



### **Wisconsin Pork Association Family & Consumer Science Mini-Grants**

The Wisconsin Pork Association has created a program offering mini-grants for Wisconsin Family & Consumer Science teachers. Grant monies are to be used for the purchase of FRESH (not processed pork products like bacon, ham, or sausage) for classroom/lab experiences.

Please use the application form to apply for a mini-grant. The mini-grants start at \$20 per teacher; a limited number of mini-grants are available. Teachers are encouraged to use the lesson plans developed by Wisconsin Pork Association in conjunction with the mini-grants. The lesson plans can be downloaded at [www.wppa.org/lesson-plans](http://www.wppa.org/lesson-plans).

We appreciate your help in educating future consumers about the value of adding lean, nutritious pork to their diet.

The grants will be approved throughout the year, until all of the funds have been distributed.

Send your completed application form to: Wisconsin Pork Association, PO Box 327, Lancaster, WI 53813 OR via e-mail to [mmasters@wppa.org](mailto:mmasters@wppa.org).

#### **Pork Facts:**

- Pork tenderloin is now as lean as the skinless chicken breast!
- Pork chops, roasts and tenderloins can be safely cooked to medium rare at a final internal cooked temperature of 145 degrees Fahrenheit as measured by a food thermometer, followed by a three-minute rest time.
- [www.pork.org/cooking](http://www.pork.org/cooking) is a great resource for recipes, cooking videos, and other information on cooking pork!
- Choose lean cuts of pork with the word "loin" in the name, such as pork tenderloin and loin chop.
- Use spice rubs or low-fat marinades (such as juice or fat-free dressing) to add extra flavor to meat, without adding fat.
- Pork producers have changed their feeding and management practices so that today seven of the most common cuts of pork have, on average, 16% less fat and 27% less saturated fat than 20 years ago.
- America's pork producers supply the highest quality and safest pork in the world. We've earned the trust of generations of consumers by delivering on our promise to produce pork responsibly.



**Wisconsin Pork Association  
Family & Consumer Sciences Mini-Grant Application**

**Instructor/Project Coordinator Info**

Name: \_\_\_\_\_ Title: \_\_\_\_\_

Email: \_\_\_\_\_ Phone: \_\_\_\_\_

**Classroom Info**

School Name: \_\_\_\_\_

School Mailing Address: \_\_\_\_\_

Principal's Name: \_\_\_\_\_ Email: \_\_\_\_\_

Check one that applies to the number of students for which the grant will be used:

\_\_\_\_\_ 1 to 12 Students    \_\_\_\_\_ 13 to 20 Students    \_\_\_\_\_ 21 to 40 Students  
\_\_\_\_\_ 41 to 60 Students    \_\_\_\_\_ 61 to 80 Students    \_\_\_\_\_ 81 Students and up

**Briefly describe how the money will be used: pork cut(s) to be used, methods of preparation and other anticipated class activities.**

**Do you plan to use the lesson plans developed by Wisconsin Pork Association?**

**Are there any other resources that would be helpful to you when teaching about pork?**

**Have you received a pork mini grant from us before?**                      Yes\_\_\_\_\_ No\_\_\_\_\_

\*\* If you are the recipient of a mini-grant, we will ask you to complete a simple evaluation form on how the grant monies were used. The evaluation must be completed to be eligible for future mini-grant funds.

\*\* Check for the grant will be written to the school, but mailed to the attention of the project coordinator.

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**Return to:**  
**Wisconsin Pork Association, PO Box 327, Lancaster, WI 53813**  
**[mmasters@wppa.org](mailto:mmasters@wppa.org)**