

## **2024 Summer Ag Institute: “Full STEAM Ahead with Agriculture”**

\$30 a day/ \$25 a day with Cook County Farm Bureau membership

\$100 all four days/ \$80 all four days with Cook County Farm Bureau membership

CCFB membership is \$20 a year; in addition to helping the farm bureau’s goals and missions, you will receive a monthly copy of our newspaper “The Co-Operator,” the seasonal issue of Illinois Farm Bureau’s magazine “Partners,” and discounts on member-related businesses (including discount movie tickets, waterpark tickets, hotels, rental cars, etc.)

### **Day 1, June 13: Pizza and Pollinators**

#### **Held at the Cook County Farm Bureau, 6438 Joliet Road in Countryside**

Everything on a pizza is from agriculture: the dough, the cheese, the tomatoes, and the toppings! Learn more about how every aspect of pizza is ag-related by hand-threshing wheat, finding the gluten in flour, and making cheese, and germinate seeds to take home to start a pizza garden. After a pizza party lunch, step outside (weather permitting) to visit the Cook County Farm Bureau’s pollinator garden. Learn about bees and honey production from Pete Soltesz of Illinois Bee Rescue. Nancy Kreith, University of Illinois Master Gardener Educator, will teach about other pollinators, including burrowing bees and butterflies. End the day with sweet snacks and lots of lesson plans and activities to incorporate into your classroom.

### **Day 2, June 18: Back of the Yards, Ahead of Its Time**

#### **Held at The Plant Research and Production Facility, 1400 W. 46th St. in Chicago**

The Union Stock Yard made Chicago the meat-processing center of the world. At its height, The Yard occupied a square mile, employed more than 40,000 people, and produced 82% of the domestic meat consumed nationally. Learn about Chicago’s meat production history by visiting Back of the Yards, The Plant, and the Packingtown Museum, which houses the industrial history and cultural heritage of Chicago’s Union Stock Yard, which was open from 1865 to 1971. After exploring the history, learn about current meat production and animal agriculture with the Illinois Beef Association. Finish the day by touring one of OSI Group’s processing facilities, exploring modern technology and innovation. OSI Group is the premier global supplier of custom value-added food products, which includes beef, pork, chicken, hot dog, specialty sausage, sous vide, pizza, baked snack, and produce processing and sandwich and entrée assembly.

### **Day 3, July 16: Urban Agriculture and a Day at the Fair**

#### **Held at the Chicago High School for Agricultural Sciences, 3857 W. 111<sup>th</sup> St. in Chicago**

Learn all about urban ag at the Chicago High School for Agricultural Sciences. Tour the school and see how agriculture is imbedded into the school’s curriculum. Visit the school’s horticulture greenhouse, new aquaponics facility, and animal barn. After lunch, learn about Chicago Ag Sciences’ Cattle Club, a newly-formed student group that raises and shows cows competitively. Then, experience a mock county fair and learn about ag connections to your favorite fair foods, including funnel cake, popcorn, corndogs, cotton candy, and lemonade.

### **Day 4, July 24: Awesome Ag with Illinois Ag in the Classroom, Soil Science, and Land Use through Time**

#### **Held at the Cook County Farm Bureau, 6438 Joliet Road in Countryside**

Begin the day with a morning full of hands-on activities and lesson plans with Illinois Ag in the Classroom. After lunch, roll up your sleeves and dig into soil science by using a soil sifter and a soil test kit to learn about the elements, pH, and chemical properties of soil. Then, explore Cook County using aerial photography to learn about land use and the historic agricultural remnants still visible from a bird’s-eye-view.

**\*\*\*Schedule subject to change.**