

Approved: 3-11-93

Date

MINUTES OF THE SENATE COMMITTEE ON AGRICULTURE

The meeting was called to order by Chairperson David Corbin at 10:00 a.m. on March 9, 1993 in Room 423-S of the Capitol.

All members were present except: Quorum was present

Committee staff present: Raney Gilliland, Legislative Research Department
Lila McClafin, Committee Secretary

Conferees appearing before the committee: Sharon Tally, administrator for Kansas Foundation for Agriculture in the Classroom
Kathy Kovar, teacher, Rossville, Ks.

Others attending: See attached list

Chairman Corbin said the administrator for the Kansas Foundation for Agriculture in the Classroom had been invited to report on the "Ag. in the Classroom" program. He called on Sharon Tally.

Sharon Tally said the major objectives addressed by the Kansas Foundation for Agriculture in the Classroom are: (1) To provide for Kansas students an understanding and appreciation of the food chain, which is the foundation of human life; and (2) To promote the well-being of agriculture as a necessary forerunner to the well-being of America. She reviewed the accomplishments of the program in the past year, and discussed some of their objectives for the future. Two pamphlets were distributed to the committee; Kansas Foundation for Agriculture in the Classroom (Attachment 1) and Kansas Foundation for Agriculture in the Classroom 1992 Annual Report (Attachment 2). Ms. Tally introduced Kathy Kovar.

Kathy Kovar said she taught second grade at Rossville, and she gave some examples of how the "Ag in the Classroom" programs are intergraded into the various subjects in her classroom, and some of the ones used by other teachers in their school.

A motion was made by Senator Frahm to adopt the minutes of February 23, 24, 25 and 26. Seconded by Senator Downey. Motion carried.

The next meeting is scheduled for March 10, 1993. The meeting adjourned at 10:36 a.m.

GUEST LIST

COMMITTEE: Senate Agriculture

DATE: 3-9-93

[illegible]



**Department of Animal Sciences
and Industry**

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March 1, 1993

Mr. David Corbin, Chairman
Senate Agriculture Committee
Capitol Building, 300 SW 10th, Room 143-North
Topeka, KS 66612-1504

Dear Mr. Corbin:

This letter is in reference to House Bill No. 2387 which amends the State Dairy Law K.S.A. 65-737 to include the sale of milk and milk products from unpasteurized goat's milk. The passing of this dairy law to include this amendment is of major public health concern for the people of Kansas.

The main concern is the potential hazard of drinking raw milk or consuming products made from raw milk. Milk is milk regardless of the source; whatever potential hazard condition exists for cow's milk also relates to goat milk, sheep milk, deer milk, etc. Normally healthy people can tolerate moderate levels of harmful microorganisms. There is an at-risk group of people who are immune-compromised and cannot tolerate even low levels of microorganisms which cause foodborne illness. This at-risk population includes:

1. Infants
2. Hospital patients
3. People with allergies
4. Pregnant women
5. Frail, elderly people
6. Malnourished individuals
7. People with controlled physical or metabolic disorders such as diabetes and high blood pressure
8. Individuals with poor general health

This can be verified by the reviews of foodborne outbreaks over the years. A good example is the "Jack in the Box" hamburgers where recently two infants have died from eating the contaminated product or were in close contact with affected individuals.

Economics should not influence the public welfare of individuals in Kansas. Goat's milk, for individuals whose physicians have recommended it for health purposes, can be purchased in any supermarket in Kansas. The present law permits the sale of cow's or goat's milk on the farm for the buyers personal consumption. The statement in the proposed change in the law - "sales not to exceed the monthly average of 100 gallons" - has no meaning or safeguard to the public. Five gallons, 50 gallons, 500 gallons or 1,000 gallons could be used but it takes less than an 8 ounce glass of milk to cause illness. I believe this proposed change in the law has not been seriously looked at regarding the overall protection of the consumers of Kansas.

Senate sq

*3-11-93
attachment 1*

Mr. David Corbin
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March 1, 1993

Enclosed is an article that I wrote in 1992 which was published both locally and nationally. Next month another article will be found in the Kansas Dairy Technology newsletter warning the school officials in Kansas that their students not consume raw milk if they are on field trips. I have also included an article from "Health Quest" published by Kansas State Employees Health Care Commission dated January, 1993. You will note that unpasteurized milk and improperly prepared foods (which would include cottage cheese, hard cheese, yogurt, and ice cream made from raw milk) are of main causes of food poisoning.

There is a risk for individuals consuming raw milk and by-products made from raw milk. It should be our responsibility to educate the public about health risks associated with consuming raw milk and products made from raw milk and not give the public the feeling that it must be alright to consume raw milk since the laws are permitting it. In February, 1992, an article was published in the Journal of Food Protection by members of the College of Veterinary Medicine, Department of Food Technology and Science, Department of Rural Practice, and Department of Animal Science at the University of Tennessee in reference to the presence of pathogenic microorganisms in bulk tank milk. The conclusion was that the prevalence of raw milk consumption from contaminated bulk tanks emphasizes the need to continue efforts toward education of producers about health risks associated with the consumption of raw milk and emphasizes the importance of legislation prohibiting the sale of unpasteurized milk.

I have been involved with dairy industry for 40 years and have been at Kansas State University in the area of dairy foods processing for nearly 30 years. During my tenure at Kansas State, I have always expressed a major concern for public health by properly pasteurizing milk for either fluid purposes or products made from raw milk. I know if you would check with other individuals who are involved with food safety, they will have the same concern.

I highly recommend that you and other members of the Senate give serious thought to the potential health hazards before passing this new dairy law. I believe it is our responsibility as leaders of Kansas to protect the welfare of the general public of Kansas.

Thank you for your consideration concerning this bill and greater emphasis on the public health for the people of Kansas.

Sincerely yours,



Harold A. Roberts
Associate Professor

/bln

HealthQuest

KANSAS STATE EMPLOYEES HEALTH CARE COMMISSION

Vol. IV, No. 7

...one healthy idea after another



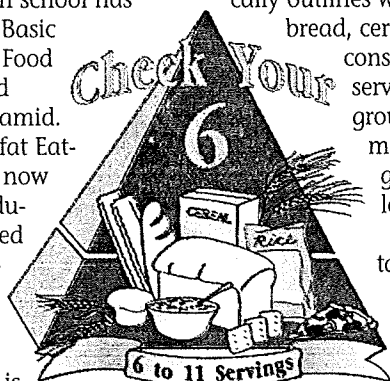
January, 1993

Nutrition Education Materials Available from Kansas LEAN

The old Basic Four food groups that everyone learned in school has been split into the Basic Five, and the Basic Four Food Wheel has been replaced with the Food Guide Pyramid.

Kansas LEAN (Low-fat Eating for America Now) is now conducting a series of educational campaigns based on the Food Guide Pyramid, which is designed to aid Americans in reducing dietary fat. At the base of the pyramid is the bread, cereals, rice and pasta group. Kansas LEAN's first campaign, "Check Your 6," is a pro-active program designed to encourage people to eat the recommended six to 11 servings of these grain products each day.

Key to the "Check Your 6" campaign is a self-evaluation card that illustrates the Food Guide Pyramid and specifically outlines what a serving from the bread, cereals, rice and pasta group consists of. It also outlines the serving sizes for the other food groups and who needs how many servings from each group based on activity levels.



This card can be obtained by writing the Kansas Wheat Commission, a member of the Kansas LEAN Food Professionals Task Force, at 2630

Claflin, Manhattan, Kansas 66502.

Kansas LEAN is patterned after Project LEAN, the American Dietetic Association's national program to reduce dietary fat. Funding is provided by the Kansas Department of Health and Environment and the Wesley Foundation, and through the contributions of its task force members.

HealthCheck Moves into Final Testing Phase

The last phase of HealthCheck testing will be held at the following sites during the months of January and February:

Site	Testing Dates
SRS Kansas City Area Office	January 5-7
University of Kansas Medical Center	January 25-29
Olathe SRS	January 12
School for the Deaf	January 13
Emporia State University	February 2-4
El Dorado Correctional Facility	February 5
Wichita SRS	February 9-12
Wichita State University	February 16-19
Lawrence SRS	February 22
Lawrence - University of Kansas	February 23 - March 3

If you are interested in participating and have not yet received an information packet, please contact your personnel office or call the HealthQuest office at 913-296-6280

Notice to All Employees Enrolled In the State Health Insurance Plan

Please review your January pay stub to verify your group health insurance code and the deduction amount. The five-digit code on the pay stub should match the five-digit code on your copy of the enrollment form. If the code is not correct, contact your Personnel Office by **January 15** so that a correction can be made.

Remember, changes in coverage during the year can only be made if you experience a group health insurance qualified event. If you are paying for your coverage under the Pretax Premium Option of KanElect, you must also have a qualified family status change in order to change your coverage. For more information, consult your yellow 1993 Benefit Options booklet or your personnel office.

Big Thanks to Topeka Site Coordinators

Thanks to these employees who helped with HealthCheck in the Topeka area:

Capitol Building: Delberta Pfeifer, Glenda Brown.
KCC: Dolores Gonzales, Margaret Kerr, Sandra Nichols.

DSOB: Barb Conant and SRS staff, Sherri Jacobs and KDOT staff, Russ Blosser and Dept. of Revenue staff.

Topeka Correctional Facility: Joe Hysten.

LSOB: Kathleen Plymire, Kelli Hodges, Angela Castardo, and staff from DOA, KDHE, DOC, Dept. of Ed., Bd. of Ag., Historical Society and Highway Patrol.

Topeka State Hospital: Glenda Foster.

SRS Topeka Area Office: Ila Wardlow, Cheryl Wichman, Marcia Barta.

KDOT District 1 Office: Dee VanDerVeen, Marilyn Saunders.

YCAT: Ron Simmons, Becky Dismang, Shelley Bradbury.

KNI: Tim Edwards, Virginia Galvin, Jewell Edwards, Sue Witt, Linda Walker, Tami Boten.

Forbes Field: Kelly Mabon.

Judicial Center: Cindy Hocker, Marilyn Pilcher.

Human Resources: Bud Pierce, Chris Kent, Judy Murray.

Food Poisoning: The Culprits and Symptoms

No matter how hard you try to avoid food poisoning, it can still happen. In fact, an estimated 33 million cases of food poisoning occur every year, with pregnant women, children, older adults and persons with chronic health problems most at risk.

The severity of food poisoning varies depending on the type of bacteria involved, the amount of the contaminated product that's ingested, and how strong the immune system is. There are thousands of types of bacteria that cause food poisoning. The Food and Drug Administration lists the following as common culprits:

Campylobacter.

Culprits: Under-cooked poultry, fish and meats; untreated water and unpasteurized milk.

Symptoms: Diarrhea, nausea, stomach pain, fever, vomiting. These symptoms usually appear within 2 to 5 days after ingestion of the bacteria and last 7-10 days.

Salmonella.

Culprits: Undercooked or improperly refrigerated poultry, meat, eggs, stuffing, or unpasteurized milk.

Symptoms: Abdominal pain, headache, diarrhea, vomiting, and chills. These symptoms usually appear within 6 to 48 hours after ingestion and usually last 2 to 4 days.

Clostridium Perfringens.

Culprits: Undercooked meat and poultry, and foods left too long on a steam table (as in restaurants).

Symptoms: Gas pains and diarrhea. These symptoms usually appear within 8 to 24 hours after ingestion and usually last about 24 hours.

Staphylococcus Aureus.

Culprits: Improperly refrigerated dairy products, meat, salads, cream-filled desserts and custards.

Symptoms: Diarrhea, vomiting and cramps. These symptoms usually appear within 30 minutes to 8 hours and last 1 or 2 days.



Clostridium Botulinum.

Culprits: Damaged canned goods, home-canned foods, and foods kept in conditions where oxygen is limited, like a foil-wrapped potato left out overnight or all day.

Symptoms: Dry mouth, impaired speech, difficulty in breathing, and double vision. These symptoms usually appear within 12 to 72 hours after ingestion and can be fatal if not treated immediately.

Storing Foods Safely

MEATS

Ground meat	Refrigerator	1-2 days
All chops	Refrigerator	3-5 days
All roasts	Refrigerator	3-5 days
Beef steaks	Refrigerator	3-5 days
	Freezer	6-12 mos
Lamb chops	Freezer	6-9 mos
Pork chops	Freezer	4-6 mos
Ground beef	Freezer	3-4 mos
Beef roasts	Freezer	6-12 mos
Veal, pork roasts	Freezer	4-6 mos
Lamb roasts	Freezer	6-9 mos
Cooked leftover meats:		
	Refrigerator	3-4 days
	Freezer	2-3 mos

Luncheon meats:

Unopened	Refrigerator	2 weeks
Opened	Refrigerator	3-5 days

POULTRY

Raw	Refrigerator	1-2 days
	Freezer	9 mos
Cooked	Refrigerator	3-4 days
	Freezer	4-6 mos

SEAFOOD

Raw lean fish (cod, sole, flounder)	Refrigerator	1-2 days
	Freezer	6-8 mos
Raw fatty fish (salmon, perch)	Refrigerator	1-2 days
	Freezer	4 mos
Raw shrimp	Refrigerator	1-2 days
	Freezer	9 mos
Cooked seafood	Refrigerator	3 days
	Freezer	2 mos

DAIRY PRODUCTS

Milk	Refrigerator	5 days
	Freezer	1 mo
Uncooked eggs in shell (Don't freeze!)	Refrigerator	3 wks
Hard-boiled eggs in shell	Refrigerator	1 wk
	Freezer	6 mos
Mayonnaise, opened (Don't freeze!)	Refrigerator	2 mos

Information based on data from the USDA and the Food Marketing Institute.

CUT OUT AND POST ON YOUR REFRIGERATOR

Crispy Oven-Fried Chicken

RECIPE OF THE MONTH
SERVES 6, 2 PIECES OF CHICKEN PER SERVING

- 12 pieces chicken, about 3 1/2 lbs, skinned, all visible fat removed
- 1/4 cup vegetable oil
- 1/4 tsp. salt (optional)
- Freshly ground black pepper to taste

- 1 tsp. ground ginger, or to taste
- 1 clove garlic, crushed (optional)
- 1 tsp. paprika
- 4 cups wheat-flake cereal, lightly crushed

Preheat oven to 350° F. Rinse chicken and pat dry. Combine oil, salt, pepper, ginger, garlic and paprika in a small bowl. Place cereal in a pie plate or on a piece of foil. Brush each piece of chicken on both sides with oil mixture, then dip in cereal crumbs, pressing lightly to get an even coating on all sides. Place on an ungreased baking sheet. Bake 45 to 60 minutes, or until chicken is golden brown and tender. Timing will vary according to the thickness of the chicken pieces.

*Taken from the American Heart Association's Low-Fat, Low-Cholesterol Cookbook. This cookbook can be purchased at your local bookstore.

Each serving provides: 373 calories, 39 g. protein, 15 g. carbohydrate, 16 g. fat, 105 mg. cholesterol, and 413 mg. sodium.

CAMPYLOBACTER ALERT

H. A. ROBERTS

Campylobacter, as well as Listeria, Salmonella, and Yersinia, is a pathogenic bacteria, that is, a bacteria capable of producing disease. Unpasteurized milk has been the most common source of foodborne outbreaks caused by Campylobacter enteritis. Kansas has experienced three known outbreaks of Campylobacter infections over the past ten years involving the consumption of raw milk. In March of 1981, an outbreak of Campylobacter enteritis occurred when 39 individuals who regularly consumed raw milk became ill. In the summer of 1988 another outbreak occurred. This spring a number of grade-school students became ill from drinking raw milk at a dairy farm on a school sponsored tour.

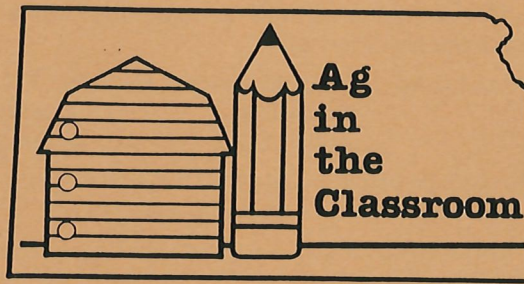
It takes two to five days for illness to show up and may last up to ten days. Individuals who become ill run a fever, become weak, have abdominal pains, a headache, and diarrhea. Deaths, although rare, have been reported.

Campylobacter organisms are found in the intestinal tracts of healthy cattle, sheep, goats, swine, ducks, chickens, and turkeys. Campylobacter has also been isolated from milk, eggs, soil and water which have come in contact with animal manure. Animals are infected through consumption of contaminated feeds, through environmental exposure to organisms in water, sewage, soil, manure, dust, and air or through animal-to-animal transmission, particularly in stress related situations. They then can become carriers of Campylobacter and other pathogenic organisms. Beef cattle and milk cows are known reservoirs of Campylobacter in which the organisms reside in the animal's intestinal tract. It has also been reported that in some instances the organism is present in raw milk from an infected udder.

The United States Food and Drug Administration issued an advisory to school officials in 1985 stating that children not be permitted to consume raw milk on field trips. It has not been definitely determined whether individuals handling animals can become ill by placing their fingers in their mouths or handling food products without first washing their hands. It is highly recommended that individuals, especially children, on field trips to dairy farms not consume raw milk or products made from raw milk. It is also advisable to avoid close contact with animals. This is for your protection.

KANSAS FOUNDATION FOR

AGRICULTURE IN THE CLASSROOM



**REPORT INFORMATION FOR
THE AGRICULTURE AND EDUCATION COMMITTEES OF THE
1993 KANSAS LEGISLATURE**

OBJECTIVES!

The major objectives addressed by the Kansas Foundation for Agriculture in the Classroom are:

1. To provide for Kansas students an understanding and appreciation of the food chain, which is the foundation of human life,
2. To promote the well-being of agriculture as a necessary forerunner to the well-being of America.

*Senate Ag. Co.
3-9-93
attachment 1
1-6*

Agriculture in the Classroom

THE NEED!

Education on agriculture? It is often assumed most people don't need it. The Kansas Foundation for Agriculture in the Classroom (KFAC) believes *everyone* needs to know just how important agriculture is!

Who shares in agriculture?

- ✓ ag producers - 2% of population
- ✓ occupations related to ag production - 17%
- ✓ depends upon agriculture - 100%

In a land of abundance, we take agriculture for granted!

People are moving away from agrarian roots and are not learning about agriculture through experience. How can we be expected to make choices without knowledge of agriculture's importance and how it works?

Agriculture relates to the issues of the '90's:

- | | | |
|-------------------|----------------|-----------------------|
| ✓ the environment | ✓ food safety | ✓ animal welfare |
| ✓ water quality | ✓ world hunger | ✓ international trade |

To solve problems, people must have the facts.

This must include the facts on agriculture!

KFAC works to educate all Kansans about agriculture.

- ✓ Our reasoning - the future lies with our children, adults are reached through kids.
- ✓ Our target - all students, kindergarten thru grade twelve, urban and rural.
- ✓ Our recruits - all Kansas teachers.
- ✓ Our aim - help teachers integrate agriculture using agricultural content to teach mathematics, language arts, science, social studies, art and other subjects.

KFAC is for ALL KANSAS, urban and rural. Why?

- ✓ urban children - no farm experience from which to learn,
- ✓ rural children - less involved in farming, agriculture now specialized, communities downplay the importance of agriculture.

Everyone needs to know the importance of agriculture to society!

Rural kids need to take pride in their rural communities!

KFAC contends all people should have a general understanding of ag components - natural resources, production, processing, marketing, distribution and nutritional use. Six broad concepts of understanding focus on this premise.

Agriculture is...

-the business that provides our food, clothing and shelter.
-interdependent with the well-being of society in Kansas, the United States and the world.
-a vital, dynamic system shaped by research and development.
-influenced by government.
-interdependent with the environment and uses natural resources.
-historically significant.

Kansas Foundation for Agriculture in the Classroom *THE ORGANIZATION!*

The Kansas Foundation for Agriculture in the Classroom (KFAC) is a 501(c)(3) not-for-profit, founded in 1983.

The United States Department of Agriculture (USDA), in response to the need for ag education for all children, called for individual grass-roots movements in each state. Kansas leaders decided to involve all of the state's agricultural and educational communities and formed KFAC.

Who makes up KFAC?

- ✓ **Officers, Board of Directors and Foundation Members** - Elected by membership
Current membership on back
- ✓ **Staff** - Full time administrator and part time student assistants
- ✓ **Universities & Colleges**
 - ✓ *Kansas State University College of Education* - Provide office space, administer staffing, summer course instruction by faculty
 - ✓ *Kansas State University College of Agriculture* - Summer course instruction by faculty, assistance with teaching materials, facility field trips
 - ✓ *The Wichita State University College of Education* - Summer course instruction by faculty
 - ✓ *Ft. Hays State University College of Health & Life Sciences - Agriculture Department* - Summer course instruction by faculty, facility field trips
 - ✓ *Ft. Hays State University College of Education* - Summer course instruction by faculty
- ✓ **Kansas State Board of Education**
- ✓ **Kansas State Board of Agriculture**
- ✓ **The Kansas Legislature** - Matching grant funding.
- ✓ **State- and County-level Funding Supporters** - Contribute 1) scholarships for teachers in the KFAC summer courses, 2) general contributions.
- ✓ **Volunteers - Who?**
Farm families, Agri-business persons, Commodity group resource professionals
Doing what?
 - ✓ presentations in summer courses
 - ✓ correspond with classrooms
 - ✓ provide teaching resource materials
 - ✓ State Fair KFAC activities
 - ✓ host field trips
 - ✓ give training on use of programs
- ✓ **Teachers** - Taking ag to the students
- ✓ **Children** - Learning about agriculture

Kansas Foundation for Agriculture in the Classroom

THE ACCOMPLISHMENTS!

SUMMER COURSE - Most effective approach = quality in-depth training for specific group of teachers = two-week summer courses providing broad exposure to agriculture and assistance in planning integration of ag into the classroom. Full tuition scholarships to cover the cost of the three hours of graduate credit provides teachers the incentive to apply for enrollment.

- ✓ 1985 = 1 course at Manhattan - 17 teachers
- ✓ 1992 = 4 courses - Manhattan, Hays, Wichita and Kansas City - 92 teachers.
- ✓ 1985-92 = 387 alumni
- ✓ If summer course alumni each reach an estimated 20 new students (a conservative estimate), 8,000 youth will have learned about agriculture during the '92-'93 school year.

"...a sensational learning and growing experience. I hope other teachers will be receptive to the agricultural concerns."

Teacher enrolled in Kansas City course.

"We've taken courses from New York to California, and this one is the best of them all." Husband and wife in Wichita course.

"I hate to admit I only took this course for the free credits, but was surprised to have gotten more applicable ideas from this course than any other I've ever been in." Manhattan course participant.

TEACHING MATERIALS - The teachers enrolled in the summer courses create instructional units that will integrate agricultural content into teaching of traditional subjects: math, science, language arts, social studies, art, and others.

- ✓ Currently over 380 on file, used to developing resource materials for distribution to other teachers.
 - ✓ KFAC materials selected for distribution, based on agricultural topics, grade level and usefulness include:
 - ✓ two sets of 12 units each
 - ✓ eight individual units
 - ✓ a large selection of activities
 - ✓ Curriculum Planning Guide
 - ✓ Other agricultural education resources -
 - ✓ written materials
 - ✓ audio and visual aids
 - ✓ computer programs
 - ✓ resource people
- KFAC gets out the word & trains on how to use them through
- ✓ summer courses
 - ✓ teacher professional development training
 - ✓ Ag-Citing News newsletters
 - ✓ teacher conferences

STATE FAIR - The KFAC activities at the Kansas State Fair reach a minimum of 2,500 students and teachers per year.

✓ 1992 theme - *Cowabunga! Ag in the Classroom Moooooves!*

✓ *Ag-Citing Activity*- ag scavenger hunt for ag facts on posters in the other Pride of Kansas exhibits - Food and supply items contributed by supporting businesses and groups reward those who complete the activity.

✓ New in '92 - *The Ag-Citing Times*, a newspaper of informative fun for kids based on Kansas agriculture, went home with kids and classrooms.

✓ KFAC organized Mini-Classes - A variety of resource people make short presentations to classes midst exhibits relevant to Kansas agriculture.

This Little Piggy

Grains - the Base of the Food Pyramid

The Giant Cheeseburger

Yes, There Are 'Bees' in Agriculture

Rodeo

How the Garden Grows

Bugs! Bugs! Bugs!

"...thoroughly enjoyed the trip and is will become an annual activity for my class. The things we learned there will go on throughout the whole year." Teacher of a

Wichita second grade class attending the fair.

ADOPT-A-CLASSROOM - Especially effective at the grass roots level is the Adopt-a-Classroom program which encourages classrooms and farm families to link up for two-way exchanges, be it local, state-wide, nation-wide or global.

✓ letter writing ✓ video exchange ✓ farm products in the classroom
✓ farm visits ✓ provision of materials ✓ art & literature exchanges

INDIVIDUAL CONTACT - In addition to these established activities, KFAC uses any means available as occasions arise to encourage and inform teachers and the general public.

METHODS FOR MEETING THE OBJECTIVES!
Projects & Activities to Consider for the Future

Teacher Newsletter - *The Ag-Citing News*

Adopt-a-Classroom Newsletter

State Fair

Exhibit

Student Newspapers - *The Ag-Citing Times*

Mini-classes

Ag-Citing Activity Rewards

County Fair Kit

Day on the Farm Kit

Summer Course

Teaching Unit Reproductions

Curriculum Guide

Scholarship Luncheons

Teaching Materials

Kansas Day package

Teaching Unit Sets

Computer Programs

CD-ROM

Placement of Animal Ag, Abundant Food & Fiber units in school

In-Service/Staff Development

Resource Order Packet

Ag Week project

Public Awareness

Radio PSA

TV Video PSA

County Ag in the Classroom Ambassadors Program

State Ag in the Classroom Conference

PENDING RESEARCH !

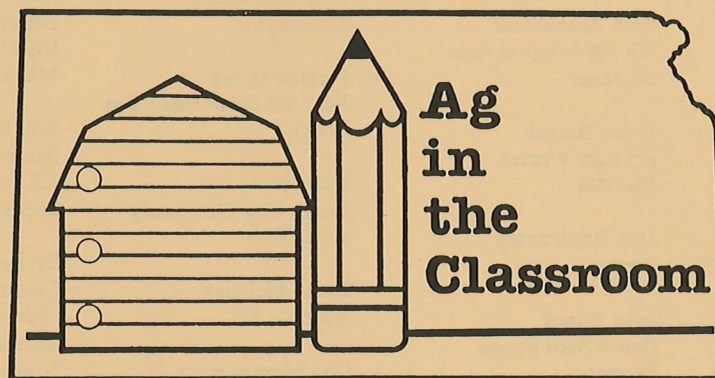
A study of the agricultural knowledge of Kansas teachers is currently being conducted through the Kansas State University College of Education. This work will compare knowledge of teachers who have taken the KFAC summer courses with teachers who have not, and will be an effective program planning tool for the foundation in the future.

1993 Kansas Foundation for Agriculture in the Classroom

Chairman Tim Christian Soil Conservation Service Salina	Linda Pease KS Pork Producers Council Manhattan	Dr. Mike Gould Agriculture Dept FHSU College of Health & Life Sciences Hays	Twyla Sherman Instructional Services WSU College of Education Wichita
Vice Chairman Nancy Lindberg Topeka	Karen Pinkall USD # 473 Chapman Salina	Barbara Havlicek Center for Extended Services KSU College of Education Manhattan	Nancy Spiegel Women Involved in Farm Economics Formoso
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Rich Hager Salina	John Bunch Bunch Seed Farms Everest,	Don Montgomery Sabetha	
Barbara L. Meyer Horticultural Services St. George	John Cooper Syracuse	Fred Pearson KS Grain and Feed Assn Osage City	
	Steve Fisher Extension 4-H/Youth Programs Manhattan	Rep. Jo Ann Pottorff Wichita	Office: KFAC Bluemont 124, KSU Manhattan KS 66506 913 532-7946
	Sen. Sheila Frahm Colby	Mildred Sharp Sharp Brothers Seed Co Healy	

1-13

**Kansas Foundation for
Agriculture in the Classroom
1992 Annual Report**



*Senate Ag Co
3-9-93
Attachment 2
2-1*

1993 Kansas Foundation for Agriculture in the Classroom

Chairman Tim Christian Soil Conservation Service Salina	Linda Pease KS Pork Producers Council Manhattan	Sen. Sheila Frahm Colby	Albie Rasmussen KS Agri-Women Manhattan
Vice Chairman Nancy Lindberg Topeka	Karen Pinkall USD # 473 Chapman Salina	Dr. Mike Gould Agriculture Dept FHSU College of Health & Life Sciences Hays	Mildred Sharp Sharp Brothers Seed Co Healy
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Treasurer Larry Parker Citizens Bank and Trust Manhattan	Lynn Rundle KS Farm Bureau Manhattan	Chuck Johnson KS Fertilizer & Chemical Association Assaria	Clayton Stultz Wamego
Board of Directors	Foundation Members	Duane Lankard Merchants National Bank Topeka	Lee Weis Williamsburg High School Williamsburg
Jim Adams Extension 4-H/Youth Programs Manhattan	Beth Aeschliman KS Ag Aviation Assn Syracuse	Sen. Janis Lee Kensington	Honorary Members
Sue Blubaugh Burrton	Helen Bausch KS Agri-Women Mayetta	Ferman Marsh KS State Bd of Education Topeka	Dr. David Mugler Dir of Resident Instruction KSU College of Ag Manhattan
Altis Ferree KS State Bd of Agriculture Yates Center	Jack Beauchamp Ottawa	Nila Meyer Osage City Elementary Osage City	Sam Brownback Secretary of Agriculture KS State Bd of Agriculture Topeka
Linda Gutsch West Elementary School Goodland	John Bunck Bunck Seed Farms Everest,	Kathy McLeish Alamota, KS	Dr. Lee Droegemueller Commissioner of Education KS State Bd of Education Topeka
Rich Hager Salina	John Cooper Syracuse	Don Montgomery Sabetha	Staff
Barbara L. Meyer Horticultural Services St. George	Steve Fisher Extension 4-H/Youth Programs Manhattan	Fred Pearson KS Grain and Feed Assn Osage City	Sharon S. Tally Administrator
		Rep. Jo Ann Pottorff Wichita	Carolyn Farris Jennifer Swanson Student Assistants

In 1992, the Kansas Foundation for Agriculture in the Classroom continued to carry out its major objectives:

1. To provide for Kansas students and understanding and appreciation of the food chain, which is the foundation of human life.
2. To promote the well-being of agriculture as a necessary forerunner to the well-being of America.

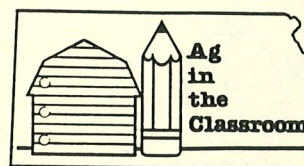
The foundation helps educate K-12 students by providing resources that integrate information about agriculture into science, math, language arts, social studies and other classes already taught.

This philosophy is gaining widespread acceptance and use in education as the interdisciplinary, whole language, holistic or integrated approach to teaching. Using this educational theory, all subject matters are taught around a common theme. For example, wheat can teach students plant growth, fractions, research and writing, geography, history, nutrition and much more. As one teacher said, "The students can't tell when one subject ends and another one begins since they all revolve around one topic."

The Foundation works with teachers, volunteers, students and others to carry out six concepts:

Agriculture is....

-the business that provides our food, clothing and shelter.
-interdependent with the well-being of society in Kansas, the United States and the world.
-a vital, dynamic system shaped by research and development.
-influenced by government.
-interdependent with the environment and uses natural resources.
-historically significant.



Sharon Tally,
Administrator
Jennifer Swanson and Carolyn Farris,
Student Assistants

Kansas Foundation for
Agriculture in the Classroom
Bluemont 124, KSU
Manhattan, KS 66506
913 532-7946

Summer Courses

The stack of letters, cards and newspaper clippings from 1992 Kansas Foundation for Agriculture in the Classroom summer course graduates grows taller and taller in the KFAC office. Many of this year's alumni have written to keep the foundation up-to-date on how they are integrating agriculture into their classrooms or just to say "thanks" for the wealth of information they received by participating in the 1992 Integrating Agriculture into the Classroom Summer Courses.

Part of the reason for the growing stack of correspondence is the growth of the course over the last eight years. When the annual summer event originated in 1985, only 17 teachers participated at one site. Ninety-two Kindergarten through Grade 12 teachers took part in the four 1992 classes that took place in Hays, Wichita, Manhattan and Kansas City. The number of summer course alumni now totals 387 teachers as a result of the course's growth. This growth has also extended the credit verification from two colleges at one



Ann Hoffman, Ft. Hays State Education instructor, takes a microscopic look at plant pests in the Ft. Hays Ag Experiment Station lab.



Oberlin teachers, Dale Bryan and Kim Schultz, try their hands at making bread during the '92 Hays summer course.

university to five colleges at three state universities:
Kansas State University Colleges of Agriculture and Education
Fort Hays State University Colleges of Education and Health and Life Sciences—Agriculture Dept.
Wichita State University College of Education

Faculty from these three universities also served as instructors for the courses.

Sponsorship for the courses has grown as well, from less than 20 in 1985 to more than 90 supporters in 1992. Supporters from the agriculture industry and educational field make it possible for each teacher participating in the summer course to receive a full tuition scholarship.

Summer courses are designed to inform teachers of the importance of agriculture in all aspects of society. Teachers are exposed to a variety of agriculturally related topics ranging from cattle ranching to Christmas tree farming. They learn from many field trips and hands-on activities.

Although some activities at each of the four course sites are the same, most activities are unique to the area of the state.



Teachers in the Wichita summer course conduct water activities with Sedgwick County Conservation District Manager Alex Lingg.

Highlights from the Hays course included tours of the Fort Hays State University Agriculture Experiment Station, a hydroponic tomato factory and a feed yard. Teachers in the Wichita course toured a bakery, botanical garden, Christmas tree farm, meat packing plant and area farms. In Manhattan, teachers learned from visits to Kansas State University's flour mill, research farms, and veterinary medicine complex. They also toured an area farm, a greenhouse and a community garden. Kansas City course teachers toured a grain elevator, greenhouse, farm and bakery. In addition, they visited the Kansas City Board of Trade and an aquaculture plant.

Teachers at each course received samples of the state's five major grains from the Kansas Farm Bureau Women and learned how to make bread in a bag and butter in a jar.

Scholarship luncheons at each site were sponsored by area businesses. The luncheons gave teachers a chance to interact with scholarship donors and foundation members. More than \$23,000 were raised this year to help fund the summer courses.

As a result of the summer courses, the number of teaching units available for use is also growing. To receive credit for the course, teachers must prepare a teaching unit about an agricultural topic. Just a few of the topics selected for this year's units included milk studies, buffalo in Kansas, nutritious foods grown in Kansas and Christmas tree farming. The teaching units are designed to incorporate agriculture into math, social studies, language arts, science and art.

Summer course alumni were encouraged to present programs to their sponsors where appropriate and to conduct in-service training for other teachers in their school districts.

Ag Week '92

March 15-21, 1992, was proclaimed Kansas Agriculture in the Classroom week by Governor Joan Finney, honoring those who educate Kansas youth about the state's number one industry — agriculture.

The Ag Week Materials flyer suggested student research of community agri-resource people as suitable activities for the week. Instructions for conducting volunteer or teacher led activities were available.



In attendance for Gov. Finney's proclamation signing are (l to r) Nancy Lindberg, Altis Ferree, Sharon Tally, Sen. Sheila Frahm, Loreen McMillan, Nila Meyer, Barbara Meyer, Tim Christian and Sen. Don Montgomery.

Teacher Resources & Materials

"Marketing" of Kansas Ag in the Classroom teaching materials showed increased and wider appeal in 1992, due in part to wider distribution of ordering information in *The Ag-Citing News* and through distribution of brochures at national, state and regional meetings. Interest by county groups to support local schools by supplying materials also accounted for some orders.

The Materials Committee executed a new philosophy of making more materials available by selecting teaching units from the files to reproduce "as is" in sets of twelve. This year's efforts saw Volume One selections in both the Primary Level-Kindergarten through Grade Two and Intermediate Level-Grades Three through Five. Future plans call for selections for upper levels plus additional volumes for the levels already selected.

A new support effort made it possible to publish the Fall '92 *Ag-Citing News* newsletter. Sponsorship was provided by Farm Credit Services, Production Credit Associations of Kansas, and Federal Land Bank Associations of Kansas.

The KFAC office library of materials continues to grow, with the file of teaching units prepared by summer course teachers nearing 400 in number. Efforts are being made to keep teachers aware of the most current materials available to them from the various ag groups and commodity organizations.

Efforts began in 1992 to place an Animal Ag Teaching Unit including Farm & Food Bytes computer software and an animal ag careers video in every fourth grade classroom in the state. To accomplish the funding, many Kansas ag organizations and businesses formed an informal Animal Ag Partnership group, headed by KFAC member Lynn Rundle, Kansas Farm Bureau.

Staff development training on use of these materials was provided by the Kansas Foundation for Agriculture in the Classroom for groups of teachers receiving the units. At year's end, the project is approximately one-third of the way to its goal of covering the state.

Teacher Training

Nineteen ninety-two saw increased efforts to assist teachers through in-service and staff development presentations. Three such presentations were directly related to the Animal Ag Partnership efforts to place a computer/video unit into school fourth grades (see above). Further presentations were coordinated with other organizations' programs: Kansas State Fair (four), National Agricultural Museum/Hall of Fame and the American Royal.

One especially interesting training was done with teachers of the Pierceville-Plymell Elementary of Garden City USD # 457. This school is in its first year as an agricultural-environmental theme school.

KFAC administrator Sharon Tally also assisted the Kansas Agricultural and Rural Leadership class as they planned and conducted an educational presentation by the 30-member KARL group to 140 eighth-graders at Curtis Middle School, Wichita. Arrangements were made through former summer course grad Nell Heyen who teaches at Curtis.

Kansas State Fair

The rearrangement of the Pride of Kansas building found the KFAC Ag-Citing activities operating from a new location in 1992. The new location provided less in-booth space but more aisle frontage (booth open on two sides), better ventilation and increased exposure to the public. Under the theme *Cowabunga! KFAC Moooves!*, a barn backdrop provided the setting for two cow-characters, Hutch and Kansky. They were joined by the traditional KFAC boy and girl. State Fair Chair Sue Blubaugh and her husband V.J. were responsible for the new additions.

State Fair Board efforts to increase school field trips to the fair resulted in increased requests for KFAC mini-classes. Resource people who provided sessions on behalf of KFAC requests were: Donita Whitney-Bammerlin, *How Does Your Garden Grow*; Stanley Mead, Honey Producer, *Yes, There ARE 'B's' in Agriculture*; Bob Bauernfeind, KSU Entomology, *Bugs! Bugs! Bugs!*; Cindy Falk, Kansas Wheat Commission, *Grains - The Base of the Food Pyramid*; Marie Alice Phillips, *This Little Piggy*; Sharon Hubbard, Golden Plains Llamas, *Llamas 101*; Heather Lynn, Miss Rodeo Kansas, and Scott Maynes, PRCA Bull Rider, *Rodeo*; and Sharon Tally, *The Giant Cheeseburger*. KFAC also helped with scheduling of the Mobile Dairy Classroom provided by Associated Milk Producers, Inc.

Numerous supporters again provided reward items for presentation to young walk-through fair-goers who completed the Ag-Citing Activity, an ag information scavenger hunt in the Pride of Kansas building. A new addition was the publication of two editions of *The Ag-Citing Times*, a newspaper filled with ag information and activities for children. These were provided to visiting school groups for use back in the classroom and also given out to individuals visiting the booth.

Conservative estimates of youth reached were well over 2,000.

Adopt-a-Classroom

Facilitating the match-up of farm families with classrooms for the purposes of correspondence and exchanges has been on-going for KFAC in '92.

More than 40 families have written and visited their assigned classrooms during the school terms, sharing information about their agricultural operations and what it should mean to the students. In return, class members send letters, stories, poems and artwork to their farm family depicting what they have learned.

More and more match arrangements are being made at the local rather than state level, allowing for better logistics concerning school field trips to the farm.

National Agriculture in the Classroom Convention

The National AITC meeting met in Orlando, Florida, June 6-9, 1992, addressing the theme, "Agriculture Literacy in a Changing World: Understanding the Many Faces of Agriculture Through Quality Education." Six Kansans participated. KFAC members and staff present included Mardelle Pringle, representing National CattleWomen; Loreen McMillan, Kansas State Board of Agriculture; Joyce Wasmund, Kansas Farm Bureau Women; and Sharon Tally, KFAC Administrator. Linda Reinhardt, Kansas Farm Bureau Women's Chair, represented American Farm Bureau at the conference. Carolyn Farris, KFAC Student Assistant, helped with the conference administration as a summer intern for the USDA.

In addition to speakers and workshops with ag in the classroom themes, special tours included visits to a mushroom farm, fertilizer plant and Epcot Center.

1992 Donors

\$1,000 or more

Dane G. Hansen Foundation
 Kansas Beef Council
 Kansas Farm Bureau
 Kansas Livestock Association
 Johnson County Farm Bureau
 Saline County Conservation District
 Wyandotte County Farm Bureau

\$500 - \$999

Brown County Conservation District
 Cowley County Farm Bureau
 Farm Credit Sercives, Federal Land Bank Associations and Production Credit Associations of Kansas
 Fort Hays State University Agriculture Department
 Geary County Conservation District
 Kansas Agricultural Aviation Association
 Kansas Pork Producers Council
 Kansas Sheep Association
 Kansas Wheat Commission
 Leavenworth County Farm Bureau
 Pottawatomie County Conservation District
 Reno County Farm Bureau
 Sedgwick County Farm Bureau
 Shawnee County Farm Bureau

\$250 - \$499

Associated Milk Producers, Inc.
 Bulter County Farm Bureau
 Cargill Flour Milling
 Cheyenne County Conservation District
 Citizen's Bank & Trust
 Clay County Farm Bureau
 Coffey County Farm Bureau
 Decatur County Feed Yard
 Dickinson County Farm Bureau
 Dillons
 Don Montgomery
 Eli Lilly and Co.

Farm Credit Services of Northeast Kansas
 Finney County Farm Bureau
 Franklin County Conservation District
 Franklin County Farm Bureau
 Jackson County Agri-Women
 Jackson County Bankers Association
 Jackson County Conservation District
 Jackson County Farm Bureau
 Jackson County Livestock Association
 Jefferson County Conservation District
 Jefferson County Farm Bureau
 Kansas Agri-Women

\$250 - \$499 - continued

Kansas Cattle Women
 Kansas Christmas Tree Growers
 Kansas Cooperative Council
 Kansas Corn Commission
 Kansas Grain Sorghum Commission
 K-NEA
 Kansas Soil & Water Conservation Society
 Kansas Soybean Commission
 Kansas State Grange
 Kansas Wheathearts
 Kingman County Farm Bureau
 Lane County Conservation District
 Leavenworth County Conservation District
 Lincoln County Farm Bureau

Lyon County Conservation District
 Lyon County Farm Bureau
 McPherson County Farm Bureau
 Midwest Energy
 Miles Corporation
 Nemaha County Conservation District
 Neosho County Farm Bureau
 Osage County Conservation District
 Osborne County Conservation District
 Reno County Conservation District
 Riley County Farm Bureau
 Shawnee County Conservation District
 Smith County Conservation District
 Wyandotte County Conservation District

Under \$250

Blick's, Inc.
 Bulter County Conservation District
 Chase County Conservation District
 Chase County Farm Bureau
 Cheyenne County Farm Bureau
 Cowley County Conservation District
 Crawford County Farm Bureau
 Decatur County Conservation District
 Decatur County Farm Bureau
 Douglas County Conservation District
 Ecco Ranch
 Ellis County Conservation District
 Farmway Coop, Inc.
 Federal Land Bank of Colby
 Grace Flying Service
 Greenwood County Cattle Women
 Kansas Wheat Growers
 Marshall County Conservation District
 Barb Meyer
 Morris County Conservation District

Morris County Farm Bureau
 Northwest Production Credit Association
 Norton County Conservation District
 Patricia Peterson
 Karen Pinkall
 Pottawatomie County Farm Bureau
 Linda Reinhardt
 Phyllis Rezak
 Riley County Conservation District
 Riley - Pottawatomie County Agri-Women
 Rundell Sandy Acres
 Saline County Farm Bureau
 Sherman County Conservation District
 Sherman County Farm Bureau
 St. Francis Mercantile Equity Exchange
 Underwood Equipment
 Pat Vining
 Wabaunsee County Conservation District
 Wabaunsee County Farm Bureau

1992 Financial Report

January 1, 1992 - December 31, 1992

	Beginning Balance	\$13,479.28
Income		
Donations	\$31,857.50	
Sales of Material (software, teaching units, curriculum guides)	1,687.30	
Miscellaneous (interest, reimbursements)	3,617.72	
State Matching Grant	25,000.00	
	Total Income	\$62,162.52
Expenses		
Summer Course (scholarships, expenses)	\$25,250.96	
State Fair (supplies, travel, assistant fee)	1,325.51	
Curriculum Development (Farm & Food Bytes, materials printing)	675.01	
Communications (newsletter, telephone, postage)	3,415.83	
Programs (presentation travel, meeting registrations)	869.70	
Office Supplies (copying, supplies)	339.22	
Salaries (administrator, student assistants)	31,976.84	
Miscellaneous (bank charges, business expenses)	1,261.79	
	Total Expenses	\$65,114.86
	Year-End Balance	\$10,526.94