



Lane Selman is the founder of the Culinary Breeding Network and a Professor of Practice at Oregon State University. She grew up on a citrus farm her Sicilian great-grandparents planted in 1919 on Florida's space coast. In 2000, she moved to Oregon and since 2005 has been managing collaborative research projects, variety trials, vegetable and grains tastings and outreach events at OSU with organic farmers. In 2012, Lane created the Culinary Breeding Network to build communities of plant breeders, seed growers, farmers, produce buyers, chefs and other stakeholders to improve the quality of our food. The goal being to break down the wall between eaters and breeders by offering unique opportunities to see and taste new and in-development vegetable and grain cultivars, share opinions, and be an active participant in the breeding process. Lane especially loves to throw big vegetable-grain-fruit parties to celebrate organic seed and the people that grow and protect it. Culinary Breeding Network has been featured in the media including *Food & Wine*, *The Wall Street Journal*, *Civil Eats*, *Saveur*, *Food Tank*, *The New York Times* and *Eating Well* magazine.