

Agri News—Monthly

JANUARY

Ag Communications

Health Risks of Drinking Soda

By: Stephanie Baker

What do you get when you cross a snowman with a vampire?

Frostbite

What kind of bird can write?

A pen-guin

Name three famous poles.

North, South, and tad

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Studies have shown a link between soda drinking and obesity pretty much because of the very high calories and amount of sugar and its nonexistent nutritional value. Other than obesity, health risks include tooth decay. Caffeine IS addictive, I know personally the affects of caffeine addiction and it is not fun! Caffeine employs the same effects as alcohol, LSD, cocaine, crystal methamphetamine, nicotine, opioids,



benzodiazepines, and other major drugs. Despite its acceptance and central nervous stimulant affecting a person's sense of well being, caffeine's use is also associated with a number of physical and psychological syndromes that are similar to other drugs. The symptoms of caffeine intoxication" are easy to confuse with those of an anxiety disorder. When the caffeine reaches the brain it increases the secretion of norepineph-

rine, a neurotransmitter that is associated with the so-called fight or flight stress response. The rise in norepinephrine levels and the increased activity of the neurons, or nerve cells, in many other areas of the brain helps to explain why the symptoms of caffeine intoxication resemble the symptoms of a panic attack. If the person stops drinking coffee and or soda the adenosine has no competition for activating its usual receptors and may produce a sedative effect that is experienced as fatigue or drowsiness.

Clothing Drive

By: Shelby Dunseith

Help those who are in need through the Macon FFA Chapter Clothing drive. The clothing drive will be January 12 – 30, 2009. Clothes will need to be brought to the Agriculture Rooms, room 85 or room 84. The clothing will be donated to a Macon County charity. This year light jack-

ets are worth 7pts, winter jackets are worth 10pts, shoes are worth 2pts, sweatshirts are worth 8pts, long sleeve t-shirts are worth 4pts, shorts are worth 2pts, t-shirts are worth 3pts, jeans are worth 5pts, scarves are worth 2pts, hats are worth 2pts, blankets are worth 6pts, and new socks

are worth 2pts per pair. Socks need to be brought in sealed packages or they will not be accepted. The point goal for this year is set at 6,000pts. A large wooden cut out of wooden t-shirt will be placed in the shop area to track the goal.



Join the Macon FFA Alumni!

Macon MAVTS FFA Alumni

Organized in 2006 the Macon AVTS FFA Alumni is a group of FFA supporters who strive to help FFA members meet their agricultural goals. The Alumni's first goal was to help incoming seniors travel to Washington D.C. to attend the Washington Leadership Conference. The MAVTS FFA Alumni Chapter, an affiliate of the National FFA Alumni Association, meets one to two times per year in addition to holding an annual BBQ Pork Fundraiser the 1st Saturday in June at Orscheln Farm & Home. This is just one of the ways the

Alumni is able to award scholarships to students who fill out an application and go through an interview process. We also assist the ag advisors in other projects throughout the year to help the students in FFA. You didn't have to wear the "blue jacket" to join the National FFA Alumni Association! Whether you were an FFA member or not you can join the MAVTS FFA Alumni Association and be a part of an organization that prides itself in helping make FFA students' lives better. Your commitment helps ensure the continued success of America's premier youth leadership organization.

MAVTS FFA Alumni Officers:

Dawn Llewellyn, President

Melissa A. Sandner, Vice-President

Roger Kohl, Treasurer

For more information, please call Dawn Llewellyn, (660) 385-7351 or Melissa Sandner, (660) 998-1414. E-mail: mavts_ffaalumni@yahoo.com

Annual Dues are \$20. Support the Macon FFA Chapter and join the MAVTS FFA Alumni today!

"Whether you were an FFA member or not you can join the MAVTS FFA Alumni Association and be a part of an organization that prides itself in helping make FFA students' lives better."

FFA Food Drive

By: Miss Milligan



Macon FFA Food Drive

The Macon FFA Chapter hosted a food drive from December 1st through December 14th. The FFA members donated 639 items to help those in need. The members held a competition among the classes to see which class could bring in the most food.

Mr. Womack's 2nd hours Agriculture Science II class won the competition earning 453 points, following in 2nd place was Mr. Womack's 4th hour Agriculture Structures class earning 300 points, and in 3rd place was Miss Milligan's 5th hour Agriculture Science

I – Conservation class earning 202 points. The food collected was donated to the food pantry run by the Macon County Ministry.

Cause and Effect of Raising Grain Prices

By: Kristin Cook-Voss

Raising grain prices is an issue that is on every farmer's mind. The thing is, is not everyone understands why they keep going up. One of the biggest reasons is the high demand for corn by ethanol companies. The demand is putting a strain on supplies. In 2006 one fifth of the corn produces was used in the production of ethanol. That is up 6% from 2000, and the production of corn is down more than 5% since 2006. Also exports of corn are

up more than 5%. The corn production for the years 2004-2007 are: '04-'05 11,807 million bushels, '05-'06 11,114 million bushels, '06-'07 10,535 million bushels. The average prices per bushel: '04-'05 \$2.06, '05-'06 \$2.00, '06-'07 \$3-\$3.40. Along with the good there is also the bad. The prices are hurting the livestock industry. Farmers are cutting back on the amount of feed they are putting which is resulting in lower

market weights. This rise in prices will eventually cause our meat and other corn based grocery prices to go up, which could in turn spark inflation. Even though there are many down sides to this issue, there are also some benefits. Farm machine manufacturers such as John Deere saw significant increases in sales over the past several years.

http://www.usatoday.com/money/industries/food/2007-01-24-corn_x.htm



Rising Grain Prices

"Hot dogs are the oldest form of processed food, dating back to 1500 B.C. in Babylonia."

Hot Dogs, Get Your Hot Dogs!

By: Kallie Seiner

Wieners... franks, red hots, frankfurters, wienerwurst, sausages, or maybe you know them as "hot dogs". Hot dogs are the oldest form of processed food, dating back to 1500 B.C. in Babylonia. In the earliest form was made by grinding up meat, stuff-

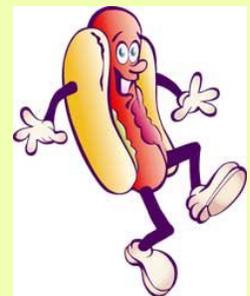
ing it in animal intestine and cooking it over a fire. Yet they were not known as hot dogs until the early twentieth century. In 1901, a sport cartoonish named Tad Dorgan heard some vendors were selling red hot dachshund sausages, which gave him an idea

to draw a cartoon of a real dachshund covered with mustard on a bun. When writing the caption, he didn't know how to spell dachshund. So, Dorgan wrote "get your hot dogs." The cartoon was a big hit and the name stuck with this tasty treat. In 2005, 764

million packages of hot dogs were sold... and that is not including Wal-Mart. The United States population consumes 20 billion hot dogs a year, which is 70 hot dogs per person, per year! That brings in \$1.5 billion dollars in retail every year! Have you

ever thought about what is in this tasty treat? Well, the U.S. Department of Agriculture requires that meats used for hot dogs must have the same quality as ground beef that is sold in supermarkets, or butcheries. The producers must also clearly la-

bel the product with the statements: "with variety meats" or "with meat by-products". By variety meats, it means things such as livers or kidneys! Next time you pick up a wiener, make sure you've read the labels!



Hot Dogs, Get Your Hot Dogs!!



Body Swapping

'Body-Swapping' a Reality?

By: Karen Grauel

For the first time in history, scientists have stimulated a 'body-swap' effect in which individuals believe they inhabit someone else's body. By using special goggles and sensory simulations, participants in this experiment were fooled into thinking they had switched bodies. The ownership they felt over their 'new body,'

even when it was a different sex or race, was so strong that when their 'body' was threatened, they showed signs of stress and fear.

The effects of this experiment suggest the mind builds its sense of 'self' based more on what it sees and less from signals from muscles, skin, or joints.

Since our bodies seen through our eyes are usually ours, the mind can easily be deceived when visual input is changed.

The benefits of this experiment are vast. 'Body-swapping' could help people suffering from mental disorders like bulimia and anorexia by altering how

they perceive themselves. It will also help those with sexual or racial prejudices because they will 'feel' what it's like to become the people they discriminate against. It could also be the next step for newer, more efficient technology. These findings

could improve robotics such as prosthetic limbs, computerized soldiers, and virtual reality video games.

So, the next time you get in a fight with another person, try to place yourself in their shoes. You might just

get that chance in the future—literally.

"Obama wants to help out family farms and not corporate farms."



President Barack Obama

OBAMA OBAMA OBAMA

By: Kegan Arnold

As his inauguration nears president elect Obama promises drastic change to the American people. One group of people that Obama is going to help is small family farms.

President Elect Obama is supporting the farm bill and listening to members of the rural community. These mem-

bers feel that the farm bill should be help small family farms and not corporate farms. Obama wants to help out family farms and not corporate farms. He disagrees with money going to large corporate farms.

Obama plans to help out small family by closing loop holes for big corporations. He also supports

labeling food with a country of origin that will help educate consumers on where there food is grown. He also wants to encourage young people to become farmers. He will do this by providing tax breaks to young farmers.

<http://www.barackobama.com/issues/rural/>

<http://www.npr.org/tem>

SCHEDULE OF EVENTS

Upcoming Events

- January 12-30 Clothing Drive
- January 16 Early Dismissal
- January 19 No school (Martin Luther King Jr. Day)
- January 22 Big Buck Big Doe Contest Ends

January 2009

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Dried Distiller's Grain

By: Brittany Bradshaw

Have you ever heard the term DDG's and wondered what they were? Well not to worry, we are about to embark on a journey to the world that is Dried Distiller's Grain! Distiller's Dried Grains can be defined as a cereal by-product of the distillation process. There are two sources in which one can find these grains, distilleries and, more recently, Ethanol plants. It is created by drying mash and sold for various reasons, a major one being packaged and sold for feed for livestock, especially cattle.

In alcohol production grains such as corn are ground to a coarse consistency and added to hot water. After cooling, yeast is added and the mixture ferments for several days to a week. The solids remaining after fermentation are the distiller's grains. In fuel production one 56 pound bushel of corn produces 18 pounds (2.72 gallons) of ethanol and approximately 17 pounds of distiller's grains in various forms.

Not only is it an inexpensive way to feed livestock but it also has great nutritional value contrary to popular belief. So next time you hear the term DDG's now you can be somewhat of an expert!



Dried Distiller's Grain

Ag Communications

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"Yes actually, we always look this good!"

WE'RE ON THE WEB!

WWW.MACON.K12.MO.US/FFA/INDEX.HTML

AG Communications

The AG Communications class is a new addition to the high school curriculum this year! This class is in charge of producing the newsletter each month, informing FFA members and students in agriculture classes of upcoming events, and updating our newly established website.

AG Communications can also be taken as an embedded English credit, since graduation requirements are preventing some students from taking classes they want to take.

Feel free to visit our website at www.macon.k12.mo.us/FFA/index.html for more information about FFA opportunities, events, and officers!



FFA Star Member - Tucker Oliver

My name is Tucker Oliver, age 17, and I am a junior at Macon High School. I currently serve as the FFA Chapter Historian and I am very involved in all chapter activities. My Supervised Agricultural Experience is swine production. I own two Yorkshire sows and one Yorkshire boar. They are currently on their second litter of pigs which consist of thirteen pigs a piece. Right now, the pigs are on a full feeder and I feed the sows twice a day. I plan to sell these litters and have more to show for the Macon County and State Fairs.

Q: If you could make a brand new crop to grow, what would it be?

A: If I could make and grow a new crop, it would probably be corlo, a mixture of corn and milo. It would have the structure of milo, but it would produce a crop that resembles corn and is resistant to all weeds and insects while being roundup ready. It produces around 200 bushels an acre and can be used for ethanol.

Q: What are your favorite colors?

A: My favorite colors are blue and orange.

Q: What is your favorite FFA activity?

A: My favorite FFA activity would probably be the Watermelon Bust because it allows all members to meet during the summer and talk about everything that has gone on and eat a little watermelon in the process.

Q: What is your favorite Ag class?

A: My favorite Ag class is Ag Structures because it allows me to use what I know from my work experience outside of school.

Q: Who is your favorite Ag teacher?

A: I have two favorite Ag teachers, Mr. Womack and Ms. Milligan. I like them equally because they both have good qualities. Mr. Womack has been my teacher for the longest time so I have gotten used to his "teaching" and I like it. Ms. Milligan is very nice to me and greets me with a smile everyday; she also says that I am her favorite student in the whole wide world.

Q: What is your favorite Ag related quote?

A: My favorite Ag related quote is:

"Ninety-nine percent of the failures come from people who have the habit of making excuses."

-George Washington Carver

In conclusion, one interesting fact about me is, I enjoy long moonlit walks along the beach, and snuggling next to a warm fire reading long romantic novels.



Star Member - Tucker Oliver