

THE AG. DEPT. DIGEST

A quarterly newsletter for the Scott Community High School Agricultural Education and FFA Programs

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A LETTER FROM THE OWL...

When imagining my first year as an agriculture educator, never did I picture there to be so many unknowns. Will I be teaching online or in person (or both); will I be able to advise the FFA chapter through in person activities; will I have to wear a mast; will we have FFA contests? While there have been unknowns, plus several twists and turns throughout the year, I am so grateful to have this experience teaching the future leaders of our community, state, and nation.

One thing is for certain, I have enjoyed my first few months getting to know the students and teaching a subject that I have been passionate about my whole life. Since school began, I have seen students excelling inside and outside of the classroom and shop. It is exciting to see the students working in the agricultural sciences and industry for their SAEs, and I cannot wait to help develop an interest and passion for agriculture just like my teachers did for me.

I look forward to the rest of the school year teaching classes, FFA, and meeting people in the community.

Ms. Railsback
Ag. Teacher
FFA Advisor



MEET THE FFA LEADERSHIP TEAM

ASNLEY GROTHUSEN

President

- ***Favorite Food:*** Hamburgers
- ***Greatest Accomplishment:***
Training at the Olympic Training Center
- ***Introvert or Extrovert:*** Extrovert
- ***Pet Peeves:*** When people drag their feet when they walk
- ***If you could be any kitchen utensil, what would you be?***
Spoon

LANDON TROUT

Vice President

- ***Favorite Food:*** Lobster tail
- ***Greatest Accomplishment:*** High individual at State Meats Judging
- ***Introvert or Extrovert:*** Extrovert
- ***Pet Peeves:*** Talking with food in your mouth
- ***If you could be any kitchen utensil, what would you be?***
Spatula

ZACH ROHRBOUGH

Secretary

- ***Favorite Food:*** Steak
- ***Greatest Accomplishment:***
Being a state ranked wrestler
- ***Introvert or Extrovert:***
Extrovert
- ***Pet Peeves:*** Being someone you aren't
- ***If you could be any kitchen utensil, what would you be?***
Fork

DANIELA GARCIA

Treasurer

- ***Favorite Food:*** Tacos
- ***Greatest Accomplishment:***
Placing in the top 10 at horse judging
- ***Introvert or Extrovert:*** Extrovert
- ***Pet Peeves:*** Annoying people
- ***If you could be any kitchen utensil, what would you be?***
Spatula

MEET THE FFA LEADERSHIP TEAM

BROOKE STRINE

Reporter

- ***Favorite Food:*** Pasta
- ***Greatest Accomplishment:***
Reserve in Division 4 at KJLS
- ***Introvert or Extrovert:*** Extrovert
- ***Pet Peeves:*** Hypocrites
- ***If you could be any kitchen utensil, what would you be?*** Knife

DELANEY FRANCE

Sentinel

- ***Favorite Food:*** All Tacobell
- ***Greatest Accomplishment:***
getting this far in school
- ***Introvert or Extrovert:*** Extrovert
- ***Pet Peeves:*** When people are disrespectful
- ***If you could be any kitchen utensil, what would you be?***
Knife

SHELBY LISEBY

Historian

- ***Favorite Food:*** Enchiladas
- ***Greatest Accomplishment:***
Jumping off cliffs at the cat house
- ***Introvert or Extrovert:*** Extrovert
- ***Pet Peeves:*** People chewing with their mouths open and being loud and obnoxious
- ***If you could be any kitchen utensil, what would you be?*** Spatula

MS. RAILSBACK

Advisor

- ***Favorite Food:*** Steak
- ***Greatest Accomplishment:***
Surviving student teaching online
- ***Introvert or Extrovert:*** Introvert
- ***Pet Peeves:*** Students that do not turn in their work
- ***If you could be any kitchen appliance, what would you be?***
A mixer because I can handle lots of things like teaching, FFA, and a personal life and making it work!

Officer interviews and layout design by Ansley Grothusen

CDE/LDE RESULTS

Land Judging & Homesite Evaluation, by Jade Fischer

On September 30, Scott City FFA members traveled to Beeler, KS, to compete in the land and homesite judging contests.

The land judging team placed third overall, with Landon Trout taking third high individual for land judging. In the homesite evaluation contest, the highest team from Scott City was 10th, with Trout placing fifth individually.

In a recent interview with Landon Trout to see his thoughts on land and homesite judging and this is what he had to say. “I’m proud, it feels good to see all the hard work finally pay off.” While the hardest part of these contest is memorizing, Trout enjoys the “unique challenges you face.”



Land & Homesite contestants

Above, back from: Corbin Wilkinson, Kooper Wright, Collin McDaniel, Houton Frank, Cody Vance, Cauy Vance, Erika Felker, Avry Noll, Landon Trout, Jordis Shaw, Paige Ryan. Front, from left: Julian Labra, Zach Rohrbough, Allison Deines



Right: Students filling out their judging cards

CDE/LDE RESULTS

Milk Quality & Products, by Cody Rutherford

At Scott Community High School, room 108 has been hustling and bustling in preparation for the Southwest District FFA career development events (CDE), including the Milk Quality & Products contest that was held in Lakin on October 7. In this CDE, members “demonstrate their knowledge about the quality, production, processing, distribution, promotion and marketing of milk and dairy foods.”

Scott City has not taken members to this contest in several years, however, students were given the opportunity to step out of their comfort zones and try something new. The top four placers in the senior division were Cody Rutherford, 13th; Zach Rohrbough, 27th; Allison Deines, 30th; and Ashleigh Hickert, 32nd. In the junior division, Kate Rogers and Cauy Vance were both in the top 15. Overall, Scott City placed ninth and tenth in the senior division and fifth in the junior division.

When asked what his thoughts were on getting the second highest placing on the team, Rohrbough mentioned, “it was kind of surprising for me honestly.” It is Rohrbough’s hope that next year, his final year of competition, they can do better with more practice and preparation.

In an interview with first-year FFA member, Hickert said she was proud to place in the top half of the competition. “I think we did better than everyone expected, and that with time, it will get a lot better by preparing more and taking more time outside of school to prepare since practice makes perfect,” said Hickert. All in all, while the placings were not as high as had hoped, the experience to try something new was a great opportunity for the Scott City FFA members.



Dairy Cattle and Milk Quality & Products contestants:

*Back row, from left: Julian Labra, Avry Noll, Cauy Vance.
2nd row, from left: Ashleigh Hickert, Ivette Fernandez-Loyoza, Luis Medellin, Cody Rutherford, Colton Cupp.
3rd row, from left: Blaine Culp, Cally Cramer, Houston Frank, Collin McDaniel, Tracer Chapman, Kooper Wright, Corbin Wilkinson, Zach Rohrbough, Jeff Nix.
Front row, from left: Katie Smith, Johnna Sowers, Kate Rogers, Allison Deines*

CDE/LDE RESULTS

Dairy Cattle Evaluation, by Cody Rutherford

Udders and hips: the top areas to consider when judging dairy cattle. On October 7, FFA members traveled to the Lakin Dairy to compete in the Dairy Cattle Evaluation contest. This career development event (CDE) is one in which members judge dairy cows and heifers based on various systems and body structures, such as the mammary system and femininity. Generally members are required to come up with clever reasons for placing a class the way they did to sway the judges for more points; however, this year the contest dropped the reasons portion of the contest because the goal was to limit the spread of COVID and replaced it with questions.

In the senior division, the top four placers from Scott City were Corbin Wilkinson, 5th; Luis Medellin, tied for 25th; Johnna Sowers, 60th; and Zach Rohrbough, 61st. As a team, Scott City had the 15th and 16th place teams out of 29.

Sophomore FFA member, Wilkinson, said it felt great to have placed as high as he did, but was not so sure how he did that well.

In the junior division, Cally Cramer was 2nd; Avry Noll, 19th; and Collin McDaniel, 20th. Scott City took home a second place plaque as well as a 12th place finish with their freshman teams.

Cramer, a freshman FFA member, said she was “really surprised” she placed so high. “I enjoyed judging the more mature cows when compared to the heifers because they were a lot easier to judge,” said Cramer. She does plan on continuing dairy cattle judging in the future.

Right: Corbin Wilkinson judging dairy heifers at the contest



CLASSROOM HAPPENINGS

All About AG, by Jade Fischer

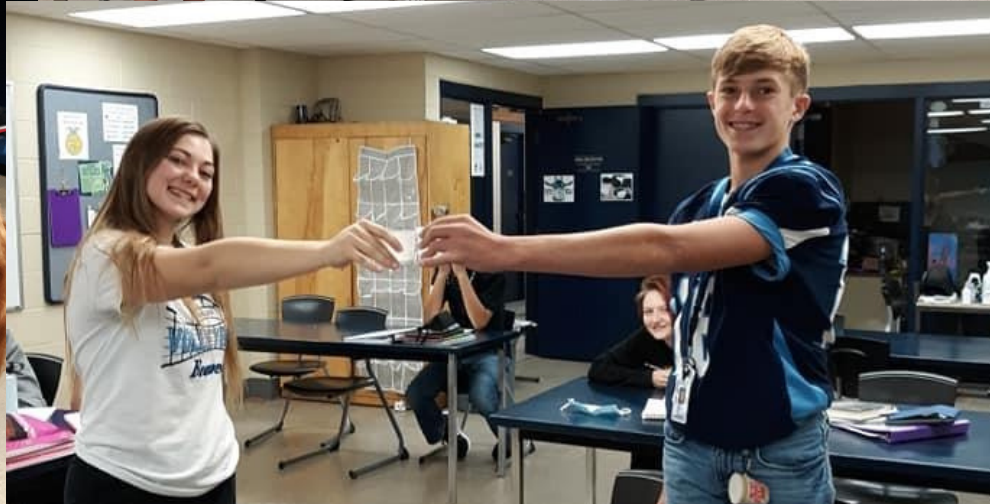
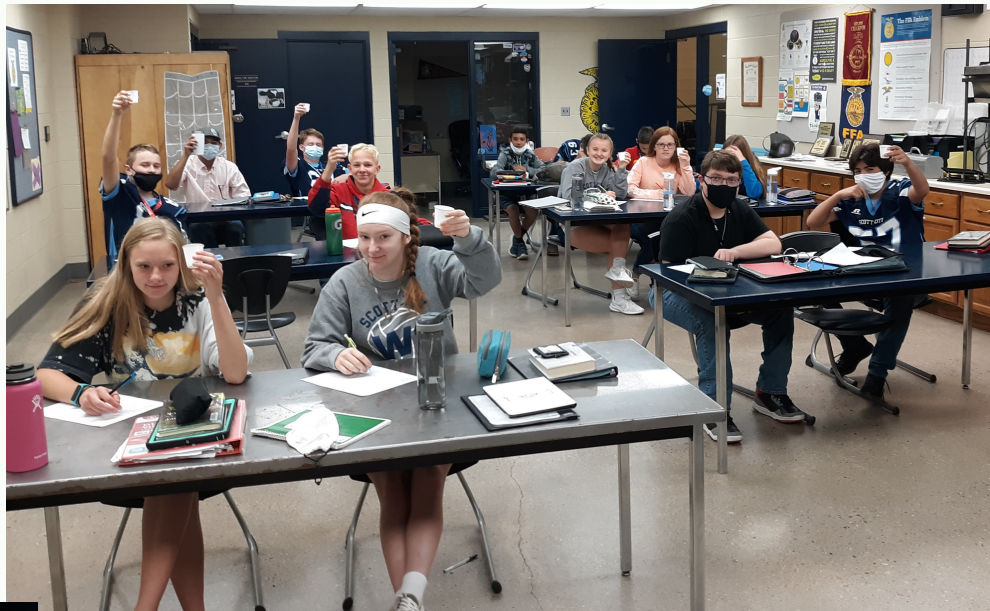
In the agriscience course, students learn as much about agriculture as they can fit into a school year. Ms. Railsback, first year agriculture educator, plans to introduce all areas of agriculture, including animal science, plant science, leadership, public speaking, FFA, and agricultural mechanics.

In a recent interview with Erika Felker, a student in the Agriscience class and this is what she had to say. “We have learned about dairy judging, milk quality products and FFA,” Felker said. Her favorite part about this class is “learning things that my family is based around.”

Top: 2nd hour Agriscience students cheer to drinking skim milk

Bottom Left: Erika Felker (left) and Paige Ryan show off their ribbons when completing their soil texture lab

Bottom Right: Johnna Sowers (left) and Avry Noll cheer to trying onion flavored milk



CLASSROOM HAPPENINGS

Happy Tasting, by Cody Rutherford

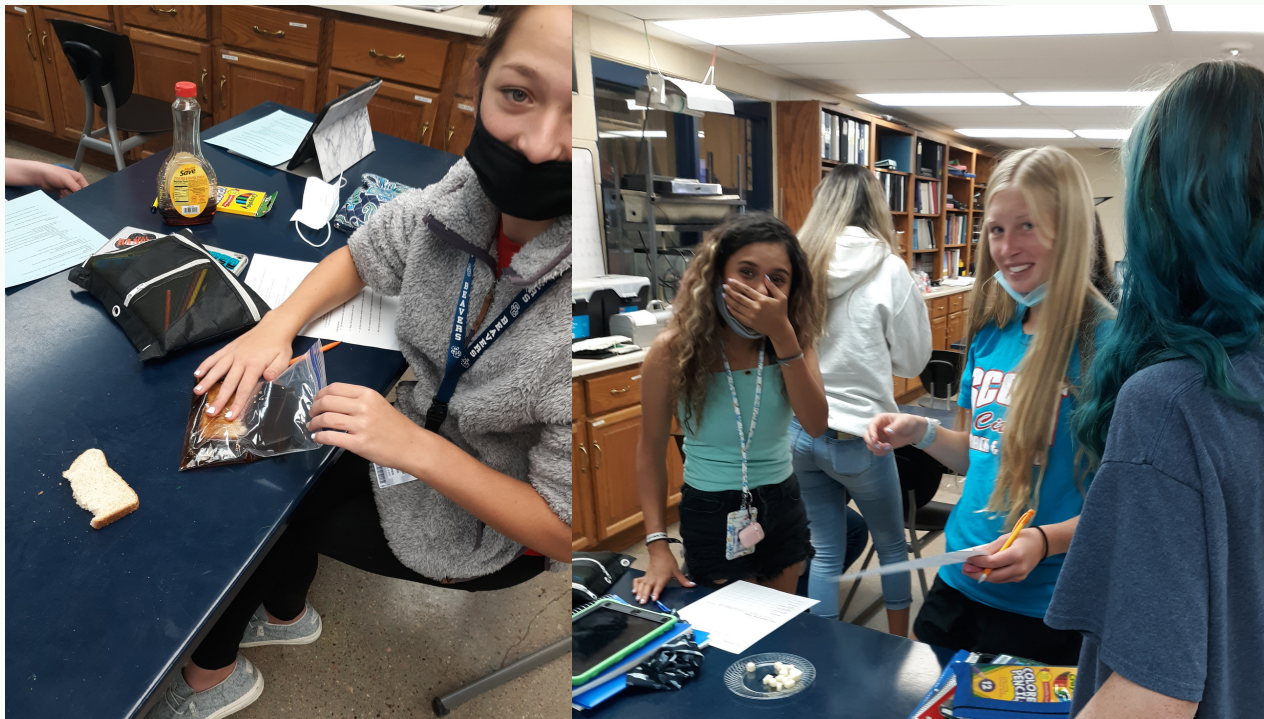
In the animal science course, students are introduced to various aspects of the animal agriculture industry. One area that the course covered recently was the dairy industry and discussed dairy products. For the dairy products lab, students were able to try different cheeses and milks and learned how to distinguish them. With the milks we also differentiated between defects, including garlic, onion, vanilla, and salt.

The labs were quite enjoyable, albeit with little background knowledge it could be taken as quite the challenge. Stryder Sowers, a junior, said he learned what new cheese tastes like. “This was good because we got out of taking notes to eat stuff and drink milk.”

Students have also learned about the history and current climate of the animal agriculture industry, nutrition, feed rations, digestive systems; the students are currently learning about the male and female reproductive tracts.

Left: Allison Deines observes the breakdown of bread in syrup for a digestive systems lab.

Right: Evelyn Gonzalez Lopez covers her mouth after trying muenster cheese while Alivia Noll and Misti Wick observe



CLASSROOM HAPPENINGS

"It's Welding Time Ole Son", by Ansley Grothusen

How do welders order their steak? Weld done. All jokes aside, in the agricultural welding shop there are no jokes. Students are working on welding skills, in the areas of arc, wire, stick, and TIG welding, as well as oxy-acetylene torching.

There are new and exciting things happening in the shop this year. In an interview with Dalton Pazdernik, a junior in the dual credit ag welding course with Garden City Community College, he mentioned that he has been learning to do various welding joints including butt joints, multi-pass T-joints, and vertical up welding with different stick electrode rods including 6011 and 7018.

“Hopefully in the future we’re going to work on projects, but first, we have to pass our skills,” said Pazdernik. Pazdernik is also looking forward to different projects, especially finishing his wedge box that he never got to finish due to leaving for COVID. According to Pazdernik the hardest part of this class is “passing all of Ms. Railsback’s inspections.”

Be on the lookout in the future to see finalized welding projects from these talented students!



Right: Kale Wheeler torching (cutting) a piece of metal

TRICK-OR-CANNING

During the week of October 26-31, Scott Community High School FFA and FBLA members will be trick-or-treating for cans and non-perishable food items for a joint community service. All donated items will benefit the local food bank. High demand items include those non-perishables that kids love to eat including spaghettiOs and ravioli.

Scott City FFA & FBLA partner for

TRICK OR CANNING



Members will be "trick-or-canning" during the week of October 26-31. In-demand items include non-perishable items that kids love to eat!



All donations benefit Hope's Closet

UPCOMING EVENTS

October 26-31 - Trick-or-Canning

November 4 - Greenhand Conference

November 13 - Fruit, Meat, & Cheese Sales Order Forms and Payments Due

November 19 - Chapter Potluck Meeting @ 6 PM

December 2 - District Ag. Communications & Job Interview

December 9 - District Creed, Parliamentary Procedure, & Ritual

December 7-18 - Fruit, Meat, & Cheese Orders Delivered

FFA FRUIT, MEAT, CHEESE SALES

A fundraiser that FFA chapters have participated in for several years include the fruit, meat, and cheese sales. While the items have changed and more are added every year, the purpose stays the same: support the members and chapter functions and service projects. There are incentives for members who sell 50 items, either receiving a free personalized FFA jacket or attending our annual incentive trip in the winter. If a member sells 100 or more items, they can earn both.

If you would like to view the items up for sale this year, visit the FFA page on the school website at the link below:

<https://www.usd466.com/vnews/display.v/SEC/High%20School%7CAthletics/Activities/Clubs%3E%3EFA>

FFA JACKETS

Now is a great time for members to order a FFA jacket of their very own. Jackets are worn at Leadership Development Events (LDEs) such as job interview, public speaking, opening and closing ceremonies, and parliamentary procedure. Official jackets are also worn at events such as State Convention, District Banquet, and our Chapter Banquet.

If any member would like a jacket, see Ms. Railsback so she can measure you and the proper size can be ordered. Jackets are \$55.

Picture taken by Jade Fischer

