

Revitalizing Northern Flint Corn in the Northeast:

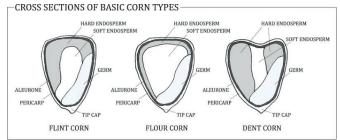
Evaluating Northern Flint Corn Germplasm from Agronomic and Nutritional Perspectives

Introduction

For centuries corn has been an integral agricultural and culturally significant food crop across North and South America and the regions' Indigenous communities. In New York and Vermont, tribes belonging to the Haudenosaunee and Wabanaki Confederacies have inhabited the St. Lawrence, Mohawk, and Champlain Valleys for centuries. Each of these confederacies are alliances of multiple nations each having several tribes distributed across various parts of the states. While their individual histories and specific cultural practices and traditions may differ from one another, these communities all depended on corn for both cultural and subsistence reasons: corn is one of the crops in the traditional companion planting termed the Three Sisters in which corn is interplanted with beans and squash in a mound of soil; in Haudenosaunee cultures, one of the 13 annual celebrations is dedicated to corn; and traditional culinary dishes and crafts using many forms of corn are integral parts of everyday life.

Since corn was domesticated from its ancestor plant Teosinte in southern Mexico approximately 9,000 years ago, Indigenous communities have carefully selected populations to be locally adapted to the climate and suit their various cultural and culinary needs. This led to the diversity of corn landraces found across the Americas that laid

the foundation for the eventual development of our modern-day corn varieties. These races included flour corns with soft starch endosperms, flint corns with hard starch endosperms, dent corns with a combination of hard and soft starch endosperm, sweet corn with high sugar content, and popcorns with small flinty kernels. Each type also included a diversity of ear and kernel sizes, shapes, and colors. The most common type utilized by Indigenous communities in the northeastern U.S. was flint corn. This corn typically produces very



Difference in starch composition of grain corn types (Burton & Fincher, 2014).

long, slender ears with eight to ten rows of broad, shallow kernels that appear translucent due to their hard starch containing endosperm. The plants are often short in stature with relatively thin weak stalks and can produce many tillers. These characteristics differ dramatically from the modern-day dent corns that now dominate our landscape.





Flint corn plant and ear phenotype (left) vs modern dent corn (right).

While these historical genetics are rarely expressed in today's conventional marketplace, they are critical to many Indigenous cultures and could prove an invaluable genetic resource for local breeding efforts. The temperate climate of the northeast in combination with its relatively short growing season, provides unique challenges for grain corn production and is rarely, if ever, included in modern corn breeding programs. As local communities adapt to climate change, more localized breeding efforts incorporating historical genetics are needed in order to develop crop varieties that remain well-suited and productive in our new climate. While some Indigenous communities have been able to maintain their cultural history and practices, many find it increasingly challenging as they face an aging demographic, diminishing populations and interest from the younger generation, and resource constraints. In addition to preserving existing knowledge and practices, these communities must also continue to engage in efforts to adapt to changing pressures such as climate change. The constant selection of northern flint corns by Indigenous communities is what allowed them to feed their people and partake in culturally significant activities for centuries. As the Indigenous knowledge of cultivation, cultural and culinary uses of corn fade and new pressures of climate change emerge, the need for local agricultural knowledge preservation and crop breeding efforts only grow more necessary. Without intensive and intentional selection under these new selective pressures, the traditional varieties and landraces that were handed down through generations may be rendered unviable in the future.

This factsheet summarizes the results of agronomic and nutritional evaluations of historic, culturally important, and modern flint corn germplasm. This project was made possible with funding support through the University of Vermont Food Systems Research Center and could not have been completed without the partnership of the local Abenaki community.

Methods

Twenty-six samples were obtained from the USDA Germplasm Resources Information Network's National Plant Germplasm System Genebank. Some of these lines had previously been evaluated for one growing season at Borderview Research Farm (Alburgh, VT) and displayed promising characteristics for performance in our climate. Additionally, five samples were obtained from local Abenaki community members and other seed savers that represented locally relevant and culturally important varieties. Finally, eight samples were purchased from commercial seed companies. Two represented modern flint corn varieties, two modern dent corn varieties, and the other four were flint corns that were commercially available in larger quantities. A total of thirty-nine lines were included in agronomic, nutritional, and fatty acid profile evaluations (Table 1).

For the agronomic performance evaluation, samples were grown at Borderview Research Farm (Alburgh, VT) on 30-inch rows at approximately 26,000 seeds ac⁻¹. The plots were evaluated for silk and tassel dates, stand populations, barren plants, kernel yield, kernel test weight, plant height, height to lowest ear attachment, plant lodging, and ear disease prevalence. Lodging was assessed visually on a 0-5 scale where 0 = none and 5 = completely lodged. Ear disease was also assessed visually while harvesting on a 0-3 scale where 0 = no diseased ears and 3 = more diseased ears than non-diseased ears. The nutritional value evaluation consisted of carbohydrate, protein, ash, fat, starch, calories, fiber, total carotenoids and a carotenoid profile (Eurofins). The fatty acid content and profile was analyzed by direct transesterification using 2% H2SO4/methanol and a combination of acetone and toluene (2 hours at 70°C). Samples were subsequently purified using a mixture of charcoal and silica gel. The fatty acid profiles (as fatty acid methyl esters, FAME) were analyzed by gas chromatography (GC) with flame ionization detection (FID; Shimadzu, Kyoto, Japan) using a highly polar 100 m fused-silica capillary column (Varian, Palo Alto, CA). FAME were identified by comparison of retention times with known FAME standards (Nu-Check Prep 463 and 674; NuCheck Prep, Inc., Elysian, MN). Total fatty acid content was determined using C13:0 as an internal standard and the fatty acid profile covers approximately 70 fatty acids in the range of C10:0 to C26:0.

Table 1. Flint corn germplasm/varieties included in different evaluations.

| Name | Source | Agronomic performance | Nutritional value | Fatty acid profile | |
|-------------------------------------|--------------------|-----------------------|-------------------|--------------------|--|
| Abenaki Rose | Community | | X | X | |
| Amber flint | USDA | X | X | X | |
| Assiniboine | USDA | X | X | X | |
| Bronze Beauty | USDA | X | | | |
| Byron | Commercial markets | X | | | |
| Carpenter's Rhode Island Flint | USDA | X | | | |
| Cascade ruby-gold | Commercial markets | X | X | X | |
| Comstock Family Flint | USDA | X | X | X | |
| Dark Yellow King Philip | USDA | X | X | X | |
| Flint's Flint | Community | X | X | X | |
| Floriani red | Commercial markets | X | X | X | |
| Gaspe | Community | | X | X | |
| Gigi Hall | USDA | X | X | X | |
| Golden flint | USDA | X | X | X | |
| Hubbard flint | USDA | X | X | X | |
| Johnny Cake corn | USDA | X | X | X | |
| King Philip | USDA | X | | | |
| Koasek | Community | | X | X | |
| Longfellow | USDA | X | | | |
| Longfellow flint | USDA | X | X | X | |
| Magic Manna | Commercial markets | X | | | |
| Minnesota 13 | Commercial markets | | X | X | |
| Parker's flint | USDA | X | X | X | |
| Rhee flint | USDA | X | X | X | |
| Rhode Island Double White Cap Flint | USDA | X | | | |
| Rhode Island White Cap Flint | USDA | X | X | X | |
| Roter Tessinermais | Community | X | X | X | |
| Roy's Calais Flint | Commercial markets | X | | | |
| Saltzer's White Flint | USDA | X | X | X | |
| Saskatoon White | USDA | X | | | |
| Smut Nose | USDA | X | | | |
| SW3834 | Commercial markets | | X | X | |
| Tama Flint | USDA | X | X | X | |
| Twitchell's pride | USDA | X | X | X | |
| Wampum flint | USDA | X | X | X | |
| Wapsie Valley | Commercial markets | | X | X | |
| Washonge | USDA | X | X | X | |
| Yellow Flint | USDA | X | | | |
| 6-Nations | USDA | X | | | |
| | | 33 | 27 | 27 | |

Results- Agronomic performance

Agronomic performance varied widely across the germplasm trialed (Table 2). Yields ranged from 119 to 5124 lbs ac⁻¹ which translated to approximately 2 to 82 bu ac⁻¹. The highest yield is approximately 50% of the average dent corn yield for New York in the last 10 years (USDA NASS). Of the 33 varieties, 13 yielded over 50 bu ac⁻¹ and only 7 yielded over 60 bu ac⁻¹ (Figure 1).

Table 2. Agronomic performance of 33 flint corn varieties/lines.

| Variety | Kernel yield 15.5% | | Test weight | Tassel Harvest Days after | | Harvest Population | Barren plants | Plant height | Ear height | Ear height | Lodging | Ear disease |
|--|----------------------|--|----------------|------------------------------|-------|-------------------------|------------------|-----------------|---------------|-------------------|---------|----------------|
| | lbs ac ⁻¹ | lbs ac ⁻¹ bu ac ⁻¹ | | | nting | plants ac ⁻¹ | | cm | | % plant height | 0-5 | 0-3 |
| Amber Flint | 1577 | 26.1 | 60.3 | 59 | 126 | 19457 | 0 | 194 | 56.3 | 29.0 | 1.00 | 1.00 |
| Assiniboine | 2034 | 36.8 | 55.1 | 51 | 119 | 20038 | 1162 | 133 | 36.2 | 28.1 | 2.50 | 2.00 |
| Bronze Beauty | 3505 | 57.3 | 61.2 | 61 | 157 | 18223 | 327 | 193 | 66.5 | 34.2 | 0.50 | 2.00 |
| Byron | 502 | 8.3 | 60.4 | 51 | 118 | 18295 | 871 | 184 | 73.7 | 40.0 | 1.00 | 3.00 |
| Carpenter's Rhode Island Flint | 3003 | 47.5 | 63.4 | 61 | 149 | 27152 | 1416 | 251 | 83.7 | 33.6 | 1.50 | 1.50 |
| Cascade ruby-gold | 415 | 6.6 | 62.7 | 51 | 112 | 27225 | 1960 | 175 | 53.0 | 30.3 | 1.00 | 3.00 |
| Comstock Family Flint | 2612 | 42.7 | 62.2 | 53 | 115 | 20437 | 762 | 210 | 67.5 | 32.0 | 2.00 | 2.00 |
| Dark Yellow King Philip | 3465 | 56.4 | 61.6 | 60 | 142 | 18150 | 1742 | 227 | 96.8 | 42.6 | 1.50 | 0.50 |
| Flint's Flint | 3753 | 59.9 | 62.7 | 55 | 146 | 24394 | 871 | 258 | 102 | 39.6 | 1.00 | 1.00 |
| Floriani Red | 3513 | 57.1 | 61.6 | 58 | 157 | 16988 | 545 | 245 | 99.7 | 40.5 | 1.00 | 1.00 |
| Gigi Hall | 1997 | 33.6 | 59.5 | 59 | 126 | 16553 | 0 | 181 | 43.0 | 23.7 | 1.00 | 0.00 |
| Golden Flint | 1891 | 31.2 | 60.6 | 55 | 126 | 15682 | 0 | 188 | 60.7 | 32.2 | 1.00 | 0.00 |
| Hubbard Flint | 1014 | 17.0 | 59.7 | 59 | | | | | | | | |
| Johhny Cake Corn | 4285 | 68.8 | 62.3 | 62 | 138 | 14520 | 0 | 238 | 101 | 42.4 | 1.00 | 0.00 |
| King Philip | 3206 | 52.5 | 61.1 | 61 | 156 | 17860 | 581 | 188 | 92.0 | 49.1 | 1.50 | 2.00 |
| Longfellow | 3398 | 54.7 | 62.2 | 57 | 134 | 29076 | 3376 | 245 | 91.3 | 37.4 | 1.50 | 1.00 |
| Longfellow Flint | 1450 | 23.6 | 61.7 | 59 | 125 | 19021 | 1307 | 212 | 82.5 | 39.5 | 1.50 | 2.00 |
| Magic Manna | 171 | 6.2 | 55.4 | 50 | 112 | 17424 | 1742 | 152 | 20.3 | 13.3 | 2.00 | 2.00 |
| Parker's Flint | 1717 | 27.5 | 63.0 | 60 | 119 | 22942 | 726 | 181 | 49.7 | 27.5 | 1.00 | 1.50 |
| Rhee Flint | 1817 | 29.6 | 61.4 | 55 | 118 | 15682 | 0 | 166 | 45.7 | 27.6 | 3.00 | 2.00 |
| Rhode Island Double White Cap Flint | 4014 | 63.7 | 63.2 | 57 | 157 | 19602 | 581 | 229 | 95.0 | 41.8 | 2.50 | 1.50 |
| Rhode Island White Cap Flint | 4045 | 65.0 | 62.3 | 60 | 146 | 24684 | 290 | 250 | 86.0 | 34.4 | 2.00 | 2.00 |
| Roter Tessinermais | 2822 | 45.0 | 62.7 | 54 | 146 | 23522 | 218 | 227 | 94.7 | 41.8 | 1.00 | 1.00 |
| Roy's Calais Flint | 1417 | 22.2 | 63.8 | 52 | 118 | 22651 | 436 | 215 | 86.0 | 40.0 | 1.00 | 2.00 |
| Salzer's White Flint | 5124 | 82.4 | 62.0 | 60 | 148 | 21308 | 1307 | 223 | 80.2 | 36.6 | 0.50 | 1.00 |
| Saskatoon White | 119 | | | 47 | 112 | 18949 | 1089 | 112 | 19.0 | 17.0 | 2.00 | 3.00 |
| Smut Nose | 2836 | 47.1 | 60.3 | 57 | 157 | 19602 | 980 | 226 | 84.0 | 37.0 | 2.50 | 2.00 |
| Tama Flint | 2179 | 37.1 | 58.8 | 62 | 168 | 14230 | 0 | 252 | 101 | 40.1 | 0.00 | 2.00 |
| Twitchells Pride | 1367 | 22.3 | 61.4 | 53 | 118 | 16553 | 0 | 198 | 64.7 | 32.6 | 2.00 | 2.00 |
| Wampum Flint | 3513 | 60.3 | 58.4 | 55 | 140 | 22361 | 581 | 190 | 58.8 | 31.2 | 1.50 | 1.50 |
| Washonge Corn | 4019 | 64.9 | 61.7 | 61 | 134 | 24031 | 1198 | 225 | 85.2 | 37.9 | 1.50 | 0.50 |
| Yellow Flint | 2707 | 44.8 | 61.6 | 58 | 149 | 21780 | 1960 | 233 | 65.7 | 28.4 | 1.00 | 2.50 |
| 6-Nations | 3176 | 60.4 | 52.8 | 55 | 128 | 30928 | 3775 | 209 | 60.2 | 28.8 | 2.00 | 2.00 |

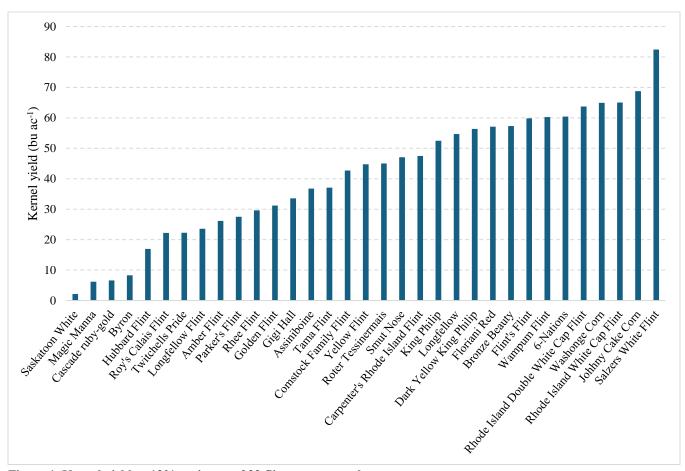


Figure 1. Kernel yield at 13% moisture of 33 flint corn germplasm.

Test weight can provide insight into kernel quality and if the plant experienced challenges during kernel formation and fill. The standard test weight for dent corn in the U.S. is 56 lbs bu⁻¹. Only 3 varieties did not reach this standard and one variety had too small of a yield to measure the test weight accurately. The germplasm included here were harvestable between 112 and 168 days after planting, which was between mid-Sep to early-Nov. As day length shortens and temperatures drop, varieties that require too long of a season to reach physiological maturity may not reach maturity before the onset of freezing conditions. In addition, delays in harvest, especially in inclement weather, risk further yield or quality losses. Conversely, varieties that have very short maturation timings often sacrifice yield as they are not able to take advantage of the full season. Instead of just looking at yield per acre, we can consider the yield per acre that was achieved relative to the length of season required to reach physiological maturity (Figure 2). As we'd expect, yield tends to increase as days to maturity increase, but only to a point before they begin to decrease. This suggests that varieties that require more than 145 days to reach maturity after planting may be riskier in northern areas in the region as weather conditions later in the season can pose challenges for maturation and harvest.

In addition to kernel yield and quality, plant standability and growth characteristics are important considerations for varietal suitability and success, especially in the northeast where a wide range of climatic conditions can be experienced. There was a wide range of plant heights, ear heights, and tillering across these lines. Plants ranged from 112 to 258 cm in total height with the lowest ears set at as low as 13.3% of the plant height or as high as 49.1% of the total height. Higher ears can be beneficial for avoiding pest and disease pressure and can better allow for

mechanical harvest. Taller plants also may be susceptible to lodging if exposed to high wind conditions. Figure 3 shows plant height vs lodging severity.

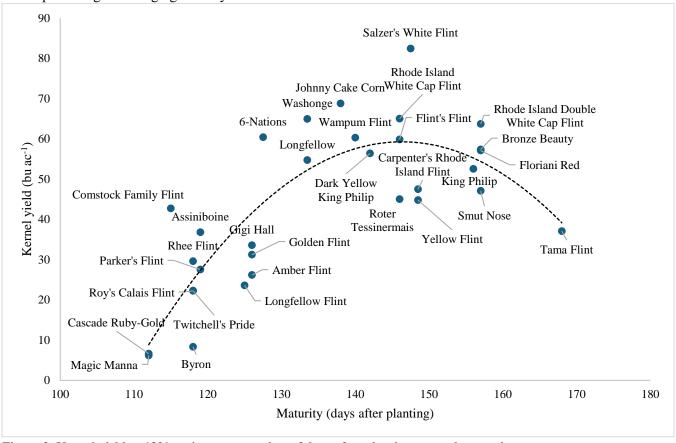


Figure 2. Kernel yield at 13% moisture vs number of days after planting to reach maturity.

Germplasm that appear in the bottom right quadrant represent plants that, despite being above average height, had below average lodging. These generally would be considered to have good standability. Conversely, plants in the top right quadrant are plants that were above average in both height and lodging and generally would be considered to have poor standability. The three points in the top left quadrant are interesting as these represent germplasm that were below average height but above average lodging. These also had poor standability despite their shorter stature. Lodging in annual crops can also be associated with nitrogen status. Overfertilization with nitrogen can cause rapid growth without formation of structural components necessary to support that additional growth. It is possible that these germplasm have different responses to nitrogen in terms of growth and lodging compared to our modern dent varieties and thus may require different management. These aspects of crop production have yet to be explored with these lines but would be an important addition to successful breeding and varietal development.



Image 1. Flint corn kernels.



Figure 3. Plant height vs lodging severity.

Table 3 shows the nutritional value of 17 germplasm, 5 community-derived, 3 flint checks, 2 commercial dent checks, and a reference from FoodData Central.

Table 3. Nutritional value of 17 germplasm, 5 community-derived, 3 flint checks, 2 commercial dent checks, and a reference from FoodData Central.

| Variety | Carbohydrates | Fat | Protein | Starch | Fiber | Ash | Calories | Lutein | Zeaxanthin | Beta carotene | Total carotenoids |
|--------------------------------|---------------|------|---------|--------|-------|------|-----------|--------|------------|---------------|-------------------|
| | | | % | | | | kcal/100g | | | μg/g | |
| Abenaki Rose | 72.7 | 5.74 | 8.06 | 58.5 | 1.90 | 1.68 | 375 | 0.200 | 0.090 | 0.000 | 0.280 |
| Amber flint | 69.4 | 6.99 | 12.06 | 55.1 | 1.50 | 1.54 | 389 | 1.49 | 0.650 | 0.190 | 2.73 |
| Assiniboine | 68.7 | 5.83 | 12.50 | 53.1 | 1.90 | 1.48 | 377 | 1.35 | 0.350 | 0.190 | 2.09 |
| Cascade ruby-gold | 72.9 | 4.89 | 11.00 | 59.8 | 1.40 | 1.31 | 380 | 8.84 | 2.16 | 0.530 | 12.3 |
| Comstock Family Flint | 73.5 | 5.18 | 12.44 | 56.8 | 1.50 | 1.40 | 387 | 6.25 | 1.94 | 0.650 | 9.56 |
| Dark Yellow King Philip | 70.2 | 4.18 | 12.00 | 57.7 | 1.50 | 1.21 | 366 | 8.55 | 2.59 | 0.930 | 13.2 |
| Flint's Flint | 73.7 | 5.82 | 11.19 | 60.1 | 1.70 | 1.59 | 392 | 7.35 | 5.18 | 0.950 | 14.5 |
| Floriani red | 75.0 | 5.19 | 12.50 | 61.5 | 1.80 | 1.50 | 391 | 1.65 | 9.08 | 1.40 | 15.0 |
| Gaspe | 70.2 | 6.47 | 11.06 | 52.3 | 1.70 | 1.63 | 383 | 4.78 | 0.860 | 0.680 | 6.45 |
| Gigi Hall | 71.9 | 5.52 | 11.44 | 59.2 | 1.20 | 1.35 | 383 | 0.260 | 0.180 | 0.050 | 0.550 |
| Golden flint | 69.9 | 4.98 | 11.63 | 53.1 | 1.40 | 1.34 | 371 | 6.36 | 2.10 | 0.940 | 10.3 |
| Hubbard flint | 71.8 | 5.60 | 11.56 | 58.7 | 1.50 | 1.38 | 384 | 5.45 | 2.33 | 0.400 | 8.90 |
| Johnny Cake corn | - | 5.03 | 12.25 | - | - | - | - | 0.710 | 0.250 | 0.070 | 1.14 |
| Koasek | 69.9 | 7.20 | 11.00 | 49.4 | 2.00 | 1.87 | 389 | 2.43 | 0.640 | 0.000 | 3.26 |
| Longfellow flint | 69.9 | 4.67 | 12.44 | 55.3 | 1.70 | 1.36 | 372 | 8.06 | 3.71 | 1.41 | 14.6 |
| Minnesota 13 | 73.7 | 4.81 | 9.63 | 59.2 | 1.90 | 1.42 | 377 | 11.80 | 5.57 | 0.610 | 20.5 |
| Parker's flint | 70.1 | 4.57 | 11.94 | 56.1 | 1.70 | 1.17 | 369 | 5.36 | 3.49 | 1.36 | 11.7 |
| Rhee flint | 69.7 | 5.25 | 11.80 | 55.0 | 1.40 | 1.31 | 373 | 2.61 | 0.630 | 0.000 | 3.23 |
| Rhode Island White Cap Flint | 75.3 | 5.42 | 11.50 | 65.0 | 1.50 | 1.43 | 393 | 0.950 | 0.470 | 0.100 | 1.66 |
| Roter Tessinermais | 72.9 | 4.12 | 10.06 | 57.3 | 1.30 | 1.15 | 369 | 4.54 | 8.40 | 0.980 | 15.8 |
| Saltzers White Flint | 73.7 | 5.61 | 10.88 | 62.0 | 1.40 | 1.35 | 389 | 0.830 | 0.470 | 0.170 | 1.61 |
| SW3834 | 74.3 | 4.49 | 10.30 | 59.3 | 1.70 | 0.00 | 379 | 11.90 | 0.380 | 0.190 | 13.2 |
| Tama Flint | 69.4 | 5.71 | 11.38 | 55.6 | 1.30 | 1.28 | 375 | 0.120 | 0.070 | 0.000 | 0.210 |
| Twitchell's pride | 68.9 | 4.53 | 13.06 | 55.4 | 1.30 | 1.38 | 369 | 6.41 | 1.96 | 1.00 | 10.2 |
| Wampum flint | 70.6 | 5.16 | 11.81 | 56.9 | 1.90 | 1.34 | 376 | 0.460 | 0.180 | 0.000 | 0.720 |
| Wapsie Valley | 74.6 | 4.41 | 8.69 | 60.1 | 1.80 | 1.40 | 373 | 9.58 | 4.91 | 0.520 | 16.40 |
| Washonge | 74.2 | 5.95 | 10.94 | 61.7 | 1.60 | 1.40 | 394 | 0.350 | 0.210 | 0.000 | 0.630 |
| Yellow grain corn ¹ | 74.3 | 4.74 | 9.42 | _ | _ | 1.20 | 365 | | 1.36 | _ | _ |

Grain corn, yellow. FoodData Central database.