



CO-OPERATOR

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

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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

The condiment, horseradish, is produced from what part of the plant?

- A. The Flower
- B. The Leaves
- C. The Root

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# and phone number)

June's Winner is Joan Kuhlman
What is the name of the CCFB 2021 Agriculture Literacy Summer Intern? **Answer: "Emily Lopata"**



Flowers were in full bloom at Smits Greenhouse in Chicago Heights in June. Many farm stands are transitioning from bedding plants to vegetables as the weather heats up and early produce is ready. Members can go to <https://cookcfb.org/discover-local/shop-local/online-directory> to find out what is available and where to find it.

Area Farming Update

A major part of the greenhouse season is now complete with Easter, Mother's Day, and spring gardening plantings complete. The opening of the state had significant impact on sales during the season with the wholesale and retail market strong.

Farmers' markets and farm stands are gearing up for summer vegetable sales. Farmers are expecting strong support with public interest and demand in locally produced fruit and vegetables remaining high.

April and May soil conditions were favorable for some area farmers to plant corn, soybeans, and vegetable crops. June brought "precipitation deficits" for many parts of northern Illinois including the northeast portion of the state.

First cutting of hay for livestock feed has wrapped up. Yields are reported to be "average". Winter wheat is maturing, and harvest is anticipated for early July. Straw harvest baling to commence immediately following.



Large round hay bales are popping up at various places around Cook County as farmers harvest the hay to feed horses, cattle, sheep, and goats and to market to others. This photo was sent to us by Kopping Farms in the Lemont area.

Learning as You Grow: Hemp Crops Shrinking, Growers Increasing, Yields Improving in Third Growing Season

by Carrie Steinweg, Special Feature Writer



Traditionally, Illinois has seen much of its agricultural land used to grow corn, soybeans, and a variety of other produce, but it's now in its third season of also growing a crop that has had a controversial and complicated past. Hemp has been grown and then banned. And then grown again at the urging of the government during World War II and then banned again.

The 2018 Industrial Hemp Act allowed it to return in 2019 and as time goes on more is discovered about the most effective ways to make the venture profitable. The majority of

hemp production-over 90%-is for the use of cannabinoids, which are extracted for a number of purposes, from oils to gummies to smokable flowers.

According to the Department of Agriculture, 601 farmers planted over 7,000 acres of hemp in 2019, harvesting 5,233 acres or 73%. There was a substantial decline in hemp production in 2020 when 2,734 acres were planted, but 2,392 acres-87% of their crop-was harvested.

"We've seen a significant decrease in the amount of acres grown, but an increase in

growers. So, less is being grown, but there are more farmers. Some who may have initially grown 10 or 20 acres, may now grow less than five acres or even just one or two. There's intensive labor in this type of production," said Philip Alberti, Commercial Agriculture Educator with the University of Illinois Extension in Freeport. "We've seen growers be very successful and others never want to touch it again."

There are a number of factors that contributed to the drop in harvested hemp, according to

Continued on Page 2

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 bio-fuels. 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!

Learning as You Grow Continued...

Alberti. Some growers found that the quality of their product was poor. Others found the market oversaturated and found it difficult to find a good buyer and thus, scaled back their planting. Some didn't have access to the infrastructure and storage needed for drying their crop.

Jarett Burke is CEO of Kifcure, Inc., a Maple Park-based company that provides seeds and seedlings to growers, offers extraction services, and produces CBD products. He said that business has been good, but they aren't providing nearly as many seeds to growers as last year. "The pandemic hit our retailers the hardest," said Burke. Some retailers didn't re-open after pandemic shutdowns and others moved online, he said. "On the flip side, we've seen a lot of farmers creating their own brands

and branded products with their oil. This has been the fastest growth segment of our business."

Through a collaboration with 130 growers and the University of Illinois, as well as universities in Wisconsin, Michigan and Indiana, the Midwestern Hemp Database was established to provide regional insight into agronomic performance and cannabinoid development of industrial hemp varieties. With the help of recent grant funding allocated through 2022 and partnerships with additional growers, the database will be able to continue and expand. Findings will help growers get a better understanding of management and performance to create a higher yield and a higher-quality product.

As more is learned about the process and growers work out the kinks of working with a new crop, Alberti expects to see the amount of acres to perhaps drop a little more "as we learn more about what is a good amount of supply and demand," he said.

Alberti has also noted more interest in grain and fiber uses. "In Montana, a bill was recently passed authorizing hemp food ingredients for animal feed and that's a huge step forward," he said. "There's now more interest in fiber for products since growing is much more similar to hay and grain. It can be used for textiles, clothing, paper products. It's a strong natural fiber and can be used for a number of different products. It's a pretty remarkable plant."



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.



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...

All of our members who visited and supported our local member greenhouses and garden centers these past few months.

Sherry Grande (and family) and Terry Landshoot for packaging activity bags for distribution to local libraries as part of summer reading program.

Our Ag Literacy Staff (Diane Merrion and Jill Drover) and contract presenters (Kathy Lesser, Sarah Koukol, Jim Bloomstrand, and Linda Schaeffer) for completing a wonderful year of virtual AITC programming and presentations in the Cook County area classrooms through very difficult circumstances.

Our Ag Literacy partners who have helped us provide educational resources through the school year for our Cook County teachers and students including Illinois Ag in the Classroom, IAA Foundation, Historic Wagner Farm, and Communities in Schools of Chicago.

COUNTRY Agency Managers and leaders from Cook County area for supporting the AITC golf fundraiser including Kevin Gomes, Jeff Maxson, Jeff Orman, Vicki Nygren, Sharon Stemke, Mike Fisher, and Mike Cerf.

Member Janet Lence for sending us a kind note regarding the Co-Operator and word search.

The members and partners, including Carl Smits, Diane Lund, Ruth Zeldenrust, Alicia Johnson, and Tim Stuenkel who joined Cook and Illinois Farm Bureau® to film vignettes on pollinators and the creation of pollinator landscapes.

Watch for the videos on social media in the upcoming months!

Photos from the filming are below.



Cook County Farm Bureau member and beekeeper, Ruth Zeldenrust inspects her hives. This tray is heavy with both bees and honey. The honey will be harvested several times during a single year.



Cook County Farm Bureau® member Carl Smits discusses his farm and sustainability practices with Farm Bureau as part of a joint public relations project between Cook and Illinois Farm Bureau®. The project focuses on pollinators and their impact on agricultural production.

Join today, get your business listed, and reach your community with your products.

Cookcfb.org/discover-local/shop-local

1920-2020 FARM BUREAU Farm. Family. Food.

5 things members should know about... Farming, Food, and July

1. More pickles are eaten on July 4 than any other time of the year..
2. Independence Day is the most popular holiday for barbecuing and burgers are the number one meat for the grill followed by steak, hotdogs, and chicken.
3. Thomas Jefferson first opened the White House on Independence Day in 1801, serving food to anyone who ventured inside.
4. Corn is commonly used to make dextrin, a binding compound used to help fireworks burn properly.
5. July is home to a number of month-long food-related observances including National Grilling Month, Picnic Month, Hot Dog Month, Baked Bean Month, Deli Salad Month, Watermelon Month, Ice Cream Month, Blueberry Month, Blackberry Month, Mango and Melon Month, Eggplant and Lettuce Month, Nectarine Month, Raspberry Month, and Horseradish Month.



Hello Ciao Guten Tag Hola Bonjour Tere Olá Shalom Translate to other Languages

We are very fortunate to have members that come from various backgrounds and countries. While we publish this newsletter in English, the Google Translate App can convert the publication text through your smart phone screen into Spanish, French, Polish, Russian, Chinese, Arabic, and a host of other languages. Check it out. Enjoy and happy reading!

Cześć Aloha Zdravo Salam Dobry den Hei God Dag Alo

Co-Operator

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Downwind

by Bob Rohrer, CCFB Manager

“I Give Thanks”

People radiating with positive energy. I am envious. Sometimes, I get bogged down in today’s world. The news is negative. Politics remain bitter and nasty. Regulations are growing. Inflation has hit us all. Taxing bodies are seeking more of their “fair share”.

With so much negative energy coming at me, it is sometimes easy to forget how good I have it. The United States remains the best place in the world to live. Emphasize the positives and the spirit grows lighter.

I’m feeling a little extra “thanks” in my heart and it’s just bursting to get out! Thanksgiving in the summer...I could handle a Thanksgiving dinner in July (or every day, for that matter).

Thinking about great food is something that lifts my spirit. Summer is packed with some of my favorite food choices all compliments to the many farmers that work so hard to provide food wonderfulness!

In the spirit of joy and positivity, I want to truly thank the following folks:

- Dairy farmers for providing amazing cheese and butter products that are a part of nearly every meal I enjoy...cheese and butter makes everything taste better.
- Chicken farmers for my weekend egg sandwich (accompanied by fan favorites of cheddar cheese, bacon, and butter on a perfectly toasted English muffin...the ideal follow up to a hard early morning workout).
- Corn farmers for high fructose corn syrup (and the creators of energy drinks)...I could not effectively provide sufficient “sweat equity” without this essential hot weather fuel.
- Soybean farmers for the “secret ingredient” in my wife’s homemade popcorn...is popcorn the perfect snack or what?
- Avocado farmers for the guacamole to make those corn chips delectable...are chips and dip the perfect snack or what?
- Pork farmers that provide a center cut chop carefully designed to “wow” the family and guests on the patio...sometimes they even express a “wow” backwards which sounds the same.
- Hops farmers that create downtime amber beverages for the warm days in the oak tree’s shade of that same patio...oak trees are a truly amazing creation and gift.
- Greenhouse farmers for providing the joy of flowers in the tender and loving care of my wife’s gloves...flower colors are popping everywhere.
- Produce farmers for some amazing vegetables this summer...is there anything better than a freshly grown tomato for a BLT sandwich?
- Sweetcorn farmers for the providing pure corn on the cob heaven smothered in butter and salt...yes, I will have a 2nd ear!
- Beef farmers for perfectly marbled ribeyes requiring mere minutes of 600 charcoal heat to begin the melting process in my mouth...knife optional.
- Watermelon farmers for making public spitting and chin dribble an acceptable part of food consumption...is drool also acceptable?

Summer remains my favorite season with food serving as a major reason. With Covid shutdowns and restrictions hopefully in our rearview mirror, barbecues, picnics, and gatherings with family and friends will now hold an extra special meaning. Enjoy the great summer food opportunities!

To the above list of farmers and their wonderful products, I give thanks!

Bob can be reached at brohrer@cookcfb.org

Recipe of the Month:

Claudia’s Salad with Potato Pancakes

Jacek Pawluk

Salad:

- | | |
|-----------------|------------------|
| 2 bell peppers | 1 onion |
| 1 zucchini | 1 cucumber |
| 5 oz of parsley | 1 carrot |
| 5 oz leek | 2 t olive oil |
| 2 t vinegar | ½ t black pepper |
| ½ t kosher salt | |

Chop all the ingredients and serve immediately.

Potato Pancakes:

- | | |
|-----------------------|--------------|
| 4 potatoes | 1 onion |
| 1 egg | 1 t salt |
| 2 T all-purpose flour | Black pepper |

Oil for frying, I like sunflower

Grate potatoes with onion, mix egg, salt, pepper add flour. Heat sunflower oil on medium heat, fry each pancake for 3 minutes on each side. Serve with Claudia’s Salad.



2021 Recipe Collection Booklets are available!

FRESH & LOCAL
2021 Recipe Collection

To receive a free copy:
Email: membershipdebbie@cookcfb.org

Download a digital copy at:
<https://cookcfb.org/discover-local/recipes>

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708-354-3276



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Helping you protect what matters most

0819-503HO

New Pollen-Sized Antidote Protects Bees from Insecticides

Cornell University’s technology, the size of a pollen grain, successfully detoxified bees from organophosphates and is being adapted to protect bees from other pesticides.

The discovery launched Beemunity, a new company whose 27-year-old CEO was a graduate student and a co-author of a study published May 20 in the journal Nature Food.

“We have a solution whereby beekeepers can feed their bees our microparticle products in pollen patties or in a sugar syrup, and it allows them to detoxify the hive of any pesticides that they might find,” said James Webb, Beemunity CEO.

Webb, joined by Cornell researchers Jing Chen, Minglin Ma, and Scott McArt, developed a pollen-sized microparticle filled with enzymes that detoxified organophosphates before they were absorbed and harmed the bees.

Ingenuously, the researchers got the bees to eat enzyme-filled microparticles by mixing them with pollen patties or sugar water. After they’re consumed, the particles pass through a bee’s acidic stomach to the midgut, where digestion occurs, and toxins and nutrients are absorbed. There, the enzymes broke down and detoxified the organophosphates.

The technology proved highly successful in

a lab experiment. All the bees fed lethal doses of pollen contaminated with malathion and enzyme-filled microparticles lived. All the bees fed toxic pollen but no microparticles died within days.

The study was funded by the USDA’s National Institute of Food and Agriculture, the National Institutes of Health, and the National Science Foundation.

Now, Beemunity is developing particles with a shell made with insect proteins and filled with a special absorptive oil that acts like a tiny sponge. Because many insecticides, including neonicotinoids, target insect proteins, the microparticle shell draws in the insecticide and holds it. The bees eliminate the sequestered toxins in their waste.

While researchers have found that bees might need multiple doses, Webb speculated the technology would allow beekeepers to detoxify entire hives rather than individual bees.

This summer, Beemunity is conducting colony-scale trials on 240 hives in New Jersey. The company plans to publicly launch its products starting in February. The new products will include microparticle sponges that can be added to pollen patties or sugar water.



At the end of June, Cook County Farm Bureau celebrated Pollinator Week. Pollinators are essential partners of farmers in their efforts to grow and raise healthy and nutritious food.

Illinois Farm Bureau Funds Journalism Grants

The Illinois Farm Bureau®, working in partnership with the Illinois Press Foundation, awarded 18 grants to help high school journalism efforts throughout the state of Illinois.

More than \$22,000 total in grants, financially supported by the Illinois Farm Bureau, will be distributed to the schools this fall to pay for laptops, cameras, podcasting stations, and more. The Illinois Press Foundation Board of Directors' Education Committee selected the grant recipients from a large field of applicants.

"The Foundation and its board are so proud of the program, and of the work being done by student journalists and the remarkable advisors throughout the state," said Jeff Rogers, Director of the Illinois Press Foundation.

Chris Magnuson, Executive Director of Illinois Farm Bureau's News and Communication Division, said, "The talent inside each of these programs is promising, and helping these programs develop and grow is rewarding."

Cook County area grant recipients include:

- Elk Grove High School: \$1500 for laptops, Wi-Fi hotspots, newsprint, and podcast

equipment

- Englewood STEM High School in Chicago: \$1500 for an iMac 24-inch desktop computer
- Evanston High School: \$1500 for laptops
- Homewood Flossmoor High School: \$1200 for two Nikon D3500 cameras
- Metea Valley High School in Aurora: \$749 for a Cannon camera
- Morgan Park High School in Chicago: \$1296 for Nikon D7500 camera and kit
- Prospect High School in Mount Prospect: \$1500 for two Nikon D3500 cameras and a 70-300mm lens
- Thornridge High School in Dolton: \$1500 for two Lenovo IdeaCentre desktop computers and one Microsoft Service Go 2 Touch Screen
- York High School in Elmhurst: \$900 for a small podcasting station

Other grants went to Illinois High Schools from Bushnell-Prairie City, Carlyle, Jacksonville, Liberty, Normal Community, Putnam County, Rose Bud, South Central, and Sparta.

Master Gardener Resource Center is Ready to Serve Members

The Master Gardeners are available through the Farm Bureau office to answer questions from members and the general public related to gardening and horticulture.

Master Gardeners are available through the Cook County Farm Bureau by emailing mastgardener@cookcfb.org or calling the Cook County Farm Bureau at 708-354-3276.

General topic areas that can be addressed include soil test recommendations, plant

disease issues and treatments, horticulture related questions, pest identification and treatment, and more. Commercial related questions will be forwarded to the University of Illinois Extension professional staff.

The Master Gardener Resource Center is a partnership between the Cook County Farm Bureau® and the University of Illinois Extension designed to provide service to local members and the general public.

Cook County Farm Bureau® is sponsoring its

5th CCFB FARM CRAWL!



Save the Date: September 11, 2021
Saturday – 9.11.2021

SAVE THE DATE: The Cook County Farm Bureau is sponsoring a Cook County member FARM CRAWL on **Saturday, September 11th**. The Farm Crawl is self-guided with no set schedules allowing members and the public flexibility to choose the farms and agri-businesses to visit during the CRAWL times.

Full program details, and participating farms and business information will be available soon as well as on the Cook County Farm Bureau Events Calendar at <https://cookcfb.org/stay-updated/upcoming-events>.

The Farm Crawl is an event all ages can enjoy – we hope to see you on Saturday, September 11th!



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](https://cookcfb.org/discover-local/shop-local/online-directory)

Why is Everything More Expensive? An Economist "Weights In" On Prices and Protein

If you want to get a good feel for recent inflation, perhaps load a cart at the grocery store, fill your vehicle with fuel and complete the trip by buying a pallet of wood at the local lumber company or box store.

Dollars just don't go nearly as far as they used to as consumers find themselves in the midst of an historic uptick in costs. Overall, the consumer price index climbed 5% in May, the highest in 13 years.

"It's getting more expensive for consumers out there," Jayson Lusk, distinguished professor and head of the department of ag economics at Purdue University, said recently at the World Pork Expo in Des Moines. "The rate of inflation is high relative to the last 10 years but, historically, nothing like we saw in the 1970s."

For those not around -- or who try to forget that issue in the 1970s -- the average inflation rate for the decade hovered near 6.8%. But, coming off a much more subdued decade with historically low interest rates, why have costs of so many goods and services exploded in recent months?

"Costs throughout the system are going up," Lusk said.

This occurred as labor costs increased at a time when there's a shortage of workers, Lusk noted. Meanwhile, all the stimulus money pumped into the economy helped drive inflation as the value of the dollar decreased with every printing.

On the bright side, U.S. savings rates increased the past year while borrowing costs remain historically low, said Lusk, who advises consumers to build a rainy day fund, if possible.

In the grocery aisle, research doesn't find consumers substituting meat alternatives as much as they hunt for specials in response to higher prices.

A recent survey of grocery store buying patterns shows less than 4% of shoppers choose a plant-based patty compared to 24% who buy chicken, 22% ground beef, 13% pork chops and 8% ribeyes in the meat aisle.

"Despite the fact we hear a lot about (plant-based meat substitutes), attitudes toward conventional meat remain positive," said Lusk, who noted meat has the competitive advantages of taste, protein quality, essential



nutrients and being natural.

What about higher meat prices? Lusk isn't convinced building additional packing capacity will be as easy as some make it out to be or that it would solve all the issues.

"One of the solutions is to add more (packing capacity) so we don't have some of the supply chain issues (experienced during COVID or more recently during the JBS cyberattack). But, I'm not so sure," he said.

"The problem (with supply chain issues) wasn't size, it was we didn't have enough packing capacity when we needed it," Lusk said. "The problem with excess capacity, is it's expensive (and more of a challenge for smaller processors).

"I think we can have more smaller size plants, but they have to compete at something other than costs," such as quality, specialty brands/cuts or service.

Looking ahead, Lusk believes the livestock industry will continue to become more efficient. The U.S. produced 28.3 billion pounds of pork in 2020 with 131.6 million head which, compared to 1990s technology and genetics, would have required 157.5 head of hogs (25.9 million additional hogs) to produce the same amount 30 years ago.

"Productivity is the forgotten cornerstone of sustainability," Lusk added. "I think we can produce more pork with less inputs and fewer resources. To me, that's the definition of sustainability."

USDA Offering \$4 million for Urban Ag, Innovative Production Grants

USDA is accepting applications for up to \$4 million in grants to develop urban agriculture and innovative production projects. USDA's Office of Urban Agriculture and Innovation Production will accept proposals for planning and innovation projects online at grants.gov until midnight on July 30.

Planning projects initiate or expand efforts of farmers, gardeners, citizens, government officials, schools, and others in urban and suburban areas. Projects may focus on food access, education, business and start-up costs for new farmers, urban agroforestry or food forests, and development of policies related to zoning and other urban production needs.

Implementation projects accelerate existing and emerging models of urban, indoor, and

other agricultural practices that serve multiple farmers. Projects will improve local food access and collaborate with partner organizations and may support infrastructure needs, emerging technologies, education, and urban farming policy implementation.

A pre-recorded webinar will provide an overview of the grants' purposes, project types, eligibility, and basic application requirements. The webinar will be posted at farmers.gov/urban.

The Office of Urban Agriculture and Innovative Production includes representatives from many USDA agencies, including the Farm Service Agency and the Agricultural Marketing Service, and is led by the Natural Resources Conservation Service.



CENTENNIAL LEGACY PATIO CREATED TO BENEFIT FOUNDATION

A COMMEMORATIVE LEGACY PATIO IN HONOR THE FIRST 100 YEARS OF CCFB SERVICE TO MEMBERS

To mark the Centennial celebration of the Cook County Farm Bureau, the Farm Bureau and Foundation partnered to create a Commemorative Patio on the grounds of the Cook County Farm Bureau. The Commemorative Patio is close to the east entrance of the Farm Bureau building and features personalized memory pavers, three park benches, a wrought iron fence, and flower boxes. Members and Farm Bureau/Foundation supporters and partners can still support the project by purchasing a paver that will be incorporated into the patio. The paver can include the member or family name, encouragement, recognition, and other well wishes.

Three sizes of paver are available and proceeds from the sale of the pavers go directly to the Cook County Farm Bureau Foundation's efforts to improve and enhance agricultural literacy in Cook County. Donation for the pavers are fully deductible per IRS guidelines.

Go to www.cookcfb.org or call the CCFB office at (708) 354-3276 for order form or to donate.

Widespread Inflation Felt From Grocery Checkout to Land Auctions

Prices of many consumer goods continue to follow a Superman-style pattern, "up, up and away," as the U.S. economy bounces back.

The Consumer Price Index (CPI), a weighted average of prices of a basket of consumer goods and services, climbed 4.2% in April, marking the largest one-month leap since September 2008.

Among items leading the charge are gasoline (up 50%) and food prices (up 2.4%). In fact, with average prices of \$3.02 per gallon for gas (up \$1.06 from last year) and \$3.35 per gallon for diesel (up 86 cents) the last week of May, motorists absorbed the most expensive fuel prices during the Memorial Day Weekend since 2014, according to AAA, The Auto Club Group.

"With the increase in travel demand, gas prices are going to be expensive no matter where you fill up," said Molly Hart, AAA spokesperson.

Meanwhile, food prices in April were 3.8% higher for food away from home and 1.2% higher for food at home compared to the same time last year during the height of the pandemic, USDA reported.

Fresh fruit prices exhibited the largest increase so far this year (4.2%). Pork prices increased another 2.4% while beef and veal edged up 1.4% so far this year, driven by high feed costs and strong international demand.

Bob Young of Agricultural Prospects believes labor costs are likely to be the driving factor for inflation moving forward, given the service nature of the economy.

Along with higher food and fuel prices, those in farm country also feel the pinch from higher feed and input costs, among widespread inflation.

But higher prices aren't scaring away bidders at farmland auctions, according to Randy Dickhut, senior vice president of real estate operations at Farmers National Company.

"Competitive bidding among interested buyers is really pushing land prices right now," Dickhut said. "Farmland sales prices are up 5 to 15% in the past six months, with most of the increase coming since the first of the year."

Individual investors, both first-time and experienced buyers, are stepping into the land market as they search for a safe, long-term real estate investment in a low interest rate environment, he noted. It's leading to demand for good farmland outstripping the supply of farms.

"At Farmers National Company auctions, we are seeing competitive bidding push prices for good cropland to levels approaching 2014 values," Dickhut said.



The Shop Local directory provides simple yet powerful search tools to connect growers, buyers, sellers, and consumers. Get listed and expand your reach to thousands of new customers.

How to set up your Shop Local business profile:

- STEP 1** Get started at any Shop Local partner website. Visit Specialgrowers.org/ShopLocal or visit your county Farm Bureau Shop Local website.
- STEP 2** Register and create a login.
- STEP 3** Set up your business information.
- STEP 4** Join networks and choose your business affiliations. Adding affiliations makes your business more searchable. Don't forget to add Illinois Farm Bureau, Illinois Specialty Growers Association, Buy Fresh Buy Local Illinois, and any other business affiliation you belong to.
It's important to know that you will need your Illinois Farm Bureau membership number to add your affiliation. Not a member? Contact your county Farm Bureau or visit myifb.org to join today!
- STEP 5** Congratulations, your profile is set up and your business is listed. Login and access your account as often as you need. You can also add an e-commerce store or link to an existing store.

- Visit <https://cookcfb.org/discover-local/shop-local/online-directory> for info.
- For technical support, contact rscauzzo@ilfb.org.
- For recording of ShopLocal webinar, email membershipdebbie@cookcfb.org.

Growing Our Community Together

Shop Local is brought to you through a partnership with Illinois Farm Bureau, in cooperation with the Illinois Specialty Growers Association, and Illinois MarketMaker.



Student Takes on Challenge

Fourth grader Pablo Ramirez Cisneros from Charles J. Sabs School in Central Stickney responded to our Chef Challenge to use a specified list of ingredients to create a meal or snack. The challenge was featured during our 2020-21 virtual school presentation titled, "There's Ag on MyPlate" that teaches students about the origin of the food in the five food groups of grains, proteins, fruits, vegetables, and dairy. Pablo submitted his

recipe for homemade chicken salad with step-by-step photos and instructions of his snack. He received a certificate and farm prize as a thank you for his submission. Our Ag in the Classroom free programming is provided to Cook County schools from September through May. For more information visit <https://bit.ly/CCFBAGLit> (4th grade) or <https://bit.ly/CustomAg> (all grades).

COOK COUNTY FARM BUREAU FOUNDATION BRICK ORDER FORM

4x8	8x8
Line 1 _____	Line 1 _____
Line 2 _____	Line 2 _____
Line 3 _____	Line 3 _____
	Line 4 _____
	Line 5 _____
	Line 6 _____

8X16 / BENCH

Line 1 _____

Line 2 _____

Line 3 _____

Line 4 _____

Line 5 _____

Line 6 _____

Name: _____

Address: _____

City: _____

Zip Code: _____

Email Address: _____

Credit Card#: _____

Exp: _____ Security Code: _____

4X8 BRICK - 3 LINES - 13 CHARACTERS PER LINE @ \$ 75.00 PER BRICK

8X8 BRICK - 4 LINES - 13 CHARACTERS PER LINE @ \$150.00 PER BRICK

8X16 BRICK - 4 LINES - 26 CHARACTERS PER LINE @ \$300.00 PER BRICK

PLEASE PRINT IN CAPITAL LETTERS AND CHECK FOR SPELLING ACCURACY.

PUNCTUATIONS AND SPACES COUNT AS CHARACTERS.

MAKE CHECKS PAYABLE TO CCFB FOUNDATION AND MAIL TO:
KATIE SMITH - DIR. OF MEMBERSHIP & ADMINISTRATION COOK COUNTY FARM BUREAU
4438 JULIET RD., COUNTRYSIDE, IL 60525



Emily Lopata, 2021 Agriculture Literacy Summer Intern

Ag with Em

A Day at the Beach with a Farmer

When you press your toes into the hot sand and watch the waves crash against the beach, you are most likely not thinking about farmers at all. Why would you be? You are surrounded by palm trees and there is not a cornfield anywhere in sight. However far you may be from an actual farm, in reality, a farmer is right there with you in the form of the many products that their essential work provides to us.

The beach towel you are laying on to soak up some rays might have come from a cotton farmer in Texas. Cotton has a growing season of 150-180 days, which is the longest of any annually planted crop in the US.

While sitting in the hot sun, it is important to stay hydrated and drink lots of fluids. One delicious option is to get some lemonade to sip on, which could have been squeezed by a farmer in Florida. One pitcher of lemonade requires 4 to 6 large lemons.

A day at the beach would not be complete without a grill out! Are you having hotdogs, hamburgers, or maybe even a veggie burger? These all came from farmers all over the country who raise pigs, cattle, soybeans, and other vegetables. Think of all of the toppings you could put on: ketchup, mustard, relish, lettuce, tomato, cheese, and mayonnaise. Each one of these was grown or includes ingredients straight from the farm! During hot dog season (Memorial Day to Labor Day), Americans typically eat 7 billion hot dogs. That is a lot of grilling!

After lunch, it is time to apply more sunscreen so you don't burn! Sunscreen can contain ingredients like stearic acid, which can be derived from pigs or cows. Did you know most people should be using about an ounce of sunscreen for proper coverage?

A game of catch on the beach with a football was also provided to you from a cow raised by a farmer who may be located in

Wyoming. One cowhide can produce about 20 footballs.

The ice cream shop near the water (my personal favorite) would not have been able to give you a 3-scoop waffle cone without the help from a dairy farmer in Wisconsin, whose cows each produce 7.5 gallons of milk per day. Even the water itself should make you think of a farmer as it is essential for their crops and animals to survive!

As you wave goodbye to the sandy shore and crashing waves, you might be driving home with ethanol fuel, which comes from corn farmers-maybe even one in Illinois, near Cook County.

No matter where you are this summer, which beach or family vacation you are on, a farmer is always right there with you in the form of all the things that you need for a great trip! We must always take a moment to recognize and appreciate all that farmers provide for us! Thanks to them, we can travel because we do not have to stay home and tend to our own herd of cows for milk and beef or water our own crops to ensure we will have food for dinner. Instead, each day we can be assured that there is a farmer who is planting, growing, or harvesting food for us to enjoy. So put on your sunglasses and enjoy this warm weather, but don't forget to support and thank your local farmers!

Emily can be reached at aitcintern@cookcfb.org.



ILLINOIS AGRICULTURE IN THE CLASSROOM

Summer Book Club!

Attention Illinois Teachers! Join IAITC's Virtual Summer Book Club. We've chosen two of our favorite middle/upper-level chapter books and we're excited to discuss them with you! Teachers can choose to read *The Thing About Luck* by Cynthia Kadohato or *Flip the Bird* by Kym Brunner.

We'll have an initial Zoom meeting on Wednesday, July 14 at 6:30 p.m. to make introductions and describe the books. Then, those who attend will be able to choose which book they'd like to read. We'll quickly mail each teacher a free copy of the book to read over the following weeks. Then, on Wednesday, August 4 at 6:30 p.m. we'll discuss *The Thing About Luck*, and on Thursday, August 5 at 6:30 p.m. we'll discuss *Flip the Bird*.

Lesson plans, reading guides, and other activity ideas will also be shared. Start the school year with a new book and new ideas for your classroom!



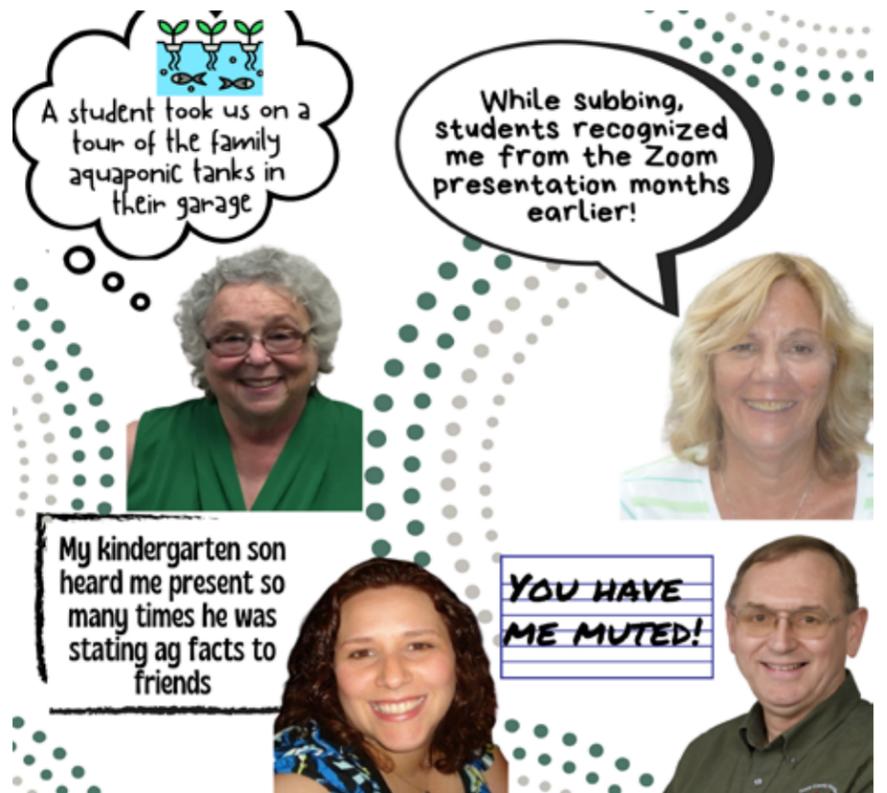
To join the mailing list, go to <http://iaitc.co/bookclub>

Presenter Fun Moments from 2021 Classroom

Our Ag in the Classroom (AITC) presenters gathered via Zoom to share feedback as they wrapped up a year like no other. Sharing stories, successes, and challenges allowed all to reflect on what a unique experience this school year was for students, teachers, and educational providers like our program. The AITC team provided over 500 virtual live programs to schools throughout the county. Last month we shared our teacher comments on the program and this month we wanted to provide a few

memories our presenters shared with us.

All our presenters wanted to acknowledge the dedication and efforts of the teachers throughout Cook County. They were so touched by the efforts taken by the teachers to work with their IT departments, their administration, and with the Coordinator and Assistant at CCFB to make the virtual connections possible. Best of all, we cannot wait to see everyone next year via Zoom or Google meets in the hallways.



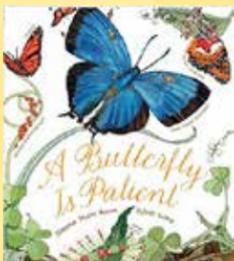
Membership brings out great value!

Go to www.cookcfb.org/membership

to access great savings and discounts.

'Bee' a reader this summer!

Summer is the perfect time to grab a book and learn more about these amazing visitors to our gardens.

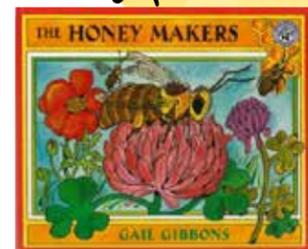


A favorite of ours, this beautiful and informative book provides an introduction to the world of butterflies. From iridescent blue swallowtails and brilliant orange monarchs to the worlds

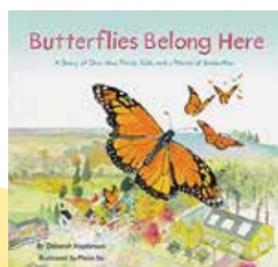
tinest butterfly (Western Pygmy Blue) and the largest (Queen Alexandra's Birdwing), an incredible variety of butterflies are celebrated here. Perfect book for adults and children to enjoy together. Our Ag Literacy copy contains laminated pages that allow young readers to match the caterpillar with the butterfly that emerges.



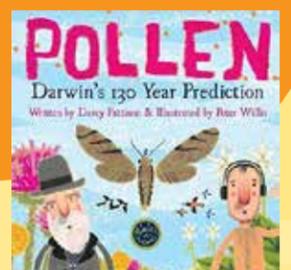
Thousands of bees visit more than one million flowers to gather the nectar that goes into a one-pound jar of honey. Every page in this non-fiction book reveals how these remarkable insects work together to create this amazing food.



In this story of community conservation, a girl finds a home in a new place and a way to help other small travelers. This book is about the real change children can make in conservation and advocacy—in this case, focusing on beautiful monarch butterflies.



How long does it take for science to find an answer to a problem? On January 25, 1862, naturalist Charles Darwin received a box of orchids. Read this book to learn just what insect pollinates this flower, the Madagascar star orchid. {Note: Author Darcy Pattinson also wrote another of our favorite books, Erosion, that tells the story of Hugh Bennett's mission to save our nation's soil following the Dust Bowl.}



Check these books out at your local library or borrow our copy here at the farm bureau. For additional pollinator teaching resources, contact Diane Merrion, Ag Literacy at aitc@cookcfb.org.

Agriculture Adventures for Families



Take some time this month to gather with friends and family (unlike last year at this time) and throw something delicious on the grill. After all, July is National Grilling Month! Here are a few fun facts about grilling. Weber's founder, George Stephen, invented the kettle grill in 1952 which was inspired by the shape of a buoy. 70 percent of Americans own a grill or a smoker! Enjoy some recipes and more in this month's Ag Adventures.



July is National Grilling Month



Starting on the 4th of July and continuing all summer long, grilling is enjoyed here in Cook County and throughout the country. Whether you are hosting a backyard barbecue, a party at the lake, or a family reunion at a campground all become places to create delicious meals on gas grills, charcoal grills, or even outdoor pizza ovens! Beef is a popular choice to toss on the grill and provides more than 10 essential nutrients.

Here are a few ways to add variety to your outdoor gathering:

Move beyond beef and consider pork, turkey, chicken, or some of the many plant-based alternatives that are widely available. Experiment with seasonings, rubs and marinades to see what appeals to your family and friends. Tips for your grilling include being sure to preheat your grill, using a meat thermometer to test for doneness, and letting foods rest after removing from the grill.

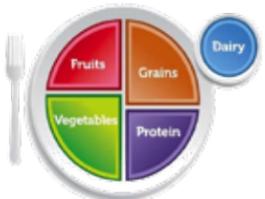


Another protein option to consider is grilled fish. Fish steaks can be cooked directly on the grill skin side up or down (your choice) while thinner filets tend to do best placed on foil or planks to avoid falling apart.

Grilling provides a great way to experience vegetables and fruits and get the family involved as you skewer them together.



Choose a variety of colors and textures such as tomatoes, peppers, mushrooms, and zucchini. Add some fruits as well like pineapple, peaches, plums and bananas for a delicious addition to a scoop of ice cream!



Expand taste buds and throw some interesting choices onto your grill. Let's look at the USDA MyPlate® to see what you can grill easily from the five food groups! Can you match the foods below with the correct MyPlate category?



Answers: Steak-Protein, Cheese-Dairy, Pineapple-Fruits, Bun-Grains, Shrimp-Protein, Onion-Vegetable

What is a librarian's favorite thing to grill during the summer?



A shhhhh-kabob



Pizza night can be healthy and fun on the grill! Prepare your crust in a pan and place it on the back of the grill with a layer of sauce to start cooking while you grill veggies to put on top. Small meat cuts can be quickly cooked then cut up as toppings, then you can cover the entire thing with cheese and close the lid of the grill to finish it off.

For Rules for Perfectly Grilled Pizza, go to <https://www.foodandwine.com/news/grilled-pizza-rules-tips>

July Word Search

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

Burgers
 Cheese
 Chicken
 Dairy
 Fish
 Fire
 Flavor
 Fruits

Grains
 Grill
 Onions
 Pizza
 Protein
 Steak
 Veggies
 Wood

Name: _____

Phone #: _____

Membership #: _____

(Membership # is located on front of paper)

If you were to win, check your preference:
 ___ Beggar's Pizza GC ___ HRI GC ___ 3 Movie Tix
 (If a choice is not made, movie tickets will be 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...



Alice Vogel

Hot Fact: Illinois No. 1 in Horseradish



As a kid, I only knew horseradish as the white, hot condiment that Mom enjoyed on her roast beef sandwich. As an adult, I learned a cool fact about the vegetable with sinus-clearing heat: Illinois ranks No. 1 in horseradish production. Farmers in southwest Illinois grow two-thirds of the nation's supply, easily winning the horse(radish) race with more than double the acreage of No. 2 California.

Illinois' horseradish reign can add some flavor to picnic table talk and even the picnic food itself, appropriate during July, dubbed National Horseradish Month. Squirt some prepared horseradish on a hot dog. Add it to the picnic meatloaf. Shave some raw root onto a tossed salad. People even toast the vegetable in Bloody Mary cocktails during a competition at the International Horseradish Festival in Collinsville, where festivalgoers also hurl roots for sport.

Noticeably different from Illinois' dominant landscape of corn and soybeans, horseradish is a root crop. Its above-ground leaves resemble oversized, three-foot-tall greens. Its white root delivers the heat desired in condiments and

popular on prime rib. Rob Gerstenecker's family has grown horseradish for around 50 years near the Mississippi River basin, the "American Bottoms" where the crop thrives in the rich soils and climate.

Horseradish production delivers another set of busy seasons for the Gersteneckers, also corn and soybean farmers. Before corn and soybean planting, they plant and harvest final horseradish roots in early spring. After corn and soybean harvest, they harvest most of their roots, then clean and pack roots through the end of the year, saving quality finger roots for "seed" to plant the following year.

Each root is planted, weeded, harvested and packed by hand (I repeat, by hand), making the crop's labor demands as intense as its heat. The family hires extra hands to help, and Rob estimates one day of work in the field equals up to three days of work in the shed to prepare roots for shipment to the farm's buyers, which include processors in Maryland and Ohio.

During the growing season, farmers hire Rob to scout for bugs and diseases in horseradish fields, including in the top-producing counties of Madison, St. Clair and Monroe. At home, his family enjoys horseradish in spaghetti sauces and on meats off the grill. For the amateur, he suggests adding horseradish to foods enjoyed with onions to taste test and support Illinois' hot crop.

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

Horseradish

- Annually, Illinois grows an estimated 1,500 acres.
- Collinsville, Illinois is known as the "Horseradish Capital of the World," and supplies roughly 60% of the world's horseradish.
- Horseradish is commonly used as a spice both by itself and as an ingredient in other spices and sauces.

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Family Farm and Food Bytes

FARMERS' SHARE OF FOOD DOLLAR IS SHRINKING (Successful Farming) – A decade ago, farmers received 17.6¢ of each \$1 spent on food by Americans. Their share now is barely above 14¢ while processors, retailers, and others in the food chain take a larger share, according to USDA economists, who have tracked the farmer/marketer relationship for a quarter century.

BURGER KING LAUNCHES NEW CHICKEN SANDWICH NATIONWIDE (CNN) – Burger King's new chicken sandwich is here, and it's entering a market that's more crowded than ever. The chain's chicken sandwich campaign comes at a time when chicken supplies are limited. Burger King is "not immune" to those challenges but the brand has secured its chicken supply during the phased rollout.

AMERICA'S CORN FARMERS TO SPONSOR MLB AT FIELD OF DREAMS (KFGO) – Major League Baseball announced today that the National Corn Growers Association has agreed to become an official partner of this summer's MLB at Field of Dreams event. The game will be played at a newly constructed ballpark adjacent to the Field of Dreams movie site in Dyersville, Iowa on Thursday, August 12th and will be broadcast nationally on FOX.

FOOD SUPPLY CHAINS ARE STRETCHED AS AMERICANS HEAD BACK TO RESTAURANTS (Wall Street Journal) – Suppliers and logistics providers say distributors are facing shortages of everyday products like chicken parts, as well as difficulty in finding workers and surging transportation costs as companies effectively try to reverse the big changes in food services that came as coronavirus lockdowns spread across the U.S. last year.

WHAT THE SOARING COST OF BREAKFAST MAY SIGNAL FOR GLOBAL FOOD PRICE INFLATION (Financial Times) – The cost of raw materials that go into making breakfast staples have roared higher since the pandemic began — raising fears that a broad commodity boom could push up global food prices for consumers.

DOORDASH AND UBER EATS ARE HOT. THEY'RE STILL NOT MAKING MONEY (Wall Street Journal) – Food-delivery companies did record-breaking business during the pandemic, as millions of homebound Americans embraced the idea of ordering dinner via smartphone

apps. Their valuations skyrocketed. They acquired reams of data that helped increase their efficiency. There was just one problem: Even at the height of their success, they weren't making any money.

MANUAL LABOR PROBLEMS DRIVE MIDWEST DAIRY FARMERS TO MORE TECH SOLUTIONS (Herald & Review) – A study by Western Illinois University determined cows milked by robots produce five additional pounds of milk daily. Some benefits are less tangible, such as flexibility for the producer. But the biggest impetus driving the trend may be difficulty finding labor, an issue increasing in agriculture overall.

USDA SETS DATES FOR CRP GENERAL, GRASSLANDS SIGN UP (FarmWeekNow) – Farmers and landowners have until July 23 to apply for the Conservation Reserve Program (CRP) general signup. In addition, the Farm Service Agency (FSA) will accept applications for CRP grasslands from July 12 to Aug. 20. This year, USDA updated both signup options to provide greater incentives for farmers and increase conservation benefits. Sign up for both programs is competitive.

Through CRP, farmers and landowners establish long-term, resource-conserving plant species to control soil erosion, improve water quality and enhance wildlife habitat on cropland. FSA has added a new climate-smart practice incentive for practices that sequester carbon and reduce greenhouse gas emissions.

CRP grasslands helps landowners and farm operators protect grassland, including rangeland, and pastureland and certain other lands, while maintaining the areas as grazing lands. FSA updated the grasslands signup to establish a minimum rental rate of \$15 per acre and new national grassland priority zones.

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.

Farm Bureau Lobbies on 'Clean Energy' Bill

Thank you to everyone who contacted their State Senator and State Representative asking them to vote 'NO' on a "clean energy" package.

In June, the Senate returned to the State House with the intention of dealing with the "clean energy" standards for electric generation in the future. However, the Senate adjourned without taking action on the issue. It is clear that this is not the end of the issue and negotiations will continue.

During the Senate Energy and Public Utilities Committee, the lead Senate negotiator Senator Bill Cunningham explained to the committee that there was a difference of opinion on how to handle the "decarbonization" of coal and natural gas fired generation plants. On one side, the Governor and the environmental community wanted a complete shutdown of all coal and gas generation facilities by 2035, and on the other side, organized labor groups were wanting the ability to shut down the least efficient facilities by 2035 but allow more modern plants like Prairie State Energy Campus and the municipal power plant in Springfield to remain operational until 2045 with severe CO2 capturing upgrades. There were also some other issues that arose in the last few days dealing with project labor agreements in the energy industry.

In his post-session press conference, Senate

President Don Harmon summed up the outlook on this issue when he stated, "We have a much, much better chance of passing a major bill when we have three ingredients: when we have the support of environmental activists; when we have the support of organized labor; and when we have the support of Democrats and Republicans. We are this close [holding up his fingers and showing a small gap] to reaching that agreement, and I am confident that we will get that done. There are still some points of contention between two critical constituencies, between labor and the environmental activists. I believe they're going to continue to meet as early as this evening to try to work out those differences and the Senate stands ready, willing, and able to return as soon as an agreement is reached."

Illinois Farm Bureau continues to OPPOSE any "clean energy" package that includes granting eminent domain powers to private power companies, which takes away the private property rights of landowners and the closing of coal power plants prematurely, increasing everyone's energy costs. Based on the latest released drafts from the negotiations, all the "clean energy" packages contained these provisions which Farm Bureau opposes.

Manifolds, Manolos, and Manure



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

Seven years ago, we welcomed our big little boy with no official eye color. He entered the world one hot June evening five minutes after the 2014 soybean crop was officially in the ground.

Unlike with our blue-eyed girl, we skipped reading the books. We had done it before. Our house was still baby proofed, we had never gotten around to removing it after our blue-eyed girl didn't scale the walls or the chairs. We simply brought up the gear. Washed the supplies. And brought home our big little boy.

Unlike his sister, our big little boy skipped newborn and zero to three months clothing. He screamed at the mere sound of a bath. Melted down in the car. And loved being on his tummy.

Earlier this summer we celebrated his seventh birthday. Kids and parents engaged in an epic nerf gun battle. Faced down near death on the slip and slide. And swam in the creek and pond.

In the past year, our big little boy transitioned from remote learning to in-person learning and changed school districts. As parents, we watched as he sprinted to the school bus, launched himself up the bus steps, and fast walked to his seat. We listened as he told us about his day and celebrated as he returned to "normal" after being virtual for so long.

This year, our big little boy discovered his

cousin's bikes. Our blue-eyed girl doesn't ride a bike. In fact, she doesn't know how to ride a bike. She can't balance on a bike. Our big little boy on the other hand races throughout the farm on his cousin's bikes. Speeds over the gravel. Grass. Concrete. And even through the pasture. We watched as our cattle followed our big little boy up from the pond. Him on his bike. And 10 of them at a trot behind him. My farmer and I gave in. We bought him a bigger bike, a helmet, and even a set of roller blades. Next is a set of roller blades for my farmer.

Since December, our new-to-us farmhouse has been under construction. We've torn out walls. Added a massive header. Poured part of the concrete foundation. Redone electric. And have slowly started to rebuild. Our big little boy has been in his element. A somewhat warm and dark element. His room has been without electricity for several months. And is currently without a vent. Or a working window. I swear it's on our list to fix. Next winter. We'll even add insulation to his room. Throughout it all, our big little boy has ran the sawsall. Drills. Hammers. Drywall mud. And a paint brush.

Our big little boy with no official eye color is feral. He runs throughout the farm. Hides out in the haymow. Tears through our shop. Raids toolboxes. And is perfectly comfortable in a tractor. Gator. Ranger. He's feral. And a farm kid.

Farm kids are resilient. They're tough.

As parents, we want nothing more than our big little boy to want to milk the cows. Drive the tractors. Farm. Just like his dad, grandfather, and great grandfather before him.

Bona can be reached at Bona@cookcfb.org

Statement from the Farm Bureau on the Reversal of Navigable Waters Rule

The following is a statement from Illinois Farm Bureau President Richard Guebert, Jr., regarding the Environmental Protection Agency's (EPA) and Army Corps of Engineers announcement of their intention to reverse the Navigable Waters Protection Rule.

"Illinois Farm Bureau is extremely disappointed that the EPA and Army Corps of Engineers have announced their intention to reverse the Navigable Waters Protection Rule, a rule that was hailed by farmers just one year ago for the clarity and common-sense oversight it brought to clean water efforts.

"Illinois farmers are counting on Administrator Regan to uphold his pledge that there will not be a return to the overreaching regulations found in the 2015 Waters of the U.S. Rule. The pendulum swing of federal clean water regulation leads to tremendous uncertainty. Continuous change brings zero benefit to farmers and landowners, the regulated community, environmentalists, politicians, or – most importantly – the environment.

"Clean water is a top priority for Illinois farmers. Our members must be able to make sense of set regulations so they can farm with clarity and confidence as they push forward on stewardship efforts. We must see EPA create an enduring definition of WOTUS that stops the pendulum swing from administration to administration – and includes stakeholder input from those working the land each day. We have extended an invitation to current EPA and Army Corps of Engineers leadership to visit Illinois to see the issues firsthand, and again extend that invitation for critical stakeholder engagement."

As the county's largest general farm organization, Cook County Farm Bureau® is dedicated to bridging the gap between farmers and urban consumers. Through education programs targeting youth and their parents and programs designed to connect farmers with potential consumers, Farm Bureau members are actively engaging in conversations about food and the shared values between farmers and consumers.

Study Shows Repealing Stepped-Up Basis Would Damage the Economy

A new report released by EY finds that repealing the step-up in basis tax provision would damage the gross domestic product (GDP) and significantly decrease job creation. The study was conducted for the Family Business Estate Tax Coalition, which includes almost 60 organizations representing family-owned businesses.

The EY study found middle-class, family-owned businesses would be particularly hard hit by the repeal. Currently, when someone inherits assets, they aren't taxed on the appreciation that happened before they inherited them. If family-owned farms, small businesses, or manufacturers are forced to pay capital gains accrued by the prior owner, they would likely face large tax bills that put the future of their business at risk.

According to the study's findings, repealing the step-up in basis would result in:

- 80,000 fewer jobs in each of the first ten years;
- 100,000 fewer jobs each year thereafter; and
- A \$32 reduction in workers' wages for

every \$100 raised by taxing capital gains at death.

It would also reduce GDP relative to the U.S. economy in 2021, by approximately:

- \$10 billion annually;
- \$100 billion over 10 years.

"Farmers and ranchers have been able to pass their farms on to the next generation thanks to the stepped-up basis tax provision," said American Farm Bureau Federation President Zippy Duvall. "The value of many farms is tied up in land and equipment and most farmers don't have large amounts of money on-hand to pay capital gains taxes. They could be forced to sell the farm or take out costly loans just to pay capital gains taxes. Eliminating the stepped-up basis isn't a tax on the rich, it's a tax on the middle class. We urge President Biden to remain true to his word that he won't increase taxes on hardworking, middle-class Americans."

Article originally published by the American Farm Bureau® Federation.

Fiscal Year 2022 Budget Approved

At the tail end of May, legislators approved the Fiscal Year 2021-2022 budget. Illinois was originally set to receive roughly \$7.5 billion from the American Rescue Plan Act (ARPA), however that amount was updated to approximately \$8.1 billion.

The FY2022 budget includes approximately \$42.2 billion in General Revenue Funds (GRF) and \$2.5 billion from ARPA, with the rest of the ARPA funds to be spent after legislative action in Fiscal Years 2023-2025.

In order to reach the necessary revenue to deal with the projected deficit from GRF, the governor's office had proposed closing or reducing many tax incentives, including the sales tax incentive for biodiesel. The budget incorporated only four from the original list:

- Elimination of accelerated depreciation allowed under the Federal Tax Cut & Jobs Act (TCJA). The state estimates that by removing this accelerated depreciation, it will generate \$214 million for the state. TCJA allowed a business to take 100% depreciation deduction in the year of purchase for qualifying assets.
- Cap Corporate Net Operating Loss (NOL) deduction at \$100,000 per year. This caps the amount a business can carry forward its NOL to future years. It is estimated the state will see an increase in tax revenues of \$314 million.
- Align treatment of foreign-source dividends to treatment of domestic source dividends. This was another tax incentive provided by TCJA that allowed corporations to deduct foreign source dividends at 100% and global intangible

low-taxed income at 50%. It is estimated the state will see an increase of tax revenue of \$107 million.

- Eliminate the corporate franchise tax phase out. In 2019 legislation was approved to begin the gradual phase out of the corporate franchise tax by 2024. It is estimated this will cost businesses \$20 million.

The budget was crafted to pay off Illinois' federal short-term borrowing early, as well as pay back previous years' state interfund borrowing. This totals approximately \$3 billion in debt. Additionally, the budget allows Illinois to prepay its Medicaid payments (the largest state expenditure), so that it can utilize higher matching funds from the federal government, thus bringing in more state revenue.

The ARPA funds were essentially split into two categories: various recovery programs and the capital bill. The economic recovery funds total \$1.5 billion and are appropriated to aid various industries such as tourism, hospitality, bars, and restaurants, as well as the state's unemployment services. Additionally, these funds will be spent on programs to deal with the lasting effects of the pandemic, such as long-term care facilities, mental health services for first responders, substance abuse prevention, education, and college bridge programs.

The other \$1 billion in funding will be injected into the capital program aimed to help jumpstart projects and create jobs. State revenues for the capital bill were significantly impacted negatively by the 2020 shutdowns.



Coordinated by Illinois and Cook County Farm Bureau, Representative Sonya Harper (pictured left) and Lieutenant Governor Julianna Stratton (pictured near the sign) toured Eden Place Farms on Shields Avenue in Chicago in June. Eden Place Farms is owned by Michael and Amelia Howard.



Michael Howard (pictured left) discusses the growing operation at Eden Place with State Representative Harper (pictured center) and Lieutenant Governor Stratton (pictured right) during a recent visit to the farm. Eden Place Farms provides residents of Fuller Park and the southside of Chicago access to fresh locally grown produce. Also pictured is Representative Harper's daughter.

For your comprehensive access to membership discounts & offers,
Go to www.cookcfb.org/membership

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Santa's Village Azoosment & Water Park



**2 PARKS, 1 PRICE
FUN. FAMILY. MEMORIES.**

- \$27.99—One any day admission to Santa's Village in during the 2021 season (May - Oct).
- Discounted online tickets are \$24.99 (save \$3.00 on each ticket)
- Go to <https://santasvillagedundee.com/> to purchase tickets and use discount code: 2021CCFB
- Parking is always FREE!
- Target audience is 12 and younger
- 20 rides and 100's of animals

Santa's Village is located at 601 Dundee Ave, East Dundee, IL 60118



Have some fun in the sun (and water) this summer. CCFB members receive a discount at Raging Waves waterpark in Yorkville.
Purchase tickets directly from the Cook County Farm Bureau for \$21 EACH (\$18.99 savings) and spend a day with your family.

Tickets are for full-day adult admission to the park.

Call the CCFB office at 708-354-3276 to purchase tickets. TICKETS ARE LIMITED.

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.



*** Ilir Numani**

Chicago North Agency, Victoria Nygren, Agency Manager

Ilir Numani has been named Career Financial Representative of the month for May 2021. His office is located at 6650 N. Northwest Hwy., #200 in Chicago, IL. His phone number is 773-631-2909. Ilir has been a Financial Representative since April 2005.



*** Robert Barron**

Chicago North Agency, Victoria Nygren, Agency Manager

Robert Barron has been named Employee Financial Representative of the month for May 2021. His office is located at 1701 N. Belmont Ave., Unit 1 in Chicago, IL. His phone number is 773-248-1741. Robert has been a Financial Representative since October 2016.



Matt Powell

Chicago Northeast, Sharon Stemke, Agency Manager

Matt Powell has been named Career Financial Representative of the month for May 2021. His office is located at 4200 W. Euclid Ave., Ste. E in Rolling Meadows, IL. His phone number is 847-934-5117. Matt has been a Financial Representative since February 2005.



Aaron Del Mar

Chicago Northeast, Sharon Stemke, Agency Manager

Aaron Del Mar has been named Employee Financial Representative of the month for May 2021. His office is located at 25 NW. Point Blvd., Ste. 850 in Elk Grove Village, IL. His phone number is 847-794-1224. Aaron has been a Financial Representative since November 2020.



Erin Coon

Chicago Northwest, Kevin Gomes, Agency Manager

Erin Coon has been named Career Financial Representative of the month for May 2021. Her office is located at 23042 N. Main St., Prairie View, IL. Her phone number is 847-415-2666. Erin has been a Financial Representative since March 2019.



***Faustino Ramirez**

Chicago Northwest, Kevin Gomes, Agency Manager

Faustino Ramirez has been named Employee Financial Representative of the month for May 2021. Her office is located at 1515 E. Woodfield Rd., Ste. 930 in Schaumburg, IL. Her phone number is 847-891-6388. Renata has been a Financial Representative since July 2016.



***Nick Zegar**

Chicago South Agency, Jeff Maxson, Agency Manager

Nick Zegar has been named Career Financial Representative of the month for May 2021. His office is located at 16614 W. 159TH, #303 in Lockport, IL. His phone number is 708-352-5560. Nick has been a Financial Representative since July 1998.



Kirk Gregory Jr.

Chicago South Agency, Jeff Maxson, Agency Manager

Kirk Gregory Jr. has been named Employee Financial Representative of the month for May 2021. His office is located at 1401 S. State St., in Chicago, IL. His phone number is 773-619-0649. Kirk has been a Financial Representative since February 2018.



Ryan Mann

Orland Park Agency, Cary Tate, Agency Manager

Ryan Mann has been named Career Financial Representative of the Month for May 2021. His office is located at 814 Laraway Rd, in New Lenox, IL. His phone number is 815-462-5000. Ryan has been a Financial Representative since November 2005.



Kurt Hussein

Orland Park Agency, Cary Tate, Agency Manager

Kurt Hussein has been named Employee Financial Representative of the Month for May 2021. 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.



Gary Molenhouse

South Holland Agency, Jeff Orman, Agency Manager

Gary Molenhouse has been named Career Financial Representative of the Month for May 2021. His office is located at 320 W. North St., in Manhattan, IL. His phone number is 815-478-0190. Gary has been a Financial Representative since September 2009.



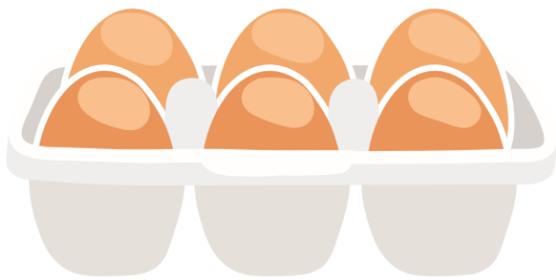
Karen Kavalas

South Holland Agency, Jeff Orman, Agency Manager

Karen Kavalas has been named Employee Financial Representative of the Month for May 2021. Her office is located at 17080 S. Park Ave., in South Holland, IL. Her phone is 708-596-0008. Karen has been a Financial Representative since May 2020.

*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.

How to Select the Best EGGS



HOW TO SELECT:

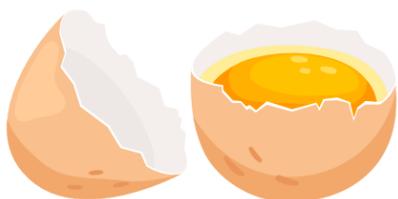
- Open the carton of eggs when at the grocery store to inspect them for breakage or cracks.
- Check the dates on the packaging to ensure you buy fresh products.
- The Julian date is the "pack date," when the eggs were washed, graded and placed in the carton. This three-digit code represents the consecutive day of the year, with January 1 as 001 and December 31 being 365. It is found on the side of the carton.
- Eggs are commonly washed during processing in the U.S. and must be refrigerated to preserve quality. Always buy your eggs from a refrigerated case at the grocery store in the U.S.
- Eggshell color may vary based on the breed of the chicken that produced the egg. There is no nutritional difference between eggs with white, brown, or other colors of shells.

NUTRITION:

- Eggs contain high-quality protein, riboflavin, selenium, vitamin D, choline, lutein, and antioxidants.
- One serving is equivalent to one egg.¹

STORAGE:

- Eggs sold in grocery stores in the U.S. are washed during processing. Eggs that have been washed must be refrigerated to preserve quality. Eggs obtained from places other than the grocery store may not have been washed and may not need to be refrigerated – be sure to ask the seller. Unwashed eggs can be left at room temperature.
- Refrigerated eggs will last about 5 weeks after the pack date (Julian date) or about 3 weeks after purchase.¹
- Liquid egg products should be used within 7 days of purchase or, if unopened, frozen for up to one year.



LABELS YOU MIGHT NOTICE:

- **Grade:** Eggs are graded based on their shell, white, yolk, and air cell. Grade AA is highest followed by A, then B. Grade A is what most stores carry.
- **Size:** Eggs are classified by size. Peewee eggs weigh about 1.25 ounces, small are about 1.5 ounces, medium are about 1.75 ounces, large are about 2 ounces, extra large are about 2.25 ounces, and jumbo are about 2.5 ounces. Most recipes call for large eggs, which are the most common size available in grocery stores.
- **Natural:** Generally recognized as a product containing no artificial ingredients, added color, or chemical preservatives, and is only minimally processed (processed so the product is not fundamentally changed).¹
- **Organic:** Identifies practices employed while raising or growing the product. In organic production, animals are raised in living conditions freely accommodating their natural behaviors (like the ability to graze on pasture), fed 100% organic feed and forage, and not administered antibiotics or hormones at any point during the animal's lifetime. The organic label does not indicate that the product has safety, quality, or nutritional attributes that are any higher than conventionally raised products.¹
- **Free-range:** The term "free-range" generally means the chickens for at least some part of their lives have some outdoor access.
- **Cage-free:** Chickens were not raised cage confinement. Cage-free is not synonymous with free-range as chickens are often raised indoors for protection from predators and to closely monitor flock health.

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

For sale Hospital bed also includes over bed adjustable table, only been used for 10 days purchased for \$1550 asking for \$950. Call Dolores at 312-718-3136 for more details.

Aircraft aluminum ramps 2000-pound capacity 10 feet long when open 5 feet when closed \$175, are fiberglass tonneau cover, grey. Will fit from 2007 to 2013 GMC Sierra five-foot eight-inch bed. Call 219-617-0363.

Craftsman professional 12-inch sliding Miter saw with a new motor \$95. Craftsman 10-inch electronic radio arm saw with tables \$135. Call 708-687-8073 or leave message.

Yard Sale- July 30, 2021 7am-3pm. Multi Family 1917 W. 55th St., in La Grange IL. Fill a grocery bag after 2pm only \$5.

Vehicle

2001 Pontiac Montana. runs well, new tires, great work vehicle. \$1,150.00 call 708-212-7511 for more info.

2 "1986" Toyota 4 Runners 1 runs well, 1 for parts. Beecher \$2500. Call 312-969-4831.

Wanted

Wanted to buy older musical instruments, guitars, banjos, mandolins etc. Also, old records...Rock n roll, Blues, Jazz Lp's, 45s also 78s. Call Jim 708-361-8230.

Wanted to buy a small 1-or-2-bedroom house. In the South or Southwest area call Jim at 708-361-8230.

"Looking for Grandpa's watch" – Jewelry and Coin buyer looking to purchase your fine family heirlooms. Specializing in gold jewelry pieces, watches such as Omega, Rolex, Patek Philippe, Hamilton and similar fine watches. Broken items that need repair are also acceptable. We are interested in purchasing coins and currency. Presently seeking pre 1965 American half dollars, quarters and dimes, Morgan and Peace dollars, civil war notes and colonial currency. For more information, please call 630-667-4032.

One thing to buy your electric trains and slot cars, turn those unwanted trains and slot cars into cash. Call Ron at 708-272-4433.

Cook County Farm Bureau Announcements

The sad passing of Bob Heine, Cook County Farm Bureau building maintenance man, has left us with a part-time position available. We are seeking to fill the position to cover repairs, maintenance and labor to maintain the building and grounds with an individual that possesses mechanical skills and knowledge as well as the ability to lift up to 50 pounds. The position will require 12 - 16 hours per week. Contact Melanie at 708-354-3276 or melanie@cookcfb.org

For commercial promo & discounts go to our member to member link: <https://cookcfb.org/membership/member-to-member>

FREE CLASSIFIED ADS

For Cook County Farm Bureau members All Cook County Farm Bureau members may run four non-commercial classified ads annually for free in the Co-Operator. 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

This Month in Cook County Agriculture

• Cog Hill Golf & Country Club

Art on the Farm Summer Paint & Sip Series continuing in July & August! Experience a 2 hour artist guided painting event while sipping on your favorite libations on the grounds of Cog Hill's culinary farm, Fairway Farms & Apiary. No supplies needed, bar provided, parking onsite on Sunday, July 18th 3-5 PM, Saturday, July 24th 11-1 PM, Saturday, August 14th 3-5 PM, Sunday August 22nd 11-1 PM. Details and sign up online at: <http://www.golfgenius.com/ggid/phndjn>. Fee is \$59.00 per person.



• Community Compost Collection #4

Community Compost Collection #4 will take place on Saturday, July 24, 9am - 12:00pm at the Homewood Farmers' Market on Martin Ave (behind Homewood Science Center). Illinois Extension in Cook County and Homewood Farmers' Market have teamed to keep compostables out of the landfill. Households are invited to drop off their yard/garden/kitchen waste to be composted. Help them reach their goal of collecting 5 tons of compostable material at this one-day only event. Please bring us your grass clippings,

leaves, landscape waste, and kitchen scraps: eggshells, vegetable skins, and stems are welcome but please no products containing oil, dressings, dairy, meat, or bones! No branches over 2" in diameter!

If you have questions about this event or need a reasonable accommodation, please contact Margaret Burns Westmeyer at mburnswe@illinois.edu. If your organization or municipality would like to partner to bring a composting event to your community, please contact Kathryn Pereira at kpereira@illinois.edu or 773-233-2900.

This article is for local farmstands, farmers' markets, chefs and restaurants, and organizations that are hosting farm-related activities, events, workshops, and gatherings that will occur soon.

To promote your activity, email membershipdebbie@cookcfb.org or call 708-354-3276 by the 15th of the month. Please include your name, the event date/time, a one-sentence description of the event, and how a reader can obtain further information in the email. We will edit submissions based on space allowances in the publication. In addition, we will post farm, garden, or livestock related photos on our social media platform if you forward those to: membershipdebbie@cookcfb.org.

Past issues of the Co-Operator

are available online at

cookcfb.org/stay updated

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



Composting Basics for Homeowners Lunch & Learn Webinar

Grab some lunch and learn and what you need to know to start composting at home, led by industry expert, Ellen Phillips. Creative composting systems with and without a bin that yield quality compost you can use in your flowerpots and gardens; rules and regs you might need to know; keys to creating quality compost; and tips to simplify maintenance of compost piles.

Date: Wednesday, August 18

Time: 12:00pm

Location: Webinar via Zoom or call in by phone – info

and link will be sent the day before class

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



Farm Crawl – Cook County Ag Member Locations

The Cook County Farm Bureau is sponsoring its 5th annual member FARM CRAWL on Saturday, September 11. The Farm Crawl is self-guided with no set schedules allowing members and the public flexibility to choose the farms and agri-businesses to visit during the CRAWL times. Full program details, and participating farms and business information will be available soon as well as on the Cook County Farm Bureau Events Calendar at <https://cookcfb.org/stay-updated/upcoming-events>.

Date: Saturday, September 11

Time: 10:00-4:00pm; hours may vary by location

Registration: Call the Farm Bureau at 708-354-3276; email: membershipdebbie@cookcfb.org; online at the Member Center at www.cookcfb.org.



Conceal and Carry Class 16-hour Training

The ABCs of self-defense, tools, and tactics to keep you safe. No FOID is required to complete this class and obtain your training certificate. Must be at least 21 to participate. Please bring a pen and lunch both days.

Date: Saturday, September 11 and Sunday, September 12

Time: 9am -5pm (both days)

Location: CCFB building and Villa Park VFW (The gun range will be held at the VFW on Sunday afternoon.)

Price: \$120 (The price includes range fee, targets, classroom materials, gun rental, ammunition, eye, and ear protection.) \$60 for Veterans (only need to attend class on the 12th).

Registration/Description: Call the CCFB at 708-354-3276



Shred Day

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

Date: Saturday, September 18

Time: 10am-12pm

Location: 4200 Euclid Ave, Rolling Meadows, IL

Price: No Charge

Registration/Description: Call the CCFB at 708-354-3276 to make a reservation



21st Annual Giant Pumpkin, Dessert, Carving, Local Honey, & Youth Contest

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

Date: Saturday, October 2

Time: 9:00am check in time

Location: Puckerville Farms, 13332 Bell Rd, Lemont

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

or online at the Member Center at www.cookcfb.org.

Registration form and full program details at: [https://](https://cookcfb.org/stay-updated/upcoming-events/archive/2021/10)

cookcfb.org/stay-updated/upcoming-events/archive/2021/10

New Member Benefit Platform

Sign up to access over **302,000** discounts
<https://ilfb.abenity.com>

Seeking Associate Members to Upgrade Their Membership to PM

Professional (PM) memberships are designed for those individuals who do not farm but work within the agriculture industry. The membership dues are only \$36 per year. Associate members that are working in an agriculture related job or an agriculturally related career are eligible for an upgrade of membership from an Associate membership to Professional membership.

The PM membership is designed for those that may have farm connections and seek to offer that greater connection to the world of agriculture, local farms, and food. As a PM member, you will be provided opportunities to advocate for area farms and farmers, promote local foods in global trade, support farmland protection, champion hunger relief and awareness, protect natural resources, and defend property rights.

This membership upgrade provides the opportunity to serve on the Board of Directors, participate as a part of our leadership teams, join the FB ACT (Agricultural Contact Team) to communicate to legislators and policymakers, provide input and direction on policy matters, vote in Cook County Farm Bureau organizational matters, and receive the award-winning FarmWeek publication which will keep you up to date on the world of farming in Illinois.

And, from now through August 31, 2021, the

first 15 new PM members to join or reclassify from A to PM will receive a special gift, a pillow pet tractor (a stuffed chenille toy from AGCO—Oliver, Masset-Ferguson, or Challenger).

Should you choose to upgrade, your membership dues will remain unchanged until the next renewal period beginning November 1, 2021.

This is a great opportunity to step into more of a leadership role within the organization. We welcome your membership reclassification from an Associate member to a Professional member.



Kirsten Raver, former Ag Literacy Intern, holds a tractor pillow pet

Cook County Farm Bureau®

Summer Selfie Contest

Join us as we kick off the Cook County Farm Bureau Summer Selfie Contest! We are holding this contest to obtain usable and appropriate photos that accurately portray today's agriculture in Cook County. Win one of three cash prizes in three different categories in June, July, and August.

Categories:

- 1) Farmers' Markets
- 2) Crops/Gardening
- 3) Farm Animals

Prizes:

Photos will be selected from each of the three categories. 1st and 2nd place winners will receive a cash prize and photos will be featured in the Co-Operator, on our website, and social media.

1st place: \$75 2nd place: \$35 3rd place: CCFB swag bag

Go to <https://cookcofarmbureau.wufoo.com/forms/mkwdv5v0xxbnyf/> to submit entries. The contest is open to all members in good standing.