

A large, white, weathered barn with a corrugated metal roof stands in a grassy field. The barn has a gambrel roof and a series of arched openings along its side. In the foreground, a white picket fence curves across the frame. The background is filled with lush green trees.

SCHOOL CALENDAR

2016-2017

*Photos by Ken Kashian, Cyndi Wiggs, and Catrina Rawson
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WHEAT (Late Season)

Words and terms to learn:

Annual, kernel, straw, combine,
dweller, domestic, embryo

Recommended Reading:

The Thing About Luck by Cynthia Kadohata
Pizza Party by Grace MacCarone
Farmer George Plants a Nation by Peggy Thomas
The Little Red Hen and the Ear of Wheat by Mary Finch

August 2016

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
31	1 One bushel of wheat contains approximately one million individual kernels and weighs 60 pounds.	2 United States farmers grow nearly 2.4 billion bushels of wheat on 63 million acres of land.	3 The Roman goddess, Ceres, who was deemed protector of the grain, gave grains their common name today – “cereal.”	4 Kansas is the largest wheat producer in the United States, and North Dakota is a close second.	5 Illinois produces soft red winter wheat, which is used in cake mixes and pretzels.	6
7	8 In the United States, wheat accounts for about 2/3 of all grains consumed.	9 Wheat is an annual grass plant that grows to be 2-4 feet tall and produces a dry, one-seeded kernel.	10 A kernel of wheat, called the wheat berry, is the seed from which the wheat plant grows.	11 The head of a wheat plant is called a spike head.	12 A wheat head contains 50 to 75 kernels.	13
14	15 A modern combine can harvest 1,000 bushels of wheat per hour.	16 A combine cuts the wheat and then cleans and separates the kernels from the plant.	17 Wheat is grown in 42 states in the United States.	18 A bushel of wheat makes about forty-five 24 ounce boxes of wheat flake cereal.	19 By 7000 – 6000 BC, Swiss lake dwellers were grinding wheat kernels and water to bake flatbread.	20
21	22 Wheat kernels are ground into flour.	23 The rest of the wheat plant below the spiked head is called straw (after harvest), which is bundled and used as animal bedding.	24 Wheat originated in the “cradle of civilization” in the Tigris and Euphrates river valley, near what is now Iraq.	25 About half of the wheat grown in the United States is used domestically.	26 In Illinois, 83% of the wheat grown is in the southern half of the state, which offers a longer growing season.	27
28	29 Wheat germ is the embryo of the wheat kernel that develops into a wheat plant.	30 Each American consumes, on average, 53 pounds of bread per year.	31 New varieties of wheat can take up to 17 years to develop before they are available for farmers to plant.	1	2	3



HORSES (Mid Season)

Words and terms to learn:

Equus, gait, foal, herbivore, domestication, withers

Recommended Reading:

Ponies by Pam Pollack and Meg Belviso

Horses! by Gail Gibbons

Riding Freedom by Pam Munoz Ryan

War Horse by Michael Morpurgo

September 2016

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28	29	30	31	1 Scientists believe that horses have evolved over the past 50 million years from much smaller creatures.	2 Ponies are adult horses shorter than 56 inches. Young horses and ponies are called foals.	3
4	5 Horses can sleep both lying down and standing up.	6 The four natural gaits, or speeds, of a horse are walk, trot, canter and gallop.	7 Horses belong to the Equus family. Equus comes from the ancient Greek word meaning quickness.	8 Out of all the earth's land animals, the horse has the biggest eyes.	9 The life span of a horse is generally 20 to 25 years.	10
11	12 Horses are herbivores, and prefer a diet of fresh grass and hay (dried grass).	13 There are over 75 million horses in the world.	14 A typical horse only sleeps between 2.5 – 3 hours per day.	15 Horses are ungulates – mammals with hooves.	16 Due to domestication, horses are found all over the world except Antarctica.	17
18	19 There are more than 400 different breeds of horses.	20 Horses can weigh as little as 120 pounds or as much as 2,200 pounds.	21 A hand is a unit used to measure the height of a horse. A hand is equal to 4 inches.	22 The height of a horse is measured from the ground to their withers, which is the high point between a horse's shoulder blades.	23 Humans first domesticated horses between 4000 and 3000 BC.	24
25	26 Horses only breathe through their noses and not through the mouth like humans.	27 A male horse is called a stallion, and a female horse is called a mare.	28 Horse hooves are made from the same protein as fingernails and human hair.	29 A group of horses is a herd.	30 Tack is the name given to brushes, saddles and other equipment used to ride and care for horses.	1



DAIRY (Late Season)

Words and terms to learn:

Homogenize, gestation, ruminants, beta-carotene, pasteurization, acute, silage, udder

Recommended Reading:

Clarabelle by Cris Peterson
Yogurt and Cheeses and Ice Cream that Pleases by Brian P. Cleary
The Cow in Patrick O'Shanahan's Kitchen by Diana Princhard
Dairy Queen by Catherine Gilbert Murdock

October 2016

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
25	26	27	28	29	30	1
2	3 The first dairy cattle introduced to the United States arrived at Jamestown in 1611.	4 Homogenization is the process where milk fat is broken into tiny particles evenly spread throughout the milk.	5 Americans eat over 31 pounds of cheese each year, and cheddar cheese is the most popular natural cheese in the U.S.	6 About 97% of all United States dairy farms are family-owned and operated.	7 The most common breed of dairy cattle found in the U.S. is the Holstein, which is black and white.	8
9	10 The udder is the part of a dairy cow that produces, stores and dispenses milk.	11 Heifers are female dairy cattle and after two years, they give birth to their own calves.	12 Plastic milk bottles were first introduced to the United States commercially in 1967.	13 Typically, a dairy cow weighs 1,500 pounds and consumes about 100 pounds of feed each day.	14 Dairy cattle are called ruminants because they have four compartments in their stomach.	15
16	17 Dairy cattle cannot produce milk unless they give birth to a calf. After that, they are milked 2-3 times per day.	18 The natural yellow color of butter comes mainly from the beta-carotene found in the grass cows eat.	19 Cattle have an acute sense of smell and can smell something up to six miles away.	20 Dairy products provide 9 essential nutrients including calcium, potassium, phosphorus, protein, vitamins A, D & B12, riboflavin & niacin.	21 Louis Pasteur discovered the process called pasteurization, which kills bacteria and protects purity and flavor.	22
23 30	24 Newborn calves weigh about 80-100 pounds. 31 The gestation (pregnancy) period for cows is nine months.	25 Each year, U.S. dairy farmers provide milk to make more than 1 billion pounds of butter, 7 billion pounds of cheese and 1 billion gallons of ice cream.	26 It takes about two days for milk to go from the farm to the retail store.	27 Farmers can milk over 100 cows in an hour! Before modern milking machines, farmers could only milk six cows per hour.	28 Silage is fermented corn, wheat or hay with the stalks and leaves that is chopped and fed to cattle.	29



SOYBEAN (Late Season)

Words and terms to learn:

Consumption, nutrient, legumes, biodiesel,
biodegradable, amino acids, export, versatile

Recommended Reading:

Awesome Agriculture Soybeans: an A-to-Z Book by Susan Anderson & JoAnne Buggey
Auntie Yang's Great Soybean Picnic by Ginnie Lo
Soybeans in the Story of Agriculture by Susan Anderson & JoAnne Buggey
The Super Soybean by Raymond Bial

November 2016

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
30	31	1 The soybean is used for animal and human consumption, as well as consumer and industrial use.	2 In 2014, Illinois harvested 547.7 million bushels of soybeans, making it the #1 producer in the U.S.	3 Soybeans play an important role in the nutrient cycle. Planting legumes, such as soybeans, helps add nitrogen back to the soil naturally.	4 Over 5,000 years ago, farmers in China began growing soybeans.	5
6	7 The soybean is the highest natural source of dietary fiber.	8 In 1904, George Washington Carver discovered a method of extracting soybean oil.	9 Decatur, Illinois, is considered "The Soybean Capital of the World."	10 Made from soybeans, biodiesel is a renewable fuel that is both biodegradable and non-toxic.	11 Soybeans are small round seeds, each with a tiny hilum (brown spot).	12
13	14 Soybeans are a source of high-quality protein and contain all eight of the essential amino acids.	15 The average American consumes nearly 1/2 cup of soybeans in some form each day.	16 The Mississippi River is an important route for delivering soybeans to the Port of New Orleans where they will be exported.	17 Forty-five percent of all soybeans grown in the United States are exported.	18 New soy products are being developed every day. The foam in the seats of Ford vehicles are made with soybeans.	19
20	21 Soybeans are bushy, green plants that are three to five feet tall, called legumes.	22 Soy ink is used in over 95% of America's daily newspapers.	23 Each soybean plant grows 60-80 pods, and each pod has three to four beans inside.	24 More soybeans are grown in the United States than anywhere else in the world.	25 In the fall, the soybean plant turns brown, and the leaves drop off before they are harvested.	26
27	28 One acre of soybeans can produce 82,368 crayons.	29 A 60 pound bushel of soybeans yields about 48 pounds of protein-rich meal and 11 pounds of oil.	30 The soybean is one of the most versatile seeds grown in the world.	1	2	3



POULTRY (Late Season)

Words and terms to learn:

Poultry, protein, comb, wattle, omnivore, angular, domesticate, yolk

Recommended Reading:

Chickerella by Mary Jane and Herm Auch
Chigger by Ramond Bial
Chicks & Chickens by Gail Gibbons
The Secret Chicken Society by Judy Cox

December 2016

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28	29	30	1 The term poultry refers to chickens, turkeys, ducks, ostriches, emus, quail, pheasants, geese or pigeons raised for meat or eggs.	2 Eggs contain the highest known quality food protein.	3
4	5 Laying hens sit on eggs for 21 days until they hatch.	6 A rooster is a male chicken; a tom is a male turkey.	7 You can tell whether an egg is fresh or stale by dropping it in water. A fresh egg will sink, but a stale one will float.	8 Chickens need grit, which is a mixture of angular, hard crushed rock in their diet to produce eggs.	9 The comb is a fleshy crest on a chicken's head, and the wattle is the hanging flap of skin under their beaks.	10
11	12 Chickens are omnivores. They eat seeds and insects but also eat larger prey like small mice and lizards.	13 The shell color is a breed characteristic and is only "skin deep." The eggs inside are the same regardless of the shell color.	14 The outer covering of the egg called the shell, is composed largely of calcium carbonate, which protects the rest of the egg.	15 Chickens are not completely flightless. They can get airborne enough to make it over a fence or into a tree.	16 It takes a hen approximately one day (24-26 hours) to produce an egg.	17
18	19 By 3000 BC, Egyptians had domesticated, or tamed, fowl that were laying eggs for man to eat.	20 The yellow portion of the egg is called the yolk.	21 To tell if an egg is raw or hard-cooked, spin it. If the egg spins easily, it is hard cooked but if it wobbles, it is raw.	22 As a hen ages, her eggs increase in size.	23 Chickens can run up to nine miles per hour for short periods of time.	24
25	26 Researchers at NASA are testing a new jet fuel made from chicken fat.	27 Egg yolks are one of the few foods that naturally contain Vitamin D.	28 Most eggs are laid between 7 a.m. and 11 a.m.	29 Eggs are a good source of lutein, which is important for eye health.	30 The house or cage in which a chicken lives is called a coop.	31



BEEF (Early Season)

Words and terms to learn:

Ruminant, by-products, steer, breed, cloven, heifer

Recommended Reading:

Beef Cattle an A-to-Z Book by Susan Anderson and JoAnne Buggey
The Practical County Drama Queen by Michelle Houts
Steering Toward Normal by Rebecca Petruck
Temple Grandin by Sy Montgomery

January 2017

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Cattle are ruminants, which means they have four compartments in their stomach.	3 Ear tags are one way farmers mark their cattle for easier recognition and to keep detailed records on their feeding and health.	4 The United States supplies 25% of the world's beef supply with 10% of the world's cattle.	5 Between the meat from beef cattle and the beef by-products, we are able to use 99% of every steer (male cattle used for meat).	6 The cattle family (Bovidae) also includes sheep, goats, goat-antelopes and antelopes.	7
8	9 Beef is a good source of ZIP (Zinc, Iron & Protein) which helps keep you strong and healthy.	10 When a calf is born it weighs 60 – 100 pounds, depending on the breed.	11 Cattle weighing 1,000 pounds will produce about 1,600 hamburgers.	12 Columbus brought cattle with him on his second voyage to the New World in 1493.	13 The term "chew the cud" means that cattle re-chew the food they have previously chewed and swallowed.	14
15	16 Gelatin, made from bones and horns, is used in making candies, marshmallows, ice cream and photographic film.	17 There are over 94 million head of beef cattle being produced by 1 million beef producers in the U.S. Of these operations, 97% are family-owned.	18 The hide from one beef animal can make 20 footballs, 12 basketballs or 144 baseballs.	19 Cattle can see in color, just like people.	20 Ground beef, roasts, sirloins, steaks, ribs and chuck are cuts of beef that come from cattle.	21
22	23 Male cattle used for breeding are called bulls.	24 Beef cattle have cloven, or split, hooves.	25 Texas is the top producer of beef in the U.S., followed by Nebraska, Missouri and Oklahoma.	26 The diet of cattle is a mixture of grain, hay, grass and supplements.	27 Cattle can eat around 40 pounds of food each day.	28
29	30 Each year, the average American eats over 60 pounds of beef.	31 Female cows, prior to giving birth, are called heifers.	1	2	3	4



PORK (Mid Season)

Words and terms to learn:

Piglet, manure, insulin, farrowing, sow, humidity

Recommended Reading:

Pigs: An A-to-Z Book by Susan Anderson and JoAnne Buggey

Pigs & Piglets by Ann-Marie Kishel

Pig 05049 by Christien Meindertsma

The True Story of the 3 Little Pigs by Jon Scieszka

February 2017

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30	31	1 A sow is a female pig used for breeding. Sows are pregnant for three months, three weeks, and three days.	2 An average litter is 8 to 12 piglets. At birth, piglets weigh 2 ½ pounds.	3 Pigs are one of the few animals that do not overeat.	4
5	6 Adult pigs drink up to 5 gallons of water each day.	7 Since pigs cannot sweat, they are kept in temperature and humidity controlled barns, out of extreme weather conditions.	8 Salt pork was shipped to Valley Forge to feed the Continental Army in the winter of 1776-77.	9 The pig dates back 40 million years. By 4900 BC, pigs were domesticated in China.	10 Insulin is made from pigs' adrenal glands and helps people with diabetes lower their blood sugar.	11
12	13 As popular as pork is in the U.S., China is actually the #1 producer and consumer of fresh pork.	14 Pigs rank as the fourth most intelligent animal.	15 A pig's tongue contains 15,000 taste buds. By comparison, the human tongue has 9,000 taste buds.	16 Mother pigs are called sows. Baby pigs are called piglets.	17 Research shows that pork tenderloin is just as lean as a skinless chicken breast.	18
19	20 Pork is the food products that come from pigs. Some examples are bacon, ham, sausage and pork chops.	21 Hog manure is often spread on fields as fertilizer for crops.	22 When hot dogs were first sold, street vendors called them "red hots." Served without buns, a pair of white gloves came with each one to keep fingers cool while eating.	23 Farrowing, in hog farming, means giving birth.	24 In days of old, sea captains kept pigs on board because they believed that pigs always swam toward the nearest shore.	25
26	27 Pigs weigh about 280 pounds by the time they are four to six months old.	28 A pig can run a seven-minute mile!	1	2	3	4



PUMPKIN (Early Season)

Words and terms to learn:

Gourd, ornamental, pollination, edible, pilgrims,
immigrants, angiosperm

Recommended Reading:

From Seed to Pumpkin by Wendy Pfeffer
How Big Could Your Pumpkin Grow? by Wendell Minor
Pumpkin Fiesta by Caryn Yacowitz
Squashed by Joan Bauer

March 2017

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	1 Pumpkins are members of the gourd family, which includes cucumbers, melons, cantaloupe and zucchini.	2 Although pumpkins are native to Central America and Mexico, they now grow on all continents except Antarctica.	3 Illinois farmers grow more ornamental and processing (canning & cooking) pumpkins than any other state.	4
5	6 Pumpkins are 90% water.	7 Morton, Illinois, is known as the "Pumpkin Capital of the World."	8 Giant pumpkins can grow 5 pounds a day.	9 Pumpkin seeds are also known as pepitas.	10 A pumpkin vine can grow up to 30 feet long.	11
12	13 It takes about 120 days for a pumpkin to grow from planting to harvest.	14 Pumpkins can range in size from less than a pound to over 1,000 pounds.	15 Because pumpkins are part of the plant that contains seeds, they are a fruit.	16 The name pumpkin originates from "pepon," the Greek word for "large melon."	17 Pumpkins grow on vines. Through insect pollination, they start growing inside a pumpkin blossom on the vine.	18
19	20 Native Americans flattened strips of pumpkins, dried them and made mats.	21 Pumpkin flowers have 5 petals and are edible.	22 Pumpkin seeds contain protein and iron, and they can be roasted as a snack.	23 In early colonial times, pumpkins were used as an ingredient for the crust of pies, not the filling.	24 Pumpkins are a great source of vitamin A and potassium.	25
26	27 The tap root of a pumpkin can grow 2 to 3 feet deep.	28 Pumpkins are angiosperms, which is a scientific name for "plants with flowers."	29 Centuries before the Pilgrims landed, Native Americans used pumpkin as a staple in their diets.	30 Jack-o-lanterns were made out of turnips until Irish immigrants arrived in America and discovered the pumpkin.	31 Eighty percent of all pumpkins produced commercially in the U.S. are produced within a 90-mile radius of Peoria, Illinois.	1



HORSERADISH (Early Season)

Words and terms to learn:

Convenience, distilled, potash, cultivate, dormancy, aroma, oxidize

Recommended Reading:

Jack's Garden by Henry Cole
Buried Treasure: Roots & Tubers by Meredith Sayles Hughes
The Vegetables We Eat by Gail Gibbons
Tops & Bottoms by Janet Stevens

April 2017

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	29	30	31	1
2	3 Horseradish is a root harvested in the spring and fall.	4 In the U.S., an estimated 24 million pounds of horseradish roots are ground and processed annually to yield 6 million gallons of prepared horseradish.	5 Horseradish is still planted and harvested mostly by hand.	6 Processors grate the root, releasing volatile oils that distinguish horseradish from all other flavors.	7 Sales of bottled horseradish began in 1860, making it one of the first convenience foods.	8
9	10 There are only 2 calories in a teaspoon of horseradish.	11 In the American South, horseradish was rubbed on the forehead to relieve headaches.	12 Ground horseradish is mixed with distilled vinegar to become basic prepared horseradish. Other spices and ingredients can also be added.	13 Horseradish is celebrated at the International Horseradish Festival in Collinsville, Illinois, the first full weekend of June each year.	14 Sixty percent of the world's supply of horseradish is grown in Collinsville, IL, and the surrounding area.	15
16	17 The area around Collinsville supplies soil rich in potash that the horseradish needs to thrive.	18 Horseradish is a member of the mustard family.	19 Horseradish is cultivated for its thick, fleshy white root.	20 The cold winters of Illinois provide the required root dormancy, and the long summers provide excellent growing conditions.	21 Egyptians used horseradish as far back as 1500 BC. Early Greeks used it as a rub for lower back pain.	22
23 30	24 The vinegar used in processed horseradish stops the oxidization of isothiocyanate, a compound that generates the "heat" of horseradish.	25 Until it is grated or ground, the bite and aroma of the horseradish are almost absent.	26 Early settlers brought horseradish to North America and began cultivating it in the colonies.	27 In the name horseradish, "horse" is believed to denote large size and coarseness, and "radish" comes from the Latin radix, meaning root.	28 Horseradish is believed to have originated in Central Europe.	29



APPLES (Mid Season)

Words and terms to learn:

Tart, antioxidants, archeology, volume, propagated

Recommended Reading:

The Year Money Grew on Trees by Aaron Hawkins

Seed by Seed by Esme Raji Codell

The Apple Orchard Riddle by Margaret McNamara and G. Brian Karas

The Apple Star Adventure by Chris Summerhayes

May 2017

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
30	1 The GoldRush apple, a sweet-tart yellow apple with a long shelf life, is the official Illinois state fruit.	2 Don't peel your apple. Two-thirds of the fiber and antioxidants are found in the peel.	3 The apple tree originated in an area between the Caspian Sea and the Black Sea.	4 Archeological evidence shows that humans have enjoyed apples since at least 6500 BC.	5 Apples are part of the rose family, just like pears and plums.	6
7	8 It takes about 36 apples to create one gallon of apple cider.	9 At room temperature, apples ripen 10 times faster than if they are refrigerated.	10 Apple trees typically blossom in spring with fruit maturing in autumn.	11 Twenty-five percent of an apple's volume is made up of air, which is why apples float.	12 Apple trees can live for more than 100 years.	13
14	15 The world's top apple producers are China, United States, Turkey, Poland and Italy.	16 Apples are propagated by two methods: grafting or budding.	17 It takes an apple tree four to five years to produce its first fruit.	18 America's longest-lived apple tree was reportedly planted in 1647, and was still bearing fruit when a derailed train struck it in 1866.	19 Most apples are still picked by hand in the fall.	20
21	22 The crabapple is the only apple native to North America.	23 Apples can range in size from a little larger than a cherry to the size of a grapefruit.	24 Red Delicious apples are the most widely grown apple variety in the United States.	25 Apples arrived in North America via early European settlers.	26 Apple seeds contain a cyanide compound, but the seeds are covered in a protective coating which keeps the compound safe.	27
28	29 2,500 varieties of apples are grown in the U.S. with 100 of those varieties grown commercially.	30 Pomology is the science of apple-growing.	31 A peck is a unit of dry volume, and a peck of apples is 10.5 pounds. Four pecks equals a bushel.	1	2	3



CORN (Mid Season)

Words and terms to learn:

Maize, biodegradable, fossilized, components, evaporation, commodities, ethanol

Recommended Reading:

Anna's Corn by Barbara Santucci
Ethanol and Other New Fuels by Tea Benduhn
Corn: From Farm to Table by William Anton
Four Seasons of Corn by Sally M. Hunter

June 2017

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28	29	30	31	1	2 Corn is called maize by most countries; this comes from the Spanish word 'maiz.'	3
4	5	6 Four states, Iowa, Minnesota, Nebraska and Illinois, grow over half of all the corn in the U.S.	7	8 The United States grows almost all the world's popcorn.	9	10
11	12 Corn is actually a grain, not a vegetable, and it is part of the grass family.	13	14 In the days of the early American settlers, corn was so valuable that it was used as money and traded for other products.	15	16 Corn is grown all over the world, but the U.S. supplies almost half of all the corn on Earth.	17
18	19	20 A kernel is the yellow seed on an ear of corn. One ear of corn averages 800 kernels in 16 rows.	21	22 Corn plastic is more environmentally friendly than petroleum based plastic, and it is completely biodegradable.	23	24
25	26 There are several types of corn. The most common types are field corn, sweet corn and popcorn.	27	28 Popcorn is the official Illinois snack food.	29	30 Fossilized corn cobs and pollen found in Mexico suggest that Ancient Mayans cultivated corn sometime between 1700 and 1240 BC.	1

July 2017

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
25	26	27	28	29	30	1
2	3 Each corn kernel contains four major components: starch, protein, oil and fiber.	4	5 An acre of corn will give off 4,000 gallons of water per day in evaporation.	6	7 Tassels, stalks, husks, ears, leaves, roots and kernels are all part of a corn plant.	8
9	10	11 Corn will always have an even number of rows on each cob.	12	13 A bushel is a unit of measure for volumes of dry commodities, such as shelled corn kernels. One bushel of corn is equal to 8 gallons.	14	15
16	17 Native Americans flattened strips of pumpkins, dried them and made mats.	18	19 Ethanol, a high performance fuel made from corn, is a renewable resource; gasoline is not.	20	21 Field corn is also known as dent corn, which is higher in starch and lower in sugar than sweet corn.	22
23	24	25 One bushel of corn produces 2.8 gallons of ethanol.	26	27 There are over 3,500 uses for corn products, both food and non-food items.	28	29
30	31 One bushel of corn weighs 56 pounds.					

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