



The FFA Update

Volume 10 Issue 1



Say Hello To Your 2015-16 Officer Team!

“We are all very excited about the upcoming year”, says Nomar Isais; Tomales FFA treasurer. These seven young people have endured interviews, applications and a vote. Stationed at the rising sun, your President Madi Soreng! Stationed at the plow, Vice President Ella Soreng. Stationed at the ear of corn, Secretary Lauren Nunes. Stationed at the emblem of Washington, Treasurer Nomar Isais. The Reporter, stationed by the flag, Jeanette Furlong. Stationed by the door, Sentinel Nadia Soto. Last stationed by the scroll, your Historian Abby Spaletta!

Earlier this month your officer team took a trip to a beautiful house in Inverness and spent four days full of leadership activities, team building challenges and industry



tours! They started our week off at McClelland’s dairy where the wonderful Jana McClelland gave them a

tour of the dairy! Then they traveled to the Bianchi Dairy in Valley Ford, where they were given a full tour of the award winning Valley Ford Cheese Company run by Karen Bianchi and her son Joe. They learned about how different types of cheese were



made and how the different cheeses need to be aged for longer or shorter periods of times, to get the best flavor. On Wednesday they went to Hog Island Oyster Company, (reporter Jeanette Furlong’s personal favorite), where they learned how time consuming it is to grow oysters. The best part of the tour was when they got to eat raw oysters! To end the week, they went to Balletto Winery in Sebastopol and were given a full tour of the winery. They were able to see how they grow their grapes, where they store their wine and how wine is produced. Overall, the week was amazing and they are all very excited for a year full of fun activities!

Marin County Fair “On With The Show”

This year at the Marin County Fair Hailee Hankins, Cody Strode, Jeanette Furlong, Rio Pagliaro and Nomar Isais all brought their market hogs to show and sell. All of the students were outstanding! Tomales’ own Sammy Strode won Supreme Champion and Cody Strode took home Reserve Champion market hog this year, a huge accomplishment showing that all of their hard work paid off. The top three placed in showmanship were, Sammy Strode 1st, Hailee Hankins 2nd, and Jeanette Furlong 3rd. Nomar Isais also did well with his pig the “Craiglist Killer”. Congratulations to all!



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Sonoma County Fair “Down on the Farm”



This year at the Sonoma County Fair Tomales High School FFA livestock exhibitors were more than successful. During week one of the fair, Katie Arndt brought her market goats and Michael Edwards exhibited his market lambs. Mr. Costanzo says, “It was magical to watch these two kids that I have had the pleasure of teaching all four years of their high school career show their animals for the

last time.” In the second week of the fair Rio Pagliaro and Lauren Nunes exhibited their market hogs. Lauren placed second in both of her classes!

Rio also brought her string of breeding Southdown's and received Supreme Young Flock for the third year in a row! Lane Norman exhibited his market steer and also received second in his class. Cody Strode (now graduated),

was our poultry participant in the fair, as he showed one of his very own chickens the third week! Needless to say Tomales FFA has some very talented progressive agriculturists on their hands!



Sonoma - Marin Fair “Only At The Fair”

This year at the Sonoma - Marin Fair, the chapters only exhibitor Lane Norman did an excellent job with his market steer and with representing Tomales FFA in the best way possible! Jeanette Furlong did not exhibit any animals, but she did help clerk the sheep shows on Saturday for both breed-

ing and market. This was the first time in over 10 years that the chapter has not had anyone exhibit dairy cattle at the fair. Hopefully next year the chapter will have more members attend the Sonoma Marin Fair in Petaluma.



A Note From Mr. Costanzo...



This has been an exciting past few months at the Ag Department. We received a \$50,000 Perkins Federal Grant for shop equipment and we found out that the North Coast Career Pathway Grant was approved by the state. The \$4.6 million grant was awarded to only 13 FFA programs in the North Coast Region. Tomales will receive

approximately \$200,000 over 4 years from the grant. The money will be used to purchase a new van for the FFA, pay for 3 new Ag Science classes, pay for FFA leadership conferences and teacher training in the new curriculum that is based on the NGSS (Next Generation Science Standards). This year I am starting one of the new courses, which

is Ag Soil Chemistry. This is the first science course at Tomales based on the NGSS and is a very project based class. Also thanks to Mrs. Marx we now have a UC approved Ag Mechanics class for students going to college. I am looking forward to a great year! Remember to, “Believe in the blue, trust in the gold!”



California State Fair “The Best Will Be Back”

This summer Tomales FFA member Rio Pagliaro attended the California State Fair. Not only is this the biggest fair in California, it is also the

most competitive. The best of the best in livestock can be found here and Rio is one of them. With her breeding string of Southdown's, (sheep), Rio

was able to win some very prestigious awards. These include; Supreme Champion Ewe, Champion Southdown Ewe, Champion Southdown Buck and Reserve Champion Southdown Buck. Tomales FFA was very proud to have had such strong representation at our state fair! Congratulations Rio!



Rio Pagliaro with her Supreme Champion Ewe.



Jeanette's Recipe of the month: Cheesecake Brownies

Ingredients:

- One 8 ounce package of cream cheese (softened)
- 1/4 cup of white sugar
- 1 egg
- 1 cup of semi sweet chocolate chips
- 1/4 cup of butter
- 1 cup of semi sweet chocolate chips
- 1/2 cup of white sugar
- 2 eggs
- 2/3 cup of all purpose flour
- 1/2 teaspoon of baking powder
- 1/4 teaspoon of salt



Directions:

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch square baking pan.
- Combine cream cheese with 1/4 cup sugar and 1 egg in a mixing bowl; beat until smooth. Stir 1 cup chocolate chips into the cream cheese mixture. Set aside.
- Fill a saucepan with water and bring to a boil. Turn the heat off, and set a heatproof mixing bowl over the water. In the mixing bowl, combine butter with the remaining cup of chocolate chips; stir until just melted and blended together. Stir in the remaining 1/2 cup sugar and 2 eggs, then sift together flour, baking powder, and salt; stir into chocolate until evenly blended.
- Pour half of the batter into the prepared baking pan. Spread the cream cheese mixture over the chocolate layer. Top with remaining chocolate mixture (this doesn't need to completely cover the cream cheese layer). Using a knife, swirl the top chocolate layer into the cream cheese to make a marble pattern.
- Bake in preheated oven at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until top is crinkled and edges pull away from sides of the pan. Cool thoroughly. Cut into 12 to 16 squares. Store in the refrigerator

September FFA Activities:

8th Ticket Sales for Pancake Breakfast Start, 24th Greenhand Conference, 25th & 26th COLC