

SPECIAL Excursion – Yuma Overnight February 18-19, 2020

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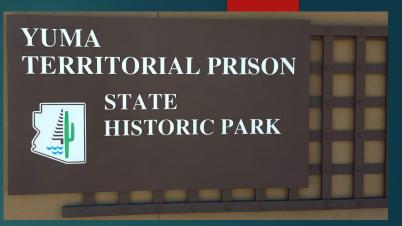






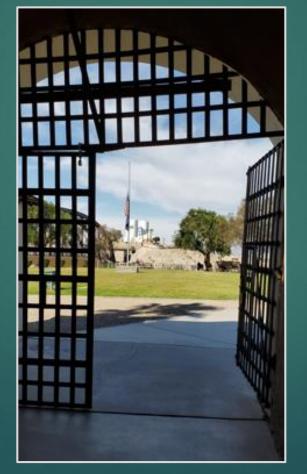








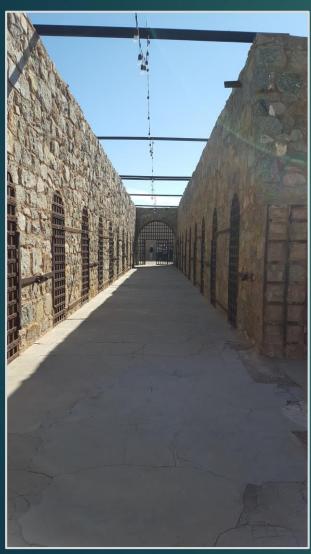




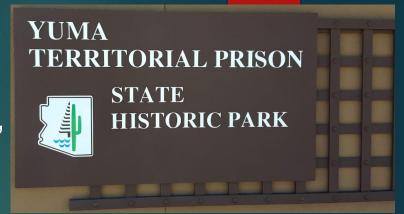








During the 33 year operation of the prison from 1876 to 1909, 3,069 prisoners, including 29 women, served time in the prison for crimes ranging from polygamy to murder.











The cells varied as noted above, with the Dark Cell (far right) being solitary confinement, while the women's cell had beds rather than bunks.











Through the winter months, this desert town known as Yuma is surrounded by a lush carpet of fields in all shades of green - and a few of ruby red.

Now, visitors to the "winter vegetable capital" of the nation can get a close-up look at Yuma's agriculture industry that literally begins from the ground up, with participants picking vegetables for their lunch in fields grown especially for that purpose.

From: https://www.visityuma.com/media/field-to-feast--tours-spotlight-yuma-agriculture





Happy Harvesters!











"Traveling from Palm Coast, FL, to the farm fields of Yuma to witness one of the best Cub events ever. Plus having the pleasure of meeting new Club Renee Losh. Doesn't get any better than that. Thanks for the experience."

Jim Harshman



Happy Harvesters!











"One highlight for me was right at the outset--the focus on hygiene in the fields due to the fact the produce is generally served raw. I simply never thought of that, and was most impressed with the manner in which the processes were enforced."

Faye Sessoms





Happy Harvesters!



















The smiles say it all.....Karen & Lee Humbert after picking their favorite vegetables from the "Field to Feast" tour.

"It was a great two days... had a wonderful time, super fun."

Karen Humbert



A Very Happy Group Following A Very Successful Harvest







ATour of the Area Farms – part of 180,000 acres being farmed in the Yuma area











A delicious vegetarian lunch was served by the Culinary students of Arizona Western College





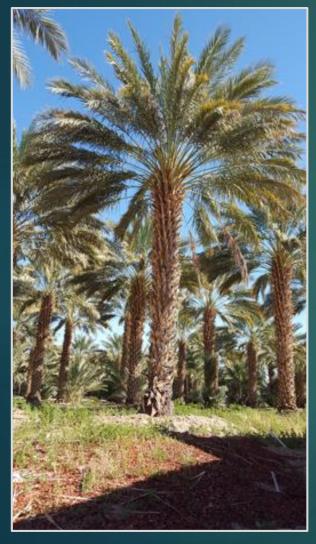


Vegetables from the tour participants were turned into a fresh and healthy lunch by Arizona Western College culinary students under the direction of their professor and executive chef. Lunch was served in a venue that highlights the AWC learning environment, adjacent to the culinary lab, with the student chefs taking a well-deserved bow.













Our farm tour provided a first-hand and in-depth look at what it takes to grow and harvest this delicious fruit. Our members and friends received not only an education on date farming, but a much better appreciation for the dedication and hard work it takes to get the dates from the farm to the customer's kitchen table. Our guide encouraged questions, and the group's participation made it all the more fun!







The original planting consisted of 300 Medjool date palm off-shoots and the Rogers family farm today has roughly 8000 palms planted on over 100 acres. Each year the family has the opportunity to plant additional acreage by removing the young offshoots that are produced naturally as clones of themselves by the adult female palms.















