

## HIGHLIGHT

### Tour and Taste: regional chefs visit strawberry and raspberry fields



(Above left: Wendy Hoashi-Erhardt passes out raspberries; (middle) trays of raspberries ready to go; (at right): Patrick Moore in raspberry fields with tour guests.)

“World Class, Face to Face” took on a new meaning this summer when world-renowned chefs from five Seattle restaurants joined other food professionals, food writers and photographers for two taste sessions at the WSU Puyallup R.L.Goss Farm. The events were the result of a brief meeting between WSU Puyallup scientist Patrick Moore and Gourmet Magazine Contributing Editor Jon Rowley at the WSU Pike Place Market event last year. Rowley coordinated the group which included: Karen Gaudette, Seattle Times; Hsiao Ching Chou, Seattle P.I.; Chris Curtis, Director, Neighborhood Farmers Markets Alliance; Danielle Custer, Executive Chef, Taste, Seattle Art Museum; Kevin Davis, Chef/Owner, Steelhead Diner; Pat Donahue, Executive Chef, Anthony's Restaurants; Ed Laster, Produce Specialist, Metropolitan Markets; Ethan Stowell, Chef/Owner, Union and Tavolata; Nicki Sullivan, The News Tribune; and Aaron Wright, Canlis Restaurant and writer Heidi Rabel.

Moore's work is primarily with commercial growers to develop new cultivars that are disease-resistant and easy to harvest. The idea for the taste-testing at the Goss Farm came from Moore's question: Are there particular traits local chefs would value in berries? The tour began in the fields, as Moore walked along, inviting the guests to look, touch and taste the ripe fruit. The official tasting sessions were conducted in the Goss Farm lunchroom where trays of individually marked fruit cups were passed around by Moore and Wendy Hoashi-Erhardt, a Scientific Assistant in the Small Fruit Breeding Program. Thirteen varieties of strawberries were evaluated at the first session and 11 different raspberries were tasted at the second session. Each session had some good news for the WSU Small Fruit Program. Strawberry selection 2833 and raspberry selection 1499 were both singled out by the group as being worthy of further development. WSU 2833 will go through the virus clean-up program prior to further testing and WSU 1499 has been distributed to commercial propagators for grower tests.



(From left to right: Pat Donahue prepares strawberry shortcake for the group; Moore in strawberry fields; taste-testing at the Goss Farm; a chef evaluates varieties.)

### WSU Puyallup: Solutions for the Region; Programs for Its People

Highlights is provided by the people and programs of WSU Puyallup from February through December. For story ideas for upcoming Highlights, please contact either Tanyalee Erwin, [terwin@wsu.edu](mailto:terwin@wsu.edu), 253-445-4504, or Jon Newkirk, [jnewkirk@wsu.edu](mailto:jnewkirk@wsu.edu), 253-445-4568. If your email is set to text messages only and you wish to see the graphical version of this Highlight, please email Tanyalee.