



In Stalk of Corn MP3

Gary Crawford [00:00:00] And now, practically but not quite live, from Washington D.C. and the Agriculture Department's Farmers Market VegU-cation Tent. Our amazing educational subject for today.

Voiceover singing [00:00:11] There's nothing like corn, corn, corn...

Gary Crawford [00:00:12] Nothing like it. That's right. All right. Our chief VegU-cator today, the incomparable Chantel Oyi. She's out here talking with customers and tourists about corn. Farmers, who grow about 90 million acres of it in this country, most of it. Ninety nine percent is the type that's used for livestock feed and making ethanol that goes into our gasoline and corn flakes and chips and corn starch. Only about 1 percent of corn is the so-called sweet corn, which we eat mostly as corn on the cob. Last year each of us Americans ate an average of six- and three-quarter pounds of fresh sweet corn. Or at least we thought that much. Chantel, you say some of that corn may have had to be thrown out of due to some mistakes storing it what's your advice on that.

Chantel Oyi [00:00:56] When you purchase corn you want to leave one the husk and wrap it in a plastic bag and you can refrigerate for about three days.

Gary Crawford [00:01:03] I know you say leave the husks on there but at my grocery store you know I see a lot of people shucking that corn right there in the store. And sometimes it's hard to remove those husks. But in Alabama they are huska luska. You like that. What anyway, what about shucking that corn in the store when you buy it?

Chantel Oyi [00:01:19] That's not ideal.

Gary Crawford [00:01:20] You say the husk really protects the ear keeps it fresher, longer until we're ready to eat it. Now of course we could freeze that ear of corn, but for that you've got to remove the husks, I guess. But what else?

Chantel Oyi [00:01:32] What you would do is Blanch it, which is just placing it in boiling water for about 30 seconds to a minute and then rinse it with cold water, store it in an airtight freezer, container, or bag.

Gary Crawford [00:01:43] And it'll keep both six to nine months, but really, your advice, and I know what you're gonna say right?

Chantel Oyi [00:01:49] It's best to honestly eat the corn as soon as you purchase it.

Gary Crawford [00:01:51] Because it's so good that way.

Chantel Oyi [00:01:53] Exactly.

Gary Crawford [00:01:55] Chantel is giving out some small corn on the cob samples to people.

Chantel Oyi [00:01:59] With a variety of different toppings so such as garlic Parmesan topping, butter, Old bay, as well as chipotle, lime toppings, just showing people the versatility of the flavor of corn.

Gary Crawford [00:02:11] Now besides being Chief VegU-cator here, Chantel you have another job title here.

Chantel Oyi [00:02:16] The resident comedian.

Gary Crawford [00:02:17] So ladies and gentlemen, Chantel Oyi.

Chantel Oyi [00:02:22] Why is corn such a good listener? Because it's all ears. How much does a pirate pay for corn, a buccaneer? What do you call a mythical veggie, a unicorn?

Gary Crawford [00:02:38] Yeah, worse than corny.

Chantel Oyi [00:02:41] I tried I tried.

Gary Crawford [00:02:42] You did just not hard enough, I guess. OK, that's our cornucopia of information about corn. That's it. All right. We're getting an earful. All right Gary Crawford reporting for the U.S. Department of Agriculture in Washington.