



The Michigan FFA Creed

November/December 2010

The Michigan FFA Creed



The State FFA Office
108 Natural Resources
East Lansing, MI 48824
www.michiganffa.com
association@michiganffa.com
(517) 353-9221
(517) 432-5632 (fax)

C I Believe In...

Read some words of insight about the importance of being optimistic from your State Vice President

D Chapter Chatter

Explore what six FFA chapters are doing within their schools and communities

F Our Motto in Motion

Check out how chapters and members around Michigan are serving their communities

J How Safe is Your Food?

Read about food safety and the laws that regulate the United States food system

L What's the Word?

Test your word finding skills with this word search

M NFA Anniversary

Read about how a MSU professor will be celebrating the 75th Anniversary of the NFA

N The Rest of the Story

Learn more about two of your state officers

The Michigan FFA will not discriminate on the basis of race, color, creed, national origin, ancestry, age, gender, marital status, weight, sexual orientation or disability. Any student requiring an accommodation as a result of a disability should contact the chapter advisor to arrange such accommodation.

Creed Staff

Managing Editor Marie Hruby
Staff Editor Emily Swartzendruber
Advising Editor Michelle Sidel

Writers Jasper Cunningham
Emily Kroll
Emily Swartzendruber

State Officers

*President: Laura Krbvosky
Vice President: Emily Kroll
Secretary: Jasper Cunningham
Treasurer: Kyle Miller
Reporter: Emily Swartzendruber
Region I State VP: Karice Hard
Region II State VP: Andrew Kellenberger
Region III State VP: Jordan Henry
Region IV State VP: Becky Whaley
Region V State VP: Kelsey Steketee
Region VI State VP: Ashley Sumerix*



I believe in...

...the future of Michigan Agriculture. Throughout our nation's history Michigan has been a center of innovation whether it was Henry Ford and his assembly line in Detroit or W.K. Kellogg with his cereal in Battle Creek. America's high-five was the place where great minds got business done. Not only did Michigan have manufacturing might but agricultural might as well. Now with the manufacturing industry unraveling, agriculture is stepping up the challenge. From the field to the convenience store and everywhere in between Michigan agriculture has the power to succeed.

Today in Michigan Agriculture is the second largest industry bringing in over 74 billion dollars annually; however, it is not because of sheer size that Michigan agriculture will prosper, it's because it is diverse. Michigan has one of the shortest growing seasons in the entire nation and still it is the second most agriculturally diverse state, right behind California. Farmers produce everything from cattle to purple potatoes and from sunflowers to turkeys; almost everything imaginable can be found in Michigan (even a few oranges). This diversity allows for innovation and avoids the dangers of a single crop system thus securing a bright future for all involved.

Michigan agriculture can change and adapt all the while providing for the needs of the population. For instance,

consider that for every one person added to the U.S. population 1.7 acres of agricultural land is lost to development. Now this may seem like an impossible situation but enter Hantz Farms soon to be the world's largest urban agriculture project. The farm will transform deserted neighborhoods in Detroit into orchards and research facilities reclaiming land for agriculture. Innovation is not only occurring in Detroit but on farms across the state, poultry operations are beginning to use robots and farm equipment is becoming more efficient every year. Scientists are finding ways to convert grass into fuel and creating more insect resistant crops. There is always something coming that will improve agriculture and Michigan is on the innovation track.

Michigan has another factor that will secure prosperity well into the future, Michigan agriculture has you. Adaptability and innovation are worthless unless there are talented individuals willing to take up the reins and lead the industry. Without young enthusiastic individuals, agriculture would be stuck in a rut unable to meet the challenges ahead. Michigan agriculture will have a bright future because there are leaders both within and outside of the classroom training to lead the trade. I believe in the future of Michigan agriculture because Michigan agriculture has you.

Dates to Remember...

November

- 1 Broiler Weigh Date
- 4-5 Broiler Contest-Fowlerville Poultry Processing
- 9-10 Fall Leadership Conference/Fall PDI
- 15 Membership Rosters and Program of Activities Due

December

- 1 Regional Grant and Star Candidate Application Due
- 9 FFA Board of Directors Meeting-MSU-5-8pm
- 13 MFB/FFA Ag Career and Leadership Conference - MSU

CHAPTER C

Region 1

MAPLE VALLEY

Advisor: Mr. Aaron Saari

Every year, the Maple Valley FFA chapter gives to those who are less fortunate than themselves. The chapter donates between 35- 50 fruit baskets to local nursing home residents. This past year the Maple Valley FFA chapter took baskets to residents at the Flower House and Thornapple Manor in Hastings. Each basket was filled with fruit, nuts, candy, and a Christmas card. The fruit in the basket is what the chapter orders extra from their Holiday Fruit Sale. This past year the chapter delivered 25 baskets just to the Thornapple Manor. The homes line up residents who may not have a lot of family around them during the holiday. The chapter also donated a basket to each resident at the Flower House. The chapter's community service group delivered the baskets. This activity had been very popular and a great way to help out the community!



Region 2

JONESVILLE

Advisor: Ms. Erin Bosch

As growing chapter in Region II, Jonesville FFA chapter has come a long way in the last couple of years. Ms. Erin Bosch is the advisor there and she has become a huge pusher of fundraisers in the chapter. The main one that she started is there annual nut and fruit sale. This is where all the members have the opportunity to not only make some money for their chapter, but also a little for themselves that will go to help them attend State and or National Convention. This gives the members a very powerful motivation to compete and work as hard as possible to receive those awards. The members will sell anything from whole cashews to sour gummy worms, to boxes upon boxes of oranges and/or grapefruit.

Region 3

ITHACA

Advisor: Mr. Karl Merchant

The Ithaca FFA is a prime example of a small, but powerful force. With about 50 members, its part in the school or community cannot be denied. They send many participants to leadership contests and usually make it to the regional level. They also participate in soil judging at the county and state level every year. To get the community involved they have a plant sale and a tractor day which the chapter runs. When asked what is a unique part of the chapter, chapter president Michelle Smith responds that people are excited to see they are still around and growing, "The economic downfall has become less important to many in our community, our members strive to inform people that without agriculture we would have nothing," says Michelle. With their many activities and their work to improve the community, the Ithaca FFA chapter is leading with purpose.



CHATTER



Region 4

DURAND

Advisor: Mr. Torey Birchmeier

The Durand FFA chapter recently went to the Shiawassee County Fair, August 8th to 14th bringing over forty members. Durand members showed a very diverse range of animals including rabbits, turkeys, sheep, dogs and other large animals. While showing on a daily basis, attending the dance, playing cards, or just hanging out, each member was able to compete and enjoy the company of fellow FFA members from Region IV. In addition to enjoying the fair life, Durand FFA members had high quality animals to offer consumers at the livestock auction on Friday and small animal auction on Saturday. The auctions were very successful and allowed members to reinvest in future projects to enter again at the county fair. Members had the Grand Champion Hen Turkey and five of the six Grand and Reserve Champion trophies for light, medium and heavy weight dairy market steers. Great job Durand FFA members!

Region 5

CEDAR SPRINGS

Advisor: Mr. Larry Reyburn

Year round, the Cedar Springs FFA Chapter is constantly working on an activity, fundraiser, or community service project to better their chapter and its members. In the fall, Cedar Springs' members are busy planning Ag Olympics, where there are numerous contests for the community to compete in including a hay bale throwing contest, watermelon eating contest, milk chugging contest and more. They also design and construct a float to enter in the Red Flannel Parade, as well as conducts a corn maze around Halloween time. In the summer, students always attend Ag. Expo to participate in the tractor driving contest. They also raise and exhibit livestock at the Kent County Youth Fair, this year bringing a pen of pigs. Through the year, members help with fundraising so that they can have the opportunity to attend different conventions and conferences. When students aren't busy attending events, activities or helping fundraise, the Cedar Springs chapter likes to help out in the community by working in the service center to help those in need.



Region 6

ALCONA

Advisor: Mr. Brian Matchett

Like most chapters the Alcona Chapter just wouldn't be the same if they didn't have a "Plan of Attack" for the year. In order to create their plan for the year, all of the officers piled into minivans and made their way to Charlevoix, MI to take part in a three day officer retreat, hosted by their advisor Mr. Matchett. The officers not only work on the chapter Program of Activities (POA) but take part in learning more about their fellow officers, and worked together to make delicious meals for everyone. While at the retreat the officers set dates for monthly meetings, and discussed a new mentoring program to be implemented this year. The retreat wasn't all work, the officers managed to build in a little fun time including a tour of the Matchett Family Sheep Farm, a canoe trip on the Jordan river, and took turns on the famous rope swing. The officers and their advisor agree that the retreat really helped them to become a stronger team.



Our Motto in Motion



Learning to Do

By: Kyle Miller
MSU Crop and Soil Science Major
&
Karice Hard
MSU Elementary Education Major

Something is turning up the soil around the Montague FFA Chapter. While many FFA members are busy raising chickens, working in greenhouses, and other activities on top of the soil, the Montague FFA Chapter has started a project under it. The worm farm at Montague High School uses red wigglers to turn everyday food waste into nutrient rich soil. It helps eliminate garbage and waste around the school and also provides fertilizer to be used in the greenhouse.

It all started one year ago when senior Kelcey Ingells visited Saginaw Valley State University's vermiculture project. Vermiculture is the rearing of worms for bait or composting. SVSU has a large project consuming over a ton of food waste every four months. Montague's worm farm may not be quite that big, but it didn't stop them from putting together eight worm boxes and putting the composters at the elementary school.

My first question when hearing of Montague's unique project was how does one run a worm farm? The answer is not a difficult one. When I asked Montague FFA advisor, Mr. Fiebig, what makes the vermiculture project a good activity for your members, he responded, "It's just a very simple project." Simple yet an important one, worms help the water and air move through the soil and break down organic material. The key ingredients to a successful worm farm are moist soil, organic material for the worms to eat, and the proper temperature.



Now that Kelcey has graduated, other members have embraced the project and are continuing Montague's vermiculture project. It has become an all-year project run by a handful of members who have added an extra twist. They have turned the worm farm into an experiment. Members involved are collecting "worm tea" and testing its effects on the plants in their greenhouse. The worm boxes have two parts, the upper that contains the worms and soil and the lower used to collect the tea. In-between the two layers is a divider with small holes for water to drip into the bottom portion. "It is important to keep the soil moist", said Montague FFA member Samantha Miller, "or else you will not get any water." Samantha and three other members collect the tea in milk jugs and use it to fertilize their plants, then monitor plant growth.

Samantha and her classmates have decided to also test if feeding the worms differently will affect the worm tea they collect. So, in one box they feed only lettuce and in the other anything but lettuce or meat. The worms only have to be fed every other week. Since this experiment started this year the members don't have any data yet, but that will soon change and the chapter can grow this project even bigger.

I asked Samantha why she decided to be part of the worm farm. She replied, "I chose this project, because I thought it would be really interesting to see if the worm tea actually does make a difference in our plants, and it really isn't that time consuming. It's the perfect summer project."

Interest. That is what sparks learning. Congratulations to Kelcey, Samantha, and the rest of the Montague FFA chapter for pursuing their interest and starting a new project that is different. Good luck and have fun learning and playing in the dirt.



Doing to Learn

By: Jordan PUNCHES
Grand Valley State University Pre-Medicine Major
&
Kelsey STEKETEE
MSU Animal Science Major

Michigan State University freshman, Jason Smith has committed his time to multiple Supervised Agriculture Experiences that have shaped a well rounded individual who knows what he wants for his future. Not only is Jason a devoted FFA member, he is also active in National Honor Society, track & field, 4-H, and the Fremont Conservation Club. His dedication led to numerous offices in these organizations and makes him an exemplary example that fits the “Doing to Learn” portion of the FFA motto.

Unlike most FFA members who choose to follow the path of only one SAE, Smith takes on the challenge of a varied set of Supervised Agriculture Experiences which include: Wildlife Management, Agricultural Sales, Dairy Placement, and Diversified Livestock Production. Jason says, “I try to manage my time as best I can to ensure that each of my experiences are both successful and beneficial to my future.”

Jason’s favorite SAE is Wildlife Management because of his interest in the outdoors and hunting. In this project, he covers approximately 640 acres of land where he keeps records of the white-tail deer population. In order to ensure herd health and to keep the population at a sustainable level, Smith utilizes three trail cameras and numerous food plots. He is a member of the Quality Deer Management Association and through his SAE, conducts a lot of the same practices as this organization. Jason has earned a Michigan FFA State Proficiency award in his Wildlife Management venture, and also has been awarded with the Dairy Placement Proficiency at the state level.

Smith started working on his six generation dairy farm when he was seven years old. “I started out simply feeding the calves a few nights a



week and slowly worked my way up to milking the dairy cows. Eventually I gained the knowledge of the farm and the skill to operate most all of the machinery on our dairy farm,” he says. Through hard work and dedication, Jason’s acquired knowledge has led to his success in this project. Working in the fields to provide feed for 600 total head of dairy cows/calves, Jason has found a passion out in the fields and this led to his decision to pursue a degree in crop and soil sciences.

This past spring, Jason was hired at the Fremont Co-op where he primarily works in the drive-thru selling all types of animal feed and nutritional supplements, qualifying him for the agricultural sales proficiency. Jason makes use of various types of marketing and advertising to promote different products sold at his work. Characteristics he has gained through the FFA organization, such as public relations and speaking skills, have helped him succeed in the work place. Meeting new people and building relationships with customers from his community has become one of the many perks of Jason’s job. The knowledge of nutrition that he has attained through this SAE, has aided him in properly feeding and raising his own livestock.

Jason’s final Supervised Agricultural Experience is diversified livestock production. Besides dairy cattle, he also raises beef cattle and swine. Each year, Smith brings his steer and hog to be exhibited at the Newaygo County Fair. He strives for accomplishment by beginning the process with selecting livestock with desired genetics and a favorable phenotype. Also, Jason becomes very successful at showing animals by putting many hours into his projects and by feeding nutritionally sound rations. Jason began showing pigs when he was seven years of age and began raising his beef cattle three years ago. By having connections through his dairy placement proficiency and other FFA activities throughout the year, Jason has built up ties with the community members. This gives him a wide range of willing buyers at the livestock auction each year.

Besides winning the two proficiency areas at the state level, Jason was also chosen to be the Star over Michigan in Agricultural Placement this past year at State Convention. Over the course of four years in the FFA organization, he has held numerous offices within the Fremont FFA Chapter which include: treasurer, secretary and finally, president. During his junior year, he ran and was elected as the 2009-2010 Region V President. “Serving as an FFA officer has taught me valuable people skills and helped me work in a team setting. I know the skills that I have learned as an officer will help me as I am involved in different collegiate activities and also as I obtain a degree and enter the workforce,” explains Smith.

Jason Smith has prepared himself for a bright and promising future through his experiences from the FFA as well as other extra-curricular activities throughout his youth. He now feels comfortable entering his college years and is confident upon the conclusion of his degree, in crop and soil sciences at Michigan State University, he will be able to attain a reliable and steady career he will enjoy.



Earning to Live

By: Andrew Kellenberger
MSU Mechanical Engineering Major
&

Jordan Henry
Lansing Community College Physical Therapy Major

Throughout the United States, jobs have been scarce for quite some time. Even though jobs may still be scarce in Michigan, agriscience education jobs are not hard to come by. Recently, the Michigan government offered many teachers retirement incentives that were hard to resist. With the coming of these hard to resist retirement packages, about ten Michigan agriscience educators have chosen to retire, creating job openings in high schools and technical centers across the state. Though there are many teaching openings, there are currently not enough students in the agriscience education teacher preparation program to fill the position openings.

A prime example is Ken Bollinger, from the Lenawee Vocational and Technical Institute in Adrian Michigan who has just recently retired. As a very respected and supportive chapter and regional advisor, he influenced many students and community members throughout the duration of his teaching career. He has put amazing amounts of effort into his Lenawee FFA chapter, allowing him to earn a great amount of respect not only within his community, but also throughout the state. This past year, Mr. Bollinger decided to accept a retirement package, but upon starting the next chapter of his life, he was dedicated to finding an individual who is passionate about teaching agriscience, despite the lack of students who are certified to take his position. With the advisor playing a major role in chapter activities, Bollinger believes that FFA programs have the potential to make a huge impact on students and wanted to ensure that every student has the opportunity to be a part of an organization that helps them achieve their career goals, even if a teacher chooses to retire. Lucky for Lenawee students, the center has hired Mr. Andy Stahl to carry out the chapter's activities.

There are some recent Michigan State University agriscience education graduates that are student teaching this year that are eager to get into this job market, two of them being Mr. Jake Gust and Mr. Jason Koning. Mr. Gust is currently student

teaching at Sand Creek High School under the supervision of Mrs. Jennifer Wheeler. Both have agriscience degrees combined with a biology minor that will allow them to teach a broad range of classes and subjects which allows schools to hire less teachers but still allows their students to receive a high quality education without having to cut FFA programs. Mr. Koning is currently student teaching at Corunna High School under the supervision of Mr. Mark Forbush where he is hard at work learning the ropes from his supervising teacher. Both Gust and Koning are looking forward to filling a couple of those open teaching positions next fall.

However, even though there is a handful of young teachers who are entering the job market there still is not enough help to fill all the position openings! More and more job openings are posted, but still no one to take those spots. Many of those soon to be retired teachers did not have interns looking for a position as an agriscience teacher to replace them. This crisis leaves schools no choice but to cut FFA programs, which causes students to miss out on the leadership and career opportunities FFA programs can provide. As an agriscience teacher and FFA advisor Ms. Erin Bosch understands the importance of FFA programs and the impact that it has on students and members. Ms. Bosch came to Jonesville High School with no real idea of what to expect. She was a recent graduate of Michigan State University's agriscience education degree program and was eager to make an impact on her new group of students. Ms. Bosch put her passion to work and now has a successful and active chapter. Just as Bosch did, Michigan needs people who are excited about agriculture and making an impact on the lives of Michigan students. If you are interested in teaching agriscience and becoming an FFA advisor, please contact Dr. Randy Showerman at showerma@msu.edu, to learn how you can impact the lives of students and enter into a rewarding career!



Living to Serve

By: Becky Whaley
MSU Accounting Major
&
Ashley Sumerix
MSU Agriculture Industries Major



Bethany Schreur of Branch Area Career Center is not your standard high school senior. This young lady has refused standardization, choosing a “living to serve” lifestyle through her Supervised Agricultural Experiences (SAE), Diversified Livestock Production and Specialty Animal Production position at a local farm.

Bethany discovered her passion for animals at a young age by following in her parents’ footsteps at their family farm, Asher Acres, where they were milking a few dairy goats and raising several steers. At the age of eight she had a starter calf and dairy goat; these individual animals have grown to herds of thirteen goats, two steers and she now has several hogs. So, it is no surprise that Bethany joined FFA expecting to get more hands on experience and book knowledge outside of her home school teachings. She “received that and so much more” including leadership training. This presented her with many more opportunities to serve others. Bethany’s leadership training prepared her to serve and lead within her 4-H club, FFA chapter and Region I. As president of the goat club and vice president of the hog club Bethany’s unique livestock herd allows her to “spark an interest” among 4-H members and then she is able to teach them “tricks of the trade.” She learned these tricks while showing dairy goats at the county, state and national level and while being a part of the winning National Dairy Goat Fitting Team. She also shows steers and hogs at the county level where she has won showmanship several times. When asked about serving others through her SAE Bethany said, “in my FFA chapter I help other

members if they need it, even if their SAE does not match up with mine.” Bethany’s statement brings to light that our ability to serve others should not be stopped by inexperience, but driven by the possible power of our impact.

At Asher Acres Bethany’s family has a special agriculture operation where they sell goat milk. Being the oldest of six children and two foster children Bethany has many responsibilities. Along with taking care of her own herd of animals, she is the farm manager where her duties require her to oversee and meet the needs of their nearly thirty customers and their weekly orders within the “shares” program. The family’s share program allows customers to purchase part of an animal for a year to pay for the vet bills and the cost of feed. In return the consumer receives two gallons of milk each week. This is done because raw milk cannot be sold off the farm in Michigan and there are people very interested in buying the fresh milk. In addition to working on the family farm Bethany serves her community at Harvey’s Farm, where she picks fresh fruit and caters to the needs of customers at the farm stand.

Within the Branch Area Career Center, Bethany has also participated in several community service projects. This included digging potatoes to donate to the local food pantry, giving presents to a needy family at Christmas and teaching children in the public school system about agriculture through Project RED. Each aspect of Bethany’s SAE and her involvement in her chapter reflects her favorite part of FFA, “learning more about myself and the people around me and passing on what I learn to others...[as] FFA is a great way to reach out to those around me and touch others in need.”

In the near future, Bethany plans on attending Michigan State University to complete the two year agriculture technology program in Farm Management. She then hopes to be a stay at home mom where she can apply her education to her own family crop farm and own some animals for teaching her children responsibility and passing on her love for animals. For now Bethany says, “I just remember that life is not all about me...it is about the people around me and how I serve them. I remember that even I can make a difference in the world, even if it is just in one person’s life.”





FOOD TRUTH

By: Jasper W. Cunningham
MSU Agribusiness Management Freshman

It was supposed to be a dream vacation out west. For a three-year-old Michigan native, seeing the western states was the highlight of his young life. In 1993, the boy and his family saw the sights, and ate out at restaurants that were fun for a kid his age. One of those restaurants was a Jack-in-the-Box. When he ordered his sloppy joe, it should have been just another vacation dinner. Instead, that dinner turned their dream vacation into a nightmare. For inside that sloppy joe bun was more than hamburger – there was *E. coli*.

The boy contracted his illness, *E. coli* O157:H7, after eating at Jack-in-the-Box. In previous years, the words “food safety” often went unspoken. You assume your food is safe, until you get sick from your food. Food inspection consisted of the “look, sniff, and poke” method. Perhaps due to the lack of standards in food safety, the Centers for Disease Control and Prevention estimates that there are 76 million food borne illness cases each year in the United States alone, and among those statistics, there are 325,000 hospitalizations, and 5,000 deaths.

With a rate of 14 deaths per day, or one death every hour and 42 minutes, we simply can’t afford to sweep food safety under the table. Food borne illnesses are never your problem until they affect you. People often underestimate this problem, yet these pathogens are an epidemic waiting to happen. Part of the problem is we don’t realize the horrors that could be lurking on our dinner plate.

Food borne illness is a huge problem based on the fact that the affects and illness may not happen quickly. The result may be anything from a few hours of indigestion to a full year of symptoms. The time it takes from the ingestion of the pathogen to the onset of the illness is known as the incubation period. A common misconception is that only children are at risk for developing a food borne illness. However, anyone can fall victim to a food borne illness. Those at highest risk are

children, the elderly, and those with a weakened immune system, but anyone is susceptible, including you and me. Food borne illnesses are not just a temporary sickness. They can lead to problems such as acute kidney failure, diabetes, high blood pressure, and seizures. Although, onset sickness is mainly associated with a food borne illness, prolonged and terminal diseases are prevalent.

In the battle on food borne pathogens, there are many enemies, including bacteria, viruses, parasites, mold, and algae. With over 250 varieties, *Salmonella*, *E. coli*, and *Listeria* are the most common bacterial pathogens. *E. coli* is a pathogen that often causes illness lasting five to ten days. However, more serious complications, such as Hemolytic Uremic Syndrome can occur, which can ultimately lead to kidney failure or death. *Salmonella* is a bacteria capable of causing Typhoid fever. The effects of *Salmonella* can be discovered up to a year after infection, leaving you to feel fine, while carrying a life threatening illness. For every one diagnosed case of *Salmonella* there are thirty eight undiagnosed cases. *Listeria* is a bacterial infection which is twenty times more common for pregnant women to contract than other adults. Complications often involve miscarriage, stillbirth, and premature delivery. It may also cause other life-threatening diseases to the child.

When learning about food safety, there are three main areas to look at. First, look at the public. How is the public educated and what are their understandings about the food they eat? Secondly, look to the government. What are they doing about food safety? What laws and regulations have they put in place to protect their citizens? Third and possibly the most important is the industry itself. Are they following regulations? Are they promoting clean, sanitary, and healthy acts to promote and increase food safety to the American public?

Food safety has always been an issue among the public, government, and agriculturally related industries. However, in

the past few years food safety has become a bigger issue than ever before. This rise of attention is due to an increase in outbreaks and the severity of the diseases. Many of you may remember the outbreak of E. coli and Salmonella on spinach in California. The spinach was sold all around the United States affecting people everywhere. Later to find out, the pathogen originated and was transmitted from peppers. From this experience COOL or Country of Origin Labeling can be used to track the source of each outbreak. When a food borne pathogen is detected sales of the contaminated commodity decrease dramatically. For example, in 2008, peanut product sales dropped by 40% when Salmonella was detected in commercial use peanut butter— not your everyday household jar. The Agriculture industry is constantly working to comply with government regulations and to earn the trust of American consumers. Government officials constantly amend and create new food safety laws through thirteen federal agencies dedicated to promoting food safety. Recent laws include the Senate 510: FDA Food Safety Modernization Act, and the House of Representatives 4816: Food and Drug Administration Improvement Act of 2010.

One reason why food safety should be a larger issue with the general public is that about 50% of the population will work in the food industry before turning 25 years of age. Also, everyone eats. If you consume food, you are at risk for contracting a food borne illness. While all foods have to meet regulations, only 1% of food consumed by Americans is directly inspected. That leaves 99% of the food you eat unregulated and potentially disease harboring. Your food may look, smell and taste fine when you eat it, but it still could be infected. Also, in many states a medical doctor cannot specialize in the treatment and diagnosis of a food borne pathogen. This is because there is no standardized curriculum in medical school regarding food borne pathogens.

Since food safety regulations can be controlled as far down as the county level, many county health departments work with the Food and Drug Administration to combat food borne pathogens. Health Departments oversee restaurants, schools, and temporary establishments, such as a carnival food booths. They often inspect facilities in accordance with state laws, such as The Michigan Food Law. Food establishments must also comply with the FDA Food Code. The FDA Food Code is revised every five years with minor changes in between. A few things that the inspections cover are: personal hygiene, the source from which the food is obtained, cooking temperatures, storage temperatures, and equipment used throughout the entire process. Currently, when inspections are held, they are held to the 2009 FDA Food Code.

There are many common misconceptions regarding food safety. First, many believe if they buy organically produced commodities they will be pathogen free. However, this is not true. Although organically grown produce is free of fertilizers and pesticides they may still contain pathogens. Another misconception is that restaurants are inspected on a regular

basis. Some restaurants are inspected quarterly every year, while others may be inspected less than once a year. Finally, the “five second rule” is a complete myth. It is impossible to pick up a piece of food from the ground without the food picking up the agents it has come in contact with.

The Centers for Disease Control and Prevention has five simple steps to help the average consumer stay safe. The first step is to cook meats, poultry and eggs thoroughly. Use a thermometer to measure the inside temperature of meat. This is a great way to make sure that food is cooked sufficiently to kill pathogens. Secondly, separate your food. Do not cross-contaminate foods. Cross-contamination causes one safe food to go bad. Cleaning cutting boards and utensils after touching raw foods is the best way to prevent cross-contamination. The third step is to chill foods such as leftovers immediately. Bacteria can grow rapidly at room temperature. Fourth, clean your food. Wash items such as fruits and vegetables thoroughly to remove dirt and bacteria. Finally, and most importantly, is to report. Report foods suspected to have pathogens. This is the first step in informing others and reducing the risk of spreading a food borne illness.

When we talk about reporting illnesses, it is reminiscent of the Jack-in-the-Box outbreak of 1993. By the time the pathogen was reported, and the food was withdrawn from the market, hundreds were already hospitalized and four eventually died. Remember the little Michigan boy, who went on vacation out west with his family? He was so brave when he contracted E. coli. He tried his best to fight the illness that overtook his little three-year-old body. But in the end, he died in his mother’s arms after being removed from the life support. We cannot afford to let another family go through a loss so tragic. Food borne pathogens are not someone else’s problem. They are everyone’s problem. As agriculturalists we must work together to maintain and stabilize a viable food industry.



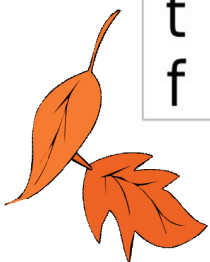
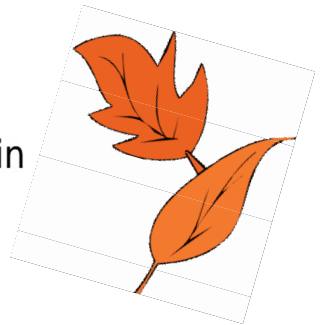
What's the word?

By: Emily Swartzendruber
MSU Communications Sophomore

Fall Letters

h n r g h o s t i a p h h
c e n n h c w g a r h y o
c u e i w y i e o e d k o
e e l t o l t p h r a o n
e m t n r o c n a i d n i
s l a u c t h y l l a f k
c c p a e a e t l c t e p
a t n h r v r l o r t n m
r d i v a i p s w m t t u
y h e r c p t r e a t e p
r s g k s u p t e s w y y
t w a s m t o l n s r u k
f a i e c a r v e f n r r

pumpkin
apple
trick
treat
candy
witch
ghost
costume
graveyard
haunting
halloween
scary
indian corn
scarecrow
harvest
carve
fall



MSU Professor Celebrates 75th Anniversary of the New Farmers of America

By: Emily Swartzendruber

MSU Communication Sophomore

“I believe that the farm boy who learns to produce better crops and better livestock; who learns to improve and beautify his home surroundings will find joy and success in meeting the challenging situations as they arise in his daily living.”

These words were written for the New Farmers of America creed in 1940. The NFA was formed in 1935 as a way for African American boys from the south to take part in agricultural education and leadership contests. Seventy-five years later, the second verse of the NFA Creed will be spoken at the 83rd National FFA Convention by Dr. Eddie Moore.



Dr. Moore, a professor in the college of Agriculture and Natural Resources at Michigan State University, is a long time supporter of Michigan FFA and a former NFA member. Moore was a member of the Perquimans NFA chapter during his years at Perquimans Union High School in Winfall, North Carolina. He served as chapter officer and took part in competitions, such as home improvement. “My parents were quite excited about that one,” chuckled Dr. Moore when reflecting on his time in the NFA.

Moore took the most pleasure participating in the quartet competition. His team would practice like athletes before heading to Greensboro, NC for state competition. He remembers traveling with his team to North Carolina Agricultural Technical School. It was there, that Moore decided that he wanted to attend NCAT. Being the first of seven boys and in the immediate family, Moore thanks NFA for providing him with the tools for his bright future.

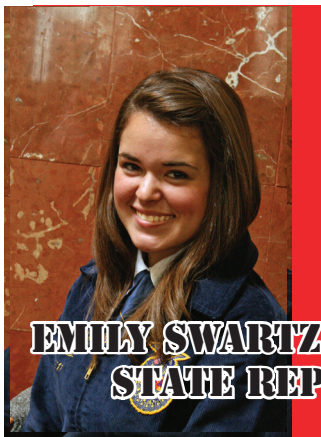
In August, Moore was contacted by National FFA to help celebrate the 75th anniversary of the foundation of NFA. He and other former NFA members will be traveling to Indianapolis to celebrate NFA’s rich history. Other than the NFA creed reading, former members will be honored with a brick dedication at the National FFA Center.

When reflecting on the verse to be spoken at National Convention, Dr. Moore realizes how influential those words were and how they shaped his future. The second verse of the NFA creed speaks about overcoming challenging situations and finding joy in beautifying home surroundings. “I, myself, find great comfort in working in my yard,” says Dr. Moore.

To read more about the New Farmers Of America celebration or see pictures from the celebration ceremony visit www.ffa.org!



The Rest of the Story...



EMILY SWARTZENDRUBER
STATE REPORTER

Q If you had to choose one word to describe yourself, what would it be and why?

A Blessed! I have been extremely blessed to have an amazing family and friends, as well as endless opportunities in my life. Also, I have been blessed to have the resources to seize these opportunities, which have enabled me to succeed in my personal goals and in life.

Q What message do you have for the members of the Michigan FFA?

A Everything happens for a reason. Sometimes certain things don't happen because there is something bigger and better in your future. Seize every opportunity and take advantage of every opportunity that life brings you!

Q Has a member ever truly inspired you?

A Brent Osantoski has truly inspired me this year. He, like me, ran twice for State Office. He never lost faith in himself, or me. He encouraged me to run again and helped me gain the confidence I needed to reach my goals!

FYI

EMILY'S FAVORITES

Coming from the fertile farmland of Region III, Emily is a member of the Laker FFA Chapter. Some of her favorite things are:

College: MSU, Communication Major

SAE: Equine Science and Sheep Production

TV Show: Friends

Personal Hobby: Talking while watching Glee and eating Chinese take-out

FYI

KELSEY'S FAVORITES

From a region diverse in agriculture, Kelsey is a member of the Caledonia FFA Chapter in Region V. Here are just a few of her favorites:

College: MSU, Animal Science Major

SAE: Beef Production

Candy: Swedish Fish

Personal Hobby: Showing Cattle

Sport: Volleyball

Q What one person do you look to for strength and guidance?

A I look to my older brother Clint for strength and guidance. He has always supported me in all my decisions and was always there to lend a hand. Clint has been the best brother I could've asked for and I don't know what I would do without him in my life.

Q What inspirational message would you like to give to the members?

A Take chances because you never know what the outcome will be. Don't be afraid to be out of your comfort zone to meet new people and participate in new activities. Also, soak up everything that you learn from being in the FFA because it will impact your future.

Q What personal goals do you have for yourself?

A I want use my degree to become a Veterinary Technician or work with a medical company.



KELSEY STEKETEE
REGION V STATE VP

Q Who inspired you to join the FFA?

A Not only did my parents inspire me to join the FFA, but my brother also had a huge part. I have always had a passion for agriculture and when looking up to my older brother, I could tell that I would benefit from being involved in this particular organization, making me want to become a member. I joined as soon as possible becoming a member as a freshman at Caledonia High School in September of 2006.

“I employ more
than **one million**
Michigan residents
—24% of our
work force.”

—Michigan Agriculture



Support Michigan... Support our youth!

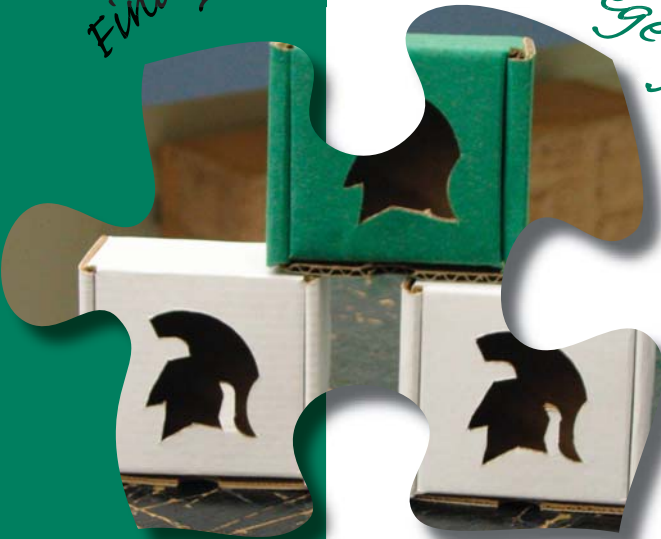
Michigan agriculture plays a significant role in our economy. By purchasing an *Agricultural Heritage* license plate, you are making an investment in our future—Michigan's youth. And for just \$35 you can help support K-12 agricultural education programs.

Get your plate today, visit your local Secretary of State or call 517.432.2482

www.michiganffa.com



Find your fit in the College of Agriculture and Natural Resources!



You're already part of it!

From the food you eat to the home you live in; from the water you drink to the recreational activities you enjoy, professionals educated in the College of Agriculture and Natural Resources make your life better every day.

The College of Agriculture and Natural Resources at Michigan State University offers Bachelor of Arts, Bachelor of Science, and Bachelor of Landscape Architecture degrees, certificate programs, and graduate programs leading to the master's degree and Ph.D.



We're more than you imagine....