

THE KENTUCKY COLONELS ‘KERNEL’

“Scion” of the Kentucky Nut Growers Association

Kirk W. Pomper – Editor/Publisher

(502) 597-5942

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KENTUCKY NUT GROWERS ASSOCIATION **FALL MEETING CANCELLED**

The Fall meeting of the Kentucky Nut Growers Association has been cancelled due to the COVID-19 outbreak. Please be on the lookout in the Spring 2021 newsletter for information on the Spring 2021 KNGA meeting usually held in April 2021. The location and date of the spring meeting are to be determined. For more information, contact Ken LaVere, KNGA President, 270-369-8764.

We hope you are staying safe and healthy during this time.

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REMEMBERING JOHN BRITTAIN

John O. Brittain, Jr. age 70, of Upton, Kentucky passed away Monday, June 15, 2020. He was born in Springfield, IL and was the son of the late John O. Brittain, Sr. and Lois Miller Brittain. John was a graduate of Cornell University with a master's degree in Agronomy. He was the owner and operator of Nolin River Nut Tree Nursery. John was preceded in death by his wife Elizabeth "Lisa" Brittain. John is survived by two daughters, Olivia and Violet; one brother, and two sisters.

A colleague, a friend, and Mentor by Cliff England

John Brittain, a self-made man, followed in the footsteps of Les Wilmoth and brought his knowledge of teaching and the study of horticulture to the industry.

John Brittain was a soft-spoken person and when John spoke, I was one of the many people that was there to listen as knowledge flowed around John.

I had spent many days with Les Wilmoth near Elizabethtown KY and Les would tell me of some of the newest things they (John and Les) were experimenting with and what worked and what had failed, and as I would talk with John on the phone or in person at the (KNGA) Kentucky Nut Growers Asso. he would share some of his experiences of learning also.

The information that flowed from John was golden, and I will still not know a 10th of the knowledge that John did, but I do cherish every lesson and exchange of information from John.

We shared Scion wood and information, John had expressed the trees and pursuits that was he was going to follow once he begins to slow down near retirement, and we conversed about sales and the economy, which often drove the market place for the Nursery industry.

John will be greatly missed as a competitor, Colleague and Friend, but most of all a mentor. John, thank you for the help along the way. ~Cliff England

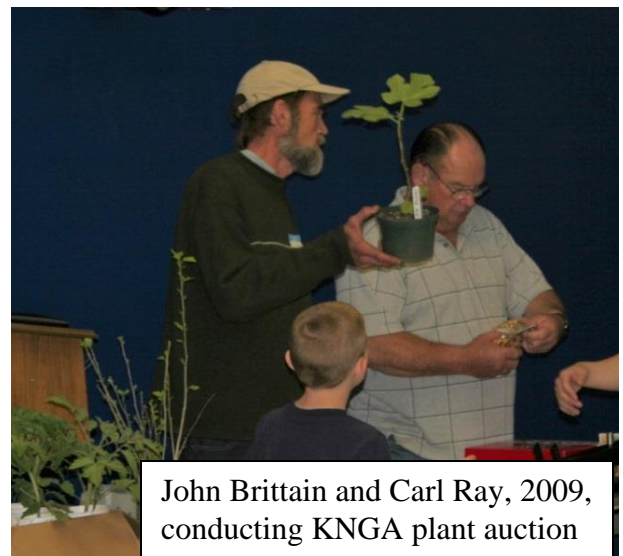
Remembering John Brittain by Kirk Pomper

I met John Brittain when I arrived in Kentucky in 1998. He was a soft spoken person who welcomed me to Kentucky and the KNGA. He had an amazing breath of knowledge of nut tree varieties and was an amazing horticulturist! He was always willing to talk about nut growing with anyone and I learned a lot about nut varieties from him. He strongly supported KNGA, bringing many trees from his nursery for the plant auction each spring. He made the auctions a great learning experience, talking about each species or variety as he auctioned off the plants for the benefit of KNGA. I visited him at his nursery and always left learning something new about a nut variety. I also enjoyed visiting with him about pawpaw and persimmon. He often visited the KSU Research and Demonstration Farm and we worked on a number of projects together.

He was one of the nicest people I have ever met. I also thank John for his help and greatly miss his friendship. We will miss him every day. ~Kirk Pomper



John and Lisa Brittain at NAFEX meeting, 2012.



John Brittain and Carl Ray, 2009, conducting KNGA plant auction

RETIREMENT OF DR. JOHN STRANG

The Kentucky Nut Growers Association would like to congratulate Dr. John Strang on his retirement after 42 years at UK as Extension Professor and Fruit and Vegetable Specialist. John will be retiring October 31, 2020, but still plans to be actively involved with the Kentucky Nut Growers Association and Kentucky State Horticultural Society. Please join us in thanking Dr. Strang for his many years of invaluable service to the fruit and nut growers of Kentucky sharing his expansive experience and knowledge.



SPRING FREEZE IMPACT ON KENTUCKY NUT CROPS: GROWER REPORTS

2020 was a difficult and unusual year on many fronts, one of which was the weather. Record cold temperatures were reported across the state on April 15 and 16, and again on May 9, decimating the fruit and nut crops around the state. This may also lead to a large crop next year, setting us up for a pattern of biennial (alternate) bearing.

South-central Kentucky: Growers in Bowling Green, KY reached 27F on April 15. Crop loss was dependent on site, as higher elevation sites escaped the coldest temperatures and had near-normal fruit and nut crops. Growers at lower elevations reported no nuts on shellbark and shagbark hickory or pecan, a normal black walnut crop, few persimmon fruit, and a small crop of pawpaw.

Central Kentucky: Frankfort reached 25F two subsequent nights on April 15 and 16, and 27F on May 9; Lexington hit 27, 28, and 29F respectively. Most fruit and nut crops were in full bloom and beginning to leaf out, so flowers, developing fruit, and new vegetative growth were all lost. KSU had about 5-10% of usual crop of pawpaws, a near-normal crop of black walnut, very few pecan, and no hican, hazelnut, or persimmon.

Elizabethtown area: reached 25F on April 15. Fred Blankenship of Cecilia, KY reported a handful of nuts on a seedling of Grainger Shagbark hickory, a small amount of nuts on walnut, no shellbark hickory, and no heartnuts. The cold also froze back the tip buds on most *Carya* trees.

Eastern Kentucky: Report from Cliff England, England's Orchard and Nursery, McKee, KY. This spring was very hard on the orchards here in Kentucky, as we collectively from all 3 orchards lost between 350 to 450 trees to the brutal cold once the trees had leafed out. On 15 April 2020 the trees had been leafed out since March 30th and forecast of freezing temps was predicted. On the morning of 16th April we had 25 degrees F and it was very obvious that the weather / temps were not in our favor. We continued to spray for pests and so on, and on the 10th of May after the trees had recovered and leafed again for the second time we experienced another freeze with temps of 27 degrees F, and there was not a tree in sight that was not heavily damaged. I made several rounds of checking the trees and found maybe a handful of Persimmons, maybe 10 pounds of Pawpaws and 6 Asian Pears, no Apples, no European Pears, and if there is any Jujube fruit that did make it, it will be so late in ripening that the late Fall freezes will scrap them off in October as the Jujubes will not have time to ripen.

Southwestern Indiana: Ralph Lowe, New Harmony, IN reached lows of 27 and 28F on April 15 and 16, and reported a full or near-full crop of pecans, walnuts, and persimmons.

BLACK WALNUT HULLING STATIONS AVAILABLE IN KENTUCKY

Black Walnut hulling stations opened on October 1, 2020 and are planned to run through the first week of November, but the end date can vary depending on the timing of the crop. Bring the whole seed to the huller locations and they will run them through a machine to remove the hulls, then pay based on the hulled weight. Please see <https://black-walnuts.com/> for more information.

From Hammonds Product Company: For all hulling stations in Kentucky, the opening price is \$15/100 pounds after hulling. The price can lower as we move through the buying season so we encourage folks to turn them in as soon as they can. This information is based on wild, native trees. If you have members that grow cultivated, improved variety black walnut trees, we have a separate buying program for these nuts. We buy improved variety nuts on a grade and yield basis and only buy those here at our plant in Stockton, MO. If any of your members have tens or hundreds of identifiable cultivar trees and would like to sell their nuts, please have them contact us at harvest@black-walnuts.com or contact Director of Procurement, Tom Rutledge at 417-276-5181.

2020 Kentucky Black Walnut Hulling Stations: It is recommended that you contact your local huller prior to gathering nuts.

Delbert Farmwald
3521 State Hwy 1009, Monticello, Ky 42633
(606) 348 - 6281

Henry Hertzler
State Rt 11 North, Bethel, Ky 40360
606-210-1649

Ottenheim Country Store
5920 Ky Hwy 643, Crab Orchard, Ky 40489
(606) 355-7464

David Graber
4600 Burris Road, Carlisle, Ky 40311

Vernon Mast
1432 Gradyville Club Rd, Columbia, Ky 42728
(270) 378 - 5859

Uria Yoder
2126 Salem Pike, Cynthiana, Ky 41031
859-588-0001

Gene Griffin
1655 Stevenson Road, Franklin, Ky 42134
(270) 791-9263

Tim Coblentz
1591 Maddox Pike, Flemingsburg, Ky 41041
(606) 748 – 2219

Ammon Troyer
7675 Oil Well Road, Glasgow, Ky 42141

Michael Stoll
525 Gravel Switch Rd, Gravel Switch, Ky
40328 270-205-7911

Knight Auto Enterprise
215 N. Main Street, Greensburg, Ky 42743
(270) 932-2869

Paul Yoder
2440 Whickerville Rd, Hardyville, Ky 42746
(270) 565-5335

Caleb Esh
1896 Louisville Rd, Harrodsburg, Ky 40330
859-613-2515

Amon Hoover
6470 US 68E, Hopkinsville, Ky 42240
(270) 885-6897

Black Walnut Hulling Stations cont'd

William Zaharie
2115 Ky-213, Jeffersonville, Ky 40337
(859) 498 - 6525

Adam Miller
294 Mt Pleasant Road, Lewisburg, Ky 42256
(270) 755 - 5670

Paul Burkholder
9431 Ky 501 South, Liberty, Ky 42539
(606) 787 - 7996

Roy Byler
2865 Mt Zion Church Rd, Marion, Ky 42064
(270) 969-8266

William Thomas
731 Blue Lick Pike, Mt Olivet, Ky 41064
(859)588-3032

Midwest Herb Co Kentucky
3930 State Hwy 221, Pineville, Ky, 40977
606-337-7668

Roman Raber
10712 Castle Hwy, Pleasureville, Ky 40057
(502) 878-4211

Jeff Ruckel
16121 State Hwy 1247, Waynesburg, Ky
40489 606-669-0375

Aquila Derstines
207 Crockett Loop, West Liberty, Ky 41472
606-522-4254

KNGA ELECTRONIC RESOURCES:

Would you like to receive the KNGA Newsletter electronically? This would enable you to see photos in color, easily follow internet links, and save paper. If you would like to receive the newsletter electronically via email, please send your name and email address to Sheri Crabtree at sheri.crabtree@kysu.edu.

The Northern Nut Growers Association now has a podcast: Find the **NNGA podcast Go Nuts** on the NNGA website at <https://nutgrowing.org/go-nuts/>

Please check out the **Kentucky Nut Growers Association Facebook Page** at:
<https://www.facebook.com/Kentucky-Nut-Growers-Association-1599224510355036/>

The **Fruit and Nut Cultivar Nursery Sources List** has been revised for 2020 and is available at https://www.uky.edu/hort/sites/www.uky.edu/hort/files/documents/HortFact_3002_2020.pdf, or ask your county extension office to print a hard copy.

UPCOMING MEETINGS:

Nov. 12, Grower-Buyer MeetUps (tentative), virtual, N.E. Region Boyd County, Contact Cindy Finneseth 859-490-0889, info@kyhortcouncil.org

Jan. 5, 12, 19 & 26, 2021 Kentucky Fruit and Vegetable Conference, This will be a virtual conference. Contact Cindy Finneseth 859-490-0889, info@kyhortcouncil.org

Feb. 2021 Direct Marketing Summit, This will be a virtual meeting. Contact Cindy Finneseth 859-490-0889, info@kyhortcouncil.org

RECIPES

Pecan cakes began showing up in American cookbooks in the 1880s (pecan pies made their appearance shortly thereafter), using coarsely or finely chopped nuts. In many instances, families picked the pecan or hickory nuts free from wild trees in nearby woods, distilled their own whiskey, and sometimes even forewent the imported raisins, constituting a relatively inexpensive treat.

In Kentucky, whiskey cake became a standard Christmas and New Year's Day treat, alongside cold eggnog and hot Wassail, when on both occasions many families hold an open house for family and friends. It is also commonplace on Thanksgiving and for the Kentucky Derby (first Saturday in May). Some families ate a fresh pecan cake for Thanksgiving, then wrapped the others in bourbon-soaked cheesecloth and let them age till Christmas and New Year's. (Excerpt from *American Cakes: Kentucky Bourbon Cake*, by author Gil Marks).

Kentucky Bourbon Cake (recipe courtesy of www.toriavey.com)

- 5 cups seedless dark raisins (24 ounces/680 grams)
- 1 cup candied pineapple or citron (5.25 ounces/150 grams)
- 2 cups good quality bourbon (16 ounces/450 grams)
- 4 cups coarsely chopped pecans (16 ounces/500 grams)
- 1/2 cup all-purpose flour, sifted (2 ounces/60 grams)
- 4 cups all-purpose flour (17 ounces/480 grams)
- 2 tsp freshly grated nutmeg (1 whole nutmeg) (or 2 teaspoons ground cinnamon, 1 teaspoon grated nutmeg, and 1 teaspoon ground cloves)
- 1 tsp double-acting baking powder
- 1/4 tsp salt
- 1 1/2 cups unsalted butter, softened (65 to 67°F) (3 sticks/12 ounces/340 grams)
- 2 cups granulated sugar (14 ounces/400 grams)
- 1 cup packed light brown sugar (7.5 ounces/210 grams)
- 6 large egg yolks (7 tablespoons/4 ounces/115 grams)
- 2 tsp vanilla extract
- 6 tbsp grated orange zest (optional)
- 6 large egg whites (3/4 cup/6 ounces/180 grams)

You will also need: One 10-inch tube cake, two 9-inch rounds, or four 9- by 5-inch loaves, large mixing bowls, sifter, hand mixer, roasting pan or large baking pan.

In a large bowl or jar, combine the raisins and pineapple. Add the bourbon, cover, and let soak for at least 8 hours or, for a more intense flavor, up to 48 hours. Drain the fruit, reserving 1 cup bourbon. Place the fruit and pecans in a large bowl, add the 1/2 cup flour, and toss to coat and separate any clumps.

Position a rack in the center of the oven. Place a roasting pan or large baking pan on the lower rack of the oven and add 1-inch of boiling water. Preheat the oven to 275°F. Grease one 10- by 4-inch (16-cup) tube pan, two 9-inch springform pans or 8-inch (8-cup) tube pans, or four 1-pound coffee

tins or 9- by 5- by 3-inch loaf pans, line the bottom and sides with parchment paper or greased pieces of brown paper bag, grease again, and dust with flour.

To make the batter: Sift together the flour, nutmeg, baking powder, and salt. In a very large bowl, beat the butter on low speed until smooth, about 2 minutes. Increase the speed to medium, gradually add the sugars, and beat until light and fluffy, about 5 minutes. Beat in the egg yolks, one at a time. Add the vanilla and, if using, zest. Add the flour mixture in 3 stages alternately with the reserved 1 cup bourbon, beginning and ending with the flour mixture.

In a large bowl, beat the egg whites on low speed until foamy, about 1 minute. Increase the speed to medium and beat until stiff but not dry, 5 to 8 minutes. Fold $\frac{1}{4}$ of the whites into the batter, then gently fold in the remaining whites. Stir in the fruit and nut mixture. Pour into the prepared pan, tapping to remove any air pockets, but do not pack down.

Bake, rotating the pan every 45 minutes or so, until a wooden tester inserted in the center comes out clean or the internal temperature registers 200 to 208°F on an instant-read thermometer, about $3\frac{1}{2}$ to 4 hours for a 10-inch tube pan, 3 hours for springform pans, $2\frac{1}{4}$ hours for 8-inch tube pans, and about 2 hours for loaf pans. Place on a wire rack and let cool in the pan, at least 2 hours.

Remove the cake from the pan. The taste and texture improves as the cake ages. You can wrap the cake airtight and place in the refrigerator for 2-3 days or freeze for up to 4 months. To age the cake wrap it in a cloth or double layer of cheesecloth dampened with bourbon, place in an airtight container or wrap in heavy duty aluminum foil, and rest in a cool, dry place for at least 2 weeks.

Annual Dues Information

NOTICE: the year listed immediately after your address label indicates the year through which your membership dues are paid. **Please note** that dates highlighted in pink indicate that your KNGA membership is past due. Please renew your membership. Thanks!



KENTUCKY NUT GROWERS ASSOCIATION
Douglas Hines
679 Townsend Valley Road
Paris, KY 40361

FIRST CLASS

**MEMBERSHIP APPLICATION
KENTUCKY NUT GROWERS ASSOCIATION**

**TO: Douglas Hines
679 Townsend Valley Road
Paris, KY 40361**

DATE _____

☐ **NEW MEMBER**

☐ **RENEWAL**

☐ **CHANGE OF ADDRESS**

NAME _____

ST OR RFD _____

CITY _____ **STATE** _____ **ZIP** _____

EMAIL ADDRESS _____

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.) For additional information about joining KNGA, please contact Ken LaVere, 270-369-8764.