

Illinois **A**GRICULTURE in the ClassroomSM

2025-2026 CALENDAR



Photos by Illinois Farm Bureau photographers



Cattle are transported in livestock trailers. These trailers have open sides to provide fresh air for the cattle at all times and two levels to fit more animals.



AUGUST 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Cattle are a part of the bovine (Bovidae) family, which also includes sheep, goats, bison, and antelopes.	2
3	4 There are many breeds of cattle. The most popular breed is Angus, which is solid black in color and known for its high quality of meat.	5 Ground beef, roast, sirloin, steaks, ribs, and chuck are different cuts of beef. The names of the meats vary regionally.	6 Beef is a good source of ZIP: zinc, iron, and protein.	7 Helping your body maintain a healthy immune system, convert food into energy, and build muscle are a few benefits of eating beef.	8 Cattle can eat up to 40 pounds of feed a day, which includes grass, hay, corn, and silage.	9
10	11 Silage is fermented corn, wheat, or hay with the stalks and leaves, that is chopped and fed to cattle.	12 Cattle are ruminants. They have four-compartment stomachs that help them digest very tough food like grass.	13 After chewing and swallowing grass, they regurgitate and re-chew the partially digested food. This is called "chewing the cud."	14 While they are out grazing, cattle help scatter seeds, trim wild grass, and aerate the soil with their hooves.	15 Beef cattle have cloven, or split, hooves.	16
17	18 Beef cattle only sleep about 4 hours a day!	19 A 1200-pound beef animal will produce approximately 500 pounds of meat.	20 Cattle were first brought to the western hemisphere in 1493 by Christopher Columbus on his second voyage.	21 Columbus' Spanish cattle were also introduced to Mexico and were the foundation to the breed we now know as Texas Longhorn.	22 Cattle were first domesticated in 6500 B.C.	23
24	25 In 2020, there were close to 1.4 million cattle and calves on Illinois farms.	26 The top 2 leading counties in Illinois for beef production are Adams and JoDaviess.	27 The U.S. supplies 19% of the world's beef supply with 10% of the world's cattle.	28 The average American eats 11 steaks per year!	29 You could buy a hamburger for just 5 cents in 1921 and 12 cents in 1950.	30
31						

Apples are transported from the orchard on trucks and then travel long distances in refrigerated storage containers to preserve freshness.



SEPTEMBER 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 The science of growing apples is called "pomology."	2 Apples are a part of the rose family, which also includes plants like pears, plums, almonds, and roses.	3 Apple trees can live for more than 100 years.	4 Sunlight causes a chemical reaction in the sugars of apples, which is why they change colors.	5 Apples will ripen six to ten times faster at room temperature than if they are refrigerated.	6
7	8 Apples have five seed pockets that each contain a seed. When you cut an apple horizontally, you can observe the star-shaped pattern of the seeds!	9 Apples are considered a nutritional powerhouse because they contain a variety of vitamins and nutrients.	10 Apple trees produce blossoms in the spring which will mature into fruit by autumn. They are harvested in the fall by hand picking.	11 After apples are harvested, they are stored in controlled atmospheric storage units that regulate temperature, oxygen, carbon dioxide, and humidity levels.	12 Controlled Atmospheric Storage, or CAS, slows down the ripening process so we can enjoy apples all year round.	13
14	15 Archeologists have found evidence that humans have enjoyed apples since at least 6500 B.C.	16 The apple tree originated from central Asia, near the Caspian and Black Seas. In 1620, the pilgrims brought apples to the United States.	17 In 1666 Sir Isaac Newton saw an apple fall from a tree. This made him think about gravity and in 1687 he published the Universal Law of Gravity.	18 In 1730, the first apple nursery was opened in Flushing, New York.	19 On August 21, 2007, the GoldRush apple was officially made Illinois' State Fruit. The GoldRush apple is a hybrid sweet-tart yellow apple.	20
21	22 It took scientists 30 years to create the perfect Honeycrisp apple!	23 There are more than 27,000 apple producers in the United States growing apples on 382,000 acres of land.	24 Each year, the United States grows around 11.1 billion pounds of apples, generating \$3.2 billion in revenue.	25 There are over 7,000 varieties of apples grown in the U.S., making us the 3rd largest apple producer worldwide.	26 67% of apples in the United States are grown for fresh consumption, and 30% are processed for juice and apple food products.	27
28	29 Washington, New York, and Michigan are a few of the top apple-producing states.	30 It takes 36 apples to create one gallon of apple cider.				

You might sometimes see young piglets being transported on livestock trailers. These piglets are on their way to a different farm called a Feeder-to-Finish farm to be fed up to market weight.



OCTOBER 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 There are over 180 species of pigs worldwide. The most popular breed of pig in North America is the Yorkshire, which is a white pig with pointy ears.	2 Pork is the food product that comes from pigs. Some examples are bacon, ham, ribs, and pork chops.	3 Pork is packed full of nutrients like iron, thiamin, niacin, zinc, and B-vitamins that all help our bodies function and stay healthy.	4
5	6 Farmers have special electronic equipment that allows them to monitor the fat content of their pigs and adjust the pigs' diet to produce lean meat.	7 A female pig used for breeding is called a sow. Sows are pregnant for about 3 months, 3 weeks, and 3 days.	8 In hog production, farrowing means giving birth.	9 A sow will farrow a litter of baby pigs called piglets. There are usually between 8-12 piglets in a litter.	10 Most sows farrow 2-3 litters of piglets each year.	11
12	13 A sow is put in a special area called a farrowing stall that has adjustable rails to separate her from her piglets so they can nurse without getting hurt.	14 At birth, a piglet weighs around 2 ½ pounds. They will weigh about 280 pounds by the time they are four to six months old!	15 After piglets reach a certain age and weight, they are weaned and moved to the nursery.	16 Pigs start in the nursery weighing around 15 pounds and leave the nursery when they weigh 50-60 pounds.	17 The pig dates back 40 million years. Fossils indicate that wild pig-like animals roamed forests and swamps in Europe and Asia.	18
19	20 Pigs were domesticated in China around 4900 BC. By 1500 BC, they were being raised in Europe.	21 In 1593 a Spanish explorer named Hernando de Soto landed in Tampa Bay, Florida with 13 pigs. Within 3 years, his herd grew to over 700.	22 Some of de Soto's pigs ran away into the wild and became the first wild pigs, or Razorbacks, that now roam the southern United States.	23 In Illinois, there are around 1,687 pig farms that raise more than 10.5 million pigs.	24 Illinois ranks fourth in pork production in the United States.	25
26	27 Illinois pig farmers produce 2.1 billion pounds of pork each year. That's more than 6 billion pork chops!	28 The pork industry supplies around 32,690 jobs in Illinois. This includes pork production, feed and equipment suppliers, transporters, and processors.	29 A pig is one of the few animals that will not over-eat.	30 Bacon is one of the oldest meats consumed in history.	31 A pig's tongue contains 15,000 taste buds! By comparison, the human tongue only has 9,000 taste buds.	

In Illinois, corn often travels down rivers on large boats called barges. One barge tow, which is four barges linked together, can hold the same amount of corn as 538 semi-trucks.



NOVEMBER 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3 The corn plant is made up of stalks, tassels, husks, ears, leaves, roots, and kernels.	4 A yellow kernel is the seed of the corn plant. One ear of corn averages 800 kernels.	5 Each corn kernel contains four major components: starch, protein, oil, and fiber.	6 Corn is a grain, not a vegetable, and is part of the grass family.	7 There are several types of corn. The most common types are field corn, sweet corn, and popcorn.	8
9	10 Dent corn, or field corn, is higher in starch and lower in sugar than sweet corn. Sweet corn is the type of corn bought from the market and eaten straight off the cob.	11 Most corn grown in Illinois is field corn, which is used for animal feed, processing, and ethanol production.	12 Ethanol is a high-performance, renewable fuel made from locally grown corn. It is biodegradable and does not pollute groundwater.	13 Compared directly to gasoline, which is not renewable, ethanol reduces greenhouse gas emissions by 40-50%.	14 Corn can even be used to make plastic! Corn plastic is biodegradable and more environmentally friendly than petroleum-based plastic.	15
16	17 An acre of corn will give off 4,000 gallons of water per day in the form of evaporation.	18 Field corn plants grow brace roots above ground for support and can grow up to 15 feet tall in just 2-3 months!	19 After about 120 days of growth, the corn plant dies and is harvested with a machine called a combine.	20 The combine machine combines the work of three essential harvesting tools – the reaper, thresher, and winnower.	21 At harvest, a combine separates the kernels from the ear and the rest of the corn plant.	22
23	24 After the corn is harvested, it is taken to a storage facility called a grain bin where it is dried, stored, and prepared for sale.	25 Once the corn is sold, it is loaded into semi-trucks, and eventually freight trains and barges, and transported all over the U.S. and the world.	26 Processed corn is soaked and milled (ground) so the germ oil, starch, gluten, and hulls can be separated.	27 One bushel of corn weighs 56 pounds and can produce 2.8 gallons of ethanol.	28 Of the corn grown in Illinois, 48% is exported, 22% is used to make ethanol, 20% is processed, and 4.7% is used for animal feed.	29
30						

The Caterpillar 797 is one of the largest dump trucks in the world. It is 23 feet tall and can carry 400 tons, or 800,000 pounds, of soil at once.



DECEMBER 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 Soil is the upper layer of earth in which plants grow. "Dirt" is a term for misplaced soil.	2 Soil is made of 45% mineral matter (or rock), 5% organic matter, 25% air in pore spaces, and 25% water.	3 The three mineral (or rock) particle sizes of soil are sand, silt, and clay.	4 Parent material is the material from which a soil formed. This could be bedrock or materials carried and deposited by wind, water, glaciers, and/or gravity.	5 The percentage of sand, silt, and clay in a soil determines its texture, which impacts important plant growth factors like water holding and pore spaces.	6
7	8 Sandy soils have more pore spaces but are worse at holding water for plant roots, while clay soils have small pore spaces and become water-logged easier.	9 An even mixture of sand, silt, and clay in a soil is called a loam soil. This type of soil is ideal for plant growth.	10 Soil is organized underground in layers. The top layer, called topsoil, is where plant roots grow. The bottom layer of a soil profile is called bedrock.	11 It is estimated that it takes about 100-500 years to create 1 inch of topsoil.	12 One acre of soil contains about 6.5 tons of organisms.	13
14	15 One tablespoon of soil can contain more organisms than there are people on earth.	16 There are 70,000 different types of soil in the U.S. Illinois alone has over 700 different types of soil.	17 The official state soil of Illinois is called Drummer Silty Clay Loam.	18 0.01% of Earth's water is held in soil.	19 There are 5,000 different types of bacteria in one gram of soil.	20
21	22 Soil is home to many types of decomposers, like earthworms, which help to break down organic matter into nutrients for plants.	23 1,400,000 earthworms can be found in 1 acre of cropland.	24 Soils are home to 1/4 of the Earth's species.	25 Soil comes in many different colors, from black to yellow to deep red.	26 Soil erosion is what happens when soil is washed or blown away.	27
28	29 In most places, plant roots hold soil in place. If there are no plant roots, winds and rains can carry the soil away.	30 Soil contains nutrients for plant growth. The three most important nutrients are nitrogen, phosphorus, and potassium.	31 If a soil does not have enough nutrients, farmers can apply fertilizers to help plant growth.			



Dairy products are always transported by a refrigerated trailer to keep the milk fresh on its way to you. Most milk travels less than 300 miles to get to your school or store.



JANUARY 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Dairy refers to the food group containing milk and milk products, including ice cream, sour cream, butter, yogurt, cheese, buttermilk, and cream cheese.	2 Milk has every nutrient your body needs to live and is the best recovery drink after a workout.	3
4	5 There are 7 common dairy cow breeds in the United States. The most common breed is Holsteins, which are black and white.	6 Female dairy cattle who have not yet had a calf are called heifers. A heifer is called a cow after she gives birth to her first calf.	7 All female cows must have a calf to produce milk.	8 Male dairy cattle are called bulls and do not produce milk.	9 Dairy cows drink 30-50 gallons of water per day. That is about an entire bathtub full of water!	10
11	12 The average dairy cow produces 8 gallons of milk per day. That is more than 2,300 gallons, or 19,825 pounds of milk each year.	13 Dairy cows eat hay, silage, and grain. Silage is fermented corn, wheat, or hay with the stalks and leaves.	14 Dairy cattle are called ruminants because they have four compartments in their stomach. This allows them to digest tough food like grasses.	15 A dairy cow spends 8 hours per day chewing her cud. That's like spending an entire school day chewing!	16 A cow turns grass into milk within 2-3 days of digestion.	17
18	19 Louis Pasteur discovered a process of heating and cooling the milk to kill bacteria and protect the purity and flavors. This process is called pasteurization.	20 Before modern milking machines, a farmer could milk about 6 cows by hand in one hour. Now, farmers can milk over 100 cows in an hour.	21 People were herding dairy cows over 7,500 years ago!	22 Plastic milk bottles were first introduced in the United States in 1967.	23 Home delivery of milk started in 1942 as a war conservation measure.	24
25	26 Illinois has about 79,000 dairy cows that produce close to 2 billion pounds of milk a year.	27 The dairy industry supplies jobs to over 11,600 Illinois residents.	28 97% of all U.S. dairy farms are family-owned and operated.	29 The average American consumes almost 25 gallons of milk a year.	30 25 gallons of milk can make 9 gallons of ice cream, 25 pounds of cheese, or 11 pounds of butter.	31

A group of brown horses and foals are in a field. In the foreground, a large brown horse with a white blaze on its face stands prominently. Behind it, a smaller brown foal with a white blaze also looks towards the camera. To the left, another foal is partially visible. In the background, another adult horse is partially obscured. The field is grassy with some dry patches, and a white fence runs across the middle ground. The background is filled with bare trees, suggesting a late autumn or winter setting.

Horse trailers come in a variety of sizes. Some are small enough to fit only one or two horses, and some hold many horses and even have a tack room and a camper for the riders to sleep in.



FEBRUARY 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 Horses belong to the Equus family. The term Equus come from the ancient Greek word meaning quickness.	3 There are more than 300 different breeds of horses and ponies!	4 Horses are ungulates – mammals with hooves.	5 Horses' hooves need to be trimmed every 6-8 weeks and are trimmed by professionals called farriers.	6 Although most horses are a shade of brown or gray, there are several other varieties of colors including palomino, pinto, bay, and chestnut or sorrel.	7
8	9 Horses only breathe through their noses and not through their mouths like humans.	10 The average lifespan of a horse is 20-25 years, although they can live for up to 30 years.	11 The scientific name for the study of horses is called "hippology."	12 Modern day equines are classified into four groups based on their size: miniatures, ponies, light weights, and heavy weights, or draft horses.	13 The four natural gaits, or speeds, of a horse are walk, trot, canter, and gallop.	14
15	16 The height of a horse is measured from the ground to their withers, which is the high point between a horse's shoulder blades.	17 A hand is a unit of measurement when measuring the height of a horse. One hand is equal to four inches.	18 Tack is the name given to brushes, saddles, and other equipment used to ride and care for horses.	19 A male horse is called a stallion, and a female horse is called a mare.	20 Horses live in barns or in large outdoor enclosures called paddocks.	21
22	23 Horses have lived on Earth for more than 50 million years, evolving from much smaller creatures. They were first domesticated between 4000 and 3000 B.C.	24 Horses and mules were the only means of power on a farm until the tractor was developed in the early 1900s.	25 From 1860-1861 the Pony Express was a fast method for mail delivery. It closed in October 1861 with the development of the transcontinental telegraph.	26 In Illinois, 645,000 acres of land are used for horse-related purposes.	27 A horse only sleeps for about three hours a day and can sleep both lying down and standing up!	28



Eggs are transported very carefully on refrigerated trucks with good suspension systems, so very few eggs get cracked in transport.



MARCH 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 The term poultry refers to chickens, turkeys, ducks, ostriches, emus, quail, pheasants, geese, or pigeons raised for meat or eggs.	3 The house or cage in which a chicken lives is called a "coop."	4 Chickens are omnivores. They eat seeds and insects but will also eat larger prey like small mice and lizards.	5 You can tell if an egg is fresh or stale by dropping it in water. A fresh egg will sink, but a stale one will float.	6 You can tell what color egg a hen will lay by the color of her earlobes.	7
8	9 There are approximately 30 distinct vocalizations chickens use to communicate with each other.	10 Chickens raised for their meat are called broilers, while those that produce eggs are called layers.	11 More than 300 breeds of chickens exist, but only a few are used for meat-type production.	12 Most of the time, hens will not try to hatch the eggs they lay. Sometimes, hens will "go broody", which is when they will sit on eggs for 21 days to hatch them!	13 Female chickens and turkeys are called hens, male chickens are called roosters, and male turkeys are called toms.	14
15	16 Turkeys have roamed North and South America for 10 million years.	17 By 3000 B.C., Egyptians had domesticated fowl that were laying eggs for humans to eat.	18 In 1620, settlers brought turkeys along on their ships. Although there were wild turkeys in the forests, they wanted domesticated birds for their barnyards.	19 Benjamin Franklin praised turkeys as respectable birds and stated that the turkey was a more noble candidate for the U.S. National Bird.	20 Illinois has over 5 million chickens that produce nearly 128 million dozen eggs each year.	21
22	23 Chicken is the #1 protein consumed in the United States.	24 The top 5 egg producing states are Iowa, Indiana, Ohio, California, and Pennsylvania.	25 The average American eats 91 pounds of chicken and about 250 eggs per year.	26 Chickens are not completely flightless. They can get airborne enough to make it over a fence or into a tree.	27 One way to determine the sex of a turkey is by the shape of its poop. Hens leave spiral-shaped droppings while toms leave elongated "J"-shaped droppings.	28
29	30 Chicken and turkey flocks establish a pecking order, an order of dominance or importance. Those higher on the pecking order get priority to feed and nesting location.	31 If you grasp an egg in the palm of your hand and squeeze evenly around it with your fingers, you will not be able to crack it!				

Soybeans can be transported by roads, rivers, or rails! Soybeans are loaded onto train cars at local grain elevators. A 100-car train can hold 350,000 bushels of soybeans.



APRIL 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 The soybean plant is a type of legume. These bushy, green plants grow 3-5 feet tall.	2 Soybeans are a great source of protein and all nine of the essential amino acids, essential vitamins, and minerals.	3 Soybeans are good for crop rotation because they leave nitrogen in the soil for the next crop.	4
5	6 The soybean is used for animal and human consumption, as well as consumer and industrial use.	7 The soybean is one of the most versatile seeds grown in the world.	8 Soybean plants sprout small flowers which, when pollinated, will grow into small pods of soybeans.	9 In the spring, farmers use tractors to pull a planter that plants soybean seeds in the soil.	10 Farmers use settings on the planter and computers in the tractor to plant the soybean seeds at the right depth and spacing.	11
12	13 During germination, a soybean seed grows a little tail-like root called a radical. This becomes the plant's main root.	14 Asian countries have been eating soybeans and using by-products from the plant for thousands of years.	15 Farmers in China began growing soybeans more than 5,000 years ago.	16 Henry Ford experimented with soy-based plastics in the production of his cars. In 1940, he swung an axe at a car trunk to demonstrate the durability of soy plastics.	17 George Washington Carver invented a process for making paints and stains from soybeans!	18
19	20 In the 1920s, Dr. John Harvey Kellogg developed soy milk and meat substitutes from soybeans.	21 During the Civil War, soybeans were used in place of coffee beans because real coffee was scarce.	22 More soybeans are grown in the United States than anywhere else in the world. The United States produces 55% of the world's soybeans.	23 Illinois plants enough soybeans to cover nine million football fields!	24 Decatur, Illinois is the Soybean Capital of the World.	25
26	27 In 2023, Illinois grew more soybeans than any other state in the country, growing 648.9 million bushels on 10.3 million acres.	28 Illinois livestock farmers use 623,000 tons of soybean meal annually.	29 One acre of soybeans can produce 82,368 crayons.	30 Today, every Ford vehicle contains 31,251 soybeans, which are processed and used in the foam inside the seats as well as in plastic around the car.		

*One semi-truck grain hopper can hold around
1,000 bushels of wheat. That's enough wheat
to make 90,000 loaves of whole-wheat bread!*



MAY 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Wheat is a member of the grass family and produces a dry, edible seed known as a kernel which is used mostly for human consumption.	2
3	4 Thousands of varieties of wheat fall into six classes: hard red winter, hard red spring, soft red winter, hard white, soft white, and durum.	5 Most of the wheat grown in Illinois is soft red winter wheat, which is used to make cereals, cakes, cookies, and pretzels.	6 Wheat contains a lot of protein, which is an essential nutrient for your survival.	7 The starch found in wheat makes it suitable to be used as a versatile adhesive. The sticky stuff on the back of stamps contains wheat!	8 A new variety of wheat can take up to 17 years to develop before it is available for farmers to plant.	9
10	11 Semolina is coarsely ground durum wheat with a texture somewhat like sugar. It is the best wheat product for pasta.	12 Never refrigerate any bread products as they will become stale 6 times faster. Leave bread and bagels at room temperature or freeze them.	13 Wheat is the most harvested crop in the world.	14 Wheat plants grow many leaves and send up 3-12 stems called tillers. A spike develops at the top of each tiller and matures into a wheat head.	15 A spike is the head of a wheat plant and contains between 50 and 75 kernels.	16
17	18 The wheat plant below the spiked head is called straw after harvest.	19 Depending on the variety of wheat, the kernels can be white, yellow, red, or purple.	20 Nearly 50% of the U.S. wheat crop is sold and exported to about 60 nations around the world.	21 Kansas produces the most wheat of any state, while Illinois ranks 10th in the nation.	22 About 83% of the wheat produced in Illinois is grown in the southern half of the state, where there is a longer growing season.	23
24	25 In 2023, Illinois harvested over 67 million bushels of wheat on 840,000 acres.	26 About 95% of the wheat produced is common wheat (<i>Triticum aestivum</i>) also known as bread wheat.	27 Cultivated wheat originated in the "cradle of civilization" in the Tigris and Euphrates River Valley, near what is now Iraq.	28 Swiss lake dwellers ground wheat kernels, mixed the flour with water, and baked the first flatbreads as early as 7000-6000 B.C.	29 You could make 5,000 four-inch cookies or fill 53 boxes of cereal with one bushel of wheat!	30
31						

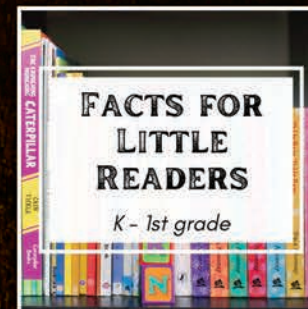
Processing pumpkins are harvested with highly specialized machinery which push the pumpkins into rows, pull them up from the ground on a conveyor belt, and drop them into trucks.



JUNE/JULY 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 Pumpkins are members of the gourd family.	2	3 Pumpkins are native to Central America and Mexico.	4	5 Pumpkins are angiosperms, the scientific name for plants with flowers.	6
7	8	9 Pumpkins are orange because they contain the antioxidant beta-carotene.	10	11 Some pumpkins weigh less than a pound, others weigh up to 2,000!	12	13
14	15 Pumpkins are classified as a fruit because they contain seeds.	16	17 Another name for pumpkin seeds is "pepitas."	18	19 Pumpkins are good for you. They are rich in vitamin A and potassium.	20
21	22	23 Most pumpkins are grown for processing into canned pumpkin.	24	25 Processing pumpkins are more elongated and have a peach-toned color.	26	27
28	29 Jack-o'-lanterns are much bigger and darker than processing pumpkins.	30				

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 Pumpkins grow on vines that can grow up to 30 feet long!	2	3 The name pumpkin originated from the Greek word for "large melon."	4
5	6	7 Pumpkins were a staple of Native American diets centuries ago.	8	9 Pumpkin shells were once used as templates for haircuts.	10	11
12	13 Native Americans taught the Pilgrims about "Three Sisters" gardening.	14	15 "Three Sisters" gardening is growing pumpkins, beans, and corn together.	16	17 The largest pumpkin pie ever baked weighed 3,699 pounds.	18
19	20	21 Morton, Illinois is the Pumpkin Capital of the World.	22	23 The Libby's factory in Morton cans 85% of the world's pumpkin.	24	25
26	27 In 2023, a Minnesota farmer grew a pumpkin weighing 2,749 pounds!	28	29 Each pumpkin contains about 500 seeds.	30	31 The most pumpkins carved in one hour is 109 pumpkins.	



Embark on your agricultural literacy journey with FREE text resources for all grade levels from Illinois Ag in the Classroom.



Scan here to find all Ag Mags and Readers or visit iaitc.co/agmags!

Illinois
AGRICULTURE
in the Classroom™



1701 Towanda Avenue, Bloomington, IL 61701 | aitc@iffb.org
Visit Us: www.agintheclassroom.org

IAITC is supported through contributions to the IAA Foundation
www.iaafoundation.org