



Wisconsin Pork Association Mini-Grant Application

The Wisconsin Pork Association has created a program offering mini-grants for 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 for the 2015-2016 school year. 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.

We appreciate your help in educating future consumers about the value of adding lean, nutritious pork to the diet. Send your completed application form to: Wisconsin Pork Association, PO Box 327, Lancaster, WI 53813 **OR** via e-mail to mmasters@wppa.org. The grants will be approved throughout the year, until all of the funds have been distributed.

Fun 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°F as measured by a food thermometer, followed by a three-minute rest time.
- [www.porkbeinspired](http://www.porkbeinspired.com) 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.
- Did you know that pork producers have changed their feeding and management practices 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**

School Name _____

Name, e-mail, and address of project coordinator or instructor to receive correspondence concerning the grant. (Check for the grant will be written to the school, but mailed to the attention of the project coordinator.)

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

_____ 1 to 5 Students _____ 6 to 12 Students
_____ 13 to 20 Students _____ 21 to 40 Students
_____ 41 to 60 Students _____ 61 to 80 Students
_____ 81 Students and up

Principal Name and e-mail _____

Briefly describe how the money will be used: pork cut(s) to be used, methods of preparation and other anticipated class activities. Also indicate if you plan to use any of the lesson plans developed by Wisconsin Pork Association.

** 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 min-grant funds.

Return to:

Wisconsin Pork Association, PO Box 327, Lancaster, WI 53813

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