

# Kitchen Korner

(NAPSA)—One hundred years ago, before the dawn of central heating, the kitchen played an even more critical role in a household than it does today, serving as a source for both sustenance and warmth. Homemakers prepared meals without many of the conveniences, such as refrigerators, electric ovens and gas stoves, which we take for granted today.

One hundred years later, in an era of microwave ovens and bread makers, one thing from the early 1900s remains the same. Karo corn syrup is still a staple in America's kitchens. Until its introduction,



the American housewife carried her syrup jug to the grocery store to be refilled from the grocer's barrels of syrup. The introduction of bottled products like corn syrup was one of many changes that modernized America's kitchens. The trusted brand celebrates its 100th anniversary this year.

In 1902, the Corn Products Refining Company of New York and Chicago was formed and introduced Karo Light and Dark Corn Syrup. It is believed that the chemist and expert syrup formulator coined the name "Karo" in honor of his wife Caroline. Another popular theory traces the name back to an earlier table syrup trademark "Kairomel."



In the 1930's, the wife of a corporate sales executive discovered a new use for corn syrup. Through experimentation in her kitchen, she discovered that a mixture of corn syrup, sugar, eggs, vanilla and pecans baked in a pie shell produced the now classic pecan pie, which was destined to become a world-class favorite and a signature recipe for the brand.

"As a company, we are proud to celebrate the heritage and versatility of this trusted brand," said Dan Antonelli, CEO, ACH Food Companies. "Whether Karo is used in making pecan pies or our new Ooey Goey Karo Krisper Bars, it's an honor to know that we've been a staple in America's kitchens for 100 years."

To celebrate the 100th anniversary and help introduce the brand to a new generation of home chefs, Karo announces a new signature recipe.

## OOEY GOOEY KARO KRISPER BARS

**This simple, easy-to-make recipe makes a delicious, gooey**

**treat that families will love to make and eat.**

- 1 cup light or dark Karo corn syrup**
- 1 cup granulated sugar**
- ½ teaspoon salt**
- 1 cup crunchy or creamy peanut butter**
- 1 cup oatmeal (or other favorite cereal)**
- 2 cups corn flakes (or other favorite cereal)**
- 2 cups crisp rice cereal (or other favorite cereal)**
- 1 cup (6 ounces) semi-sweet chocolate chips**
- ½ cup (3 ounces) peanut butter chips (optional)**

### Stovetop Directions:

**Heat and stir**

**Combine Karo syrup, sugar and salt in a large saucepan and cook over medium heat. Stir mixture until sugar dissolves and begins to boil. Add peanut butter. Remove from heat and stir in oatmeal, corn flakes and crisp rice cereal. Pour into greased 8-inch square pan and set aside.**

### Topping

**Melt chocolate chips in small saucepan over lowest heat, stirring constantly. Spread over bars. Melt peanut butter chips in small saucepan over lowest heat. Using small spoon, dot or drizzle onto bars in any design you prefer. Cut into 32 squares or triangles.**

*For additional recipes, please visit [www.karosyrup.com](http://www.karosyrup.com).*

## Karo Facts & Figures

Karo has sold more than 2 billion gallons (more than 13 billion bottles) of corn syrup in its 100-year history. That's enough to:

- Fill more than 7,000 Olympic-sized swimming pools
- Outweigh more than 750,000 African elephants
- Wrap lined-up Karo bottles around the world almost six times
- Make 26 billion pecan pies—that's more than four pies for everyone on the planet
- Stand as tall as 5 million Sears Towers stacked one on top of another
- Make 52 billion batches of fudge

