

# MAKING THE DESERT BLOOM

Israeli scientists and farmers have always worked together on improving agricultural yields and quality. Israel's experience with desert farming and limited freshwater supplies helps people in dry regions around the world.

## GROWING PLANTS – DRIP BY DRIP

One of the most important innovations in farming is the Israeli invention of drip irrigation. In drip irrigation, plastic pipes with small holes are laid on the ground. The holes release a controlled amount of water near the roots of plants. Each plant gets just the right amount of water to help it grow. This method saves a lot of water. Even **brackish water** can be safely used to water plants this way.



▲ The holes in irrigation pipes are called “drippers.” Drippers can be installed at any distance to fit the needs of any crop.

## FISHING IN A DESERT

Can you imagine how this is possible? Israeli scientists have found a way to raise fish in the desert. They realized that brackish water drilled from underground desert reservoirs hundreds of feet deep could be used to raise warm-water fish.

Many fish farms have been built in the Negev desert. The fish is eaten by people in Israel and exported to other countries.

✓ Tilapia is the most common fish species raised in Israel's fish farms.



## FLOWERS FOR ALL

✧ Flowers are Israel's leading agricultural export. Flower farms in Israel grow a wide variety of flowers. These include cut flowers such as roses, carnations, gerbera, and “summer flowers” from Europe.

✓ Grown in the warm regions of Israel, flowers are exported to Europe during the winter season.



## COWS AND COMPUTERS

For several years, Israel has held the world record for milk production. Israeli dairy cows produce more than enough milk for all of Israel. The extra butterfat is used to produce a wide variety of dairy products. All the cows in Israel are a special breed called Israel-Holsteins. This breed is **resistant to disease** and can cope with Israel's hot climate.

✓ Computers are used to manage the feeding and milking of the dairy cows in Israel. Israeli dairy equipment and experience are used worldwide.



## GREAT ISRAELI TOMATOES

Israeli tomato growing expertise has become legendary. The cherry tomato was developed in Israel. So was the Antonella, a tomato that keeps its firmness and flavor even after a week at room temperature.

Israel recently developed a tomato strain called Intense that doesn't drip and make your salad soggy. The liquid stays in, no matter how the tomato is cut or sliced. Intense tomatoes are great for making sandwiches and fancy salads.

➤ You can bite into an Intense tomato, just like you would bite into an apple, and the juice will not dribble down your chin.

