

### STUDENT LEARNING ACTIVITIES

| NAME: |  |
|-------|--|
| DATE: |  |

Happy Thanksgiving!

FUN FACT:
California sells more "fresh"
turkey than any other state.

Soon it will be Thanksgiving Day. We celebrate it on the fourth Thursday in November every year. But do you know how Thanksgiving Day got its start? Read and fill in the blanks with words from the "Word Bank."



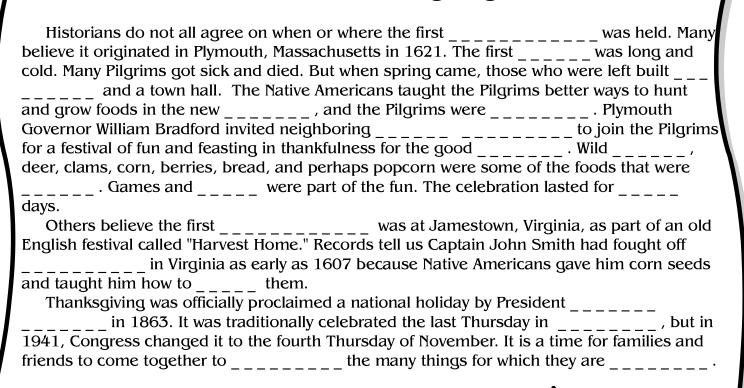
## WORD BANK

Abraham Lincoln celebrate country grateful harvest log houses Native Americans November

plant races shared starvation thankful Thanksgiving Thanksgiving three

turkey winter







Correlation to Standards

4th Grade: R 2.0, 2.1, 2.2 - 5th Grade: R 2.0, 2.2

**6th Grade:** R 1.0, 1.1, 1.4, 2.0

|                  | celebrated. D     | graph about your most me<br>Describe what foods were of<br>complete sentences and | eaten by using adjectives | and details.                  |
|------------------|-------------------|---|---------------------------|-------------------------------|
|                  |                   |   |                           |                               |
|                  |                   |   |                           |                               |
|                  | what it might loo |   |                           |                               |
| ke at your house | e on Thanksgiving | g.  | paragraph                 | re your and drawing he class. |
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|                  |                   |   |                           |                               |



# "Turkeys Then and Now"



Turkeys have been an important part of Thanksgiving right from the beginning. Wild turkeys are native to the Americas. Fossils show that they roamed the Americas over ten million years ago. They were probably first tamed and raised for food and for their colorful feathers by Native Americans of pre-Columbian Mexico.

Christopher Columbus, Hernando Cortez, and other explorers liked eating turkey, and wanted to share the birds with the people back home. Turkeys were taken from the Americas to Spain by explorers as early as 1519. They had reached England by 1541. By the 17th century, turkeys were coming back across the ocean in the opposite direction. Now, English-bred strains were being brought back to the Americas, and some of those turkeys were interbred with the U.S. strains to produce a variety of common breeds.

There are still many wild turkeys in the Americas. They are smaller than the commercial birds, and prefer to live in woodlands near water. Seeds and insects make up most of their diet, but they will occasionally gulp down a frog or small lizard. They can fly up to 55 mph for short distances and run at 25 mph.

Until about 1935, domestic (tame) turkeys were bred and raised mostly for their colorful feathers. Then, breeding changed to emphasize the meat of the bird. Commercial turkey breeders today raise white, broad-breasted birds. Colored feathers contain pigments that can leave dark marks under the skin. Customers do not like the dark marks, so commercial growers only grow white turkeys. These turkeys are too heavy to fly.

Today, there are about 2,000 full-time turkey farmers in the U.S. and over 5,000 small turkey operations. A typical full-time turkey farmer raises 50,000 birds each year.

Turkey is a nutritious, low-calorie, low cholesterol, and versatile food. It is popular not only at Thanksgiving and holiday time, but can be eaten anytime of the year. It is an ideal food for children to learn to make and serve themselves as well. Once a whole turkey is cooked and sliced, the meat is easy for children to use in making sandwiches and other simple recipes. A wide range of turkey products are also kid-pleasing and convenient: drumsticks, turkey sticks, sliced deli meats (i.e., ham, bologna, smoked salami), turkey burgers, turkey bacon, franks, and more.

FUN FACT: In 2003, California turkey producers raised 17.5 million birds, which ranks California among the "Top Five" turkey producing states.





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**Correlation to Standards** 

**4th Grade:** R 1.1 - **5th Grade:** R 1.1

**6th Grade:** R 1.1



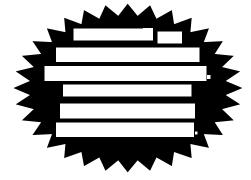
- Many historians believe the first Thanksgiving originated in \_\_\_\_\_\_
  in 1621.
  - a. Washington, D.C.
  - b. Sacramento, California
  - c. Plymouth, Massachusetts
- Other historians believe the first Thanksgiving was at \_\_\_\_\_.
  - a. Washington, D.C.
  - Jamestown, Virginia
  - c. Boston, Massachusetts
- 3. Which president made Thanksgiving a national holiday?
  - a. George Washington
  - b. Abraham Lincoln
  - c. William Bradford
- 4. In the United States, Thanksgiving is on the \_\_\_\_\_\_ Thursday in November.
  - second
  - b. third
  - c. fourth

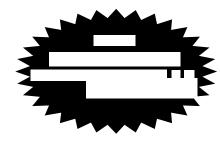


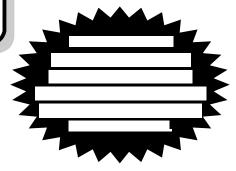
Circle the best answer

- 10. Turkey \_\_\_
  - a. is a nutritious food
  - is a food that can be eaten any time of the year
  - is available in a wide range of turkey products
  - d. All of the above
- 5. Wild turkeys are native to \_\_\_\_\_.
  - a. Europe
  - b. the Americas
  - c. Asia
  - d. a & c
- 6. Early explorers took turkeys to
- \_\_\_\_ as early as 1519.
  - a. Spain
  - b. China
  - c. England
- 7. Which statement is not true?
  - a. Wild turkeys can fly.
  - b. Tame turkeys can fly-
  - c. a & b
- 8. Until 1935, turkeys were raised for their
  - a. white meat
  - b. dark meat
  - c. colorful feathers
  - d. All of the above
- An average turkey farmer raises birds each year.
  - a. 50,000
  - b. 5,000
  - c. 500











Correlation to Standards -

6th Grade: R 1.0, 1.1, 1.4, 2.0

#### Cooking is fun! Kids in the Kitchen Bi" to be safe, you need help! My Kitchen Plan Check ojf the things you do Tell why each is important: Have an adult helper. Read the recipe. Collect everything you need wach hands with warm, soapy ester before handling food. Make sure everything that touches the food is clean (tables, pans, counters, etc.). Be very careful of sharp tools, and hot stoves. Keep hot foods hot, cold foods cold Clean up and wash dishes! Make sure turkey is cooked all the way through and is no Turkey Tortilla longer pink. Sandwich Recipe You need: You do: 1 slice cooked turkey or 1. Ask an adult to help you. turkey sandwich meat Gather a microwave 1 slice cheddar cheese safe plate 1 lettuce leaf measuring spoon 1 Tbsp. salsa plastic wrap 1 Tbsp. sour cream 18" soft corn tortilla 3. Put the tortilla on the plate. Spread salsa on tortilla. Put turkey, Turkey is good cheese and lettuce on top of salsa. for you. It's low 5. Roll the tortilla so the salsa, turkey, cheese in fat and high and lettuce are tucked inside. in protein. **6.** Keep the seam side of the tortilla down or fasten with a toothpick to keep it from opening. 7. Cover with plastic wrap and microwave on high 45 seconds. Enjoy with sour cream.

AST FACT: California consumers eat more turkey than any other state,

nore than 600 million pounds per year.

Here are the logos for several California Poultry Producers. How many do you recognize?













## Did you know?

- The world's largest turkey breeding company, Nicholas Turkey Breeding Farms, is located in Sonoma, California.
- Major California turkey brands are Foster Farms, Zacky Farms, Diestel Turkey Ranch, and Willie Bird Turkeys. They are all family owned.
- Most California turkey is sold in supermarkets and grocery stores, and 95% is sold in California and the West Coast.
- More than two-thirds of California consumers say they prefer fresh turkey over frozen.
- Consumers prefer "California Grown" turkey over out-of-state brands.





NAME:\_\_\_\_ DATE: COLOR ME! CALIFORNIA CA GROWN