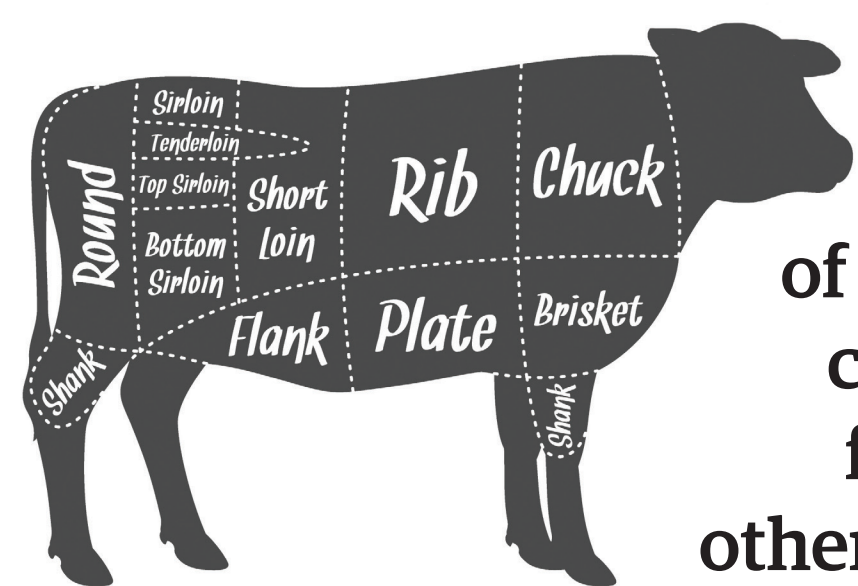


In Virginia, a Healthy Harvest is All Around!



99% of every beef cow is used for meat or other products.



Virginia farmers harvest enough peanuts annually to make **600 million** peanut butter sandwiches.

Virginia's most common aquaculture species include clams, oysters, tilapia and catfish.



Did you know Virginia farmers also produce many other specialty crops such as mushrooms and fresh herbs?



Virginia is a leader in fresh market tomatoes, which are sold whole to stores.



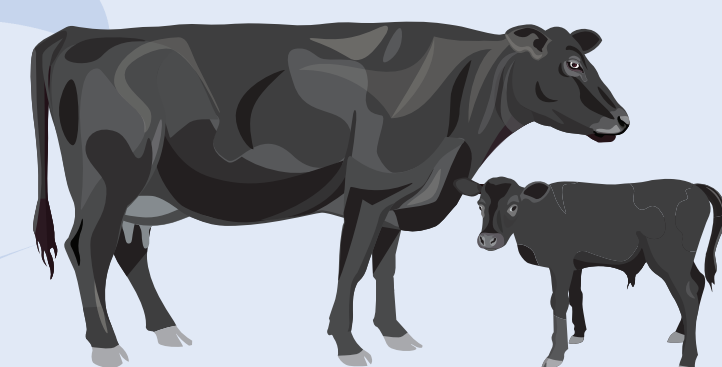
About **90%** of Virginia farms are owned and operated by individuals or families.



Approximately **70%** of Virginia apples are sold for processing and made into popular products such as applesauce, apple juice, apple butter, slices and cider.



A dairy cow produces about **8 gallons** of milk a day.



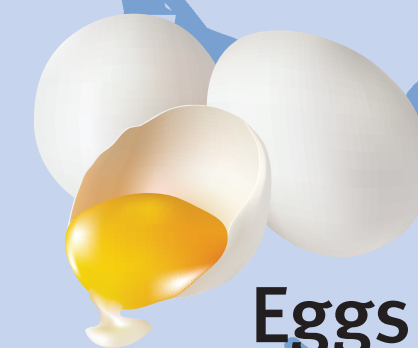
Cattle



Squash



Corn



Eggs



Wheat



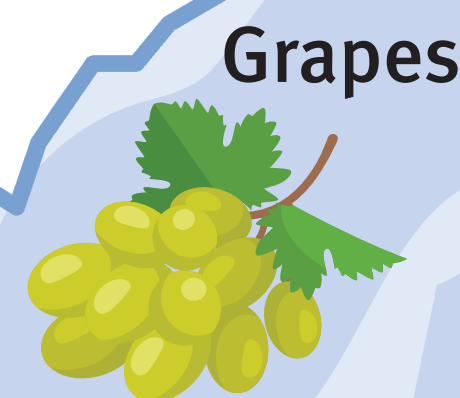
Cabbage



Turkeys



Dairy



Grapes



Apples



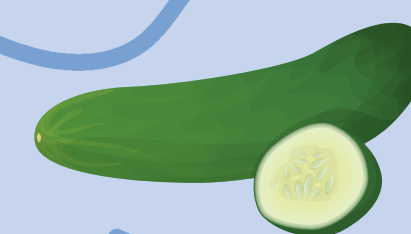
Broilers



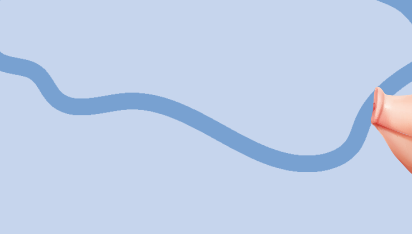
Peppers



Tomatoes



Cucumbers



Peanuts

Hogs



Sweet Potatoes



Leafy Greens



Soybeans

An egg's shell color is determined by the breed of the hen and does not affect quality, nutrients, flavor or cooking characteristics.



Agriculture in the Classroom
AgInTheClass.org



Virginia routinely ranks in the **TOP 10** nationally for the following commodities: tomatoes, apples, grapes and peanuts.



Farmers produce approximately **5,000 pounds** of food annually for each American family.



Over **375** school gardens in Virginia connect children to agriculture and provide opportunities for hands-on learning.

