Pecans are truly the most delightful of all nuts. They can be enjoyed in many ways. Crack 'em and eat 'em as is; toast and salt 'em for your next party. Eat them in hundreds of recipes for appetizers, canapes, main dishes, vegetables, desserts, baked goods, and candy.

ADCOCK PECAN COMPANY has prepared this folder to help you enjoy Georgia's delightful pecans. Inside you will find:
- Storage Instructions for Home Use.
- A Capsule History of Pecans.
- Tips for Buying Pecans.
- Some little-known and some well-known AND
- A grand collection of prize-winning recipes. SEE THEM INSIDE.
THE STORY OF THE PECAN

The golden-kerneled pecan, like the turkey and corn, is a native American contribution to the fine foods of the world.

Records of De Soto reveal that Indians had been enjoying the tasty nuts of the "Pecan" tree long before Europeans arrived on these shores.

These stately native trees, members of the hickory family, grow wild in THE SOUTHERN UNITED STATES. The nuts from these trees, called "Seedlings," are very tasty, but are usually quite small and have a hard shell. It is difficult to get the kernels out whole without commercial machinery.

"Cultivated" or "improved" varieties commonly called "papershells," are pecans which were selected from trees whose nuts displayed some superior characteristic; thinner shell; larger size; better flavor; brighter color; or higher kernel content. These improved varieties of Pecan Pecans do not grow wild, but are planted in orchards and are carefully cultivated. Producing quality Papershell Pecans today requires a large investment in land and machinery, and a high degree of scientific skill.

Georgia grows far more improved Pecans than all other states. Every county has commercial plantings, according to the Census of Agriculture. ADCOCK PECANS is near the center of the growing area, about one-half of Georgia's trees being within 50 miles.

THE ADCOCK PECAN SHELLING PLANT consists essentially of machines to crack the shells, followed by a series of separators which utilize air, water, vibrating screens, and sophisticated electronic, color selectors to separate kernels from shells and to sort the meats into various sizes and grades.

The final step is inspection by human eyes, which is still essential in producing the quality product that THE ADCOCK PECAN COMPANY delivers to you.

TIPS FOR BUYING PECANS

Shelled or in the shell? Largely a matter of preference. They're a little cheaper in the shell, but you will be surprised HOW little. For cooking and baking, it is probably better to buy them shelled and get exactly the type you need — halves or pieces. For cracking and nibbling there is nothing like quality unshelled pecans.

OLD CROP OR NEW CROP? Properly stored old crop pecans keep indefinitely (see storage instructions). A year or two ago, 8-year-old pecans which had been frozen were served at a growers' meeting. These "Experts" couldn't tell them from new crop. The key to pecan quality is proper storage, not the crop they came from.

VARIETIES: For home use, the best are Schley ("Sly"), Desirable, and Stuart. Several other excellent varieties are available in more limited quantity.

ROADSIDE STANDS: Some sell excellent pecans. AVOID stands which advertise abnormally low prices.

TO GET PECANS OUT WHOLE OR IN LARGE PIECES, soak them overnight in cold water, drain and let stand until shell looks dry, then crack. Dry out excess moisture in low oven (150°) or less and store in freezer or refrigerator.
prize-winning RECIPES

PECAN PIE
2 Eggs 1 c. Sugar 1 tsp. Cinnamon 1 tsp. Cloves 1/2 c. Adcock pecans 1/2 stick Butter (melted) 2 tbs. Vinegar
Separate eggs. Beat yolks until light and thick. Add sugar to which has been added cinnamon and cloves. Add Adcock pecans, raisins and butter. Beat egg whites until stiff. Fold gently into mixture (do NOT beat), adding vinegar as you fold. Pour into an unbaked pastry shell, bake for 10 minutes at 400°. Reduce heat to 350°, bake 25 minutes. Cool, serve with unsweetened whipped cream.

COCONUT PECAN BONBONS
1/2 cup butter or margarine 2 boxes XXXX Sugar 1 large bag of coconut 1 can Eagle Brand Milk 1 1/2 cups Adcock Chopped pecans
Mix all ingredients together in large bowl. Shape into balls. Refrigerate 15-20 minutes. Using double boiler, melt paraffin, then melt chocolate chips in paraffin. Using toothpicks, dip refrigerated balls into chocolate. Place on wax paper.

PECAN-CHEESE CRACKERS
1 lb. sharp cheddar cheese, grated 2 sticks butter or margarine 3 cups flour Several dashes cayenne pepper 2 cups finely chopped Adcock pecans
Cream butter and cheese together until well blended. Add flour and pepper, mix thoroughly. Add chopped Adcock pecans. Shape into rolls, refrigerate 1 hour and cut 1/4 inch thick and bake in 350° oven for 15 to 20 minutes. Do not brown.

FROZEN CREAM CHEESE AND CHERRY SALAD
1 3 oz. pkg. cream cheese, softened 1 no. 2 can pineapple chunks, diced 1/2-1 cu. maraschino cherries, drained and chopped 30-40 sm. marshmallows 1/2 cup chopped Adcock pecans
Mix all ingredients and freeze in refrigerator tray or mold.

PECAN POUND CAKE
2 cups Crisco 3 cups sugar 10 eggs 3 cups plain flour 1 teaspoon salt 1/2 cup evaporated milk 2 tsp. vanilla butternut flavoring. 1/2 cup Adcock pecans 1/2 cup cold water Confectioners sugar
Mix shortening and sugar and let stand overnight. Cream mixture and add eggs one at a time beating after each addition. Reserve 1/4 cup of the flour to dredge Adcock pecan nuts. Then add flour, flavorings, and milk to other mixture blend. Add Adcock pecans last. Pour into a greased large size tube pan and bake 1 hour and 20 minutes or until done at 325°.

BARBECUED PECANS
2 Tablespoons butter 2 dashes Tabasco sauce 1/4 cup Worcestershire sauce 2 cups Adcock pecans 1 Tablespoon Catsup
Melt butter in large saucepan. Mix in worcestershire sauce, catsup, and Tabasco sauce. Stir in Adcock pecans and spread in a glass baking dish. Toast in a 350° oven about 20 minutes stirring frequently. Turn out on a paper towel and sprinkle with salt.

PECAN CHEESE DIP
1 3-oz. pkg. cream cheese 2 T. Worcestershire sauce 2 T. prepared mustard 2 5-oz. jars sharp cheese 1 cup finely chopped toasted Adcock pecans 1 teaspoon Durkee’s dressing Paprika
Combine all ingredients except paprika. Blend well. Spread on crackers and sprinkle with salt. Other suggestions: Stuff celery or use as a dip with potato chips or corn chips.
NUTTY CHICKEN SALAD
3 c. cubed cooked chicken 1/2 teaspoon pepper
2 Teaspoons lemon juice 1 1/2 c. chopped celery
1 c. chopped Adcock 3 T. chopped sweet pickle
Pecans 3/4 cup mayonnaise
4 hard cooked eggs, 2 T. Durkee dressing
chopped 1/2 teaspoon salt
Combine all ingredients, add mayonnaise. Chill. Serve
on lettuce cups. Yield: 6 servings.

ROASTED SALTED PECANS
1 egg white, stiffly beaten
1 teaspoon each of salt, sugar, milk and water
Mix with egg white. Add 1 quart Adcock pecan halves.
Cover nuts well. Pour on foil-lined cookie sheet. Bake
250 to 300 degrees for 1 hour. Stir every 15 minutes.

OLD FASHION TOASTED PECANS
1 lb. Large Adcock pecan halves
1 stick margarine
salt (to taste)
Pre-heat oven to 300°. Place Adcock pecans in a 2 x 9
x 13 inch pan. Bake 6 minutes. Remove from oven and
add margarine and salt (to taste); return to oven for
approximately 6 minutes stirring frequently. Remove
from oven and let cool.

CONGEALED SALAD
1 no. 2 can crushed 1 package lemon jello
pineapple 1 package lime jello
1 12 oz. cottage cheese 1 1/2 cup hot water
1 cup mayonnaise 1 cup chopped Adcock
3/4 cup evaporated milk pecans
Dissolve jello in hot water. Let chill until thickened
(not set) mix all ingredients; pour into mold or large
baking dish. Chill until firm.

ADCOCK'S PECAN PIE
1 unbaked pie shell 1 tsp. vanilla
1/2 cup sugar 1/2 tsp. salt
1 cup dark corn syrup 3 eggs, slightly beaten
1 cup Adcock pecans (halves or pieces)
Add sugar, syrup, Adcock pecans, vanilla and salt to
eggs. Pour into unbaked, chilled pastry shell. Bake on
lower shelf in a moderate oven (375°F) 40 to 50
minutes.

PECAN DELIGHT
1 stick butter
1 small cream cheese
1 cup flour
Cream cheese and butter until fluffy. Add flour, sugar
and salt. Mix well. Divide dough into 12 equal parts.
Place each part in muffin tins and form into shells.
FILLING:
2 Tablespoons butter
1 1/2 cups light brown sugar
1 egg
1 cup chopped Adcock pecans
1 Tablespoon vanilla
2 T. chopped sweet pickle
2 T. Durkee dressing
1/2 teaspoon salt
Combine all ingredients, add mayonnaise. Chill. Serve
on lettuce cups. Yield: 6 servings.

CINNAMON STICKS
1 1/2 sticks butter (or 1 egg
margarine
1/2 tsp. vanilla
1 cup sugar
1 cup Adcock pecans
1 cup flour
2 tsp. cinnamon
Sift together flour, sugar, cinnamon. Add butter and
egg yolk. Mix well. Spread to 1/4 inch thickness on
cookie sheet. Glaze top with egg white and sprinkle
liberally with pecan pieces. Cook for about 30 minutes
at 325° F. Cool about 10 minutes. Cut in squares or
sticks.

FRUIT SALAD
1 lg. can crushed pineapple, drained
1 lg. can fruit cocktail, drained
1/2 cup sugar
1/2 cup maraschino cherries
1/2 cup chopped Adcock pecans
Mix all ingredients and refrigerator several hours.

OTHER SUGGESTIONS
Adcock shelled pecans, added to waffle batter, ice
cream, sundaes, fruit salads, and ready-mix desserts,
give zest and deliciousness never before experienced.
STORING PECANS
FOR HOME USE

Pack in clean, dry containers. The secret of storing pecan meats at home is: pack them dry, protect them from insects, guard against odors (their oil content absorbs foreign flavors readily), and keep them cool.

Suitable packages for pecan meats are (a) glass jars and lids sealed with plastic gaskets (not rubber rings); (b) plastic cartons with tight lids; (c) tin cans with slipover lids; and (d) polyethylene or cello bags with tops tightly closed.

Storing pecans under refrigeration is the best way to retain the fresh color, aroma, and flavor, as well as to prevent insect infestation. Pecan meats stored in the pantry (70° to 80° F.) remain fresh for only about two months and may be attacked by mice, ants or moths. In the home refrigerator (38° to 40° F.) they may be held for more than nine months; in the freezer at 0° F., they will remain in good condition for two years or longer. (Thaw before using).

Pecans suffer no injury from freezing. After thawing, they may be held for weeks, if kept cold. Being low in moisture (only 4%) the unused pecans may be refrozen again and again without adverse effect on quality or texture.