



LOUISIANA MAYHAW NEWSLETTER

Volume 1 _ 2006

January

Notes from the President

By the time most of you read this we will have sampled the mayhaw ice cream at the Ag Expo in Monroe, La.

The Association is in the process of trying to develop a Mayhaw Ice Cream with the help of Louisiana Tech and LSU Universities. We think that this will be a quality ice cream. With its name recognition we feel that one of the major ice cream makers will market this product.

In a little over two months our Conference will meet in Woodworth, La. I would like to remind everyone to get their cooking skills honed and enter as many of your prize winning recipes as possible. Let's have a record number of entries this year.

Looking forward to seeing you at the Conference.

Spec



James Eaves, Spec Sherrill, Jerry Iverson and Arnold Baham are shown standing on the porch of the host site of the fall Board Meeting in Merryville, La.

The Eleventh Annual Louisiana Mayhaw Association Conference and Field Day

The Louisiana Mayhaw Association will hold its eleventh annual Field day and Conference on Saturday March 18, 2006 at the Louisiana Methodist Conference Center near Woodworth, La. Please forward the registration form provided in this newsletter as soon as possible. Our friends at the LSU Ag Center always provide an interesting and educational program.

Hope to see you there.

Mayhaw Jelly vs. The Graftee to Mississippi

Recently, neighbors returned from a trip and gave me a jar of Mayhaw Jelly. Mayhaw? Mysterious name, that. It sat on the kitchen table for a day or two as I went about my daily life, keeping one eye on it 'til certain it was harmless. Finally, remembering that my neighbors have always been warm, friendly and helpful, it came to me that likely there'd be no great danger in just opening the thing.

The lid would not budge. That was good, because with a top that tight, surely nobody had had a chance to mess with the innards. Under running hot water after a minute or so, the lid began to move, and was finally removed entirely, revealing the apparently benign contents.

For perhaps an hour, looking at each other, me and the open jar just sat. It on the kitchen table, unmoving, me on a chair, ready to bolt at the first sign of life.

When one has good neighbors, ones that look out for you, remind you that you left your car lights on, and seeing you jacket-less on a cold morning, walk over to ask how come you're not warmly dressed, who get your mail and newspapers when you're off on a trip, one begins to have more than a little trust in such fine folks.

It was time to put that trust to test. With a teaspoon, I scooped out a tiny bit of mayhaw jelly. Looking at it for a minute, I felt it was much, much too large an amount for a taste test, so I scraped half back into the jar. After making sure a copy of my living will was magnetized to the front of the fridge, I slowly let my tongue take a chance. The taste was such a pleasant surprise that I quickly scooped half a teaspoon of jelly, rolled it around in my mouth a bit before surrounding it. Next, I smeared some crackers with jelly and darned if the tenth or fifteenth jellied cracker didn't taste as good as the first.

Knowing that southerners have learned to survive eons by finding a way to make delicious and eating whatever walks, flies, swims or grows, the above account may sound odd coming from a Mississippian. But like grafted mayhaw trees, I'm a graftee, from Connecticut to Mississippi. Thirty years here, come next year, and every time I get to thinking the culture shock is about to wear off, somebody hands me something new to eat.

My Compliments for a fine product.

Ken Bonnell
Greenville, MS

Katrina Made a Visit to Washington Parish

Katrina came and went and left a mess. We experienced 100+ mph winds for more than 10 hours on August 29th. After it was over we had one tree on our house and six more down in the yard, including a 100 year old water oak. We had a lot of shingles off of the roof and water leaks inside with damage to the sheetrock.

There were about 400 other trees on our farm that we lost and at least 1/2 mile of fence down. About 400 hundred of our mayhaw trees were blown over with varying degrees of damage to them. An old barn was blown down so I have plenty of stakes to try and salvage most of my mayhaw trees. I am hopeful that only a few will not survive.

Also destroyed was the shed over my walk-in freezer that held my entire 2005 crop. The freezer door was blown open. With no electricity for 12 days, all the fruit was lost.

Three months later we were still trying to remove trees, rebuild fences and sheds, and haul off tin and broken lumber, etc.

All house repairs and yard damage cleanup has been completed. We should be ready for another crop beginning about April 20, 2006

J.J. Warner



J.J Warner Mayhaw Orchard after Katrina

Rita Storm Damage from the Mayhaw Patch

What a lady that came in for a visit with great vengeance on September 23rd and 24th and left behind a path of destruction. Many homes were destroyed, trees uprooted, plus peoples lives turned upside down.

The day began like any other normal day here in Beauregard Parish, but as the day wore on and we kept hearing the latest weather updates we knew we were in for a rough ride over the next few days.

I opened up the school at Merryville so that our local families would have a place to ride out the storm. During the night as Rita hit with winds up to 120 mph and hard rain we knew that we were being dealt a severe blow to our area.

After we had lost power early that night and the winds and rain came we talked about what our lives would be after this storm and we could see the destruction that we knew was happening outside. In my mind I kept wondering how my home and mayhaw trees were doing.

Early on the morning of the 24th as I left the school with our Mayor we could hardly believe the sight that hit our eyes. We could already hear chain saws as people were trying to clear roads for emergency vehicles so they could get to peoples homes to check on them.

When I was able to get to my home late on the 24th I thanked God that I had only minor roof damage but my barn and pump house were down. I lost about 15 of my large mayhaw trees. I was able to save my frozen berries and juice with the help of a generator. After nine days power was restored to our area. You don't realize what power means until you are without it for a while.

I keep wondering what effect this storm is going to have on next year's crop. Well only God knows and we will find out in due time.

We can all be thankful that we came thru this major storm with no loss of lives, so we have much to thank him for.

See you around the mayhaw trees.

James M. Eaves, Sr.

Spreading the Jelly and the Word

As a nine year old, Colton McNeal of St. Francisville, was a student at Bains Elementary in West Feliciana Parish. His third grade class had a theme about our great state and its many wonderful bounties. He chose to write about mayhaws and mayhaw jelly.

With photos created by Bobby Talbert of Vidor, Texas and reading materials and berries from his grandfather, Colton created a presentation for his class. He and his mother cooked a batch of mayhaw juice at home.

Colton's teacher, Mrs. Kellie Hodges, was so impressed with Colton's stand up presentation that she invited the school principal to visit their class.

Colton's grandmother provided homemade mayhaw jelly for sampling. Everyone enjoyed mayhaw jelly on crackers and reportedly there were, no leftovers, Colton commented later – "we had a small bowl of the mayhaw pulp after you take the juice out and one boy was eating it too."

He gave his teacher a jar of mayhaw jelly and she gave him an A+!

Colton is now a very tall six grader at St. Francisville Middle School making very good grades. He loves to help his grandfather gather mayhaws and work with the trees. He is a very big fan of mayhaw jelly and tells all of his friends and teachers about it at every opportunity.

The Mayhaw Story

(written by Colton McNeal)

The mayhaw is a fruit. It looks and tastes like a small crab apple, it's about a half inch to an inch round. It ripens in mid-April to early May. The tree is about 20 to 30 feet tall fully grown. Sometimes they go into swamps in a boat with a net and shake the trees so the berries will fall and they can pick up the berries with the nets. They also grow in orchards with wet soil and a lot of sun.

The recipe is..

Four cups of mayhaw juice

Five cups of sugar

One box pectin

Step.1.dissolve in cool mayhaw juice.

Step.2.Bring to a rolling boil

Step.3.Add sugar while stirring.

Step.4.Cook and stir until cold fourk is coated with juice when dipped. Place in clean jars.

This makes six jars of jelly.

The biggest mayhaw tree in the world in south Monroe Louisiana. It is 35 feet tall and 18 inches thick.

State jelly
or cane?

by,
Colton Mcneal

Louisiana Mayhaw Association Board Meeting

November 15, 2005

Merryville Methodist Church

Merryville, La.

Attending _ Arnold Baham, Jerry Iverson, Spec Sherrill, James Eaves and Don Lord.

Absent _ Mary Gallent, Dr. John Pyzner, Charlie Hutchins, J.J. Warner, Murvin Mott, Paul Scott, Billy Craft, Leroy Cole, Elmer Langston, Bobby Talbert and Paul McLaughlin.

Guests were treated to fresh coffee and mayhaw pulp cake squares prepared by James Eaves.

The meeting was opened at 10: am by President Spec Sherrill. Opening prayer was offered by Don Lord.

The group dispensed with the reading of the minutes and discussed the question of the number of officers required to create a quorum as stipulated by the LMA Constitution. It was agreed that the question would be revisited at the next board meeting. (Article VII, Section 2)

Treasurer Arnold Baham provided copies of the financial report on the general fund and the grant money account.

The group discussed the possible appointment of a committee to provide recommendations for increasing funding for the L.M.A. and membership enrollment. Arnold informed the group on the status of the transfer of L.M.A. funds to a new bank group.

Spec said uniflora (dwarf) trees are being raised from seeds and all are now about 2 years old. Grafting is to begin in January. Cloutierville cultivar discovered by James Bordelon, "Louisiana Giant" (Miss Mamie) had 25 gallons on a nine year old tree. It has a late March bloom date and did not freeze in the ice storm of the late 1990s when most mayhaws failed to produce.

Don requested Board members provide articles and information for the newsletter.

Spec gave a report on the ice cream project. He took 2 gallons of juice to Dr. Smith at La. Tech. The ice cream had too many ice crystals because of excess water. He suggested a concentrate would be helpful. Spec contacted several sources looking for solutions. Dr. Charlie Johnson (Horticulturalist at LSU) provided help by utilizing a vacuum kettle in the Food Service Dept. to reduce 30 gallons of mayhaw juice to about 5 gallons of concentrate. The LSU Dairy Science Dept. agreed to run an experimental run of mayhaw ice cream and Dr. Smith at La. Tech will also make an experimental batch.

The LMA will man a booth at the January 20, 2006 Monroe Expo. It is expected that 50 or more gallons of ice cream will be served to the public.

The next Board meeting will be in Monroe at 11:30 am Friday January 20th at a location to be determined later. Jerry Iverson has agreed to host the meeting.

Jerry Iverson suggested the Association may begin planning a program to record and share information about fertilization of mayhaw trees. He also shared ideas about asking Board members to write storm experiences in articles for the newsletter.

Don handed out questionnaires to be utilized in the LMA newsletter.

The meeting adjourned at 1:20 pm.

James Eaves, host for the meeting at the Merryville Methodist Family Center, served fresh mustard greens and hot corn bread. Spec Sherrill brought two caramel ice box pies. After lunch the group crossed the street to visit James friends, Don and Sue. Everyone collected fresh mustard greens in Don's mustard patch.

All agreed it was one of the most enjoyable Board meetings in the Association's 10 year history.



LOUISIANA MAYHAW ASSOCIATION COOKING CONTEST

Louisiana Methodist Center

Woodworth, La.

Saturday March 18, 2006

Registration 8:15 – 9:00 AM

Rules and Regulations

Purpose

To promote and expand the use of mayhaws.

Sponsors

The Louisiana Cooperative Extension Service (LCES), LSU Agricultural Center and the Louisiana Mayhaw Association.

Eligibility

All interested persons are invited to participate. If you have a disability, which requires special assistance to participate in the contest, please contact Lou Altazan-Brown, LCES, at (318) 627-3675 at least two days prior to the contest.

Divisions

- | | |
|------------------------------|-----------------------------|
| 1) Cakes | 5) Jams and Butters |
| 2) Other Baking Products | 6) Syrups |
| 3) Punch and Other Beverages | 7) Any Other Mayhaw Product |
| 4) Jelly | 8) Any Other Dessert |

Food Safety

Perishable foods, such as meat dishes or dishes containing cream, must be prepared and chilled to refrigerator temperature and transported on ice in an ice chest to the contest. Contest officials will disqualify perishable foods not transported in this manner.

General Requirements

1. No commercial products will be allowed.
2. Every product must contain a minimum of 1 cup of mayhaw juice, pulp or syrup.
3. Bring **two typed** copies of the recipe, one with your name and one without your name, to the contest. Recipes may be used in publicity and printed in publications by the Louisiana Mayhaw Association, LCES, and LSU Agricultural Center.
4. Products must be entered before 9:00 a.m. on March 18, 2006 at the Louisiana Mayhaw Conference and Field Day at the La. Methodist Conference Center, Woodworth, La.
5. The product will be judged on both taste and appearance.

Awards

The first place winner in each division will receive a blue ribbon. An overall “Best of Show” plaque will be presented to an outstanding dish chosen by the judges.

For more information, contact Lou Altazan-Brown, Home Economist, LCES, LSU Agricultural Center, 277 Meade Road, Colfax, La. 71417. Telephone: (318) 627-3675

The Nominating Committee for 2006 (Billy Craft and Leroy Cole) have nominated the following persons to serve as officers for 2006 and 2007.

- Member at Large _ Charlie Hutchins
- Board Member District #2 _ Bubba Hoggatt
- Board Member District #4 _ James Eaves

The Membership will vote on the following revisions at the 2006 Conference as recommended by the L.M.A. Board of Directors:

1. L.M.A. Constitution _ Article VII, Section 2
All officers must be residents of Louisiana except the Board Member- at- Large.
2. L.M.A. Bylaws _ Article IV, Section 1
All officers must also be a resident of the state of Louisiana except the Board Member –at- Large.
3. L.M.A. Bylaws _ Article V, Section 1
All members of the Board of Directors must be regular members and must have their principal residence within the State of Louisiana except the Board Member-at- Large.

**Eleventh Annual Louisiana Mayhaw Conference and Field Day
REGISTRATION FORM
SATURDAY March 18, 2006 (Registration 8:15 – 9:00 AM)**

- A. Member Registration Fee: \$30.00 (includes \$15.00 membership dues for 2006)
- B. Member’s Spouse or Guest Registration: \$10.00
- C. Non-Member Registration: \$15.00 (Registration fee includes lunch)

Mail Registration fee (payable to La. Mayhaw Association) & Form to:

LOUISIANA MAYHAW ASSOCIATION
P. O. BOX 382
JACKSON, LA. 70748

Return check and registration form by (Monday) February 27, 2006.

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Please PRINT PLAINLY

Name of Guest or Spouse

Name: _____

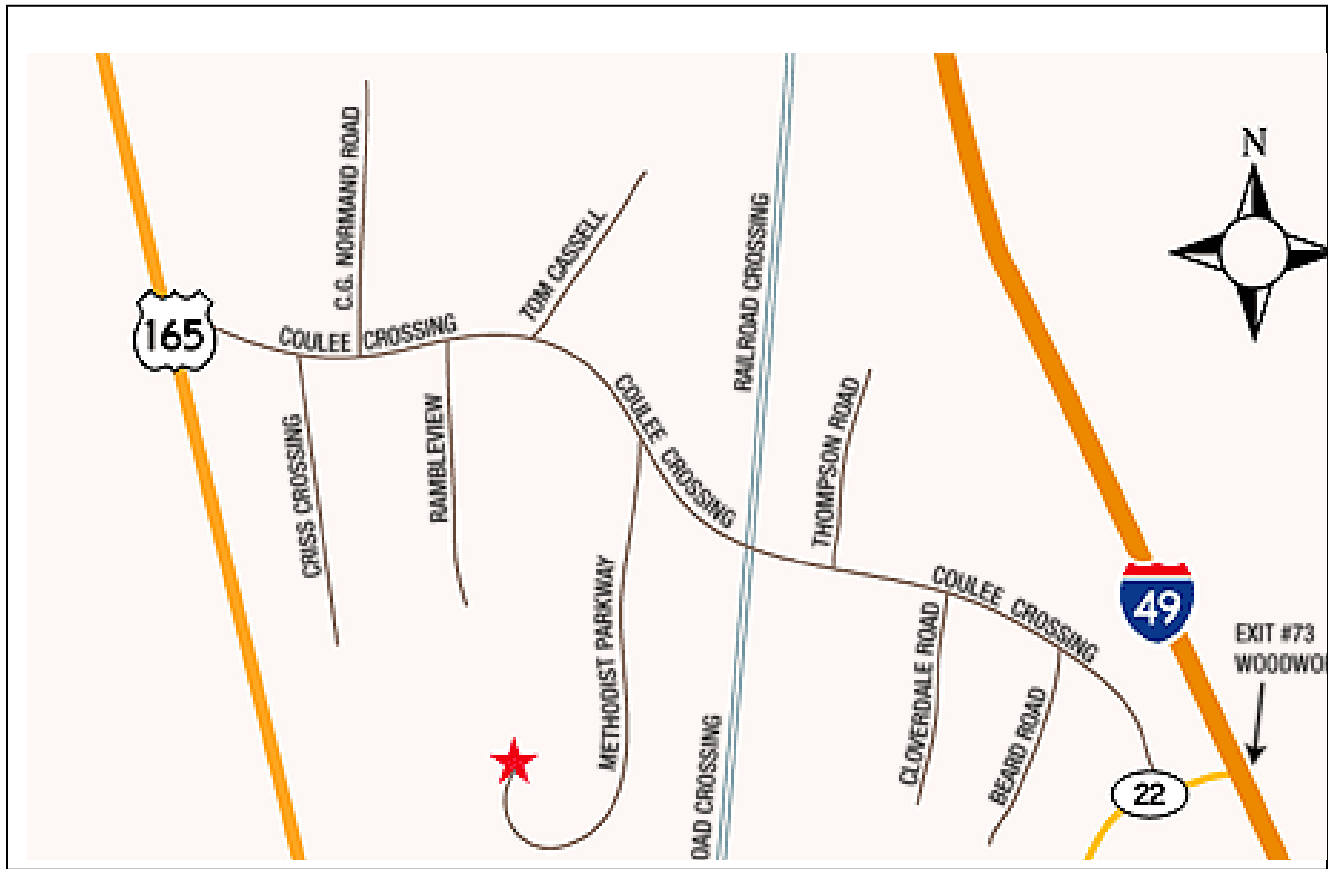
Street or P.O. Box : _____ City, State, Zip: _____

Email Address: _____ Business Name: _____

Amount Enclosed: _____

Please check one: Attending Only Displaying & Attending Will Donate Door Prizes

If you have a disability which requires special assistance to participate in this meeting, please contact the Association Secretary at 225-921-5775 or email mayhaw@bellsouth.net



Louisiana Methodist Conference Center
Woodworth, La.

La. Mayhaw Association
P.O. Box 382
Jackson, La. 70748