



# Spice Up That Popcorn!

by Jayden Collier

**Popcorn** has always been an integral part of various cultures, and society. Popcorn was very popular from the 1890's until the Great Depression. Street vendors used to follow crowds around, pushing steam or gas-powered poppers through fairs, parks and expositions. When the public began eating popcorn at home, the new relationship between television and popcorn led to a resurgence in popularity. Americans today consume 17 billion quarts of popped popcorn each year, and the average American eats about 58 quarts.

**Kernel Season's** began in Brian Taylor's college dorm room at the University of Michigan. He made popcorn every night and created his own personal spice blends to toss into it. Friends and fellow students

loved it. People came knocking on the door asking for the special seasonings. He contacted a team of flavor experts with over 50 years of experience to help perfect the seasonings. They tweaked the flavors for over two years until they were just right. From then on they were on a quest to rid the world of naked popcorn.

The most appealing thing about popcorn is that it's a good source of carbohydrates, energy, and fiber. Then, if you add the Kernel Season's to it you have one great tasting low calorie snack. What else could you ask for? The great thing about Kernel Season's is it's not just for popcorn, but tastes great on a variety of foods as well. Most importantly, it is economical and it tastes good!



For more information,  
visit their website at  
[www.nomore nakedpopcorn.com](http://www.nomore nakedpopcorn.com).