



Nothing pops Corn as good as Mazola® Corn Oil!

*Popped in a pan or corn popper
Mazola makes the best popcorn you ever tasted*

It's so simple to make the lightest, fluffiest, most delicious popcorn ever... just heat golden light Mazola pure Corn Oil in your pan or popper before you add the popcorn. Mazola naturally brings out real popcorn flavor because it's the fresher, lighter, more delicate oil made from corn.

IMPORTANT: Nutritional authorities now recommend that from one third to one half the fats we eat should be "unsaturated," such as corn oil. You don't have to change your family's eating habits... just use Mazola every day of the year for crispy, golden-brown fried foods... zesty salad dressings... better baking.

Mazola *pure* Corn Oil

the only leading oil pressed exclusively from the heart of golden corn

QUICK 'N EASY POPCORN

Heat $\frac{1}{2}$ cup MAZOLA Corn Oil and 1 teaspoon salt in heavy 10-inch skillet or 3-quart kettle over medium heat for 3 minutes. Add $\frac{1}{2}$

cup popcorn. Cover, leaving small air space at edge. Shake frequently until popping stops. Makes 2 quarts. Do not double recipe.

POPCORN BALLS

$\frac{3}{4}$ cup KARO® Syrup,
Blue Label
 $\frac{1}{4}$ cup molasses
 $\frac{1}{4}$ teaspoon salt

1 teaspoon vinegar
2 tablespoons butter or
margarine
2 quarts unsalted popped corn

Combine first four ingredients in saucepan. Cook over medium heat, stirring constantly until mixture boils. Continue cooking, stirring almost constantly to hard ball stage (260° F.) or until a small amount of mixture forms a hard ball when tested in very cold

water. Remove from heat; add butter and stir only enough to mix. Slowly pour over popped corn in large bowl, mixing in well. Form into balls, using as little pressure as possible. Use butter on hands, if desired. Makes 10 popcorn balls, about 2½ inches in diameter.