

# Taste and Teach

## June - Corn (Bonus tasting!)



### Five **Fun Facts** About Corn!

- Most of California's corn crop is made into silage, which is used to feed dairy cows and other ruminant animals.
- There are three types of corn that are grown for humans to eat: dent corn (for grains including cornbread and corn chips), sweet corn (to eat as a vegetable) and popcorn (to eat as a snack).
- Ethanol is an alternative fuel that is made from corn.
- A corn stalk can grow 7 to 12 feet tall!
- Corn is grown on every continent except Antarctica.

### Three **Fun Teaching Ideas!**

- Did you know many *packing* peanuts are made from nearly 100% cornstarch? Shh, don't tell your students! Ask students to use deductive reasoning to match raw commodities to their byproducts in the *Link 'Ems Ag-Bite* activity.
- Research how different cultures incorporate corn into their cuisine.
- Plant popcorn seeds in moist cotton balls! This experiment helps students learn what it takes to germinate a seed. See the lesson plan on the back of the Corn Fact and Activity Sheet.

*Explore all the great corn resources in this section!*



# Link 'Ems

Determine how well you know your by-products. Link each raw commodity with commonly used products.

## Activity

1. Collect samples of each of the raw commodities (walnut, wood, corn, wool, soybean) and each of the by-products (sandpaper, rayon, packing peanut, lotion, crayon). Put one of each sample into a bag and mix them together.
2. Separate students into small groups and ask them to sort the raw commodities from the by-products.
3. Challenge students to use reasoning and deduction to link the raw commodities and their by-products. If teams don't agree, suggest an impromptu debate in which each team defends its conclusion. Use the information below to explain the links.
4. Challenge students to identify the chemical processes used to create the by-products. For example, how does the molecular compound for cellulose differ from that of rayon? What caused the change?

## Walnuts

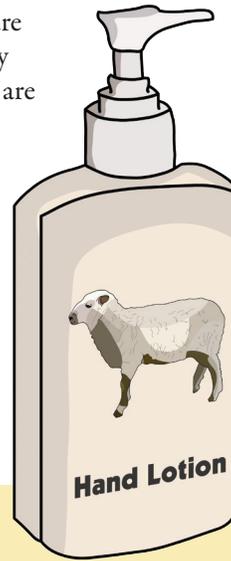
Walnut meat isn't the only part of the walnut fit for human consumption. Its oils are used in cosmetics, and the shells are used in many abrasives for sand blasting roads and cleaning engines. The shells are also used in the production of sand paper, snow tires, and pet litter.

## Wood

More than 5,000 products are made from trees. Rayon, a silk-like fabric, is made from cellulose acetate, which comes from wood pulp. The cellulose is dissolved by chemicals, forced through tiny holes in a metal spinneret, and then twisted into silky yarn.

## Corn

According to the *National Corn Growers Association*, there are uses for every part of the cornstalk—husks, kernels, and even the water the kernels are processed in. Many “packing peanuts” are nearly 100% corn. They dissolve in water, making them environmentally friendly.



## Materials

- Multiple samples of the raw commodities, such as walnut, wood, corn, wool, and soybean.
- A sample of products made from each commodity, such as sandpaper, rayon, packing peanuts, lotion, and crayons.

## Tip

Have students bring in their own products and ask the class to determine from what the product originated.

## Wool

Wool from sheep contains lanolin, which helps the wool repel water. During processing, the lanolin is removed from the wool for use as a moisturizer in many soaps, facial creams, and lotions.

## Soybeans

Soybeans, used in the production of tofu, also make great crayons. *Prang Fun Pro* makes a crayon that is 85% soybean oil. One acre of soybeans can make 82,368 crayons!

## Classroom Activities

### Science

- Research the origin of the raw commodities used in this project. Present your findings to the class.
- Research products that you use daily. What are they made of? What commodity are they a by-product of?

### English Language Arts

- Identify the geographical regions that produce the raw commodities. Discuss where and why products come from these areas.

### Math

- Determine what percentage of the class linked the right products. Create a graph with the class results.



# Corn

Information compiled by the California Foundation for Agriculture in the Classroom

**How Produced** – The most abundant variety of corn grown in the United States is dent corn. In California, dent corn is planted each spring and is often double cropped—with a second planting occurring in the summer. Seeds are planted approximately two inches deep either into moist, flat ground that is formed into seedbeds after the seed germinates, or into pre-formed seedbeds that are irrigated until germination occurs.

The corn plant has a stalk, and “ears” of corn grow where the leaves join the stalk. An ear consists of a corn cob covered with rows of kernels (800 kernels on average). Each kernel is a seed that can grow into a new plant. Leaves, called husks, protect each ear.

A tassel (the male plant part) at the top of a cornstalk contains hundreds of small flowers that produce pollen, which is distributed by wind and gravity to the thread-like silks of the ears. The silks are connected to the female part of the plant. Each silk will carry pollen to a spot on a developing ear and produce a kernel.

Stalks can grow from seven to 12 feet tall. Corn is harvested with a combine from August through September. The combine strips the husks and removes the kernels from each ear.

**History** – Corn, also known as maize, is a cereal grain that was domesticated in Mesoamerica as many as 10,000-12,000 years ago. Corn is a member of the grass family and grew wild in what is modern-day Mexico. Native Americans grew corn as a crop and fertilized the seed by planting it with decaying fish. The fish contained nitrogen, which corn needs for good growth. The earliest known ears of corn were tiny, but centuries of breeding—first by Native Americans, then by early settlers, and later by modern scientists—resulted in bigger, fuller ears of corn.

Today, corn is cultivated on every continent except Antarctica. The three types of corn grown for human consumption are dent corn (grain), sweet corn (vegetable), and popcorn (food snack). Dent corn is primarily used as feed for animals, but is also processed into thousands of items: starch (baby food, salad dressing, glue); corn syrup (soda, fireworks, adhesives); dextrose (bakery goods, fruit juices, antibiotics); and oil (margarine, soap, paint). Today’s scientists have even developed a new source of fuel from corn products called

ethanol.

**Varieties** – More than 95 percent of U.S. corn acreage planted is hybrid corn. Hybridization is a breeding process used to improve plant characteristics and increase yield. Hybrid varieties were developed to adapt to specific growing conditions and locations, and they are continually being improved through biotechnology and breeding efforts. Biotechnology uses living organisms (such as microbes, plants, or fungi) to produce useful products and services. Biotech corn offers in-plant protection from insects and herbicides, reduced need for plowing, and higher crop yields. In 2012, 88 percent of U.S. corn acreage was planted with biotech seed.

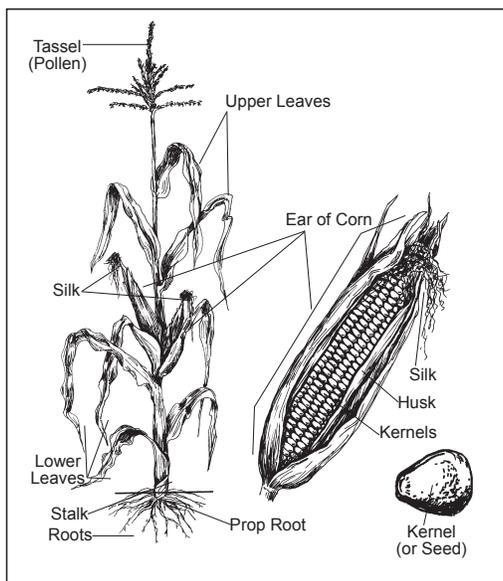
**Commodity Value** – Corn is America’s most important cash crop, with 88 million harvested acres generating a crop value of more than \$61 billion in 2013. Most of California’s corn crop is harvested to use as silage, which is fed to dairy cows and other ruminant animals.

**Top Producing Counties** – California produces 16 percent of the nation’s sweet corn, ranking number two in the U.S. In 2013, California harvested 180,000 acres of corn for grain, valued at \$154 million. The same year, the state harvested 475,000 acres of corn for silage. The leading counties in 2013 for corn production were Fresno for sweet corn, San Joaquin for grain corn, and Tulare for silage corn.

**Nutritional Value** – Corn has four major elements: starch, protein, oil, and fiber. One cup of white corn has 130 calories, two grams of fat, five grams of protein, 29 grams of carbohydrates, four grams of fiber and no cholesterol. Oil from the germ or embryo of the kernel is rich in the antioxidants lutein and zeaxanthin, which are associated with a lower risk of chronic diseases. Fructose (from cornstarch) is a sweetener that helps the body utilize protein.

**For additional information:**

National Corn Growers Association  
632 Cepi Drive  
Chesterfield, MO 63005  
(636) 733-9004  
Fax: (636) 733-9005  
Website: [www.ncga.com](http://www.ncga.com)



# Corn Activity Sheet

## A historical look at corn improvement

< 5,000 B.C.

Early farmers domesticated wild plants by saving the seeds from the best plants and planting them as next year's crops. This is the earliest form of genetic modification.

Early 1800s

When Europeans started to settle along the eastern coast of North America, two races (varieties) of corn dominated in this region—the Northern Flints and the Southern Dents. Settlers cross-pollinated these two races and created the Corn Belt Dents, the ancestor of nearly all the corn hybrids in the United States.

Mid 1900s

Corn yields and quality improve through crossbreeding and hybridization. Crops are developed that contain built-in protection against insect pests, disease causing organisms and harsh environmental conditions.

5,000 B.C. - 1500s A.D.

Native Americans improved on corn farming by selectively sowing seeds from plants with preferred characteristics for the next year's crop. Settlers from Europe begin breeding corn.

1870 - 1890

William James Beal produced the first experimental corn hybrid in a laboratory.

1933

Hybrid corn is commercialized by Henry Wallace in the 1920s. Growing hybrid corn eliminated the need to save seeds because the increased yields outweighed the increased costs of annual seed purchases. By 1945 hybrid corn accounted for 78 percent of U.S. grown corn.

Present Day

Plant breeders can precisely select single genes that produce desired traits, such as insect resistance and herbicide tolerance.

The corn you buy in the store is different from the plant that scientists believe corn originated from thousands of years ago. The most prevalent scientific theory is that corn was first developed from a wild grass called teosinte and looked much like grass and not the golden vegetable so many people love today. Early civilizations created corn hybrids by cross-pollinating plants from different varieties.

### Lesson Ideas

- Using the data given, calculate the value of sweet corn per acre and the value of grain corn per acre. Compare your results and brainstorm reasons why there is a difference in value.
- Corn is used to produce a variety of products, including packaging peanuts, ethanol, disposable tableware and more. Choose a corn-based product and research the technology used to develop it. Present your findings to the class using a visual aid.
- What role do the four major nutrients found in corn play in nutritional health? Write a report to summarize your findings.
- Read "Four Seasons of Corn: A Winnebago Tradition" by Sally M. Hunter.
- Research how different cultures incorporate corn into their cuisine.
- Draw a poster showing some of the past and present dangers known to threaten corn crops. (Drought in many parts of the world—especially Africa, locusts grasshoppers, corn borers, etc).

### Fantastic Facts

1. Name the male part of the plant that contains hundreds of small flowers.
  2. Where was corn domesticated 10,000-12,000 years ago?
  3. How tall can one cornstalk grow?
  4. Name the breeding process that is used to improve characteristics of the plant.
  5. What percentage of the world's corn is produced by the United States?
  6. Name the county that leads the state in the production of non-human consumption of corn.
  7. Name the four elements of corn.
  8. Name an alternative fuel that is derived from corn.
- 1) Tassel 2) Mesoamerica 3) 7-12 feet 4) Hybridization 5) 40 percent  
6) Tulare 7) Starch, protein, oil, fiber 8) Ethanol

### Lesson Plan: Growing Up with Corn

**Introduction:** In this experiment students will observe the way a corn plant grows and moves towards light. Called phototropism, this occurrence is actually the result of increased cell division and growth in the area of the plant that does not receive direct light. The lopsided growth causes the plant to bend toward the light source.

**Materials:** A Petri dish or sealable plastic bag with holes punched at the top (enough for one per group), popcorn kernels, absorbent cotton balls, packing tape.

**Procedure:**

1. Break students into groups and give each group four kernels of corn, one Petri dish (or plastic bag) and 3-4 cotton balls. Put the cotton balls in the container. Plant one kernel in the moist cotton ball on each of the four sides of the dish or bag.

2. Tape the bags or Petri dishes to the wall in various places around the classroom and in varying degrees of light.
3. Observe how the plant grows, how many days it takes to germinate and how long the roots grow. Have students document which emerges first, the roots or stem, and which way the roots and stems grow. Discuss with the students why the plant grew that way.
4. Using the information gathered from investigation, instruct students to develop bar graphs, pictograms or pie charts to illustrate their discoveries.

