

AGRICULTURE IN GEORGIA



Over 42,000 Farms



Almost 10 million
acres are farm land



Average farm size
is 235 acres



1 in 7 Georgians work
in agriculture



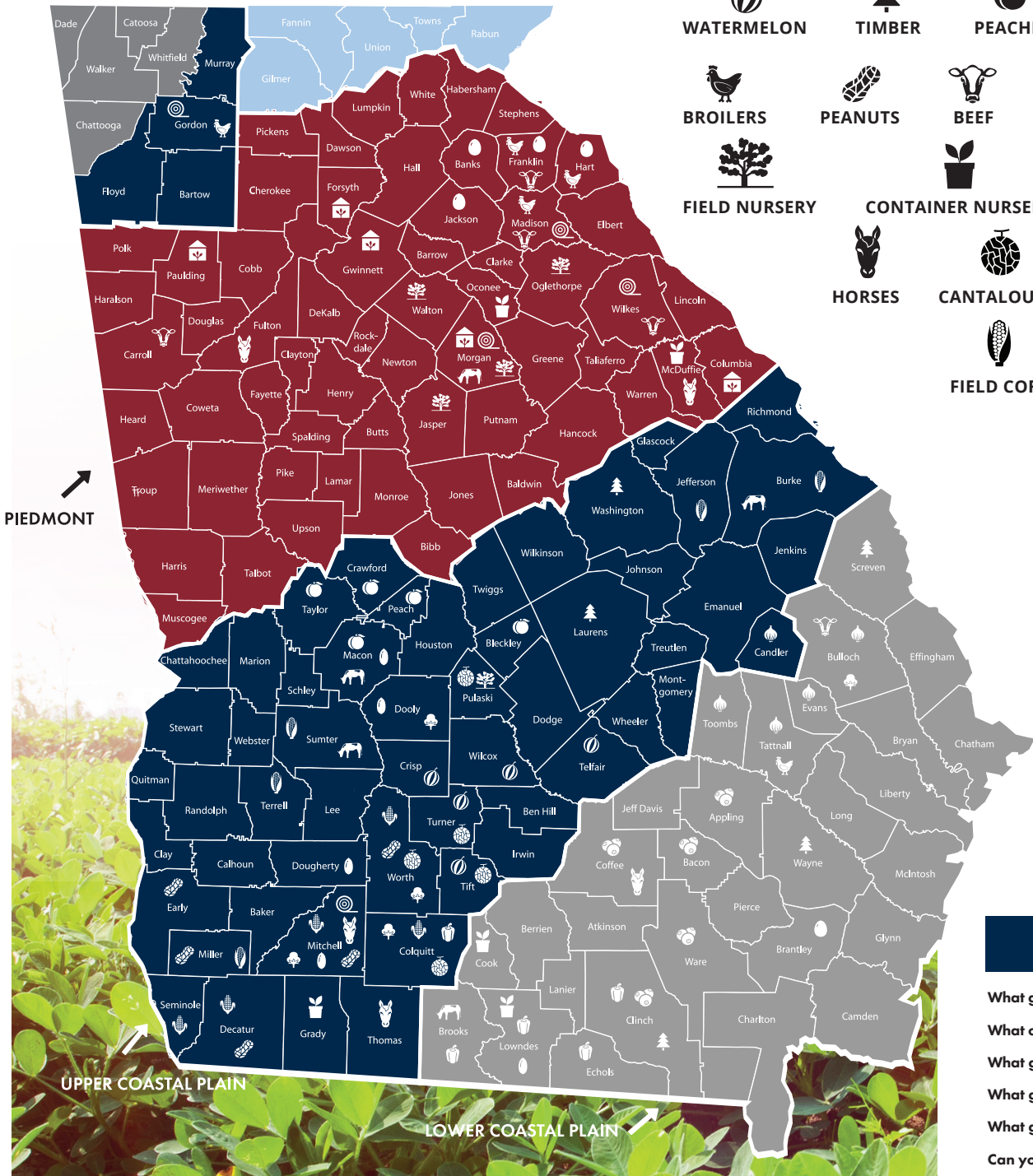
Average age of a farmer
is 59 years old



Agriculture contributed
almost \$70 billion in output
to Georgia's \$1.1 trillion economy



APPALACHIAN PLATEAU RIDGE AND VALLEY BLUE RIDGE



This map represents the top 5 producing counties for each of the commodities below.



Can you unscramble the words below to
find out Georgia's top 10 commodities?

1. robirles _____
2. ntocto _____
3. sgeg _____
4. tnepuas _____
5. mitbre _____
6. efbe _____
7. heurgsenoe _____
8. rcno _____
9. eiburbelesr _____
10. nspcea _____

National Commodity Rankings:



Find the county you live in and answer the following questions:

- What geographic region do you live in? _____
- What commodities are grown in your county or near your county? _____
- What geographic region has the top counties that grow watermelons? _____
- What geographic region has the top counties that have greenhouses? _____
- What geographic region has the top counties that grow blueberries? _____
- Can you find a county that grows or raises at least 5 of the top commodities? _____

GEORGIA COMMODITY WORD SEARCH

Search up, down, forward, backward and diagonal to find the hidden words.

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

BROILERS
PEANUTS
BEEF
DAIRY
HORSES

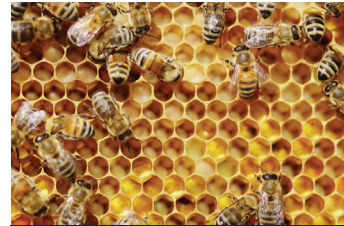
COTTON
TIMBER
CORN
PEACHES
CANTALOUPE

GREENHOUSE
PECANS
PEPPERS
WATERMELON
BLUEBERRIES

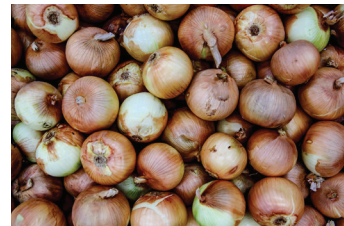
NURSERY
ONIONS
EGGS
HAY



STATE FRUIT



STATE INSECT



STATE VEGETABLE



STATE CROP



STATE NUT

SCAN THE QR CODE TO PLAY THE "ARICULTURE CAREER GAME."
MY AGRICULTURAL CAREER IS



SCAN THE CODE TO CHOOSE
YOUR "AGVENTURE"

Each month we add a new video
so you can learn more
about Georgia Agriculture!



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- Book Recommendations
- Coloring Pages
- Recipes



BUTTER

Ingredients/Supplies

- 1 pint room temperature heavy whipping cream
- 1/8 tsp. salt
- 2-3 marbles (optional)
- Container with a secure lid

Directions

1. Put the marbles in the jar and then fill the jar half full of heavy whipping cream.
2. Secure the lid and begin shaking the jar for 8-10 minutes.
3. About halfway through you'll begin to hear a difference in the shaking sound. This is the beginning of the butter and the buttermilk separating. Add salt, put the lid back on and keep shaking.
4. When you see a solid mass in the jar you can quit shaking because you have butter!
5. Use a strainer to separate the butter from the buttermilk and transfer it to its own container.
6. Enjoy your freshly made butter.