TOAST

March Set Aside As Peanut Munching Month

frequently set aside to honor people, events and even foods. peanuts, are so popular that one entire month is devoted to their special recognition. It is "March Peanut Munching Month," but peanut lovers munch every month.

Even though peanuts are often considered only as snack foods, they are important around the clock for high nutritional value and economical price. Peanuts play an increasingly important role in the American diet. According to the USDA, peanuts are second only to dried beans as the best bargain for persons seeking protein in the diet. Everyone is well aware that each person requires protein. Rumor says there is enough mental stimulation in one peanut to produce 30 minutes of serious thinking. That may or may not be true, but peanuts are a good source of important B vitamins in addition to the protein.

North Carolina peanut growers furnish proximately 12 percent of the nation's total peanut production. It is almost exclusively the large podded Virginia-type variety which is used mainly as salted nuts, raw and roasted in the shell. The main peanut producing area, which yielded nearly \$90,000,000 last year, is primarily in the northeastern part of North Carolina.

Peanut butter and jelly sandwiches may take a lot of kidding but are enjoyed by young and old. Joe Sugg, executive secretary of the North Carolina Peanut Growers Association, has his own recommendation for a speedy, nutritious lunch. Spread one piece of bread with peanut butter and one with pimento cheese. Put the bread together with a big slice of onion or tomato in the middle. And lettuce, if desired. Serve with a big glass of cold milk. Joe suggests you have to try the sandwich to belive how good it is.

For breakfast, spread bread with peanut butter and toast. A special treat to tempt the appetite is Peanut Cinnamon Toast.

Peanut Soup is traditional in some places yet there are frequent requests for recipes from people who are unfamiliar with this soup. There are many variations, but Quick Peanut Soup is satisfactory and can be made from ingredients likely to be hand at soup hits the spot for a quick lunch or supper.

Peanut Broccoli Casserole was a winner in one of the peanut cooking contests. In case the family is not great on green vegetables, this dish should help change their minds.

Space limits recipes for using recipes around the clock, but your favorites plus the ones selected will furnish lots of good munching. Mrs. Betsy Owens has given permission to the Tarheel Kitchen home economist to offer additional information. Send a self-addressed long stamped envelope to N.C. Peanut Growers Association, P.O.

McCormick, Joe Walker

All Conference

Todd McCormick and Joe Walker, star basketball players for the Madison Patriots, were selected on the Little MAC All-Star Conference team, which was announced Saturday.

McCormick participated in the Blue-White game last Friday night on the Roberson court. McCormick accounted for six points in the game witnessed by more than 2,000

Carlene Gunter of Madison High was selected on the Little MAC All-Conference girls squad.

EARL KNOCKS REFS

NEW YORK (AP) — Earl (The Pearl) Monroe, captain and star guard of the New York Knicks of the NBA, thinks the league should use more for-

mer players as referees. Monroe is displeased with the quality of those officiating.
Only one former player, Bernie Fryer, is working as an NBA referee. Fryer, who is in his first season, once played for the Portland Trail Blazers.

Days and weeks are Box 1709, Rocky Mount 27801, of bread is brown. and request "Nutrition in a

Blend together 1/2 cup

peanut butter, 1/2 cup dark

brown sugar, 1 tablespoon

margarine and 1/2 teaspoon

cinnamon. Spread on bread

Nutshell" leaflet. QUICK PEANUT SOUP PEANUT CINAMMON

1/4 cup finely chopped onion 1 Tbsp. butter

1/2 cup smooth peanut butter 1 can (101/2 ounce) cream

chicken soup 1 can (101/2 ounce) cream celery soup

2 soup cans milk

saucepan until tender but not browned. Stir in peanut butter and cook for several minutes more. Blend in soups and milk and heat. Yields 6 servings.

PEANUT BROCCOLI

CASSEROLE 2 pkg. (10 oz.) frozen chopped broccoli. cooked drained

2 Tbsp. lemon juice

1 cup chopped salted pea-

nuts 1/4 cup mayonnaise

1/4 cup chopped onion

2 eggs, beaten 1 cup grated Cheddar cheese

Mix together all ingredients except cheese. Pour mixture cracker crumbs, and 2 Tbsp.

quart casserole dish. Sprinkle with cheese. Bake at 350 degrees F. for 30 minutes. Yields approximately 6 or more servings.

+Perk up casseroles with a peanut topping: ¼ cup chopped peanuts mixed with 1/4 cup cereal, bread or



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