

# FFA Update

## FFA Student of the Month — Andy Azevedo

By: Clara Wright

Do you  
want your  
business to  
be featured  
in our FFA  
Update?

Please contact:

Jeanette Furlong

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The FFA outstanding student of the month for September is freshman Andy Azevedo. He became a FFA member because he thought that it provided a great background to have as part of your life. He also was raised in an agricultural family, so he wanted to keep the tradition going. This year, for his SAE project, Andy has market lambs that he has been raising for the last 6-7 years. His family previously raised dairy cows, but switched to beef cows. When asked who had the most impact on him, he said, "My grandpa was the one who owned our dairy,

and he's the one who introduced me to our agricultural lifestyle." Andy looks forward to learning even more about agricultural life style this school year, along with playing on the football team. Andy looks forward to learning even more about agricultural life style this school year, along with playing on the football team.



Andy Azevedo at the 2014-2015 Sonoma County Fair

**Fun an exciting  
News!**

**Tomales Friends of  
Ag Dinner**

**November 14th. For  
tickets**

**contact: 878-2286  
ext.271**

## What is your Chapter up to?

By: Michael Pantoja

A new school year means another year sprinkled with amazing FFA trips! Starting off, we had the Annual Greenhand Conference in which freshmen go and begin their process in gaining leadership abilities. The event was all day on September 24th and it was held at Penngrove Elementary School. Six Green-

hands attend the event this year. The attendees were, Haylee Furlong, Mandy Strode, Ally Stump, Alegra Grace, Andy Azevedo, and Meghan Marx. In addition, the FFA Officers had their Annual COLC trip! Their departure was September 24th and they arrived that evening in Eureka! The officers were Madi Soreng,

Ella Soreng, Lauren Nunes, Nomar Isais, Jeanette Furlong, Nadia Soto and Abby Spalleta. At the conference they gained leadership abilities and attended workshops put on by the State and Regional Officers. They returned home on September 26th.

## Ag “under the sea” Aquaculture

By: Meghan Marx

What exactly is happening off the beautiful northern California coast? Aquaculture is...but what exactly is aquaculture? Aquaculture, also known as aqua-farming, is an efficient and sustainable way of meeting our growing demand for seafood and sea plants. Fish are raised in tanks or ocean enclosures. It requires fewer resources to raise a pound of fish than it does for pork and poultry. Aquaculture

isn't just about food; farmers also provide fish and other aquatic products to be used for nutritional and biomedical therapies. UC Davis recently added a new faculty member that is known for his work helping find solutions to a serious disease that greatly impacted Costa Rica's fish export in 2002. Dr. Esteban Soto from Costa Rica will be working with wild fish industries directly to help improve and

develop responsible and environmentally friendly practices to protect our local wildlife. That's what's happening off the beautiful northern California coast.



## Jeanette's Recipe of the Month

By: Jeanette Furlong

### Dough Recipe:

2 1/2 cups all-purpose flour  
4 teaspoons sugar  
1/4 teaspoon fine salt  
14 tablespoons cold butter, diced  
1 large egg, lightly beaten with 2  
tablespoons cold water

### Filling Recipe:

2 tablespoons freshly squeezed  
lemon juice  
3 pounds baking apples like Golden  
Delicious, Cortland, or Mutsu  
2/3 cup sugar, plus more for sprinkling  
on the pie  
1/4 cup unsalted butter  
1/4 teaspoon ground cinnamon  
Generous pinch of ground nutmeg  
1 large egg, lightly beaten

### Directions

To make the dough by hand. In a medium bowl, whisk together the flour, sugar, and salt. Using your fingers, work the butter into the dry ingredients until it resembles yellow corn meal mixed with bean sized bits of butter. (If the flour/butter mixture gets warm, refrigerate it for 10 minutes before proceeding.) Add the egg and stir the dough together with a fork or by hand in the bowl. If the dough is dry, sprinkle up to a tablespoon more of cold water over the mixture.

To make the dough in a food processor. With the machine fitted with the metal blade, pulse the flour, sugar, and salt until combined. Add the butter and pulse until it resembles yellow corn meal mixed with bean size bits of butter, about 10 times. Add the egg and pulse 1 to 2 times; don't let the dough form into a ball in the machine. (If the dough is very dry

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add up to a tablespoon more of cold water.) Remove the bowl from the machine, remove the blade, and bring the dough together by hand.

Form the dough into a disk, wrap in plastic wrap and refrigerate until thoroughly chilled, at least 1 hour.

Make the filling. Put the lemon juice in a medium bowl. Peel, halve, and core the apples. Cut each half into 4 wedges. Toss the apple with the

## Jeanette's recipe of the month cont....

lemon juice. Add the sugar and toss to combine evenly.

In a large skillet, melt the butter over medium-high heat. Add the apples, and cook, stirring, until the sugar dissolves and the mixture begins to simmer, about 2 minutes. Cover, reduce heat to medium-low, and cook until the apples soften and release most of their juices, about 7 minutes.

Strain the apples in a colander over a medium bowl to catch all the juice. Shake the colander to get

as much liquid as possible. Return the juices to the skillet, and simmer over medium heat until thickened and lightly caramelized, about 10 minutes.

In a medium bowl, toss the apples with the reduced juice and spices. Set aside to cool completely. (This filling can be made up to 2 days ahead and refrigerated or frozen for up to 6 months.)

Cut the dough in half. On a lightly floured surface, roll each half of dough into a disc about 11 to 12

Refrigerate for at least 15 minutes. Bake the pie on a baking sheet until the crust is golden, about 50 minutes. Cool on a rack before serving. The pie keeps well at room temperature (covered) for 24 hours, or refrigerated for up to 4 days.

## Update on the Valley Fire

By: Sammy Strode

This year at COLC, our chapter Reporter Jeanette Furlong, and our chapter Secretary Lauren Nunes met the Middletown FFA Chapter President and Vice President during a leadership activity. "I had no idea that they were from Middletown until I asked why they were not wearing their FFA jackets", says Jeanette Furlong. Jeanette was not only speaking to the Chapter President from Middletown, but the 2015-2016 CHSRA Gracie Pachie! Jeanette and Lauren both say

that it was a pleasure to speak with them, and they look forward to seeing them at other conferences.

**This year at the North Coast Region COLC, many of the chapters brought clothes, non-perishables, and gift cards to donate!**

## Ag Facts and Funnies

By: Cleo Hadid

The banana plant is actually an herb rather than a tree!

Americans eat approximately 900% more broccoli than we did 20 years ago!

The heaviest turkey ever raised weighed 86 pounds!

Q: Why did the scarecrow win a Nobel Prize?

A: Because he was out standing in his field

Q: Why can't the bankrupt cowboy complain?

A: He has got no beef



## BE FEATURED IN OUR AG UPDATE!

We're on the Web!  
[www.tomalesffa.com](http://www.tomalesffa.com)



This year Tomales FFA is focusing on reaching out to our local businesses and we are really focusing on communication! We currently have a website and a Facebook page! We will now be offering spaces on the back of each months newsletter for you to advertise your business! Not only that, but we also will be offering free spaces to place want ads! If you have any further questions, place a want ad or want your business to be featured in our newsletter, please contact Jeanette Furlong at [jeanette.furlong2013@gmail.com](mailto:jeanette.furlong2013@gmail.com)!

## FFA Want Ads & Classifieds

**Wanted:** Old Tomales FFA Trophies & Plaques for our trophy case. We are also looking for a FFA Sweetheart Jacket and an FFA Jacket form the 1930's to display. Please contact Mr. Costanzo at 707-878-2286 ext. 271 or email him at [bill.costanzo@shorelineunified.org](mailto:bill.costanzo@shorelineunified.org)

**Wanted:** If you were a past Honorary Chapter Farmer from before 2006 could you please contact Mr. Costanzo at 707-878-2286 or email him at [bill.costanzo@shorelineunified.org](mailto:bill.costanzo@shorelineunified.org). We are collecting FFA history for our chapter.