



1. CHECK THE SILKS



The most reliable indicator is the silk. When the silks turn brown and dry at the tips but are still slightly green at the base, the corn is approaching peak ripeness.



Count the days from silking — most sweet corn varieties reach the milk stage **18 to 24 days** after the silks first appear.

2. DO THE KERNEL MILK TEST

Peel back the husk slightly at the top of an ear and pierce a kernel with your fingernail.

JUST RIGHT!



Milky white liquid spurts out.

Corn is at peak ripeness and should be harvested immediately.

TOO EARLY



Liquid is clear and watery.

Corn needs more time to develop sweetness.

TOO LATE



Kernel is doughy rather than liquid-filled.

Corn is past its peak — sweetness is already declining.

3. HARVEST AND HANDLE WITH CARE

HARVEST IN THE MORNING



Sugars are at their highest in the morning.

PICK IMMEDIATELY



Once the corn is ready, don't wait — pick it right away!

COOK OR REFRIGERATE RIGHT AWAY



Sweet corn starts losing sweetness as soon as it is picked.

DON'T LET IT SIT



Even a few hours at room temperature noticeably reduces the sweetness of fresh-picked corn.

Quick Reminder

- ✓ Look for brown, dry silks at the tips.
- ✓ Count 18–24 days from silking.
- ✓ Do the kernel milk test to confirm ripeness.
- ✓ Harvest in the morning.
- ✓ Cook or refrigerate immediately.

