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Acquainting Agriculture Newsletter

*“The wise store up
choice food and olive
oil, but fools gulp theirs
down.”*

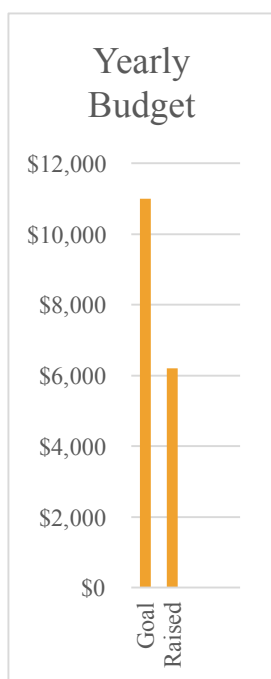
– Proverbs 21:20

Seed Saving: volunteer tomato seeds are saved for next year's crop.

If you didn't get a chance to taste the delicious, vine-ripened, cherry tomatoes at church or alumni weekend, never fear, the legacy will continue. We are saving the seeds to plant next year!

As some of you already know these tomatoes voluntarily grew from old dormant seeds that were exposed to rain and sunshine once the greenhouses were disassembled. The tomatoes were such a blessing to our program as we used them for promotional giveaways.

Each student had the opportunity to get their hands dirty as they squashed the goopy seed centers out of the soft, red skins of the leftover tomatoes. The seeds were then placed in a jar and filled with water. Fermentation dissolved the seed coats and killed the potential bacteria on the tiny seeds. After a week of fermenting, we scooped off the floating pulp, and then strained and washed the seeds. We then let the seeds air dry for a couple of weeks and now they are ready to plant during the Spring. We can't wait!



Biggest Need:

100' Caterpillar Tunnels x3
(Gothic-style to prevent snow
accumulation)

\$1,700 per tunnel at
farmersfriendllc.com



*“This is the grandest,
the most helpful, all-
around education that
the youth can have.
Cultivating the soil,
planting and caring for
trees, sowing seed and
watching its growth, -
this work teaches
precious lessons. Nature
is an expositor of the
word of the living God.”*

*-E. G. White, 6MR p.
410*

Acquainting Agriculture Class Raises over \$400 by Selling Scrumptious Cinnamon Rolls at Fall Festival!

Some of our lady students helped make twelve batches of cinnamon rolls as a fundraiser for our program during Campion’s Fall Festival. It was “non-stop” at our booth as returning and first-time customers tried the warmed buns with melting homemade frosting. We had a great time meeting people and telling them about our agriculture program. A special thanks to Dawn Fagan for letting us use Campion’s industrial sized kitchen. It cut the time down to a third of what it took to make the cinnamon rolls last year! And another special thanks to La Vida Mission’s agriculture director and wife, Kirk and Lydia La Jewel Rice, for coming out and helping run the booth. We couldn’t have done it without everyone’s help!



Composting: Agriculture Students Learn What It Takes to Make Quality Compost

We made our compost following the example of Elliot Coleman, as detailed in his book, “The New Organic Grower.” He mentions, if using bales of straw for the sides and layering the materials with dirt, you don’t have to turn your compost, as most require. We’ve used the school’s grass clippings and leaves, thrown in a few earthworms, covered it with black plastic to keep in the moisture, and in 1.5 years should have beautiful rich compost.



Special Thanks:

A very special thanks to La Vida Mission’s agriculture manager, Kirk Rice and wife Lydia La Jewel, for coming out and helping to support our agriculture program with their time and energy!

