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## 10 Golden Rules for growing Super Sweet Corn.

- 1. Isolate.** Plan to separate small plantings of Super Sweets by distance, 25 feet (acreage plantings, 100 feet) from non-Super Sweet varieties, or by time, a 10-day planting date/maturity difference. Extensive crossing with non-Super Sweets will result in tough, starchy kernels in both types.
- 2. Monitor soil temperature.** Delay sowing fungicide-treated seeds until soil temperature is at least 60°F/16°C. (Untreated seeds need minimum soil temperature of 75°F/24°C.)
- 3. Adjust planter.** Super Sweet corn seed is smaller than normal corn; there are 1/3-1/4 times as many seeds per pound. Set planter for proper seed size and planting depth (3/4-1"), and allow for germination percentage to arrive at a final stand of 18,000-22,000 plants per acre (8-10" apart in rows 36" apart).
- 4. Ensure Adequate moisture.** Super Sweet seed must absorb twice the moisture to germinate as normal corn. Avoid dry soil planting.
- 5. Fertilize.** Super Sweets have the same high fertility requirements as normal corn. Fertilize as required preplant, and use a high-phosphate starter in the planter.
- 6. Make a smooth seed bed.** Uniform depth placement of seed is more important with Super Sweets.
- 7. Plant on the shallow side.** With good soil moisture, ideal depth is 3/4-1" to ensure even emergence.
- 8. Note the half-silk date.** Upon tasseling, watch for and record the date on which about half the plants show silk.
- 9. Harvest on time.** Field will be ready to pick beginning 18-22 days after half-silk, depending on temperatures during this period. Warmer weather favors earlier maturity. Delay of harvest for a few days is permissible as the Super Sweet tenderness and sweetness hold into the plumper kernel grades.
- 10. Refrigerate.** Super Sweets are approximately twice as high as other corn in sugar content at harvest and sweeter to an even greater degree after picking. This is due to slower sugar-to-starch conversion. For best quality, however, cool corn following harvest. Hold and ship under refrigeration.