PAWPAW
Asimina triloba

ZEBRA SWALLOWTAIL
Protographium marcellus

GARDEN PHLOX
Phlox paniculata
With its straw-like tongue called a **proboscis**, the Zebra Swallowtail sips nectar from flat-topped flowers such as Garden Phlox. In their **larva** stage, the caterpillars feed only on the leaves of the Pawpaw tree, which are generally avoided by other insects and deer, too. The flowers of the Pawpaw tree are of no interest to Zebra Swallowtails. Instead, the blooms produce a rotting meat smell to attract flies and beetles that will pollinate them. The Pawpaw is the largest edible fruit native to North America, and is the state fruit of Ohio. It is shaped like a potato, yellow in color, and tastes similar to a banana with hints of vanilla and citrus. The large, dark seeds can be dried and crafted into jewelry.

**Pawpaw Fruit Leather**

*Recipe adapted from AllRecipes.com*

Servings: 16  
Estimated Time: 6 hours 30 minutes

**Ingredients:**
- 1 cup sugar  
- ¼ cup lemon juice  
- 4 cups peeled and coarsely chopped Pawpaw fruit, seeds removed  
- 2 cups apples, cored, peeled, and coarsely chopped  
- 2 cups pears, cored, peeled, and coarsely chopped

**Instructions:**
1. Preheat oven to 150 °F.  
2. Add all ingredients to a blender and purée until smooth.  
3. Lay out parchment paper on baking sheets and evenly spread purée in one thin layer.  
4. Bake for 5-6 hours with the oven door slightly open (the drying process is complete when the surface is not sticky and the leather tears easily). You may also use a dehydrator for this step.  
5. Remove the sheets from the oven, cut leather into strips, and roll strips (store the rolls in an airtight container).

*Make sure to freeze any Pawpaws you don’t use right away because they spoil quickly.  
Trouble finding Pawpaws? Experiment with different fruit that is in season.*