

TRADITIONS

QUARTERLY NEWSLETTER OF SLOW FOOD SONOMA COUNTY CONVIVIUM

WHAT HAS BEEN HAPPENING in the Slow Food world, and what is coming up? This issue of Traditions provides the answers!

ARTISANO FESTIVAL & SLOW FOOD AUCTION

ARTISANO IS A celebration of small production, locally handcrafted wine, food, and art and the people who produce it. The event provides an opportunity for participants to discover local artisan wines rarely available to the general public, restaurants featuring locally sourced seasonal ingredients, local specialty food purveyors, as well as several of the region's premier artists. This year Artisano takes place on October 9, 2010 at the Geyserville Inn.

Artisano is produced by Mark Tharrington Sponsorships. Slow Food Sonoma County North will again hold an auction that will benefit the convivium's projects (Slow Food School Gardens; AMIDI: Sonoma-Guatemala Food Culture Exchange; Slow Harvest Gleaning Project; and the Ark Vegetable Grow-Out). Last year this auction raised \$7,000 for our School Garden Project, and we would like to repeat that success this year!

Soon we'll be contacting convivium members and the Artisano vendors to ask for auction donations. If you have questions or want information about Artisano, please contact mark@tharringtonsponsorship.com. For questions and information about the Slow Food auction, please contact lkhunter@aol.com.

ANA MARIA RETURNS TO SONOMA COUNTY

ANA MARIA Chali Calan is the leader of the indigenous Mayan women's organization AMIDI in Pachay las Lomas, Guatemala. Our convivium has had a relationship with AMIDI for many years, and Ana Maria is our primary contact. She is a short, stocky woman who dresses in hand-woven traditional Mayan garb, and who radiates a quiet strength. As her friend, host, and translator, Marilee Wingert, says, "She makes me want to work out of the part of me where my better self resides."

Ana Maria visited Sonoma County in 2008. She returned to us for 10 days in July to learn more about agricultural practices that can be applied in her village and to teach us about Mayan traditions and food preparation. As we provided opportunities for her to meet and learn from a wide variety of people, she gave us a glimpse of a life and culture different from ours. Her leadership and commitment to making life better for families in her Mayan community inspired all of us to work harder for our own community.

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*Ana Maria Chali Calan
with Marilee Wingert*

ARTISANO
wine • food • art

**SATURDAY,
OCTOBER 9TH
at the Geyserville Inn**

ANA MARIA RETURNS TO SONOMA COUNTY

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Her visit was joyous and filled with learning opportunities. American “lifestyle” experiences included a book club session, a Pilates class, and July 4th fireworks. She went to the Healdsburg and Sebastopol farmers markets; collected sea salt with Elissa Rubin-Mahon; visited a woman who colors wool and silk with dyes made from mushrooms; toured the Occidental Arts and Ecology Center with an herbalist; learned about beekeeping from Hector Alvarez; and met with specialists in fruit trees, solar fruit drying techniques, and tree propagation. Back at home, Ana Maria plans to begin with beekeeping classes for the AMIDI women, because honey can be sold and used to improve their families’ nutrition.

We also created many festive opportunities for others to meet and celebrate Ana Maria. The largest gathering was a reception at Jimtown Store, where Ana Maria demonstrated the back-strap loom and gorgeous



*Carrie Brown,
Ana Maria
& Stephanie
Chiacos at
Jimtown >
Store Reception*



table weavings made by 20 of the AMIDI women were sold. We ate with her at the Worth Our Weight (WOW) Café, cooked with her and Lia Huber at Relish Culinary Center, and raised funds for AMIDI at a special dinner prepared at Bill Hawn’s home by Jeff and Susan Mall of Zin Restaurant.

Ana Maria told us that she was at times “bowled over” by the warmth and generosity of everyone she met, and feels our support as she works hard for AMIDI and the many other women who come to the village or call her for help. She was also able to return home with money raised by the weavings, the dinner, and individual donations for scholarships and disaster relief. The special relationship between AMIDI and Slow Food Sonoma County North will continue.

*Handwork by various AMIDI women,
lovely linens for the table >*



*At WOW Café,
Slow Food members join Ana Maria*

SLOW BOOKS

HERE ARE TWO EXCITING book events planned for fall, so put the dates on your calendar and watch for announcements! The afternoon of September 19 is a reception and book signing with Arden Bucklin-Sporer and Rachel Kathleen Pringle, the authors of *How to Grow a School Garden*. We'll enjoy food, wine, and conversation about school gardens at The White Barn in the Valley of the Moon.

On October 24, Carrie Brown will host a reception and book signing at her Jimtown Store for Sarah Scott, author of *The Wild Table*. This event will include tasty treats from the book made by Jimtown Chef Peter Brown.

And finally, we have started a Slow Book group to read and discuss books selected

THE ARK OF TASTE DINNER IS BACK

YOU HAVE ATTENDED in the past or heard tales of this extraordinary event, and excitement is building as we create the menu and plans for this year's meal. We are returning to the Ark Dinner's old home, Oriental Hall in Geyserville, on Saturday, November 13.

Chef Matt Paille, rising young star in the culinary world, is our maestro in the kitchen. Elissa Rubin-Mahon is working with Matt to plan the menu and outsource the Ark ingredients.

As at past Ark dinners, there will be an auction that will include Ark products. Proceeds from the dinner and the auction will benefit our delegates going to Terra Madre 2012.

If you are interested in being on one of the Ark Dinner teams to help with the hundreds of creative planning activities, please contact mzeffer@gmail.com. Invitations with details and the menu will be sent in October.



for the authors' relationship to food—by growers, chefs, critics, consumers, and activists. So far we have read Mark Winne's recent history of community action to eliminate hunger in America, *Closing the Food Gap*; David Masumoto's lyrical *Epitaph for a Peach*, a family farmer's struggle to save the Suncrest peach (which is grown locally by Dry Creek Peach and Produce); and *Blue Trout and Black Truffles*, by Joseph Wechsberg, a food writer traveling through France in the 1920s–1940s. Our discussions are informal and accompanied by wine and hors d'oeuvres. Please join us when there is a book that appeals to you!

SLOW FOOD SONOMA COUNTY NORTH BOARD OF DIRECTORS

At the convivium's annual meeting in March, several new Board members were approved by members.

The current Board is:

Stephanie Chiacos, Co-Chair
(schiacos@seam-stress.com)

David Katz, Co-Chair
(davidkat@sonic.net)

Aletha Soulé, Co-Chair
(aletha@soulestudio.com)

Zureal Bernier, Secretary
(zbernier@gmail.com)

**Lia Huber, Communications/
Membership** (lia@liahuber.com)

Marisha Zeffer, Treasurer
(mzeffer@gmail.com)

Lisa Hunter, Events
Lisa left the Board on July 31, but will continue as Events Committee Chair.
(lkhunter@aol.com)

MEMBERS IN THE NEWS

JULY WAS A BIG MONTH in the media for several of our convivium's members. Please let us know if you have been featured recently in the media so we can let our members know.

The July 7 *Press Democrat* featured "Flavor Saver" **Elissa Rubin-Mahon** and her Artisan Preserves. In the article, she said, "In Southern California, we had a massive Blenheim apricot tree, and we made preserves. Early on, I became aware of the difference between home canned and commercially canned products."

Lou Preston, called Wine Country Iconoclast in the *Press Democrat* (July 11), discussed how he changed his life and his farm over the last ten years. "The pundits always ask

what is the right size for a successful winery. Well, it depends. If you are all about marketing, the sky's the limit. If you are a farmer, it has to be scaled to protect your connection with the land."

Also in July, Montemaggiore co-owner and winemaker **Lise Ciolino** described her new Rhone-style blended white wine to Virginia Boone in the *Press Democrat* (July 14). She blended viognier with marsanne and roussanne from Saralee Kunde's vineyard—"Knowing what she did about the grapes' headstrong nature, she named the wine 3Divas."

Slow Food Sonoma County North Board member **Lia Huber** was interviewed on ABC-TV's *View from the Bay* on July 29.

RECENT EVENTS

It's been a full and wonderful spring and summer of Slow activities. We hope this will pique your interest and you'll join us for an event soon.

MARCH 21— It was a perfect early spring evening out in West Dry Creek. Susan and Lou Preston graciously hosted the Spring Gleaning fete, which deliciously and passionately started the conversation about how we can sew gleaning into the fabric of our community. Someone said, "I think I have an old freezer." Another had a commercial kitchen. Someone else promised to organize her neighborhood. And another said, "Wow, I love where Slow Food Sonoma County North is headed!" We now have funds squirreled away to support community canning during the summer harvest. Thank you all who came, enjoyed, and participated in this amazing event.

APRIL 18—Found Recipes, a 1940s dinner for 16 with Marcia Silver and Susan Daniel.

APRIL 24—Tour, tasting, and cooking at DaVero Olives with co-owner Colleen McGlynn.

JUNE 16—Tour at Quivira Vineyards and Winery of their biodynamically-farmed grapes, vegetables, and fruit trees; tasting of wine and Artisan Preserves made from Quivira fruits.

(Recent Events: continued on page 5)



Quivira Vineyards & Winery Tour ▲

R E C E N T E V E N T S

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◀ Summer Mixer at Gradek Ranch

JULY 18—Regional Summer Mixer at the Gradek Ranch in Healdsburg, with members of Slow Food Sonoma County North, Russian River, and Petaluma/Marin convivia.

AUGUST 22—Slow Night at the Movies: *Hidden Bounty of Marin: Farm Families in Transition*, with potluck of farmers' market products.

AUGUST 22—*Let's Preserve*, a training-of-trainers workshop to preserve gleaned, surplus fruits and vegetables.



▲ Enjoying the meal together at Gradek Ranch

All past issues of *Traditions* are archived on the convivium website:
www.slowfoodsonomacounty.org

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UPCOMING EVENTS

Please see our website and future newsletters for new dates and changes as they are posted.

SEPTEMBER

- **September 19, 4–6pm**
Reception and book signing for Arden Bucklin-Sporer & Rachel Kathleen Pringle, authors of the new book *How to Grow a School Garden*. Oakhill Farm White Barn, Glen Ellen. Contact lkhunter@aol.com

OCTOBER

- **October 9**
Auction at Artisano Geyserville
Contact lkhunter@aol.com
- **October 24**
The Wild Table book party at Jimtown Store, Healdsburg
Contact lkhunter@aol.com

NOVEMBER

- **November 13**
Ark of Taste Dinner & Auction
Oriental Hall, Geyserville
Contact mzeffer@gmail.com