



Tattler

Special thanks to everyone who wrote an article. We received more than ever and really appreciate it!

Thanks, Samantha Gianelli and Elena Chan

A Note From the President : Siena Bowen

Dear Officers:

As the last remaining senior in our club of minimal older youth, I am proud of the work we have accomplished. I have had the pleasure of being a part of Tassajara for the past six years. Throughout my time, we have faced a challenge of not having enough high schoolers to fill leadership positions. However, I witnessed many members step up and accept roles that they perhaps were not planning to or wanting to take, simply for the success of our club. This year has been such an honor to be a part of, because all of my officers work so hard to make changes for the betterment of our club and for the enjoyment of the younger members. My new hope is that the determination of this year's officers flows through in years to come and encourages younger kids to help bare the responsibility of running a club. Thank you to the 2017-2018 officers for your hard work and for setting a lovely example!

Healthy Habits

By Mallory Reith:

Are you getting enough sleep? Many studies show that sleep is linked to mental and physical health. Getting enough sleep can help you burn calories, decrease the chance of illnesses, better memory, clearer thinking, and increases your mood overall. Doctors recommend 7-8 hours of sleep every night, **and even more when you are below twelve years of age. While you might've received the proper amount of sleep when you were say, 7 or 8, chances are that now, you don't get to bed until 10 or even 11 o'clock at night! You will be able to perform better at your workplace or at school.**

Ashvin Kadalabalu Matha

Spring



Spring is a new beginning of nature. It is that season where everything comes to life. After the dreary cold winter, spring brings many changes to nature. Flowers bloom on trees, animals have babies and come out of their burrows and hiding, and there is more activities happening outside.

I love spring because the flowers bloom. Trees and plants start having leaves and there is more greenery outside. There are many flowers in different bright colors like roses in red, tulips in pink, violets in purple and, daffodils in yellow. We can see cherry blossoms on trees near the roads. Many berries grow on bushes. The green grass on the hills and flowers on trees makes the whole city more pretty.

Rabbits, squirrels and other small animals like gophers come out of their burrows. You hear a lot of chirping from birds like sparrows, pigeons and house finches. Most of these animals and birds have little babies and come out to collect food for them. We can also see lot of butterflies and hummingbirds collecting nectar from the flowers.

The weather is not cold and it's perfect. It's sunny and warm you could wear shorts. It's not too hot like the summer solstice or cold like freezing winter. Instead of staying inside, many people and kids go out for fresh air. We can see kids playing outside or at parks. People are walking or jogging on the pathways. Many people have picnics in the park and enjoy the good weather.

Spring is the best change in nature. I love spring as it makes everyone happy because of the lovely weather and flowers and animals.



Wolf Abuse

By Arthi kadalabalu Matha

Imagine if you were a wolf and you were shot just because you wandered a little outside Yellowstone National Park, Wyoming. This actually happened to a female alpha wolf in Yellowstone National Park. I am here to tell you that this is wrong. People have taken away room for wolves to roam, killed them for their skin and just for fun in wolf hunting. This is **Wolf Abuse** and this is why we should stop it.

One reason people have been so cruel to wolves is that two men in Macedonia have **captured a wolf alive**, and **beat it up**. Now that is sadly just the beginning. The two men were so vicious; they actually put **two lit cigarettes in its nose and forced it to smoke**. Now, you can see the problem with wolf abuse.

People have not only hurt wolves, but also their territory. People have cut down trees in wolf territory giving them less room to roam (for **almost 10,000 years!**). People have also cut down trees in its prey's territory which **lowers the food count for wolves**. That makes some **wolves die of hunger**.

People have also killed wolves for their skin. But they have also shot them in sport, **wolf hunting**. Hunters ride on horses with lances and guns trying to kill a wolf. The hunters have done this for **10,000 years**. This is why wolves were **the first species on the endangered list**. Luckily, **Yellowstone National Park** is keeping a law stating that **nobody is allowed to shoot or kill a wolf in any way**.

We need to save wolves and there are so many reasons why. Wolves help the Ecosystem by hunting animals and keeping it balanced. If they go extinct, then its prey will grow to overpopulation. One way we could save the wolves is by creating barriers and safe zones like in Yellowstone. We could also attempt to stop industries from using wolf skin.

Now you can see the problem with Wolf Abuse. We need people to stop wolf shooting. We need to save the wolves before it is too late. Together we can help save these majestic creatures.

Project Updates

Tassajara 4H Canning Project
Sara Gilbert

Sweet and Spicy Pepper Jelly

Serves: 4 (1/2 pint) jars

Ingredients

- 1½ lbs red, orange, and yellow sweet peppers, very roughly chopped
- 2 teaspoons dried hot red-pepper flakes
- 3 tablespoons Sure-Jell less- or no-sugar-needed pectin (from a 1¾-oz box)
- 3¼ cups sugar
- 1 cup white-wine vinegar
- 1 tablespoon unsalted butter
- ¾ teaspoon salt
- Special equipment:
- 4 (1/2 pint) canning jars with screw bands and lids
- Candy thermometer
- Canning tongs

Instructions

1. Sterilize jars and lids: Wash jars, lids, and screw bands in hot, soapy water. Rinse well, then dry screw bands. Put empty jars on a rack in a boiling-water canner or a deep 8 quart pot and add enough hot water to cover by 2 inches. Bring to a boil, covered, then boil 10 minutes. Remove from heat, leaving jars in water, covered.
2. Meanwhile, in a small saucepan, heat lids and enough water to cover them by 2 inches. Do not boil the water, but heat until a thermometer reads 180°F. Remove from heat. Keep jars and lids submerged in hot water, covered, until ready to use.
3. Make jelly: Pulse bell peppers with red-pepper flakes in a food processor until finely chopped.
4. Whisk together pectin and ¼ cup sugar in a small bowl.
5. Stir together pepper mixture, vinegar, butter, salt, and remaining 3 cups sugar in large heavy pot. Bring to a vigorous boil over high heat, then continue to boil vigorously, stirring occasionally, 5 minutes. Gradually add pectin mixture, whisking constantly. Return jelly to a vigorous boil, stirring constantly, and boil, stirring constantly, for 2 minutes. Remove from heat.
6. Carefully remove jars and lids with canning tongs, then drain jars upside down on a clean kitchen towel and quickly dry lids. Invert jars and immediately ladle hot jelly into jars, leaving ¼ inch of space at top. Run a clean plastic spatula between jelly and sides of jars to eliminate air bubbles. Wipe off rims of filled jars with a damp

clean kitchen towel, then firmly screw on lids with screw bands. If you have any extra jelly, you can just put it in an extra jar and store in the fridge to use up first (you won't need to process it).

7. Seal and process jars: Put sealed jars on rack in canner or large pot and add enough hot water to cover by 2 inches. Bring to a full boil, covered, then boil jelly, covered, 15 minutes. Transfer jars with canning tongs to a towel-lined surface to cool and to seal. Jelly will thicken as it cools.

8. After jars have cooled, about 12-24 hours, press center of each lid to make sure it is concave. Remove the screw bands and try to lift the lid with your fingernail. If you can't, the seal is good and can be kept, unrefrigerated, for about 6 months. Put any jars that haven't sealed properly in the refrigerator and use them first.

Photography Project Update

The Photography Project is winding down now for the year and I wanted to take this time to express my gratitude to this fantastic project. Thank you to all the parents who have so graciously volunteered their time this year to help with Project Meetings and go on photo outings. Thank you to my great Project Members who have showed up consistently to meetings and taken some wonderful photos. Thank you to Sheila Gianelli and Sam Gianelli, my co-leaders who have made the project more fun, efficient and have contributed some great ideas and curriculum. Thank you to Chris Cooley who taught our members some more advanced photography techniques.

We have completed our last Project Meeting for the year and now it's all about the **Contra Costa County Fair**. Most of my Project Members have submitted numerous photos for Fair this year and I am quite sure that Tassajara 4-H will have by far, the biggest and most impressive showing at Fair. Please try to get out to the Still Exhibits display at Fair this year to see the great contributions from the Tassajara 4-H Photography Project!

Good Work!

Jennifer Moed

4-H Photography Project Leader

Photograph Meeting & Mounting

By Jaanavi Thanamala

As fair approaches week by week, and day by day, everything is starting to fall into place. I'm entering 10 single photos into fair and 1 storyboard. It is actually my first fair, so everything is very new to me.

At the photography meeting this last saturday, we were split into 4 groups. We are going to give our presentations at the next community meeting. All of our groups had a topic that related to photography. My group was presenting about photo stories, which was perfect since I'm doing one. We worked on our poster, and divided up our lines. I even drew a cartoon camera (which might I say, didn't look half as bad as I thought it would). I'm excited for our presentation!

Today, I mounted my photos. I couldn't do it at the previous meeting because I had a debate tournament. Anyway, I thought mounting was a long and complicated process, but it's really not. With the help of my friend, I was able to get the hang of it. I did move at a snail's pace, but better slow than not at all.

We mount our pictures so they can be presented at fair. There, they get judged by judges, and we get our prizes. Prize money varies between category, places, and type of photos. I'm excited for the day, and hope many will show up to the event.

This experience is definitely different than what I usually get myself into, but it's a fun one nonetheless. I encourage anyone to do the photography project next year and send photos to fair!

Down below are a couple of my favorite photos that I'm entering into fair. Enjoy! Hope to see you at fair- and check out the photography exhibit!

Jaanavi's Photos!



