

**Field corn with a high, soft starch content**



**Named for having a small indentation on the top of each kernel**



**Developed by an Illinois Farmer by the name of James L. Reid**



**Won the blue ribbon at the World's Fair in 1893**



**Most corn grown today is of this variety**



**Used to make cornmeal flour for cornbread, corn chips, tortillas and taco shells**



**It's starch can be used to create plastics and high fructose corn syrup**



**Primarily used for animal feed, cooking oils and production of ethanol**



**Used to create food-grade starch and paper**



**Also known as Indian Corn or Calico Corn**



**Named for having a hard outer layer to protect the soft endosperm**



**Has a very low water content which makes it more resistant to freezing**



**The only crop to survive New England's "Year without Summer" in 1816**



**Most of this type is multi-colored**



**Popcorn is a variant of this type of corn**



**Used to make hominy**



**Is also named ornamental because of its use during the holidays due to its multiple colorations**



**Also known as wild maize**



**It is a mutant - not an ancestor of the maize family**



**Leaves are formed around each kernel in this type**



**Has the strongest hull that contains a hard, starchy endosperm**



**Has a moisture content between 13.5-14%**



**Is a variety of flint corn**



**Remnants of this type have been found all the way back to 3600 BC**



**Was a very popular snack during the Great Depression and WWII**



**General Mills in 1981 patented the first microwaveable bag for this type**



**Pressurized steam gelatinizes the starch inside and breaks through the hull at 135 psi, expanding the starch into an airy foam**



**Unpopped kernels are called "Old Maids" whereas popped kernels are called "Flakes"**



**There are two types of Flakes - Butterflies or Snowflakes that are irregular with a number of expanded wings and Mushrooms which are ball-shaped**



**Has a soft, starchy endosperm and a thin pericarp**



**Used to make corn flour**



**Has a high sugar content due to a naturally occurring recessive mutation**



**Harvested when kernels are immature - in the milk stage**



**Stores poorly due to lack of starch**



**First recorded by European settlers in 1779 when given by the Iroquois**



**Eaten with beans in Latin America because each is deficient in certain amino acids that are abundant in the other**



**Is a variety of flint corn**



**Originally developed by the Hopi - the Pueblo Indians of the Rio Grande**



**This type is more drought tolerant, deeper rooted and shorter (4-5 ft)**



**For each 100g, it has a protein content of 7.8% versus 5.7% in yellow corn**



**Contains different types of anthocyanins that corn its unique color**



**Used to make blue tortilla chips**



**Has an amylose content of 50% or greater - up to 94%**



**Used primarily for wet milling like in the production of ethanol and biodegradable plastics**



**Zea mays indurata**



**Zea mays tunicata**



**Zea mays everta**



**Zea mays amylacea**



**Zea mays rugosa**



**Zea mays indentata**



Kernal Card Game

**AMYLOMAIZE**



**AMYLOMAIZE**

