

# 2014 is the “Year of the Quince”!

The “Year of the Quince”? The California Rare Fruit Growers (CRFG) have declared 2014 the “Year of the Quince.” Five short years after the publication of *Simply Quince* by Monterey County author Barbara Ghazarian — when few in the US knew what a quince was — the revival is happening, thanks to the success of the cookbook and the efforts of Team Quince members near and far.

Although unfamiliar to most Americans today, quince is a staple in orchards and kitchens around the world and was cultivated in the United States by the early colonists. Quince may be America’s forgotten heirloom fruit, but not for long, if Ghazarian has anything to say about it.

Ghazarian will be a special guest speaker at The Quince Revival Swells–2014 Festival of Fruit on August 6–9, 2014, in Portland, Oregon. This year the CRFG event will be hosted jointly by the Home Orchard Society (HOS) and the North American Fruit Explorers (NAFEX) Meeting 2014.

Quince Presentations Confirmed for August 6 include:

Session: Northwest Fruit Industries

- Session: Year of the Quince

Barbara Ghazarian, Pacific Grove, California — The Quince Revival Swells

Tremaine Arkley, Quince Futurist, Buena Vista, Oregon — Quince Products from Membrillo to Liqueur

Joseph Postman, USDA Agricultural Research Service,



Corvallis, Oregon — Old and New Quince Varieties for the Pacific Northwest

Traditionally, this hard, fuzz-covered, aromatic cousin of pears and apples is used to make sweet, festive, ruby-red jams and preserves. However, Ghazarian offers the professional and home cook many new ways to prepare the fruit, grace the holiday table, and delight family and friends. *Simply Quince* masterfully demonstrates the quince’s versatility, floral fragrance, subtle flavor, and dazzling color in 70 easy recipes full of legend, history, culture, and scientific facts.

Ghazarian knows and loves cooking with quince and presents a trendsetting array of contemporary flavors. Professional chefs, home cooks, and even beginners will find basics such as Candied Quince, Quince Jam, Chicken and Quince Stew, Classic Quince-Apple Pie, and Caramelized Quince Upside-Down Cake a breeze. The more adventurous will want to try Quince-Orange Pickles and Lamb-Stuffed Quince Dolmas, as well as the medley of quince chutneys, compotes, cobblers, and sweets. Creamy Quince Mascarpone Pie, homemade Grand Marnier Ice Cream with Bits of Quince, or Quince-Infused Grappa will finish an autumn meal with mouthwatering perfection.

Today most quinces sold in the United States are grown in California. About 300 acres of the viable Pineapple variety thrive in the San Joaquin Valley south of Fresno. Quinces are in season from September through January and can be found at grocers such as Whole Foods as well as farmers’ markets. *Simply Quince* introduces the nearly forgotten fruit through a revolutionary read and taste experience that will satisfy gardeners and foodies alike.



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