

Featured Evening Speakers

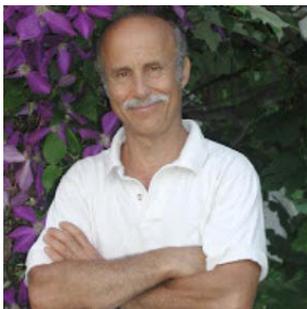
Susan Dolan – HISTORIC ORCHARDS IN OUR NATIONAL PARKS.



Susan is a historical landscape architect and manages the Park Cultural Landscapes Program for the National Park Service. She is the author of “Fruitful Legacy: A Historic Context of Orchards in the United States.”

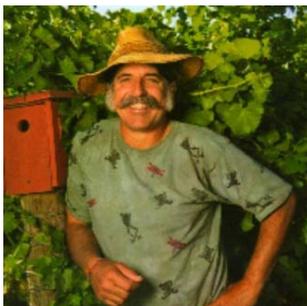
<http://www.amazon.com/Fruitful-Legacy-Technical-Information-Registering/dp/0160821274>

Lee Reich – TRIALS, TRIBULATIONS, AND REWARDS OF GROWING FRUIT



Lee worked in agricultural research for Cornell University and the U.S. Department of Agriculture before moving on to writing and consulting. He grows a wide variety of fruits and vegetables on his ‘farmden’ (more than a garden, less than a farm), including many uncommon fruits such as pawpaw, hardy kiwifruit, shipova, and medlar. His farmden is a test site for innovative techniques in soil care, pruning, and growing fruits and vegetables. <http://leereich.com/>

Amigo Bob Cantisano - THE FELIX GILLET INSTITUTE, DEDICATED TO THE APPRECIATION AND PRESERVATION OF EDIBLE AND ORNAMENTAL PERENNIALS FROM THE SIERRA.



A well known and influential figure in California organic agriculture, Amigo Bob was the founding organizer of the largest sustainable-agriculture gathering in the Western United States. In 2003 he founded the Felix Gillet Institute to identify, preserve and propagate the best of the many fruit, nut and grape varieties introduced by this pioneer nurseryman, many of which still thrive in the mining camps, farms, homesteads and towns of northern Sierra of California.

<http://felixgillet.org/>

Wednesday Oral Session Presenters

Tremaine Arkley – QUINCE PRODUCTS FROM MEMBRILLO TO LIQUOR.



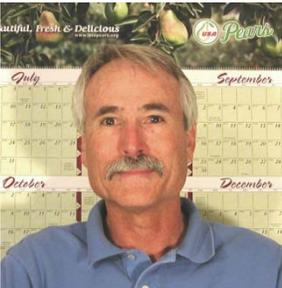
Tremaine grows and sells quince throughout the Willamette Valley. He is enthusiastic about the future of this unappreciated fruit and about opportunities to use quince beyond the traditional restaurant, fresh grocery outlets and specialty products. He has developed new markets which include an Oregon distiller's quince liqueur and a California winery's quince/apple/pear dry cider. He will present new ideas for the use of quince in the USA, with a display of international distilled products on the world market. [http:// www.oregonquinces.com](http://www.oregonquinces.com)

Sam Benowitz – 40 YEARS IN THE MAIL-ORDER FRUIT NURSERY BUSINESS.



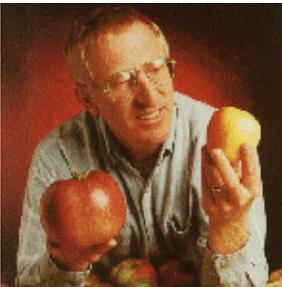
Sam founded Raintree Nursery in 1972, and for more than four decades has been supplying fruit gardeners with locally adapted and disease resistant fruit varieties from his nursery located an hour and a half north of Portland. <http://www.raintreenursery.com/>

Steve Castagnoli – OVERVIEW OF THE FRUIT TREE INDUSTRY IN OREGON'S COLUMBIA GORGE.



Steve is an Extension Horticulturist for Oregon's Hood River County, striving to provide the area's growers with the tools they need to maintain an industry that is both economically and environmentally sustainable. Steve supports the Hood River area tree fruit industry with relevant educational programs, implementation projects, workshops, field days, and newsletters.

Phil Forsline – THE REAL ORIGIN OF THE APPLE.



Phil increased the diversity of apple germplasm in the USDA National Plant Germplasm Collection through his apple collections made to Central Asia, China, Russia and Turkey from 1993-1999 with international teams of scientists. He has tasted every one of the 2,500 varieties of apples that grow in the USDA apple collection in Geneva, New York.

Barbara Ghazarian – THE QUINCE REVIVAL SWELLS.



Although Barbara has a degree in molecular biology, she burst into the fine-cooking scene with the publication of her first book, *Simply Armenian*. The success of that book led her to develop a fantastic cultural, historical, and cooking book devoted entirely to quince, the near-forgotten fruit of her ancestors. Thanks to Barbara, and her 2009 book *Simply Quince*, this fruit is no longer unknown, and she has earned the title “Queen of Quince” as she sings the virtues of the fragrant pome fruit. <http://queenofquince.com/>

Jim Gilbert – EXPLORING THE WORLD FOR UNIQUE AND UNUSUAL FRUITS.



Jim founded Northwoods Nursery in 1979 and One Green World in 1994 outside of Portland, Oregon. He and his partner Lorraine Gardner have traveled extensively in the former Soviet Union, Europe, China and Japan, to discover new and valuable varieties of unusual fruit plants such as Sea Berry, Honeyberry, Cornelian Cherry, Magnolia Vine, in addition to rare varieties of more common fruits such as apple and pear. Jim’s nursery has earned awards from the City of Portland and the State of Oregon for sustainability efforts including water and energy conservation, recycling, soil stabilization, and avoiding the use of pesticides.

<https://www.onegreenworld.com/>

C. Todd Kennedy – CALIFORNIA RARE FRUITS



C. Todd Kennedy is a fourth-generation grower of fruits in California, and member of CRFG since 1970. His father's family grew apricots and prunes commercially in Santa Clara Valley, and his mother's family grew citrus and avocados in Orange County. He was a founder of Monterey Bay CRFG Chapter and his many writings on fruits can be found in the *Fruit Gardener* magazine. He is a partner in the fruit tree nursery The Arboreum Company, that offers rare varieties to home fruit growers.

Pete Mulligan and Galen Williams – HISTORY AND GROWTH OF HARD CIDER IN THE PACIFIC NORTHWEST.



Since 2009, Pete and Galen have spent thousands of hours experimenting with hard ciders and perry. Their dream of establishing a commercial enterprise resulted in Bull Run Cider in Forest Grove, Oregon. Bull Run began offering ciders to the public in March of 2013.

<http://www.bullruncider.com/>

Ross Penhallegon – BRINGING MODERN ORCHARD TECHNIQUES TO TAJIKISTAN.



Ross just retired after working for decades as OSU Horticulture Extension agent, responsible for urban and commercial horticulture for 3 western Oregon counties. He has recently been taking his extension skills to central Asian countries as a farmer-to-farmer volunteer helping improve orchard management and vegetable production.

Joseph Postman – OLD AND NEW QUINCE VARIETIES FOR THE PACIFIC NORTHWEST.



Joseph is the curator for the tree fruit and nut collections at the USDA's National Clonal Germplasm Repository in Corvallis, Oregon. He manages large collections of pears and hazelnuts, and smaller collections of lesser appreciated fruits such as quince, medlar, hawthorn and mountain ash. He has sampled as many pears as Phil Forsline has sampled apples!

Sue Queisser - THE QUINCE: AN UNEXPECTED JOURNEY



Sue is a food scientist/process engineer. She worked in high tech at Hewlett-Packard as a mechanical engineer before going back to school for a degree in Food Science. She has since worked at several Willamette Valley food businesses but recently got an entrepreneurial bug and decided to start a European baked goods business. Sue was recently abducted by quinces and has agreed to share her amazing story.

Maxine Thompson – EXPLORING PAKISTAN AND OTHER EXOTIC REGIONS FOR NEW FRUITS, BERRIES AND NUTS.



Maxine retired from her long career as Professor of Horticulture and hazelnut breeder at Oregon State University in 1986. She began a second career leading plant collecting explorations to foreign lands, and a third career as a private breeder developing blue honeysuckle as a new berry crop for North America.

GARDEN & WINERY TOURS WITH THE HEAD EDGEFIELD GARDENER AND WINEMAKER



At Edgefield you will find a year 'round display of colors, shapes, scents and tastes. The spectacular sculpted grounds on Edgefield's 74 acres include numerous gardens, orchards, and vineyards from the Herb Garden to the Fir Grove, and the Red Shed Pond to the Wedding Meadow.