

2008 NAFEX ANNUAL MEETING
Elizabeth City, North Carolina

The 2008, Annual NAFEX meeting will take place in [Elizabeth City, North Carolina](#), on July 24-26th. Our host, Tom Campbell, is the long-time agricultural extension agent.

Lodging: See registration form for details.

Registration and Welcome: We begin on Thursday late afternoon starting at 5:00PM at the Extension Services Offices which are located at 1209 McPherson Street, Elizabeth City, NC 27906-1608. Greet your old friends and make new ones with our usual see-who-is-here session to accommodate tall stories, registration, maps and handouts, etc.

Show and Tell: Bring your fruit and wine samples for tasting and display.

Bragg and blunders: Bragg about your orchard? Show your blunder(s) to save others from the same mistake. Why not bring a disk with digital pictures for your presentation on the PowerPoint projector. Our host Tom Campbell will serve as MC. This evening ends when the last person walks out the door.

Board Meeting: The annual NAFEX Board meeting is planned there also, starting at around 7 PM in a separate meeting room. Members are invited to attend the important board meeting.

The emphasis of this annual meeting is visiting orchards with nearly two full days of tours.

Friday morning we will leave from the Extension Services Office promptly at 8 AM to begin our first set of tours to four locations which include an olive, fig, grapes, an apple planting, plum, and mixed brambles wholesale packing operation, and a muscadine grape winery. By noon we will make it to the Clay Foreman Arboretum for a tour and a catered lunch at the Charles Creek Park. Transportation will be vans, or you may car pool.

Spouses: For the spouses not interested in the orchard tour there will be simultaneous trip taking in some interesting antique stores and other locations. They will then meet up with the orchard tour for lunch at Charles Creek Park.

Presentations: By 2 PM everyone will be back at the Extension Services Auditorium to begin our scientific program, which will last until around 5:30 PM. Tentative speakers are Duane Vernon of Century Orchards, his subject kiwi, Ethan Natelson speaking on pears.

Call for papers: You are also invited to give a presentation. Length should be about 30 minutes. PowerPoint will be available. Contact Ethan Natelson at natelson@pipeline.com or by phone to make arrangements.

Banquet: The annual banquet follows, starting at 6 PM with a social period. Sorry, alcoholic beverages can't be served on county property. Dinner will be served at 7:00PM. The menu includes cooked sweet potato leaves, Asian eggplant, tofu and tomatoes, wild summer greens, and

edible amaranth greens, in addition to grilled chicken. desserts beverages, and corn bread.

Annual Business Meeting Following the banquet will be the annual business meeting. The Research Fund Committee will present their recommendation to the membership for discussion.

Auction The annual auction will take place after adjournment. Remember to bring something of membership interest to be auctioned off. Felix Cooper will again manage the auction. Enquiries and donations should be directed to Felix at felix@gardensalive.com or bring your donation with you.

Saturday we will be leaving again at 8 AM from the Extension Services Office for a second set of tours. Enjoy a ferry ride to Knott's Island which is a very interesting location and will surprise you with what can be grown on what essentially is a giant sand bar. A box lunch will be served there. We will also take in Austin's Peach Orchard and Basket Shop, Floyd Watkins ½ acre 60 vine commercial kiwi fruit vineyard, Martins' 20 acre Orchard and Winery which is a pick your own and wine tasting operation, and Moonrise Bay Vineyard, Winery, and Tasting Room. We would leave to return to Elizabeth City by mid-afternoon, but might not be back there until 5-6 PM.. Vans will be used for transportation or you may follow or car pool. There will be a small per car follow fee to cover misc tour related expenses.

Saturday night "Pig Picken." Following the Sat. tour is an outdoor Pig Picken farewell meal. This event is at no charge, included in the registration fee. The location is planned at a newly emerging produce farm 1/4 mile from the Extension Center. The menu presently planned is down home hush puppies, roasted pig BBQ, chicken, steamed shrimp, filleted trout, hot dogs (to interest kids), potato salad, baked beans, cole slaw, buttered sliced potatoes, sliced vegetable trays, mixed chips, sodas, tea, fresh-squeezed fruit drinks, limeade, orangeade, and lemonade slurries made to order on-site. This menu is subject to change depending on attendance. Bring your own wine and mixers. 6-9 PM

Please register ahead using the form, it helps those making plans, lowers their anxiety level and saves you money.

The registration fee is \$60 per adult which includes Thursday and Friday programs, Friday and Saturday lunches, Sat. educational tours plus evening farewell BBQ. Registration will be available on site and can be adjusted for those not attending all of the events. We look forward to seeing you there, Thursday, July 24 thru Saturday, July 26, 2008. For those flying in, Elizabeth City is about 45 miles due South of Norfolk, Virginia and the Norfolk International Airport (ORF). Raleigh/Durham Airport (RDU) is about 3.5 hours drive West Southwest of Elizabeth City.

For more lodging assistance, information about area attractions or other information about Northeastern North Carolina, please call the [Elizabeth City Area Convention and Visitors' Bureau](#) at 1-866-324-8948 during business hours M-F EST. For mapping information: [Find Using Google Maps](#), [Find Using Yahoo Maps](#), [Find Using MapQuest](#), [View NOAA Weather Forecast](#).

For other questions you may call Ethan Natelson, NAFEX Pres., at 713-771-8844 or Jerry Lehman at 812-298-8733.