

Georgia
Peanut
Commission

GBA

GEORGIA BANKERS ASSOCIATION
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COUNTING ON GEORGIA PEANUTS



GEORGIA PEANUT BANK WEEK
OCTOBER 16-20, 2023



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Georgia Peanuts Fact Sheet

“The Official State Crop of Georgia”

Peanuts are planted in **77** out of **159** counties in Georgia.



Water Use
Peanut plants use less water than comparable sources of nutrition. Peanuts use 3.2 gallons of water per ounce of peanuts.



Chemical Use
Peanuts are hardy, nitrogen-fixing plants, meaning they need less fertilizer and pesticides.



Resource Use
Less use of water, fertilizers and pesticides mean peanut production has a reduced carbon footprint.



The Peanut Belt

52%

Georgia farmers produced 52% of the peanuts grown in the United States in 2021. In fact, Georgia farmers produced more than . . .

1.67 million tons

Georgia Peanuts were harvested on **680,000 acres in 2022.**

Yielding an average of **4,250 pounds per acre.**

PEANUTS:
A Superfood with Super Powers

ONE SERVING PER DAY. *Endless Benefits.*

7g
Protein

19
vitamins and minerals

Helps **lower cholesterol**

Reduce risk of heart disease and cancer

Live a Longer, Healthier Life with Peanuts!

2022 Top 10 Counties Certified Peanut Acres

Mitchell	40,208 acres
Decatur	33,728 acres
Worth	31,233 acres
Early	28,288 acres
Miller	26,480 acres
Colquitt	25,052 acres
Irwin	24,961 acres
Bulloch	24,195 acres
Coffee	23,151 acres
Berrien	22,469 acres

Source: USDA Farm Service Agency

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Georgia Peanuts

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George Washington Carver

Buying Point

Peanut Butter

Valencia

Planting

Spanish

Virginia

Georgia

Crunchy

Protein

Digging

Harvest

Tractor

Creamy

Runner

Legume

Roasted

Peanut

Fried

Farm

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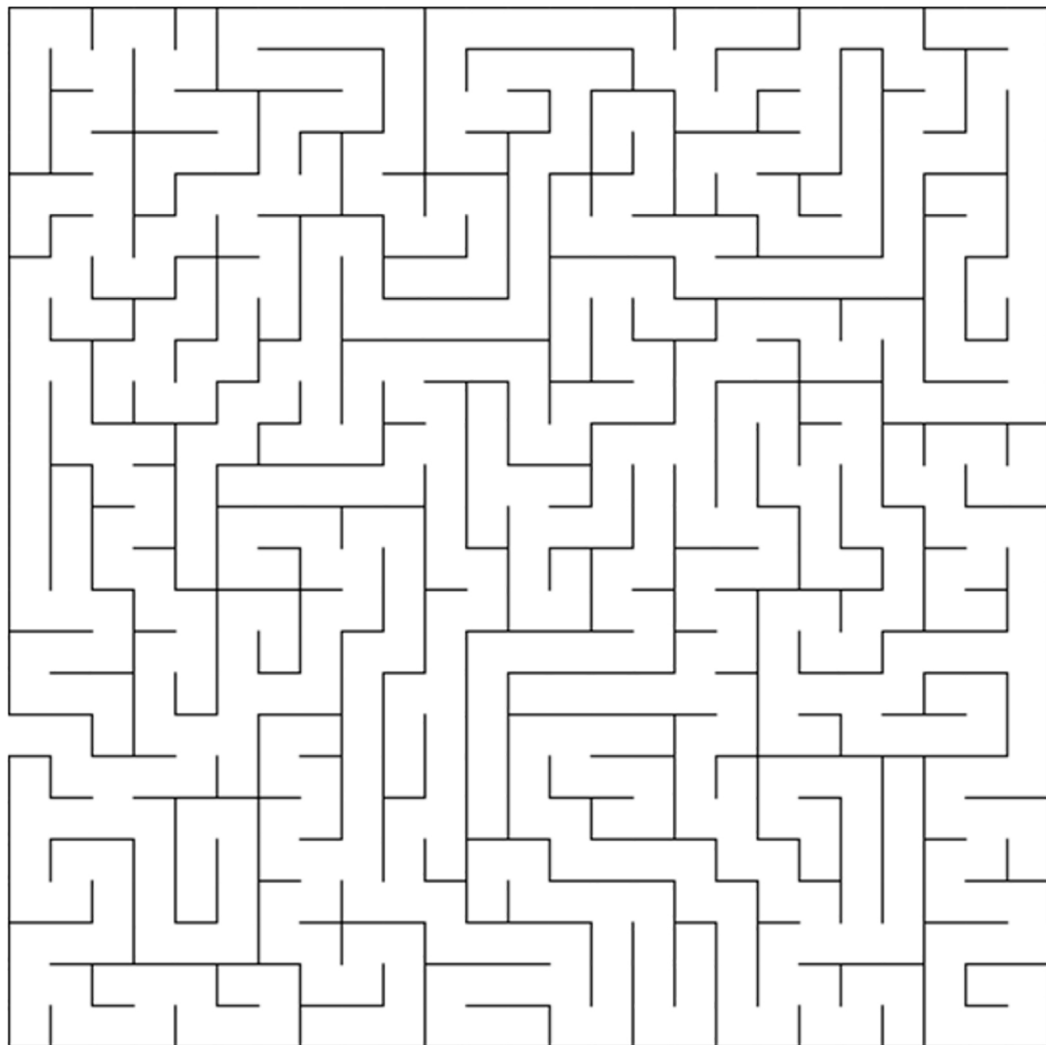
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GEORGIA PEANUT BANK WEEK

Can you help the peanuts make it
through the maze to the bank?

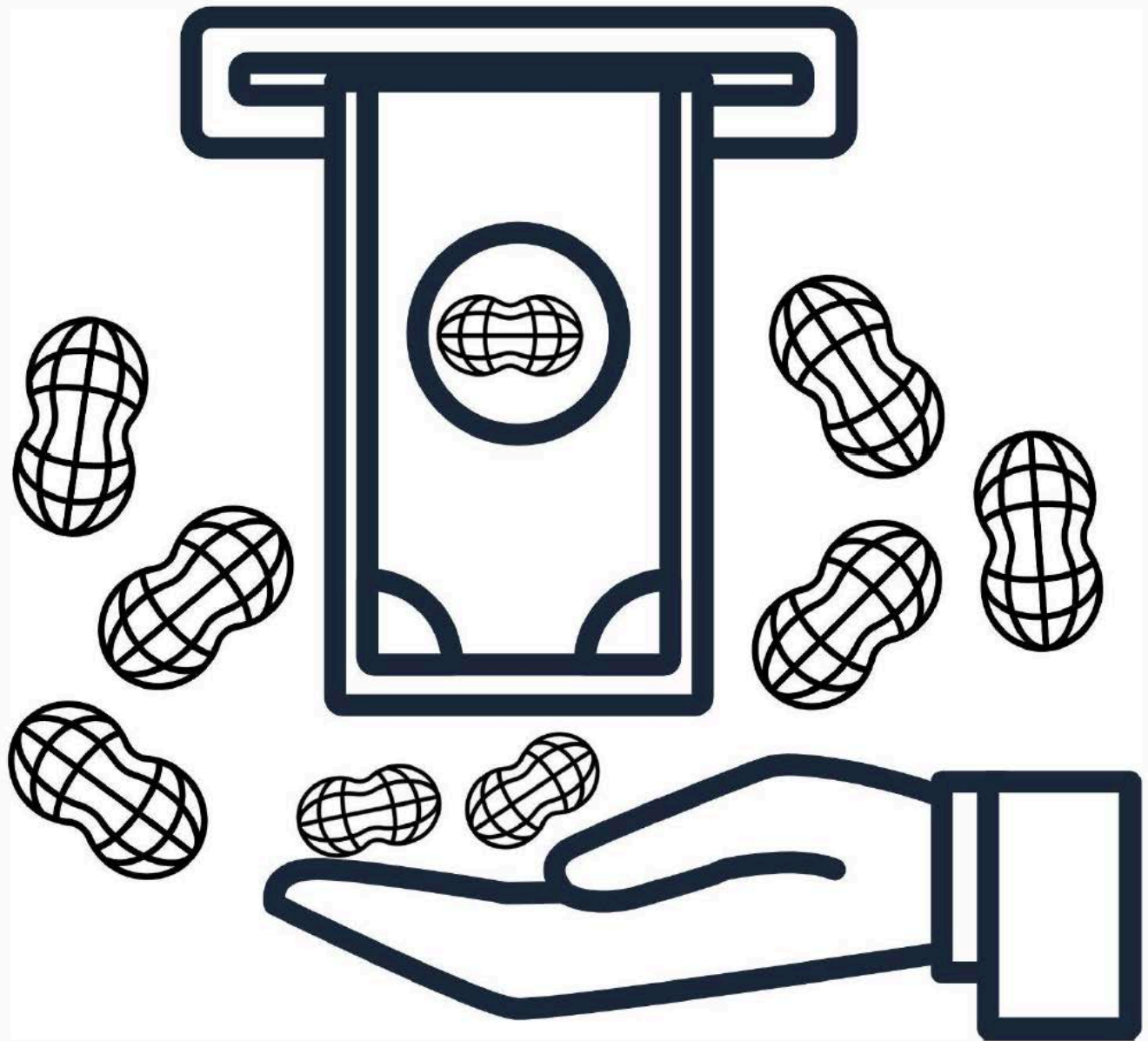


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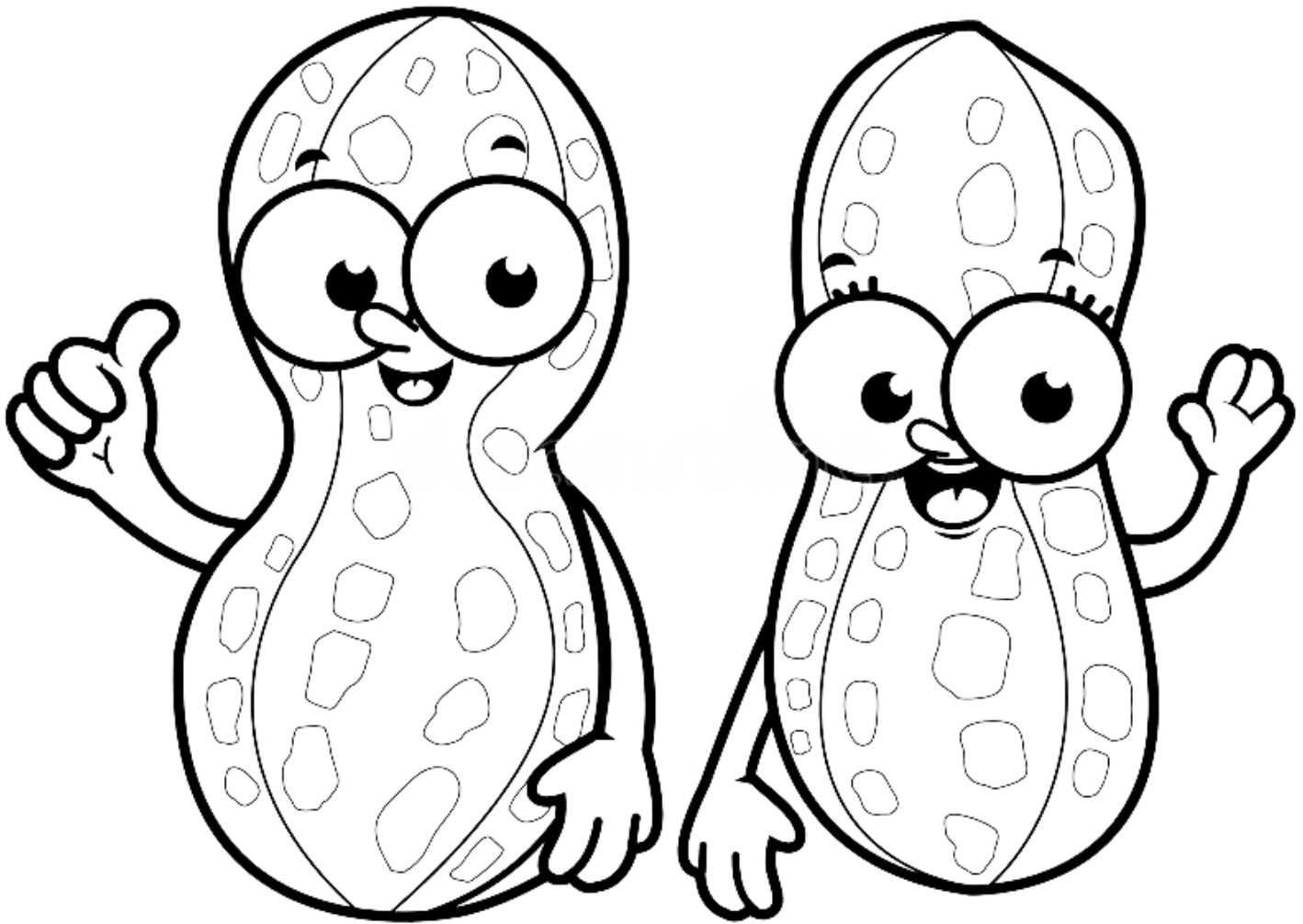
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Georgia

Leading US Producer of Peanuts



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GEORGIA PEACH STATE



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SERVING MIDDLE GEORGIA SINCE 1896

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Classic Peanut Recipes

GEORGIA BOILED PEANUTS*

Wash in-shell peanuts thoroughly in cool water, then soak in clean cool water for about 30 minutes before cooking. Put peanuts in a saucepan and cover completely with water. Add 1 tablespoon of salt for each pint of peanuts. The cooking period for boiled peanuts varies according to the maturity of the peanuts used and the variety of the peanut. The cooking time for a “freshly pulled” green peanut is shorter than for a peanut that has been stored for a time. The best way to prepare them is to cook them as soon as they are picked. There is no firm method for cooking boiled peanuts.

The shells of some peanuts absorb more salt than others, so it is best to begin with 1 tablespoon of salt per pint of peanuts. Then add more salt to taste later.

The texture of the peanut when fully cooked should be similar to that of a cooked dry pea or bean. Boil the peanuts for about 35 minutes, then taste. If they are not salted enough, add more salt. Taste again in 10 minutes, both for salt content and to see if the peanuts are fully cooked. If not ready, continue tasting every 5 minutes until they have a satisfactory texture.

Drain peanuts after cooking, or they will continue to absorb salt and become over salted.

** You should use only green in-shell peanuts, which are peanuts pulled before they reach maturity. Green peanuts are only available in late summer or early fall.*

ROASTING

Conventional Oven Roasting (“Parching”)

Place raw peanuts, in-shell or shelled, one layer deep in a shallow baking pan. Roast in a 350-degree oven – 15 to 20 minutes for the shelled and 20 to 25 minutes for the in-shell peanuts. Remove peanuts from heat just short of doneness desired, as peanuts continue to cook as they cool.

Oil Roasting (“Southern Fried”)

2 cups raw shelled peanuts
2 cups peanut oil or enough to cover peanuts

Put peanuts into a colander or frying basket. Submerge in peanut oil preheated to 350 degrees and fry for 5-7 minutes (these will not have a charred look to be done cooking). Drain on paper towels. Sprinkle with salt. Serve warm. For an unusual snack, add 1/4 teaspoon garlic powder or chili powder for each cup of peanuts. Mix thoroughly and serve warm.

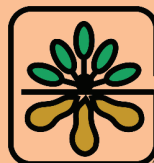
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