

# Your Resource

F O R L I V I N G

VOL. 10, ISSUE 2

## Dairy Joy

A Hinckley tradition

## Sweet Earth

It's a Sycamore gem

## Cole Pallet Services

Moving the world

## DeKalb County Community Gardens

Innovation takes root

## Kishwaukee RC Flyers

Where flying and friendship come together





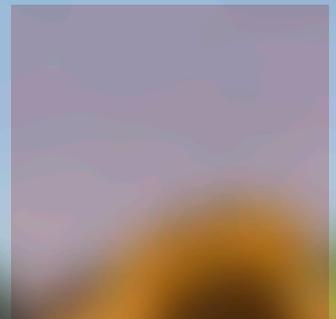
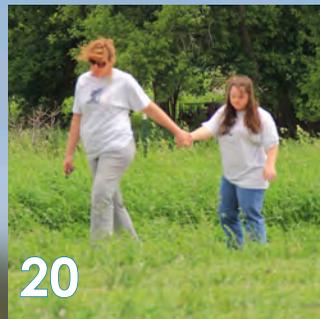
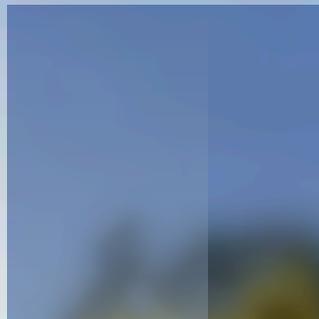
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Helping others move product one pallet at a time. For a local business, it all stacks up.

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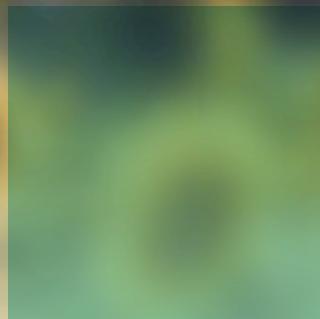
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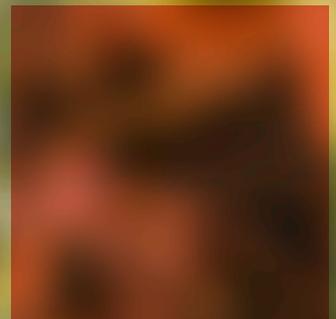
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**YourResource**  
FOR LIVING  
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## From the Desk of the President



Richard Katz

Dear Friends,

In recent weeks, Resource Bank has published a series of statements outlining what we believe to be the principles of excellence in community banking. They take the form of heartfelt letters to you, our customers and potential customers, from the people of Resource. Each is signed, because we want you to know that the faces of the people who hold these principles are the same faces you will see when you walk in our doors.

While each of the letters reflects the unique style of the person who wrote it, all of them share a belief in what we call the “rock principles” of Resource Bank:

We are dedicated to:

Enriching the Lives of our Customers  
Caring for Our Communities  
Believing in America

We understand that it is only our actions that can truly give meaning to these words, and we strive every day to turn this vision into reality for the thousands of friends, neighbors, and businesses that depend on us. Resource Bank is its people, with names and faces you know, taking individual responsibility for upholding the values that have guided us since 1901.

Your response to our letters has been both gratifying and touching. Many of you have gone to the trouble to let us know that our “rock principles” are evident in every interaction you have had with Resource Bank. Nothing could mean more to us.

As we enter fun-filled summer months, we hope you’ll find time to read through this latest issue of Your Resource for Living. The stories within remind us that everyone has an interesting, even inspiring story to tell. Those narratives focusing on businesses keep us mindful of the human relationships that are the bedrock of success, whether it is through the beloved traditions of the Dairy Joy Drive-in, the hard work and dedication of Cole Pallet, or the intimate shopping experience customers enjoy at the Sweet Earth gift shop. The articles on Drake Baskets and the Kishwaukee RC Flyers club celebrate the rich joys of time spent with family and friends. And there could be no better example of commitment to our community than the work done by DeKalb County Community Gardens.

These stories demonstrate that the principles we hold so dear at Resource Bank are, after all, principles we share with you. It is our privilege to be your community bank.

Sincerely,

**Richard J. Katz,**  
President, Resource Bank, N.A.





**THEY'LL LET YOU  
CRASH  
AT THEIR PLACE**

**KISHWAUKEE  
RC  
FLIERS**

Remember the old saying that Ginger Rogers did everything Fred Astaire did, but backwards and in heels? When it comes to flying airplanes, you might say the pilots who fly radio-controlled (or RC) models are the Ginger Rogers of the aviation world.

RC pilots do almost everything conventional pilots do, but since they are standing outside the cockpit of the planes they are flying, they often have to control their craft as it flies toward them, requiring the ability to do everything in reverse, and quickly. Imagine driving your car as you normally would, then doing a u-turn and suddenly having to steer in the opposite

direction of the way you want the car to go. That's a skill RC pilots have to master—if they don't want to take a soil sample with their model aircraft.

Lon Dienst, longtime member of the Kishwaukee RC Flyers Club, has flown both conventional and RC planes, and he says an RC pilot has to have just about all of the same skills as a conventional pilot. "The aerodynamic principles are the same," Dienst notes. "I started flying RC planes, then I got my regular pilot's license, and now I fly both. It's expensive to fly a conventional aircraft, and I think you can have just as much fun flying RC planes."



Many members attended the first fly-in of the year on May 22.

Some of the club's 60 or so members are also conventional pilots. However, Dave Carrier, who flies the large one-third scale models, has always been an RC pilot. "My wife told me several years ago that I was working too hard and needed a hobby. I'm not sure she knew what she was getting into. Some of my planes have 32-inch props and 110-inch wingspans. I now have several, and they've taken over most of our basement. My wife says it may be time to start thinning the herd," he laughs.

From the talk around the table at the club's bi-monthly breakfast get together, "thinning the herd," sometimes is a natural consequence of RC flying. Richard Secrest, one the club's founding members, says a shovel is sometimes required to retrieve the parts of a plane that has decided to auger in (crash) during one of the club's flying events.

"I once returned a plane I had bought in a bushel basket," remembers Secrest. "It was just balsa-wood splinters and

pieces sticking out from the rim. I jokingly told them I didn't like the way it flew."

Other members recall midair collisions, and instances when planes simply flew out of radio range and kept going, although with modern radios this rarely happens. Carrier says he once had to judge a pylon race, where planes race around a low-altitude course marked by pylons, from a protective cage.

Lest you think that attending one of the club's monthly summer fly-ins might be hazardous to your health, rest assured that safety always comes first when the Kishwaukee RC Flyers take to the air. Al Kleinstiver, the club's safety officer, sees to it that the flying is both fun and safe for pilots and spectators alike.

"Every pilot has a spotter when he's flying," says Kleinstiver. "The pilot has to keep his eye on the aircraft at all times, so the spotter watches the periphery for hazards, which might be other planes, telephone wires, or something on the ground you wouldn't want to fly over."

During all of the club's fly-ins on their airfield near Malta, Kleinstiver makes certain that the takeoff and landing areas are kept clear. A line divides the active runway from the pit area, where tinkering is underway to keep the airframes and engines airworthy. "It's a fact of the sport that it takes about two hours of maintenance for every hour of flying," admits Kleinstiver. "Even then, you never know. If you have one successful flight at a fly-in, you've had a good day. And of course, everyone crashes at some point." "Fortunately," says Dienst, "everyone, including the pilot, is on the ground, watching."

Those familiar with the most recent generation of quad-copters and other computer-controlled drones might wonder what all the fuss is about. After all, isn't it a



matter of just taking your aircraft out of the box, reading the instructions, and heading for the wild blue yonder?

“We do have some drone operators in the club,” says Kleinstiver, “and they are always welcome. But most of the members are old school and many of us build our own planes. You don’t have to have the same set of skills to prep and fly a drone.”

Secrest says that the club was formed back in the mid ‘60s after he and a couple of friends attended an RC fly-in

### Remotes and planes come in all shapes and sizes.



the club’s members have passed the half-century mark. “I built my first plane when I was about 10 years old,” says Claude, “and I’ve taught a lot of our members how to fly RC. However, I do remember one fellow that wanted me to teach him to fly. He told me it took him three years to learn to ride a bicycle, so I knew we were in trouble. I’m not sure he ever did learn to fly,” he laughs.

While the membership may be a bit “long in the tooth,” as Kleinstiver puts it, a visitor to their breakfast meeting would be reminded of a group of brilliant young tech geeks immersed in their common obsession. Their collective knowledge and extensive experience have attracted the attention of NIU’s School of Engineering, which has enlisted the club’s help for a national competition to build a model aircraft that can lift the heaviest payload.



in St. Charles. “We just thought it looked like a lot of fun. There were only three of us at first, and we met in a basement. But more and more people started to show up at the meetings. We bought our first RC kits in St. Charles, but we soon discovered that it could be a pretty expensive hobby. So the three of us started Tri-Hobby, a business that was itself a hobby, to supply our members with good equipment at a reasonable price.”

“We all chipped in \$600 to get the store going, and our agreement was that when the money ran out, we’d close the doors,” adds Secrest. “We were known among our vendors as the Russian buyers, because we never bought a case of anything, just one of this or one of that. We were the Oneoviches!”

Secrest, Don Claude, and former club president Jim Satterlee can all trace their roots to those early days in the basement clubhouse, and the reality is that most of

When asked, members will say they prefer this or that element of RC Flying to another. Some love to build. Others can’t get enough of the actual flying, and there are those who enjoy the competitive aspects of the sport. But there is one perk of membership in the Kishwaukee RC Flyers Club that they all agree is at the top of the list. The decades of shared interests, stories, and friendship are what make the club a special part of their lives.

“That’s why we’re at these breakfasts twice a month,” says veteran member Charles Gibbens. “It’s the interest in RC flying, but mostly it’s the camaraderie.”

**For more information about the Kishwaukee RC Flyers Club as well as the times and dates for their summer fly-ins, visit [www.kishwaukeeRCflyers.org](http://www.kishwaukeeRCflyers.org).**

# Their Work is Their Joy

ZACH RUH & MIKE GREUTMAN

If you had asked Zach Ruh in high school what a life of service might look like, he would have said, “Simple, I want to own the Dairy Joy Drive-In and make hamburgers for my customers.” At least, that is what he told his mother when she asked what he wanted to do when he grew up.

Serving others seems to be part of Zach’s DNA. He grew up in the Hinckley-Big Rock community. His dad is the chief of the volunteer fire department there, and it probably isn’t surprising that Zach followed in his dad’s footsteps for a time. He became a volunteer fireman and, at 20, the youngest paramedic in the entire county. Zach started the Hinckley-Big Rock Thanksgiving Turkey Drop a couple of years ago, which benefits the local food pantry and provides holiday dinners for people in four towns. He has also volunteered his time to run concessions at the Big Rock Plowing Match, and the thing he says he likes most about living in a small town is the willingness of neighbors to help each other out, whatever the need may be.

But what drives a high school student to dream of becoming the owner of a drive-in restaurant? A history of great experiences.

“I had my first job at Dairy Joy in 1994,” remembers Zach. “I went to work there for Wyn and Jan Wahlgren, and they taught me everything there was to know about running the place. It has been here since 1957, when it was about a third the size it is now and was called Don’s Delight, but it

*Current Dairy Joy owners  
Mike Greutman (left) and Zach Ruh (right)*



has been Dairy Joy for nearly 60 years now. It was just a great place to work. I loved going there as a kid too. Everybody in the area knows it as a local landmark.” Over the years, Zach would return periodically to pitch in when Wyn and Jan needed extra help, and when Jan passed away two years ago, Zach stepped in to help fill the gap.

In the meantime, Zach had met Mike Greutman, who shared his passion for the food business, community service, and the charm of life in the close-knit Hinckley-Big Rock community. The two had been on the lookout for a drive-in restaurant similar to Dairy Joy that would fulfill Zach’s dream of owning his own restaurant.

As luck would have it, Zach and Mike were considering purchasing a drive-in on the other side of the county when Wyn contacted Zach and asked if he’d be interested in buying Dairy Joy. The deal was done on April 22, 2016, and Zach and Mike are now partners in a vintage piece of Americana.

“I think everything happens for a reason,” says Mike. “We’re just really grateful for this opportunity. This was Zach’s dream, and he’s the perfect person to run Dairy Joy.”



Though Mike says Zach is the face of Dairy Joy, Mike is anything but a silent partner. Now 37, Mike has been in the food industry since he was 16. He has managed a number of restaurants in the Chicago area, and he is currently the general manager at Fireside Grille in Sugar Grove, as well as being a real estate broker. “I handle the business side of Dairy Joy,” says Mike. “I do come in and cook hamburgers now and then, but mostly I get told I’m doing it all wrong,” he laughs.

Though Mike grew up in a small town just north of Decatur, Illinois, he says Hinckley-Big Rock is now home. “It’s funny. When I was a teenager, I couldn’t wait to escape from small-town life. Now I couldn’t imagine living anywhere but here.”

Evidently, the clientele at Dairy Joy can’t imagine anyone but Mike and Zach as the new owners of their cherished hangout either. “People come up to me all the time and tell me that they are so glad the drive-in was bought by somebody from the area and that we are carrying on the traditions,” says Zach. “That really means a lot to us.”

The vibe at Dairy Joy is pure 1950’s, and these two are starting a few traditions of their own to ensure the drive-in remains the scene on a warm summer evening.

Starting in June, they are going to initiate a series of “Cruise Nights” encouraging their customers to show off their favorite set of wheels in the parking lot. “We’re going to let the employees pick their favorite car, and the owner will get a prize. We’ll have ‘50s music and other specials for people who come out for Cruise Night,” says Mike. “We’re also going to have a day to honor the American Farmer and get local farmers to bring out their vintage tractors,” adds Zach.

Dairy Joy has always had a close relationship with Hinckley-Big Rock High School. Over the last 60 years, scores of students have found their first employment there, and it’s not uncommon for couples to come by for photos before prom. “There will be a couple of events just for the elementary school,” continues Zach. “We’ll probably throw a back-to-school bash of some kind, and we’re planning a teacher day, when teachers will serve food to the students.”

One tradition that continues to contribute substantially to Dairy Joy’s success is the “mandatory” status it enjoys with sports teams in the area. “We get every sports team—softball, baseball, soccer, you name it—stopping by after the game. That’s the home teams *and* the away

teams,” Zach points out. “We can seat about 50 people inside and a bunch more outside on the patio, and it fills up.”

As he is talking, a freight train rumbles by just a few yards away on the rail line that parallels Route 30. “And where else can you get that?” Mike yells over the din. “That’s been doing that for 60 years!”

Nostalgia notwithstanding, a drive-in restaurant doesn’t succeed for six decades without a reputation for some really good food. The new owners say they don’t have any plans to make big changes to the menu, but they do plan to keep doing the things that have made Dairy Joy a mainstay and kept fans coming from as far away as Aurora and Batavia. As always, burgers and fries will be cooked to order. The Arctic Swirls, Bostons, Royal Nut Bars, and other ice cream concoctions will still be whipped up before the customers’ eyes, and the slaw and potato salad will still be homemade from secret recipes.

“It’s all about being brilliant at the basics,” says Mike. “But we *are* increasing our presence on social media, and it seems to be paying off already. We put out a post on Facebook the other day reminding people that we have



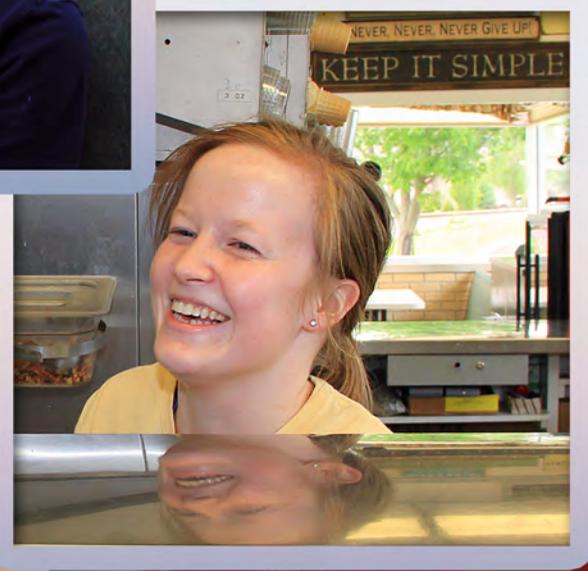
“Darci Friedlund, who works at Resource, got us involved with the Hinckley Business Association. That’s just another way Resource Bank is connecting us with the community. It’s all part of the way we keep things local, and that’s good for all the businesses in the area.”

– Zach Ruh

**DairyJoy**  
DRIVE-IN  
Since 1957

“Dave Maroo is our advisor at Resource, and sometimes I think he’s my therapist. He’s been around this area all his life, and that’s important to us. We’re not numbers to Resource Bank. We’re people.”

– *Mike Gneutman*



fried chicken. A lot of people didn’t know we have fried chicken on the menu, and it went crazy after the post. We sold out!”

The variety of offerings at Dairy Joy is truly astounding and includes just about any kind of sandwich, salad, side, or dessert you can imagine. So how does Dairy Joy manage to produce all of these delicacies, cooked to order, in about the same amount of time it takes to get your “fast food” at a chain drive-thru?

“When we’re busy,” says Zach, “it’s controlled chaos. We hire people for their work ethic, their personality, and their smile. We can teach them how to cook, how to serve, and how to run a register, but we can’t teach personality.”

Some of Dairy Joy’s employees have been there for nearly 15 years. “We employ a lot of high school and college students,” says Mike, “but we have employees who are teachers, too. We really don’t have all that much turnover. The employees love working here as much as we do.”

That loyalty doesn’t seem to fade with time, either. After Mike and Zach bought Dairy Joy, they had a

combination farewell party for Wyn and celebration of the next chapter in the drive-in’s history. “We had people at the party that were Dairy Joy employees 30 years ago,” says Zach. “In 60 years, this restaurant has only had five owners, including Mike and me. Wyn owned it for 25 years, and Warren Burmeister had it for 27. That’s pretty unusual.”

Zach points out that the business is seasonal and the drive-in is closed from the end of November to about the middle of February. It would seem, however, that being closed for a couple of months a year is an intrinsic part of Dairy Joy’s magic. “It’s always great to be at Dairy Joy on opening day,” Zach says. “I think that’s my favorite thing about this place—seeing the smiles on people’s faces after they’ve been waiting for it to open for three or four months.”

Asked if they have any plans for another restaurant, Zach and Mike both laugh. “I think we’ve only been owners for about two weeks,” says Mike, “so we haven’t given it a lot of thought. But maybe, if another place like Dairy Joy came along, we might consider it.”

Another place like Dairy Joy? We wish them the sweetest luck finding it.



# COLE PALLET SERVICES | CORP.

President Brett Cole looks over his pallet warehouse.



Look around at the objects that surround you as you are reading this story. It's likely that many of these items were once sitting on a wooden pallet at some time during their transit from their point of origin to your home. Nearly every product you could think of, from a bag of chips to the chair you may be sitting in, has probably hitched a ride on a pallet.

That's one reason brothers Brett and John Cole, owners of Cole Pallet Services, are scrambling to keep up with demand at their DeKalb facility on South 7th St. In an improving economy, pallets are an essential link in the supply chain.

"Most people don't realize how many ways there are to use a pallet," notes Brett, who oversees the day-to-day operations of the company's assembly facility, as well as its nearby sawmill, which supplies the finished lumber that goes into the 2,500 to 3,000 pallets produced each day by Cole Pallet. "We're used to seeing bags of salt, fertilizer, or other bagged commodities sitting on a pallet, but now companies are moving entire displays of goods on pallets and dropping them in place for retail. The end caps you see in grocery stores and big box stores are usually assembled, sitting on a pallet."

"Of course," Brett continues, "anything that can be boxed, bagged, or crated is going to wind up on a pallet during the course of shipping. Demand for pallets tracks pretty closely with the manufacturing index."

Together, Brett and John are a team well equipped to meet the challenges of their growing business. When they bought their pallet company in DeKalb two years ago, they saw an opportunity to combine their very different talents to expand their customer base, improve the efficiency and flexibility of the operation, and put their shared emphasis on customer service, front and center, to give Cole Pallet a competitive edge in the market.

Brett brought eight years of experience to the table as the general manager for the pallet company's previous owner, and he knows just about everything there is to know about fabricating and shipping wooden pallets. "Between the two of us, we cover a lot of the bases," says Brett. "But John really deserves much of the credit for the growth we've experienced."

"My background is in the agricultural and chemical commodity markets," explains John, who is connected via conference call from his office in Tampa, Florida. "Just about all of those products are shipped on pallets, so my contacts have helped us find new clients and recruit a really effective sales force. Pallets are a commodity, too, so Brett and I both understand that customer service, not necessarily price, is the big differentiating factor."

The oldest and youngest of four brothers, John and Brett obviously have a relationship that transcends the



Employees that help make Cole Pallet efficient and competitive.

business world. “John has always been a mentor to me,” states Brett, who is 16 years his brother’s junior. “Despite our age difference, we’ve always been really close, but being 16 years younger than your brother does lead to some interesting situations. In second or third grade,” he remembers, laughing, “I took his daughter, my niece, to show-and-tell.”

Brett points out that all four of the Cole brothers are blessed with a solid work ethic, which they inherited from their parents. “My brother Scott is a construction contractor, and Shane is a high school counselor. All four of us paid our own way through college, and we all graduated. Our mother was a waitress, and our dad was a truck driver. They helped us out with loans, but my mother once pointed out to me that people who paid their own way through college were much more likely to graduate. All those loans got paid back, and I’m really proud of that.”

Brett’s background also included a five-year stint in the army as an air-traffic controller. Stationed in Germany, he deployed to Kosovo, Hungary, and Iraq. “I received a lot of structure from my time in the army,” states Brett. “I think the discipline and attention to detail I gained from that period of my life have made a big contribution to my ability to run the operation here.”

“I kid him that maybe he’s a little too disciplined sometimes,” John pipes in. “Really, though, his military background is evident in how smoothly the operation runs. We’re a great fit.”

Even though John still keeps his “day job” as a commodities trader in Tampa and commutes every six weeks or so up to the DeKalb plant, the brothers don’t seem to have any issues with John working remotely. “The advantages John’s background brings to the company are enormous,” says Brett. “He’s diversified our client base, to hedge against recession in any particular sector, and apart from his contacts, his experience in commodities comes in handy, too. One of our competitive advantages is that we own our own

sawmill; so understanding when we should go long on lumber at a particular price is crucial.”

Being able to deliver finished pallet components from their sawmill to their assembly plant in minutes, rather than days, gives the Cole brothers an advantage over the competition, as does their fleet of two trucks and 16 trailers. “There are lots of pallet manufacturers around the country,” John points out. “It’s a \$550 million business in the Chicago area alone, and while our pricing is competitive, it is really customer service that sets us apart. We’re able to respond more quickly than most if a customer is in a pinch—if they forgot to get their order in, or if their need for pallets spikes for some reason. Only about 10% of the Chicago area pallet manufacturers have their own mill.”



“Getting a small business loan is tough these days, but Resource took the time to analyze the potential of our business and understand our industry. Ted Strack gets together with us about twice a year to run projections, and Joe Bothe helped us work out the deal to purchase our building. We have seasonal cash flow needs, which Resource helps us manage.

I can’t say enough about the ways Richard Katz and his team have supported us.”

—Brett Cole

By their nature, the markets that pallet companies serve are geographically constrained. “We focus on an 80-mile radius around the facility, even though we occasionally deliver farther away, to accommodate a client. Freight costs begin to make you less competitive the farther away you go from the plant,” remarks Brett.

However, the Cole brothers have come up with some imaginative ways to get around these geographical limitations. “We just started working with a sales agent in Houston to broker pallets to other companies, and we’re now a distributor for the stretch film used to secure products on pallets,” says John. “We think this focus on products related to our core business will be crucial to our growth.”

Brett and John are both proud of the growth the company has experienced in the short time they have owned it. “We first had to put on a second shift at the sawmill,” says Brett. “We were assembling and shipping out pallets faster than the mill could keep up. Then we had the opposite problem—plenty of components, but not enough labor to assemble them, so we’ve added a second shift for assembly.”

The Coles now employ over 40 people, about twice the number of employees the company had when they took it over. The unrelenting pop of nail guns can clearly be



## ALIGN • NAIL • REPEAT

heard in Brett's office as the assembly crew turns the wood components into the sturdy platforms that will be used to ship goods all over the world. In addition to manual assembly, the crew also employs two gigantic machines that automate the process for large runs.

"We can still scale to a third shift at both the sawmill and here at the assembly facility," notes Brett. "Our plan is to reach full capacity here before we consider other options."

"We're hiring new employees for these shifts," adds John, "so the number of jobs the company is bringing to the DeKalb area is growing. We've implemented a 401(k) program for our employees, and we give out quarterly bonuses based on overall profitability. If we can continue to retain our repeat business, grow our customer base, and keep our employees happy, well, what else is there?"

While fabricating and nailing together the component parts of a pallet may seem pretty straightforward, Brett says there are plenty of variables to keep track of. "We make pallets in lots of different sizes, and the specs vary from customer to customer and order

to order. Some of the wood has to be heat treated for international shipping, to ensure that insects don't get imported around the world. About 10% of our sales are in recycled pallets, so those have to be repaired, or recycled as woodchips or boiler pellets."

Brett points out that pallet companies aren't the only ones to see potential in a pallet that has seen better days. "I see people using discarded pallets for all kinds of things. My dad made an herb garden out of an old pallet. We've got a sign in the office made out of pallets, and I have a pallet painted like an American flag on my front porch. My dad bought it for me at a charity auction. My dad bought *me* a pallet! There's not really a market there, but it's fun to see the imaginative ways people use these old pallets."

Fortunately, the Cole brothers can depend on an almost insatiable appetite for pallets that are used as they always have been—an efficient and cost-effective way to move products in bulk. Clearly, however, imagination plays a role in their business model as they find innovative ways to expand their market, diversify their product line, and improve customer service. It's a model that seems to stack up well in a competitive industry.

# Everything Under the Sun

Rich and Roseann Para, Owners of

sweet earth

If you had to sum up the life Rich and Roseann Para have made together during their 32 years of marriage, the word 'grounded' might come to mind. Their feet have been firmly planted in the community of Sycamore, Illinois since they opened a flower and jewelry business there in 1994, and in all that time, their vision of a livelihood that matched their values and passions hasn't wavered.

That isn't to say this vision hasn't evolved over the years. Their business, which began as a modest niche provider of beads, jewelry, and cut flowers, has grown into Sweet Earth, a flagship retail establishment on Sycamore's lively and picturesque State Street.

The couple's story is as perfect an illustration as you are likely to find of the old saying that, 'it is the journey that counts, not the destination.' From its beginning to the present day, their relationship seems to have been a case of following their passion where it led them and enjoying every stop along the way.

Rich and Roseann attended high school together but had never actually met. A mutual friend introduced them to each other seven years after graduation. At the time,

Roseann, a business graduate, was employed by the Santa Fe Railroad in its Chicago offices, but only a few months after she and Rich married, the two decided to go into the floral business together in DuPage County.

"We really enjoyed the flower business," says Rich, "but we wanted a location where I could pursue my interest in jewelry making and repair. So in 1994 we opened our first location in Sycamore reflect this dual interest. That was the first Sweet Earth."

Roseann explains that the name came from the property they had bought, a small acreage they christened Sweet Earth Farm. "We both have a love of nature and growing things. Plus, we have a background in horticulture, and years as a successful retail florist. Our plan was to cultivate specialty cut flowers on the property to sell wholesale. However, in the end we decided to keep home and business separate."

That might have been the whole story—a small but thriving jewelry/flower shop, a country retreat, and the pleasure of doing what you enjoy, even if other people call it work. However, one day in 1996, the owner of the Ben Franklin store down the street came into Sweet

Earth and asked Rich if the couple might be interested in taking over his business. “It seemed kind of crazy at first,” says Rich, “but Roseann and I talked it over. It really looked like an opportunity. I had a number in mind, so we made an offer, and that’s how we became the third owners of Ben Franklin.”

“We were still relatively new to Sycamore,” Roseann recalls, “so we decided to stick with the Ben Franklin brand, since it had been a fixture in the downtown for so long. Yet, from the beginning we started putting our own touch on the store.”

Over the next decade and a half, Rich and Roseann transformed the traditional variety store into one of the most unique establishments on Sycamore’s dynamic downtown strip. “Rich’s skill in jewelry design and repair remained a core service,” says Roseann, “and for a time, we continued to sell cut flowers. But we started experimenting to see what worked and what didn’t. For example, at some point we realized the flowers weren’t the best use of our floor space. Rich had the idea of replacing the flowers with a food section for customers who were looking for a gift that pleases everyone or even fast to serve at a party or celebration. We decided to go with all-natural, made-in-the-USA products from small regional vendors. So we added unusual jams, honey, sauces, and soup mixes.”

Roseann’s instincts for great gift items also found an outlet on the sales floor, as did Rich’s artistic talents for building one-of-kind displays. They added engraving to their services, giving them the ability to personalize everything from fine jewelry to frames to wine bottles. Roseann, a master engraver, has expanded into corporate awards, featuring beautiful crystal items, along with other basic commemorative pieces.

Tapping into Sycamore’s hometown pride, they added locally-themed items to their inventory, such as coasters, magnets, postcards, greeting cards, and Sycamore, Illinois and Sycamore Spartan clothing and accessories. Sweet Earth even has a selection of locally significant charms.

“We’re known for keeping a thousand different charms in stock,” says Roseann. “I love the challenge of finding the perfect gift for someone. The best gifts have personal significance, and there’s always a charm that fits the bill. We have customers who come back every year to buy a new charm for a charm bracelet they started for their daughter or granddaughter.”

By 2009, the Paras’ Ben Franklin store bore little resemblance to the original “five and dime” they had purchased in 1996. Rich’s genius for jewelry design and





# sweet earth

Working with Resource Bank, Rich and Roseann recently bought their building from their landlord, ensuring that the improvements they have made over the past 21 years and those planned in the future, will directly benefit the value of their business.

"Buying the building was a very big deal for us. We had already put in a lot of improvements, but it's an old building, and it requires maintenance. We had reached the point where we didn't know how much more we could do that would make economic sense. When we had the opportunity to buy the property, we had to make everything happen in about a month. Resource Bank made everything so easy. Now we're looking at fixing up the upper floor and adding something new. It's an exciting time to be in downtown Sycamore."

—Roseann Para

repair had led to the expansion of both jewelry services and retail sales, and he had begun teaching in-store classes in jewelry making. Rich, a Graduate Gemologist of the Gemological Institute of America, enlisted long-time employee Lori McClay, as well as Roseann to help complete basic jewelry repairs. Later they would both help to instruct students in everything from design to beadwork. Of course, the store carried everything beginners might need to pursue their interests.

The gift selection had blossomed into a dazzling array of women's accessories, home décor, souvenirs, toys, and more. Every item was selected by Roseann and Rich for its uniqueness, quality, and potential to provide someone with the perfect gift. Their Ben Franklin was not just a store anymore—it was a destination that Sycamore locals and visitors alike wanted to experience.

So that same year the Paras realized it was time for a name change. The Ben Franklin corporate brand had changed hands since Rich and Roseann had bought the store, and they had so completely made over the business in line with their own vision that there seemed little advantage to keeping the name. Customers had become friends, and by now, everyone in the Sycamore

area knew Rich and Roseann as solid members and supporters of the community. From the custom jewelry they donated for the silent auctions held by non-profits like TAILS and the Midwest Museum of Natural History, to the board work they did for Discover Sycamore and the Sycamore Chamber, to their support and volunteerism for local events—the Paras somehow seemed to fit it all in around their daily 70-mile commute from and back to Sweet Earth Farm.

Of course, the name of their original business, Sweet Earth, still held an appeal for them. Its namesake had morphed from farm fields into a forested country paradise, so it certainly had the right vibe. But if Rich and Roseann had learned anything over the past fifteen years, it was the importance of asking their customers what they wanted. So, they held a contest.

"We had over 500 suggestions for names," laughs Rich. "But guess which one kept coming up? Sweet Earth, of course."

Today, Sweet Earth can be found on most anyone's list of things to see and do in downtown Sycamore, and the reason for that goes beyond the goods and services the



store provides. Rich and Roseann thrive on the personal relationships they have formed with their customers, and it's their love of what they do that keeps these customers coming back. But they don't take anything for granted.

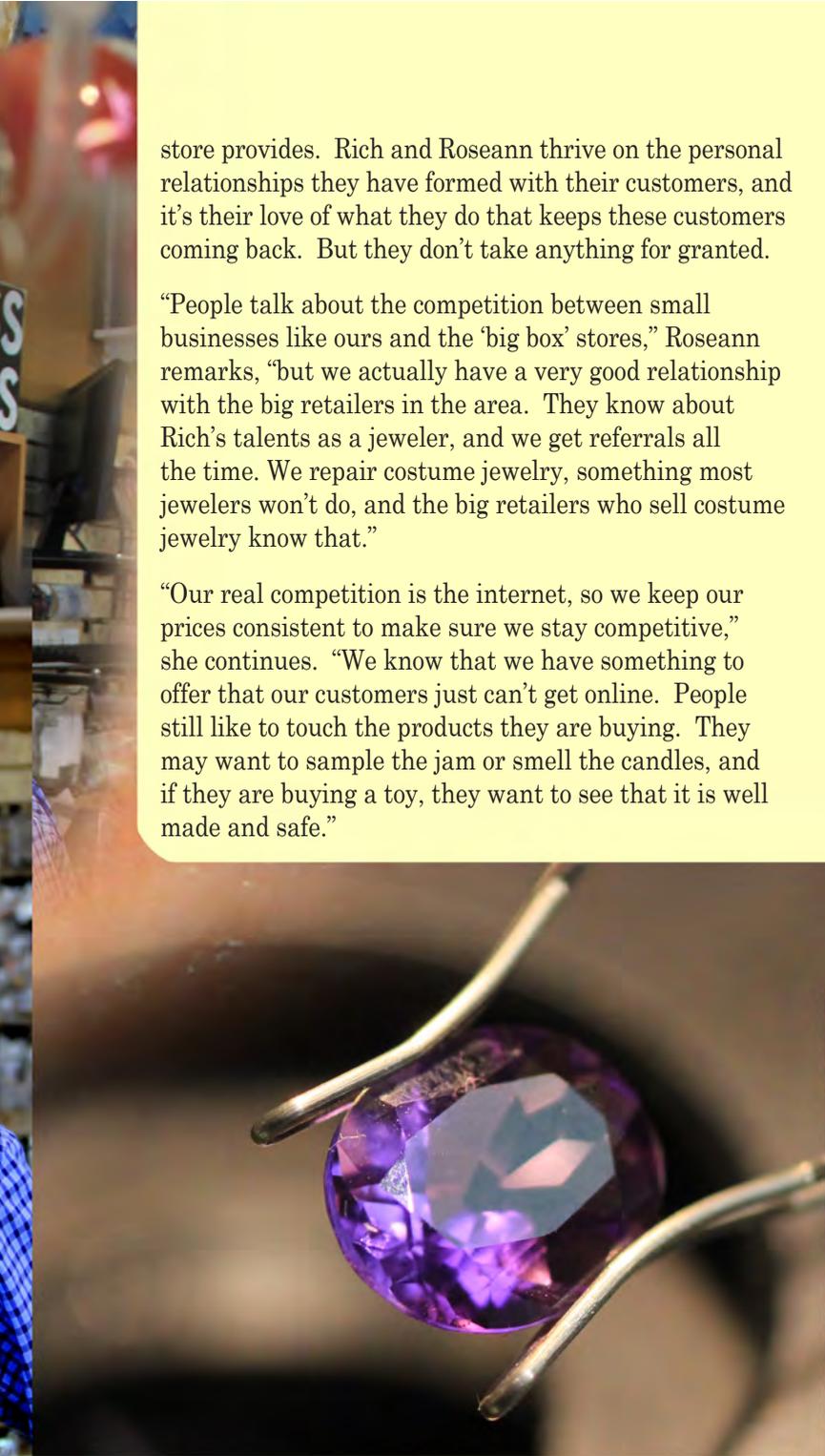
"People talk about the competition between small businesses like ours and the 'big box' stores," Roseann remarks, "but we actually have a very good relationship with the big retailers in the area. They know about Rich's talents as a jeweler, and we get referrals all the time. We repair costume jewelry, something most jewelers won't do, and the big retailers who sell costume jewelry know that."

"Our real competition is the internet, so we keep our prices consistent to make sure we stay competitive," she continues. "We know that we have something to offer that our customers just can't get online. People still like to touch the products they are buying. They may want to sample the jam or smell the candles, and if they are buying a toy, they want to see that it is well made and safe."

Carrying and displaying all these items takes a lot of work, and many of their vendors are also small businesses, each supporting one another. "We respect the fact that our source for charms doesn't compete with us online. They understand the effort that goes into marketing their product, and we've been with them for 22 years," proves Roseann.

"That's a good point," adds Rich. "Our inventory and the way we do business reflect our values. We carry things that we would want to own ourselves. We listen to our customers and try to respond to their needs."

"I even think our name is a reflection of our values," he concludes. "We offer a 'green bag' discount to anyone who uses our reusable shopping bags. It's one way we support the 'sweet earth,' the earth we all depend on. The gems I work with come from the earth. Our lives, our work, our place in the community, our customers who are also our friends—they're all a part of the sweet earth."





## DEKALB COUNTY COMMUNITY GARDENS:

# DIGGING DEEP BRINGS OUT THE BEST IN OUR COMMUNITY



**DCCG DIRECTOR DAN KENNEY AND VOLUNTEERS  
PREPARING FLOWERS AND PEPPERS.**



The community gardens movement is catching on throughout the country, but nowhere has the movement found more fertile ground than right here in DeKalb County. The DeKalb County Community Gardens has, to date, delivered over 10 tons of food to people in need. However, to see this organization only as a source of fresh vegetables for low-income families is to miss much of what the group's programs and activities bring to our area.

DCCG Director Dan Kenney planted the seed for the organization about five years ago when he was in charge of the in-school suspension program at Clinton Rosette Middle School. "Basically, I was monitoring the students who had been given a suspension but were allowed to serve that suspension in school," remembers Kenney. "I was looking for a constructive activity for them, something more than busy work, so I got the idea of putting in a garden."

Kenney had been gardening since the age of eight in his family's farm garden. When Dan was 13 his father, a small farmer, was forced by economic conditions to quit farming and move the family to town. "I had that background," says Kenney, "and with the great soil we have in DeKalb County, I knew we could succeed."

And succeed they did. The students at Clinton Rosette grew enough vegetables to make a sizeable donation to local food pantries. Before long, other schools in the district were asking Kenney to help them start their own gardening programs. During the growing season, which spanned the summer, parents volunteered their time to supervise the gardening and harvesting, and the donations to food pantries throughout the county began to expand.

In 2012, seeing an opportunity to build on the enthusiasm and success of the gardening programs he had started in DeKalb schools, Kenney formed a non-profit and launched the DeKalb County Community Gardens. The organization's mission was a simple one: "to strengthen access to fresh, local, and sustainably-grown organic food for people in need."

"My primary motivation was to address the nutritional needs of our constituents," says Kenney. "Roughly one in four people in DeKalb County suffers from diabetes or obesity, and lower-income families suffer disproportionately from these problems. The lack of fresh vegetables in their diets is a big factor in these illnesses."

While the mission seemed fairly focused, the activities under the purview of DCCG began to propagate rapidly as businesses, non-profits, and other community-minded groups began to see the power in this simple goal of producing healthy food for people in need. Kishwaukee Health Systems and the University of Illinois Extension, began providing nutrition and food preparation classes to take the mystery out of incorporating fresh vegetables into the family menu. Private businesses and farmers stepped

forward to provide land, equipment, and facilities for food production. Non-profits and charitable foundations supplied funding and volunteers. Educational institutions such as NIU, Kishwaukee College, the DeKalb County Farm Bureau, and the University of Illinois Extension chipped in their wealth of agricultural knowledge and encouraged student volunteers to give of their time.

Kenney notes that in just five short years DCCG has formed over 70 partnerships and has created gardens in over 50 sites throughout the county. "The response has been amazing," he says. "Every time I put a hope or a prayer out there, the right person or group seems to step forward."

While donations, grants, and volunteer labor have given DCCG a tremendous leg up in the realization of its mission, Kenney says he believes a non-profit needs to be run like a business in order to succeed. "We sell produce at some of the local farmers markets, and we have raised box planters for rent, both of which create additional revenue. We'll always need donations and volunteers, but we want to do our part to remain economically sustainable."

A recent addition to the DCCG's programs, Walnut Grove Vocational Farm, is a good example of how Kenney and his colleagues are coming up with innovative ways to create a sustainable model while serving other needs within the county.

The farm is owned by the family of Gene Heinsohn, who says the partnership between Walnut Grove and DCCG has its roots in the birth of his son, Scott, 22 years ago. Scott was born with Down syndrome, and like all adults



with disabilities, he eventually aged out of the special programs available through the public school system.

“Transitioning out of the school system into the adult world is always difficult for people like Scott, and of course, parents worry about the future. Scott wasn’t cut out for the structured workshops available here in the county,” says Heinsohn. “For some people, those are great programs, but it wasn’t enough for Scott simply to be occupied. He wants to make a contribution.”

Heinsohn and Kenney were introduced to each other about two years ago, and they realized that DCCG could provide an answer not only to Scott’s needs, but also to the needs of other adults like him. DCCG could provide training that would lead to work that was both appropriate and meaningful, work that would benefit the larger community, and Walnut Grove could provide the platform.

“Adults with disabilities have a lot to contribute, but they aren’t always given a chance to work within their limitations,” observes Heinsohn. “A traditional 40-hour workweek, or even an eight-hour day are often not practical for adults with disabilities. Scott needed something that would allow him

to work at his own pace, and agricultural work can be perfect for that. Scott enjoys repetition. He likes taking his time to get the job done.”

Adults with disabilities participate and learn at the farm with “job coaches,” who help guide participants through their tasks. Heinsohn says the work with DCCG at Walnut Grove helps Scott and others make the connection between the skills they learned in school and doing work in the adult world.

Through his son’s connections, Heinsohn became acquainted with another group in the county that is serving adults with disabilities, The Gracie Center. Yet another partnership was formed under the umbrella of DCCG. Anne Thornton, the founder of the organization and mother to its namesake, Gracie Thornton, says the partnership between The Gracie Center, and DCCG, at Walnut Grove has opened up a whole new world for Gracie, who was also born with Down syndrome.

“The Gracie Center’s mission is to support adults with intellectual disabilities, in DeKalb County and surrounding areas, to achieve a greater sense of independence and quality of life,” says Thornton. “As part of that mission, we built a mobile popcorn stand that we call the ‘Pop-up Stand.’ We take it to various events in the area, and our participants not only run the stand but also make the popcorn and caramel corn we sell there. Walnut Grove has now given us a quarter of an acre to grow popcorn, so planting and harvesting the corn has become part of the process.”

Gracie says that making the caramel corn is one of her favorite jobs; although, she’s less

## *Job coaches teach real-world skills*



fond of planting the corn. Her friend Kayla Craig, on the other hand, enjoys working at the Walnut Grove greenhouse when she isn't spinning CDs for her other business, a deejay service tailored to the special needs of adults with disabilities.

Kayla's mother, Julie, says the only drawback to the farm is the lack of public transportation from DeKalb, where Kayla currently lives. "We've got the work here, but sometimes it's hard for the parents to provide transportation. We're always looking for volunteers who can help shuttle participants back and forth."

Kenney, who continued to teach in the DeKalb School District until his retirement three years ago, says the tie-in with Walnut Grove Vocational Farm and the Gracie Center is particularly gratifying for him. "I used to be involved with the structured workshops, and I could see that there was a need for more choices to help adults with disabilities transition from school to the adult world. This is just a great fit for us and for them, and we hope to work with more schools and organizations serving adults with disabilities throughout the county."

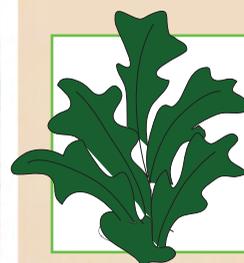
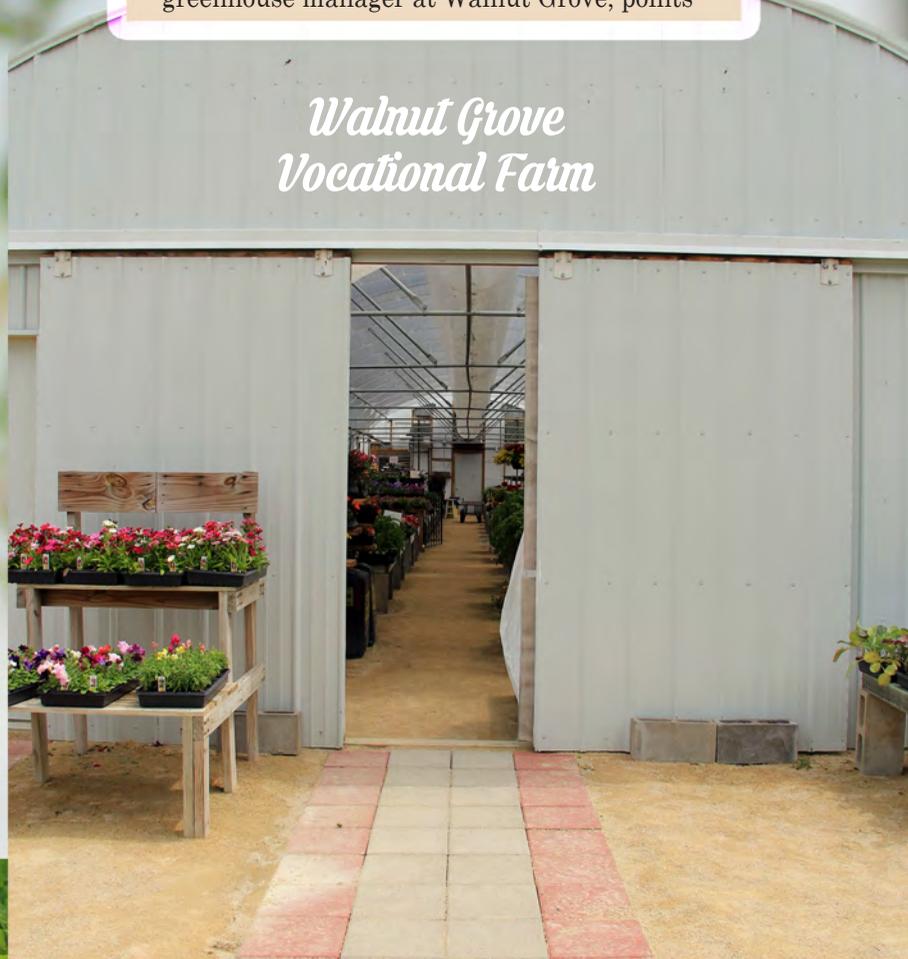
Meghan Chadra, farm manager and assistant greenhouse manager at Walnut Grove, points

out that the farm has some special features that make it a friendly venue for disabled gardeners. "We've planted a number of strip gardens that are long and narrow," she notes, "with wide grassy areas in between. This makes the gardens wheelchair accessible. The aisles in the greenhouse are wider, too. We want to make it possible for everyone to get to the work areas."

It's hard to overstate the broad impact that DeKalb County Community Gardens is having on our county. Healthier food, meaningful work, and the camaraderie that comes from pitching in to make a real difference in the lives of others are just some of the obvious benefits the organization has brought to our area. As the list of DCCG partners continues to grow and the synergies among these partners continue to expand, the future, no doubt, holds great things.

Kenney recently headed up the plans for a local food hub and community kitchen as part of DeKalb's America's Best Communities committee. Though DeKalb didn't win the ABC competition, the city made it to the finals and in the process forged a new vision for the DeKalb community. "I think we've got a good shot at realizing these dreams," says Kenney. "We have big plans at DCCG, and clearly, the community is behind those plans. The next five years will be very interesting."

## *Walnut Grove Vocational Farm*



For more information on how you can help support the DeKalb County Community Gardens please visit [www.dekalbgardens.org/get-involved](http://www.dekalbgardens.org/get-involved).



**DRAKE**  
B A S K E T S



LIVES WOVEN TOGETHER  
BY TRADITION



Basket weaving is part hobby, part business and all tradition for the Drake family. Emily Weil and her father, Edwin Drake, have passed down the skills of weaving and caning to the younger generations of the family, including Emily's daughters EvaAnne Johnson and Becca Weil, who have been making reed baskets since they were toddlers. Although their baskets can only be purchased twice a year, at the Genoa-Kingston Christmas Craft Walk and the Northern Illinois Steam Power Show, held in August in Sycamore, their modest prices clearly do not reflect the hours of labor involved in their production.

Rather, the art of basket weaving seems to be a passion that binds the members of the extended Drake family to each other, and to a past that valued time spent with family, over the interruptions of the mobile phone and the background chatter of the television. This comes from values inherited from Emily's parents, like family, humor, and hard work.

Emily says her father learned the craft of chair caning first, in a class he took around 1967. "He was a woodworker," she says, "and he was the son of a farmer, so it was one of the many skills that he learned on the farm. He loved to go to auctions, a love we've all inherited from him, and I think the first chairs he re-caned were bought for my sister Pat and brother-in-law George Astling. He eventually taught all of us how to cane chairs. Later, in 1985, he and I took a basket weaving class together at the Kishwaukee Valley Heritage Society. That's how Drake Baskets got its start."

Edwin, who passed away in 2010, clearly lives on in the weaving tradition his family has kept for the past three decades. "I can remember making my first basket with 'Papa'

when I was about five years old. It was like this one," says Becca, pointing to a little basket on the table in front of her that seems perfectly proportioned for a child's Easter basket. "I've been making these little baskets ever since. We call them 'Becca's Berry Baskets.'"

EvaAnne says her grandfather valued quality work. "It's easy to make a mistake when you are weaving cane for a chair or making a basket," she notes. "If you make a mistake, you sometimes have to take everything apart and start over—or hope that no one notices. Papa always noticed, and would lightheartedly help us fix it," she laughs.

According to Emily, her mother, Millie, would put final touches on the baskets. "She'd go over every basket with a little pair of nippers, looking for the tiniest strands of reed fuzz that might be sticking out. She would say, 'You can't sell it this way.'"

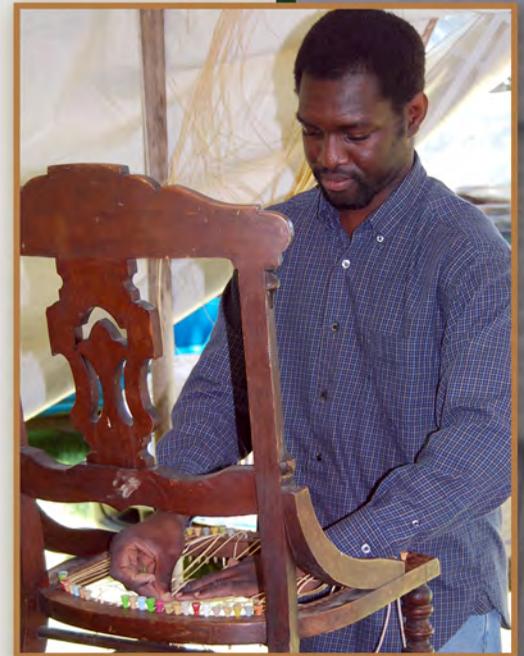
Emily explains that the whole extended Drake family would be involved in weaving and caning. "My sister, Pat, and her husband, George, lived next door, so they could easily walk over to spend a morning weaving. Their children, Gef and Edwina, also learned the craft as they were growing up."

Pat and Emily took the lead when it came to decorating the baskets and attaching buttons, or ribbons, or other little details that made the baskets special. Pat passed away in 1998, and Millie in 2015, but as with Edwin, their personalities and creativity live on in countless homes where Drake Baskets grace shelves, sideboards, hearths, and mantelpieces.

Emily and her daughters clearly miss these family members, with whom they spent so many happy hours transforming strips of wet reed into unique masterpieces.



Below:  
Lynnaun caning  
a chair.



Below:  
Fourth generation  
Trey spraying the  
spokes of a basket.



However, the tradition still carries on through the current generations. The family still counts nine active weavers among its members, including EvaAnne's husband, Lynnaun Johnson, Emily's niece, Edwina Beckman, and her nephew, Gef Astling. Emily's great-nephew, Trey Astling, represents the fourth generation of Drake weavers.

When asked about individual styles among the basket makers in the family, EvaAnne says that it's not always easy to say who contributed what to a particular creation. "When we're all sitting around together, there tends to be some division of labor. One of us will get the bottom started, another will do the sides, and someone else might finish the rim around the top of the basket. Papa used to do the rims, because that was the hardest part of the process. Getting the bottom started correctly was always tricky, too. It's the foundation of the basket and it's important to get it right."

Despite the fact that many of the baskets are the result of a team effort, some of the baskets do bear the mark of individual preferences in design. EvaAnne is partial to unusual patterns incorporating a herringbone design. Becca likes to

vary the size of the reed strips she uses and alternates the colors of the reed to contrast with the natural bamboo color of the raw material. Emily is a specialist in creating small baskets from the remnants that are collected over time, noting that one of her father's inherited values is the desire not to waste anything. Emily's brother-in-law, George Astling, makes the walnut dye from black walnut trees on their property.

Reflecting on what this unique family activity has brought to their lives, all three women agree that it has given them the gift of time spent with the family, trading stories or simply enjoying each other's company apart from the distractions of a busy world. "I think it encourages patience and attention to detail, too," says EvaAnne.

"It also teaches you that anything worth doing is worth doing well," adds Emily. "My dad emphasized that. If it's wrong, you fix it."

Becca continues, "and it makes you realize the importance of remaining positive and creative."

The daily weaving gatherings are rarer now. All three women have other occupations—Emily is a speech-language therapist, Becca is a swim

lesson coordinator, and EvaAnne is a librarian. Because they no longer live in the same house, it is uncommon for the three of them to be weaving in the same place at the same time. Other family members live and work out of town and aren't able to come over to weave every day. But in preparation for their twice-a-year selling event, the family gears up to produce the 80 or so baskets needed to maintain a compelling selection of handmade treasures. The whole family still comes together to demonstrate weaving and caning during the Steam Power Show and to host the Christmas Craft Walk.

"We obviously don't do this for the money," says Emily. "The prices we charge are just enough to cover supplies for the next year's event. We want people to use and enjoy our creations. But we're carrying on family traditions, and not just traditions of basket weaving and chair caning. Our traditions include spending quality time together, sharing stories, and laughing. We love to be together, even if we aren't doing something creative and constructive. That's what my mom and dad gave us—an opportunity to be together, enjoying each other's company and doing something we all enjoy."

Emily says, "While it is possible to learn basketweaving from a book, it's better to learn from someone who has made the kinds of baskets you want to make," she notes. "It can be a little stressful at first. You just need someone to show you the way."

To see examples of Drake Baskets and to be reminded when and where you can purchase their baskets, follow them on Facebook:

 [www.facebook.com/DrakeBaskets](http://www.facebook.com/DrakeBaskets)



Generations of the Drake Family and their baskets in 2015.

# SUMMER Events CALENDAR

**JUN 25** | **Hometown Family Fun Fest**  
Hinckley-Big Rock High School  
1:00 p.m. / 9:00 p.m. Fireworks

**JUL 16** | **Movies on Main Street**  
Genoa • 6:00 – 9:00 p.m.  
"Minions"  
www.genoaareachamber.com

**JUL 21** | **Music Under the Oaks**  
Hampshire  
www.hampshireparkdistrict.org

**JUL 22** | **Free Movie Night**  
Shabbona, Purdy Park • 7:00 p.m.  
"Zootopia"  
Sponsored by Village Bible Church

**JUL 23** | **Taste of Hinckley Cruise Night**  
Hinckley • 5:00 – 8:00 p.m.  
Sponsored by Hinckley Lion's Club

**AUG 7** | **47th Annual Ice Cream Social**  
DeKalb • 10:00 a.m. – 4:00 p.m.  
www.ellwoodhouse.org

**AUG 13** | **DeKalb County Barn Tour**  
DeKalb County • 9:00 a.m.  
www.daaha.org

**AUG 13** | **50 Men Who Cook**  
DeKalb, Barsema Hall, NIU  
6:00 – 9:00 p.m.  
www.50menwhocookdekab.org

**AUG 20** | **Ride Like an Egyptian Bike Ride**  
DeKalb • 6:30 a.m. start  
www.egyptiantheatre.org

**AUG 20** | **Cruisin' to Genoa Car Show**  
Genoa  
www.genoaareachamber.com

**SEPT 10** | **Wine on the Terrace**  
DeKalb, Ellwood House  
4:00 – 7:00 p.m.  
www.ellwoodhouse.org

**SEPT 11** | **Genoa Duck Races**  
Genoa, Carrol Memorial Park  
10:00 a.m. – 2:00 p.m.  
www.genoaareachamber.com

**SEPT 17** | **Walk & Roll for Mobility**  
DeKalb, Natural Trail  
Benefits Voluntary Action Center  
815-758-5508  
www.northernrehabpt.com

**SEPT 17** | **ApplePaloosa**  
Sycamore, Downtown  
11:00 a.m. – 4:00 p.m.  
www.discoversycamore.com

## CLASSICS EVENTS

Call 815-756-6321 or visit [www.resourcebank.com](http://www.resourcebank.com) for more information on events with the Resource Bank Classics Club.

**JUL 20-21** | **AARP Driver Safety Course**  
Bethany Branch  
2:00 – 4:30 p.m.  
Attendance is required both days to receive a certificate of completion. The certificate will be honored at some insurance companies for a discount on your premiums. Call to reserve your spot today!  
AARP Members: \$15  
Non-members: \$20

**JUL 26** | **Picnic at Somonauk Park**  
Somonauk  
Join us for a Bar-B-Que lunch, Bingo, and prizes.  
Classics Members: \$10  
Guests: \$11

**AUG 10** | **Ice Cream Social**  
Bethany Branch • 1:30 p.m.  
Let's meet for our special summer treat! Classics will provide ice cream, toppings, and beverages. This event is free!

**SEP 23-26** | **"Mayberry Days" Trip**  
You don't want to miss out on this trip to a place we all remember! Mayberry, the setting of *The Andy Griffith Show*, is our destination, "Mayberry Days." Call the Classics office for more information.

## HOMETOWN FESTIVALS

**JUN 25-26** | **Sandwich Early Day Engine Show**  
Sandwich Fairgrounds

**JUL 4** | **Shabbona Hometown Festival and Main Street Parade**  
www.shecevents.com

**JUL 16** | **Waterman Lions Summerfest and Antique Truck & Tractor Show**  
www.watermanlionstractorshowandsummerfest.com

**AUG 4-7** | **Hampshire Coon Creek Country Days**  
www.hcccd.com

**AUG 11-14** | **The Sycamore Steam Show & Threshing Bee**  
www.threshingbee.org

**AUG 12-13** | **Cortland Summer Fest**  
www.cortlandil.org

**AUG 20** | **Sycamore's Ribs, Rhythm, and Blues Fest**  
www.discoversycamore.com

**AUG 26-28** | **DeKalb Corn Fest**  
www.cornfest.com

**SEPT 7-11** | **129th Sandwich Fair**  
www.sandwichfair.com

**SEPT 11** | **Kite Fest**  
www.dekalbcountycvb.com

**SEPT 17-18** | **Creston Booster Days**  
www.crestonboosterclub.org



## FARMERS MARKETS

**EVERY SUN** | June-September  
Sycamore Farmers' Market  
10:00 a.m. – 2:00 p.m.  
Corner of Somonauk and Elm Streets.

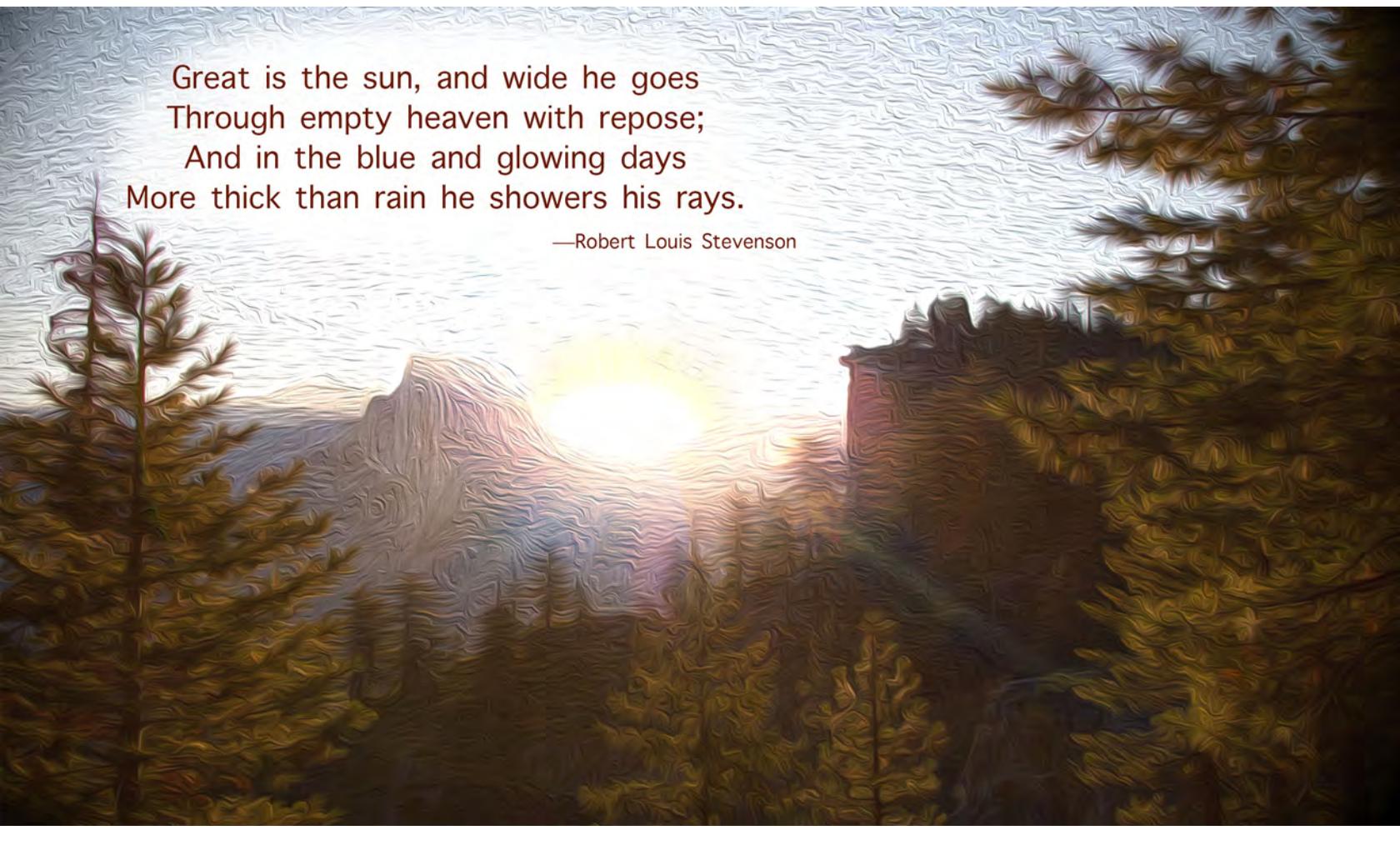
**MOST SAT** | 6/25, 7/9, 7/23, 8/6, 8/27, 9/3, 9/17, 10/1  
Genoa Farmers' Market  
9:00 a.m. – 2:00 p.m.  
Corner of Main and S. Genoa Streets.

**EVERY SAT** | July-September  
Hinckley Farmers' Market  
9:00 a.m. – 12:00 p.m.  
Corner of Route 30 and Somonauk Road.

**EVERY THUR** | June-September  
DeKalb Farmers' Market  
10:00 a.m. – 2:00 p.m.  
Van Buer Plaza

**FIRST THUR** | June-October  
Somonauk Farmers' Market  
from 3:00 – 7:00 p.m.  
DeKalb Street

To update the mailing address or to discontinue receiving this community magazine,  
please notify Resource Bank by emailing your request to [marketing@resourcebank.com](mailto:marketing@resourcebank.com) or calling 815-756-6321.



Great is the sun, and wide he goes  
Through empty heaven with repose;  
And in the blue and glowing days  
More thick than rain he showers his rays.

—Robert Louis Stevenson