

## SWEET CORN

**SELECTION:** Choose only tender, freshly-picked, yellow or white sweet corn of uniform maturity with deep, full, rounded, regular kernels, tender and milky... just right for table use. Hybrid varieties will be found to have these characteristics most often. Test milk with thumb nail, rupturing kernel; milk should spurt from kernels. Discard immature corn which lacks flavor and over-mature corn which is tough and starchy. Freeze as quickly as possible after picking.

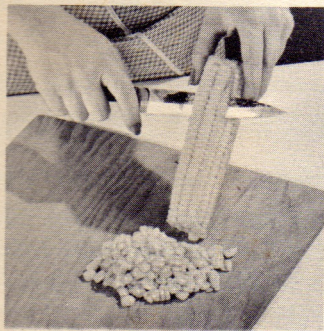
**PREPARATION:** Husk, remove silk carefully with brush without injuring kernels. Blanch before cutting—6 ears at one time in 4 quarts boiling water. The thickness in diameter of the ears will determine the blanching time—1½-inch base, 7 minutes; 2-inch base, 9 minutes; larger ears, 11 minutes.

**WHOLE KERNEL CORN:** Cut corn off cob, being careful not to cut the cob. Rinse cut corn in cold water to remove chaff. Work quickly. Drain thoroughly. Corn that is allowed to stand in water absorbs water and loses flavor rapidly.

Packaged cut corn requires about ⅓ less storage space than is required by the same quantity of corn on the cob.

A delicious combination is whole kernel corn and green soy beans. Prepare each vegetable separately, combine and package in proportion of 1 part soy beans to 3 parts corn.

**CORN ON THE COB:** Drain cooled corn thoroughly. When humidity is low, it may be cooled in front of electric fan. Wrap each ear in freezer paper; twist the ends of the paper. Freeze ears separately and place in stockinette, bag, or carton.



To freeze Corn in kernels, blanch on the cob, then cut.



For Corn on the cob, blanch and wrap each ear separately.

