Discover Dairy Activity Book



















A MESSAGE TO YOU FROM A NEW ENGLAND DAIRY FARMER

Hello! My name is Heidi and I am a dairy farmer from Vermont.

My family and I make fresh, local milk. We love taking good care of our land, cows, and community all at the same time.

Life as a dairy farmer is a full-time job. Every day of the year, even on holidays, we milk and take care of our cows. Caring for our cows and making them happy is our top priority because happy, healthy cows make great milk for you to enjoy!

In New England, there are about 1,000 dairy farms that produce the milk you get at your local grocery store and in school. It takes about two days for milk to go from the farm to you, which means the milk we make in New England is fresh, local, and always in season.

I hope you love dairy foods like milk, cheese, yogurt, ice cream (and more!) as much as we love making the milk that goes into them. You can learn more about what I and other dairy farmers do to care for our cows, land, and communities in this booklet and on our website www.NewEnglandDairy.com.

Enjoy!

Heidi Dolloff

Heidi Dolloff Dolloff Acres Farm



Discover Dairy on the Farm Milk's Journey from Farm to You Put these pictures in order of milk's journey from the cow on the farm to you by numbering them from 1 to 5. Milk is pasteurized (heated and cooled for safety) and Milk is delivered to you at bottled at a processing plant. Cows are milked 2-3 times school or to your local Milk is tested to assure its per day. Milk is collected and store within 2-3 days of freshness and safety. cooled in the bulk tank. leaving the farm. MILK An insulated tanker truck Farmers treat their cows well brings the milk from the from the time they are born, farm to the processing feeding them nutritious food plant. and providing them comfort all year long.

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FACT : It takes 10 pounds of milk to make 1 pound of cheese.

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Discover Dairy Sustainability

Cow Talk with Farmer Kate

Farmer Kate works on a dairy farm and will be talking to a group of students about what she does on the farm. Help her write her talk by filling in the blanks using the word bank.

Hi! I'm Farmer Kate. Did you know that all the ______ you drink comes from _____? In fact, one ______ cow can produce more than six gallons of milk daily. Cows need a lot of food and ______ to make that milk. Each day, one cow drinks enough water to fill a bathtub and eats more than 100 pounds of grass, ______, and hay. Cows digest their food in ______ stomachs and can recycle foods that people can't eat, like orange peels.

______ also recycle what comes out of the tail end of the cow - manure! One cow produces 17 gallons of manure per day. Rich in nutrients, cow manure fertilizes the land to grow ______ for people and animals.

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On most ______, cows are milked two to three times a day. Then the milk is put on a large tanker ______, and taken to a processing plant for pasteurization. Next a delivery truck brings the milk to the ______ store where you buy it and take it home to drink. Yum!



Q: How does a farmer count a herd of cows?

A: With a cow-culator!

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Discover Dairy for Health

Dairy foods provide us with nine important nutrients growing bodies need. Three of those nutrients are:

Calcium

A mineral that helps build strong bones and teeth.

FUN FACT: You would have to eat 10 cups of raw spinach to get the same amount of calcium as you would get in one 8 oz. glass of milk.

Carbohydrates

A nutrient that gives us energy so we can be active in our bodies and minds.

FUN FACT:

The carbohydrate in milk is called lactose. People who are lactose intolerant may still be able to enjoy yogurt, some cheeses, and lactose-free milk.

Protein

A nutrient that builds and repairs your muscle, skin, bones, and more. Eating protein helps us feel full and energized longer.

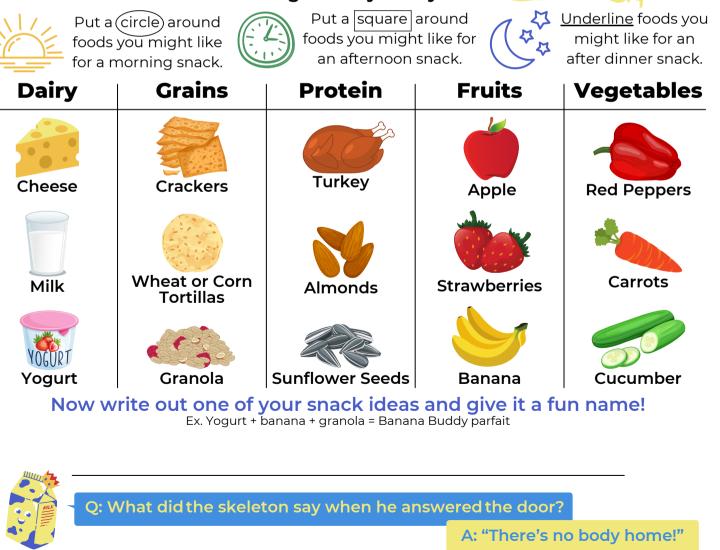
FUN FACT:

One 8 oz. glass of milk has as much protein as 1 ½ eggs.

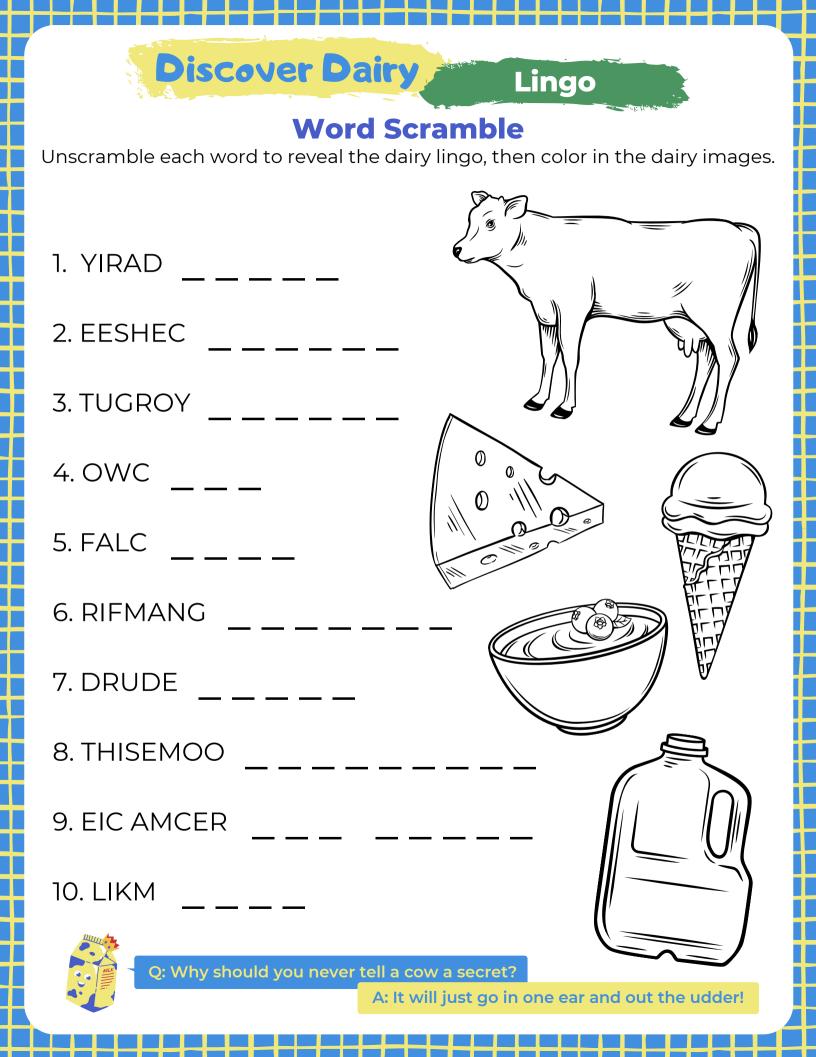
Snack Buddies

Eating two or more food groups together helps you get more nutrition in one snack. Use the pictures below to create Snack Buddies using two or more food groups, then give your Snack Buddies recipe a name.

Think of the times during the day that you like to eat snacks.







Discover Dairy

Rainbow Unicorn Smoothie

Makes 4-8 ounce (1 cup) servings

Ingredients

- 1¹/₂ cups low fat or fat-free milk
- ¹/₂ cup low fat yogurt
- 2 cups different colored fruit, chopped (strawberries, blueberries, mango, banana, peaches, etc.)

Instructions

Add milk, yogurt and fruit to blender and blend until smooth. Add additional milk or water to thin if needed. Divide smoothie into desired serving sizes and add optional toppings, if desired.



Optional toppings (per serving)

- Small dollop whipped cream
- ¼ tsp unicorn sprinkles



Yogurt, Herb, and Feta Dip

Makes about 2 cups Ingredients

- 1/2 cup plain Greek Yogurt 2 tablespoons fresh dill
- $\frac{1}{2}$ cup sour cream
- 1 cup feta, crumbled
- chopped or 1 teaspoon dried

Recipes

- 1/3 cup lemon juice
- 1 clove garlic crushed or
 Salt and pepper to taste
 ¹/₂ tsp powdered garlic

Instructions

Whisk together yogurt and sour cream. Add remaining ingredients. Thin with water or milk if too thick. Refrigerate until ready to use. Serve with veggie slices.

Pizza Grilled Cheese

Makes 1 sandwich Ingredients

- 1 tbsp butter, divided in half
- 1 slice hearty multigrain or whole wheat bread
- 1/3 cup part-skim shredded mozzarella cheese
- 1/3 cup chopped spinach
- 4 slices peperoni (optional)
- ¹/₄ cup pizza or marinara sauce

Instructions

- 1.Spread one ½ tbsp. butter on one side of one of the bread slices. Place rest of butter in a skillet over medium-low heat.
- 2.Once butter in skillet has melted put the non-buttered slice of bread in the skillet and sprinkle half of the cheese on top.
- 3. Layer spinach, pepperoni (if using), remaining cheese and then second piece of bread, butter side up.
- 4.Cook for about 2 minutes of the first side, or until the bottom is toasty and light brown. Use a spatula to flip and cook 2 minutes on the other side.
- 5. To serve: place on plate, slice in half or quarters and enjoy dipped into pizza sauce.



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Discover Dairy Community, & Planet															
	Code Breaker														
Use the letters from the code box to reveal the secret message.															
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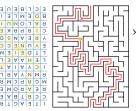
FACT : Milk is the top source of calcium in the American Diet.

Answer Key

COW 131K WITh Harmer Kate - Milk, cows, temale, water, corn, tour, tarmers, crops, tarm, truck, grocery

Word Scramble - J. Dairy, 2. Cheese, 3. Yogurt, 4. Cow, 5. Calf, 6. Farming, 7. Udder, 8. Smoothie, 9. Ice Cream, 10. Milk

Code Breaker - Enjoy milk, cheese, and, yogurt every day



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Meet the calves &





Get an up-close look into the barns.





Visit NewEnglandDairy.com/live-virtual-farm-tours/

Want more dairy farm fun?

for a video tour of a real New England dairy farm.

Get a behind-the-scenes look into what happens

on a dairy farm and meet a dairy farmer.