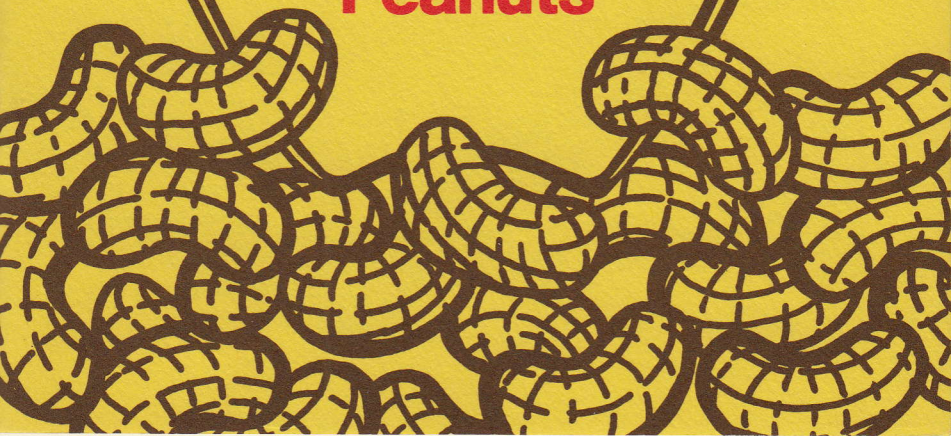


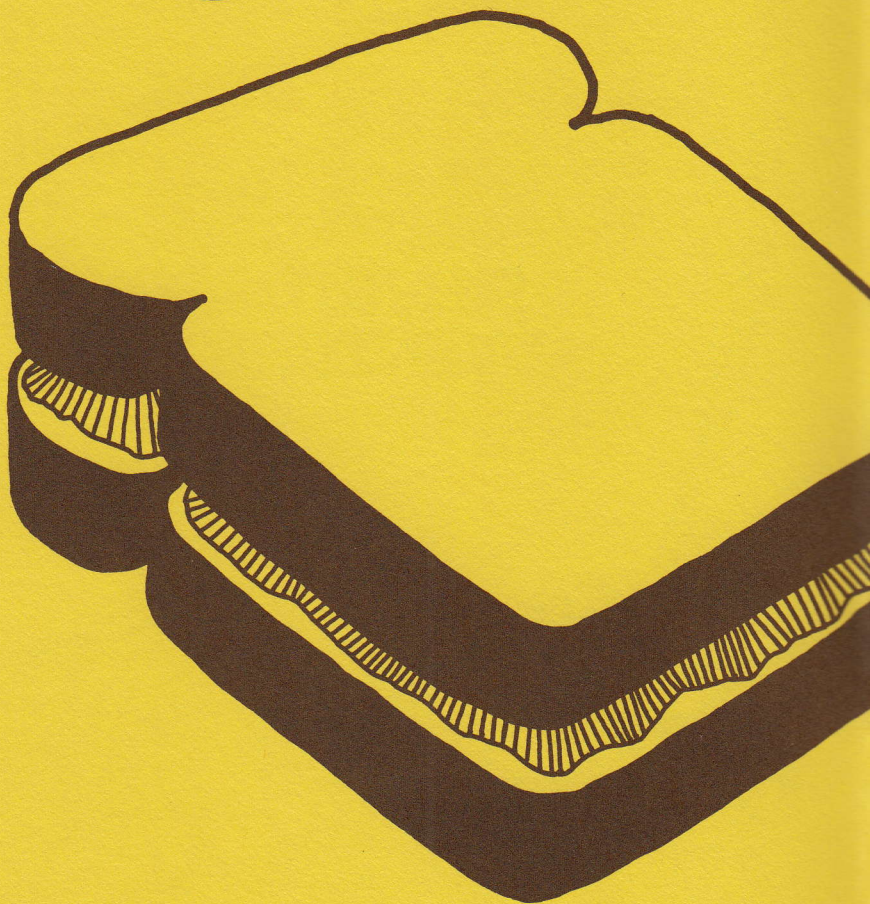
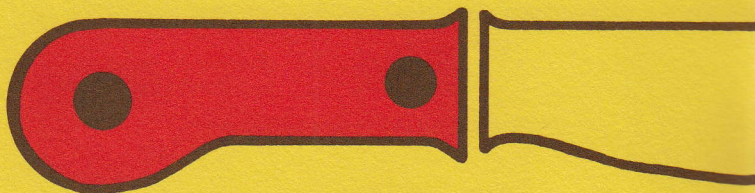


Peter Pan's

PEANUT
ADVENTURE
The "Scoop"
About
Peanuts



INTROD



UCTION



The day was gloomy and so was Christopher's mood. It was storming, his little league game was cancelled, his best buddy, Kevin, was busy, and worst of all...he was stuck at home with a baby sitter. He was too big for a baby sitter, especially one like Jennifer, the "know-it-all." He was bored, bored, bored!

The only good thing about the day was that *Jennifer was making peanut butter sandwiches* for lunch and he was planning to drown his sorrows in two or possibly three of them. "Did you know that peanuts are not really nuts?" asked Jennifer as *she opened a new jar of Peter Pan* and the fresh, delicious aroma of the peanut butter filled the room.

"I suppose you're going to tell me that they're really golf balls," snipped Christopher.

"No, Mr. Smarty, but they are vegetables. They're legumes just like peas and beans. We're studying about them in school!"

"Boring, boring, bor..." muttered Chris. The next "boring" was barely out of his mouth when from out of nowhere...or maybe from out of the peanut butter jar, popped Peter Pan.

"Why Christopher, learning is not boring...in fact, it can be a real adventure," explained Peter Pan. "Come on kids, let's explore the peanut's fantastic past"

"I'd rather play baseball," muttered Christopher, "but I guess anything is better than being stuck here with Jennifer." Peter Pan took their hands and in a whirl and a twirl they faded from the present to...

CHAPTER

TO THE LAND OF

“...to the land of the Incas, South America,” said Peter Pan proudly waving his hand. “We’ve traveled to the year 950 B.C.”

“Wow!” exclaimed Jennifer.

“But what are we doing in a dumb field of flowers?” asked Christopher.

Peter Pan explained, “those flowers are growing on peanut plants. Soon they’ll wither and drop off. The tip of the pod will start to grow...”

“I know, I know,” interrupted Jenny, “it’s called a snipe.”

“She’s at it again,” muttered Chris.

“Right, Jen,” said Peter Pan as he pretended to be a snipe on a peanut plant. They’ll get longer until they bend down and push into the earth. It’s called pegging.”

“Pegging, schmegging, I don’t see any peanuts,” said Christopher who was busy inspecting the plants.

“Of course not silly, you’d need x-ray eyes,” teased Jennifer, “because pods become peanuts *under ground*. They get their food from vines and you have to dig them up just like potatoes.

“I got one, I got one,” interrupted Chris as he pulled up a peanut. He knew that if he didn’t distract Jennifer, she’d go on and on.

But Jennifer was already busy with something new. “Hey, look at me...I can balance this jar on my head just like the natives.”

“That jar looks just like a peanut,” said Chris who had picked up another jar and was having more trouble with his balancing act than Jenny.

“That’s because the Incas loved peanuts,” said Peter Pan as he secretly helped Chris out with a little magic balancing dust. Chris looked very proud as Peter continued, “They were the first people that we *know* who grew and ate peanuts way back over 3000 years ago. After that we didn’t hear much about

ONE THE INCAS



peanuts until a few thousand years later when..." with a wave of his hat the scene changed right before the eyes of a very amazed Jennifer and Christopher. The fields of peanuts turned into a sea shore and a small boat filled with men wearing iron helmets, was rowing toward them from a big ship.

"We're being invaded!" shouted Chris hiding behind Peter Pan.

"Be brave Chris and wave, they think you're one of them. They're the Spanish Conquistadors and they're coming to look for gold."

"Will they find it?" asked Jennifer.

"You mean *you* don't know, Miss Expert?" teased Chris, waving at the Spaniards semi-bravely.

Peter Pan answered, "They'll find more than gold; they'll find peanuts and take them back to Spain where they'll become an important crop."

"Peanuts are sure getting around," said Jen.

"And so are we," said Peter Pan as he took their hands and they magically crossed the Atlantic Ocean with a hop and a skip and a whimsical dip.

CHAPTER

THE PEANUT TAKES A LONG TRIP.. AFRICA TO NORTH AMERICA.

Jennifer could hardly believe her eyes. "Far out!" she shouted, "I see Spain. And from here Africa looks like it's just next door!"

"Well, not quite, but it sure didn't take too long for the Spanish ships to bring peanuts to Africa," said Peter Pan. "They traded peanuts for spices and elephant tusks. Our friend the peanut even reached Asia."

"My teacher says lots of peanuts grow in Africa and India," added Jennifer.

"Well, *my* friend Kevin says peanuts are called Goobers...so there!" said Christopher, who was feeling a bit left out of the conversation.

Peter Pan said, "They're both right. The Africans called peanuts Goobers."

Finally, with a puff of dust, they came to rest in what Peter said was the 18th century.

"Look over there. They're loading peanuts aboard that ship carrying slaves to America. If we hurry, and use some of my extra quick magic, we can beat them there" said Peter Pan as he whisked them across the Atlantic to a dock in Virginia.

"The peanut sure took a long trip to get here...South America to Spain to Africa to North America," observed the ever-observant Jennifer.

"Be careful when you say "north" around here," warned Peter as a cannon exploded, "it's the Civil War!"

"Wow!" shouted Chris. "Bang, bang," he pretended. "Now this is exciting." A cannon went off again and Chris added "and a little scary."

"Don't worry Chris, it's just about over. And when the southern soldiers go home, they'll take peanuts with them and they'll grow them in their gardens. Soon everyone will know about

TWO



.SOUTH AMERICA TO SPAIN TO



peanuts but nobody will really recognize their great potential except one man," said Peter.

"Who?" asked Jennifer.

"Come on, I'll introduce you to him," offered Peter.

CHAPTER

DR. GEORGE WASHINGTON CARVER POPULAR AND PROFITABLE.

With a wink and a blink, they were mysteriously transported – Peter Pan fashion – to a science lab where Peter pointed to a man busy at work in the corner. “That’s George Washington Carver. He did more than any other man to make the peanut useful, popular and profitable.”

“How?” asked Christopher.

“During America’s early years, cotton was the biggest crop in the south. But then the farmers used up soil’s richness by planting the same crop year after year...and the hungry boll weevil ruined lots and lots of cotton crops.”

“Sounds like the south was in BIG trouble,” commented Chris.

“That’s when I suggested that the farmers plant other crops



IDEA

THREE



MAKES THE PEANUT USEFUL,

like peanuts," said Dr. Carver who had just joined them. "But then they had another problem...what to do with all those peanuts."

Jennifer interrupted, "Oh Dr. Carver, I'm so excited to meet you. I'm Jennifer, this is Christopher, and this is..."

"Oh, I know Peter Pan," laughed Dr. Carver.

"And I know what to do with all those peanuts," said Chris proudly. "Make wonderful, smooth, delicious peanut butter."

"A tasty suggestion, Chris. Eventually of course, that's one of the things we did...one of the best things too. But first I studied and experimented day and night. I discovered that peanuts are rich in proteins, fat and other *body building elements*," Dr. Carver recalled.



Peter danced about showing how fit he was. "Dr. Carver proved that peanuts are a great tasting, high-energy food...a super dooper source of nourishment for active, growing boys and girls..."

"Like us," beamed Jennifer and Christopher.

"100% correct," said Peter. "And Dr. Carver found more than 300 uses for the peanut. He even worked out ways to use the shell and vine."

"Come," invited Dr. Carver, "I'll show you around the Tuskegee Institute where I work and teach. In this kitchen, some of my students are preparing recipes I've created using peanuts. See, they're making soup, mock chicken, creamed vegetables, salads, bread, candy, cookies, and ice cream...(coffee) *all* from peanuts."

"How 'bout if I help them?" volunteered Chris.

"You can cook and bake with them at home," offered Jenny. "I sent for some delicious peanut butter recipes from Beatrice/Hunt-Wesson and we can make cookies, ice cream island sauce or joysicles or even peanut butter & popcorn cake." You can send for these and many other delicious peanuty recipes too.

"Right on!" said Chris thinking that Jen might not be that bad after all...for a baby sitter.

"Thanks to the initial research done by our friend, Dr. Carver, lots of other important things have been made from peanuts," said Peter. And with a swirl and a whirl and a sprinkle of magic dust, he showed them just what he meant.





CHAPTER

DID YOU KNOW THAT THERE ARE

They hated to leave the past and the fascinating Dr. Carver, but Peter said they had to hurry back to “today.” And in a flash, he had them flying over acres of peanut plants.

“Can you guess where in the U.S. we are?” asked Peter.

“Well, we could be in any of the big peanut growing states like Georgia, Alabama, North Carolina, Texas, Virginia, Oklahoma, or even Florida,” answered Jennifer who was trying to show off for Peter Pan.

“That’s great Jen, but did you know that there are 4 kinds of peanuts?” asked Chris who wanted some “equal time.”

Of course to Chris’ disappointment, Jenny knew all about the small round Spanish peanuts that the Conquistadors took home. She also knew about the big Virginia-type peanut which grows in bunches close to the plant and also on Runners which seem to be “running away” from the plant. She even knew about the fourth type—Valencia Peanuts, which are sweeter than the other peanuts, and make up only about 1% of all production.

Peter brought them down in the middle of a farm. Chris immediately decided to check out the dirt which he found to be light, sandy, and totally unsuitable for playing.

“It’s good for growing peanuts,” Peter assured them. Peanuts also need a warm climate and a growing season of 100 to 148 days.”

Old “I-told-you-so” Jennifer dug up a peanut, cracked it open and said, “See, the peanut meat has two halves and that little bump or nib at the end of one half is the seed.”

VIRGINIA



TRUE RUNNER



SPANISH



VALENCIA



FOUR



THREE KINDS OF PEANUTS ?

"I knew that," insisted Chris.

Peter interrupted their bickering to point out a tractor pulling a harvesting machine. "It only takes a week for the plants to come up, but it takes four months until they're ready to harvest."

As they watched, the machine dug up the plants, vines and all, and left them in log rows on the ground.

"They used to hang the peanuts and vines on stakes to dry in the sun for two to four weeks, but now they have a much faster way."

"Will the farmer just leave the peanuts all over the ground like that?" asked Jennifer.

"Only for two days," answered Peter. "He'll pick them up with a combine—a machine like that one in the next field."

"Hey...look!" said Chris, "That combine is scooping up the peanuts and the vines."

Peter Pan told them how the combine was separating the peanuts from the vines and soil. "The vines are baled up into hay for animals or plowed back into the ground for fertilizer."

"Say, wait just a minute," worried Christopher, "what happens to all the peanuts?"

"They go to shelling factories where they're dried, shelled, cleaned and separated by size and grade. If I must say so myself, only the best ones go into the peanut foods like peanutty Peter Pan peanut butter...or they are sold as roasted peanuts," said Peter.

"Can we see how they make Peter Pan? Can we? Can we?" asked Chris enthusiastically.

"You've been reading my mind," laughed Peter Pan. "Next stop, the largest Peter Pan plant!"



PEANUT
SEEDS



PEANUT
MEAT

CHAPTER

THE MAKING OF PEANUTTY

As Peter helped them into very official looking white lab coats, Chris tried to stump Jenny by asking her if she knew who invented peanut butter. She hemmed and hawed until Peter Pan helped her out.

"Nobody really knows for sure, Jen, but some say it was first made in 1890 by a doctor in St. Louis. He wanted to create a high protein food and he was sure on the right track. Peanut butter is more than 26% protein and that's a higher protein content than in eggs, dairy products, and most meat and fish. And you know how important protein is for growth."

Chris drew himself up as straight as he could and said, "I eat heaps of peanut butter...that's why I'm so tall!"

"And peanut butter is at or near the top in other food categories like food energy, fats, phosphorus and Niacin, one of the B vitamins. That's why peanut butter is considered such a nutritious food," Peter continued.

"Boy! I must be full of nutrition," said Chris.

"But I bet you didn't know that peanut butter has no cholesterol," said Jennifer.

"Oh yes I did!" replied Chris.

"You did not," insisted Jen.

"Did so, did so, did so," Chris insisted back.



FIVE



PEANUT BUTTER

They teased each other all the way to the unloading platform where Peter pointed out a shipment of peanuts from the shelling plant which was being taken from several trucks and rail cars.

"Peter, Peter," whispered Christopher, "that man is stealing peanuts."

"Don't worry Chris, he's taking samples of these peanuts to the laboratory to be tested to be certain they're good enough for Peter Pan peanut butter. They have to be the finest peanuts."

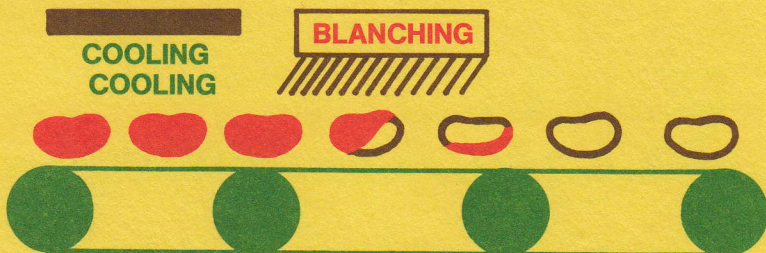
Peter and Jennifer had to hurry to keep up with Chris as he followed the peanuts from a large hopper onto a conveyor... into a really big machine.

"What's happening to them?" asked Chris.

Peter explained that they were being cleaned for the second time. They were cleaned first in the shelling plant. "Next," said Peter "they'll travel on the conveyor and be measured into the roasting ovens. They must move with a steady, even flow."

"I bet that's so just the right number of peanuts are roasted each time," said Jennifer.

"Exactly," said Peter. "Roasting is a very important step because it determines the flavor and color of the peanuts. They set the roasting time and temperature for an exact amount of



peanuts. If more or less were to go through, they wouldn't be roasted right."

Chris snatched a peanut off the belt and was surprised. "Why, they're cool already!"

Peter explained that immediately after leaving the heating section of the oven, the peanuts pass through cooling zones to protect their flavor and make sure they're not over roasted. "Now," said Peter, "they'll go through another cleaning and then they'll be blanched."

"They'll be what?" asked Christopher.

"Blanched," answered Peter. "This machine does it. It rubs the peanuts gently between rubber belts to remove the red skins. All the skin is then taken off and blown away by a blast of air."

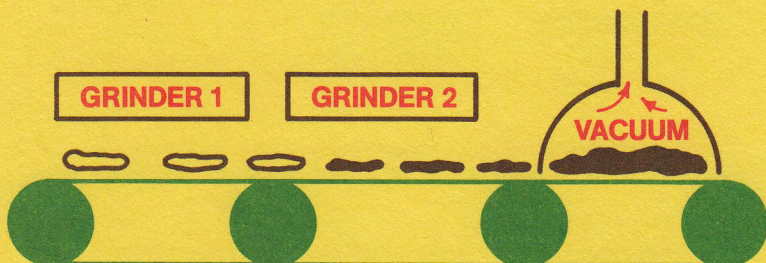
"So where's the yummy, delicious, nutritious Peter Pan, already?" questioned Chris as he looked around.

Peter laughed. "You have to grind the peanuts into peanut butter and the more you grind, the smoother and creamier it will be. But, one long grinding would build up lots of heat and hurt the flavor so we have two separate grinding steps."

At the grinding machine, they met Hank, a very friendly worker who explained, "First we pre-grind the peanuts by themselves, then we add a smidge of salt and a teence of sugar...just enough to give Peter Pan its wonderful, fantastic, marvelous deeeelicious flavor. Then we add a small quantity of hydrogenated oil to make sure the peanut meat and peanut oil don't separate. We want to make absolutely sure that Peter Pan stays smmmmmoooooth...just the way you kids...and grown-ups like me...like it. After we mix these ingredients together," continued Hank, "we grind again."

"Are you finished then?" asked Jennifer.

"Not yet," said Hank. "Air bubbles get into peanut butter during grinding, and air makes peanut butter go stale quickly.



So we use this vacuum device to pull out all the air”

“That’s why Peter Pan Peanut Butter stays fresh and keeps a long time,” Peter jumped in.

“Then you’re finished?” asked Christopher.

“No, we still have one more important step,” said Hank. “Don’t forget...it takes alot of time and care to make the best we can.”

“What do we do now?” Christopher asked impatiently.

“We quick chill the peanut butter. The chilling makes the small amount of hydrogenated oil act like an invisible network ...something like a honeycomb in a beehive...to hold the peanut butter and make it easy to spread”

“It’s like magic,” said Christopher.

“Better,” said Peter, “because you don’t have to know magic to make Peter Pan so delicious.”

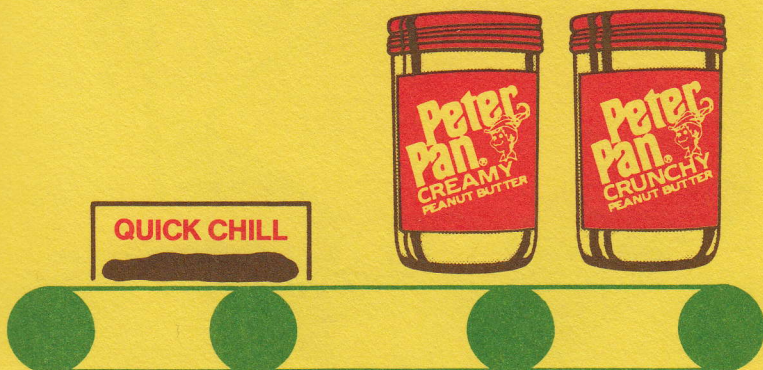
They waved good-bye to Hank as they moved down the production line to where the jars were filled, capped, and labeled – all automatically.

Peter explained that samples of each lot were sent to the Peter Pan scientists to check the color, flavor, aroma, and spreadability against the highest standards.

“Let me test it,” offered Chris, “I’m a peanut butter expert and I know that Peter Pan is creamy, peanutty, it’s delicious, it doesn’t stick to the roof of your mouth, it’s super terrific!”

“Thanks,” said Peter, “the Peter Pan people work hard, as you can see, to keep it that way.”

As they watched cases of Peter Pan being loaded onto trucks and railroad cars on the shipping platform, Jennifer said, “Get ready America, here comes your Peter Pan. And just think, it all started way back 3000 years ago...”



CHAPTER

BACK TO CHRISTOPHER'S KITCHEN

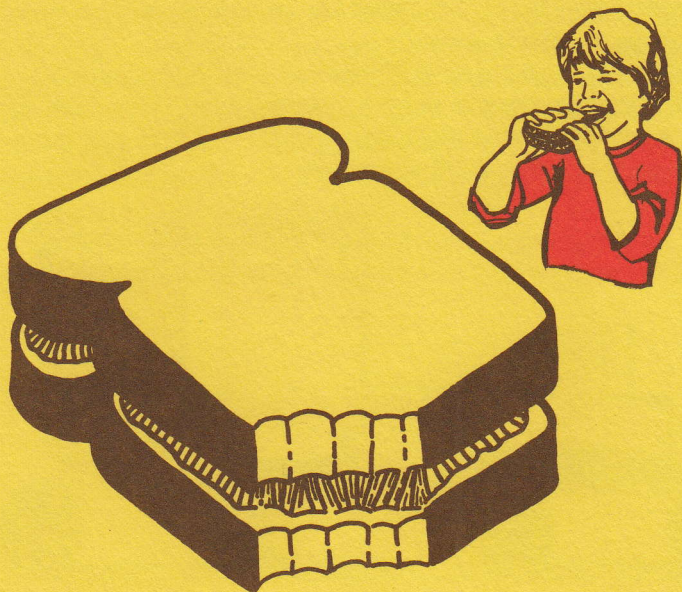
Peter jumped in, "Speaking of 'way back,' we'd better be on our way back."

"Corny," moaned Chris, "Do we have to..."

But before they could protest further, he had them back in Christopher's kitchen and they were face to face with their own Peter Pan peanut butter sandwiches.

In between bites of their sandwiches, Chris chattered, "Boring, did I say boring? Wow! It's been one of the greatest days...(munch, munch)...and Peter Pan is the greatest...(ummmmsuper)...Peter Pan, our friend AND Peter Pan the peanut butter (umm is this ever smooth and delicious ummm) ...and I guess learning's not too bad either..."

Jennifer just smiled her "Jennifer-the-Know-it-All" smile.



SIX



