

## A MESSACE 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 bottled at a processing plant. Milk is tested to assure its freshness and safety.


Cows are milked 2-3 times per day. Milk is collected and cooled in the bulk tank.


Milk is delivered to you at school or to your local store within 2-3 days of leaving the farm.


Farmers treat their cows well from the time they are born, feeding them nutritious food and providing them comfort all year long.


An insulated tanker truck brings the milk from the farm to the processing plant.

## 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 $\qquad$ you drink comes from
$\qquad$ ? In fact, one $\qquad$ cow can produce more than six gallons of milk daily. Cows need a lot of food and $\qquad$ to make that milk. Each day, one cow drinks enough water to fill a bathtub and eats more than 100 pounds of grass, $\qquad$ , and hay. Cows digest their food in $\qquad$ stomachs and can recycle foods that people can't eat, like orange peels.
$\qquad$ 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 $\qquad$ for people and animals.

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

corn crops grocery milk farms female cows
four farmers


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

## 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 rawspinach 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 $11 / 2$ 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.


Put a square around foods you might like for an afternoon snack.


Underline foods you might like for an after dinner snack.

| Dairy | Grains | Protein | Fruits | Vegetables |
| :---: | :---: | :---: | :---: | :---: |
| Cheese | Crackers |  |  | Red Peppers |
| Milk | Wheat or Corn Tortillas |  |  | Carrots |
| Yogurt | Granola | Sunflower Seeds | Banana | Cucumber |

Now write out one of your snack ideas and give it a fun name!
Ex. Yogurt + banana + granola = Banana Buddy parfait

## Discover Dairy for A-MAzE-ing Health

 Find Your Three Daily Servings of Dairy Find the milk, cheese, and yogurt to get out of the maze.

## Discover Dairy Lingo

## Word Scramble

Unscramble each word to reveal the dairy lingo, then color in the dairy images.

1. YIRAD
2. EESHEC
3. TUGROY
4. OWC
5. FALC

6. RIFMANG
7. DRUDE

-     -         -             -                 - 

8. THISEMOO
9. EIC AMCER
10. LIKM

## Q: Why should you never tell a cow a secret?



## Discover Dairy Recipes

## 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
- $1 / 4 \mathrm{tsp}$ unicorn sprinkles


Yogurt, Herb, and Feta Dip
Makes about 2 cups Ingredients

- $1 / 2$ cup plain Greek Yogurt - 2 tablespoons fresh dill
- ½ cup sour cream chopped or 1 teaspoon dried
- 1 cup feta, crumbled
- 1/3 cup lemon juice
- 1 clove garlic crushed or
- Salt and pepper to taste ½ 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 $1 / 2$ 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.

## Discover Dairy cood for Your Body, Community, \& Planet

## Code Breaker

Use the letters from the code box to reveal the secret message.

## CODEBOX

| J | M | D | L | E | R | T | G | O | N | S | Y | H | K | V | I | A | C | U |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 |

Word Search
PROTEIN YOGURT FARMER COW
CALF UDDER

CHEESE ICECREAM MILK BARN CALCIUM DAIRY


| I | T | E | A | G | T | R | T | R | T | M | I | L | K |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| C | C | B | T | B | A | E | R | R | C | M | G | R | C |
| R | E | A | R | O | M | E | U | A | P | F | L | A | C |
| M | C | R | P | C | M | R | C | R | D | E | C | Y | E |
| R | M | N | Y | A | R | L | O | L | L | R | D | C | M |
| I | C | Y | A | I | A | T | Y | R | R | E | I | R | U |
| L | E | H | A | A | E | L | T | K | Y | M | C | I | D |
| L | T | D | E | I | E | M | E | L | I | R | E | A | D |
| E | Y | U | N | E | C | C | M | I | C | A | C | Y | E |
| Y | R | E | A | N | S | D | O | E | E | F | R | W | R |
| C | I | R | P | R |  | E | C | W | I | Y | E | I | O |
| R | A | L | O | M | U | I | C | L | A | C | A | A | M |
| B | D | E | M | L | E | I | I | R | D | N | M | I | R |
|  | C | L | B | E | U | E | N | B | S | T | D | C | A |

## Want more dairy farm fun?

 Visit NewEnglandDairy.com/live-virtual-farm-tours/ 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.Meet the cows.


Learn how dairy farmers take care of their cows, the land, environment, and their communities.

SCAN HERE


