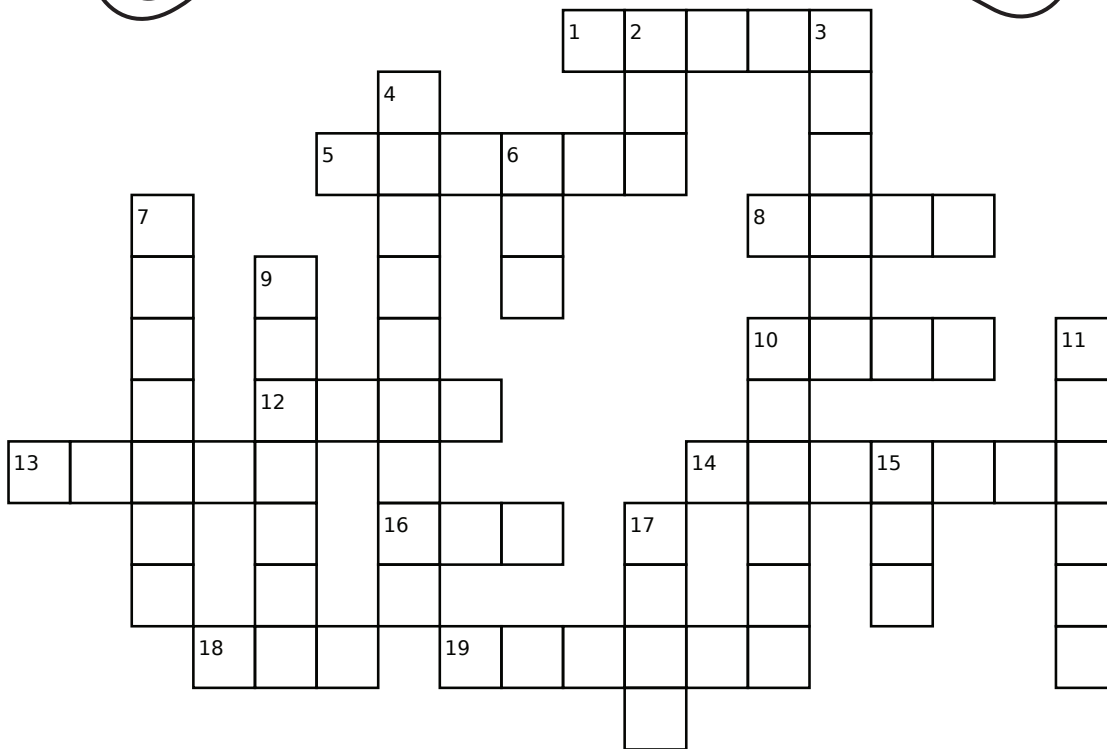
1. Dairy / 2. Yellow / 3. Bacon / 4. Black / 5. Pasta / 6. Legume / 7. Manitoba / 8. Bison



How many boxes of Cheerios comes
from one bushel of oats?

50 twelve-ounce boxes

CROSSWORD

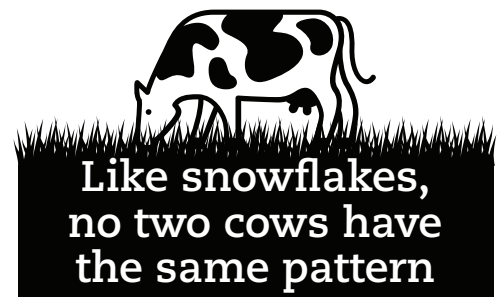


Down

2. Food that horses eat
3. This crop can become French fries
4. A flower that produces oil
6. A young goat is called a _____.
7. Male geese are called _____.
9. Measurement of farmland
10. A vegetable that grows underground
11. A person who owns a farm
15. Animal that we milk on the farm
17. A baby cow is called a _____.

Across

1. Its fleece is used to make sweaters, socks and blankets
5. Many people eat it for Thanksgiving
8. A business that can grow crops and raise animals
10. A cereal crop
12. Chickens live in this
13. Canada's most cultivated plant
14. The farmer drives this in the field
16. A chicken gives us _____.
18. A female chicken
19. A baby pig is called a _____.



Down: 2. Hay / 3. Potato / 4. Sunflower / 6. Kid / 7. Ganders / 9. Hectare / 10. Carrot / 11. Farmer / 15. Cow / 17. Calf / 13. Wheat / 14. Tractor / 16. Egg / 18. Hen / 19. Piglet / Across: 1. Sheep / 5. Turkey / 8. Farm / 10. Cron / 12. Coop /

Baking WITH MICA

Thumbprint cookie recipe

Ingredients

1 cup unsalted butter, at room temperature
1/2 cup sugar
2 egg yolks
1 teaspoon vanilla extract
1/4 teaspoon salt
2 cups all-purpose flour
Jam or jelly of any kind

Instructions

- » Beat the butter and sugar on high speed with an electric mixer for about 3 minutes.
- » Add the yolks and vanilla extract to the butter mixture.
- » Add the flour and salt to the mixing bowl and mix until just combined.
- » Flatten the dough into a disc and wrap in plastic. Let chill in the refrigerator for 20 minutes.
- » Preheat the oven to 350°F. Line two baking sheets with parchment paper.
- » Roll the dough into balls about 1 inch in diameter. Place the balls on the parchment-lined cookie sheets spaced a few inches apart.
- » Press down on each ball of dough with your thumb to make a small well in the center of the cookie. Fill each cookie with 1/2 teaspoon of jam.
- » Bake for 12 to 15 minutes or until slightly firm. Allow to cool for a few minutes on the cookie sheet to firm up before moving them to a wire rack to finish cooling.