

OLD FAVORITE — Popcorn belongs to Christmas like firecrackers do to the Fourth of July, whether it is strung from a tree, or molded into a variety of Christmasy shapes or turned into candied popcorn to hand to young holiday callers. Be sure to furnish plenty of paper napkins to the small fry.

Merry Christmas With Popcorn

There's nothing that says Merry Christmas like strings of popcorn hung from the boughs of a fragrant Christmas tree. If you want to be modern yet put the same old fashioned spirit into Christmas, lean to mold popcorn into a variety of Christmasy designs. Try your hand in making a popcorn snowflake wreath to hang over the mantle or at a front window. Use the same snowy mixture for popcorn balls which you can wrap in plastic film and hang on the tree, or pile them high in a big wooden bowl for an edible centerpiece.

Instead of popcorn balls, you may prefer to make candied popcorn candy which provides you with smaller portions to pass out to young visitors throughout the holidays. Given here are the directions for popping the corn and a basic mixture for molding the wreath, or for molding whatever you fancy, whether it's a snowman or a Christmas tree.

In any event, it is fun to say Merry Christmas with popcorn.

How To Pop Corn

1/2 cup corn oil
1/2 cup popcorn (unpopped)
Heat corn oil in four-quart kettle over medium heat about 3 minutes. Add popcorn. Cover, leaving small air space at edge of cover. Shake frequently until popping stops. (If using electric popper, follow manufacturer's directions.) Turn into large pan. Discard any unpopped grains. This makes three to four quarts. Repeat as needed but do not double recipe.

POPCORN WREATH

1 2/3 cups light corn syrup
1 2/3 cups sugar
1 teaspoon salt
4 quarts popped corn
Gumdrops, candies, or licorice for decorations

Mix syrup, sugar and salt in a heavy saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full boil and sugar and salt are dissolved. Place popcorn in large kettle, then gradually add syrup, stirring constantly over medium heat until evenly and completely coated with syrup mixture, 3 to 5 minutes. When popcorn mixture is cool enough to handle, shape on wax paper into wreaths — 5 to 6 inches in diameter for hanging and about 9 inches in diameter for centerpiece on table. Or, for a 12 to 14 inch wreath, use a florist wreath base.

Wrap wreath base with foil or waxed paper. Pack popcorn mixture over wreath base, making mixture as uniform as possible. Let harden. Decorate with gumdrops, candies, licorice, angelica or with artificial leaves, if desired.

Popcorn balls: Form into balls, using as little pressure as possible.

Popcorn tree: Tint syrup

mixture with green food coloring and flavor with essence of peppermint or wintergreen before adding popcorn. Pack green popcorn mixture into lightly greased small funnel. Remove funnel when popcorn is cool and set. Attach large gumdrop to base of tree with toothpick for stand. Decorate tree with small colored candies for balls.

Popcorn snowman: Make 3 popcorn balls, 1 large, 1 medium, 1 small and 2 very small popcorn logs. Stack popcorn balls on top of each other, largest on bottom and smallest on top. Decorate small ball with a great gumdrop for hat, and red cinnamon candies for eyes and mouth. Arrange a row of candies down front of snowman for buttons. Attach logs to sides for arms.

Notes on handling: Use margarine on hands while forming popcorn. If mixture cools and does not stick together, place over low heat, stirring and turning, for a few minutes.

CANDIED POPCORN

3 tablespoons corn oil
1 1/2 cup Popcorn
1 cup light or dark corn syrup
1 cup sugar
1/2 teaspoon salt
1/2 cup water
4 tablespoons margarine
1/2 cup coarsely chopped nuts
1 teaspoon soda
2 teaspoons hot water

Heat corn oil in a 3-quart kettle over medium heat for 3 minutes. Add popcorn. Cover, leaving small air space at edge of cover. Shake frequently over medium heat until popping stops. Spread on greased jelly roll pan.

Place corn syrup, sugar, salt, water and margarine in a medium saucepan. Stir over low heat until sugar is dissolved, then cook, stirring occasionally to hard crack stage (300 degrees F.) or until a small amount separates into threads which are hard and brittle when tested in very cold water. Stir in nuts; remove from heat. Combine soda and hot water; stir into hot mixture.

Four mixture over popped corn in jelly roll pan and mix quickly. It is necessary to work fast. Leave in pan to cool turning it at least once. When cool and hard, break into small pieces.

Raisin Barbecue Sauce Supreme:

To any basic two cups barbecue sauce add 1/2 cup finely chopped raisins, two tablespoons chopped green onion and one teaspoon celery seed. Heat just to boiling to mingle the flavors. The new sauce is a marvelous marinade for fish or chicken.



LOCAL POTATOES SCORE — Great quantities of Long White potatoes grown in the Klamath Basin are used in the manufacture of a new creamed potato soup, the first creamed potato soup on the market, produced by a favorite company. We tried this new product and it's wonderful... delicious and nourishing. You'd never dream it isn't made in your own kitchen. Look for it on the market shelves. The company that makes this soup is one of the largest volume buyers of products grown in the state of Oregon.

Brand New Potato Soup Delicious

The delight of peasant and gourmet alike is the humble potato. By way of the South American Indians, the Spanish explorers taught other Europeans the joys of eating potatoes. Now every nation has its favorite way of cooking the "spud." Campbell now brings this internationally popular food to you in the form of canned condensed soup... luscious cream of potato. Tender white potatoes and flavorful onions are combined with country-fresh butter and cream, gently seasoned and spiced. A creamy, hearty soup table-ready in just four minutes.

Serve it plain... just as it comes from the can, prepared according to label directions... or fancy... combined with delicate white fish, thinly sliced celery and colorful carrots and accented with curry as in the recipe below.

PERFECT FISH CHOWDER
1/2 cup thinly sliced celery
1/2 teaspoon curry powder
2 tablespoons butter or margarine
1 can (10 1/2 ounces) con-

densed cream of potato soup
1/2 soup can water
1/2 soup can milk
1 cup flaked cooked fonder
1/2 cup cooked diced carrots
In saucepan, cook celery and curry in butter until celery is tender. Add remaining ingredients. Heat, stirring now and then. Makes three servings.

You'll find this chowder wonderful for lunch or supper with a green salad and a lemon pudding dessert.

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SHERRED CREAM OF POTATO SOUP
1 can (10 1/2 ounces) condensed cream of potato soup
1/2 soup can water
1/2 soup can milk
1 tablespoon sherry
1/2 cup whipped cream
Chopped watercress
In saucepan, blend soup, water, milk, and sherry. Heat, stirring now and then. Garnish

with mixture of whipped cream and watercress. Makes two to three servings.

Here's a hint... buy two cans, get both free by sending the two labels from Cream of Potato Soup to New Soup, P.O. Box 129, Springs Park, Minn., stating total price paid for both cans and the full purchase price will be returned to you. Only one refund per family. The offer expires May 31, 1964. Watch the canned soup shelves for the new Cream of Potato Soup.

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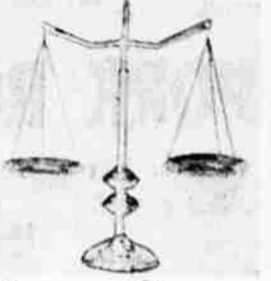
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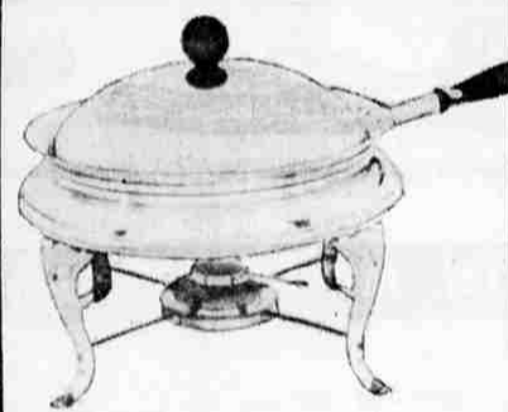
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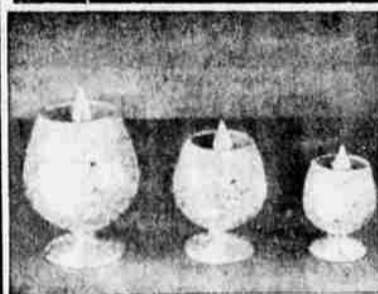
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