



# Ohio Pawpaw Growers Association

2002 Newsletter



In September of 1806, the Lewis and Clark expedition was 150 miles from settlements. The expedition had “run entirely out of provisions and trade goods. Other than the cooking kettles, the scientific instruments, and some tools, it had no manufactured goods.... There were plenty of ripe plums, which the men called ‘pawpaws’. Gathering a few bushels was the work of a few minutes only. The men told the captains they could ‘live very well on the pappaws’” [sic]. (*Undaunted Courage* By Stephen E. Ambrose, p. 403)

## Recipes Wanted

Melanie Duffrin of Ohio University, Athens, Ohio is collecting original pawpaw recipes to include in an “exclusively pawpaw” recipe book. Just fill out the form on the last page and send the recipe(s) to Melanie. She will test all of the recipes for accuracy and those judged best will be published. Feel free to copy the form on back of this newsletter.

---

### **Pawpaw Spice Cake with Pawpaw Rum Sauce**

1/2 cup margarine  
1 1/2 cups sugar  
2 eggs  
1 cup pawpaw puree  
1/2 cup buttermilk or sour milk (To make sour milk, add 1/2 tsp. lemon juice to 1/2 cup milk and allow to sit for 5 minutes.)  
2 cups all-purpose flour  
1 1/2 tsp. baking powder  
1/2 tsp. baking soda  
1 tsp. cinnamon  
1/4 tsp. ground nutmeg  
1/4 tsp. cloves  
1/4 tsp. ginger

In mixing bowl, cream butter and sugar. Add vanilla, eggs, pawpaw, and milk. Continue to mix until all the ingredients are blended. In another bowl blend the remaining dry ingredients. Add liquid ingredients to the dry ingredients and mix until all the ingredients are blended. Grease and lightly flour a 9 x 13” pan. Pour in the batter and bake at 350 for 40 minutes.

### **Pawpaw rum sauce:**

1/4 cup margarine  
1/2 cup pawpaw puree  
1 1/2 cups brown sugar  
3/4 cup heavy cream  
1/2 cup dark rum

In a saucepan bring 1/4 cup margarine, 1/2 cup pawpaw puree, and 1 1/2 cups brown sugar to a simmer. Stirring constantly, gradually add cream. Stir for 1-2 minutes. Add rum and continue to stir and heat for another 3-4 minutes. Serve cake with sauce and whipped cream.

September is the month of the annual Pawpaw Festival at Lake Snowden in Albany, Ohio. The logo for the 4th annual festival is a depiction of the Lewis and Clark expedition and this Festival celebrates the 200th anniversary of the expedition.

In the month of September, the moon has long been recognized as the "Moon of Pawpaws." (*Blue Jacket - Warrior of the Shawnees* by John Sugden, p. 115)

### **Invitation**

This is your newsletter so this is an open invitation to request your suggestions on future topics relating to pawpaws that are important to you.

## **GROWERS WANTED**

The OPGA is interested in identifying those individuals who are currently growing pawpaws, named or native, or who are thinking about starting a pawpaw planting. In order for the OPGA to be successful, growers and/or collectors need to be identified so that we can: (1) develop a list of pawpaw growers, (2) determine number of trees producing fruit, (3) assess number of early, mid-season, and late varieties, (4) identify total number of trees planted, (5) and obtain other important information to help in accomplishing our goals. In addition, a network among the growers must be established to promote and distribute pawpaw plants, scion wood, information on growing, grafting, transplanting, germination, fruit production, pruning, fertilizing, pawpaw plants that have landscape value and other issues that may be identified.

Terry and Ron Powell met with Dale and Reda Brooks of Priceville, Alabama in early August this year to pursue the establishment of a growers organization that could provide pawpaw fruit throughout the production season (August - October) to a store or a chain of retail stores. This would necessitate the cooperation of pawpaw growers from the southern states to the northern states and all the states in between. There are approximately 27 states where pawpaws occur naturally.