

UC FARM SMART News

University of California
Agriculture and Natural Resources

NOVEMBER/DECEMBER 2014

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Local High School Students Dive Into Agricultural Research at FARM SMART



Nearly 250 local high school students from Calexico, Imperial, Southwest, Holtville and Central Union high schools visited UC FARM SMART the first week of November over five separate days. The program was a collaboration between United States Department of Agriculture (USDA) Hispanic Serving Institutions, led by Regional Director Roberto Gonzalez, and the UC FARM SMART Program. The program was titled "Agrilicious Research Days: From Farm to Table".

**Don't forget to register for Winter Visitor tours!
Book online at drec.ucanr.edu or call 760-791-0261!**

UC FARM SMART is an educational outreach program of the Desert Research and Extension Center in Holtville, CA. It began in 2001 and continues to grow and educate visitors of all ages. Contact UC FARM SMART at 760-356-3067, surie@ucanr.edu, on the web at drec.ucanr.edu or facebook.com/UCfarmsmart or 1004 E Holton Rd Holtville, CA.

Continued: Local High School Students Dive Into Agricultural Research at FARM SMART

Presenters from the University of California and the University of Arizona opened the eyes of students to potential careers in agricultural science, veterinary medicine, and more. Tanya Hodges, Academic Programs Coordinator at University of Arizona-Yuma, highlighted options for Imperial Valley students to take courses at Imperial Valley College and also promoted the USDA AgDiscovery program, a two-week summer camp for high school students interested in an agricultural career.

Students were encouraged to make career goals and to consider agricultural careers. UC FARM SMART staff Sam Urie and Stephanie Collins highlighted research being done throughout California and the effects of that research on our daily lives. Students were then given an overview of local farm practices from “farm-to-table” including soil preparation, irrigation, pest management, and harvesting.

A highlight of the program included a visit on the last day by Oscar Gonzalez, newly appointed State Executive Director of the USDA Farm Service Agency in California, and Rosa Singh, Executive Director of the USDA Farm Service Agency in Imperial County. Oscar and Rosa encouraged students to take advantage of educational opportunities and Rosa Singh offered information about USDA youth loans for agricultural projects including fair animals.

Students boarded hay wagons and were given a tour of the Desert Research and Extension Center including the research feedlot, biofuel experiments, irrigation projects, and the FARM SMART vegetable garden. Each day ended with lunch and the opportunity for students to ask questions about research and agricultural careers.

By the Numbers. . .

Program Reach in November - December: 1400

Total Cumulative Program Reach (2001 – present): 106,647

WHAT'S GROWIN' ON?

Today's
Temperature:

68° Fahrenheit

Current Crops:

The FARM SMART garden is ready for the first day of the Winter Visitor program on January 15th. Broccoli, cauliflower, kale and other transplanted crops are doing well. Beets, turnips, and daikon radishes are getting large, and we appreciate the hard work of DREC staff to keep the garden irrigated and weed-free.



Holtville High Visits UC DREC



UC FARM SMART Corn Maze

WHAT'S GROWIN' ON?



Olives



"Pizza Garden" Coming Together



"Pizza Garden" Planting



"Pizza Garden" - Herbs, Tomatoes, etc.



Alfalfa



Broccoli

FARM SMART RECIPES

Broccoli with Garlic Butter and Cashews

Ingredients:

- 1.5 lbs fresh broccoli
- 1/3 cup butter
- 1 tablespoon brown sugar or stevia
- 3 tablespoons soy sauce
- 2 teaspoons white vinegar
- 1/4 teaspoon ground black pepper
- 2 cloves garlic, minced
- 1/3 cup chopped salted cashews



Directions:

Place the broccoli into a large pot with about 1 inch of water in the bottom. Bring to a boil, and cook for 7 minutes, or until tender but still crisp. Drain, and arrange broccoli on a serving platter.

While the broccoli is cooking, melt the butter in a small skillet over medium heat. Mix in the brown sugar, soy sauce, vinegar, pepper and garlic. Bring to a boil, then remove from the heat. Mix in the cashews, and pour the sauce over the broccoli. Serve immediately.

Source: allrecipes.com