

THE KENTUCKY COLONELS ‘KERNEL’

“Scion” of the Kentucky Nut Growers Association

Kirk W. Pomper – Editor/Publisher

(502) 597-5942

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KNGA FALL MEETING TO BE HELD SATURDAY, OCTOBER 18, 2008

The fall meeting of the Kentucky Nut Growers Association will be held on **Saturday, October 18, 2008** at Immanuel Baptist Temple, 540 Second Street, Henderson, KY 42420. The meeting will be held on the third Saturday in October instead of the traditional fourth Saturday in October due to scheduling conflicts. The luncheon will be potluck and desserts, salads, main dishes, and breads are all welcome. Mr. Hugh Ligon will be hosting the meeting and can be contacted at telephone number 270-827-9044 for facility information. For additional information please contact Kirk Pomper at 502-597-5942; e-mail: Hkirk.pomper@kysu.edu **Please plan to bring a friend to the fall meeting and introduce them to KNGA!** Additionally, please bring nuts for people to taste and items that can be used as door prizes and for an auction.

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THE PRESIDENT'S MESSAGE

This is a very joyful time of year for nut and fruit growers, especially after last year's early killing frost and hot, dry summer. As harvest time approaches, I think this has been one of the most successful years in recent history for home fruit growers and looks very promising for nut growers as well. However in this area (Daviess County), we have been experiencing a drought. I am not sure at this time what effect this will have on the nut crop. In my collection of pecan trees (152 cultivars), seventy-five trees are producing this year. Some cultivars with outstanding loads are: Nacono, Hirschi, Mohawk, Lucas, Candy, Colby (scab problems) and Lakota. [See photographs below]

I look forward to seeing everyone at the next meeting, October 18. If you are ever in Daviess County, give me a call and stop by. I would be glad to show you my trees.

Sincerely,

Carl Ray

DONATIONS NEEDED: We are in need of donations for our next club meeting auction and door prizes. If you have vegetables left from garden, fruit, small trees or flower bulbs, you wish to donate, please bring them to the next meeting. They would be greatly appreciated!



Photographs of the tree (left) and developing nuts (right) of the pecan cultivar 'Canby.' Photos by Carl Ray.



Photographs of the tree (left) and developing nuts (right) of the pecan cultivar 'Hirschi.' Photos by Carl Ray.



Photographs of the tree (left) and developing nuts (right) of the pecan cultivar 'Mohawk.' Photos by Carl Ray.

RESULTS OF THE PAWPAW VARIETY TASTE TEST AT THE 2008 PAWPAW WORKSHOP

By Kirk W. Pomper

Principal Investigator of Horticulture-Kentucky State University

The Kentucky State University Land Grant Program, the Ohio Pawpaw Growers Association, and the PawPaw Foundation held a Pawpaw Workshop on Saturday, September 6, 2008 at the Kentucky State University Research and Demonstration Farm in Frankfort, Kentucky. Eighty-seven people attended the workshop to share information about the production and uses of pawpaw. There were poster and oral presentations concerning progress in pawpaw variety trials, management of orchards, storing and handling fruit, the nutritional value of the fruit, marketing pawpaw, and tours of the KSU orchards.

A pawpaw variety taste test was also held at the Pawpaw Workshop. Ripe fruit (soft) were hand harvested in the KSU orchards two days before the tasting event and were kept at room temperature to fully ripen the fruit prior to the taste test. This was a blind test; the participants did not know which pawpaw variety they tasted. An evaluation sheet was handed out to the participants and slices of the pawpaw varieties (which were only labeled with a number and not the variety) were available in small cups on a table. Sixteen pawpaw selections were included in the tasting. Eight selections were offered in the morning and eight more in the afternoon. Participants were not required to taste all the selections; therefore, some people may have only tasted a subset of the selections. The selections 10-35 and 3-21 are advanced selections from the PawPaw Foundation breeding effort and G9-108 and Jeremy's Gold are KSU selections. The results were tabulated at the end of the tasting event. Here are the results:

Selection	Flavor							
	1 Awful	2 Poor	3 Fair	4 Good	5 Excellent	Average rating	Melon aftertaste	Bitter aftertaste
Allegheny	0	0	4	19	23	4.41	9	2
G9-108	0	0	6	12	22	4.40	10	2
10-35	0	0	4	19	19	4.36	10	3
Shenandoah	0	0	7	16	16	4.23	12	7
NC-1	0	2	5	16	15	4.16	9	4
Potomac	0	0	6	22	12	4.15	10	5
Taytwo	1	1	4	24	13	4.09	9	12
Susquehanna	0	1	13	13	16	4.02	10	8
Wabash	1	0	11	19	14	4.00	10	6
Sunflower	0	2	10	16	13	3.98	7	8
Overleese	0	2	15	15	11	3.81	15	5
Wilson	0	4	11	18	8	3.73	7	9
Jeremy's Gold	0	6	13	19	6	3.57	7	16
3-21	1	4	13	21	4	3.53	2	13
PA Golden	2	4	18	11	7	3.40	8	12
Mitchell	1	16	12	12	3	3.00	3	15

The number of people giving a rating for a pawpaw selection from awful to excellent (1 to 5) is listed in each column. The tasting results must be viewed with caution. The tasting was not held under controlled conditions (not everyone tasted every selection, color of the pulp was not adjusted for the taster so that it was not a factor with red or other color of light, many

cultivars were provided, and the tasting was conducted without asking participants to cleanse the palate between samples) and it is likely that there was some variation in ripeness of the samples for each selection provided. However, there are some interesting trends in the tasting data giving us a snapshot in time of what people tend to like in pawpaw cultivars.

The pawpaw selections are ranked in the table from highest to lowest based on the total number of points received [this was calculated by multiplying the number of people who ranked the selection in a category by the number of points in that category (1 point for awful to 5 points for excellent)] divided by the number of people who tasted that selection. **Allegheny, G9-108, 10-35, Shenandoah, NC-1, Potomac, Taytwo, Susquehanna, Wabash, Sunflower, and Overleese** all received more than a average of 3.8 points and each had at least 11 people rate the samples of each of these selections as excellent. People had a positive tasting experience overall with these selections. Most of these selections also had a large number of people vote that the selection had a melon aftertaste. Taytwo also had 12 people vote that this selection had a bitter aftertaste.

The next group of selections had an average of less than 3.8 points and included: **Wilson, Jeremy's Gold, 3-21, PA Golden (#1), and Mitchell**. People appeared to have a less positive tasting experience overall with these selections. Each of these selections also had 8 or fewer votes in the excellent category and 9 or more votes in the bitter aftertaste category. It would be interesting to repeat this taste test in the future to determine if people would have a similar preference for the pawpaw selections. Hopefully, we will repeat this tasting event next year with the same pawpaw selections.

ANNUAL DUES INFORMATION

NOTICE: THE YEAR LISTED IMMEDIATELY AFTER YOUR ADDRESS NAME INDICATES THE YEAR THROUGH WHICH YOUR MEMBERSHIP DUES ARE PAID.

FALL NUT RECIPES

Praline Pecans

<http://allrecipes.com/Recipe/Praline-Pecans/Detail.aspx> Submitted by: Dana Campbell

1 cup sugar
1 cup packed brown sugar
1/2 cup water
2 tablespoons honey
1/2 teaspoon ground cinnamon
3 teaspoons vanilla extract
1/4 teaspoon rum extract
3 cups pecan halves

In a heavy saucepan, combine the sugars, water, honey and cinnamon. Bring to a boil over medium heat; do not stir. Cook over medium heat until a candy thermometer reads 240 degrees F (soft-ball stage). Remove from the heat; add extracts. Cool to lukewarm without stirring. Beat with a mixer for 2-3 minutes or until creamy. Stir in pecans until coated. Turn onto waxed paper (mixture will be sticky); separate large clumps. Cool for several hours or until dry and sugary. Store in an airtight container.

Thoroughbred Pie

<http://southernfood.about.com> By: Cathy Nichols, Beaumont Inn.

Pie Crust: (or use prepared refrigerated or frozen pie crust)

2 1/2 cups all-purpose flour

1 teaspoon sugar

1 cup butter, cut up

1/4 cup ice water, more or less

Filling:

1/2 cup butter, unsalted, melted

2 eggs

1 cup sugar

1/2 cup all-purpose flour

1 cup semisweet chocolate chips

1 1/2 cups chopped pecans

2 tablespoons Kentucky Bourbon

Crust: Mix all except water in food processor until crumbly. Slowly add ice water until mixture just holds together. Wrap in a flat circle in plastic wrap; Chill overnight. Form into pie pan. (or use prepared refrigerated or frozen pie crust) Filling: Beat eggs with cooled butter. Add flour & sugar. Beat until mixed well. Gently fold in pecans, chocolate & bourbon. Add mixture to pie shell. Bake at 350° for about 30 minutes, or until set. Serve with fresh whipped cream.

Ralph's Munchin' Pecan/Peanut Brittle

Courtesy of Ralph Lowe

1c sugar

1/2c light (white) corn syrup

1c raw (green) peanuts or pecans

1 Tbs butter

1 tsp vanilla extract

1/4 + tsp cinnamon

1 tsp baking soda

Note: When removing dish from the microwave it contain molten sugar and will be EXTREMELY HOT!!!! You will be required to hold the dish a considerable amount of time while mixing in ingredients. A clean insulated leather glove works very well for holding the dish, but a thick pot holder may also work. Mix sugar and corn syrup together in a glass bowl or casserole dish using a butter knife. Microwave on high power for 4 min, mixture will be bubbling. Remove from microwave and add nuts of choice to the mixture and stir in well using a butter knife. Microwave for 3 min for pecans or 5 min for raw peanuts. (If you are using roasted peanuts drop the time to less than 2 minutes). Remove from microwave and stir in butter, vanilla, and cinnamon. Microwave for 1-2 min. Once this step is over the mixture will have changed color from clear to caramel. Remove from microwave and quickly stir in baking soda using a spatula. The mixture will begin to foam and bubble. While it is still hot pour the mixture onto a greased cookie sheet and allow it to spread out on its own. When the brittle has cooled in can be broken into pieces and served. The standard disclaimer applies that microwave times will vary according to your particular oven. If in doubt, undercook the brittle as it is easy to burn. Also, it will continue to cook and darken a little once in it poured onto the cookie sheet.

Southern Praline Pecan Cake

<http://allrecipes.com/Recipe/Southern-Praline-Pecan-Cake/Detail.aspx> by: Debbie Halford

1 (18.25 ounce) package butter pecan cake mix
1 (16 ounce) container coconut pecan frosting
4 eggs
3/4 cup vegetable oil
1 cup water
1 cup chopped pecans

Preheat oven to 350°F. Spray a 9 - 10 inch Bundt pan with non-stick cooking spray. Combine the cake mix with the frosting, eggs, oil, water and 1/2 of the pecan pieces. Mix until combined. Sprinkle the remaining 1/2 of pecans in the prepared Bundt pan then pour in the cake batter. Bake at 350°F for 50 min or until a toothpick comes out clean.

Calendar of Events:

October 18, 2008

Kentucky Nut Growers Association

will hold its fall meeting at Immanuel Baptist Temple, 540 Second Street, Henderson, KY 42420.

October 18, 2008

Sixth Annual Missouri Chestnut Roast
University of Missouri Horticulture and Agroforestry Research Center, New Franklin,

Mo. Visit www.centerforagroforestry.org for additional information or contact Julie Rhoads at rhoadsj@missouri.edu.

October 25, 2008

Society of Ontario Nut Growers Assn. Fall Meeting. Location: Sally and John Martyn's chestnut farm at 46211 Sparta Line in Sparta, Ontario. Visit <http://www.songonline.ca> for driving directions.

Web Links of Interest: Please send web links of interest about nut growing that you think members would find interesting to Kirk Pomper at kirk.pomper@kysu.edu.

The Kentucky Nut Growers Association Website: <http://www.pawpaw.kysu.edu/KNGA.htm>

Nolin River Nut Tree Nursery (John and Lisa Britain) at: <http://www.nolinnursery.com>

Northern Nut Growers Association: <http://www.icserv.com/nnga>

The Ohio Nut Growers Association: <http://www.onga.org/index.htm>

The Indiana Nut Growers Association: <http://www.nutgrowers.org>

KENTUCKY NUT GROWERS ASSOCIATION
David Leeper, Treasurer
2209 Middleground Dr.
Owensboro, KY 42031

FIRST CLASS

**MEMBERSHIP APPLICATION
KENTUCKY NUT GROWERS ASSOCIATION**

**TO: David Leeper
2209 Middleground Dr.
Owensboro, KY 42031**

DATE _____

☐ **NEW MEMBER**

RENEWAL

CHANGE OF ADDRESS

NAME _____

ST OR RFD _____

CITY _____ STATE _____ ZIP _____

OCCUPATION _____ COUNTY _____

AMT. ENCLOSED FOR DUES \$ _____ FOR YEAR(S) _____

Dues are \$5.00 for one year. Annual membership begins January 1st. New members joining after July 1st shall be credited as paid in full for the next calendar year.)