

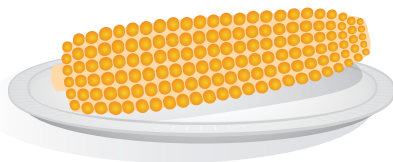


POPCORN ON THE COB!

Celebrate Feast of Thanks with this exciting treat!

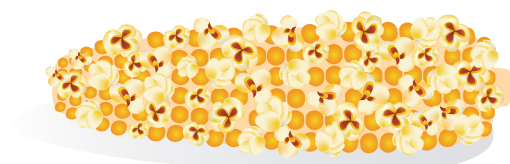
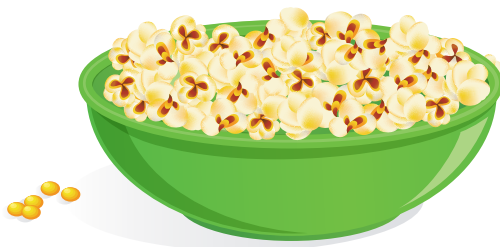
WHAT YOU'LL NEED:

- Dried corncob
- Paper bag
- Microwave



HOW TO DO IT:

1. You've probably made microwave popcorn before – but what happens when you put a whole dried corncob in the microwave? There's only one way to find out! Start by gathering your supplies!
2. Put the corncob in the paper bag and fold the top over at least once. This will keep steam in the bag when it is heating up.
3. Put the bag in the microwave. If the microwave has a popcorn setting, use that button! Otherwise, set to cook for about 2 minutes.
4. Listen for the corn to start popping! As the popping slows, open the microwave and carefully remove the bag.
5. Open up the bag and take a peek! Dried corn pops when heated because each corn kernel contains a small amount of water and oil. When the water inside heats up it turns into steam. The starches in the kernel also react to the heat. Eventually, enough pressure builds up and the shell of the kernel pops open, and the starches inside pop out and harden, forming popcorn!



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