



Illinois
AGRICULTURE
in the ClassroomSM
2019-2020 CALENDAR

Photos by Illinois Farm Bureau® photographers



Beef (Mid Season)

August 2019

Hide, by-products,
domesticated, silage,
fermented, ruminant, cloven

Words & Terms To Learn

Amazing Grazing by Cris Peterson
Beef Cattle in the Story of Agriculture by
Susan Anderson & JoAnne Buggey
Temple Grandin by Sy Montgomery

Recommended Reading

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Beef is the meat that comes from beef cattle. Hamburger, steak, and brisket are examples of beef.	2 The hide is animal skin that is treated for human use, such as leather.	3
4	5 By-products are all products, except for beef, that come from beef cattle.	6 Paint, plastics, soaps, pet foods, piano keys, insulation, detergent, and basketballs are all examples of beef by-products.	7 Beef is a good source of ZIP: zinc, iron and protein. Beef also provides B-complex vitamins.	8 Cattle were first domesticated in 6500 B.C.	9 The scientific name for cattle is <i>Bovidae</i> . This family of mammals also includes sheep, goats, bison, and antelopes.	10
11	12 There are 50 breeds of cattle in the U.S. Angus is the most popular breed in the U.S. while Brahman is the most popular breed in the world.	13 Silage is fermented corn, wheat, or hay with the stalks and leaves, that is chopped and fed to cattle.	14 Between the meat produced from beef cattle and beef by-products, 99% of every cow is used.	15 Cattle can eat around 40 pounds of food each day.	16 Cattle were first brought to the western hemisphere by Christopher Columbus on his second voyage in 1493.	17
18	19 Cattle are ruminants. They have a special kind of stomach with four compartments which allows them to digest very tough food such as grass.	20 Ear tags help farmers mark and track their cattle for easy recognition.	21 Cattle "chew their cud", which means they re-chew their partially digested food.	22 Beef cattle have cloven, or split, hooves.	23 The gestation (pregnancy) period for cows is 9 months. Calves weigh 60-100 pounds at birth.	24
25	26 All cattle spend most of their lives grazing on grass pasture.	27 Male breeding cattle are called bulls. Females, prior to giving birth, are called heifers.	28 One serving of beef is three ounces and provides more than half of your required protein for the day.	29 A newborn calf drinks mother's milk and eats grass for the first six months.	30 11 basketballs, 144 baseballs, or 20 footballs can be made from one cowhide.	31



Apples (Late Season)

September 2019

Archeologist, hybrid, pollinated,
grafting, originated

Words & Terms To Learn

Applesauce Day by Lisa Amstutz

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

Apples by Gail Gibbons

Recommended Reading

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 The GoldRush apple, a hybrid sweet-tart yellow apple, is the Illinois State Fruit.	3 Archeologists have found evidence that humans have enjoyed apples since at least 6500 B.C.	4 Apples are part of the rose family, as are pears and plums.	5 After an apple blossom is pollinated, it develops into an apple.	6 Typically, apple trees blossom in spring with fruit maturing in autumn.	7
8	9 Apples were brought to the United States by the Pilgrims in 1620.	10 Apples are harvested in late summer and early fall, but we can enjoy them all year due to controlled atmosphere storage.	11 Controlled atmosphere storage regulates the temperature, oxygen, carbon dioxide, and humidity of each variety of apple which slows down the ripening process.	12 Apple trees can live for more than 100 years.	13 There are more than 2,500 varieties of apples grown in the U.S. and over 7,500 grown around the world.	14
15	16 The apple tree originated in Central Asia.	17 It takes about 36 apples to make one gallon of apple cider.	18 Most apples are still picked by hand in the fall.	19 Apple trees take four to five years to produce their first fruit.	20 Since apple trees are difficult to grow from seeds, most trees are grafted to produce a new tree.	21
22	23 The science of apple growing is called pomology.	24 The crabapple is the only apple native to North America.	25 Apples contain Vitamin A, C, B6, B12, thiamin and niacin, as well as five grams of fiber!	26 The world's top apple producing countries are China, United States, Turkey, Poland, and Italy.	27 Sunlight causes a chemical reaction in the sugars of apples, which is why they change colors.	28
29	30 Fresh apples float because 25% of their volume is air.					



October 2019

Sow, farrow, litter, mature,
weaned, domesticated

Words & Terms To Learn

A Hog Ate My Homework by Gary Metivier
Everyone Loves Bacon by Kelly DiPucchio
Pigs by Gail Gibbons

Recommended Reading

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 Pork is the food products that come from pigs. Some examples are bacon, ham, ribs and pork chops.	2 Illinois pig farmers produce nearly 2 billion pounds of pork each year. That's more than 6 billion pork chops!	3 Pigs cannot sweat, so farmers use fans and sprinklers to help keep them cool.	4 A sow is a female pig used for breeding. Sows are pregnant for approximately 3 months, 3 weeks, and 3 days.	5
6	7 Manure from pigs is often spread on fields as fertilizer since manure is a great source of the nutrients that plants need to grow.	8 A piglet is a baby pig. At birth, a piglet weighs around 2 ½ pounds.	9 Farrow means to give birth to piglets. A group of piglets born at the same time is called a litter.	10 The pig dates back 40 million years. Fossils indicate that wild pig-like animals roamed forests and swamps in Europe and Asia.	11 Mature pigs drink up to 5 gallons of water each day.	12
13	14 After piglets reach the right age and weight, they are weaned and moved to the nursery.	15 Pigs eat a special mixture of corn, soybeans, vitamins, and minerals to keep them healthy and help them grow.	16 Insulin, made from pigs' adrenal glands, is a medicine that helps people who have diabetes lower their blood sugar.	17 Electronic equipment allows farmers to monitor the fat content of a pig and adjust the pig's diet to produce very lean meat.	18 Hernando de Soto landed at Tampa Bay, Florida, with 13 pigs in 1539. Within three years, de Soto's herd of pigs grew to over 700.	19
20	21 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.	22 By 4900 B.C., pigs were domesticated in China. By 1500 B.C., they were being raised in Europe.	23 A pig's tongue contains 15,000 taste buds. By comparison, the human tongue has 9,000 taste buds.	24 A pig weighs about 280 pounds by the time it is four to six months old.	25 Pigs have a tremendous sense of smell. The tip of their snout is connected to muscle that gives it strength and flexibility to root in the ground.	26
27	28 A pig is one of the few animals that will not overeat.	29 There are about 2 billion pigs on Earth and pigs live on every continent except Antarctica.	30 Research shows that ounce for ounce, pork tenderloin is just as lean as a skinless chicken breast.	31 Bacon is one of the oldest meats consumed in history.		



Corn (Late Season)

November 2019

Kernel, tassel, silk,
pollen, commodities,
biodegradable, pollute

Words & Terms To Learn

Gimme Cracked Corn & I Will Share
by Kevin O'Malley

Popcorn Country by Cris Peterson

The Popcorn Astronauts
by Deborah Ruddell

Recommended Reading

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Field corn is a grain, not a vegetable, and is part of the grass family.	2
3	4 Over half of all corn grown in the United States is grown in four states: Illinois, Iowa, Minnesota, and Nebraska.	5 There are several types of corn. The most common types are field corn, sweet corn, and popcorn.	6 A kernel is the yellow seed on an ear of corn. One ear of corn averages 800 kernels in 16 rows.	7 Field corn, also known as dent corn, is a special type of corn with a hard, outer shell and has more starch and less sugar than sweet corn.	8 Tassels, stalks, husks, ears, leaves, roots, and kernels are all part of a corn plant.	9
10	11 The tassel is the tuft at the top of the corn plant that contains the pollen.	12 Long, silky threads found at the top of an ear of corn are called the silk.	13 Once a corn plant tassels, pollen from the tassel lands on the silk of the ear and travels down to make one kernel of corn.	14 Most corn plants produce just one ear of corn and are ready for harvest after approximately 120 days of growth.	15 Popcorn is the official Illinois snack food.	16
17	18 A bushel is a unit of measure for volumes of dry commodities, such as shelled corn kernels.	19 Of the corn grown in Illinois, 54% is exported, 25% is used to make ethanol, 15% is processed, and 7% is used for animal feed.	20 Native Americans taught the settlers of Jamestown how to grow their own corn.	21 Corn plastic is a more environmentally friendly plastic than petroleum-based plastic and is completely biodegradable.	22 An acre of corn will give off 4,000 gallons of water per day in evaporation.	23
24	25 Ethanol is a high-performance, locally grown, renewable fuel made from corn. It is biodegradable and does not pollute groundwater.	26 One bushel of corn produces 2.8 gallons of ethanol.	27 In the days of early settlers to North America, corn was so valuable it was used as money and traded for other products.	28 At harvest, a combine separates the kernels from the ear and the rest of the corn plant.	29 Corn is called maize by most countries, which comes from the Spanish word 'maiz'.	30



Christmas Tree (Late Season)

December 2019

Acre, quaint, foreign,
retail, consume, gratitude

Words & Terms To Learn

Christmas Day in the Morning
by Pearl S. Buck
Christmas Tree Farm by Ann Purmell
Pick a Pine Tree by Patricia Toht

Recommended Reading

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 Christmas trees take an average of 7-10 years to grow.	3 98% of all Christmas trees are grown on farms, while only 2% are cut from the wild.	4 The most popular Christmas trees are: scotch pine, douglas fir, noble fir, fraser fir, balsam fir, Virginia pine, and white pine.	5 In the United States, there are more than 15,000 Christmas tree farms.	6 Oregon, North Carolina, and Michigan are the top Christmas tree producing states in the United States.	7
8	9 Cook County, IL uses old Christmas trees for rebuilding natural wildlife structures destroyed through development.	10 An acre of Christmas trees provides the daily oxygen requirements of 18 people.	11 The oldest record of a decorated Christmas tree came from a 1605 diary found in Germany. The tree was decorated with paper roses, apples, and candles.	12 By 1850, the Christmas tree became fashionable in the eastern states. Until then, it was considered a quaint foreign custom.	13 In 1851, the first retail Christmas tree lot in the United States was started in New York City with trees brought from the Catskill Mountains.	14
15	16 Thomas Edison's assistant, Edward Johnson, came up with the idea of electric lights for Christmas trees in 1882.	17 More than 2,000 trees are usually planted per acre. On average at harvest, 750-1,000 trees usually remain.	18 The first printed reference to Christmas trees appeared in Germany in 1531.	19 Using small candles to light a Christmas tree dates to the middle of the 17th century.	20 Franklin Pierce, the 14th President of the U.S., was the first president to introduce the Christmas tree to the White House in 1856.	21
22	23 Christmas trees remove dust and pollen from the air.	24 There are approximately 350 million Christmas trees growing on farms in the United States.	25 Christmas trees are biodegradable, which means they will break down and become part of the soil again.	26 Every year since 1947, the people of Oslo, Norway have given a Christmas tree to Westminster, England as an expression of gratitude for Britain's help during WWII.	27 In the first week, a cut Christmas tree in your home will consume as much as a quart of water per day.	28
29	30 Approximately 85% of the Christmas trees purchased are pre-cut, with the remainder being cut-your-own.	31 Christmas trees are baled to protect the branches from damage during shipping.				



Dairy (Mid Season)

January 2020

Heifer, gestation, ruminant, breeds, pasteurization, homogenization, udder

Words & Terms To Learn

A Cow in Patrick O'Shanahan's Kitchen
by Diana Princhard

It's Milking Time by Phyllis Alsdurf
Yogurt and Cheese and Ice Cream That
Pleases by Brian P. Cleary

Recommended Reading

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 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.	2 On average, each cow produces 8-10 gallons of milk per day. That is over 100 glasses per day!	3 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.	4
5	6 Heifers are female dairy cattle that have not given birth to a calf. After a heifer gives birth, they are called a cow.	7 The gestation (pregnancy) period for cows is nine months. A newborn calf weighs 80-100 pounds at birth.	8 Male dairy cattle are called bulls and do not produce milk.	9 A cow turns grass into milk within 2-3 days.	10 National Milk Day is January 11!	11
12	13 Dairy cows drink 30-50 gallons of water per day. That is about an entire bathtub full of water.	14 Dairy cows are called ruminants because they have multiple compartments in their stomach.	15 Ruminants first chew their food to soften it, swallow it, and then return it to their mouth to continue chewing, which is called "chewing the cud."	16 There are seven different dairy cow breeds in the United States. The most common breed is Holsteins, which are black and white.	17 Some breeds produce a lot of milk while others produce less milk with a lot of butterfat.	18
19	20 Pasteurization is the process of heating and cooling milk to kill bacteria and protect its purity and flavor.	21 People were herding dairy cows over 7,500 years ago, even before they were farmers.	22 The process where milk fat is broken into tiny particles that are evenly spread throughout the milk is called homogenization.	23 A dairy cow spends 8 hours per day eating, 8 hours chewing her cud, and 8 hours sleeping.	24 The udder is the part of a dairy cow that produces, stores, and dispenses milk.	25
26	27 Cows have a four-compartment stomach which includes the rumen, reticulum, omasum, and abomasum.	28 Cows have an acute sense of smell and can smell something up to six miles away.	29 Milk has every nutrient your body needs to live. A person could survive wholly on milk alone!	30 The top five milk producing states are: California, Wisconsin, New York, Idaho, and Texas.	31 97% of all U.S. dairy farms are family-owned and operated.	

Horses (Late Season)



February 2020

Herbivore, gait, paddock, foal,
withers, domesticate,
ungulate, tack

Words & Terms To Learn

If a Horse Had Words
by Kelly Cooper & Lucy Eldridge
Leah's Pony by Elizabeth Friedrich
War Horse by Michael Morpurgo

Recommended Reading

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3 Horses belong to the <i>Equus</i> family. <i>Equus</i> comes from the ancient Greek word meaning quickness.	4 Out of over 400 breeds of horses, the most popular breed is the Arabian.	5 Horses are herbivores, which means they only eat vegetation, preferably fresh grass and hay (dried grass).	6 The four natural gaits, or speeds, of a horse are walk, trot, canter, and gallop.	7 Large outdoor enclosures used to house horses are called paddocks.	8
9	10 Horses have lived on Earth for more than 50 million years, evolving from much smaller creatures.	11 A foal is a newborn horse.	12 The height of a horse is measured from the ground to their withers, which is the high point between a horse's shoulder blades.	13 Horses can sleep both lying down and standing up.	14 A male horse is called a stallion. A female horse is called a mare.	15
16	17 Ponies are small horses. They have thicker manes and tails, and pound for pound ponies are stronger than horses.	18 Humans first domesticated horses between 4000 and 3000 B.C.	19 Typically, a horse only sleeps 2.5-3 hours per day.	20 A hand is a unit used to measure the height of a horse. A hand is equal to four inches.	21 Horses are ungulates – mammals with hooves.	22
23	24 Tack is the name given to brushes, saddles and other equipment used to ride and care for horses.	25 The average life span of a horse is 20-25 years.	26 Out of all of earth's land animals, the horse has the biggest eyes. They can see nearly 360 degrees at a time since their eyes are on the side of their head.	27 Horses only breathe through their noses and not through their mouth like humans.	28 Horses are very social animals. They live in groups called herds.	29



March 2020

Incubator, grams, protein, wattle,
appendage, coop, insulate,
angular, fowl

Words & Terms To Learn

Chicks & Salsa by Aaron Reynolds
Eggs by Jerry Spinelli
*The Chicken-Chasing Queen
of Lamar County*
by Janice N. Harrington

Recommended Reading

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 A male chicken is called a rooster, a tom is a male turkey, and a female chicken or turkey is called a hen.	4 An incubator is a box which maintains a constant temperature and is used to hatch eggs.	5 Eggs have 6 grams of high-quality protein that help sustain mental and physical energy.	6 The wattle is the bright red appendage at the neck of a turkey.	7
8	9 More than 300 breeds of chickens exist but only a few are used for meat-type production.	10 Turkeys have roamed North and South America for 10 million years.	11 Chickens are omnivores. They eat seeds and insects but also eat larger prey like small mice and lizards.	12 An egg's shell color is only a breed characteristic. The eggs inside are the same regardless of the shell color.	13 The house or cage in which a chicken lives is called a coop.	14 Illinois Reads Book Festival Illinois Valley Community College Oglesby, IL
15	16 Each year, Illinois produces nearly 128 million dozen eggs!	17 Chicken is the #1 protein consumed in the United States.	18 Egyptians had domesticated, or tamed, fowl that laid eggs for man to eat by 3000 B.C.	19 Vaccines, paints, shampoos, conditioners, and animal feed all contain egg by-products.	20 In 1620, settlers brought turkeys along on their ships. Although there were wild turkeys in the forests, they wanted domesticated birds for their barnyards.	21
22	23 Illinois has over 5 million chickens!	24 Poultry feathers are used to stuff pillows and insulate clothing.	25 Eggs have all nine essential amino acids that our bodies need but cannot manufacture.	26 Chickens have better vision than humans, which is why roosters can see the sunrise and crow around an hour before humans can see the sunrise.	27 Chickens need grit, which is a mixture of angular, hard crushed rock in their diet to produce eggs.	28
29	30 Eggs contain zero carbs and no sugar, and the yolk of an egg is one of the few foods that naturally contain Vitamin D.	31 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.				

Soybeans (Early Season)



April 2020

Legumes, nitrogen, taproot,
extract, harvest, consumption,
consumer, export, barge

Words & Terms To Learn

Auntie Yang's Soybean Picnic
by Ginnie Lo

Full of Beans, Henry Ford Grows a Car by
Peggy Thomas

Pod to Plate, The Life Cycle of Soybeans
by Julie D. Blunier

Recommended Reading

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 More soybeans are grown in the United States than anywhere else in the world.	2 Soybeans are small round seeds, each with a tiny, brown spot called a hilum.	3 Farmers in China began growing soybeans more than 5,000 years ago.	4
5	6 Each soybean plant grows 60-80 pods, and each pod has three to four beans inside.	7 One bushel of soybeans weighs 60 pounds.	8 The soybean plant sprouts small flowers which grow into small pods of soybeans.	9 Henry Ford used soybeans for paint and plastic in his cars.	10 Planting legumes, such as soybeans, helps add nitrogen back to the soil naturally.	11
12	13 A soybean seed grows a little tail-like root called a radical. This becomes the plant's main root called a taproot.	14 In 1904, George Washington Carver discovered a method of extracting soybean oil from the plant.	15 In the fall, the soybean plant turns brown and the leaves drop off before they are harvested.	16 The soybean is used for animal and human consumption, as well as consumer and industrial use.	17 The Mississippi River is an important route for delivering soybeans to the Port of New Orleans for export.	18
19	20 Almost half of all soybeans grown in the United States are exported.	21 The soybean is the highest natural source of dietary fiber.	22 Biodiesel is a renewable fuel made from soybeans that is biodegradable and non-toxic.	23 Soybeans are transported by trucks, trains, and barges. Barges are used on rivers to transport soybeans.	24 During the Civil War, soybeans were used in place of coffee because real coffee was scarce.	25
26	27 One bushel of soybeans provides 11 pounds of crude soybean oil and 47 pounds of soybean meal.	28 In the 1920's, Dr. John Harvey Kellogg developed soy milk and meat substitutes from soybeans.	29 In 2017, Illinois farmers grew 611.9 million bushels of soybeans, making them the #1 producer of soybeans in the U.S.	30 One acre of soybeans can produce 82,368 crayons.		



Wheat (Mid Season)

May 2020

Edible, kernel, annual, gluten,
exported, baler, combine

Farmer George Plants a Nation
by Peggy Thomas

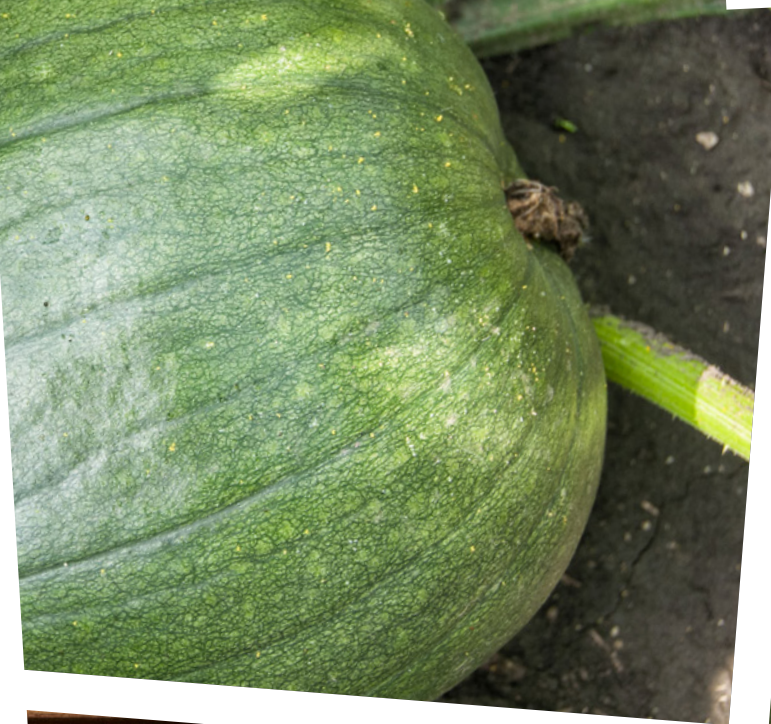
Right This Very Minute
by Lisl H. Detlefsen

The Thing About Luck by Ginnie Lo

Words & Terms To Learn

Recommended Reading

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Wheat is a grain that produces a dry, edible seed called a kernel which is used mostly for human consumption.	2
3	4 There are about 50 kernels in a head of wheat and 12,000-14,000 kernels in a pound.	5 Thousands of varieties of wheat fall into six classes: hard red winter, hard red spring, soft red winter, hard white, soft white, and durum.	6 Most of the wheat grown in Illinois is soft red winter wheat used to make cereals, cakes, cookies, and pretzels.	7 A wheat plant is an annual grass plant that grows to be two to four feet tall.	8 The starch found in wheat makes it suitable to be used as a versatile adhesive. The sticky stuff on your stamps contains wheat!	9
10	11 New varieties of wheat can take up to 17 years to develop before they are available for farmers to plant.	12 Wheat kernels are ground into fine powder to make wheat flour.	13 Kansas is the largest wheat producer in the United States and North Dakota is a close second.	14 Wheat flour contains a protein substance called gluten. Wheat flour is great for baking since the gluten makes the dough elastic.	15 The four basic parts of a wheat plant include the head, stem, leaves, and roots.	16
17	18 As early as 7000-6000 B.C., Swiss lake dwellers ground wheat kernels, mixed flour with water, and baked the first flatbreads.	19 The top of the wheat plant is called the spike or head.	20 Nearly 50% of the U.S. wheat crop is sold and exported to about 60 nations around the world.	21 The stem is the part of the wheat plant that supports the head and is known as straw after harvest.	22 Wheat is harvested by combines where the kernel is separated from the straw.	23
24 31	25 Wheat was first planted in the United States as a hobby crop.	26 Farmers in the United States grow nearly 2.4 billion bushels of wheat on approximately 63 million acres of land.	27 Wheat is grown in 42 states in the United States.	28 One bushel of wheat yields 60 pounds of whole wheat flour or 42 pounds of white flour.	29 Using a machinery attachment called a baler, farmers bundle straw to be used as animal bedding.	30



Pumpkin (Mid Season)

June/July 2020

Native, gourd, pollination,
antioxidant, template, ornamental

Words & Terms To Learn

How Many Seeds in a Pumpkin
by Margaret McNamera

Pumpkin Jack by Will Hubbell

Squashed by Joan Bauer

Recommended Reading

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 Pumpkins are members of the gourd family, which includes cucumber, honeydew melons, cantaloupe, watermelons, and zucchini.	2	3 Pumpkins are good for your body. The filling is rich in vitamin A and potassium. The seeds are full of protein and iron.	4	5 Native to Central America and Mexico, pumpkins now grow on all continents except Antarctica.	6
7	8	9 Most pumpkins are grown for processing into canned pumpkin and canned pie mix.	10	11 Pumpkins grown to be used as jack-o'-lanterns are much bigger and a darker color than processing pumpkins.	12	13
14	15 Through pollination, pumpkins start by growing inside a flower and grow along a vine.	16	17 Over time, a tiny green pumpkin grows much larger and changes in color from green to yellow to orange.	18	19 Native Americans used pumpkins as a staple in their diets centuries before the Pilgrims landed.	20
21	22	23 The name pumpkin originates from "pepon," the Greek word for "large melon."	24	25 A pumpkin vine can grow up to 30 feet long while the taproot of a pumpkin grows 2-3 feet deep.	26	27
28	29 Morton, Illinois, where 80% of the world's canned pumpkin is processed, is considered the Pumpkin Capital of the World.	30				

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 Pumpkins are 90% water.	2	3 Native Americans developed a method of planting corn, beans, and pumpkins together call "Three Sisters."	4
5	6	7 Illinois farmers grow more pumpkins than anywhere else in the world!	8	9 The flowers of a pumpkin are edible.	10	11
12	13 Pumpkins are a fruit because they are the part of the plant that contains seeds.	14	15 It takes 110-120 days for a pumpkin vine to produce mature pumpkins.	16	17 Pumpkin seeds contain protein and iron and can be roasted as a snack. They are also known as pepitas.	18
19	20	21 Depending on the variety, pumpkins can range in size from less than one pound to more than 2,000 pounds.	22	23 The bright orange color of pumpkins is a strong clue that they are full of the antioxidant beta-carotene.	24	25
26	27 In early colonies, pumpkin shells were used as templates for haircuts to ensure a round and uniform finished cut.	28	29 Processing pumpkins are harvested with a machine that moves them into rows, while another elevates them in to trucks.	30	31 Ornamental pumpkins (pumpkins used for jack-o'-lanterns) are picked by hand to avoid bruising and damage.	



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