



Kentucky Corn

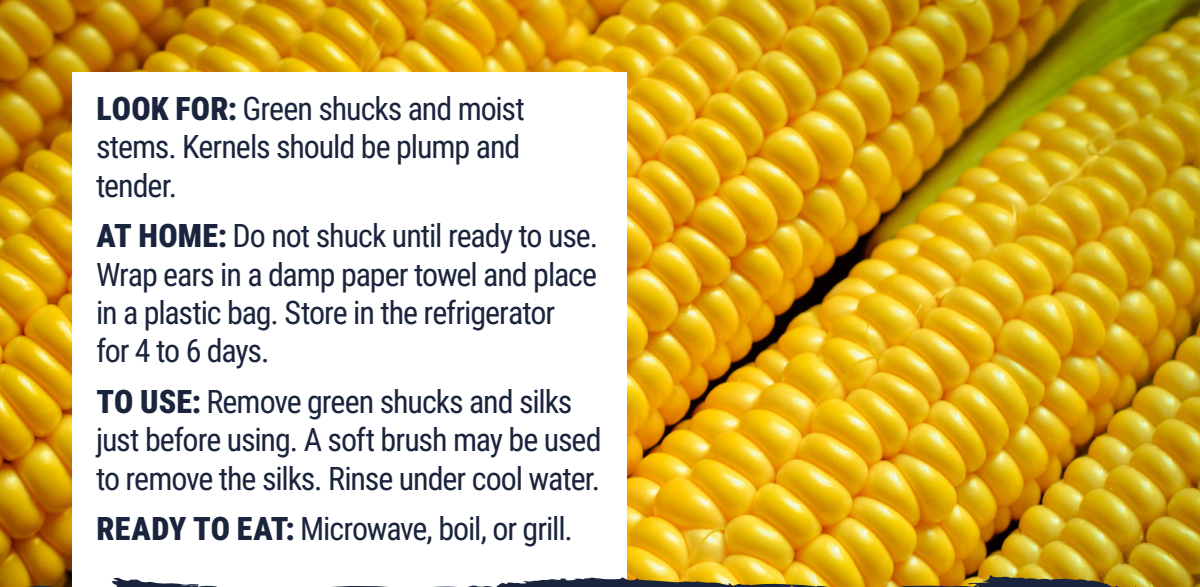
**RIPE AND TASTY:
JULY - SEPTEMBER**



Cooperative Extension Service



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LOOK FOR: Green shucks and moist stems. Kernels should be plump and tender.

AT HOME: Do not shuck until ready to use. Wrap ears in a damp paper towel and place in a plastic bag. Store in the refrigerator for 4 to 6 days.

TO USE: Remove green shucks and silks just before using. A soft brush may be used to remove the silks. Rinse under cool water.

READY TO EAT: Microwave, boil, or grill.



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