



Farmer Steve's

479° Schoolyard

Rancho Gordo

Amish Country Lady Finger

Amish Country Ears

Pop-Pop-Popcorn!

There's a whole lot more to a film lover's favorite food than you might think *by* LORA ZARUBIN

Serious cinema or otherwise, seeing a movie is an incomplete experience without popcorn. And because awards season is all about the best—what with watching screeners at home or catching buzzworthy films on the big screen before the Big Night, you need really spectacular popcorn. But before anyone pulls out that nasty microwave pack, know this: There's nothing easier to prepare than good popcorn...

RANCHO GORDO CRIMSON POPPING CORN
Simply a must for popcorn connoisseurs, the nearly hull-less crimson kernels pop up beautifully white and have a great flavor. *16 ounces: \$2.95, ranchogordo.com.*

479° SCHOOLYARD POP

Here's a way to enjoy a delicious blend of organic heirloom popcorn and do some good for kids at the same time. Proceeds from the sale of 479° Schoolyard Pop go to Urban Sprouts, a nonprofit organization that plants edible gardens in schoolyards across San Francisco. *32 ounces: \$14, 479popcorn.com.*

FARMER STEVE'S ALL-NATURAL MICROWAVE

For those who must use a microwave, I recommend Farmer Steve's. They use only USDA organic popcorn and salt. And they've gotten the proper moisture content in the kernels while keeping out

all of the trans fats and chemicals often found in microwave popcorns. *Three 2.8-ounce bags: \$5.39, farmersteve.com.*

AMISH COUNTRY ON THE COB

Another alternative to traditional microwave popcorn—all you do is put several cobs in a paper bag, zap on high for a few minutes, and, voilà, you're good to go. *Eight ears: \$3.49, amishcountrypopcorn.com.*

AMISH COUNTRY LADY FINGER

An open-pollinated varietal, Lady Finger has a cult following—and for good reason. The small kernels—and these are smaller than anything you've seen—pop up into tender, tasty corn with knockout flavor. It melts in your mouth. *32 ounces: \$3.49, amishcountrypopcorn.com.*

ARLIGHT CARAMEL CORN

No, this isn't a corn you can make at home, but since L.A. takes its movie