

### **Chief Judge Paul Vossen, Santa Rosa**

Paul Vossen has an MS degree from UC Davis in Horticulture (Tree Crops Production), a Certificate in Olive Oil Production from the U of Córdoba, Spain; Panel Head Certificate from the IOC; and a Certificate in Marketing from UC Berkeley. He recently retired as the UC Cooperative Extension (UCCE) Farm Advisor in Sonoma County after 36 years. His primary expertise is in the areas of fruit tree, berry, and specialty vegetable culture; pest control; and marketing of farm products. He helps farmers with the evaluation of their land, production costs, selection of appropriate specialty crops, cultural practices, pest control, and advises on selling their produce.

After retirement, Paul has been active in teaching olive production short courses through the UC Davis Olive Center, consulting with several olive oil producers worldwide, and sourcing olive oil for an East Coast marketing company.

His olive research focused on efficient fruit harvest for small-scale growers, olive fruit fly control, organic cultural practices, comparison of different mill equipment types, comparing oil cultivars growing in different climatic regions of California, the productive potential of the super-high-density and medium-density oil olive production systems, and the influence of tree irrigation on olive oil sensory qualities. Over the years, he coordinated 15 California Olive Oil Production Short Courses and taught 28 Olive Oil Sensory Evaluation Courses in the US and internationally to train producers, consumers, and marketers, about high-quality olive oil. He was a founder of the California Olive Oil Council, UC Davis Olive Center, and he developed the first olive oil taste panel in the USA to become recognized by the International Olive Oil Council in 2001. Paul has been the panel leader for the UCCE olive oil taste panel in Santa Rosa, CA. He serves as an olive oil judge at several US and international fairs and competitions.

As a former UC researcher and educator, he authored several peer reviewed journals, scientific, newsletter, and popular press articles. He has written chapters in the “UC Olive Production Manual”; “UC Organic Olive Production Manual”; “Aceite de Oliva Virgen: Análisis sensorial 2<sup>nd</sup> Edition”; “Handbook of Olive Oil”; and “Olive Diseases and Disorders”. Paul has experience as a consultant in Albania, Argentina, Australia, Brazil, Chile, Greece, Guatemala, Iraq, Italy, Lebanon, Mexico, Morocco, Portugal, Republic of Georgia, Saudi Arabia, Spain, Tunisia, and in many states of the USA. In retirement, Paul now works as a private consultant helping producers make and market the best olive oil possible.

### **Roger Declercq, Sonoma**

Mr. Roger Declercq immigrated to the USA from Belgium in 1985 where he graduated from a culinary school. He then worked as an executive chef until he started Sonoma Gourmet with a partner in 1991, now called Sonoma Specialty Foods. (a food processing factory in Sonoma). Roger successfully completed his Olive Oil tasting / Scoring classes at UC Davis in 2018 and now sits on the Sonoma Olive Oil Sensory panel.

### **Franco Dunn, Healdsburg**

Franco Dunn has been a professional chef for Italian food for thirty-five years. He has been on various olive oil panels for fourteen years and has judged numerous olive oil competitions.

### **Fran Gage, San Francisco**

Fran Gage owned the critically acclaimed bakery, Fran Gage Pâtisserie Française, in San Francisco for ten years. She closed the bakery following a fire in 1995 and began writing about food, including articles for both local and national food publications. In addition, she has written six books. Her latest book, *The New American Olive Oil, Profiles of Producers and 75 Recipes*, is the first book to focus on America’s artisanal olive oil producers. It includes recipes, tips for choosing and storing extra-virgin olive oils, understanding the basic types of olive oils, and even how to host an olive oil tasting.

She has been a member of the California Olive Oil Council’s taste panel since 2003 and was a member of the UC Davis panel when it was operating. She is also a judge at various olive oil competitions, including the LA competition.

### **John Hadley, Forestville**

John Hadley graduated in 1994 from Cal Poly San Luis Obispo earning a BS in Horticulture. He started pursuing his passion for olives and olive oil in 1998. In 1998, he became one of the original COOC taste panel members. He currently works with Merchants and Millers tending to all things in regard to olives and olive oil. In his non "extra-virgin" time, he spends his time gardening and surfing.

### **Arden Kremer, Sonoma**

Arden Kremer has been tasting olive oil since 1997 when she participated in a three-day U.C. Davis Extension class in the Sensory Evaluation of Olive Oil. Having scored extremely well on sensory tests, she trained for several years and became a member of the first olive oil taste panel in the United States.

In 2005, Arden went to Imperia, Italy, for a weeklong seminar at the University of Imperia run by the O.N.A.O.O. (Organizzazione Nazionale Assaggiatori Olio di Oliva), which trained her to become a taste panel leader.

At present, Arden serves on three olive oil taste panels: the first-in-the-nation California Olive Oil Council Taste Panel, the recently-formed U.C. Davis Taste Panel, and the U.C. Cooperative Extension Olive Oil Research Panel headed by Paul Vossen. She also serves as a judge for numerous olive oil competitions.

Arden and her husband Philip Coturri own Enterprise Vineyards, Inc. a vineyard management business specializing in organic and biodynamic viticulture. In 1995 they imported 10,000 olive trees from Tuscany and have been producing oil under the Sixteen 600 label since 2001.

### **Nancy Lilly, Sonoma**

Nancy Lilly, a Sonoma native, grows wine grapes and olives, is a professional olive oil taster and is a docent at the Bouverie Preserve in Glen Ellen and Board member for its parent organization, Audubon Canyon Ranch. She lives on the family ranch in Sonoma with husband, Tony.

### **Sandy Sonnenfelt, Oakland**

Sandy Sonnenfelt is South African born based in California. She is a member of the California Olive Oil Council Taste Panel as well the UC Extension Research Panel. Sandy was also a member of the now disbanded UC Davis Taste Panel.

Over the years she has judged in many competitions and is involved in educating both chefs and the general public on the virtues of extra virgin olive oil.

As the Prepared Foods and Pasta Program Director for Market Hall Foods, a Bay Area specialty food retailer, Sandy was responsible for introducing only California extra virgin olive oil to all the company's kitchens. Working for Market Hall Foods has afforded her the opportunity to taste olive oil from all around the world. She regards herself as an olive oil missionary.

### **Glenn Weddell, West Sacramento**

Glenn received a culinary degree and has served as Executive Chef for 30 years at many of Sacramento's finest hotels, restaurants and country clubs as well as personal chef to the Maloofs, former Sacramento Kings owners. Glenn's services have been requested by many visiting celebrities from the Rolling Stones to President Bill Clinton. In 2007 Glenn took the Corporate Chef position with Mani Imports, the second largest Greek olive oil and olive importer in the USA. His work in developing and locating new food products has provided extensive travel through Europe. The UC Davis Olive center focused his palate through sensory training where he served on their tasting panel since 2012 as well as an apprenticeship with the COOC in 2013, the Applied Sensory LLC and the Sumner Analytical fresh produce sensory panel. In addition to the LA International olive oil completion, Glenn is a judge for the California State Fair as well as the Yolo County Fair.