

Popcorn, Indiana Review

By DawnS on May 16, 2010 in Food/Edibles/Liquids



I was recently sent a variety of samples from Popcorn, Indiana to try out with my girls. First I would like to share a little about the company with you:

Popcorn, Indiana: Popcorn, Indiana is a tiny farming community just 20 miles southwest of Bloomington. Inspiration behind the brand comes from a fourth-generation Popcorn, Indiana resident and a passionate popcorn lover named Dale Humphrey. The two creators of the brand, Warren Struhl and Richard Demb, traveled to visit Dale and tour his hometown. Mr. Struhl & Mr. Demb were captivated with the image of a town so pure, simple, down to earth, and so committed to corn, that they returned to New York City and opened their first Popcorn, Indiana store in 2002.

*Using only premium grade popcorn, grown specifically for popping, Warren Struhl & Richard Demb began churning out kettle corn, a colonial recipe for popcorn that combines both sugar and salt, for a subtly sweet-and-salty taste that has endeared it to many. Popcorn, Indiana's Authentic Kettle Corn has been joined by additional flavors, (six in all), which have been inspired by the kitchens of Dale and Thomas Popcorn.**

*The company is now known as Dale and Thomas Popcorn, but it still produces the cheerful red bags of deliciousness that bear the Popcorn, Indiana name. Every mouthful is rich with the spirit of the farms and wide-open spaces of Dale Humphrey's hometown, one so proud to grow "popcorn" it became its name. So take a visit to Popcorn, Indiana, stay a while, and experience the all-natural ingredients and rich flavor of our lovingly crafted popcorn.**



Nutrition: *Whole grains are considered to be nutritionally superior to refined grains because they are richer in dietary fiber, antioxidants, vitamins and minerals. The greater dietary fiber may be as much as four times that found in refined grains, and has been shown to reduce the incidence of some forms of cancer, digestive system maladies, gum and coronary heart disease, obesity and diabetes. It can also result in significant cardiovascular benefits, according to many health studies.*



Popcorn, Indiana's Original Kettle Corn and our new Sea Salt Popcorn are both certified as a whole grain snack, as evidenced by their official USDA recommended allowance of 48 grams of whole grain. Which is a pretty healthy way to snack. Not to mention yummy.

My Thoughts: I have to tell you that this has been one of my kids favorite reviews to participate in. They tore (literally) into the bags of popcorn as soon as I told them that they could take a taste. As I look back I am not sure how they actually tasted the popcorn flavors because it seemed like they inhaled it more than savored the popcorn!

The flavors we tried included the Cinnamon Sugar Kettlecorn, Smoked Cheddar Cheese Kettlecorn and the Original Kettlecorn. We each had our favorites (mine was the original flavor) but it is fair to say that we all loved every one of the flavors. They are all just so delicious and would surly be a hit with your family too!

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Where to buy: Popcorn, Indiana flavors can be found at many retail locations such as Whole Foods, Jewel Foods, Winn Dixie, Food Lion, Costco and many others. Check the [store finder](#) to find locations near you. You can also shop through the online Popcorn, Indiana store by clicking [here](#).