



LINKS TO AGRICULTURE



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Super Slurpers

In 1976, Agricultural Research Scientists (ARS) in Beltsville, Maryland combined corn starch with a synthetic chemical and created a product so thirsty that it could absorb 300 times its weight in water. Someone called it "Super Slurper" and the name stuck.

Since the beginning, the positive qualities of Super Slurper make it an "earth friendly" product. Super Slurper is made from corn starch which is a renewable resource. It is both biodegradable and non-toxic which is good for the environment. The basic technology of Super Slurper was the inspiration of other absorbent products such as disposable diapers.



One business that uses Super Slurper today is the Nursery and Greenhouse Industry. It is used there as a seed coating which absorbs and holds moisture around a seed and encourages it to germinate quickly. The Ag Sorbent Company in North Carolina makes a mixture that keeps tree roots moist until the trees can be planted.

One of the latest uses for Super Slurper began in 2003 in libraries. Super Slurper is now being used to dry books, papers, photographs, and other materials soaked by water from flooding, leaks, and other disasters.

Using Super Slurper to salvage water-damaged materials is much faster than air drying the materials. Tests showed that Super Slurper could dry several wet books in about 10 minutes. Air drying could take weeks. Mold, which can begin to grow in just 48 hours, can be eliminated if Super Slurper is used. Scientists continue to look for new uses for this product. What will they think up next?



Farm Style Corn Pudding

Materials:

- 2 cups cream style corn
- 1 cup medium fine dry bread crumbs
- 1 cup milk
- 2 tablespoons chopped green pepper
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 4 oz. sliced cheddar cheese cut in 1 and a $\frac{1}{2}$ " squares
- 3 slices bacon cut in 1 and a $\frac{1}{2}$ inch lengths

Directions:

1. Combine corn, crumbs, milk, green pepper, salt and pepper in a bowl.
2. Mix the bowl by hand and then pour contents into a 10x6x2 baking dish.
3. Arrange alternate pieces of cheese and bacon across the top in a checkerboard fashion.
4. Bake at 325 F for 1 hour.





Career Corner

Agricultural Engineer - Agricultural engineers act as the innovators in the industry of agriculture. They plan out and create new advances in technology to help farmers produce more food for the world. In addition, they can put their knowledge to waste management practices to lessen human's impact on the environment.

How Agricultural Engineers Benefit Agriculture:

- Design and fabricate ag machinery
- Assist in creating storage techniques

Agricultural Engineers Study:

- Physics
- Biology

SCAN ME



Farm Facts

- Since cows, pigs, and chickens all eat corn, your breakfast of milk, bacon and eggs is all related to corn!
- U.S. researchers have led the way in finding many uses for corn - like in vitamins and amino acids.
- Corn is used to produce fuel alcohol. Fuel alcohol makes gasoline burn cleaner, reducing air pollution, and it doesn't pollute the water.



What Do You Remember?

1. How do the Greenhouse and Nursery industries use Super Slurper?

2. What is the latest use for Super Spurper?

3. Think of a current problem in agriculture. How would you fix the issue?

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