

FFA UPDATE

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Tomales FFA

MFE CONFERENCE

BY: CLARA WRIGHT

Twelve Tomales High School FFA students joined two hundred students from the California FFA North Coast Region for the Made For Excellence (MFE) and Advance Leadership Academy (ALA) Conferences on January 9th and 10th at the Hilton Hotel in Sacramento, California. This two-day conference is designed primarily for high school sophomores and juniors. The MFE curriculum focuses on the personal growth of each individual. Students learned about using conflict resolution techniques appropriately, setting goals and building self-

esteem. Each student created a plan of action which outlined a game plan to accomplish their individual high school and career goals. The ALA course focuses on improving leadership skills, identifying important agricultural issues and communicating these important aspects to the school and community.

The National and California FFA Organization's offer FFA members a series of five leadership and personal growth conferences during high school. Throughout the 2014-2015 school year, the Tomales FFA has sent students to various California locations to participate in the Greenhand Leadership, Made-for-Excellence and Advanced Leadership Academy, Sacramento Leadership Experience and Washington DC Leadership Conferences.

"We are fortunate to have a strong support network with our school administration and community, especially the Tomales Ag



Boosters who have donated over \$1000 to help pay for student conferences and transportation fees," explains Cleo Hadid, an FFA officer, "without the support of parents, the Tomales High School administration and members of the community, we would not be able to provide students the opportunity to participate in these special events." The 12 members are looking forward to their next conference.



BODEGA BAY CRAB FEED

BY: JORDAN PIZANA

On Sunday, January 18th, 2015, the Bodega Bay Grange hosted their annual Crab Feed. Every year, numerous guests show up to feast on both hot and cold crab provided by

the venue and they even savor the moment by bringing their own butter and favorite wines. Guests often make this a tradition in which they attend the event with their loved ones and, as in many other years, there were people of all ages who attended.

This year, as in most, members of the FFA volunteered to help serve the crab and other foods to the guests. The eleven members adeptly served over 700 guests in a total of four different sets in 9 hours, including preparation and cleaning before and after each set of

guests. All of the money earned by the members will be used by the Tomales High School FFA so that all students in the FFA may benefit and continue to participate in future events throughout the region. The event raises over \$1000 each year for the chapter and is one of its biggest fundraisers.

Many of the FFA members had worked the event in the past, but each year a few new students join the ranks so that there is always some on the team that know the ropes at this fast paced community event. The chapter would like to thank the Bodega Bay Grange for allowing them to work the event for the past 7 years.



Hang Up On Hunger - Food Waste

By: MAJA COLLINS

In 2013, according to the USDA, California was the top state in agriculture production. As citizens well know, California is abundant in fruits and vegetables that feed hungry mouths around the nation. However, what may come as a shock is that one in every three of California's produce goes to waste. When State studies found that a horrific six million tons of American food is wasted every single year, most Americans couldn't wrap their head around the vastly large number. When put into context of filling the Staples Center in Los Angeles over thirty-five times, the message became very clear that food waste is a major problem in California.

Agriculture is focused on producing food for consumers, but when the food is wasted, food that could have fed thousands, the entire purpose of agricultural food production is defeated. California is a state with an abundance of food, which consumers take for granted and often purchase more food than needed or load their plates with more food than they can consume, it all ends in a large amount of food waste. According to a 2011 UN study conducted for the International Congress, on average, each individual in North America wastes between 200-250 pounds of food per year. If every individual made an effort to stop wasting food, we would save the six million tons of food wasted in America every year. Instead that food could be sent to the hungry and to the less fortunate. Food waste isn't just a problem for corporate chains and small restaurants because food waste represents a quarter of all waste tossed away by California households. A certain amount of waste is expected in any form of business but the magnitude of the waste in California at this day in age is unacceptable.



GARDENING TIPS

BY: SOPHIE VIGEANT



Get out your seed catalogs, ladies and gentlemen, it's time to sit back, sip some cocoa and plan for the spring time. Popular seed catalogs that you could be utilizing to design your garden include: *Baker Creek Heirloom Seed Co.*, *Fedco Seeds*, *Peaceful Valley Farm & Garden Supply* and *Johnny's Selected Seeds*. Fruit trees can be planted at this time of the year, as long as continuous care is given to them to avoid them dying due to frostbite. Make sure to cover your trees with a cloth barrier or bring them into the garage or shed when frost is imminent. As far as vegetable gardens go, garlic can be planted in pots (to be transplanted later). Besides these few plants that can be planted, the best action to take regarding your wintertime garden is to clear out all soil beds in preparation for the spring-time planting season. Make sure to add mulch to your beds so that it can start decomposing into your soil.

AG FACTS-N-FUNNIES

BY: MICHAEL PANTOJA

Which side of a turkey has the most feathers?
(The outside!)

Why is a tree like a big dog?
(They both have lot of bark!)

What do ducks watch on TV?
(Duckumentaries!)

What do you call a dog that is left handed?
(A south paw!)

Why did the turkey sit on the tomahawk?
(To hatchet!)

- The egg shell may have as many as 17,000 tiny pores over its surface. Through them, the egg can absorb flavors and odors. Storing them in their cartons helps keep them fresh!

- Eggs age more in one day at room temperature than in one week in the refrigerator.
- Occasionally, a hen will produce double-yolked eggs throughout her egg-laying career. It is rare, but not unusual, for a young hen to produce an egg with no yolk at all.

