

The FFA Update

Volume 10 Issue 6

FFA Sweetheart Dance

By: Jeanette Furlong

On February 12th, the Tomales FFA Chapter held their third Annual FFA Sweetheart Dance! The tradition of the FFA Sweetheart and traditional white jacket first began in 1949. The FFA catalog that year had either white or light blue jackets available to order for a Sweetheart. The FFA Sweetheart was started because women were not permitted to participate in FFA until 1969. The Tomales FFA Chapter, has had numerous Sweethearts throughout the years, but recently they brought back the tradition in 2014. Julianna Bibee was the FFA Sweetheart that year. Unlike most other FFA Chapters, Tomales FFA also selects three princesses. This year Jeanette Furlong was named the Chapter Sweetheart, along with her princesses, Lauren Nunes, Ella Soreng and Haylee Furlong. They look forward to keeping the tradition alive and the chapter is excited for the year ahead with FFA Sweetheart Jeanette!



Sandy Bell was once a Tomales FFA Chapter Sweetheart!



2014: Julianna Bibee (Above Left)

2016: Jeanette Furlong (Below Left)



2015: Summer Cassel (Above Right)



Local Ag Business: Valley Ford Cheese Company By: Megan Marx

One of the most famous and successful cheese companies in Northern California is the Valley Ford Cheese Company. The family dairy farm which has been handed down for five generations, is what inspired Karen Moreda to make cheese. The company was founded in 2008, by Karen Bianchi-Moreda who decided to follow her dreams and create artisan cheese. After long months of research, which led her to her family roots in Northern Italy, Karen finally came up with the company's staple cheese "Estero Gold". The cheese was originally sold in the Valley Ford Market and quickly started being sold statewide due to its popularity. The "Estero Gold" is known for its rich and buttery flavor. Since the "Estero Gold" was first sold it has earned multiple awards all over California. The company also sells Highway One Cheese. Recently, the family purchased the building that contained the Valley Ford Wool Mill for a retail cheese store. In addition, the companies two cheeses are now being sold in select markets nationwide. A third cheese, a type of Gorgonzola, is in the final trial stages and should be released this year. The success of the Valley Ford Cheese Company is due to its dedication to make quality products.



Our officer team this summer with Karen Moreda and her son Joe.

Recipe Of The Month: Chocolate Heart Cookies By: Kiara Bush

The pink hearts are made from a sugar-cookie dough; the chocolate hearts are a little denser. These charming sandwich cookies contain a filling that will remind you of an Oreo. It's creamy, but granulated sugar gives it a tender crunch.

- PREP: 1 HOUR
- TOTAL TIME: 3 HOURS
- YIELD: MAKES 48 (SEVENTEEN 1-INCH SANDWICH COOKIES, SEVENTEEN 1 1/2-INCH SANDWICH COOKIES, AND FOURTEEN 2-INCH SANDWICH COOKIES)

INGREDIENTS

- 1 1/4 cups all-purpose flour (spooned and leveled), plus more for parchment
- 3/4 cup unsweetened cocoa powder (spooned and leveled)
- 1/2 teaspoon baking soda
- 1/4 teaspoon coarse salt
- 5 tablespoons unsalted butter, melted
- 2/3 cup packed light-brown sugar
- 1 large egg

DIRECTIONS

1. Whisk together flour, cocoa powder, baking soda, and salt. Stir together butter, sugar, and egg. Add flour mixture to butter mixture, and stir to combine. Knead until a dough forms. Divide dough in half; roll out each half between 2 sheets of lightly floured parchment to 1/8-inch thick. Transfer to baking sheets, and refrigerate until firm, about 30 minutes.
2. Preheat oven to 350 degrees with racks in upper and lower thirds. Cut out 1-, 1 1/2-, and 2-inch heart shapes, making sure you have even numbers in each size for a total of thirty-four 1-inch, thirty-four 1 1/2-inch, and twenty-eight 2-inch cookies, rerolling scraps once. Place cookies 1 inch apart on



parchment-lined baking sheets, and freeze until very firm, about 15 minutes.

3. Bake until firm and fragrant, about 8 minutes for 1-inch cookies, 10 minutes for 1 1/2-inch cookies, and 12 minutes for 2-inch cookies, rotating halfway through. Let cookies cool completely on baking sheets set on wire racks. Spread or pipe (using a pastry bag and a small plain tip), filling onto bottom side of half the cookies, and sandwich with remaining cookies, pressing gently. Cookies can be stored in an airtight container at room temperature up to 1 week.



How to Raise Chicks

By: Keziah Kirkpatrick

When considering raising chickens from chicks, there are some important things to take care of before getting them. Baby chicks will need to be kept in a safe closed environment where they can be easily watched. The container should be lined with wood chips or hay, so that the container can be cleaned. Be sure to clean the space that your chicks occupy on a regular basis to avoid sickness. They will also need to be kept under a heat lamp for about 8 weeks, or until they are fully feathered. After that time, they should be ready to be into a pen or coop. Be careful to keep them away from any older chickens that you may have, as the older chickens will attack and try to hurt, or even kill, the newer chickens. Make sure that the pen or coop that you have is big enough to fit all of your chickens, which is about 1 square foot or more per full grown chicken. If a chick gets sick, it is best to consult a veterinarian. If that is not an available option, keep the sick chick away from the healthy ones and monitor how the sick one(s) are feeding and drinking water. Feed is another important aspect to consider when buying chicks. For the first few weeks, they should be given only crumbled chicken feed or small grains. After they are put into the coop, it should be fine to give them pellet feed and larger food scraps. Also, always make sure that they have plenty of water. These are some of the best ways to keep your new chicks happy and healthy.

Life's A Garden Dig It!

By: Maja Collins

When the cold weather and the rains start to become a regular view outside your window and you begin to spend your evenings by the warm comforts of the fireplace, you know that winter has finally arrived. By early March you should be cleaning out your planters and starting to plan what you want to grow this spring. Seed potatoes are available at most garden stores and should be planted soon. Fruit trees area also available at this time and can be planted in warmer areas.

The family recipes begin to appear on the table and new veggies start to be mixed in the dishes on the dinner table. For these upcoming months, the veggies that are in season are apples, beets, bok choy, broccoli, brussel sprouts, cabbage, carrots, cauliflower, celery, collard greens, fennel, grapefruit, kale, leeks, lemons, mushrooms, mustard greens, onions, oranges, pears, persimmons, pomegranates, potatoes, radish's, spinach, sweet potatoes, Swiss chard, tangerines, turnips, and winter squash. From your favorite comfort food to your favorite family dish, this season has a huge variety to choose from. So get into the kitchen and try something new with one of these great vegetables!"



Ag Facts n' Funnies

By: Cleo Hadid

Today's farmers produce 262 percent more food with 2 percent fewer inputs (labor, seeds, feed, fertilizer, etc.), compared with 1950.

A mature turkey has more than 3500 feathers.

Pumpkins were once recommended for removing freckles and curing snake bites.

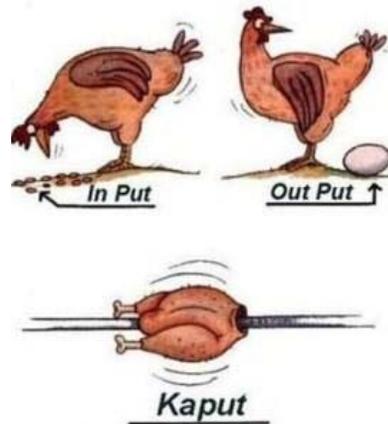
Bananas are the number 1 fruit crop in the world.

Fresh apples will float because 25 percent of their volume is air.

What do farmers use to make crop circles?
A Protractor

Who tells chicken jokes?
Comedians

Chicken Lifestyle



March 2016

Sun Mon Tue Wed Thu Fri Sat

		1 FFA Meeting 3rd Period	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16th Stream Resto- ration Project	17th Marin Ag Day	18	19
20	21st FFA Officer Apps Available	22	23	24th Project Comp.	25	26
27	28	29 Spring	30	31 Break		

