28th Annual
Summer Agricultural Institute
June 4 - 8, 2018
The Summer Agricultural Institute is a program of the University of Arizona College of Agriculture and Life Sciences Cooperative Extension.

It is funded by the Arizona Foundation for Agricultural Literacy through generous donations from individual members and organizations:

A Tumbling T Ranches
Agribusiness and Water Council of AZ
Alcaida Farm
Anderson-Palmisano Farms
Arizona Ag Marketing & Consulting Group
Arizona Cattle Industry Foundation
Arizona Cotton Ginners Association
Arizona Crop Improvement Association
Arizona Grain Research & Promotion Council
Arizona Grain, Inc.
Arizona Milk Producers
Bales Hay Sales
Bloomin' Yards of Ajo
Carver Mountain Enterprises
Chris and Monica Pastor
Cochise Family Farm
Con & Joy Englehorn
Condor Seed Production, Inc.
Discovery West Ranches
Duncan Family Farms
Elgin-Sonoita Cowbelles
Eyherabide Properties, LLC
Farmers Investment Co.
George and Barbara Seperich
Gila Bend NRCD
Griffin Family Farms
Groseta Ranch
Hardison Farms II
Jake Dunn Farms, LLC
JERO, Inc
Johnson Farms, Inc.
Justice Brothers Ranch
Kerr Family Dairy
King's Anvil Ranch
Kleinman Citrus
Lakin Milling Company
Maricopa County Farm Bureau
Moore & Moore Cattle Ranch
Mountain States Wholesale Nursery
Nickerson Ranches, Inc.
Poole Farms, LLC
R & S Farms
Riverview, LLP
Ross Farms
Saddle Mountain Dairy
SAI Alumni 2010 Chris Krause
SAI Alumni 2010 & 2015 Cheri Stegall
SAI Alumni 2010 & 2015 Louise Bunker
SAI Alumni 2013 Stormi Carlson
SAI Alumni 2013 Loren Hall
SAI Alumni 2016 Terry Armstrong
SAI Alumni 2016 Sarah Bell
Scott McKenna
Steve Melton Farms
Sunrise Dairy Farm
Susan Chase
Tingle Farms
Triple G Dairy
Val Vista Dairy
VIP Farms
Ware Farms, LLC
Weddle Farms, Inc.
Wellton-Mohawk Valley NRCD
West Pinal NRCD
Whitewater Draw NRCD
Yuma Fresh Vegetable Association
IN-KIND CONTRIBUTORS

In-Kind Contributors are organizations, companies, facilities or individuals that have donated resources to support the Summer Agricultural Institute. This could be in the form of providing a staff person to help on the planning committee, hosting a site visit, sponsoring a meal, covering the cost of printing or transportation, or sponsor any of the various other components of the program. Any and all program support is greatly appreciated and we’d like to take this opportunity to thank the In-Kind Contributors of the Summer Agricultural Institute Program:

Arizona Beef Council
Arizona Department of Agriculture
Arizona Department of Education
Arizona Farm Bureau Federation
Arizona Milk Producers
Arizona Project WET
Arizona State Cowbelles
Bonita Bean Company
Briggs & Eggers Orchards
Caballero Dairy Farms
Cochise County Farm Bureau
Cochise County Cowbelles
Civano Nursery
Cochise Groves
Curry Seed and Chile Co.
Dairy Council® of Arizona
Farm Family Hosts
Golden Rule Vineyards
Green Valley Pecan Company
Maricopa County Cattlewomen
Monsanto
NatureSweet Tomatoes
Pinal Feeding Company

Potter Ranch
Salt River Project
Stotz Equipment Co.
Todd Ranch
U of A Controlled Environment Agriculture Center
U of A Food Products and Safety Laboratory
U of A Maricopa Agricultural Center
U of A William J. Parker Agriculture Research Center U of A Cooperative Extension, Maricopa County
USDA Arid Lands Agricultural Research Center
Westwood High School
Willcox Cowbelles
Willcox Livestock Auction
Wuertz Gourd Farm
An agriculture commodity is something grown on a farm or a ranch. Milk, oranges, beef and cotton are agriculture commodities. This map shows all the major commodities grown in Arizona’s 15 counties. There are 19,600 farms in our state.
Arizona's agriculture ranks among the highest in the U.S. for:

- Arizona ranks #2 in:
  - Broccoli
  - Cantaloupe
  - Cauliflower
  - Lettuce
  - Spinach

- Arizona ranks #3 in:
  - Pima Cotton
  - Spring Durum Wheat

- Arizona ranks #4 in:
  - Chile Peppers
  - Farm Size
  - Pecans

The Summer Agricultural Institute (SAI) is a highly interactive five-day tour designed to teach you about food and fiber production in Arizona and to help you incorporate that knowledge in the classroom. You will visit a variety of agricultural operations, spend an entire day at the University of Arizona's research farm, and have many opportunities to meet and talk with many people who live and work on modern day farms or ranches, or who are connected to agriculture in myriad ways.

SAI is an action-packed adventure that combines hands-on learning about agriculture with practical curriculum development. Throughout this week you will tour the following sites and hear from a variety of additional agriculture related organizations and people. This book is designed to help you make the most of your trip. Let us know how we can support your learning adventure this week.

**Monday**
- U of A Cooperative Extension, Maricopa County Welcome and Orientation
- U of A Maricopa Agriculture Center
- USDA Arid Land Agricultural Research Center
- Pinal Feeding Co.

**Tuesday**
- Civano Nursery
- Green Valley Pecan Co
- Cochise Groves & Golden Rule Vineyards
- Curry Seed and Chile Co.
- Bonita Bean Company
- Todd Ranch

**Wednesday**
- NatureSweet Tomatoes
- Briggs & Eggers Orchard
- Willcox Livestock Auction
- U of A Food Products and Safety Laboratory
- U of A William J. Parker Agriculture Research Center
- U of A Controlled Environment Agriculture Center

**Thursday**
- Potter Ranch
- Caballero Dairy
- Wuertz Gourd Farm
- Stotz Equipment
- Sponsors’ Appreciation Dinner - SRP Heritage Center

**Friday**
- U of A Cooperative Extension, Maricopa County Curriculum Incorporation
- Arizona Department of Agriculture presentation
- Agriculture Organization Exhibits
Summer Ag Institute - 2018
Week at a Glance
Monday, June 4, 2018

7:00 am  A  Registration/continental breakfast  
*Hosted by Dairy Council® of Arizona*  
(pg 43)

University of Arizona Cooperative Extension, Maricopa County  
(pg 53)

7:30  Welcome / Introductions / Ag Quiz

8:00  Depart

8:45  B  University of Arizona Maricopa Agriculture Center  
Welcome - Victor Jimenez  
Insect Management & Collection - Naomi Pier  
Siphon Tub Experience - Victor Jimenez

9:45  Arizona Project WET:  
Sharing the Shed with Arizona Project WET - Pamela Justice  
(pg 35)

10:45  Depart

10:45  C  USDA Arid-Lands Agricultural Research Center  
Sustainable Agricultural Research:  
Water Management & Conservation - Dr. Kevin Bronson  
Plant Physiology & Genetics - Dr. Alison Thompson, Matt Conley  
Pest Management & Biocontrol - Dr. James Hagler, Dr. Colin Brent, Dr. Joe Hull

11:45  Depart

12:00 pm  B  Lunch - *Hosted by Arizona Foundation for Agricultural Literacy (AFAL)*  
Addressing Misconceptions about Agriculture  
*Katie Aikins, Arizona Farm Bureau*  
(pg 34)

1:45  Insect Science (Group A, B) - Naomi Pier  
Plant Science (Group B, A) - Blaise Evancho

3:30  Depart

4:00  D  Pinal Feeding Co.  Cattle feedlot  
*Bass Aja*  
(pg 48)

4:45  Depart - Review day on bus

6:15  E  Dinner - New Town Chinese Buffet, Tucson

7:15  F  Check into hotel - La Quinta Inn  
6020 W. Hospitality Rd, Tucson

*Please Note: Restrooms will be available at the following sites today:*  
UA Cooperative Extension, Maricopa Ag Center, USDA Arid Lands Research Center, Dinner, Hotel.
* * * Journaling Pages * * *

As you begin this week’s adventure, use these pages throughout the booklet to record your thoughts, comments, ideas, suggestions, etc. Think about how you may be able to use the information you are learning in your classroom and what additional resources you might need to help you impart this knowledge to your students. Throughout the week, there will be times planned for you to process your experiences and thoughts with each other in small groups and with the group as a whole. Refer back to these pages for those processing sessions - to remind yourself of your notes and to jot down ideas from your fellow teachers.

**MONDAY** - University of Arizona Cooperative Extension: Introduction, Ag quiz

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Maricopa Ag Center: Insect collection, siphon tubes, insect & plant science, precision ag

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Project WET

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USDA Arid Land Agricultural Research Center

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Addressing Misconceptions about Agriculture Presentation

Taste testing activity

Pinal Feeding Company

I can use what I learned today in my classroom by...

High point of the day...
Tuesday, June 5, 2018

6:00 am  A Breakfast at hotel and checkout

6:30  Depart

7:15  B Civano Nursery  (pg 40)
Plant nursery production - Nick Shipley

8:15  Depart

8:45  C Green Valley Pecan Co.  (pg 45)
Farm tour on bus
Plant tour

9:45  Depart - Review morning on bus

11:15  D Cochise Groves and Golden Rule Vineyards  (pg 41)
Pistachios and wine production - Jim Graham

12:15 pm  Lunch

1:00  Depart

1:30  E Curry Seed and Chile Co.  (pg 42)
Chile production - Ed Curry

2:30  Depart

3:00  F Bonita Bean  (pg 37)
Pinto bean production - Ted Haas

4:00  Depart - Review day on bus

4:45  G Todd Ranch
Arizona ranching - Tommie & Heidi Todd

Farm Family Dinner: Meet and greet local farmers and ranchers
Hosted by Cochise County Farm Bureau and AFAL

7:00  Depart

7:45  H Holiday Inn Express, Willcox  
1251 N. Virginia Ave, Willcox, AZ

Notes: You will have the opportunity to purchase products from several tour stops today. Please see the pre-order forms.

Restrooms will be available at the following sites today: Hotel, Civano Nursery(1), Green Valley Pecan, Curry Seed (1), Bonita Bean (1), Todd Ranch and the hotel.
Tuesday, June 5, 2018
* * * Journaling - Tuesday * * *

Civano Nursery

Green Valley Pecan Co.

Cochise Groves and Golden Rule Vineyards

Curry Seed and Chile Co.

Bonita Bean

Todd Ranch
** ** Journaling - Tuesday ** **

The 2018 Summer Ag Institute would like to thank all the families who participated in the Farm Family Dinner and provided SAI participants an opportunity to learn about life in the agricultural community.

Who did I meet? What do they do?

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What was the most interesting?

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What do I want to learn more about?

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Reflections:

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**Wednesday, June 6, 2018**

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
<th>Page</th>
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<tbody>
<tr>
<td>6:30 am</td>
<td>Breakfast at hotel and check out</td>
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<tr>
<td>7:00</td>
<td>Depart</td>
<td></td>
</tr>
<tr>
<td>7:30</td>
<td><strong>B</strong> NatureSweet Tomatoes</td>
<td>pg 39</td>
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<tr>
<td></td>
<td>Greenhouse tomato production - <em>Joel Gonzalez</em></td>
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<tr>
<td>9:15</td>
<td>Depart</td>
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<tr>
<td>9:30</td>
<td><strong>C</strong> Briggs &amp; Eggers Orchard</td>
<td>pg 38</td>
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<tr>
<td></td>
<td>Organic apple production - <em>Lance Eggers</em></td>
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<tr>
<td>10:30</td>
<td>Depart</td>
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<tr>
<td>11:15</td>
<td><strong>D</strong> Willcox Livestock Auction</td>
<td>pg 58</td>
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<tr>
<td></td>
<td>Livestock auction - <em>Sonny Shores and Kayla Wilson</em></td>
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<tr>
<td>12:15 pm</td>
<td>Lunch</td>
<td>pg 36</td>
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<tr>
<td></td>
<td>Sponsored by the Willcox Cowbelles</td>
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<tr>
<td>12:45</td>
<td>Depart</td>
<td></td>
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<tr>
<td>2:30</td>
<td><strong>E</strong> U of A Food Products and Safety Laboratory</td>
<td>pg 54</td>
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<tr>
<td></td>
<td>Harvesting, Research, Teaching - <em>Sam Garcia, PhD</em></td>
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<tr>
<td>3:30</td>
<td><strong>F</strong> U of A William J. Parker Agricultural Research Center</td>
<td>pg 56</td>
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<tr>
<td></td>
<td>Innovative Domestic Animal Research Relevant to Human Health - <em>Dr. Sean Limesand</em></td>
<td></td>
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<tr>
<td>4:15</td>
<td>Depart</td>
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<tr>
<td>4:30</td>
<td><strong>G</strong> U of A Controlled Environment Agriculture Center</td>
<td>pg 52</td>
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<tr>
<td></td>
<td>Greenhouse research - <em>Gene Giacomelli &amp; Murat Kacira</em></td>
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<tr>
<td>5:15</td>
<td><strong>Dinner</strong></td>
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<tr>
<td></td>
<td>Ag Economics - <em>Shane Burgess, PhD, Dean of UA College of Agriculture and Life Sciences</em></td>
<td></td>
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<tr>
<td></td>
<td>Modern Agriculture in Southern Arizona: An Inside Look - <em>Stephanie Boe, Monsanto Marana</em></td>
<td>pg 46</td>
</tr>
<tr>
<td>7:00</td>
<td>Depart - Review day on bus</td>
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<tr>
<td>7:45</td>
<td><strong>Check into hotel</strong> – La Quinta Inn</td>
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<tr>
<td></td>
<td>6020 W. Hospitality Rd, Tucson</td>
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*Please Note: Restrooms will be available at the following sites today: Hotel, NatureSweet, Willcox Livestock Auction, UA facilities, Hotel.*
Wednesday, June 6, 2018
** * * Journaling - Wednesday * * *

NatureSweet

Briggs & Eggers

Willcox Livestock Auction

U of A Food Products and Safety Laboratory

U of A William J Parker Agricultural Research Center
**Journaling - Wednesday**

- U of A Controlled Environment Agriculture Center
- Ag Economics presentation
- Modern Agriculture in Southern Arizona: An Inside Look presentation
- General thoughts about Wednesday’s sites:
- Best ideas for classroom integration:
Thursday, June 7, 2018

6:00 am  
**A** 
**Breakfast** at hotel and checkout

6:30
Depart

7:00  
**B** 
Potter Ranch  
Horse training & breeding - *George and JoLynn Alexander* (pg 49)

8:15
Depart

9:15  
**C** 
**Caballero Dairy Farm**  
*Craig Caballero* (pg 39)

11:00 
Depart - Review morning on bus

11:45  
**D** 
Lunch - Golden Corral

12:15 pm
Depart

12:45  
**E** 
**Wuertz Gourd Farm**  
Gourd production and drip irrigation - *Waylon & Leah Wuertz* (pg 59)

1:45
Depart

2:00  
**F** 
**Stotz Equipment Company**  
High tech agriculture equipment - *Eric Driscoll* (pg 51)

2:45 
Depart - Review day on bus

3:45  
**G** 
Check into *La Quinta Inn* to prepare for banquet  
15241 S. 50th St, Phoenix, AZ

5:45
Depart

6:15  
**H** 
*28th Annual Summer Agricultural Institute*  
Sponsors' Appreciation Dinner  
Salt River Project Heritage Center (pg 49)

8:15
Depart

8:45  
**G** 
Return to hotel

*Please Note:* Restrooms will be available at the following sites today:  
Hotel, Potter Ranch (1), Caballero Dairy (1), Lunch, Stotz Equipment, Celebration Dinner, Hotel
* * * Journaling - Thursday * * *

Potter Ranch

Caballero Dairy Farm

Wuertz Gourd Farm

Stotz Equipment Co.
Friday, June 8, 2018

7:00 am  Breakfast at hotel and checkout

8:00  Depart

8:30  University of Arizona Cooperative Extension, Maricopa County Curriculum Incorporation Session

       Monica Pastor, U of A Agricultural Literacy Program  (pg 53)

11:30  Arizona Department of Agriculture presentation

       Mark Killian, Director, AZ Dept. of Agriculture  (pg 31)

11:45  Lunch and Agricultural Organization Displays

       Sponsored by Arizona Milk Producers  (pg 43)

1:30 pm  Final Discussions / Evaluation / Wrap up

       Brandon Moak, U of A Agricultural Literacy Program  (pg 53)

2:30  Adjourn
Friday Exhibitors

Visit the exhibit tables hosted by many of the sponsor agencies and planning committee organizations. This is an opportunity for you to glean more information and resources. Record your thoughts and classroom ideas here.
** Journaling **

Overall impressions of the week:

____________________________________________________________________

____________________________________________________________________

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How this experience will improve my teaching:

____________________________________________________________________

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Site Visits and Committee Organizations
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2016 STATE AGRICULTURE OVERVIEW

ARIZONA

Farms
Number of Farms 19,600
Land in Farms (acres) 25,900,000
Average Farm Size (acres) 1,321

Livestock Inventory
Cattle and Calves – All 970,000
Hogs and Pigs 115,000
Sheep 130,000

Milk
Milk Cows 196,000
Milk Production per Cow (lbs) 24,429
Production (lbs) 4,788,000,000

Total Cash Receipts $3,732,113,000
Value of Crop Production $1,942,539,000
Includes:
Food Grains $118,808,000
Feed crops $301,926,000
Cotton $224,486,000
Fruit, Tree Nuts, Vegetables, Melons $764,062,000

Value of Livestock Production $1,655,545,000

Total Value of Agricultural Sector Production $4,063,701,000

Changes Over Time 2007 - 2016

<table>
<thead>
<tr>
<th></th>
<th>2007</th>
<th>2016</th>
<th>% change</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of Farms</td>
<td>15,637</td>
<td>19,600</td>
<td>+ 25</td>
</tr>
<tr>
<td>Land in Farms (acres)</td>
<td>26,117,899</td>
<td>25,900,000</td>
<td>- 1</td>
</tr>
<tr>
<td>Average Size of Farm (acres)</td>
<td>1670</td>
<td>1,321</td>
<td>- 21</td>
</tr>
</tbody>
</table>

Cash Receipts
Crops $1,998,911,000
Livestock $1,590,291,000
Average Per Farm $206,552

Other State Highlights, 2012

Economic Characteristics | Quantity|
--------------------------|---------|
Farm by value of sales
Less than $1,000          | 10,558  |
$1,000 to $2,499          | 2,058   |
$2,500 to $4,999          | 1,820   |
$5,000 to $9,999          | 1,501   |
$10,000 to $19,999        | 1,267   |
$20,000 to $24,999        | 236     |
$25,000 to $39,999        | 491     |
$40,000 to $49,999        | 161     |
$50,000 to $99,999        | 442     |
$100,000 to $249,999      | 549     |
$250,000 to $499,999      | 269     |
$500,000 or more          | 633     |
Total farm production expenses (1,000) | 3,258,922 |
Average per farm ($)      | 162,905  |
Net cash farm income of the operations (1,000) | 606,365  |
Average per farm ($)      | 30,012   |

Operator Characteristics | Quantity|
--------------------------|---------|
Principal operators by primary occupation
Farming 13,219
Other 8,786

Principal operators by sex
Male 12,170
Female 7,935

Average age of principal operator 61.1

All operators by race
American Indian or Alaska Native 18,375
Asian 136
Black or African American 64
Native Hawaiian or Other Pacific Islander 26
White 13,664
More than one race 113

All operators of Spanish, Hispanic or Latino Origin 1,161

https://www.nass.usda.gov/Quick_Stats/Ag_Overview/stateOverview.php?state=ARIZONA
WHO ARE WE?

Congress created the Beef Promotion and Research Act, the “Beef Checkoff Program,” with passage of the 1985 Farm Bill. Producers approved making the Beef Checkoff Program mandatory in 1988, with 79 percent voting in favor of it.

PRODUCERS ASKED THE CHECKOFF PROGRAM BE BUILT ON THESE TENETS:

• All producers and importers pay the same $1-per head.
• One-half of the money collected by state Beef Councils – 50 cents of every dollar is invested through the Beef Council in each state.
• All national checkoff-funded programs are budgeted and evaluated by Cattlemen’s Beef Board, an independent organization of 104 checkoff-paying volunteers.
• Beef Board members are nominated by fellow state producers and appointed by the U.S. Secretary of Agriculture.

THE BEEF CHECKOFF ACTS AS A CATALYST FOR CHANGE...

The Checkoff doesn’t own cattle, packing plants or retail outlets. It can’t control prices or single-handedly turn around a bad market. The Beef Checkoff Program was designed to stimulate consumers to buy more beef. This is accomplished through a combination of initiatives including consumer advertising, research, public relations, education and new product development.

RESOURCES FOR TEACHERS

The Arizona Beef Council provides materials for classroom, presentations and ranch tours with topics including nutrition, the basics of the beef industry, food safety, beef byproducts, and the Arizona Cattle Industry all for FREE! Visit www.arizonabeef.org for more information.

OTHER USEFUL CHECKOFF FUNDED WEBSITES...

• www.beeftitswhatsfordinner.com - Helpful cooking tips and recipes
• www.explorebeef.org - Explains the story, environmental and economics of beef
• www.beefnutrition.org - All the nutrition information you need
• www.nationalbeefambassador.org - Opportunity for students to become ambassadors for beef
• www.zip4tweens.com - Helps kids and their families find a balanced approach to a healthier lifestyle.
• www.teachfree.com – Free, high-quality, downloadable educational materials for preschool -12th

For more educational questions or requests, please contact Tiffany Selchow at 602.273.7163 or tnhayes@arizonabeef.org
Arizona Department of Agriculture

The Arizona Department of Agriculture is a cabinet-level statewide agency with 263 employees and an annual budget of more than $22 million. Our goal is to regulate and support Arizona agriculture in a manner that encourages farming, ranching, and agribusiness while protecting consumers and natural resources. The agency consists of three main divisions: Animal Services, Environmental Services, Plant Services.

The Department also includes a State Agricultural Laboratory; a Citrus, Fruit and Vegetable Standardization and Fresh Produce Grade Inspection program; and an Agricultural Consultation and Training program.

Plant Services Division - Protecting Arizona’s native plants.
Ensure the public and the agriculture industry that dangerous plant infestations prevented or readily controlled. (Such pests include: gypsy moth, Mediterranean fruit fly, and imported fire ant, among others.)

Animal Services Division
We protect consumers from contagious and infectious disease in livestock, poultry, commercially raised fish, meat, milk, and eggs. We do this by enforcing laws concerning the movement, sale, importation, transport, slaughter, and theft of livestock. In addition, we conducting food quality and safety inspections of milk and meat products produced and processed in Arizona, and of egg and egg products produced in, or imported to, Arizona.

Environmental Services Division
Register and licensing feed, fertilizer, seed and pesticide companies or products in accordance with federal and state laws; Sampling for product quality to help protect the consumer; Enforce pesticide use compliance to ensure established buffer zones are adhered to, environmental concerns are met, and people are protected; Train and certify pesticide applicators and advisors. This includes the Worker Safety program, which is responsible for preventing or limiting farm workers exposure to pesticides.

Citrus, Fruit and Vegetable Standardization
The Citrus, Fruit, and Vegetable Standardization program monitors and enforces the quality standards for all fresh fruit and vegetables produced and marketed in Arizona. Citrus, Fruit, and Vegetable Standardization continues to support the state-wide gleaning program -- a collection of wholesome food for distribution to the poor and hungry. This program gathered and distributed over 40.3 million pounds of produce in FY 2009.

Agricultural Consultation and Training
The Agricultural Consultation and Training (ACT) Program is an innovative compliance assistance program unique to an agricultural regulatory agency. This program embraces the ADA’s goal of encouraging farming, ranching and agribusiness, while protecting consumers and natural resources by utilizing a non-enforcement approach. ACT is not affiliated with any of ADA’s enforcement programs, allowing staff members to provide a formal means by which the regulated agricultural community may request compliance assistance without regulatory intervention. ACT serves Arizona’s diverse agricultural community through the following compliance assistance and education programs: Pesticide Safety, Air Quality, and Agricultural Conservation Education.

ACT also houses the Livestock & Crop Conservation Grant Program, Specialty Crop Block Grant Program, AZ Citrus Research Council, AZ Iceberg Lettuce Research Council, AZ Grain Research and Promotion Council, Agricultural Employment Relations Board, and the AZ Agricultural Protection Commission.

State Agricultural Laboratory
We provide quality agricultural and environmental laboratory analysis, identification, certification and training services to various regulatory divisions of the Department and others as provided by law. To accomplish this mission, we are divided into Biology and Chemistry.
The National FFA Organization was organized as the "Future Farmers of America" in 1928 in Kansas City, Missouri. In 1988, the official name of the organization was changed to The National FFA Organization to reflect the broadening field of agriculture, which today encompasses more than 300 careers in everything from agri-science to biotechnology to turf grass management.

FFA operates on local, state and national levels. Student members belong to chapters organized at the local school level. Agricultural education instructors serve as chapter advisors. Chapters are organized under state associations headed by an advisor and executive secretary, often employees of the state department of education. States conduct programs and host annual conventions.

Through active participation in the FFA, members learn by taking part in and conducting meetings, speaking in public, participating in contest based on occupational skills, earning awards and recognition and becoming involved in cooperative efforts and community improvement. The FFA offers opportunities for becoming productive citizens in our democracy.

FFA members believe in leadership, citizenship, and patriotism. They believe in free enterprise-freedom under the law-in making their homes, schools, and communities’ better places in which to live and work.

Members participate in regular chapter meetings, present motions, debate issues, and take part in decision making. They work hard, but they also play hard, as recreation is also a part of each year’s program of activities.
Arizona Department of Education - Farm to School and School Garden Program

Farm to School is an initiative based on connecting local farmers and schools in an effort to enhance school food. Research shows that when students know where their food comes from and have the opportunity to work in a school garden, they are more likely to eat those healthful foods. The growing movement to increase access to local foods has been evident for years. Now, Arizona is coordinating its efforts to ensure that children have access to Arizona Grown products in school meals.

Key Components of the Arizona Farm to School Program:
1. Serving locally and/or regionally grown or produced goods in school meals and snacks.
2. Teaching science, language arts and math through the concepts of nutrition, agriculture, and food safety to enhance each district’s curriculum in these core subjects.
3. Farm tours, school gardens, taste testing, etc.
4. Community involvement.

The Health and Nutrition Services Division (HNS) of the Arizona Department of Education oversees the federal child nutrition programs at the Arizona Department of Education. A function of these programs are to ensure that the health and safety needs of their direct beneficiaries are met. These programs include: National School Lunch Program and its associated programs, the Summer Food Service Program and the Child and Adult Care Food Program.

HNS helps to identify available resources that positively impact the academic success and well-being of Arizonans. In an effort to increase access to fresh and healthy foods at meals offered through child nutrition programs, HNS focuses work in farm to school and school garden development. HNS accomplishes this through grant administration, training and technical assistance and research.

Join us in Celebrating Farm to Summer Week June 11th-15th!
Arizona Department of Education, Health and Nutrition Services’ has created a Farm to Summer Week Challenge! Sponsors all over the state will be incorporating local products and leveraging school gardens to elevate their Summer Food Service Program during the week of June 11th-15th. Please register with us and let us know what you plan to do to celebrate Arizona's summer fresh fruits and vegetables, meats, dairy, grains and eggs! This challenge is open to all Sponsors of the Summer Food Service Program. We look forward to celebrating with you! Register with us: https://www.surveymonkey.com/r/VDNMTDX

Visit our website: www.azed.gov/hns/azf2s
Arizona Farm Bureau

Arizona Farm Bureau is a grassroots organization dedicated to preserving and improving the Agriculture industry through member involvement in education, political activities, programs and services. The Arizona Farm Bureau is Arizona’s largest farm and ranch organization with membership that represents production agriculture throughout the state of Arizona.

Farm Bureau’s purpose is to be an independent, non-governmental grassroots organization that analyzes problems and formulates action to achieve educational improvement, economic opportunity, and social advancement in order to promote the financial and overall well being of agriculture and our members. We are the "Voice of Agriculture in Arizona."

As the agriculture industry faces new challenges in the future, Farm Bureau will be there to assist our members in meeting those challenges. We will be involved in lobbying on county, state and national issues. We will be there to discuss issues of profitability, property rights, labor, water, trade, farm policy, tax issues, environmental issues and much more. We will also continue to offer value to our members by providing products and services.

We reach out to the public in many ways to teach them that their food, fiber and ornamentals come from farms and ranches, not from the store. Activities to promote agriculture to the public and the schools are also a focal point of the Farm Bureau.

Ag in the Classroom

The Arizona Farm Bureau Ag in the Classroom program strives to develop and implement curriculum and programs that are aligned to the state and core learning standards to help students and teachers be successful, while increasing agricultural awareness in K-6 classrooms and beyond.

Free Resources for Teachers - You take the kits or we come to your classroom
- Curriculum Kits
- Farmer/Rancher Pen Pals
- Classroom presentations
- School Field Trips
- Ag Lending Library
- Informational websites

Online Product Directory

Arizona Farm Bureau’s Fill Your Plate is an on-line direct market product directory. From apples to zucchini, and everything in between, Arizona’s farmers and ranchers will fill you up with the best knowledge of where your Arizona food comes from. Find locally grown products at www.fillyourplate.org.

Farm Bureau is local, county, state, national, and international in its scope and influence, and is non-partisan, non-sectarian, and non-secret in character. We are supported by dues-paying members, and we offer a myriad of services, discounts and benefits to our members.

Arizona has 13 active county Farm Bureaus covering all 15 counties. These are the basis of our grassroots organization. Each county Farm Bureau is an independent entity governed by local farmer and rancher volunteer leaders. All ideas, solutions, and leadership come from the members of the county Farm Bureau.
Promoting responsible water stewardship through excellent and effective water education.

In 1989, Arizona was the third state to pilot the Project WET program with Montana and Idaho. The success of this multi-state pilot initiative led to a decision by the U.S. Bureau of Reclamation to fund the development and publication of the Project WET Curriculum and Activity Guide (1995) and establishment of the Project WET USA network in all 50 states and Washington D.C. State coordinators work with Project WET to advise on and assist in publications now reaching over 50 water education guides and books for children and teachers. The City of Phoenix was the first to contract with APW to deliver teacher workshops in their service area after publication of the new guide.

Arizona Water Festivals
Arizona Water Festivals instill a deeper understanding of water in the earth system and Arizona’s water resources through a community water festival event, teacher professional development workshop, and extensive volunteer and community involvement.

School Water Audit Program
The School Water Audit Program (SWAP) incentivizes school and community water conservation through student-driven inquiry and students acting to install technology that saves water.

Teacher Academies
Arizona Project WET Teacher Academies offer professional development that evolves teachers’ instructional practice and water-related content mastery through STEM integration, student-directed learning, real-world and relevant application, and collaborative work.

Water Scene Investigation
Inspire participants to adopt home water conservation practices through the installation of water efficient technology and the comparison of their savings with other water users’.

Aqua STEM Program
The Aqua STEM Program supports teachers in implementing APW-developed STEM Units infused with Systems Thinking through professional development, support for curriculum implementation through STEM coaching, and in-classroom presentations.
Arizona State Cowbelles, Inc.

The Arizona State Cowbelles is a unified, professional organization made up of generations of Arizona women playing a vital role in the state’s cattle industry. The organization got its start in 1939 when a group of ranchers’ wives in the Douglas area formed a social club to cement good will and friendship among the wives and mothers of cattlemen in southeast Cochise County. The women named their organization “The Cowbelles.” The club immediately began doing charitable work.

Word of the unique organization spread quickly. The Wyoming State Cowbelles was formed in 1940. Texas women also asked permission to organize their own state Cowbelles. The Arizona State Cowbelles was formally organized in January, 1947, during the annual convention of the American National Cattlemen’s Association in Phoenix. Mattie Cowan, president of the original Cowbelles in Douglas, was elected the first state president. A total of 16 local Cowbelles groups have been organized around the state.

Over the years, the Cowbelles have turned their primary focus to beef promotion and public education about the nutritional value of beef and the lifestyle of ranch families. Arizona Cowbelles work hand in hand with the Arizona Beef Council to bring the message of ranching and the beef industry to their local schools, communities, and businesses.

Visit www.ArizonaCowbelles.org to find out more about the Cowbelles’ Scholarship Program or to contact the Cowbelles’ Officers and Local Presidents.
Our name, Bonita Bean is a tribute to the small hamlet of “Bonita”, a Spanish word meaning “beautiful”. A village established in 1872, Bonita is located in the Sulphur Springs Valley, surrounded by the Pinaleno, Galiuro, & Winchester Mountain Ranges.

A valley rich in history and in agriculture, where the footsteps of the famous Indian Chief Cochise, Colonel Henry C. Hooker, the Earp Brothers, and Billy the Kid still linger, is now home to Bonita Bean’s finest bean fields. Bonita, a “beautiful” jewel in the high desert where rich soil, pristine waters and ideal climate provide the perfect environment to grow pinto beans that are second to none.

Bonita Bean Company has been processing locally grown pinto beans since 1997. Our growers dot the Sulphur Springs valley from the north end in Bonita, to the Kansas Settlement in the center of the valley, where our bean plant is located, to the southernmost point near Elfrida, close to the border of Mexico.

Grown locally, our beans are also processed locally in our Kansas Settlement bean plant. Here, our beans are triple cleaned and processed to the highest quality standards in the industry. Locally grown and processed insures our promise of the freshest pinto bean in the marketplace. A commitment to quality is paramount to us at Bonita Bean. From production to processing to delivery, we believe our customers deserve superior, naturally produced pinto beans.

At Bonita Bean Company we are proud to be American Farmers, promoting agriculture and producing the highest quality food for the American public, and the world.
It all started when Joe and Jean Briggs began farming in the fertile Bonita Springs Valley in 1968. The 4,500-foot elevation, sunny days, cool nights, and plentiful supply of pure water create the perfect environment for growing deliciously sweet fruit! Melissa and her husband, Lance Eggers, joined the family operation in 1993. Today Lance & Melissa operate the orchard along with their dedicated employees.

We believe that our fruits’ exceptional flavor is due to long, sunny days of crystal clear air, combined with good sandy loam soils and pure water. We have a long growing season in Arizona, so we don’t have to rush anything. Sugar content, flavor and maturity are tested to determine when the fruit is at its peak of perfection.

The fruit is then hand picked by crews who have worked with us for over 15 years. The fruit is packed in a state-of-the-art facility. They are washed with pure well water and then moved along a computerized line that weighs and optically scans the fruit for color. Computerized bagging machines provide uniform bag weight and gentle fruit handling. Lance and Melissa personally monitor the fruit throughout the packing and loading process.

These delicious fruits are marketed in stores throughout Arizona, the United States and Canada by Covilli Brand Organics. Covilli shares the same commitment to quality, freshness and customer service that guides the Briggs and Eggers families.

Manzana Products, in Sebastopol California uses our fruit to make certified organic juices, sauce, and vinegar under many organic labels.
Dairy cows are treated like queens on Arizona dairy farms and Caballero Dairy Farms is no exception - it’s a high tech cow spa.

Owned and operated by the Caballero family, the dairy was started by Manuel and Dorothy Caballero in 1958 as a 90-cow operation in Mesa, AZ. Today it has grown to a 7500-head operation with 4400 of those cows being milked three times each day.

Cow comfort is an obvious priority at the facility and Caballero has invested millions of dollars in cooling the cows. Fans and misters adjust the atmosphere to keep the cows cool, while side curtains help keep the cool air inside. The milking parlor contains a state of the art milking carousel that has 72 stalls. By the time the carousel makes one complete revolution, milking has completed and the cow steps off.

Sustainability is also important for Caballero Dairy. About 70% of the feed is grown on the family’s farming operation and feed storage and mixing takes place right there on the grounds. Environmental issues are a key element as the family works to protect the soil and water to provide a good home for their cows, their families and their communities.
Civano Nursery

Civano Nursery is a family owned and operated business. The nursery has been open since 1999 and we have gone through a lot of changes over the years. Running a business can be a challenge, but it has been one that we have enjoyed every step of the way. Now gone from single, to married, to driving kids in a minivan! Life has taught me the importance of having a place that you can shop at that has a little something for everyone. That’s why we have a play area for the little ones, a putting green for the older ones and an abundance of plants for the avid gardener. If you don’t feel like digging a hole, no problem! We can design it, deliver it, and plant it for you.

The majority of the plants found at our garden center have been grown by my younger brother Nick at our 70 acre Sahuarita farm. He really has a passion for plants, and it shows in the quality and variety of plants that he chooses for each season. He has propagated some great new trees for smaller spaces: the Leslie Roy Mesquite (named after Dad), The Sweet Katie Burgundy Desert Willow (named after Nick’s wife), and The Doris D Willow Acacia (named after Mom).

How did we get here? Well it all started with our Dad Les Shipley, who taught us the value of a hard day’s work and the joy of growing plants. At a very young age my brothers and I could be found running through the greenhouses or potting up plants. We’ve just always been exposed to agriculture and the joy of growing plants. Now it’s our turn to pass it down to our children and teach them what our father taught us. That’s why we strive to provide a family atmosphere that enlightens, inspires, and ultimately guides you to a successful garden.

We also do our part to care for the environment and participate in our community. Civano Nursery has partnered with Tucson Electric and Power to gather tree limbs and brush trimmed from around utility poles and power lines that are then used to make compost. We also take pride in the fact that we recycle used plant containers, just another way we reduce waste in our landfills.

We truly love what we do, and our garden professionals are as passionate as we are about gardening. If you want to learn more about gardening in our climate come down to Civano Nursery and let us show you how.
Cochise Groves Pistachios

Cochise Groves is situated in the high desert of Cochise County in Southeastern Arizona. The climate and growing conditions are similar to Iran, the traditional home of the pistachio, and still the world’s largest producer of the pistachio. Our orchards grow at 4,350 feet, and in the winter experience the chilling weather that allows the new crop to begin its growth. In the summer months, hot sunny days and cool nights work in tandem to produce truly gourmet quality nuts.

Nilsen Orchard I was planted from hybrid tree stock in 1981 by Victor and Hazel Nilsen. Henry Nilsen, Victor’s brother, lived in Dragoon and managed the orchard until his retirement in 1997. In the years following 1973, the Nilsen family purchased two other orchards and Cochise Groves became the largest family-owned pistachio operation in Arizona.

Now, Jim and Ruth Graham operate Cochise Groves. Ruth is one of the Nilsen daughters, and Jim is an Iowa native who farmed corn and soybeans for 25 years.
The Curry Seed & Chile Company, which was founded 33 years ago by native Arizonan Edward Curry, is a 1,200 acre farm operation nestled among the fields of the Sulphur Springs Valley in the small town of Pearce in southeastern Arizona.

Ed’s love for chiles began at a very early age when his parents planted their first chile crop in 1957. He essentially grew up in the chile fields. His passion for chiles continued to grow into what eventually became a lifelong interest in chile genetics. For 25+ years, he worked closely with his partner, Phil Villa, a well-known chile breeder, in developing new and improved hybrids that can be produced with uniform quality, flavor and heat. Careful plant breeding also resulted in improving certain strains of chiles that are now producing nearly double their average yield. The seed from these hybrid chiles come with pedigrees and with care and feeding guidelines to ensure that growers using Curry’s seeds earn the best yield possible.

Ed Curry continues to work extensively in chile genetics. In the farming industry, it is said that the genetic origins for 80 – 90 percent of the chiles grown commercially in the U.S. can be traced back to Curry’s farm in Arizona. The Curry Seed & Chile Company supplies chile seed to growers in the Southwestern U.S. and in several states in Mexico.

The Curry Seed & Chile Company’s seed are of exceptional quality. We proudly offer a fine selection of seed from a wide range of red and green chile varieties with their unique flavors in three heat levels – HOT, MEDIUM and MILD.

**Guinness World Record for Curry Farms**

On November 6th, 2009 the prestigious Guinness World Records Ltd organization awarded Ed Curry, of Curry Farms, a Certificate specifying "The heaviest pepper is 0.29 kg (.063 lb), grown by Edward Curry (USA) at Curry Farms in Pearce, Arizona, United States, and measured on 6 November 2009."

**America’s Heartland Segment**

America’s Heartland is the only national television series celebrating and profiling the people, places and processes of American agriculture. See Episode 821 for a profile of Ed Curry and Curry Seed & Chile Co.

http://www.americasheartland.org/episodes/episode_821/chile_farming.htm
Dairy Council® of Arizona

Arizona Milk Producers

Dairy Council® of Arizona is a nonprofit nutrition education organization funded by Arizona’s milk producers and is an affiliated unit of National Dairy Council®. We strive to provide you with the latest in nutrition research and educational materials to help make your job easier. We offer a wide range of scientifically based education materials for all age groups, from pre-school through adult audiences. As a leader in nutrition education services in Arizona, we provide information on current nutrition issues such as calcium needs, osteoporosis, hypertension, weight management, lactose intolerance, dental health, and general nutrition. All Dairy Council of Arizona nutrition education materials are based on the MyPyramid Food Guidance System. Some of our materials are also available in Spanish.

No school wellness policy can be complete without incorporating nutrition education into the plan. Dairy Council of Arizona provides nutrition curriculum packages for several grade levels, as well as other nutrition education materials you can use to help you implement the best wellness policy you can. Dairy Council of Arizona is proud to provide these award winning, age-specific nutrition education materials throughout the state at no charge.

Arizona Milk Producers is the advertising and promotion arm of the organization, dedicated to promoting the benefits of milk and dairy foods to consumers. One aspect of this promotion is to highlight the importance of agriculture in the state and how dairy farmers care for their land and animals.

Arizona’s dairy farmers are committed to providing you and your family with wholesome milk and dairy products. This commitment starts on the farm with top-notch animal care and extends across the supply chain - from the milk tanker trucks to the processing plant to the grocery store - to ensure that the dairy foods you enjoy each day are as wholesome and pure as nature intended.

Dairy farmers work hard every day to bring you fresh, great tasting, milk products. Most dairies are family-owned, and as active members of their communities, farm families take pride in maintaining natural resources. That means preserving the land where they live and work, protecting the air and water they share with neighbors, and providing the best care for their cows - the lifeblood of their business.
Golden Rule Vineyards

Golden Rule Vineyards, nestled along the eastern edge of the Gunnison Hills and at the northern tip of the Dragoon Mountains, is an ideal getaway. Located just a little over an hour from Tucson, it offers guests an opportunity to indulge in premium Arizona wine and experience authentic naturally produced Arizona pistachios. An idyllic tasting room and viewing area, coupled with space for events and catered luncheons, Golden Rule makes for a great location to experience the best Arizona has to offer both scenically and agriculturally. We look forward to welcoming you soon.

Vineyard Tasting Room
Vineyard Tasting Room is nestled along the eastern slope of the Gunnison Mountains, on the western side of the Sulphur Springs Valley. Come for a tasting, or bring a picnic lunch that you may enjoy on our elevated porch overlooking the valley.

Golden Rule Wine Club
Joining the Golden Rule Wine Club is more than just wine tastings and wine club shipments, members will get a chance to experience great events and experience fun and fulfilling new activities. Members will have an opportunity to attend our annual wine dinner hosted at our vineyard, partnership events we conduct with community organizations and businesses.
The fertile Southwest region of the United States is perfect for growing the sweet, nutritious, versatile pecan. And no one grows a better pecan than The Green Valley Pecan Company.

We are one of the world’s largest growers and processors of pecans as well as the biggest exporter of pecans to Europe. People choose The Green Valley Pecan Company because of our uncompromising commitment to quality, our ability to deliver a consistently superior-tasting nut and our reputation for maintaining family values established by our founder nearly seventy-five years ago.

**Tradition**

The land on which The Green Valley Pecan Company began boasts a history as deep and rich as the soil that produces some of the finest pecans in the world. This expanse of fertile land in the Santa Cruz Valley, just south of Tucson, Arizona, belonged to captains of industry and crowned heads of state before being acquired by R. Keith Walden in 1948. The farm remains in the Walden family to this day.

With plenty of sunshine, quality water and rich, sandy loam soil, the conditions were ideal to grow pecans. In 1965, the Waldens began converting more than 7,000 acres from primarily cotton to the largest irrigated pecan orchard in the world.

As their reputation for taste and quality spread, the pecans grown in the Santa Cruz Valley became sought the world over by confectioners, bakers, supermarket suppliers and retail chains. Throughout this growth that now encompasses operations in three states and more than 250 employees, three generations of the Walden family have maintained the principles and standards of a family farm. This includes donating land for employee housing, a church and a new high school and elementary school. The Waldens have stayed true to their Sahuarita roots by giving back and celebrating the community that has helped them flourish.

**Innovation**

As the world’s premier supplier of fresh pecans, The Green Valley Pecan Company leads the industry in innovation on our farms. We control the entire process from planting, to harvest, shelling to processing, enabling us to test and implement the latest equipment and processes.

We constantly seek new ways to increase efficiency and continually improve the freshness of the product we deliver, while reducing wasted resources. In the orchard, we employ GPS and laser leveling to conserve water and eliminate run-off.

Once in the plant, we freeze the pecans in the shell to preserve freshness before shelling. All of our pecans are pasteurized during processing as part of our commitment to the highest standards before they are passed through electronic infrared sorters that provide continuous quality checks to remove foreign material or substandard nuts.

Our on-site laboratory—with the latest testing equipment and procedures—ensures we meet or exceed the highest domestic and international standards before we package and ship to our customers.
Monsanto: Marana Greenhouse Project

By: Stefanie Boe, Marana Site Enablement Lead

Monsanto broke ground at our Marana property near Twin Peaks and Sanders Road in March of 2017, which means we are less than a year—10 months to be exact—away from completing the state-of-the-art greenhouses and seed production facility designed to help bring the latest in modern agriculture technology to farmers in Arizona and around the world.

Our site will consist of a two-acre processing and warehouse space with a 7-acre greenhouse. The site will provide jobs for about 25 full-time employees, several dozen seasonal workers, and university and high school interns. There will also be space to conduct tours of the facility. Eventually, we’d like to create a community space with an agricultural education center to help celebrate the heritage of the Marana farming community while inspiring students to become farmers.

This site will be a seed production facility as part of our field corn line development efforts. Uses for field corn include renewable fuels like ethanol, and food products like corn syrup, corn flakes, yellow corn chips, corn starch, and corn flour. Monsanto is committed to providing farmers with tools so they can benefit from better harvests while using natural resources more efficiently. Our work here in Marana will be felt around the world. Farmers in over 42 countries will also use the greenhouse technology created here, as they help meet the increased demand for protein in the developing world. In four decades, the demand for protein from animals has tripled and farmers across the globe are working hard to keep up. If trends continue, we will need to double crop production worldwide by 2050 to meet the growth of the world to 9 billion people.

Inside the greenhouses we’ll use state of the art automation technology—agriculture robots—and climate control systems to ensure the best growing conditions in a self-contained environment. We’ll recapture and reuse nearly 100 percent of our water. The greenhouses allow us to grow corn using just 1/5th of the water used in open fields, and we’ll also use a much smaller area: just 7 acres here compared to 190 in an open field.

While the team here in Marana is currently limited to four full-time employees, we are already working to help the community. To date, local non-profits and schools have received more than $50,000 from the Monsanto Fund (the philanthropic arm of the company) as recommended by the Monsanto Marana team. The donation we made to the Marana School Foundation supported professional development for teachers and principals on the use of technology in the classroom.

Want to learn more about our work here in Arizona? Contact Arizona.Greenhouse@Monsanto.com with questions or text AZGREENHOUSE to 22828 to sign up for our newsletter (carrier charges may apply).
NatureSweet Tomatoes

Tomatoes Raised Right.

NatureSweet is a leading innovator in the branded, high-end fresh tomato industry. Premium quality, safe and flavorful products are grown in two greenhouses in Willcox and Snowflake, Ariz.

NatureSweet’s commitment to quality and taste starts with each seed. Our tomatoes’ journey continues when seedlings are planted in our greenhouses where the tomato varieties they grow. Our Associates are tomato experts who specialize in growing the following NatureSweet brands:

- Cherubs®
- SunBursts®
- Jubilees™
- Glorlys®
- Constellation™
- Eclipses™

Each variety has unique characteristics and growing needs. The care of our tomatoes continues from when they are handpicked to their delivery to NatureSweet’s packaging locations. In addition to our NatureSweet branded products, our Willcox facility produces Roma, Cocktail, Tomatoes on the Vine and Beefsteak tomatoes for sale to our retail customers.

**NatureSweet Commitment to Food Safety**

NatureSweet has implemented a food safety program based on Hazard Analysis and Critical Control Point (HACCP) guidelines. All aspects of the growing and packing process are monitored and audited by outside agencies. Procedures are in place to ensure safety at every step of the process, affecting every aspect of the operation from growing, employee training programs, equipment and other quality measures.

**Sustainability**

Our commitment to sustainability includes carefully managing water, electricity, and our use of pesticides, herbicides and fertilizers. We also measure waste and carbon emissions generated in growing our tomatoes. We strive to fully understand the environmental impact our growing operations have and to identify opportunities to reduce that impact whenever possible.

Nature Sweet
26050 South Eurofresh Avenue, Willcox, AZ 85643 www.naturesweet.com
Pinal Feeding Company

Started in 1959, Pinal Feeding Company is one of the largest cattle feeding operations in the southwest. We have several feeding yards located throughout Pinal County, Arizona with capacity for over 158,000 head of cattle.

Our affiliate companies include Northside Hay Company, Sacate Pellet Mills, and Red River Cattle Company.

Northside Hay Company is a privately held, family owned, corporation, founded by Olen Dryer and Harry Bonsall, and was originally incorporated in 1948 to do business in Arizona under the name Northside Hay Mill & Trading Company. The primary function of the Company at that time was to broker hay and manufacture feed for the farmers, ranchers and dairymen in the area.

Starting out in the west valley in Laveen and Goodyear, and eventually landing in Maricopa, AZ in Pinal County, the Pinal Feeding Co. journey included several interesting stock acquisitions, one of which was completed just in the nick of time in Dec 1987. At one point, John Wayne was the registered owner of some of the facilities.

Pinal Feeding Co. currently is comprised of three feedlots with a combined one-time capacity of 180,000 head. The feed for all of the feedlots is manufactured at the Pinal Feeding Co. mill located four miles east of the city of Maricopa, Arizona.

Northside Hay Company has continuously engaged in all forms of agricultural enterprises. They include the largest hay brokerage company in Arizona and the largest cattle feeding operation in the state. In 2008, Pinal Feeding Co. was ranked the 8th largest cattle feeding operation in the country. The third generation is at the helm with the fourth generation in the wings.
Potter Ranch

A lifetime of experience is the foundation for success at Potter Ranch.
The program is a true family affair.

Potter Ranch was established in 1973 when Mel, Wendy, and their middle daughter, Jo Lynn moved to Marana, AZ from the east edge of Tucson. Shortly after that their youngest daughter, Sherry, was born. Mel’s interest in Driftwood horses started back in the late 1950’s and early 1960’s when many of the top ropers in Arizona and California were riding these horses to rope on.

He had the opportunity to rope on several of these horses during this time and learned to appreciate what great rodeo athletes they were first hand. Some of these horses included Poker Chip Peake, Driftwood Ike, and Speedywood.

Mel Potter and Clifford Whatley compete in the Team Tying. The pair won quite a bit in this event. They are both riding Driftwood bred horses in this picture.
Salt River Project

SRP, based in Phoenix, was established in 1903 as the nation’s first multipurpose reclamation project authorized under the National Reclamation Act. Today, SRP is the nation’s third-largest public power utility and one of Arizona’s largest water suppliers, providing power to customers throughout a 2,900-square-mile service territory in central Arizona.

SRP is two entities: the Salt River Project Agricultural Improvement and Power District, a political subdivision of the state of Arizona; and the Salt River Valley Water Users’ Association, a private corporation.

The District provides electricity to about 920,000 retail customers in the greater Phoenix metropolitan area. It operates or participates in 11 major power plants and numerous other generating stations, including thermal, nuclear, natural gas and hydroelectric sources.

The Association delivers nearly 1 million acre-feet of water annually to a service area in central Arizona. An extensive water delivery system is maintained and operated by the Association, including reservoirs, wells, canals and irrigation laterals.

**SRP addresses issues in education**

Education is the key to our future, and SRP annually contributes more than $1.3 million to education initiatives, grants and partnerships throughout Arizona. SRP is pleased to offer an array of complimentary educational resources in support of Arizona educational standards. These resources are on the topics of energy, water and the environment. Complete the online order form at www.srpnet.com/education or call (602) 236-2484 to request these materials.
Stotz Equipment

It’s Official! Arizona Machinery, Greenline Equipment and AA Equipment are now operating as STOTZ EQUIPMENT which unifies our company into one entity.

Arizona Machinery, founded in 1947 by Fred Elder and Jim Deaderick, began as the John Deere and Caterpillar dealer for most of the state of Arizona. In 1959, after being diagnosed with cancer, Deaderick began selling off the business. Elder retained the John Deere franchise for agricultural equipment and John Deere’s new emerging line of construction equipment in Maricopa County. Elder’s company, which kept the Arizona Machinery name, continued the growth it had begun in the 1940’s, and built a reputation for unbeatable parts and service to match the quality of its John Deere products. In 1967, the construction equipment business was split off, and Arizona Machinery focused its efforts solely on the agricultural market of Maricopa County.

In 1975, shortly after Fred Elder passed away, his son-in-law Ferenc Rosztoczy took over management of the company. A Hungarian immigrant who is a physical chemist by education, Rosztoczy came into the business with no working knowledge of the farm implement business. His firm hand and intelligent direction guided the company for over 30 years through both the booms and the busts of the local agricultural industry.

In the late 1990’s, the transition began to the next generation. Tom Rosztoczy, Ferenc’s oldest son, has been the president and general manager for Arizona Machinery since 1998. Ferenc’s two other sons also work for the family business. Rob serves as vice president and corporate sales manager, and Teddy is the Golf Sales Manager for our operations in the southwestern U.S.

Because operating under four different company names was not our long-term goal, we combined all of our entities into one company. The name we have selected for that entity is Stotz Equipment. Stotz was a nickname for Tom and Rob growing up. It was decided that this name would unify our company while also preserving some of the family history that has defined our business.

Today, our business is focused on serving customers who utilize equipment to work the land, whether thru agriculture, the maintenance of turf and landscape or light construction. In addition to our John Deere offerings, we also carry various other equipment lines to supplement and fulfill our customers’ needs. These other brands must meet the same exacting standards for quality and product support our customers have come to expect.

The company’s basic philosophy is no different today than it was in 1947 – make life easier for our customers. We work hard to keep their equipment productive and hassle free, and we do this by providing uptime availability, flexible solutions and by developing and fostering long-term relationships. We won’t succeed unless our customers succeed, and so we are constantly striving to find ways that we can help our customers achieve their goals.

Stotz Equipment
500 N. Eleven Mile Corner Rd, Casa Grande, AZ 85194  www.stotzequipment.com
U of A Controlled Environment Agriculture Center

The Controlled Environment Agriculture Center (CEAC) is a research institution of The University of Arizona. The CEAC provides Education, Research, Outreach, and Extension activities, and is heavily involved with Agriculture & Biosystems Engineering, Plant Sciences/SWES, and Agricultural Technology Management Departments.

Controlled Environment Agriculture (CEA) is the production of plants and their products, such as vegetables and flowers, inside structures such as greenhouses. By using CEA, we can produce high value crops at maximum productivity in an efficient and environmentally friendly way.

The CEAC) facilities consist of two research greenhouses, two High Tunnel greenhouses, an aquaponics greenhouse, the Mars-Lunar Greenhouse Lab, the UAgFarm (vertical farm) facility, and a teaching commercial style greenhouse. In addition, there are three walk-in growth chambers, office, laboratory and classroom space, as well as various greenhouse and operations support structures. The greenhouse systems are controlled by commercial greenhouse climate control system. The CEAC facility is staffed by 4 faculty, 2 technical support staff, and an administrative assistant. Greenhouse college-supported staff include 4 technical staffs dedicated for greenhouse maintenance). The Campus Agriculture Center also has greenhouse space (14,752 ft2 in total) available for UA faculty’s research. All the CEAC and CAC facilities are key code-entry secured and monitored 24/7/365 with staff available for immediate responses to hardware system problems encountered.
Cooperative Extension plays a unique role in both urban and rural areas of the state. Extension provides practical information and education to help people make their lives better. Outreach efforts translate relevant University of Arizona research into effective practices people can put to immediate use in their homes and businesses.

Programs are conducted by the University of Arizona College of Agriculture and Life Sciences Cooperative Extension faculty in each county office and by campus-based Extension Specialists. Faculty members – Extension Agents – form partnerships with community groups and with trained volunteers to bring the university to the people.

Cooperative Extension programs address key quality of life issues pertaining to Animals; Environment & Natural Resources; Family, Youth & Community; Marketing, Trade & Economics; Nutrition, Food Safety & Health; and Plants.

Creating a Better Environment for Families and Consumers: Healthy people are better able to contribute to a robust economy. Cooperative Extension programs are designed to strengthen families, promote healthy lifestyles and wise financial decisions and develop community leaders. Programs are offered at community centers, churches, and other venues to reach diverse audiences.

4-H Youth Development: Youth ages 5-19 can be involved in more than 100 educational projects that are offered through 4-H. 4-H uses experiential learn-by-doing projects, meetings, community service and a variety of educational experiences to teach life skills while having fun. 4-H is young people and adults growing together to become informed, educated citizens.

Agriculture and Natural Resources: Extension promotes environmental stewardship through Horticulture, Field Crops, Turfgrass and Invasive Species programs. The Water Sustainability programs create quality interactive learning experiences to promote responsible water stewardship, including conservation.

Cooperative Extension has offices across the state, in counties and on Indian Reservations, that can be accessed through the web site cals.arizona.edu/extension. These offices are located in:

- Apache (St. Johns)
- Cochise (Willcox & Sierra Vista)
- Coconino (Flagstaff)
- Gila (Payson & Globe)
- Graham (Solomon)
- Greenlee (Duncan)
- La Paz (Parker)
- Maricopa (Phoenix)
- Mohave (Kingman)
- Navajo (Holbrook)
- Pima (Tucson & Sahuarita)
- Pinal (Casa Grande)
- Santa Cruz (Nogales)
- Yavapai (Prescott & Cottonwood)
- Yuma (Yuma)
- Colorado River Indian Tribes (Parker)
- Hopi Tribe (Keams Canyon)
- Navajo Nation (Window Rock & Shiprock)
- Hualapai Nation (Peach Springs)
- San Carlos Apache (San Carlos)
University of Arizona
Food Products and Safety Laboratory

The University of Arizona’s Food Products and Safety Laboratory is a state of the art, USDA inspected processing facility with full harvesting facilities, processing and fabrication rooms, and an interactive auditorium classroom connected to the fabrication room that allows instructors to use actual carcasses and demonstrate processing techniques in the classroom for instruction in meat animal composition and food safety.

In addition the Food Products and Safety Laboratory provides food product safety and testing services for the food industry and consumers. A full range of testing and services are available including microbial evaluation, nutritional label analyses and chemical composition and microbial analyses of food items.

The UA Food Products and Safety facility is the only one of its kind at a University in the Southwest.
As one of the major centers of the Arizona Agricultural Experiment Station, the Maricopa Agricultural Center strives to be at the forefront of disciplinary field investigations, to develop, deliver and service the best appropriate integrated agricultural technologies for all problems faced by Arizona consumers and producers, and to provide assistance to all scientists conducting their research and educational outreach programs. The Center not only provides facilities and support for extension outreach programs, but also provides support and facilities for teaching University classes and Ag-Literacy to all age groups.

The **MAC Farm Ag-Ventures** educational programming includes a combination of videos, educational presenters, hands on learning experiences and trailer rides around certain parts of the 2100 acre farm for a first hand view of what makes a working plant farm work. Our philosophy is for students to learn and to have a fun time learning about the source of our food and fiber.

**Nutrition Ag-Ventures** - (September-October, March-May)
In this “food comes from the farm series”, students learn how many farms it takes to make a pizza. As pizza is the most popular item of choice among today’s youth, students learn about how plants grow and all the work it takes to bring healthy, nutritious food to the table. Classroom activities are provided to help further the Ag-Literacy experience.

**Amazing Corn Festival** - (October, November)
For thousands of years, corn has been a major staple in our diets. We have grown, ground, and gobbled it down! Students participate in a variety of educational activities ranging from harvesting, grinding and tasting corn products to corn art.

**Desert Ag-Ventures** - (January, February)
During the months of January and February, a special series titled 'Desert Ag-Ventures' opens up to let seniors and winter visitors learn about arid land agriculture. Most of the world’s agriculture takes place in arid environments, so this is a great opportunity for adults from around our nation and Canada to learn about and experience Arizona’s agriculture in a fun way.

**Water & Science Ag-Ventures** - (February)
Junior high school and high students participate in a cooperative effort with U.S. Water Lab research scientists, community supporters and MAC to learn about the science and technologies being applied in agriculture today. In addition to experiencing various rotating workshop presenters, students also get an opportunity to learn about aquaculture in addition to trying their hand as using siphon tubes in the fields.

**Garden Ag-Ventures** - (March, April, May)
Vegetables are an important part of our diet. Elementary students learn about nutrition, growing techniques, effects of weather, insects, & have the chance to harvest vegetables (depending on harvest conditions.)

For program reservations contact Víctor Jiménez at (520) 568-2273 or vjimenez@ag.arizona.edu.
University of Arizona
William J. Parker Agricultural Research Center

The William J. Parker Agricultural Research Center is a one-of-a-kind environmental control facility that is unique in that it combines state-of-the-art environmental control capabilities, including solar radiation, for heat stress with the ability to simultaneously study expression of over 20,000 individual genes in cattle and sheep.

The building includes environmental rooms that can mimic any climate or heat cycle, surgery suites and laboratory facilities. Phase II of the facility was complete in September, 2006 and a third phase is slated for construction in the future.

Directions: This facility is just a short 4 mile drive from main campus. To reach the facility from the main campus, take Speedway Boulevard east to Campbell Avenue. Drive north on Campbell Avenue 3.5 miles to Roger Road. Turn left onto Roger and then take the first right turn into the Campus Agricultural Center.
The U.S. Arid-Land Agricultural Research Center integrates the former Western Cotton Research Laboratory and the U.S. Water Conservation Laboratory on a 20-acre site at the University of Arizona, Maricopa Agricultural Center. The 97,000 ft² research center houses 26 research scientists and over 90 research and administrative support personnel. The mission of the research center is to develop sustainable agricultural systems, protect natural resources, and support rural communities in arid and semi-arid regions through interdisciplinary research. Research topics include crop management, integrated pest management, irrigation technology, remote sensing, water reuse, crop breeding and physiology, and global climate change.

Water Management and Conservation Research
Irrigated agriculture is the major user of water in the western United States. While water is considered a renewable resource, it is often in short supply or of poor quality. Increasing demands are being made on limited water supplies by agriculture, cities, and industries. Thus, the objectives of the Water Management and Conservation Research Unit are to develop management strategies and physical hardware needed to attain the most efficient use of irrigation water, to protect groundwater in areas where agricultural practices would have the potential for degrading water quality, and to reuse wastewater.

Research Projects:
- Water Management in Arid Irrigated Agriculture
- Remote Sensing for Crop and Water Management in Arid Irrigated Agriculture
- Reuse of Treated Municipal Waste Water for Irrigation

Plant Physiology and Genetic Research Unit
The mission of the Plant Physiology and Genetic Research Unit is to increase the productivity, profitability and sustainability of agriculture in arid environments by developing new germplasm for both traditional and alternative crops and by improving plant responses to abiotic stresses and to changes in the global environment. Research is conducted under three major projects:
- Physiological and Genetic Basis of Cotton Acclimation to Abiotic Stress
- Commercialization of New Industrial Crop Germplasm and Cropping Systems
- Predicting Impacts of Climate Change on Agricultural Systems and Developing Potentials For Adaptation

Pest Management and Biological Control Research Unit
The mission of the Pest Management and Biocontrol Research unit is to develop unique and improved biological, behavioral, cultural, and genetic based methods to reduce losses by insects and mites affecting crops in arid land production areas of the U.S. The goals are economically, socially and environmentally acceptable pest population suppression technologies based on the use of behavioral chemicals, genetics, cultural practices, biological control, sampling and decision aids, modeling and population dynamics of pests and their natural enemies. Emphasis is placed on development of fully integrated, ecologically-based management strategies in a changing agricultural environment that includes recognition of the agriculture-urban interface.
Cattle are our business!!

Arizona is home to five livestock auction houses with four of those five exclusively selling cattle. In general, an auction is a place to trade a good and reach an agreed value between buyer and seller in the shortest time possible. At a livestock auction the goods traded can be cattle, horses, sheep, hogs, goats, or lambs. An auctioneer is employed to take bids on the goods presented for sale and his or her job is to get the most money possible for that item. After a short session of bid taking, the auctioneer ends the bidding and determines who acquires the item from who placed the last and highest bid.

The livestock auction is one that relies on supply and demand to continue staying in business. Most auction houses draw consigners and buyers from the local area surrounding the auction house. When supply and demand equals each other fair market value is reached. The auction houses and auctioneer help this process along by getting it done in a matter of minutes.

The Willcox Livestock Auction has been in the business of selling cattle for over 50 years. Every Thursday, anywhere from 800 to 1000 animals are sold. Every week after the auction has concluded, a weekly market report is compiled listing information such as how much the cattle sold for on average which depends on weight, sex, and age. This report helps give an estimate of how the cattle market will look in the week to come and assist buyers and sellers in making their decisions to purchase or sell cattle.
The Wuertz Family has been farming in the Coolidge/Casa Grande area since 1929. Waylon Wuertz (a fourth generation farmer) started growing gourds as a young boy. He enjoyed watching them grow. After attending the University of Arizona he wanted to farm but didn’t know what would be profitable. After a hay customer asked if he sold any gourds that he had, Waylon started thinking. He started small, growing a few rows his first year. Those few rows grew into a half acre, then 3 acres and eventually grew into 35 acres which he planted this year.

Waylon officially started growing gourds as a business in 2002. Then in 2003 he met his future wife, Leah, at the Southwest Gourd Patch meeting in Phoenix. They married in 2005, and were due to have their first baby during the 2011 Wuertz Farm Gourd Festival. Luckily their son Clayton arrived late and was born a week later.

The Wuertz Farm Gourd Festival is a family affair that many gourders refer to as a family reunion. The family atmosphere is what Waylon and Leah base their whole business on. They provide a great product at a great price. If you live in the area, or if you are passing through, stop by the farm and see for yourself.
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It takes a group of dedicated individuals to pull together all the pieces and put on a program such as this. The Summer Agricultural Institute would like to thank the 2018 SAI Planning Committee for all their efforts to organize and coordinate the entire week of activities.

Brandon Moak - Committee Chair
University of Arizona Cooperative Extension, Maricopa County

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Arizona State Cowbelles, Inc. Marge Martin
Arizona Department of Agriculture Ashley Estes
Arizona Department of Agriculture Jennifer Weber
Arizona Department of Education Ashley Schimke
Arizona Department of Education Bruce Watkins
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U of A Maricopa Agricultural Center Victor Jimenez
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HAVE A GREAT SUMMER!