

POPCORN PREPARATION

The popcorn you just picked is called "on the ear". That means the corn you will pop is still on the cob, and must be removed from the cob before you can pop it. The corn can be removed from the cob by running it through a corn sheller, or you can rub the kernels off using your fingers to rub them off. Once the kernels are removed from the cob, the kernels must be dried before popping.

There are several ways to dry the corn.

One way is to pick the corn, lay back the husk but leave it fastened to the cob. Then hang the corn in the garage or somewhere in the house where mice can't get to it, using the husk to hang it. Once it gets fairly dry, you can remove the kernels by rubbing the corn with another ear, or rubbing them off with your fingers.

If you shell the corn, it must be cleaned before drying. To clean, use 2 pails, dump the corn from one pail to the other, using the wind to blow through and remove the fines. This must be done several times before popping as the fines keep coming loose from the kernels.

If you shell the corn with a corn sheller and the moisture is above 14 % moisture, the corn should be spread out on a window screen or spread out on a table or pan. If the corn is in the 24 to 30% moisture, it will take some 30 to 60 days to dry, depending on air movement and temperature.

INSTRUCTIONS FOR MAKING POPCORN

To have your own bowl of popcorn, place a small handful of corn in the bottom of a small dish, just enough to cover the bottom. Place another dish the same size, turned over, on top of the one with the corn in it.

Place in microwave for 2 minutes, but turn off when popping stops, MIGHT BE TAKE THE FULL 2 MINUTES, OR MIGHT TAKE A FEW SECONDS MORS THAN 2 MINUTES. If it starts to burn you have gone to long. Thats an UF DA.

Remove with a towel since the dishes will be hot.

Melt butter or what ever you like and eat.

Other ways to pop corn are with an air popper.

Or put corn in a paper bag and place in your microwave. Use the same setting as with the dish.

And of course pop corn the old method of using a frying pan.

Place the frying pan on stove, heat up, put in some lard in fry pan, [thats all we had for grease], put in popcorn and shake the pan every few seconds. Shaking the pan keeps the popcorn from sticking to the bottom, keeps it in the grease and helps it to get even heat. SHAKE TILL POPPING STOPS.