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MF-143
Reprint May 1976

CORN

Select corn with fresh, succulent husks with good green color, silk ends that are free from decay or worm injury, and stem ends that are not too discolored or dry. Ears should be well covered with plump, tender kernels.

Avoid ears with underdeveloped kernels which lack yellow color (in yellow corn), old ears with very large kernels, and ears with dark yellow kernels with depressed areas on the outer surface. Also avoid ears with yellowed, wilted, or dried husks, or discolored and dried-out stem ends.

Corn is one of those vegetables which is at its best when freshly harvested. If possible, prepare for freezing or canning within two hours after harvesting If that is not possible, refrigerate corn.

Remove husks and silk, and wash the corn.

FREEZING CORN

Whole-kernel or cream-style

Heat ears in boiling water for 4 minutes. Cool quickly in ice cold water and drain.

For whole-kernel corn, cut kernels from cob at about two-thirds the depth of the kernels. For cream-style, cut at about center of kernels, then scrape the cob to remove the juice and heart of the kernel.

Pack corn into containers, leaving 1/2-inch headspace. Seal. Freeze; store at 0° F. or below.

On-the-Cob

Sort ears according to size. Heat in boiling water:

Small ears (less than 1 1/4" in diameter)	7 minutes
Medium ears	9 minutes
Large ears (over 1 1/2" in diameter)	11 minutes

The heating time is longer for corn to be frozen on the cob as the heat must penetrate through the cob as well as the kernels.

Drop ears of corn into ice cold water. Drain. Package ears. Seal. Freeze; store at 0° F. or below.

CANNING CORN

Cream-style

Cut corn from cob at about center of kernel, then scrape the cob to remove the juice and heart of the kernel. Add 2 cups of boiling water for each 4 cups of corn and bring to a boil.

Pack hot corn to 1 inch of top of pint jar. USE PINT JARS ONLY. Add 1/2 teaspoon salt to each jar. Remove air bubbles by running spatula or knife between food and jar. Adjust jar lids.

Process in pressure canner at 10 pounds pressure (240° F.).

Pint jars . . . . . 85 minutes

Whole-kernel

Cut corn from cob at about two-thirds the depth of the kernel. Do not scrape cob. Add 2 cups of boiling water for each 4 cups of corn and bring to a boil.

Pack hot corn and liquid to 1 inch of top of jars. Add 1/2 teaspoon salt to pint jars; 1 teaspoon to quarts. Remove air bubbles by running spatula or knife between food and jar. Adjust jar lids.

Process in pressure canner at 10 pounds pressure (240° F.).

Pint jars . . . . . 55 minutes
Quart jars . . . . . 85 minutes

The small amount of salt used adds flavor but may be omitted.

CORN RELISH Yield: 7 pints

2 quarts whole kernel corn (16 to 20 medium ears)
1 pint diced sweet red peppers
1 pint diced green peppers
1 quart chopped celery
1 cup chopped onion
1 1/2 cups sugar
1 quart vinegar
2 tablespoons salt
2 teaspoons celery seed
2 tablespoons dry mustard
1 teaspoon turmeric

Drop ears of corn into boiling water for 5 minutes; then into cold water. Drain; cut corn from cob.

Combine peppers, celery, onions, sugar, vinegar, salt, and celery seed. Bring to a boil in a covered pan, then boil uncovered for 5 minutes, stirring occasionally. Mix dry mustard and turmeric and blend with a small amount of liquid from boiling mixture; add, with corn, to that mixture. Bring to boil again and cook for 5 minutes, stirring occasionally.

Pack loosely while boiling hot into clean, hot pint jars leaving 1/2-inch headspace. Remove air bubbles by running spatula or knife between food and jar. Adjust jar lids.

Process in boiling water bath canner (212° F.).

Pint jars . . . . . 15 minutes

MF-132 Canning and Freezing - General Information has information about processing in a pressure canner and in a boiling water bath canner.

Information adapted from USDA Home and Garden Bulletins by Jo Anne Barton, Extension Specialist, Foods and Nutrition.

Extension Division • Virginia Polytechnic Institute and State University

Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. W. E. Skelton, Dean, Extension Division, Cooperative Extension Service, Virginia Polytechnic Institute and State University, Blacksburg, Virginia 24061.