



SLOW FOOD SONOMA COUNTY :: NORTH ::

AUGUST 2018 NEWSLETTER



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Terra Madre Salone del Gusto



Slow Food chapters around the world are selecting delegates to attend **Terra Madre Salone del Gusto**, a biennial Slow Food event slated for September 20 to 24, 2018 in Turin, Italy. The largest international event dedicated to food, Terra Madre Salone del Gusto brings together international producers, food communities, chefs, and visitors in the celebration of good, clean, and fair food. Seven thousand Terra Madre delegates and 900 exhibitors from 143 countries will take part.

Sonoma County North is sending farmer Kelly Osman and chapter leader Kathy Matonak, who applied and were accepted as delegates from the United States; they will enjoy free meals and lodging with local families. In Turin, they will meet with other delegates, participate in seminars and tastings, and return with a new understanding of international food issues.

The event includes an international market (Salone del Gusto), where producers selected based on the Slow Food philosophy will share their products and stories. Other areas include an enoteca (wine section), street food, and thematic spaces focusing on: Bees and Insects, Food and Health, Seeds, Slow Meat, and Slow Fish. Forums, conferences, workshops, and cooking schools round out the agenda.

The theme of Terra Madre Salone del Gusto 2018 is "Food for Change." Event participants will be asked to reflect on their food choices: what production methods they support, what they cook, what they put in their shopping cart. Every day the food we choose not only brings up questions about our health, but also the environment, social justice, economics, politics, and many greater issues.

Food for Change is the revolution we want to launch. In 1996, Slow Food organized the first Salone del Gusto in Turin to support small-scale, artisanal, quality food production as it struggled

to compete in the global market. In 2018 the aim is to get consumers—co-producers—to play an even more active role in the production process. —Slow Food International

Kelly and Kathy plan to share their experiences with all of us next spring at our biennial dinner, Tastes and Tales of Terra Madre, which will raise funds to send two delegates to Terra Madre 2020.



Chapter leader Kathy Matonak



Farmer Kelly Osman

Sonoma County North Events



This year's picnic was an afternoon for the senses: the aroma of grilling chicken; taste of vegetables freshly harvested; sounds of jazz from sax, guitar, and bass; the pleasure of conversations with friends; and finally the lake covering and cooling our skin. --Guest at the Annual Summer Picnic at the Gradek Family Farm, July 7, 2018

Upcoming Events

Detailed invitations will be sent approximately 4 weeks before each event.

AUGUST

15 Around the Slow Table: Cookbook Version, *My Kitchen Year*, Ruth Reichl, 6 pm, Cloverdale

[Sign up now: More information](#)

26 Annual Meeting and Bodega Red Party, 3 pm, Healdsburg [Sign up now: More information](#)

29 Slow Books: *Climbing the Mango Trees: A Memoir of a Childhood in India* by Madhur Jaffrey, 5:30 pm, Cloverdale

SEPTEMBER

11-13 Heirloom Expo, Santa Rosa

23 *Scampagnata* picnic with North Bay Italian Cultural Foundation, Warm Springs Dam, Healdsburg

25-26 Terra Madre Salone del Gusto, Turin, Italy

OCTOBER

14 An Afternoon of Reading and Discussion with Lia Huber and *Nourished: A Memoir of Food, Faith and Enduring Love*, Healdsburg

DECEMBER

10 Terra Madre Day Dinner, Healdsburg

**Spotlight on Sonoma County North
Member/Producer: Dry Creek Peach & Produce**



Patrick, Gayle Okumura, Sydney, and Brian Sullivan

Our chapter currently has 16 members who are producers and are listed on our [website](#). Each newsletter highlights one of these producers.

When a New York Times reporter asked Alice Waters what she'd order for her last supper, she replied, "... a Last Chance peach."

We're lucky. We don't have to wait that long. Brian Sullivan and Gayle Okumura Sullivan grow these succulent peaches at their nearby historic farm, Dry Creek Peach & Produce. And those Last Chance peaches are just about ready for harvest (August and September).

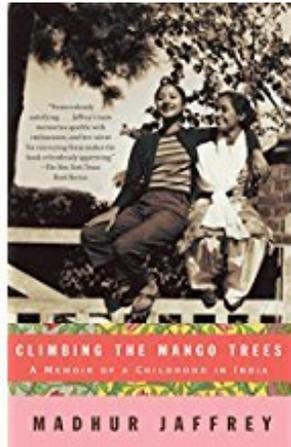
Find out for yourself by visiting their store, where Fairtime, another yellow peach, is due this month and/or next, as are white peaches Snow King and September Snow. The farm and all the produce is certified organic by California Certified Organic Farmers.

Surrounded by world-renown vineyards, Dry Creek Peach & Produce is one of the last remaining fruit farms in the valley and the only dedicated certified organic peach farm in the county. The farm can produce as much as 30 tons of organic peaches and produce in a good season, which stretches from June through September. Their bounty includes over 30 varieties of white and yellow peaches, as well as nectarines, plums, pluots, figs, persimmons, and Meyer lemons. Other products they sell include their renowned peach jam, Dry Creek Peach Bellini mix, Dry Creek Peach Chips, peach wood for barbeques, and peach-pruning wreaths.

You can find these products at the Healdsburg Farmers Market on Saturdays or visit their store—but first call 707-433-8121 or follow on Instagram for the latest updates and store status. Join their e-list for recipes, because about now, you surely have a hankering for peach pie, galette, ice cream, or salsa.

[Dry Creek Peach & Produce](#)

Slow Books: "Climbing the Mango Trees: A Memoir of a Childhood in India"



On Wednesday, August 29, Slow Books will discuss *Climbing the Mango Trees: A Memoir of a Childhood in India* by Madhur Jaffrey. We'll meet at from 5:30 pm to 7:00 pm at Shelley Whitten's home in Cloverdale. Look for an invitation soon.

The enchanting autobiography of the seven-time James Beard Award-winning cookbook author and acclaimed actress who taught America how to cook Indian food.

Whether climbing the mango trees in her grandparents' orchard in Delhi or picnicking in the Himalayan foothills on meatballs stuffed with raisins and mint and tucked into freshly baked spiced pooris, Madhur Jaffrey has enjoyed a life marked by food. Today these childhood pleasures evoke for her the tastes and textures of growing up. Following Jaffrey from India to Britain, this memoir is both an enormously appealing account of an unusual childhood and a testament to the power of food to prompt memory, vividly bringing to life a lost time and place. Also included here are recipes for more than 30 delicious dishes from Jaffrey's childhood.

Snail of Approval



What's with the Snail?

The Snail honors restaurants in Sonoma County that don't settle for ordinary in the way they source their food, prepare their menu, and run their business. For these efforts to help improve the food system, Slow Food in Sonoma County (a joint effort between the Sonoma County North and Russian River chapters) awards the Snail of Approval. We honor local businesses that support sustainability and our Slow Food tenets of Good, Clean, and Fair.

We are looking for restaurants to honor, promote, and include in our Snail of Approval listing. We want to recognize their commitment, passion, and practicality.

And we want to hear from you!

Do you have a favorite restaurant that is passionate about the food they prepare? Email us at snailofapprovalsc@gmail.com.

Welcome New Members!

Welcome to members who joined Sonoma County North since June 2018.

Carita Lynch

Michael and Valerie Pallatroni

Kendra Stuffelbeam

Joan Trimble

Debbie Williams

Our apologies if you are a new member and not on this list—and please let us know!

slowfoodsonomacountynorth@gmail.com

Join or renew your membership online and list Sonoma County North-CA as your chapter. If you prefer to renew locally by check, please download our [membership form](#) and follow the instructions.



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