• Virginia’s world-renowned peanuts are grown in Southeastern Virginia’s sandy soil where the climate is ideal for producing large peanuts. Because of their large kernels, Virginia peanuts have been deemed the “Cadillac” of peanuts.
• Virginia-grown peanuts are produced in about eight counties in the southeastern part of the state. They typically are planted in May and harvested at the end of September or the first part of October.
• When the peanuts are ready for harvest, farmers wait for ideal conditions—not too wet and not too dry. They use a digger with blades that run 4-6 inches under the ground, loosening up the plants and severing the roots.
• Behind the digger is a machine called a shaker that lifts the plant from the soil, gently shakes the plant, lying it back down with peanuts up and leaves facing down.
• Peanuts must be dried before they can be stored so they are usually left two or three days to dry before being combined.