birthday Celebration—THE BUCKEYE was five years old October 31 and it was nuts about the party held in its honor in the Office of Employee Relations. Try making these delicious buckeye candies yourself.

How Sweet It Is!

Buckeye Recipe

1 1/2 lbs. powdered sugar  
1 1/2 lb. butter or margarine  
1 lb. peanut butter

Mix together. Form into balls the size of buckeyes. Place on wax paper and refrigerate overnight.

12 oz. pkg. chocolate bits  
1/2 stick paraffin

Melt chocolate and paraffin in a double boiler. Using a toothpick dip balls in chocolate mixture, leaving part of the buckeye uncovered (about the size of a dime). Place on wax paper and refrigerate. Yield: Approximately 3 lbs.
Ohio State gets a bar without beer or dancing

By Gabrielle Williamson
Lantern staff writer

The Ohio State University has granted permission for the sale of an officially licensed Ohio State candy bar.
The milk chocolate crisp bar, which is similar to a Nestle Crunch bar, is called The Ohio State Chocolate Bar, said Matt Dillon, spokesman for Andrew Noch & Associates, a Cleveland-based sports marketing group marketing the bar.
The Buckeye Bar is being marketed as a limited first edition, with 200,000 bars to be produced.
Dillon said the candy bar will be sold statewide through fund-raising channels, such as retail stores and special event concession booths.
Andrew Noch & Associates, hopes to produce more than one edition, depending on the bar's success.
A percentage of the proceeds will go to the OSU Scholarship Fund, Dillon said, but he would not say how much.
Specific details regarding proceed percentages have not been released.
Dillon said the heaviest concentration of sales will be in Columbus where support for the Buckeyes is overwhelming.
"We have done the Cleveland Browns Bar, the Super Bowl Bar, and several editions of the Bernie Kosar Bar, and each has been a tremendous success," Dillon said.
"However, we feel that the appeal in the Columbus area for Ohio State licensed products will make the Ohio State Buckeye Bar our best-selling bar ever," Dillon said.
Several campus-area stores such as Long's bookstore and Conrad's College Traditions have ordered shipments of the Buckeye Bar, said Terry McGuire of Buckeye Wholesale, a retail store distributor.
However, not everyone is embracing the new candy bar in Columbus.
Todd Gavin, administrator of OSU vending, believes students will not buy the candy bar because it is too expensive.
"At this time, the product does not fit our price structure," Gavin said. "It is too expensive for us to sell."
The suggested selling price for the Buckeye Bar is $1 per bar.
At this time, negotiations are still underway with representatives from university vending and Andrew Noch & Associates to bring the candy bar to campus.
FOOTBALL NUTS

The buckeyes stop here, please

Not many college football mascots come in an edible version, but then not many college mascots are nuts—at least not literally. The eponym of Ohio State University’s football team is the Ohio buckeye—the glossy, dark brown, inedible nut of the Ohio buckeye tree (Aesculus glabra), said to have acquired its name because a light circular patch on its shell resembles the eye of a male deer. But at OSU, in Columbus, where football is very important—two years ago the team won the national collegiate championship—no tailgating party is complete without a Tupperware container filled with buckeyes of a kind that are definitely meant to be consumed. These too look a bit like deer eyes, but they are in fact confec-
tions of peanut butter dipped in chocolate, similar in flavor to Reese’s cups but with a lot more filling. They were probably first

Peanut Butter Buckeyes

Makes about 30

When she’s not taking these treats to picnics or tailgating parties, author Bir likes her buckeyes cold, right from the refrigerator.

2 cups sifted confectioners’ sugar 2 tsp. vanilla extract
3/4 cup smooth peanut butter 3/4 tsp. salt
4 tbsp. unsalted butter, melted 6 oz. semisweet chocolate chips
% tsp. vegetable shortening

1. Put sugar, peanut butter, butter, vanilla, and salt into a mixing bowl and beat well with a wooden spoon. Roll peanut butter mixture into 1” balls and transfer to a wax paper-lined cookie sheet, in a single layer. Freeze until firm, 15–20 minutes.

2. Melt chocolate and shortening in a small heatproof bowl set over a small pot of simmering water, stirring often. Remove pot and bowl together from heat.

3. Working with about 6 peanut butter balls at a time, insert a toothpick into the center of a ball and dip about three-quarters of the ball into the melted chocolate, leaving about a ¼” circle of peanut butter visible at the top. Twist toothpick between your finger and thumb to swirl off excess chocolate, then transfer to another wax paper-lined cookie sheet, chocolate side down. Slide out toothpick and repeat dipping process with remaining peanut butter balls and chocolate, reheating chocolate if necessary.

4. Freeze buckeyes until firm. Smooth out toothpick holes left in peanut butter. Buckeyes will keep well sealed in a cool place for up to 1 week and up to 2 weeks in the refrigerator. Serve at room temperature or chilled.
developed by an employee of the former Columbus-based confectionery Gordon Candies in 1967.

As a child of fanatical OSU supporters, I was decked out every fall in the school colors of scarlet and gray and carted to very long and, to me, dull football games. The peanut butter buckeyes were my salvation; I learned to seek them out and snatch a few before they disappeared—which was always quickly. And I came to realize that they were the object of a statewide obsession. I met people who serve buckeyes on their Christmas buffet; the OSU cafeteria even makes its own version, in candy bar form.

When I left Ohio four years ago, I didn’t miss the football, but I craved buckeyes, and I decided to introduce them to my new friends in California. Having learned from my mother how to make them, I concocted a big batch, then watched at a party as they were devoured in record time—minus, to my great relief, the accompaniment of a football game. —SARA BIR