

## Amazing Grazing Lesson Plan

Note: This set of activities was developed by Waunakee High School/FFA member Lana Scholtz for Wisconsin Ag in the Classroom as part of her Supervised Agricultural Experience Program.

1. Read *Amazing Grazing* by Cris Peterson aloud with class
2. After reading book, have the class complete grazing multiple choice questions
3. Have the class complete grazing matching activity
4. Discuss with class why it's important that the ranches conserve plains and bodies of water, and discuss how this is important to animals
5. Have the class complete short essay question and share some of their answers
6. Have the class complete animal word search
7. Discuss and brainstorm with class about the uses and importance of cows
8. Read *Extra Cheese, Please! Mozzarella's Journey from Cow to Pizza* by Cris Peterson aloud with class
9. After reading book, have the class complete cheese-process activity
10. Have the class complete crossword puzzle
11. Give class take-home cooking activity
12. Answer any questions the class still has

## Amazing Grazing

1. What happens if land is overgrazed?
  - a. the land becomes worn out and unproductive
  - b. the land become muddy
  - c. the land becomes fertile
2. What is the most renewable resource in the west?
  - a. tulips
  - b. oak trees
  - c. grass
3. \_\_\_\_\_ are great grazers.
  - a. tractors
  - b. horses
  - c. cattle
4. Grass is an amazing plant that survives being \_\_\_\_\_ and continue to grow.
  - a. frozen and dried out
  - b. stomped on and cut
  - c. all of the above
5. Why is branding a cow important?
  - a. it makes the cow look pretty
  - b. the cow's owner can be identified
  - c. it is important for the cow's health
6. How long do calves nurse on their mothers?
  - a. two or three weeks
  - b. seven hours
  - c. two or three years

## Amazing Grazing-Match the photos and descriptions to the correct ranch

**A**-Lee Ranch **B**-Matador Ranch **C**-Milesnick Ranch **D**-all three

1. This ranch is known for their fast plains where their cows are moved to graze \_\_\_
2. This ranch is very popular for their fishing. \_\_\_
3. This ranch is known for their large black beef cattle \_\_\_
4. Which ranch tries to preserve an environment of abundant grasslands and clean flowing streams? \_\_\_

5. \_\_\_



6. —



7. —



In one paragraph or more, explain why you think it is important for farmers to preserve the grasslands and water. How is it important to the animals that inhabit those areas?

## Animals and Wildlife that Roam Ranches

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

BEAR

CATTLE

COYOTE

DEER

ELK

GOLDENEAGLE

HAWK

HORSE

MOOSE

MOUNTAINLION

PHEASANT

SANDHILLCRANE

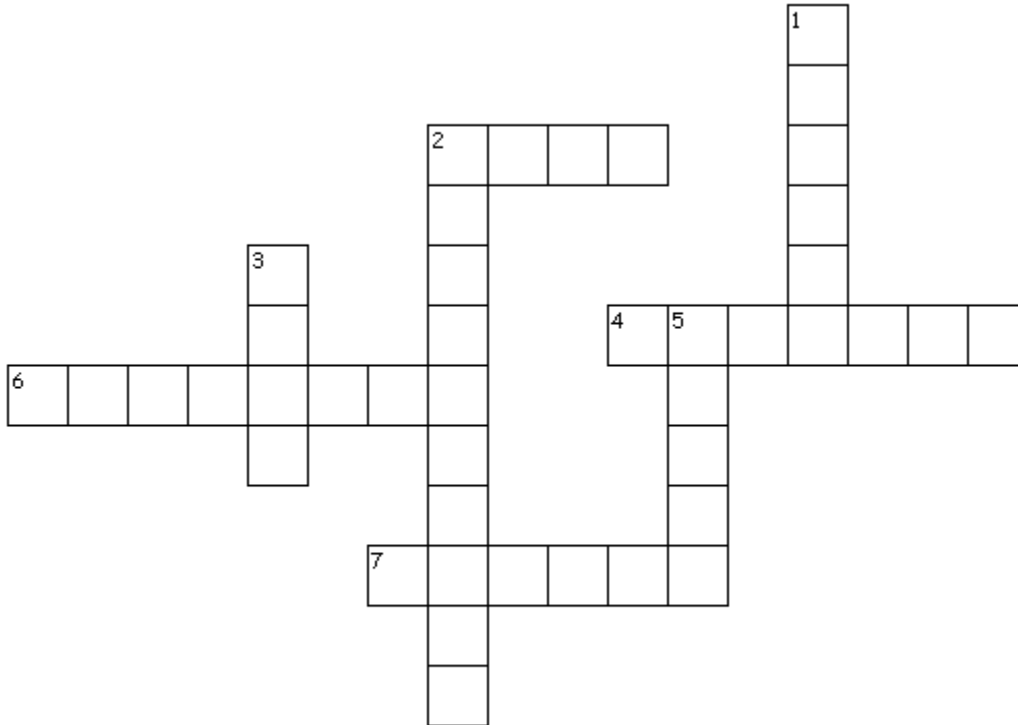
WOLF

**Process of Making Cheese**

**Put the steps of how cheese is made in the right order**

- Rennet is added to vat of milk
- Milk is taken to cheese factory
- Cheese is cut into slabs
- Curds in vat cut into cubes
- Cheese is shipped to stores and enjoyed
- Cow is milked
- Cheese is packaged
- Milk is pumped into a vat
- Cheese taken to brine in salt
- Culture is added to vat of milk
- Curd and whey are pumped and whey is removed

# Making Cheese



## Across

2. Once a cow has given birth to a calf, she can begin to produce \_\_\_\_.
4. When the milk cools, a cheesemaker adds \_\_\_\_\_ into the vat of milk.
6. Milk flows through a pasteurizer that heats the milk in order to kill any harmful \_\_\_\_\_.
7. Cheese develops its distinctive \_\_\_\_\_ in salt brine.

## Down

1. \_\_\_\_\_ is added to thicken the milk.
2. \_\_\_\_\_ cheese is often enjoyed on pizza.
3. A clear liquid called \_\_\_\_ oozes from the cheese curds.
5. A machine gently squeezes milk from a cow's \_\_\_\_\_.

# Answer key

Amazing Grazing Multiple choice:

1. a
2. c
3. c
4. c
5. b
6. a

Amazing Grazing matching:

- 1-C
- 2-B
- 3-A
- 4-A
- 5-C
- 6-B
- 7-D

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

Process of Making Cheese:

- \_5\_ Rennet is added to vat of milk
- \_2\_ Milk is taken to cheese factory
- \_8\_ Cheese is cut into slabs
- \_6\_ Curds in vat cut into cubes
- \_11\_ Cheese is shipped to stores and enjoyed
- \_1\_ Cow is milked
- \_10\_ Cheese is packaged
- \_3\_ Milk is pumped into a vat
- \_9\_ Cheese taken to brine in salt
- \_4\_ Culture is added to vat of milk
- \_7\_ Curd and whey are pumped and whey is removed

### Crossword

#### Across

2. Once a cow has given birth to a calf, she can begin to produce MILK.
4. When the milk cools, a cheesemaker adds CULTURE into the vat of milk.
6. Milk flows through a pasteurizer that heats the milk in order to kill any harmful BACTERIA.
7. Cheese develops its distinctive FLAVOR in salt brine.

#### Down

1. RENNET is added to thicken the milk.
2. MOZZARELLA cheese is often enjoyed on pizza.
3. A clear liquid called WHEY oozes from the cheese curds.
5. A machine gently squeezes milk from a cow's UDDER.