



THE APPLE CORE

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The Johnny Appleseed Museum Looks for a Leader

November 20, 2021. The Johnny Appleseed Foundation has now approved the job description for the Business Manager who will lead the re-opening effort this winter. The position is transitional: the person selected will oversee the cataloguing and redisplay of the collection, the interior improvements to the historic Browne Hall building, and will make connections with local, state and national groups to build a constituency for the Johnny Appleseed Educational Center and Museum (see the new sign and logo below).



This is to be a temporary position: the Business Manager's final task will be to help establish the procedures for recruiting his or her successor, the person who will serve as director of the Educational Center and Museum. That does not preclude the Business Manager from applying for the permanent position, but the Foundation sees the two jobs as requiring different, if sometimes overlapping, sets of skills. In particular, the job description for the Business Manager sees the main facets of the job this way:

The primary responsibility of the Business Manager is to work with and direct the work of the design firm, the contractors and vendors engaged by the Johnny

Appleseed Foundation Board to bring the museum to life. As needed, in conjunction with the Johnny Appleseed Foundation Board, the Business Manager may engage additional resources required to bring the museum to life.

The Business Manager will be on-site frequently to ensure the design plan is being executed well, within budget and in a timely manner. The Business Manager will document the work by sending photographs to the Foundation Board at regular intervals.

The Business Manager will plan and execute a public dedication of the Museum. Additionally, the Business Manager will work with the Foundation Board and a landscaper to arrange for a small orchard with approximately seven apple trees, and the set-up and installation of a number of items that will create a small park area.

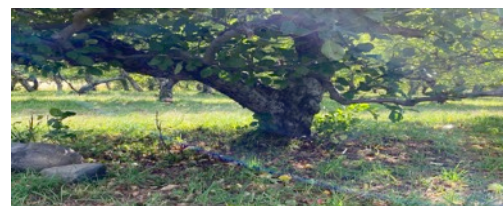
The Business Manager will keep the Foundation Board informed concerning progress toward completion of the museum design and all other necessary work being conducted or supervised; and will promptly inform the Johnny Appleseed Foundation Board about potential problems and set-backs.

The Business Manager will initially review and approve work completed and invoices related to that work, before sending those invoices to the Johnny Appleseed Foundation Board for final review, approval and payment.

The Business Manager will be an active and strong advocate for and the public face of The Johnny Appleseed Museum and Educational Center.

The search has begun. Know a good candidate? You can contact the Foundation's hiring committee in any of the following ways:

- **Mail to** PO Box 799, Urbana, OH 43078;
- **Phone** (937) 315-0656; or
- **Email at** info@johnnyappleseedmuseum.org



There Was Also "Annie Appleseed"

Students of the Old Northwest know that apples came to that territory in many ways. The crab apple is native to North America, and was already cultivated by indigenous people, before Columbus. The French missionaries brought European varieties from Canada to the Ohio Valley in the late seventeenth century: General Anthony Wayne was astonished, in his 1794 campaign against the Shawnees and Miamis in the Maumee River valley, at the prolific groves of apple trees near native settlements.

Wealthier settlers, like retired general Rufus Putnam (who led the New Englanders of the Marietta settlement) or the Virginian Thomas Worthington (one of Ohio's first US senators) brought apple cuttings from the East, with which to establish orchards on their farms. Neighbors and friends took cuttings from their trees in turn, spreading apple culture in southern Ohio.

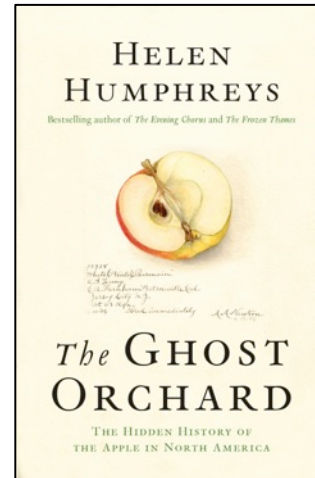
The work of John Chapman was different from these other introductions of the apple to Ohio Territory, both in scope and type.

In scope: Chapman spread his apple trees not from one, but from dozens of nurseries he planted across north-central and western Ohio, and into northeastern Indiana: hundreds, perhaps thousands, of early settlers benefited from the quick, local availability of young trees his work provided.

In type: Unlike Putnam, Worthington and the commercial orchardists who would one day predominate, Chapman was not focused on apples for eating or cooking. Like the early pioneers his work served, he saw apples as an important source of self-supporting farm life. Apples fed the hogs that were most early settlers' first source of cash; apples pressed made vinegar, used to clean and to preserve food, as well as cider, a safer beverage than water from streams or shallow wells, or milk from expensive dairy cows. And apples dried could be added to winter cookery, when greens, fruits and vegetables were in short supply.

But it seems that though his work was different, it was not entirely unique. Canadian author Helen Humphries, in her fascinating book *The Ghost Orchard* (HarperCollins, 2017), tells the story of Ann Jessop, born a generation before John

Chapman, in the North Carolina colony in 1738: a woman who became known as Annie Appleseed.



Chapman was raised in a large, mixed family with one sister and ten step-siblings. Ann, who was widowed and remarried, headed a similar household after her second husband died, with fourteen children from the two marriages, eleven of them step-children.

But something must have happened during a visit to England in 1790 to draw her to apples, because she returned to North Carolina—now part of the United States—in 1793, bringing with her scions from twenty varieties of English apples (Humphries names them all), which a local orchardist grafted for her.

But bringing English varieties to America—a common practice then—was not the end of Ann's story. Just as Chapman's travels were motivated in part by his work spreading the gospel of the Church of the New Jerusalem, based on the writings of Emanuel Swedenborg, Ann traveled extensively to proselytize for her own sect, the Society of Friends, or Quakers.

"She seemed," Humphries writes, "to be away more than she was home, and her trips, even to neighbouring communities, were lengthy . . . She also traveled regularly to Virginia, New Jersey, Ohio, Pennsylvania, Maryland, Vermont and Indiana." And it seems that wherever she went, she brought not only her faith, but also cuttings from the North Carolina orchard, spreading apple cultivation across the Upper South and Northeast. And like Chapman, she often sold her scions, the proceeds from which supported her work and travels.

Ann Jessup eventually moved to Highland County, Ohio, where she lived with one of her daughters until her death in 1822.

You can find a brief biography of "Annie Appleseed" in the NCPedia, from the State Library of North Carolina, at:

www.ncpedia.org/biography/jessup-ann

But Helen Humphry's *The Ghost Orchard* tells the tale more extensively (including that list of twenty English apple varieties), and with more liveliness: highly recommended!

Apple of the Month: The Esopus Spitzenberg

The name may sound European, but this is an American varietal from upstate New York: and some claim it is the best-tasting apple of them all.

The town of Esopus, on the middle stretch of the Hudson River between New York City and the state capital at Albany, is barely a blip on the map, but you'd never guess it from the long list of famous residents.

In the nineteenth century, it was a summer home for the Astors, Durkees (the seasonings entrepreneurs), Rockefellers, Smiths (the brothers of cough drop fame), Tiffanys and Whitneys, located conveniently across the river from the estates of the Vanderbilts and Roosevelts.

Currently, it's a favored getaway for the theater and film community, including Oscar winner Frances McDormand, Broadway actress Kelli O'Hara, film director Joel Coen, *Game of Thrones* star Peter Dinklage, and actress Connie Ray, among others.

And in 1946, it was on the short list of possible homes for the newly-created United Nations. Quite a list for a small town of less than ten thousand souls.



An Esopus Spitzenberg Apple with Jonathan Spot

But ironically, it is likely not the home of the eponymous apple. And thereby hangs a tale.

To begin with the town: Its origin lies far back in pre-Revolutionary history. The lands along both banks of the Hudson, as far north as Albany, were originally colonized by the Dutch in the early 17th century. The Esopus were a band of Lenape (or Delaware) Indians farming land where modern Kingston, New York is located.

The Dutch colonial system was based on large land grants to a few wealthy owners—the so-called *patroons*—who then settled their holdings with tenant farmers, often at stiff rents. But with little ability to enforce contracts over the great extent of New Amsterdam, patroons often saw their tenants "light out for the territory," and make their own bargains for land with the native tribes elsewhere.

Around 1652, a former tenant of the Rensselaers, Christoffel Davits, did just that, buying land from the Esopus, though it is unlikely the natives understood the meaning of the sale. Other former tenants soon came downriver, and the fortified town of Esopus quickly became the hub of a community of free farmers.

Soon there was warfare between the new residents and the natives, ending, as those wars tended to, with the displacement of the Esopus people. In 1661 the town was renamed Wiltwyck by Dutch governor Pieter Stuyvesant, and after the English in turn drove out the Dutch, it was renamed Kingston in 1669, the name it bears to this day. But many of the Dutch farmers stayed on, and so, informally, did the old name Esopus.

It was in this period, some time in the very late 17th or early 18th century, that our apple originated from a seedling somewhere in Kingston, New York. That it was referred to as "Esopus" suggests that the owner of the farm on which it first blossomed was of Dutch descent, but no details of that origin remain.

The current town of Esopus was not created until 1816, partitioned from the southernmost portion of Kingston. But by then, the Esopus Spitzenberg was a well-established and commercially successful apple. Had it sprouted in an English farmer's orchard, we would be calling it the Kingston Spitzenberg today.

And why Spitzenberg (or its alternatives, Spitzenburg, Spitzenburgh)? Etymological dictionaries that suggest an origin seem to agree on "Dutch *spits*, 'point' + *berg*, 'mountain'; so called from its being found on a hill near Esopus, New York," (citing the Collins Unabridged, at www.collinsdictionary.com/us/dictionary/english/spitzenberg); but note that the same source (and many others) gives *Spitzenburg* as the preferred spelling, where *burg* (or *burgh*) is the German-Dutch "fortified town," which rather spoils the etymology.

There are in fact a few other Spitzenberg varieties, all from the lower Hudson/Long Island New York region, and all from chance seedlings later in the 18th century. Coxe in his 1817 *A View of the Cultivation of Fruit Trees*, listed three: our Esopus, the Flushing, and the Newtown Spitzenbergs.

It seems to me it is just as likely the Spitzenberg (or -burg) name comes from the name of the owner of the original tree, which was in that period the most common way to name new varieties. The later Spitzenbergs, all originating down river from Kingston—and considered inferior variants of the Esopus—are likely from the seeds of discarded Esopus apple cores, as we know the original was a popular eating apple in the New York City area where they originated.

Returning to Coxe, he described it in 1817 as "possess[ing] great beauty, and exquisite flavour"; the contemporary blogger known as Adam, at [adamapples.blogspot.com/search/label/Esopus Spitzenberg](http://adamapples.blogspot.com/search/label/Esopus%20Spitzenberg) describes the variety as "old, revered, and hard to find."

We've seen how old they are. You need only do a Google search on *Esopus Spitzenberg* to read the many accolades this apple has earned for its complex, sweet-tangy flavor. So how did they become so hard to find? Here's how a review in *Food & Wine* magazine puts it:

Simple: They're harder to grow. The Esopus Spitzenberg, in particular, is known for being susceptible to pretty much any malady an apple could suffer, making it extra difficult for producers to deal with. (the review is at www.foodandwine.com/fruits/best-heirloom-apples-esopus-spitzenberg)

The fruit is also subject to a condition called Jonathan Spot, which specks the skin, especially if

the apples remain too long on the tree before being picked.

As the name of that condition indicates, one of its descendents is the Jonathan, which shares some of its complex flavor; and which was also discovered, according to one theory, growing along the Hudson River not far from Kingston/Esopus in the early 1800s. Today, the Jonathan is much easier to come by, though many heirloom orchards appear to be bringing back the Esopus Spitzenberg, often as a cider apple.

To add to its pedigree, the Esopus Spitzenberg found its way into the orchards of at least two presidents, John Adams and Thomas Jefferson (though Jefferson's trees are said to have done poorly in the warm Virginia climate). And it was also reputed to be one of the original ingredients in the Waldorf salad. You can find more at the pomology database kept at:

pomiferous.com/applebyname/esopus-spitzenberg-id-2610

They conclude the Esopus Spitzenberg story this way:

The Esopus Spitzenberg may not look as stunning as some—its shape isn't terribly distinctive, the coloring fairly typical—but once you try one, you'll likely never look at supermarket apples the same way again.

Holiday Apples Salads

We finish this issue with some apple recipes you may want to try this holiday season.

Frosted Apple-Maple Salad

Here's an unusual but tasty salad for the holiday table, adapted from Cristensen & Levin's *Apple Orchard Cookbook* (Berkshire House, 1992):

Ingredients (serves 8):

- 2 (3 oz) pkgs cream cheese
 - 1 (8 oz) can crushed pineapple, undrained
 - 2 tbsp maple syrup
 - 1/4 cup chopped candied ginger
 - 1-1/2 cups unpeeled chopped apples
 - 1/2 cup sour cream or greek yogurt
1. Mix first 3 ingredients in a blender or with fork;
 2. Stir in ginger and apples, then fold in sour cream;
 3. Pour into an ice-cube tray (no dividers) and freeze;
 4. Cut in squares and serve on a bed of fresh greens.

Pennsylvania Dutch Waldorf Salad

The path west in Chapman's youth passed through Lancaster, PA. Today the town's Central Market—oldest

farmer's market in America, dating from 1730, though the current indoor space was erected in 1889—provides residents access to farm-fresh produce, meats and cheeses. Here's a lively variation on the Waldorf salad, in honor of the Esopus Spitzenberg, from Good & Stoltzfus, *The Central Market Cookbook* (Good Books, 1989):

Ingredients (serves 4-5):

- 5 crisp apples
- 1/2 cup each: raisins, chopped walnuts, diced celery
- 3/4 cup mayonnaise
- 1/4 cup milk
- 1/4 cup sugar
- 2 Tbs apple cider vinegar

1. Dice the unpeeled apples, and mix with the raisins, nuts and celery.
2. Blend the remaining ingredients well separately, then pour over apple mixture and stir lightly
3. Serve as a relish with ham or poultry, or as a salad over fresh greens.

Honey Dijon Apple-Cranberry Salad

The apples and cranberries keep it lively, but the secret to this dinner salad is bacon. We found this one on Karina's diet-conscious *Café Delites* blog, and you can, too, at:

cafedelites.com/honey-dijon-apple-bacon-cranberry-salad/-recipe



Honey Dijon Apple-Cranberry Salad (with bacon)

Ingredients

- 5 cups mixed greens
- 1/2 cup each dried cranberries & chopped walnuts
- 1/3 cup feta cheese

1 apple, sliced (or for appearance, half a red and half a green variety)

1/4 cup sliced red onion

4-5 strips of bacon, cut in small squares

For dressing

4 Tbs olive oil

3 Tbs honey

1 Tbs apple cider vinegar

1-1-1/2 Tbs Dijon mustard

Instructions

1. Toss the salad ingredients in a large bowl
2. Combine dressing ingredients in a small bowl, and drizzle over salad.

Apple-Cabbage Salad

Here is a tasty salad mixing several flavors, from Paige Adams' *Last Ingredient* blog:

www.lastingredient.com/apple-cabbage-salad/-the-recipe

Ingredients

1/2 head red cabbage, shredded

1/2 head green cabbage, shredded

2 crisp apples, cut into matchsticks

2 scallions, thinly sliced

1/3 cup chopped walnuts

1/4 crumbled blue cheese

1 tablespoon chopped parsley

For dressing

1 garlic clove, minced

1 teaspoon whole grain mustard

2 tablespoons cider vinegar

1/4 cup olive oil

1 teaspoon kosher salt

1/2 teaspoon black pepper

Instructions

1. In a large bowl, combine the cabbage, apples, scallions, walnuts, blue cheese and parsley.
2. For the dressing, whisk together the garlic, mustard, vinegar, olive oil, salt and pepper in a small bowl.
3. Drizzle the dressing into the salad, tossing to coat.



Our featured apple: the Esopus Spitzenberg

Teacher's Corner

by Judith Maule



Happy Holidays! I've been saving this printing project for you! The prints can be used to make your personalized holiday cards or wrapping paper. Here's a sheet of apple star and celery flowers that I printed on tissue paper:

But you can experiment with other papers and paint colors. I used tempera paints, for ease of availability, but acrylic paints work too. The website below:

www.teaching-tiny-tots.com/toddler-activities-apple-printing.html

gives full instructions and suggestions for young children. However, older students are able to do more of the preparations on their own. I've included some pictures to get you started.



Red apples and blue celery root decorate tissue paper



Materials: A cutting board, knife and toothpick (for removing seeds)



Apply paint to fruit with a small brush



Pressure lightly for a celery "flower"

Have fun with this sharable art project for the holidays!

About the Apple Core

The Apple Core is the official newsletter of the Johnny Appleseed Society, published bimonthly in February, April, June, August, October, and December, to members of the Johnny Appleseed Society.

About the Johnny Appleseed Society

The *Johnny Appleseed Society* is a nonprofit educational organization which seeks "to preserve and promote the legacy of John 'Johnny Appleseed' Chapman (1774 - 1845) through both educational activities, and the wide dissemination of educational materials that relate John Chapman's work and values to the world in which we live."

Membership is open to all who share our purpose. Annual dues are \$25 for voting members, \$10 for student members, and \$250 for Life membership. For more information, visit:

www.appleseedsociety.net