

Join us in Michigan! Chestnut Growers of America Annual Meeting – July 20-22, East Lansing, Mich.

Now is the time to make plans to attend the CGA Annual meeting in East Lansing, Michigan. The dates are Friday, July 20 through Sunday, July 22. Dennis Fulbright will be our official host and if you were at the NNGA (Northern Nut Growers Association) meeting several years ago you know what an outstanding job he does.

The meeting will open with a welcome party on Friday evening. The business meeting will be held Saturday morning followed by speakers on various topics. The Michigan chestnut growers have done a lot in the past few years including the development of value-added products. These are things you'll want to hear about. Folks from the University of Missouri have been busy as well and will be there to share their experiences with you.

If you've thought about doing something for National Chestnut Week you'll want to hear what some have done that's added profit to their bottom line.

There will be a catered lunch on Saturday followed by orchard tours throughout the area. Saturday evening we'll gather at a local restaurant for dinner.

Sunday morning we'll have a few more speakers of interest and then tour a few more orchards. We'll wind things up with lunch at a local restaurant. (cont. pg. 5)

In this issue:

CGA Annual Meeting	1
Chestnut Gall Wasp Report	1
Focus Groups Introduction	3
Chestnuts: For the Birds?	4
Chef's Collaborative Conference	5
International Chestnut Symposium	6
Reminder: Sell the "Experience"	8



Left: CGA members take a tour at a past annual meeting. Join fellow growers for ideas and information at the summer meeting, July 20-22, East Lansing, Mich. **Below:** East Lansing, Mich., is home to Michigan State University.



Chestnut Gall Wasp Report

by Terry Woods, Research Specialist, Entomology, and collaborator with the University of Missouri Center for Agroforestry

Plant galls are produced in response to invasive organisms including: arthropods (insects and mites), fungi, bacteria, as well as other microscopic organisms. The Chestnut Gall Wasp (CGW), *Dryocosmus kuriphilus* Yasumatsu (Hymenoptera: Cynipidae) produces swollen external growths on chestnut trees. It was accidentally introduced into the United States sometime prior to 1974 and probably came in on chestnut nursery stock from Asia. CGW was first observed infesting Chinese chestnut, *Castanea mollissima* Blume, near Byron, Georgia. It has since dispersed and is now found extensively in the east central and southern US, west to Kentucky and north to Ohio.

Biological Control Efforts: The parasitoid wasp *Torymus sinensis* (Hymenoptera: Torymidae), (cont. pg 3)



A Message from the President

LUCIENNE GRUNDER,
OWL CREEK RANCH
LA GRANGE, CALIF.

Bonjour, Friends of the Chestnuts,

These are just musings from an amateur chestnut grower.

The word amateur derives from the Latin word for "to love", amare. Let me admit that I am in love with the chestnut tree, and not only for its tasty nuts.

Lately I think more and more about the quasi infinite uses humans found over thousands of years for all parts of the chestnut tree.

As a kid, way back in Switzerland, we frequently vacationed in the Ticino, the Southern part of the country, in very small, old villages, often surrounded mostly by chestnut trees. It was wartime, our shoes were the local "Zoccholi". The soles of these sandals were carved from chestnut wood with pyrographed designs and had leather straps. The children's mattresses were filled with dried chestnut leaves, which kept insects away but not the scary ghosts awakened by the crackling. Everybody carried assorted loads in back baskets, made from small branches and bark. Later I found that the beams of the stone houses, the barns, sheds and much of the furniture and implements were made of chestnut wood, as were the carved church doors which in hundreds of years never warped or got attacked by worms.

Forays into Italy revealed chestnut beams in structures from Roman times and, surprise, not one spider web even in abandoned buildings. Saplings and pruned branches are still used for stakes and shade roofs in vineyards and citrus groves, preferred because of their insect repellent properties. For us this may be a good way to start using the whole tree; I use branches mainly for tomato stakes and see no more tomato worms.

Each chestnut growing area is proud of its countless edible delights, many handcrafted objects, the charcoal, medicinals and tannin, all derived from chestnut trees.

Vast, mostly chestnut forests, existed in North America before the deadly blight wiped them out, almost to extinction. Although the population density in these areas was much less than in Europe, we still find bridges, houses, barns and a multitude of objects made of the native chestnut.

Might there be a revival of the timber tree in our future?

Can we, as growers, start thinking in a multi-generational way?

HAPPY CHESTNUT GROWING!

Yours,

Lucienne

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POSTMASTER

Send address changes to CGA, c/o PO
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ADVERTISING RATES

Full page, camera ready (w/1 photo) . \$20.00

Half page, camera ready (w/1 photo) ...15.00

Quarter page10.00

Business card (4 issues)15.00

One classified ad per member per year is free (max 6 lines, \$2.50 ea add'l 6 lines). Ad space may be reserved with full payment but must meet established deadlines. For more information and specifications, contact Rachel McCoy at (573) 882-9866.



PUBLICATION DEADLINES

Fall issue deadline 9/15 mailed 10/15

Winter issue deadline 12/15 mailed 1/15

Spring issue deadline 3/15 mailed 4/15

Summer issue deadline 6/15 mailed 7/15

Chestnut Gall Wasp Report (cont. from pg 1)



originally from China, was successfully employed in a biological control program against CGW in Japan. The CGW was the most significant pest of chestnut in Japan before the release and establishment of the parasitoid wasp. This insect feeding (entomophagous) wasp was subsequently introduced into the US and is now found throughout most of the known distribution of CGW. *T.*

sinensis dispersal and establishment was not studied or kept track of in the US until recently. CGW, associated parasites and parasitoids are now being extensively studied by the University of Kentucky.

CGW has caused damage to chestnut by forming galls on actively growing shoots and buds. Gall production is believed to result from the reaction of plant tissues to stimuli produced by the larvae, resulting in the abnormal growths. This reduces tree vigor by preventing normal shoot development and flowering. Branch and tree mortality can also occur. University of Kentucky research has discovered several parasitoid wasps, including the released *Torymus* species, efficient at controlling the CGW. The other parasitoids found in their research are ones that can parasitize the complex of Oak gall-maker or other Cynipid gall wasps.

Chestnut production in the south eastern US, where the parasitoids are active, has seen a large reduction of CGW numbers. Proper identification of these pest and beneficial species must be done by trained personnel. Pruning, a cultural means of control, may inhibit the parasitoid species from becoming established if it is done too early. Parasitoid wasps can only be reared from the previous seasons CGW galls. Dissection of the galls may also be a means of early detection of the CGW and the associated parasites and parasitoids. More biological information on this pest is needed and may be the key to limiting the impact of the CGW as the range expands. *CGA*

Sources:

- 1) Payne, J. A., R. A. Green, and C. D. Lester. 1976. New nut pest: an oriental chestnut gall wasp in North America. Ann. Rep. Northern Nut Grower's Assoc. 67: 83-86.
- 2) Cooper, W. R. and L. K. Rieske. 2007. Community associates of an exotic gall maker, *Dryocosmus kuriphilus*

(Hymenoptera: Cynipidae), in eastern North America. Ann. Entomol. Soc. Am. 100, No. 2, pp. 236-244.

Focus Groups for Potential Chestnut Growers: A Tool to Generate Interest

Cultivar information is becoming more available. Consumer demand is greater than supply. Gourmet chefs, restaurants and local farmers' markets are starting to make chestnuts a familiar item. But, where are the growers?

As an effort to help answer this question, the University of Missouri Center for Agroforestry conducted two focus groups in the apple/peach growing regions of Missouri. Goals of the project were to learn about orchardists' opinions and attitudes toward chestnuts; what types of information they needed to get started; if they were interested in regional chestnut festivals; and their opinion of the Center's chestnut literature.

Apple and peach growers were selected initially because in Missouri, successful apple/peach ground is very likely to be successful chestnut-growing ground. Additionally, active orchardists are likely to understand the work and logistics of a tree crop like chestnuts. However, nut growers were added in to the study and proved to be the most enthusiastic and numerous of all focus group participants. The Center may work to build closer relationships with apple and peach growers at organizational meetings to encourage their interest in planting chestnuts.

Accompanying the focus groups was a survey sent to randomly selected chestnut grower members of CGA. It is interesting to compare the insights offered by existing producers with what potential producers viewed as challenges and benefits to chestnut production. Potential producers also received a survey, designed to gather their opinions about the Center's literature. The Center's plans for future work on this project includes hosting additional focus groups and a growers' workshop.

Check the summer issue of the Chestnut Grower for highlights and findings from the report "**Using Focus Groups to Learn About Landowner Knowledge/Willingness to Establish Chestnut Orchards and Enhance Technology Transfer Efforts.**" The full report is available at: www.centerforagroforestry.org. For more information, contact Rachel McCoy, University of Missouri Center for Agroforestry, at mccoyr@missouri.edu.

A very special thanks to all producers who submitted surveys. We truly appreciate your time and willingness to share information.

Chestnuts: For the Birds? (and, the Kangaroos!)

It seems everyone likes chestnuts — including ducks — as reported by Ray and Carolyn Young, Allen Creek Farm, southwest Washington. Additional thoughts on animals eating chestnuts are reprinted with permission from the West Australian Nut & Tree Crop Association, Inc.

Ducks Amongst the Trees

“A few days ago my neighbor said he had seen ducks eating chestnuts in our orchard. We don’t pick up the Nevadas, so they’re out there. I told him I had seen geese wander up in the trees, but felt they were eating grass, and the ducks probably were too. We keep a spotting scope up in the winter to watch the birds on the ponds that form at our back fence line, and this morning, I was surprised to see ducks in amongst the trees, just as my neighbor had said. And as I watched I saw them pick up the chestnuts and swallow them. They go through quite the gymnastics to get them down, but they’re definitely eating them.

I came inside and did a Google search on “ducks eat chestnuts” and found an article. It is somewhat “folksy,” but it expresses a lot of the feelings and experiences that we have here in the U.S. The folks are in Western Australia and part of a group we didn’t know existed — a good reason for a third trip. — **Carolyn Young**, Allen Creek Farm, Ridgefield, Wash.

Chestnuts at Dwellingup--Tree Crops Versus Forest
Comments below about animals enjoying chestnuts (including turkeys and kangaroos) are excerpted from an article by **Philip Bodeker, Tehilla Farm, Australia** (Full article available at: <http://www.wanatca.org.au/acotanc/Papers/Bodeker-1/index.htm>) Philip is a member of WANATCA, the West Australian Nut & Tree Crop Association Inc.

“Our initial purchase of land was 5 acres, and we now have 16. It had a couple of small, semi-cleared patches where the loamy sand was extremely impoverished.

We had never tasted a chestnut, or even seen one. Just read about them. We thought that this was the only thing that was not going to get destroyed by birds, so, that is what we would grow. Birds keep coming back into these conversations about nuts, because Twenty-eights and Redcap Parrots in our area, and in some areas, the Black Cockatoos, are big predators of nuts and fruit. Twenty-eights are the worst in our area. We chose chestnuts because we thought Twenty-eights wouldn’t eat them. Well, this is right -- they don’t eat them when they are growing on the tree, but the minute they fall, you have to get there fast, because they do. Being in the middle of the forest, if there is a big blossoming of the jarrahs or redgums or the blackbutts, the birds come in for the flowers, the flowers die and the birds come in for anything else at all.

Being bird lovers, we chose chestnuts. There were other encouraging signs also, because at Dwellingup there is a tree that was once known as the ‘Thousand Dollar Chestnut Tree.’ It is actually at Holyoak, you can go and have a look at it. It was called that



Canadian geese in the chestnuts at Allen Creek Farm last year. “The pond is nearly dried up and we haven’t seen a duck in over a week, but I found this photo of geese in the orchard last year. These are Canadian geese, and we know they’ve been eating the nuts for all the years the trees have been producing. It was only this year that we saw the mallards for the first time.”
- Ray Young

because about ten or fifteen years ago, the nuts that fell off it were actually sold for a thousand dollars. Those were the days when chestnuts used to bring \$20 per kilo. This is one of the reasons we got into the business.

One of the things you have to do when you are in a forest is think about kangaroos. They just bounce through our property like it belongs to them. We thought of lots of ways of putting up kangaroo fencing. We came across the idea of putting up a green pine pole every 5 or 6 metres and stringing six-foot chickenwire loosely. The kangaroos come along, go boing, make a big dent in it, but they don’t get through it. We have ended up with 2 or 3 kilometres of this chickenwire around all of our chestnut paddocks. Once the fencing was up, it gave us an opportunity to graze something in amongst the trees. We didn’t want sheep because we were only there on weekends, so we chose poultry. A caretaker lived on our property and did basic things and we ran ducks, turkeys and geese initially. We had some problems because ducks and geese eat young chestnut bark. They started to ringbark the trees. Della Franca, up in Roleystone said that if we wanted to be rid of grasshoppers and bugs, just put in 10 turkeys per acre. You have to be careful of foxes. So we put in the turkeys, and they do all those things, but when the nuts fall, they eat the nuts. So, not only do we have parrots, we have turkeys eating our chestnuts. They can’t eat the very big nuts, they eat the little nuts, so you have to get the little ones fast. There are all these problems that you overcome, and you learn more, and growers are terrific. You talk to them and they tell you all these things. Would we grow chestnuts again? I think we would. We have had a lot of fun, and as nut growers say, ‘There is always next year.’” - **Philip Bodeker, Australia**

To contact the West Australian Nut & Tree Crop Association Inc., email wanatca@wanatca.org.au **CGA**

Chef's Collaborative Movement - Conference Features Chestnut Growers, Local Foods

In this article, chestnut growers Ben and Sandy Bole report on the Farmer-Chef Connection Conference held in Portland, Ore., in early March. They have attended several of the conferences and have insights to share on the chef's collaborative movement, which, according to Ben, "the idea is to put chefs and other end users in touch with farmers to facilitate farm sales and higher quality food products."

The seventh annual Farmer-Chef Connection Conference was held on March 5, at the Clackamas County Fair Grounds in Canby, Oregon, about 30 miles south of Portland. The conference is designed to create and sustain relationships between farmers, ranchers and food buyers. Farmers and ranchers join forces with restaurant chefs, grocery retailers, food service operators, institutional food buyers and distributors to cultivate partnerships and strengthen the local food economy.

Each year a speaker is chosen to present ideas on pertinent subjects. Michael Pollen, author of *Omnivores Dilemma*, discussed Joel Salatin's farm outside of Staunton, Virginia. Joel spoke at last year's conference. This year's keynote speaker was Daniel Imhoff. His presentation was "Food Fight: The Citizens Guide to a Food and Farm Bill."

The morning consisted of two discussion sessions. There were three panels in each covering subjects such as "Getting Started with Farm Direct Purchasing." Each panel included a moderator and panelists experienced in the specific subject.

Lunch followed the morning sessions and, as usual, it was remarkable. Portland is a food city which is due in no small part to the availability of produce and meats many of which are organically produced. Ladd Hill Orchards supplied organically certified wild rice and chestnuts for a pilaf prepared by New Seasons Market. Many other restaurants and institutional food services provided delicious dishes. The lunch is worth the price of admission.

Another set of panel discussions started the afternoon. Chestnut grower Anthony Boutard, Ayres Creek Farm, was a panelist in "The Art of the Deal: Planning, Collaboration, Contracts, Prices."

The conference finished with a networking session. This was a casual meeting where buyers could sit across the table from producers to explore how they might work together. Each producer wore a name tag with a product and each buyer was similarly identified. The atmosphere was relaxed and people could move freely around the room. Lots of business cards were exchanged and we made several new contacts that may develop into sales next season.

Sandy and I have attended the Farmer Chef Connection Conference for the past five years. We have always had a delicious meal and have always strengthened old and made new contacts. The Farmer Chef Connection works well in our area and should be successful elsewhere. **CGA**

About The Farmer-Chef Connection

Founded by Ecotrust and the Portland Chapter of Chefs Collaborative and expanded by the Washington State Department of Agriculture, National Chefs Collaborative and other Washington partners, the Farmer-Chef Connection and Fisherman-Chef Connection programs have proven that direct marketing relationships that start with a handshake bring more dollars back to farmers, ranchers, fishermen and their communities.

Visit <http://farmerchefconnection.org> to read more about the initiative and to register as a farmer in the 2007 Guide to Local & Seasonal Products.

Making the Farmer-Chef Connection in the Midwest

In the Midwest, we may be slow to adjust to some forms of new technology or other innovations, but when it comes to connecting chefs, retailers, growers and consumers, we tend to think progressively.

The University of Missouri Center for Agroforestry partnered in 2006 with the Missouri Department of Agriculture's Grow Native! program to develop the Missouri Exchange web site, an online marketplace that links buyers and sellers of Missouri-grown agricultural products. Here is a report on that project to use as "food for thought" in considering ways your state or region can connect chefs, (cont. page 11)

THE Farmer-Chef CONNECTION



International Chestnut Symposium Announced



**Make Plans Now
the 4th International
Chestnut Symposium
– September 2008,
Beijing, China**

On behalf of the 4th
International Chestnut
Symposium of the International
Society for Horticultural

Sciences (ISHS), you are invited to participate in the 4th International Chestnut Symposium. The Symposium will be held on September 12-15, 2008, in Beijing.

Program Information: Interested presenters are welcome to submit papers on all aspects of chestnuts, including basic and applied research in the areas of: genetics and germplasm, physiology, production systems, plant and soil nutrition, pests and diseases, post-harvest, nut quality, health benefits and marketing.

Important Dates:

September 1, 2007	Pre-registration with tentative titles due, call for abstracts
January 15, 2008	Abstracts due to Scientific Committee
March 1, 2008	Author notifications, deadline for receipt of abstract
May 15, 2008	Manuscripts due for publication in <i>Acta Horticulture</i>
May 15, 2008	Early registration end (fee increase after this date)
July 15, 2008	Deadline to pre-conference tours

We look forward to seeing you in 2008!

- Ling Qin (convener)

Department of Plant Science and Technology
Beijing University of Agriculture

For more information about the symposium, please visit the International Society for Horticultural Sciences web site at: www.ishs.org/calendar/index.htm or email conference organizers at chestnut2008@126.com

Midwestern Chestnut Crops Affected by Bizarre Weather?

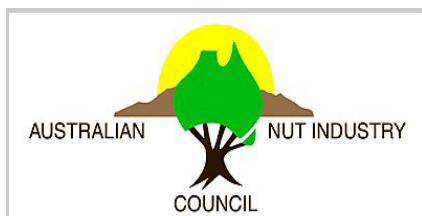
Following four days of near-record or record highs in March (temperatures reaching the 80s), then a plunge into four days of record or near-record lows in early April (temperatures reaching the low teens), chestnut growers in the Midwest are concerned. Here are comments from Missouri, Iowa and Michigan.

Missouri: *After a warm March where the last two weeks reached into the 70's and even 80's, trees began to flush out early. Then a few days into April an Artic cold air mass hit us for several days with the worst on April 7th where temperatures stayed below 24 degrees for 8 consecutive hours with the minimum of 19 degrees. The lows the next two mornings at the research farm were 20 and 21. There was also wind associated with the cold weather. Many of the chestnut trees had large green swollen buds at the terminals with only some trees showing little bud swell. When we dissected buds that showed even a small amount of bud swell, the centers appeared brown. So, basically we think we have lost the flowering primordia on most all of the primary buds. Probably what will occur is that secondary buds will develop and provide flowers, but the question is, how many female flowers will develop... probably very few. - Ken Hunt, University of Missouri Center for Agroforestry*

Iowa: *I have never seen anything like this, either. This makes the 3rd year in a row in which we had hot (80+ F) weather in early spring, followed by a hard freeze. This time, the hot weather lasted long enough to get the apples, pears, cherries, and peaches to break dormancy, and we will have none of these this year. Our grape's buds had just begun to swell a little, and I don't know yet, whether they were damaged. This time, the hot weather was too brief to fool the chestnuts into breaking dormancy early, as they did in '05 and '06. As far as I can tell right now, chestnuts may be the only woody crop that has not been affected by this freeze. I won't know for certain for about another month. - Tom Wahl, Red Fern Farm, Wapello, Iowa*

Michigan: *Here's a report of our weather...Dec. 7: normal, cold and snowy; Jan. 7: abnormal, warm and sunny; Feb. 7: normal, cold and snowy; March 7: abnormal, warm approaching hot; April 7: abnormal/normal, much too cold for the amount of heat we already experienced in March. April can be cold here, but the plants got an early start after winter left in early March. I think the fruit industry is saying they are hurt. Our chestnuts were still in the bud, but can they take 12°F nights at that stage in the bud? We just have to wait. - Dennis Fulbright, Michigan State University*

Carbon Sequestration: Chestnut Trees and the Environment



The Australian Nut Industry Council (ANIC) is a national body with representatives from all Australian nut industries, including almonds, walnuts, hazelnuts,

macadamias, pecans, pistachios and of course, chestnuts. At their recent meeting in Sydney it was agreed to conduct a desktop research project into the amount of carbon sequestered from the atmosphere by the cultivation of tree nuts. As chestnut trees are very long-lived, it is believed that during their lifetime, they play a substantial role in reducing carbon levels in the atmosphere. If the research project supports this hypothesis, then not only will nuts be of significant nutritional value, but growing tree nuts will prove to be an environmentally responsible method of food production.

- From: "Cheznuts News," authors Brian and Jane Casey, Australian Chestnut Company, For more information, or to subscribe to "Cheznuts News," visit www.cheznutz.com.au/

A note on chestnut demand ...

By Nancy Petitt, Delmarvelous Chestnuts,
www.buychestnuts.com/

Every year, there is domestic demand for thousands and thousands of pounds of chestnuts that goes unfilled. There are only a few growers, and the domestic demand is just exploding... Just speaking for me, I could have easily shipped another 5-10,000 pounds, of any size nuts. (At the retail level; we haven't sold wholesale in 3 years).

Our orchard is planted tight (20' centers) and we are not getting the production we think we should. We'll probably do some heavy chain saw pruning this spring, but even with a doubling of what I produce, it won't be enough.

I am seeing more & more requests from high-end restaurants. There is a huge demand for flour and dried chestnuts, priced at a competitive wholesale price.

Just some cold April morning thoughts - Nancy



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home: (209) 847-7699
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Chestnuts or Chinkapins, a Reminder to Sell the “Experience”

With the fall season creeping upon us soon, we may hear more people say “I remember chestnuts from...” and “My grandma knew about chestnuts” or “we collected chinquapins” (if you’re from the right region.)

At the heart of these different perspectives is the truth that we’re selling more than just chestnuts. We’re selling an **experience**, an opportunity for families to make memories at an on-farm sale or at home in the kitchen, preparing recipes. This experience may continue to increase in value as life gets busier and people search for some connection with the land around them.

The following is an excerpt from an article written about efforts in Missouri to restore the nearly extinct Ozark chinquapin (or, chinkapin) tree — a relative of chestnut that produces small chestnuts with a sweet flavor. Now considered an “imperiled” species, the once abundant Ozark chinquapin is the focus of a restoration initiative funded by the Northern Nut Growers Association. Ozark chinquapin leaves are sharp and coarsely toothed; dark green on top and whitish underneath. They are 5-9 inches long. Burs are often in grape-like clusters, with only one small nut per bur (see image, top of page). They are favored by animals, especially bears, which may return to Missouri in greater numbers if the work is successful. Read about the project in full in the article **“Initiative Launched to Restore Imperiled Ozark Chinquapin Species,”** available online in the winter issue of *Green Horizons* newsletter: <http://agebb.missouri.edu/agforest/index.htm> (Select “Past issues” and then Vol. 11, No. 1).

(For additional thoughtful reading, and in consideration of comments from CGA president Lucienne Grunder regarding the value of chestnut wood and its potential to last from generation to generation, view the article from the History Cooperative titled **“Like Manna from God: The American Chestnut Trade in Southwestern Virginia.”** Article is available at: www.historycooperative.org; author Ralph H. Lutts)

Perhaps this historic perspective can remind us that the work we do with chestnuts is capable of building its own special legacy.



[Excerpt from the article “Initiative Launched to Restore Imperiled Ozark Chinquapin Species,” *Green Horizons* newsletter, Vol. 11, No. 1]

The Ozark Chinkapin [*Castanea pumila* (L.) P. Mill. var. *ozarkensis* (Ashe) Tucker] is a well-known nut tree, native to southwest Missouri and northwest Arkansas, that is facing extinction. The once-vigorous natural stands of Ozark chinkapin have been devastated

by chestnut blight, the same disease that killed billions of related American chestnut (*Castanea dentata*) trees in eastern North America over the last century. Many Ozark natives fondly remember stuffing their pockets with “chinkapins” on their walks to school. They were a seasonal, sweet, nutritious treat eaten by humans, livestock, and wildlife. Small trees were used for fence posts due to their natural rot resistance.

According to the Ozark Chinquapin Foundation, the historic range of the Ozark chinquapin included approximately 40 percent of Southern Missouri (the area south of Missouri River), many regions of Arkansas that have some elevation, a portion of the eastern fourth of Oklahoma, and portions of northern Louisiana, Mississippi, and Alabama. Typically the trees grow on acidic rocky cherty soils, with non-swelling clays and are found with pine/oak/hickory. Hillsides and hill tops in the Ozarks are preferred growing sites. Interestingly, the term Ozark chinquapin does not appear in most early 1900s tree books. The trees were often lumped in with the Allegheny chinquapin.

The Foundation has collected testimonials of those who fondly remember the abundant Ozark chinkapin tree:

“The Ozark chinquapin nuts were delicious and we waited for them to fall like you would wait on a crop of corn to ripen ... they were that important. Up on the hilltop the nuts were so plentiful that we scooped them up with flat blade shovels and loaded them into the wagons to be used as livestock feed, to eat for ourselves, and to sell. Deer, bears, turkeys, squirrels, and a variety of other wildlife fattened up on the sweet crop of nuts that fell every year. But, starting in the 1950’s and 60’ all of the trees started dying off. Now they are all gone and no one has heard of them.” - Quote from an 85 year old Missouri outdoorsman describing the trees before the chestnut blight reached the Ozark Mountains.

“The wood produced some beautiful furniture and musical instruments, even today things made from the chinquapin wood are highly prized. Ozark people were able to make a little money selling railroad ties made from chinquapin trees. Farmers used the tree for corner posts and fence posts because it was highly rot resistant. Even the empty burs were used for fertilizer.”

Visit www.ozarkchinquapin.com to learn more about the Foundation’s restoration efforts and this unique tree species.

Schedule and Accommodations: CGA Summer Meeting, July 20-22, East Lansing, Mich.

Download the registration form at www.wcga.net/annmtg.htm and mail with conference fee to:

Ray Young, Secretary/Treasurer
Phone: 360-887-3669
Email: Ray@ChestnutsOnLine.com

Friday Evening

Welcome Party

7:00 p.m. Place TBA. Everyone welcome!

Saturday

8:00 Registration, coffee, tea

8:30 Business Meeting

President's report

Secy/Financial report

Aus/US joint meeting plans '09

Election of officers

9:00 The Michigan Chestnut Industry
 presented by Dennis Fulbright

10:00 Break

10:15 U of MO Activities by Mike Gold

11:30 Introduction to today's orchards

11:45 Box Luncheon served on site

12:30 Leave for orchard tours. We'll carpool.

5:30 No-host dinner

7:30 CGA Board Meeting

Sunday

8:00 Coffee/tea

8:30 The Missouri Chestnut Roast
 and National Chestnut Week
 Mike Gold

9:00 Intro to Orchard Tours

9:15 Leave for orchard tours
 Carpool

12:30 Lunch and Wrapup

Orchard Tours

The Jackson Facility (Saturday)

(about 30 miles south)

See chestnut peeler installation and young chestnut trees and other nut trees.

Clarksville Receiving/Storage (Sat)

(about 40 miles west)

See sizer and cleaning equipment and ozone chamber.
 More cultivars to see here.

Accommodations (See additional listings at www.wcga.net/annmtg.htm. Accommodation near campus includes the following:

ON CAMPUS:

Kellogg Hotel
 55 So. Harrison Rd.
 Michigan State University
 East Lansing, MI 48824
 Phone: 517-432-4800

CGA HEADQUARTERS HOTEL

Howard Johnson
 1100 Trowbridge Rd.
 East Lansing, MI 48823
 Phone: 517-351-5500

Lots to See and Do

Perfect for a family vacation combined with CGA events, East Lansing does not lack for things to see and do.

In East Lansing/Lansing:

MSU campus and horticulture gardens
 Abrams Planetarium
 Kresge Art Museum
 MSU Museum
 State Capitol Building
 Lansing Lugnuts baseball stadium
 R. E. Olds Transportation Museum
 Shopping Centers
 Antiques

Near East Lansing:

Burgdorf's Winery
 Courthouse Square
 Meridian Historical Village
 (Only a two-hour drive to the shores of Lake Michigan!)

Snacks

Bring your favorite chestnut cookies, chestnut snacks, or whatever to share at break time and bring copies of your recipes to share with others. Let us know if you're willing to contribute.

Raffle

There will be a surprise raffle that you won't want to miss. If you have something that you'd like to donate to the raffle, bring it with you and add to the fun.

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Missouri Exchange: An Example of Connections (cont. from pg 5)

consumers and producers of chestnuts. In this example, a university entity partnered with a state-level governmental agency - similar to the work produced through Washington state partnerships of the Farmer-Chef connection.

From honey to homemade soap, and medicinal herbs to timber and native plant seeds, Missouri's land and forest owners offer a tremendous variety of value-added agricultural products. A new online marketplace, launched in January of 2007, is helping connect buyers and sellers of these products faster than you can say "wild bergamont."

The site, called Missouri Exchange, is an online marketplace that allows producers to post products for sale -- and buyers to list products they are looking for -- at no charge to the user. Generating a list of more than 110 members in less than three months, Missouri Exchange is rapidly expanding producers' markets.

"The site is broadening marketing opportunities for Missouri producers who specialize in niche market products," said Larry Godsey, economist, University of Missouri Center for Agroforestry. "You don't have to be a big producer to participate. That's the whole point of this. We want small growers, too."

Local products in a global market

Products on the site include locally grown mushrooms, nuts and herbs; native plants; greenhouse plants; decorative woody florals; specialty wood products and timber products. "The online market is the fastest growing market area," Godsey said. "It's convenient, and the Internet provides immediate access to the information. Producers who list merchandise on the Web site have unlimited access to potential buyers throughout the state, throughout the country, even around the world."

Penny Frazier, co-owner and developer of Goods from the Woods, a native plant product and botanicals producer in the Ozark region of Missouri, is hoping Missouri Exchange will help connect her organic products to a range of buyers, especially in urban areas. As consumer interest in certified organic products rises, Goods from the Woods receives requests for organic native plant materials that are difficult to find in adequate quantity. "Last year, we needed three times the hickory nuts than we could source. It is very hard to find a method for communicating about these plant products, but Missouri Exchange can be a key component in linking producers to urban markets and manufacturers.

"Everyone knows that the small rural producer's link to urban markets is one of the largest challenges to building a stable, sustainable rural community and capturing resource dollars for rural areas," said Frazier. "The site offers a perfect blended venue for those of us whose interests merge agriculture, forestry and non-timber forest products. It can also result in a greater understanding of the increasing value of native plant materials, especially organics."

Creating the perfect match

Buyers and sellers who wish to use www.missouriexchange.com must register on the site and can provide the level of contact information they choose. For example, a grower may post a phone number, an e-mail address, a short biography and a photograph of

his or her farm. Others may list only the items they are selling or looking to buy and an e-mail address. No sales are made via the Web site, but once a potential buyer or seller locates the products they are seeking, information can be easily exchanged through email or by phone to enable transactions to occur between parties.

The site is designed to be quick and convenient. Registered buyers can browse offers to sell posted by sellers, and then contact the seller through the form provided. The seller will handle the buyer's offer directly. If a buyer doesn't find what he or she is looking for, a request to buy can be posted. At any time, the online directory of products offered can be searched.

"In comparison to sites that handle direct transactions, Missouri Exchange places a great deal of freedom and control in the hands of the buyers and sellers," said Ina Cernusca, market research specialist, University of Missouri Center for Agroforestry. "The site can provide detailed information to precisely match the needs of a producer to a buyer, and vice versa."

Once registered, sellers of agricultural products can post offers to sell using product categories provided on the Web site. They can view requests to buy posted on the site and contact potential buyers using the forms provided. By joining the online directory of members in Missouri, a seller can provide additional information about their company, post photos and create a link to their Web page. Contact information is kept secure through the registration process and the creation of personal accounts.

In 2006, Grow Native! partnered with the MU Center for Agroforestry to develop the site. Funding for the Missouri Exchange site is provided by a grant from the Federal State Marketing Improvement Program (FSMIP), funneled through the Missouri Department of Agriculture. FSMIP, funded by annual appropriations to the USDA Agricultural Marketing Service, provides matching funds to state agencies to explore new market opportunities for U.S. food and agricultural products. **CGA**



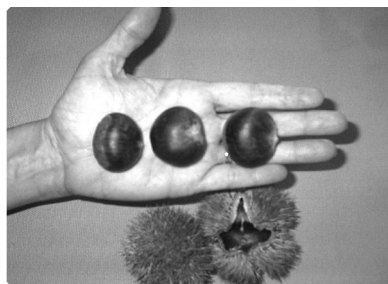
Visit Missouri's online marketplace at: www.missouriexchange.com to generate ideas for connecting with chestnut buyers/sellers in your own community.



Connecting buyers and sellers of agricultural products, such as chestnuts, can happen instantly and conveniently through online sales — especially if a relationship is built first with potential buyers at local events and festivals.



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