



You Pick Blueberries with Anderson Blues Farm

Unit Topic: Plant Sciences

Subject: Agritourism & Blueberries

Approximate Length: 40-50 minutes

Target Grades: 8th –10th

Stage 1 – Desired Results

Established Goals:

- Define agritourism
- Explain how to use blueberries
- Explore potential agritourism opportunities
- Discuss the benefit of agritourism

Students will understand...

- Agritourism
- Blueberries
- You-Pick Blueberries

Essential Questions:

- How can consumers positively participate in agriculture?

Stage 2 – Assessment Evidence

Performance Tasks:

Formative:

- Filling out the worksheet after the video
- Answering the wrap-up questions
- Discussing the video with the class
- Completing a Blueberry Recipe card

Other Evidence:

- Their engagement during the video
- Informal conversations about blueberries
- Informal conversations about agritourism they have participated in

Student Self-Assessment and Reflection:

- Students will have the opportunity to take home a recipe card to try
- Students will be reflecting during the video review questions

Stage 3 – Learning Plan

Intro (5 –7 minutes): Start class by explaining the plan of the day, we will be watching a short video about a blueberry farm.

Explain as consumers of the commodity: blueberries, they are agricultural consumers.

Explain students will be conducting research and submitting a recipe using blueberries.

Transition (3 minutes): Ask the students if they have ever been Blueberry picking as you pull up the video. (if a student is willing to share where they went to go Blueberry picking, it is encouraged)

Video (7 minutes): Project the video for the class to watch. Ask the students to pay attention to how this farm uniquely makes a profit.

Review of the Video (5-7 minutes): Engage the students in a few of the questions provided below to review the video. (recommend reviewing at least two points from the video)

Recipe Card Activity (15-20 minutes): Students will research a recipe with blueberries to share. Ask the students to transition to researching in pairs, and gather their Chromebook (or other research devices) . Guide students on how to search for recipes. The recipe must include blueberries and must be something the students are interested in eating. Each pair is expected to produce one recipe card. Recipe Card Template provided. An index card can be used in place of a printed-out Recipe Card Template.

Extension Idea: (time varies on recipe) if a kitchen is accessible or if assigning homework is acceptable, there could be an extension project where the students have the opportunity to cook or bake with fresh blueberries.

Conclusion: (5 minutes) Ask for three volunteer students to share the recipes they found. Ask the students to brainstorm an additional agritourism experience they could participate in. Encouraged to capture student responses on exit tickets, or large sticky poster papers.

Leading Questions

- How do you pick blueberries?
- Where do blueberries come from?
- How do farms utilize Agritourism to benefit their farm?

Materials Needed/Notes/Reflection

- Video
- Projector
- Computer
- Index Cards
- Chromebooks for students (for research)
- colored pencils/markers

Video Review Questions	Video Review Answers
1. How many blueberry varieties did they grow? 2. What is the name of the You-pick Blueberry Farm? 3. How many acres make up the farm? 4. How old are the blueberry bushes? 5. What kind of soil do blueberries like? 6. What is special about blueberry roots? 7. When are blueberries typically harvested? 8. What are Blueberries most commonly used for? 9. What products are sold at Anderson Blues? 10. How does Anderson Blues incorporate agritourism?	1. 13 varieties 2. Anderson Blue Farms 3. 20 acres 4. 30 years old to 50 years old 5. Blueberries like acidic soil, thus the correct pH soil and well-drained soil is important. 6. Blueberries have short roots and do not like to sit in water; thus, they like well-drained soil. 7. Heavy harvest is in July 8. Fresh blueberries for eating fresh 9. Blueberries, tomatoes, flowers, grapes, honey 10. The You pick blueberries (60% you pick, 40% farm picked, all fresh sold), industry tours, school group tours

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RECIPE CARD

RECIPE

PREP TIME:

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COOK TIME:

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SERVES:

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INGREDIENTS

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Instructions

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