

# UC FARM SMART News

University of California  
Agriculture and Natural Resources

SEPTEMBER/OCTOBER 2014

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## UC FARM SMART hosts “Teacher Education Institute – Ag Science in the Classroom”



October 30 – Students in the SDSU Imperial Valley Campus teacher credentialing program met at the Desert Research and Extension Center as part of their “Teaching Science” course. Students were given a field tour and an overview of DREC research. They were introduced to the FARM SMART curriculum and given ways to incorporate agriculture and natural resources into their science instruction.

Students also received resources from California Agriculture in the Classroom and given tips on lesson planning and obtaining supplies for science instruction.

**Don't forget to register for Winter Visitor tours!  
Book online at [drec.ucanr.edu](http://drec.ucanr.edu) or call 760-791-0261!**

UC FARM SMART is an educational outreach program of the Desert Research and Extension Center in Holtville, CA. It began in 2001 and continues to grow and educate visitors of all ages. Contact UC FARM SMART at 760-356-3067, [surie@ucanr.edu](mailto:surie@ucanr.edu), on the web at [drec.ucanr.edu](http://drec.ucanr.edu) or [facebook.com/UCfarmsmart](http://facebook.com/UCfarmsmart) or 1004 E Holton Rd Holtville, CA.

## Teacher Education Institute cont.

Read more about the institute here:

[http://www.ivcampus.sdsu.edu/articles/agscience\\_classroom.asp](http://www.ivcampus.sdsu.edu/articles/agscience_classroom.asp)



## Outcomes

- 100% of students rated the experience “10” on a scale of 1 to 10.
- 26% indicated they had no prior knowledge of the relationship between agriculture and science.
- 74% indicated they lacked understanding on incorporating agriculture into lesson plans
- 100% stated that they would consider introducing agriculture and natural resources into their future lesson planning as a result of presentations at this institute.

Many written comments indicated that the most inspiring part of the experience was the fun hands-on activities and ideas that could easily be implemented in the classroom.

This event was made possible by a collaboration of the Desert Research and Extension Center, FARM SMART, USDA Hispanic Serving Institutions, and San Diego State University Imperial Valley Campus.

## UC FARM SMART visits Julian for Food Day Event

Julian, CA - UC FARM SMART staff visited Julian Elementary School recently for the school's celebration of Food Day. FARM SMART staff joined other presenters in highlighting foods from all over the world. FARM SMART demonstrated the many uses of corn in human and animal diets as well as ethanol and plastics. Students learned about parts of the corn plant and practiced grinding corn.



UC FARM SMART provides educational outreach to communities surrounding the UC Agriculture and Natural Resources Desert Research and Extension Center in Holtville, CA.

### **By the Numbers. . .**

Program Reach in September – October: 946

Total Cumulative Program Reach (2001 – present): 105,247

## FARM SMART hosts FFA event

Sep. 19 - FARM SMART hosted 125 beginning agriculture science and FFA students from all over the Imperial Valley as part of the Imperial Section FFA Greehand Conference, designed to foster an interest in agriculture, science, and leadership.

Students were addressed by Dr. Khaled Bali and Dr. Sam Wang who shared experiences and motivated students to choose agriculture and the sciences as a career.

Workshops and a research field tour followed. Students confronted the widespread fear of public speaking in a workshop presented by UCCE employee Shanna Abatti, and learned about regional agriculture through a "Crops of the Valley" workshop and the field tour.

Learn more about the National FFA Organization at [www.ffa.org](http://www.ffa.org).



## WHAT'S GROWIN' ON?

Today's  
Temperature:

91° Fahrenheit

Current Crops:

The FARM SMART garden is greening up to be ready for the first day of our Winter Visitor program, January 15. Most cole crop vegetables (broccoli, cabbage, kale, etc) have been transplanted after being started in local nurseries, while lettuce, beets, turnips, swiss chard, and others have been direct seeded. We appreciate the hard work by DREC staff to get the garden ready each year.



Corn Maze and Pumpkin Patch



Appreciation Dinner

# WHAT'S GROWIN' ON?



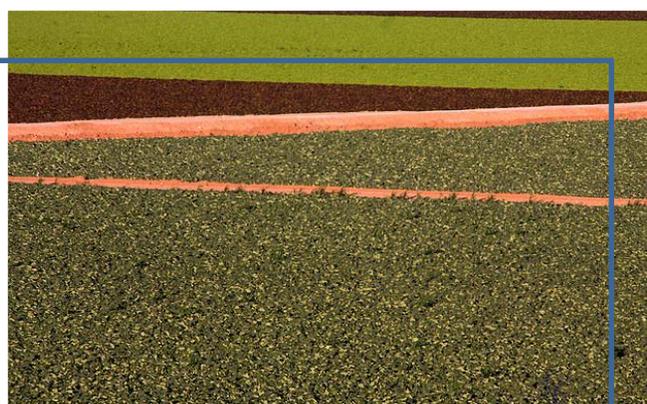
Olives



Cotton



Giant King Grass



Winter Vegetables



Alfalfa



Making Butter

# FARM SMART RECIPES

## (Not) Refried Beans

A wonderfully simple and healthy alternative to traditional refried beans.

### Ingredients

- 1 lb. dry pinto beans \$1.32
- 1 medium onion \$0.89
- 1 medium jalapeno \$0.10
- 1 Tbsp minced garlic \$0.24
- 1 tsp cumin \$0.05
- ½ tsp chili powder \$0.05
- 10-15 cranks cracked black pepper \$0.05
- 1 Tbsp salt \$0.05
- 6 cups water \$0.00



### Instructions

1. Spread the dry beans out onto a baking sheet to pick through them and remove any stones or bad pieces. Place the beans in a colander and rinse with cool water.
2. Slice open the jalapeno and remove the seeds and ribs by scraping with a spoon. Dice the jalapeno and the onion. Place the onion and jalapeno in the slow cooker along with the garlic, cumin, chili powder, and black pepper. Do not add the salt.
3. Add the sorted and rinsed beans to the slow cooker along with 6 cups of water. Give everything a good stir to distribute the seasoning. Secure the lid and cook on high for 4-5 hours or on low for 8. It's okay if they cook longer, they'll just be easier to mash.
4. After cooking, remove as much water as possible and reserve it in a bowl. Mash the beans and add the reserved water back in as needed. Make the beans a little thinner in texture than you'd expect because they will thicken as they cool. Season the beans with salt at this point. By adding salt at the end, you'll need to add less and the beans won't be so tough. I used approximately 1 Tbsp but add a little at a time until you're satisfied. Serve warm!

Source: [budgetbytes.com](http://budgetbytes.com)