



# The FFA Update

## North Coast Regional Meeting

### Special points of interest:

- North Coast Regional Meeting
- Easter "Sundae" Pie
- Dairy Health Records
- Sheep care
- April Calendar

On Friday March 22nd, seven of our THS FFA members made the four-hour trek to College of the Redwoods in Eureka for the North Coast Regional Meeting. Three of these members were on the trip to partake in Regional Speaking Contests. This means that they had moved on past the sectional level. Representing Tomales FFA in the Creed Speaking Contest were Emma Kuykendall and Maddie Soreng. Of those two, Emma placed third overall and will be moving on to the State

Finals! Terra Hargens participated in Prepared Public Speaking Contest, which is an essay presentation contest. Jack Strozzi and Giovanna Nave were two out of three Tomales FFA members receiving their State Degrees (The third was Danny Moretti, who was unable to attend the trip). Janelle Kehoe and Summer Cassel went for support and to see the placings for the many contests the Tomales FFA participated in.

On Saturday, the State Degree Luncheon was hosted

by the college. Over a hundred members from the North Coast Region received their state degrees in a formal ceremony conducted by the North Coast Region FFA Officer team and the State FFA Officers.

During the State Degree Lunch members from different chapters have the opportunity to mingle, and make new friends from other chapters. All the members from Tomales FFA enjoyed the trip, and encourage others to participate in contests in the future.

- 1 cup finely crushed chocolate wafers
- 1/2 cup finely chopped walnuts
- 1/4 cup butter, softened
- 1 cup heavy cream
- 2 table-spoons confectioners' sugar
- 1 quart vanilla ice cream, softened
- 1 (10 ounce) package frozen sweetened strawberries, thawed

## Easter "Sundae" Pie

By: Summer Cassel

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a medium bowl, mix together chocolate wafer crumbs, chopped walnuts, and softened butter until thoroughly combined. Press mixture firmly into bottom and sides of a 9-inch pie pan. Bake in preheated oven for 7 minutes. Refrigerate until well chilled.
3. In a medium bowl, whip together whipping cream and confectioners' sugar until soft peaks form. Spread half of ice cream into bottom of crust. Cover with strawberries, then cover strawberries with remaining ice cream. Spread whipped cream over ice cream. Freeze for 2 hours before serving. Allow to stand at room temperature for 10 minutes before slicing.

## Dairy Records: Are We Getting It Right? By: Giovanna Nave

**“Though improvements have been made, dairy cattle are still 300 times more likely to be flagged for a carcass residue than their beef feedlot counterparts.”**

For decades, the importance of “good” health records has been stressed. Yet, most dairies still lack the accurate and consistent records needed to avoid drug residues and evaluate the effectiveness of their health protocols. Incomplete records of extra-label drug use is the most commonly cited reason for a volatile residue at slaughter. Though improvements have been made, dairy cattle are still 300 times more likely to be flagged for a carcass residue than their feedlot counterparts. The main problem is health and treatment records aren't good enough.

Think about your reproduction records. Every time a cow is bred the date, sire, and in most cases, technician and breeding code are

recorded in a standard way either through DHIA or on-farm computer software. These quality records allow you to effectively manage individual cows and monitor the effectiveness of the reproductive program through conception and pregnancy rates. Think about your health records. Although the Pasteurized Milk Ordinance clearly states what constitutes complete treatment records, each dairy can record whatever information it wants in any way it likes. As a result, health records are often incomplete for proper drug residue avoidance and lack the accuracy and consistency needed to evaluate the outcomes of health management decisions. This isn't good enough.

Good health rec-

ords need to be functional in order to aid in residue avoidance and herd management. They must be quick and easy to keep and support individual cow management decisions. They must also be accurate and consistent to allow efficient summary and evaluation needed to make outcome based herd-health decisions. The third function, residue avoidance is a result of the others.



## Ag Facts & Funnies

By: Sara Souza

A group of college students visited a local farm. After the tour, one of the students said to the farmer, "Your methods are too old fashioned. I'd be surprised if this tree gave you more than twenty pounds of apples this year."

"I'd be surprised, too," said the farmer, "That is an orange tree."

## Proper Sheep Care

By: Courtney Nygard

Properly caring for your sheep is very important. To keep your sheep safe and healthy there are several things to do. First you need to have shelter for your sheep, such as a barn. However, to have a barn you need pasture to put it on with fences. This will allow your sheep to roam, graze, and be safe

from predators.

Second, you need to have the right feed for your sheep. Hay (alfalfa or oat hay), grain, water, and minerals are the food to keep you sheep growing and healthy. Another element to keep your sheep healthy is to vaccinate and worm them with the necessary shots like Safeguard (oral worming paste), tetanus, CD-

T, and Nasalgen.

The final thing you need to do is to shear your sheep. This is just like a haircut for human's. It keeps them looking and feeling good. With all of these suggestions you should be able to raise your own lambs and keep them safe and healthy.





# April 2013

Sun

Mon

Tue

Wed

Thu

Fri

Sat

	1	2	3	4	5	6
	SPRING BREAK			→		
7	8	9 <i>FFA Mtg 5th Period</i>	10	11	12 <i>Petting Zoo</i>	13
14	15	16	17	18 <i>State Speaking Finals</i>	19	20 <i>State Con- vention</i> →
21 <i>State Con- vention</i> →	22	23	24	25	26 <i>Bodega Bay Fish Fest</i> →	27
28 <i>Bodega Bay Fish Fest</i> →	29	30				