

Wapello County 4-H Clover Corner



Hello Clover
Kids!

January's Clover
Kids lesson is :

Popping Popcorn

We will learn about
science process
skills, basic
graphing and
popcorn!!



Wapello County's 4-H Clover Kids Afterschool Program

Online Registration is now open!!!
Go to V2.4honline.com to register
your Clover Kid.

*Please select Clover Kids
Afterschool program at your child's
school as your child's primary club.

To Register or for Questions:

Contact Lisa Duff, Clover Kids Afterschool Coordinator at 641-682-5491
or email lrduff@iastate.edu Please send your child's name,
phone number, and email address.

****STUDENTS MUST BE REGISTERED & PAID BY THE 1ST MEETING ****



IOWA STATE UNIVERSITY
Extension and Outreach

Clover Corner Continued...

January & February Clover Kids

Eisenhower Group 3 1/3 & 2/7

Eisenhower Group 1 1/5 & 2/2

Cardinal 1/4 & 2/1

Liberty 1/9 & 2/13

Douma 1/10 & 2/14

Eisenhower Group 2 1/17 & 2/21

Horace Mann Group 2 1/18 & 2/22

Ottumwa Christian 1/24 & 2/28

Pickwick 1/23 & 2/20

Blakesburg 1/25 & 2/27

Seton 1/19 & 2/16



4-H PLEDGE

I pledge my **HEAD** to clearer thinking,
my **HEART** to greater loyalty,
my **HANDS** to larger service,
and my **HEALTH** to better living,
for my club, my community,
my country, and my world.



**We begin every
Clover Kids
lesson with the
4-H Pledge. If
your child has it
memorized at
our meeting they
will receive a
prize!**



I would love it if you could please print off the monthly 4H Newsletter for your Clover Kid to look at. There is lots of great information each month for your Clover Kid and you. Thank you! Mrs. Duff

15 Interesting Popcorn Facts

Popcorn is a delicious, healthy snack that many people love to enjoy! As gourmet popcorn creators, Popcorn for the People is no different! But there's a lot to our favorite snack that people don't know:

1. Popcorn can grow to be 30 times its original size when it pops
2. Popcorn kernels come from actual corn, but not the type you eat for dinner! Only one variety of maize creates the kernels which become the popcorn we all know and love: *zea mays everta*.
3. There are two different shapes of popcorn: the butterfly and the mushroom. The butterfly shape is best for powdery flavors such as white cheddar and buffalo, and the mushroom shape is most optimal for caramel flavors. The shape of mushroom popcorn holds heavy flavors like Apple Caramel quite well.
4. How do popcorns pop? The answer is simple: pressure. The pressure from the heat placed on popcorn kernels causes a failure in the kernel's skin, which results in the skin "popping"
5. The oldest known popcorn was found in New Mexico; the discovery of small heads of corn and several individual popped kernels was made by Berbert Dick and Earle Smith in 1948. These kernels were carbon dated to be around 5,600 years old.
6. Sometimes, after popcorn has finished popping there are still unpopped kernels remaining. These kernels do not pop because they don't have enough moisture within them to create enough steam for the explosion. These unpopped kernels are known in the popcorn industry as "old maids."
7. An Average american eats almost 70 quarts of popcorn every year, and Americans consume approximately 17.3 billion quarts of popcorn annually!
That's a lot of popcorn!
8. Popcorn can be cooked with butter or oil, or it can be air popped.
9. Sometimes popcorn isn't used only for consumption! In some places in North America and on the Balkan peninsula, popcorn is threaded onto string and used as a wall or Christmas tree decoration.
10. Nebraska grows the most popcorn, having over ¼ of the national production of popcorn. Other high popcorn-producing states include Ohio, Illinois, and Missouri.
11. In the 1800s, Americans consumed popcorn as a breakfast cereal. This meal consisted of popcorn with milk and sweetener.
12. January 19th is National Popcorn Day
13. When freshly harvested, popcorn can pop, but not very well due to its high moisture content. This leads to poor expansion and chewy pieces of popcorn; additionally, high moisture content makes popcorn susceptible to mold when stored. Thus, popcorn growers dry the kernels until they reach an optimal moisture level which allows the popcorn to expand the most.
14. The most ideal popcorn popping temperature is between 400-460 degrees Fahrenheit.



**One of our FAVORITE science experiments,
now you can try it at home!**



YOU WILL NEED:

a clear glass container Jar/Cup/
popping corn
2 1/2 – 3 cups of water
2 Tbsp. of baking soda
6 Tbsp. of white vinegar

INSTRUCTIONS:

Fill your jar with water and
Add your baking soda and stir well until it is all dissolved.
Add a small handful of popping corn kernels.
Add the vinegar and watch the corn start to hop up and down!

WHAT HAPPENED?

The popcorn kernels seem to dance, sinking to the bottom of the jar/cup and then rising to the surface again before falling back down. This happens because the baking soda and vinegar have a chemical reaction, producing carbon dioxide gas. Small bubbles of carbon dioxide stick to the uneven surfaces of the popcorn kernels. These carbon dioxide bubbles are less dense than the liquid that surrounds them, so they rise to the surface of the jar/cup (less dense liquids and gases float above more dense liquids and gases). Eventually, enough bubbles will form on a popcorn kernel to pull the popcorn to the surface. When the popcorn reaches the surface the carbon dioxide is released into the air and the popcorn sinks back down to the bottom of the jar/cup again.

