



IFYE Association of the USA, Inc.

Peace Through Understanding

IFYE UPDATE

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IFYE Annual Conference Registration Closes August 1:

Registration for the IFYE National Conference will close in a few days on August 1. Don't miss the opportunity to visit with fellow IFYEs, attend informative workshops and experience the hospitality of the Bluegrass State and enjoy one of the four optional tours. To participate, please visit ifyeusa.org and click on News and Events and then the conference registration page. From there, you will be guided online to select the type of registration, either a full registration, or if you can only spend a day or two, you can select that as well. See y'all in Kentucky.

2020 National Conference:

We are still waiting to hear who will offer to host the 2020 National Conference. This is a great way to showcase your state and present IFYEs from throughout the country with the opportunity to experience what your state can offer. Please consider nominating your state for the next National Conference. Contact Executive Director Ken Gordon at kgordon@ifyeusa.org or call 614-593-0234.

Program Update:

Six U.S. IFYEs are currently living abroad and are periodically sharing examples of their new lives in their respective countries via social media. All have been taking hundreds of photos, and some are posting periodically on Facebook. Where possible, we are linking their posts to the IFYE USA Facebook page. Here's a glimpse of activities from three of our 2019 IFYEs.

Emily Witmer, PA to Luxembourg, has a strong FFA background, works full time on a dairy farm and is the assistant herdsman and heifer specialist. She shares the following experience from her first host family in Luxembourg: "I have shown hogs and goats for 5 years and dairy beef steers for 2, and I got the opportunity to show a dairy heifer in Luxembourg's national fair. I thought I was finished showing after the last local fair at home, but when I was given the chance to show here, I jumped in. Showing dairy heifers and dairy beef are very different. However, I had a few people teach me what to do and how to set up the heifer. During the show, my heifer set up perfectly every time we stopped and I learned a lot. Even though I didn't do very well, I had a great time."



Elizabeth Otte, MO to Germany and Uruguay, hopes to continue her farm's legacy as a fourth-generation farmer in southern Missouri. She has an extensive background in cattle (MO Cattlemen's Assoc., MO Angus Queen, National Angus Assoc. and more). Elizabeth reports from her second German host family: "Growing up on a beef farm, I had



limited knowledge of dairy cattle operations. However, with the IFYE opportunity, I now have the chance to work on a dairy farm. My second family has two robotic milkers with 120 cows. So, even though I don't have to go out and milk all the cows two times a day, I do have to make sure all the cows get up and go get milked. Sometimes, the cows get mastitis, so then I get to milk out the cow so she can get back to normal. My favorite activity would definitely have to be feeding the calves because I don't get to do that on the home farm."

Nick Birsa, IL to Taiwan and Thailand, is experiencing first-hand the subtleties of Taiwanese cuisine. Nick is a future filmmaker and this following story could have a prominent place in his future presentations. "Taiwan's sights and sounds are second only to its people. Self-described as enthusiastic, eager family members have rushed me around to show off their favorites. One local favorite food of many is something called *Chòu Dòufu*, or 'stinky tofu.' Stinky is not just a name given out willy-nilly, it is well earned. Everyone says you get used to it, so at least I tried it, and thanks to the enthusiasm of the Taiwanese people, many other times after this as well. I think it's safe to say this food must be an acquired taste, but as I type this message, I hear that my host family wants to go out to eat none other than *Chòu Dòufu*. Well, perhaps this time, it will start to grow on me."



Chòu dòufu (Chinese: 臭豆腐) is a fermented tofu that is deep fried and topped with fermented bean paste sauce, cilantro and chili. Though its pungent smells may linger everywhere, those that can get past its strong scent can enjoy its soft, silky center. The street food snack is usually sold at night, served out of a small bowl and toothpicks to pierce each cube or served alongside rice congee as a breakfast meal. (<http://www.sh-streetfood.org/chou-doufu-stinky-tofu-%E8%87%AD%E8%B1%86%E8%85%90/>)

Executive Director's Report:

I hope everyone had a great 4th of July and are looking forward to experiencing what should prove to be an informative annual conference in Lexington, Kentucky, August 7-11. The conference committee has been busy arranging workshops and tours for everyone to enjoy and learn.

Just prior to the Washington D.C. IFYE orientation, I was able to arrange meetings with some organizations that may provide additional funding to IFYE. I also met with Congressional staff to build the relationships we need for future governmental support.

Your organization has begun the process of implementing a database management system to help keep better records for you, our alumni, but also to enable enhanced tracking of our outreach for funding and of our candidates who wish to become IFYEs.

We also are continuing our marketing efforts to further raise awareness of our program and the opportunity IFYE presents for international cultural understanding. Part of that effort is to align our organization with other youth-based associations such as Minorities in Agriculture Natural Resources and Related Sciences, MANRRS, who help carry our message to their membership.

Financial Update:

The 2019 national budget contained estimated alumni donations of \$27,865 in the income section. Member contributions from January 1 through July 14 show \$7,448. With half the year gone, we are behind in reaching that goal. Regular general contributions to IFYE remain a vital component for the success of the exchange program. Also remember that any non-life member donating \$30 or more will be credited as an annual member when making a donation.

Last year, 58 individuals stepped up and participated in our Organizational Capacity Campaign. Thank you to all those who participated. If you are one of the more than 3,400 IFYEs who were not able to participate in the campaign, and have not contributed in the past, please consider adding an additional \$100 to your annual membership to help us reach our budgeted member contributions goal.

Please use the attached invoice for making your general financial contribution to IFYE, or visit the IFYE website at ifyeusa.org, click on “Ways to Give,” and follow the instructions to make a donation or a recurring donation.

Sign up for Amazon Smile to help support IFYE:

If you are already using Amazon to purchase items, take a minute and turn your regular account into an AmazonSmile account. It’s quick, easy and can help IFYE.

AmazonSmile is a website operated by Amazon with the same products, prices, and shopping features as Amazon.com. The difference is that when you shop on AmazonSmile, the AmazonSmile Foundation will donate 0.5% of the purchase price of eligible products to the charitable organization of your choice, and IFYE is included as a choice.

AmazonSmile is a simple and automatic way for you to support IFYE every time you shop, at no cost to you. When you shop at smile.amazon.com, you’ll find the exact same prices, selection and shopping experience as Amazon.com, with the added bonus that Amazon will donate a portion of the purchase price to IFYE. Please see complete AmazonSmile [program details](#).

Business Communication:

Please direct all IFYE business communication to the IFYE Executive Director, Ken Gordon, at 9340 Warner Rd., Plain City, OH 43064 or email at kgordon@ifyeusa.org.