



# The FFA Update



T O M A L E S F F A

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## FRIENDS OF AG DINNER

The 14th Annual Tomales Friends of Agriculture Dinner was very successful this year. On Saturday, November 10th, the FFA officers and students worked hard to make this year's dinner memorable for the over 230 guests who attended. The event raised over \$14,800, so it seems like the FFA members did their jobs.

This fundraiser included an amazing dinner, a raffle, silent and live auction, and a dessert

auction served by the officers. The FFA Officer Team were the "runners" in the auctions. They had to bring the buyers their items that they purchased. The dinner included steak, risotto with mushrooms, salad, rolls, dessert, and an open bar, that, to the dismay of many people was closed during the live auction in the hopes that it would encourage people to participate in the auctions.

Some of the live auction items included:

intricate metal work and glass tables made by the shop class, huge barrel BBQ's, gift baskets and gift certificates. Also, the officer team and other donors gave cakes and other deserts to be auctioned off. The dinner ran smoothly and it will be able to serve its purpose of supporting the THS FFA Chapter during the remaining school year with funds for conferences, scholarships and awards.

## REGULAR POTATOES NOT YOUR THING? TRY SWEET POTATO FRIES!

### Ingredients:

- 3 large sweet potatoes  
(cut into wedges)
- 1/2 cup zesty Italian Dressing
- 1/4 cup Parmesan Cheese
- 1 teaspoon garlic powder
- 1 tablespoon Parmesan Cheese

1. Preheat the oven to 375 degrees F and spray a baking sheet with cooking spray.
2. Mix sweet potato wedges, Italian dressing, 1/4 cup Parmesan cheese, and garlic powder together in a bowl until sweet potatoes are evenly coated. Season with black pepper.
3. Arrange potato wedges on the prepared baking sheet.
4. Bake for 15 to 20 minutes, then flip potatoes over; continue baking until easily pierced with a fork (15 to 20 minutes more)
5. Sprinkle sweet potato fries with the remaining 1 tablespoon Parmesan cheese to serve.

# January 2012

| Sun                           | Mon                                      | Tue               | Wed                           | Thu | Fri                         | Sat |
|-------------------------------|--|-------------------|-------------------------------|-----|-----------------------------|-----|
|                               |  | 1<br>SLE Apps Due | 2<br>X-mas Break              | 3   | 4                           | 5   |
|                               |  |                   | →                             |     |                             |     |
| 6                             | 7  | 8                 | 9                             | 10  | 11<br>MFE/ALA<br>Sacramento | 12  |
|                               |  |                   |                               |     | →                           |     |
| 13                            | 14                                       | 15<br>FFA Meeting | 16<br>Linus Blankets<br>start | 17  | 18                          | 19  |
| 20<br>Bodega Bay<br>Crab Feed | 21                                       | 22                | 23                            | 24  | 25                          | 26  |
| 27                            | 28<br>NC Proficiency<br>Scoring<br>Ukiah | 29                | 30                            | 31  |                             |     |

## WINTER FEEDING STRATEGIES

By: Giovanna Nave

The historic drought of 2012 will impact the cattle industry for years to come. With a record low inventory in more than 50 years, a majority of U.S. ranchers in the Midwest were forced to decrease the size of their herds because of the dwindling feed resources. Going into winter with short harvested-forage supplies and staring at hay and feed prices that are at least double what they were last year is not the best idea.

Forage conditions across the Midwest were described as horrible this summer, with end-of-July USDA report showing pastures rated "poor" and "very poor" in 82-98% of many states. Better news is that cattle prices have rallied this fall. These anticipated better days are based on continued reductions in per capita beef supplies which will mean higher retail beef prices, on an expected return to more normal crops and on record-high calf prices

and profits in late 2013 and beyond.

You will have a challenge by keeping your herd without giving up the quantity and the health of the herd in such challenging feeding times. Cooperative extension beef specialists suggest evaluating the following tips to keep in mind while evaluating your operation this year:

**Early weaning**-Removing the calf usually means a dry cow will consume 25 percent less dry matter than a cow nursing a calf. Purdue data suggests you can expect a 30 percent conservation of pasture resources when calves are weaned early with little to no decrease in weights at sale time.

**Cull cows**-Now is not the time for freeloaders. Cull and market cows that have lost their calves, are open, are unsound or are generally poor performers. Pregnancy-check cows to minimize the drain of open cows on your feed resources.

**Use alternative feeds**-Crop residues such as wheat straw and corn stover will require supplementation. Distillers' grains may be an affordable option for some producers. Low quality forages can also be treated with anhydrous ammonia to increase the protein content, improve forage digestibility, increase forage intake and improve cow performance.

These are just a few suggestions that can be used to help keep the cost of winter feed bills in check this year with your budget.



## HOW WELL DO YOU KNOW THE FFA?

By: Christa Nygard

What is FFA? Well, the National FFA Organization is the largest student-run organization in the country. It prepares students with an interest in science, business, and technology for college and any future careers. The organization was formerly known as Future Farmers of America., but now the letters are simply the name.

Today the FFA is a widespread and diverse organization serving a half a million students annually. While the



FFA certainly still serves students with an interest in farming, it is also provides opportunities in medicine, agricultural research, technology, the environment, business, communications, and leadership. FFA members are on the forefront of advances in science, have opportunities to grow through leadership, and can become excellent in public speaking and career-related skills through activities available throughout the year. Members also have the opportunities to travel, make money, and meet new people through annual contests, conferences, and conventions.

For all those FFA members who forgot why they joined in the first place, just remember these twelve little words: Learning to Do,

Doing to Learn, Earning to Live, Living to Serve and we all shall strive in anything we put our mind to.

FFA member Christa Nygard states, "For the past four years I have been in FFA, the organization has taught me so much. For example, I am not as afraid to speak in front of a classroom full of my peers as I was starting out freshman year. I have also met new people and gotten to know them through the FFA." So for those people who are trying to find their place in high school, FFA is for everyone.