

AGRICULTURE FOR GRADES

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POPCORN SUCCESSFULLY GROWN IN OREGON—STORY OF POPCORN AND HOW TO GROW IT



THERE are only two distinct classes, or types, of popcorn, known as the Rice corn and the Pearl corn. These two classes of popcorn have about twenty-five variations called varieties. The different varieties of Rice corn may vary as to color through several shades of white, amber, yellow, red, and black. They also vary in size of stalks from four to twelve feet in height.

To increase vigor and yield, the grower must follow a definite line of breeding for his seed stock. Learn what a perfect ear looks like and select such ears from stalks that have a vigorous appearance and that grew about six feet tall, also the ears growing between two and one-half and three and one-half feet from the ground. Select as many ears as you wish to have rows in your seed patch. Remove the kernels from the base and tips of the ears. These kernels are irregular in shape and will not produce perfect ears if planted. Shell the balance of the ear for planting, keeping the corn from each ear separate. Plant each row with seed from a single ear! After the seed plot is planted, the remaining corn from the ears can be used in planting other ground for a market crop.

As soon as the tassels are out and before the pollen grains are ripe, completely detassel every other row. Also examine the rows that are to bear the pollen and cut out all stalks that have any appearance of weakness so that all sire plants will have a strong constitution. In early September, select all your seed from the detasseled rows and you are positive that you have a corn for seed that is not inbred, as all the pollen used in fertilizing was from stalks outside of the one that bore the ear.

Popcorn is chiefly used for popping, and a very large part of what is grown finds its way back to the city and is sold to confectioners and manufacturers of popcorn products.

What is it that makes the corn turn inside out when heat is applied? It is like this children: The kernel of corn is made up of a multitude of starch cells which are inclosed in a horny case. When the corn is dry enough for popping, the cells contain just the right amount of moisture. If too much moisture is present, it will not pop. But when