

U.S.A. Peanuts: The M.V.P. Of America's Favorite Pastime

(NAPSA)—For many baseball fans, a day at the ballpark wouldn't be the same without hearing the crack of the bat—or the peanut shell. Baseball is a game of tradition, including the food.

Even with the addition of new menu items, the popularity of ballpark peanuts served "in the shell" is as strong today as in 1908 when Jack Norworth and Alvert von Tilzer penned "Take Me Out to the Ballgame." Why? Because in addition to offering delicious flavor and portability, opening these jumbo-sized peanuts gives fans something to do while they're watching the game.

More than 152 million pounds of in-shell peanuts were sold last year, with a large percentage being consumed at baseball games and other sporting events. Peanuts used for in-shell or "ballpark" peanuts are called "Virginias," which are grown primarily in North Carolina and Virginia.

Today, nearly one in every five fans munches on peanuts at a game. Peanuts are a nostalgic, quick-selling item and can be easily thrown to the buyer several aisles away.

This season, even if you can't make it to the ballpark, you can still enjoy oven-roasted peanuts at home, take them to little league games or serve them at backyard parties and picnics.



At baseball games, U.S.A. peanuts remain a favorite with young and old alike.

OVEN-ROASTED PEANUTS

Put raw, in-shell peanuts one layer deep in a baking pan. Roast in a 350° oven for 20 to 25 minutes. Remember that the peanuts will continue to cook as they cool.

Fresh, in-shell peanuts as well as plain-roasted and saltedin-the-shell peanuts can be found in your grocer's produce section. For more information and delicious peanut recipes, visit the National Peanut Board Web site at www.nationalpeanut board.org.