

# The FFA Update

## Special points of interest:

- NPO Web Portal
- Canned Food Drive
- A Halloween treat for all!
- Friends of Ag Benefit Dinner
- Facts and Funnies
- Organic versus Free Range Chicken
- New FFA Mascot
- November Calendar

## Market America NPO Web Portal

By: Summer Cassel

Tomales FFA Chapter has recently set up our very own Market America NPO Web portal through [www.shop.com](http://www.shop.com). What does this mean? It means that whenever our supporters shop through our portal on [www.shop.com](http://www.shop.com) the chapter can earn at least 2% cash back on all your purchases! This will generate monthly and weekly royalties for the chapter. You can also earn cash back rewards on your purchases.

*To support the chapter, visit the web portal at [www.shop.com/tomalesffa](http://www.shop.com/tomalesffa)*

## 7th Annual Canned Food Drive

By: Summer Cassel

This year the Tomales FFA held its 7th Annual Canned Food Drive from October 8th thru October 19th. Students in Ms. Righetti's science and math classes also helped out by collecting food for the annual FFA event. This year the chapter was able to bring in over 350 cans and packages of food for people in need. The cans were delivered to the Petaluma Kitchen for the less fortunate in our community. The workers at the kitchen were very excited to see the huge amount of food that the chapter was able to raise. FFA President Janelle Kehoe said "It really made me feel good bringing in that much food for local families in need," after she delivered the cans.

## A sweet treat that'll drive kids "batty"

- One (18.25 oz.) package chocolate cake mix
- One (16 oz) container chocolate frosting
- One (11.5 oz) package fudge stripe cookies
- One (6 oz. bag) milk chocolate kisses unwrapped
- One tablespoon red gel icing

### Directions:

1. Prepare the cake mix according to package directions for *cupcakes*. Cool. Frost cupcakes with chocolate frosting.
2. Break the cookies in half lengthwise, and press the two halves into the top of each cupcake to look like wings. Place a chocolate kiss in front of each cupcake with the point facing forward for the body. Make two beady eyes with the red gel icing towards the point of the kiss.
3. Enjoy your spooky creation!





## Upcoming Friends of Ag Booster Dinner

By: Christa Nygard

The 14th Annual Friends of Ag Booster Dinner is fast approaching! The dinner is to be held on Saturday, November 10th at the Holy Ghost Hall in Petaluma. Starting at 6 p.m. an assortment of food will be served to the guests by the 2012-2013 Tomales FFA Officer Team. Afterwards, desserts made by the officers and FFA members will be available in the auction. Along with the live and dessert auction, there will also be a silent auction.

This event raises money for the Tomales FFA Chapter to support attendance at leadership conferences, the new school

farm project, scholarships for seniors and classroom supplies. The money also helps to get the members more involved in FFA and their chapter by paying for Green-hand week activities, FFA week activities and Officer Retreats. Last year's event helped the program purchase a computerized plasma cutter for the Ag Shop classes.

Everyone is welcome whether you are a parent, alumni or supporter of agriculture! If you are interested in joining in the fun, please contact Mr. Costanzo by calling him at: 707-878-2286 or emailing him at: [bill.costanzo@shorelineunified.org](mailto:bill.costanzo@shorelineunified.org)

They hope to see you there for a night under the "Harvest Moon"!



## Agriculture Facts and Funnies

By: Sara Souza



- Did you know...A cow's heart beats between 60 and 70 beats per minute?
- The temperature of milk when it leaves the cow is 101 degrees Fahrenheit. The milk is then quickly stored at a mere 40 degrees Fahrenheit.

Q: What do you call a cow that doesn't give milk?

A: A milk dud!

Knock, Knock.

Who's there?

Cows go.

Cows go who?

No, silly, Cows go MOO!



## Organic Versus Free-Range Chicken

By: Giovanna Nave



Consumers are often confused by terms they read and hear in the media regarding agriculture products. Two differences commonly confused by consumers are free-range and cage-free. The definition of "free-range" means allowing the chickens to be truly free to walk where ever they desire. On the other hand "Cage-free" means chickens which were raised for meat, were not kept in cages within a warehouse. Chickens are allowed to be outside on concrete for a short period of time each day and still be labeled "cage free", but not "free range" in the grocery store. "Natural" and "Organic" are two other terms often confused by the consumer. "Organic" refers to a set of growing and raising standards regulated by the government, focusing heavily on the avoidance of synthetic chemicals and food sources for animals, and mandating a certain amount of outdoor access. "Natural" on the other hand means that the producer only uses natural-occurring products in the care of their livestock or poultry.

The U.S. Department of Agriculture has determined a set of standards that organically

produced food products must meet. These standards are a requirement that organic foods avoid synthetic chemicals, and do not use fertilizers, hormones or antibiotics in production. Foods that are "100 percent organic" must meet all government standards, while products with at least 70 percent organic content may assert on their label that they are "made with organic ingredients."

The USDA requires that the producers of "free-range" chicken, "demonstrate that the poultry has been allowed access to the outside" during the raising of the chickens. However, free-range regulations do not enumerate a given amount of daily time during which the chickens must be "allowed access" to the outdoors, or the size of the outdoor space they may roam. This makes the term "free-range" inherently ambiguous without a more substantive description of the conditions in which chickens were raised. Under the regulatory language, all organic chickens are raised under generic free-range conditions. However, free-range chicken does not necessarily qualify as an organic food product.

The USDA notes that terms such as "organic" and "free-range" address only the production process of a food, and not its final quality or nutritional value. In general, organic foods have been found to have, at most, only extremely small nutritional differences from conventionally raised foods. Research in this area is ongoing, according to the USDA. Scientific research of taste preferences between organic and free-range chicken varieties remains extremely limited.



*Above: Free range chickens roaming pastures on a farm. Some people say that free-range chickens taste better due to having less stressful lives. However, this is not supported by scientific research.*

## Lets give a "hoot" for the Official FFA Mascot!

By: Summer Cassel



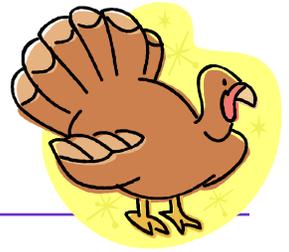
For the first time ever the FFA has its very own official mascot, "Flyte" the FFA Owl! Flyte will start his mascot career by making many appearances at National FFA events. His first stop was to help start off the 2012 National FFA Convention and Expo in Indianapolis. He then continued on his "flight" by

visiting other places such as: Bankers Life Fieldhouse, the Indiana Convention Center, Lucas Oil Stadium, the Indiana State Fairgrounds and other exciting places all over the city.

Flyte was created as a leader for the National FFA and a spokesperson for the

organization. He is helping develop knowledge about the FFA in students and others throughout the country. To learn more about Flyte, and see some of his appearances you can go to his website, [WWW.FFA.org/flyte](http://WWW.FFA.org/flyte). He's also on twitter, @FlyteTheOwl.

# November 2012



Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7 O/C Contest SR Fair- grounds 9:30 am	8	9	10 Friends of Ag Dinner 6pm
11	12 Poinsettia Sale Ends	13	14	15	16	17
18	19	20	21	22 Thanksgiving Holiday Break →	23	24
25	26 Poinsettias Delivered	27	28	29 Sonoma FFA Section Fun Night	30	

Check out the FFA at:  
[www.tomalesffa.org](http://www.tomalesffa.org)  
[www.calaged.org](http://www.calaged.org)  
[www.ffa.org](http://www.ffa.org)  
 and on Facebook, Twitter and  
 Pintrest

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