

The Michigan FFA **Creed**



Winter 2013

**2013:
Year of the
Farmer**



Michigan FFA Association

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L to R: Alan Green, State President; Abigail Schreur, Region I State Vice President; Chris Presley, Region II State Vice President; Sarah Crosby, State Vice President; Richard Southward, Region V State Vice President; Laryssa Bates, State Sentinel; Nathan Frahm, State Reporter; Alyssa Tyrrell, Region III State Vice President; Nick Webster, Region IV State Vice President; Devin Irion, State Treasurer; Dani Heisler, State Secretary; Amber Eagling, Region VI State Vice President

State Officer Excursions

By: Richard Southwa

Summer is a time for finding a job, visiting the beach or taking a vacation. The state officer team had a pretty similar experience while learning new things, meeting new people and exploring new places.

One of the first events we participated in was the National Leadership Conference for State Officers. During the week we were able to build mission and vision statements as a team. After developing our new-found skills, we were ready to show off some of the things that we had learned by hosting the State Leadership Conference for Chapter Officers. Two days prior to SLCCO we were assisted

for their role in communicating with those both within and without the FFA.

Our last major event this summer was a business and industry blitz co-sponsored by Michigan Farm Bureau (MFB) and Michigan Potato Industry Commission. We had the privilege to be accompanied by Mr. Jason Jaekel, manager of the Young Farmer Department at MFB and Mike Wenkel, executive director of the Michigan Potato Industry Commission. Michigan is the second most agriculturally diverse state behind California. These visits helped illustrate how diverse we truly are. We visited Advanced Farm Equipment in



by past state officer, Haley Schulz in order to develop the most effective workshops for members. This year we focused more on the technical side of FFA including: filling out applications, using AET, and developing your SAE. Our goal was to help chapter officers realize their capacity for leadership and to help lessen the load on their advisors. During mid-July Alan and Sarah had the opportunity to attend the State Presidents Conference in Washington D.C. Both were challenged to "Suit Up"

Vestaburg, Black Star Farms in Suttons Bay, Gratiot County Farm Bureau, Kitchen Farms, Michigan Farm Bureau, Pioneer Hi-Bred Research Center, Shooks Farm, Sklarczyk Seed Farm, and Sietsema Farms Feeds.

This summer was an exciting and memorable way to begin our year of service with the Michigan FFA. We are excited about what lies ahead as we travel throughout Michigan and meet new people.

Sticky Hands

One of the most important aspects of FFA is "Doing to Learn." Many members love the idea of hands-on learning and everything that "Doing to Learn" encompasses. One chapter here in Michigan has taken true to that line in the motto, even if their hands-on experience is a little sticky.

In 2005, the Alcona FFA started a maple syrup operation. It all started when they collected sap and made 12 gallons of maple syrup as a simple class project. Those 12 gallons sparked a two year long effort to obtain their very own maple syrup processing plant. The Alcona FFA Sugar Shack was dedicated in 2007. The original log cabin was donated to Alcona Community Schools in the late part of 1990. During the '90s, the log cabin was used for several community events. The chapter started renovation of the cabin in the fall of 2005 when they replaced the roof, added trim and built an 856 square foot addition. The renovation took \$42,000 and was paid for by grants. To complete the building, numerous hours of labor and planning were donated by community

volunteers – the first gallon of syrup in the new facility was made on March 15, 2007.

Since then, Alcona FFA members have been responsible for the collection and processing of the sap. Collection of the sap starts in early February, when temperatures are freezing at night and warm during the

day. This temperature fluctuation allows the sap to flow. They use several ways to collect sap. Generally, bucket or bag collection for single trees or a gravity fed hose system that feeds into a 55 gallon drum for multiple trees in a single area.

Once the sap is collected, it is placed in the bulk tank in the evaporating room. From the bulk tank, the sap is fed into the evaporator as needed. The evaporator is responsible for removing the water out of

the sap. It burns off 125 gallons of water every hour. When the sap reaches 219 degrees, they transfer it into the finishing pan. The members then use a hydrometer (a tool to measure the density



Sweet Results

By: Devin Irion

relative to water) to see if the sap has turned into pure maple syrup, or if it contains at least 66% sugar.

From the finishing pan, the syrup is pumped into the filter press. The filter press consists of three different chambers. The syrup is first filtered through filter paper where all impurities are taken out. Once through the paper, the syrup is pumped into the canning unit. When bottling, the syrup has to be at least 180 degrees to kill bacteria and ensure that the syrup is food grade. The bottled syrup is then labeled and ready to sell.

On average, the chapter produces 200 gallons of syrup each year. Last spring though, the chapter produced their record high of 278 gallons. To show how truly impressive this is, it takes 40 gallons of sap to make 1 gallon of syrup. This means that they have repeatedly collected about 8,000 gallons of sap.

In 2010, they stepped up and produced

a virtual tour of their facility. The members of the Alcona FFA and the Alcona Community School forestry science class in 2010 wrote, filmed, and produced a video tour of their processing plant. The video shows an in-

depth view of the building and the process it took to acquire this top-of-the-line facility.

Before the project started the members could only read and study about how maple syrup is processed. Now, they learn as they go. They get to experience the hard work and sweat that goes into making pure Michigan maple syrup. The members were

responsible for everything, from bottling to marketing, selling to giving tours. Maple syrup making is usually a process that students can learn about by reading, but they challenged that idea and now is home to one of the few classrooms where you learn about maple syrup, by making it.



The Year of

It's the year of the farmer.

It all started with the two minute 'Farmer' ad during the Super Bowl. The commercial was aimed at bringing national attention to the significance of the American farmer and was launched by Chrysler Group's Ram Truck brand. The spot featured the telling of Paul Harvey's iconic 'So God Made a Farmer' poem.

With immense success, the Ram Truck brand declared 2013 the "Year of the Farmer." The year-long initiative was designed to generate \$1 million for the National FFA Organization (FFA) in collaboration with Case IH Agriculture, Farms.com and other



partners. With record FFA membership rocketing to 579,678, it didn't take long to reach the philanthropic goal. In less than one week, the 'Farmer' video had ten million views, equating to the \$1 million dollar donation.

The support for FFA didn't stop there. Mercury Nashville recording artist Easton Corbin, a former Florida FFA member, partnered with the Ram Truck brand to thank the hardworking and dedicated FFA members for all they do to further the notion that there's a "farmer



the Farmer

By:
Jasper Cunningham

in all of us,” and that all of us have a role in reducing hunger issues in America. On September 28, 2013, Corbin traveled to Durand High School in Michigan. The venue was a high school gymnasium crowded with more than 600 FFA members, alumni, sponsors and supporters. Members from across the state were in attendance – from Wexford-Missaukee to Springport. To say the group of people was excited is an understatement.

Corbin performed a multitude of his songs including the chart toppers “A Little More Country Than That” and “Roll With It”. Not only did Easton perform for the group, he shared a few words with them expressing the importance of education and the agriculture industry.

In a question and answer portion, three members were offered a chance to meet Easton and learn more about his background. After a short trivia portion, Easton presented Christian Voorhies, a Region IV FFA member, with tickets to the Blake Shelton and Easton Corbin concert in Detroit that evening.



After the concert, the state FFA officers had a chance to meet Easton. To express gratification, the Michigan FFA Association presented Easton with the Honorary State FFA Degree.

It's the year of the farmer – and what a year it has been.



The Value of Diversity

By:
Julie Cotton, M.S.

If I were to declare a unifying theory for sustaining agriculture and food systems, it would be diversity. From the diversity of microbes in the soil, to the diversity of crops and rotation systems, to the diversity of microclimates, to a diversity of retail opportunities, nothing describes a healthy and productive food environment better than diversity.

Interest in maintaining biodiversity brought me to graduate school to study agroecology; much of the literature on agroecology focuses on biodiversity loss in the tropics, biological "hot spots" for species diversity negatively impacted by agricultural development. For me, urban agriculture and tropical agroecology are two sides of the same coin: when intensely industrialized cities begin to rust, and green spaces reemerge in the landscape, does biodiversity reemerge? In studying Detroit, I realized diversity of the food system is as essential as biodiversity for a healthy environment.

When convenience stores are the dominant source of food, and cigarettes are more common than healthy meal components, the unsurprising result is increased morbidity. In response to the socio-economic difficulties and food insecurity of Detroit, residents are coaxing fresh vegetables and fresh eggs from formerly disowned parcels. Numbering in the thousands, Detroit urban agriculturalists are restoring a sense of place, a greener environment and community bonds, albeit of a different character than the former Motown. Small businesses and service organizations fill in missing food system pieces with community and market gardens and local direct markets. Even supermarkets have taken note and are returning to the city.

Detroit might be a concentrated metaphor for rural America, which has long suffered from out-migration, economic decline, and food insecurity. Be it automobiles or agricultural products, consolidation and overdependence on a single industry makes a community vulnerable. As fewer farmers require fewer workers and services, rural residents either moved or fell into economic hardship. While surviving farmers age and rural



Here's a pocket garden in Lansing, Mich.

youth find other callings, a new generation of potential farmers is breaking ground in abandoned urban soil.

The emerging diversity of localized production is promising for rural and urban communities alike. Small diversified vegetable and animal farmers are making use of direct sales and specialty markets. Place-based products require new small-batch processors and distributors to maintain value. Creative business models like food hubs and community kitchens make serving larger markets possible. More Michigan-grown food are reaching Michigan store shelves and school lunch trays, and our diversified food system is becoming a source of community pride and economic resilience.



Julie Cotton is Academic Specialist in Sustainable Agriculture and Food Systems at Michigan State University.

State Officer Stats



Alan Green
State President

Chapter: Hopkins
College: Michigan State
SAE: Vegetable Production
Song: "Where the Green Grass Grows"

Favorites:

Movie: The Blind Side
FFA event: Contests
Musician: Reba McEntire
Food: Beef & Noodles
Hobby: Gardening



Chris Presley
Region II State VP

Chapter: JACC
College: Michigan State
SAE: Beef Production
Song: "How I Got to be This Way"

Favorites:

Candy: Rock Candy
Hobby: Working w/ Stee
Sports team: Colts
Movie: Semi-Pro
Food: Ribs



Nick Webster
Region IV State VP

Chapter: Webberville
College: Calvin
SAE: Swine Production
Theme song: "Courageous"

Favorites:

FFA Event: Agstraviganza
Musician: Casting Crowns
Hobby: Playing Piano
Candy: Reese's Fastbreak
Book: 'Left Behind' series

School a

Imagine your agriscience course taking place in a classroom surrounded by more than 600 animals of more than 160 species.

Sounds too good to be true, right?

Well, that's exactly what you'll find at the Potter Park Zoo in Lansing, Mich. In conjunction with the Eaton Intermediate School District (ISD), the zoo offers facilities and an educational experience like no other.

In the summer of 2008, the Eaton ISD wanted to expand their horizons and develop a program focused on animals. Dennis Laidler, Education Curator at the Potter Park Zoo stated "I was convinced the idea had merit." Just ten days before the first class,

the staff was rushing in furniture and preparing for the first class of 22 students.

For the first three years, the Michigan Department of Education categorized

the program as new and emerging. It is now a vocationally and career and technical certified vet science and animal health program. The rigorous curriculum focuses on anatomy, physiology, animal nutrition, animal behavior and environmental

conservation. The educational component features guest speakers, subject matter experts and the opportunity to interact with animals and employees at the zoo.

Rebecca Morningstar is the zoo and aquarium science instructor at the facility. She explains that "I like to focus the excitement on exploring careers in animal science.



the Zoo

By:
Jasper Cunningham

Students may like animals but aren't sure what career path they would like to take. I get the chance to help them explore career opportunities." The career focus is evident in the development of student portfolios and resumes. Along with the core scientific base, Rebecca focuses on the diversity in the zoology and animal science industry - specifically zoo administration, history, architecture & design, hospitality and event planning.

The program has experienced dramatic growth over the past few years. Since its inception, the student body has doubled in size. The increase in size is also attributed to an expanse in territory. The program has pupils from twelve schools in Eaton, Ingham and Clinton counties.



The daily two hour class allows students to earn high school credit while gaining practical, real-world skills in the veterinarian science field. Laidler further explains "the program meets the educational mission of the zoo and fits logistically to fulfill important niches in hands-on learning. It provides an impactful experience for students by combining lecture and multisensory learning."



The Eaton ISD and Potter Park Zoo hope to keep growing. Expanding course offerings and creating a focus on urban and community supported agriculture is an angle they would like to focus on. Recently, the two entities chartered an FFA chapter. We're looking forward to the growth, results and success in the future.

Parli Pro Quiz

- 1) If thirty members at a meeting cast a vote on the privileged motion to fix the time to which to adjourn, what would be the minimum number that would have to vote in the affirmative to adopt it?
- 2) Can the privileged motion to adjourn be applied to any other motions?
- 3) How many classes of motions exist?
- 4) Is the subsidiary motion to lay on the table debatable?
- 5) Is the previous question out of order when another member has the floor?
- 6) What class of motions does the motion to suspend the rules belong to?
- 7) Is a second required for a division of the assembly?
- 8) What vote is required to adopt a motion to reconsider?
- 9) Is the motion to rescind amendable?
- 10) How many subclasses of main motions are there?
- 11) What class of motions does an appeal belong to?
- 12) If a member is uncertain as to whether there is a breach of order, what action can they rise to?
- 13) Name one subsidiary motion that the subsidiary motion to amend takes precedence over?
- 14) What vote is required to adopt the subsidiary motion to amend?

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Grandma's Pumpkin Pie

By:
Nathan Fra

In honor of fall, I decided to share with you a fall favorite of everyone's, pumpkin pie. This is a simple, yet delicious recipe for pumpkin pie that my family has been making for as long as I can remember. Hopefully you enjoy making this pie and find it delicious as my family does!

What You'll Need

1 1/4th cups of pumpkin puree
3/4th cup of sugar
1/2 teaspoon of salt
1/4th teaspoon ground ginger
A pinch of nutmeg

1 teaspoon all-purpose flour
2 eggs, lightly beaten
1 cup evaporated milk
2 tablespoons of water
1/2 teaspoon vanilla extract

Directions



1. Preheat the oven to 400 degrees
2. Combine the Pumpkin, Sugar, Salt, Spices, and Flour into a medium mixing bowl.
3. Add the Eggs and mix well
4. Add the Evaporated Milk, Water, and Vanilla; mix well
5. Pour into a pie pan
6. Bake for 15 minutes at 400 degrees
7. After 15 minutes reduce the heat to 350 degrees
8. Cook at 350 degrees for another 35 minutes or until the center is set
9. Let cook, then serve with a dollop of whipped cream and a sprinkle of cinnamon sugar



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