

**July 22, 2001**

**Having sent out my observations about the corn belt, I received this transmission from my friend, Bob Leamer, who was raised in the corn belt in Sioux City, IA. Little did I realize how complicated the corn process was!**



**We're enjoying your travelogues. Years ago, like in the late 30,s (19 that is), the Council Bluff farmer's cornfields were not terraced. It was widely believed, by the 'flatland farmers' like us from around Sioux City, that the Council Bluff farmers were a little shy of something upstairs because**

**they had fallen on their heads from their fields too often. I've also heard it said that the more progressive ones wore parachutes which was attested to by a man driving by one of the farms and having to swerve to miss a parachutist farmer - - bib-overalls, straw hat and all, who landed in the middle of the road right in front of him.**

**Changing the subject slightly; you've observed how hot and humid it can get - temperatures in the mid-90s and humidity around 95% is perfect corn growing weather and the corn will grow more than a foot overnight. On one of those breathless midwestern nights with no wind, if you go out in the middle of a cornfield and lie quietly you can actually hear the corn growing. It creaks and groans and pops. It's amazing and somewhat eerie.**

**(Thank you Bob for this information. I will pass it on!)**

**We spent the night in the Wal-Mart RV park, i.e. the parking lot, and the next morning we started out for The House on the Rock, in Wisconsin.**

**The trail led us past the Newton, WI Maytag Blue Cheese factory. Yes, this cheese factory is owned by the Maytag family, but not by the ones who make washing machines. We purchased some delicious Blue Cheese.  
Dave and Bonnie**

