

# Speakers

**Tom Addison *White Sapote: A Fabulous Fruit for Your Garden*** - Join CRFG White Sapote specialist Tom Addison as we go on a 'sapote safari.' Botanical information, cultivation, and varieties of this rewarding fruit will all be discussed.

**Sam Benowitz *Disease Resistant Apple Cultivars from Around the World and How NAFEX Members Can Assist Beleaguered Fruit Research Programs.*** - Discussion, with audience input, of new and existing cultivars and even apples not bred for disease resistance that have proven to be disease resistant. Also, the financial and other problems researchers and institutions are having, why they are having those problems, how this affects NAFEX members, and how we can help these researchers.

**Tom Burford *Pips & Spitzs (or Apples of the Past)*** - What are these apples, where did they come from, and why do many of them taste so awful? The history, regionalism, and popularity of so-called heirloom, antique, uncommon, vintage or old-fashion apple varieties are examined historically and sometimes irreverently. A brief history of the apple in America underlines Burford's presentation.

**Tom Burford *Limited Space Orchards*** - Dwarf rootstock, orchard designs, espalier, and containerized gardening will be discussed. Reference materials will be available.

**Chef Jozseph *The Apple of His Eye: From Apples to Love Apples and Back Again*** - Jozseph Schultz has been a chutney on the Santa Cruz culinary landscape since he opened India Joze in 1972. His eccentric, practical, high-intensity approach to cooking draws upon and transforms diverse food practices through the long history of food. He currently teaches at Cabrillo College and UCSC when not performing at extraordinary culinary events.

**Nancy Garrison *Che, Mulberries, Raspberries, and More*** - Nancy Garrison will make a Power Point presentation on her research on blueberries and raspberries, and will discuss the growing of melon berry, mulberries and currants in San Jose, California. She is retired from the UC Cooperative Extension where she served as farm advisor, urban horticulturist and Master Gardener program coordinator since 1980. She also directed the Master Gardener research trials for fruits and vegetables.

**Dr. Jules Janick *Cupid and Psyche: Fables and Festoons*** - Stunning frescos illustrating the adventures of Cupid and Psyche were painted between 1515 and 1517 at the Roman Villa of the wealthy Sienese banker Agostino Chigi. These scenes are surrounded by painted festoons made up of almost 2000 fruit, flowers, and vegetables. The festoons show almost 200 species -- including apple, pear, quince, medlar, citrus, pomegranate and figs -- and contain the first images of maize, squash, and beans from the New World, barely a quarter century after Columbus' encounter with the Americas. These images make it possible to analyze the genetic diversity of horticulture 500 years ago.

**David Karp *Greengage Plums*** - David Karp will discuss and show slides from his visit to the Midi region of Southern France, where he intensively researched with growers, shippers and scientists the most delicious of all temperate fruits, the greengage plum. He will relate up-to-date French knowledge of pollenizer varieties, a key to good cropping. David writes about and photographs fruit for The New York Times and Gourmet magazine.

**Doron Kletter *Citrus*** - Doron Kletter is the propagation chairperson for the Santa Clara Chapter of CRFG and is very knowledgeable about new (and newly introduced) varieties of citrus, especially those for the San Francisco Bay Area and along the coast. Doron is an engineer with Xerox and holds several patents, unfortunately none for citrus.

**Dr. Craig Ledbetter *Apricot Variety Development with ARS in the San Joaquin Valley: Past, Present and Future*** - Dr. Craig Ledbetter of the Agricultural Research Service will be giving a talk about apricot variety development in California. Craig is a research geneticist at the ARS facility in Parlier, CA, and has been breeding apricots there for the past 14 years.

**Jim Maley *Some Like It Hot, Some Do Not*** - Jim Maley will present 9 years of chili pepper research results for sweet to hot varieties, as well as the background of Capsicum and interesting pod types. The Power Point show includes methods of growing peppers and using them in savory dishes. Actual pods and plants will be available.

**Andy Mariani *Apricot Culture*** - Andy Mariani will discuss apricot varieties, growth factors, and cultural practices. Andy sells an unusually varied selection of stone fruit, including many flavorful heritage varieties not available elsewhere. Andy's well-known orchard produces artisan fruit—tree-ripened fruit—grown, harvested, and packaged with special care to produce exceptional quality. Fruit tastings are open to the public several times a year. Andy has been an active supporter of CRFG for many years.