



Larry Monahan was the owner of a restaurant in Wakefield, Virginia. It was the fall of 1949 and the local peanut crop would soon be harvested. A peanut broker came to him and suggested he start roasting and promoting the local cash crop. Larry, or Daddy-O as he was known, came up with a recipe to roast the peanuts using a process of soaking in hot water before oil roasting. The result was a super-crunchy, irresistible peanut that would soon change the snack nut world forever. Our products are still made with the same time-honored recipe that has made our nuts famous for over 70 years. Thanks Daddy-O for giving us this to share with the world!



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