**CARVER’S PEANUT MILK**

After George W. Carver’s death in January 1943, Dr. Austin W. Curtis, Jr., Carver’s assistant received the following letter from a missionary who was working with the indigent peoples in the Belgian Congo: Lawrence Elliott, George Washington Carver, The Man Who Overcame, pp. 185.

 “I write to express to you our great sense of loss at the news of Dr. Carver’s passing. We have been so indebted to him for 25 years, when I first learned of his work in extracting milk from the peanut. You see, it has never been possible for us to keep farm animals in interior Africa, for they are attacked by tigers and sickened by tsetse flies. So it used to be that when a new mother could give no milk her baby soon died. When I wrote this information to Dr. Carver in 1918, he responded by instructing us on the culture of the peanut plant and with detailed information on the procedure for deriving milk from the nuts. Hundreds of infants were so saved from death, and for this we can never properly express our thanks. But in this sad moment, let me try. Let me speak the gratitude of all our people who live because of him to all of you who were graced by having known him. The world has lost a sainted human, but no man has ever more earned his heavenly rest.” XXXXXX

 “There are several ways of making this milk each of which varies more or less from the other. There is a most excellent process that has been patented for several years. My process differs somewhat from any. In the first place peanut milk may be designated as a perfect emulsion of all of the nutritive constituents of the peanut. So therefore I being [begin?] by following the analytical methods laid down by Dragendorff, Blinn, Mathews, Wiley, O’Brine or any others that suit my fancy.”

 “After all of the constituents have been taken out I proceed to ex-emulsify them according to their various fat or protein content, sometimes it [i]s both. Having these substances under control, one has only to follow the usual methods of emulsification and keeping compatability (sic) and stability in mind, he must also not sacrifice palatability (sic) or artistic appearance.”

 “The different tastes and grades of milk are made as the different constituents are withheld or injected into the water which constitutes the body of the finished product.”

 “Peanut ‘milk’ made from blanched and ground peanuts can be used as a beverage or substituted in recipes requiring milk. The ‘milk’ is prepared by grinding the peanuts and adding 2 ½ quarts of water to each pound of peanuts. The mixture is heated to 100 [degrees] for 20 minutes with constant stirring and upon completion of the heating the mixture is cooled and salt and sugar are added to taste. In this preparation of this ‘milk’ mashed bananas have been added and the mineral content has been supplemented.”

 “The Peanut” George Washington Carver, 1937: p.14. and GWC Box 006.064, folder: Duplicates