

Harvesting Honey at Orozco Honey

By: Christian Meraz, Jaiden Cruz Montes, Maria Fernanda Romero Molina, Valeria Uribe Montano, Chelsey Segura Montez, Vanessa Olivera

Have you ever wondered how honey is harvested? Orozco Honey harvests honey locally. Orozco Honey is located in Dinuba, California and has been in business selling honey for the past 10 years. Kings River Union Elementary Migratory Students had the opportunity to interview Maria Orozco, who is a beekeeper at Orozco Honey. She talked to us about the process of harvesting honey at Orozco Honey.

The season to harvest honey is during the summer and early fall. "Honey is a sweet fluid made by honeybees using the nectar of flowering plants. "There are many different kinds of honey because of the many kinds of flowers. Honey can vary in color, smell and taste," (an Orozco Honey worker explained). Orozco Honey harvests different types of honey like wildflower and orange.

Orozco, the beekeeper from Orozco Honey explained in detail the types of equipment that is needed to harvest honey. She mentioned that they use boxcombs so the bees cannot get covered in dirt and produce honey. They also use an uncapping machine to uncap the honey frames. The uncapping machine contains serrated knives that gently slices the wax away from the wax cappings as the frames are pulled through. The temperature of the blades is controlled so it is clean without overheating the honey and damaging the combs. The machine is fast, efficient and basically has no waste. The uncapping knife is used to scrape the frames of the capped honey that is left in the honey frame. Other tools that they use is a long spatula to also remove the honey from the frames. In addition, she said that they also use a honey extractor that is more helpful to uncap the honey. The



Authors: Mrs. Olivera, Valeria Uribe Montano, Maria Fernanda Romero Molina, Christian Meraz, Chelsea Segura Cruz, Jaiden Cruz Montes. Maria Orozco provided Migratory Students with a sample of Wildflower and Orange Honey.

honey extractor machine can hold up to 80 frames at a time. The extractor machines help them remove the honey quicker and it makes it easier to remove the honey from the frames. She also mentioned that not only do they remove honey from the honeybombs but they also remove honey wax. Maria also showed us a smoker that they use when they have to work to collect the honey. The smoker helps the bees to stay calm and so that they don't sting the beekeeper. Furthermore, Orozco mentioned that when they collect honey in the areas that the bees are, they are required to use a suit and gloves. The beekeeper has to wear the suit to protect them from getting stung by the bees.

Harvesting honey has several steps that include removing capped frames from the beehive, removing the bees, and extracting the honey through centrifugal



The honey extractor machine helps remove honey quicker from the frames. It holds up to 80 frames at a time.

HONEY...Continued on page 5



Maria Orozco showed us the honeycomb. She explains how they use the honeycomb for the bees to make honey.



A Beekeeper Suit is used to protect the beekeeper from getting stung by the bees when inspecting or harvesting honey from hives.



Uncapping machine that is used by Orozco Honey.



Beekeepers use gloves to protect themselves from getting stung by the honeybees.



The uncapping scratching tool is used to scrape the honey from the frames.



A Bee smoker is a tool commonly used in beekeeping to calm the bees.



Wooden Honey Boxes are used to house bees and provide a safe and insulated home for the honeybees to live and store honey. The red hive tool is used to open the hives, lift the frames and scrape honey wax.

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From Vine to Grape: How Grapes Grow at the Sundale Vineyard

By: Genesis Mayen Avalos and Javier Arellano Armenta

At the Sundale vineyards, grapevines change during each season of the year. Every season is important because it helps the grapes grow from tiny grapes into big, sweet, crunchy grapes. The vineyard has long rows of grapevines held up by wires and posts. The weather changes throughout the year, and this helps the vines grow. Workers work hard all year to keep the vines healthy and strong. They take care of the soil and give the vines water so they can grow big and taste delicious when they are picked.

In the winter, grapevines are resting and have no leaves, so they look like bare sticks. This resting time is called dormancy. It helps the vines save energy for the next growing season. During this time, workers take care of the vines by pruning them, which means cutting off old branches. Pruning helps the vines grow strong and healthy in time for spring. Workers also clean the vineyard by removing leaves and old vines. They may fix irrigation systems so the vines can get water. Sometimes, workers add nutrients to the soil to help the vines grow better.

In the spring, the vines begin to wake up. Tiny green buds open into leaves, and small clusters of baby grapes begin to grow. They grow very fast! The vines spread out along the wires and become fuller each week. Workers spend a lot of time in the fields helping the vines grow the right way. They tie the vines to the wires so they do not fall over, and they trim extra branches so the vine can focus on growing strong grapes.

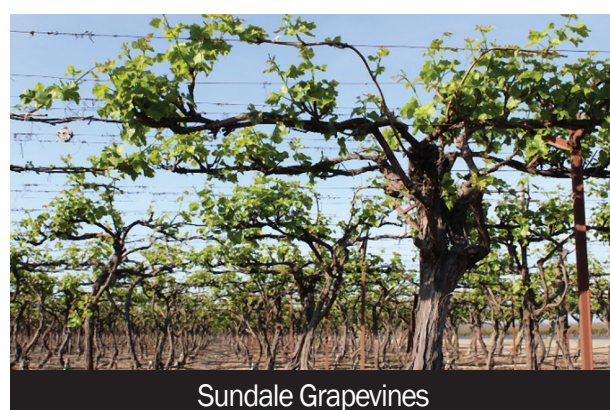
During the summer months, big bunches of grapes hang under the leaves, where they get shade and are protected from the hot sun. Workers do a lot to protect the grapevines from the heat. They make sure the vines have enough leaves to shade the grapes so they do not get burned. Sometimes workers add covers or shade cloth to protect the plants during very hot days. The workers also check the vines for bugs and remove any that could hurt them.

When the grapes are picked, workers package them in the field and put them into bags, clamshells, and boxes. Then, grapes are put into a pre-cooling room to lower the temperature down to 32 degrees. After that, they are placed in the cold storage room so they stay fresh and do not spoil. Grapes are naturally sweet, so they can be kept in the cold storage without freezing. During an interview with Mike Tamouzian from the Sundale Vineyard facility, he explained that it is important not to wash the grapes before sending them to stores because extra water can make them rot faster.

“The grapes are packed carefully without washing them and stored in refrigerated rooms. Then, they are shipped in trucks to grocery stores where people can buy them and enjoy them,” said Tamouzian.



Mustang eating grapes in a vineyard by Javier Arellano Armenta



Sundale Grapevines

Sundale Vineyard Facility

By Itzayana Flores Ruiz

Early each morning, workers at Sundale Vineyard facility help prepare thousands of grapes for families everywhere.

The Sundale Vineyards in Tulare, California has been open since 1995. The owner of the vineyards is Todd Kinosian. The vineyard plays an important role in our community because it harvests four million boxes of grapes every season.

The vineyard has a large packing facility where grapes are cooled, sorted, and prepared for shipping. After the grapes are picked from the vineyard, they are quickly taken to this facility to keep them fresh before they are sent to stores. The facility is very busy during harvest season because large amounts of grapes arrive each day. Workers must move quickly to make sure the grapes do not spoil.

Inside the facility, workers carefully stack boxes of grapes onto large wooden pallets. The pallets are then placed inside a giant refrigerated storage unit. This cooler can hold many pallets at once and keeps the grapes very cold. The cool air is important because it helps the grapes stay fresh, sweet, and safe to eat while they wait to be shipped. Workers also make sure the boxes are stacked safely so nothing gets damaged.

The facility is led by manager Mike Tamouzian, who makes sure that everything runs smoothly. He oversees the team and makes sure the grapes are handled carefully. He also makes sure the building stays safe and organized. His leadership helps everyone work as a team.

Tamouzian explained that Sundale grapes travel to many places. “We ship our grapes to



Sundale Vineyards Sign

places like Peru, Mexico, New York, and stores like Costco, Sam’s Club, and Walmart,” said Tamouzian.

Sundale Vineyard grapes grown in Tulare are enjoyed across the United States and in other countries around the world. The grapes travel long distances in refrigerated trucks to stay fresh. This allows people far away to enjoy fruit grown at the Sundale Vineyards.

Workers at the facility have many important jobs. Some workers operate forklifts to move

heavy pallets, while others check boxes, labels, and shipments to make sure everything is correct. Teamwork is important so that all grapes are shipped on time and stay fresh.

The large refrigerated storage unit is one of the most important parts of the facility. Without it, the grapes could spoil before reaching stores. Thanks to careful workers and strong leadership, Sundale Vineyards is able to deliver fresh grapes to families across the country and around the world.

Preparing for the Season

By Misael Rodriguez

Have you ever wondered what happens before grape harvest begins? It all starts with preparing for the grape season.

At the Sundale Vineyards in Tulare, California, harvest season may be the most exciting time of the year, but the real work begins months earlier. Before the July-December harvest season, workers are already busy preparing the vineyard. These early jobs are very important because they help make sure the grapes will grow healthy and sweet.

One of the first jobs is caring for the soil. Healthy soil is the foundation of a successful vineyard. “The grape vines can grow for 40-50 years and continue to produce grapes,” said Mike Tamouzian. Workers sometimes add lime to the soil to help balance the soil’s pH level, Tamouzian explained. When the soil is balanced, grapevines can absorb nutrients more easily.

Water irrigation is another major part of the preparation. Too much water can damage the grapevines during the winter months. Vineyard workers make sure the irrigation pipes are working properly so the vines receive the right amount of water.

Winter is also the time for pruning. Workers trim away old wood and shape the vines while they are dormant. Pruning helps the vines stay healthy for many years. If vines are not pruned correctly, they can produce too many grapes, which may affect size and quality of the fruit. Skilled workers know exactly how much to cut to prepare the vines for spring.



Mike Tamouzian, Head of Facility at the Sundale Vineyards stands in an empty cold storage room.

As spring gets closer, workers check the vineyard’s trellises and support wires. These structures hold up the vines as they grow and become heavy with fruit. Fixing broken wires or posts early helps prevent damage later in the season.

All vineyard workers play an important role in creating a successful harvest. Adding lime, testing the soil, managing irrigation, pruning vines, repairing trellises, controlling weeds, and organizing crews all happen before harvest season begins. Without this preparation, the vineyard would not be able to produce high-quality grapes. By the time grapes are ready to be picked, workers have already been preparing for months.



Journalism students, Misael Rodriguez, Emiliano Reynoso, Itzayana Flores Ruiz and Anisha Flores Ruiz pictured in the Autumn King Grape vineyard.

The Sundale Vineyard: What Changes Throughout the Year?

By Anisha Flores Ruiz

Snip! Snip! That is the sound of vineyard workers pruning the vines at the Sundale Vineyards. It is also the sound of another year of growing sweet, crunchy grapes. The Sundale Vineyards are busy every month of the year. Many people enjoy eating grapes, but it takes a lot of hard work to grow them.

During the winter, the vineyards get special care to protect them from the cold. The grapevines have no leaves and the vines look like brown sticks. This is called the dormant season. During this time, the vines rest and save their energy. Workers are still busy carefully cutting away the old branches. This is called pruning. Pruning helps control how many grapes will grow. Workers also fix the drip irrigation systems, and prepare the soil for spring.

When spring arrives, the vines begin to wake up from their winter sleep. Tiny buds begin to sprout. These buds show how well the vines will grow. The workers watch everything closely, especially the weather, because frost can seriously damage the young buds. They make sure the vines get the right amount of water by using drip irrigation. This system sends water only to the base of each plant instead of spraying water everywhere. Fertilizer gives the vines the nutrients they need to grow strong. Workers also check for insects and diseases to keep the vines healthy.

By summer, the vineyard is full of green vines stretching across fields. The grape clusters begin to grow and slowly become bigger. After some time, the workers will thin out the extra grape clusters so the remaining grapes can grow larger and sweeter. The workers also trim the leaves so that the sunlight and air can reach the fruit. Soon, the grapes begin to change color and become sweeter. Before long they are ready for harvest.

“The busy season at Sundale Vineyards is from July 4th through Thanksgiving”, said Mike Tamouzian. This is the time workers harvest



This cold storage room holds 75,000 boxes of grapes

the grapes - It is the busiest season of the year. Workers start their work day early in the morning. They carefully cut the ripe grapes from the vines. Field workers place the grapes into bags and then pack them into boxes in the vineyard rows.

The people packing the grapes also have an important job during harvest season. They supply the field workers with the bags, boxes, and pallets needed to pack the grapes right in the vineyard. Once the boxes are filled, they are stacked neatly on pallets. These pallets are prepared for shipping so the grapes stay fresh when they arrive at the stores and families' homes.

Although July through December is the busiest time of year, the success of the harvest depends on the work done in every season. Winter pruning, spring growth, and summer care all help create an important harvest. At Sundale Vineyards in Tulare, the seasons may change, but the hard work continues all year long to bring sweet, fresh grapes to our tables.



Right: This type of grape is a Sweet Globe.

From the Grapevine to Your Table

By Emiliano Reynoso Garcia

Have you ever wondered how grapes get from the grapevine to your table? During an interview with Mike Tamouzian from the Sundale Vineyards, I learned all about it — and it was AWESOME!

Grapes are grown and picked in the super-hot summer in Tulare, California. When they are picked, the grapes are more than a 100 degrees Fahrenheit inside!

Farmers take great care of the grapevines. They used a method called drip irrigation, which slowly drips water right to the roots so no water is wasted. The vines are also covered with white plastic to protect them from rain, grapevines don't like too much water. The white plastic allows sunlight to shine through, so the grapes grow big and sweet!

After harvest, the grapes are put into boxes (called clamshells) and taken to the facility. At the Sundale Vineyard facility, grapes go into a pre-cooling room where workers inspect them as they go down to 32 degrees Fahrenheit. Then they are moved to a storage room with the same temperature of 32 degrees.

Even though it sounds like it is enough to freeze them, grapes can not freeze due to the high amount of sugars inside of them, keeping them fresh and ready for consumption. “The building is powered by a one megawatt solar system,” said Tamouzian. The solar system is the energy from the sun — how cool is that?

The facility has six machines that make cardboard boxes. Some grapes are also packed into plastic containers called clamshells. After being packaged, grapes are stacked on huge pallets that can withstand 2,000 pounds. Workers use forklifts to move them into coolers or onto trucks. There are about 20 forklift trucks moving three million boxes of grapes yearly.

Salespeople call grocery stores like Walmart, Sam's Club, and Aldi's to sell the grapes. The pallets containing the clamshells are loaded onto refrigerated trucks. “The trucks are refrigerated and have to be kept at 32 degrees,” said Tamouzian. The grapes travel all over the world! Some trucks travel for weeks to reach states like Florida and New York, and even countries like China and Mexico via semi trucks.

During the busiest months, workers may work up to 80 hours per week. “That is more than the average worker,” said Tamouzian. Vineyard workers work from 6:00 a.m. to 6:00 p.m., six days a week! With hard work comes many benefits. The Sundale facility sells three million sweet, crunchy grapes every year!

During an interview with a vineyard worker, Arely Reynoso, shared that,



Sundale Vineyards Tricolor grapes packaged in clamshells.



Emiliano Reynoso and Arely Reynoso

“Working in the vineyard is hard,” but she enjoys it. Her days start early in the morning before the sun is too hot. She went on to say that during the harvest season, she picks grapes carefully so they don't get damaged. She also shared that she feels proud of her work because her job helps grow the grapes people enjoy.

Tools of the Trade

By Ruth Rodriguez and Javier Arellano Armenta

Have you ever wondered how people get their jobs done? Sundale Vineyard workers in Tulare, California, use many different tools and machines to help get the job done. These tools make the hard work faster and easier. The workers have an important job because they help the grapes grow healthy and strong.

The vineyard has long rows of vines. Workers walk through them carefully to check the plants during every season. They look to see if the vines are healthy and if they need water, trimming, or protection from bugs.

One tool the workers use is hand clippers. Clippers are small, sharp scissors that help workers trim extra branches off the vines. Workers have to be very careful when using clippers so they do not get hurt. Trimming the vines helps the grapes get more sunlight, which helps them grow sweeter. Workers also make sure the vines are growing in the right direction.

The workers also wear special clothes to keep them safe. They wear gloves, hats, boots, long sleeves, and sunglasses to protect themselves from the hot sun and sharp branches. This is important because the weather in Tulare can be very hot.

Workers use big machines too. Tractors help move soil and carry heavy bins of grapes during harvest time. Forklifts move heavy pallets of grapes to the shipping area. Another machine, called a sprayer, is pulled by a tractor. It sprays water and nutrients on the vines to help them grow strong. Workers also use irrigation systems to make sure the vines get enough water during dry months.



Jon Hearn operates a forklift at the Sundale Vineyard facility.

All of these tools and machines help the vineyard workers take good care of the grapevines. Because of their hard work, the grapes can grow healthy and be ready for people to enjoy. The teamwork between workers and machines helps Sundale Vineyard produce high-quality grapes.

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HONEY...Continued from page 1

force or crushing the comb. Orozco talked to us about the steps it takes to harvest the honey. First is preparation, where they have to have a clean area that is indoors and have food safe containers, strikers. They must wash their hands frequently when extracting the honey. Also the area has to be closed such as the windows and doors to keep the bees and ants out that are attracted to the scent of honey. Next, is to remove the bees from the frames. Orozco mentioned that they use escape boards to keep the honey before harvesting. They also use a brush and a blower to take the bees off the frames so they can put the frames back into the hive. Then, they transport the frames, using a covered container and seal it to keep the bees from taking the honey while they transport the honey to their shop. Then, they begin the uncapping. They use an uncapping machine to uncapped the capped honey frames. Orozco mentioned that they have a honey

extractor machine where they place 80 honey frames and the machine spins allowing the honey to be out of the frames. Then they put the honey into a food grade bucket allowing it to drain for several hours. Lastly, the honey is clean and ready to be consumed, they have to strain the raw honey into buckets and leave it for 1-2 days until the honey has settled and no bubbles are seen in the honey.

Orozco went on to explain that when they harvest honey they also use the wax, collecting the pollen and royal jelly. She explained how they use the honey wax to make candles that smell very good depending on the type of honey they are harvesting. Orozco mentioned that they collect the pollen because it helps people with allergies. She mentioned that many people consume honey for health purposes.

In conclusion, we learned that honey is harvested during summer and early fall seasons. The types of equipment that Orozco Honey utilizes to harvest honey and the process it takes for the company to



Honey Frames are used to store honey, pollen and help the beekeepers to harvest honey without destroying the honey comb. The picture shows Royal Jelly.

harvest honey. We learned that honey is healthy for customers to consume due to the good benefits, especially the pollen. It helps people with allergies. Lastly, we learned that honey wax can be used to make many things, for example, candles, creams, soaps, and can be used for cooking, baking, and we can even eat it and use it in our teas.

From the Fields to the Future: The Sacrifices Behind Our Food

By **Alondra Torres Arguijo, Edith Guadalupe Miranda, Jessica Cortez Saavedra, Katherine Rodríguez Lopes, Britany Diaz Garcia, Denni Rodriguez, Ramiro Villalobes - Flores** (Students at Pleasant View Elementary School)

At 4:00 in the morning, while most of us are still asleep, the work has already begun.

In the darkness, headlights cut across rows of crops. Workers step into the fields before the sun rises, knowing they won't return home until long after it sets. While students prepare for school and families gather for dinner later in the day, many parents in our community are already hours into exhausting labor — working not just for themselves, but for their children's future.

Do you really know what your parents go through every day at work?

Parents like Rogelio and Israel spend their days in the fields, doing the hard labor that helps put food on tables across America and beyond. Here in the Central Valley of California, agriculture is more than a job since we have one of the most important food-producing regions in the world.

California produces more than one-third of the vegetables and nearly three-quarters of the fruits and nuts grown in the United States. Even more striking, about 80% of the world's almonds come from this region alone. That means the work happening in these fields doesn't just feed local families—it helps feed millions of people across the country and around the globe.

Before the sun even rises, these workers are already awake. Some begin as early as 4:00 a.m. and don't return home until 11:30 at night. Their days are filled with lifting heavy boxes, picking and sorting crops, and driving trucks from field to field — making sure the food people eat every day is ready and delivered.

"It's hard work working in the sun," one parent shared, describing hours spent under relentless heat with little shade, where sweat soaks through clothing and the temperature keeps rising. But the work never slows down.

That one sentence barely captures the reality. The heat is intense. The hours are long. Their bodies are pushed to the limit every single day.

"Sometimes I get so tired I feel sleepy while driving the truck," another worker admitted, revealing the dangerous reality of exhaustion after long hours of physical labor. Even after working all day, they must stay alert on the road,



knowing one mistake could have serious consequences.

Others go long stretches without eating, pushing through hunger and dizziness just to keep up with the demands of the job. Their bodies grow weak, but their sense of responsibility remains strong.

And still they keep going. Not just for today, but for what comes next.

Every grape, almond, and orange picked in these fields is part of something much bigger. The work happening here connects our small community to grocery stores, restaurants, and homes across the country and the world.

Yet behind every harvest is a sacrifice.

The hardest part isn't always the physical work — it's what they miss. Long days in the fields mean missed birthdays, missed family dinners, and quiet moments at home that they wish they could be part of. There is constant worry about their safety, about making enough money, and about whether all of this hard work will truly lead to something better.

But through all of this struggle, one thing remains stronger than anything else: hope.

"I want my children to have a better job," one parent said, their voice filled with both exhaustion and determination. "I don't want them to work in the fields — I

want them to have opportunities, to be safe, and to do something more."

That dream fuels everything.

Every early morning.

Every long night.

Every moment of exhaustion.

These parents are not just working jobs — they are building futures.

Agriculture is not just about growing food. It is about sacrifice. It is about parents giving everything they have so their children can go further than they ever could. The fruits and vegetables we see every day are not just products. They are the result of long hours, tired hands, and powerful dreams.

So the next time you sit down to eat, think about this: someone woke up before the sun, worked through the heat, and pushed through exhaustion — just so that a meal could be on your table.

Fieldworkers are not just feeding America.

They are helping feed the world.

And in doing so, they are planting the seeds for something even greater — the future of the next generation.



New Tools Help Farmers Grow More Food

By: **Leticia Alvarado, Edwin Alvarado, Angel Escalera, Camilla Lopez, Alberto Lopez, Jordan Diaz, Britany Diaz and Daleyssa Lopez.**

Did you know that you can grow more food with less water? Willie Paramo, a farm director here in the Central Valley of California, shared information on how technology is used on today's farms.

Farmers have been looking for ways to make more food while using less water. They have decided to use technology. Some of the tools used out in the field include cameras, drones, weed-machinery, sprayers, and AI.

Farmers are creative with their use of these tools. Cameras are installed at different levels throughout the fields. For example, some cameras are installed at lower ground levels, while others are used with drones to view the fields from above. There are also tools that do not require a person to navigate them. When Paramo was asked if there are machines that can work alone, Paramo stated, "Yes, we do have them. We use them to cut weeds and to spray pesticides."

Another tool farmers are beginning to use is AI. All of these tools are being used to save water, produce more food, and detect stress on trees. According to Paramo, AI helps measure and keep water at the root level of plants, instead of overwatering them. This helps to use the rest of the water on other plants, which will produce more food. The cameras and drones are used for detecting stress on plants and tracking the plant's health. Lastly, the machines that spray for pesticides protect the plants health from weeds or insects.

Together, these tools are helping people have more food available to them. Clearly, with the help of technology like cameras, machinery, and AI, water is being saved.



Above: This tractor is spraying chemicals for pesticides to keep it a healthy plant.

Left: A tool is used to measure the growth of the fruit.

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Finally we thank our understanding interviewees, supportive parents, and dedicated support staff. Our migratory children are deeply grateful for your time, dedication, and willingness to lend a helping hand. Because of everyone's efforts, we can proudly envision these students as future journalists.

Tulare County
Office of Education

Tim A. Hire, County Superintendent of Schools

Growing Success: A Look Inside a Local Farm Business

By: Sofia Trejo, Miguel Rios, Jazleen Herrera

DCR Farm Management is an agriculture business located in Seville, California. We interviewed David Roberts, the owner of the company, DCR Farm Management. During the interview, we learned how the business works and what it takes to be successful in farming.

The Roberts family started the business 54 years ago. Robert's father began the company many years ago, and it is still growing strong today. Now, Roberts works alongside his son and nephew, continuing the family tradition.

DCR Farm Management grows many kinds of fruits, including citrus, avocados, pomegranates, lemons, limes, and pears. Because they grow so many different crops, they are busy almost all year long. However, Roberts said that October and November are their slowest months.

When Roberts was younger, he always wanted to be a gardner. Today, he says farming is more than a job. He believes it is "a joy of life." He explained that a good job brings joy, joy brings money, and money can lead to a happier life. He also enjoys knowing that his work helps bring food to families.

The company grows fruit and sells it to vendors. Then the vendors sell the fruit to grocery stores, where people can buy it. This process shows how farmers help feed communities.

Roberts also said that he does not spend time thinking about bad days. He believes that focusing too much on problems will not help people move forward. Instead, he stays positive and keeps working hard.

He explained that California is a great place to be a farmer. The weather is usually warm, and it does not snow very often. This helps protect the fruit and gives farmers more days to grow their crops.

Overall, our interview taught us that farming takes hard work, patience, and a positive attitude. DCR Farm Management is not only a business, but also a family tradition that helps feed people and support the community.

The Migrant
VOICE



From Field to Table: A Day in the Life of a Blueberry Farmer

By: Valentina Trejo, Ximena Barajas

Have you ever wondered where your blueberries come from? We had the chance to interview Roberto Ramirez, a hardworking man who works on a blueberry farm. He shared what his job is like and why it is important.

Ramirez works on a blueberry farm where he takes care of the plants. One of his main jobs is to check the irrigation system and make sure the blueberries are growing correctly. This helps the plants stay healthy so they can produce fruit for people to eat.

Ramirez works many days during the week, from Monday through Saturday. Most days, he works from 6:00 in the morning until 3:30 in the afternoon. Sometimes, he starts as early as 2:00 a.m. and finishes by 8:30 a.m. Ramirez has to wake up very early to do his job. Ramirez also uses special tools to help him do his job.

He sprays organic chemicals on the plants using a tractor. This helps protect them and keep them healthy.

Even though he has the right tools, his job is not always easy. Ramirez said working in very hot summers and very cold winters can be difficult. Even with these challenges, Ramirez likes his job. He said he is proud because he helps produce blueberries for people all over the world. His job also helps by providing the things they need to live.

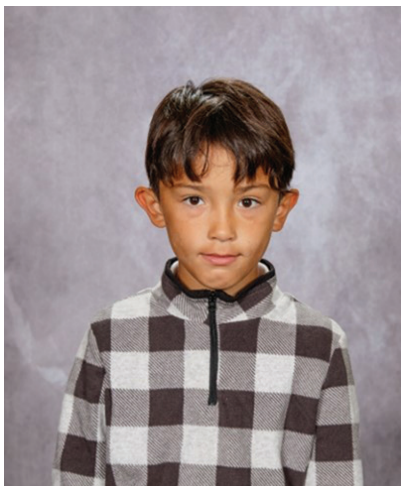
The weather can also affect Ramirez's work. When it rains, he cannot work, so he does not get paid that day. This can make things harder for him and his family.

At the end of the interview, Ramirez shared an important message. He said agriculture is very important because it provides food for everyone. Without workers like him, we would not have the fruits and vegetables we eat every day.

Interviewing Ramirez helped us learn how important farm workers are. The next time you eat blueberries, remember the people who worked hard to grow them!

MEET OUR JOURNALISTS

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