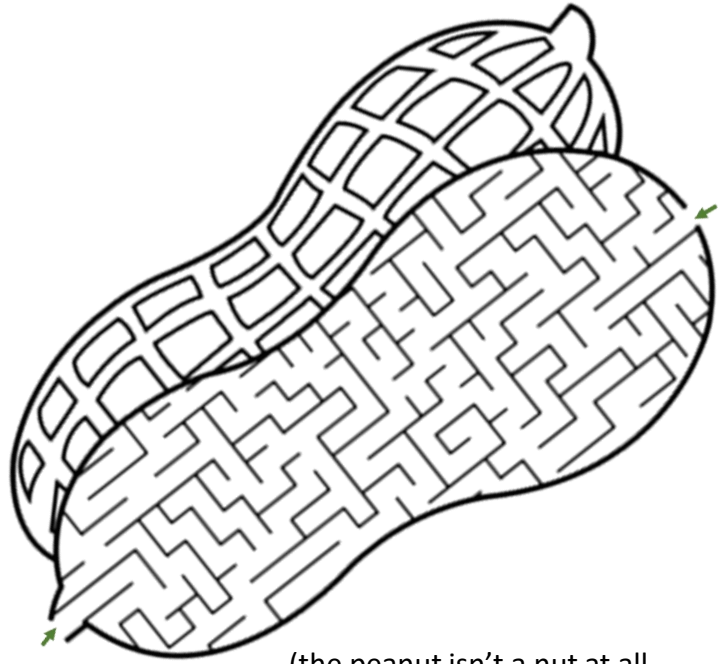




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(the peanut isn't a nut at all,
it is a legume)

The US National Peanut Board confirms, "Contrary to popular belief, *George Washington Carver* did not invent peanut butter." Carver was given credit in popular folklore for many inventions that did not come out of his lab. By the time Carver published his document about peanuts, entitled "How to Grow the Peanut and 105 Ways of Preparing it For Human Consumption" in 1916, many methods of preparation of peanut butter had already been developed or patented by various pharmacists, doctors, and food scientists working in the US and Canada.

While the earliest example of grinding peanuts into paste has been traced to the Aztecs and Incas, the US National Peanut Board credits three modern inventors with the earliest patents related to the production of modern peanut butter.

1. Marcellus Gilmore Edson of Montreal, Quebec, Canada, obtained a patent for a method of producing peanut butter from roasted peanuts using heated surfaces in 1884. Edson's cooled product had "a consistency like that of butter, lard, or ointment" according to his patent application which described a process of milling roasted peanuts until the peanuts reached "a fluid or semi-fluid state". He mixed sugar into the paste to harden its consistency.

2. John Harvey Kellogg, known for his line of prepared breakfast cereals, was an advocate of using plant foods as a healthier dietary choice rather than meat. He was issued a patent for a "Process of Producing Alimentary Products" in 1898, and used peanuts, although he boiled the peanuts rather than roasting them. Kellogg's Western Health Reform Institute served peanut butter to patients because they needed a food that contained a lot of protein that could be eaten without chewing. At first, peanut butter was a food for wealthy people, as it became popular initially as a product served at expensive health care institutes.

3. Early peanut-butter-making machines were developed by Joseph Lambert, who had worked at John Harvey Kellogg's Battle Creek Sanatorium, and Dr. Ambrose Straub who obtained a patent for a peanut-butter-making machine in 1903.

Please contact the Chapter Secretary
tmrc.daylight1145@gmail.com if you have a
change of phone number or address.



Free Masks

Lavelle Ford and Barbara Spencer are still making masks. Masks are free to all members and to all TMRC residents and staff.

Barbara: barbs1145@hotdogcrafts.com

Lavelle: lavelle.ford@gmail.com

By 1917, American consumers used peanut products during periods of meat rationing, with government promotions of "meatless Mondays" when peanut butter was a favored choice.



"In 1922, chemist Joseph Rosefield invented a process for making smooth peanut butter that kept the oil from separating by using partially hydrogenated oil; Rosefield "...licensed his invention to the company that created Peter Pan peanut butter" in 1928 and in "...1932 he began producing his own peanut butter under the name Skippy". Under the Skippy brand, Rosefield developed a new method of churning creamy peanut butter, giving it a smoother consistency. He also mixed fragments of peanut into peanut butter, creating the first "chunky"-style peanut butter. In 1955, Procter & Gamble launched a peanut butter named Jif, which was sweeter than other brands, due to the use of "sugar and molasses" in its recipe. A slang term for peanut butter in World War II was "monkey butter".

In the US, food regulations require that any product labelled "peanut butter" contain at least 90% peanuts; the remaining <10% usually consists of "...salt, a sweetener, and an emulsifier or hardened vegetable oil which prevents the peanut oil from separating". In the US, no product labelled as "peanut butter" can contain "artificial sweeteners, chemical preservatives, [or] natural or artificial coloring additives." Some brands of peanut butter are sold without emulsifiers that bind the peanut oils with the peanut paste, and so require stirring after separation. Most major brands of peanut butter add white sugar, but there are others that use dried cane syrup, agave syrup, or coconut palm sugar.

The two main types of peanut butter are crunchy (or chunky) and smooth (or creamy). In crunchy peanut butter, some coarsely-ground peanut fragments are included to give extra texture. Sometimes the texture is emphasized in marketing with words like "Super Chunk" or "Extra Crunchy". The peanuts in smooth peanut butter are ground uniformly, creating a homogenous spread like butter.[citation needed]

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A 2012 article stated that "China and India are the first and second-largest producers, respectively", of peanuts. The United States of America "...is the third-largest producer of peanuts (Georgia and Texas are the two major peanut-producing states)" and "more than half of the American peanut crop goes into making peanut butter

Consumption

According to Jon Krampner's 2013 book on peanut butter, per capita consumption of peanut butter in Canada and the Netherlands - the largest consumer per capita in Europe - exceeded that in the United States. In March 2020 during the COVID-19 pandemic, retail sales of peanut butter in the United States increased by 75% over the level in March 2019.

Here are the Web links that work for Eastern Star:

<http://www.arlington.yorkritetexas.org/OES-init-Nov-2021.htm> - Last Initiation
<http://www.arlington.yorkritetexas.org/OESindex.htm> - TMRC OES Main Page
<http://www.arlington.yorkritetexas.org/OES-pgs.htm> - TMRC OES Links/events

PEANUT BUTTER POPULARITY

1. Jif creamy peanut butter

When it comes to tradition, Jif is about as classic American as you can buy. It's been sitting pretty on pantry shelves since 1956, and it still ranks the highest in the country today. According to the study's findings, 117.31 million folks consumed Jif in 2020 alone.



While creamy and crunchy peanut butter varieties are typically the go-tos of Jif fans, the company has recently released even more nut butter options, including almond butter and hazelnut spreads, allowing them to remain competitive in the industry.

Jif's secret to creating the best peanut butter can be found on the label. Jif adds molasses to their peanut butter. While the result is a sweeter than average peanut butter, the sweetness from the molasses doesn't overwhelm the flavor from the peanuts. Instead, it helps elevate the peanut flavor to a whole new level.

2. Skippy creamy peanut butter

Skippy has been in grocery stores even longer than Jif, starting in 1933, in the middle of the Great Depression. While the company has gone through plenty of ebbs-and-flows over many decades, it remains a contender for PB-loving families. Data from the survey found an estimated 85.98 million people are Team Skippy.



Every jar of Skippy has the same great taste and impeccable texture. Skippy is the product of a chemist named Joseph Rosefield who dedicated his life to peanut butter and that the brand has been around for more than 85 years. Rosefield started Skippy after he figured out how to make peanut butter less sticky and the smoothness and creaminess of this brand's peanut butter seemingly gets better and better as the years go on.

The only thing Skippy lacks compared to the top two brands is a rich peanut flavor.

3. Store Brand(s)

In the Statista survey, 52.17 million people picked "store brand," a blanket term for anything sold by grocery chains. This includes Whole Foods 365, Target's spreads, and Trader Joe's peanut butter varieties. It makes sense why this sector of sales would rank third in popularity, as it's usually less expensive and more practical for budget-minded households.



4. Peter Pan

Peter Pan, the original peanut butter brand founded in 1928. It is still the fourth-ranking choice among Americans, at 45.15 million strong, according to the survey. Perhaps it's the creamy spread, the crunchy bite, or the plethora of options that make folks feel like they're flying to never-never-yum-land when they lick their spoons.

