

CORN

VARIETIES

Picasso Hybrid

Blue Hopi



This corn has a sweet flavor that is delicious when harvested, or it can be dried and ground to make flour for tortillas!



This beautiful corn variety has deep purple stalks with white and yellow kernels. It is delicious roasted, baked or boiled!

Ruby Queen



This red corn variety is delicious with sweet, tender kernels. It's best steamed to get the most flavor! Also makes excellent decorations

CORN Fast Facts

In the United States, Iowa is the #1 producer of corn with over 86.900 farms! These farms harvest 13.1 million acres of corn in 2019!

Corn comes in a variety of colors! Blacking, Bluish- Grey, Purple, Green, Red, White and Yellow!



1% of the corn planted is the Sweet Corn that we eat! The other 99% is used to feed livestock or used for manufactured goods.

The average ear of corn has about 800 kernels in 16 rows! There is also one corn silk strand for every kernel that grows in an ear of corn!

IDEA FARM NEWS

IDEA Public Schools has 12 IDEA farms that will work to provide the Harvest of the Month and other seasonal produce to IDEA school cafeterias during the 2022-2023 school year.



IDEA Elsa IDEA Edgemere IDEA Donna **IDEA Bridge**

IDEA Rundbera IDEA San Benito IDEA Monterrey Park IDEA Burke

IDEA Eastside IDEA Quest IDEA Horizon Vista IDEA Achieve





STREET CORN



INGREDIENTS

Number of servings: 8 Serving size: 1/2 cup

- 1.5 lbs. of Corn Kernels
- 2 Tbsp. of Olive Oil
- 1/3 cup of chopped cilantro
- 1/4 cup of Parmesan Cheese
- 1 Tbsp. of Tajin, Low Sodium
- 1 cup of Light Sour Cream
- 2 Fresh Limes, cut into 8 wedges

STEPS

- 1. Preheat oven to 400 F
- 2. Toss the 4 cups of corn kernels in bowl with olive oil.
- 3. Place on foil lined baking sheet.
- 4. Roast in oven for approximately 20 minutes or until they are browned to your liking.
- 5. Remove from oven. Let cool.
- 6.In a large bowl, add in the cooled, roasted corn kernels.
- 7. Add in sour cream, Cilantro, Tajin and Parmesan Cheese.
- 8. Gently stir to combine.
- 9. Serve and garnish with fresh lime wedge, cilantro, sprinkle of tajin and sprinkle of parmesan cheese.
- 10.Enjoy!!

Cooking Tip

Instead of roasting your corn, you can buy roasted corn from the grocery store. Or if you're short on time, this recipes is just as delicious with unroasted corn!







COLORING ACTIVITY



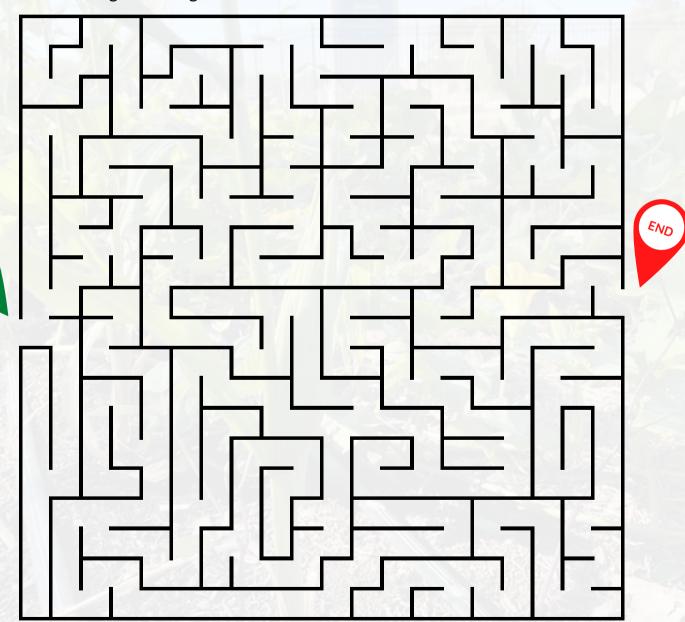
This institution is an Equal Opportunity Provider.



MAZE

Directions:

Find your way to the CORN in the center of the Maze!







WORD SCRAMBLE

Directions:
Unscramble the CORN Related Words!

Scrambled Word	Unscrambled Word
1. NRCO	
2. AHCVIEE	
3. LFAL	
4. VERSTHA	
5. MEERVBON	
6. KTASL	
7. NREELK	
8. NSUHINSE	
9. SDRETOA	
10. ROCPNOP	
11. LWEOYL	
12. AIZM	
ANSWER KEY	

This institution is an Equal Opportunity Provider.

11. YELLOW

10. РОРСОВИ

8. SUNSHINE 9. ROASTED

7. KERNEL

2. NOVEMBER

3. FALL 4. HARVEST

2. ACHIEVE

I. CORN



Word Search

Directions:

• Find the CORN related words in the puzzle.

CORN

• Words can go in any directions and can share letters as they cross over each other.

ROASTED

NOVEMBER

	FALL HARVEST					CORN STALK CORN KERNEL SUNSHINE						YELLOW HUSK							
F	G	Z	C	C	Z	Υ	L	М	Ε	N	N	Υ	W	К	N	F	V	R	L
Н	А	А	S	0	Ε	Ε	М	Т	Q	R	В	Z	×	0	L	S	J	Н	L
Д	٧	L	S	L	N	Z	Ι	N	0	0	S	L	٧	Z	\subset	А	F	В	\subset
R	L	L	L	R	R	S	Q	W	K	C	Ε	Ε	I	Ρ	I	L	Т	0	K
V	Υ	0	Ε	N	R	0	\subset	\subset	Ε	×	М	D	L	U	0	F	I	5	Ν
Ε	W	К	I	S	Н	0	А	К	М	В	N	R	0	C	Q	Ε	Р	N	Q
S	U	D	В	В	Р	L	U	S	Ε	Z	N	М	Υ	\subset	D	К	Q	N	U
Т	\subset	W	I	Ε	F	S	А	R	Т	N	C	К	D	0	X	Т	U	Υ	J
R	G	I	W	Ρ	Р	J	J	N	А	Ε	R	Z	S	٧	0	0	Т	F	V
W	В	Q	N	0	I	F	Р	U	J	Т	D	К	W	U	J	Z	Н	U	U
0	М	R	U	Ρ	U	В	D	Т	Т	×	G	R	U	F	Н	٧	Υ	W	S
Р	0	Р	Н	\subset	G	U	G	٧	0	Z	L	G	×	R	G	M	Z	J	G
\subset	Н	U	W	0	0	F	L	0	L	W	Z	S	U	N	S	Н	I	N	Ε
Н	Ρ	U	F	R	Д	Т	Q	I	C	Z	U	C	U	J	Υ	0	N	X	Т
I	M	C	Z	N	G	Q	А	C	Н	I	Ε	٧	Ε	I	0	F	J	K	Q

