THE KENTUCKY COLONELS ‘KERNEL’
“Scion” of the Kentucky Nut Growers Association
Kirk W. Pomper – Editor/Publisher
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KENTUCKY NUT GROWERS ASSOCIATION
SPRING MEETING, SATURDAY, APRIL 25, 2015

A Date to Remember: The Spring meeting of the Kentucky Nut Growers Association will be held Saturday, April 25, 2015, at the Hardin County Agricultural Extension Office in Elizabethtown, Kentucky, at 9:30 am EDT. The Extension Office Building is located just off U.S. 62 about two miles west from downtown Elizabethtown—directly behind the Cecilia Auto Sales Lot. In approaching Elizabethtown from western Kentucky on U.S. 62, turn left at Peterson Drive—first street past the Manakee Funeral Home. Eastern and northern Kentucky arrivals driving west on U.S. 62 through Elizabethtown must turn right at Peterson Drive—first street past the Auto Sales Lot. KNGA signs will be posted. The luncheon will be potluck. If you bring something that will need to be heated or warmed, there is a well-equipped kitchen that can be used for that purpose. Additionally, please bring nuts for people to taste and items, such as plants and trees, which can be used as door prizes and for an auction. For more information about KNGA contact Dan Ganno at (270) 860-8362 or danganno@yahoo.com.

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KNGA Spring Meeting Program For Saturday, April 25, 2015, in the Hardin County Extension Office in Elizabethtown, Kentucky

9:30 am-2:00 pm EDT.

**KNGA Nut Display.** One of the main attractions at our meeting is the nut display. These exhibits afford our members the opportunity to see and examine first-hand the fine nuts that are grown in Kentucky and adjoining states.

**KNGA Swap-Shop and Scionwood Exchange.** These spring meetings offer a great opportunity to obtain scarce scionwood for nut tree cultivars and other plant material. Please bring a good supply of scionwood from your best producing pecans, hickories, black walnuts, Persian walnuts, persimmons, pawpaws, and various fruit cultivars. Please bring plastic bags or moisture proof wrappings, rubber bands, and labels for the scionwood. Please take care to label everything carefully for distribution at the meetings to avoid scionwood mix ups.

9:45 am EDT. **KNGA Board of Directors Meeting.** If members have items to discuss or proposals to make, this is the time to present them. The fall KNGA meeting site will be determined.

10:45 am EDT. **General Business Meeting, NNGA meeting review, and other Announcements**

12 Noon EDT. **Potluck Luncheon.** If you bring something that will need to be heated or warmed, there is a well-equipped kitchen that can be used for that purpose.

12:30 pm EDT. **The KNGA Annual Spring Auction Sale.** In order to make the traditional spring sale the best ever, we request members bring items from their orchards, yards, farms or nurseries that they wish to donate for this occasion. Almost any items are appropriate—seeds, plants, nuts of any kind, and especially grafted fruit and nut trees. Also berry plants, grape vines, and flower specimens of any kind are popular items of interest. Please label the items that you donate to auction. Your donations are greatly appreciated by the KNGA staff. Many members, nurserymen and others donate plant material and other items for door prizes. Hundreds of items have been given away over the past several meetings as door prizes.

Message from the KNGA President

Hello KNGA Members,

I am looking forward to warm weather, tree grafting and a good nut-growing season. As the weather warms, and we begin to venture outside to check our trees and see how they fared over the winter, now would be a good time to fertilize and remove any undesirable limbs from your trees.

Please bring scion wood for swapping at the next meeting, nut samples and any extra trees, flowers, or plants you wish to donate for the annual sale. I look forward to seeing you all on April 25th in Elizabethtown. Don’t forget to bring a side dish for our pot luck luncheon, the meat will be provided by KNGA. Please bring something for our auction.
Looking forward to visiting with you and to meeting some of our new members. See you there and please feel free to contact me at any time.

Best Regards
Danny Ganno
270-860-8362
danganno@yahoo.com

Planning for a Western KY Chapter of KNGA Has Started

Planning has started for a Western Kentucky Chapter of KNGA for interested members. Skip and Jennie Shearouse are determining when to have their first meeting. For more information concerning the formation of this new Chapter, please contact Skip and Jennie Shearouse at shearouse@wk.net.

Annual Meeting of Northern Nut Growers Association to be Held in Wisconsin

The 106th annual meeting of the Northern Nut Growers Association will be held in La Crosse, Wisconsin on July 26th-29th, 2015. The meeting will take place on the campus of the University of Wisconsin-La Crosse, and will highlight nut-growing activities in Wisconsin and Minnesota. The conference will include two days of technical presentations, exhibits, a tour, and several social events. Topics covered will include nut processing and marketing; hazelnut breeding and production; other nut species including black walnut, chestnut, and hickories; and polyculture systems. Discounted registration rates will be available for NNGA members, students, and early registrations. Registration will open by March 30th. Check the NNGA website at www.nutgrowing.org for the registration link after March 30th.

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!

Cold Winter Temperatures and Crop Damage in 2015
John Strang, Ph.D., Extension Professor-University of Kentucky

Extremely cold winter temperatures occurred on February 19th and 20th, 2015 in Kentucky. In Lexington we reached -13°F. The only nut tree injury that I have noted is wood and bud injury on Persian walnuts. Hazelnuts, hickories, pecans, black walnuts, butternuts, heartnuts, and chestnuts all look good at this point. Please see Matthew Dixon’s (UK Ag Weather Center) low temperature charts from the mornings of February 19th and 20th below:
Below is my assessment of fruit crop injury in Lexington at -13 F. Note that minimum temperatures varied widely across the state so this chart is not absolute. We still have a peach crop in western Kentucky.
Uninjured | Crop injured or lost | Need to be evaluated
--- | --- | ---
Apples | Peaches - Crop lost | 
Tart cherries | Sweet cherries | European plums
Pawpaws | Asian plums | 
Highbush blueberries | Rabbiteye blueberries | 
Thorny blackberries | Thornless blackberries | 
Raspberries | Vinifera grapes | American & hybrid grapes
Strawberries | | Pears
Most nut trees | Persian Walnuts | 

**Update on the Eastern Filbert Blight Resistant Hazelnut Trials**

Kirk W. Pomper  
Professor of Horticulture-Kentucky State University  
Shawn Wright  
Extension Specialist – Horticulture, University of Kentucky

The European hazelnut is a potential new high-value crop for the Kentuckiana’s small farmers for in-shell nut sales at farmers’ markets and shelled nuts in value-added products. Kentucky State University and the University of Kentucky are testing recently released hazelnut varieties from Oregon State University that are immune to Eastern Filbert Blight (EFB as a potential new crop for the region. This trial consists of five EFB resistant hazelnut cultivars: ‘Jefferson’, ‘Yamhill’, ‘Gamma’, ‘Eta’, and ‘Theta’. The selections ‘Jefferson’ and ‘Yamhill’ are main crop cultivars, whereas the other selections are mainly considered pollinizers; however, they produce harvestable crops. The cultivars ‘Jefferson’, ‘Eta’, and ‘Theta’ are thought to bloom late and may avoid late season frosts/freeze events in our region. Data is being collected for tree vigor, winter injury (both to trunk and flowers), pests and diseases, bloom
dates, nut weight, harvest date, and yield. These trees were selected in the Willamette Valley in Oregon and were not specifically selected for winter hardiness in the Kentuckiana region; therefore, the critical winter temperatures for tree damage are not known. Additionally, it is not known if these varieties will flower early in the spring and be damaged by frost events. Trees were planted in Spring 2011 at KSU and UK. Deer damage led to problems establishing the trees for the first two years. Better electrical fencing was established at KSU in 2013 and trees were also left in bush form with approximately five stems each. This year trees flowered on March 23, 2015 at the KSU Research and Demonstration Farm and flowered on March 25, 2015 at the Robinson Center for Appalachian Resource Sustainability, near Jackson Kentucky. At KSU, eleven out of forty trees flowered; five ‘Yamhill’, three ‘Theta’, two ‘Jefferson’, and one ‘Gama’ tree. On the left above is a photograph of catkins (male) and a female flower for a ‘Yamhill’ tree on March 23, 2015. At Jackson, 15 of 19 trees flowered. Three of four for ‘Gamma’, ‘Theta, and ‘Eta’ and two of three for ‘Jefferson’. All the ‘Yamhill’ flowered. The bloom on the 25th was followed by two nights of temperatures in the low to mid-20’s and all the catkins froze. Trees appear to have survived the winter well. The low temperature recorded at the Breathitt County Mesonet Station on February was -23.2 F. The mesonet station elevation (688 ft.) is much closer to the elevation of the planting than is the NWS office (1353 ft.)

**Sheri’s Recipe Corner**
By Sheri Crabtree, KSU Research and Extension Associate

**Black Walnut Shortbread**
From *Starting With Ingredients* by Aliza Green

2 pounds (8 cups) all-purpose flour
1 1/3 cups cornstarch
2 cups granulated sugar
2 cups chopped English walnuts
2 cups chopped black walnuts
2 pounds (8 sticks) unsalted butter, cut into small pieces and chilled
1 tablespoon vanilla extract
1/4 cup heavy cream
1 cup crystallized, or raw, sugar

Preheat oven to 350F. Combine flour, cornstarch, sugar, walnuts and black walnuts. Cut in the butter as if making pastry dough, mixing until the mixture looks like oatmeal. Add the vanilla and cream and beat briefly, just until the dough comes together in a ball. Chill the dough until firm but still malleable, about 30 min. Roll out to slightly less than ½” thick. Cut into diamond shapes and sprinkle with crystallized sugar, pressing lightly with your hands so that the sugar adheres. Arrange on parchment paper-lined baking pans. Bake for 20 min or until just beginning to color. Remove from oven and cool before serving. Store in an airtight container at room temperature for 4 to 5 days. Dough may be frozen for up to three months. Makes 36 cookies.
Buttered Pecan & Butterscotch Ice Cream
Recipe courtesy of www.poiresauchocolat.net

For the butterscotch base:
5 Tablespoons unsalted butter
¾ cup dark brown sugar
1/2 tsp salt
1 ¼ cups heavy cream
1 ½ cups whole milk
6 egg yolks
1/2 tsp vanilla extract

For the buttered pecans:
2 Tablespoons unsalted butter
1 ½ cups pecan halves
1/4 tsp sea salt

Pour 1 cup of the cream into a big bowl and set a sieve over the top. Prepare an ice bath in a bowl (or at least a sink in which you can pour very cold water). Melt the butter in a big saucepan. Add the dark brown sugar and the salt and whisk till smooth. Whisk in remaining ¼ cup cream and the milk. Warm over medium heat. Meanwhile whisk the egg yolks together in a small bowl.

When the milk and sugar mixture is hot pour a small amount into the egg yolks while whisking the yolks constantly. Scrape the egg mixture back into the pan and whisk together. Heat until the mixture thickens to custard (it should coat the back of a wooden spoon).

Pour through the sieve into the bowl with the remaining cream. Add the vanilla and whisk together. Cool by placing the bowl into the ice bath or cold water, being careful not to let any water get into the mixture. When at room temperature cover with cling film and refrigerate for at least 4 hours or overnight.

Preheat the oven to 350F. Melt the butter in a medium frying pan. When melted remove from the heat and toss in the pecans, stirring so they are totally covered. Sprinkle the salt over the top and stir again. Spread the pecans out on a baking tray. Place into the oven and bake for 10-12 minutes, stirring once in the middle. Take out and cool before chopping into small pieces.

Churn the ice cream base according to the instructions that came with your machine. In the last minute add 2/3 of the buttered pecans. When it is ready, spoon into a tub, layering the rest of the pecans in. Freeze for a few hours before serving. Makes 1.25 liters.
FIRST CLASS

MEMBERSHIP APPLICATION
KENTUCKY NUT GROWERS ASSOCIATION

TO: Carl Ray
3606 South Hampton Road
Philpot, KY 42366

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 Carl Ray at 270-281-4800.