

- C. Mise

Harvest of the Month promotes a different MA-grown crop from local farms each month in school cafeterias across the state.

To learn more, visit:
massfarmtoschool.org/hotm

Corn kernels are a good source of carotenoid antioxidants, Antioxidants support the immune system. Corn has ten times more vitamin A than other grains.

### **Healthy Serving Ideas**

**Mexican Pizza**: Buy (or make) a whole wheat pizza crust. Add your favorite salsa, sprinkle jack cheese, corn kernels, and black beans. Bake in oven until dough is brown and cheese bubbles.

**Cornmeal Pancakes:** Substitute 1/2 the amount of flour for cornmeal in your favorite pancake recipe.

**Edamame & Corn Succotash**: Saute 1/2 cup corn kernels, 1 cup edamame, and 1/4 cup diced red bell pepper with 1 TB sesame oil for 3 minutes. Season with 1/2 tsp salt and 1/4 tsp pepper, toss and serve.

#### Where to Find Local Corn

MassGrown Map (MDAR)
https://massnrc.org/farmlocator

#### **Harvest of the Month Book Club**

Gr. K-5: Corn by Gail Gibbons

Gr. 6-8: The Life and Times of Corn by Charles Micucci

Gr. 9-12: The Omnivore's Dilemma by Michael Pollen

### **Fun Facts**

- Corn is called maize by most countries, this comes from the Spanish word 'maiz'.
- · An ear of corn has 800 kernels in 16 rows.
- Corn is grown on almost every continent in the world.
   It is not grown in Antarctica!

# **At-Home Activity**

Make a Corn Kernel Mosaic

- 1. Dye corn kernels different colors using food dye.
- 2. Set up paper plates & glue.
- 3. Explain that a mosaic is a piece of art created from small bits of materials. Show some example pictures of mosaics.
- 4. Plan out your design, and start making art!

Find more detailed instructions here: https://bit.ly/CornMosaic





Thank you to Blue Cross Blue Shield of Massachusetts and the Massachusetts Department of Agricultural Resources for helping make Harvest of the Month possible.



# **Corn Purchasing Pointers**

- Check the corn husk! Make sure the husk is bright green and wrapped tightly around the corn. If you buy corn without a husk, make sure the kernels are yellow and plump.
- Corn is best eaten fresh, but you can store it in your refrigerator in a plastic bag for a couple of days.