

Creative Living with Sheryl Borden

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"Celebrating our 39th Season"

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COME SEE ME

If you have time and would like to read my blog, you can go to: <http://sherylborden.wordpress.com/>

I would also like to invite you to "like" me on my [Creative Living with Sheryl Borden Facebook page](#). If it's easier, just type in **"Creative Living with Sheryl Borden"** in the Search Window, and it'll bring it up.

Our Spring semester has officially started and the students have been practicing on running camera, floor directing, operating audio and setting up the set. My first taping will be on Thursday, February 5th with a mother/daughter team from Santa Fe, New Mexico. Be sure to watch for the March issue of this Newsletter, and I'll be able to share what we taped. I will be taping "bridges" for the upcoming 6900 series on the 3rd, and we have a great series of 26 shows lined up for you. Visit my [webpage](#) often, and I'll keep you posted on when the show will begin. We continue to celebrate our 39th year of producing and airing **"Creative Living."** What can we do for the 40th year? I welcome any and all ideas for making it very special.

If you read the December Newsletter, you know that we were trying to get people to sign petitions to keep KENW on the small satellite dishes. Unfortunately, our plea fell on deaf ears, but we haven't given up. Our New Mexico Congressional delegation is helping us by working with the FCC and Nielsen Company so we still have a glimmer of hope. If you signed our petition, please know how much we appreciate your time and support. Maybe I'll have some good news next month.

Here's the promotional postcard that will be sent to all PBS stations in a week or so. Please encourage your local station to carry the show - it's a FREE offer.



To unsubscribe, e-mail me at: sheryl.borden@enmu.edu

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Each year our local Chamber of Commerce prints a beautiful four-color Visitors Guide, and they feature lots of interesting stories about our local area. Some of you may live in an area that grows peanuts, but Portales is known for a variety called “The Valencia” peanut, and I thought I’d share this article with you.

Peanuts: 100 Years

The first crop of peanuts in the Portales area was harvested over a century ago. Since that time the legume has sprouted deep in the hearts of Portales-area residents and our name has become synonymous with peanuts.

Local farmer, John M. Bradley is credited with planting and harvesting the first peanut crop in the area in 1914 on a plot of ground just east of where Portales High School is today.

Bradley roasted that first crop in his kitchen oven and peddled them off the back of a truck locally and in the Pecos Valley. Those humble beginnings led to a multi-million dollar market over the next 100 years.

Peanut crops in the Portales Valley slowly gained popularity during the 1920s and 1930s. Then when World War II came along the demand skyrocketed when the government added peanuts to the daily rations for the troops overseas.

Local peanut processor Taylor McCasland was hired as a government agent to purchase peanuts for the war effort and the need was evidently quite large. McCasland reported that it took all the buildings at the fairgrounds filled to the ceiling to store the crop. McCasland increased his roasting capacity to 18,000 pounds a day and worked day and night. In 1945 McCasland sold his operation to a man who had just arrived from San Antonio named John Burroughs. Burroughs renamed it Portales Valley Mills. Burroughs eventually became the 18th governor of New Mexico.

In 1967 the Valencia peanut variety began development in Portales. Joe Randolph brought three seed



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varieties back from Tangiers that became the variety for which Portales was known for years.

The Valencia is a smaller, brighter hulled peanut that produces four peanuts or kernels to a hull. The variety is also sweeter than other varieties making it unique both for eating out of the shell or in butters.

SIDE NOTE: My father-in-law, R. L. Borden and his brother, Clifford Borden built Borden Peanut Co. in 1956 and bought out Randolph in 1974. My husband, Bobby bought the business in 1984 and also bought out Portales Valley Mills. He then sold it in 1988 to Jimbo's Jumbos out of North Carolina. Hampton Farms is now the owner of what used to be Borden Peanut Company.

Portales Woman's Club, which just celebrated its 111th birthday, put out a Peanut cookbook many years ago, and I thought I'd share one of my favorite recipes with you. The cookbook is called "*Peanut Palate Pleasers from Portales*."

SOUTHERN PEANUT PIE

3 eggs
1 1/4 cups dark corn syrup
1/2 cup sugar
1/4 cup butter, melted
1/4 tsp. salt
1/4 tsp. vanilla
1 1/2 cups chopped, roasted, unsalted peanuts
1 9-inch crust, unbaked

In large bowl beat eggs until foamy. Add sugar, corn syrup, butter, salt and vanilla; blend. Stir in peanuts. Pour into pie shell; bake at 375° F. for 50 to 55 minutes until set. Serve warm or cold. Try garnishing with whipped cream or ice cream, topped with peanuts.

Until next time, stay warm!

Sheryl

