



COOK COUNTY GO-OPERATOR

To serve all our members with meaningful and beneficial programs that reflect our agricultural heritage

Mark Your Calendar



July

19th An Evening for Ag Education Gala **PG 1**

22nd Membership Monday **PG 12**

August

15th Summer Photo Contest Deadline **PG 8**

22-24th Farm Crawl **PG 12**

September

18/19th Smart Driver 2 Day Course **PG 12**

28th Shred Day at CCFB **PG 12**

October

5th Giant Pumpkin & Local Honey Contest **PG 12**

For participation details on these programs and activities, check out the related information in this publication, go to www.cookcfb.org, or contact the office at 708-354-3276. You can register for most programs by using the member service center at www.cookcfb.org.

Question of the Month



Cook County Farm Bureau Foundation is funding an Ag Literacy Internship in the CCFB Ag Literacy Department this summer. What is the intern's name serving in this position?

Call the Farm Bureau at **708-354-3276**, fax your answer to **708-579-6056**, or email to fbcooperator@gmail.com to enter the drawing for a \$25 gas card. (Please include name, FB number, and phone number)

June Winner: Rebecca Angeloff

Question: The Cook County Farm Bureau Foundation Moving Ag Forward Scholarships are valued at "up to" what dollar level?

Answer: \$1,250

June 17-23 was pollinator week and CCFB focused on pollinators to help people connect better with farming.



Pollinator Partnership with Lincoln Park Zoo

Cook County farmer and Farm Bureau member Natasha Nicholes (sitting on her heels) visited with zoo goers during Cook County Farm Bureau's pollinator partnership with Lincoln Park Zoo, Chicago. In addition to learning more about pollinators at the Meet the Farmer booth, zoo goers visited with the Ag Literacy department, volunteers from the Extension, Cook DuPage Beekeepers Association, and Metropolitan Water Reclamation District.

Cook County Farm Bureau® Foundation

An Evening for Ag Education

GALA

PRESENTED BY



Agencies of Cook County

AND



Kopping Farms
Equestrian Center LLC

Friday July 19, 2024 • 6:00 pm – 11:30 pm

Silver Lake Country Club

14700 S. 82nd Ave, Orland Park, IL 60462

Early Bird Pricing Extended • \$125 pp

Ticket includes complimentary parking, plated dinner, four-hour open bar, live entertainment by The Hat Guys

Please join us and support the CCFB Foundation with an evening of dining, drinks, fellowship, and fun!

Foundation Gala Dinner and Split the Pot Raffle tickets for the 2024 Gala can be purchased by:

1. Check, money order or cash

- Make checks or money orders out to Cook County Farm Bureau Foundation
- Mail to: CCFB, 6438 Joliet Rd, Countryside, IL 60525 (or stop by the office)

2. Online or over the phone by credit card (Visa, MasterCard, Discover, or debit card)

- To purchase tickets online, visit: <https://cookcfb.org/foundation/-/an-evening-for-ag-education>
- Call CCFB at 708-354-3276 Monday thru Friday from 8 a.m. - 4:30 p.m. to pay over the phone. If after hours, leave voicemail with name/phone and we will contact you back the next business day.

Advanced Split the Pot Raffle Ticket Pricing

\$10 each | 6 for \$50 | 15 for \$100 – winner need not be present (we must have raffle ticket stub for inclusion in the drawing)

The Cook County Farm Bureau Foundation is a 501c (3) not-for-profit. Your gala ticket donation is partially deductible for federal income tax purposes equal to the total ticket price minus \$50 value for meal, beverage and entertainment.



We thank our many donors and supporters for helping to educate this next generation of agricultural leaders in their agricultural pursuits!



Scan QR Code for more info and full list of sponsors.

If you prefer to receive this publication exclusively in our electronic format, the e-Co-Operator, simply send us a request by contacting us by phone at **708-354-3276** or email us at fbcooperator@gmail.com.



Young Leaders Summer Outing

Jonny Poole, Cook County Farm Bureau® Young Leader shows off his golf swing during the Young Leaders Summer Outing to Top Golf in Naperville. The Young Leader Committee is open to leaders ages 18-35 who are interested in agriculture. The next meeting will be Aug. 14 at 6:30 p.m. with dinner prior at the Farm Bureau office in Countryside. For additional information or any questions, please contact Bona Heinsohn at bona@cookcfb.org.

Local FFA Chapters Place in Urban Agriculture Career Development Event

Illinois was home to the first ever invitational Urban Agriculture Career Development Event (CDE). The event was hosted at the Gary Comer Youth Center in Chicago. Students and teams tested their knowledge about growing food. Students completed a written test, plant identification, environmental site selection practicum, food product packaging activity, evaluation of food products, and an "urban agriculture business plan" group presentation.

This invitational was sponsored by Compeer Financial. Rich Township STEM FFA Chapter, led by Cook

County Farm Bureau Young Leader Jessica Biernacki and FFA Advisor, placed first. Crete-Monee FFA Chapter, led by Cook County Farm Bureau Young Leader and FFA Advisor, Rebecca Biernacki, placed second.

Crete-Monee, along with Biernacki, were also recognized at this year's State FFA Chapter as a new chapter within the State of Illinois.

Congrats to these Cook County Farm Bureau Young Leaders on their efforts to grow agriculture's future locally!

HOW FARM BUREAU SERVED YOU IN JUNE

- ▶ Engaged with community members about the importance of pollinators, as well as preserving and creating pollinator habitats.
- ▶ Presented a Preparing Wills and Trusts workshop for members interested in preparing a will or trust.
- ▶ Provided members summer fun options with discounted tickets to Raging Waves.
- ▶ Highlighted recipes from the 2024 Recipe Collection using local and fresh food.



Gratitude Journal

Each month, there are people that go out of their way to lend a hand to help with our cause in many ways, both big and small. We appreciate it greatly!

The Cook County Farm Bureau thanks...

- The members of the Governmental Affairs Committee who met via Zoom to discuss proposed policy changes prior to the June Board of Directors meeting.
- Young Leaders who joined us at the summer outing at Top Golf in Naperville.
- Members Wayne and Bev Rauch for stopping in to swap farm stories with us.
- The Foundation Fundraising Committee and Board of Directors for working so hard on the Foundation Evening for Ag Education Gala coming up July 19 and to the sponsors, donors, and members who have purchased tickets!
- Tom Olofsson for presenting a workshop on preparing wills and trusts for our members.
- Pete Soltesz of Illinois Bee Rescue, Nancy Kreith of the University of Illinois Extension Master Gardeners, and Bona and Maelee Heinsohn of Walnut Grove Farm and Red Carpet Holsteins for being guest speakers during the Summer Ag Institute PDCH workshop "Pizza and Pollinators" on June 13.
- Terry Landschoot for volunteering at the Cook County Farm Bureau table at the pollinator event at Brookfield Zoo on June 19.

Co-Operator

Published Monthly

Cook County Farm Bureau

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Downwind

by **BOB ROHRER, CCFB MANAGER**

“open flames”

Early man discovered how to create fire. Then big things started to happen...heated caves, bbq brontosaurus chops, gun powder, the peace pipe, and warm baths. July was then named National Hotdog month.

I try whenever I can to maintain the early man tradition of fire by cooking over open flames. A campfire in the mountains or the Weber on the back patio appeals to my manhood (Insert a Tim Allen grunt here). This small but direct link to a bygone past is something my heart yearns for (I would be tempted to go back to that past except I really appreciate flush toilets and ice in the summer).

Where did this primal urge for fire come from? Let's explore.

When I was a kid, it was commonly considered to be “ok” to burn the household garbage on the farm and in rural areas. We had a burn barrel like all of our neighbors. On calm, windless days, spirals of smoke from the burn barrels eating up

the garbage could be seen at various farmsteads within the township. Probably a bit overly fascinated by fire, I was usually first to “volunteer” for the chore of burning the trash. I was especially fascinated with the plastic milk cartons melting into flaming globs on a stick.

We were not really a grilling family although there were interesting efforts attempted. In my early days, I can remember my father, the farmer, “dancing” around a grill with a squirt bottle of water aimed at angry flames shooting skyward. There was yelling. I would not describe the meat as tender but char could be described as a flavor.

We were not a camping family...thus no campfires. When the topic came up as a kid, I can remember my Dad passionately saying, “I will never sleep on the ground again”! I discovered later that my father did some “chasing through the woods” as an enlisted man at Missouri's Fort Leonardwood. Those

orders resulted in some uncomfortable nights in the woods of the base, away from the barracks. After the Army, he was provided the opportunity to choose. Camping was a hard no.

Hosted by my 4H club or my church youth group, Fall was the time for bonfires and weenie roasts. The “stars” of the bonfire were the flaming hotdogs and marshmallows we created on sharpened willow sticks. The heat from the bonfire was usually so intense, the longer the willow stick, the better (unless you wanted to lose a little hair on the back of your hand). When in high school, that same youth group provided to me my first camping experience with the delight of a campfire in the mountain west. I was hooked.

As a young parent, I wanted to pass on my love of the outdoors to my children by taking them camping and building campfires. I created a one match competition, challenging the kids to construct a campfire that was successfully ignited using a single match. That was fun for about 1 minute after the match was snuffed out by the wind. Good memories.

50 years ago...

FarmWeek, the Illinois Farm Bureau publication that goes to all Farm Bureau voting members in Illinois, is celebrating its 50th year. In its special anniversary section, FarmWeek provided some interesting facts regarding what was happening 50 years ago while FarmWeek was making its debut. For those that did not see the facts, they are duplicated below:

- The value of farmland in Illinois average \$720 per acre
- The price of gasoline average \$0.61 per gallon
- A gallon of milk averaged \$1.39
- A pound of bacon averaged \$0.99
- A dozen eggs averaged \$0.58
- Richard Nixon became the first president to resign
- People magazine made its debut
- Hank Aaron broke Babe Ruth's home run record
- The sitcom Happy Days began its 11-year run
- Crop prices averaged \$3.02 per bushel for corn and \$6.64 per bushel for soybeans

Later, when taking nephews and nieces camping, the one match competition became a team event. The teams were selected, followed by team members arguing on the best fire construction methods or pointing out to their teammate “you did it wrong” after the one match fail.

I talk a good game. Honestly, I have never been good at the one match campfire creation game (or lighting the burn barrel for that matter). A good starting point for me is a 300 count box of wooden kitchen matches. Even better, a self-igniting map gas torch. Use the map gas torch to ignite the charcoal in the grill when in

a hurry. One minute with the torch and it is a grilling time!

I was thinking of all this because now, in July, we are in the heart of grilling season. The 4th of July brings out the grillmaster in all of us and we can let our early man or woman out of the box. Remember that July is National Hotdog month (and yes, not being from Chicago, I like mine with catsup).

I wish all Cook County Farm Bureau members a productive grilling season. Farm raised/produced beef, pork chops, chicken, brats, fish, and vegetables all seem better licked by flames!

Recipe of the Month



Preheat oven to 375 degrees. Use 8 x 8 square cake pan or 7 x 9 rectangle pan with parchment paper and make sure have excess at edges so can lift out of pan.

INGREDIENTS:

Cherry Filling:

- 1 lb cherries (2 c fresh picked pie cherries)
- ¼ c sugar
- 2 T corn starch
- ½ c water
- 1 t lemon juice

Crumble Mixture:

- 2 c all-purpose flour
- ¾ c butter (1 1/2 sticks) unsalted, chilled
- ¾ c sugar
- 2 T milk
- 2 t vanilla
- ¼ t salt
- ½ t spice powder (can be pumpkin pie spice or cinnamon, clove, ginger mixture)

Best Cherry Bars, Joyce Holste, Midlothian

DIRECTIONS:

Cherry Filling:

1. Place cherries in a saucepan with the sugar, lemon juice and half the water (1/4 cup). Heat on low to medium until sugar is dissolved. Pro-tip: Let mixture boil on low for 3-5 minutes until cherries soften and release some of the juices. 2. In a separate bowl combine the remaining water with the cornstarch. Combine well so cornstarch does not settle on the bottom. 3. Add the cornstarch water to the cherries. Continue to cook on low-the mixture will thicken and look glossy. When thick enough to coat the back of a wooden spoon or spatula it's ready. 4. Cool completely. Cooking will thicken the filling some more. Set aside.

Cherry Crumble Mix:

1. In a food processor add flour, sugar, salt, vanilla extract, spice mix, and cold cubed butter. Pulse a few times until crumbly. Not too much. Pro-tip: We want a crumble with some small pieces and some large pieces of butter. These will give us a good texture and mouthfeel. 2. Pour the crumble into 2 separate bowls-one for the base and one for the top. Pro-tip: Use a little extra for the base and less for the topping. This gives a bit more structure to the base so the squares will hold better. 3. Top crumble-keep the bowl for crumble topping in the fridge to stay cold. Pro-tip: The butter in the crumble

must be chilled well when added on top, otherwise. It will melt instead of bake like a crumble. 4. Base crumble-Add the 2T of milk to the crumble for the base and combine well. Then pour the mixture into the baking pan. Use the back of a spoon to press it down firmly. Pro-tip The milk makes sure the base is pressed firmly and does not crumble when cutting the squares so don't omit this. 5. Bake the base 10 minutes until lightly golden but not cooked through. Cool for 5 minutes. Pro-tip: Want the base to be partially cooked, so it is firm as a base. This way it won't soak up the filling juices and crumble apart. 6. Pour filling over the base and spread evenly. Generously sprinkle the crumbled top mixture all over the filling (saved in the fridge). Use fingers but a spoon works well too. Pro-tip-The top does not have to be even. In fact, the more uneven it is the better the baked crumble topping. 7. Continue to bake in the oven for another 35-45minutes until lightly golden. When done cool in the pan for at least 10 minutes. If left in the pan too long they may get stuck. Then just take a knife and run through the edges. 8. Cut into 16-18 squares. Get about 16 squares from the square pan and about 18 squares from the rectangle pan. Pro-tip: The top is quite crumbly so do the best you can when cutting. A sharp long knife does a better job than a short blade.

For more fresh recipes from our collections, go to: <https://cookcfb.org/discover-local/community/recipes>

2024 Recipe Collection is here!

To receive a copy of the 2024 Recipe Collection Booklet, email: membershipdebbie@cookcfb.org, call: 708-354-3276 or register from the MyIFB member center account.



Chicago Farmer FEATURED IN FARMWEEK AND IFB DOCUSERIES

Alicia Nesbary-Moore, urban farmer and owner of Herban Produce in Chicago, talks with central Illinois farmer, Mathew Heberling. They share their stories and similar goals for their families, challenges in farming, and efforts to improve conditions for other farmers.



To view FarmWeek article, visit:
<https://cookcfb.org/file/1787/Herban%20Produce%20FarmWeek.pdf>
To view episode 2 of the docuseries, Fields Apart: Rooted Together, visit www.ilfb.org.

FORBES RANKS COUNTRY FINANCIAL NO. 1 FOR LIFE INSURANCE



Forbes recently named COUNTRY Financial the top life insurance provider in the U.S. in its most recent "World's Best Insurance Companies" edition.

COUNTRY received the first place ranking out of 40 other U.S. life insurance companies that were considered. The honor is based on clients' overall recommendation, satisfaction, their loyalty to COUNTRY and five subcategories, including advice and client services. COUNTRY also placed seventh out of 30 U.S. companies considered for auto insurance and eighth for homeowners' insurance.

"We are incredibly proud of these results," said COUNTRY Financial Chief Executive Officer Jim Jacobs. "In particular, our top ranking in the life business is further proof of how truly valued our life insurance product is for the clients who depend on COUNTRY when we are needed most."

CCFB Sponsors Stock Show

The Cook County Farm Bureau helped sponsor the Wagner Farm Livestock Fair on June 8th at Historic Wagner Farm in Glenview. There local 4H students competed with their animals, met a variety of livestock, and discovered the technology, old and new, that helps farmers manage their animals.



Thank You Ag in the Classroom Presenters for another successful year of bringing the wonder of agriculture to the students of Cook County

Wayne Kolweier, Sarah Koukol, Mike Galassini, Basia Bhojraj, Kathy Lesser, Jim Bloomstrand, Jill Drover, and Katrina Milton, not pictured, Betsy Yager

CCFB'S AG IN THE CLASSROOM PROGRAM HAS RECORD-BREAKING YEAR

During the **2023-2024 school year**, Cook County Farm Bureau's Ag in the Classroom (AITC) program gave **1,261 presentations to 28,629 students**, the highest number of presentations and second-highest number of students since the program began in 1987. All presentations were done in-person; no presentations were given virtually, although that option was available.

CCFB's AITC program has seven presenters: Barbara Bhojraj, Jim Bloomstrand, Mike Galassini, Wayne Kolweier, Sarah Koukol, Kathy Lesser, and Betsy Yager. The presenters taught students about agriculture in grades K-12 using a variety of presentations, including "Intro to Illinois Agriculture," "There's Ag on MyPlate!," "What's the Dirt on Illinois' Soil?," "Specialty Crops through the Seasons," "Keeping Warm with Agriculture," "Taco Adventure," and programs about ag careers.

Feedback from teachers about this year's program focused on how much the students enjoyed the hands-on experience of having a presenter visiting their classrooms to teach about agriculture.

"The students are always amazed at how much agriculture impacts each part of their lives," one fourth grade teacher wrote in their evaluation of the program. "This is something they really haven't thought of before."

Other teachers mentioned how the presentations taught their students about ag careers and the food supply chain.

"It helps them make real connections between the jobs of farmers in rural parts of our state, and the products found in their local, urban markets," one teacher wrote. "Additionally, they may be inspired to think about a career linked to agriculture in their future."

Teachers also appreciated how the program connected to their curriculum and taught students where their food comes from: "As suburban students, they need to be exposed to a variety of ways agriculture affects them. All their food doesn't just magically appear in Jewel!"

For more information about CCFB's AITC program, visit www.cookcfb.org or email aitc@cookcfb.org.

ZONING: A TOOL FOR LAND USE AND DEVELOPMENT

Exploring county and municipal government authority to regulate agriculture through zoning is one of Farm Bureau's 2024 local government priorities. Digging deeper into this priority will require an understanding of Illinois' zoning laws and influence around the state.

In Illinois, only about half of our 102 counties are zoned. With the exception of counties around St. Louis, most are in the northern half of the state. Municipalities also have the authority to adopt zoning. However, as is the case with counties, not all of Illinois' 1,300 municipalities have done so. Counties and municipalities in more heavily populated areas are more likely to adopt zoning as a result of expanding development. That development pressure is often the primary driver behind spurring an interest in land-use regulation.

While it is not a requirement that local governments adopt zoning to create a vision for development, it is the most powerful tool to regulate land use and development.

Zoning refers to the locally designed and administered division of land into different types and degrees of uses. These divisions are known as districts, in which various uses and types of development are either permitted, prohibited or allowed under special circumstances.

This type of administration and division of land can be effective in many ways. It can prevent incompatible uses of adjacent property, preserve farmland and open spaces, guide orderly development, provide more efficient delivery of services, and help protect the public's safety and well-being.

However, there are also some drawbacks to zoning. It creates some restrictions on the use of property and adds administrative costs to the local units of government. It also institutes "red tape" for citizens, including government permits and a review of the proposed use of the property. With this comes associated costs to the property owner as well.

In other words, zoning does create both limitations and benefits. For landowners concerned about the development of activities and structures built around their property, they might view it as a protective benefit. For those landowners interested in unimpeded development of their own property, they might view it as a restrictive limitation. In reality, each view holds a bit of truth, but neither view, by itself, is entirely accurate.

So long as landowners' unrestrained freedom to exercise their own interests is not threatened by others, they tend to view zoning as a limitation. On the flip side, when landowners' interests are threatened by the unrestricted actions of others, they tend to view zoning as a protection. Even the authority granted under zoning is different depending on the unit of local government. Continue reading to learn more about this and the impact county and municipal zoning has on agriculture.

Originally published in LINK May 24.

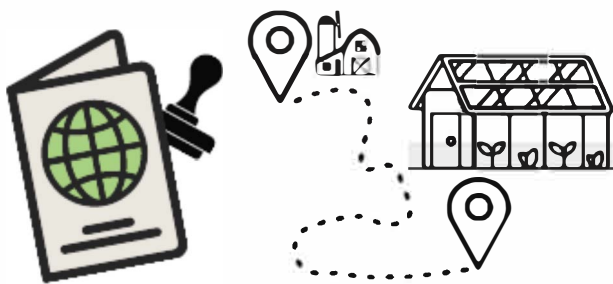


Farm Crawl

Cook County Farm Bureau®

Passport to Agriculture

August 22nd , 23rd , 24th 2024



All Are Welcome To "Crawl" On This Self-Guided Tour and Visit Our Diverse Member Businesses:

Family Farms, Greenhouses, Garden Centers, Feed Stores & More

Crawl location and details available in August Co-Operator and Online!

Passport Participation includes Ca\$h Raffles – Favorite Location award - Prizes

Agritourism Tax Credit NOT APPROVED Before Session End

Senate Bill 3427, which would've extended the agritourism tax credit, did not move forward this spring. Farm Bureau has been told a tax credit omnibus bill may be considered during the fall Veto Session. Fortunately, this means a tax credit could still be available for the 2024 tax/calendar year if this legislation were included in the omnibus.

The proposed bill would extend the Agritourism Liability Insurance Tax Credit Program that was launched by the Illinois Department of Agriculture (IDOA) for taxable years beginning on or after Jan. 1, 2022, and ending on or before Dec. 31, 2023. This is an Illinois Farm Bureau legislative priority.

The tax credit was meant to offset the high costs associated with liability insurance premiums that could make up 20% to 30%

of an agritourism operation's costs. Illinois is one of the few Midwest states that does not offer limited liability protection, meaning agritourism operators are vulnerable to serious legal penalties if someone gets hurt at their business.

Under the program, agritourism operators can apply for a tax credit equal to 100% of the premium they paid during the tax year, up to \$1,000. Eligible agritourism businesses included those providing historic, cultural, and on-site educational programs, tours, animal exhibitions and petting zoos, crop mazes, U-pick harvesting, horse rides, hayrides, and sleigh rides.

Farm Bureau staff will provide updates on this issue as they become available.

2024

NUTRIENT STEWARDSHIP FIELD DAY

WED **JULY 31ST**

3:00 P.M. – 6:00 P.M.

**Kiefner Farm
25545 S. Cedar Road
in Manhattan**

More information will be shared on Will CFB and Will/South Cook SWCD platforms soon.

RSVP to Will CFB by Wed., July 24th!

A meal will be provided after the presentation

- Raelynn Parmely, Environmental Program Manager, Illinois Farm Bureau
- Andrew Margenot, Associate Professor, Crop Sciences, University of Illinois
- Will-South Cook County SWCD
- Brett Roberts, State Conservation Agronomist, Illinois NRCS
- Julie Hewitt, Nutrient Research and Education Council (NREC)
- Ken Ferrie, Crop-Tech Consultant



Brought to you by your local community partners:



photo credit: AFBF

State FFA Convention

With the generous sponsorship of ADM, the National FFA Organization Foundation sponsored a bus trip for Chicago-area students and their advisors to attend the State FFA Convention in Springfield on June 11. Pictured are students and faculty from Chicago Vocational High School, Gary Comer College Prep, and John Marshall Metropolitan High School, as well as Director of Ag Literacy Katrina Milton and AITC Summer Intern Amanda Maiers.

Planting Seeds

By Katrina J.E. Milton,
Director of Ag Literacy



This past month has been full of pollinators: two library programs about Monarch butterflies, a "Pizza and Pollinators" PDCH workshop for educators, and pollinator events at Lincoln Park Zoo and Brookfield Zoo.

I've loved all of these events because pollinators are one of my favorite topics. A pollinator is an animal that moves pollen from the male anther of a flower to the female stigma of a flower. Examples of pollinators include bees, butterflies, moths, beetles, flies, bats, and hummingbirds.

What I love most about pollinators is how these tiny animals can make such a big difference. According to the USDA, pollinators are responsible for one out of every three bites of food we eat. Pollinators are definitely a buzzworthy topic worth talking about!

According to the most recent data published March 15 by the National Agricultural Statistics Service (NASS), honeybee colonies are down 58% from their all-time high in 1947. The Xerces Society's latest survey, published Jan. 30, indicates that there has been a 30% decline in Monarch butterflies since last year.

However, there is some good news: an April article in Deseret News states that U.S. has added almost a million honeybee colonies in the last five years and Monarch Watch predicts that the population will

increase during this breeding season and migration.

Farmers are doing their part to help increase pollinator numbers, too. Pollinators are vital to farming and agriculture because more than 100 crops grown in the U.S. rely on pollinators. According to the USDA, honeybees and native bees are estimated to support \$18 to \$27 billion in crop yields each year in the U.S. To help pollinators, farmers are planting pollinator gardens, adding hedgerows and field borders, allowing cover crops to flower to feed pollinators, and reducing the use of pesticides and herbicides through Integrated Pest Management practices and organic farming.

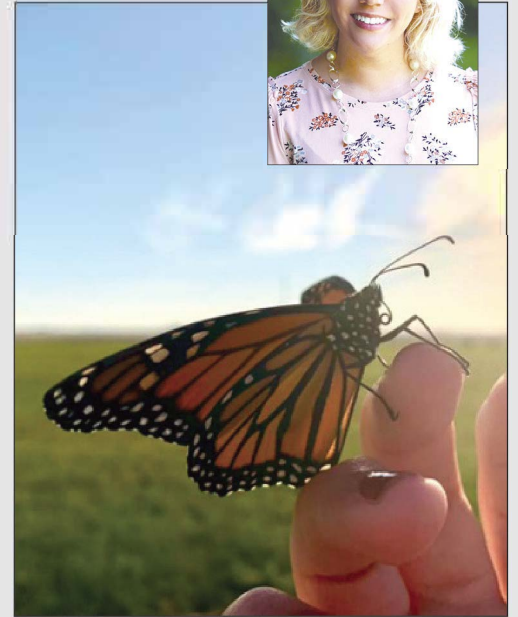
For the past two years, I have raised and released Monarch butterflies after finding their eggs on milkweed plants. Milkweed is important to Monarch butterflies because it is the only plant the insect's larvae (a.k.a. caterpillars) feed on.

I've become such a big pollinator fan, I planted milkweed seeds in a small section of my backyard, next to my mom's rose bush. I am always excited to see butterflies flitting past my backyard's deck as they stop

by to visit. It means that my small pollinator garden is working!

What makes me even more excited to see is the passion others have for pollinators. Every time I wear my bee earrings or Monarch butterfly shirt, I get compliments on them – and a story shared with me. People tell me they eat Honey Nut Cheerios to save honeybees and that Monarchs are their favorite butterfly. It all starts by using a big word, like "pollinator," for people to ask, "What is that?" That one question snowballs into a conversation about pollinators' importance, planting milkweed, and how pollination is crucial to agriculture.

If you are interested in pollinators, plant milkweed seeds, start a pollinator garden, or join the CCFB's Monarch Club (reach out to Bona via email at bona@cookcfb.org). And most importantly, talk about pollination with family and friends. Share a story or photo of a fuzzy bee or colorful butterfly. If we want to save bees and support Monarch butterflies, it starts with us. Be the change!



Katrina releases a Monarch butterfly she took care of since it was an egg.

Katrina can be reached at aitc@cookcfb.org.



PDCH Workshop

Teachers William Bokina, left, and Rose Munizzo, right, play a pollen transfer game during the PDCH workshop "Pizza and Pollinators" held at the Cook County Farm Bureau on June 13. Eight teachers attended the PDCH workshop "Pizza and Pollinators". During the workshop, the educators learned about pollinators and how every aspect of pizza is related to agriculture.



Morton Grove Public Library Monarch Program

More than 20 people attended a program about Monarch butterflies held at Morton Grove Public Library on June 12. The program was presented by Cook County Farm Bureau's Monarch Club and Ag in the Classroom. Topics covered during the program included the lifecycle of Monarch butterflies, raising and releasing the butterflies, their migration to and overwintering in Mexico, and the importance of pollinator gardens and milkweed. Katrina Milton, Ag Literacy Director and AITC Intern Amanda Maiers presented the program.



ILLINOIS AG IN THE CLASSROOM OFFERS GRANT OPPORTUNITIES

Illinois Ag in the Classroom is offering two classroom grant opportunities for Illinois teachers for the 2024-2025 school year. Educators can apply for \$250 in ag-accurate books or \$300 for a new ag-themed project for your classroom. **Applications are due Friday Oct. 18, 2024.**

Apply for the Book Grant at <http://iaitc.co/bookgrants>.

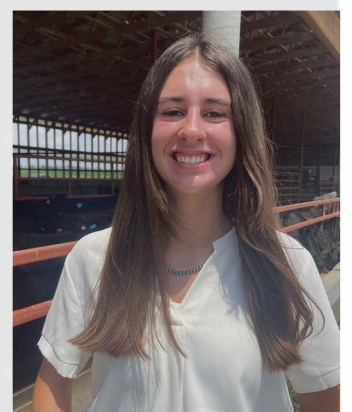
Apply for the Project Grant at <http://iaitc.co/projectgrants>.

IAITC will host a virtual hour-long "Get-a-Grant Workshop" at 10 a.m. Wednesday, Aug. 6. The workshop will feature in-depth details about the grants. **Register for the workshop at <http://iaitc.co/getagrants>.**



AITC SUMMER INTERN

Hello! My name is Amanda Maiers, and I am very delighted to be this summer's Cook County Farm Bureau Ag in the Classroom intern. I am from the small town of Payson, Illinois where I live on a sixth-generation family farm that currently includes a backgrounding operation for Angus cattle called MAC Cattle Co. This coming fall, I will be a Senior at the University of Nebraska-Lincoln, where I am majoring in agriculture education.



Amanda Maiers

I have been advocating for agriculture my entire life. I honestly thought all kids walked around the Lincoln Park Zoo at the ripe age of six in a bacon costume, served pork chops on a stick at the Illinois State Fair, and rode through pastures with their dad. I am very grateful for the way I grew up and am very passionate to continue advocating for this industry, even if that means I need to pull out the old bacon costume. I am very thankful for the opportunity to intern at the CCFB and excited to spend the summer learning all I can!

AGRICULTURE ADVENTURES — FOR FAMILIES —



What are THE OLYMPICS?

The Olympics is an international sports competition with more than 200 teams participating, each representing a country, sovereign state, or territory. The first modern Olympic Games were held in Athens in 1896, inspired by the ancient Olympic Games that were held in Olympia, Greece from the 8th century BC to the 4th century AD. The Olympic Games are held every four years. Since 1994, the Games have alternated between Summer and Winter Olympics.



What are THE NEWEST OLYMPIC SPORTS?

New Olympic sports debuting at the 2024 Summer Games include breakdancing, sport climbing, skateboarding, and surfing.

FUN FARM and AG CONNECTIONS to the Olympics



- The first tennis balls were made in Scotland using a wool-wrapped stomach of a sheep or goat and tied with rope.
- Taekwondo uniforms, called a dobok, are made from cotton or a cotton-polyester blend.
- For the 2024 Paris Olympics, 13 million meals will be served to the 15,000 athletes staying in the Olympic Village each day.
- The winner at the ancient Olympic Games won an olive wreath.
- The first basketball baskets were two wooden peach baskets, which helped give the name "basketball" to the sport. Basketball was invented in Massachusetts by Springfield College instructor and graduate student James Naismith in 1891.
- Equestrian was part of the ancient Olympic Games and included events such as horseback racing and chariot racing, which were introduced to the Games in 680 BC. Equestrian is the only Olympic sport that involves a farm animal.
- In badminton's shuttlecock, 16 goose feathers are glued in the base, forming a cone shape.

For more information about the 2024 Summer Olympic Games, visit www.nbcolympics.com.

A List of Paris 2024 Summer Olympic Sports

Archery	Diving	Modern Pentathlon	Table Tennis
Athletics	Equestrian	Rowing	Taekwondo
Badminton	Fencing	Rugby Sevens	Tennis
Basketball	Football	Sailing	Trampoline
Beach Volleyball	Golf	Shooting	Triathlon
Boxing	Gymnastics	Skateboarding	Volleyball
Breaking	Handball	Sport Climbing	Water Polo
Canoe	Hockey	Surfing	Weightlifting
Cycling	Judo	Swimming	Wrestling

What sports WILL NOT be featured?

Karate, softball, and baseball are past Olympic sports that will not be featured during the Summer 2024 Olympics.

July Word Search

Last Month's Winner:
John Leahy

Athens	L	H	J	I	S	Z	G	U	S	R	E	T	N	I	W
Basket	A	U	S	L	S	N	I	U	S	P	O	R	T	V	Y
Cotton	N	N	G	M	L	O	M	S	N	S	S	Z	H	A	C
Equestrian	O	U	A	K	A	M	U	U	V	I	F	X	E	B	K
Games	I	F	M	U	E	E	K	Z	R	N	F	L	F	B	Z
International	T	C	E	R	M	J	T	A	T	E	O	O	S	J	X
Meals	A	M	S	W	T	O	P	M	Q	G	F	T	R	Y	Z
Olive	N	V	N	O	O	J	L	U	B	V	B	E	T	M	O
Olympics	R	Z	X	O	U	D	E	Y	K	Y	V	E	H	O	S
Paris	E	T	C	L	Q	S	F	X	M	I	A	N	M	G	C
Sport	T	M	U	H	T	Y	W	D	L	P	W	Q	J	R	S
Summer	N	Q	J	R	F	H	U	O	Y	N	I	L	S	B	F
Teams	I	W	I	T	E	K	S	A	B	S	B	C	Y	Z	N
Uniforms	E	A	T	H	E	N	S	A	V	R	V	J	S	C	D
Winter	N	F	H	G	E	D	O	Y	K	K	Z	K	A	U	I
Wool															

Name _____
 Phone # _____
 Membership # _____

Choose Your Prize Preference for If You Win:
 If a choice is not made, movie tickets will be sent

Beggar's Pizza Gift Card 3 Movie Tickets
 Delta Sonic Car Wash (Choose one option only)

Located on front of paper

Choose Your Prize: May Word Search

Choices include a \$25 Beggar's Pizza Gift Card, Delta Sonic Car Wash (Super Kiss Wash and *10-min Interior Cleaning) OR **3 AMC Movie Tickets

*Additional charge will apply when using Interior cleaning for Full-sized Vehicles

**AMC Yellow tickets not valid in California, New York, & New Jersey.

Complete the Word Search puzzle for your chance to win! Winners will be contacted by mail.

MAIL TO:
 Cook Co. Farm Bureau
 Ag Adventures Word Search
 6438 Joliet Rd
 Countryside, IL 60525

FAX TO: 708-579-6056

EMAIL TO: FBcooperator@gmail.com

Complete and submit an entry every month all in 2024 and your name is automatically entered into an "End of Year" drawing for a gift basket full of ag themed goodies.

Deadline is the 20th of each month. **GOOD LUCK!**

At The Farm Gate

by Joanie Stiers



Josephine and Her Dishwashing Machine

Illinois inventor responsible for everyday luxury

On the occasion that the dishwasher is full before supper, we will dine on paper plates. I avoid generating dirty dishes that exceed the dishwasher's capacity like I avoid snakes. I have a phobia for both.

We run our dishwasher daily. Sometimes twice a day when our daughter has a big job for her home-based bakery business. The appliance brings order to life. The machine spares our family excessive time and water at the kitchen sink. It sanitizes forks and spoons, dries glasses without spots and handles greasy cookware better than humans.

Some people find hand-washing dishes therapeutic. I find it dreadful and rather gain immense satisfaction from strategically filling the dishwasher as full as possible, starting it every night and emptying it every morning. A single night of forgetting to start the dishwasher disrupts the kitchen's flow and my mental state the next day.

Thank you, Josephine Cochrane, who invented an appliance I can't live without. Through Illinois Farm Bureau's Ag in the Classroom program, I learned that this female entrepreneur from Shelbyville, Illinois, invented and marketed the first commercially successful dishwashing machine. The children's book "Josephine and Her Dishwashing Machine" by Kate Hannigan tells the story of Josephine, who wanted a way to wash her fine china for entertaining guests while avoiding the time and chipping that came with handwashing.

Her dishwashing machine was patented in 1886 and won an award for design and durability at the 1893 Chicago World's Fair. Restaurants and hotels were early customers, but she died before the appliance gained ground at the consumer level in the 1950s when homes could supply the hot water that the machine demanded.

Nearly 140 years since her patent, my husband has installed several dishwashers, and I prioritize the dishwasher-safe symbol on any new cookware purchase. Cake-decorating tips exit spotless from the top rack. Skillets and stockpots fit well in the bottom, and the capacity has only improved. Two racks of our three-rack model fit 6-quart bowls from stand mixers.

Unfortunately, not all items rate dishwasher safe. Aluminum baking sheets discolor in the dishwasher. Food processor containers melt and misshapen. And rain gauges lose their numbers (I just wanted the grime out of the bottom). But the appliance earns an A+ for removing filth rings from flower vases and preparing label-less peanut butter jars for recycling.

About the author: Joanie Stiers farms with her family in West-Central Illinois, where they grow corn, soybeans and hay and raise beef cattle, backyard chickens and farm kids.

ILLINOIS Inventors



ILLINOIS SCREAMS FOR ICE CREAM

We can all agree that summer is the best time to indulge in our favorite ice cream. Did you know that some of your favorite ice cream treats were invented right here in Illinois? In 1940, Sherb Noble opened the first Dairy Queen in Joliet, IL, marking the beginning of a new way to enjoy ice cream. Dairy Queen boomed during a time when food franchising was almost unheard of thanks to their soft-serve recipe. Since then, Dairy Queen has expanded to the global brand we know and love.

Sherb Noble wasn't the only Illinoisan with a vision for enjoying ice cream differently. In 1988 in the small town of New Grand Chain, Dippin' Dots Ice Cream of the Future was founded. Curt Jones was a microbiologist with a background of using cryogenics as food for farm animals. He soon applied his knowledge of cryogenics to ice cream and Dippin' Dots was born. So not only does Dippin' Dots have a tie to Illinois, but also to agriculture!

Next time you run to Dairy Queen for your favorite treat, or grab Dippin' Dots at your local fair remember it's got home-grown, Illinois roots.

BEANS AND THE BEARS

In the agriculture world, soybeans are almost synonymous with Illinois farming. We can attribute the soybean's success to A.E Staley, whom without, many of the soy-based products we consume and use every day may not be known, and the beloved Chicago Bears may have never gotten their start.

Augustus Eugene (Gene) Staley was first introduced to the soybean in the 1870's when a church missionary brought some back after a trip to China. Staley planted the beans and continued to harvest them for years as a youngster. By 1916, he had opened a corn starch plant in Decatur, IL and was convinced that soybeans would be beneficial to Illinois farmers. He began speaking with farmers and encouraging them to try growing soybeans in rotation with corn. In his plant, Staley crushed the soybeans he had farmers growing and used the oil and meal for a variety of new products. In 1917, Staley formed sports clubs for his works to participate in and in 1920 George Halas was hired to lead the football team. The Staley Bears moved to Chicago in 1921 and played as the Chicago Staley's. In 1922, the team was renamed the Chicago Bears.

Source: *Illinois Agriculture in the Classroom, Illinois History Ag Mag*

Cook County Farm Bureau Photo Contest: SUMMER Photos



Example Categories for Summer:

Horseback Riding, Farmers' Markets, Fun with Animals

Prizes:

Each season will have three winners.

1st place: \$100 cash

2nd place: \$40 Farm Fresh Funds*

3rd place: \$25 Farm Fresh Funds*

*Farm Bureau Farm Fresh Funds are funds that can be redeemed at local farmstands, greenhouses, and garden centers just as you would use cash.

Get your camera and capture moments by showcasing your best photos depicting theme of **Agriculture in the Summer**. Send in your photos – selfies, pictures of others, landscape, etc.

The deadline for summer photos is August 15.

The winning photos will be posted in the September Co-Operator.

All participating photos will be featured on our website and social media.

The contest is open to all members in good standing.

Go to <https://bit.ly/43qdydE> to submit entries.

CONGRATULATIONS to the SPRING photo contest winners:

1ST PLACE WINNER:

"Bee on spring flower" by Staci Lorz

2ND PLACE WINNER:

"Grandson Callen having a conversation with a goat" by Mary Kosiek

3RD PLACE WINNER:

"Garden club of South Holland teaching proper planting" by Robin Scheldberg

Check out all the Spring photos at <https://cookcfb.org/membership/ccfb-photo-contest>



"Bee on spring flower" by Staci Lorz



"Grandson Callen having a conversation with a goat" by Mary Kosiek



"Garden club of South Holland teaching proper planting" by Robin Scheldberg

Manifolds, Manolos, and Manure

By Bona Heinsohn, CAE
CCFB Director of Gov. Affairs and Public Relations



Bona Heinsohn

For nearly a year, Cook County Farm Bureau Governmental Affairs Committee members have been researching and drafting three resolutions for submittal to the Resolutions Committee.

The first submittal strives to create a working definition of 'regenerative agriculture.'

At this time, no one legal or regulatory definition of the term 'regenerative agriculture' exists nor has a widely accepted definition emerged from within the agricultural industry. The absence of clarity around the term 'regenerative agriculture' creates challenges for researchers who seek to study practices and strategies and creates confusion among consumers who may not understand the term. A poorly defined or poorly understood term could also become diluted or corrupted over time.

Generally, the policy provides that Farm Bureau supports:

Regenerative agriculture referring to maintaining the health of soil by rebuilding organic soil matter and restoring degraded soil biodiversity.

Regenerative agriculture practices including but not limited to minimal tillage, diversified crop rotation, cover crops, green manure, precision application of biological and chemical inputs, and natural fertilizers, including compost and inoculants to ensure soil micronutrients are kept in top condition.

Farmers having a menu of regenerative agriculture practices rather than a prescriptive list when qualifying for incentives.

Farm policy supporting regenerative practices.

Reducing barriers to implementing regenerative agriculture practices including cost-sharing, incentives, and low-cost loan programs.

Access to technical assistance for farmers considering incorporating regenerative agricultural practices into their farming operation.

The second topic the committee addressed was food labeling. Each year in the United States, more than one-third of food goes to waste. This waste is the single largest category of material sent to municipal landfills. Date labels contribute to this problem by confusing consumers and prompting them to dispose of food that is still safe to eat. A 2016 Harvard study found that more than 80% of consumers throw away food that is at or near the "date" label at least some of the time.

With the exception of baby formula, date labels on food are not federally regulated or standardized. Standardizing the language on food labels would reduce confusion and improve understanding among consumers who are bombarded with many types of expiration date formats – up to 50 different phrases nationwide. This language means different things to different brands and some dates have no explanation at all.

Generally, the policy provides that Farm Bureau supports:

Science-based nutrition information on food labels.

Concise and easy to understand food labels that provide consumers with information that differentiates safety from quality.

Standardizing food date labels including the use of "best used by" or "best if used by or frozen by" to indicate quality and "use by" to indicate safety.

Eliminating "sell by" dates on individual packages.

"Sell by" dates are intended for grocers as an indicator to rotate stock, not an indicator of quality or safety.

A voluntary "Product of the U.S." label for meat, poultry, and egg products born, raised, slaughtered, and processed in the U.S.

Standardization of allergen labels for common food allergies.

Including information on the source of protein (animal or plant-based) on labels.

The final topic considered by the committee was local government debt. Generally, higher local government debt leads to higher tax levies – the amount of money local governments seek through property tax collections. One example is the city of Chicago where since 2016 property taxes have more than doubled, to \$1.73 billion, in large part to ramp up the city's pension contributions.

The resolution generally opposes local governments incurring additional debt if 40 percent of their existing debt is unfunded pension liability.

Farm Bureau's policy process starts with the members. Members bring forth concerns or issues. Members on the Governmental Affairs Committee discuss the issue and decide if a policy or policy change is needed. If it's needed, they draft the policy and forward it to the board of directors. Board members discuss and approve the changes. The policy is then submitted to the Illinois Farm Bureau® Resolutions Committee which is made up of county presidents who discuss the issue and decide whether or not to forward the change to the full Farm Bureau delegation.

Members are encouraged to reach out to discuss policy topics, questions, or issues.

Bona can be reached at Bona@cookcfc.org.

End of Session Legislative Update

A tremendous thank you to everyone who contacted their legislator regarding the Family Farm Preservation Act and wetlands overreach. Nearly 1,000 calls statewide were made on the Family Farm Preservation Act alone! An update of both issues is provided below:

Estate Tax- Family Farm Preservation Act (SB 2921 and HB 4600)

Unfortunately, the Family Farm Preservation Act was not passed this year.

Based on preliminary information Farm Bureau has obtained from "private" discussions between the four legislative leaders and the Governor, the leaders seriously discussed that the Family Farm Preservation Act. What has been told is there generally was not an objection to the specific ask, but it may not have been the right time for the change. One concern was that this change could lead other industries to demand changes which would have a much more dramatic impact on state revenues in the years to come.

Farm Bureau is not giving up on this issue. Members have laid a solid foundation of support and will continue to push for this to be addressed in Veto Session this fall.

The legislation is limited to family farms by making the following changes for estates that are 'eligible' (regardless of if the estate actually claims the rule or not federally) for the IRS agricultural special use valuation rule.

The proposal changes the current \$4 million dollar threshold in three ways:

Increases it to \$6 million.

Changes it to an exemption, not a threshold. Only dollars over \$6 million will be taxed, as opposed to the current law where the entire estate is taxed if the threshold is breached.

Ties the \$6 million exemption to inflation.

The changes would also allow any unused exemption amounts to be transferred to the surviving spouse, thus ensuring the doubling of the exemption amount for a family to \$12 million. Current law does not allow this. The bill also updates the agricultural special-use valuation, for Illinois Estate Tax purposes, to reflect modern farm estates and farm family descendants.

Wetlands: Sackett V. USEPA (SB771 and SB 3669/HB 5386)

Farm Bureau successfully prevented this legislation from passing this year. The bill was never called for a third reading vote in either chamber.

However, it is extremely important that Farm Bureau remains vigilant on this issue and that our farmers continue to discuss the detrimental impact that this legislation will have on farmland. We expect this issue to return.

Farm Bureau built a strong coalition of opposition from a variety of industries in addition to agriculture. This coalition worked collaboratively together to stall this legislation this year and will work to do so again in the future.

These bills purport to reinstate and broaden environmental regulations over wetlands in Illinois that Supreme Court of the U.S. rightly removed via the Sackett decision.

The legislation creates three tiers of "wetlands," which are not well defined. The legislation then creates a permit structure under the jurisdiction of the Department of Natural Resources that would regulate activities on private lands as small as dredged or fill material discharged into the smallest potential pooling of water, regardless of permanency. This would impact essentially all land changes for private landowners.

In addition to oversight and regulation under the jurisdiction of DNR, the legislation enables any individual to intervene in a permit application or file a

complaint with the Pollution Control Board.

The legislation also requires extreme mitigation ratios. The mitigation ratio required for a dredged or fill material activity

in a wetland or stream under the legislation varies from 1:1 to 5:1.

Farm Bureau staff will continue to monitor these issues and provide updates.



Niles Township Pollinator Project

With support from the Illinois Farm Bureau® pollinator grant program, Lee and Cook County Farm Bureaus are working in conjunction with Niles Township to install a pollinator and rain garden near the township building. Earlier this spring, volunteers and community members worked to clear the area and prepare for a fall pollinator planting. State Representative Jennifer Gong-Gershowitz suggested the partnership during a visit to Lee County through the Adopt-a-Legislator® program. Pictured left to right is Bonnie Kahn Ognisanti, Niles Township Supervisor; Ashleigh Erbes, Lee County Farm Bureau; Bona Heinsohn, Cook County Farm Bureau; and Christina Nourie, Illinois Farm Bureau.



NEW BENEFIT FOR MEMBER!

TICKETS ONLY \$37⁹⁹

Enjoy this Exclusive Offer and Experience Adventureland this Season

Save over \$30 and celebrate 50 years of thrills and join us this Season as we celebrate half a century of fun-filled days.

UNIQUE CODE:
IAFB

COMPANY NAME:
Illinois Farm Bureau



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Want to cool off indoors this summer but still have fun?

Purchase discounted Movie Theatre Tickets or Medieval Times Tickets for you and the whole family!

Medieval Times

SAVE 25% on adult admissions and 20% on child admission for CCFB members

Go to: <https://drawbridge.medievaltimes.com/partner/CCFB> to purchase tickets online. There is a reduced processing fee of \$2 for each ticket purchased (the standard processing fee is \$5.) If you are asked to login or register on the Medieval Times ticketing page, simply refresh the page and you will be logged in.

Movie Theatre Tickets

AMC, Marcus Theater and Regal Movie Tickets

- Discount movie tickets are available for purchase by calling the Farm Bureau office at (708) 354-3276 and we will mail the tickets to you at no additional cost. Restrictions apply.
- **AMC Yellow Tickets \$9.50**, Valid for any movie, any time.
- **Regal Tickets \$9.50**, Valid for any movie, any time.
- **Marcus Platinum Tickets \$8.00**, Valid for any movie, anytime at all Marcus Theatres locations! NOT valid for VIP Seating, 3D or SuperScreen DLX. Extra charge will apply if going to see a movie in 3D or SuperScreen DLX.
- **Marcus Silver Tickets \$7.00**, Void on films listed as an Extra Special Attraction (marked with an 'X' - the first 14 days of select features)*, Not valid for VIP Seating, when valid, 3D and D-Box surcharges apply
* Discontinued; limited supply available.

Local Farm Stands are open offering fresh, local produce to cook fresh and healthy!

Visit our member farmstands and buy local! Locate a member farmstand or farmers market near you using our ShopLocal directory for business profiles, their location, hours, and product/service information. **Buy FRESH, buy LOCAL, eat delicious!**

<https://cookcfb.org/discover-local/shop-local/online-directory>

COOK COUNTY Financial Representatives of the Month

The Financial Representative of the Month program is designed by COUNTRY® Financial Agency Managers of Cook County to recognize overall Insurance Leaders in Life, Disability, Auto, Home, and Health production during the month. The agent earns the award through efforts to provide quality service to existing and new clients. Listed below are the various agents honored by their agency manager with the Financial Representative of the Month designation.



*SYLWIA SZAFARSKI

has been named Career Financial Representative of the month for May 2024 by Vicki Nygren, Agency Manager. Sylwia's office is located at 7538 W Addison St, Chicago, IL 60634. Her phone number is 773-628-2502. Sylwia has been a Financial Representative with COUNTRY® Financial since February 2016.

Chicago North Agency, Vicki Nygren, Agency Manager



*NADIA ABUEID

has been named Career Financial Representative of the month for March 2024 by Cary Tate, Agency Manager. Nadia's office is located at 12130 S. Harlem Ave, Unit A, Palos Heights, IL 60463. Her phone number is 708-995-0233. Nadia has been a Financial Representative with COUNTRY® Financial since December 2019.

Orland Park Agency, Cary Tate, Agency Manager



*MATT HUONDER

has been named Career Financial Representative of the month for May 2024 by Kevin Gomes, Agency Manager. Matt's office is located at 3285 N Arlington Heights Rd, #203, Arlington Heights, IL 60004. His phone number is 847-891-6660. Matt has been a Financial Representative with COUNTRY® Financial since September 2021

Chicago Northwest Agency, Kevin Gomes, Agency Manager

**Indicates that this Financial Representative is a CCFB Financial Certified Representative. The Cook County Farm Bureau Certified Financial Representative Program is designed to strengthen the partnership and relationship shared by COUNTRY® Financial.*



Soil Testing Program

Soil Testing Kits Available

Cook County Farm Bureau offers both members and non-members an opportunity to test their garden or lawn soil by purchasing a soil testing kit. Soil, in its natural state, is rarely fertile enough for the best growth of plants. Usually, it is necessary to supplement the earth's store of plant nutrients before we can obtain the most vigorous lawn, the most abundant and brilliant flowers, the most aesthetically satisfying trees/shrubs, and the greatest yield of tasty and nutritious vegetables or crops. Test your soil pH, potassium, phosphorous, and other key elements to begin the soil improvement process.

Complete kit guidelines and instructions, as well as mailing information, included in the test kit. Members will receive test results and basic recommendations typically within two weeks, with more extensive test interpretation provided by the partnering volunteer Master Gardener Unit with the University of IL Extension South Suburban Horticulture Team.

Farm Bureau Soil Test Kit discounted member pricing:
1 sample Soil Test Kit: \$28 | 2 sample kit: \$36 | 3 sample kit: \$55 | 1 sample Soil & Lead Test Kit: \$55 | 1 sample Lead Only Test Kit: \$46

Non-member pricing also available and pricing subject to change. Soil Kits are available for purchase at the Cook County Farm Bureau by calling 708-354-3276, using a Visa, MasterCard, or Discover at no additional charge, or stop by the office to purchase, Mon-Fri 8:00 am - 4:30 pm.

CLASSIFIED ADS

All ads that we receive for the Co-Operator are also listed on our website at cookcfb.org/stay-updated/classified-ads. If you have a photo of the item(s) that you are selling you can email it to us to include it on our 'Classifieds' page on our website only along with your ad.

Email your ad (and photo if you have one) to fbcooperator@gmail.com. Please be sure to include your full name, Farm Bureau number, and phone number. Deadline for Classified ads is the 17th of each month. Any ads submitted after the 17th will appear in the following months Co-Operator. Members may run up to four non-commercial classified ads annually for free. Any ads submitted after the fourth, will be charged.

If mailing your ad, please mail to: Cook County Farm Bureau, Attention: Classified Ads, 6438 Joliet Rd, Countryside, IL 60525. You can also fax your ad to 708-579-6056.

FOR SALE

Grasshopper Quik-D-Tatch vacuum grasscatcher with Model 15 Lever Actuated Hopper, 618 Mount Kit, and Model 948/52 Vacuum and Drive Assembly. Must pick up. \$1,700 OBO. Pictures can be emailed upon request. **Call 708-349-0627.**

4ft. rounded nail table with light. 4 slide drawers and 4 shelves. Like new, black marbleized formica. Asking \$200.00. **Call 708-654-2010. Picture available online.**

18 position ladder, 16 ft, asking \$200. **Call 708-654-2010.** Picture available online.

Diesel Generator. Denyo Whisper WATT 40 / 3 Phase / 240 V or 480 V / 240 / 120. Good condition (sold "as is") includes heavy duty trailer with new tires and Illinois title. \$12,500. **For info Call 773-218-5747.** Pictures available online.

FREE Large tall glass and mirror front cabinet with shelves. 6'5" tall, 32.5" wide, 19" deep. Need 2 people to move it and large vehicle to take it. Located near CCFB office on ground level of my home. **Call 708-805-0675, no texting.** Picture available online.

91 Cadillac 4 door, 112,000 original miles, no rust, runs and drives perfect, needs nothing. Cold AC and recent brakes. Paint is faded. \$950 **Call Don 847-358-0972**

Collector 87 Chrysler Fifth Avenue, loaded, black with red interior, 318 cubic inch engine, 44,000 original miles. Stored last 28 years - showroom condition in and out. Insured by Haggerty Insurance for \$13,500. Asking \$11,500 obo. **Call Don 847-358-1718.**

FOR RENT

Vacation Villas at Fantasy World II Resort in Kissimmee, Florida, \$125 per night. Full kitchen, outdoor swimming pool, sleeps four. No presentation is required. **Call Ms. Day at 708-347-9369.**

VACATION SALES/ RENTALS

Great opportunity to invest in International Real Estate. For sale by owner. The property is located in the central region of Mexico, on the commercial corridor of the Uriangato-Morelia Boulevard. Near the Soriana shopping center.

Situated approximately 2 hrs. away from the picturesque San Miguel de Allende, Gto; 40 minutes from the colonial Morelia, Mich and 3-4 hrs. from Mexico City. The building is approximately 1170 square feet and is a mixed use (1 storefront + 1 residential apartment) masonry building featuring an ample storefront with a 1/2 bathroom on the first floor and a 1 bed/1 bath + utility solar atrium apartment on the second floor. Price \$102,000 US.

Ideal for the business/owner occupancy setting or as an income-producing property. Only earnest and dollar transaction offers will be considered. **Email: mmaeda735@gmail.com.** Picture available online.

WANTED

Wanting to buy your H/O and N scale electric trains; and H/O scale slot cars and tracks. I buy large and small collections. Turn those unwanted items into cash. **Give me a call at 630-272-4433 Ron.**

Wanted to buy vintage sports cards and memorabilia. **Call or text John 773-213-4024.**

Wanted 1972 older Cars, Trucks, Parts, Unfinished projects, and 1967/69 Camaros. **Call 708-439-9770.**

ABC'S OF SPICES

We already gave you the ABC's of Food but the Cook County Farm Bureau also loves spices... All types of spices with all types of flavors. In this feature, we will be highlighting different types of spices, from A to Z. If you'd like a full list of the ABC's of Food, contact the CCFB office.

This month
"B"

BASIL



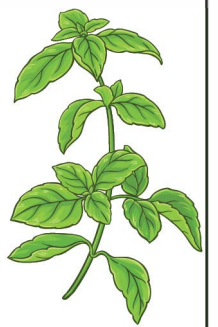
Basil is an aromatic herb used whole, chopped, or crushed in a wide variety of savory and sweet preparations.

Basil is in the Lamiaceae or mint family.

The leaves bear different flavors with each variety, and generally have an herbal, sweet, and nutty taste with fresh licorice nuances.

Basil leaves widely range in size and appearance, averaging 3 to 11 centimeters in length with an oval to lanceolate shape.

BASIL IS AVAILABLE YEAR-ROUND.



Basil can be infused into oils and vinegar, or blended into sauces such as pesto.

Individual leaves can also be stored in between paper towels in a plastic bag, kept in the fridge for two to four days.

Basil flower buds are edible and can be mixed into salads, soups, and bowls.



Basil is an excellent source of vitamin K, a nutrient that assists in faster wound healing, and is a good source of iron to build the protein hemoglobin to transport oxygen through the blood.

Next month...Cloves

Source: https://specialtyproduce.com/produce/Basil_302.php



Pollinator Garden Flourishes

Cook County Farm Bureau's pollinator garden continues to delight the neighborhood with blooming flowers and an abundance of pollinator habitat. Farm Bureau continues to support pollinators and the establishment of pollinator habitat through a summer pollinator seed sale and educational partnerships with Lincoln Park and Brookfield Zoos.



Programs, Workshops and Webinars

For Members, Farmers, Teachers, Landowners, Foodies, Business owners, and those that want new experiences and to have a great time!

REGISTER TODAY for the following great programs by calling the office at **708-354-3276** or at www.cookcfb.org

Membership Monday

Are you a member or prospective member interested in learning more about the benefits and programs a CCFB membership provides? Then join us to hear from CCFB staff who will highlight member programs, member benefits, and the website. Staff will provide demonstrations to access membership benefit discounts via our Abenity App so members can take full advantage. An open Q&A session will follow the short staff presentation.



DATE: Monday, July 22 **TIME:** 4:00 p.m.; 30 minutes with Q & A

LOCATION: Zoom; link will be emailed a few days prior

REGISTRATION: Registration is required by emailing ccfb@cookcfb.org or call the Farm Bureau at **708-354-3276**.

Farm Crawl – County Ag Member Locations

The Cook County Farm Bureau is sponsoring its 7th member FARM CRAWL in August. The Farm Crawl is self-guided allowing members and public flexibility to choose the farms and agri-businesses to visit during the CRAWL times via our Crawl Passport. Participating farm/ag business information with crawl times will be available in the August Co-Operator and on the Cook County Farm Bureau Events Calendar at <https://cookcfb.org/stay-updated/upcoming-events>



DATE: Thursday, Friday, Saturday, August 22-24 **TIME:** Hours vary by location

LOCATION: Passport will highlight Crawl locations and details (available in August)

REGISTRATION: Obtain a Crawl Passport. Call the Farm Bureau at **708-354-3276** to get it mailed

EMAIL: membershipdebbie@cookcfb.org;

DOWNLOAD A PASSPORT: <https://cookcfb.org/stay-updated/-/events-and-programs/programs-and-events/profile/farm-crawl>

AARP Smart Driver 2 Day Course

The AARP Smart Driver course, offered by AARP Driver Safety, is the nation's largest classroom driver safety course and is designed especially for drivers aged 50 and older. You'll learn the current rules of the road, defensive driving techniques, and how to operate your vehicle more safely in today's increasingly challenging driving environment. By successfully completing this course, you may be eligible for a discount on your COUNTRY Financial auto insurance. People over 55 who have not had a motor vehicle accident or violation within the past twelve months are eligible.



DATE: Wednesday, September 18 and Thursday, September 19

TIME: 9 a.m. – 1 p.m. each day

LOCATION: CCFB, 6438 Joliet Road, Countryside, IL

FEE: The classroom course costs \$20 for AARP members and \$25 for non-AARP members. Non-Farm Bureau members will also be charged an additional \$5 registration fee.

REGISTRATION: Space is limited, so register now by calling **708-354-3276** or at our Member Center.

Shred Day

Bring any old documents (up to three bankers' boxes) that you would like to have shredded.



DATE: Saturday, September 28, 2024

TIME: 10am-12pm

LOCATION: CCFB Parking Lot: 6438 Joliet Rd., Countryside, IL 60525

FEE: No Charge

REGISTRATION: Call the CCFB at **708-354-3276** to make a reservation.

Summer Fun

Raging Waves Tickets

\$27.00

- Water Slides
- Lazy River
- Wave Pool
- Giant Sandbox

Savings of \$33.00

To purchase tickets, call the Farm Bureau at (708) 354-3276.

POLLINATOR SEED SALE

- Order forms & Payment must be submitted by **Friday, July 26th**. Order form is available at: <https://bit.ly/2024seed>
- Orders can be paid for by mailing a check to the
- Cook CFB office or via credit card by calling 708-354-3276.



PRICING: \$20/lb for Members *\$30/lb for Non-Members
 *Recommended seeding rate- 1 pound of seed per 1/5 acre

- *Individual orders will not be delivered and must be picked up from the Cook County Farm Bureau Office in Countryside, IL.*
- *Shipping is available at the customer's expense.*
- *Orders are expected to be ready by mid-August.*



With support from ...

Discover Local & Fresh

Fresh is the focus in and around Cook County Ag! Visit Cook County Farm Bureau® member Greenhouses, Farmstands, Garden Centers and Ag Producers for all your outdoor planting and fresh produce needs! Fresh seasonal vegetables, herbs, produce, honey, flower plantings, trees, shrubs, lawn, landscape materials, grills, and garden décor are available now.

For a listing of member businesses and producers in the Cook County area, please visit: <https://cookcfb.org/file/1721/Discover%20Local%20Insert%202024-compressed.pdf>

Member businesses offering additional discounts to CCFB members include Goebbert's Farm and Garden Center in South Barrington and Ted's Greenhouse in Tinley Park. Check our website for details and restrictions at: <https://cookcfb.org/membership/member-benefits/profile/home-business-and-agriculture>.

24th Giant Pumpkin, Dessert, Carving, Local Honey Contests

Giant pumpkin growers, bakers, carvers, and beekeepers, this is the contest for you! Adult and youth (under 16 yrs) divisions. The contest is free for members and registration is required. Cash prizes are awarded in all categories.



DATE: Saturday, October 5th **TIME:** 9:00-11:00 a.m.

LOCATION: Puckerville Farms, 13332 Bell Rd, Lemont

REGISTRATION: Call the Farm Bureau at **708-354-3276** or register online at the Member Center at www.cookcfb.org. Registration form and full program details at: <https://cookcfb.org/stay-updated/upcoming-events>.