



CO-OPERATOR

To serve all our members of the Cook County Farm Bureau® with meaningful and beneficial programs that reflect our agricultural heritage.

Mark Your Calendar

AUGUST
Virtual Farm Crawl Pg. 12

SEPTEMBER
17 Fall Planter Workshop/Zoom Pg. 12
Save the Date

OCTOBER
3 Giant Pumpkin/Local Honey Contest Pg. 12
13 Preparing Wills and Trust Workshop Pg. 12
17 Shred Day Pg. 12

NOVEMBER
12 Farm/Small Business Legacy Seminar Pg. 12
14 Planning for Organic Certification 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.

Historical Question of the Month

See page 2 for a historic photo from the CCFB's first 100 years and respond to the question related to the photo.

July Winner is Deborah Schmidt



Last month's question: Former Farm Bureau Directors Don Zeldenrust, James Goebbert, Nick Skoufes and Ray Nykaza worked a display at what location in Chicago? The display featured vegetables grown in Cook County by Cook County farmers.

Answer: Civic Center Plaza.

But Wait, There's More!

Go to www.cookcfb.org for these extras...

- Farm and Food Bytes Cont.
- Member to Member Buy Local
- May Co-Operator Shop Local Pull Out

Oak Tree Planting

In celebration of Cook County Farm Bureau's 100th anniversary, board members planted and dedicated a White Oak tree at the Farm Bureau office in Countryside. The White Oak was named

the official state tree of Illinois in 1973, following a special poll of 900,000 Illinois schoolchildren. It serves as a character symbol in many cultures including the characteristics of strength,

longevity, service, stability, safety, achievement, peace, calmness, rebirth, and serenity.



Pictured left to right: board member Tim Stuenkel, COUNTRY Financial Chicago NW Agency Manager Jack Smith, Board members Ruth Zeldenrust, Janet McCabe, Dan Biernacki, Pat Horcher, Jim Bloomstrand, Jim Gutzmer, Mike Rauch, Todd Price, Mark Yunker, and Roger Freeman.

Industrial Hemp Act Spurs New Crop of Illinois Farmers

by Carrie Steinweg



Photos courtesy of Trevor Rueth at TRACK Farms.

Mention of the word hemp can often conjure up two thoughts. One is the misconception that hemp is synonymous with marijuana. The other is the World War II era when many wartime needs were produced from hemp.

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The Cook County Farm Bureau® is hosting its 4th annual FARM CRAWL – Virtually

Mark your Calendars!
Virtual
FARM CRAWL
August 2020

Cook County Farm Bureau®
Passport to Agriculture
Farm Crawl

See Page 12 for details

Farm Bureau Awards Over \$4,000 in Grants to Local Food Pantries

The impacts of COVID-19 will be felt for months to come. Families are suffering. Businesses are suffering. Farms are suffering. Together with members, Cook County Farm Bureau® and local farmers growing healthy and nutritious food are poised to provide local food pantries assistance during this difficult time in Illinois and the entire United States.

To support local food pantries, Cook County Farm Bureau created a Food Pantry Grant Program, with cash donation being made to each of the following pantries in the amounts ranging from \$100 – \$200.

- Grant Recipients
- Breakthrough Fresh March, Chicago
 - Eve's Garden Foundation, Chicago
 - Evergreen Park Village Pantry Collection, Evergreen Park
 - Grab and Go Groceries, Chicago

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Who We Are...

Cook County Farm Bureau® is made up of many members including farmers, landowners, foodies, greenhouse operators, specialty growers, food consumers, and customers of the Farm Bureau's affiliated companies (COUNTRY Financial®, Conserv FS, IAA Credit Union, etc.). We bring together many members with diverse backgrounds and food interests to support the success of local farmers and to keep agriculture present and strong in Cook County.

This Co-Operator publication is designed for members to share more about how Cook County Farm Bureau is working for local farmers and agriculture and to help our members know more about farming, food, fiber, and biofuels. As an added value, we provide great membership deals, savings, discounts, benefits, programming, and activities that reflect our agricultural heritage and members' modern expectations.

Please enjoy reading and thank you for your support of area agriculture and your membership!

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Industrial Hemp Act Spurs New Crop of Illinois Farmers

Hemp is a variety of the cannabis plant species grown for a variety of purposes. It has been around since ancient times and is a fast-growing plant that was a legally-grown crop in the 18th and 19th centuries and became prohibited with the Marijuana Tax Act in 1937.

During World War II, hemp growing returned. It was not only encouraged by farmers, but even mandated in some cases as it was a valuable material that was in great demand for the war effort. It was used to make everything from marine rigging to shoe threading to twine to parachute webbing. According to the 1942 film "Hemp for Victory," every battleship required at last 34,000 feet of rope with hemp being an ideal material for it.

"In Illinois, it was grown predominately as a fiber crop during World War II. It grew like hay and was cut and baled," said Phillip Alberti, Commercial Agriculture Educator with the University of Illinois.

By 1952, it once again was banned and was not grown in Illinois again until 2019 after approval of the 2018 Industrial Hemp Act.

However, the hemp grown today is not the same as what was grown during the 1940s. "It's very wide ranging and it's pretty remarkable the wide number of things it can be used for," said Alberti, adding that there are generally three different avenues of hemp production - fiber (used for paper, clothing/textiles, agricultural products), grain (hemp seed oil, foods) and cannabinoids (CBD oil).

Beyond those wartime uses, hemp can be used to make a number of products, some being building construction materials, clothing, biofuel, carpet, paper, animal bedding and cosmetics. According to Alberti, a vast majority of the product demand is for cannabinoids and that is the primary purpose for growing hemp in Illinois. Over 7,000 acres were planted in the state last year, with about 5,200 acres harvested.

Now that hemp can be grown in Illinois, it has drawn a new crop of farmers with varying degrees of experience in farming. Trevor Rueth had moved to Minnesota and spent 10 years working on his uncle's century-old corn and soybean farm before moving back to the Chicago area to get involved in local farming of some kind. "I realized that I had the most fun getting on my hands and knees and working with plants individually - getting down to see what's going on in the root zones, trenching in new rows of corn and just being able to manipulate your yields better," he said. He teamed up with longtime friend Cody Kerrigan, who had purchased his family farm and wasn't sure what he wanted to grow on the land. The two 30-year-olds settled on hemp after learning more about it at a convention hosted by the Cook County Farm Bureau that he learned about from his father. The duo started TRACK Farms on their 10 acres with Trevor as COO and Cody as CEO.

They started out producing 1-gram pre-rolled cones, and flowers/buds/nugs in 1/8- and 1/4-ounce containers. "We then got our tinctures processed and are now moving into a dog product line along with edibles, such as gummies and baked goods," said Rueth.

Rueth said that a common misconception is that hemp gets you high. "Hemp isn't cannabis," he said. "You can think of it as cannabis' cousin. It holds similar traits but is a very different plant genetically." Per state guidelines, materials must test below 0.3% Delta 9 THC threshold.

They've been farming hemp for two seasons now on two-acres and this year added vegetables in hopes of contracting with grocery stores and restaurants and introducing farm stands in front of other businesses. "It's an experiment," he said. "We'll see what sticks. We want to diversify and not just be known as a hemp farm."



He emphasized that growing hemp is much like traditional farming between the planting, chores, and maintenance. As with other crops, hemp is susceptible to pests (like the Eurasian Hemp Borer) and diseases (like white mold). He said the process of farming hemp wasn't much different than what he expected. "I would say farming hemp is about what I had expected it would be. I don't think that's the case for most people though," he said. "A lot of people getting into hemp seem to be either generational farmers curious and interested in hemp and the industry but who know nothing about it or people who just really love hemp but have never farmed or operated a tractor before."

The process of growing and harvesting can be very labor intensive or very mechanized, depending on the equipment used. Alberti also noted that although users have reported health benefits of CBD (health claims range from pain control to improved sleep quality to acne reduction to improvement of gastrointestinal issues to reduction in anxiety), there are no benefits that have been proven in studies and it is not regulated by the FDA, so marketing can be tricky. While testimonials can be shared, health claims cannot be made.

Jaret Burke with Kifcure, Inc. noted that growing hemp comes with many challenges. "It starts with selecting the correct genetics, which in some cases can be very sensitive to the environment, climate, and soil," he explained, adding that Illinois' wet climate and human error can contribute to other issues. "This is compounded by the fact that there is very little research done on this crop, so resources are limited in comparison to other crops, which have been studied for centuries past."

According to a report recently released by the Illinois Department of Agriculture, Illinois farmers produced nearly 2.3 million pounds of industrial hemp in 2019. In 2019, the IDOA issued hemp production licenses to 561 farmers.



Local farmer Mark's garden is full of hemp!

Carrie Steinweg is a freelance writer, author, blogger, and photographer living in Chicago's south suburbs with her husband and five sons. Her work has appeared in dozens of print and online publications and she is the author of seven books. A passionate foodie, Carrie thoroughly enjoys traveling and visiting new restaurants and craft breweries, attending food festivals, and trying out new recipes and kitchen gadgets. She writes about her food experiences at ChicagoFoodieSisters.com.

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Farm Bureau Awards Over \$4,000 in Grants to Local Food Pantries

- Hanover Township Food Pantry, Hanover Park
- Humanity First USA, Chicago
- Humanity Relief, Chicago
- Iglesia Evangelica Emanuel, Chicago
- Irving Park Community Food Pantry, Chicago
- Lemont Open Pantries, Lemont
- Maple Morgan Park Food Pantry, Chicago
- Mt. Zion 24 Hour Emergency Pantry, Lansing
- Onward Neighborhood House, Chicago
- Palos Food Pantry, Palos Heights
- Put Your Hands Together- Family Food Pop-up Pantry, Hillside
- Redeemers Little Free Pantry, Oak Forest
- Society of St. Vincent DePaul Food Pantry, Midlothian
- Southeast Side of Chicago Food Pantry, Chicago

- St. Cletus Food Pantry, LaGrange
- St. Ireanaeus/Catholic Charities Food Pantry, Lemont
- Trident Ministries International, Chicago
- Together We Cope, Tinley Park
- Westchester Food Pantry, Westchester

Members are encouraged to consider donating to or matching Farm Bureau's grant amount at their local food pantry. If an individual chose to do so, let us know and we'll give you a shoutout in next month's publication.

Members are also able to donate funds to the grant program by sending their donation to Cook County Farm Bureau, Attn: Food Pantry Grant Program, 6438 Joliet Rd., Countryside, IL 60525.

A second round of grant recipients will be announced next month.



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...

- President Janet McCabe for providing portions of her wheat harvest for the CCFB Ag Literacy program.
- Member Wendy Lindquist for her request of bookmarks from our contest to use for holiday gifts. We appreciate her donation and her kind words about how impressed she was with our youth artistry.
- Member Jim Melka, owner Melka's Garden Center, for providing the 100-year Anniversary White Oak Tree and for providing complementary planting services in recognition of the Centennial event.
- The 100-year Anniversary Committee which continues to bring innovative and creative alternatives to helping the organization celebrate its 100-year anniversary.

Historical Question of the Month



Fourth grade students at Forest School in DesPlaines participated in what Cook County Farm Bureau program?

Answers (if not at the tip of your tongue) are available online at cookcfb.org/ccfb/ourhistory. Call the Farm Bureau at 708-354-3276, fax your answer to 708-579-6056, or email fbcooperator@gmail.com to enter the drawing for a \$25 gas card. (Please include name, FB#, and phone number).

Check next month's publication for the answer and the next historical question of the month.

Co-Operator

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Downwind

by Bob Rohrer, CCFB Manager

“Weeds”

Last month's column was about my first paid job as a “weeder” of strawberries at the ripe old age of 14. This month, I decided to go further “into the weeds” on the topic.

According to the online Merriam-Webster dictionary, a weed is defined as, “A plant that is not valued where it is growing and is usually of vigorous growth, especially one that tends to overgrow or choke out more desirable plants.”

I also noted that there were other definitions for the word “weed” that I will not dwell upon in this column.

Every farm should be known for something: great produce, outstanding yields, soil erosion prevention, wildlife habitat, great customer service, etc. Our family farm, the Gar-Den-Roh Farm, featured a high quality, robust weed population. For some reason, my parents did not want to be known for this and were determined to remove those obnoxious weeds despite how healthy and plentiful they were.

If all the weeds were somehow successfully removed, Gar-Den-Roh Farm would have to come up with something else to be known by. That sounded like work. Therefore, I spent time resisting the urge to weed.

My initial training in the art of weeding involved the use of a hoe. My loving mother doled out the training in a practical, hands-on method in the middle of her massive garden. My normally patient mother would grow quite agitated when her son indiscriminately operated the hoe too near her healthy vegetable plants. I frequently had to explain to my mother how the garden must be infected by those pesky cut worms.

At some point, I graduated from Mom's “weeding the garden school”. I then entered advanced training with the Farmer, Dad, in his soybean fields. The Farmer's training was direct. While pointing at various plants, he would say:

“That, that, that, that, and that is a weed. Cut out the weeds.”

“This is a soybean. Don't cut out the soybeans.”

“In summary...Cut out the weeds. Don't cut out the soybeans.”

My normally patient Father grew more agitated when his son indiscriminately cut out the soybeans instead of the intended weed. I tried the cut worm story, but the Farmer apparently knew that cut worms only fed on the young corn plants.

Eventually, my training advanced to the point where I graduated from the garden hoe (which could chop my toes off) to the bean hook (which could yank and slice my toes off). Upgrade!

In the heat and the sun of July, I would enter the soybean field with my bean hook and follow the long rows of soybeans, removing various weeds that included velvet leaf, giant fox tail, giant ragweed, lambs quarter, morning glory, milkweed, pigweed, hemp dogbane, cocklebur, jimsonweed, smartweed, and volunteer corn. There were probably more types of weeds pointed at by the Farmer, but I lost track and concentration during the weed lecture after the first dozen weed types or so were pointed at.

As I walked back-and-forth through the soybean field (half-mile rows with the worst), weeding six rows at a time, I frequently pondered a future in which weeds were no longer the bad guy and that weeds could live in harmony with the good guy crops.

Perhaps that future is close... milkweed is now cultivated for Monarch butterfly habitat and butterfly food. Hemp production was legalized in Illinois last year. Morning glory flowers and vines can be found in many urban gardens. And who knows what weed may be adapted for the future of energy production?

Nowadays, my weeding responsibilities are limited to my 16' x 24' garden and an ever-growing and expanding group of flower gardens. Each time I head out to the garden, I feel this nostalgic tug-of-war from the training of my youth: should I bring a hoe or a bean hook to take care of those rascally garden weeds? Ha! Maybe I'll use the garden weasel!

The happy conclusion to the story is that Gar-Den-Roh Farm was never renamed “Weed Patch Farm” despite the lack of enthusiasm and skill put forth by eldest son, Bob, and somehow the Farmer and his wife were able to successfully farm and garden, as well as feed and clothe a family of seven for decades.

P.S. Dad pointed at the morning glory as a weed. I will never plant morning glory in my flower gardens because I spent way too many years trying to remove them from the soybean fields and gardens.

P.P.S. I have concluded that the standard bean hook pictured above is just the right length and design for a social distancing tool to ensure that people do not encroach upon your space.

Bob can be reached at brohrer@cookcfb.org



Dad's Bean Hooks
Photo credit “The Farmer”

Driver's License/Plate Expirations Extended

The Illinois Secretary of State has announced that driver's license and license plate expirations have again been extended as a result of the COVID-19 situation. Driver's licenses or license plates that have expired or are set to expire between March 1st and Sept. 30th of this year, have until Nov. 1st to be renewed.

As fall harvest approaches, farmers should plan for completing needed renewals. Illinois

Secretary of State's offices are opening back up for business and you can call ahead to ask about options for completing renewals and other transactions. For those planning on a visit a Secretary of State's office, the number of customers allowed inside the office may be limited and customers should bring and wear a mask, as none will be provided.

Recipe of the Month: *Sweet Corn Slaw* 1981

Ingredients:

- 3 large ears farm fresh sweet corn
- 3 C shredded cabbage
- 1 sm chopped onion
- 1 sm red & green pepper, chopped
- ½ c cider vinegar
- 2 T oil
- 1 T sugar
- ½ t celery & mustard seed
- 1/3 c each mayonnaise & sour cream
- 1 T Dijon style mustard
- Pepper to taste

Directions: Cook corn in boiling saltwater for 5 minutes. Drain, cool, and cut from cob and combine with onion, green and red peppers. Mix vinegar, oil, sugar, pepper, celery and mustard seeds in small pan, heat to boiling, pour over corn mixture with mayonnaise, sour cream, mustard and cabbage, toss coat. Chill covered until cold. Taste and adjust seasoning.

The 2020 Cookfresh Recipe Collection is a special “throwback” edition for our 100th year with recipes selected from decades of submissions to commemorate our Centennial! Recipe Booklets are available now! To receive a copy of the 2020 Cookfresh Recipe Brochure, Email membershipdebbie@cookcfb.org or call 708-354-3276 or find it online: <https://cookcfb.org/discover-local/recipes>.



CCFB Volunteers visit 2020 Cookfresh Community Garden Grant recipient gardens and present garden signs this summer... Maxwell Street Community Garden, Chicago



Left, Rick Johnson, C/M Team volunteer, visits with Marsha Wiyatt and Janet Cornelius (pic 2 left/right), garden coordinators.



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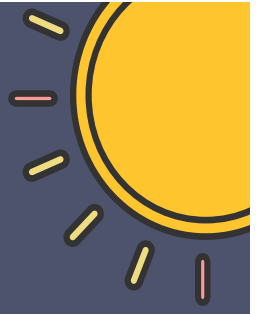
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Helping you protect what matters most

PLANTED CONTAINERS VS. HOT WEATHER



How Do I Keep Planted Containers Looking Great This Summer?

Do not let the hot weather spell the demise of your gorgeous container garden...
Tips from Miracle-Gro.

1. Position Pots Wisely

Position your planted containers thoughtfully, because the location you choose influences your plants' climate. Make sure your planted containers are on a level surface where they'll get adequate direct sunlight—about 3 to 5 hours a day for cool-weather-loving plants like lettuce and spinach, and about 6 to 8 hours daily for warm-season plants like tomatoes, peppers, and petunias—as well as some shade.

2. Water Frequently

Prepared to water them more frequently. The limited amount of soil surrounding a container plant dries out faster than the soil in an in-ground or raised-bed garden. (The smaller the container, the more often it will need water.) Summer weather, with its warm sunshine and cool breezes, also plays a part in drying out soil. Don't wait for your plants to wilt or show signs of stress! Feel the soil regularly to test for dryness, and if the top inch is dry, it's time to water. Soak each container, concentrating water at the plant's base with a watering can or sprinkler attachment on your hose, until the soil surface is visibly moist and water runs out the drainage holes in the bottom.



3. Feed Regularly

Planted containers also become depleted of nutrients far more quickly than other garden types, due to the smaller amount of soil surrounding plants' roots. To replace lost soil nutrients and ensure healthy, productive plants, feed your planted containers every 7 to 14 days during one of your regular waterings. Use a water-soluble fertilizer that suits the nutritional needs of whatever you're growing and mix it into your watering can following the instructions on the label.

4. Watch Daily

Performing regular garden maintenance tasks like weeding, inspecting for pests and disease, and pruning throughout the summer will keep your container garden lush and vibrant while preventing problems. Do your best to pull weeds as they appear. Inspect plants for pests and signs of animal damage, mildew, brown mushy stems, and prune your plants as needed to help them grow fuller and produce more.

One last thought: If you get tired of any of the plants in your container gardens, or a flower or veggie just isn't performing the way you'd hoped, go ahead and replace it! That's one of the beauties of container gardening—you can always change your mind and go in another direction.

FULL ARTICLE FROM MIRACLE-GRO FOUND AT: [HTTPS://BIT.LY/3JIQAMU](https://bit.ly/3JIQAMU)

Members are also encouraged to contact the University of Illinois Extension Master Gardener Resource Center at mastergardener@cookcfb.org with questions and for assistance with gardening and lawn questions.



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100-Year Anniversary Committee Moving Forward with Plans

With the likelihood of the state of Illinois remaining in the phase 4 of Illinois reopen plan through the rest of the calendar year, the 100-Year Anniversary Celebration Committee recently met to evaluate and develop alternate strategies to celebrate the centennial anniversary of the organization.

The planning group is trying to retain the integrity of the initial event that was scheduled to be held March 28th, 2020 prior to the Shelter in Place order by the Governor. However, many of the activities will be converted to virtual, social media, and online.

Much of the activity will be available this fall with the following in development...

- A photo and video display of historic tools with commentary. We will develop an online "name that tool" trivia game for members to participate.
- A photo and video display of past presidents, managers, framed recognitions, and other historic documents
- An online scavenger hunt that will be available using the archive materials on our website
- A burying of the time capsule in September with the Board of Directors conducting a dedication ceremony. We will produce a photo and video display of the time capsule contents to share with members.
- Our special recognition of members 90+ that were scheduled to attend the event in March will receive a special visit by Cook County Farm Bureau leaders to say thank you.
- We will be contacting many of our older farmer members and past presidents to conduct interviews to submit to the Library of Congress and to use on the Farm Bureau website as a part of Story Corps.
- We are having the Centennial Legacy Patio installed and will be setting up appointments/private showings to those individuals contributing a paver to the patio for a photo op as well as conversation. We will post a virtual tour of the patio upon installation.
- The one-hour Legacy seminar sponsored by COUNTRY Financial will be held virtually using videoconferencing in November 2020.
- We will assemble the 100-year goodie bags and will designate times and dates in the month of September for members to stop by for a curbside pickup of the bags as well enjoy the opportunity to view the Centennial patio, white oak, and other related 100-year items exhibited in the parking lot.
- A version of the mini-planter workshop that was to be held during the March event will be repackaged by the Commodities/Marketing Team.
- Longer term, the Cook County Farm Bureau will host a complimentary member cookout in 2021 to provide a low-key gathering for members as health and safety concerns return to normal.

The white oak planting and dedication occurred in June/July and a video is available in the archives section of www.cookcfb.org.

We hope that members will watch the Co-Operator, the website, Facebook, Instagram, and email regarding announcements of activity availability, dates, and times. For more information, please contact the Cook County Farm Bureau at 708-354-3276 or email ccfb@cookcfb.org.

Meet a "face" of the Cook County Farm Bureau

JoAnn & Wally Shults, Deer Creek Farm



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Phone: 708-441-7751
Website: <https://deercreekgoyoga.com/contact-us>
Facebook: <https://www.facebook.com/deercreekfarm.farm/>

- Deer Creek Farm is a small urban farm, a hidden gem located in southern Cook County in the suburb of Glenwood, IL on 26 acres of land that time forgot. Open pastures and prairie, woodlands and wetlands provide a wealth of farm animals, native flora and fauna and beautiful landscapes.

- Deer Creek Farm specializes in Goat Yoga and on Farm activities petting zoo and farm tours also archery range. They also sell eggs from our free-range chickens and ducks and sell raw honey from their bees. They hope to sell cut flowers this year also.

WHEN YOU ARE ON THE FARM, WHAT ARE YOU USUALLY DOING?

When on the Farm usually working feeding and tending the animals, weeding, planting picking just a lot of stuff to do but love to meet all the visitors and educating about raising animals and basic farm life.

WHAT IS THE MOST UNUSUAL QUESTION OR REQUEST YOU HAVE RECEIVED?

One of the most unusual request was for one of my baby goats to be rented for a high school senior graduation parade and she spent the night at the family's home.

HOW DID YOU GET INTO FARMING?

We got into farming when the opportunity arose to purchase the property and Wally brought home some goats. People kept sending me posts on Facebook about goats and goat yoga so we tried it. People seem to really enjoy coming out to the farm and getting away from it all.

WHAT IS YOUR FAVORITE FARM RELATED MEMORY?

My favorite farm memories as a kid growing up and going to a family friends farm in Grant Park, and playing in the hayloft. Seemed so gigantic to me then.

WHAT WAS THE MOST DIFFICULT PART GETTING STARTED WITH GOATS?

Raising Goats was a huge learning curve I joined a lot of Facebook groups regarding raising goats and learned a lot from them and very lucky to have some great large animal vets in this area. Also, the Cook County Farm Bureau has great resources have taken classes on raising bees and some other opportunities to make revenue off the farm, and of course the Farm Crawl was fun.



Family Farm and Food Bytes

TARIFFS ON EUROPEAN FOOD COULD EXPAND UNDER NEW U.S. PROPOSAL

(Wall Street Journal) – The Trump administration is considering expanding and raising tariffs on \$7.5 billion of imports from the European Union and U.K. that it first imposed last year, part of a long-running dispute at the World Trade Organization that faults European countries for subsidies to aircraft manufacturer Airbus SE.

AFTER LONG DECLINE, SNAP ON THE RISE DUE TO COVID-19

(Politico) – The number of people participating in SNAP went up in March and the cost of the program jumped by nearly 15 percent, to \$5.1 billion, new data shows.

US HONEYBEES ARE DOING BETTER AFTER BAD YEAR, SURVEY SHOWS

(Associated Press) – American honeybee colonies have bounced back after a bad year, the annual beekeeping survey finds.

TYSON TURNS TO ROBOT BUTCHERS, SPURRED BY CORONAVIRUS OUTBREAKS

(Wall Street Journal) – The pandemic is speeding the shift from human meat cutters to robotic butchers, but machines can't yet match people's ability.

USMCA COULD BE MUCH-NEEDED BOOST FOR U.S. AGRICULTURE

(Post Register) – Amid the market challenges farmers and ranchers are facing because of the coronavirus outbreak, the new USMCA trade deal offers the U.S. agricultural industry a ray of optimism.

LOWER EMISSIONS STANDARDS HURTING ETHANOL INDUSTRY

(KX News) – The Safer Affordable Fuel-Efficient Vehicles Rule effectively eases emission restrictions through 2026 put in place by the Obama administration. But groups across the country say the EPA ignored the benefits that cleaner fuel brings to cars, including mid-level ethanol.

"UNITED WE STEAK" CAMPAIGN LAUNCHES IN MIDIST OF GRILLING SEASON

(FarmWeek) – Beef. It's What's for Dinner, managed by the National Cattlemen's Beef Association, recently launched a new summer grilling campaign, "United We Steak" to celebrate the season and promote beef as a part of a tasty and healthy diet. Go to UnitedWeSteak.com for beef fun facts by state, tips, and recipes for the grill.

FOOD PRICES ROSE IN JUNE FOR SIXTH-STRAIGHT MONTH

(NBC News) – The cost of food rose for the sixth-straight month, rising by 0.6 percent in June, according to data released Tuesday from the Bureau of Labor Statistics. The larger-than-expected price hike represents a further pain point for millions of American families already living on the edge amid layoffs and lockdowns.

About Family Farm and Food Bytes: This is a collection of articles gathered from both mainstream and agriculture media and is designed to keep you informed as a member and leader within the Cook County Farm Bureau® organization. The articles summarized above are not intended to represent Cook County Farm Bureau policy or positions, but rather to provide members an idea of what is being reported regionally, nationally, and globally.

Ag Lit Bit



Diane Merrion,
CCFB Director of
Ag Literacy

We had the good fortune to spend a week at a cottage we have rented for many years. Somehow this yearly tradition seemed extra special this year for several reasons. First and foremost, we had our family of five together

for the first time in a long time. Second, we had picture perfect weather and the lake was very warm. Third, we had new focal points: catching fish, talking, and not the listening to the news.

Being there a few weeks before we normally arrive afforded us the opportunity to see a whole new landscape of nature that is not always seen in late August. Of first note was the amazing display of wildflowers (some native and some invasive I have come to find out). While thinking we saw fields of Indian Paintbrush, I came to discover they were Orange Hawkweed. Nonetheless, the orange flora scattered along with other yellow and white flowers close by made for a gorgeous sight.

We also hiked new trails above lakes and looked down on many duckling families as they learned to navigate the water with their mother's guidance. We even spotted a family of what we learned to be Hooded Mergansers (a mother with 13 babies following her).

Of course, my favorites were there again, the Bald Eagles. We headed to the same sections of the lake and there they were. Most eagles return to the same nest site and usually the same mate year after year.

Despite the beauty and relaxation of the week, I sure did miss my teachers and our yearly tradition of Summer Ag Institute (SAI). My summer is usually scheduled around SAI and it was sad not to visit farms and businesses to learn about ag in Cook County and Illinois.



It was odd to be away early in the summer as this was, I hope, not "the new normal". I hope to hop on the bus again next summer and share the incredible sights of agriculture to bring new light and energy to those educating our children, just as my week away energized me.

For a glimpse of what our professional development summer program looks like, visit <http://bit.ly/SAI2020> and scroll down to "Video".

Diane can be reached at aitc@cookcfb.org.




We loaded our website this summer with both family and student resources. As you begin to plan lessons and activities for your school community, libraries, or clubs, be sure to visit our website regularly. Start at <https://bit.ly/AgLesson> and be sure to let us know if you need something you don't see. As new resources are rolled out, we will provide updates on our Facebook page and on our website. Virtual programs are available for libraries and homeschool groups.



Illinois Farm Bureau® Ag Mags are 4-page, non-fiction agricultural magazines for students including articles, photos, activities, and features related to agricultural careers. If you prefer to use the online version, visit <https://bit.ly/AGMAG> to view the titles and interactive components. Call or email Ag Literacy to have your Ag Mags ready for scheduled pick-up or delivery via mail (small fee for postage). Contact aitc2@cookcfb.org or 708-354-3276 for a copy.

Match the Word

WITH THE DEFINITION

- | | | |
|----------------|---|--|
| Renewable |  | 43,560 square feet |
| Grain Elevator | | capable of being replaced by natural ecological cycles or sound management practices |
| Straw | | a building for storing, discharging, and processing grain |
| Ruminant | | byproduct of harvested grain |
| Acre | | Mammal with a 3 or 4 chambered stomach |

TO SEE IF YOU ARE CORRECT, BOOK A FREE VIRTUAL OR IN-SCHOOL FIELD TRIP EMAIL US AT AITC2@COOKCFB.ORG

Ag Literacy Provides Local Field Trips

The Illinois Ag in the Classroom Program provided weekly teacher training this summer, including a series of virtual field trips during June and July. If you missed the experiences be sure to check out the links at <https://beyondthebarndoor.wordpress.com/category/teacher-training/>. Some field trips included visits to beef, pork, and dairy farms and an overview of the Staley Museum in Decatur, Illinois to learn about A. E. Staley's journey from the farm to becoming an entrepreneur. The Staley Museum opened its doors to the public during the summer of 2015. It was A.E.'s pioneering vision



in soybeans, both the cultivation and processing, that gave Decatur the name "Soybean

Capitol of the World." Be sure to read about the connection between Mr. Staley and our Chicago Bears. Before they were the Monsters of the Midway, Chicago's pro team played for the starch-manufacturing A. E. Staley company in Decatur. Check back to see these tours and more information.

Free Educational Resources are Available

Cook County Farm Bureau® Ag in the Classroom remains committed to providing resources as school begins and computers open for learning in 2020-21. We are excited to share our materials with teachers, parents, and support staff. Our Part One "Agriculture in Illinois" presentation will be available virtually, along with accompanying pre-work and fun activities. It aligns with standards and is geared towards learners in Grades 4-6. Registration and

details will be coming September 1st. If you'd like to be included on our Teacher Newsletter to be kept up to date, email us at aitc@cookcfb.org or call Ag Literacy at 708-354-3276. If we have visited your classroom in the past or if you have a specific need for your students, feel free to let us know how we can assist you. We also welcome inquiries for your virtual needs in all grade levels.

WHERE ARE THEY NOW?



BLAKE LANPHIER
CCFB Young Leaders Group

Education/Degree: Iowa State University, majored in Animal Science.

Current Role: Farm Manager for Historic Wagner Farm in Glenview, IL. Manages the livestock, crops, agricultural sales, and leads the 4-H club. Farms and produces food, as well as interacts with the public, and teaches about agriculture.

Why Agriculture: I have been involved in many aspects of agriculture throughout my life. The task of producing food is very rewarding, after all it is one of our basic needs. As a kid this was, and still is, very inspiring to me. This is what led me to my agriculture major.

Advice for Students About Ag Careers: My advice to students: do more than just the classroom work. Get out and gain more hands on experience, make connections with other agriculturists, and talk about ag to others. Most of us in the ag world would be more than willing to help anyone, so just ask!

Agriculture Adventures for Families

This time of year you can find watermelons at the grocery store, the farmer's market's and even in backyards! Cook County was once named the Watermelon Capital of the World (in the 1930's), although that was Cook County in Georgia. The honors now go to Florida, the top producing watermelon state. Chop it, grill it, blend it, just make sure to enjoy your watermelon this season!



Melon Fun Facts

Juicy, ripe melons are a staple of summer. Whether you're craving a pretty pink watermelon or refreshing cantaloupe, Illinois produces both types.

- Melons grow well in the sandy soil of the Illinois River Valley.
- Illinois River Valley melons begin to ripen in late June or early July, but peak season is mid-August through September.
- Americans eat more watermelon than any other melon variety.
- All melons contain high amounts of vitamin C, an antioxidant that helps boost your immune system.
- 2101 acres of watermelon are grown in Illinois.

Source: www.ilfbpartners.com/farm/melons-farm-facts/



Types of Watermelon

Seedless: Queen of Hearts, Crimson, Trio, Millionaire



Seedless watermelons were created in the 1990's for those of you who don't think spitting melon seed is fun.

Successive breeding has at last created a melon that is just as sweet as seeded varieties; however, it has not greatly improved low seed germination.

Picnic: Charleston Gray, Black Diamond, Crimson Sweet

Another watermelon type, the Picnic, tends to be larger, from 16-45 pounds (7-20 kg.) or more, perfect for a picnic gathering. These are the traditional oblong or round melons with a green rind and sweet, red flesh – which mature at around 85 days or so.



Icebox: Sugar Baby, Tiger Baby

Icebox watermelons are bred to feed one person or a small family and, as such, are much smaller than their counterparts at 5-15 pounds (2-7 kg.). Watermelon plant varieties in this genre include the Sugar Baby and the Tiger Baby. Sugar Babies are sweet pulped with dark green rinds and were first introduced in 1956, while Tiger Babies are golden once mature in about 75 days.

Yellow/Orange: Desert King, Tendergold, Yellow Baby

Lastly, we come to yellow/orange fleshed watermelon plant varieties, which are typically round and can be both seedless and seeded.



Selecting & Storing...

Watermelon is truly one of summertime's sweetest treats. It is fun to eat, and good for you! Producing a good watermelon is a bit tricky in the short northern season. The sweetest watermelons grow during long hot summers. Harvesting is particularly critical because watermelons do not continue to ripen after they have been removed from the vine. They should be picked at full maturity. No amount of thumping, taping, sniffing, or shaking can actually give a clue to ripeness.

Look for melons that are very heavy and have a hard rind. Ninety percent of watermelon is water. The rind color should be right for the variety with a waxy bloom. Probably the most important indicator of ripeness is the underside which sets on the ground. Turn the melon over. It should be yellow or creamy colored on the underside. If it is white or pale green the melon is not ready to harvest.

The flesh should be deep colored with mature seeds. Most watermelons have dark brown or black seeds. The seedless variety produces a few white seeds. Once picked, uncut watermelon can be stored for about 2 weeks at room temperature especially if the temperature is about 45 to 50°. Uncut watermelons have a shorter refrigerator life, so store at room temperature until ready to chill and eat. Tightly cover cut pieces in plastic wrap and store in the refrigerator for 2 to 3 days.

Source: <https://web.extension.illinois.edu/veggies/watermelon.cfm>



For more information on selecting and harvesting watermelons, please visit <https://bit.ly/2Wlkh7h>. Nancy Kreith, University of Illinois Extension horticulture educator, provides a few tips shoppers and growers can follow to enjoy most delicious melons of summer.

Source: www.gardeningknowhow.com/edible/fruits/watermelon/types-of-watermelon.htm

Choose your prize:

Choices include a \$25 Beggar's Pizza Gift Card, a \$25 Home Run Inn Gift Card, OR \$25 in Farm Bureau Farm Fresh Funds.

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 2020 and your name is automatically entered into an "End of Year" drawing for a gift basket full of ag themed goodies.

Good luck!

Last Month's Word Search Winner Is...

June Miller



August Word Search

Z J C V N P W K K M X T Q T J
 X C I N C I P O J K B U E B M
 S G J E Y X K J L T P E N G I
 I N E E R G Q D N L W A D D T
 Z Y G N X G J F R S E U E T R
 S E E D S X J E N Y Y Y R U E
 A T H P O C T N O S C H G F M
 K X J B P A R Y L S C M O F M
 E C E M W U H I E Y G G L A U
 P C D N I K D O M U C T D E S
 I E L S W N B F L S N I Z B K
 R M B K U V X B Z A O P U O J
 O S X O P X O W L G N N E J X
 H A R V E S T P B C D I U V H
 G O K D B Y W E Y Q Y S B G O

| | |
|---------|------------|
| Crimson | Ripe |
| Green | Round |
| Harvest | Seeds |
| Icebox | Summertime |
| Juicy | Sweet |
| Melon | Tendergold |
| Picnic | Water |
| Plant | Yellow |

Name: _____

Phone #: _____

Membership #: _____

(Membership # is located on front of paper)

If you were to win, check your preference:
 ___ Beggar's Pizza GC ___ HRI GC ___ Farm Funds
 (If a choice is not made, HRI GC will be sent)

Deadline is the 20th of each month.

Corn Engrained in Lifestyle



We named our puppy Maizey, playing on the corn phrase “maize.” The name seemed fitting for a yellow-colored Labrador and a tribute to the crop at the root of our livelihoods. We also thought the name was unique until we learned the farmer two miles south calls his dog the same.

Farmers throughout Illinois share a connection to corn. We grow it, talk about it, and drive around just to look at it. We monitor its stages of development, the rain it receives, and its health in our own fields, as well as around the county, state, and Midwest. We invest in the technology to plant it at consistent depths and precise distances to resemble picket fences at emergence. Tech-driven applications of fertilizer and herbicides help achieve the overall industry goal of more grain with less environmental impact. By mid-summer, farmers marvel at tassels and worry when forecasted storms with high winds could topple the crop under their care before harvesting it.

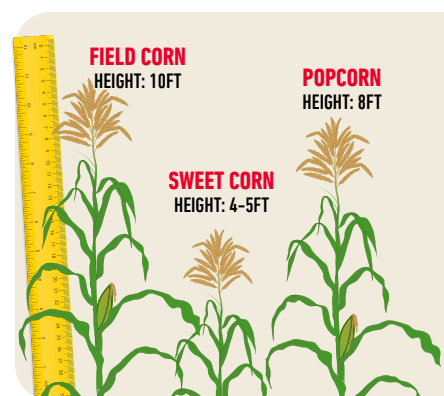
Corn helps pay the bills for Illinois’ more than 72,000 farms, most of which grow field corn, a grain used for food, feed, and fuel. The Illinois Corn Growers Association reports that the crop adds \$17.5 billion annually to the state’s economy. Illinois’ top crop also impacts every American who buys fuel, eats food, or uses everyday items that contain corn, like batteries, toothpaste, and diapers.

Our household enjoys all types of corn, which includes eating popcorn and sweet corn, planted in time to harvest for my husband’s August birthday. Even beyond the growing season, corn maintains a presence in our home. At Christmas, I decorate a farm-themed tree with a string of corn lights. A space atop our kitchen cabinets holds ears of corn for display, and the custom-made handrails that flank our porch steps feature steel silhouettes of young corn plants. The blacksmith even added ears of corn at the mounting plates.

Our daughter last fall made some extra income weighing trucks of corn during harvest at the family grain storage facility. For a computer science class last year, our son illustrated a combine harvesting corn for his animated transition slides. We’re a little crazy about corn, and Maizey provides some evidence.

About the author: Joanie Stiers’ family grows corn, soybeans and hay and raises beef cattle, and backyard chickens in West-Central Illinois.

**FIELD CORN.
SWEET CORN.
POPCORN.
CAN YOU SPOT
DIFFERENCE?**



**THE EASIEST WAY TO SPOT THE DIFFERENCE IS IN THE KERNEL
THE SIZE, SHAPE, AND COLOR**

FIELD CORN

- DENTED
- STARCHY
- HARD-KERNELED
- MATURE
- ACCOUNTS FOR 98% OF CORN GROWN IN IL
- YELLOW COLOR

SWEET CORN

- SMOOTH & GLOSSY
- FULLY FORMED BUT NOT MATURE
- ACCOUNTS FOR ALMOST 2% OF CORN GROWN IN IL
- YELLOW & WHITE COLOR

POPCORN

- WATER IS INSIDE EACH KERNEL
- HARD-KERNELED
- MATURE
- ACCOUNTS FOR LESS THAN 1% OF CORN GROWN IN IL
- GOLDEN COLOR

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Combines Stayed Busy in July Harvesting Area Wheat



Wheat harvest was in full swing during the month of July. Following harvest, the remaining wheat stalks are baled into straw bales. Most of the wheat grown in Illinois is soft red winter wheat used to make cereals, cakes, cookies, and pretzels.

Commodity/Marketing Team’s Garden Grants Helping Grow Communities



Kathryn Sofianos, Director of the Palos Park Library, in Palos Park, oversees the Cookfresh Community Garden Grant recipient, Palos Park Pollinator Garden.



CCFB Volunteers, Karen & Dan Biernacki presented Willard Lathrop Community Garden in Harvey, with the Cookfresh Community Urban Garden Grant recipient sign and toured the garden with coordinators, Janet and Marsha.



CCFB Volunteers, Karen & Dan Biernacki presented Scared Greens Community Garden in Chicago, with the Cookfresh Community Urban Garden Grant recipient sign and toured the garden with coordinators, Pancho and DeVonya.

Manifolds, Manolos, and Manure



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

During the early stage of sheltering in place, I subbed in as my blue-eyed girl's math teacher. A wildly poor substitute. One of her projects was an online escape room. To escape she had to find the partial products of a long multiplication problem. I had to google what partial products were. It was the first and last time she asked for help with math.

Math isn't my subject. I struggled through college calculus. Was fine-ish in college statistics. Weaseled my way out of graduate level statistics. And have avoided math classes ever since.

However, even I can figure out that COVID-19 and the earlier shutdown will have an impact on local governments' budgets. Heck, it impacted our personal budget. Our grocery spending went through the roof. We bought iced tea bags and liters of root beer rather than visiting the local drive thru. Our gas spending plummeted. And I haven't even dared to look at our internet usage.

Even our small-town budget took a hit.

People weren't traveling. Shopping. Buying gas. And our county, like many others, offered a grace period for payment of property taxes.

Take Cook County for example, officials are anticipating as much as a \$220 million shortfall for this budget year. The county's largest revenue source is its infamous one percent sales tax. Reductions in sales, amusement, county use, and hotel accommodation taxes coupled with increased spending on overtime, personal protective equipment, and sanitation has created the perfect proverbial budget storm.

The Cook County budget also houses the county-run health system. Early estimates indicate that the health system will be \$60 to \$75 million short. Like other hospitals, the system shutdown money-making elective surgeries at its two public hospitals to keep beds open for COVID-19 patients.

In an effort to correct the immediate shortfall, county agencies and offices have been directed to develop new, leaner approaches to fulfilling their core responsibilities. The county has also reduced contracts and employee positions while also relying on federal emergency dollars. Toni Preckwinkle's office has also implemented a six-and-half percent holdback for certain offices

and officials.

Officials are anticipating a nearly \$300 million revenue gap for next year's budget. It's like preparing to build a house while the foundation is literally crumbling. It's unclear if the estimated revenue gap accounts for a potential resurgence of COVID-19 in the fall or even the full impact of the COVID-19 pandemic.

In Chicago, COVID-19 is having a similar impact on an already precariously balanced budget. Like the county, Chicago's revenue sources have essentially dried up. McCormick Place's convention business is all but disappeared as conferences have been canceled. Not as many people are flying, traveling, or visiting area attractions. Like Preckwinkle, Mayor Lightfoot is using the funds from refinancing debt, holding off on some projects, and reevaluating open positions to temporarily fill the gap.

Even to a non-math person, it's evident that in light of COVID-19 local governments need to rethink their budgets and be prepared for an extended impact from the pandemic. Perhaps this new way of thinking will continue, and governments will embrace leaner approaches to fulfilling their core responsibilities.

Bona can be reached at Bona@cookcfb.org

Cook County Finance Policy

As a grassroots organization, Cook County Farm Bureau's policy is the direct result of member input. Given members' concerns about Cook County's finances, Farm Bureau leaders have developed the following policy regarding Cook County finances.

Cook County Finance

Government economic policies should be designed to encourage economic stability, increase productivity, improve our competitive advantage, and promote a high level of economic prosperity. Taxes should encourage, not penalize, success and encourage savings, investment, and entrepreneurship.

We support:

1. A sound tax system that incorporates fairness, responsiveness, stability, and efficiency.
2. A balanced budget accomplished through spending restraint and reducing the rate of government growth, rather than by increasing taxes.
3. The elimination of the one percent sales tax increase implemented July of 2008 and July of 2015.
4. A reduction in the county sales tax levy to a level that is competitive with neighboring counties in order that businesses are not adversely affected.

We oppose increased taxes unless accompanied by significant spending cuts.

Members are encouraged to contact Bona Heinsohn at 708-354-3276 or via email at bona@cookcfb.org to discuss.

Farm Bureau Members Voice Their Thoughts on Financing Government

In June, Cook County Farm Bureau® sent a 'micro' Viewpoint Survey to farmer and professional members who had provided Farm Bureau with an email. The survey indicated that members supported the following paths for reducing Cook County's and Chicago's budget shortfalls:

- 79%- Cutting programs
- 58%- Hiring freeze
- 58%- Refinancing debt
- 53%- Postponing expenses
- 21%- Increasing the corporate income tax rate
- 16%- Borrowing funds
- 5%- Per-employee tax on businesses
- 5%- Increasing personal income tax rate

The options of laying off employees and increasing property taxes were not selected by members. In light of COVID-19, Chicago officials have estimated that the city will experience a deficit of over \$175 million for March and April alone. Cook County officials estimate a budget deficit of at least \$200 million primarily due to lost sales tax revenue.

Farm Bureau will continue to monitor the discussions and engage when appropriate.

Members with thoughts or concerns are encouraged to contact Bona Heinsohn at 708-354-3276 or via email at bona@cookcfb.org to discuss.

PHOTO CONTEST WINNERS

PET CATEGORY



1st - Matt Knupp, Elgin



2nd - Karen Vander Velde, Lockport



3rd - Brenda Bonnema, Sauk Village

HORSE CATEGORY



1st - David Poepping, Chicago



2nd - Cathy Johnson, LaGrange

GIFTS & FLOWERS

AUTOMOTIVE

HEALTH & WELLNESS

CONCERT TICKETS

RESTAURANTS

MOVIE TICKETS

ONE STOP SAVINGS

- Log-in to our new membership benefit platform using your county Farm Bureau® membership number at <https://ilfb.abenity.com>
- Search offers using business names, locations, categories, and more
- Change your location to see deals near you
- Show and save mobile coupons
- Provide instant, in-store discounts at nearby restaurants and retailers
- Share on your social networks and let others know about your savings, so they can start saving too

Green County Farm Bureau®
Jane Doe L.
Member # 123-9876A
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- Fashion & Beauty
- Gifts & Flowers
- Health & Wellness
- IL Farm Bureau Exclusives
- Movie Tickets
- Restaurants
- Travel
- Unique Experiences

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.



***Mirsad Kljucanin**

Chicago North Agency, Victoria Nygren, Agency Manager

*Mirsad Kljucanin has been named Career Financial Representative of the month for June 2020. His office is located at 4725 N. Western Ave., Ste. 280 in Chicago, IL. His phone number is 773-728-3041. Mirsad has been a Financial Representative since February 2010.



Janett Ortiz

Chicago North Agency, Victoria Nygren, Agency Manager

Janett Ortiz has been named Employee Financial Representative of the month for June 2020. His office is located at 1426 W. Fullerton Ave., in Chicago, IL. Her phone number is 773-687-0442. Janett has been a Financial Representative since December 2019.



Brett Gerber

Chicago Northeast Agency, Sharon Stemke, Agency Manager

Brett Gerber has been named Career Financial Representative of the month for June 2020. His office is located at 401 S. Milwaukee Ave., Ste. 270, in Wheeling IL. His phone number is 847-419-1324. Brett has been a Career Financial Representative since February 2016.



***Ibrahim Essa**

Chicago Northeast Agency, Sharon Stemke, Agency Manager

*Ibrahim Essa has been named Employee Financial Representative of the month for June 2020. His office is located at 25 NW. Point Blvd., Ste.850, in Elk Grove Village IL. His phone number is 847-963-8851. Ibrahim has been a Financial Representative since January 2017.



Brett Riekema

Chicago Northwest Agency, Jack Smith, Agency Manager

Brett Riekema has been named Career Financial Representative of the month for June 2020. His office is located at 23042 N. Main St., Prairie View IL. His phone number is 847-415-2666. Brett has been a Financial Representative since May 2011.



***Faustino Ramirez**

Chicago Northwest Agency, Jack Smith, Agency Manager

*Faustino Ramirez has been named Employee Financial Representative of the month for June 2020. His office is located at 1515 E. Woodfield Rd. Ste. 930 in Schaumburg, IL. His phone number is 847-891-3937. Faustino has been a Financial Representative since October 2017..



***Nick Zegar**

Chicago South Agency, Jeff Maxson, Agency Manager

Nick Zegar has been named Career Financial Representative of the month for March 2020. His office is located at 16614 W. 159TH St., #303, in Lockport IL. His phone number is 708-352-5560. Nick has been a Financial Representative since July 1998.



Ed Beavers

Chicago South Agency, Jeff Maxson, Agency Manager

Ed Beavers has been named Employee Financial Representative of the month for March 2020. His office is located at 1401 S. State St., Suite 150, Chicago, IL. His phone number is 312-588-1404. Ed has been a Financial Representative since April 2015.



Tim Hartnell

Orland Park Agency, Cary Tate, Agency Manager

Tim Hartnell has been named Career Financial Representative of the Month for June 2020. His office is located at 1938 E. Lincoln Hwy Unit 217., in New Lenox, IL. His phone number is 815-462-0023. Tim has been a Financial Representative since January 1993.



Kurt Hussein

Orland Park Agency, Cary Tate, Agency Manager

Kurt Husein has been named Employee Financial Representative of the Month for June 2020. His office is located at 12130 S. Harlem Ave. Unit A in Palos Heights, IL. His phone is 708-480-5099. Kurt has been a Financial Representative since December 2017.



***Josh Van Namen**

South Holland Agency, Jeff Orman, Agency Manager

*Josh Van Namen has been named Career Financial Representative of the Month for June 2020. His office is located at 10607 S. Harlem Ave., Unit 1A in Worth, IL. His phone number is 708-361-4330. Josh has been a Financial Representative since January 2006.



Chad Christie

South Holland Agency, Jeff Orman, Agency Manager

Chad Christie has been named Employee Financial Representative of the Month for June 2020. His office is located at 4845 167th St., Unit 101 in Oak Forest, IL. His phone number is 708-381-4013. Chad has been a Financial Representative since December 2019.

*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 Financial Representatives from Country Financial with the Cook County Farm Bureau organization.

Defensive Driving Course Postponed

The Defensive Driving course scheduled for August 18th and 19th has been postponed due to Stage 4 of the COVID-19 reopening plan. Unfortunately, the guidelines prohibit the gathering of anticipated number of individuals

in the space available. Those registered will be notified of the rescheduled date and it will also be published in the Co-Operator. Thank you for your patience and understanding.

Member-to-Member Buy Local

Help us to promote your small business.

Members who own restaurants, grocery stores or other local businesses can be highlighted at no charge through social media, the Co-Operator and our website- an audience

of over 50,000. We want to support our small businesses by encouraging members to shop local. If you choose to participate in this program, please email juanita@cookcfb.org or visit www.cookcfb.org for more details.

5 Things Members Should Know About the Cook County Farm Bureau's Membership Benefits

1. COUNTRY Financial is a Farm Bureau Affiliated Company that provides insurance and financial services through the Cook County Farm Bureau organization.

2. The Cook County Farm Bureau seeks to expand membership value by using the buying power of our 40,000+ members to gain additional local membership benefits and discounts for member savings.

3. The Cook County Farm Bureau is working for local farm and nonfarm small businesses to encourage buying local during this economically stressful time.

4. The Cook County Farm Bureau has a membership benefits platform app called Abenity in which local membership benefits can be easily accessed from a member's mobile device.

5. Access to the Cook County Farm Bureau Membership Benefits Package is simply a click or phone call away using www.cookcfb.org, clicking on the Abenity app, or calling our Member Service Center Staff at 708-354-3276.



Classifieds

All ads that we receive for the Co-Operator are also listed on our website at cookcfb.org/membership/classifieds. 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 month's 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

Sharp countertop microwave 1.8 cubic ft. \$40, Hoover carpet upholstery cleaner \$25, IBI matic comb binding system and 2 boxes plastic binding combs \$40, Fax machine with digital answering service \$20, Noritake Piccadilly china dinnerware set (48pc.) \$40. Call Francis at 708-614-8541.

Ivers & Pond upright piano, good condition, needs tune-up, free, you must arrange pick-up and move. Call Mike at 708-296-0247.

52-inch bathroom sink and cabinet w/ faucet honey oak color \$100. Hp 19-inch computer monitor \$40. Call Jim at 708-594-6399.

Craftsman 150' (2-75') rubber hose with hose reel \$60; 12 metal stacking shelves 36"W x 12"D, disassembled \$20; Two office chairs, one is a high-back executive chair \$30; Black & Decker portable foldable work table (folded; 28"H x 29" W x 9"D; open 17"H x 27" W x 28"D) \$50; antique wooden rocking chair \$35. See CCFB for website for photos. Call Diana at 630-908-0142.

48" oak vanity with sink and countertop \$150. 36"x36" tri-view mirror medicine cabinet \$90. 36" 4-light fixture \$50. Kohler toilet, almond \$50. Call Allen at 847-359-6712.

Commercial building 2300 sq. ft. with full basement. Fantastic opportunity, excellent location a mile from the expressway. 1 1/2 block away from Arlington park train station. For more information call Rita at 847-259-9339.

For Rent

Office/ Retail space in Steger, IL. 625 sq. ft. new siding, roofing, paint inside and out. Plenty of private parking, available now. Tenant responsible for gas, electric and water. Call Tony at 708-259-7133.

Vacant waterfront lot 8712 sq. ft. in Marco Island Florida, facing Gulf of Mexico. Call Rita at 847-259-9339.

Wanted

One thing to buy your electric trains and slot cars, Turn those unwanted trains and slot cars into cash. Call Ron at 630-272-4433.

FREE CLASSIFIED ADS

For Cook County Farm Bureau members
All Cook County Farm Bureau members may run four non-commercial classified ads annually free in the Cooperator. Only items of personal property will be accepted. Ads must be in the office by the 17th of each month.

Category:

- For Sale For Rent Wanted

To place an ad call the CCFB office at (708) 354-3276 or mail details to Cook County Farm Bureau, 6438 Joliet Road, Countryside, IL 60525.

You can also fax your ad to (708) 579-6056 or email to juanita@cookcfb.org
Non-member ad rate: \$.75 per word; \$15.00 minimum.

CCFB Partnering with Illinois Farm Bureau®, Illinois Specialty Growers, Market Maker

Expanded "Buy Local" marketing a big step for local farmers

The Cook County Farm Bureau® will be enhancing the organization's website www.cookcfb.org discover local (farm and products locator) section through a new partnership with the Illinois Farm Bureau, Illinois Specialty Growers in the University of Illinois Market Maker website.

By partnering with these statewide entities, Cook County Farm Bureau members will now have a simplified profile completion and updated process that broadens information available on local farm stands, specialty producers, food related companies, and farm value-added products beyond the Cook County Farm Bureau's website. The Cook County Farm Bureau information will be connected with the Illinois Farm Bureau's platform, Illinois Specialty Growers platform, the U of I market maker platform and the Illinois Department of Agriculture "By Fresh, Buy Local Illinois" platform.

Members can manage and update their business profiles, develop an online presence, conduct e-commerce, and actively market.

Members that are already listed on the Cook County Farm Bureau Discover Local section of the website will be notified of the change and can opt of the data merging process if preferred. The uploading of member data into the new profile system should be seamless and not require any additional member work unless updates are requested.

The Cook County Farm Bureau will be adding a "plug-in" map and directory that provides a robust search feature using a variety

of criteria. In addition, the map and directory on CCFB's website will feed into the organization's Abenity App which is the organization's membership benefits program. This "member only" benefit will provide an additional marketing presence for members through their mobile devices.

The advantage of using Market Maker is increased visibility and expanded reach provided, access to an online e-commerce option for members that do not currently offer this service, the ability to connect a member's

business website, Facebook, and other social media all through this online tool. Participation provides expanded reach through multiple channels.

This directory through Market Maker is mobile friendly.

Members that direct market farm or farm-related products are encouraged to participate. Please contact the Cook County Farm Bureau at 708-354-3276 or email membershipdebbie@cookcfb.org for additional details.

FARM STANDS ARE OPEN!

Visit a member farm stand & Greenhouse for the freshest, local produce and products this summer!

To locate a family owned member farm stand near you visit <https://cookcfb.org/discover-local/farm-products-locator>.

Garden Grants



Kirby's Cove in Ford Heights, CCFB Cookfresh Community Garden Grant recipient coordinator Karlton Green and spouse, Betty. Tomatoes, greens, turnips, zucchini, squash, peppers, herbs, watermelon and more that is grown, is donated to local community residents.



CCFB Volunteer, Karen Biernacki presented a student from Growing Solutions Farm in Chicago, the Cookfresh Community Urban Garden Grant recipient sign and toured the farm with lead grower Tucker Kelly (cucumber patch).



This Month in Cook County Ag

AUGUST 2020

Farm Bureau Member farm stands are open and bursting with color and flavor – red ripe tomatoes, green delicious zucchini, and yellow juicy sweet corn! Purchase all your local, farm-grown produce at a member farm stand. To locate a member business near you, visit our Farm Products Locator at <http://cookcfb.org/discover-local/farm-products-locator>.



University of Illinois Four Seasons Gardening Summer Webinars & Extension Webinar
Adventures in Edible Landscaping
August 11 at 1:30 p.m.
Register at <https://bit.ly/3fMjNyz>
This webinar, hosted by horticulture educator, Austin Little, will explore the use of plants that are not only visually attractive, but also edible. Webinar will share the benefits of introducing edible plants into the landscape, the unique challenges of edible plants, great options for different types of edible plants, and design basics when adding edibles to your landscape.

Deer Creek Farm
Goat Yoga Outdoor Classes and Outdoor Yoga Body Paint Experience
Goat Yoga: August 8 & August 22
Yoga Body Paint: August 7
To register go to: <https://deercreekgoatyoga.com/events>
DEER CREEK GOAT YOGA, 360 Glenwood Dyer Road, Glenwood, Illinois 60425; 708-441-7751

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



Fall Planter Workshop in Person or Zoom Video Conference

Create a beautiful fall planter either in person or on your own using curbside pickup and participate via zoom from your home...you choose how to participate!

Date: Thursday, September 17

Time: 10:00am

Location: M & D Farms in Homer Glen

Price: \$30 members or guests | fee will cover workshop materials and refreshments

Registration: Call the Farm Bureau at 708-354-3276 or online at the Member Center at www.cookcfb.org



20th Annual Giant Pumpkin & Local Honey Contest

Giant pumpkin growers and local honey producers, please save the date! Our September issue of the Co-Operator and website will have full event details!

Date: Saturday, October 3

Time: 9:00am

Location: Puckerville Farms, Lemont

Registration: Call the Farm Bureau at 708-354-3276 or online at the Member Center at www.cookcfb.org



Workshop on Preparing Wills and Trust/ Transferring Non-Titled Property Zoom Video Conference

The program will inform you what types of information you will need to gather and decisions you will need to make before meeting with a lawyer to prepare a will or trust.

Date: Tuesday, October 13

Time: 6:30-9:00 pm

Location: Zoom (the zoom link will be emailed to all participants the evening before the class)

Price: Free for members | \$10 non-members

Registration: Call the Farm Bureau at 708-354-3276.



Shred Day

Bring any old documents (up to 3 bankers boxes) that you would like have shredded.

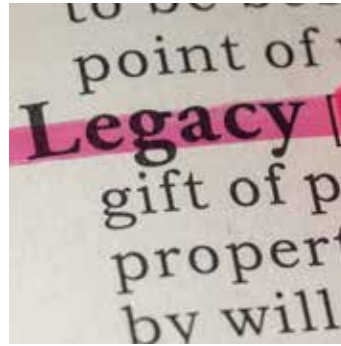
Date: Saturday, October 17

Time: 10am-12pm

Location: 4845 167th St. #101, Oak Forest, IL

Price: No charge

Registration: Please call the Farm Bureau at 708-354-3276 to make a reservation.



Farm and Small Business Legacy Seminar Zoom Video Conference

Seminar will provide basic information and questions that are essential to legacy planning, in order to allow you to keep your farm or small business in the family and considerations for passing your legacy on to the next generation.

Date: Thursday, November 12

Time: 6:30pm

Location: Zoom (the zoom link will be emailed to all participants the day before the seminar)

Price: No Charge

Registration: Call the Farm Bureau at 708-354-3276.



Planning for Organic Certification

Farmers and growers, are you thinking of going organic? Learn what is involved to go organic and the resources available.

Date: Saturday, November 14 (new date)

Time: 9am-12pm

Location: CCFB Meeting Room, 6438 Joliet Rd, Countryside

Price: \$10 member | \$20 non-member Fee will cover workshop materials and refreshments; limited class size

Registration: Call the Farm Bureau at 708-354-3276 or online at the Member Center at www.cookcfb.org

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Virtual Farm Crawl – What you need to know to get ready:

- Participating member farms, greenhouses, farmstands and Ag businesses will be highlighted on our Farm Crawl page located on our Buy Local page of CCFB (cookcfb.org) website during the entire month of August 2020.
- Each farm crawl location highlights information about who they are, where they are, and what they do, answering a question found in the Passport
- Passport virtual visit(s) to farm crawl locations verified by answering the question that each location will have.
- We encourage Crawlers to visit and shop crawl locations in person when convenient and in the coming months (not all operating in August).
- To sweeten the deal...all Virtual Crawlers who submit a Passport by the deadline date (see passport), will be entered into a drawing for Farm Bucks - same as cash for use at crawl locations.



The Virtual Farm Crawl is self-guided allowing members and public to virtually visit member Ag business profiles, websites, and Facebook pages using our PASSPORT, with the intent to discover something new and visit during a time that is best for you! The Farm Crawl is an event all ages can enjoy. We hope to see you on the virtual farm in August! For passport, questions and details, go to <https://cookcfb.org/discover-local/virtual-farm-crawl-event> or email: membershipdebbie@cookcfb.org.



A PROUD PARTNER



WRISTBAND AVAILABLE TO MEMBERS BOGO! (BUY ONE GET ONE FREE)

THE WRISTBAND IS CURRENTLY \$24.99 FOR 4 HOURS OF UNLIMITED PLAY ON GO KARTS, MINI GOLF (2-18 HOLE COURSES), BUMPER BOATS AND BATTING CAGES.

To purchase, visit www.cookcfb.org



HAVE SOME FUN IN THE SUN (AND WATER) THIS SUMMER!

MEMBERS RECEIVE A DISCOUNT AT RAGING WAVES! CALL THE CCFB OFFICE TO PURCHASE TICKETS FOR \$18 EACH AND SPEND A DAY WITH YOUR FAMILY. TICKETS ARE FOR A FULL-DAY ADULT ADMISSION TO THE PARK.

(\$16.99 SAVINGS)

Reservations are required to enter the park. Visit www.cookcfb.org for more details or to make a reservation.



Raging Waves
Outdoor Waterpark
Yorkville, IL