

Ask your retailer to special-order any of these fine Wabash Valley Farms products.

All-Inclusive Popping Kits

Premeasured popping kits contain gourmet popping corn, premium popping oil and special seasonings. Available in Real Movie Theater Style, Sweet & Salty Kettle Corn, Less Salt Less Oil!



Popcorn Toppings

Created to further enhance the flavor of nature's most popular snack. Varieties include:
 • White Cheddar • Creamy Ranch • Zesty Cheddar Cheese
 • Movie Theater Style • Buttery Jalapeño • Sweet Caramel



Gourmet Popping Corn

Only the freshest of gourmet popping corns from Wabash Valley Farms.

- Big & Yellow • Baby Yellow • Tender & White
- Baby White • Sweet Baby Blue • Lady Finger
- Vintage Red • Flavorful Medley



The Original Open-Fire Pop™ Popcorn Popper

Unique design and long handle let you easily make delicious, fluffy popcorn over a campfire, fireplace or backyard grill. Handle extends nearly 2-ft. Makes 4-qts. of popcorn.



Wabash Valley Farms Popping Oil

Premium quality oil is a key ingredient to making great tasting popcorn.

Also available is an array of popcorn fanatic products, including our Stainless Steel Popcorn Popper, popcorn bowls, gift sets, recipes and much more!

WABASH VALLEY FARMS



Visit Us Online: www.whirleypopshop.com

- Access Recipes — 100+ to Choose From
- Activate Your Whirley-Pop Limited Warranty
- Shop numerous Gourmet Popcorn Varieties
- Popcorn Seasonings
- Delicious Popping Oils
- Unique Gift Sets
- Party Supplies and more

customersupport@wabashvalleyfarms.com
wabashvalleyfarms.com

Heartland Customer Service
888-314-7733
 6323 North 150 East
 Monon, Indiana 47959

Frequently Asked Questions

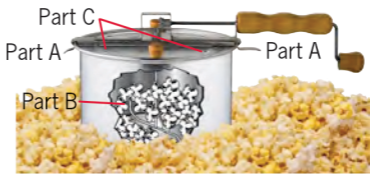
- What type of oil should I use?**
Any cooking oil with a high smoke point will work. Most users prefer coconut, canola or olive oil.
- What kind of popping corn should I use?**
Any brand of popping corn will work as long as it is fresh.
- How long and how fast should I stir the crank?**
The stir wire was designed to be cranked continuously, from start to finish, in a clockwise motion. Your speed is not as important, as is a constant stirring motion that keeps the popcorn kernels moving to prevent burning.
- Should I put seasonings in my popper with the popcorn and oil?**
No, unless it is a special salt or sugar based product (such as the seasoning in our Kettle Corn or Real Theater popping kits). Otherwise, you will likely burn or toughen your popcorn. It is best to add seasonings after the popcorn is in a bowl and ready to serve.
- How do I remove the lid?**
The lid assembly is affixed to the pan securely with 2 clips; 1 under the handle and the other directly across from the handle. When the popper is cool, hold the pan with one hand. Then with the other hand hold the wooden handle and pull the clip up with your index finger (almost like a trigger). Gently lift the lid until the clasp is free. "Pull the trigger" clip on the other side, which will release the clip holding the lid flap and lift off the entire lid assembly.
- How do I clean my popper?**
If you use your popper every week, washing is not necessary. Just wipe out with a paper towel. If used less often, hand wash in warm soapy water with a grease-cutting detergent. If you have burn marks on the bottom of your pan, use baking soda and lightly scrub with a scouring pad. If you are unable to remove all of the burn marks, don't worry, they will not affect your popping or the taste. Do NOT place in a dishwasher.

What if I have more questions?
 Call or e-mail us. We'd love to hear from you.
888-314-7733 / customersupport@wabashvalleyfarms.com

Don't forget to activate your Whirley-Pop warranty!

Tips To Keep You Poppin'

- How do I know when to stop cranking my popcorn...**
When the popping slows and you feel resistance, stop cranking and remove the popper from the heat. Then allow the final kernels to pop without stirring. Forcing the handle to turn when the popper is full will damage your gears and could cause them to break.
- My popper lid is too loose on the pan...**
With the lid on the pan, grab hold of any loose clip and bend with some downward force to reform and wrap snugly around the lip of the pan (See diagram Part A).
- The stir wire is not moving my popcorn...**
If the stir wire is not moving the popcorn, remove the lid from the pan, and slightly pull down on the stir wires. This will allow the stir wire to sit closer to the bottom of the pan. Once the lid is back on the pan, open the lid half and stir. The stir wires should just brush the bottom of the pan. If it is still too high, remove the lid and repeat. If it makes a scraping sound, as the handle is turned it could be that the wires are bent too far. While the lid is still on the pan, just reach inside and pull up slightly on the stir wires. Then test again.
- When I turn my handle it makes a loud scraping noise...**
Your stir wire is upside down. Remove the lid from the pan, rotate the stir wires up past the shaft and back down. The "hooks" on the end of the stir wires should be pointing up. (See diagram Part B).
- My lid will not close completely...**
To adjust the lid, while the lid is on the popper pan, fully open the lid half. Under the hinge line of the lid half, find 2 flat tabs (one on each side) located close to the outer edges of the pan. Put a thumb on each tab and gently push down to sit just even or slightly below the inner lip of the pan. This should allow the lid to close completely onto the pan (see diagram Part C).



Free... Popcorn Party Set ~ Offer Inside!

THE ORIGINAL
Whirley Pop™



INSTRUCTIONS, FUN FACTS & GOOD TIME GUIDE

— WABASH VALLEY FARMS —

Register at whirleypopshop.com or call 888-314-7733

Warranty Registration and all kinds of **FREE*** extras

FOLLOW THESE THREE EASY STEPS.

- VISIT:** www.whirleypopshop.com
- REGISTER:** Complete the short online form. Click submit and let the fun begin.
- RECEIVE:**
 - FREE** 25-year warranty on your Whirley-Pop Popper
 - FREE** 90-day warranty on pan and wood parts
 - FREE*** 2 Real Theater All-Inclusive Popping Kits
 - FREE*** 4 Individual Popcorn Serving Tubs
 - FREE*** Tips & Tricks Guide for making great popcorn
 - FREE*** Complete Popcorn Party Guide

Warranty valid only within Continental United States and Canada.

*Plus minimal shipping charges. For some, you might be thinking here comes the catch — nothing is “Free” anymore. We truly are giving you our products at no cost; but unfortunately the Post Office won't ship it for free (we asked, but they said “no”). The only thing you will need to pay is their minimal shipping cost. We promise!

Priority Code: 012024WP

Real Theater Popcorn

We've packaged the same secret ingredients used by movie theaters to help you make perfect movie popcorn at home. Includes gourmet popping corn, our secret buttery salt and our special popping oil. Made for stovetop popping in our Whirley-Pop popcorn popper (not for microwave use). Twice as fast as microwave with a lot less fat. Tastes so good you'll think you're at the movies!



Not Online?

Call 1-888-314-7733

Our friendly customer service representatives are standing by to make sure you get the good stuff.

THE ORIGINAL
Whirley-Pop™
whirleypopshop.com

Register **FREE*** Today @ www.whirleypopshop.com



Remember when the appeal of homemade popcorn was as much about the cooking experience as it was about the fluffy, crispy, tasty snack?

Well, now you'll get the best of both worlds with your new Whirley-Pop® original hand-crank popcorn popper. It delivers stovetop quality at microwave speed.

It's all in the patented “crank & stir” mechanism that continuously moves the popcorn around, evenly distributing the oil while preventing the popcorn from burning.

It only takes about three minutes for true popcorn perfection, and best of all, Wabash Valley Farms has everything you need in convenient premeasured popping corn pouches. There's no prep time. Just cut, pour and pop.

When you're ready to advance from popcorn enthusiast to outright fanatic, stay with Wabash Valley Farms. Our dedicated customer service will maximize your popcorn fun — just visit our website: www.whirleypopshop.com for the most unique recipes and popcorn products!

Welcome to the family!

Sincerely,

Dani Williams-Paluchniak
Dani Williams-Paluchniak
President

wabashvalleyfarms.com

Heartland Customer Service
888-314-7733
6323 North 150 East
Monon, Indiana 47959

WABASH
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PS: Don't forget to register your popper for a 25-year warranty and some FREE stuff!

Whirley-Pop How To

FIRST TIME USE:

- Wash the pan fresh out of the box.
- Season the pan...
 - Pour a tablespoon of vegetable oil into the pan.
 - Tilt and roll the pan with your wrist to coat the bottom and sides.
 - Heat for 20 seconds, or until oil is hot (don't leave the pan unattended).
 - Remove from heat and allow to cool.
 - Wipe out with a paper towel.
- Check to make sure your lid is centered on your pan.
- Ensure all 3 Lid Clips are wrapped tightly around the top lip of the pan.
- You're ready to pop.



Popping Instructions

- Pour ingredients in the popper according to the chart below.

Use the proper combination of oil and popping corn.

	POPPER SIZE	POPPING CORN AMOUNT*	OIL AMOUNT**
full batch	6-quart (24 c.)	1/2 cup	1-3 Tbs.
partial batch	1-quart (4 c.)	1 Tbs.	1 tsp.

- Place popper with added ingredients on the burner and set heat to medium to medium-high, depending on your stove. Do not preheat your burner.
- Hold the wooden handle with one hand, and slowly turn the crank with the other. Continue stirring like this through the entire process (about 3 minutes) until you only hear an occasional pop or until the crank becomes somewhat difficult to turn. Do NOT force the crank. Remove from heat immediately.
- Open the lid flap, and pour the popped corn into a serving bowl. Let stand a minute or two to maximize crispiness. Add butter, salt or your favorite seasonings—and enjoy!

IMPORTANT NOTES:

*Because some gourmet popping corns pop up smaller, you may need to add more popping corn to make a full batch.
** As you become familiar with your popper, you might find you can reduce the amount of oil to as low as a single teaspoon, which reduces fat content.

Don't forget to activate your Whirley-Pop warranty!

Safety Do's & Don'ts

ALWAYS

- Read and follow all instructions.
- Consult your manufacturer's stovetop manual for aluminum use on a glass top surface.
- Hand wash the pan, and make sure it is thoroughly dry before using.
- Use gourmet popping corn.
- Close the popper lid before popping.
- Check that lid is attached securely to pan before popping.
- Stir immediately and continuously after placing the popper on the stove.
- Remove popper from heat when popping slows or the crank becomes difficult to turn.
- Turn the heat off immediately after done popping.
- When emptying the popper, hold the wooden handle and open the lid by holding the wooden knob.
- Add seasonings after the corn is popped and in a serving bowl.



NEVER

- Never place in a dishwasher.
- Never place an empty popper on a heated stove (the aluminum can melt).
- Never use the popper without oil.
- Never pop using butter or vegetable spray.
- Never preheat the pan or the oil.
- Never force the crank when popper is full.
- Never shake the popper. Shaking may cause scratching on glass top surfaces.
- Never put your face near a pan that contains hot oil.
- Never add cheese or other milk-based seasonings to the popper.
- Never use water or liquid to extinguish an oil fire (the safest method is to use a fire extinguisher specially approved for oil fires).
- Never clean the popper with oven cleaner.
- Never place the popper in the microwave.
- Never let children use the popper unsupervised.
- Never leave a popper unattended while popping.
- Never use the popper to cook anything other than popcorn.

Register at whirleypopshop.com or call 888-314-7733