



SCHOOL CALENDAR

2011-2012

Photos by Ken Kashian, Illinois Farm Bureau®
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Corn (mid season)

Words and terms to learn:

Bushel, Dent Corn, Ethanol, Starch, Evaporation,
Milled, Consumes, Tassel

Recommended Reading:

What's for Lunch? Corn by Pam Robson
What Now, Kerbie? by Joanne Kuster
Corn Belt Harvest by Raymond Bial
Corn by Gail Gibbons

August 2011

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
31	1 Sweet corn is sweet because it turns starch into sugar.	2 Scientists have made a road de-icer from corn.	3 The rows on an ear of corn will be between 8 and 36 and will always be an even number.	4 The Doritos that you eat for lunch are corn-based, not potato-based.	5 An acre of corn will give off 4,000 gallons of water per day in evaporation.	6
7	8 Corn is grown in every state in the U.S.	9 The average American consumes food made from 3 pounds of dent corn each day.	10 Most Illinois field corn is used to feed livestock.	11 Each corn kernel contains four major components: starch, protein, oil and fiber.	12 One bushel of corn weighs 56 pounds.	13
14	15 Native Americans taught the settlers of Jamestown how to grow their own corn.	16 One bushel of corn produces enough syrup to sweeten 324 cans of soda pop.	17 Ethanol is a high performance fuel that is made from corn and better for our environment.	18 Iowa, Illinois, Nebraska and Minnesota produce more than half of the corn grown in the U.S.	19 Corn oil is used for cooking. It is low in cholesterol and saturated fat.	20
21	22 Dent corn is higher in starch and lower in sugar than sweet corn, the type of corn eaten as a vegetable.	23 The majority of corn grown in Illinois is field corn, used for ethanol production.	24 Tassels, stalks, silks, husks, ears, leaves, roots and kernels are all part of corn plants.	25 Americans consume 17.3 billion quarts of popped popcorn each year.	26 Processed corn is soaked and milled (ground) so that the germ oil, starch, gluten and hulls can be separated.	27
28	29 Ethanol is known as a renewable resource, gasoline is not.	30 One bushel of corn produces 2.8 gallons of ethanol.	31 Corn is a nutritious whole grain, with natural vitamins and antioxidants.	1	2	3



Horse/Foal (early season)

Words and terms to learn:

Herd, Gait, Foal, Enclosure, Hippology, Withers

Recommended Reading:

Still Crazy for Horses by Karen Briggs & Shawn Hamilton

My First Pony by Tessa Krailing

Leah's Pony by Elizabeth Friedrich

A Field Full of Horses by Peter Hansard

September 2011

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28	29	30	31	1 Hippology is the study of horses.	2 A yearling is a horse that is one year old.	3
4	5 There are 219,000 horses in Illinois; most of them are used for show or recreation.	6 An average life span for a horse is around 20-25 years, though they can live for up to 30 years.	7 The smallest breed of horse, the Falabella, grows to only 30 inches in height.	8 Gait is a term used to describe the way a horse moves.	9 A Mustang is a wild horse of the western plains.	10
11	12 The four natural gaits for the horse are the walk, trot, canter, and gallop.	13 A foal is a newborn horse.	14 The height of a horse is measured from the ground to their withers. The withers are the high point between a horse's shoulder blades.	15 A large outdoor enclosure used to hold a horse is called a paddock.	16 A thoroughbred horse can run a mile in about 90 seconds.	17
18	19 Horses belong to a group called equine or equus.	20 Horses in Illinois consume 500,000 tons of hay and grain each year.	21 A hand is a unit used to measure the height of a horse. A hand is equal to 4 inches.	22 A filly is the name for a young female horse.	23 Horses drink 10 to 12 gallons of fresh water every day.	24
25	26 Professionals that trim horses' hooves are called farriers.	27 Horses hooves need to be trimmed regularly (about every 6-8 weeks).	28 Tack is the name given to brushes, saddles and other equipment used to ride and care for horses.	29 Horses have strong teeth, sharp ears, keen eyes and a good sense of smell.	30 A herd is a group of horses.	1



Pumpkins (mid season)

Words and terms to learn:

Angiosperms, Curcubita, Vine, Pollinate, Harvest, Varieties

Recommended Reading:

Too Many Pumpkins by Linda White
Five Little Pumpkins by Iris Van Rynbach
It's a Fruit, It's a Vegetable, It's a Pumpkin by Allan Fowler
Pumpkin Circle: The Story of a Garden by George Levenson

October 2011

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
25	26	27	28	29	30	1
2	3 Pumpkins have a strong tap root and can grow 2 to 3 feet deep.	4 Pumpkins range in size from less than a pound to over 1,000 pounds.	5 Pumpkins are angiosperms, which is a fancy name for plants with flowers.	6 A single vine from a pumpkin plant can grow up to 20 feet long.	7 A pumpkin is really a squash. It is a member of the Cucurbita family.	8
9	10 Cross-pollination can be used to create brand new varieties of pumpkins.	11 Pumpkin seeds provide protein and iron, which make your body strong.	12 Pumpkin seeds are also known as pepitas.	13 Pumpkins are 90% water.	14 Pumpkins are fruits, not vegetables!	15
16	17 Insects, like bees and beetles, help to pollinate pumpkin plants.	18 Morton, Illinois is known as the Pumpkin Capital of the World.	19 It takes 110 days for a pumpkin vine to produce mature pumpkins.	20 Native Americans called pumpkins "isqoutm squash."	21 Pumpkin vines develop big orange blossoms about a month after planting.	22
23 30	24 Pumpkins are harvested in the fall. 31 Pumpkin seeds can be roasted and eaten as a snack!	25 Pumpkin flowers have 5 petals and are edible.	26 Native Americans used pumpkin as a staple in their diets centuries before the Pilgrims landed.	27 Illinois is the leading state in pumpkin production.	28 Giant pumpkins can grow 5 pounds a day.	29



Chickens (mid season)

Words and terms to learn:

Hatch, Hens, Brooder, Comb, Rooster, Breed

Recommended Reading:

With Love, Little Red Hen by Alma Flor Ada

Chicken for a Day by Frances Minters

An Egg Is Quiet by Dianna Aston

From Egg to Chicken by Anita Ganeri

November 2011

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
30	31	1 A hen requires 24 to 26 hours to produce an egg.	2 Chickens raised for their meat are called broilers or fryers.	3 Laying hens sit on eggs for 21 days until they hatch.	4 Baby chickens are called chicks.	5
6	7 The most common poultry in Illinois are chickens and turkeys.	8 Chickens make sounds with actual meaning. They give different alarm calls when threatened by different predators.	9 Each year, a person will eat approximately 250 eggs.	10 Once chickens hatch, they are put in an area called a brooder.	11 Most eggs produced today will be at the grocery store within 72 hours.	12
13	14 Chickens need grit, which is a mixture of angular, hard crushed rock, in their diet to produce eggs.	15 The house or cage in which a chicken lives is called a coop.	16 There are seven distinctive types of combs on chickens: rose, strawberry, single, cushion, buttercup, pea and V-shaped.	17 Only fertilized eggs will hatch.	18 Male chickens are called roosters.	19
20	21 The chicken can travel up to 9 miles per hour.	22 The yellow portion of the egg is called the yolk.	23 Eggs contain the highest known quality food protein.	24 Chickens are usually fed corn, wheat and soybean meal.	25 Eggs also contain 13 essential vitamins and minerals.	26
27	28 Hens typically need to eat about four pounds of feed to produce a dozen eggs.	29 The color of an egg shell has nothing to do with the hen's diet, but specifies the breed of chicken laying the egg.	30 The comb is a fleshy crest on a chicken's head and the wattle is the hanging flap of skin under their beaks.	1	2	3



Pork (late season)

Words and terms to learn:

Litter, Producer, Sweat, Pyramid, Omnivorous, Fertilizer

Recommended Reading:

Pigs will be Pigs: Fun with Math and Money by Amy Axelrod
Pigs and Pork in the Story of Agriculture by Susan Anderson and Joanne Buggey
Awesome Agriculture: Pigs A to Z Book by Susan Anderson and Joanne Buggey
Pigs by Rachael Bell

December 2011

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28	29	30	1 Mother pigs are called sows. Baby pigs are called piglets.	2 Pork is the "Other White Meat" because it is low-fat and nutritious.	3
4	5 Hog manure is often spread on fields as fertilizer.	6 There are more than 180 species of pigs, found on every continent except Antarctica.	7 A pig that is beyond the feeder stage being raised for sale is called a finisher pig.	8 Grown up pigs drink up to 5 gallons of water each day.	9 Sows generally have around 10 piglets per litter, having 3 litters per year.	10
11	12 Pigs are omnivorous, meaning they eat plant material and animal meat.	13 The average person will eat twenty 240 pound pigs in their lifetime.	14 The "meat, fish and eggs" group of the food guide pyramid includes pork!	15 Pigs are very smart. They rank as the fourth most intelligent animal.	16 Iowa produces more pigs than any other state in the U.S.	17
18	19 Illinois pork producers raise 8.3 million pigs each year, creating 7,833 job opportunities for workers.	20 Farrowing, in hog production, means giving birth.	21 Hot dogs, made from pork, were first introduced to the public in 1904 at the St. Louis World's Fair.	22 Producer is another name for a farmer. When someone raises livestock they are called producers.	23 As pigs grow, they can eat up to 9 pounds of feed per day.	24
25	26 Insulin is made from pig's adrenal glands and helps people with diabetes lower their blood sugar.	27 Pigs can't sweat, so farmers use sprinklers and fans to keep them cool.	28 Pigs weigh about 250 pounds by the time they are four to six months old.	29 A group of pigs is called a herd.	30 Most pigs are raised indoors to keep them safe from extreme weather conditions.	31



Beef (early season)

Words and terms to learn:

Hooves, Aerate, Tallow, Branding, Digested, Protein

Recommended Reading:

The Beef Princess of Practical County by Michelle Houts
Little Joe by Sandra Neil Wallace
Life on a Cattle Farm by Judy Wolfman
From Cow to Shoe by Ali Mitgutsch

January 2012

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 A cow has a ruminant stomach – it's divided into four sections.	3 The cattle family (Bovidae) also includes the sheep, goats, goat-antelopes, and antelopes.	4 A calf weighs about 80 pounds at birth.	5 Did you know that cows can see in color, just like us!	6 We use 40% of the average steer for beef; the remainder of the steer is used for beef by-products.	7
8	9 There are over 1,100,000 cattle in Illinois.	10 A cow's diet is mainly grass and hay with some feed supplements.	11 Ear tags are one way farmers mark their cattle for easier recognition.	12 Stearic acid, used to make automobile tires hold their shape, comes from cattle.	13 Leather can be used for footballs, basketballs, gloves, jackets and wallets.	14
15	16 A 1,000 pound steer can produce 432 pounds of meat.	17 Beef cattle have cloven hooves.	18 Cattle scatter seeds, trim wild grasses, and aerate the soil with their hooves.	19 Each year, the average American eats 112 pounds of beef.	20 It takes the hide of 3.8 steers to make 72 footballs.	21
22	23 Beef by-products help us to use 99% of every beef animal.	24 Zinc helps the body to form enzymes and insulin.	25 Cows can eat around 40 pounds of food each day.	26 Many medicines, including insulin, are made from the glands of the cow.	27 Beef fat, called tallow, is an ingredient in soaps, cosmetics, candles, shortenings and chewing gum.	28
29	30 Partially digested, regurgitated food is called cud.	31 Beef is a good source of ZIP (Zinc, Iron & Protein).	1	2	3	4



Dairy (mid season)

Words and terms to learn:

Cud, Expiration, Calcium, Ruminant, Breed, Holstein, Essential, Bulls

Recommended Reading:

Ice Cream: The Full Scoop by Gail Gibbons
Click, Clack, Moo: Cows that Type by Doreen Cronin
Food: Milk by Louise Spilsbury
Clarabelle by Cris Peterson

February 2012

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30	31	1 June is dairy month.	2 Pasteurization; is the process used to protect the purity of flavors of milk.	3 A cow's udder can hold 25-50 pounds of milk.	4
5	6 Many farmers use computers to keep track of how much milk dairy cows produce.	7 Most dairy farmers milk their cows two or three times a day.	8 Dairy cows weigh about 1,400 pounds.	9 Dairy cows begin to produce milk when they are two years old and after they have a calf.	10 Male dairy cattle are called bulls and do not produce milk.	11
12	13 Dairy cattle are called ruminants because they chew their cud.	14 Americans eat about 350 slices of pizza per second, or almost 3 billion pizzas (made with Mozzarella cheese) per year.	15 Dairy products give us calcium plus nine other essential nutrients.	16 Dairy cows drink 35 gallons of water a day – the equivalent of a bathtub full of water.	17 Illinois has about 102,000 dairy cows that produce more than two billion pounds of milk a year.	18
19	20 Milk remains fresh for 7-10 days after the expiration date if refrigerated at 35-40° Fahrenheit.	21 The average American consumes almost 25 gallons of milk a year; that's 400 glasses!	22 Chocolate milk contains the same nine essential nutrients as white milk.	23 Louis Pasteur discovered the process called pasteurization.	24 The most common breed of dairy cow found in the U.S. is the Holstein.	25
26	27 Milk is sometimes called nature's most nearly perfect food.	28 It takes about 30 cups of milk to make 1 pound of butter.	29 Your body needs calcium from milk for strong bones and teeth.	1	2	3

Dill

Annual

Curly Parsley

Annual

Purple Basil

Winter Savory

Herbs (late season)



Words and terms to learn:

Aromatherapy, Egyptian, Invasive, Preserved, Medicinal, Succulent, Insomnia, Repel

Recommended Reading:

Herbs and Herb Lore of Colonial America by Colonial Dames of America
Kid's Herb Book: For Children of All Ages by Lesley Tierra
Walking the World in Wonder: A Children's Herbal by Ellen Evert Hopman

March 2012

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	29	1 Herbal seeds have been found in pre-historic cave dwellings dating as old as 500,000 years.	2 What is an "herb"? The term itself comes from the Latin, "herba," meaning green crops.	3
4	5 Herbs have been used for thousands of years as medicines, cosmetics, dyes, insect repellents and mainly as wonderful ways to flavor food.	6 Some invasive herbs are: mint, bee balm, comfrey, and lemon balm.	7 Herbs can multitask in your garden by attracting beneficial insects yet they can also repel pest insects!	8 There is evidence that ancient Egyptians preserved their mummies with herbs and spices.	9 The United States produces more than 70% of the world's supply of peppermint and spearmint.	10
11	12 Herbs can be grown from seeds, which are very common, or from plant cuttings.	13 Oregano, commonly called "the pizza herb," is one of the most widely-used herbs worldwide.	14 Aloe Vera is a succulent used to treat minor burns.	15 There are many varieties of herbs like rosemary, chamomile, lavender, thyme, mint and basil.	16 Herbs can also be steeped in oil and rubbed into the body for healing.	17
18	19 Aromatherapy owes its existence to fresh, organic herbs.	20 Herbs can also be used with your pets. While catnip is enjoyed by cats, many dogs hate the smell of dog bane.	21 Dill is used for more than pickles! Did you know it was known as a medicinal herb to the ancient Greeks and Romans?	22 Herbs grow quickly when planted in a sunny location in well-drained soil.	23 Some types of the herbs can be quite invasive when planted in the garden and will choke out other plants.	24
25	26 Herbs can even be used to treat insomnia. Valerian, skullcap, and chamomile are often used.	27 Saffron is considered the most expensive herb. It must be hand-picked and can only be found in the stamens of the saffron crocus.	28 When herbs are prepared by steeping in boiling water to be consumed as a tea, this is known as an infusion.	29 Basil is a great addition to Italian cooking.	30 Mint was no doubt one of the earliest herbs discovered. It has been found in Egyptian tombs dating back to 1000 BC.	31



Wheat (mid season)

Words and terms to learn:

Bushel, Export, Yields, Mills, Flour, Domestic

Recommended Reading:

From Wheat to Pasta by Robert Egan

Bread Comes to Life: A Garden of Wheat and Loaf to Eat by George Levenson

Food: Bread by Louise Spilsbury

The Very Hungry Caterpillar by Eric Carle

April 2012

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Illinois produces soft red winter wheat, which is used in cake mixes and pretzels.	3 The head of a wheat plant is called a spike head.	4 To "harvest" means to remove wheat kernels from the wheat plant.	5 Wheat yields have improved by approximately one-half bushel per acre each year since 1900.	6 A bushel of wheat weighs about 60 pounds.	7
8	9 A modern combine can harvest 1,000 bushels of wheat per hour.	10 About 83 percent of Illinois' wheat production is in the southern half of Illinois, from about Springfield south.	11 A wheat plant grows to be 2 to 4 feet high.	12 Wheat contains a lot of protein, which is good for you.	13 A kernel of wheat, sometimes called the wheat berry, is the seed from which the wheat plant grows.	14
15	16 Wheat is harvested, or taken out of the fields, by combines.	17 Wheat is the principal U.S. cereal grain for export and domestic consumption.	18 Wheat kernels are ground into flour.	19 The wheat plant below the spiked head is called straw, which is bundled and used for animal bedding.	20 Wheat is used in bread, pasta, cereal, pretzels and licorice.	21
22	23 The wheat from area farms is collected at grain elevators and then shipped to flour mills.	24 Spring wheat is planted in the spring and harvested in late summer or early fall.	25 Wheat is grown in 42 states in the United States.	26 Each American consumes, on average, 53 pounds of bread per year.	27 A wheat head contains 50 to 75 kernels.	28
29	30 New varieties of wheat can take up to 17 years to develop before they are available for farmers to plant.	1	2	3	4	5



Soybeans (early season)

Words and terms to learn:

Root, Nutrient, Bushel, Pod, Rotation, Diesel

Recommended Reading:

Soybeans in the Story of Agriculture by Susan Anderson & JoAnne Buggey
From Seed to Plant by Gail Gibbons
Seed, Soil, Sun by Cris Peterson
The Super Soybean by Raymond Bial

May 2012

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30	1 Soybean ink which is used in newspapers, can be made from soybean oil.	2 The soybean grows a little tail-like root called a radical. This becomes the plant's main root.	3 George Washington Carver invented a process for making paints and stains from soybeans.	4 Soybean oil is used to make pizza dough.	5
6	7 Soy is good for your heart and your whole body, too!	8 Soybeans grow on bushy plants that are three to five feet tall.	9 Soy is very high in protein; this nutrient can help repair and build new body tissue.	10 Soybean plants are bushy green plants called legumes.	11 In the 1920's, Dr. John Harvey Kellogg developed soy milk and meat substitutes from soybeans.	12
13	14 Soybeans are used to make fortune cookies!	15 Soybeans are made into fuel for buses and trucks. This is called biodiesel.	16 Henry Ford used soybeans for paint and plastic in his cars.	17 Each soybean plant grows 60-80 pods and each pod has three beans inside.	18 A bushel of soybeans weighs about 60 pounds.	19
20	21 China uses more American grown soybeans than any other country.	22 Soybeans can be found in candy bars. Are you surprised?	23 More than 80,000 newspapers in the United States use soy ink.	24 Many countries use soybeans as a protein source rather than meat, eggs or cheese.	25 Decatur, Illinois is the Soybean Capital of the World.	26
27	28 Asian countries have been eating soybeans and using by-products from this plant for thousands of years.	29 Soybeans are good for crop rotation because they leave nitrogen in the soil for the next crop.	30 In the fall, the soybean plant turns brown and the leaves drop off before they are harvested.	31 Biodiesel is good for our environment; it burns cleaner than regular diesel.	1	2



Apples (mid season)

Words and terms to learn:

Native, Blossoms, Allowance, Pilgrim, Pectin, Reaction

Recommended Reading:

Apple Picking Time by Michele Benoit Slawson
Apples by Gail Gibbons
Johnny Appleseed by Madeline Olsen
Apple Farmer Annie by Monica Wellington

June 2012

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	28	29	30	31	1 The apple variety Delicious is the most widely grown in the United States.	2
3	4	5 October is National Apple Month.	6	7 Apples contain five seed pockets. Usually, each pocket contains a seed.	8	9
10	11 Apples are a member of the rose family.	12	13 Apples are rich in pectin which is known to reduce cholesterol.	14	15 Don't peel your apple. Two-thirds of the fiber and many antioxidants are found in the peel. Antioxidants help to reduce damage to cells.	16
17	18	19 The crabapple tree is the only apple tree native to North America.	20	21 Bees are needed for pollination of apple blossoms, so apple growers may place beehives in their orchards.	22	23
24	25 The GoldRush apple — a yellow sweet-tart variety — is Illinois' official state fruit.	26	27	28	29 Tree leaves produce energy for fruit to grow. It takes more than fifty leaves to grow one apple.	30

July 2012

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3 Sunlight causes a chemical reaction in the sugar of apples. That's why they change colors.	4	5 More than 7,500 varieties of apples are grown throughout the world.	6	7
8	9 It takes apple trees 4 to 5 years to produce their first fruit.	10	11 In colonial times, apples were called winter bananas or melt-in-the-mouths.	12	13 Fresh apples float because 25% of their volume is air.	14
15	16	17 About 2,500 varieties of apples are grown in the United States.	18	19 The apple was brought to North America by the Pilgrims in 1620.	20	21
22	23 The science of apple growing is called pomology.	24	25 A medium sized apple has 5 grams of fiber, 20 percent of the recommended daily allowance.	26	27 The top apple producing states are Washington, New York, Michigan, Pennsylvania and California.	28
29	30	31	1	2	3	4

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