Dear friends of Fort Ross and Salt Point,

Summer and autumn are intensely busy at our parks and this year was no exception. July's Fort Ross Festival is quickly followed by our upcoming October 18th Harvest Festival, and for our small staff and State Parks that means plenty of logistics and event planning. Next month's Harvest Festival is coming together nicely - we welcome both Kedry and Kitka Womens' Ensemble back for an encore performance, as well as the 2nd annual Fort Ross-Seaview Wine Festival and Grand Luncheon. If you are interested in a four-course meal with great local wine pairing served on the bluffs outside the fort compound I suggest you get your tickets quickly.

Slightly farther afield, I and my colleague Sarjan Holt had the pleasure of traveling to Pskov and Izborsk, Russia, last month. The US Embassy in Moscow invited us to meet and collaborate with two open air museums. We're still pulling together our trip report but to see photos of the wonderful staff and beautiful historic landscapes of Izborsk and environs please see our website.

I'd like to share a few highlights from 2014 with the hope that this inspires you to get involved at Fort Ross and Salt Point:

- FRC has received over $30k in donations to fund under-served youth interested in educational programming. This new scholarship program will fund both the current State Parks "Environmental Living" program as well as FRC's new Marine Ecology programming. Please consider making a donation to our scholarship fund to provide under-served kids this quality outdoor experience.

- Our marine mammal census and marine ecology program is gaining traction. We've received seed money from Renova Fort Ross Foundation and we will soon launch our first pilot program, bringing 32 high school students from San Francisco public schools for an overnight marine ecology program. Big thanks go to FRC board member Tim Kelly for his help authoring the curriculum.

- This year we've sponsored events that focus on the vibrant Alaska Native and the Kashia communities, and we'd like to do more to ensure the full breadth of Settlement Ross stories be told.

- With generous funding from Renova Fort Ross Foundation and with the steadfast dedication of FRC Advisor Susan Rudy, we are almost finished with the Historic Orchard Management Plan. This extensive planning document also includes National Parks Service expertise to ensure proper stewardship of this fragile living resource.

- FRC continues to increase our outreach, partnering with foundations and
Harvest Festival starts out with a morning of gentle apple picking in the historic orchard, where we'll harvest fruit while enjoying the Eastern European harmonies of Kitka's Women's Vocal Ensemble and Russia House Kedry. The celebration then moves to the historic Fort Ross compound where we'll enjoy the old-world charm of the 19th century Russian settlement.

- Gentle apple harvesting in the historic orchard,
- Horse and buggy ride,
- Interpretive talks by dedicated experts on the historic orchard, replica windmill, and the Alaskan marine history at Ross,
- Working demonstration of replica Russian-style windmill,
- Food trucks with delicious seasonal fare for sale,
- Local samples of heirloom apples, apple cider, apple baked goods, Sonoma cheese, and more,
- Su Nu Nu Shinal Kashia Pomo dances,
- Historic Russian crafts, cannon firing, pumpkin carving, communal dances.

Special Event Fees - $20 per car (includes $8 State Parks fee). Bus fees
($100 - $225). California State Parks supports equal access. Prior to arrival, visitors with disabilities who need assistance should contact (707) 847-3437.

Questions? Email us at info@fortross.org

HARVEST FESTIVAL'S GRAND LUNCHEON
October 18th

Chef John Ash, artisan cheese tasting and more!

GRAND LUNCHEON (1pm to 3pm, $125 including Grand Wine Tasting, Fort Ross Harvest Festival entertainment and activities, and parking. Advance purchase only). Don't miss out. Order your Grand Luncheon tickets today.

The Grand Luncheon includes a four-course meal of seasonal fare expertly paired with wines from the Fort Ross-Seaview AVA, prepared by renowned local chefs. The meal will be presented on a dramatic marine terrace overlooking the Pacific Ocean in front of the historic Fort Ross stockade. The featured chefs and their culinary contributions include:

John Ash - Chef and James Beard Award Winning Author:
Lemon Marinated Fennel Salad with Burrata, Olives, and Basil
2012 Flowers Chardonnay Camp Meeting Ridge Vineyard

Barbara Hom - Executive Chef Fort Ross Vineyard:
Seared and Oven Roasted Chilean Sea Bass
(Marine Council Stewardship Certified)
with Peking Meat Sauce, and Pea Shoots
2012 Pahlmeyer Pinot Noir Wayfarer Vineyard

Richard Whipple - Executive Chef Sea Ranch Lodge:
Roasted Stuffed Quail with Soft Polenta Cake,
Mixed Cumin Scented Carrots and Huckleberries
2012 Del Dotto Ca'Nani Pinot Noir Cinghiale Vineyard

Marianna Gardenhire - Pastry Chef-Proprietor Backyard, Forestville:
Cheesecake, Candied Pumpkin, Toasted Pepitas and Crisp Meringue
2012 Fort Ross Vineyard Late Harvest Chardonnay

GRAND WINE TASTING (12pm-4pm, $35 per person): Presenting a remarkable selection of wines grown in the FORT ROSS-SEAVIEW VITICULTURAL AREA that consists of the steep ridge top vineyards that overlook the Pacific Ocean and produce wines of structure, balance and finesse. Advanced tickets available through Eventbrite or at the wine tent on the day of event. Fort Ross-Seaview Winegrowers pouring at Harvest Festival 2014:
New this year: In addition to tasting and learning about the wonderful wines from our neighboring AVA, you'll sample some of Sonoma County's most delicious small production cheeses with Omar Mueller from Freestone Artisan Cheese and local cheese makers.

CALL FOR HARVEST HELP

VOLUNTEERS & HIRED HELP NEEDED DURING HARVEST FESTIVAL

We invite you to join us at Fort Ross Harvest Festival & Fort Ross-Seaview AVA Grand Luncheon & Wine Tasting on October 18th. We are looking for 15 or so volunteers to help out during our event. A shift of 2 hours gets you free admission to harvest festival, a shift of 4 hours or more gets you free admission to harvest festival and free sandwich lunch bar.

Our volunteer positions are:

- entrance greeters selling tickets,
- turning the historic windmill,
- helping to feed your fellow volunteers at the lunch buffet,
- helping at the craft stations and children's activities,
- serving free samples of juice, heirloom apples and dessert treats,
- or carving pumpkins.

Interested in putting in a good day's work? We also need about 3 people to be our 'muscle'. General set up and breakdown, moving supplies, tables and chairs. We can pay $15/hour. If you are interested in spending about two hours (or more!), please contact Sondra Hunter at sondrah@fortross.org or info@fortross.org and for more info check our website.

THE COMPLETE HISTORY OF THE FARALLON ISLANDS:
From Formation to Culmination

Saturday, November 15th, 2pm
Fort Ross Visitor Center Auditorium
Today the Farallon Islands stand sentinel thirty miles west of the Golden Gate, their latest stop on a two-hundred-and-fifty-one-million year journey across ancient seas and prehistoric mountains. These islands have evolved to become a vital bastion for the diverse fauna of the North Pacific, and it's this diversity that has attracted adventurers, explorers, laborers and profiteers alike. The Farallons served as hunting grounds for ambitious fleets of Bostonians and they were Russia's established eastern border at its zenith, during which time they brought Alaska Native hunters and the first scientific observers to the islands. Russians and later Americans decimated both the pinniped and bird populations over the decades, and later the U.S. Navy base brought in invasive species to the island. Starting in the 1960s America began to reconsider its relationship to nature and the Farallons were among the first locations to be handed over to conservation; soon birds thought extinct returned and the first fur seals since the early nineteenth century have been born. The islands now serve as a protected wilderness.

Please join National Wildlife Refuge System Ranger Jose Garcia in a presentation and discussion about the Farallons past and its future, including photos of the Russian-era structures still visible on the island. This presentation will cover:

- Geologic formation of the Islands,
- Faunal evolution,
- First Human impacts,
- The Alaska Natives and the edge of Russian empire, and Russian administration of the Islands,
- Eminent domain or Eggers Rights, early U.S. administration of the Islands,
- Age of neglect,
- First conservation efforts, and the long road to recovery,
- The wilderness act & methods used for recovery,
- The future of the island and the North Pacific.

This event is sponsored by Fort Ross Conservancy. No special event fees required but CSP gate fees ($8/car) still apply. However, donations to Fort Ross Conservancy greatly appreciated.

THANK YOU!
We recently enjoyed our second annual Celebration of Poetry at Fort Ross event, this year entitled Love, Life, and Romance in Russian California, and it was a beautiful outdoor event with the Pacific as our backdrop.

Many thanks to FRC Advisor and event Artistic Director Irina Dyatlovskaya, ARK Creative Association (SF) actors Artem Mishin, Alexander Litovchenko, and Elena Segal, and Director Alexander Liznenkov. We are already making plans for next year!