



RFA Members get an up close and personal view of fresh growing celery: (left to right) Ruth Vassey & Wendie DiMatteo Holsinger, ASK Foods; Arezou Rahbari, Keybrand Foods; Gabriela Gonzalez-Manning, B. Roberts Foods; Venkat Munukutla, Michael Foods; Oscar Santos, St. Clair Foods; Karen Bishop-Carbone, Kettle Cuisine; Janet Rowat Kraiss, The Suter Company; Jorge Villalobos & Dennis Simes, Fresh Creative Foods; Farzaneh Turk, Reser's Fine Foods; Addae Jones, Fresh Creative Foods; Victor Gramillo, Vaughan Foods; and Erik Lawser, RFA.



Field of spring mix nearing harvest



Matt Little, Reser's Fine Foods explains the process for growing celery.



During our Field Tours, Trevor Suslow talked to participants about what they were seeing and how it could impact the safety of their food products.



Above, RFA members experience how our sense of smell impacts what we taste. Right, Barb Stuckey of Mattson explains how the taste of new products is developed.



Lunch break for some great Italian food on Wednesday: (left to right) Karen Bishop Carbone, Victor Gramillo, Janet Rowat Kraiss, Kathy Lawser, Vicky Fligel, Oscar Santos, LouAnn Marshman, Gene Chesser, Alyse McFadden, David Calandro, Gabriella Gonzalez-Manning; and Venkat Munukutla.