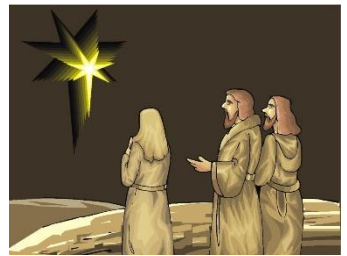




WM Jean James  
WP Floyd Hall



# December



Merry Christmas!!

DECEMBER 2021 WEEKLY READER #4

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- VOL.8 ISSUE. 52

### December Birthdays

25 Carol Ferris



Grab a pencil and piece of paper. How many words can you make using the letters in "Jingle Bells" We found 31!



Peace on earth , Good will towards men.

## JUMBLE

Unscramble these four Jumbles, one letter to each square, to form four ordinary words.

CREMY  
[ ] [ ] [ ] [ ] [ ] [ ]

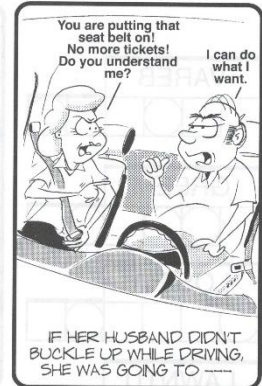
HEOSU  
[ ] [ ] [ ] [ ] [ ] [ ]

BTHOLC  
[ ] [ ] [ ] [ ] [ ] [ ]

HLIFTY  
[ ] [ ] [ ] [ ] [ ] [ ]

## JUMBLE

Unscramble these four Jumbles, one letter to each square, to form four ordinary words.



Now arrange the circled letters to form the surprise answer, as suggested by the above cartoon.

Print answer here

[ ] [ ] [ ] [ ] [ ] [ ] [ ] [ ]

## POPCORN

O	M	P	O	P	C	O	R	N	B	A	L	L	S
Y	F	N	S	L	C	F	M	P	F	L	L	N	R
L	E	R	V	R	T	O	O	I	Z	E	O	P	
G	N	F	E	K	D	F	V	P	D	Y	M	C	O
J	R	I	K	E	E	P	I	C	D	W	V	R	P
J	O	O	N	T	L	N	E	O	L	D	P	A	P
I	C	P	O	T	N	R	P	R	E	N	P	C	Y
F	L	E	Z	L	E	B	O	N	F	A	S	K	C
F	E	P	W	E	R	Y	P	S	A	P	R	E	O
Y	M	P	O	C	O	F	C	O	D	D	R	R	C
P	R	C	L	O	S	N	O	N	D	C	C	J	K
O	A	O	L	R	N	O	R	G	L	R	A	A	N
P	C	C	E	N	K	R	N	N	E	C	E	C	P
Y	A	W	Y	L	L	I	R	R	P	O	V	K	G

- POPCORN SONG
- CARMEL CORN
- POPCORN BALLS
- MOVIE POPCORN
- JIFFY POP
- CRACKER JACK
- POPPYCOCK
- FIDDLE FADDLE
- YELLOW ZONKERS
- KETTLE CORN



**Popcorn** (popped corn, popcorns or pop-corn) is a variety of corn kernel which expands and puffs up when heated; the same names are also used to refer to the foodstuff produced by the expansion.

A popcorn kernel's strong hull contains the seed's hard, starchy shell endosperm with 14–20% moisture, which turns to steam as the kernel is heated. Pressure from the steam continues to build until the hull ruptures, allowing the kernel to forcefully expand, to 20 to 50 times its original volume, and then cool.

Popcorn is one of six major types of corn, which includes dent corn, flint corn, pod corn, flour corn, and sweet corn. (**more on pg2**)

Here are the Web links that work for Eastern Star:

- <http://www.arlington.yorkkrietexas.org/OES-init-Nov-2021.htm> - Last Initiation
- <http://www.arlington.yorkkrietexas.org/OESindex.htm> - TMRC OES Main Page
- <http://www.arlington.yorkkrietexas.org/OES-pgs.htm> - TMRC OES Links/events

### Popcorn cont'd

Some strains of corn are cultivated specifically as popping corns. Popcorn is one of six major types of corn, which includes dent corn, flint corn, pod corn, flour corn, and sweet corn.

Corn was domesticated about 10,000 years ago in what is now Mexico. Archaeologists discovered that people have known about popcorn for thousands of years. Fossil evidence from Peru suggests that corn was popped as early as 4700 BC.

Through the 19th century, popping of the kernels was achieved by hand on stove tops. Popcorn's accessibility increased rapidly in the 1890s with Charles Cretors' invention of the popcorn maker.

Cretors, a Chicago candy store owner, had created a number of steam-powered machines for roasting nuts and applied the technology to the corn kernels. By the turn of the century, Cretors had created and deployed street carts equipped with steam-powered popcorn makers.

During the Great Depression, popcorn was fairly inexpensive at 5–10 cents a bag and became popular. Thus, while other businesses failed, the popcorn business thrived and became a source of income for many struggling farmers, including the Redenbacher family, namesake of the famous popcorn brand. During World War II, sugar rations diminished candy production, and Americans compensated by eating three times as much popcorn as they had before. The snack was popular at theaters, much to the initial displeasure of many of the theater owners, who thought it distracted from the films. Their minds eventually changed, however, and in 1938 a Midwestern theater owner named Glen W. Dickinson Sr. installed popcorn machines in the lobbies of his Dickinson theaters. In 1970, Orville Redenbacher's namesake brand of popcorn was launched. In 1981, General Mills received the first patent for a microwave popcorn bag; popcorn consumption saw a sharp increase, by tens of thousands of pounds, in the years following. (more on page 3)



FIND 10 DIFFERENCES



Please contact the Chapter Secretary [tmrc.daylight1145@gmail.com](mailto:tmrc.daylight1145@gmail.com) if you have a change of phone number or address.

#### Free Masks

Lavelle Ford and Barbara Spencer are still making masks. Masks are free to all members and to all TMRC residents and staff.

Barbara: [barbs1145@hotmail.com](mailto:barbs1145@hotmail.com)

Lavelle: [lavelle.ford@gmail.com](mailto:lavelle.ford@gmail.com)

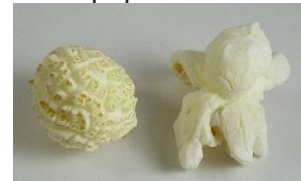
**Jiffy Pop** has run television commercials dating back at least to 1967. In one commercial, a genie appears and gives two children Jiffy Pop to eat. The slogan was repeated several times to highlight the fact that Jiffy Pop is "as much fun to make as it is to eat"



Six localities (all in the Midwestern United States) claim to be the "Popcorn Capital of the World;": Ridgway, Illinois; Valparaiso, Indiana; Van Buren, Indiana; Schaller, Iowa; Marion, Ohio; and North Loup, Nebraska.

Popcorn can be cooked with butter or oil. Although small quantities can be popped in a stove-top kettle or pot in a home kitchen, commercial sale of freshly popped popcorn employs specially designed popcorn machines, which were invented in Chicago, Illinois, by Charles Cretors in 1885. Cretors successfully introduced his invention at the Columbian Exposition in 1893. At this same world's fair, F. W. Rueckheim introduced a molasses-flavored "Candied Popcorn", the first caramel corn; his brother, Louis Rueckheim, slightly altered the recipe and introduced it as Cracker Jack popcorn in 1896.

Popping results are sensitive to the rate at which the kernels are heated. If heated too quickly, the steam in the outer layers of the kernel can reach high pressures and rupture the hull before the starch in the center of the kernel can fully gelatinize, leading to partially popped kernels with hard centers. Heating too slowly leads to entirely unpopped kernels: the tip of the kernel, where it attached to the cob, is not entirely moisture-proof, and when heated slowly, the steam can leak out of the tip fast enough to keep the pressure from rising sufficiently to break the hull and cause the pop.



In the popcorn industry, a popped kernel of corn is known as a "flake". Two shapes of flakes are commercially important. "Butterfly" (or "snowflake") flakes are irregular in shape and have a number of protruding "wings".

"Mushroom" flakes are largely ball-shaped, with few wings. Butterfly flakes are regarded as having better mouthfeel, with greater tenderness and less noticeable hulls. Mushroom flakes are less fragile than butterfly flakes and are therefore often used for packaged popcorn or confectionery, such as caramel corn. "Mushroom"-shaped popcorn, left, is less fragile and less tender than "butterfly"-shaped, right.

Popcorn as a breakfast cereal was consumed by Americans in the 1800s and generally consisted of popcorn with milk and a sweetener.

Popcorn balls (popped kernels stuck together with a sugary "glue") were hugely popular around the turn of the 20th century, but their popularity has since waned. Popcorn balls are still served in some places as a traditional Halloween treat. Cracker Jack is a popular, commercially produced candy that consists of peanuts mixed in with caramel-covered popcorn. Kettle corn is a variation of normal popcorn, cooked with white sugar and salt, traditionally in a large copper kettle. Once reserved for specialty shops and county fairs, kettle corn has recently become popular, especially in the microwave popcorn market.

### Saturated fat

Movie theaters commonly use coconut oil to pop the corn, and then top it with butter or margarine, potentially providing the saturated fat equivalent of "more fat than a breakfast of bacon and eggs, a Big Mac and fries, and a steak dinner combined".

### Other uses

Popcorn, threaded onto a string, is used as a wall or Christmas tree decoration in some parts of North America, as well as on the Balkan peninsula.

