



GRAIN CROPS

FIELD CORN

Field corn is not the type of corn you eat on the cob. It is a special type of corn that has a hard outer shell and is full of starch. It is processed to make products you use every day and used in animal feed.



PLANTING & HARVEST:

In Illinois, corn is planted in the spring. A farmer uses a planter to plant the seeds (or kernels). The planter is connected to a tractor. Corn harvest is in the fall. Farmers use different machinery for harvest. They use a combine. The combine separates the kernels, cob and stalk for the farmer.

CORN PRODUCTS:

- Livestock feed
- Cereal
- Wallpaper
- Skateboards
- Cosmetics
- Plastic
- Ethanol
- Corn Syrup

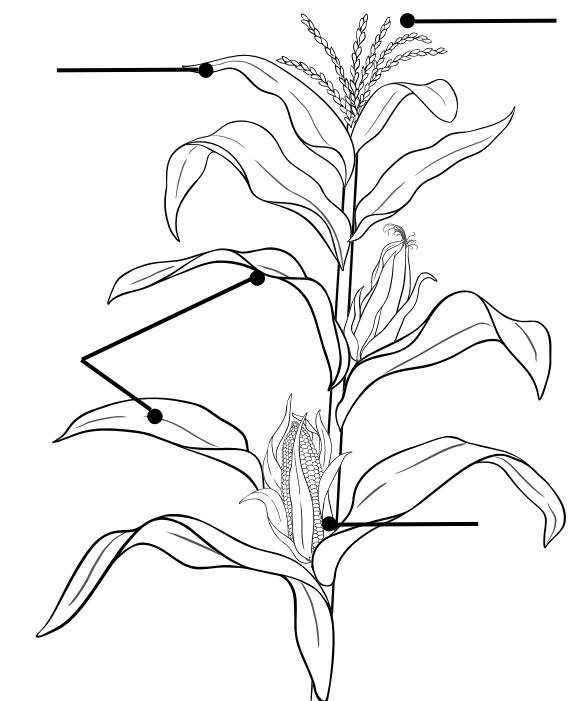
PARTS OF A CORN PLANT:

A corn plant is typically between 6 and 12 feet tall. At the top of the plant is the tassel. The tassel contains pollen. The stem of the corn plant is called the stalk. Leaf blades are attached at various points on the stalk. At the very top is the final leaf called the flag leaf.

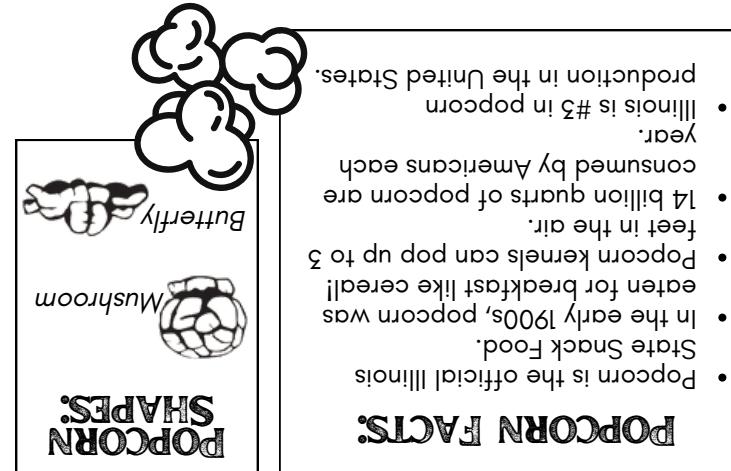
CORN PLANT DIAGRAM

Label the parts of the corn plant based on the explanation.

ear	leaf blades	tassel	flag leaf
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COMMODITY COLORING



Popcorn is a specific type of corn grown for snacking. Not all corn will pop! Popcorn is popped in the early 1900s, popcorn was eaten for breakfast like cereal! In the early 1900s, popcorn was eaten for breakfast like cereal! Popcorn kernels can pop up to 3 feet in the air. Popcorn kernels are consumed by Americans each year. Illinois is #3 in popcorn production in the United States.

POPCORN FACTS:

SHAPES:

BUTTERFLY



MUSHROOM



NAME:

On the front cover, use age-appropriate colors to color the plants and popped popcorn.

5. wheat is planted by a drill

4. does wheat make flour

3. farmer jace takes wheat to the mill

2. wheat can grow 2 to 3 feet tall

1. wheat is grown in nearly every state

WHEAT MILL SENTENCE FIX

Use correct capitalization and punctuation to fix each sentence.

Wheat is a grain used mostly for food products. Wheat is an annual grass plant.

Winter wheat is planted in September and harvested in August or September.

Spring wheat is planted in May and harvested in June or July.

Summer wheat is planted in June and harvested in August or September.

Autumn wheat is planted in September and harvested in October or November.

Wheat grows in nearly every state in the United States: winter wheat and spring wheat.

There are two major types of wheat plants: soft red winter wheat and hard red winter wheat.

Hard red winter wheat is harvested in June and is used to make breads, pastries, and cereals.

Soft red winter wheat is harvested in July and is used to make breads, pastries, and cereals.

White wheat is harvested in July and is used to make flour for breads and pastries.

Red winter wheat is harvested in July and is used to make breads and pastries.

White winter wheat is harvested in July and is used to make flour for breads and pastries.

Red spring wheat is harvested in June and is used to make breads and pastries.

White spring wheat is harvested in June and is used to make flour for breads and pastries.

Red autumn wheat is harvested in October and is used to make breads and pastries.

White autumn wheat is harvested in October and is used to make flour for breads and pastries.

Red summer wheat is harvested in July and is used to make breads and pastries.

White summer wheat is harvested in July and is used to make flour for breads and pastries.

Red durum wheat is harvested in June and is used to make flour for pasta.

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Red spelt wheat is harvested in July and is used to make breads and pastries.

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Red einkorn wheat is harvested in July and is used to make breads and pastries.

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Red emmer wheat is harvested in July and is used to make breads and pastries.

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