



Graphic Designer:Samantha Kimball Editor:Samantha Kimball Jan. 28, 2011

Students Tune In to the FB Radio Network



Sydney Briggs
Chapter Reporter

On January 19, 2011, Florence High School’s Ag Radio Broadcasting class journeyed to Waco, Texas to spend the day in the studios of the Texas Farm Bureau Network. Along with Ag teacher Melissa Loerwald, the students who attended this trip included David Holland, Brian Moore, Doak Hensley, Sydney Briggs, Taylor Moore, Julia Crouch, and Sloane Stables.

The Radio students experienced an educational day learning about how radio broadcasting is applied in real life agricultural careers. The students were fortunate enough to have the opportunity to witness the recording of an over the phone interview, which was to be placed on air in the future. They also learned about the technology and the people behind the voices of the Farm Bureau. This was all thanks to the help of some of the wonderful members of the network’s staff, which consisted of Tom Nicolette, Don Kyser, Curt Lancaster, and Nathan Smith.

Seeing how extensive radio broadcasting can actually be, everyone went home with their wheels turning. One idea that spurred from this field trip was to advertise promotions for activities within Florence’s community. If anyone has any promotions that they would like Florence High School’s elite communications team to spread the word about, please contact the Voice of the Stampede at least a week in advance. All in all, the trip to the Texas Farm Bureau Network can be announced as extremely helpful.

“THE BUTCHER PAPER” FHS Meat Market Consumer Awareness Report

Remember Critical Points: Ensure Family Safety

Lauren Michalka
Florence Meat Science Student

Some of the most important rules to remember are those that are to be followed when cooking. Many people forget about a very major rule when dealing with food; that is time and temperature abuse. When cooking for their family, whether it is just a small dinner or a family reunion, they do not realize the dangers that could come from being inattentive to the temperature of the food and how long it has been out. The temperature danger zone is between 41°F-135°F and the dangerous time for food that is left out is four hours.

When cooking foods, there are special requirements one must go by when dealing with time and temperature. Here are some examples: poultry and stuffed meats should be heated to 165°F for fifteen seconds; ground and injected meats must be heated to 155°F for fifteen seconds; seafood, steaks, and eggs need to be heated to 145°F for fifteen seconds; roasts are required to reach 145°F for four minutes; and fruits, vegetables, grains, and commercially processed or ready-to-eat foods must be heated to 135°F.

So, the next time you make a meal, remember these critical points for the safety of you and your family’s health.

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February

Feb. 3-20: San Antonio Stock Show

Feb. 5: SALE Ag Science Fair

Feb. 13: SALE Meats Contest

Feb. 16-27: San Angelo Stock Show

Feb. 19: San Angelo Meats/Wildlife

Feb. 21-25: National FFA Week

Feb. 22: FFA Day at the Capitol

FHS Meat Market News

The Meat Man Says...

Beef prices are on the rise. Be sure to stock your freezers!

Open 8:30-3:00
Closed 11:30-12:30 for Lunch
Monday through Friday (except school holidays)
254-793-3955
meatmarket@florence.k12.tx.us

Is your child interested in showing livestock?

If so, then come to the next Livestock Booster Club Meeting on
February 9th, 2011 at 7 PM
in the High School Ag. Building.
For questions, please feel free to contact
Melissa Loerwald at:
254-793-2495 ext. 347
or
mloerwald@florence.k12.tx.us.