

# The FFA Update

## National FFA Week

By: Rio Pagliaro

National FFA Week was February 22 through 28 this year. In honor of that, the chapter had Ag related dress up days such as: Farmer Day, Camo Day, Red White & Blue Day, Hawaiian Cowboy Day and FFA Pride Day. Everyone in the school got to participate in dressing up and they held lunchtime activities like Chicken Bowling and Nylon Knockout. They ended the week with the 9th Annual FFA Rally where grades competed for a class pizza party. There was a Milk Chugging Contest, Watermelon Eating Contest and a relay race. The relay race included hay stacking, tractor racing and bobbing for apples. For the finale of the rally they held the Kiss a Pig Contest for the teachers. All week, they had jars out to put money in for the teacher they would like to see kiss the pig.

This year's winners were Ms. Webster and Mr. Jennings. Everyone posted pictures from the rally with #FFAWeek. Everyone had a fun time participating in National FFA Week and hopefully next year will be even better!



## Linus Blankets

By: Alejandra Flores

The Tomales FFA Chapter held its 5th Annual 'Linus Blankets' drive this past January. This event provides blankets for children in need. The chapter collected 2 yard pieces of fleece fabric, which was then made into blankets and given to those children in need through the Sonoma County Project Linus. FFA students are welcome to still bring in 2 yards of fleece fabric and in exchange they will get points for the chapter point system.



### March Calendar

- Steak Lunch 13
- Marin Ag Day 19
- Local Project Comp 26
- Reg. Speaking Contest 27
- State Degree Lunch 28
- Officer Apps Available 30
- FFA Meeting 31

## Gardening

By: Sophia Vigeant

With spring right around the corner, February is the time for pruning and planning ahead. Fun fact: apple tree branches and blackberry bushes, collected after a thorough spring pruning, can be fed to rabbits to help with the mammals' digestive systems. Make sure you have completed your catalog shopping and have the necessary tools in preparation for the planting season. Take advantage of the sun (when it shines) and get out of the house for some vitamin D. Mowing lawns, pulling weeds and replacing mulch are all outdoor activities that can help prepare your garden. Any lawn clippings can go into your compost! Lastly, begin planting "starters" in a greenhouse. Planting guides suggest starting sweet peas and peas, but waiting for most other plants until the weather warms up.



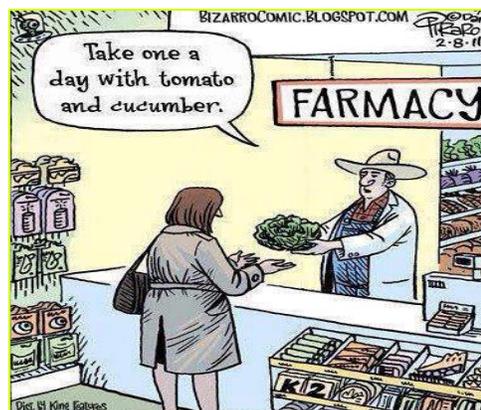
## Facts & Funnies

By: Michael Pantoja

- What do you call a cow that plays a musical instrument?  
(A Moo-sician!)
- What did the farmer call the cow that had no milk?  
(An udder failure!)
- What happens when a duck flies upside down?  
(It quacks up!)

### Facts:

Bananas are the number one fruit crop in the world  
More than 6000 different kinds of apples are grown in the world  
US Dairy farmers get less than \$1.32 per gallon of milk they produce



## Summer's Recipe of the Month: Chocolate Truffle Cookies

### Ingredients:

4 (1 ounce) squares unsweetened chocolate, chopped  
1 cup semisweet chocolate chips  
6 tablespoons butter  
3 eggs  
1 cup white sugar  
1 1/2 teaspoons vanilla extract  
1/2 cup all-purpose flour  
2 tablespoons unsweetened cocoa powder  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
1 cup semisweet chocolate chips



### Directions:

1. In the microwave or in a metal bowl over a pan of simmering water, melt unsweetened chocolate, 1 cup of the chocolate chips, and the butter stirring occasionally until smooth. Remove from heat and set aside to cool. In a large bowl, whip eggs and sugar until thick and pale, about 2 minutes. Stir in the vanilla and the chocolate mixture until well mixed. Combine the flour, cocoa, baking powder and salt; gradually stir into the chocolate mixture. Fold in remaining 1 cup chocolate chips. Cover dough and chill for at least an hour or overnight.
2. Preheat oven to 350 degrees F (175 degrees C). Roll chilled dough into 1 inch balls. Place on ungreased cookie sheets so they are 2 inches apart.
3. Bake for 9 to 11 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.