SOWS, Boars & PIGLETS
Oh my!

SCRAMBLED EGGS
Check out this activity inside.

CORN-Y JOKES
Agriculture is Everywhere!

Can you live without Agriculture?

From the time you brushed your teeth until you walked out the door to meet the school bus, you had hundreds of run-ins with agriculture.

The soap in your shower was made from cottonseed and soybean oil. Fat from cattle also was used in making that soap.

Did you have eggs, toast, waffles, cereal, milk, bacon or juice for breakfast? You guessed it - all from agriculture.

You probably finished your homework by writing on paper. That paper represents another southeastern Oklahoma agricultural crop - trees.

Look around your desk at school. How many things are products from agriculture? Are you holding a pencil? Have you used glue in a recent project? Is your desk made of wood? All of them are agriculture, too.

Can you have an ag-less day? There's just no way!

What have you done since you got up this morning? Try to list ten things in the blanks below.

1. 
2. 
3. 
4. 
5. 
6. 
7. 
8. 
9. 
10. 

Circle the activities on your list that can be traced to agriculture.

What is the only industry we need to survive?

If you said agriculture, you're right. And if you eat, wear clothes or live in a home, you can see how you depend on agriculture yourself.

A
What is Agriculture?

Maybe you said agriculture is farming. John Deere tractors, showing livestock at the county, or milking dairy cows may have come to mind. Harvesting crops such as Oklahoma's hard red winter wheat or fruits like watermelon are also a part of agriculture. These things, however, are only the beginning.

Agriculture starts with growing and harvesting food, fiber, and landscaping materials.

**Food** comes from plants and animals.

**Fiber** is the raw material from plants and animals that is used to make cloth, clothing, and so much more. Cotton, linen, silk, and wool are all examples of fibers. Oklahoma forests produce tree fiber for lumber, furniture, and pencils; pulp for paper; and wood for hundreds of things, including the floor of your school's basketball court.

**Landscaping materials** include flowers, ornamental plants, and grass for recreation and beauty.

Agriculture is present in almost everything you eat or use each day. Read on to find out more!

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**CORN-Y JOKES**

**Q.** What gives milk and has one horn?

**A.** A milk truck

**Q.** How many soybeans can you put in an empty bag?

**A.** One - because after that it won't be empty!

Write your own corn-y joke in the space below!

**Q.**

**A.**

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**This vegetable's outside is thrown away so the inside can be cooked. But the outside of the inside is eaten, and the inside of the inside is thrown away.**
Imagine this: a young man riding across the Big Pasture area of the Oklahoma Territory. A bandana tied to the wheel of his covered wagon measures off the square mile on which he plans to build his future. The land looks green and promising for the young farmer. The year is 1906, and Albert Sidney Patton, at 23 years old, is staking off what will become the Patton family farm for more than three generations.

In 1906, land that had been reserved for Indian tribes in southwest Oklahoma Territory - known as the “Big Pasture Area” - was opened up for settlement. Drawings were held for the Big Pasture lands, which contained approximately 500,000 acres, and land was sold in 160 acre tracts to the highest bidders.

Mr. Patton, the highest bidder on a quarter section of land five miles south of Chattanooga, moved his family to their homestead on April 7, 1907. When they arrived, the green and promising land the young farmer had seen a year earlier was gone. Instead, the Patton homestead was dry, dusty and overflowing with prairie dogs. But Mr. Patton was not discouraged.

The young couple, A.S. and Lexie, lived in two covered wagons until they could afford to build a half-dugout - which cost $35. During the early years of life on the prairie, the Pattons had to compete with prairie dogs, hailstorms, and the Dust Bowl for the crops they carefully had planted. Good crops eventually came, and the Pattons were able to acquire more land for farming. As the size of the farm grew, so did the size of the family! A.S. and Lexie had eight children - Othel, Era, Aubrey, Lloyd, Woodrow, Paul, Donnie, and Colleen. In later years, A.S. and Lexie owned purebred beef and dairy cattle.

The land that belonged to A.S. and Lexie is still being farmed by the Patton family. Lynndell Albert Patton (son of Albert Leston, son of Aubrey Albert, son of A.S.), with his wife, children and grandchildren, run the family farm, which is now located in Faxon, Okla. The Pattons continue to farm the land by planting cotton and wheat.

Lynndell also has continued a later tradition of his great-great-grandfather’s - raising cattle. His children and grandchildren have continued this legacy by showing livestock at the county fair.

Farming has changed through the years as equipment, fertilizer and seed have improved. The horses, oxen and tractors of old have been replaced with larger, heavier machinery. Thanks to good climate, soil, water, and technology, American farmers are among the best producers the world has ever known. In fact, they’re still getting better! At the time of the American Revolution, on farmer could feed three people. By 1900, that number was seven. Today, only two percent of the U.S. population farms, and these farmers feed the entire nation and export food to the rest of the world!
A century of farming...

FACT:
Oklahoma has more than 44 million acres of land - 35 million acres of that is in agricultural production.

Dust Bowl Days
During the Dust Bowl era, the landscape looked vastly different from what it does today. Because the air was so filled with dust, lights were left on during the day so settlers could see. Dirt piled inside houses and schools, businesses closed, vehicles were left parked. During this time, many people got lung infections. Dust killed crops and farm animals, and it forced people to flee their homes. Dust clouds could be seen for hundreds of miles. It was a tragic time for not only Oklahoma, but also the Great Plains states.

Maybe you’ve heard your grandparents or older people talk about the Dust Bowl era of the 1930s. How did such a thing happen? Not knowing it would cause a problem, ranchers spent many years grazing large herds of cattle, and farmers plowed the plains for croplands. The soil was slowly destroyed. Drought and winds meant disaster. As the soil eroded, the Great Plains became the Dust Bowl.
Mooo-ve it...

Cattle are an important source of food - it's a fact! Beef, dairy products, and milk all come from the "cow." But, did you know that cattle are also used in sports equipment, vehicles, and medicine?

Cattle have been used for much more than food for centuries. Oxen were used to plow fields and provide transportation in the early days of the Oklahoma settlers.

Read on to find out more about cattle...after all, they provide more than just a cheeseburger!

Did you know:

Oklahoma has 2.5 million beef cattle and ranks 4th in the nation in cattle and calf production.

It may not be a "cow"!

Heifer - young female from the time she is born to just before she has a calf

Cow - female after she has had a calf

Bull - male

Steer - neutered male

Polled - without horns

Wean - process of removing a calf from nursing on milk

Feedlot - a fenced-in area where cattle are fed for the last 300-400 pounds of their growth

U.S. Beef Statistics
Cattle are raised in every state. Cattle and calves are the largest agricultural commodity. There are about 1 million cattle operations in the U.S. The top 10 cattle producing states are Texas, Nebraska, Kansas, Colorado, Oklahoma, Iowa, South Dakota, California, Montana, and Missouri.
**Common beef breeds:**

Angus - black breed that is naturally polled
Hereford - red breed with a white face, underbelly, feet, tail and mane
Charolais - large white breed that is thickly muscled and large boned
Limousin - golden-red breed that is heavily muscled
Brahman - breed with a lot of drooping skin and a large hump on its neck

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**Calf Scramble Crossword**

Down:
1. Young female beef animal, no calf
2. Without horns
4. Cattle & calves are the _____ U.S. agricultural commodity
6. Breed of cattle with droopy skin
7. Mature female beef animal, with calf
8. Black breed of cattle

Across:
3. There are about 1 _______ cattle operations in the United States
5. Neutered male beef animal
7. White breed of cattle
9. Male beef animal

Q. What do cows wear in Hawaii?

soo-moo-yo "A"
Do you get up in the morning and eat a bowl of cereal?
Do you add milk from a carton or a plastic jug?
Do you ever wonder how the milk got from the cow into the carton?

Milk comes from dairy cows. Cows spend about 6 1/2 hours eating every day and eat about 90 pounds of food in that time. A cow’s body uses part of the food she eats to grow and stay healthy. Her body uses another part of the food to make milk in the udder.

The cows go to the milking parlor where the dairy farmer washes their teats. A milking machine with four teat cups is attached to the cow. The milk is cooled to 38 degrees and stored in refrigerated storage tanks.

A milk truck comes to pick up the milk daily and take it to the processing plant. The truck driver tests a sample of the milk before pumping it into the truck to make sure it’s safe to drink.

Milk trucks have very large metal tanks to carry the milk. Each truck has a special feature to keep it cool, it’s like a thermos on wheels... it’s insulated.

At the processing plant, raw milk is sampled and checked again and then pumped from the milk truck into a storage tank. Next, the milk is sent to be homogenized and pasteurized.

Homogenized means it is the same all the way through. In this step, the butter fat is broken up and mixed into the rest of the milk. Pasteurization is quickly heating the milk to 160 degrees Fahrenheit, which kills any bacteria that are in the milk.

Milk is then poured into containers, or made into a variety of dairy products. It takes about two days from the time milk leaves the cow until the time it reaches the grocery store. At the grocery store, milk is kept refrigerated at 40°F or lower.
Meet the Foster Mothers

The six major dairy breeds in the United States are Ayrshire, Brown Swiss, Guernsey, Holstein, Jersey and Milking Shorthorn.

DID YOU KNOW?
Getting three servings of low-fat or fat-free, nutrient-rich dairy foods every day helps to promote bone health, healthy blood pressure and a healthy weight.

Can you name the dairy breeds based on their photo and description?

1. Black and white breed; came from Holland in 1621
2. Fawn color with black nose and feet; came from an isle in the English Channel in 1850s
3. Light to deep cherry red with white; came from Scotland in 1822
4. Solid brown, varying from light to dark; came from Switzerland in 1869
5. A shade of fawn with white markings; came from an isle in the English Channel in 1831
6. Reddish-brown with small white spots; came from England in 1783

Oklahoma dairy cows produce 1.3 billion pounds of milk annually.

Dairy cows are referred to as the foster mothers of the human race because they produce most of the milk that people drink.

What is all cow’s favorite movie?

A. The Sound of Moo-sic

Did you know that swine were among the first animals to be domesticated - around 6,000 years ago?! The Chinese were the first to raise wild pigs for food. Then, in 1539, the Spanish explorer Hernando DeSoto brought the first swine to the New World.

Hog raising became an important business during the 1800s when the Midwest farm regions were settled. The new Erie Canal system gave farmers a way to get their hogs to the cities back east. Colonists in Pennsylvania developed the practice of “finishing” hogs on corn. This means the hogs are fed nothing but corn in the few weeks before butchering them.

Most hogs are then sold when they are 6 to 7 months old and weigh about 210 to 250 pounds - that’s more than twice what you weigh! If hogs are kept longer, they are usually used for breeding.

You probably never thought that hogs were smart animals, but they learn to push a lever in the barnyard to get a drink of water. They have also been taught to tumble, race, pull carts, dance and hunt. Soldier pigs have even gone to war serving as mine sniffer in battlefields. Sounds like Wilbur wasn’t the only brilliant little pig!

Fact:
Hogs’ bodies are stout, strong and covered with coarse, bristly hair.

Fact:
There are 377 breeds of pigs.

Fact:
People around the world eat more pork than any other meat.

When were pigs made? In the Saus-AGE.

When were pigs made? In the Saus-AGE.

Did you know that swine were among the first animals to be domesticated - around 6,000 years ago?!
Dear Diary,
We learned SO much in school today. An ag teacher named Mr. Pearce came to speak to us about pigs (he sometimes called them hogs.) He also talked about the breeds of pigs; there were 5 major breeds that we learned about. He said an kid who’s at least 9-years-old can show these animals. Kind of like you would show a dog but without the leash! I’m not really sure how they do that! Mr. Pearce also talked about the different terms that you use to describe pigs. He said that a female hog that has had babies is called a sow and the babies are called piglets. When babies are born, you call the whole group a litter. He told us that a male hog is called a boar, but after it is neutered you call it a barrow. Mr. Pearce also said a female pig that has not had piglets is called a gilt. He gave us a ton of information...I don’t know how I remembered it all!

Miranda
There are more breeds of sheep than breeds of any other livestock species. Worldwide, there are more than one thousand distinct sheep breeds. In the US, there are more than 40 breeds. Some sheep are raised mainly for meat, and others primarily for their wool. Most of the sheep in Oklahoma are meat breeds.

Sheep are very gentle animals and are easily frightened. They flock together for protection because they can’t really protect themselves. The sheep has many natural predators, animals that hunt and kill sheep for food. They include coyotes, wolves and domestic dogs. Sometimes larger animals, like mules or llamas, are kept in the pastures with the sheep to scare off possible predators.

Lambs are ready for market when they weigh somewhere between 90-120 pounds. Lamb as food is an outstanding source of vitamins and minerals, and is one of the easiest to digest. The meat from a grown sheep is called mutton and that from a young sheep is called lamb.

DID YOU KNOW?
Sheep would rather walk up-hill than down and would rather drink running water.
The Boer goat (above) is the most popular breed of goat in Oklahoma.

Get Your Goat

There are more than 210 breeds of goat. Of the 450 million goats in the world, 6 to 8 percent of them are in North America. Can you estimate how many goats are in North America?

The main products associated with goats are milk, cheese, meat, mohair, and cashmere. Goat milk is used for drinking, cooking and baking. It can successfully replace cow milk in diets of those who are allergic to cow milk.

The meat from a young goat is called “cabrito.” Meat from more mature goats is “chevron.” Most goat meat producers are also the consumers. For that reason, goat is not one of the top imports or exports.

True or False?

Learn more about goats by answering true or false on the following statements.

1. Goats were first brought to America by Columbus in 1493.
2. Goats have teeth in both their upper and lower front jaw.
3. Goats are herbivores (plant-eaters) that spend most of their day grazing.
4. Goats are bovines and are closely related to cows and antelopes.
5. Goats are hard to handle and expensive to maintain.
6. Most goats can be found in Asia and the Mid-East.
7. The act of giving birth in goats is called kidding.
8. Goat meat is higher in fat and cholesterol compared to beef, pork, mutton and poultry.
9. A large group of goats is called a herd.
10. Only male goats have beards.

Oklahoma ranks number 4 nationally in meat goat production.

The lifespan of a goat is eight to twelve years.

There are more than 210 breeds of goat. Of the 450 million goats in the world, 6 to 8 percent of them are in North America. Can you estimate how many goats are in North America?
Scientists say there were chickens in America long ago. But these chickens weren’t the same kinds of chickens that lay our eggs today. Historians believe the first chickens related to today’s egg layers were brought to America by Columbus’ ships. The laying hens first supplied eggs and then chicken meat for the hungry crew. Read on to learn more about chickens in the United States!

Early poultry production consisted of many households having backyard flocks. These chickens supplied eggs and an occasional chicken for Sunday or holiday dinner.

Chicken meat production began with the development of the broiler - a chicken raised specifically for its meat.

Feed mills, hatcheries, farms and processors were all separate businesses in the early poultry industry. During this time, chickens were typically sold “New York dressed,” with only the blood and feathers removed.

The commercial broiler industry began its economic boom. By 1952, broilers passed farm chickens as the No. 1 source of chicken meat. “Vertical Integration” also occurred, meaning that a single company owned every stage of production, processing, and marketing.

Major companies began using TV and print media to market chickens under brand names.

Today, 95% of broilers sold at grocery stores carry a brand name.

How long do chickens work? Around the cluck!

The average laying hen lays 257 eggs a year.

How many hours does it take a hen to lay a single egg?

To answer the question, you need to do these math problems:

365 (days per year) x 24 (hours per day) = answer = hours per year

___ (hours per year) + 257 (eggs per year) = answer = hours per year

Fact: The waste produced by 1 chicken in its lifetime could power a 100 watt light bulb for 5 years.

Fact: OKLAHOMA POULTRY PRODUCE 759 MILLION EGGS PER YEAR.

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Did you know nearly 10 million acres land in Oklahoma is forested? That’s about 25 percent of land in our state!

Oklahoma is home to a wide range of trees as a result of the diversity of our landscape. The majority of Oklahoma forestland is oak-hickory. Oak-hickory forests provide food, cover and nesting sites for numerous wildlife species.

Commercially, our most valuable wood is generated from southern oak-pine forests, which are in the far southeastern corner of Oklahoma on more than five million acres extending into five counties.

The pecan is a kind of hickory nut native to the United States. It originated in the Mississippi River Valley and was a valuable food to early settlers there. Pecans are high in polyunsaturated fat, the kind of fat that is not bad for you. They are also a good source of vitamins, calcium, phosphorus and iron.

The name “pecan” is a Native American word of Algonquin origin that was used to describe “all nuts requiring a stone to crack.” There are over 1,000 varieties of pecans. Many are named for Native American Indian tribes, including Cheyenne, Mohawk, Sioux, Choctaw and Shawnee.

Pecan trees like to grow together in clusters, or groves. They can grow from 70 to 100 feet tall, and their branches will spread from 50 to 100 feet wide. Their roots grow deep. Pecan trees are most significant as a nut crop, but the wood from the tree is also used in agricultural implements, baseball bats, hammer handles, furniture, wall paneling, flooring, religious carvings and firewood.

Trees are amazing! They provide beauty, shade, oxygen, clean air and water, fruit, nuts and wood products such as paper, furniture and housing. These benefits are well known. But did you know that literally thousands of products are made from trees? Many are surprising! From the medicine L-Dopa for treating Parkinson’s Disease, to film in your camera, forest products are all around us.

Complete the word search puzzle to find these ten tree products:

APPLE  CHAIR  GUITAR  PENCIL
BOOK  CHOCOLATE  HOUSE  POSTCARD
CINNAMON  CINNAMON

The U.S. produces more than 80% of the world’s pecan crop.
Oklahoma designated the strawberry as official state fruit in 2005. Strawberries are high in Vitamin C and A, and supply eight percent of the recommended daily allowance for iron. One cup of fresh berries has only 60 calories and zero grams of fat.

<table>
<thead>
<tr>
<th>Question</th>
<th>Answer(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Name a fruit that starts with “A.” It is white on the inside and can be red, yellow, or green on the outside.</td>
<td>Apple</td>
</tr>
<tr>
<td>2. Name a sweet fruit that grows in bunches on vines. It starts with “G.”</td>
<td>Grapes</td>
</tr>
<tr>
<td>3. You can cook fruit with sugar to make a sweet spread that tastes good on bread. What is this spread called? It starts with “J.”</td>
<td>Jelly or Jam</td>
</tr>
<tr>
<td>4. Name small round fruit that grows on a flowering shrub or a trailing vine. They can be black, dark red, or yellow. It starts with “B.”</td>
<td>Blackberries, Peach, Pear, Plum</td>
</tr>
<tr>
<td>5. Name three sweet fruits that start with the letter “P” and grow on trees.</td>
<td>Peach, Pear, Plum</td>
</tr>
<tr>
<td>6. What do you get when you dry a plum? It starts with “P.”</td>
<td>Prune</td>
</tr>
<tr>
<td>7. What do you get when you dry a grape? It starts with “R.”</td>
<td>Raisin</td>
</tr>
<tr>
<td>8. Name a sweet, red fruit that starts with “S.” Its seeds are on the outside.</td>
<td>Strawberry</td>
</tr>
<tr>
<td>9. Name a soft, red fruit that starts with “T.” It is not sweet.</td>
<td>Tomato</td>
</tr>
<tr>
<td>10. Name a sweet fruit that starts with “W.” It is green on the outside and pink on the inside.</td>
<td>Watermelon</td>
</tr>
</tbody>
</table>
Oklahoma is a great place to grow vegetables. We have a long growing season and good soil. Many communities around the state have active farmers markets from April through October where you can purchase locally grown vegetables. Some markets even operate year-round. Locally grown vegetables are also available from roadside stands and “pick-your-own” farms.

11. Name a long, thin, orange vegetable that grows underground. It starts with a “C.”

12. Name a yellow vegetable that grows on a cob and starts with “C.”

13. Name a vegetable known as “lady finger” or “gumbo.” It is a highly nutritious green edible pod vegetable. It starts with “O.”

14. Name a vegetable that is brown on the outside and white on the inside. It grows underground and starts with the letter “P.”

15. Name a vegetable that is green on the outside and white on the inside. It starts with “C.”

16. What do you call a pumpkin that has been carved to look like a scary face? It starts with “J.”

17. Name a green, leafy vegetable that tastes good in salads. It starts with an “L.”

18. Name a sharp-tasting vegetable that starts with “O.” It grows underground.

19. Name an orange vegetable that can be made into pie. It starts with “P.”

20. Name a tiny, round green vegetable that grows in pods. It starts with “P.”

In 1804 a Yankee clipper ship brought soybeans to the United States. When leaving China, sailors loaded the ship with soybeans as inexpensive ballast. When they arrived in the US they dumped the soybeans to make room for cargo.

In 1829, US farmers first grew soybeans. They raised a variety for soy sauce. During the Civil War, soldiers used soybeans as coffee berries to brew coffee when real coffee was scarce. In the late 1800s farmers began to grow soybeans as forage for cattle.

In 1904, George Washington Carver began studying the soybean. His discoveries changed the way people thought about the soybean; no longer was it just a forage crop, it became a valuable source of protein and oil.

Today, more soybeans are grown in the US than anywhere else in the world. Farmers in more than 30 states grow soybeans. Some of the better known soybean products include soy meal, soy flour, soy milk, tofu, meat substitutes, tempeh, soy sauce, infant formula, biodiesel fuel and animal feed. Soybeans also find their way into candles, cleaning products and hair-care products.

Gary is an Oklahoma soybean farmer. He farms his soybeans and sells them to the grain elevator after harvest. Gary needs to know the weight of his crop in order to determine how much he will be paid. Soybeans are weighed by the bushel. One bushel of soybeans weighs 60 pounds.

If Gary harvested 40 bushels, how many pounds of soybeans did he have?

The grain elevator agreed to pay Gary $9.50 per bushel for his 40-bushel crop of soybeans. How much money was he paid?

If Gary had two times the amount of soybeans, 80 bushels, how much money would the grain elevator pay him for his crop? How many pounds of soybeans did he have?
Home, Wheat, Home.

How does winter wheat get from the land to those who use it? Check it out:

Production Most of the wheat grown in Oklahoma is hard red winter wheat. Unlike other crops, it is planted in the fall and harvested in the spring. The farmer plants the seed during the summer. The wheat plant then grows about six inches before the first frost. When the weather gets cold, the tillers (new wheat stalks) stop growing. During this dormant period, cattle graze the young plants. In the spring cattle are moved and the wheat begins to grow again. In early summer, the plants fade from dark green to tan and then to golden brown. Then the wheat is ready for harvest.

Harvesting Farmers use huge combines to harvest their wheat. A combine removes the wheat head from the stalk and the kernels from the wheat head. Kernels travel from the field by truck to storage bins. Kernels may be dried and stored on the farm or may go to the nearby grain elevators. Wheat must be dried to prevent mold and spoilage.

Endosperm: White, starchy insides that fill most of the kernel.

Bran: Hard outer covering.

Germ: Contains a miniature plant that can grow into a new wheat plant next year.

Processing Harvested wheat may be either sold for food or cleaned and saved to be planted next summer. Wheat for food is taken to a mill to be made into flour.

Uses Wheat is the major ingredient in most breads, rolls, crackers, cookies, cakes, spaghetti...and the list goes on! It is a high carbohydrate food that contains valuable protein, minerals and vitamins.

Oklahoma ranks 4th in the nation in the production of winter wheat and produced more than 154 million bushels in 2012.

The kernel is the seed from which the what plant grows. There are about 50 kernels in a head of wheat and 15,000 kernels in a pound!

Look at the kernel drawing. Read the definition of each part, then label the drawing.
Look at the lunch menu for today. Into which food groups do each of the items on the menu fit? List the items and their food group in the space to the right. Remember that foods like pizza and hamburgers will fit into several groups.

1. 
2. 
3. 
4. 
5. 
6. 
7. 
8. 

Before you eat, think about what and how much food goes on your plate or in your cup or bowl. Over the day, include foods from all food groups: vegetables, fruits, whole grains, low-fat dairy products, and lean protein foods.

Graphic courtesy of choosemyplate.gov