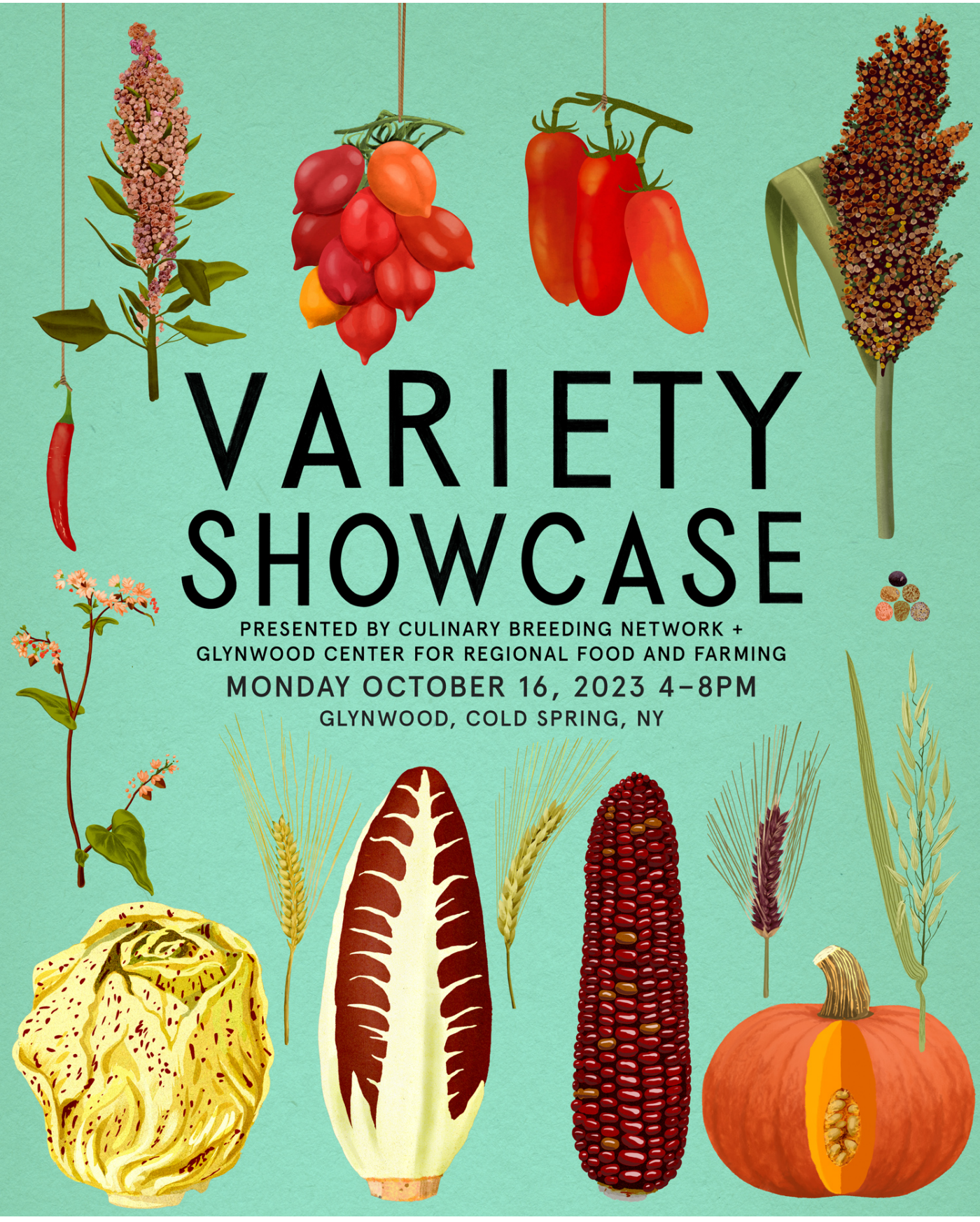
VARIETY
SHOWCASE
PRESENTED BY CULINARY BREEDING NETWORK +
GLYNWOOD CENTER FOR REGIONAL FOOD AND FARMING
MONDAY OCTOBER 16, 2023 4–8PM
GLYNWOOD, COLD SPRING, NY

The Culinary Breeding Network mission is to build communities of plant breeders, seed growers, farmers, culinary professionals, retailers, distributors, and other stakeholders to improve quality in vegetables, fruits, and grains.

The Culinary Breeding Network organizes the Variety Showcase, Sagra events, tastings, and explorations, as well as facilitates conversations and interactions with the intention to break down the walls between plant breeders, farmers, and eaters. These gatherings offering unique opportunities to see and taste new and in-development vegetable and grain cultivars, share opinions, and be an active participant in the breeding process.

By connecting plant eaters, buyers, growers, and breeders, we are working together towards a future of delicious, beautiful, resilient, and diverse crops.

GLYNWOOD

Center for Regional Food and Farming

For over 25 years, Glynwood Center for Food and Farming has been serving food and farming changemakers from New York's Hudson Valley with a national impact beyond their regional borders, working at a regional scale to transform our food system; promoting health, prosperity, and cultural vibrancy; and addressing racism and inequity. Their mission is to cultivate just and resilient food systems so that farmers, land, and communities thrive. All their programs & projects are built around their core strategies of training farmers and supporting future farmers, providing local food for every table, educating stakeholders to advance regional food, and developing the markets for regional food.

As part of their commitment to environmental health and responsible agriculture, all livestock enterprises are Animal Welfare Approved by A Greener World (AGW); and cattle are Certified Grassfed by AGW. Glynwood also serves the community through a 200+ Community Supported Agriculture (CSA) membership, and a publicly accessible on-farm store.

THE CURATORS:
BREEDERS,
RESEARCHERS,
& FARMERS

Brigid Meints

Oregon State University

Brigid is an Assistant Professor (Senior Research) whose research focuses on organic barley and dry bean breeding at Oregon State University. She also spends 20% of her time with the OSU Center for Small Farms and Community Foods Systems as an Organic Grains & Pulses Extension specialist. She grew up in Corvallis, OR and developed a love for plants at a young age. She earned a BA from Scripps College in Anthropology and Gender & Women's Studies but found her way back to plants after graduation when she began working for the barley breeding program at OSU. She earned her MS from OSU in Crop Science with a focus in Plant Breeding & Genetics and completed her PhD in Crop Science at Washington State University.

Mark Sorrells

Cornell University

Mark grew up on a farm in central Illinois and after earning a PhD degree at University of Wisconsin, accepted a position at Cornell in 1978 working in small grains breeding and genetics. His career has been focused mainly on wheat but has also worked on maize, rice, oat, barley, teff and sugarcane. Mark's organic grains research began in 2012 with a project focused on evaluating heritage and ancient grains grown for the regional food system. He has worked with New World Foundation Local Economies Project to evaluate winter & spring grains grown organically in the Hudson Valley.

Michael Mazourek

Cornell University

Michael is the Calvin Knoyes Keeney Associate Professor of Vegetable Breeding at Cornell. Michael is a breeder of peas, beans, squash, cucumbers and peppers and has released numerous cultivars and breeding materials. Michael's specialty is biochemical genetics in vegetables; he explores the diverse phytochemistry that plants use to repel pests and herbivores, reward and nourish pollinators and seed dispersers and cope with environmental stresses, with a goal of harnessing to maximize nutrition and sustainability. Michael shares the craft of plant breeding with students at Cornell, through grower conferences and field days.

Allison Krill-Brown

University of California-Davis

Allison is a barley, wheat, and spinach breeder at UC Davis. She leads the UCD naked, forage and feed barley breeding programs under Dr. Jorge Dubcovsky and is part of the USDA-OREI funded multi-use naked barley collaboration led by Dr Brigid Meints at OSU. She also leads the organic wheat breeding program, which is part of the USDA-OREI funded SCOPE project (Student Collaborative Organic Plant Breeding Education), led by Dr. Charlie Brummer. Allison has been working on breeding grains for organic agriculture for many years and enjoys working with organic growers and admires their ability to adapt and create solutions for overcoming the many challenges of organic farming.

Pat Brown

University of California-Davis

Pat began his career in cereal genetics and switched 6 years ago to tree breeding. There is so much to do in trees and so little that has been done already; lots of low-hanging fruit remain to be picked! As our planet becomes more volatile --climatically, economically – Pat believes we can grow a more resilient agriculture by finding more tree crops that fit into local communities and economies.

Robin Morgan

Washington State University Bread Lab

Robin grew up in Italy surrounded by people passionate about food. Cooking has been his gateway to a journey spanning from working at a one-Michelin star restaurant in Milan to earning a Masters in Organic Agriculture from the University of Pisa. Robin moved to Washington state to pursue a PhD at the WSU Breadlab that involves developing a perennial grain crop, and wheat varieties with novel seed colors. He works from the chromosomal to the field level of his plants as well as studying the history of how wheat is marketed in the US and globally based on color of the seed.

Hana Fancher

The Land Institute

Hana is an agrarian at heart, having grown up ranching on the SE plains of Wyoming and spent her young adulthood on ranches across New Mexico and Colorado. After returning to Wyoming in 2021, she pursued an Ag & Applied Economics degree from University of WY. Hana then eagerly joined the Crop Stewardship program at The Land Institute, where her belief in the institute's transformative crops drives her passion. With a desire to revolutionize agriculture, Hana envisions a future where farmers have viable alternatives to annual commodities so that we may begin to shift agriculture from an extractive model to a more sustainable one.

Lexie Wilson

University of Wisconsin-Madison

Lexie is a Plant Breeding & Plant Genetics PhD candidate at University of Wisconsin - Madison. She received a BA in Visual Art and Art History from University of Chicago, then discovered plant breeding while working on organic vegetable farms in California and North Carolina, where she later operated a bean-focused small farm. Her research includes testing new methods to select for quality in 'vegetable' and grain corns and breeding and trialing open-pollinated sweet corn in organic systems. Lexie draws inspiration from the role cooking plays to strengthen community bonds, her own love of eating, and the boundless expressions of plant-land interrelationships.

Bill Tracy

University of Wisconsin-Madison

Among Bill's earliest memories is a fascination with plants and biological variation. He feels incredibly fortunate to have been able to work with sweet corn for nearly 50 years. He works closely with commercial sweet corn breeders and has developed sweet corn grown commercially on every continent with arable land. Bill also greatly values the opportunity he has had to help guide over forty amazing individuals as they pursue their education and careers in plant breeding and agroecology.

Bill was the inaugural Clif Bar and Organic Valley Chair in Organic Plant Breeding at University of Wisconsin-Madison. This was the first ever endowed chair in organic plant breeding, awarded to someone with a track record in developing cultivars under certified organic conditions and training graduate students in organic plant breeding.

Julie Dawson

University of Wisconsin-Madison

Julie is an Associate Professor. Her research interests include the use of genetic resources in plant breeding for organic systems and methods for participatory selection and variety development. She is also the state Extension specialist for regional food systems and her program includes coordinating the Seed to Kitchen Collaborative, which works with plant breeders to test varieties with local farmers and chefs, focused on flavor for local food systems. Julie also works on breeding tomatoes, bread wheat and American hazelnuts for organic systems.

Row 7 Seed Company

Row 7 is an organic seed company built to reimagine food from seed to table. Working in collaboration with chefs, farmers and breeders, its mission is to introduce new plant varieties that benefit our palates and the planet. Row 7's participatory community spans more than 100 chefs and farmers across the country, and more than 45 public and independent plant breeders. The trial network evaluates varieties still in development, identifying and co-selecting ingredients that bring unique culinary, nutritional, and ecological value to consumers. In 2022, Row 7 launched a line of branded organic vegetables for sale in grocery stores, with plans to expand throughout the Northeast in 2023.

Tokita Seed Company

Tokita Seed Co. LTD is a 106-year-old vegetable seed company based in Saitama, Japan, with a mission of enhancing our global food culture, connectivity, and health through delicious, productive vegetable varieties.

You have probably tasted Tokita vegetables without realizing it, if you have ever eaten a Sungold tomato, Fioretto cauliflower, or Nabechan bunching onion, for example. Tokita varieties are selected in research stations in Japan, where limited inputs are standard even for conventional production. Each variety is tested to thrive in challenging environments, including picky palates.

The Oishii Nippon Project was established by Tokita Seed in 2018 to offer high quality seeds of vegetables foundational to Washoku, or Japanese cuisine.

Natoora

By working directly with growers to source for restaurants and home cooks, Natoora strives to create a more sustainable way forward for farming. Natoora knew that fruits and vegetables grown in their natural seasons taste best, but their mission led them to growers who also preserve local growing artistry, work with diverse varieties and enhance their ecosystems. Their methods present a sustainable way forward for food and farming - one that can feed a growing population but also protect our health and the future of our planet.

Ginny Moore

Cornell University

Ginny is a plant breeder and agroecologist at Cornell University. She first fell in love with agriculture in 2006 when she interned at an urban farm in Philadelphia and has been gardening, farming, and researching plants ever since. She has worked in many places (Ithaca, Hudson Valley, Philadelphia, Maryland, Wisconsin, Montreal, Panama) and on many crops, but has a deep passion for cover crops. Her research at Cornell focuses on plant breeding for sustainable cropping systems with the goals of increasing diversity, perenniality and resilience. Her lab works on several crops, including cover crops, forages, hemp, and dry beans, and works on questions related to organic systems, reduced tillage, intercropping, and ecosystem services. for intercropping and polyculture systems, for pest resistance, and for ecosystem services.

Solveig Hanson

Cornell University

Solveig discovered plant breeding after co-owning a direct market vegetable farm in Iowa and working in organic seed marketing. When she was introduced to plant breeding as a seed product manager, it captured her imagination as a multispecies conversation, and domesticated plants began to appear to her as both art and artifact: expressions of beauty and utility shaped by the resources at hand. After discovering plant breeding, Solveig studied it, conducting genetic, genomic, and participatory research focused on flavor in table beet at University of Wisconsin-Madison. After receiving her Ph.D. in Plant Breeding Plant Genetics in 2020, she coordinated a nationwide farmer vegetable variety trialing and breeding network as a postdoctoral fellow at the University of British Columbia. In January 2023, Solveig joined Virginia Moore's Sustainable Cropping Systems Breeding Lab at Cornell University, where she coordinates research and outreach for the nationwide Cover Crop Breeding Network. She remains fascinated with the potential for transformation at the human-plant interface.

Kristen Loria

Buttermilk Bean

Kristen is a farmer and researcher who is inspired by the rich history of dry bean production here in the Northeast. She started Buttermilk Bean to bring uniquely diverse and delicious dry beans, from regional heirlooms to new farmer-bred varieties, to the eater's plate via a Winter Bean Club. Kristen works alongside other organic farmers with a vision of shared equipment, infrastructure, and marketing to support a more diverse beanshed in the Finger Lakes. Kristen also has a M.S. in Plant Breeding and Genetics and works for the Cornell Sustainable Cropping Systems Lab, where she gets to drive bigger tractors and help conduct innovative research on organic no-till farming practices.

Mara Welton

Slow Food USA

Mara serves as the Director of Programs for Slow Food USA, which means that she cultivates, develops and hosts nationwide programs and campaigns while coordinating and collaborating with global network leaders. Food production and access has been Mara's passion for over 30 years as a farmer/chef business owner and community organizer. She volunteered abroad with the United States Peace Corps and US AID working towards village food sovereignty. Mara is currently based in Vermont and her 20-year career in farming brought her to Slow Food with the campaign for Biodiversity and the Ark of Taste. She served for 10 years as the Chapter President of Slow Food Vermont and Regional Councilor for Slow Food USA. She currently owns and operates a seasonal food cart celebrating the cuisine of her native American Southwest. Mara loves this work because she gets to connect with people, their stories and their foods that deeply shape their identity and sense of place. Food is connection, seeds are life!

Jessica Rutkoski

University of Illinois at Urbana-Champaign

Jessica grew up in Wisconsin climbing trees, playing in the dirt, and swimming in the Fox River. Jessica discovered plant breeding as an undergraduate at the University of Wisconsin-Madison and was thrilled to find a career path that would allow her to have positive impacts on people and the environment while spending time outdoors experimenting with plants. After graduating with a BS in Genetics, Jessica entered a PhD program at Cornell University where she gained expertise in quantitative genetics and applied wheat breeding. After her Ph.D., she worked abroad for 5 years on projects supporting plant breeding programs in Asia and Africa. In 2019, Jessica returned stateside to become an Assistant Professor and Small Grains Breeder at the University of Illinois at Urbana-Champaign. She leads an applied breeding and research program that develops novel small grain varieties for farmers while advancing breeding methods and training the next generation of crop scientists.

Jeremy Logrono
University of Illinois at Urbana-Champaign

Jeremy is a Ph.D. student focusing on plant breeding working under the direction of Dr. Jessica Rutkoski. His research focuses on developing locally adapted value-added wheat varieties using novel speed breeding and genomic selection strategies. Jeremy completed a Bachelor of Science in Plant Genetics and Breeding at Purdue University and a Master's in Horticulture at Colorado State University. Growing up in the foothills of Mt. Makiling in Los Baños, Philippines, he had the opportunity to be exposed to the world of plant breeding while accompanying his dad, a corn breeder. Jeremy enjoys the dynamic and multidisciplinary nature of his work, and rather be working outdoors surrounded by nature and agricultural fields with a mindset goal to contribute to crop improvement and make a difference in the lives of growers and consumers.

Melanie Caffe

South Dakota State University

Melanie is Associate Professor that has led the SDSU oat breeding program since 2014. She was involved with the release and/or licensing of eight oat varieties in the US. Her goal is to develop new oat varieties with improved agronomic and quality characteristics, which can increase profitability for growers and processors, resulting in healthy, affordable oat-based food products for consumers. She enjoys working closely with growers, processors & consumers to ensure that SDSU varieties fit the needs of different entities involved in the value chain.

Lucia Gutierrez

University of Wisconsin-Madison

Lucia is an Associate Professor that leads the cereals breeding and quantitative genetics program. Her research focuses on understanding the genetic architecture of complex traits and their response to the environment. She studies the mechanisms employed by plants for local adaptation including the study of biotic and abiotic interactions, as well as how to improve breeding program design in regions with strong genotype by environment interactions. She works on organic breeding of wheat, barley, and oats for artisanal markets in the Upper Midwest.

Pablo Sandro

University of Wisconsin-Madison

Pablo is a PhD student in the Plant Breeding and Plant Genetics Program at the University of Wisconsin Madison working on organic cereals breeding in addition to managing many of the cereals breeding program trials. He leads the coordination of trial preparation, planting, harvest, and post-harvest activities in the field and greenhouse as well as on-farm. He has a Masters in Agricultural Sciences (Major in Plant Biology with an emphasis in plant breeding) from the College of Agronomy, Universidad de la República, Uruguay.

Keith Williams

Creative Botanics

Keith develops flavor-driven maize hybrids and provide consulting and advisory services to companies interested in developing their own custom genetics or creating identity-preserved consumer food and beverage products. In addition to his work with grains, Keith collaborates on breeding and seed-production projects with a wide variety of entrepreneurs and growers producing novel and high-value crops such as ornamental perennials, native medicinals, and rare or endangered cacti. His passion is exploring the interface of crops and commerce, and he most enjoys projects that touch on the sensory or aesthetic aspects of plant biodiversity.

Uprising Seeds

Brian Campbell and Crystine Goldberg started Uprising Seeds in 2007 as an extension of their fresh market farm near Bellingham, Washington, with a vision for building a regional, farm-based seed movement to mirror what was happening in localized agriculture at the time.

Now in its 17th year, Uprising Seeds is a family run, certified organic, open-pollinated seed farm and retail company, and the culmination of years of fresh market farming, variety trialing, seed production and breeding work, and most importantly, a decades long love affair with food and its power to bring people together. With a focus on varieties with special culinary qualities, and deep ties to people, cuisines, and places, they celebrate biodiversity in their seed supply, promoting connection to food and farming as a cornerstone to creating ecologically and socially just food-secure communities.

In 2021 they began the Gusto Italiano Project, a collaboration with the Culinary Breeding Network, and Northern Italian breeders, Smarties.bio to bring some of the best available radicchio seed and traditional specialty crops of the Veneto to North American growers.

Andrea Ghedina

Smarties.bio

Andrea was born and grew up in Padova, Veneto region of Italy, a small, nice college town. There he got a Bachelors in corn genetics, his Masters in Wild Rocket genetics, and his PhD in Radicchio genetics. He then started work as a plant breeder at T&T Produce in 2010 when it was still held by its founders Tiozzo Silvano and Tiozzo Romano that sponsored his PhD. Andrea founded Smarties.bio in 2017 together with Luca Bertaggia.

Smarties' is focused on the recovery, protection, preservation, and distribution of local native varieties, combining tradition with innovation making them suitable for the modern market.

Safeguarding the enormous wealth of typical Italian local varieties, protecting, and growing the organic sector, and investing in modern urban agriculture are, for Smarties.bio, values and challenges for an innovative agriculture open to the future.

In 2020 Smarties, together with Culinary Breeding Network and Uprising Seed developed Gusto Italiano Project offering a special line of organic radicchio and regional specialty brassica, bred and grown in Italy by Smarties.bio. The project aims to promote the Italian horticultural heritage and to safeguard biodiversity from extinction.

Tim Wilcox

Kitchen Garden Farm

Tim is the co-owner of Kitchen Garden Farm in Sunderland, MA. The farm grows 40 acres of certified organic vegetables with an emphasis on peppers and tomatoes and other types of Italian vegetables. Tim also manages the farm's preservation kitchen, where they make a variety of hot sauce, salsa, pickles, and dried chili products, along with Italian style passata and whole peeled tomatoes on a large scale.

Jason "Joddo" Oddo

Coldco Farm

Coldco Farm started in 2021 as a collaboration between longtime friends Nick Lubecki and Jason "Joddo" Oddo in Pittsburgh, PA. They prioritize producing the highest quality vegetables, focusing on Italian heirlooms and cold season varieties for direct-to-chef sales and farmers' markets.

Joddo's interest in farming took off after discovering the hardiness of winter vegetables in 2014. In 2016, he explored the possibilities of farmer-chef collaboration with Becca Hegarty to found the nationally recognized Bitter Ends Garden and Luncheonette. In 2020 and 2022, he traveled Italy researching Italian specialty varieties and farming practices. Joddo brings his farm-to-table restaurant experience to chefs and markets.

Chris Smith

The Utopian Seed Project

Chris Smith is executive director of the Utopian Seed Project, a crop-trialing nonprofit working to celebrate food and farming. Within this work, Chris collaborates on The Heirloom Collard Project, hosts a seasonal Trial to Table event series, and publishes Crop Stories, a crop-specific multimedia project. Chris' passion crop is okra and he has spent a lot of time growing, eating and studying okra. This has led to many spin off projects like okra fiber, okra seed flour, okra flower vodka, and currently a large okra seed oil breeding project in collaboration with The Princeton Seed Farm. His book, The Whole Okra, won a James Beard Foundation Award in 2020, and he is the co-host of The Okra Pod Cast. In 2023 Chris received the Organic Educator Award from The Organic Growers School and was named a Champion of Conservation by Garden & Gun.

Nate Kleinman

Experimental Farm Network

Nate co-founded the Philly-based Experimental Farm Network in 2013 to facilitate collaboration on sustainable farming research, especially toward the development of carbon sequestering perennial staple crops (like wheat and sorghum). He is as much a plant herder as plant breeder, and he loves working with diverse plant populations that haven't been subjected to the intensive inbreeding required to develop more uniform varieties and are therefore far more resilient in the face of global heating. He believes agrobiodiversity is our best weapon against climate change, and that the best people to conserve any given crop have a strong cultural attachment to it. Nate works to liberate seeds from government seed banks and rematriate them to the communities where they originated, including Syria, South Sudan, Iraq, Palestine, Puerto Rico, and indigenous peoples on this continent. He co-founded the Cooperative Gardens Commission in March 2020 as a response to the COVID pandemic and is a founding member of Ujamaa Cooperative Farming Alliance. He might be the last seed farmer left in New Jersey.

Ujamaa Cooperative Farming Alliance

Founded in 2021, Ujamaa Cooperative Farming Alliance (UCFA) is a program of the Maryland-based non-profit Steam Onward Inc. UCFA is a collective of emergent and seasoned BIPOC farmers and gardeners who cultivate and distribute heirloom seeds as well as grow culturally meaningful crops for food, healing, and textiles.

Ujamaa recognizes the need for increased diversity in agriculture generally, and in the $15 billion dollar U.S. seed industry in particular, and so works to increase opportunities & support for growers from historically oppressed and marginalized communities. To this end, Ujamaa also works to bridge the gap between prospective growers and existing seed companies.

Heirloom seed farming, especially culturally meaningful varieties, can be a lucrative business opportunity for farmers and gardeners as demand far outstrips supply. Farmers and gardeners can make a profit from seed farming on a small plot of land (many folks grow seed as a side business, rather than a sole source of income).

As a community of creatives, UCFA includes growers, makers, artists, teachers & bakers. They are committed to the collection, preservation, advancement, and dissemination of agricultural and environmental practices that will benefit and sustain current and future generations for centuries to come.

Heather Darby

University of Vermont

Heather is an Agronomist and, for the past 20 years, has worked collaboratively with northeast farmers to build a local grain market. Her extensive applied research and outreach program delivers practical, relevant information to the farming community. Heather's research program covers a wide range of agronomic topics that are of interest to the local farming community. Variety evaluation is a core emphasis and collaborations with plant breeders are key to testing materials in a wide a range of environments. Agronomic trials on organic fertility, weed, and pest management are also priorities identified by local farmers. Recently, she has been working with farmers and food businesses to add-value and expand the use of cereal rye. Her work has been focused on identifying attributes of varieties and the influence of various practices on end-use quality of rye.

Alex Wenger

The Field's Edge Research Farm

The mission of The Field's Edge Research Farm is to help diversity take root by addressing the needs of local communities through on-farm research and crop breeding projects. These range from developing disease-resistant tree fruits, and breeding nutritious leafy green crops, to reinvigorating crop landraces, and breeding "orphaned" species like *Apios americana*. Alex believes that diversity in all levels of the food system is critical to sustainability for both farmers and eaters and he sets out with the vision of working with as many different species of food crops as possible. On-farm research projects and crop choices are regularly informed by the voices of small-scale, family and minority farmers, as well as chefs, food professionals and university scientists. One of the most rewarding experiences throughout this journey has been when crops that have been researched at The Field's Edge make their way into local markets, menus, and farmers' fields.

Phillip Griffiths

Cornell University

Originally from SE Wales he received a BS (Genetics) from the University of Nottingham and an MS in Plant Breeding (University of Wales) working on ryegrass improvement. He then worked on alfalfa breeding at the University of Arizona followed by a few months at the Gulf Coast Research and Education Center in Florida. He received a PhD from the University of Florida (Horticulture and Breeding) focusing research on virus resistance in tomatoes. He took a position at Cornell University in 1999 as a vegetable breeder working on Brassica crops, including a sabbatical at the University of Western Australia. His work targets vegetable improvement for local, national, and international markets, more recently concentrating efforts on quality traits, nutrition and products more aligned with consumer demand. He is a character in two novels written by a Welsh author friend, indirectly got Cornell cabbage interjected into a script of 'The Office' and has had three near-death experiences from falling objects including a very near miss with a falling coconut in Costa Rica. He teaches the 'Foods of the Future' class at Cornell and is interested in making meaningful change beyond the mainstream.

Craig Jon Marcklinger

Wild Amaranth Projects

Jon farms for the future of food security and sovereignty by decentralizing seed access and radically diversifying the crop genetics in his fields. He was born in Ohio to a family of Western New Yorkers, and he spent formative years in New Jersey, Miami and Haiti. Jon honors his learning lineage with beloved Haitians, who schooled him in resistance and true peasant agriculture during his time in Haiti and as an organizer in South Florida's refugee community. A fluent speaker of Caribbean Spanish and Haitian Kreyòl he spent three years hosting a local radio show as part of his organizing work. After years working on farms in Kansas, South Florida and Maryland, Jon landed in the Hudson Valley, NY and has spent the last four years in collaboration with Jalal Sabur and the abolitionist farmers of Sweet Freedom Farm. Jon now runs the Wild Amaranth Projects based in Germantown, NY. He eats as much rye bread as he can, not only as a tribute to his ancestors but also to prepare for the imminent regional transition to a rye economy.

Sihui “Olivia” Gao

Johnny’s Selected Seeds

Olivia is a tomato and pepper breeder and believes these two vegetables have this magical ability to enhance the flavors of other ingredients, and when they come together, they create a culinary dream team, unleashing a myriad of delicious tastes. Olivia’s days are spent developing new breeding lines and experimenting with various varieties to discover new and exciting taste sensations. Johnny’s has always had a strong focus and high standard for breeding flavors, and as a new breeder in the field, Olivia is determined to match and exceed those standards with her passion and dedication.

Lindsay Wyatt

Johnny’s Selected Seeds

Lindsay is a squash and pumpkin breeder, working towards Johnny’s mission of helping families, friends, and communities feed one another. Her interest in vegetable breeding stems from her work as a young adult at her family’s retail greenhouse and garden center in Ohio. Lindsay studied plant breeding and genetics at Cornell University, focusing on winter squash fruit quality and *Phytophthora capsici* resistance in bell pepper. At Johnny’s, Lindsay breeds winter squash, summer squash, and pumpkins that taste great, are adapted to organic conditions, and are easy to grow.

John Navazio

Johnny's Selected Seeds

John began his career on a diversified vegetable farm in Oregon. The best part of farming vegetables was to learn how different the culinary quality of one tomato variety could be from another. John saw customers reinforced this, but sometimes the best quality market variety wasn't the best performing variety for yield or disease resistance in the field. He realized the importance of plant breeding being the true path to merging culinary quality and productivity. This led him to train with several excellent plant breeders at Univ of Wisconsin where he learned the skills that wed these two key elements. John then spent 20 years as a breeder, researcher, and teacher in Washington before coming to Maine to breed Swiss chard, onions, carrots, and collards for Johnny's. These biennial crops are grown under disease pressure in Maine and evaluated for their quality, yield, disease resistance, and robustness in our short seasons. Culinary quality is in equal standing with all elements of field toughness, storability, seed quality, and seed yield for our selection criterion. John and his team evaluate all varieties in multiple locations across the USA before commercial release.

K Greene

Hudson Valley Seed Company

When you plant a seed you grow a multiplicity of stories- from historical to contemporary, genetic to mythic, fruitful, flavorful, and healing. What K loves most about their work is nurturing plants through their full lifecycles and trying to listen to all the stories; the ones they can know, and the unknowable threads that unravel through germination. This has led K through many permutations of being in relationship with seeds. From starting the first seed library in a public library in the country to founding the Hudson Valley Seed Company with their partner, Doug Muller, K has kept focus on the beauty and depth of expressing that seeds are more than commodities. Seeds are living beings with their own stories to share. To help express this diversity, K commissions art to celebrate the varieties in their catalog. For the last several years, K has been the Seed Program Manager at the Hudson Valley Farm Hub where they engage in non-commercial community seed partnerships including supporting Indigenous seed rematriation with the Akwesasne Seed Hub and the Lenape Center and increasing access to culturally resonant seeds and foods with the Palestine Heirloom Seed Library and the Jewish Farmer Network. More recently, K has been engaging with plants, botanists, and queer farmers through conversations and inquiry into Non-Binary Botany.

Joe Baker

Lenape Center

Joe, enrolled member of Delaware Tribe of Indians, is a direct line descendent of notable Lenape leaders, including Simon Whiteturkey, Captain Anderson Sarcoxie (Treaty of Greenville 1795), Captain White Eyes (Treaty of Fort Pitt 1778), Netawatwees or King Newcomer (Treaty of Conestoga 1763), Tamanend, King Tammany (1625-1701), Chief Nutimus (signed the confirmation deed, Walking Purchase 1737).

Baker is an artist, educator, curator, and culture bearer who has been working in the field of Native Arts for the past 30 years. He is an adjunct professor at Columbia University's School of Social Work in New York. Baker holds a BFA and MFA degree from University of Tulsa and completed postgraduate study, Harvard University, Graduate School of Education, MDP Program.

Vivien Sansour

Palestine Heirloom Seed Library

Vivien is an artist, researcher, and writer. She uses installations, images, sketches, film, soil, seeds, and plants to enliven old cultural tales in contemporary presentations and to advocate for seed conservation and the protection of agrobiodiversity as a cultural/political act. Vivien founded the Palestine Heirloom Seed Library in 2014, where she works with farmers in Palestine and around the world. As an extension of this project, she created The Traveling Kitchen, a social engagement project aimed at bringing to the forefront conversations about climate crisis, food politics, and the imagining of new worlds. Her work as an artist and scholar has been showcased internationally. As a writer, Vivien has written for magazines such as E-fluxx, Mold Magazine, and The Forward, where she was featured as a food columnist.

Jay Bost

Laughing Springs Farm

Jay never tires of exploring the amazing diversity among and within the edible plant crops domesticated by those before us. During the past 20 years, Jay has been fortunate to work on mixed vegetable farms, seed production farms, and with a new farmer training program - from New Mexico, to the Ozarks, to Hawaii, In 2021, Jay and his family finally established a farm of their own, Laughing Springs Farm in Boone, NC, where they are happily and busily establishing long term crops, slowly opening up new fields, and growing out too many varieties of tomatoes, peppers, winter squash, and corn - for breeding projects, to see who does best in Appalachia, and because they can't help themselves. Jay has a special fondness for maize, nurtured through travels in Mesoamerica and under the tutelage of the great tropical maize breeder James Brewbaker. This year he is exploring new varieties from Italy and several northern Flints, while continuing with breeding populations started in Hawaii. Always the goals are beauty, interesting tastes and textures, performance in organic systems and interesting stories.

Tayler Reinman

Washington State University

Tayler began her work in agriculture on a small-scale, diversified organic veggie & flower farm where she helped manage 20 acres. Her master's degree in Crop Science at WSU has been exploring a wildly different type of agriculture, facilitating trials with growers who operate on up to 16,000 acres of grains and seed crops. Regardless of the farm size, Tayler sees the positive impact that can be made when food is grown with intention & foresight about the future of people and our planet. She hopes to continue supporting growers who are adopting thoughtful, creative practices.

Alice Formiga

Oregon State University

Alice is an Assistant Professor of Practice & director of eOrganic, which publishes information about organic farming & research. She completed an apprenticeship on an organic vegetable farm in Germany and is a former trial garden manager and advisor for Shepherd's Garden Seeds & Renee's Garden Seeds. She holds a Masters of Library & Information Science from University of Washington, and has written about the history of seed & nursery catalogues. She and Jim Myers published the article "Images and Descriptions of Cucurbita maxima in Western Europe in the Sixteenth and Seventeenth Centuries."

Elizabeth Ryan

Hudson Valley Farmhouse Cider

Elizabeth owns and operates Hudson Valley Farmhouse Cider. She is a fruit grower and cider maker who studied cider making in Somerset and Hereford in England. She has a degree in Pomology from Cornell University. She made her first barrel of cider there as a student in 1980. She bought Breezy Hill Orchard in Dutchess County in 1984 and has since expanded to operate two more orchards, one of which is Stone Ridge Orchard in Ulster County. She is one of the founding GrowNYC Greenmarket farmers and a founding board member of the New York Cider Association. She received the Cornucopia award from Stone Barns Center for Food and Agriculture and was a Smithsonian Fellow. She was a keynote speaker at the NY State Governor's Alcohol Summit where she pushed policy that would support small-scale hard cider production. She created a line of home brewing kits for the Williams-Sonoma Agrarian collection, including hard cider, mead, wine and sparkling wine. You can find her cider in farmers markets and at farm-to-table bars and restaurants in NYC and the Hudson Valley.

June Russell

Glynwood Grains & Staples

Glynwood Grains & Staples was launched in 2021 with the addition of longtime champion and ally June Russell as Director of Regional Food Programs. June has acted as a value chain coordinator and strategist for the revival of grains, flour and other foods in the Northeast for over a decade. June previously spent 17 years with GrowNYC, where she spearheaded GrowNYC Grains, an initiative launched in 2007 which utilized a multi-sector strategy to create a market for regional grains. The initiative has supported the development of dozens of regionally adapted small grain varieties–including beans and other staple crops that have come to the consumer marketplace–and helped encourage an explosion of craft food and beverage innovations. A growing market provides farmers with opportunities to diversify crops, helps rural economies invest in infrastructure and jobs, and strengthens our regional food system.

Lane Selman

Culinary Breeding Network

Lane grew up on a citrus farm her Sicilian great-grandparents planted in 1919 on Florida's space coast. She has a Bachelors in Agronomy and a Masters in Entomology, both from the University of Florida. Although she is a scientist, she feels most comfortable as a connector of people.

She is Professor of Practice at Oregon State University where she has worked with organic vegetable and grain farmers, managed collaborative research projects, and planned outreach events for 18 years.

In 2010, Lane created the Culinary Breeding Network to build communities of plant breeders, seed growers, farmers, culinary professionals, retailers, distributors, and others to improve quality in vegetables, fruits, and grains. To reach this goal, she organizes events, tastings, conversations, and explorations.

To date, she has organized ten Variety Showcase events: five in Portland, OR; two on O'ahu with GoFarm Hawaii; one in Manhattan with GrowNYC; one in Madison, WI with Seed to Kitchen called "Farm to Flavor" and now this one in the Hudson Valley with Glynwood.

The Grain Tables

BARLEY

Curator: Brigid Meints, Oregon State University
Culinary: Andrew Ross & Sydney Baumgardner, Oregon State University; and Nora Allen, Mel the Bakery

Small grains offer many advantages for organic farmers. Barley is attractive because of its versatility as a malting, culinary, and feed grain. Selection and breeding of varieties suitable for organic agronomic and market conditions will provide organic farmers with improved options to meet the growing demand for organic barley.

Currently, organic barley end-uses and markets are stratified due the presence of an adhering hull and grain β-glucan content. OREI-funded research is focused on breeding naked (hull-less) varieties that have potential environmental and economic benefits for organic producers. The researchers are breeding for naked barley with modest levels of β-glucan to create varieties suitable for brewing, feed use, and that will meet FDA guidelines for soluble fiber in human diets.

OATS

Curators: Melanie Caffe, South Dakota State University
Culinary: Sarah Magid, Knead Love Bakery

The primary goal of SDSU oat breeding program is to develop improved varieties adapted to South Dakota and the region for feed, food, and forage purposes. In recent years, the program has expanded to also identify oat varieties that perform well under organic management systems. Variety 'Sumo' was licensed in 2016 to Albert Lea Seed specifically for the organic market. The early maturity of Sumo, its opened plant architecture, and its resistance to a major disease of oats (crown rust) at the time of release, made it suitable for organic production with an under-seeded cover crop or as a nurse crop for alfalfa. Sumo also has high test weight and good milling characteristics with wide seed which is desirable to produce flakes. SDSU oat program is also involved in the breeding of naked (hulless) oats, which are of interest for small scale processors and local food markets. As part of the "Value-added grains for local and regional food systems II" OREI project, we are evaluating differences among varieties for rancidity and off-flavor development over time. Our objective for this specific project is to identify varieties less likely to develop rancid flavor during storage.

RYE

Curator: Heather Darby, University of Vermont
Culinary: Patrick Shaw Kitch, Brooklyn Granary & Mill

The goals of the "Capturing Value with Cereal Rye. Growing High Quality Rye for Value-Added Markets" project are to increase farmer knowledge of successful production practices for cereal rye; work with end users to better develop and define rye quality criteria; and continue research into varietal selection and agronomic practices for cereal rye. The project will also support market development for cereal rye, connecting growers to value-chains and helping end users identify and differentiate their products in the marketplace. Direct input from farmers and sector-based stakeholders will help identify desirable attributes by documenting cereal rye market demand as well as current and favored rye varieties and qualities. Not only will this project increase baseline knowledge of rye varieties, but it will help position farmers to meet the emerging demand for rye and will ultimately deliver high-quality crops to end users and processors of value-added products.

Glynwood Grains & Staples is partnered with the University of Vermont on this project.

KERNZA

Curator: Hana Fancher, The Land Institute
Culinary: Steve Gonzalez

Kernza® perennial grain is harvested from intermediate wheatgrass (*Thinopyrum intermedium*). This (cousin) of annual wheat has been grown throughout the USA to provide fodder for livestock. Now intermediate wheatgrass is being domesticated as a grain for human food.

Intermediate wheatgrass can be grown as a "multi-functional" crop, yielding various commodities as well as ecosystem services. Kernza® perennial grain can be used in foods like baked goods and beer, or as a whole grain cooked like barley or rice.

HARD WHEAT

Curators: Pablo Sandro, Lucia Gutierrez, Julie Dawson, University of Wisconsin-Madison
Culinary: Andrew Hutchison, Madison Sourdough

These winter wheat breeding lines are in the final stages of testing for performance in organic systems in the Upper Midwest and Northeast. They are crosses of historic winter wheat varieties known for artisanal breadmaking quality and modern winter wheat varieties which performed well in organic systems in the Upper Midwest and Northeast. Early selection was done in the Northeast for Fusarium Head Blight resistance, foliar disease resistance, grain protein and pre-harvest sprouting resistance. Field trials in the Midwest and Northeast evaluated winter survival, yield, lodging, and other agronomic characteristics. Advanced lines were evaluated in on-farm trials with Harold Wilken, Janie's Farm, Danforth, IL, John and Halee Wepking, Meadowlark Organics, Ridgeway, WI, & Thor Oeschner, Oeschner Farms, Trumansburg, NY. We conducted artisanal bread quality tests with bakers in the Midwest in 2020 and 2021, and with bakers in the Northeast and Midwest in 2022 and 2023, in partnership with the Artisan Grain Collaborative (Alyssa Hartman) and Glynwood Center (June Russell). Two lines are nearing potential release:

260.06 Rouge de Bordeaux x Warthog

- Rouge de Bordeaux is an historic variety from France, where it was the most popular wheat variety in the late 1800's. It has good baking quality and resistant to lodging. It was originally selected near Bordeaux from the variety Noé, which was from the Odessa region of Ukraine.
- Warthog is a modern hard red winter variety from Semican with excellent winter hardiness and good tolerance to FHB. It is very popular in organic systems in the US.

47.04 Maxine x Gua

- Gua is an historic variety that had done well in organic trials in France, it is early, productive and resistant to lodging.
- Maxine is from Ag Canada, a hard red winter wheat which has done well in organic systems in the Northeast.

SOFT WHEAT

Curators: Jessica Rutkoski, University of Illinois; Mark Sorrells, Cornell University
Culinary: Mike Anthony, Gramercy Tavern

University of Illinois will have samples of wheat plants and soft wheat kernels representing one of their conventional breeding projects focused on developing varieties with white, black, blue, and brown kernel colors. This work began in 2021 when they began crossing landraces and old varieties that had novel grain colors with University of Illinois soft red winter wheat breeding lines. From these crosses they developed hundreds of new breeding lines in 2023 which they will be evaluating in single plots for the first time in 2024. Selected lines will then be evaluated in multi-location organic trials in 2025. With this work, they aim to expand the color pallet and antioxidant profile of soft wheat for human health and for culinary use.

The Cornell Small Grains Breeding and Genetics program has been developing new small grains varieties since 1907. We collaborate with plant breeders and geneticists around the world using modern breeding methods that facilitate the identification of nutritious, flavorful grains that appeal to diverse consumers. Current research projects

include characterization of wild and cultivated germplasm for preharvest sprouting resistance, milling, and baking quality, kernel size and shape, and nutritional quality. As part of the USDA OREI project evaluating ancient and specialty grains under organic management, we are developing free-threshing food grains that facilitate local production and marketing. Soft winter wheat is bred for high quality pastries, cookies, and crackers. Cornell has released 14 soft winter wheat varieties since 1978.

WHEAT

Curators: Allison Krill-Brown and Laura Roser, University of California, Davis
Culinary: Anne Mayhew, LMNOP Bakery

The SCOPE project (Student Collaborative Organic Plant Breeding Education) is a student-led collaborative of faculty, staff and student plant breeders working with local organic growers on improving crop varieties for organic farming systems in California. This project includes tomatoes, beans, peppers, zinnias and wheat.

The SCOPE wheat project, led by Allison Krill-Brown, collaborates closely with the UCD Dubcovsky wheat breeding program and the California Wheat Commission with the goal of developing unique varieties for organic growers, local markets, non-commodity grain millers, artisanal bakers, and chefs. We evaluate and breed with a range of interesting wheat varieties from heritage cultivars to the most elite UCD experimental lines.

The 2022 Variety Showcase featured the new variety ‘UC Amarillo’, a high quality hard white wheat with a restored PSY1 gene that results in an increase in the carotenoid lutein and gives the flour a characteristic yellow pigment (available from Camas County Mill). This year they showcase more of their wheats of color, which have different hues of yellow, blue, and red!

WHEAT

Curator: Robin Morgan, Washington State University Bread Lab
Culinary: Tyler Lee Steinbrenner, ACQ Bread Co.

Bread wheat seeds can be blue, purple, red, black, or white. The flour we find at grocery stores, however, was made from either red or white wheat only. The emphasis on the production of refined flour has limited the commercial availability of wheat beyond the white or red dichotomy. Novel seed colors are produced via the accumulation of polyphenols in the outer layers of the seed, further enriching the nutritional value of bran and broadening the flavor nuances of bread wheat. The WSU Bread Lab breeding lines have been developed for organic systems under the maritime Pacific Northwest conditions. Their aim is to support communities in developing regional grain systems through the production of nourishing food and healthy agricultural landscapes.

MAIZE

Curators: Bill Tracy and Lexie Wilson, University of Wisconsin-Madison
Culinary: Kirk Smock, Origin Breads

The University of Wisconsin-Madison Sweet Corn Breeding and Genetics program was established in 1919 to develop sweet corn varieties for consumers, farmers, and processors in Wisconsin. With increasing consumer interest in regional grain and a robust network of grain producers in the Upper Midwest, our program also breeds culinary grain and ‘vegetable’ corn varieties.

'Familia Flint' is a F1 cross between two open pollinated flint grain corn populations: ‘Rostrato A.Di.P.A Sede Centrale Lucca Sanca Semi’, an Italian Flint stewarded by Dylan and Skye Bruce, co-owners and operators of Circadian Organics in Crawford County, WT, and ‘Ibias Papas de Maíz’, a Spanish Flint from the Asturias region of Spain, stewarded by Rubén Rellán Álvarez, Assistant Professor at North Carolina State University. 'Familia Flint' shows promising performance in kitchen trials, is adapted to low stress environments, and marks the first of a series of hybrid-OP grain populations bred in our program.

MAIZE

Curator: Keith Williams, Creative Botanics
Culinary: Mercedes Golip

After leaving the corn seed industry following a restructuring in 2016, Keith began focusing on his long-time interest in the flavors of diverse traditional maize, with a focus on flint genetics from the upper Midwest, plains, and Northeastern US. His goal is to produce beautiful, flavor-driven hybrids that grow easily and thrive for growers in rain-fed organic systems, that are healthy and profitable to produce. Many programs only assess complex quantitative traits (such as flavor) near the end of the breeding process, which is often too late to meaningfully impact selection. Unlike other programs, Keith's maize program uses culinary data at every point in the selection process and is a true F1 hybrid breeding program that uses both off-patent inbred lines created with millions of dollars of industry investment along with 150+ unique, homozygous inbred lines developed from colorful, biodiverse flint, dent and floury maize. The first commercial release from this long-term project is 'Choices F1', which is being produced on over 35 acres this year in the Northeast and Midwest by various brewer/distiller partners. In 2024 & 2025 the program will be releasing two northern-adapted hybrids for masa production, co-selected by a network of nixtamal & maize experts from across the US.

MAIZE

Curator: Jay Bost, Laughing Springs Farm
Culinary: Nando Jaramillo, Moon and Stars Arepas and Luis Martinez, Tequio Foods

Early Riser is a variety developed by Frank Kutka who combined three short season breeding populations from the University of Guelph with two populations from the Midwest with strong stalks. This diverse population was adopted by Klaas Martens and soon after by Vermont grain legend Jack Lazor in 2004, who became its steward and champion, continuing to select it for better performance in organic conditions in Vermont, while also maintaining a broad genetic base. Since Jack's passing in 2020, Early Riser continues to be grown in the NE, including by Nando Jaramillo of Moon and Stars Arepas in South Royalton, Vermont, who enjoys it for its agronomic performance and its culinary qualities and has adopted the variety into his own seed saving practice.

The blue corn highlighted is a breeding project still in the works by Jay Bost - started in Hawaii and now with two seasons of selection in the mountains of North Carolina. This breeding population combines the large kerneled, violet and purple colored Morado Pozolero (from the Elotes Occidentales landrace in Mexico) with the disease resistant HI 61 (a white

Hawaiian dent derived from Southern Dents via Zimbabwe). For darker blue color this was then crossed with Ohio Blue Clarage and the subsequent generations have performed well in Missouri and North Carolina. For added genetic diversity, as well as to try to tame the plant height and work towards earlier maturity, crosses were made in 2022 with the Northern Flint derived variety Blue Mountain, bred by Dave Christensen.

Soured corn is a traditional Appalachian technique of preserving sweet corn for consumption over the winter by lacto-fermenting whole cob or kernels in a brine. Neighbors in Boone, North Carolina still make crocks of this every late summer and fondly recall growing up with barrels of it to dip into over the winter. Here is a soured breeding population that combines Hawaiian Sugar (on old fashioned sugary sweet corn with disease resistances) with Delectable (a widely appreciated sugary enhanced variety).

MAIZE

Curators: Joe Baker, Lenape Center & K Greene, Hudson Valley Farm Hub
Culinary: Maresa Volante, Sweet Maresa's

The Lenape Center and Hudson Valley Farm Hub have been engaged in seed rematriation work for the last 5 years. Their focus has been on Sèhsapsink corn. Starting with just 250 seeds, they have been increasing the seed stock with the goal of being able to grow enough to create seed access as well as revive traditional and contemporary cultural foodways. Last year, bears ate close to four acres (almost all) of the deep blue corn, breaking stalks and leaving ears strewn about. There was glowing purple bear poop, and a sense that this harvest was meant for ancestral bear relations. This was a huge setback. Luckily, they had enough seed to start again. This year they have bear fencing.

MILLET

Curators: Tayler Reinman and Evan Domsic, Washington State University
Culinary: Jodi Silberstein, Full Heart Foods

Through a project called New Grains Northwest, the Washington State University Sustainable Seed Systems Lab is exploring the opportunity to integrate buckwheat and proso millet into the regional food system in the Pacific Northwest. These underutilized grains could help diversify cropping systems in our region, and each offers unique benefits in a rotation: buckwheat is fast-growing with a wide canopy that suppresses weeds and abundant blossoms that attract beneficial pollinators, while millet is drought- and heat-tolerant and can be grown as a replacement for summer fallow. Plus, they are highly nutritious, gluten-free grains! In addition to testing the performance of different varieties in the field (with the help of growers around the region), WSU is also working with food scientist, maltsters, and local processors, to understand if certain varieties perform better in food products and beverages.

WILD AMARANTH PROJECTS

Curator: Craig Jon Marcklinger

The Wild Amaranth Projects are working to bring long term food security to the Northeast through the development and dissemination of low-input, genetically diverse staple crop seeds. Informed by the knowledge that farmer-driven gene diversity in crop fields has been the foundation of human food security since the dawn of agriculture, we respond to modern farming's so called "high-yielding varieties," monocrop agriculture and seed erasure with an urgent invitation back into highly diversified, regional staple crop production.

To this end, we are holding several breeding projects centered around amplifying and diversifying staple crop plants for our bioregion. Perhaps the best example of our breeding ethos is our current winter wheat project. Taconic Population Wheat is a radically diverse winter wheat population that combined over 2300 accessions of bread wheat from dozens of countries with similar climatic conditions to our bioregion in Upstate New York and grew them out in-situ. Though our initial grow out was swamped with 4 straight weeks of rain through multiple tropical storms in June/July 2021, what would have been a terrible harvest turned out to be an incredible selection event,

and this year we harvested sheaf after sheaf of beautiful wheat with no visible disease. Further, we have never fertilized these plants and have only used cover crops to prepare ground.

Holding this same mentality of genetic diversity in the field under extremely low input conditions, we are also breeding onions, winter squash, melons, sorghum, maize, millet, diverse wheat species - and have been amplifying dozens of other keystone crop species.

We believe that by stewarding diverse gene pools we can be the point of departure for local adaptation under the extreme conditions of climate chaos. With farmer driven selection in mind we are working toward the development of a community seed cleaning facility and mill.

ROW 7 SEED Co

Curator: Zach Pickens, Row 7 Seed Co.
Culinary: Patch Troffer, Row 7 Seed Co.

EXPERIMENTAL OATS
Breeder: Michael McMullen, North Dakota State University
Bred to boost oats' natural oil content for better nutrition and flavor. Your oatmeal will never be the same.

MEG'S SONG BARLEY
Breeder: Kevin Murphy, Washington State University
Bred to redeem barley as a true culinary crop: hulless, high in beta glucan content and memorably delicious.

Within this material, Row 7 is identifying unique traits that serve the growing demand for more diverse, delicious and resilient crops. The most interesting candidates are being distributed throughout Row 7's participatory trial network for further experimentation and evaluation in organic systems.

THE LEGUME + NUT TABLES

DRY BEANS

Curator: Brigid Meints, Oregon State University
Culinary: Jordyn Bunting, Oregon State University

Dry beans are an excellent choice for sustainable crop rotations because they can fix atmospheric nitrogen which reduces the need for off-farm inputs. There is currently strong demand for locally grown dry beans throughout the supply chain, however appropriate varieties for the region need to be identified, promoted, and developed. This project focuses on trialing and breeding dry beans under organic conditions. Most of the varieties grown were developed under conventional conditions; growing them under organic conditions will allow for selection of currently available varieties that perform well when grown organically and selection of parents & development of a crossing scheme will initiate the breeding process under organic conditions.

Curator: Kristen Loria, Buttermilk Bean
Culinary: Leo Ballerini, Agi's Counter

This population is a cross between "Orca", a public variety bred at Washington State University that originates with the southwestern heirloom "Anasazi", and "Alpena" navy bean bred by Michigan State University. With this population we are looking for a delicious, beautiful, productive bean that matures early and dries down in the humid NE climate. Selection traits are an upright, tall growth habit that keeps pods out of the soil, and reliable leaf drop as pods dry down. This new population has traits of its parents that include thin skin, firm but creamy texture and retention of seed coat color and patten even after cooking.

ROVEJA PEA

Curator: Brian Campbell, Uprising Seeds
Culinary: Bre Snodgrass

'Roveja' has been grown for centuries in the rugged and harsh landscape of the Sibillini mountains in southeastern Umbria. Its taxonomy is not clear, but some consider this small wild pea to be an ancestor to the common pea, others a distinct species. Once a staple of the humble alpine cuisine of the region, it has recently reached a wider audience through a Slow Food Presidium established to preserve and promote it. It is a truly gorgeous pea, multicolored and flecked with contrasting earth tones of browns, reds, blues, and greens. As a soup pea, it is hearty and flavorful with a delightful earthiness and almost fava-esque taste. In Umbria, it is also used as flour in *farecchiata* also known as “polenta di roveja”. Plants vine to about 5', requiring trellising, and feature beautiful bicolor pink and purple blooms. It is likely the same as “Austrian field peas” which are grown as fodder and cover crop farther north in Europe.

POLE BEANS

Curators: Michael Mazourek, Cornell University and Zaid Kurdieh
Culinary: Victoria Blamey

Pole beans represent a unique crop for diversified farms. Unlike the more common bush beans, these grow tall and continuously which allows growers to harvest them while standing ergonomically upright and with an extended harvest window. This pole beans began at the request of Zaid Kurdieh of Norwich Meadows Farm. Zaid wanted new pole beans for all these reasons, plus to thrive in his season extending high tunnels as a rotation crop where he needed a nitrogen fixing legume to reduce his need to add fertilizer. John Hart made cross pollinations to combine some of Zaid's favorite beans and we planted the progeny in the farm's tunnels, selecting with Zaid and the Egyptian farmers in Norwich for vigorous, productive easy to harvest beans, and at Zaid and Haifa's kitchen table for flavor as snap, fresh shelling and dry beans. The final cut happens with input from the farm's customers and chefs. While many beans are selected to be commodity crops that are bland and non-distinct so their harvests that can be blended together without notice, these beans are flavor forward and for farms that want their harvests to stand out.

With their help and the support of Federal Formula Funds awards from Cornell University we have released more than a dozen cultivars and counting from this collaboration. While selected at Norwich Meadows Farm's high tunnels they are available non-exclusively to other farms and seed companies. As they make their way out into the world, we have given them names that highlight their origin, like Faruq, Nadirah, Zubdeh and Wahid.

COVER CROP BREEDING NETWORK

Curators: Ginny Moore and Solveig Hanson, Cornell University

Cover crops are a critical management tool for organic and sustainable agriculture, and cover crop use has been increasing dramatically in recent years. Farmers plant cover crops for environmental benefits such as soil and water conservation and for crop management benefits such as weed suppression and improved fertility. The Cover Crop Breeding Network is a collaborative group of plant breeders, agronomists, agroecologists, and farmers working to improve regional adaptation of cover crops for organic farming systems. The network is currently breeding and evaluating cereal rye, canola, crimson clover, hairy vetch, and winter pea at research stations and organic farms across the US. The network seeks to improve farmers' ability to plant cover crops successfully (e.g., improving their ability to survive the winter in cold locations) and increase the benefits the cover crops provide (e.g., increasing their ability to suppress weeds or add nitrogen to the soil).

HAZELNUTS

Curator: Julie Dawson, University of Wisconsin-Madison
Culinary: Jonny Hunter, Underground Meats

The goal of this long-term project is to enable more rapid growth of the hazelnut industry in the Upper Midwest by overcoming genetic and agronomic bottlenecks. The Upper Midwest is well suited to growing hazelnuts, being in the center of the native range of the American hazelnut. Project funded by USDA Specialty Crop Research Initiative and Specialty Crop Block Grants.

WALNUTS

Curator: Pat Brown, University of California-Davis

Walnuts traded on the global market usually have a very light skin (pellicle). However, heirloom varieties have a range of colors, from blond to caramel to mahogany and even crimson. We are just beginning to characterize the colors and flavors in the walnut gene pool, and their relationship with health-promoting compounds including tocopherols, phenolics, and polyunsaturated fatty acids.

The Vegetable + Fruit Tables

BRASSICAS

Curator: Phillip Griffiths, Cornell University
Culinary: Suzanne Cupps, Lola's

The materials presented focus on long-term breeding efforts in leafy Brassica vegetables for leaf color, leaf texture and consumer desirable aesthetics. These efforts include new market classes bridging the mainstream Brassica boundaries and merging of desirable consumer quality traits to enable new culinary products and opportunities. The products developed are the result of merging multi-year efforts on Brassica crop market class groups including broccoli, cabbage and kale which have included transferring traits within and among these types. The breeding lines presented provide new opportunities to highlight, promote and expand the consumption of Brassica vegetables within culinary, organic and international markets. Efforts have included partnerships with multiple seed companies and stakeholders across the food system. Breeding lines targeted for highlighting at the Variety Showcase 2024 include Rosé Cabbage and Unicorn Kale. These products will be supported with materials from other crop group breeding efforts including mini kidney beans and novel small-fruited tomatoes. The breeding projects have incorporated feedback from multiple stakeholder sectors and sensory analysis to target

products with desirables consumer aesthetics and flavors while maintaining good horticultural characteristics for seed and crop production. Products are currently being tested for performance and acceptance in multiple international markets beyond the US. Traditional *Brassica oleracea* vegetables comprise over 100 market classes spanning several harvestable morphotype classes which differ based on regional and global preference. Some of these market classes have been re-invented to offer new and unique products helping to promote consumption and interest in a crop group widely recognized for its nutritional content and importance globally. Culinary partnerships provide an important opportunity to present and promote these materials enabling them to be demonstrated and promoted for wider consumer adoption.

COLLARDS

Curators: Bonnetta Adeeb, Ujamaa Cooperative Farming Alliance and Nate Kleinman, Experimental Farm Network
Culinary: Evelyn Garcia and Brianne Ross, The Teaching Kitchen at Lenox Hill Neighborhood House

The Heirloom Collard Project (HCP) is an expansive network of collard-loving folks who are working to grow, eat, save, and share collards. The godmother and matriarch of the project is Ira Wallace, organic grower, author, and visionary worker/owner of the cooperative Southern Exposure Seed Exchange, one of the main HCP partner organizations - along with Ujamaa Cooperative Farming Alliance, Seed Savers Exchange, Working Food, and Utopian Seed Project. Participants in the project include seed savers, farmers, chefs, artists, and gardeners.

In 2016, Mama Ira & Seed Savers Exchange requested over 60 collard varieties from the USDA to trial at Seed Savers' Heritage Farm in Decorah, Iowa. These varieties were collected by Edward H. Davis and John T. Morgan from seed savers across the Southeast, mostly in North and South Carolina. They were each identified as rare heirlooms and the intention was to regenerate them and share the seed with seed savers across the country. Only fragments of the full story of these varieties were collected by Davis and Morgan,

but there is remarkable diversity in this unique collection, as evidenced by the names alone, like ‘Tabitha Dykes’, ‘Old Timey Yellow Cabbage’, ‘Ellen Felton Dark’, and ‘Big Daddy Old Fashioned Bluestem’. Most of the sources of these seeds were over the age of 60 when Davis and Morgan met them, and few had willing recipients to share their seeds within the next generation. This core collection forms the basis for our work to educate, promote, share and conserve rare collards.

But we are also working to develop new collard varieties at the same time — primarily through the ‘Ultracross’ collard initiative, which began with the development of a composite population born of 21 collard varieties being grown together all at once by the NC-based Utopian Seed Project team. All that diversity pooled together provides the basis for countless breeding projects and makes it possible for farmers and gardeners alike to adapt collards for their particular region and our ever-changing climate. ‘Ultracross’ collard seeds can now be purchased through four different small-scale seed companies: Southern Exposure, Ujamaa, Two Seeds in a Pod, and Experimental Farm Network.

THE AFRICAN COUSINS

Curators: Bonnetta Adeeb, Ujamaa Cooperative Farming Alliance and Nate Kleinman, Experimental Farm Network
Culinary: Carrie Dashow and Suresh Pillai, Atina Foods, and Brooke Singer, White Feather Farm

Most people have heard of the famous "Three Sisters" growing style practiced by indigenous peoples across Turtle Island (North America), where corn, beans, and squash are grown in a symbiotic multi-species collective. This style of growing is "polyculture," in contrast to the single-crop "monoculture" that predominates in modern American agriculture, typified by millions of acres of genetically modified corn and soybeans across what was once prairie.

Few outside of Africa know that polyculture farming is an African tradition as well. Our multi-organizational team led by Ujamaa Cooperative Farming Alliance and with support of Experimental Farm Network, Utopian Seed Project, and the Seed Farm at Princeton is working to spread the gospel of the "African Cousins," to honor countless generations of African farmers who have been stewarding crops sustainably for thousands of years.

At the most basic level, each of the crops in the Native American "Three Sisters" has an African corollary: sorghum for corn, African peas (aka black-eyed peas) for beans, and watermelons for squash. Though Africa is so

rich in domesticated crop plants, one could also say that millet, hyacinth beans, and gourds are also perfect corollaries for corn, beans, and squash. But there are plenty of other globally significant crops from Africa that can be found growing in polyculture systems across the continent and in diasporic communities around the world: okra, sesame, teff, fonio, bambara groundnut, baobab, African rice, African eggplant, African moringa, African yam bean, African basil, burr gherkin, Ethiopian kale, chinsaga (edible cleome), njama njama (edible huckleberry greens), gboma (edible nightshade greens), and sokoyokoto (edible celosia), to name but a few.

We are working to introduce Americans (especially Americans descended from Africa) to many of these African crops for the first time. We do this by exploring the diversity of each of these species in our own plots, accessing seeds from seed banks and other sources, and making seeds available to gardeners, farmers, and chefs. The African Cousins have so much potential when it comes to nutrition, cultural pride, and climate resilience.

African crops are responsible for feeding people on every continent and the genius of African farmers deserves to be honored and celebrated.

SQUASH

Curator: Nate Kleinman, Experimental Farm Network
Culinary: Rasheed Abdurrahman, Food & Friends

The Nanticoke Maycock squash revitalization project is a collaboration between Experimental Farm Network, Ujamaa Cooperative Farming Alliance, The Seed Farm at Princeton, and Native Roots Farm Foundation, a Nanticoke-led organization based in Delaware working to preserve land, crops, and indigenous foodways in the Mid-Atlantic region. The roots of this collaboration go back to the 1980s when a Nanticoke elder named Fanny Johnson entrusted some of her precious heirloom seeds to Dr. William Woys Weaver, a white Quaker seed-saver, scholar, and author. He was giving a talk at a New Jersey library and told organizers to ask attendees to bring heirloom seeds. Mrs. Johnson traveled from Delaware with "Maycock" squash seeds, a diverse *Cucurbita pepo* (summer squash) population that produces fruit with a range of colors, shapes, and sizes. She told him the squash was typically sliced thin and dried for winter use. She also said she feared none of her people would preserve this otherwise extinct landrace.

Dr. Weaver, a food historian, set about attempting to isolate unique varieties from the population. As a food historian, he was interested to see if any known historical varieties had been subsumed into the diverse Maycock population. He saved them as "blocky yellow", "white warty", "striped" and "tall white."

In 2021, Dr. Weaver gave a handful of seeds of each selection to EFN co-founder Nate Kleinman, who consulted with Nanticoke friends and decided to grow them all together to restore the original Fanny Johnson population. Now, with NRFF taking the lead, the Maycock is being rematriated to Nanticoke communities in Delaware and New Jersey, while UCFA works to bring it to related Piscataway communities in Maryland. This year's isolated grow-out was conducted at The Seed Farm at Princeton University.

KABOCHA SQUASH

Curator: Tokita Seed Company
Culinary: Charisse Ledres, Lamisa Events

"Zuccuri" is a series of kabocha squashes that evoke the texture of kuri (chestnuts), with a sweet bite that crumbles, then melts. Kabocha squashes are a winter staple in Japan. They traditionally serve as a reliable source of nutrition when vitamin- and carotene-rich vegetables are scarce. Especially enjoyed on the winter solstice, kabocha is often prepared in a sweet soup with adzuki beans in the wintertime, as it is believed to help boost the immune system and prevent colds. This ongoing work is texture-focused, offering a different class of traditional kabocha squashes. It began with the standard size, shape and dark green color, and selection continues into other unique colors and sizes.

ALLIUM, NEGI

Curator: Tokita Seed Company
Culinary: Kenneth Wiss, Ken's Asian Taste

Succulent, fresh and fragrant, Negi is integral to Washoku and found in many Japanese dishes. The Negi species is *Allium fistulosum*, related to onions *(A. cepa*) and leeks (*A. ampeloprasum*). It is distinguished by its long, sleek white stalks – which never bulb – and hollow green tops. Negi has a milder pungency than leeks and can be used as raw garnish as well as in cooked applications. The Tokita breeding team has been selecting Negi that are easy to grow and adaptable, so that wherever Japanese cuisine is available, this foundational ingredient can easily be found as well. The Oishii Nippon Project so far offers two varieties. New variety trials are ongoing.

ALLIUM, ONION

Curator: John Navazio, Johnny's Selected Seeds
Culinary: Peter Hoffman

John's breeding work with long day storage onions is based on producing highly durable, disease resistant onions that store well and still taste great after 6 months of winter storage. Most of the long day onions currently being produced have mediocre culinary quality at best. A primary goal of his program is to breed hard storage onions that have a mildly sweet, favorable flavor that compliments their characteristic pungency without the harshness that is often found in storage onions. Another key to breeding good culinary quality is to ensure the texture is good at harvest, both as a raw salad onion and when cooked and maintain superior texture through their storage life. 'Rossa di Milano' will be featured as an example of cultivating and reselecting a red onion that is superior as both a fresh, raw onion and as an excellent cooking onion.

ESCAROLE

Curators: Mara Welton, Slow Food USA
Culinary: Chile Colorado

In our Plant A Seed campaign we highlight interesting, distinctive, and delicious varieties from the Slow Food Ark of Taste to share with our network, interested gardeners and school gardens. In 2023 we focused on glorious greens and featured a special chicory – 'Matilde' escarole sourced from Uprising Seeds through their Gusto Italiano Project. Participants got to explore the tastes and characteristics of 7 varieties of greens all year long by growing them in their gardens and accessing resources, recipes, and growing information through our website. We will be carrying on the tradition of Chicory Week started by the Culinary Breeding Network in our nationwide campaign this October with activations at Slow Food chapters October 16-23, 2023!

OKRA

Curators: Chris Smith, The Utopian Seed Project and Tess Desmond, Princeton Seed Farm
Culinary: Jamie Swofford, Old North Farm

Okra seed oil is a delicious culinary oil that has already impressed chefs like Sean Brock and Zoe Adjonyoh. However, the challenge of pressing okra seed for oil is that the percentage of oil per seed is pretty low (~9-20%), making extraction difficult and inefficient. Our simple breeding goal is to increase the oilseed content of okra through traditional plant breeding, while also paying attention to flavor profiles and other agronomic traits important to oilseed production. We made the initial crosses of higher oilseed content cultivars in 2021 in Western North Carolina and grew out 10 F1 lines in 2022. In 2023 we partnered with the Princeton Seed Farm to grow out larger populations of 9 F2 lines and the parents of each cross. Princeton has the expertise and laboratory equipment to analyze the seed for oilseed content so we can make selections to carry forward. We should know by the end of the year whether there has been a significant jump from our initial crosses, creating the opportunity for a truly Southern oilseed product from a crop that can be grown easily in hot and humid conditions with limited inputs i.e. sustainably grown and climate resilient.

BAMYEH / OKRA

Curator: Vivien Sansour, Palestine Heirloom Seed Library
Culinary: Ramona Sansour

This magical summer crop comes from the Palestinian plains. It grows tall with humble, medium sized dark-green pods. Plant next to tomatoes, beans, squashes and yakteen, and let pollinators enjoy this okra's yellow flowers in your garden. It is cooked in tomato and lamb stew or can be fried and made into salted okra chips for a perfect summer snack. This seed is a Ba'al summer variety planted on St. George's day, May 6th, needing no irrigation. Ba'al is an ancient cultivation tradition where no irrigation is used. The crop is entirely dependent on the moisture retained from the rainy season and sustained in the soil throughout summer. Ba'al agriculture was developed in the fertile crescent. The name comes from the Canaanite deity of fertility and destruction and has relation to contemporary St. George, referred to in Arabic as Khader el Akhdar, or St. George the Green. Khadar, or St. George, is a highly revered saint in Palestine for both Muslims and Christians alike, and is considered the saint of generosity, abundance, and agriculture. Vivien's mother, Ramona, will join in the cooking and sharing of this beloved crop and its stories for the Culinary Breeding Network event.

BITTER MELON

Curator: Michael Mazourek, Cornell University

Most of the crops Michael breeds are his favorite ones to eat and grow. Decades of experience inform his goals. Not so with bitter melon. He is unfamiliar with the crop and had never before even tasted it. His Cornell team started growing it at the request of people looking to grow and buy food from their roots. As they started growing it for friends, it quickly became clear that this plant, which evolved in tropical and subtropical regions, grew carefree in organic production in the Northeastern US. Often cucurbit crops like melon and squash are plagued by pests and disease, not so with this crop!

Michael has just started to explore and breed this new-to-us crop. As a cucurbit, he is familiar with the biology and genetics; he knows how to manage vines and cross pollinate monoecious flowers. He knows, like other members of the Cucurbitaceae family that it has limited genetic diversity, but the diversity it has is fragmented by geography and culture. By recombining these, we can recreate the diversity that was lost and seek guidance for what people want from a new mixing pot of bitter melon variation.

SWEET PEPPER

Curator: K Greene, Hudson Valley Seed Co
Culinary: Lagusta Yearwood, Lagusta's Luscious

Bridge to Paris Pepper (nicknamed B2P) has been one of the Hudson Valley Seed Co's most flavorful, productive, and beloved varieties for over a decade. Through many hands, the genetic elements of a lost hybrid variety were untangled to reemerge as a new variety- created by and for organic farmers and gardeners. Bridge to Paris was selected to be included in the NOVIC trials and received rave reviews for yield, marketability, and flavor- even compared to hybrids in the Corno di Toro class of sweet peppers. B2P is a story of resilience and our ability to work with plants in ways that increase agrobiodiversity, produce regionally adapted varieties, create public access to seeds and breeding, and bring culinary delight to our taste buds.

Hudson Valley Seed Co has been collaborating with chef and confectioner Lagusta Yearwood of Lagusta's Luscious to bring this pepper into people's lives. Lagusta featured her B2P caramels in her cookbook, Sweet + Salty: The Art of Vegan Chocolates, Truffles, Caramels, and More.

PEPPER + TOMATO

Curator: Olivia Gao, Johnny's Selected Seeds
Culinary: Cesare Casella, Casella's Salumi

'Abigail' is a nearly perfect pink Brandywine-type tomato. It delivers significantly higher yields of 10–16 oz. marketable fruit with greatly reduced cracking and stem scarring — a significant improvement over true heirlooms. Ribbed shoulders, meaty texture, and rich flavor evoke our favorite pink heirlooms. Our thanks to NCSU for working with us to develop this variety.

'Cornito Arancia': cornito peppers are exceptionally sweet and attractive smaller versions of Carmen and Escamillo, with similar maturity. Cornito Arancia is the orange version with the best flavor and fruit appearance. Perfect for grilling and roasting. Productive plants.

SWEET DUMPLING SQUASH

Curator: Lindsay Wyatt, Johnny's Selected Seeds
Culinary: Patti Jackson

At this event, we'll be debuting our newest winter squash, 'Honey Bun.' This sweet dumpling-type squash is a variety stemming from our goal to breed squash that is both great tasting and visually distinctive. It has a flat acorn shape with an attractive, variegated coloration that turns to bronze and caramel-colored when ripe. It has also been a star performer in our taste tests with its creamy consistency and sweet flavor. At Johnny's, we rigorously select for flavor, taste-testing hundreds of winter squash each fall and winter to allow us to identify great-tasting squash to add to our catalog. We also do all our breeding work under organic conditions and carefully evaluate the storage life of each new variety. This new variety has proven over several years to be extremely high yielding with remarkable uniformity. It was developed in cooperation with the University of New Hampshire, using genetics from the late Dr. Brent Loy's prolific and successful breeding program. We're excited to introduce 'Honey Bun' and hope that it can help our customers successfully and joyfully feed their families and their communities.

RADICCHIO

Curator: Phoebe Creaghan, Natoora NYC
Amanda Andrews, Tamarack Hollow Farm
Culinary: Vilda Gonzalez

In the past two years Natoora has been working with Tamarack Hollow Farm to build out their radicchio program, including a Summer Radicchio trial using the expertise and seed guidance from Natoora's growers in Italy. To cultivate a successful summer crop, they carefully selected varieties suited to higher temperatures. This year farmer Amanda is working to extend the growing season of Puntarelle, Treviso, Tardivo and forced Rosa del Veneto. As changing weather patterns and economic pressures threaten the future of radicchio, her methods offer vital added protection to these unique varieties. Amanda is also the recipient of last year's Farm Fund Grant - Natoora's global force dedicated to raising capital for the next generation of growers.

RADICCHIO

Curators: Andrea Ghedina. Smarties.bio and Joddo, Coldco Farm

The Gusto Italiano Project is a collaboration between Uprising Seeds, Culinary Breeding Network, and northern Italian vegetable breeders Smarties.bio. Gusto Italiano was born from the collaborators' mutual love of radicchio and a desire to have more growing in North America. Based in Chioggia in the heart of radicchio's motherland, Smarties.bio exists at the meeting point of tradition and innovation bringing years of modern breeding experience to classic, culturally significant vegetables of their region.

Gusto Italiano Project seed is certified organic and bred and grown in Italy by Smarties.bio. The project includes over 20 beautiful, tasty radicchio, regional specialty Brassica varieties and the winter storage tomato, 'Annarita'.

PEPPER + TOMATO

Curators: Tim Wilcox, Kitchen Garden Farm and Jason "Joddo" Oddo, Coldco Farm
Culinary: Alex Raij, La Vara

Growing vegetables for processing requires a high level of familiarity with the color, texture, flavor, and other characteristics of specific cultivars. Kitchen Garden Farm processes roughly 60,000 lbs of peppers and 45,000 lbs of tomatoes in their on-farm kitchen facility every autumn. Dissatisfied with most of the commonly available US varieties of paste tomatoes,

Tim has been working with tomato and pepper seeds produced by a small Italian seed company called La Semiorto Sementi for the past 4 years. Located between Mount Vesuvius and the Monti Lattari in the village of Sarno, the family-owned company produces commercial grade seed for the large community of small producers in the area, including in the DOP zone of production for the classic San Marzano tomato. Several types of tomatoes grown from the firm's seeds are grown at Kitchen Garden Farm including San Marzano, piennolo, and datterino tomatoes. The hybrid San Marzano types are disease-resistant and perform well in the open field under organic farming systems at KGF, much as they do on small farms in the Naples area. Additionally, Kitchen Garden Farm produces a wide variety of dried chilies, certain strains of which are collected and maintained on the farm.

TREE FRUITS

Curator: Alex Wenger, Field's Edge Research Farm
Culinary: Derrick Santiago

Growing tree fruit organically in the Mid-Atlantic is a challenge for growers due to the humid, temperate climate and a variety of pests and diseases that attack both trees and their fruits. In 2010 we began cross-pollinating genetically diverse, disease-resistant varieties of tree fruits including apples, peaches, pears, plums, and cherries and growing the seedlings at The Field's Edge for evaluation. The most promising seedlings from these crosses have been selected, grafted and are now on trial in a series of small commercial orchards that span between Kentucky to New York State. In addition to disease resistance, we are mindful of flavor, storage, processing, and post-handling quality traits that are important for farmers. Some specific projects include brown-rot resistance in peaches, fireblight resistance in pears and qualitative disease-resistance in apples through interspecific crosses with *Malus sieversii*. In addition to agroecological resilience and minimal sprays needed to produce a successful crop, disease-resistant varieties help fruits to tree-ripen for as long as possible in our humid climate to maximize flavor.

New York Cider Association

Founded by pioneering New York cider makers with leadership from agricultural non-profit Glynwood, the NYCA was created in 2015 to foster community and act as the collective voice and organizing body for apple growers and cider makers throughout the state. Their mission is to support producers of fermented cider and the New York cider making industry in its vital role as an economic engine for agriculture, manufacturing, and tourism; build a market for New York cider made from New York apples; advocate for the New York cider industry through education, research, & communication; promote New York State as a world class cider producing region; and support the work of regional cider alliances within New York State.

Hudson Valley Farmhouse Cider

Hudson Valley Farmhouse Cider produces a line of exceptional farm-based ciders with style and character. Drawing on classic European cider making techniques, their highly drinkable ciders have a robust new world flavor profile. The cidery is based at two Hudson Valley farms, Breezy Hill Orchard near Rhinebeck & Stone Ridge Orchard near New Paltz. The farms are known for their commitment to ecological growing & production of highly flavored fruit. The orchards produce over 100 varieties of apples and have a dedicated hard cider orchard with several traditional cider apples including Dabinett, Bedan, Binet Rouge, Kingston Black, Chisel Jersey, Ashmeads Kernel, and others.

Thank You for Attending
Variety Showcase
2023

PARTICIPATING CURATORS

Alex Wenger, The Field's Edge Research Farm
Allison Krill-Brown, UC Davis
Amanda Andrews, Tamarack Hollow Farm
Andrea Ghedina, Smarties.bio
Bill Tracy, University of Wisconsin
Bonnetta Adeeb, Ujamaa Cooperative Farming Alliance
Brian Campbell, Uprising Seeds
Brigid Meints, Oregon State University
Brooke Singer, White Feather Farm
Chris Smith, The Utopian Seed Project
Elizabeth Ryan, Hudson Valley Cider House
Evan Domsic, Washington State University
Ginny Moore, Cornell University
Hana Fancher, The Land Institute
Heather Darby, University of Vermont
Jason “Joddo” Oddo, Coldco Farm
Jay Bost, Laughing Springs Farm
Jeremy Logroño, University of Illinois
Jessica Rutkoski, University of Illinois
Joe Baker, Lenape Center
Jon Marcklinger, Coming Home Seeds/Wild Amaranth
Julie Dawson, University of Wisconsin
K Greene, Hudson Valley Seed Company and
Hudson Valley Farm Hub
Keith Williams, Creative Botanics
Kristen Loria, Buttermilk Bean
Laura Roser, UC Davis

Lexie Wilson, University of Wisconsin
Lindsay Wyatt, Johnny's Selected Seeds
Lucia Gutierrez, University of Wisconsin
Mara Welton, Slow Food USA
Mark Sorrells, Cornell University
Matt Bell, Johnny's Selected Seeds
Melanie Caffe, South Dakota State University
Michael Mazourek, Cornell University
Michelle Hughes, Reclamation Herb Farm
Myra Manning, Tokita Seed
Nathan Kleinman, Experimental Farm Network
Olivia Gao, Johnny's Selected Seeds
Pablo Sandro, University of Wisconsin
Philip Griffiths, Cornell University
Phoebe Creaghan, Natoora NYC
Robin Morgan, WSU Bread Lab
Scott Ramsey, New York Cider Association
Tayler Reinman, Washington State University
Tess Desmond, Princeton Seed Farm
Tim Wilcox, Kitchen Garden Farm
Vivien Sansour, Palestine Heirloom Seed Library
Zach Pickens, Row 7 Seed Company
Zaid Kurdeih, Norwich Meadows Farm

CULINARY ARTISTS

Alex Raij, La Vara
Andrew Hutchison, Madison Sourdough
Andrew Ross, Oregon State University
Anne Mayhew, LMNOP Bakery
Carrie Dashow and Suresh Pillai, Atina Foods
Bre Snodgrass, Uprising Seeds
Cesare Casella, Casella's Salumi
Charisse Ledres, Lamisa Events
Derrick Santiago
Evelyn Garcia and Brianne Ross, The Teaching Kitchen at Lenox Hill Neighborhood House
Jamie Swofford, Old North Farm
Jodi Silberstein, Full Heart Foods
Jonny Hunter, Underground Meats
Jordyn Bunting, Oregon State University
Kenneth Wiss, Ken's Asian Taste
Kirk Smock, Origin Breads
Lagusta Yearwood, Lagusta's Luscious
Leo Ballerini, Agi’s Counter
Luis Martinez, Tequio Foods
Mara Welton, Chile Colorado
Maresa Volante, Sweet Maresa's
Mercedes Golip
Mike Anthony, Gramercy Tavern
Nando Jaramillo, Moon and Stars Arepas
Nora Allen, Mel The Bakery
Patch Troffer, Row 7 Seed Co

Patrick Shaw Kitch, Brooklyn Granary & Mill
Patti Jackson
Peter Hoffman
Ramona Sansour, Palestine Heirloom Seed Library
Rasheed Abdurrahman, Food & Friends
Sarah Magid, Knead Love Bakery
Steve Gonzalez
Suzanne Cupps, Lola's
Tyler Lee Steinbrenner, ACQ Bread Co.
Victoria Blamey
Vilda Gonzalez

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