

POPCORN POPPER



Since 1819, the Original Popcorn Popper has been bringing smiles to families just like yours.

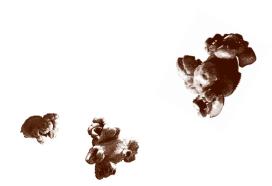
How to Use Your Original Popcorn Popper

STOVE TOP COOKING

Before use, rub pan with oil to season. Add 4 oz. of popcorn kernels to the popper, be sure to hold popper 2-3 inches above heat, then shake the pan until corn stops popping. Remove from heat, turn popper upside down and shake to release any unpopped kernels and enjoy!

OPEN FIRE COOKING

Use the same directions as above, but hold the popper 2-3 inches above the flame. Remove the pan from the flame when the popping begins to stop.



RECIPES

REGULAR POPCORN

Place 3 tablespoons of oil in popcorn popper and heat until it's nice and sizzling. Add 1/3 cup of popcorn, or enough to cover the bottom of the popper, and shake back-and-forth over the flames. Popping can happen in as little as 30 seconds! Keep it over the flame until popping begins to slow down. Tip your popper upside down to remove old maids, and then pour into a large bowl. Melt butter or margarine and pour over popcorn and salt to taste.

Options: Add your favorite herbs, cheeses, spices, cut hot dogs and cheese, or trail mix to make your very own mix!

HOMEMADE CRACKER JACKS

1/2 cup butter3 quarts unsalted popped popcorn1/2 cup brown sugar1 cup unsalted peanuts

Preheat oven to 350 degrees fahrenheit. Cream together butter and brown sugar until its light and fluffy. In a separate bowl, toss popcorn and peanuts together and combine with the butter and brown sugar concoction. Spread on a large baking sheet in a single layer and bake for 10 minutes or until nice and crispy.

Yield: 3 quarts

Lifetime Guarantee

The products that brought pleasure into the homes of Americans more than 190 years ago remain fundamentally unchanged today.

Jacob Bromwell handcrafts each product for your family just the way we've done it for generations.

Our promise to you is simple:

If you're not 100% satisfied, we'll offer you a complete refund on all of your Jacob Bromwell products — no questions asked!

AUTHENTIC

Jacob Bromwell
SINCE 1819

www.jacobbromwell.com