



# The Chestnut Grower

Vol. 13, No. 2

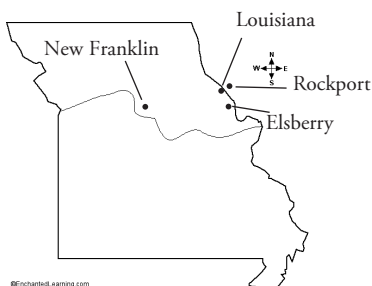
Published by Chestnut Growers of America (CGA)

Spring 2011

## Meet Us in the Middle!

Plans are quickly coming together for the Chestnut Growers of America's annual meeting.

Please make sure you have the correct date listed on your calendar – we have moved things back one week since the last newsletter! The CGA meeting will be June 24-26, 2011, in and around Louisiana, Mo.



Things will kick off Friday, June 24, with a welcome party at the Historic William Grimshaw Home, Pittsfield, Ill. Come any time between 4 and 8 p.m. for food and fun!

The meeting begins bright and early Saturday – registration starts at 8 a.m. and talks get going at 8:30 at the Elsberry Plant Material Center, Elsberry, Mo. Coffee, tea and danishes will be provided. At 11 a.m. the group will take a walking tour of the Plant Material Center, a USDA-NRCS site.

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Next up, lunch provided by Forrest Keeling Nursery. Growers also will tour nearby Forrest Keeling, but not before another tour of the Plant Materials Center. Forrest Keeling is quickly becoming a big supplier of grafted chestnut trees. *(Read more on pg. 4.)*

The group then will head to the orchard of Dale and Linda Black, Chestnut Ridge, for a tour. Their place is about 45 minutes from Elsberry, in Rockport, Ill. Dinner will follow, along the Mississippi River, at the Lighthouse Inn Restaurant, also in Rockport. **(cont. pg. 10)**

## Grab a Cold, Fresh Chestnut Beer!

by Michelle Hall, *The Center for Agroforestry*

They call it a New World meets Old World brewing approach. We call it the second chestnut beer brewed in the entire country!



Urban Chestnut Brewing Company opened its doors Jan. 26 in St. Louis, Mo., with a variety of brew offerings, including – you guessed it – a chestnut-infused beer, Winged Nut.

According to its owners, Florian Kuplent, brewmaster, and fellow co-founder David Wolfe, UCBC's unique brewing philosophy, "Beer Divergency," melds the revolution of craft beer with the celebration of beer's heritage. Thus, their offerings fit into two series – Revolution, artisanal, modern American beers; or Reverence, classically crafted, timeless European beer styles.

**(cont. pg. 9)**



## A Message from the President

MIKE GOLD  
THE CENTER FOR AGROFORESTRY  
UNIVERSITY OF MISSOURI

*Here in mid-Missouri spring is well under way. Redbuds, which grow wild everywhere and are a very special feature of the Missouri spring, are already past their peak, but the cool and overcast weather is keeping the dogwoods in bloom for an extended period of time (lucky us). I certainly hope, as always, that Mother Nature will be kind to us where ever we live and provide excellent growing conditions for the 2011 season.*

*In this issue of The Chestnut Grower we present findings from our annual CGA member market survey. Thanks to the 47 CGA members who were willing to share their information (anonymously), allowing us to track the U.S. chestnut market for our collective benefit. One item that surprises me is just how small of an industry we are. For the 47 members who responded, only 473 acres are planted, yielding around 320,000 lbs. of chestnuts. We remain a micro-niche industry but seem to be growing bit by bit.*

*We are happy to feature a new value-added producer in this issue, the Urban Chestnut Brewing Company (UCBC), based in St. Louis, Mo. A few of have taken on the responsibility ☺ of checking out the quality of the new brewery and personally I can report that the beer is full bodied and delicious. More to the point for CGA members, UCBC wants to source all their chestnut flour from U.S. chestnut producers. We need more businesses like UCBC to help provide us with the incentive to invest in value-added production and continue to diversify our U.S. chestnut industry.*

*Plans are now set for our 2011 CGA annual meeting on June 24-26. Details are available at the CGA website and in this issue of The Chestnut Grower. See you in Elsberry, Mo., located near the mighty Mississippi River.*

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Web site: [www.chestnutgrowers.com](http://www.chestnutgrowers.com)

Single membership is \$30 per year per person, household membership is \$40 and associate membership is \$50. Members receive The Chestnut Grower quarterly. For foreign delivery contact the Editor for pricing. Back issues may be obtained by members. Membership applications may be obtained from the Secretary-Treasurer.

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The Center for Agroforestry  
University of Missouri

### 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

# 2010 CGA Grower Survey Report

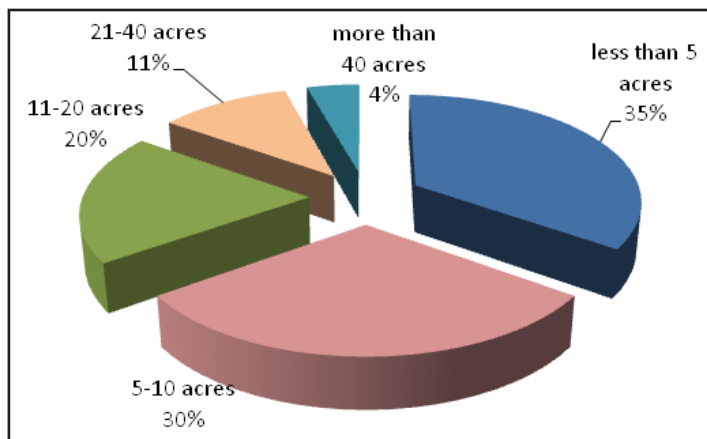
by Ina Cernusca, The Center for Agroforestry

Here are some highlights of the results based on 47 usable surveys collected and analyzed: Six responses came from California; five each from Missouri and Florida; four each from Iowa, Illinois, Washington, Ohio and Oregon; two each from Michigan and Idaho; and one from Louisiana, Connecticut, Oklahoma, Virginia, North Carolina and British Columbia.

Seventy-two percent of respondents sell fresh chestnuts, 21 percent produce and sell value added products (e.g., dried chestnuts, chestnut chips, chestnut flour, chestnut cornbread mix, chestnut bisque mix, gluten-free mixes, chestnut gift packs, chestnut syrup, wild rice & chestnuts, scone mix, honey), 15 percent produce and sell nursery stock (seedlings, cultivars or both), 9 percent resell for other growers and 38 percent sell other chestnut related products such as chestnut knives, cookbooks, roasting pans, chestnut woodturning or perform chestnut-related activities (e.g., agritourism, breeding, research, etc).

Seventy-six percent of respondents market the chestnuts themselves, 8 percent market the totality of their chestnuts through a co-op and 16 percent market a portion of the chestnuts through a co-op and a portion by themselves.

Respondents have a total of 473 acres planted in chestnuts (36% less than 5 acres, 31% between 5 and 10 acres, 20% between 11 and 20 acres, 11% between 20 and 40 acres and 2% more than 40 acres) (see figure below). The number of trees per acre varies from less than 25 (7%), to 26-50 (27%), to 51-100 (51%) and 101-125 (15%).



The age of trees (youngest to oldest) vary from 1 year old to 150 years old. Twenty-five percent of respondents have trees less than 5 years old, 9% between 5 and 10 years old, 42% between 11 and 20 years old, 13% between 21 and 30 years old, and 11% older than 30 years.

Sixty-one percent of respondents don't plan to expand their orchard next year. Those that plan on expansion in 2011 (39%), plan to plant between 10 and 2,000 more trees on additional plots ranging from half of an acre to 50 acres.

Twenty-nine percent of respondents use organic production methods (31% of them are USDA certified while the reminder 69% are not certified). Seventy-one percent of respondents use conventional production methods (81% of them use inorganic fertilizer, 35% use insecticide and 81% use herbicide).

Harvest start date varied for respondents from Aug. 25 to Oct. 20 (10% started to harvest in August, 58% in September and 32% in October). Shipping start date varied from Sept. 20 to November (36% in September, 59% in October and 5% in November).

The yield of chestnuts in 2010 compared to 2009 was lower for 60% of respondents, higher for 34% and the same for 6% of respondents. Lower yield was due to cool wet spring, frost in the fall, gall wasp infestation, winter damage, lower number of female flowers, cold weather, wet pollination season, freeze in May, lack of rain for some respondents and a lot of rain for others. For some respondents, the yield was pretty normal but lower compared to 2009, which was a record year. For other respondents lower yield meant lower number of nuts but larger size. Larger yield was reported by respondents that have maturing orchards and started to get a larger production as the trees are getting older (25% larger yield for one respondent, 50% larger for another).

The average size of chestnuts was larger for 44% of respondents, the same for 35% and smaller for 21%. Very large nuts were reported by some respondents (high percentage of large, extra large and jumbo). Lower amount of nuts per tree and high rainfall contributed to larger nuts than 2009 according to one respondent. **(cont. pg. 8)**

## Forrest Keeling Has a Lot to Offer Chestnut Growers

*a Q-and-A with Kim Young, vice president and general manager, Forrest Keeling Nursery*

### ***What do you offer for chestnut growers?***

We currently offer 12 grafted cultivars, and have the capability to custom grow (recommended) cultivars to our customers' specifications. *[Editor's note: Current Chinese chestnut cultivar recommendations, based on University of Missouri data from HARC replicated yield trials, include Qing, Gideon, Eaton, Sleeping Giant and Peach, for Missouri.]* We also produce Bond Orchard Selections, which are hardy, Asian-American F-1 Seedlings from Sen. Kit Bond's isolated orchard. For growers who wish to graft their own, we offer understock produced using three different growing techniques.

### ***Can growers from around the country order from you and have items shipped?***

Yes, in most cases (subject to USDA rules and restrictions).

### ***What sets you apart from other nurseries?***

Our patented RPM Root Production Method provides for greater vigor and earlier fruit production.

### ***Why should our readers consider working with you?***

We are working with both The Center for Agroforestry and Michigan State University to improve and expand our chestnut offering in response to the market.

### ***What will our members see on the tour of FKN?***

We will show members the Step by Step RPM process applied to container chestnut production as well as pecans, walnuts and pawpaws. This method allows flexible planting times, with emphasis on fall planting. CGA

*A tour of Forrest Keeling Nursery, Elsberry, Mo., is planned as part of the Chestnut Growers of America's annual meeting. Read more about them online at <http://fknursery.com//>*

*Growers Saturday also will tour the Elsberry Plant Materials Center: <http://www.plant-materials.nrcs.usda.gov/MOPMC/>*



*In addition to their nursery offerings, Forrest Keeling will host their 2nd annual chestnut roast in October 2011. Last year about 1,000 people attended the inaugural Great River Road Chestnut Roast, at left and above. Photos courtesy Forrest Keeling.*

## Nutty News Briefs

### Gluten-free Chestnut Flour Could Add Nutritional Value

by Nathan Gray, Aug. 10, 2010

Chestnut flour could be used in gluten-free breads to give nutritional and health benefits, according to a new study from Turkey. See the article online at: <http://www.foodnavigator.com/Science-Nutrition/Gluten-free-chestnut-flour-could-add-nutritional-value>

### New Book to Address Growing Chestnuts and Other 'Fruit'

From the publishers: W.W. Norton & Company is pleased to announce the May 9 publication of a new book that could be a resource for Chestnut Growers of America members: *Growing Fruit Trees: Novel Concepts and Practices for Successful Care and Management*, edited by Jean-Marie Lespinasse and Evelyne Leterme.

This Europe-focused book has information for professionals about planting, pruning, cutting, shaping, fertilizing, training and cultivating a variation of tree plants. Specifically, the book focuses on the development and production of 15 types of trees, including chestnut. Each chapter provides readers with essential information by 25 experts about the fruiting and branching patterns of each of the fruit trees.

Jean-Marie Lespinasse worked at the Bordeaux-Aquitaine branch of the National Institute for Agricultural Research in France from 1962 to 2000. He is a specialist in the breeding and study of fruit trees, particularly apple trees. Evelyne Leterme is the founder and director of Le Conservatoire Végétal Régional d'Aquitaine (CVRA) in France.

For more information, please visit the Web page: <http://books.wwnorton.com/books/detail.aspx?ID=20361> CGA

## Chestnut Brownie Recipe

<http://www.guardian.co.uk/lifeandstyle/2010/oct/23/chestnut-brownies-recipe-dan-lepard>

*I've heard many people say it's "hard" to bake with chestnuts, as they can dry out. Maybe The Guardian is on to something in this recipe with marinating the nuts in a sugary syrup. Get out your calculators – it's from the UK so amounts are in grams! (About 30 g. in 1 oz.; 5 ml in 1 tsp):*

Cooked plain chestnuts, unlike the über-rich marron glacé, have a dusty flavour that is helped in something sweet such as these brownies by marinating them first in a simple mixture of brown sugar, vanilla and rum. Here, the chestnuts are chopped beforehand, which helps the syrup to

soak in and, after they're baked in the brownie, helps them to taste almost candied in the crumb.

240g tin cooked chestnuts  
200g brown sugar  
25ml dark rum  
2 tsp vanilla extract  
2 medium eggs, separated  
200g unsalted butter  
200g dark chocolate, broken into small chunks  
100g plain flour

Line a deep, 20cm square tin with nonstick baking paper. Chop the chestnuts, and in a bowl stir them with

100g sugar, rum and vanilla.

In a clean bowl, beat the egg whites until they form soft white peaks, slowly beat in 100g sugar until you have a soft meringue, then beat in the egg yolks.

Melt the butter and chocolate in a bowl over a pan of simmering water, then remove from the heat and beat into the chestnuts and flour. Stir this into the meringue, then spoon into the prepared tin. Bake at 335F for 20-25 minutes, until barely set in the middle, then leave to cool completely in the tin before cutting. CGA

## Field-Grafting Chestnuts

by Ken Hunt, *The Center for Agroforestry*

Much of what I have learned about field grafting trees comes from Dr. Bill Reid, Horticulturist at Kansas State University, who has worked with pecans for 30 years. Bill likes to say the tree will tell you when it is ready to be grafted. His rule of thumb is to wait until the tree has made at least 18 inches of new growth in a single season; the very next spring is time to graft the seedling, thus ensuring the new graft will have an opportunity to make good growth following grafting.

To help a newly transplanted seedling tree to establish to the point of making sufficient growth, good horticulture care is critical. Controlling weeds, providing nitrogen fertilizer and supplying water when needed will help build a strong root system that will provide the energy needed to push the new graft the following spring.

Waiting until the tree has shown enough vigor to graft means the tree could be of various sizes. So, knowing more than one type of field graft is important. Our propagation guide online at <http://extension.missouri.edu/explorepdf/agguides/agroforestry/af1003.pdf> gives detailed descriptions for using the three-flap graft, bark inlay graft and arrowhead graft, so a grafter can graft stock from finger size to 2 inches or more in diameter. Bill Reid recommends at least half of the seedling rootstock should be cut back before grafting to also help ensure the new graft is set up for a good amount of compensatory growth. The established root system of the understock will quickly replenish the amount of top that was cut off to reestablish the previous balance between root and top. In other words, the tendency not to want to cut back much of the rootstock will simply work against you to ensure good vigor for the new graft.

Aftercare of a field graft that has initially been successful is just as critical in keeping the graft from failing (delayed graft failure). The main object is to keep the successful graft in a vigorous state for most of the growing season. That implies the same good horticultural care used to get your seedling transplant into a vigorous, established condition is needed – i.e. controlling weeds, providing nitrogen fertilizer and supplying water when necessary. Keeping rootstocks and grafts vigorous is common knowledge to those in the nursery trade when they



**Above:** Edith Barragan and Panfilo Rios, propagators at Forrest Keeling Nursery. **Right:** Whip and tongue grafting this spring on chestnut seedlings at FKN. CGA members will tour FKN this summer.



propagate thousands of grafted or budded trees in the field, because they need a high percentage of graft success and vigorous growth of the new grafts.

Training the young graft and controlling the vegetative growth on the understock also are necessary for preventing delayed graft failure. On small rootstocks where the three-flap graft is employed, Bill Reid likes to remove all sprouts growing below the graft union. He also likes to select a central leader early in the growing season and tie it to a stake using green plant tie ribbon as explained in the grafting guide. By selecting a central leader early and allowing no competition of suckers below the graft, this allows for good vigorous growth of the new graft which I believe helps prevent losing the “plumbing connection” at the graft union. By focusing all of the root system’s energy onto a central leader shoot, your graft should take off and grow perhaps 2 feet or more the first growing season.

(cont. pg. 7)

## Field-Grafting Chestnuts (cont. from page 6)

If the rootstock were larger and a bark inlay style graft were employed, then 4-6 feet of growth of the graft is not uncommon. Staking of the graft is more critical for bark inlay grafts to prevent wind breakage or breakage from birds perching. During the growing season, field grafts will need to be revisited every few weeks to continue to tie new growth to the stakes and to continue preventing understock suckers from competing with the new graft. Summer pruning may be necessary on vigorous bark inlay grafts due to branching of the central leader by mid-summer. Summer pruning entails removing any forks developing on the central leader and also pruning any side shoots that are more than 2 feet long in that they tend to weep downwards. The side shoots should be pruned to around a 2-foot length. Also look out for lateral shoots with very narrow angles to the main leader and remove them in that they tend to become weak crotches over time. Bill Reid has a “2-foot rule.” Keep the central leader free

of side shoots for at least 2 feet and limit side shoot growth to 2 foot per year. This means Bill continues to do detailed pruning on the graft for a couple of more years to build a solid framework for the now grafted tree.

I’ve noticed chestnut trees love to sprout up rapid growing shoots from near the base of the trunk midsummer after grafting. These fast growing shoots can quickly start to dominate over the graft if not removed. Another time to double check for these lower shoots is late winter. The grafted tops will be completely free of leaves (except for a few cultivars that keep brown leaves later into the winter), so these vigorous shoots on the base of the rootstock will stand out by still having brown leaves and corrective pruning can be done easily. Good luck in the upcoming grafting season, but speaking for Bill Reid, one can make some of his own luck by knowing a few principles on grafting and grafting aftercare. *CGA*

## BOND ORCHARD SELECTION™ Chestnuts



Working with the University of Missouri Center for Agroforestry, I have, over the last 17 years, established a very successful Chinese chestnut orchard whose germplasm produces quality chestnuts with hybrid vigor and large tasty nuts.

Forrest Keeling Nursery in Elsberry, Mo., grows outstanding seedlings – with its patented Root Production Method (RPM) – that reach heights of 3-5 feet the first season, and have produced dozens of burs in the third year following outplanting.

– Kit Bond

For more information, contact Forrest Keeling Nursery,  
800-356-2401 or [info@fknursery.com](mailto:info@fknursery.com)

• [kitbond.com](http://kitbond.com) • [fknursery.com](http://fknursery.com) •



## 2010 CGA Grower Survey Report (cont. from page 3)

Market outlet	%	Prices obtained for fresh chestnuts
Marketing cooperative	24%	\$1; \$1.50; \$2-\$3; \$2-\$3.50; \$3.70
Farmers market	21%	\$2; \$4; \$5; \$5-\$6
Restaurants/chefs	9%	\$3; \$4
Distributor/Broker	15%	\$1-\$1.50; \$1.43; \$1.25-\$2
Health and natural food store	3%	
Grocery store	27%	\$1-\$3.25; \$1.75-\$3.50; \$4.50
Wholesaler	18%	\$1.43; \$2.8
Online, direct to consumer	27%	\$1-\$5.50; \$2.25-\$6; \$5-\$6.30; \$6.50
On farm sales	36%	\$1.75-\$5.50; \$2; \$3; \$3.50; \$5; \$5.25-\$6.50;
Other (please specify)	18%	Town festival, ethnic friends, individuals

Table 1.

Lack of rain and cold weather in other areas contributed to lower nut size for other respondents.

The majority of respondents (74%) reported same quality (appearance) of nuts compared to 2009; 17 percent higher quality and 9 percent lower quality. Lower quality was caused by poor pollination, stink bugs, iron deficiency and a small incidence of weevil for one respondent.

A total of 317,977 pounds of fresh chestnuts were sold by respondents (279,877 pounds from conventional production and 38,100 pounds from organic production).

In 2010, 44 percent of respondents earned less than \$5,000 from chestnut sales (excluding shipping and delivery), 33% earned between \$5,000 and \$25,000, 11% between \$25,000 and \$50,000 and 12% more than \$50,000. For 75% of respondents, this value was only from selling fresh chestnuts, the others complemented sales of fresh chestnuts with sales of value added products.

Thirty-six percent of respondents sold their chestnuts on farm for prices per pound ranging from \$1.75 to \$6.50. Other preferred market outlets were online (27%) and grocery stores (27%). Twenty-four percent of respondents sold through a marketing cooperative for prices per pound between \$1 and \$3.70 (Table 1).

Eighteen respondents sold mainly wholesale for the following average prices: \$1; \$1.25; \$1.43; \$1.50; \$1.60; \$1.75; \$2.25; \$2.50; \$2.55; \$2.75; \$2.80; \$3; \$3.70; \$4.50; \$5.

Eleven respondents sold primarily retail. Average prices obtained by respondents for retail sales were as follows: \$1; \$1-\$7; \$2; \$2.50; \$2.75; \$3.50; \$3.65; \$3.70; \$4; \$4.50; \$5; \$5.25; \$5.50; \$6; \$6.50; \$7.

Forty-nine percent of respondents report increased demand for their fresh chestnuts in 2010 and 55 percent of respondents indicate that demand for fresh chestnuts is in excess of supply.

Thank you to everybody that took part in the survey. We greatly appreciate people's time and feedback. Survey results will be presented at the 2011 CGA Annual Meeting this summer and a final report will be made available to all members. *CGA*

### Add these recently-renewed/new members to your CGA directory:

Peter Enns  
Yatinda Chestnuts  
4681 Stewart Rd. W  
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cpenns@okanagan.net

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707-431-8949  
weedfarms@gmail.com

John and Betty Wittrig  
J & B's Chestnut Farm  
307 N Locust  
Winfield, IA 52659  
319-257-3377



## Grab a Cold, Fresh Chestnut Beer! (cont. from front page)



At any one time, they will likely have about 10 hand-crafted beers on tap. UCBC also is now in the process of beginning to distribute its draught beer around St. Louis, with 40-50 locations in the works.

Winged Nut sits in the Revolution series, focusing on an ingredient not often used. Yes, that's *Castanea*, although the name of the brewery comes, not from sweet chestnut, but rather from the shady horse chestnut (*Aesculus*) trees traditionally planted around European beer cellars, Kuplent said. In fact, the brewery had a ceremony in early April to plant horse chestnuts outside UCBC's building.

Urban Chestnut's brewery and taste room is located in the Midtown Alley section of St. Louis in a 1920s garage (see photo, above). Midtown Alley is a bit of old meets new itself! The area, close to St. Louis University, is undergoing an urban renewal.

St. Louis has a strong beer tradition, as the home of Anheuser-Busch, Inc., and, more recently, craft beer companies such as Schlafly. Kuplent said the local beer community is very supportive.

"We probably couldn't be much happier with the reception we've experienced in St. Louis," Wolfe said. "We continue to hear great feedback from hard-core beer nuts and from the casual beer drinker."

### Urban Chestnut Brewing Company

3229 Washington Ave., St. Louis, MO 63103

Open Tuesday through Saturday, 11 a.m. to midnight

Contact them at [info@urbanchestnut.com](mailto:info@urbanchestnut.com)

On the Web at [www.urbanchestnut.com](http://www.urbanchestnut.com)

### For the beer nuts

From David Wolfe, UCBC co-founder: "Winged Nut is a unique beer. Pretty much from the day we decided on the name of our brewery, Florian, our brewmaster knew that he wanted to brew a beer that featured chestnuts. So he wrote an original recipe for Winged Nut that not only includes the use of chestnuts, but also incorporates a yeast strain that is primarily only used in Bavarian Weissbiere (Wheat Beers). The result is a beer that has a slightly nutty nose, fruity middle and a sweet nutty finish.

"Percentage-wise relative to the finished beer, the amount of chestnuts is pretty low. In the end though it's fair to say that we incorporate a fairly generous amount of finely-milled chestnuts that we contacted the American Chestnut Foundation to help us source. Our eventual goal is to find a local source in Missouri."

Kuplent himself is a bit of "old meets new" of sorts as well – he was in specialty beer development at Anheuser-Busch Inc., before venturing out with colleague Wolfe on their own brewery.

Born and raised in Munich, Germany, Kuplent served as a brewer's apprentice at a young age, and attended the Bavarian College of Food and Beverage Science and the University of Munich-Weihenstephan, where he received a Master's in malting and brewing science. He worked at brewers large and small around the globe before taking an opportunity to work with the world's largest brewer, Anheuser-Busch.

UCBC has already made a big splash in the community, with events such as Hopfenfest in March. But you won't need a special event as a reason to check them out this summer! Although the CGA meeting will not have a formal event at UCBC, members could check it out when they pass through St. Louis before (or after!) the annual meeting. Wolfe has assured us Winged Nut will be on tap!

Urban Chestnut offers a traditional Bavarian menu – including brats, sausages and other cured meats, cheeses and pretzels – to complement its brews. Food and beverage components are sourced locally as much as possible, Kuplent said. Tours are available on the spot.

"Besides tasty, unique and quality craft beer, we work hard to provide our patrons with a warm, welcoming, laid-back, educational and fun experience," Wolfe said of UCBC. *CGA*

## Meet Us in the Middle! (cont. from front page)

Sunday features the CGA Board Meeting from 8-11 a.m. at the Black's orchard. At 3 p.m. we will have an optional tour of the University of Missouri's Horticulture and Agroforestry Research Center, New Franklin, Mo. (Cost is \$5.) This is where The Center for Agroforestry (aka Ken Hunt) has its chestnut orchards. We suggest allowing four hours for driving and a lunch stop from Louisiana to New Franklin. The HARC tour will last two hours.

Lodging suggestions include the Rivers Edge Motel, Louisiana, Mo., at which a block of rooms has been set aside until May 1, for \$56/night.

Please, as always, bring items for a fun raffle and chestnut snacks to share with the group.

Dale and Linda Black are coordinating the meeting this year – please feel free to contact them at black5@adams.net with any questions. See the CGA Web site – <http://www.chestnutgrowers.com/> – for maps of all the places us chestnut growers will visit, suggestions for more fun places to visit around the area, lodging information, and much more. A registration form is included in this newsletter, on page 11. Included with meeting registration this year is a special CGA T-shirt. We'll see you soon! CGA

### CGA Slate of Officers 2011-12

The Nominating Committee will present the following slate of officers for next year at the Annual Meeting in June:

**President:** Mike Gold  
**Vice President:** Dennis Fulbright

**Secretary/Treasurer:** Ray Young  
**Directors:** Sandy Bole, Lee Williams, Charlie NovoGradac, Bob Wallace

Any member in good standing of the CGA is eligible to serve on the Board. Please contact the Secretary, according to the By-Laws, if you would like to nominate another member for any of the positions. Thank you.

– Linda Black, Ben Bole, Bob Stehli CGA



### Quality Chestnut Trees from a Reliable Source

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  - Okie
  - Belle Epine
  - Prococe Migoule
  - Marigoule
  - Marival
  - Marsol
  - Bisalta #3
  - Maron di Val di Susa
- Custom Propagation Services

Washington Chestnut Company's Web site provides growers with more quality information for growing chestnut trees than any other source on the net. We are constantly performing independent self funded research to aid all chestnut growers with establishing and maintaining their chestnut orchard to achieve the best results possible. Make Washington Chestnut Company your source for seedling and grafted chestnut trees.

**Washington Chestnut Company**  
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 Phone (360) 966-7158

[www.WashingtonChestnut.com](http://www.WashingtonChestnut.com)



# Chestnut Growers of America Annual Meeting

June 24-26, 2011

Elsberry, MO

### SCHEDULE

**Friday**  
4:00-8:00 Welcome Party at the historic William Grimshaw home in Pittsfield, IL

**Saturday**  
8:00-8:30 Registration at Elsberry Plant Material Center (PMC), Elsberry, MO  
Coffee, tea, Danish  
8:30-11:00 Annual Meeting at PMC  
11:00-12:00 Walking tour of PMC  
12:00-12:45 Lunch provided by Forrest Keeling Nursery  
12:45-1:45 Tour of PMC  
2:00-4:00 Tour of Forrest Keeling Nursery  
4:00-4:45 Drive to the Black's orchard  
4:45-6:15 Tour the Black's orchard  
6:30 Dinner at the Lighthouse Inn

**Sunday**  
8:00-11:00 CGA Board Meeting at the Black's orchard  
11:00-3:00 Drive to MU Horticulture and Agroforestry Center - stop for lunch on way  
3:00-5:00 Optional Tour \$5.00 fee  
Tour the MU Horticulture and Agroforestry Research Center (HARC)

### DO-IT-YOURSELF LODGING

**Most Convenient Motel:**

Rivers Edge Motel (AAA)  
201 Mansion St.  
Louisiana, MO 63353  
573-754-4522  
\$56.00 Make sure to ask for this CGA room rate  
--Free Wi-Fi  
--No Web site  
--Centrally located to all the CGA activities  
--We have a block of rooms reserved for reservations made by May 1

There are few motels in the area, though others can be found within 25 miles. See the Web site at <http://www.wcga.net> for a link to those farther away.

**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.

**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.

**QUESTIONS**

Check the association's Web site at [www.wcga.net](http://www.wcga.net) for more information or call Linda or Dale Black at 217-437-4281.

Cut here and return this form with your check. Mail to Ray Young, Secretary/Treasurer, PO Box 841, Ridgefield, WA 98642. Registrations must be received by Monday, June 13. *Make checks payable to Chestnut Growers of America, Inc.* Registration fee includes Friday evening Welcome party, Saturday morning coffee and tea, Saturday lunch, conference, guided tours and a special CGA T-shirt. Optional tour to U of MO's HARC facility is \$5.00 additional.

	Size (Circle)			
Name _____	S M L XL	Member \$35.00	Non-member \$65.00	HARC tour \$5.00
Name _____	S M L XL	Member \$35.00	Non-member \$65.00	HARC tour \$5.00
Name _____	S M L XL	Member \$35.00	Non-member \$65.00	HARC tour \$5.00

TOTAL \$ \_\_\_\_\_

Address: \_\_\_\_\_

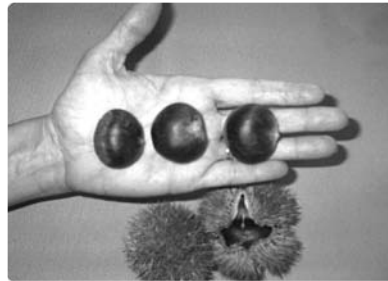
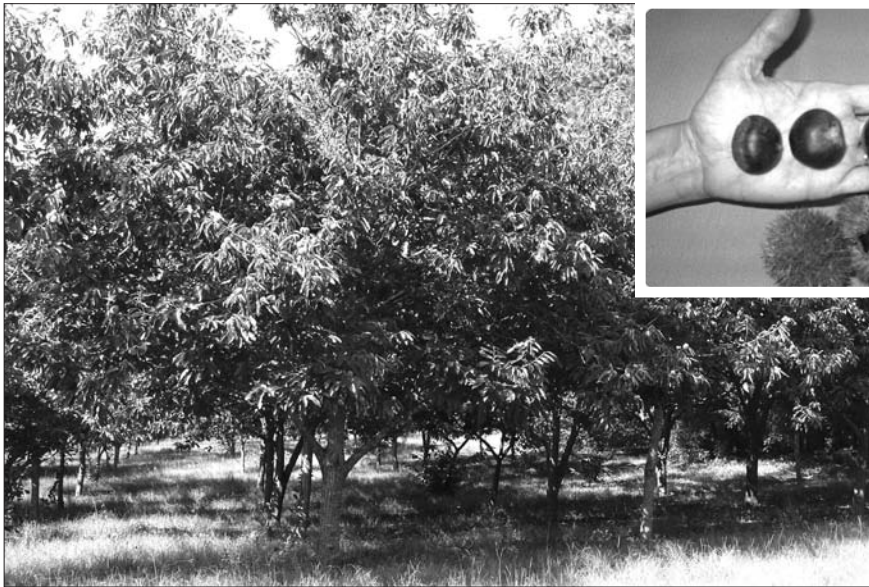
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

*YOUR REGISTRATION WILL BE CONFIRMED VIA EMAIL*



CGA  
c/o Center for Agroforestry  
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Columbia, MO 65211



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