

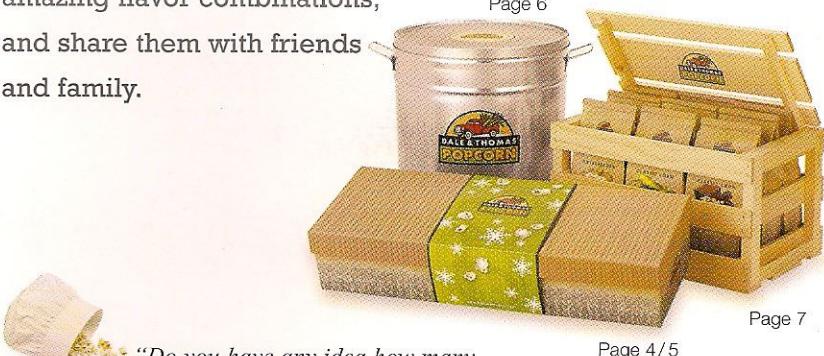
"A POPCORN CHEF?"

When Ed Doyle graduated from the Culinary Institute of America, his fellow student-chefs and his teachers assumed he'd wind up in the kitchen of some fancy-shmancy restaurant in Manhattan, Los Angeles or Paris. But Ed couldn't wait to apply what he learned to his favorite food in the whole wide world: popcorn. And that meant going to just one place: an unassuming building on a quiet corner in Teaneck, New Jersey, the home of Dale & Thomas Popcorn.

At the legendary Culinary Institute of America (CIA) in Hyde Park, New York (Chef Ed's Alma mater), Ed learned that corn is one of the sweetest vegetables on earth. That's why we love it. When it's picked at just the right time, the sugar content is at its highest, and the result is a sweet, toothsome treat that works with so many flavors, both savory and sweet. And the crunch of popped corn... can you believe something this good is so darn simple?

Try some Dale & Thomas Popcorn today. Discover Chef Ed's amazing flavor combinations, and share them with friends and family.

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"Do you have any idea how many nooks and crannies and crevices there are on a single kernel of popcorn? And every one of them is just waiting to be packed with flavor!"
— Chef Ed

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