

NC Department of Agriculture & Consumer Services Steve Troxler, Commissioner

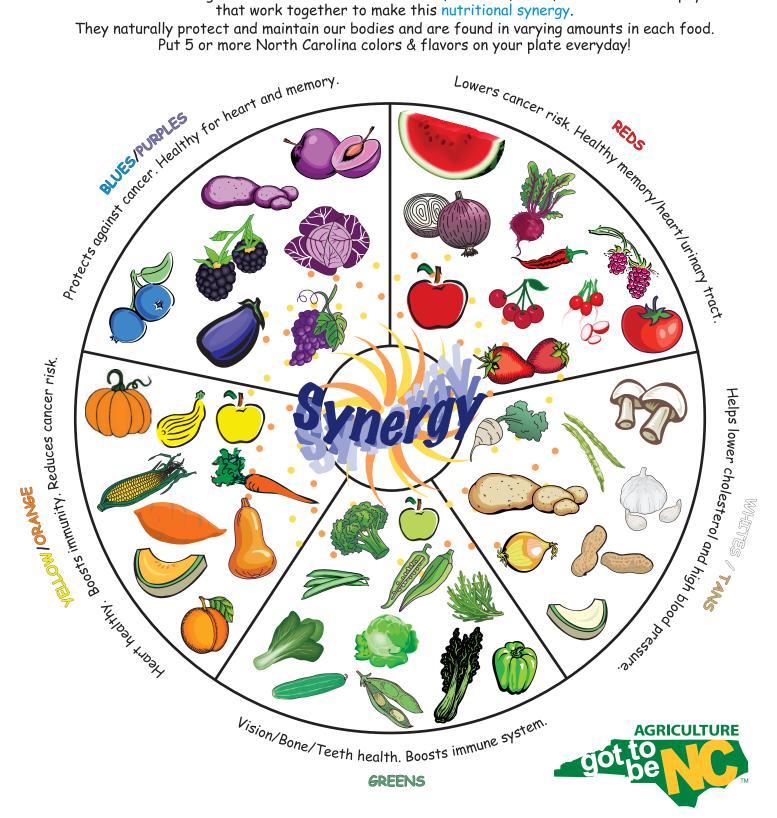
Goodness Grows in Living Color!

All Foods Can Fit! Color + Variety = A Healthy Diet.

No single food is better than another. They all work together in synergy.

When food digests, synergy happens as two or more nutrients combine to do what neither could do as well by itself. Colorful fruits and vegetables contain essential vitamins, minerals, fiber, antioxidants and phytonutrients that work together to make this nutritional synergy.

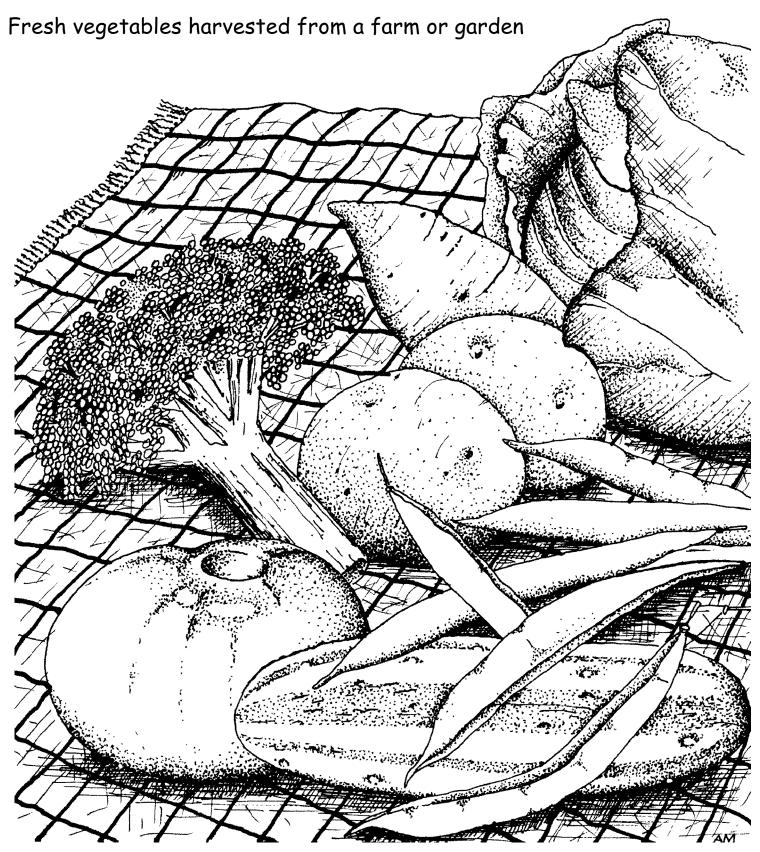
They naturally protect and maintain our bodies and are found in varying amounts in each food. Put 5 or more North Carolina colors & flavors on your plate everyday!



NC Department of Agriculture & Consumer Services

ncagr.gov 20,000 copies of this public document were printed at a cost of \$10,335.65 or \$0.51 each.

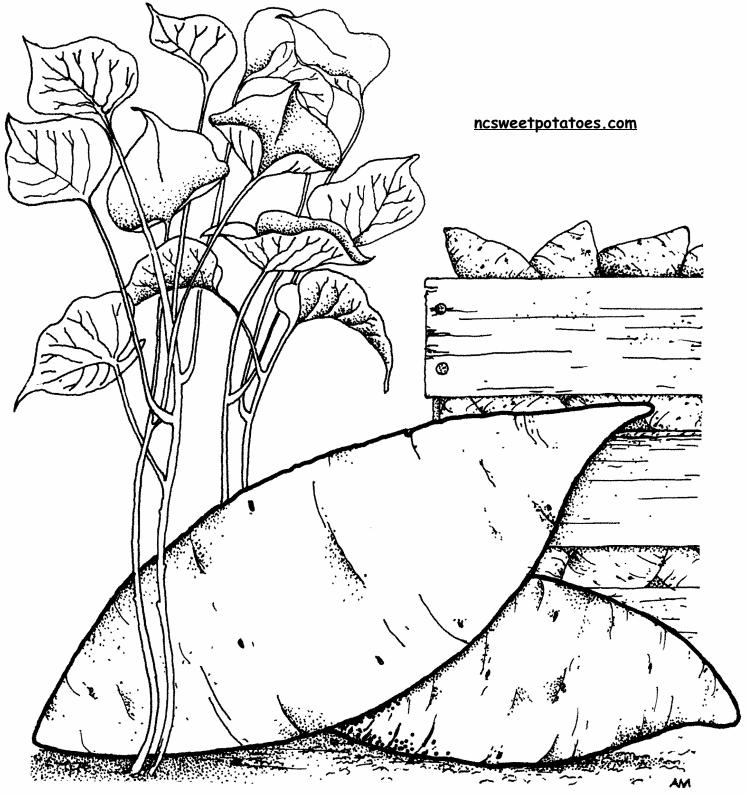
Produce



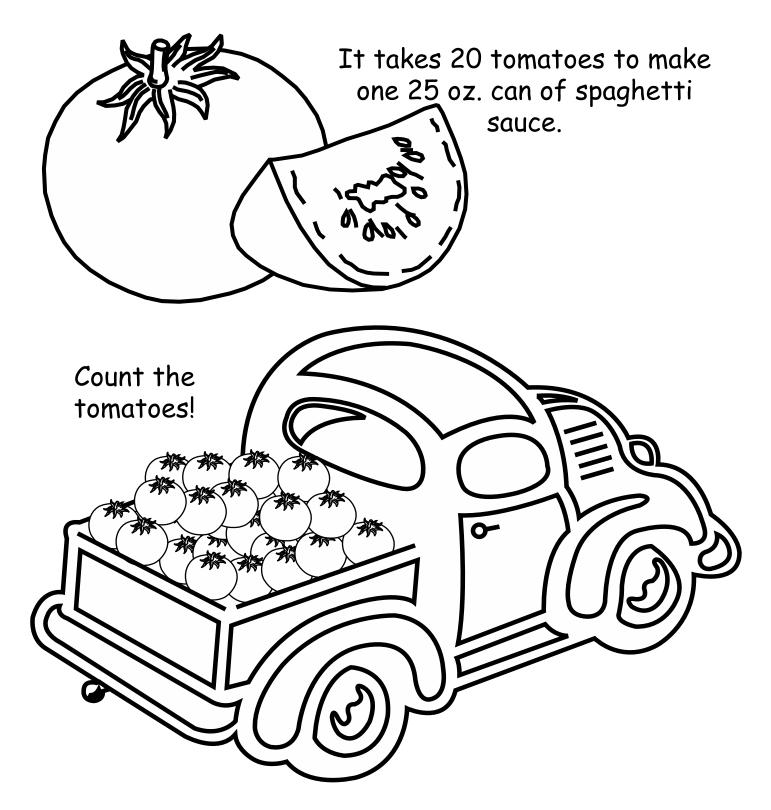
Farmers all across North Carolina grow colorful produce. If a fruit or vegetable has lots of color that means it is very nutritious. Remember to eat at least 5 fruits and vegetables everyday for better health!

Sweet Potato

North Carolina leads the country in the production of sweet potatoes. Farmers in Sampson County grow the most.



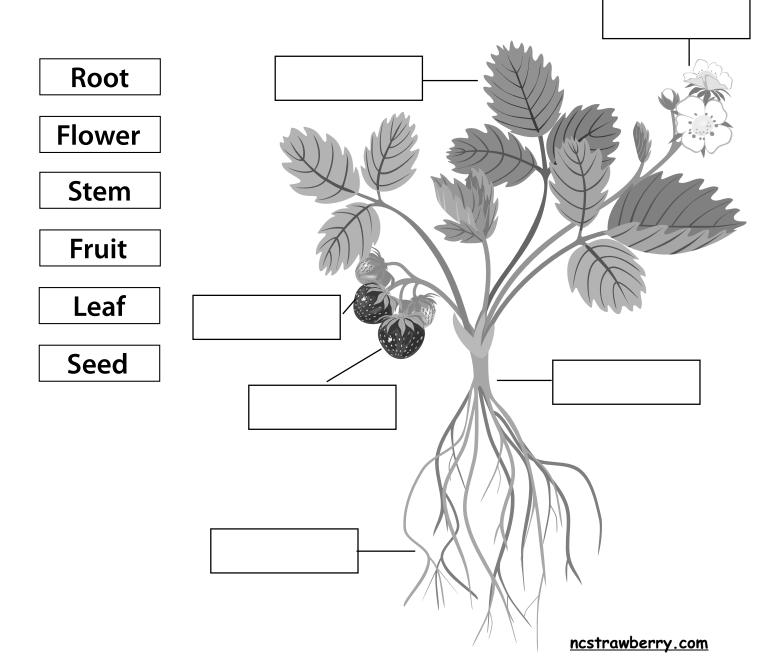
Tomato



Farmers in North Carolina grow more than \$33 million worth of tomatoes every year.

Color the parts of the strawberry.

Match the part of the plant name on the left and write it in the blank space in the picture.



The "seeds" you see on the outside of a strawberry are actually the plant's ovaries and are called "achenes." Each "seed" is technically a separate fruit that has a seed inside of it.

Did you know that strawberries have more vitamin C than oranges? Vitamin C helps your body heal, resist infections, and maintain healthy bones, gums and teeth.

PLANT PARTS MATCHING

Draw a line from the food to the plant part.

	CORN	ROOTS
man O	ΤΟΜΑΤΟ	STEM
	CARROTS	LEAVES
	ASPARAGUS	FLOWERS
	SPINACH	SEEDS
	CAULIFLOWER	FRUIT

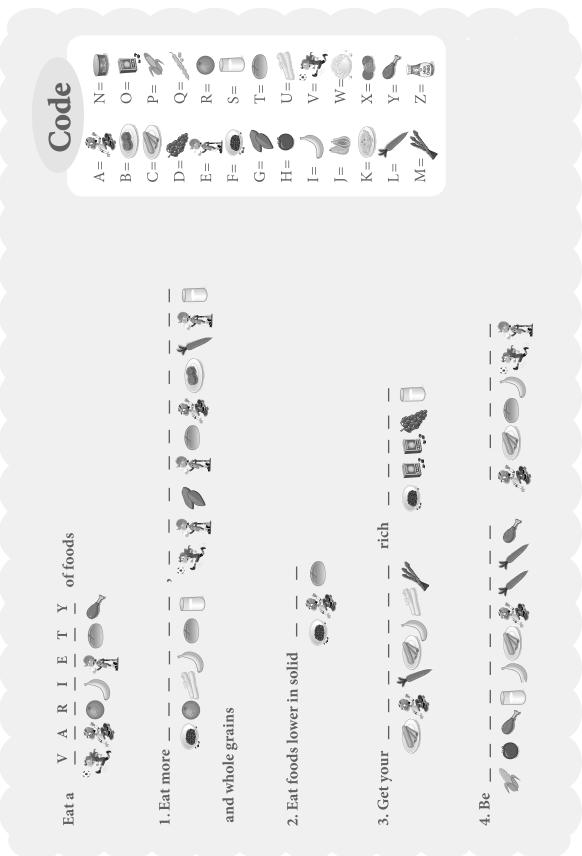
E They	LETTUCE	ROOTS
	POTATOES	STEM
	CELERY	LEAVES
	BROCCOLI	FLOWERS
- Jo	CHERRIES	SEEDS
0000	PEAS	FRUIT





Use your detective skills and the code at the right to complete the sentences below:

For each line of the quiz, pictures should spell out the answer, with spaces below for children to write in the correct word. See example below.



Adapted from Team Up At Home Team Nutrition Activity Book





Some honeybee queens quack.

Perfectly preserved honey has been found in ancient Egyptian tombs.

Honeybees can be trained to detect explosives.

You spend about an hour of your day chewing.

Baked caterpillars taste like pistachios (don't try this at home).



Popcorn can pop up to three feet into the air.



Peanut butter can be converted into a diamond.

Honey never spoils.



You can fry an egg on a hot sidewalk when it reaches 158°F.

The largest pumpkin pie weighed 2,020 pounds.

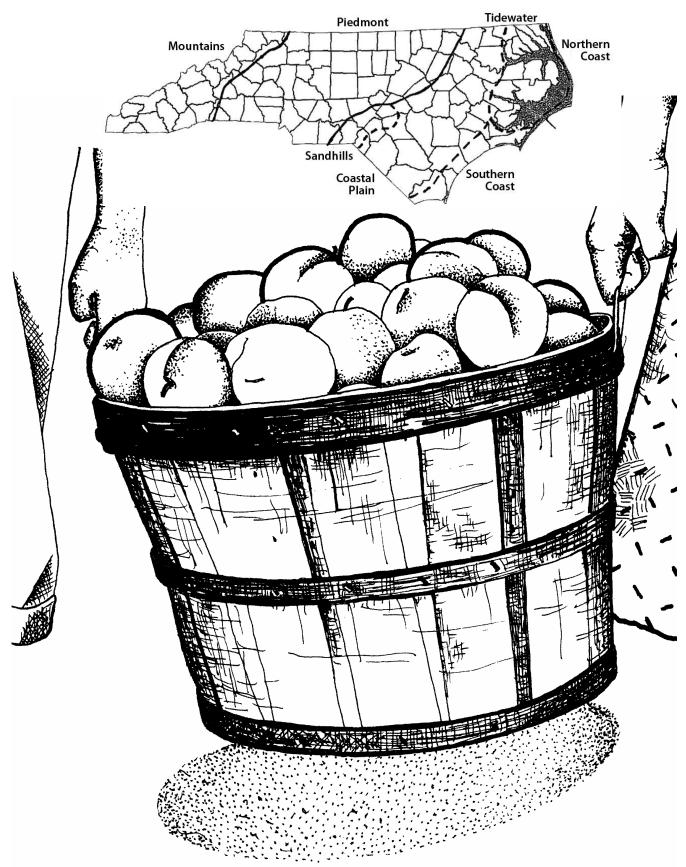
20% of the food we eat is used to fuel the brain.

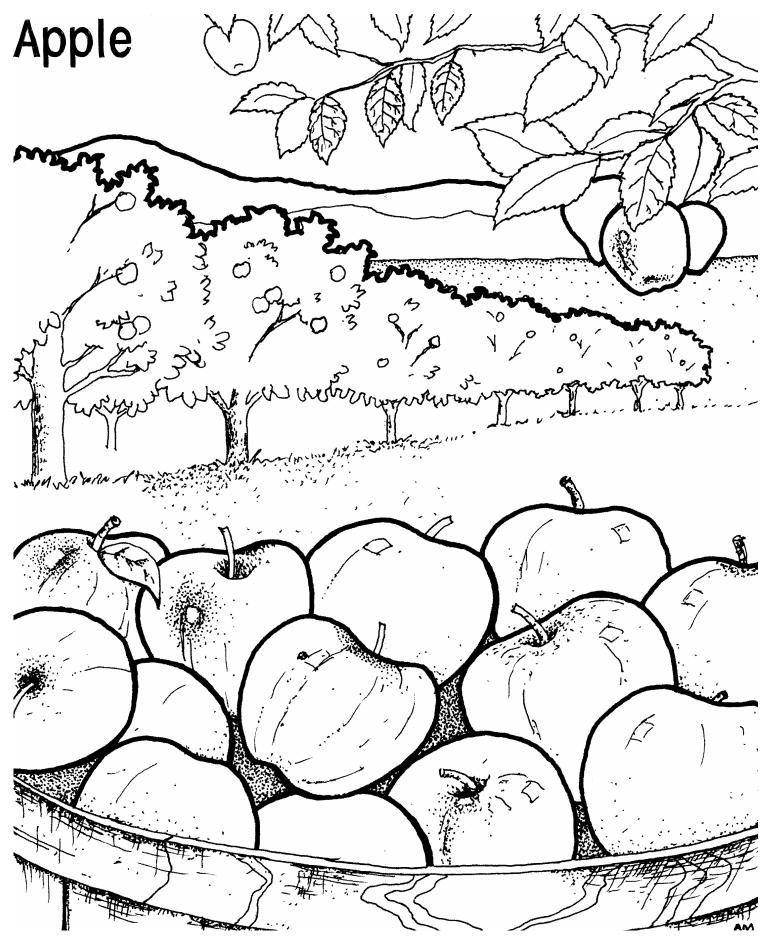


Visit http://kids.nationalgeographic.com for more of NatGeo's *Weird But True*facts.

Peach

The sandhills region of North Carolina grows the most peaches in our state. Can you find the sandhills region on a state map?





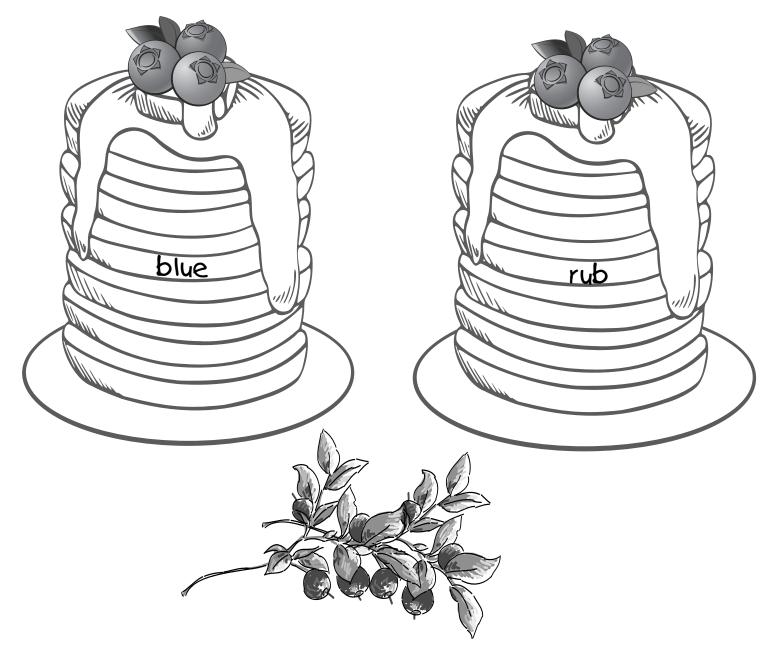
Apples are picked from orchards in our mountains. They need the cool, crisp mountain air to grow well.

Blueberry

Find an agritourism farm on the internet where you can visit and pick them yourself at: www.ncfarmfresh.com

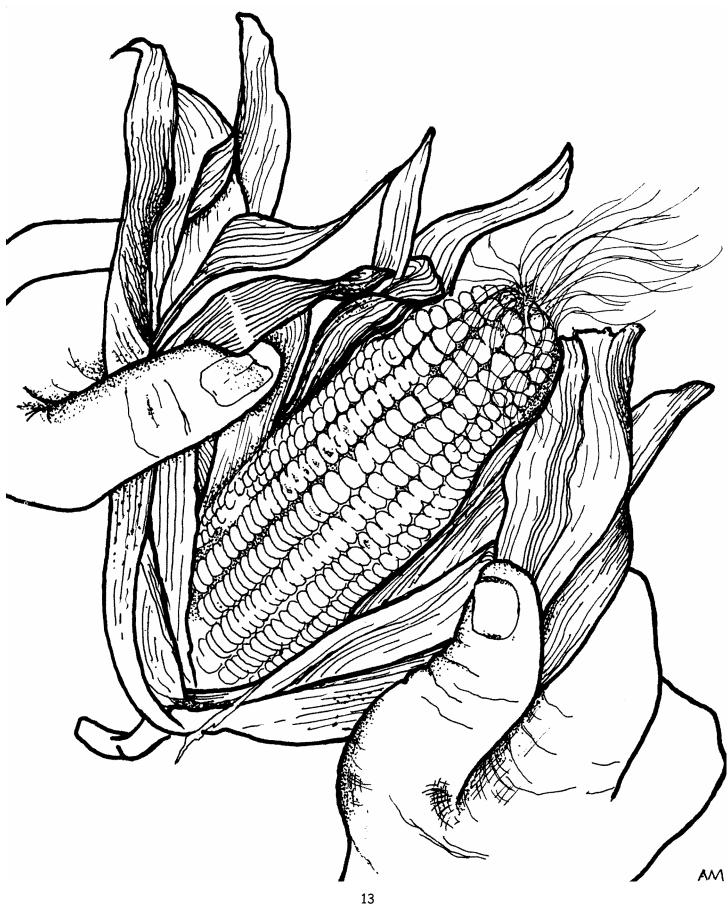
While you are visiting this page, check out all the other fun things to do and find delicious food to eat that is grown, raised, caught or made in N.C.!

How many new words can you make from the letters in the word blueberries? Put one new word on each layer of the pancakes like the examples below.

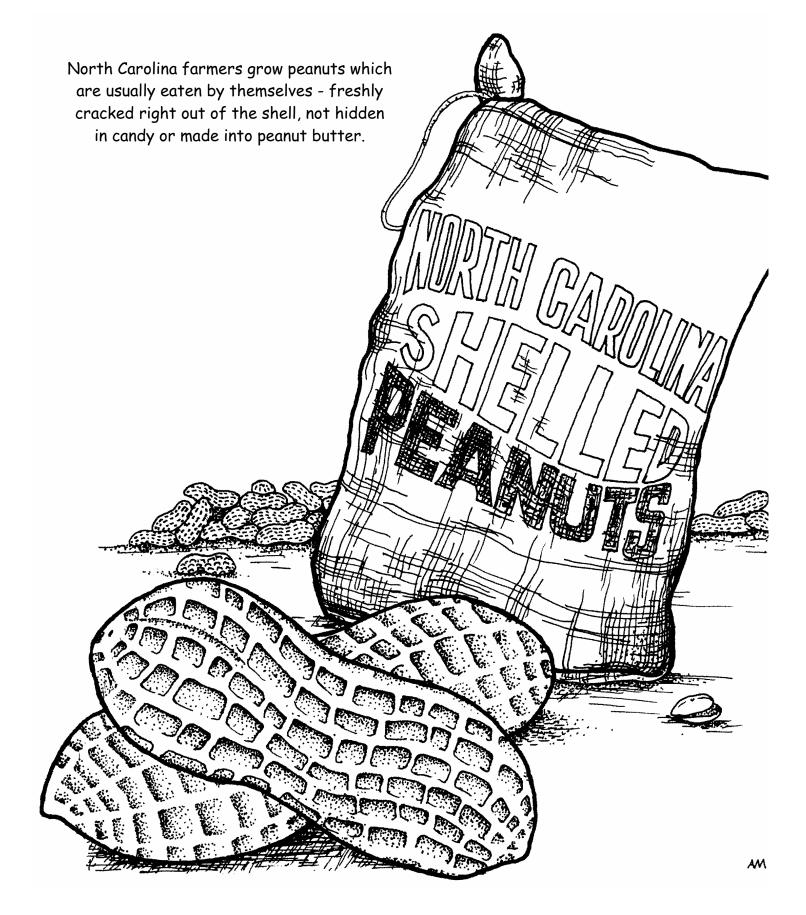


Corn

Sweet Corn is enjoyed on North Carolina tables each summer. It only takes 3 minutes to cook a large ear of corn in the microwave. Also, feed corn is enjoyed by animals all year long.

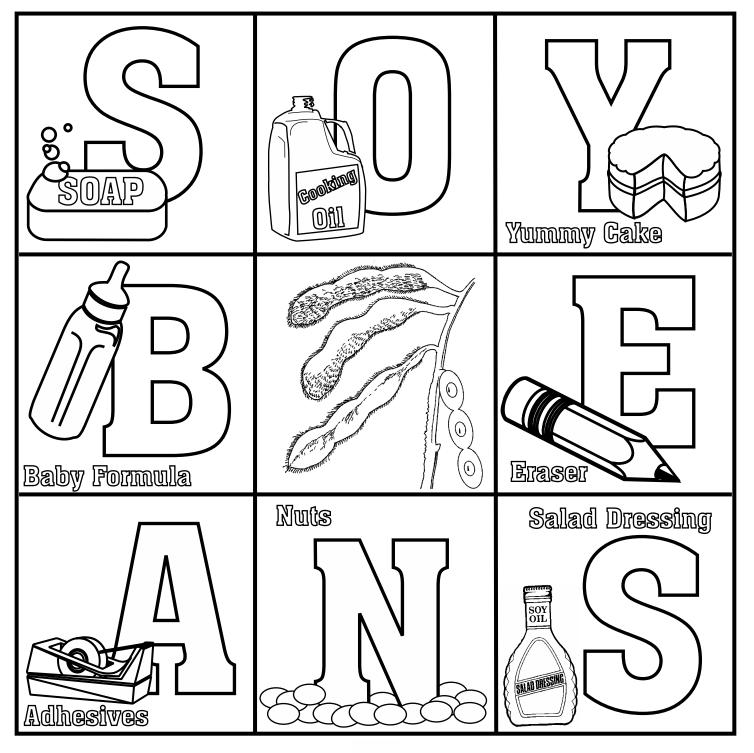


Peanut

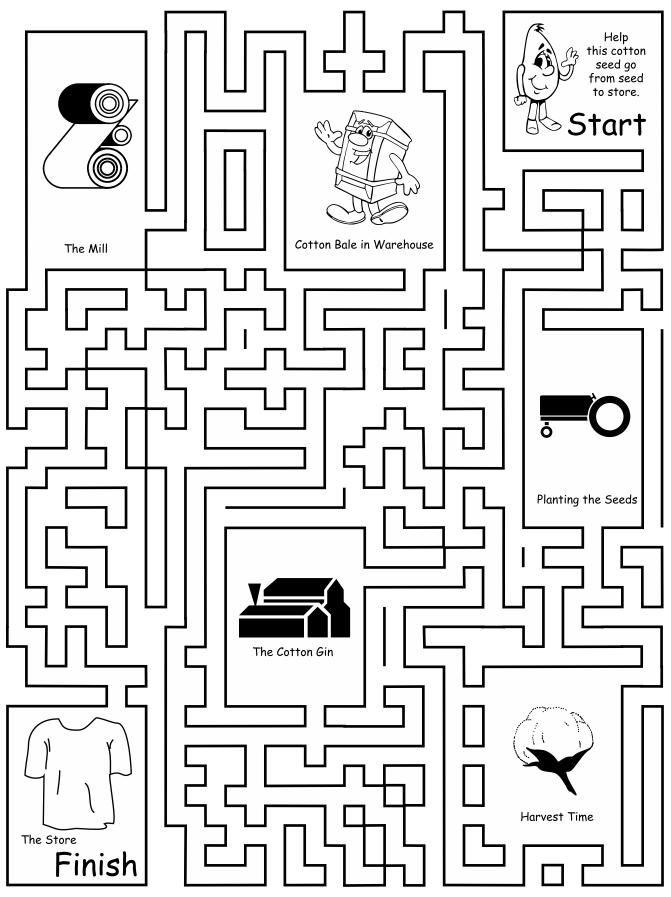


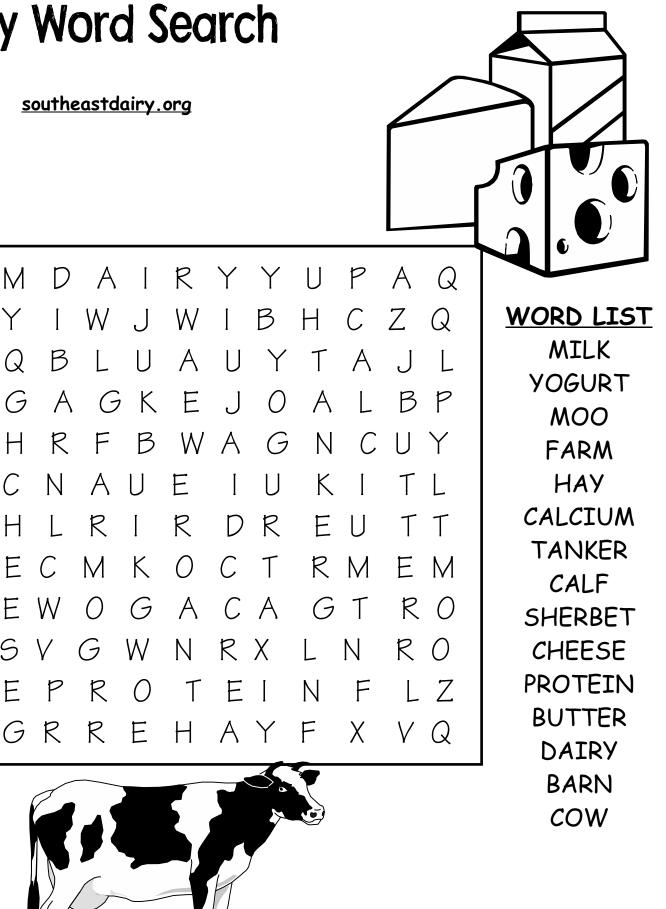
Spell soybean through its many uses!

You may not realize how often you eat foods that are made with soybeans, or that were cooked in soybean oil. They are nutritious any way you eat them or bathe, color or glue with them! Ask your parents to help you look at the food labels in your pantry. See how many different foods you can find that have soybeans listed in the ingredients. Edamame is a tasty soybean food rich in nutrients. Boil, steam or roast the pods, and pop out the beans and munch away!



North Carolina Cotton





Dairy Word Search

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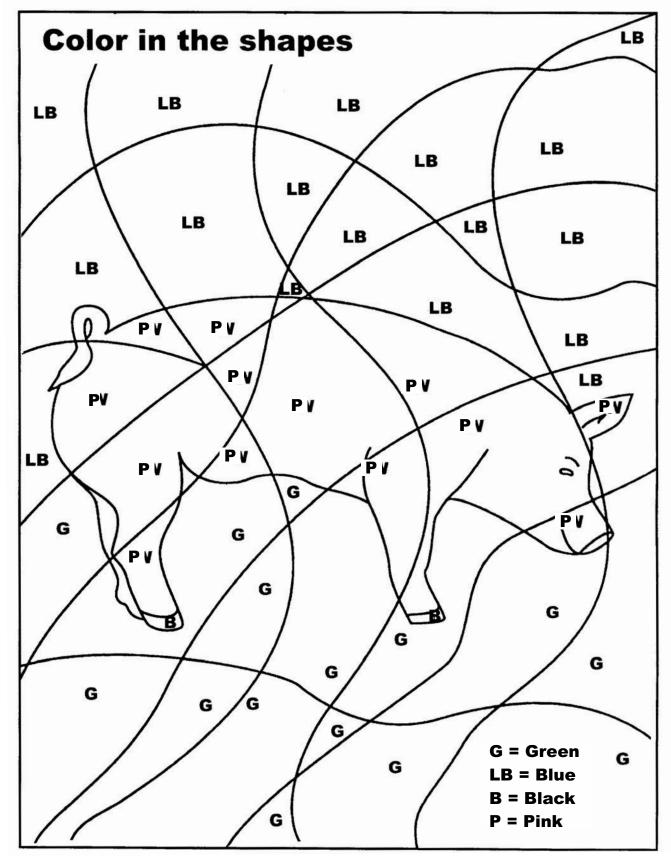
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Pig

Did you know that people around the world eat pork more than any other meat? NC farmers grow pigs for meat like bacon, ham, pepperoni and pork chops.



Cattle

There are more than 33,000 families in North Carolina who are proud to raise beef cattle. Lean beef gives us protein and important vitamins... plus it tastes good too!



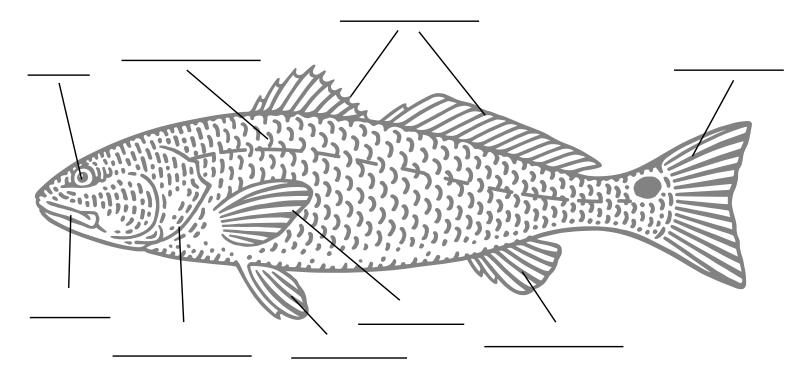
Red drum is the official state saltwater fish.

They also are called channel bass, redfish and spottail bass. If they are 4 years old or younger, they are called puppy drum!

Red drum get their name from their color and the fact that sometimes males produce a drum-like noise by vibrating one of their muscles. The color of red drum ranges from a deep blackish, coppery color to nearly silver.

How will you color this fish?

Parts of a Fish: label the fish using the parts listed below.



Eye - Fish have eyes to see, just like we do.

Mouth - Fish have mouths to eat their food.

Gills - Fish breathe in water with their gills.

Scales - Fish have scales on their skin for protection.

Fins - Fins (dorsal, pectoral, pelvic) help fish to swim in water.

Tail - Just like their other fins, a tail fin helps fish to swim and change directions.

http://www.ncwildlife.org/Fishing/Fishing-in-North-Carolina

Wash your hands with warm water and soap BEFORE and AFTER handling food.

Sing the Happy Fingers, Happy Hands Song 2 times. (sing to the tune of Twinkle, Twinkle Little Star)

> "Happy fingers, happy hands, Making bubbles is my plan. Just add water, soap, then rub. Make it fun, sing while you scrub. If you want the germs away, You must wash your hands this way."

> > Everyone should be extra careful around animals. Farm animals and even pets carry germs that can make people sick. Wash your hand with soap and water right after visiting animals on a farm, at the fair, a zoo or in your own yard!

www.fightbac.org/kidsfoodsafety/

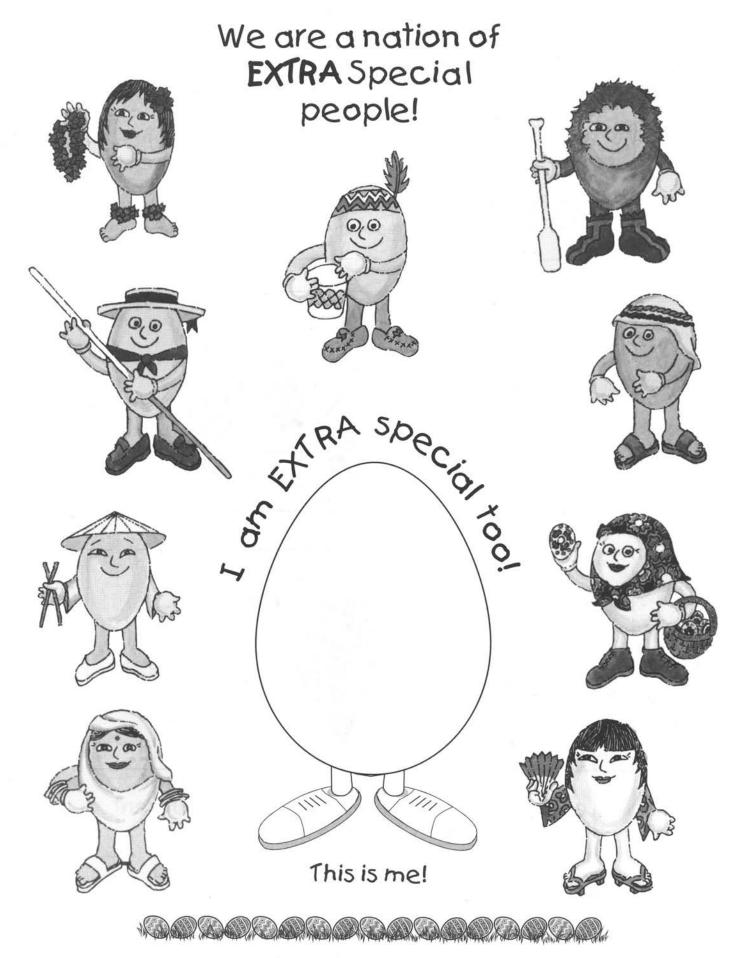


Poultry

Turkeys, chickens, ducks and geese are all called poultry. There are more chickens in the world than any other type of bird. NC Farmers raise them for meat or eggs.

Chickens raised for meat are called broilers. Chickens raised for eggs are called layers or hens. All layers and hens are girls!

NC farmers raise 31 million turkeys. More people eat turkey in a sandwich than any other way.



Courtesy of NC Egg Farmers Association

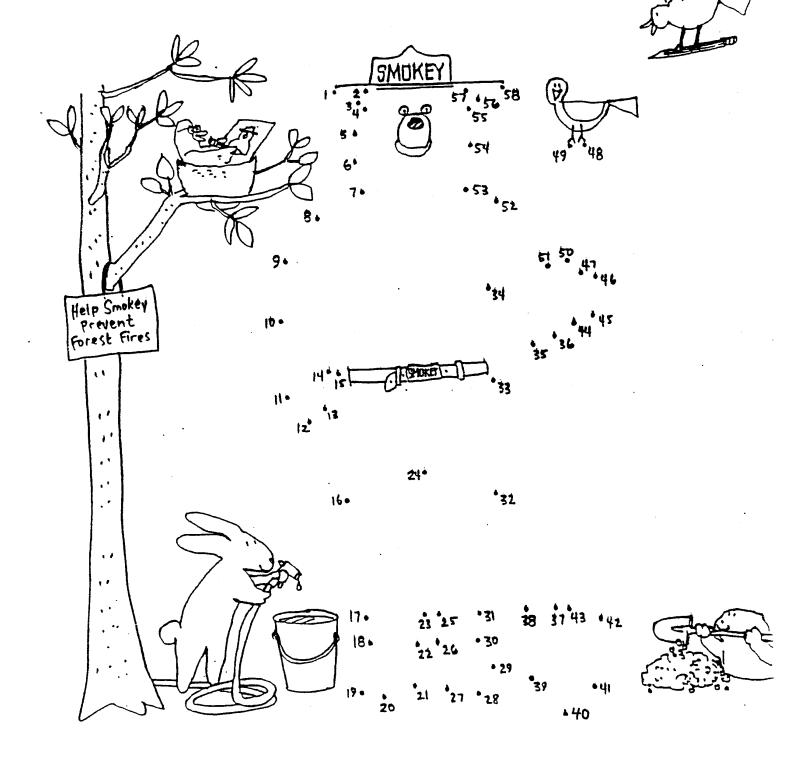
http://ncegg.org/resources/kids-connection/



Did you know:

Each year, North Carolina has an average of 4,700 wildfires, burning over 25,000 acres!

/ 11

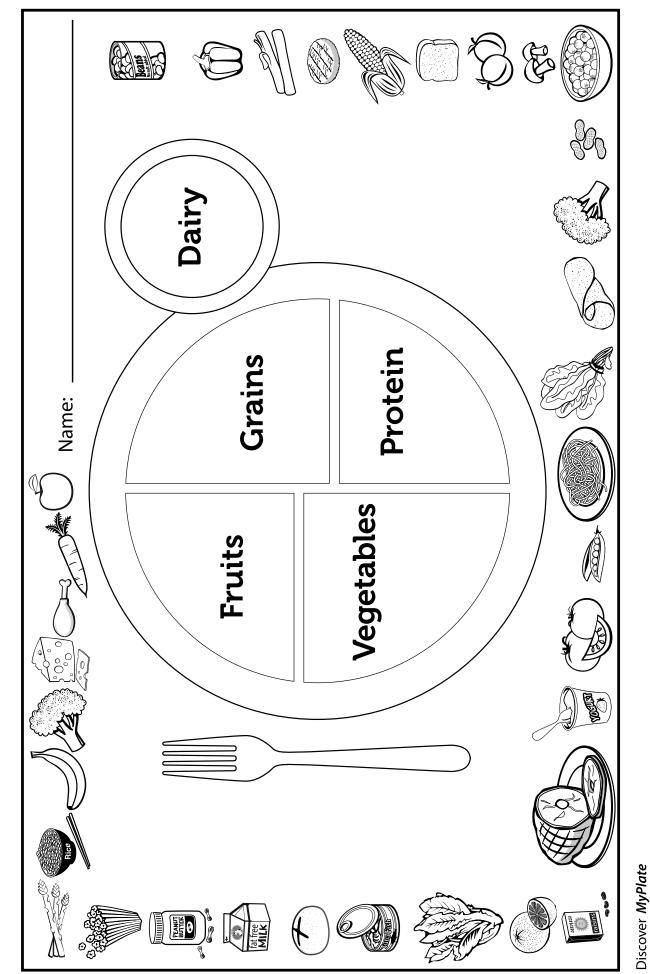




Only you can prevent forest fires. We can't.



WWW.ncforestservice.gov



Write your name. Draw a picture of one food from each food group on the MyPlate.

My Plate, My State

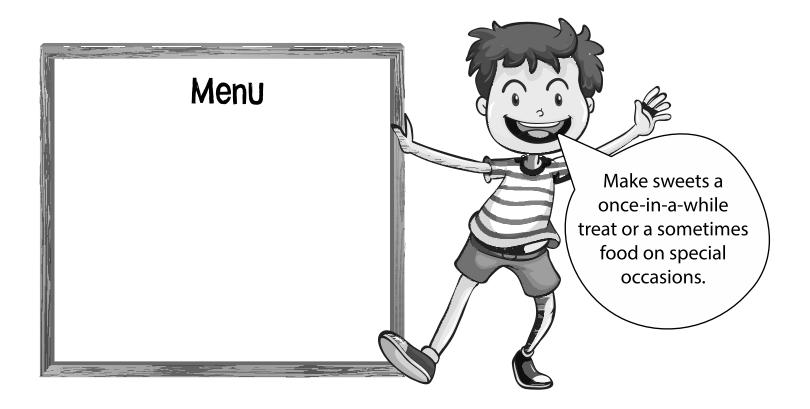
You can enjoy your meals while making small shifts to the amounts and types of food on your plate. Healthy meals start with a variety and balance.

https://www.cnpp.usda.gov/myplate-mystate-celebrating-local-foods-and-healthy-eating



Find where you live on the map on the back cover. Think of a favorite restaurant from your town or anywhere you have visited. Write in what you like for breakfast, lunch or dinner inside the menu the boy is holding. Try to use the foods in this booklet or other healthy, everyday foods

that are grown, raised, caught or made in North Carolina.



Agriculture Glossary

agriculture: growing crops and raising livestock;

farming; all about food, fiber and forests

agritourism: describes the act of visiting a working farm, ranch or other agricultural operation to enjoy,

be educated or be involved in activities; touring a

farm to learn more or just have fun

beef cattle: cows raised for their meat

broiler: a smaller, young chicken raised for their meat

butchered: to cut up an animal for food; a butcher is a person who specializes this

commodities: any or all of the foods, fiber or horticulture that are raised, grown or produced or grown on a farm or harvested from the sea for people and animals to use

crop: a plant that is grown by a farmer that can either be eaten, like green beans; or not eaten, like cotton or straw

cultivate: prepare and use crops in the best way; help students learn

diversity or diverse: different, varied, or assorted characteristics of something or someone ear: the whole piece of sweet corn where all the kernels are still attached; also called

"corn-on-the-cob"

farmer's market: an outdoor place where several farmers bring their agricultural products to sell fiber: crops or plants not grown for food like cotton; dietary fiber is what is not digested from the foods we eat and is an important part of the plant that helps your intestines work well

food label: a statement on a food package describing the nutrition and other facts about that food hatch: when a baby chick comes out of its shell healthy: to be well in body and mind

horticulture: is the industry and science of plants including preparation, growth and harvest of fruits, vegetables, flowers, grass and other plants grown for food, beauty or other uses

industry: growing and making things to sell in an organized way

ingredients: a list of everything in food written on the package; or a list from a recipe that you make yourself **lean:** beef or other types of meat to eat that has very little fat

lifestyle: the way you live, eat and take care of yourself

livestock: the word that describes the animals on a farm locally grown: made or grown at a farm near where you live; also called local food

milked: what happens when the farmer takes milk from a dairy cow

minerals: elements found in food that the body needs for growth and digestion

nutrient: substances in a food that is needed by your body to give you energy and stay healthy

nutrition: how the body uses the food to stay healthy **nutritious:** a food that is mostly good for our bodies (opposite of 'junk food')

orchard: a field of fruit trees, nut trees, or sugar maples for maple syrup

pork: what the meat from a pig is called; also called bacon, ham, pepperoni or chops

poultry: chickens, turkeys and other birds raised for food; each animal is also called the same name when they are butchered and packaged as food to buy and prepare at home or in a restaurant

produce: to make something; fresh fruits and vegetables

protein: a major nutrient essential for growth and repair of body tissues and are found plentifully in meat, fish, eggs, legumes, nuts, dairy and somewhat in other plant foods like grains

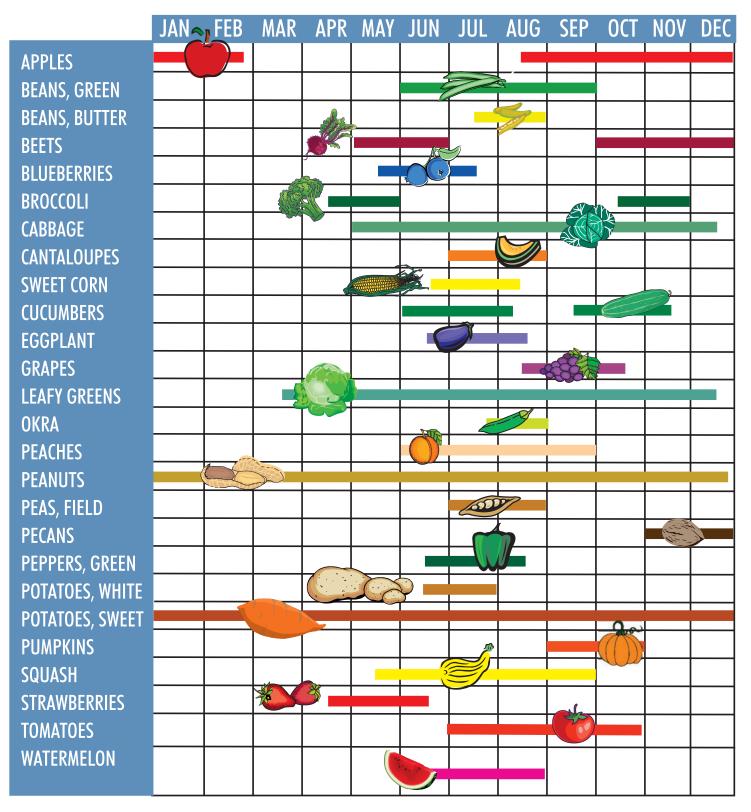
raise: having and taking care of farm animals for food

raw: the natural unprocessed state of a commodity roadside stand: a small outside place that one farm or person sells agricultural products and that can be seen next to a road or highway

seafood: food that comes from oceans, lakes or rivers; can be wild caught or farmed in containers **season:** the time of year when a fruit, vegetable, or other food is plentiful and in good condition

What's in Season? North Carolina Fruit and Vegetable Availability

Insist on buying locally grown food in grocery stores, restaurants, in the work place and schools, Or-buy direct from a local grower at a farmers market, pick-your-own or roadside farm market.



Visit www.gottobenc.com for produce, flowers, agritourism, farmers markets and other directories.



Agriculture is NC's #1 industry. When you see the Got To Be NC logo on food products, you are contributing to the economic growth of North Carolina and to our farmers.

