

# THIRD NATIONAL PEANUT WEEK

The "Third National Peanut Week" was observed January 23-31.

The National Peanut Council, with headquarters at Suffolk, Virginia, sponsored the "Peanut Week" campaign. They had active support of independent merchants, railroads, the Growers Peanut Cooperative headed by J. Myron Parker of Ahoskie, N. C., and the Southeastern Chain Store Council of which P. D. Ray, La Grange, is North Carolina Agricultural representative.

The farm value of the North Carolina peanut crop is estimated at \$11,379,000 for 1940, and during that year 20 percent of the total United States production was grown in this state. Peanuts conserved in the usual way mean more money for our farmers than if they are crushed for oil. In 1940 it was estimated that 25,000 tons of the 1939 peanut crop were moved into edible consumption channels which otherwise would have been crushed for oil, and the goal this year is 50,000 tons. If this goal is attained it will be equivalent to 30 percent of the North Carolina production in 1940.

It is hoped that each member of the Montreat student body will use peanuts or peanut products during each succeeding week of the year.

Miss Mary E. Thomas, Extension Nutritionist, State College Station, Raleigh, N. C., has prepared a list of appetizing recipes in which the use of peanuts and peanut products is recommended. If you would like to have a copy of these recipes for your own information, or if you would like to have a copy sent to your family or to other friends, just state your request on a postal card addressed to Miss Thomas.

The recipes will be mailed free upon request.

## USE MORE PEANUTS

Peanuts are wholesome, healthful, and appetizing. They are rich in protein and fat and have considerable vitamin B., hence may be used as a meat substitute.

Peanut butter, peanut candy, parched, and salted peanuts, are the ways in which peanuts are mostly used. However, they are good in soup, as the main dish of the meal, as a vegetable, in salads, in breads, in cakes, in puddings.

### Peanut Brittle

1/2 cup water	2 cups sugar
1 cup white	4 cups shelled
corn syrup	peanuts
1 tablespoon soda	

Mix water, syrup and sugar and heat to the boiling point. Add the peanuts. Stir occasionally to prevent sticking. Cook until candy spins thread which breaks as soon as cool or will form a hard ball in water and breaks easily. Peanuts will be done when candy has sufficiently cooked.

USE UNROASTED AND UNBLANCHED peanuts. When candy is done, remove from heat, add soda and stir vigorously. If candy thermometer is available cook to 294°F; spread on buttered dish or slab to cool.

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The above article was printed at the request of the North Carolina peanut farmers. It was sent to us by H.W. Taylor, Extension Economist in Marketing, State College Station, Raleigh, North Carolina.

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The coldest place in the world is in northern Siberia where the officials have recorded 90 degrees F. below zero.

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