Win Cowgill is Featured Speaker at June Twilight Meeting in Massachusetts



On June 11, 2013, Win Cowgill joined Duane Green (far left) and Jon Clements (far right) at Tougas Family Farm in Northborough, MA, to discuss the 2013 apple thinning season. *Photo credit: Wes Autio.*



At the June twilight meeting at Tougas Family Farm in Northborough, MA, André Tougas explains his approach to KGB cherries under a Haygrove Tunnel. *Photo credit: Win Cowgill.*

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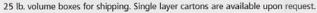
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