products from a local gravel and mining company, or from conservation groups intent on reclaiming the island’s sand plain by removing newer-growth trees.

With 30,000 logs rotated in batches that fruit each week, some shiitakes are sold at a few island retailers and a local farmer’s market. But most go to 50 restaurant clients, including Sorellina, Pammy’s Field & Vine, and O Ya, in Greater Boston, and to a distributor who supplies around 20 chefs in Manhattan. On the table now is a potential deal with Dig Inn, a chain of locally farm-sourced restaurants, to help supply its Boston and New York kitchens. “That will allow us to build a larger farm just for them,” Pforzheimer explains. “Part of building this brand has been to really differentiate ourselves as a premium mushroom option. We know the market is there. The whole industry is ripe for disruption.”

For centuries, wild shiitakes were found and collected only on decaying wood in Japanese forests; take means mushroom, and shi refers to the Castanopsis cuspidata tree. But since the early 1970s, when the U.S. Department of Agriculture (USDA) opened the door to shiitake spawn imports, prompting the spread of farming technology, shiitake production has soared in the United States and around the globe. The volume of fresh mushrooms, used as food and in medicines, topped 2,109 tons in 2017, according to a Market Research Future report, and is predicted to more than double by 2023. In the United States, “specialty mushroom growers” (of shiitakes, oysters, and other exotics) generated $96.2 million in sales for 2016–2017, according to a report by the USDA’s National Agricultural Statistics Service. According to the USDA’s National Agricultural Statistics Service, the volume of fresh mushrooms, used as food and in medicines, topped 2,109 tons in 2017, according to a Market Research Future report, and is predicted to more than double by 2023. In the United States, “specialty mushroom growers” (of shiitakes, oysters, and other exotics) generated $96.2 million in sales for 2016–2017, according to a report by the USDA’s National Agricultural Statistics Service.

The Harvard Medalists

Three alumni received the Harvard Medal, for extraordinary service to the University, during the Harvard Alumni Association’s (HAA) annual meeting on Commencement day.

Teresita Alvarez-Bjelland ’76, M.B.A. ’79, followed up her business career by making contributions to the fields of education, cultural exchange, and human rights. The first international woman, and first female Harvard M.B.A., to lead the HAA, she focused on the theme “Harvard Serves.” A past recipient of the Radcliffe Distinguished Service Award, the HAA Award, and the College admissions office’s Hunn Award, she serves on Harvard’s Global Advisory Council and is co-chair of the Cuban Study Program Advisory Group.

Charismatic and committed volunteer leader with boundless enthusiasm and an extraordinary talent for bringing people together, you have proudly embodied the spirit of one global Harvard, personified a commitment to service, and inspired alumni across schools, generations, and cultures to connect with Harvard and with one another.

Dan H. Fenn Jr. ’44, A.M. ’72, is the College’s longest-serving class secretary, and a former president of the Association of Harvard College Class Secretaries and Treasurers. He has been assistant dean of freshmen, assistant editor of Harvard Business Review, and editor of the HBS Alumni Bulletin, and also worked extensively in state and local government, including as a staff assistant to President John F. Kennedy ’40, LL.D. ’56, and as founding director of the John F. Kennedy Presidential Library and Museum.

Esteemed statesman, dedicated educator, and consummate public servant whose career has spanned the Kennedy White House and the Harvard Kennedy School, you have steadfastly served the University and your class for three-quarters of a century, earning a legacy as a beloved mentor, colleague, and friend to generations of alumni and faculty.

Tamara Elliott Rogers ’74 has been associate dean for advancement and planning at the Radcliffe Institute for Advanced Study, associate director of University development, director of University capital projects, director of major gifts for the Faculty of Arts and Sciences, director of international admissions, and vice president for alumni affairs and development. The longtime member of the Committee for the Happy Observance of Commencement has also volunteered on her class-reunion and class-gift committees.

From Radcliffe College student to Radcliffe Institute pioneer to Harvard Campaign pacesetter, you have devoted your life to the advancement of the University’s foundational values through volunteerism and philanthropy, leading a broad coalition of alumni, donors, and staff with wisdom, creativity, warmth—and just the right balance of chutzpah and humility.