Co-Operator February 2021 Cook County Farm Bureau®

Agriculture Adventures for Families

Americans are eating a lot more pizza during the pandemic. Pizza deliveries are up double-digits for many companies during 2020 and remain strong as we get closer to a popular pizza event, Super Bowl Sunday. Other top dates for ordering pizza include New Year's Eve, Thanksgiving Eve, Halloween and even Valentine's Day! Whether you make your own or order out from your favorite local restaurant, all pizza takes a lot longer to grow than it does to bake. See what part our farmers have in growing your favorite pie.

Ingredients in a Pizza - Where Do They Come From?

Wheat - A Grain

Pizza crust is made from wheat. Farmers plant tiny wheat kernels in the ground using a drill. Wheat looks like fresh new grass when it comes out of the soil. It grows to about 24 inches high. The farmer then harvests the wheat and hauls it in trucks or wagons to the grain elevator. From there, it is exported or sold to various industries which make feed or food. Wheat passes through quite a process to become flour for pizza dough. After the wheat is shipped to a mill, it is cleaned to remove weeds, stems and other plant material. Then rollers press the kernels to break them into pieces. Finally, the small wheat pieces are shaken onto screens to sift out the bran and germ not used in wheat flour.

Cheese—A Dairy Product



Cheese is made up from milk that comes from dairy cows. Illinois companies produce more than 77 million pounds of cheese each year. Kraft Foods, a major cheese producer, is in Northfield, Illinois. Cheddar is the most popular cheese, followed by mozzarella, commonly used on pizza. We all have our favorite toppings but chances are, everyone likes cheese.



Tomato Sauce - A Vegetable

Tomato seeds require 75-85 days to develop into mature plants with ripe fruits. When the tomatoes are ripe enough to ship, they are carefully packed in boxes. The boxes are then loaded into semi-trailers for transporting to grocery stores. Some tomatoes are sent to a cannery where they are processed (cooked, squashed, preservatives added) to make sauces or ketchup. Special herbs, such as oregano, dill, and garlic, are added to tomatoes used in pizza sauce to give it a special taste.

Pepperoni & Sausage - Pork Products

Pepperoni and sausage are meats made from pigs. Many Illinois farmers raise pigs. The animals are fed a special blend of ground

corn, soybeans, vitamins, and minerals. The pigs go to market in five to six months when they weigh 240- 250 pounds. The meat from the pigs is called pork. It is ground up and special seasonings are added to make sausage, salami, hot dogs, bacon and pepperoni.

Source: http://www.agintheclassroom.org/TeacherResources/AgMags/Pizza

In Real Time

How long does it take to get a pizza? Three minutes, thirty minutes? How long does it really take? Build your favorite pizza using the ingredients on this page. Calculate in months or years how long it really takes to make a pizza

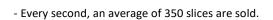
	•	,	
<u>Cheese</u>	Tomatoes	<u>Onion</u>	
3 years from birth to cheese	7 months from seed to sauce	5 months from seed to harvest	
<u>Pork</u>	<u>Wheat</u>	<u>Beef</u>	

Source: https://cdn.agclassroom.org/media/uploads/2015/05/19/InRealTime1.pdf

Peppers 5 months from 18 months from 6 months from 6 months from seed birth to market birth to market seed to harvest to harvest

Did You Know?

- Three billion pizzas are sold every year in the United States



- The pizza industry sells more than \$40 billion in product every year.

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- Americans prefer meat toppings to veggie topics at a ratio of roughly two to one.
- More than 41 percent of us eat pizza every week, with one in eight of all Americans eating pizza on any given day.

Source: https://altohartley.com/13-pizza-stats-that-will-blow-your-mind/

February Word Search

<u>Garlic</u> 9 months from

planting to harvest

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9	Farm	~ Z	Z_{i}	Т	ŢŢ	F	\bigcirc	Н	\bigcirc		Н	Т	G	Р	Ε	P
5	Harvest		G	M	Ŭ	Т	D	P	A		V	_	Р	L	Т	D
9	Ingredients	_					_						_			
1	Onion	В	Т	С	A	S	Т	N	E	Ι	D	Ε	R	G	N	Ι
-	Pepperoni	M	U	\mathbb{M}	G	Z	Н	E	C	K	R	P	S	U	K	N
1	Pizza	G	\circ	Q	E	Y	Z	\circ	L	\circ	Z	\mathbb{M}	\mathbb{M}	Т	S	Н
		Τ	S	\mathbb{W}	E	L	N	I	N	\mathbb{W}	S	A	U	C	\mathbf{E}	Т
	Name:	\circ	Q	S	K	I	D	I	P	В	D	K	Q	F	Н	A
	Phone #:	R	Ε	Ε	0	С	K	E	M	0	D	E	R	Ε	K	В
	Membership #:	Y	U	N	В	I	D	P	E	P	Q	Y	\mathbb{W}	S	В	G
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	Beggar's Pizza GC (If a choice is not made, n	M	E	Т	A	Z	Y	A	С	N	Н	P	Z	Н	S	A
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Cheese	Pork
Crust	Sauce
Farm	Sausage
Harvest	Seed
Ingredients	Slice
Onion	Tomato
Pepperoni	Topping
Pizza	Wheat

Name:	 	
Phone #:		
Membership #:		

on front of paper)

your preference: GC 3 Movie Tix ie tickets will he sent)

Deadline is the 20th of each month.

Choose your prize:

Choices include a \$25 Beggar's Pizza Gift Card, a \$25 Home Run Inn Gift Card, OR *3 AMC Movie Tickets *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 2021 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...

Sharon Styles