



# CO-OPERATOR

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

## Mark Your Calendar

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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](http://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](http://www.cookcfb.org).

## Question of the Month

**The summertime food favorite, sweetcorn, accounts for what percentage of the corn grown in Illinois?**

- A. 98%
- B. Almost 2%
- C. Less than 1 %

Call the Farm Bureau at 708-354-3276, fax your answer to 708-579-6056 or email to [fbcooperator@gmail.com](mailto:fbcooperator@gmail.com) to enter the drawing for a \$25 gas card.

(Please include name, FB# and phone number)

July's Winner is Billie Jabaay

The condiment, horseradish, is produced from what part of the plant? A. The flower B. The leaves C. The root

**Answer: "C. The Root"**

### But Wait, There's More!

Go to [www.cookcfb.org](http://www.cookcfb.org) for these extras...

- Fire Up the Grill
- IFB President Says
- Restaurants Making Comeback



Neola St Comm Garden is a very deserving 2021 CCFB Community Garden Grant recipient! Garden Coordinator, Georgia Eldeib is a garden warrior coordinating, planting, growing, teaching, harvesting food, fruit, and flower production on this 1-acre garden, while teaching and sharing with the community! Check out page 5 for more community garden recipients.

## The Cook Area Farm Report

### What's happening on the local farms

Lack of rainfall in late May and June brought drought conditions to the area but July rains reduced the impact and improved yield potential, especially for field corn. Soybeans are showing more impact from weather extremes.

Area farmers enjoyed quality yields of winter wheat that were harvested in July and the straw from the wheat is in good condition for sale this summer and fall.

The July rains have impacted local hay harvest significantly, delaying some first cutting and causing struggles for farmers to complete second cutting of hay.

Greenhouses are prepping for and growing fall flowers including chrysanthemums. Most are reporting a good spring/summer sales season but are expressing frustration in having a very difficult time finding employees.

Most farmers' markets and farm stands are open and featuring sweetcorn and other summer vegetable sales. Vegetable growth and stand has been healthy. Produce farmers are expecting strong support with public interest and demand in locally produced fruit and vegetables remaining high.



Corn is pollinating now in Cook County. (10-yr old niece of Tim Stuenkel, Board of Directors)



A Cook County area combine harvesting winter wheat. Wheat harvest was in full swing during the month of July. Most of the wheat grown in Illinois is soft red winter wheat used to make cereals, cakes, cookies, and pretzels.

## 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!





## 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...

- 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...
- Member Leah Walton for the nice note about our Discover Local guide insert in the *Co-Operator* publication.
  - Leslie Marley of the Morton Grove Library for expressing such a positive report regarding the program and intern Emily's efforts during the Grow a Rainbow program held at the library.
  - Kathi Jurkowski, Winnebago – Boone County Farm Bureau member, for expressing how much she likes our newsletter.
  - Young Leader Tom Poole for setting up a tour and activity at the Plant and Packingtown museum.
  - Member Janet Lence for the nice card regarding the word search each month in the *Co-Operator*.
  - Young Leader Doug Yunker for sharing video highlights of the Yunker Family Farm experiences this spring and summer (search Yunker Farms on YouTube and Facebook).
- All of our members who visited and supported our local member greenhouses and garden centers these past few months.



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 [Specialtygrowers.org/ShopLocal](http://Specialtygrowers.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](http://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@ifb.org](mailto:rscauzzo@ifb.org).  
- For recording of ShopLocal webinar, email [membershipdebbeie@cookcfb.org](mailto:membershipdebbeie@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.



## Young Leaders to tour the Plant, Packingtown Museum

**Sunday, August 15, 11 am**

**Cost: \$10/person**

The Plant is located in the Back of the Yards neighborhood of Chicago at 1400 W. 46th St. The Plant is a research and production facility comprising a collaborative community of small food businesses. Owned by Bubbly Dynamics, the Plant is a former meatpacking plant in the Back of the Yards neighborhood of Chicago. The Plant now serves as a living laboratory that demonstrates techniques for reimagining waste as a resource, achieving economies of scale, and incubating small businesses. The Packingtown museum provides the story of the development of the Union Stock Yard and Packingtown, the surrounding neighborhoods, and the people who live and work here includes chapters on organized labor, the role

of immigration in fueling the growth of the city and its economy, and the changing relationship between people, machines, and food. All members are invited to participate. Pre-registration is required by calling CCFB at 708-354-3276 or emailing [ccfb@cookcfb.org](mailto:ccfb@cookcfb.org). Please contact Young Leaders Chairman Tom Poole ([tpoole2@illinois.edu](mailto:tpoole2@illinois.edu)) with questions. Following the tour, the group plans on stopping into the Whiner Beer Company on site for lunch (cost not included)

*The Cook County Farm Bureau Young Leaders Team is made up of members 18-35 years of age with an interest in farming, agriculture, horticulture, food, leadership development, and a strong future of Cook County Farm Bureau.*

## 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

## 5 things members should know about... farming and hay/straw production

1. Hay and straw are two different types of farm products, both harvested during the summer months in the Chicagoland area.
2. Hay is a livestock feed that is made when live plants (alfalfa, red clover, and a mixture of grasses) are cut, dried, and baled. Hay is green in color and contains nutritional needs, carbohydrates, and proteins for cattle, horses, sheep, and goats.
3. Straw is a byproduct that comes from the harvest of grains, usually wheat or oats. Straw is yellow or golden in color and for decades, and is purely a bedding crop for livestock. Today, straw is also used provide fiber within livestock diets, erosion control, cover for turf, industrial building materials, and even used by gardeners as a soil medium.
4. Usually, around Halloween, when one goes on a "hayride" is most likely a "hayrack using straw bales ride".
5. Both hay and straw are "packaged" in smaller rectangular bales, large round bales, or large rectangular bales depending on if the end use is by the homeowner, livestock owner, or business.



**Member Benefit**

**302,000 BENEFITS**

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## Co-Operator

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# Downwind

by Bob Rohrer, CCFB Manager

## “May I Take Your order?”

My wife, the beautiful and talented Mrs. CCFB Manager, has a belief that all people (especially young adults) should be required to be a “server” in the restaurant industry as an important training ground for life and dealing with people. I believe she is correct (not just because she is my wife). Serving as a waiter, waitress, or hostess places a person in the front line.

Servers have close contact and direct interaction with people of every potential personality and situation possible. Pleasant, angry, demanding, indecisive, caring, aloof, distracted, pleased, disappointed...different personality packages at every table! And as the frontline server, you must interact, adjust, perform, and ultimately, deliver. Flexibility matters. Skills in gauging and reading people grows. Training under fire comes to mind. True preparation for all that life brings.

That is why, when reviewing headlines of various farm and food news articles for the Family Farm and Food Bytes feature (on page 8 of this publication), the headline “**Full-Service Restaurants Beat Fast Food Chains in Customer Satisfaction During the Pandemic**” article from Food & Wine intrigued me.

I read further...

“This month, *The American Consumer Satisfaction Index*, upon releasing their annual *Restaurant Study*, found that despite the Covid-19 pandemic, traditional sit-down food chains improved their customer service ratings in 2020.”

How could that be, I thought? The sit-down restaurants were in various stages of shutdown for most of the year.

I continued to read...

“The pandemic forced restaurants to rethink the way they do business or risk being shuttered but, in the end, these changes paid off for restaurants as satisfaction with full-service restaurants significantly increased.”

I find it fascinating that sit-down restaurants received high customer service ratings during a pandemic when everything changed. **Great service** which leads to great customer satisfaction. As they re-thought approaches to food preparation and sales, they had to amp up service through customer communications and delivery.

I have never been a restaurant server. I did not have a chance to learn (or fail) as a server growing up. Somehow, I feel like I missed an important training ground. My excuse: my dad, the Farmer, required my services, such as they were, on the farm doing farm work (farm work is defined by whatever he told me to do). Another excuse: I was not fond of talking to strangers.

My “service” training was mostly working on the farm. I had plenty of one-sided service conversations and interactions with pigs, sheep, cattle, and an occasional horse. Those “customers” appreciated my delivery of plenty of fresh water and feed on demand. Usually, the order was simple... the blue light special feed rations created by Dad, the Farmer.

The closest thing to “human” food service training for me was working in the FFA snack booth during high school at some football games. Service training is a stretch as I remember preferring to work behind the scenes filling the shouted-out orders from those working the counter.

Restaurants and patrons should count their blessings I never attempted to take anyone’s order!

Now, many years later, I do wish that I had restaurant related food service experiences during those impressionable years. I can’t help thinking how useful for me to have that forced interaction with “strangers” required by serving, interacting, and connecting with people within that environment.

Cook County Farm Bureau is a “service” association, meeting the needs of members every day. We are so very fortunate to have a terrific group of staff to answer phones, work with members, solve problems, communicate with benefit providers, work with affiliate company personnel effectively, and provide great support. During the pandemic, CCFB staff performed admirably and received great feedback and high ratings by members in the area of member service (although we did not receive a “best of customer service” award yet).

Was restaurant “service” a part of your CCFB staff’s life training? The answer for most is “Yes!”

Bob can be reached at [brohrer@cookcfb.org](mailto:brohrer@cookcfb.org)

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### Recipe of the Month: Fried Corn

Dadant & Sons, Inc



- 4 T butter**
- Fresh corn cut from cob**
- ¼ cup local honey**
- Salt & pepper**

Melt butter in skillet; cut corn from fresh cob and place in skillet and stir. Pour honey over corn and continue frying until honey and butter combine to make a syrup. Season with salt and pepper before serving.

2021 Recipe Collection Booklets are available!

**FRESH & LOCAL**  
2021 Recipe Collection

To receive a free copy:  
Email: [membershipdebbie@cookcfb.org](mailto:membershipdebbie@cookcfb.org)

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

Call the Farm Bureau at  
708-354-3276



At the Morton Grove Public Library, Rayn enthusiastically holds up an Ag Bag and a wheat stalk before digging into the activities provided for the Growing a Rainbow Library Event. Here, students explored agriculture by creating seed balls, germinating seeds, completing a MyPlate journal and threshing wheat on the library’s front lawn.



## Creating an Innovative Farm Business? Check Out the “Challenge”!

The American Farm Bureau Federation (AFBF), in partnership with Farm Credit, is accepting applications for the 2022 Farm Bureau Ag Innovation Challenge.

Now in their eighth year, Farm Bureau and Farm Credit, are looking to identify ten entrepreneurs who are creating innovative solutions that address the needs of American farmers, ranchers and rural communities.

*“The future of agriculture will rely on innovative solutions to the challenges we face. The Ag Innovation Challenge helps entrepreneurs grow their ideas into products that support farmers and ranchers in their mission to provide the food, fuel and fiber we all rely on.” — AFBF President Zippy Duvall*

Farm Bureau will award \$165,000 in startup funds to ten businesses, culminating at a live pitch competition and networking event at the AFBF Annual Convention in January 2022 in Atlanta, GA. The Ag Innovation Challenge Winner will be awarded \$50,000 total in prize money. The Ag Innovation Challenge Runner-Up will win \$20,000 and People’s Choice Team will receive an additional \$5,000 in funds. The startup funds are provided by sponsors Farm Credit, Bayer Crop Science, John Deere, Farm Bureau Bank, Farm Bureau Financial Services and FMC Corporation.

The ten semi-finalist businesses selected to compete at the 2022 AFBF Annual Convention will be announced and listed on fb.org/challenge on October 5, 2021. The teams will participate in two rounds of competition with a live audience and panel of judges for the titles of Ag Innovation Challenge Winner, Ag Innovation Challenge Runner-Up and People’s Choice Team.

For any Ag Innovation Challenge-related questions or for more information, please contact Sarah Brown (sarab@fb.org), Executive Director, Industry Relations or Emma Larson (emmal@fb.org), Assistant Director, Industry Relations. Information on the challenge is available at [www.fb.org/land/ag-innovation-challenge-2022](http://www.fb.org/land/ag-innovation-challenge-2022)

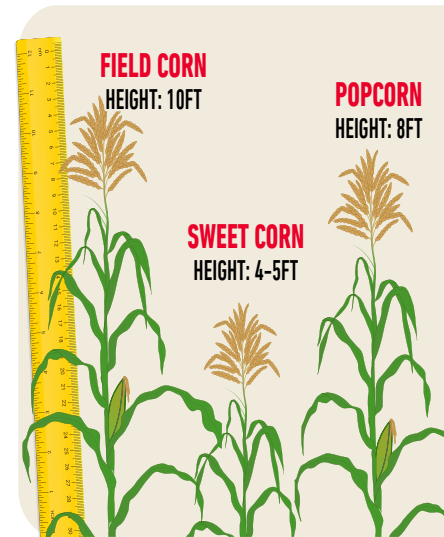
For public-facing inquiries, please contact [AgInnovation@fb.org](mailto:AgInnovation@fb.org).

### Prizes

Farm Bureau will award \$165,000 to ten businesses:

- \$50,000 will be awarded to the 2022 Ag Innovation Challenge Winner
- \$20,000 will be awarded to the 2022 Ag Innovation Challenge Runner-Up
- \$15,000 will be awarded to two finalist teams
- \$10,000 will be awarded to six semi-finalist teams
- Additional \$5,000 to the People’s Choice Team (chosen by public vote; all ten teams are eligible)

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



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

**FIELD CORN**

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

**SWEET CORN**

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

**POPCORN**

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

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## Texas A&M Study Analyzes the Impact of Inheritance Tax Code Changes on Farmers

The Agriculture and Food Policy Center (AFPC) at Texas A&M University analyzed the impact of two pieces of legislation introduced in the U.S. Senate that would change the tax liabilities for generational transfers of farms and ranches. The results showed the majority of farms would be negatively impacted.

The Sensible Taxation and Equity Promotion (STEP) Act proposes to eliminate stepped-up basis upon death of the owner. While the 99.5 Percent Act would decrease the estate tax exemption to \$3.5 million, or \$7 million per couple, among other things.

Under current law, \$11.7 million per individual and \$23.4 million per couple in assets are exempted from estate tax when a farm owner dies. Then when the decedent passes farm assets to an heir, the heir is allowed to take fair market values as their basis in the property, otherwise known as stepped-up basis. These two rules protect most farms from estate taxes and capital gains taxes.

In their analysis, AFPC used their database of 94 representative farms in 30 different states in conjunction with a farm-level policy simulation model.

The results showed that under current tax law, only two of 94 representatives farms would be impacted by an event triggering a generational transfer. Under the STEP Act, 92 of the 94 representative farms would be impacted, with additional tax liabilities averaging \$726,104 per farm. Under the 99.5 Percent Act, 41 of the 92 representative farms would be impacted, with

additional tax liabilities incurred averaging \$2.17 million per farm.

“Given that cropland values have roughly tripled over the past 25 years, most producers are extremely sensitive to any changes to the estate tax exemptions or stepped-up basis,” explained AFPC’s report.

Sen. John Boozman, ranking member of the Senate Agriculture Committee and Rep. G.T. Thompson, ranking member of the House Agriculture Committee, asked AFPC to examine the impact of the proposed legislation on

producers, prompting this study.

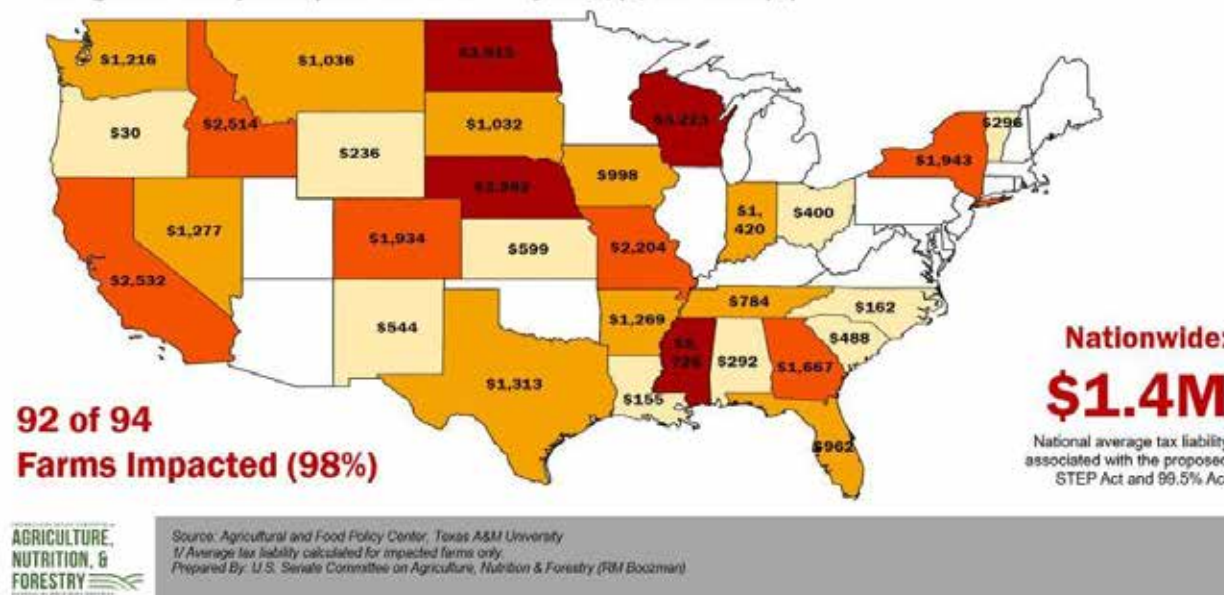
“The livelihoods of American farmers are on the chopping block with proposed changes to stepped-up basis and the estate tax,” responded Thompson, a Republican from Pennsylvania. “The economic harm that will inevitably fall onto on our farmers, ranchers, and producers is too great a burden to gamble with, even with proposed carve-outs and exemptions. The report released from the Agricultural and Food Policy Center underscores what the industry has known for years—new taxes on

farmers are more than just an annoyance, they’re a generational threat to farm families.”

“The data speaks for itself and should give pause to anyone considering this approach as an option to pay for new additional federal spending,” said Boozman, a Republican from Arkansas. “If changes of these magnitude are pursued, as some have discussed, the economic harm it will cause will have a lasting impact on rural America.”

### TAX LIABILITY OF THE STEP & 99.5% ACT

Average Tax Liability for Representative Farms by State, (1,000 Dollars) 1/





# A Modern Dairy Farm's Sustainability Story: Making The Most Out Of Manure

By Doug Block, Illinois Farm Families

Hunter Haven Farm has evolved and grown over the years into a 950-cow dairy farm that also grows corn, alfalfa, wheat and soybeans in the rolling hills of northwestern Illinois. Our family is the fourth generation of dairy farmers, and we're now working to equip the next generation to take over. All our milk is sold to Stockton Cheese about 30 miles from our farm where it is made into swiss cheese. I'd estimate that much of the Midwest has tasted the great swiss cheese that comes from our milk.

As a fourth-generation farmer, I can clearly see how much dairy farms have changed. Maybe that's stating the obvious, given the milk you purchase is no longer delivered by the milk man from the dairy down the road (though, dairy is one product that is still very local – and you can find out where it came from).

But this change isn't a bad thing. In fact, the evolution of dairy farms has been a good thing – both for the farm families behind your favorite dairy products and for the overall sustainability of those products.

In 2004, we made a big change: adding a methane digester to our farm that produces renewable energy – all with a natural byproduct we already have – manure. At the time, we

were one of just 120 farms across the whole country implementing this technology. While our goal was to improve efficiencies on the farm, our methane digester has proven to have a sustainability impact beyond that.

## How A Methane Digester Improves Dairy Farm Sustainability

So, what exactly is a methane digester? First, a little background.

On most dairy farms you'll find concrete pits that store manure generated from cattle. What we've learned over time is that cow manure stored in these holding facilities produces methane, a greenhouse gas that can affect our climate. One way we can reduce the amount of methane being released into the atmosphere is with a methane digester, which generates biogas from dairy manure.

Here's how it works:

- The digester holds manure in an air-tight tank and heats it to about 100 degrees.
- Bacteria in the manure thrive in these warm conditions, and they consume solids in the manure while releasing methane gas.
- That methane gas is captured at the top of the digester, converted to energy



and used to heat the water on our farm, reducing our overall electricity use. Speaking of water, our water is used and reused about five times on our farm – from helping to cool milk down to washing our milking facilities to cleaning our barns to manure management.

- Through the biogas process, we also get a solid byproduct that's dry and fluffy to the touch. We use this for bedding for our cows – just one more way we can "recycle and reuse" on our farm.

Check out this video at <https://youtu.be/sqQ5W7vG2rQ> that visually explains just how a methane digester like ours works.

Simply put, there's not much that goes to waste on our farm. Everything has a purpose and a sustainability role to play. All of these investments and transitions have improved how we farm, reducing dairy's overall carbon footprint to less than 2%. And we're not settling there. Our dairy community has a net-zero initiative to be carbon neutral or better by 2050.

The great thing is that science continues to evolve, so our dairy farm sustainability journey will evolve for the better, too.

For more farm information from Illinois Farm Families, check out [www.watchusgrow.org](http://www.watchusgrow.org)

# Farm Bureau Supports Community Gardens Through the Cookfresh Urban Community Garden Grant Program

The Cookfresh Urban Community Garden Grant Program's goal is to develop urban community awareness of agriculture through gardening, to provide additional funding to meet garden goals, and to connect gardens with area member farmers/businesses.

## Roots Community Garden

Located in Palatine is a community garden made up of volunteers and cooperatives who come together to grow their own food as well as share with community residents, seeking a healthier more sustainable community. Grant funds were used to purchase vegetable plantings and seed, garden materials, stakes, and tools to use for STEM projects.



Farm Bureau volunteer, Rick Johnson presents Garden Coordinator and Master Gardener, Kim Haas and POC Director, Kathy Millin with grant sign while touring the garden.



Garden Cooperatives, Chris, Michelle, and Juan tend their plot with the never-ending task of weeding!

## Rainbow Beach Victory Garden

Located along Chicago's South Shore community, houses 53 plus community coop plots sitting on 5 plus acres, including this year's creation of a perennial pollinator garden. Funds were used at Clarke's Garden Center to purchase perennial plants, seed, and organic soil



Rainbow Beach Victory Garden coordinator, Olga Arias juggles a full-time profession while serving as the main volunteer coordinator, overseeing all aspects of this amazing community garden.



A Rainbow Beach Victory Garden coop member working their garden plots; this community garden primarily has vegetable and fruit production with pollinator borders throughout all 53 plots

## Neola Street Community Garden

Located in Park Forest brings volunteers and cooperatives together safely to grow their own food and to share with the community through a free share box, to be a healthier and more sustainable community. Funds were used at Melka's, Clarke's and Crete Garden Centers to purchase compost, soil, materials for raised beds and seed



Neola garden uses interesting techniques to grow produce and fruit and the results are impressive, as volunteers' water by hand using a water jug!

## Palos Park Library Pollinator Garden

Located in Palos Park educates the community about the importance of pollinators to our ecosystem. Youth and adult activities, crafts, lectures take place in the garden! Funds were used at M&D Farm and Garden Center to purchase compost, mulch, and perennials



Farm Bureau funds assist garden coordinator, Kathryn Sofianos, in achieving the garden becoming an official Pollinator Habitat and Monarch Waystation.



Residents are fortunate to be able to visit and sit in the garden, while reading a good book!

## Estella's Garden

located in Chicago's Englewood community provides residents with free access to fresh produce, while educating them on food sustainability and beautification of their neighborhood. Community youth and adult volunteers are active in the planting, weeding/maintenance and harvesting process, learning along the way. Grant funds were used to purchase plantings, soil, fertilizer, and garden materials from Crete Garden Center



Garden coordinator, Kyla Farquhar leads residents in planting, and growing techniques in early spring



Estella's garden plants are on their way!





Emily Lopata, 2021 Agriculture Literacy Summer Intern

## Ag with Em Oh My Gourdness!

The idea of carving pumpkins is most likely still overlooked by thoughts of the pool and sunny days, but for my family and me, the magic of pumpkins and gourds is in full bloom... Literally!

At the very end of May, my family was already thinking about pumpkins, not carving them, but instead, thinking about getting the seeds into the ground so that they would be fully grown in the fall. We started by planting rows and rows of countless varieties of pumpkins and gourds in our garden.

First, we started by poking our seeds into the ground, covering them, and watering them so that they could survive the previous dry weather. A month or so later, our garden is already overrun with huge leaves and spiraling vines! The jack-o'-lantern pumpkins take around 100 to 120 days to grow before being ready to harvest once the seeds are planted.

Soon these vines become dotted with big yellow flowers that will be the start of a pumpkin. Not only do these excite me because it is a hint at our future harvest, but also because it attracts many important pollinators to our garden like bees and butterflies! These pollinators play a very important role as the plant will only grow pumpkins and gourds if pollinated by these insects. Bees play a large role throughout the plant's growth. The busy bees in our garden then spread the pollen between the flowers.

Eventually, these beautiful flowers will start to die but will be replaced by the start of a pumpkin or gourd that will be ready for Halloween in October. At first, the pumpkins will appear small and green, but will grow bigger and develop their flamboyant color!

While most people are familiar with pumpkins, my favorite Halloween decoration is a gourd, the snake gourd to be precise! Carving pumpkins is fun, but nothing beats picking the perfect gourd that appears to bend and curve



"This pumpkin plant has been growing since the end of May and is starting to flower. It will eventually grow pumpkins!"

like a real snake! We then use colorful tape or paint to make them look like a slithering rattlesnake with the stem painted red like a tongue!

This fall, while you are at the farmers' market or pumpkin patch, be sure to remember all the hard work that is taking place now to grow our favorite fall fruit! Additionally, branch out beyond just the standard jack-o'-lantern and explore new varieties of pumpkins and use your imagination to create fun things out of gourds! To find more information on pumpkins, be sure to check out the Pumpkin Ag Mag and Teacher Resources on our website! Be on the lookout for a picture of our harvest and a decorated snake gourd in the fall!

Emily can be reached at [aitcintern@cookcfb.org](mailto:aitcintern@cookcfb.org).

## Curriculum Ideas Abound at Conference



Ms. Julie Reynolds shows how Ag in the Classroom Conferences get you up close and personal with lesson content as shown here during a session about "Goats on the Go".

Why do plants need light? What causes bread to rise? How do plants tolerate drought? "There are a lot of phenomena that students wonder about," said Lisa Gaskalla with the National Agriculture in the Classroom (NAITC) Organization. Gaskalla and Janie Dubois, director of the International Food Safety Training Laboratory, shared ag-related lessons, experiments, and educational resources for high school and middle school students during the NAITC Conference. Gaskalla encouraged science teachers to use food phenomena "to get kids

thinking." The conference offered in-person and virtual sessions from June 28 through July 1 in Des Moines, Iowa.

"I would highly encourage more teachers to go. It was amazing to see so many states represented and the willingness of all the state Ag in the Classroom coordinators sharing their resources with us so we can create excitement in the classroom. I now have access to hundreds of lessons and ideas," shared Ms. Julie Reynolds, local Biotechnology Pathway educator from the Chicago High School for Ag Sciences. "I went to workshops that showed me ideas to incorporate popcorn, soils, sustainability, beef, eggs, engineering design, pest management, careers in Ag, and so much more into my lessons in such a fun and engaging way."

"One of my workshops was Goats on the Go where we learned about an enterprise in renting goats to clear brush and invasive species for the going rate of \$1,000 to \$1,500 dollars an acre. The presenter was so good at showing the cross-curriculum ties in using this concept for not only animal science but biology, ecology, math, agribusiness, and environmental sciences that you walked away with a ton of ideas for class. The goats were pretty cute, too."

The Cook County Farm Bureau Ag Literacy Department has lessons, free resources, and workshops to help local teachers use ag literacy to supplement their existing curriculum for teachers in Grades K-12. Contact Diane Merrion at [aitc@cookcfb.org](mailto:aitc@cookcfb.org) to learn more about local and national resources.

Kay Shipman with FarmWeek contributed to this story.

## Agriculture in the Classroom Contract Presenter Opportunity

Our school outreach program is looking to add a Contract Presenter to our AITC Program. The educator will provide both virtual (Zoom and Google Meets) and in-person programming to students in fourth grade classes.

Our contracted presenters typically have classroom experience, as well as excellent presentation and communication skills. Due to the demand for virtual programming, individual should be experienced using Google slides

via remote learning platforms. Knowledge of agriculture/horticulture has proven to be helpful.

This is an independent contractor position. Presentations and timeframes vary each week, between the months of September-May and offer great flexibility. For more information, email Diane Merrion, Ag Literacy Coordinator, [aitc@cookcfb.org](mailto:aitc@cookcfb.org).

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## Touring School-Based Food Production Gardens



Attendees were able to learn about and admire the impressive food production gardens at Gary Comer Youth Center.

This summer, a two-day School-Based Food Production workshop for local Agriculture, Food, and Natural Resources (AFNR) teachers was hosted by Luke Allen, Agricultural Education Program Advisor, Facilitating Coordination in Agricultural Education (FCAE). Attendees visited three urban schools that have cultivated impressive food production facilities and gardens, highlighting the importance and success of urban agriculture in our community.

Gary Comer Youth Center in Chicago emphasizes urban agriculture and culinary arts, allowing youth to learn about agriculture from seed to table. Students of all levels can learn and

work at this garden by completing tasks such as planting and harvesting, pruning fruit trees, and packaging their produce. Last year, the garden at Gary Comer Youth Center produced over 12,000 pounds of food that is used in their kitchen, donated, and sold at their farmers' market.

The garden and Chicago Farm Lab at Prosser Career Academy is not only part of the school, but also part of the community, making it a resource for everyone. This garden creates a vital connection between the community and classes in the school. Students in their Jr. MANRRS (Minorities in Agriculture, Natural Resources and Related Sciences) program learn to be



The gardens at Prosser School include amazing vegetables, chickens, and even artwork with re-purposed materials such as the dome created using old bicycle tires.

leaders and advocate for agriculture and the environment while at their school. This garden goes beyond just fruits and vegetables and includes a chicken coop, flowers, and compost bins.

Last, but not least, was a tour of the Evanston Township High School and their Edible Acre gardens. The newly renovated lab and greenhouse feature automated water systems and LED lamps, where they grow tomatoes and basil. Outside, the gardens include produce like carrots, flowers, beets, and a wide variety of greens. This school produces about 5,000 pounds of produce in their garden, which

is incorporated into school lunches and put into 24-week CSA (Community Supported Agriculture) boxes for teachers and staff to purchase.

Urban agriculture is becoming more popular; however, more schools must adopt these practices to feed their communities and educate people on the wonders and necessity of agriculture. Let's help grow urban ag in our communities and our state.

A video summary of the tour can be seen at <https://www.youtube.com/watch?v=MpkCJtzQDg8>.



# Agriculture Adventures for Families



Illinois is 3rd in the Nation for the number of farmers markets featuring a wide variety of local products. Our state, with rich soil and good climate is a top grower of several specialty crops including pumpkins, peaches, apples, grapes, horseradish, and melons that are grown on Illinois farmland. So, whether you grow your own, visit a local farmers market, subscribe to a community supported agriculture (CSA) program, or visit your neighborhood grocer, we hope you enjoy the bounty of specialty crops grown locally.



## Specialty Scramble

**PESPREP**

**ROCN**

**ETBSE**

**PALPES**

**UPKNPIM**



Answers: Peppers, Corn, Beets, Apples, Pumpkin

## We are Family

Cousins of the Watermelon



Before we delve into finding out the varieties of watermelon, you may be wondering who they share some relation to. The scientific name for a watermelon is 'Citrullus Lanatus'. 'Citrullus Lanatus' are a part of the 'Curcubitaceae' family making their closest cousins the:

Cucumber  
Pumpkin  
Squash



Source: <https://www.whataboutwatermelon.com/>

## Match the Condiment to what it comes from...

Relish



Mayo



Ketchup



Horseradish



Mustard



### Relish (Cucumber)



The word "relish" first appeared in English in 1798 and comes from the word "reles" which means in Old French, "something remaining". Relishes of all kinds are made including chow-chow, piccalilli, chutney and the most commonly found relish in the U.S., pickle relish.

### Mayonnaise (Egg)

Mayonnaise is a thick, creamy sauce or dressing that is made of oil, egg yolks, lemon juice or vinegar, and seasonings.



### Horseradish (Horseradish root/plant)

Horseradish is a root that is harvested in the spring and fall. Illinois is said to produce 85% of the world's horseradish, giving Collinsville, Illinois the self-proclaimed nickname: "Horseradish Capital of the World.". (aginthe classroom.org)

### Ketchup (Tomato)

Ketchup is a condiment made primarily from tomato concentrate. It gets its tang from vinegar, its sweetness from sugar or corn syrup, and its flavor from salt and spices.



### Mustard (Mustard Seed Plant)



Mustard is currently grown on approximately 250,000 acres annually in the United States. North Dakota has the largest share of domestic production. Nepal is the world's top mustard seed producer.

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..

Art Schmidt

## August Word Search

- |             |            |
|-------------|------------|
| Apples      | Mustard    |
| Beets       | Peppers    |
| Corn        | Pumpkin    |
| Cucumber    | Relish     |
| Egg         | Specialty  |
| Horseradish | Squash     |
| Ketchup     | Tomato     |
| Mayo        | Watermelon |

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

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.

## Dollars to Donuts: The Great State Fair Returns



We park the van, help the kids set up 4-H exhibits and make a beeline to the donut stand. Through the glass display in the mobile food trailer at the Illinois State Fair, we watch a machine pump out mini rings of donut batter into what resembles a lazy river of hot cooking oil. The donuts sizzle as they move along the channel of oil before a turner flips them to fry the opposite side. A worker coats the donuts in granulated sugar and serves them in quantities as large as commemorative plastic pails.

We own two and bring them to every Illinois State Fair for bargain fill-ups.

The mini donuts, the pork burgers and a towering cup of soft-serve ice cream from the Dairy Building will feel extra special this August, which marks two years since the fair's return in Springfield. We're ready. We haven't seen enough food on sticks nor a life-sized cow carved from butter in 730 days.

During a typical visit, we entertain ourselves with experiences related to agriculture and natural resources. Our family watches a bit of the hog show and browses displays of fruits and

gladioli stems with prize-winning rosettes. We take in a draft horse competition while sipping a lemon shakeup and wishing Illinois were less humid. Despite the August heat, educational exhibits and political parties set up camp. Landscapes of blooming flowers beautify the 366-acre fairgrounds, ample space that allows residents to break from the norm. Visitors can view the birth of piglets or shoot a bow and arrow under supervision, all at the Illinois State Fair.

Modern farm machinery lines the street leading to the Commodities Pavilion, our family's favorite lunch space for Illinois-raised pork, beef and lamb. At some point, we venture over to Conservation World where the kids view tanks of local fish species and learn about the mussels they find in the river that borders the farm. A tractor-pulled tram takes us back to where we started, ready to collect the kids' 4-H exhibits and ribbons.

We depart with tired feet, full bellies and family memories without even experiencing the grandstand events, carnival rides nor twilight parade that kicks off the 11-day event. My heart sings a bit of the soundtrack from "State Fair," an old musical with good advice. "Don't miss it; don't even be late," or the donut line will be long.

*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*

# Fun Fair Facts

- In the early nineteenth century, agricultural reformers in northeastern United States organized exhibits that would promote farming ultimately leading to what has developed into the modern county fair.
- Regardless of where you're from in Illinois, youth in all 102 counties have the opportunity to participate in local county fairs.
- Since 1853, The Illinois State Fair has been held in 12 cities throughout Illinois, including: Chicago, Alton, Peoria, Freeport, Jacksonville, Decatur, Quincy, Ottawa, Du Quoin, Olney, and Centralia.
- Admission to the State Fair in 1954 was 50 cents for adults, 75 cents for one person on horseback, and \$1.25 for a carriage load of four.
- The annual 11-day Illinois State Fair brings in hundreds of thousands of visitors each year with opportunities to attend livestock shows, enjoy entertainment, eat fair food, ride carnival rides, and explore various booths and attractions.

### The Start of County Fairs

In the early nineteenth century, agricultural reformers in northeastern United States organized exhibits that would promote farming ultimately leading to what has developed into the modern county fair. It included livestock judging, plowing competitions, and exhibits which showcased new agricultural implements and techniques. Today's fairs have similar aspects including livestock shows, exhibit halls, carnival rides, food stands, and other large events like tractor pulls and concerts.

### The History of the Illinois State Fair

In 1853, the first Illinois State Fair was held in Springfield, Illinois and created to promote not only the improved methods of agriculture and raising livestock, but also displays of improvement for labor, industry, education, arts, and sciences. At the time, admission was only 25 cents. Over the years, the Illinois State Fair has been held in 12 different cities across the state including: Chicago, Alton, Peoria, Freeport, Jacksonville, Decatur, Quincy, Ottawa, Du Quoin, Olney, and Centralia. In September of 1894, it landed its permanent home in Springfield where it ran for six days. The fairgrounds currently cover over 366 acres with the annual fair running for 11 days. Each year the Illinois State Fair welcomes hundreds of thousands of visitors experiencing everything that the fair has to offer.

## Family Farm and Food Bytes

**FULL-SERVICE RESTAURANTS BEAT FAST FOOD CHAINS IN CUSTOMER SATISFACTION DURING THE PANDEMIC** – Due to the COVID-19 pandemic, 2020 was a year unlike any the restaurant industry has seen before. And yet, for one industry group, it was business as usual: As they do every year, the American Customer Satisfaction Index (ACSI) released their annual Restaurant Study and found that the pandemic may have helped satisfaction across the industry -- especially for traditionally sit-down chains. (Food & Wine)

**IFB PRESIDENT: INHERITANCE TAX WOULD BE "ABSOLUTELY DEVASTATING"** – The Illinois Farm Bureau does not support a new farm inheritance tax set forth by the Biden Administration. According to IFB President Richard Guebert, some farmers could have to sell off land to make the difference under the new proposal, hurting farmers inheriting the land. (WJBC)

**YOUR STEAK IS MORE EXPENSIVE, BUT CATTLE RANCHERS ARE MISSING OUT** – In the U.S. cattle industry, the supply chain is dominated by just four meatpacking conglomerates, and their profits are raising tensions. While diners at restaurants and shoppers in grocery stores experience sticker shock from sharply higher prices for ground beef and prime steaks, ranchers say they are barely breaking even or, in some cases, losing money. (New York Times)

**CALIFORNIA'S DROUGHT IS SO BAD THAT ALMOND FARMERS ARE RIPPING OUT TREES** – The famed farming valleys of California are being swept into what feels like permanent dryness, raising the specter of food inflation. (Bloomberg)

**THIS FARMING VIDEO GAME IS SO POPULAR, PEOPLE PAY TO WATCH GAMERS PLAY IT** – One of the joys of video games is the way they let the player experience a new world and do things they would never do in real life — and it turns out that includes the thrill of plowing a soybean field, the excitement of bailing hay and the exhilaration of harvesting wheat. Players of the Farming Simulator game experience these activities virtually. (NPR)

**MCDONALD'S CEO SAYS DINE-IN IS HERE TO STAY DESPITE ONLINE AND DRIVE-THRU SALES GROWTH** – McDonald's CEO Chris Kempczinski said he expects dining inside the fast-food giant's restaurants to bounce back. He cites the social aspect of dine-in experiences as one of the main factors that drives demand. (CNBC)

**CONSUMERS STILL WANT BEEF DIRECT FROM THE FARM** – A lot of consumers learned through the worst of the pandemic that while they might not always be able to count on their local grocery store for the essentials, a

direct-to-the-farm connection was a coveted alternative. For many cattle producers, those sales opportunities continue to grow. (DTN)

**SUPERMARKETS ARE STOCKPILING INVENTORY AS FOOD COSTS RISE** – Supermarkets are stocking up on everything from sugar to frozen meat before they get more pricey, girding for what some executives anticipate will be some of the highest price increases in recent memory. (FOX Business)

**THE PIZZA DELIVERY GUY WILL BE A ROBOT AT MANY CAMPUSES THIS FALL** – Delivery company Grubhub Inc. plans to roll out food-delivering robots across U.S. college campuses from this fall, as automation grows in a sector turbocharged by the pandemic. (Wall Street Journal)

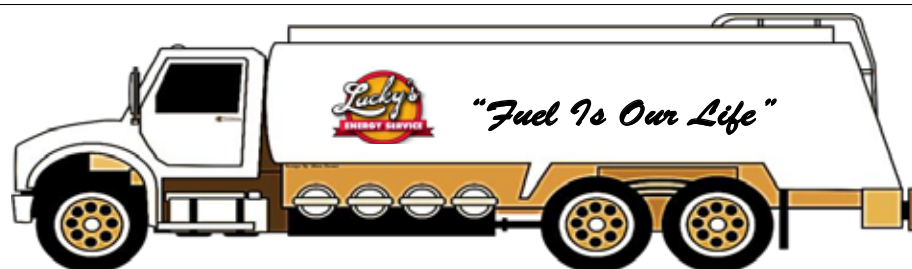
**ILLINOIS STATE FAIR KICKS OFF AUGUST 12** – Large crowds of family and friends will head to Springfield next month. The Illinois State Fair officially returns August 12-22. Organizers canceled the annual event last year due to the COVID-19 pandemic. (WGEM)

**TACO BELL, MCDONALD'S, AND DUNKIN' ARE RAISING PRICES. HERE'S HOW MUCH MORE YOU'RE PAYING FOR COFFEE AND FOOD** – Prices at fast-food chains will continue to rise as ingredients and labor grow more expensive. Analysts looked at 24 restaurant chains over the span of a year and found 17 of them are currently running price increases, and price increases, on the whole, are growing in both size and frequency. (Business Insider)

**THE PRICE OF VENDING MACHINE FOOD JUST JUMPED BY A RECORD AMOUNT AS PEPSI, COCA-COLA, AND SNACK BRANDS HIKE PRICES** – According to the consumer price index from the Bureau of Labor Statistics, snack food sold in these machines in the US was up 2.3% last month, the biggest single-month cost jump on record, Axios reported. The cost of eating out was up 0.7% overall. (Business Insider)

**COVID CRACKED THE GLOBAL FLOWER MARKET, AND LOCAL FARMER-FLORISTS ARE BLOOMING** – The same eco-conscious clientele that boosted farmers markets and locavore restaurants seems eager to hop on board with supporting local farmer-florists. And Covid-19 may ironically be the ultimate long-term boon to these smaller producers. (Bloomberg)

*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.*



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## Manifolds, Manolos, and Manure



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

Twelve years ago, our blue-eyed girl quietly entered the world. For years we've joked that it was the last time she was quiet. But then she discovered books. And we rediscovered the joys of silence.

Our blue-eyed girl is an avid and prolific reader. She still reads *Harry Potter*, *Hunger Games*, and *Percy Jackson* on occasion. However, she now gets lost in the *Keeper of Lost Cities*, *Magnus Chase*, *The 100*, *Valkyrie*, *The Trials of Apollo*, and *Tales of a New World*. Needless to say, we are strong supporters of the public library system.

When she's not reading, our blue-eyed girl is with her animals. Our new-to-us farmhouse boasts three dogs. Too many barn cats. Eleven dairy heifers. Three show calves. And two horses. Mornings are marked with chores. Afternoons are marked by chores. Evenings are marked by night checks.

Our fair kicks off in mid-August so our blue-eyed girl's afternoons are marked by leading her show calves. Through the yard. Around the horse pasture. Down the road. And repeat. 'Apple Crisp,' 'Poppy,' and 'Velociraptor' will make their appearance in the 4H, junior, and open shows in just under a month. Before even stepping foot on the trailer to leave for fair, the animals and 4H members spend countless hours leading. Standing calmly. Being scrubbed. And clipped.

Both horses will also venture to their first 4H fair. Both have barrel raced. Both have performed in rodeos. Both will have ropes thrown off of them later this summer. But neither have swished their tails at a 4H show. Our county features pleasure classes on Tuesday and speed classes on Wednesday. Our big red American Quarter Horse will make his debut in a western horsemanship class. With our blue-eyed girl in tow he'll walk, trot, and lope. Our more compact American Paint Horse will make his debut at the speed show. More specifically in a pole bending class. Together they'll weave between six poles, turn weave again, turn, and return to the finish line.

Our fair is exactly a week before both our blue-eyed girl and big little boy return to school. Earlier this year we transitioned to a new school district. We transitioned from exclusively virtual learning to in-person learning. Like her little brother, our blue-eyed girl celebrated the return to in-person learning. Relished in her reading class. Giggled with Ms. Firkins about her father. And worked her tail off in math. This school year in lieu of study hall, our blue-eyed girl will instead explore civics and introduction to agriculture. As agricultural enthusiasts ourselves, we're pretty excited about both class selections.

As parents, we want nothing more than blue-eyed girl to want to milk the cows. Drive the tractors. Farm. Just like her dad, grandfather, and great grandfather before her.

Bona can be reached at [Bona@cookcfb.org](mailto:Bona@cookcfb.org)

## Forest Preserve Advocates Argue for Tax Increase

The Cook County Forest Preserves are again discussing a possible ballot measure to create a sustainable and reliable source of funding.

In November 2022 Cook County voters may have an opportunity to ensure that the Forest Preserves can continue to protect water and air quality and provide opportunities for children with summer jobs and scholarships and exploration places, nature education, and outdoor programs.

The proposal currently under consideration would call for an increase in the Forest Preserves property tax limiting rate. An increase of 0.03 percent above the limiting rate could generate approximately \$49.7 million in new revenue

in the first year and approximately \$1.2 billion over 25 years. This would cost the average homeowner \$20 a year. Currently, less than one percent of the property taxes levied on the average home benefits the forest preserves.

Neighboring collar county forest preserve districts have successfully passed referendums to increase and improve their sites; however, Cook County has never done so.

During their July meeting, the Cook County Farm Bureau® Board of Directors opted not to support the referendum and referred the issue to the Governmental Affairs Committee for further discussion and guidance.

## USDA Designates Six Illinois Counties as Primary Natural Disaster Areas

The United States Department of Agriculture (USDA) Farm Service Agency (FSA) is extending much-needed emergency credit to producers recovering from natural disasters through the emergency loan program.

Emergency loans can be used to meet various recovery needs including the replacement of essential items such as equipment or livestock, reorganization of a farming operation, or the refinance of certain debts. FSA will review the loans based on the extent of losses, security available, and repayment ability.

According to the U.S. Drought Monitor (see <http://droughtmonitor.unl.edu/>), these counties suffered from a drought intensity value during the growing season of 1) D2 Drought-Severe for

8 or more consecutive weeks or 2) D3 Drought-Extreme or D4 Drought-Exceptional.

Primary Illinois counties impacted include Cook, Boone, DeKalb, Lake, Kane, McHenry. Contiguous counties also eligible include DuPage, LaSalle, Ogle, Kendall, Lee, and Will Counties in Illinois, Lake County Indiana, and Kenosha, Rock, and Walworth Counties in Wisconsin.

### More Resources

On farmers.gov, the Disaster Assistance Discovery Tool, Disaster-at-a-Glance fact sheet, and Farm Loan Discovery Tool can help farmers determine program or loan options. To file a Notice of Loss or to ask questions about available programs, contact your local USDA Service Center.

## Resolutions Committee Takes Up IFB Members' Business, Reviews Cook County Submission

From hot-button issues to public service needs, Illinois Farm Bureau's policy development covered a range of subjects.

Eighteen county Farm Bureau presidents serving on the Resolutions Committee discussed policy proposals from county Farm Bureaus in a daylong meeting in Bloomington. Policies approved will be forwarded on to delegates at Annual Meeting.

"This policy development process is paramount to Illinois Farm Bureau and the whole Farm Bureau system and families across the country," IFB President Richard Guebert Jr. said in a welcome to committee members.

The Agricultural Production/National Issues (APN) subcommittee approved new urban agriculture policy submitted by Cook County that recognizes the importance of raising, cultivating, processing, marketing, and distributing food in urban and suburban areas.

"The urban agriculture submittal is a good policy and it's something we didn't have before," said Adam Henkel, Lee County Farm Bureau president and APN subcommittee chairman. "The subcommittee agreed that urban agriculture is production agriculture so it should have a place in Illinois Farm Bureau policy."

With development of more solar- and

wind-generated energy projects around the state, the committee approved new policy to support legislation strengthening Illinois Department of Agriculture's (IDOA) enforcement of an Agriculture Impact Mitigation Agreement, known as an AIMA, entered into between a solar or wind energy developer and IDOA.

The Natural Resources Subcommittee had a lengthy discussion on two major policy issues – energy and global climate change.

Lee County Farm Bureau proposed consolidating existing IFB energy policies to provide clearer direction. Following the Natural Resources Subcommittee's recommendation, the Resolutions Committee supported much of the proposal.

Grundy County Farm Bureau President Scott Halpin, Natural Resources Subcommittee chairman, understood why the proposal surfaced. "Energy is on the front of people's minds," Halpin said. "It's clear renewable energy is going to be a priority and something to be aware of and to stay on top of."

Halpin emphasized his subcommittee considered all county Farm Bureau proposals: "We're here to hear what county Farm Bureaus have to say. We discuss options and consequences, both intended and unintended

consequences."

The Natural Resources Subcommittee had a lengthy discussion on climate policy. In the end, the committee approved climate policy supporting market-based solutions that:

- Are open and transparent;
- Recognize the true cost to adopt practices and the effects of weather;
- Set out exactly what practices farmers must perform and how the performance will be measured;
- Limit data collection to only participating acres and the contract length and data use to five years;
- Reserve any compensation from USDA programs as a result of the practice to the farmer; and
- Include practices previously adopted.

"From the number of submittals, the committee received on climate change, it's clear our members want a framework for climate change issues," said Halpin. "This policy is just a start towards workable market-based solutions for our farmers."

Policy supporting federal crop insurance premium benefits as a method for compensating farmers for implementing conservation practices

was also approved with little debate.

"With the wide acceptance of the Illinois cover crops premium discount program and the federal Pandemic Cover Crop program, it shows that farmers are interested in taking advantage of these opportunities," added Halpin.

Vermilion County Farm Bureau President Dennis Smith, chairman of the State and Local Government Subcommittee, said some policy proposals focused on services provided by local governments and safety concerns. For example, the subcommittee discussed a situation that may impact both counties under township and a commission forms of government. Edwards County Farm Bureau proposed policy to support striking only a district residency requirement for highway commissioners and road district clerks only if no qualified candidate existed within the district, leaving all other requirement qualifications.

The committee approved the addition to existing IFB policy supporting a similar waiver for highway commissioners in townships and to eliminate a population threshold of less than 500 to the application.

The Resolutions Committee will return Nov. 3.



Farm Bureau members toured Humboldt Park during a recent Adopt-a-Legislator® visit with State Representative Delia Ramirez. Members spent much of the visit touring the Humboldt Park neighborhood of Chicago and discussing affordable housing issues within the City of Chicago and State of Illinois. Representative Ramirez is adopted by the Lawrence County Farm Bureau®. Cook County Farm Bureau® partners with downstate County Farm Bureaus to broaden agricultural communications, experiences, and knowledge with urban legislators.



Local Cook County Farm Bureau leaders Janet McCabe, Ruth Zeldenrust, and Bona Heinsohn traveled to Fulton County during the most recent Nutrient Loss Reduction Strategy Field Day. In partnership with the Metropolitan Water Reclamation District, participants explored and learned more about innovative nutrient reduction techniques that could be utilized on area farms in an effort to reduce nutrient runoff.



President Janet McCabe, pictured right, met with U.S. Congresswoman Robin Kelly, center, during a breakfast visit in Will County. Farm Bureau members discussed the importance of 1031 like-kind exchanges, stepped up basis, and renewable fuels during the barn townhall. Also pictured is Bona Heinsohn, Farm Bureau staff.





## 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 prizes in three different categories this 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/mskwd5v0xxbnyf/> to submit entries. The contest is open to all members in good standing.

## June Selfie Contest Winners are in!

The Cook County Farm Bureau is pleased to announce winners of the June selfie contest! The photos will be featured in various publications, on our website, social media, etc. Thank you and congratulations!

### Cook County Crops/Gardening Category



**1st Place**

*Pippa Van Huft*



**2nd Place**

*Joe Miller*

Will you be the July or August winner? For more details or to submit your selfie, go to: <https://cookcfb.org/membership/summer-selfie-contest>.

## 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

## 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.



### \* Violetta Kaminska

*Chicago North Agency, Victoria Nygren, Agency Manager*

Violetta Kaminska has been named Career Financial Representative of the month for June 2021. Her office is located at 3339 N. Harlem Ave., in Chicago, IL. Her phone number is 773-427-2951. Violetta has been a Financial Representative since April 2009.



### \* Altaf Lakhani

*Chicago North Agency, Victoria Nygren, Agency Manager*

Altaf Lakhani has been named Employee Financial Representative of the month for June 2021. His office is located at 1426 W. Fullerton Ave., in Chicago, IL. His phone number is 773-687-0441. Altaf has been a Financial Representative since October 2019.



### Brett Gerber

*Chicago Northeast, Sharon Stemke, Agency Manager*

Brett Gerber has been named Career Financial Representative of the month for June 2021. His office is located at 401 S. Milwaukee Ave., in Wheeling, IL. His phone number is 847-419-1324. Brett has been a Financial Representative since February 2016.



### Aaron Del Mar

*Chicago Northeast, Sharon Stemke, Agency Manager*

Aaron Del Mar has been named Employee Financial Representative of the month for June 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.



### Zachary Youngblood

*Chicago Northwest, Kevin Gomes, Agency Manager*

Zachary Youngblood has been named Career Financial Representative of the month for June 2021. His office is located at 10A W. Schaumburg Rd., Schaumburg IL. His phone number is 847-519-3595. Zachary has been a Financial Representative since February 2002.



### Matthew Below

*Chicago Northwest, Kevin Gomes, Agency Manager*

Matthew Below has been named Employee Financial Representative of the month for June 2021. His office is located at 1515 E. Woodfield Rd., Ste.930 in Schaumburg, IL. His phone number is 847-891-3151. Matthew has been a Financial Representative since September 2019.



### \* Gwen Shaw

*Chicago South Agency, Jeff Maxson, Agency Manager*

Gwen Shaw has been named Career Financial Representative of the month for June 2021. Her office is located at 820 E. 87th St., Ste. 212 in Chicago, IL. Her phone number is 773-487-0919. Gwen has been a Financial Representative since October 2014.



### Kirk Gregory Jr.

*Chicago South Agency, Jeff Maxson, Agency Manager*

Kirk Gregory Jr. has been named Employee Financial Representative of the month for June 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.



### \* Jim Andresen

*Orland Park Agency, Cary Tate, Agency Manager*

Jim Andresen has been named Career Financial Representative of the Month for June 2021. His office is located at 17605 S. Oak Park Ave., Ste. C & D in Tinley Park, IL. His phone number is 708-633-6490. Jim has been a Financial Representative since January 2003.



### Nadia Abueid

*Orland Park Agency, Cary Tate, Agency Manager*

Nadia Abueid has been named Employee Financial Representative of the Month for June 2021. Her office is located at 12130 S. Harlem Ave., Unit A in Palos Heights, IL. Her phone is 708-995-0233. Nadia has been a Financial Representative since December 2019.



### Paul Malito

*South Holland Agency, Jeff Orman, Agency Manager*

Paul Malito has been named Career Financial Representative of the Month for June 2021. His office is located at 30 S. Ash, in Frankfort, IL. His phone number is 815-464-0123. Paul has been a Financial Representative since December 1995.



### Darryl Hervy

*South Holland Agency, Jeff Orman, Agency Manager*

Darryl Hervy has been named Employee Financial Representative of the Month for June 2021. His office is located at 4845 167th St., Unit 101, in Oak Forest, IL. His phone is 708-381-4018. Darryl has been a Financial Representative since April 2021.

\*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.



Cook County Farm Bureau® passport to:  
**5th CCFB FARM CRAWL!**



**Save the Date: September 11, 2021**  
**10 am – 4 pm**

**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 using our Passport to Ag.**

Full program details, passport, and participating farms and business information will be available next issue 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!

## This Month in Cook County Agriculture

Farm Bureau Member farm stands are open and bursting with color – red ripe tomatoes, green delicious zucchini, and yellow juicy sweet corn, in spite of the weather! Purchase all your local, farm grown produce at a member farm stand. To locate a member business near you, visit our ShopLocal online directory at: <https://cookcfb.org/discover-local/shop-local/online-directory>



• **U of I Extension Master Urban Farmer Training Program (MUFTP) & CCFB Member Scholarship Financial Assistance Program applications available!**

The Master Urban Farmer Training Program provides participants the knowledge and skills to start a farm. Upon completion, participants will be able to visualize their plans and have the information necessary to move forward with their goals. Delivered online via the Moodle platform with optional Saturday and/or Evening autumn on – site field days (tbd) at the urban demonstration farm in Matteson, Illinois. Training begins: Mondays, September 13 – December 20, 2021; program runs 15 weeks, 6 – 8 PM. 2021 MUFTP Application & Fee Information online at: <https://extension.illinois.edu/cook/master-urban-farmer-training-program>.

**Cook County Farm Bureau members** interested in participating in this training program may be eligible for a \$100 tuition reimbursement scholarship upon completion of the program through the Cook County Farm Bureau Foundation. Adult Scholarship & Information online at: <https://cookcfb.org/foundation/adult-scholarships/profile/master-urban-farmer-training-program-muftp>. Contact Debbie at the Farm Bureau with questions at: [membershipdebbie@cookcfb.org](mailto:membershipdebbie@cookcfb.org) or 708-354-3276.

If you have questions about this event or need a reasonable accommodation, please contact Margaret Burns Westmeyer at [mburnswe@illinois.edu](mailto: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](mailto:kpereira@illinois.edu) or 773-233-2900.

• **Cog Hill Golf & Country Club Presents**

**Art on the Farm Summer Paint & Sip Series continuing in 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 Saturday, August 14th 3-5 PM and Sunday August 22nd 11-1 PM. Details and sign up online at: <http://www.golfgenius.com/ggid/phndjn>. Fee is \$59.00 per person.

SUNDAY 8/27	11-1PM
SUNDAY 7/18	3-5PM
SATURDAY 7/24	11-1PM
SATURDAY 8/14	3-5PM
SUNDAY 8/22	11-1PM

*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](mailto: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](mailto:membershipdebbie@cookcfb.org).*

## Classifieds

All ads that we receive for The Co-Operator are also listed on our website at [cookcfb.org/membership/classifieds](https://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](mailto:fbcooperator@gmail.com). Please be sure to include your full name, Farm Bureau number, and phone number. Deadline for Classified ads is the 17th of each month. Any ads submitted after the 17th will appear in the following months.

Co-Operator. Members may run up to four non-commercial classified ads annually for free. Any ads submitted after the fourth, will be charged.

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

## For Sale

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.

Free- Oreck XL compact canister vacuum, in working condition with attachments as is on first come/ first serve basis. Call Melanie 708-354-3276.

Free- Craftsman electric start 3/21 snowblower. Used for years at the Cook County Farm Bureau. We have upgraded and would like to give away this machine on first come, first serve basis. It runs but could use some repair work. Call Melanie 708-354-3276.

## Wanted

Wanted to buy Cook County Collector of old currency and foreign coins. Also, of interest would be colonial and confederate currency and coinage. Will pay cash on the spot. Call Irene 630-667-4032.

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.

Wanted LP Records Albums, Pre 1975 baseball cards & all collectible cards. Call John on records 708-860-9562. Call Gary on Cards 708-363-4559.

Wanted 1972 older cars, trucks/ parts unfinished projects and 1967/69 Camaros. Call 708-439-9770.

## Cook County Farm Bureau Part Time Position Available

The Cook County Farm Bureau is seeking a part-time maintenance employee, to cover repairs, maintenance and labor to maintain the building and grounds. The individual should possess 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](mailto:melanie@cookcfb.org).

The CCFB school outreach program is looking to add a Contract Presenter to our AITC Program. The educator will provide both virtual (Zoom and Google Meets) and in-person programming to students in fourth grade classes. Our contracted presenters typically have classroom experience, as well as excellent presentation and communication skills. This is an independent contractor position. Presentations and timeframes vary each week, between the months of September-May and offer great flexibility. For more information, email Diane Merrion, Ag Literacy Coordinator, [aitc@cookcfb.org](mailto:aitc@cookcfb.org).

## 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](mailto:juanita@cookcfb.org). Non-member ad rate: \$.75 per word; \$15.00 minimum

21st Annual

## Giant Pumpkin, Local Honey, Pumpkin Dessert, Carving, and Decorating Contests

Saturday, October 2, 2021, 9 am - 11 am

9:00 am Registration/Check-In

Puckerville Farms, 13332 Bell Rd, Lemont IL

### Giant Pumpkin Weigh in Contest

**Divisions:** Adult and Youth (16 and younger)  
**Rules:** Contest open to CCFB members and their dependents. One pumpkin grown per person may be entered into the contest.  
**Prizes:** **Adult** 1<sup>st</sup> Place - \$250 2<sup>nd</sup> Place - \$150 3<sup>rd</sup> Place - \$75  
**Youth** 1<sup>st</sup> Place - \$100 2<sup>nd</sup> Place - \$75 3<sup>rd</sup> Place - \$50

### Homemade Pumpkin Dessert Contest

**Rules:** Contest open to any CCFB member/dependents; open to all ages and must be present to win. Dessert will be judged by appearance, taste, and texture.  
**Prizes:** 1<sup>st</sup> Place - \$100  
 2<sup>nd</sup> Place - \$50  
 3<sup>rd</sup> Place - \$25

### Home Grown Local Honey Contest

**Rules:** Contest open to CCFB or CDBA members/dependents and open to all ages. Honey judging criteria will be provided once registered, prior to contest.  
**Prizes:** 1<sup>st</sup> Place - \$100 & ribbon  
 2<sup>nd</sup> Place - \$50 & ribbon  
 3<sup>rd</sup> Place - \$25 & ribbon

### Jack-O'-Lantern Decorating Contest:

**Rules:** The contest will begin at 10 am and a ½ hour timeframe will be used for contestants to decorate a pumpkin. Contest open to anyone 16yrs and younger in 3 age categories. The individual must decorate his/her own pumpkin provided by CCFB.  
**Prizes:** 1<sup>st</sup> Place, Runner up in each age group  
 Participation Prize: All entries receive a prize

### Pumpkin Carving Contest 3<sup>rd</sup> year!

**Division:** Ages 16 & up members and their dependents  
**Rules:** Pumpkin will be provided by CCFB; freehand carving only, no patterns allowed. Carvers will have one hour to carve using their own carving tools.  
**Prizes:** 1<sup>st</sup> Place - \$10  
 2<sup>nd</sup> Place - \$50  
 3<sup>rd</sup> Place - \$25



**Entry Fee:** Free for Members, non-members may enter by joining CCFB.  
**Rules:** Contest open to any CCFB member & dependents. Check in by 9:15 am to be considered; must be present to win.  
**Judging:** Members of the Commodities/Marketing Team will serve as judges. The decision of the judges is final.

### CONTESTS Registration Form

\_\_\_\_ Giant Pumpkin    \_\_\_\_ Adult    \_\_\_\_ Youth-17 & under

\_\_\_\_ Pumpkin Dessert (open to all ages)

\_\_\_\_ Pumpkin Decorating:  
 \_\_\_\_ 6 & under    \_\_\_\_ 7-11    \_\_\_\_ 12-16 years

\_\_\_\_ Home Grown Honey (open to all ages)

\_\_\_\_ Pumpkin Carving Contest (16 yrs & Up)

Name: \_\_\_\_\_

Email: \_\_\_\_\_

Telephone: \_\_\_\_\_

Farm Bureau Member Number: \_\_\_\_\_

Registration form online:  
<http://cookcfb.org/stay-updated/upcoming-events>  
 Mail, fax, or email entry form to:  
 Cook County Farm Bureau  
 Attn: Debbie Voltz  
 6438 Joliet Road Countryside, IL 60525  
 Fax: 708-579-6056  
 Email: [membershipdebbie@cookcfb.org](mailto:membershipdebbie@cookcfb.org)  
 Register by phone at: 708-354-3276



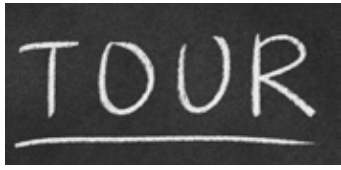
Past issues of the Co-Operator  
 are available online at  
[cookcfb.org/stay-updated](https://cookcfb.org/stay-updated)



# 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](http://www.cookcfb.org)



### Young Leaders to tour the Plant, Packingtown Museum

The Packingtown museum provides the story of the development of the Union Stock Yard and Packingtown, the surrounding neighborhoods, and the people who live and work here includes chapters on organized labor, the role of immigration in fueling

the growth of the city and its economy, and the changing relationship between people, machines, and food. Following the tour, the group plans on stopping into the Whiner Beer Company on site for lunch (cost not included)

**Date:** Sunday, August 15

**Time:** 11am

**Location:** Back of the Yards neighborhood of Chicago at 1400 W. 46th St.

**Price:** \$10

**Registration:** Pre-registration is required by calling CCFB at 708-354-3276 or emailing [ccfb@cookcfb.org](mailto:ccfb@cookcfb.org). Please contact Young Leaders Chairman Tom Poole ([tpoole2@illinois.edu](mailto:tpoole2@illinois.edu)) with questions.



### 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](mailto:membershipdebbie@cookcfb.org); online at the Member Center at [www.cookcfb.org](http://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](mailto:membershipdebbie@cookcfb.org); or online at the Member Center at [www.cookcfb.org](http://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 & 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

# Mayflower

CRUISES & TOURS

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Travel Styles • Travel Specials • Free Air Specials

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### Mayflower Cruises & Tours

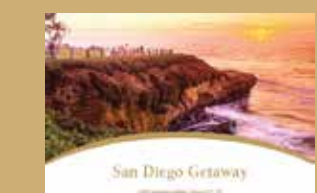
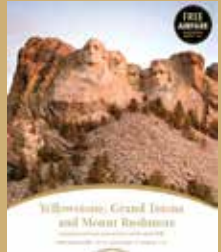
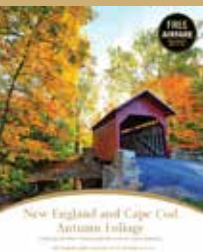
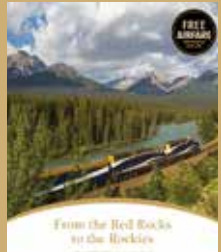
Discount Code: [ccfb16](http://www.cookcfb.org)

Ask for Kayla: 800-728-0724

Direct: 800-323-7604 (9:30 am—6:00 pm)

Email: [kayla@mayflowercruisesandtours.com](mailto:kayla@mayflowercruisesandtours.com)

Visit: [www.mayflowercruisesandtours.com](http://www.mayflowercruisesandtours.com)



### DIY Night at CCFB

Have you ever macramé? Would you like to make your own macramé wall hanging? We invite you to join us for fun DIY night at the CCFB!

**Date:** Tuesday, September 21

**Time:** 7-9 pm

**Location:** CCFB Building

**Price:** \$25 for members

**Registration/Description:** Choose from 2 designs with step-by-step guidance. No artistic experience required. Admission is \$25 for members (regularly \$35). Admission includes all supplies, snacks, and soft drinks. Call the CCFB at 708-354-3276.



### 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](http://www.cookcfb.org).

Registration form and full program details at: <https://cookcfb.org/stay-updated/upcoming-events/archive/2021/10>



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.