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◆◆◆◆ Our family has not watched television (other than the Andy Griffith show or once in a great while, a show on Channel Nine like Lawrence Welk) for at least the past 19 years, but we still watch our favorite videos twice a week. And usually at least once a week, we pop popcorn to accompany our family viewing. How do you pop popcorn? I personally did not know that there was more than one way to pop corn until we received an air popper for a wedding gift. I was perplexed at that new contraption and was sure that it could not be as good as my father always made it. And then someone gave us a flat package of microwave popcorn. My first thought was, “What is this?” See, I do not use my microwave except for a place to keep hot food hot—not by turning it on to heat the food, but by just placing it in there to keep it warm until I can serve the rest of the food. As a matter of fact, the only reason we have a microwave is because it came with the house in the country, and then when one of our customers gave us a shiny black microwave (in place of the bill they could not pay—yes, like the country doctor, we take eggs, too) that looked better than the one we had, we replaced it with the newer model.

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Yes, as you probably suspected, I still cook in cast iron, but stainless steel, too, so I am not totally living in the Stone Age. However, the way we pop popcorn is probably the first way anyone popped corn, but trust me when I tell you that the original process makes the very best tasting popcorn. I have tasted both air popped and microwaved, and quite frankly I would not even eat the stuff if that was the only way to prepare it. I love popcorn so much that I have been known to pull up in front of theatres and let the kids out to purchase a large carton of popcorn—heavy on the butter.

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For the best popcorn at home, we cover the bottom of our large stainless steel soup pot with vegetable oil (just enough to cover) and popcorn and place on a medium gas flame. When the first kernels begin to pop, we cover the pot with its lid and start shaking the pot over the flame, until the last of the kernels pop. We transfer the corn to a very large bowl, cover with one stick of melted sweet cream butter, sprinkle salt to taste, and then dig in. Yummy! Josiah just received braces, so he is not allowed to eat regular popcorn, but may have Black Jewell’s popcorn from Dierberg’s because it has fewer hulls.