

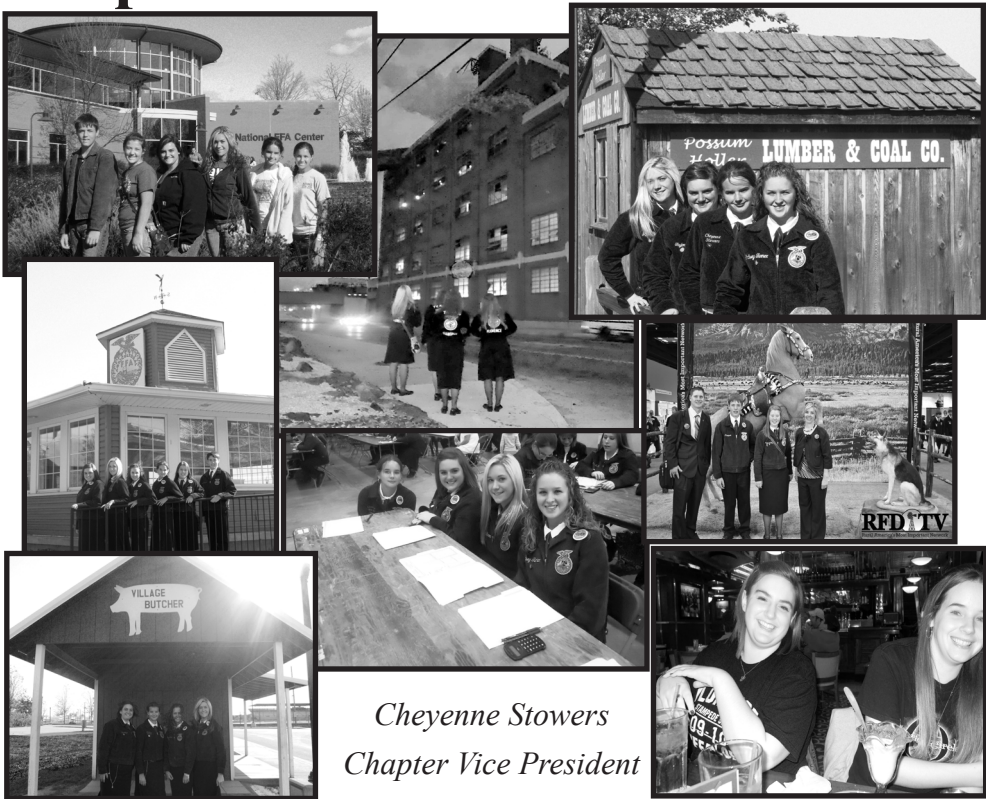


CORDUROY CHRONICLE

Florence FFA News

Graphic Designer:Samantha Kimball Editor:Samantha Kimball Nov. 6, 2010

Experience National Convention



*Cheyenne Stowers
Chapter Vice President*

On October 18, a group of students from the Florence FFA traveled to Indianapolis, Indiana to compete at the National FFA Convention. Even though the students were missing school for an entire week, it was not without its share of hard work and grueling tests. When the students were not eating or sleeping, they were studying. Cramming for the upcoming competition was something each person had been preparing for since last spring. Up until the moment their competition began, they were still trying to get an edge and praying that all their effort would be rewarded.

Despite being filled with work, the week still had its share of fun. Each day had enough laughs and memories to last a lifetime. The hard work of studying and competing, along with the laughs to hold everyone together, brought the small town Florence FFA students home victorious in many ways.

“THE BUTCHER PAPER” FHS Meat Market Consumer Awareness Report

Preparing a Safe Turkey

*Shelbie Parrish
Florence Meat Science Student*

The Thanksgiving season is almost here, and what better holiday tradition than sitting down with your family to a homecooked meal. But, with food borne illnesses on the rise, consumers will need to be especially aware to every step before and during the preparations. Some areas that are particularly important, especially when dealing with the all-time favorite turkey, are defrosting, cleanliness, and cooking time and temperature. These areas are important, because the pathogens in food that cause diseases are more likely to infect the foods during these three steps of the cooking process.

In preparing your Thanksgiving turkey, you will need to put it in the refrigerator for 3-5 days, depending on the size, to defrost. On the day of preparation, you want to make sure you wash your hands and prepare the turkey on a clean and sanitized surface. Then, put it in the oven for 3-6 hours depending on the size. If not thoroughly cooked to the proper temperature of 165 degrees Fahrenheit, you will increase your chance of obtaining food poisoning.

LDE Set Practice Days and Times:

MONDAY- THURSDAY

AM:
Senior Chapter Conducting
Junior and Senior Quiz

PM:
Ag Issues
Press Release
Junior Chapter Conducting

Other LDE
teams practices
are set by the ag
teacher.

See an ag teacher for
further information.



Get your Holiday Fruit and Meat today!

**Orders due
November 19th**

**Contact an FFA Member
or call (254) 793-2495**

Sponsored by the Florence FFA

November

Nov. 6th: Tattoo Bunnies
@ Taylor 8am-12pm
Nov. 10th: All Major
Entries Due
Nov. 13th: District LDE
Contest @ Rouse
Nov. 17th: Area LDE
Contest @ Blanco
Nov. 22nd: FFA Meeting
7:30am
Nov. 23rd: Ag Trade
Show @ FHS
*Williamson County
Livestock Show*
Nov. 29th: Barn Open
for Hogs 4-10pm
Nov. 30th: Hogs in by
10 am, weigh in @ 1pm;
Goats/Lambs weigh in
5-8pm