

This Month Means Sweet Treats For Popcorn Lovers!

(NAPSA)—This time of the year has long been associated with the exchange of tokens of affection—flowers, cards, sweets and gifts—between people who care for one another. This month, why not spend an afternoon with a loved one, spouse, child or friend making scrumptious popcorn treats and sharing an experience they'll long remember.

Popcorn is a wholesome, tasty treat that's versatile and fun to make. It can be topped with your favorite sweet or savory topping or eaten hot out of the popper. If you haven't recently popped popcorn in a pan or popper, or if you know someone who has never experienced this popping method, then take a few minutes for the simple pleasure of preparing it the "old-fashioned" way. As the oil sizzles, you wait in anticipation of the first "pop"; then, visual mayhem erupts as these hard-cased seeds explode into soft fluffy kernels. It is simply delightful watching this bit of magic and the smell will guarantee to make your mouth water!

For today's bustling families, spending time in the kitchen might be a rare experience and seem a bit of an indulgence. But you'll reap many rewards from this time together. It's often been said that the kitchen is the heart of the home. It is a warm, comforting environment where space and secrets are shared, creativity is unleashed and teamwork coalesces. The senses stir as you work in the kitchen, aromas rouse the appetite and in the end you're able to fulfill deep-seated needs.

Adults and children alike will enjoy making the recipe below for popcorn balls. This classic treat requires buttered hands for the final shaping step—yet another sensory experience. You may add chopped nuts or drizzle melted chocolate over the balls for an



extra bit of decadence. Visit www.popcorn.org for more great popcorn recipes.

Whichever popcorn recipe you choose to make, make time with loved ones this month to let them know how much you care. Spend time together in the kitchen, popping up a "sense-ational" popcorn treat and memories to last a lifetime.

Pop-a-rific Popcorn Balls Courtesy of the Popcorn Board Yields 14 balls

**3 quarts popped popcorn,
unsalted**
1 (1-lb.) pkg. marshmallows
¼ cup butter or margarine

Optional:

Chopped nuts
Milk chocolate

Place popped popcorn in a large bowl. In a large saucepan, cook marshmallows and butter or margarine over low heat until melted and smooth. Pour over popcorn, tossing gently to mix well. Cool five minutes. Butter hands well and form 2½ inch balls or, for a seasonal variation, shape in a buttered heart form.*

***Optional: roll warm popcorn balls in chopped nuts or melt chocolate over a double boiler and drizzle over popcorn balls.**