



# The Peanut Van

Christmas Newsletter 2009

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It's been a huge year once again and we've had loads of fun at all the events we attended – the Multicultural Festival at Childers, the Kingaroy Peanut Festival and the Brisbane Ekka (where Chris was quite a hit making fresh peanut paste). We'll also be attending the upcoming Good Food & Wine Festival at the Brisbane Convention Centre on November 6-8, so drop on by and say hi!



Top foodies Peter Howard and Alison Alexandra with Chris and Rob at the 2009 Ekka. They used our fresh peanut paste in their cooking demos!



Thank you for supporting Aussie farmers! The Peanut Van's peanuts are 100% Australian peanuts

What Australia Grows Makes Australia Grow!



## Christmas Gift Ideas

Last year we were inundated with orders for Christmas hampers. Take a look at our Stocking Fillers Page for some ideas. If you would like wish to order other types of hampers, check out the page on our website or you can phone us on 1300-81-82-83. Please place your order early so we can hand-pack your hamper and get it you before Christmas!



## The Peanut Van Guinness World Record Peanut Thresher Pull



LEFT: Rob with the captain of Kingaroy North, peanut grower Brian Jones from Memerambi



The Peanut Van was again proud to sponsor the world title Peanut Thresher Pull at this year's Kingaroy Peanut Festival. The thresher pull consists of one peanut thresher, a rope and 15 men competing to pull the machine against the clock. Kingaroy North, made up of peanut growers from Wooroolin and Memerambi, won the Australian Title Farmers Cup. Team PCA, (above), achieved the fastest pull on the day which will now be submitted to Guinness World Records.

[www.peanutvan.com.au](http://www.peanutvan.com.au)



Chris gets to know a couple of Gold Coast hunks at the Kingaroy Peanut Festival. Rob and Chris invited the guys to Kingaroy to help promote their Firemen's calendar which was sold to raise funds for the Royal Children's Hospital Burns Unit in Brisbane



Just a part of our 2009 range of Christmas hampers

## 2009 Christmas Recipe Butterscotch & Caramel Peanut Slice

125g Butter  
1/2 cup sugar  
1 egg yolk  
1 cup plain flour  
1/4 SR flour  
2 tblsp custard powder  
1/4 tsp salt

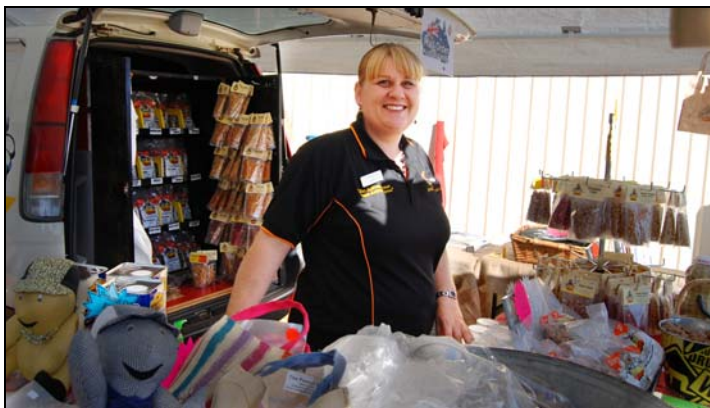
Topping:  
1/2 cup brown sugar  
1 tblsp golden syrup  
90g butter  
125g Butterscotch & Caramel Peanuts



Method:  
Cream butter & sugar until light & fluffy, add egg yolk, mix well. Add flours, custard powder, salt, mix to firm dough. Press mixture into a greased 18cm x 28cm lamington tin. Bake in a moderate oven for 15mins or until golden brown. Remove from oven, spread with prepared topping mixture, return to moderate oven for a further 5mins. Allow to cool in tin. Cut into squares.

Topping Method:  
Place brown sugar, golden syrup and butter in small saucepan, stir over heat until butter has melted and sugar is dissolved. Simmer gently for 5 mins. Stir in roughly chopped peanuts.

ph **1300-81-82-83** *Ate one, ate two, ate three ... who can stop at one peanut?*



**Merry Christmas from everyone  
at The Peanut Van!**



**Don't forget to leave  
at least two weeks  
for gifts and orders  
to be delivered  
before Christmas –  
especially if you live  
in Western Australia  
or the Northern  
Territory.  
We can send special  
Christmas gifts of  
The Peanut Van  
peanuts to anywhere  
in Australia and, by  
special arrangement,  
overseas.**

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