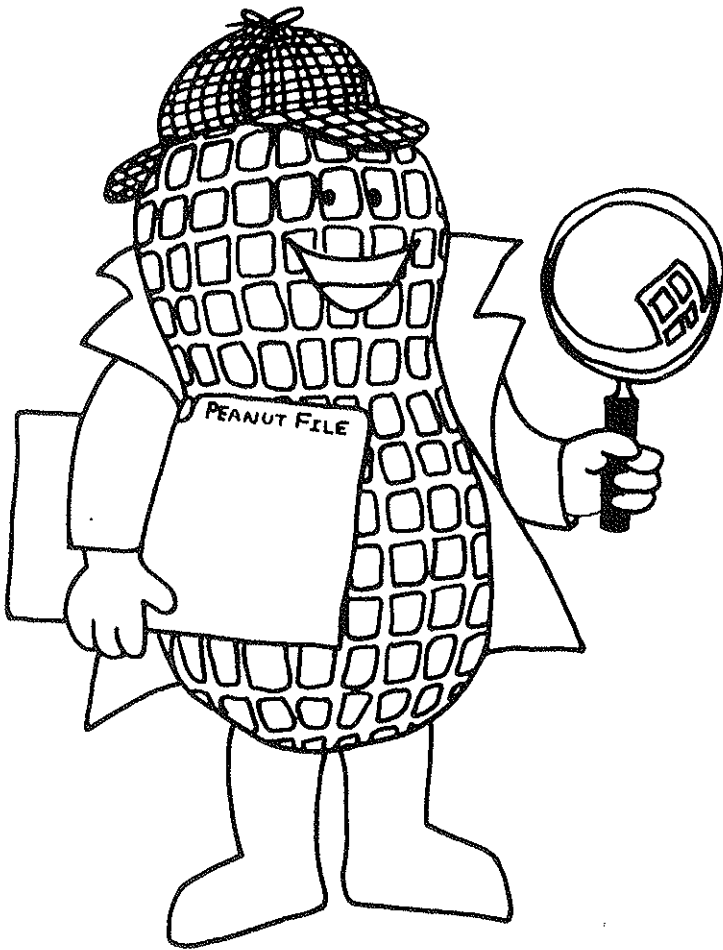


The Case of the *Mysterious* Peanut

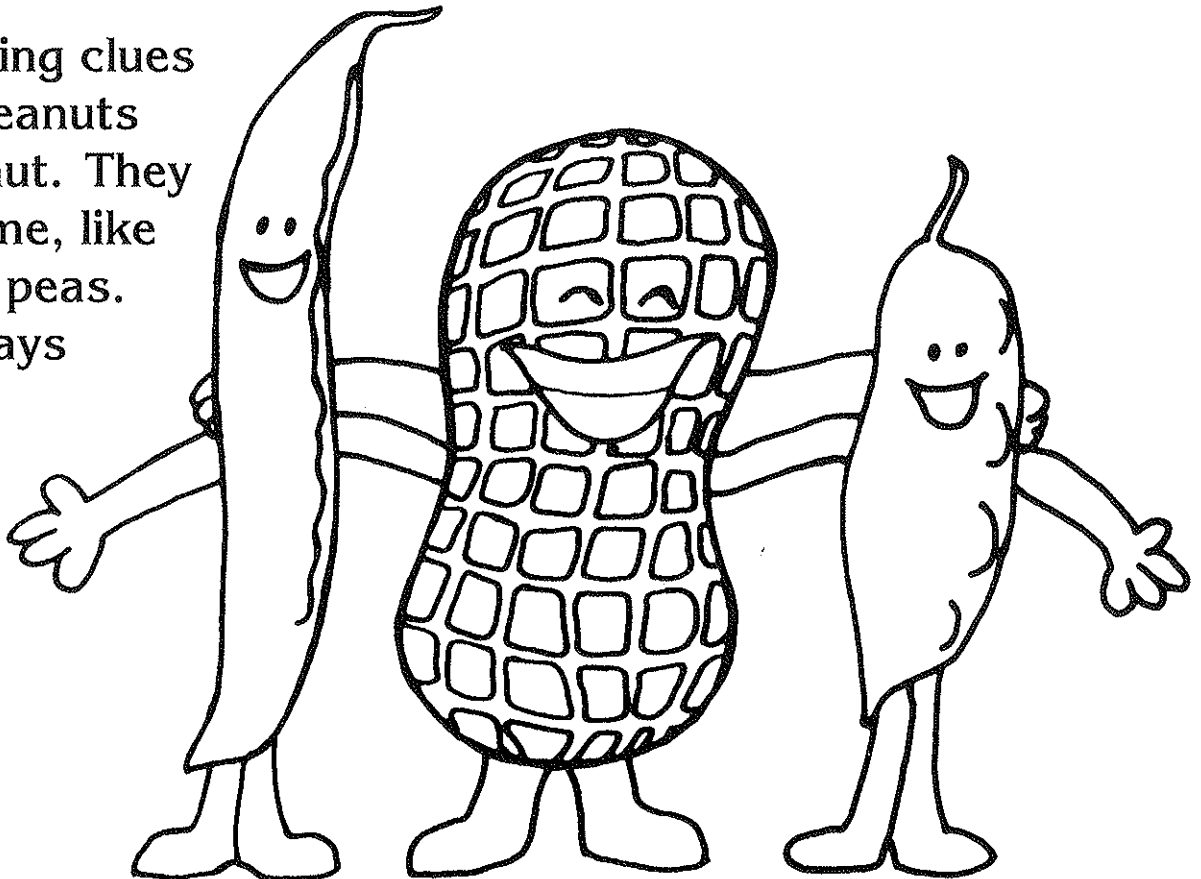


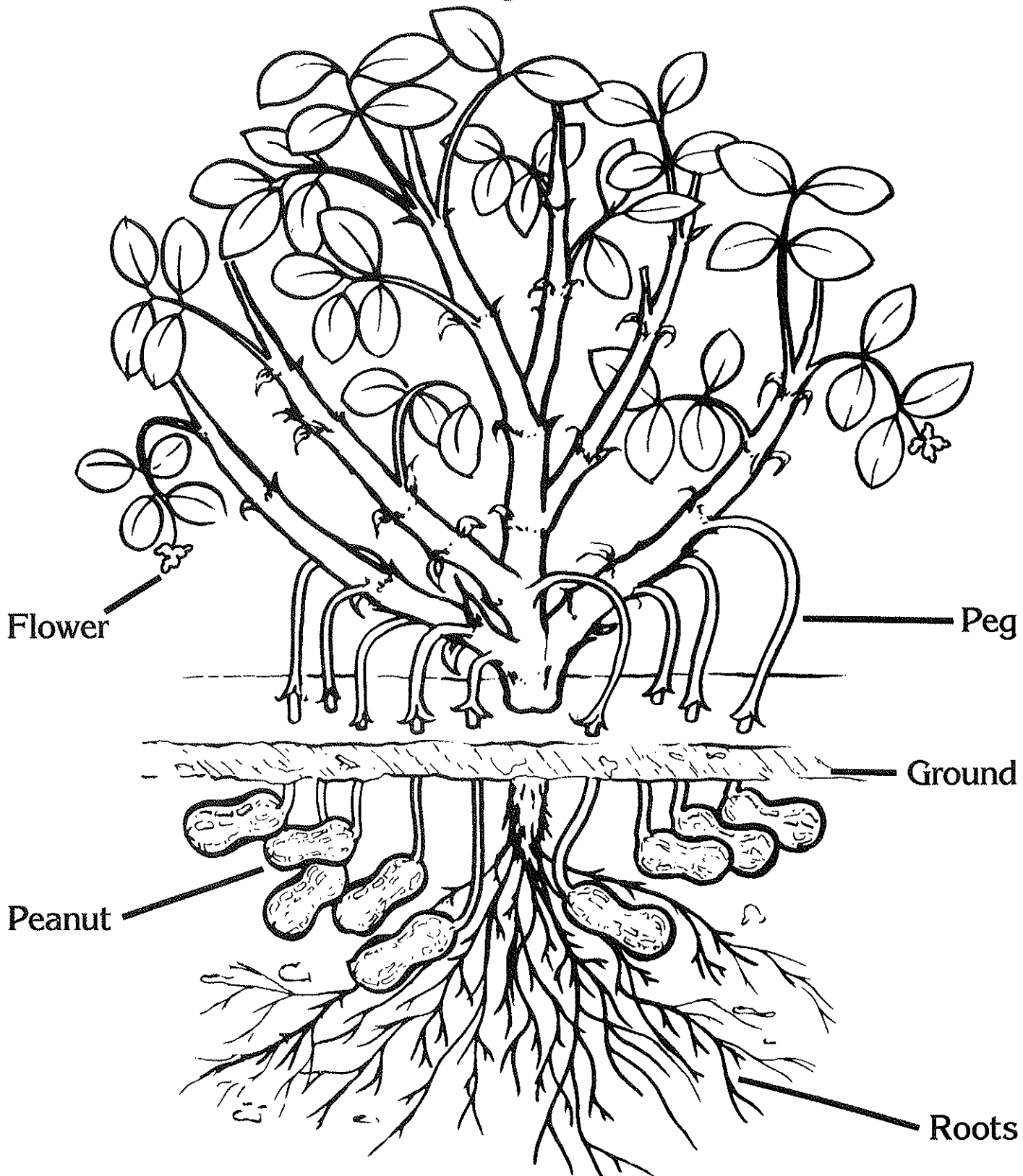
A BOOK FOR YOU TO COLOR



Sherlock, the peanut detective, has a new assignment — he has to find out all about the peanut. (Peanuts are sometimes known as goobers, groundpeas or groundnuts.) Sherlock has to report back with the facts.

Interesting clues turn up. Peanuts are not a nut. They are a legume, like beans and peas. "Hmm," says Sherlock.

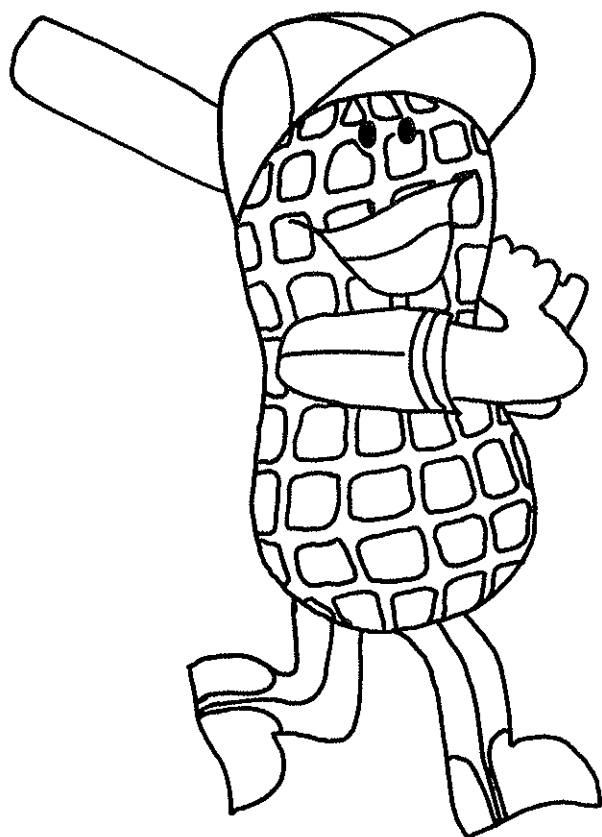
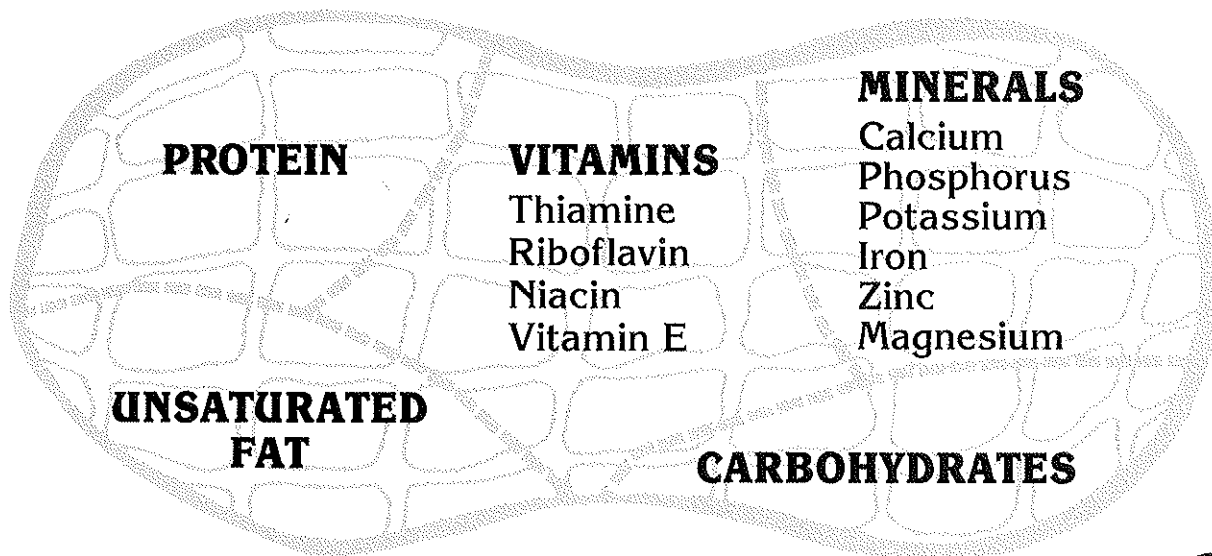




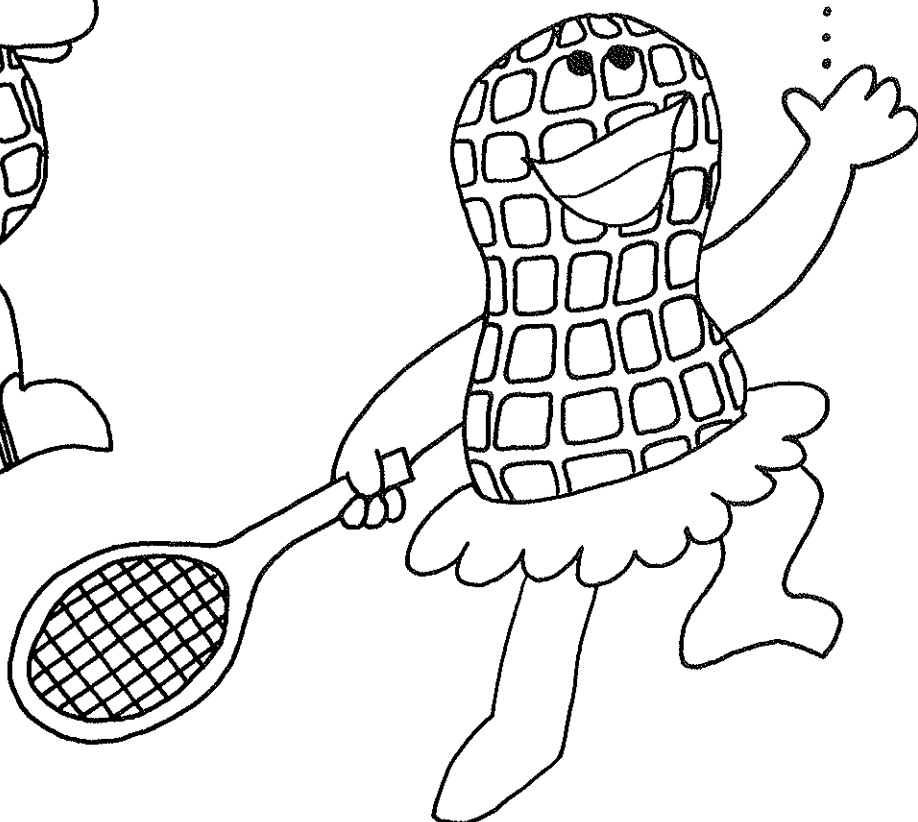
Sherlock finds some surprising evidence:
... the peanut plant is a vine,
... the peanuts grow underground.

“Uh huh,” Sherlock says to himself. “This must be why peanuts are sometimes called groundpeas and groundnuts.”

Sherlock discovers another clue: Peanuts are nutritious.

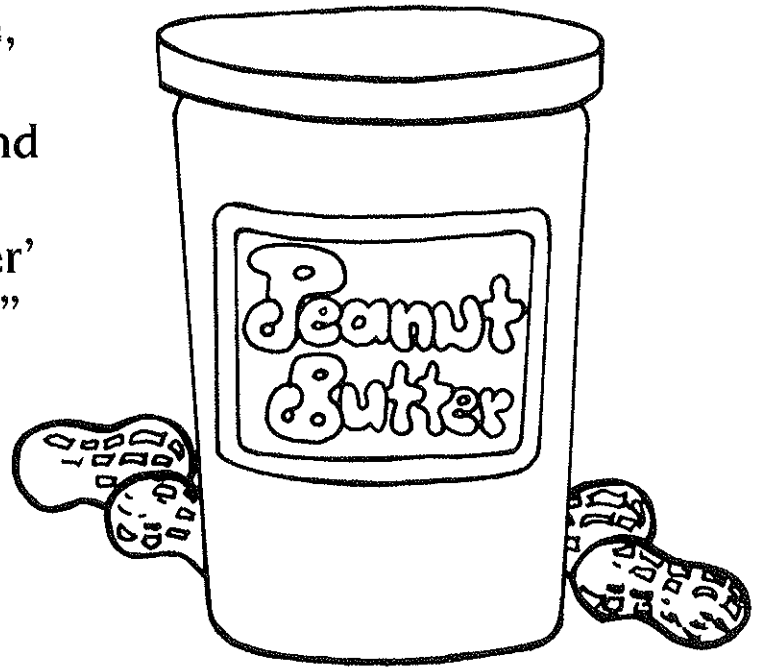


“Aha!” thought Sherlock. “With all that nutrition, no wonder those who eat peanuts are active, strong and healthy.”



In his search for evidence, Detective Sherlock learned that when peanuts are ground they become peanut butter. “Could the nickname ‘goober’ come from the word gooey?” he wondered.

(See Sherlock’s file below for how to make peanut butter. He suggests that you may wish to get someone to help you.)



PEANUT FILE

Old Fashioned Peanut Butter

What You Need

Ingredients:

- * 1 cup roasted shelled peanuts
- 1 teaspoon oil
- ¼ teaspoon salt (omit if salted peanuts are used)

Equipment:

- measuring cup
- teaspoon measure
- ¼ teaspoon measure
- rubber spatula
- blender or food processor
- jar (or other container with lid)

Directions

(Follow instruction booklet directions for using the blender or food processor.)

Blender:

1. Place ingredients in blender. Close top.
2. Push button to blend. Let blend several minutes.
3. Turn blender to OFF.
4. Remove top. Use a rubber spatula to scrape mixture from blender sides to the bottom and back in contact with the blades.
5. Close top. Blend until it looks like paste or is easy to spread.

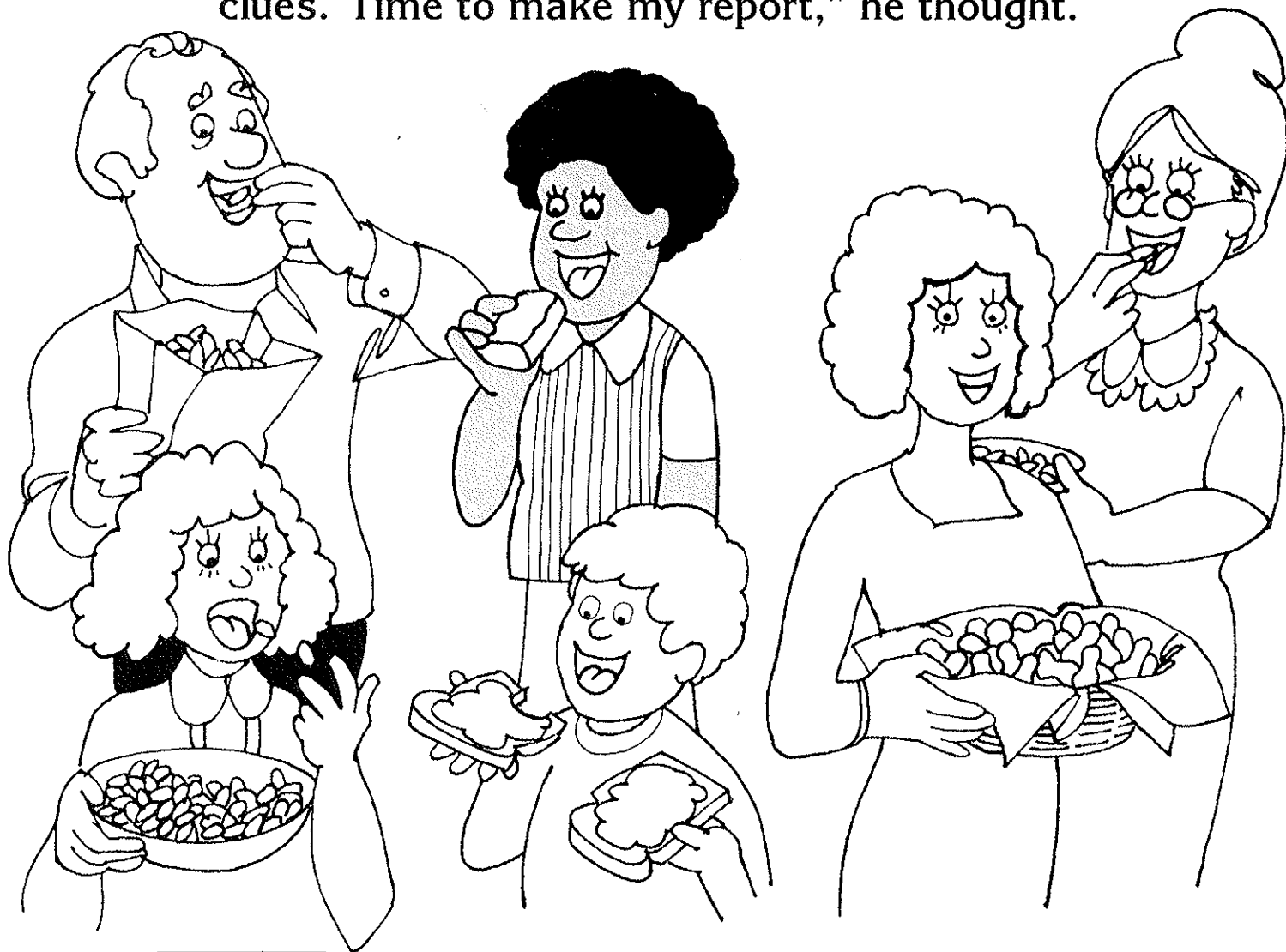
Food Processor: (Use metal blade)

1. Place ingredients in container and close.
2. Plug in.
3. Process for 3 to 4 minutes. (The ground peanuts will form a ball which will slowly disappear.)
4. Stop machine. Scrape sides of container with rubber spatula.
5. Start the machine. Process until it looks like paste or is easy to spread.

*To make crunchy peanut butter, stir in an additional ¼ cup chopped roasted peanuts after blending or processing is completed.

To serve, spread the peanut butter on crackers, bread, celery, apple slices, etc. Store in a tightly closed jar in the refrigerator. Oil may rise to the top upon standing. Just stir before serving. (Makes 1 cup peanut butter.)

As he continued to look for evidence, Sherlock saw that just about everyone likes peanuts. "Enough clues. Time to make my report," he thought.



PEANUT FILE

Summary of Peanut Case:

- Peanuts are not a nut, they are a legume.
- Peanuts grow underground from a vine.
- Peanut butter is made of ground peanuts.
- Peanuts and peanut butter provide nutrients for energy and good health.
- Peanuts are liked by nearly everyone.

Case is closed. **The Peanut Mystery Is Solved.**

Sherlock, the Peanut Detective

For further peanut information, contact:



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