

# Halloween Hints



## Time To Conjure Up Fun

(NAPSA)—During National Popcorn Poppin Month in October, or anytime of year, it's a great time to celebrate what's been called the most magical of all snack foods. It seems particularly fitting in this season of transformation when green turns to gold, gourds into glowing goblins, and children into costumed characters.

The charm of popcorn lies in its unique ability to change from hard seed into soft fluffy snack—a nifty trick and treat. It can also turn everyday life into special moments. It's naturally delicious, low in fat and calories, and economical—magical qualities for health- and budget-conscious families.

Join the fun and your fellow Americans who consume some 14 billion quarts of popcorn annually. Add a dash of salt or herbs, or get creative and conjure up something that'll bring the smiles, such as this:

### Spooky Popcorn Spider Web

Put a “spin” on a classic popcorn ball with this adorable Spooky Popcorn Spider Web, complete with chocolate popcorn spiders.

- ¼ cup butter**
- 8 cups minimarshmallows, divided**
- 1 tbsp vanilla extract**
- 9 cups popcorn, divided**
- 1 cup semisweet chocolate chips, divided**
- Black string licorice**
- Candy eyes**

Line round pizza pan with parchment paper; set aside. Melt butter in large saucepan set over low heat; stir in 5 cups marshmallows, stirring constantly, for 3 to 4 minutes or until completely melted. Stir in vanilla. Remove from heat. Immediately stir in 8 cups popcorn until coated. Spread onto



**Weave a web of tasty treats for a festive fall party with this popcorn spider web.**

prepared pizza pan into irregular round shape, about 1-inch thick, to resemble spider web. Refrigerate for about 15 minutes or until firm. Meanwhile, in microwave, melt remaining marshmallows for about 20 seconds or until melted. Using spatula, string strands of melted marshmallow over popcorn spider web to create cobweb effect. In heatproof bowl set over saucepan of hot—not boiling—water, melt ¼ cup of the chocolate chips; let cool slightly. Pour chocolate over remaining popcorn in large bowl, folding gently to coat. Spread mixture on waxed paper-lined baking sheet, separating into 8 small clusters. Affix 2 candy eyes on each popcorn cluster. Refrigerate for 10 to 15 minutes or until set. Melt remaining chocolate chips. Cut licorice into 1-inch lengths. Using small spoon, dab circles of chocolate onto spider web. Affix chocolate-coated popcorn onto chocolate circles. Affix licorice lengths to chocolate popcorn clusters to resemble spider legs. Refrigerate for 15 minutes or until set. To serve, cut into smaller pieces.

### Learn More

For further information, tips and recipes, visit The Popcorn Board at [www.popcorn.org](http://www.popcorn.org).