



Flint Corn...From Seed to Décor

- Flint corn is often called Indian or ornamental corn. Its colorful kernels make it a popular decoration during the fall.
- Flint corn kernels have a hard outer shell called the hull. Its namesake comes from flint stone, which is a strong rock used for making arrowheads and fires.
- Hominy and polenta are popular dishes that use flint corn as the main ingredient.
- Most flint corn is grown in Central and South America.





Sweet Corn...From Seed to Veggie

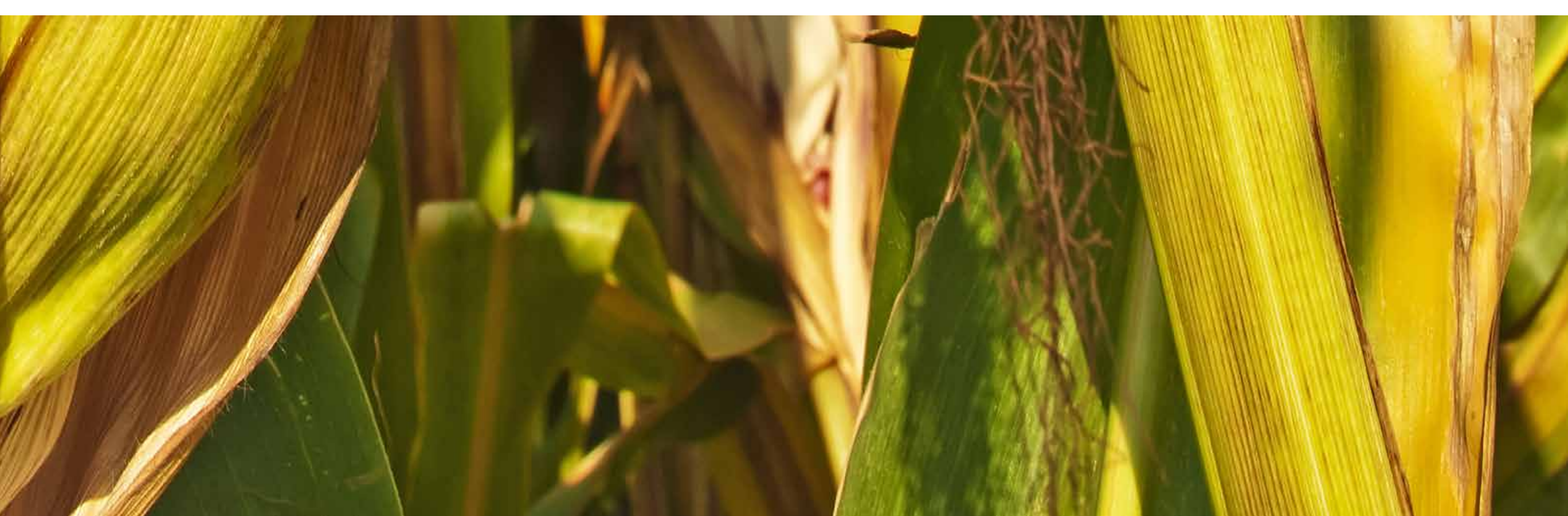
- Farmers planted 5,600 acres of sweet corn in Indiana last year. That's less than one percent of total corn acreage! For reference, an acre is about the size of a football field.
- Sweet corn is the type of corn we eat as a vegetable—either from a can or off the cob.
- Most corn varieties are harvested by a combine, but sweet corn is picked by hand.
- Native Americans once used sweet corn husks as chewing gum.
- Sweet corn is harvested when the ear is immature, giving the kernels a soft, milky texture.





Popcorn...From Seed to Snack

- Indiana ranks second in popcorn production, with 80,000 acres planted in 2012. For reference, an acre is about the size of a football field.
- Before popcorn pops, the pressure inside each kernel reaches 135 pounds per square inch.
- Sold at 5 cents per bag, popcorn became an affordable and popular treat during the Great Depression.
- Air popped popcorn contains only 31 calories.





Dent Corn...From Seed to Feed

- Imagine 6.2 million football fields full of corn! That size is equivalent to the amount of dent corn grown in Indiana last year.
- Dent corn accounts for over 98% of total corn acreage in Indiana.
- The majority of dent corn, also known as field corn, is ground into animal feed or converted into ethanol.
- This type of corn gets its name from the tiny depression—or dent—found on the crown of each mature kernel.
- Many other products can be made from dent corn including fabrics, tortilla chips, carpet, and plastics to name a few!

