



THE APPLE CORE

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Museum Update

Midwinter has been a busy time at the Johnny Appleseed Educational Center & Museum! The Appleseed Foundation's design partner, Exhibit Concepts, Inc. (or ECI for short) met with the board in December to review an initial design proposal. On February 9, just as we were "going to press," ECI shared its proposal for the museum. The proposed price, including installation, is just over \$200,000. The Foundation board will review the proposal and come to a final agreement shortly.



ECI's proposed "Pioneer Room" design

The target, assuming there are no snags in approving and executing ECI's design, is to have the Museum ready to open for Arbor Day, April 28, 2023.

In the meantime, the board at its January meeting approved hiring Mikaela Prescott, who has been serving as interim project manager, as the Director of the Educational Center & Museum.

Robbin Ferriman, who has been assisting Mikaela in getting the collection and archives ready for opening day, has been hired as assistant to Ms. Prescott. Together, they will direct day to day operations, reporting directly to the Johnny Appleseed Foundation board.

Both Ms. Prescott and Ms. Ferriman have archival experience. Ms. Prescott has museum operation experience as well, and Ms. Ferriman brings expertise in genealogical research. We are very happy to have both permanently on board.

The Champaign County Commissioners that month approved a grant of \$90,000 over the next two years to be used for Museum personnel costs. The funds come

from Covid-related federal money dispersed to the counties earlier. Than Johnson, husband of Appleseed Foundation board member Kathryn Johnson, was instrumental in securing these funds.

In other January action, the Foundation board established two committees to prepare next steps.

The first has just proposed a first Annual Plan: set of objectives to serve as the foundation for the work ahead, from which strategies and tactics for achieving them can be derived. The draft proposal includes (in addition to planning and carrying out the Museum's re-opening)

- Creating a budget and an accounting system;
- Creating a policy & procedures manual for operations, and a program for recruiting and training docents;
- Creating an expanded contact list of potential museum users, and museum donors, with a program of regular contact via mail/email;
- Creating brochures for promoting the museum to visitors and to potential donors;
- Arranging in-person visits to schools, community groups, and potential donors/donor organizations;
- Organizing fund raising events and locating grant opportunities; and
- Adding two new members to the Foundation board.

The proposed goal is to see 560 visitors at the museum in the eight months after opening, and to raise \$100,000 toward continued operating expenses. The Annual Plan proposal will be taken up at the February 18 meeting of the Foundation.

The second committee, which draws on members of both the Appleseed Foundation and the Johnny Appleseed Society, will be looking at the future relationship of the two non-profits once the Museum reopens. It is expected that the Society will continue to play a role in recruiting and training museum docents, as well as in local fundraising in the Champaign County region, but details of managing funds and filing taxes still need to be worked out.

Meanwhile, the Society has now underwritten publication the third of the late Ann Corfman's Johnny Appleseed books for children, this one co-authored by

Society member Nancy Sherwood. It will go on sale when the Museum opens this spring.

After deliberation at its December meeting, the Society has also provided funds for the purchase of an Epson color printer/scanner/copier for Museum use. The unit uses Epson's new "EcoTank" technology, which allows staff to refill ink cartridges as needed, rather than replacing them. This should make color printing more economical.

From the Archives

by Mikaela Prescott

Director, Johnny Appleseed Educational Center & Museum

"He was born with a silver spoon in his mouth!"

We've all heard this phrase. Likely not in daily conversation, but as an insult hurled between characters in a piece of media. The first time you heard this phrase, whether you realized it or not, most likely you had to infer the meaning—and it wasn't good. Being born with a silver spoon in your mouth alludes to privilege, wealth, and a certain ignorance about the "real world." No one born with a silver spoon in their mouth ever had to learn from "the school of hard knocks."

While the image of the silver spoon probably causes a myriad of celebrities, politicians, professional athletes, or high school bullies to crop up in your mind, one person certainly wouldn't make the cut: our beloved Johnny Appleseed.



Picture 1. Pewter Appleseed Spoon

Welcome back to the collections here at The Johnny Appleseed Educational Center and Museum, I am your

Director/Curator Mikaela Prescott and I have a delightful little artifact to share with you all today.

Famously pious and devoted to minimalism, Johnny would hardly be one to have a silver spoon, and yet, I find myself holding such an artifact devoted to his likeness [*see picture 1*]. At a standard six and a half inches in length, this is unmistakably a pewter teaspoon, and yet I would hesitate to use it as such. In the bowl of the spoon (where the food goes) is a bumpy and stippled apple tree carving. Standing on top of the handle is a two inch head to toe figure of John Chapman, burlap sacks on his hip and with a walking stick in hand. A cute little artifact, for sure, but certainly not an item made for use.

As historians who work with tangible items, we often have to ask ourselves esoteric questions about the true "purpose" of items. A spoon not meant to be eaten from surely must have some other purpose.

Though the ancient Egyptians, Chinese, Greeks and Romans all used utensils which we would easily identify as spoons, we are going to narrow our "scoop"—and scope—to medieval Europe, where the concept of the "silver spoon" likely originates. Perhaps the most notable of spoons in England is the coronation spoon: a long gold spoon with pearls in the handle. The coronation spoon is suspected to have been used originally for mixing wine, but in 1603 it was used in the coronation of King James I. This literal spoon would be used to hold the holy water into which the archbishops dips his fingers before anointing the king during coronation.

Now, we enter a deeply interesting history of the spoon in 17th century England. The expectation that your host would provide you with silverware was not common until the 1700s, which means that for over a century, it was relatively common for someone to carry their own silverware on their person, much like a pair of car keys today.

Therefore, as every well respected man of his time would need his own personal set of utensils, it was not uncommon to give a spoon to a child during their baptism, perhaps in reference to the coronation spoon. These spoons would be made from silver or pewter to indicate wealth and relative stability and would often be 'apostle spoons,' with an apostle's image on the handle or bowl.

These spoons were not limited to the apostles, however: many museums hold singular "saint spoons" as well. The timeframe of these spoons are a bit hazy. Some sources claim that these spoons became popular gifts in the 1400s and died out sometime in the mid-to-late 1600s. The earliest surviving examples [*see picture 2*] bear out the early date, but sets exist that were manufactured well into the 20th century.

Regardless, it was well understood that a baptized child who was gifted a spoon of silver by a wealthy

patron, usually a godparent, was being set on the right path in life. You can see how over time, the concept of a godparent helping to financially set one on the path of a wealthy upbringing could easily translate to those in seats of privilege over time.

Now that we are armed with this brief history of silver (and its poor cousin pewter) spoons, it makes me wonder about our little Johnny spoon. Is it possible the artist intentionally mimicked the apostle spoon, placing a tiny Johnny Appleseed on top of a spoon to compare him to a saint?



Picture 2. Apostle Spoon, English c. 1490 from the Metropolitan Museum of Art, New York

What do you think?

Please feel free to share any insights or thoughts with us!

John Chapman's Wars:

3: Shays' Rebellion 1786-1787

In this occasional series we have been looking at the many armed conflicts that took place throughout John Chapman's era (1774 - 1845), with an eye to their possible impact on his life and outlook. Previously, we looked at Lord Dunmore's War in 1774—coming to a head just as Chapman was born in Leominster, Massachusetts—which set the stage for renewed armed conflict between the Anglo-American settlers pushing west, and the Native Americans defending their right to their homes and livelihoods. Next we took up the

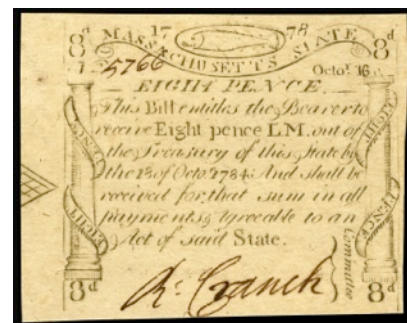
Revolution in 1775-1781, marked for the young Chapman by the death of his mother Elizabeth, the prolonged absence of his father Nathaniel, who served as Captain of Artificers with the rebel army, and the swift remarriage of his father with Lucy Cooley upon his discharge in 1780.

We now turn to a brief, sharp conflict that came to a head around Chapman's twelfth birthday, in the autumn of 1786: a conflict that occurred not just in his own state of Massachusetts, but in his own neighborhood of Springfield: the tax revolt known as Shays' Rebellion.

Causes of the uprising: The facts of the sequence of events that came to be known as Shays' Rebellion are readily outlined. After the brief euphoria brought about by the successful Revolution, the newly-independent states, loosely joined by the Articles of Confederation, slid into a steep financial depression by 1785. The underlying causes were twofold:

First, the new country did not yet have its own money supply: money, as it was understood in 1785, consisted of British pound, shilling and penny coins. Outside the merchant houses of Boston and Salem, these were hard to come by. To make matters worse, British merchants were no longer willing to sell goods to their newly-independent counterparts on credit: orders must be paid in advance, in British coin.

The second underlying problem was state government debt. To finance the war, states had issued paper money. This was a relatively new and poorly understood practice. The original idea was that state purchases of arms, supplies and (especially) soldiers' wages would be made with paper, but that the government would then accept the paper money back at face value as payment of taxes, allowing them to retire the "temporary" currency over a few years. But over the eight years of the war, the states had borrowed hard money—British pounds—from wealthy financiers, and by war's end a significant part of each state's annual budget was the payments due on those loans. And the lenders wanted hard money, not government paper, as payment.



A Massachusetts 8-penny note from 1778

In Massachusetts in 1785, the actions of the legislature, and James Bowdoin, the newly elected

governor, made matters worse. Paper money would no longer be accepted as tax payment, and no more paper money would be issued. Payments in kind, still widely used in the subsistence economy of central and western parts of the state, were no longer legal. And the state planned to accelerate paying off its hard-money debt by steeply increasing the tax on land—and so, on farmers—among other taxes.

From Petition to Armed Protest: To the farmers of western Massachusetts, many just back from three or more years in the Continental Army, the consequences were ruinous. Local shopkeepers, pressed for pounds by the Boston wholesalers, pressed their customers in turn for hard money. At the same time, hard money must be raised to pay taxes. But there was no hard money to be had, and the paper money they had taken in good faith for their military service, or for supplies sold to the army, were now worth only pennies on the pound. Soon speculators emerged, buying up Massachusetts paper currency for a fraction of its face value. Meanwhile farmers, pressed for often small debts they could not pay in coin, found themselves in debtors prison, or worse, had their farms auctioned off.



James Bowdoin, Massachusetts governor 1785-87. The ship in the background indicates the source of his wealth in the overseas trade.

These were men who had endured eight years of military hardships over unrepresentative government and unreasonable taxes. By the spring of 1786, local assemblies were meeting across the state to draft petitions to Boston legislators, asking for changes to the law: issuance of paper money, tender laws allowing goods or paper in payment of taxes, and moving the state capital to a more central town, so western representatives could attend more often.

When the legislature failed to act, groups of farmers began showing up at court sessions where debtors were tried, interrupting or entirely blocking proceedings. They called themselves Regulators—men aiming to regulate the laws to address injustice. When armed sheriffs began showing up to defend the courthouses,

the Regulators began showing up armed. Soon it became impossible for the courts in the central and western parts of the state to do business.

In September, Daniel Shays of Pelham (about a day's walk up the Connecticut River valley from Longmeadow), led a group of over five hundred armed Regulators south to Springfield in the largest effort to date to shut down a county court. There they confronted an armed militia under General William Shepherd. After tense discussions, the leaders on both sides agreed that the courts would stay open, but that Shay and his men could march in order before it. The court, however, failed to meet: they could not find enough local men willing to form a jury.

In Boston, governor Bowdoin and the legislature decided to up the ante: while offering an amnesty to farmers willing to forego their court-closing efforts and take an oath of allegiance, sheriffs were now excused from responsibility were they to injure or kill a protestor, and the writ of habeas corpus was suspended.

The Military Confrontation: In the autumn of 1786, the governor tried to raise an army to march on those he now called treasonous rebels, but to do so meant calling out the local militias. As it turned out, few were willing to answer the call. So Bowdoin began contacting wealthy donors—the very men who benefitted from his high tax, hard-money policies—to raise funds to hire a private army of his own. By January 1787 he had fielded 4,400 men under General Benjamin Lincoln.

As Lincoln was preparing to march his new troops west, the Regulators had a new plan of their own: they would seize the Springfield Armory, take the weapons stored there, and march on Boston. January 25th was the appointed day, with Regulator groups converging from the east, west and north. But through ill luck, General Shepherd at the Armory learned of their plans a day in advance.

When the attack came, Shepherd was ready with artillery, and the Regulators fled, leaving two dead on the field. They headed north, toward Vermont (then a sort of no man's land claimed by both New York and New Hampshire), but many were overtaken in a snow storm and arrested by Shepherd's men before reaching the border. Another group of Regulators went west across the Berkshires pursued by Lincoln's troops, where again they were defeated and arrested. Meanwhile, the legislature passed the Disqualification Act, barring all Regulators from voting, holding public office, or working as teachers or innkeepers. It was to be the last punitive act of the legislature.

In the spring of 1787, Bowdoin and many of his legislative cronies were swept out of office in new elections. Under new governor John Hancock, cases were dropped against most of the four thousand who had been arrested, and the four of the six who had been

sentenced to death as rebels were pardoned and freed (the remaining two were hanged for armed burglary). Taxes were reduced, and a moratorium was placed on debt collection. "Overall," historian Leonard Richards points out in his *Shays' Rebellion: The American Revolution's Last Battle*:

the Regulation made a difference. If one of the insurgents' chief goals was to bring the speculators to heel, and to stop the state from shifting money from the backcountry to Boston, the Regulators emerged far better off than they were before. Indeed, they emerged victorious.(pp. 118-119)

Two Views of the Uprising: From the beginning, views of the Regulators and their efforts were divided. Henry Knox, Secretary of War under the Articles of Confederation, expressed the alarmist view of many in the moneyed class in a letter to George Washington, now in the National Archives. The Regulators ("rebels" he calls them):

see the weakness of Government[,] they feel at once their own poverty compared with the opulent, and their own force, and they are determined to make use of the latter in order to remedy the former. Their creed is that that the property of the United States has been protected from the confiscations of Britain by the joint exertions of all, and therefore ought to be the common property of all.



General William Shepard, who led the defense of the Springfield Armory.

George Minot, the first historian of these events, in his *The History of the Insurrections in Massachusetts* (1788), saw the Regulators less as conscious anarchists than as ignorant men, duped by a few leaders. As Revolutionary soldiers, "their contest had instructed them in the nobler science of the rights of mankind, yet it gave them no proportionable insight into the mazes of finance" (p. 2). He goes on that "what was most to be lamented, the discipline and manners of the army had vitiated the taste, and relaxed the industry of the yeomen" (p. 12). This led to "the excessive use of foreign luxuries, to the decline of republican virtue, and to a spirit of unreasonable jealousy, and a complaining temper, which would render a theocracy itself a grievance [!]" (p. 69). To men like Minot, of course, theocracy was the ideal form of government.



Springfield Armory, January 25, 1787. In reality the two sides were over 100 yards apart, and it was artillery fire that scattered the Regulators

It is interesting, then, to see a prominent member of the educated class learn to approve of the Regulators' cause. Noah Webster of dictionary fame, writing in 1786, was initially appalled by what he saw as incipient anarchy:

I was once as strong a republican as any man in America. Now, a republican is among the last kinds of governments I should choose. I should infinitely prefer a limited monarchy, for I would sooner be subject to the caprice of one man, than to the ignorance and passions of a multitude.

Yet in the *Pennsylvania Gazette* less than a year later, he was outlining the fatal tax policies that provoked the uprising, concluding "I frankly confess, that the result of my enquiries is, a decided opinion that the people are right" (both quotes cited in Woody Holton, *Unruly Americans and the Origins of the Constitution*, pp. 21-22).

The Regulators themselves published few books, though they wrote frequently in local newspapers, and left letters that contemporary historians are now uncovering. Here, for example, is a letter from Silvanus Billings to Joshua Stiles of Boylston, trying to recruit

members to the Regulator militia that will soon march on Springfield:

*To the good people of Boylston
as this is perelous times and blood Shed and
prisoners made by tirants who are afigthing for
promotion and to advance their Intrest wich will
Destroy the good people of this Land—we that
Stile our Selves Rigelators think it is our Duty to
Stand for our lives and for our familys and for
our Intrest wich will be taken from us if we Dont
Defend them[.]*

*Therefore we would have you take it into
Consideration and fly to our asistance and Soon
as posable in this Just and Rightous Cause as
there must be Seperation made[.]*

*This Request from Daniel Shays and Adam
Wheeler who are Chief Commanders of the
army as I am greatly Requested by these
gentlemen to notify you I think it my Duty to Do
so[.]*

I am your friend and humble Servant

SILVANUS BILLINGS.

December 2:1786.



*Caricatures of Daniel Shays (L) and Jeb Shattuck, two of the
leaders of the attack at Springfield.*

Excepting the date, this letter might well have come from a Committee of Correspondence in April 1775, responding to events at Lexington and Concord.

Chief Justice of the Berkshire County Court William Whiting, though a wealthy man and generally conservative, "publicly spoke out in favor of the rebellion, accusing the wealthy state legislature of making money off the impoverished farmers, and claiming the farmers were obligated to disrupt government in response" (from The History Channel's [history.com](http://www.history.com) website on Shays' Rebellion). Berkshire County, of course is the westernmost in the state, where resentment at "rule by Boston" was strong.

One important result of the uprising was that it raised important issues for the delegates who met in Annapolis in 1787 to attempt to revise the Articles of Confederation. Though that meeting never had a

quorum of states, much discussed were three interlocking issues: the problem of state debt; the problem of the absence of a national currency and taxing authority; and the lack of a federal army to bolster states under attack from within. Shays' Rebellion gave an impetus to the calling for a Constitutional Convention in Philadelphia.

The Rebellion in Longmeadow: While it is easy to fall under the assumption that the uprising was a case of class conflict—poor farmers against wealthy merchants and bond-holders—at a local level that was not at all the case. "Like almost everything else in the eighteenth-century backcountry," historian Leonard Richard points out, "the Regulation was largely a family affair" (p. 89) That is, looked at town by town, it was extended family groups that joined the Regulators, or that joined the pro-Boston militias. And the Regulator family groups were as likely to be in the top 20% of local taxpayers as in the bottom 20%.

A few Connecticut River towns—Amherst, Northampton, or West Springfield, for example—turned out relatively large Regulator groups. Longmeadow, where John Chapman lived with his new family, did not, despite families like the Cooleys, the Coltons, and the Burts having many West Springfield relatives.

How might the Chapman family have thought about the events at Springfield, just a brief walk north from their home? Nathaniel, John's father, had been "Captain of Artificers" at that armory less than a decade earlier, and still had occasional connections there: we have an Army Payroll warrant he filled out in 1784, certifying the pay of some New Hampshire men under his command in 1779-80, for example (see *Figure X*).

Nathaniel had no family connections in Longmeadow: what living relatives he had were back in Essex County, near Boston, where there was little sympathy for the Regulators. Nathaniel was 40 now, and his new wife Lucy was pregnant again with what would be their fourth child, in addition to John and Elizabeth from his first marriage; so it is unlikely he would have joined Deacon Nathaniel Ely, Colonel Gideon Burt, or Burt's brother Nathaniel, all of whom went to Springfield to serve under General Shepherd at the Armory that fateful January, 1787. But it seems likely that his sympathy would have been with the defenders.

But there may have been interesting discussions between husband and wife as the crisis came to a head. Lucy Cooley came from a large old Connecticut River family: in addition to the Longmeadow Cooleys, she had relations—second and third cousins—up the river as far as Northampton, and downriver almost to Hartford. Her cousin, trader Martin Cooley up in Northampton, was "arrested" by the Regulators for several hours, for his role in pressing debtors. But

closer to home was her cousin Alpheus Colton. The Coltons, another old Longmeadow family, originated with "Quartermaster" George Cooley, who had four sons. Lucy was in the third generation of descendants from the Quartermaster's youngest son, John through her own father, George Colton Cooley. Alpheus Colton was in the fourth generation of descendants from the Quartermaster's eldest son Isaac through his father, and second son Epraim through his mother. Lucy and Alpheus were third cousins, just three years apart in age.

Today, that would feel like a distant relationship, but in 1787 Lucy and Alpheus lived within walking distance, in a community of about a thousand people, or less than two hundred households. They certainly knew each other.

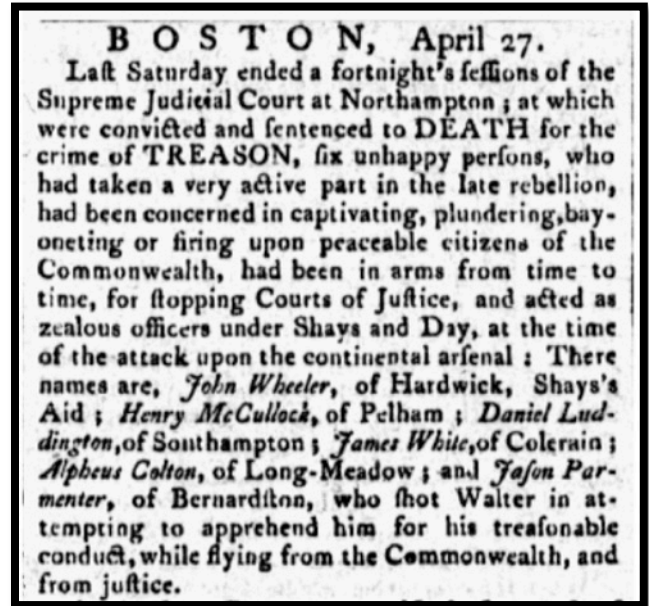
Alpheus, along with John Bliss, was at the head of a small group of young men who joined the Regulator forces at Springfield. Longmeadow historian Lydia Cybulski (longmeadowhistoricalsociety.org) tells what happened next:

On January 25, 1787, a Longmeadow merchant, Jonathan Hale, recorded in his daybook a debit to Alpheus Colton for the rental of a "sley to West Springfield." On that same day, . . . Hale wrote, "This Day about 4 o'Clock Began the Sivel War by Shaiyes Party ...on the Hill in Springfield, were fired on & Turned and they Left three Men Dead on the ground & one Mortally wounded."

Why rent a "sley" (sleigh)? The following is from H. M. and S. W. Burt's 1893 *Life and Times of Henry Burt of Springfield*, cited by Cybulski:

*Nathaniel Burt was taken as a hostage during "Shays' Rebellion" and carried to West Springfield. He was a large, heavy man and he made his captors carry him by force and put him in the wagon when they took him prisoner. ... The leader, Alpheus Colton, wrote an humble and heartfelt apology to Nathaniel Burt, for the part he took in his capture, under date January 30, 1787, acknowledging that he had 'acted the part of a fool,' but pleaded that he was a 'hasty youth.' 'My design,' he wrote, 'in taking you was to exchange you for William Russell, as I told when I took you, but as soon as I got to West Springfield I felt a sorrow within. The next day I went to Luke Day to get him to write your brother [Col. Gideon Burt] to make an exchange for William Russell, but his answer was 'No.' I repent of what I have done. It causes bitter repentings and sincere sorrow, and I pray you to overlook it if it be possible. *** I humbly ask pardon from you and your whole family.' "* (p. 498)

Apparently the wagon in the tale was actually the sleigh Alpheus Colton rented (we know there was heavy snow on the ground that day). And the note of apology did him no good: he was one of the six individuals, out of thousands, condemned in April 1787 to be hanged for treasonable actions (see Figure Y). He was pardoned by governor Hancock at the beginning of the summer, and by summer's end he had settled down to father an eventual nine children.



Alpheus Colton among those to be hanged. Massachusetts Gazette, April 27, 1787.

The incident, and the trial and verdict, would certainly have been the subject of lively discussion in Longmeadow. Would Lucy Chapman have spoken out for her cousin? We cannot say, but she is unlikely to have felt easy about it.

Unlike the earlier wars we have looked at, the young John Chapman, at twelve, would have heard this one discussed, for and against, both while the crisis developed, and after it had ended. In later life, we have evidence that he was fastidious in paying his debts (though not always his taxes!), but so casual at collecting moneys owed him that some mistook him for a pauper. And even as the market economy overtook America in the nineteenth century, Chapman was always willing to barter, upholding the ways of the Massachusetts subsistence farmers of his youth.

Could the events of 1786-87, filtered through heated discussions and threats of execution for treason, have influenced his attitude toward money, exchange and debt? As with almost all aspects of his life, we can never know for certain: but we can wonder.

One other result of the rebellion was to encourage many of the former Regulators, along with other landless young men, to migrate away from Massachusetts, heading for Vermont and western New York. In January 1788, a train of wagons passed

through Longmeadow headed to new lands in the Ohio country. Some local men were in the party. John Chapman at thirteen was too young to join them yet, but the seed may well have been planted then: the future was to be in the West.

Teacher's Corner



Flower Pounding Art

by Judith Maule

In the summer all over the small towns of New Hampshire, "Old Home Day" celebrations are held for a week. During that week in our town of Nelson, there is a performance by the town band, concerts and dances in the Town Hall, several dinners, and other presentations. The week ends on Saturday with sports events—races, children's games and crafts—followed by a grand finale on the church lawn with a chicken barbecue, prize awards, and a guest speaker.

In 2022 my neighbor Sarah Wilson led a flower pounding workshop for anyone who wanted to learn the craft. My husband, Jeff Taylor, and I were strolling around the town common after attending the chicken barbecue and came across Sarah, cleaning up the remains of the activity.

We stopped to admire the flower-printed cloths that were left hanging on the fence [see pictures below]. When she described the activity, we knew we wanted to share it in an issue of *The Apple Core*.



A finished Flower Pounding print

As I write, we are in deep snow up here in New Hampshire: Spring is still two months away. But Urbana Ohio, where the Johnny Appleseed Museum is soon to re-open, comes alive with flowers far sooner than in our clime, so we decided to share directions for flower pounding in this issue.

I emailed Sarah asking for more detailed directions and she kindly replied. Using her instructions, here are the general procedures for flower pounding prints, as

well as a link to a YouTube DIY site where you can find more information. When you print the flowers on the cloth, you will end up with a delicate, watercolor-esque portrait of the material you just pounded.

Gather needed materials:

1. A hammer, mallet or flat-faced rock
2. Squares of plain white cotton: 100% cotton will absorb the colors best. You can substitute watercolor paper, or plain white note cards.
3. A piece of scrap board, as the flower colors may bleed into a wood table surface, or other flat hard surface on which you can pound the flowers.
4. Natural materials to pound: you'll want plants that contain moisture that will transfer to the cloth when pounded: for examples grasses, flat flowers with vibrant colors, and parts of flowers that are unsuitable to use whole (the blackeyed Susan has an unsuitably bulbous center, for example, but the petals themselves will print beautifully). Try different plants, experiment! Sarah mentions that the color of the plant may change in the transfer: for example, pink cosmos may transfer blue.



Rubber or wood mallets with wide faces work well, but an everyday hammer—or even a flat rock—will do

The print process

1. Using some of the materials you've gathered, lay out a picture to be printed on the board surface with the right side of flowers or leaves facing up.
2. Being careful to avoid disrupting the plant picture you've created, cover your plant materials with your white piece of cotton.
3. Using small taps, gently pound the cloth with the hammer or mallet where it covers the plant material. You should see the plant color seeping into the cloth.
4. When the tapping process is complete, turn the fabric over and remove any plant material that is stuck to the cloth.
5. Hang the cloth to dry and admire your creation!



Want to see it done first? Follow this link for a video: www.youtube.com/watch?v=BMSyVLABfdQ

I wonder what plants you will print? You'll have plenty of garden flowers to print later in spring and summer, but if you live in south Ohio and want to start your printing in early spring, first you'll find the spring ephemerals: Virginia Bluebells, Bloodroot, Painted Trillium and Dutchman's Breeches to choose from. The farther south you live the earlier the wildflowers bloom, but as spring rolls up the east coast of the U.S. the spring ephemerals rolls with it. By mid-April the ephemerals will be blooming in NH too. And that's just the beginning! Enjoy the process throughout the spring and summer season.

Apple of the Month:

The Winesap

The Winesap is an American apple, older than many, but with uncertain origins. It was first mentioned by Dr. James Mease of New Jersey, a correspondent of Dr. A. F. M. Willich, whose *Encyclopedia of the Useful Arts* (1804) cited a letter from Mease as "the first attempt ever made to collect into one view a list of the finest apples growing in the United States." Mease described our apple thus:

WINE-SOP.—An autumn fruit, of deep red colour, and sweet, sprightly taste; makes excellent cyder [sic], which is preferred by some to that of Red Streak; cultivated by Samuel Coles, of Moore's-town, New Jersey.

When William Coxe published his pioneering *View of the Cultivation of Fruit Trees* in 1817, "Wine-sop" had become "Winesap," perhaps to distinguish it from the similarly named, but very different apple known as "Sops-of-wine."

And Winesap it has been ever since, at least in its home territory, centered in the mid-Atlantic region, from Virginia north to western New York. Elsewhere, it still sometimes goes as wine-sop—as well as Banana

apple, Hendrick's Sweet, Holland's Red Winter, Pot Pie Apple, Refugee, Royal Red of Kentucky, or Texan Red.

The multitude of names is related to its falling out of favor commercially after World War II (commercial apples today mostly have patented genetics and trademarked names). According to Russell Powell's *Apples of New England*, the Winesap's decline in popularity "can be attributed to the development and increased use of controlled atmosphere storage, which allowed a wider variety of apples to be sold over the course of the year." Today it is an heirloom apple, found mostly in specialty orchards rather than supermarkets.

At Richard Borrie and Scott Chaussee's informative Orange Pippin website (www.orangepippin.com/) we find another aspect to its commercial decline:

A major commercial variety in Virginia during the 19th century, . . . it has all the qualities needed for commercial production—it is a regular heavy cropping tree with very little biennial tendency, and the apples can be kept in natural cold storage for a good 3 months or more. . . Commercially Winesap was eclipsed during the 20th century by varieties such as Red Delicious, and to some extent by one of its own offspring Stayman (Stayman's Winesap) which has many of Winesap's qualities but a sweeter flavor.



Winesap, from the USDA Watercolor series

Those "qualities needed for commercial production" also include disease resistance (Winesaps rate well here) and soil preference (Winesaps flourish in almost any soil type). Where they have trouble is climate (they are not cold-tolerant) and branch shape: Winesaps have unruly, hard to train branches that tend downward, increasing the labor required to pick the fruit. One reason the Stayman has overtaken its parent is its better cold tolerance and branch structure.

But there are also those qualities important to apple consumers, and here the Winesap still shines. Coxe in 1817 already sang its praises as

one of our best cider fruits, . . . the cider produced from it is vinous, clear, and strong; equal to any fruit liquor of our country for bottling.

And today, the Winesap owes its continued presence in American orchards in part to the mix of flavors it adds to cider: fruity but also savory (think the wine in Winesap), and "in addition to the savory note there is the whisper of some pear mixed with the ghost of vanilla . . . along with some cidery goodness" as orchardist Adam of the Adam's Apples website (adamsapples.blogspot.com) puts it in his taste test.

But this is not just a cider apple. Its complex flavor makes it a great eating apple, and one that ripens late (October to December) and keeps well. It also stands up well in pies and crumbles, and makes a tasty applesauce—though like all firm apples, some mashing or straining is required if you like a smooth texture.



A Winesap Recipe:

Apple Galette with Brown-Butter Thyme Sauce

(Serves 4-8)

This recipe comes from Lynley Jones, who posted it a few years back on the website of Adventure Kitchen (adventurekitchen.com), a New Jersey kitchen specialty shop. A galette is essentially a one-crust pie baked on a cookie sheet instead of in a pie pan. In French and Italian cooking they're quite popular, and they are easy to make. The sauce for this galette is seasoned with thyme, giving a sweet treat a savory twist.

You may not be able to find Winesaps or Staymans where you live: if not, use another firm, tart apple variety like Granny Smith. Enjoy!

INGREDIENTS

For the pastry (makes a double batch):

- 2 1/2 cups all-purpose flour

- 3/4 teaspoon kosher salt
- 2 sticks cold, unsalted butter (16 Tablespoons)
- 3/4 cup ice water (plus a splash more if needed)

For the filling:

- 2 Tablespoons lemon juice
- 1/4 cup white sugar, plus more for dusting galette
- 1/4 cup brown sugar
- 1/4 teaspoon coarse salt (or 1/8 tsp table salt)
- 3 medium Winesap, Stayman or other baking apples
- Flour for rolling out

For the sauce:

- 1 Tablespoon unsalted butter
- Reserved juices from prepping the apples
- Dried thyme leaves
- 2 Tablespoon heavy cream

INSTRUCTIONS

Make the pastry:

1. Measure the flour and salt into the bowl of a food processor with a metal blade, or into a large bowl.

2. Cut the butter into small pieces and add them to the dry ingredients. Using either a food processor, a pastry cutter or your fingers, break up the butter into smaller and smaller pieces, evenly distributed throughout the flour mixture.

- **If using a food processor**, use the pulse button to pulse about 10-12 times to cut the butter into the flour mixture. Dump the flour/butter mixture into a large bowl before proceeding.
- **If using a pastry cutter**, use a vertical circular motion to repeatedly move the blades of the cutter down, through and back up out of the mixture.
- **If using your fingers**, use the tips of your fingers to repeatedly lift small portions of flour and butter up from the bowl, rub it between your thumb and fingers and let it drop back into the bowl.

Whatever method you use, the result should be that the butter is well integrated into the mixture, with very small pieces of butter, about pea-sized, still visible.

3. Form a well in the middle of the flour/butter mixture and pour a few drops of ice water into the well. Use a rubber spatula to lift portions of the flour/butter mixture from the edges and drop it onto the wet portions. Keep adding water gradually as you continue to gently combine the dry portions of the flour/butter mixture with the wet portions, just until the mixture comes together enough to form a mass when pressed together. *For a light, flaky crust, do not add too much water!*

4. When the dough can be pressed together, split it into roughly equal halves and transfer them each into

Ziplock-type bags. Press down on the dough in each bag to form a disk (this will make it easier to roll out).

5. Rest the dough in the refrigerator for at least 30 minutes, or up to 3 days, before rolling it out (a longer rest will make it easier to work with). Dough can also be frozen for a few months.

Prep the apples:

6. Combine juice, sugars and salt in a bowl large enough to accommodate all the apples when sliced. Core and slice the apples into even wedges about 1/8" wide with the skin on (or remove the skin if you prefer). Toss the apples in the sugar mixture and set aside to macerate for at least 1 hour, or up to 12 hours.

Make the galette:

7. Roll and trim pastry to a rough circle approximately 1/8-inch thick and 14 inches in diameter. Transfer the pastry to a baking sheet, lined with parchment if needed.

8. Preheat the oven to 425 degrees Fahrenheit (218 Celsius), with the rack in the middle position. Remove the apples from the sugar mixture, and reserve the juices for making the sauce. Arrange the apple wedges on the pastry in a slightly-overlapping circular design, forming concentric circles. Leave a border of about 2 inches on all sides. (See picture: You might not use all the apples.)

9. Section by section, fold the pastry border up over the apples, forming pleats as you go, so that the edge of all the apples is covered by the pastry border. Sprinkle about 1 Tablespoon of white sugar evenly over the pastry border.

10. Bake for 20-30 minutes, until the apples are bubbling and the crust is a rich golden brown. If the apples threaten to burn before the crust is fully baked, protect the apple section with a small piece of foil while it finishes baking.

Make the sauce and serve:

11. Melt the butter in a small saucepan over medium heat for about 5-8 minutes, allowing it to darken to a golden brown. Watch closely to be sure it doesn't burn or smoke.

12. Add the reserved juices from the apples along with two (or more to taste) generous pinches of thyme and bring to a boil over medium high heat. Stir occasionally, allowing the mixture to reduce to a syrupy consistency, for about 20 minutes. When the bubbles become glossy and you can begin to see the bottom of the pan as you scrape it, it's finished.

13. Turn off the heat and stir in the cream. Strain the thyme leaves from the sauce if desired, and pour into a serving dish. When the galette is finished, cool it on a rack for at least 5 minutes before serving.

Notes from Ms. Jones:

I've never attempted to make a galette from storebought crust. In my experience, they tend to tear and fall apart, and since they're already trimmed to the factory-perfect dimensions, there are no scraps or trimmings you can use to fix these problems.

The sauce for this can be served hot or at room temperature. The whole thing is amazing when the galette is hot and fresh from the oven! But the galette will be delightful served at room temperature as well, so you're good either way.

I like to serve the sauce on the side, or drizzle it over each slice as you serve it. If you choose to drizzle it over the whole galette, do it immediately before serving so it doesn't sit too long and get soggy. (I haven't served it this way, but I'm imagining that might be the outcome.)



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.

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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."

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