

# Use Popcorn To Make This Holiday House

It's beginning to look a lot like Christmas. The telltale signs are clear — a crispness in the air, the bustle of holiday shoppers and the aroma of freshly baked treats in the kitchen.

While families across the country usher in the season with their own special traditions, the Orville Redenbacher family will be "popping up" tried-and-true favorites in anticipation of the holidays. From decorating the Christmas tree with strings of popping corn to creating popcorn ball ornaments, popcorn has always played an important role in enhancing the holiday mood.

In fact, one of the Redenbachers' favorite holiday traditions is the making of Orville's Gingercorn House. This decorative house can be used as a holiday centerpiece for the home or a festive addition to a holiday party.

And all members of the family will enjoy creating and decorating this edible masterpiece. People of all ages will be simply "a'maize'd" by what they can create with popcorn kernels. No matter the level of artistic ability, creating with corn is easy with freshly popped Orville Redenbacher's® Gourmet® Popping Corn, a few simple ingredients and the following recipe for success.

Assorted candies for decoration: such as gumdrops, licorice, pastels, jelly beans, red hots and Boston baked beans.

## ORVILLE'S GINGERCORN

- 6 quarts popped Orville Redenbacher's® Gourmet® Popping Corn
- 3 cups sugar
- ¼ cup light corn syrup
- 3 tablespoons EACH: butter and water
- ¾ tablespoons EACH: cream of tartar and salt
- 1 ½ tablespoons cinnamon
- 1 tablespoon ginger
- 1 ½ teaspoons baking soda
- 1 teaspoon nutmeg

In large bowl, place popped corn; set aside. Lightly grease two 15x10-inch jelly roll pans. In Dutch oven, bring sugar, corn syrup, butter, water, cream of tartar and salt to a boil. Boil rapidly until mixture reaches hard ball stage (250° F on candy thermometer); remove from heat. In small bowl, combine remaining ingredients; add to boiled mixture. Pour over popped corn, tossing gently to coat. Pour into prepared jelly roll pans and pat to even layer. Let cool 15-30 minutes. Cover loosely and set aside. Makes 1 batch (2 popcorn slabs).

In medium bowl, with an electric mixer, beat egg whites until stiff peaks form. Gradually add sugar, cocoa and cream of tartar, beating until icing is stiff enough to hold its shape.

Place sheet of plastic wrap on icing surface to keep from drying out. Makes 4 cups.

## ASSEMBLY:

1. Measure and cut four 15x10-inch rectangles out of cardboard to form the side walls and roof of house.

2. Measure and cut two 5-sided forms with the following dimensions: 10x10x10x5x5-inch. These form the front and back walls of house. If desired, cut out front door and windows.

3. Masking tape house into place using two fivesided forms as front and back walls, two 15x10-inch rectangles for side walls and two 15x10-inch rectangles for sloping roof.

4. Spread medium-thick layer of Orville's House Frosting on front of cardboard house. Cut and fit popcorn slab to front. Continue until all popcorn slabs have been fitted with frosting onto house. If desired, trim roof's overhang slightly.

5. Using remaining frosting to secure candy decorations, decorate house as desired. Refrigerate remaining frosting for "repairs."

6. House should remain intact minimum 5 days in moderate to low humidity if kept out of direct sunlight. In more humid climate, spray house with shellac before decorating. If using shellac, DO NOT EAT HOUSE.

For more fun popcorn recipes, write for your own copy of the "Orville Redenbacher's® Gourmet® Guide to Popping Corn" recipe booklet by sending your

name and address, along with 75 cents for postage and handling, to: Orville Cookbook Offer, P.O. Box 8534, Young America, MN 55351-8534.



Popcorn makes this intricate-looking house easy to make.

*Merry Christmas*

## ORVILLE'S GINGERCORN HOUSE

3 batches (6 slabs) Orville's Gingercorn, recipe follows  
1 batch Orville's House Frosting, recipe follows  
Large pieces corrugated cardboard  
Masking tape

## ORVILLE'S HOUSE FROSTING

- 6 egg whites, at room temperature
- 2 pounds confectioner's sugar
- 1 cup cocoa
- 1 teaspoon cream of tartar

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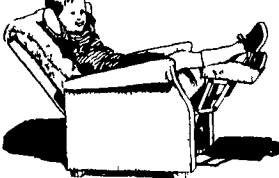
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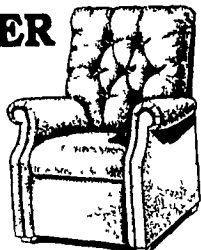


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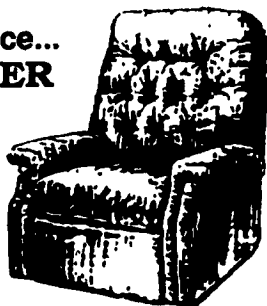
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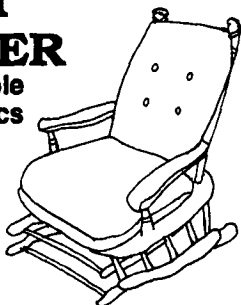
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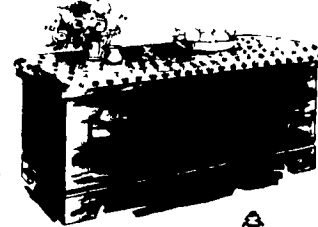
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