



Ohio Pawpaw Growers Association

PAWPAW

PICKIN'S

Volume 9, Issue 2

Fall 2009

President's Patch

The newsletter is unusually late and I normally do not place the President's Patch on the front page but this has been a busy and exciting year for the OPGA in many ways. Old news but still worth repeating — Ohio's Governor, Ted Strickland, signed a bill in January 2009 to make *Asimina triloba* Ohio's native fruit.

The OPGA signed a memorandum of understanding with Gwynne Conservation Center in London, OH to establish a pawpaw planting. This is the second OSU facility where the OPGA has been successful in establishing a pawpaw planting. Shawn Wright, OSU Piketon, who has been the driving force to get a pawpaw planting started at the Pike-ton facility in 2008, recently contacted me to inform us that his position at OSU Piketon had been eliminated. At that time, he did not know the future of the pawpaw planting at OSU Piketon. However, since hearing from Shawn, I have been contacted by Dr. Tom Worley, Director, OSU Piketon, and he has assured me that they do want to include pawpaws in their future research. Dave Simpson and I plan to meet with Dr. Worley sometime in the near future.

The 2009 OPGA Annual meeting was a huge success. The weather was perfect with just a little shower late in the afternoon and Don Cullman was the perfect host.. There were over 70 people in attendance from five states!

In September, we returned to a very successful Ohio Pawpaw Festival (Chris Chmiel, trademark holder). Presentations were given at the festival by myself and Joe Petrie for the OPGA. I want to thank the volunteers who helped us at all of the OPGA events this year. The OPGA gave T-shirts with our new logo to our volunteer help. Many new faces volunteered this year.

State senator, Jimmy Stewart, was presented at the Ohio Pawpaw Festival (Chris Chmiel, trademark holder) with a basket of Ohio paw-paw products: a pawpaw wood spurtle and a jar of pawpaw preserves, made by Ed and Theresa Bailey; pawpaw wine made by Tom Crush of Renascent Vineyards; a copy of the "Edible Pawpaw" by Ron and Terry Powell; a jar of Pawpaw Autumn Harvest Chutney and a jar of Pawpaw Spiceberry Jam from Integration Acres, Chris Chmiel, owner; a Festival Glass and a copy of the music from the 2008 Ohio Pawpaw Festival, Chris Chmiel trademark holder; and a Honorary Membership/Certificate of Appreciation by the OPGA.

A new OPGA logo was created this year by Ann Geise, a Cincinnati artist. Our old logo was extremely difficult to reproduce and we felt it necessary to have someone create a new logo for the OPGA. Ann did a fantastic job with the requirements that the Board requested—a maximum of three colors and the inclusion of the pawpaw fruit, a leaf, a flower, and the zebra swallowtail butterfly. The logo in this newsletter is the black and white version.

The OPGA was also present at the Farm Science Review, sharing a tent hosted by the Ohio Nut Growers Association, and the Great Out-

Thank You

The OPGA wishes to extend a special thanks to Gary Gottenbusch of Servatti's Pastry and Bakery Shops for his foresight in suggesting and eventually talking me into accepting his offer to make pawpaw pretzels for the OPGA to taste test and to sell. As we began to let others taste test the pretzels, we ran into some preconceived notions that pretzels are usually hard and salted. Since these pretzels were neither, we had to think of a marketing strategy. I renamed them "Pawzels" and explained to people that they were soft and sweet. We were able to distribute and sell over 800 of the pawzels. The pawzels were a great hit at all of the fall events. I even had several requests through the internet.

Gary deserves a big thanks for taking the time from his busy schedule to think of the OPGA and assist us with the promotion of the pawpaw. With Gary's help, the OPGA had a very successful year.

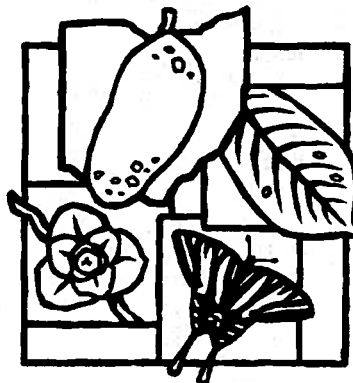
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Check your mailing label to see when your dues are due.

Mission Statement

OPGA is an organization of pawpaw enthusiasts and pawpaw growers, small and large, dedicated to promoting the superior traits of the pawpaw plant and fruit, developing a pawpaw industry and marketing plan, preserving and studying the wild pawpaw genetics in Ohio.



President's Patch cont.

door Weekend at the Cincinnati Nature Center and Krohn Conservatory.

Be sure to note on your calendar next year's annual meeting . It will be held at Long Branch Farm, Cincinnati Nature Center, Milford, OH on May 22. If the creek don't rise, we plan to visit the native paw-paw improvement plot where some of the pawpaw trees are growing under walnut trees. The speaker will be Dr. Pomper of Kentucky State University. We plan to demonstrate the grafting of pawpaws and hold the Annual OPGA meeting..

I wish to thank all of the volunteers who helped the OPGA to have a very successful year at all of our events.

2009 Fox Paw Ridge Fruit Production

Variety	# of fruit	Begin harvest	End harvest	Total wgt (oz)	Ave. wgt (oz)	Largest fruit (oz)
Davis	8	1-Sep	10-Sep	84	10.5	13.7
Green River Belle	101	30-Aug	18-Sep	438.2	4.3	10.1
IXL	7	4-Sep	16-Sep	23.7	3.4	4.8
KYSU 2-07	77	15-Sep	13-Oct	311.1	4.0	9.8
KYSU 2-07	118	25-Aug	10-Sep	367.9	3.1	5.8
KYSU 2-11	62	25-Aug	7-Oct	255.3	4.1	8.1
KYSU 2-11	96	28-Aug	20-Oct	326.6	3.4	7.2
KYSU 2-11	9	7-Sep	28-Sep	79.4	8.8	6.8
KYSU 8-02	77	6-Sep	2-Oct	267.6	3.5	6.6
KYSU 8-02	218	31-Aug	4-Oct	1010.7	4.6	10.7
Lynn's Favorite	54	23-Aug	21-Sep	228.3	4.2	9.7
Mary Foos Johnson	3	29-Sep		15.6	5.2	6.1
Mitchell	75	4-Sep	2-Oct	330.9	4.4	7.3
NC-1	146	25-Aug	2-Oct	1052	7.2	14.8
NC-1	36	25-Aug	4-Oct	218	6.1	10.1
Overleese	83	1-Sep	2-Oct	432.4	5.2	9.8
Overleese	110	31-Aug	25-Sep	474.2	4.3	9
Overleese	50	20-Aug	16-Sep	370.5	7.4	11.8
PA Gold 1	156	31-Aug	23-Sep	638.5	4.1	9
Prolofic	31	3-Sep	21-Sep	101.2	3.3	8.1
Rappahannock	7	16-Sep	18-Sep	28.5	4.1	5.8
Rebecca's Gold	81	4-Sep	2-Oct	467.3	5.8	10.8
SAA Zimmerman	105	30-Aug	25-Sep	671.1	6.4	11.4
"select" Seedling	28	14-Sep	25-Sep	70.2	2.5	5
Shenandoah	10	16-Aug	16-Sep	58.7	5.9	12.7
Shenandoah	34	4-Sep	25-Sep	291.2	8.6	11.7
Shenandoah	23	6-Sep	18-Sep	83.3	3.6	11.3
Sue	306	1-Sep	13-Oct	992.4	3.2	6.7
Sue	29	15-Sep	29-Sep	67.1	2.3	4.9
Sun Flower	271	2-Sep	7-Oct	1223.6	4.5	11.8
Sun Flower	36	9-Sep	2-Oct	235.8	6.6	13
SunGlow	44	20-Aug	10-Sep	106.4	2.4	6.3
Sweet Virginia	6	21-Sep	23-Sep	19.1	3.2	7.1
Taylor	2	18-Sep		13.6	6.8	6.8
Taytwo	39	30-Aug	20-Oct	156.3	4.0	8.6
Tollgate	19	31-Aug	23-Sep	78.6	4.1	8.3
Wells	106	6-Sep	4-Oct	643.8	6.1	14.8
Wilson	8	28-Aug	17-Sep	24.4	3.1	5.6
				12257.5	or 766.1 lbs	

Pawpaw fruit production for 2009

I hope that I can encourage other members to keep accurate records of pawpaw production. I know that it is a lot of work but together we can accumulate a data base on additional cultivars of pawpaws. I tracked most of the pawpaw trees in my yard for the last five years. Next year, I will focus only on those trees for which I have just a couple of years of data. The trees at the farm are beginning to come into production and the farm has additional cultivars but little data has been collected. The total fruit production listed in the table does not include about 200 pounds of fruit that was collected at the farm on PA

Gold, Susquehanna, Shenandoah, Rappahannock, LA Native, SAB Overleese, Vicky Russell, Middletown, Overleese, and several other varieties.

I noticed that in several locations around the state of Ohio, there were no wild pawpaws but in other areas, there was a good harvest. Late frosts and/or freeze killed the flower buds and possibly the cool, wet spring may have prevented the insect pollinators from pollinating the flowers. Fruit drop was quite noticeable this year and I put together an insert to help you better understand the fruit drop on pawpaws this year.

The largest no. of fruit came from Sue but the av. size was 3.2 oz . Sunflower produced over 76 lbs with an average size of 4.5 oz.. Trees producing over 60 lbs were: KYSU 8-2, Sue, and NC-1. Forty lbs were produced by Wells, SAA Zimmerman, and PA Golden 1.

Loss of original Quaker Delight

Wilmington, Ohio

I am sad to report the loss of the original Quaker Delight paw-paw tree. The tree was located in the Wilmington College Arboretum and suffered death due to "mower blight" (being wounded in the process of mowing.) Quaker Delight won the Best Fruit competition at the 2003 Pawpaw Festival. It has a light colored flesh, a creamy texture and a mild taste.

The lesson to be learned is to mulch or weed control at least three to four feet around the trunk of your trees. The good news is that several seedlings as well as grafted specimens of Quaker Delight are still in good health in various locations. In addition, the mysterious variegated form is growing at an undisclosed location.

If you have a growing specimen of this variety, please inform Richard Glaser so this wonderful variety can be sustained.

Better news from Clinton County is that Shawnee Trail, the 2002 Best Fruit winner, is in good health and loaded with fruit and anxious to enter this year's contest.

Richard Glaser
glaser1971@earthlink.net

Check Ohiopawpaw.com for calendar

&

new announcement updates

Deep Fried Pawpaws on a Stick

I am going to include the comments from a friend of the OPGA, Tom Nagel of Columbus, OH. Many of you have asked for pawpaw recipes and Tom has come up with a very unique recipe with pictures! I have Tom's permission to use his pawpaw deep fried batter recipe.

"I have been interested in growing (and eating) the pawpaw for the last few years, after my two boys came back from an epic canoe voyage down the Scioto River and dumped a bag of ripe pawpaws in my lap."

"Late this summer my wife and I went to the 10th Annual Pawpaw Festival in Albany, OH.. We even got to meet the founder and head honcho, Chris Chmiel."

"We had pawpaw ice cream and pawpaw beer, and pawpaw salsa and pawpaw pancakes, and pawpaw pieces on a paper plate. But one thing was missing. I laid it out to Chris Chmiel as clearly as I could."

"If you want to make the Ohio Pawpaw Festival a success with the public, you gotta have deep fried pawpaws on stick."

"At the Ohio State Fair, for example, you can get steak, pickles, three Musketeers, Snicker bars, Twinkies, catfish, cheesecake, pork egg roll, teriyaki ostrich and assorted sausages on a stick. Not all on the same stick, of course, but still...."

"Chris looked at me in a sort of funny way and asked: "Have you ever eaten a pawpaw?" Well yes, actually—lots of them. And I know my Ohio fair-going public, too. They demand their fair grounds snack foods deep fried and on a stick."

"Accordingly, I have taken it upon myself to experiment with deep fried pawpaws on stick, developing a recipe and set of deep fried pawpaw protocols which I present herewith."

"Start with nice sized ripe (but firm and not goeey) pawpaws. Impale them upon bamboo chop stick skewers, and pop them into the freezer until they are frozen hard."

"I must digress here to discuss pawpaw anatomy, because there is just one right way to skewer a pawpaw. The fruit is full of large flattened oval seeds. Fortunately for fried food fanatics, the seeds are not randomly placed within the fruit. Each flattened oval seed tends to have one convex edge and one straight edge. The seeds are arranged in two alternating rows down the length of the fruit, with the straight edges of the seeds facing each other, and the seeds are off-set from one another, left, right, left, right, like the teeth in a zipper."

"A skewer can be easily inserted from the stem end of the pawpaw, and run lengthwise down the core of the fruit until it protrudes a fraction of an inch from the other end. If the skewer hits a seed, the arrangement of the seeds tends to steer the skewer back onto the track down the core. Once you have the pawpaws skewered, pop them into the freezer."

"Next prepare deep fry batter. I liked this recipe, which cooks up to a golden brown. In a blender mix:

1 cup flour	1/2 cup of comstarch
1 tsp of baking soda	1 tsp sugar
1 Tbsp of vegetable oil	

Add soy milk and blend until you get a fairly gooey batter. You can refrigerate this until it is needed."

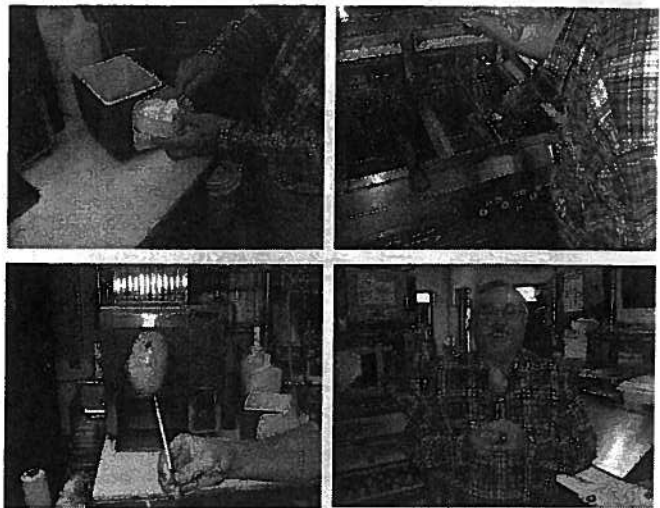
"Roll the frozen pawpaw-on-a-stick in the batter and deep fry for about 4 minutes or until it is golden brown. Wrap in wax paper and serve while hot."

"I have test-fried this recipe with the help of my son, TJ Nagel, who is a professional. He runs the 5th Ave. Dairy Queen in Grandview, OH and he knows his fried junk food. We did the first test fry and taste tests at his hop."

"You will find that the deep-fried pawpaw batter coating holds the pawpaw together pretty well. You will find that the pawpaw has been cooked and the pulp has turned from yellow-green to a bright orange. The seeds will have been released from their seed membrane and are easily disposed of. The skin gets eaten with the breading."

"And if you buy two deep fried pawpaws on a stick, you will wind up with a set of chopsticks which you can use on the pawpaw pancakes.. "Enjoy!"

Very truly yours,
Tom H. Nagel



Thoughts on Pawpaw Recipes

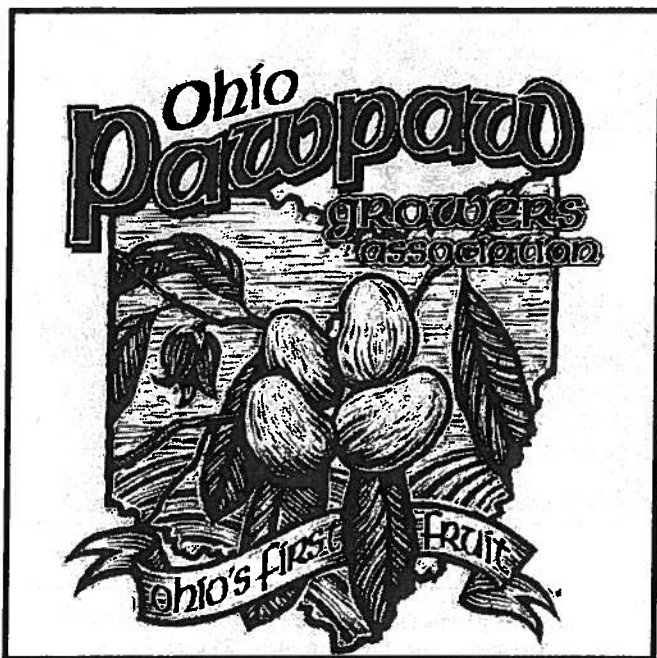
I hope that you had some fun with Tom's pawpaw on a stick recipe. On a more serious note, we have approximately 125 copies of the "Edible Pawpaw" remaining. The cook books have moved quite well for us. It will soon be decision time as to whether we reprint the existing cook book or print a new pawpaw cook book. I have been collecting new pawpaw recipes and many individuals have given OPGA some original pawpaw recipes. If you have a favorite pawpaw recipe or two and would like to share with OPGA, please do so.

2009 Annual Meeting & Workshop

A very special thanks to Don and Barb Cullman for hosting the 2009 Annual Meeting and Grafting Workshop. Don had a large tent set up and the garage area was used to set up lunch. Everyone that registered took home a grafted pawpaw plant. The Pence family registered seven family members and the youngest, Mary, represents the feelings of all participants.



Please check your mailing label
for current membership status.



Pawpaw Patience by Tony & Pam Russell

Leaning To Grow Pawpaws. "Patience, Patience and Patience." That was the advice Ron gave us in late July of this year. It was tough advice to take but we trust him and continued to anxiously wait for first pawpaws from seed.

Last year, my wife Pam and I planted two dozen pawpaw seeds in home-made pots – none of which came up. They also did not come up this spring. We had followed all the guidelines carefully but still no luck. Now I am just not used to this. I am an IT Project Manager by trade. And when you work the plan, you get the job done. Period! Now I need to work the plan and be patient too???

In early June of this year, we planted four dozen pawpaw seeds from various source in tree pots. Like last year's batch, these had been stratified over the winter per the guidelines. At the end of July, these plantings showed no signs of life and we were becoming a little disappointed. Then the two grafts Pam and I did at the annual meeting this year did not work. We did another dozen on our place in Meigs County. All of those failed. The only thing in common was the scion wood. It was from a nursery grown tree. This added to our disappointment. Patience...patience.

By the end of July, we were feeling like we might not have the right stuff for growing pawpaws.

Finally!!! In early August, we started to have some successes. We had also planted 2 dozen persimmon seeds in peat pots back in early June. Every seed had spouted and seemed very hearty. These were also moved out of direct sunlight once they sprouted. I understand it is good to keep them out of 100% direct sunlight until they are 2-3 years old or so.

A few days later, Pam noticed tiny pawpaw spouts emerging from the soil of three of the tree pots. It looked like a tiny arch at first and then a small shoot appeared. At this point, we moved the spouts out of the sun and under a covered porch. Patience was finally paying off.

The grafts we have stored in a refrigerator still appear to have green cambium so we're going to try grafting again when time permits. We're also considering some inside growing this winter. I will also seek out more of a variety of scion wood this winter – this might improve our success rate. In addition, grafting rubbers will be added to all the grafts we do at home next time. They need protection from our kids and the dogs.

Discovering Pawpaws. Pam and I have discovered pawpaws and their potential together. We've found a hobby we both love. We like to watch the expression of folks who are a little older than us when we talk about pawpaws – nearly all of them remember pawpaws and but had not thought about them in years.

A few folks, like my 83 year old Mother, are crazy about them. She remem-

OPGA Editor

visit us at our web site:

www.Ohiopawpaw.com

Pawpaw Pickins is published biannually by the OPGA, an organization dedicated to advancing education and knowledge of pawpaw culture, encouraging the planting of pawpaws, the management of native pawpaws, and perpetuating the utilization of all pawpaw products.

OPGA Dues

We are now able to print mailing labels with each member's anniversary date when dues are due. Dues will now be collected on your anniversary date. We hope that the change will be helpful.

Please renew your membership in OPGA and show your support. Your continued support is needed for the education and promotion of pawpaws.

Go to the OPGA web site —
Ohiopawpaw.com for a membership form.

bers the texture and taste of the pawpaw and are eager to get her hands on them each fall. Mom grew up deep in the hills of Ellen, Kentucky. They did not have much money so the apples, pawpaws and persimmons were staples for them.

She loves them so much in fact, that she planted a nursery grown pawpaw tree in her yard. It is the most beautiful tree in the yard is starting bearing fruit after four years. There are no other pawpaw trees in the yard. Unfortunately, after producing 20-30 pieces of fruit last year, the tree released all but one piece of fruit this year. When I say released, I mean the fruit was on the tree and the next time we looked, it was gone. No fruit on the ground or anything. They were just gone. There were no signs of leaves on the ground or critters in the tree. I thought about telling her to be patient but decided against that.

At the Farm Science review last year, I was able to help introduce younger folks to the pawpaw. Many of them joked about how "the only pawpaw they ever heard of was their Grandfather." But once they tasted a pawpaw and heard a little about it place in history, they were surprised and suddenly interested.

Learning from Other Members. Farming is very enjoyable for Pam and I. We both have stressful careers and the peace of being in the woods is good for our souls. We had a lot to learn just to get started. The members of the Pawpaw growers association have been a big help to us and it has been fun learning and growing with the rest of the group. Hearing what has worked for other folks has spared us from the trial and error they have already worked through. Don and the nut growers have also taught us lot. I am most impressed with the way all these folks improvise to solve growing and processing challenges without spending a bunch of money. Some folks would say they're cheap – and they would be right. I'd also say they are darn smart.

Our Place. There are several wild groves all over the property of anywhere from 5 to 50 trees. Their trunks are anywhere from pencil sized to about 5 inches across. Unfortunately, most of these groves are shrouded by a lush tree canopy. This cuts down on the light that gets to the trees.

Near our campsite, we have cleared out some management trees around a native pawpaw grove. This was a lot of work but it dramatically increased the sunlight to the area and last year, we harvested our first fruit. The taste was excellent and one piece was a little larger than a baseball.

Our dream is for Pam and I to eventually move to our little place in the country and live a more simple kind of life. We have years worth of work to get our place in the shape we want it. We have three kids still at home, one of whom is in college with another one on the way to college next year. It is safe to say we have a few years before that dream will come true.

Our Plan. Within five years, we have three main goals for our little place.

- 1) Plant 50-100 pawpaw, persimmon and nut trees in our upper meadow, North to South.
- 2) Selectively clear the tree canopy from all our wild groves to encourage production
- 3) Finish clearing four-wheeler trails so we can get equipment and water to the planting areas

This will take a lot of hard work and yes, more patience – but we'll enjoy every minute of it.