

**KIDS'
ACTIVITY BOOK**

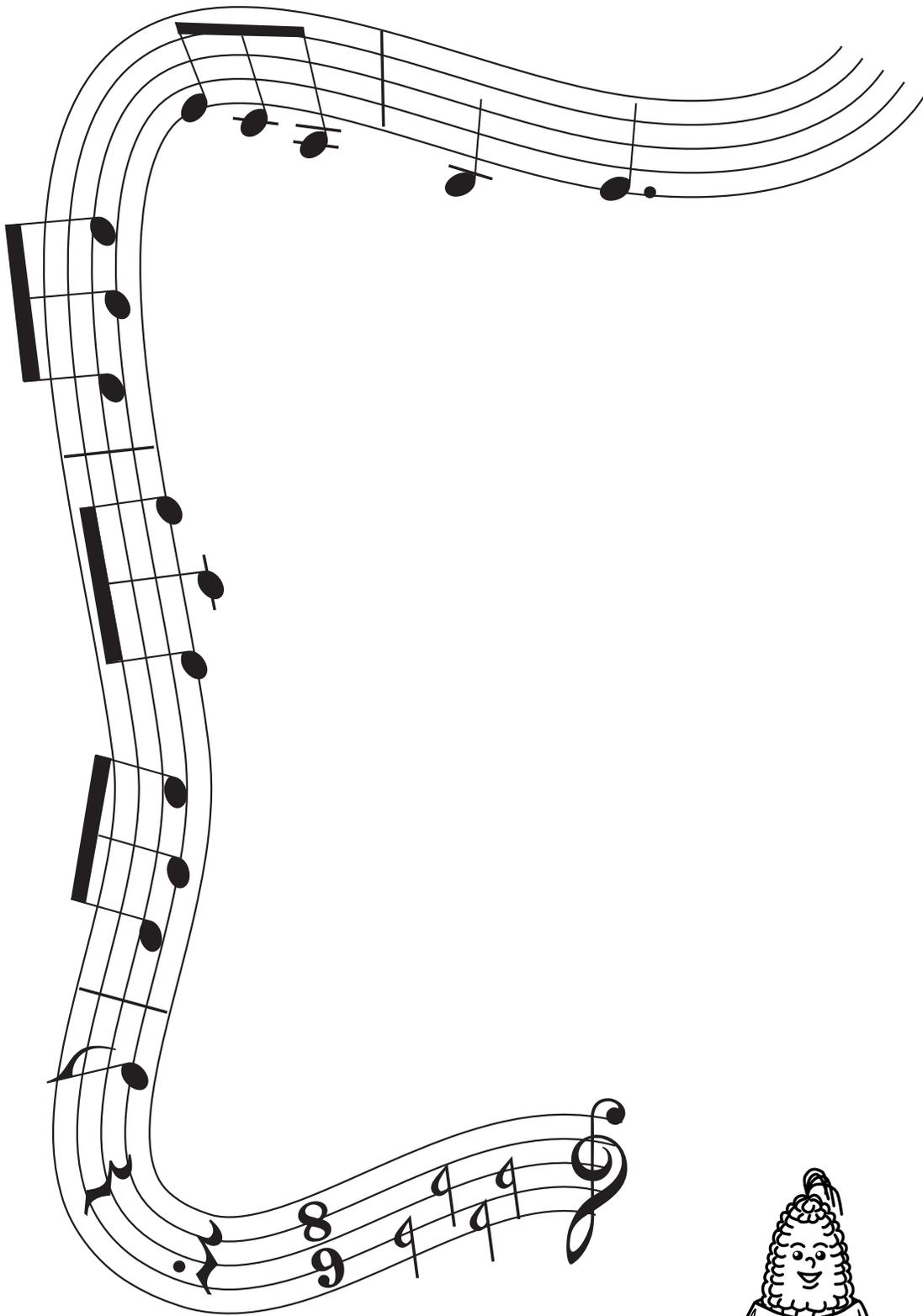
**CRAZY ABOUT
CORN** TM



CRAZY ABOUT CORN

KIDS' ACTIVITY BOOK





When you listen to your favorite music, what do you think of? Draw it.



Family Activities

Popcorn Balls

6 cups popped popcorn
1-1/2 tablespoons butter

1-1/2 cups brown sugar
6 tablespoons water



1. Melt butter in a saucepan. Add sugar and water. Stir until sugar is dissolved. Bring mixture to a boil. Cover and cook until the sides of the pan are washed down by the steam—about 3 minutes.
2. Uncover and cook, without stirring, just until the syrup forms a soft ball when dropped into cold water.
3. Pour syrup over popcorn. Stir corn gently with a wooden spoon until well-coated.
4. When you are sure the popcorn is cool enough to handle with lightly buttered fingers, form into balls.

DID YOU KNOW?

Colors are often used to express human emotions:

blue—sad

red—angry

green—envious

rosy—happy

yellow—cowardly

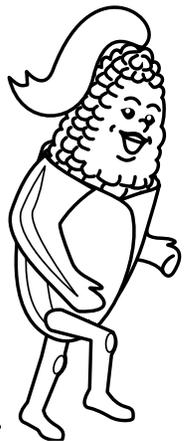
Make a popcorn garland

Using a large needle and nylon thread or dental floss, make a long string of popped corn. Use as an indoor decoration or hang outside as a treat for birds and other wild creatures to enjoy.

Q: What is a spider's favorite vegetable?

A: Corn-on-the-cobweb





Where have you been today?
Draw a map.

Family Activities

Find and seek

Have a parent or older sibling help you go through the house and find different objects that were made in another country. Ask that person to show you where the countries are on a map or globe.



Flat Red Enchiladas

14 dried red chiles (hot, mild, pasilla, etc.)	1 bay leaf
2 tablespoons flour	1 dozen corn tortillas
4 cloves garlic	cooking oil
1/2 teaspoon cumin	1/2 pound part-skim mozzarella cheese
1/2 teaspoon oregano	1/2 medium onion, chopped
1/2 teaspoon salt	

1. Remove seeds and stems from chiles. Put chiles in large, shallow pot and cover with water. Bring to a boil and simmer until soft.
2. Grate cheese.
3. Place chiles in a blender with a small amount of cooking water and garlic, cumin, oregano and salt. Puree, adding more cooking water as needed.
4. Strain puree back into pot. Use a bit more water to puree residue again. Strain again into pot and add bay leaf.
5. With your fingers or a paper towel, rub a small amount of oil onto one side of each tortilla. Wrap stack of tortillas in foil and heat on a comal or in the oven.
6. Take about 1/3 cup of the sauce and combine it well with flour in a small bowl.
7. Add mixture to remaining sauce and heat to just below boiling.
8. One or two at a time, dip the warm tortillas into the simmering sauce just until they soften (about 20 seconds).
9. Layer the tortillas, grated cheese and chopped onion on 4 dinner plates. Serve immediately. Top with sour cream and remaining sauce.

DID YOU KNOW?

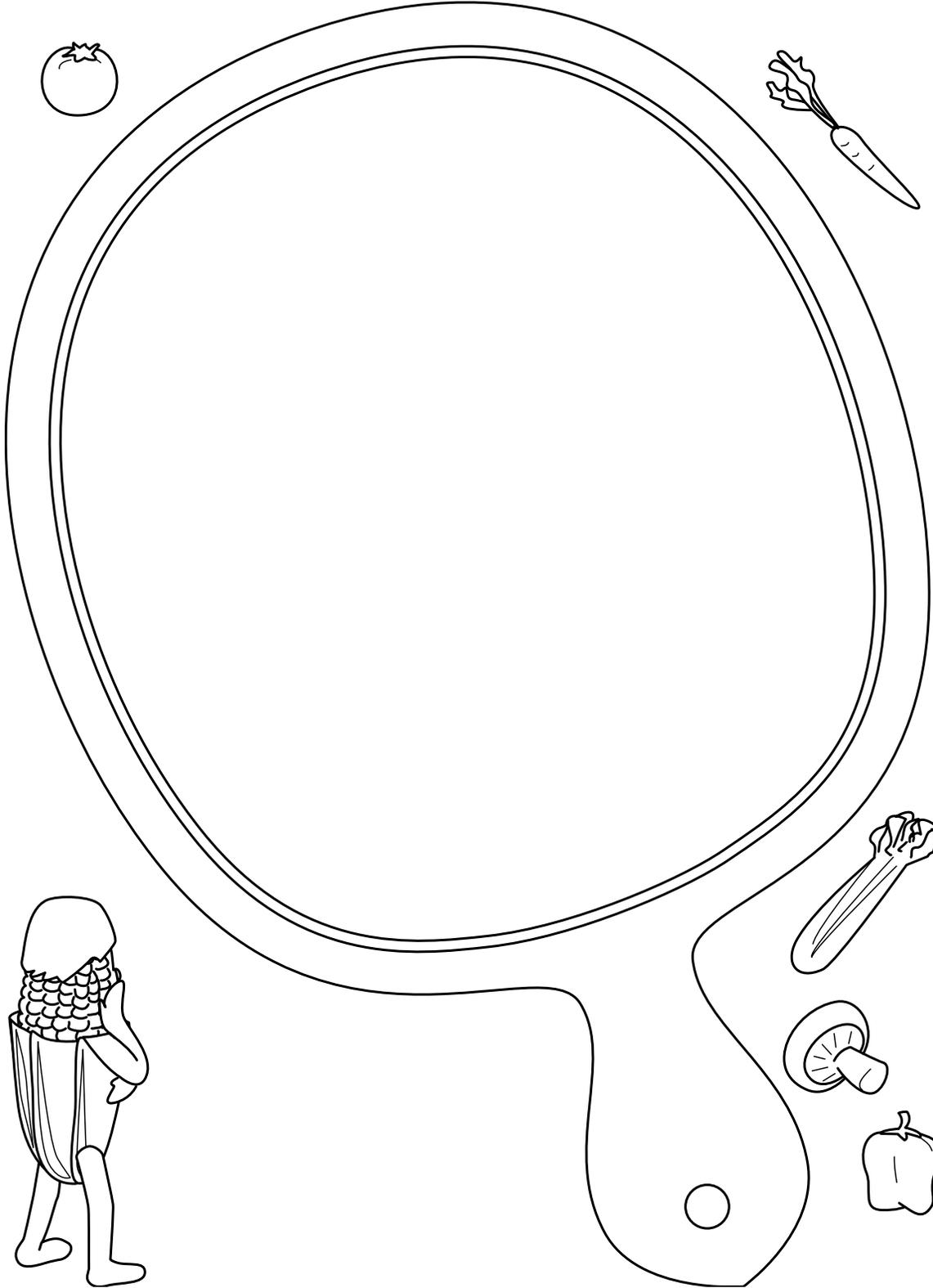
Explorers made their own maps while traveling. Many considered maps their most prized possession.

Q: What is a corn farmer's favorite breed of dog?

A: A Husk-y.



If you were a vegetable, what would you look like? Draw a picture of yourself.



Family Activities

Make a Family Tree

Make a family tree showing your family as vegetables or fruits. Be sure to include everyone.

Make corn-a-goo.

This is a slightly solid, slightly liquid cornstarch creation. Play with it like clay, then watch it become liquid again.

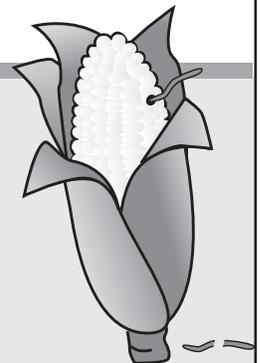
1. Put 1 cup cornstarch in a quart-size bowl.
2. Add 1/4 cup + 1 tablespoon water.
3. Add a few drops food coloring.
4. Blend mixture with fork. It should flow when you tip the bowl but feel solid when you hit it. If too thick, add a little water; if too runny, add a little cornstarch.

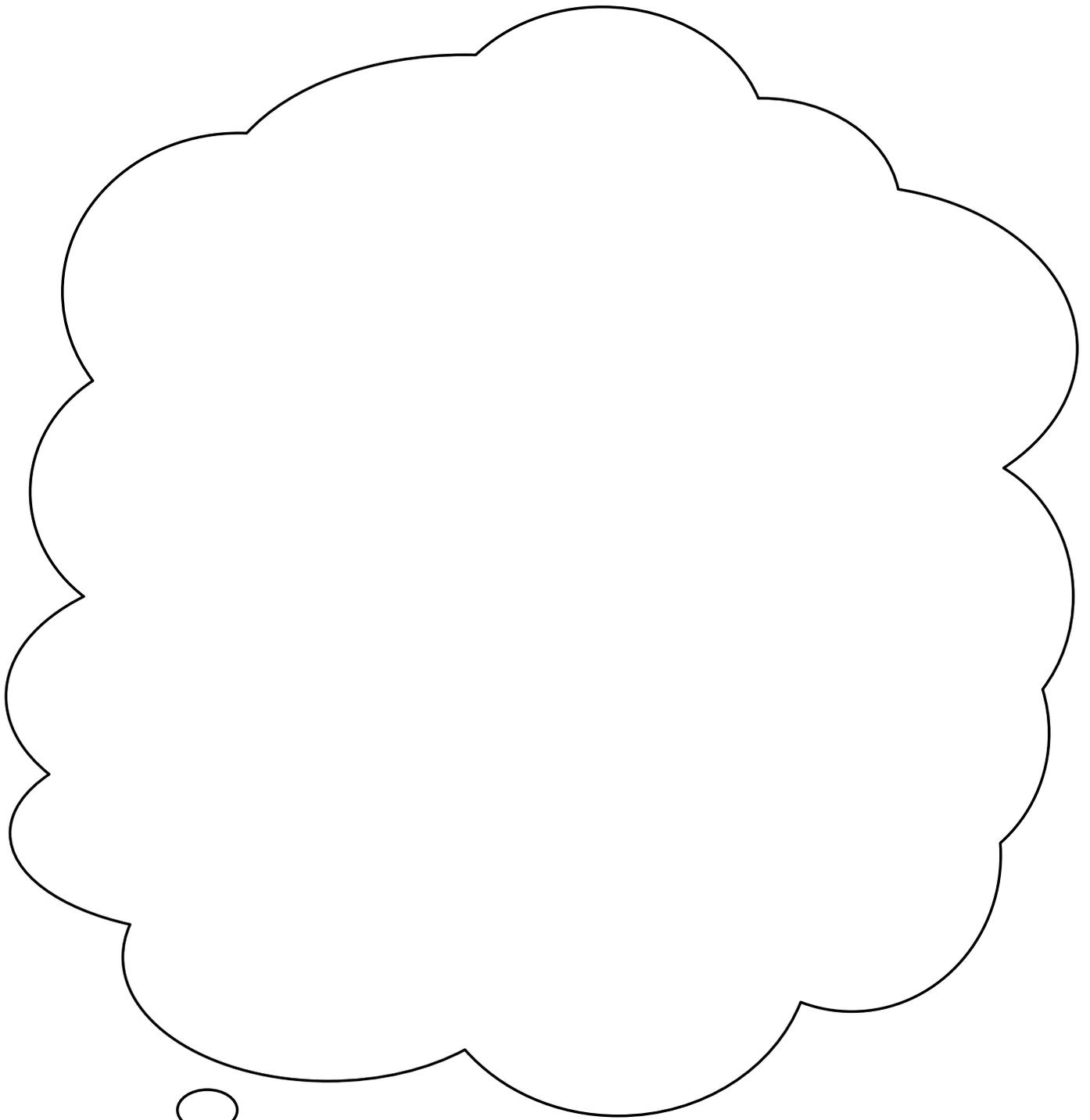
DID YOU KNOW?

Popcorn, sweet corn and feed corn all grow from different seeds and need different conditions to grow properly.

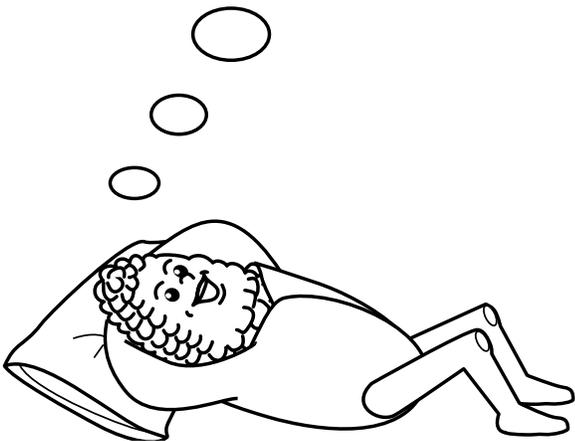
Q: What is worse than finding a worm in your corn?

A: Finding only half a worm.

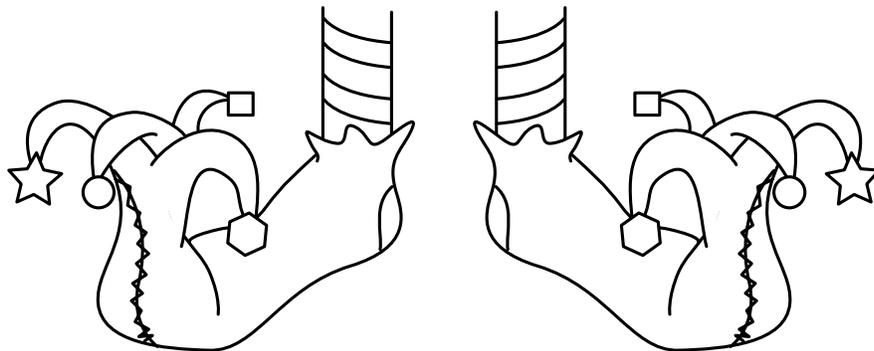




When you dream,
what do you see?



Whose feet are these?



Family Activities

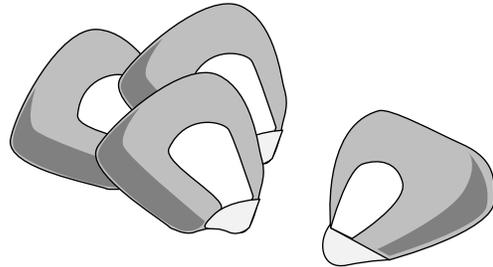
Germinate corn

Are all types of corn the same?

Try to grow some and find out!

What You Will Need

fresh ear of corn
frozen ear of corn
ear of dry, ornamental corn
3 shallow pans
water



Directions

1. Remove the husks from the corn and lay each ear in one of the pans.
2. Add enough water to cover half the ear of corn, then place the pans on a sunny window sill. Change the water every day to keep it fresh.
3. Observe the corn ears for several days. Did they all germinate? Which ones sprouted first? Do you know why?
4. Try testing 3 ears of the same type of corn. Place one in the refrigerator, one in a dark basement and one on a sunny window sill. Now what happened? How have light and heat affected germination?

Find where corn is hiding

At the grocery store, look at food labels for words like "corn," "dextrose," and "corn syrup."

DID YOU KNOW?

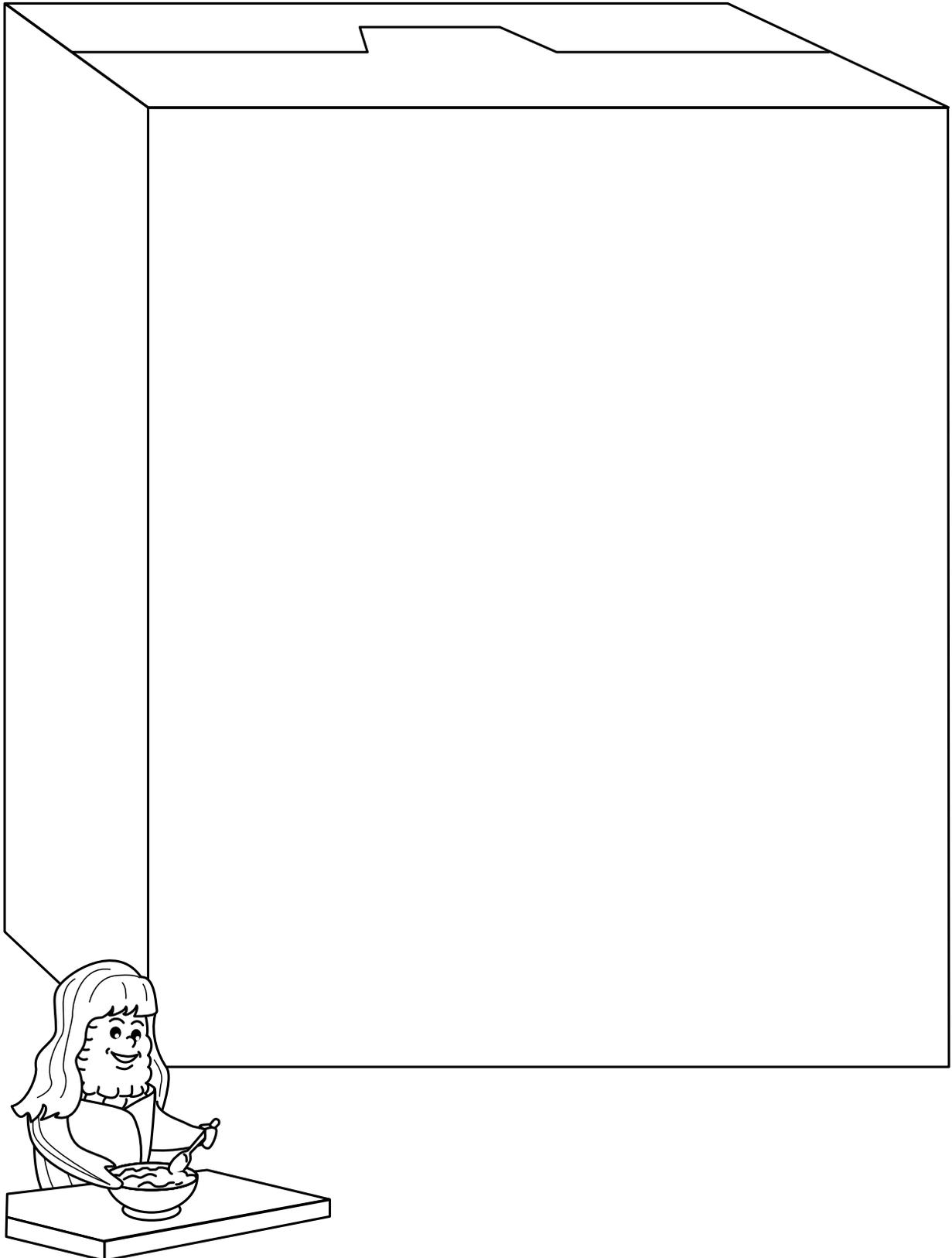
Some corn can grow over 20 feet tall.

Q: What did Carolyn Cornstalk say to Richie Cornstalk on his birthday?

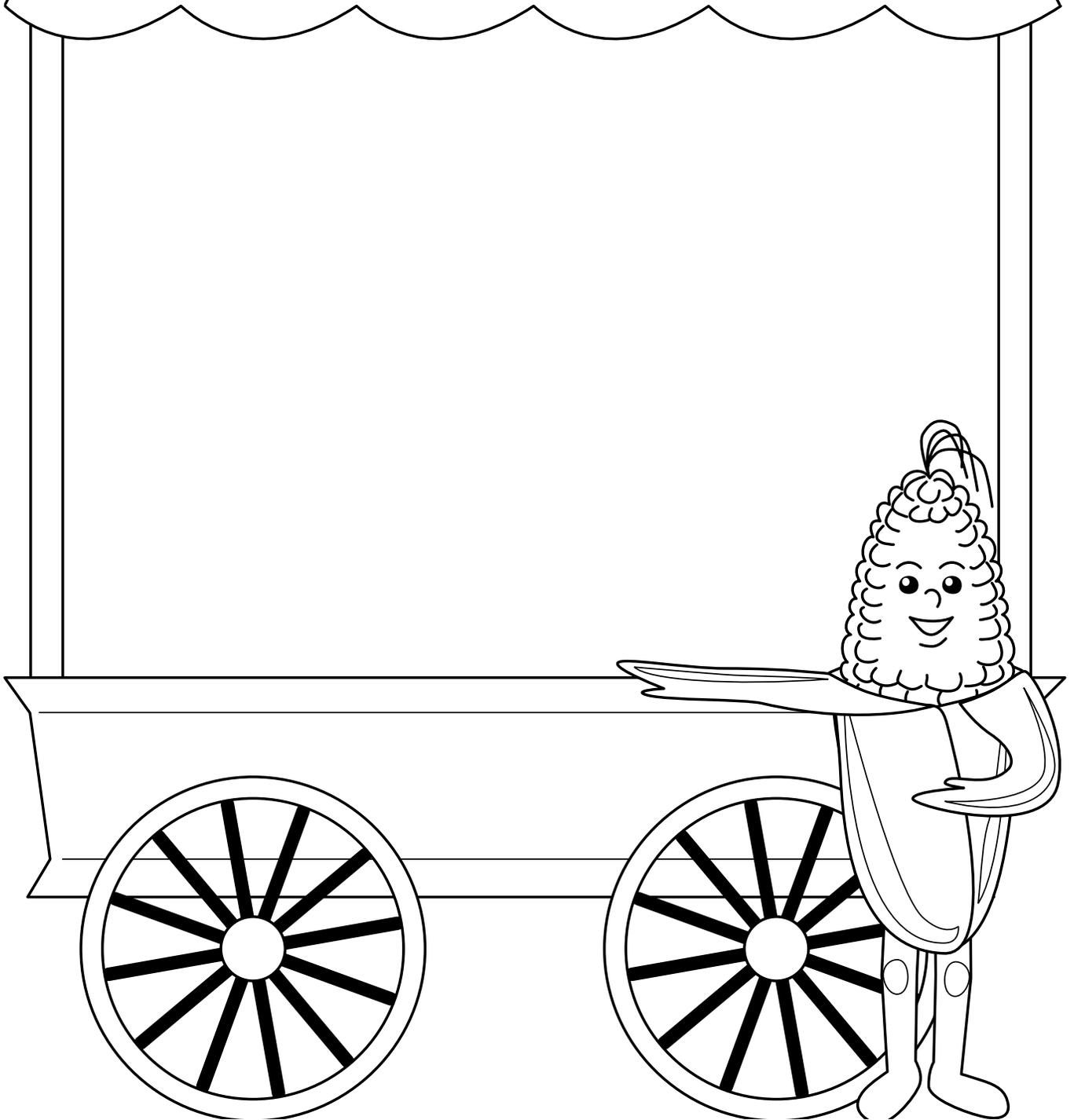
A: How many ears old are you?



Design a box of corn flakes.



Fill your cart with items
you would like to sell.

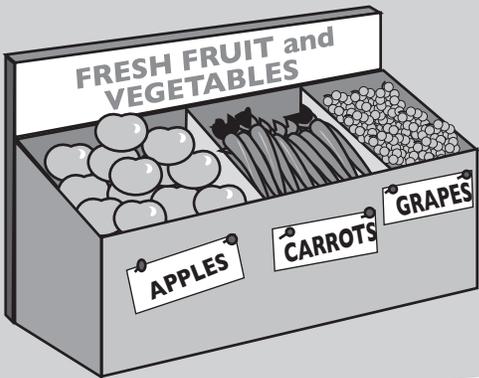


Family Activities

Visit a farmers' market or a grocery store

Look for different colors of vegetables. Count the types.

Make a graph showing how many vegetables of each color that you find.



Roasting Ears

On the grill: Do not soak husks in cold water first, because that steams the corn on the grill. Instead, grill the corn in the husks without soaking so that the husks char a bit on the outside and transmit some of that flavor to the kernels. **OR:** Husk the corn and grill the ears directly over the heat. This tends to caramelize the sugar in the corn and give it a wonderful color and taste, intensifying sweetness.

In the oven: Roast corn in hot oven, 450° to 500°. This works better than most oven broilers. If you roast the ears in their husks, you are steaming the kernels. It takes about 6 to 8 minutes to get the corn hot all the way through.

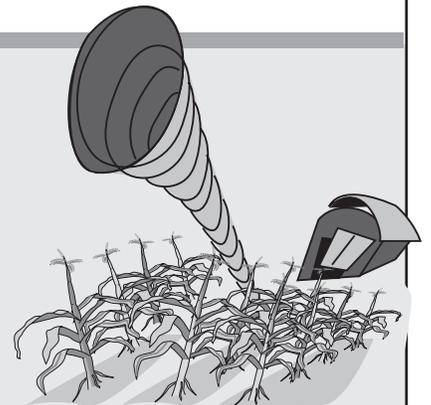


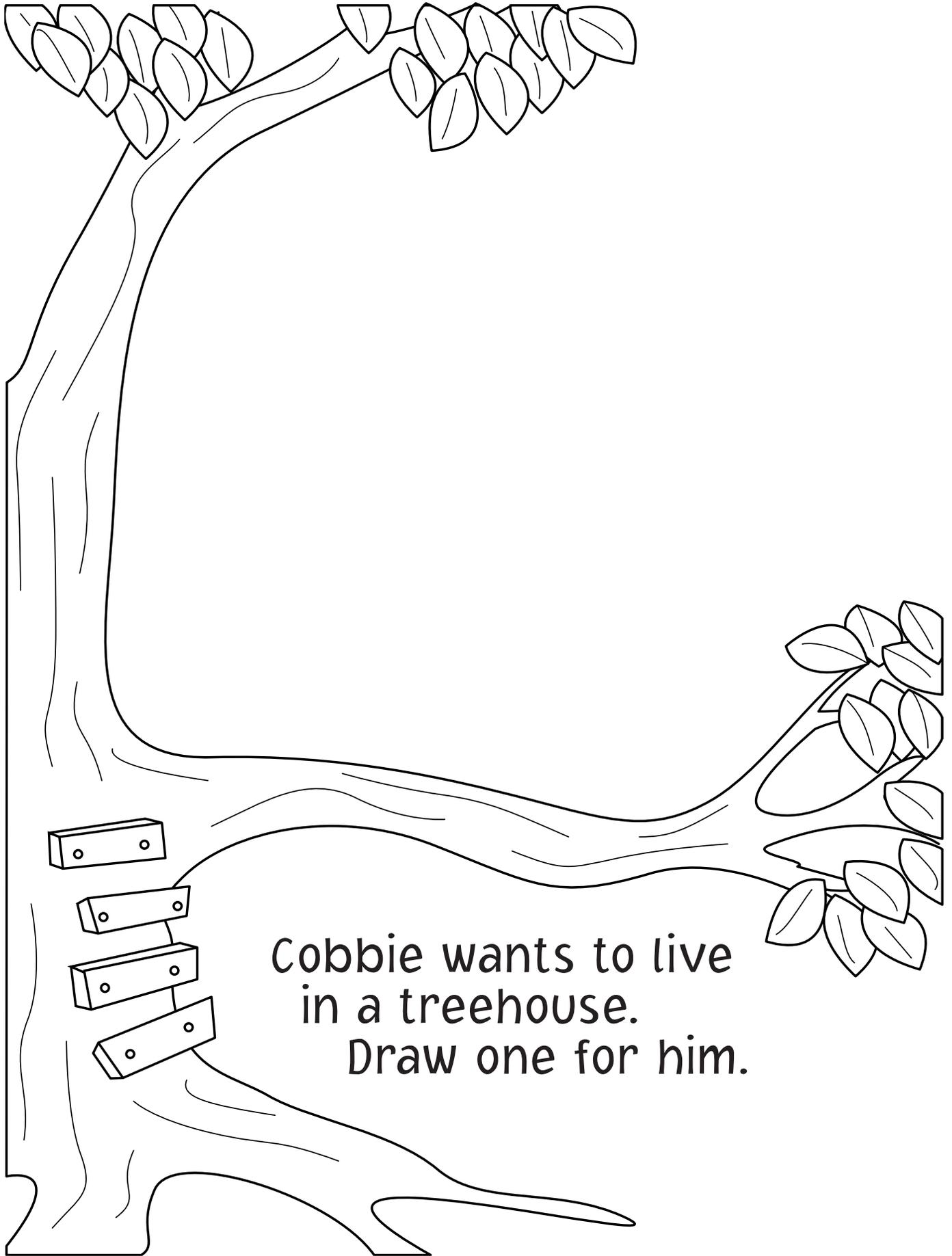
DID YOU KNOW?

In some countries in Europe, people rarely eat corn. They grow it mainly as feed for their animals.

Q: What do you call a strong, spinning wind blowing through a cornfield?

A: A corn-ado.





Cobbie wants to live
in a treehouse.
Draw one for him.

Family Activities

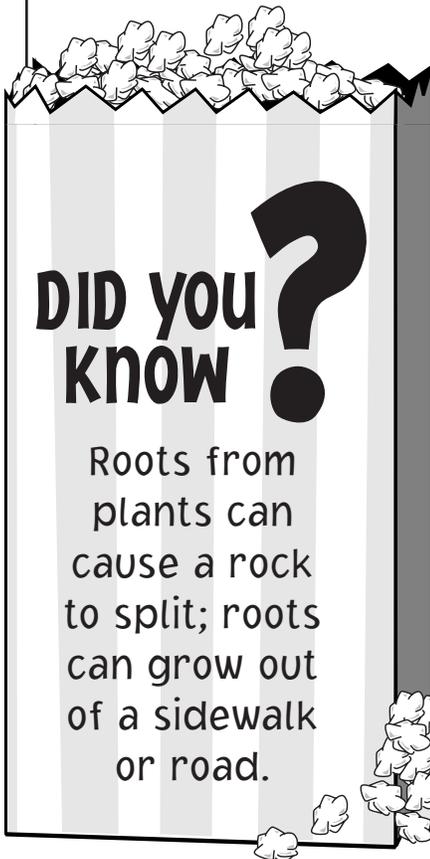
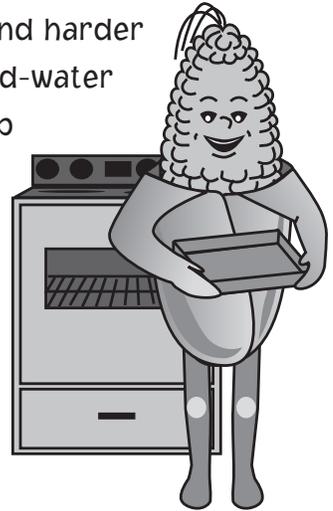


Where would you live?

What if you could live anywhere? Where would it be? In a snow cave? Underwater? In a tree? On top of a mountain? Write a story about what you would eat and what you would do.

Make cornstarch clay

It dries smoother and harder than many flour-and-water clays. Combine 1 cup cornstarch, 1-1/2 cups baking soda and 1 cup cold water in saucepan. Cook over medium heat until mixture boils and has a clay-like consistency. When cool enough to handle, knead on a cornstarch-dusted surface. Cover with damp cloth. Finish cooling. Form into shapes. Store in plastic bag in a cool place. Can be baked at 250° for 1 -1/2 hrs.

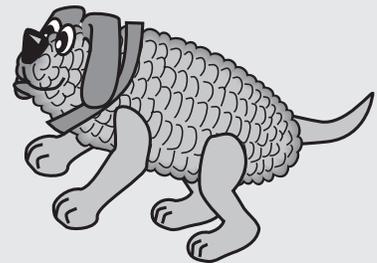


DID YOU KNOW?

Roots from plants can cause a rock to split; roots can grow out of a sidewalk or road.

Q: What kinds of dogs live in cornfields?

A: Corndogs.



You are famous! Why?
Draw the front page picture.



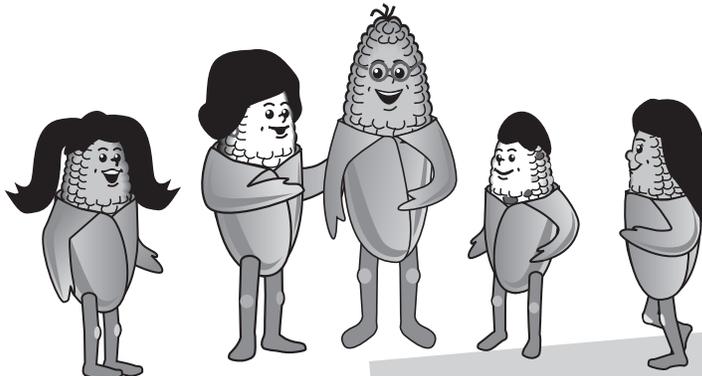
The Daily Cornstalk

Volume 10, No. 4

CORNVILLE'S LEADING NEWSPAPER

Daily 25¢

Family Activities



What is important to you?

Make a list of what is important to you. Then, make a list of what you think is important to your family. Ask them to make the same lists and share them.

DID YOU KNOW?

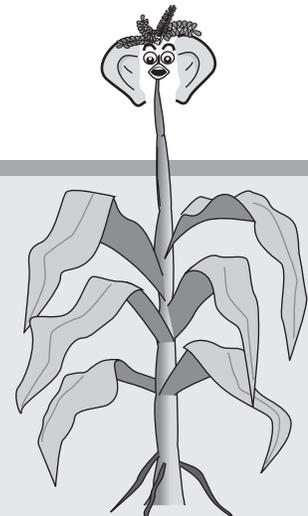
Storytelling is a tradition older than corn. Some stories are written. Others are told orally—passed along from generation to generation by word of mouth. Many ancient folk tales and other stories are about corn.

Make corn syrup pictures

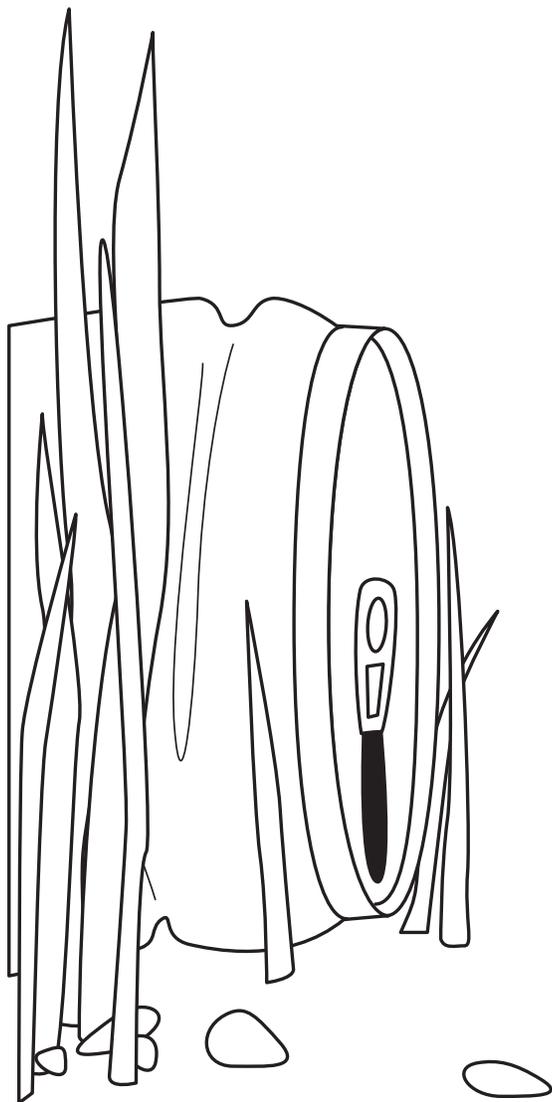
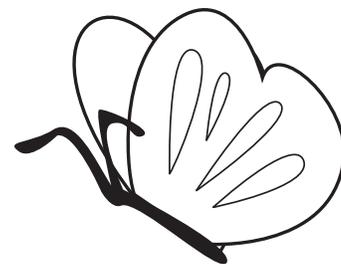
Dribble small amounts of light corn syrup onto a paper plate, then small amounts of food coloring onto the corn syrup. Tilt the pictures and let the colors run together in interesting ways. Discuss how new colors are formed by mixing two colors. Set the paper plate aside to dry. (It takes several days to completely dry.)

Q: What did the wolf say to Grandmother Cornstalk?

A: “What big ears you have!”



What would your bedroom look like if you were a bug?



Family Activities

Bug soup



Some bugs eat other bugs, others eat leaves and seeds. Make a recipe for soup you would make if you were a bug.

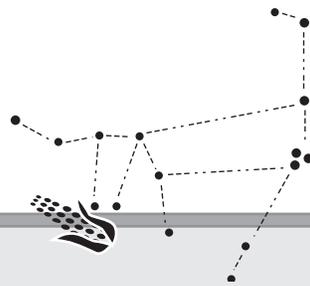
Corn Chowder

- | | |
|--------------------------------------|--|
| 4 slices raw bacon | 2 cups milk |
| 1 large onion, coarsely chopped | 2 cups diced cooked ham |
| 3 cups peeled and diced raw potatoes | 1 12-ounce can of whole-kernel corn |
| 3 cups water | 2 teaspoons salt |
| 3 tablespoons butter | 1/4 teaspoon pepper |
| 1/4 cup flour | 2 tablespoons dried or fresh chopped parsley |

1. In a large skillet over moderate heat, cook bacon until almost crisp.
 2. Add onion; cook until soft.
 3. Add potatoes and water; cook until fork-tender.
 4. Melt butter in a heavy Dutch oven; blend flour and gradually add milk, stirring until mixture is thick and smooth. (To make a thinner soup, add more milk.)
 5. Add to this white sauce: potato mix, diced ham, corn, salt, pepper and parsley. Bring to a boil.
 6. Garnish with fresh parsley or paprika.
- (Chowder may be frozen and will keep for several months.)

DID YOU KNOW?

There are large seed banks for storing modern, rare and ancient seeds of many different plants. These banks are locked and guarded just like banks for storing money.



Q.: What is an astronomer's favorite vegetable?

A.: Capri-corn-on-the-cob.



Activities development: Wendy Hamilton, Ed.D., Dorothy “Dee” McLaughlin, Barbara Chamberlin, and Pamela Martinez. Design and layout: Gloria Wood and Cindy Sewell. Editing: Natalie Johnson, Pamela Martinez, and Derrick Henry.

CRAZY ABOUT CORN KIDS' ACTIVITY BOOK

The “Crazy About Corn” activity book encourages young students to independently explore the lessons learned in the “Crazy About Corn” multimedia package. Creativity is promoted on each page of this valuable supplement. More than just coloring, this book prompts children to think, to imagine, to explore. Children will spend many hours going back and forth between this book and the computer to learn more about corn – its history, its nutritional value, and its impact on many cultures.

The book includes puzzles, games, and activities that the whole family will enjoy. Students are encouraged to draw, experiment, learn new facts, develop manual dexterity, and “simply have fun while learning!”

Learning should be fun. This activity book, used in conjunction with the “Crazy About Corn” video package, will provide hours of creative learning for young students. (Ages 5-8)

Educational Products from Educators:

Crazy About Corn™ is developed by New Mexico State University Cooperative Extension Service education and research professionals.

<http://mediaproductions.nmsu.edu>
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