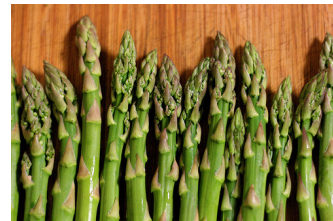


**SONOMA COUNTY NORTH NEWSLETTER,
Spring 2014**





The Slow Food Ark of Taste Needs More Products Boarded

The Ark of Taste is a living catalog of delicious and distinctive foods facing extinction. By identifying and championing these foods we keep them in production and on our plates. The Ark is a tool for farmers, ranchers, fishers, chefs, grocers, educators and consumers to seek out and celebrate our country's diverse biological, cultural and culinary heritage.

Since 1996, more than 1,100 products from over 50 countries have been added to the [International Ark of Taste](#). Over 200 of these foods are from the [USA](#), and Slow Food is always seeking more edible treasures to include.

Anyone—not only members—can nominate a food to the Ark of Taste. Nominations from our region go to the California Ark Committee for evaluation. To be selected to board the Ark, a product must meet these criteria:

Endangered

Produced in limited quantities, these foods will not be around in another generation or two without immediate action. Risk factors may be biological, commercial, or cultural.

Good

Whether an animal breed, baked treat, fruit, spice, grain, or beverage these foods are prized by those who eat them for their special taste.

Clean

No engineered foods here. These foods are linked to the place and the community that protects them. Everything on the Ark of Taste has the potential to be grown, raised or produced without harm to the environment.

Fair

To keep these foods' traditions alive takes many hands. No commercial or trademarked items are allowed on to the Ark of Taste, only foods that anyone may champion, produce, share or sell.

Check out the [Ark of Taste Nomination Process](#) for all the details.

Celebrate the Ark of Taste with a Special Dinner

On April 27 at 5pm we are holding a festive dinner with live music and a silent auction to celebrate the Ark of Taste. Don't miss this special evening!



The event will raise funds for our chapter's projects and to send our delegates to Italy's Terra Madre 2014. Convivium member **Chef Louis Maldonado** (Executive Chef of Healdsburg's Spoonbar! and Pizzardo, and a recent finalist on Bravo TV's *Top Chef*) will be preparing a 5-course menu using 11 Ark products. The dinner will feature the Ossabaw Island Hog from Black Sheep Farm, and takes place at the beautiful **Shone Farm in Forestville**.

Sign up now at [Brown Paper Tickets](#) or **send your check** to SFSCN c/o Debbi Crapeau, 985 Lupine Court, Healdsburg 95448. (\$75 for SF members, \$85 for non-members, \$600 for a table of 8.)



The Bodega Red Potato Is Making a Come-back

The goal of the Bodega Red Potato project is to restore commercial production of the historic potato, which nearly disappeared because of a virus. Locating samples of this legendary potato took 5 years of on-the-ground research and collaboration with the Bodega Land Trust and the Rancho Bodega Historical Society. Once samples were in hand, researchers at the USDA determined that the Bodega Red is a distinct potato variety belonging to a rare group of potatoes that migrated in the 1840's with sailors from Chile directly up the west coast to North America.

The next step was to ensure that the potato was virus-free. Pure Potato, producer of disease free potato stock in eastern Washington, "cleaned up" the Bodega Red through heat and light therapy—the process literally cooked out the disease. In 2010, the Bodega Red was boarded onto the Slow Food USA Ark of Taste.

2013 saw the first successful planting of the seed potatoes by farmers and home gardeners. Farmers were extremely satisfied with their harvest, reporting that the potato had an excellent taste and a high yield in both dry and irrigated conditions.

Last month, project members Zureal Bernier, Barbara Bowman, Laura Mack, and Elissa Rubin-Mahon ordered 1600 pounds of virus-free seed potatoes from Pure Potato. These 1600 pounds will yield approximately ten times their weight at harvest. Growers that will have Bodega Reds this summer are Bernier Farms, Bloomfield, DaVero Farms and Winery, First Light Farm, Foggy River Farm, Front Porch Farm, HomeFarm, Living Seed Company, Preston Farm & Winery, Strong Arm Farm, Tierra Vegetables, Wild Garden Farm, and Work Horse Organic Agriculture.

Thanks to the work of Sonoma County North's Bodega Red Potato project and participating farmers and individuals, the potato is on its way to full commercial production!

Update from Slow Food California

On March 29-30, five Sonoma County North members attended a SF-CA leaders meeting. Here are highlights:

- **Slow Meat is coming!** Slow Meat 2014 is convening its first symposium June 20-22 in Denver. "While the price of meat at the grocery store has plummeted, are we paying for this bounty in other ways? Have we exchanged quality and taste for cheap and tasty enough? Do the costly environmental and public health impacts of factory farming outweigh the demand for low-cost meat products? Have we turned a blind eye to our human compact with animals to look after their welfare and treat them with dignity and respect? What can we do to ensure all meat in the 21st Century is Good, Clean and Fair? Those are the questions we hope to begin to answer this summer in Denver, Colorado at Slow Meat 2014."

- **Snail of Approval (SOA) Program.** Several chapters in the US have successful programs in which restaurants, growers, and related services that follow Good, Clean, and Fair principles are awarded a Snail of Approval. Slow Food California is considering a coordinated statewide SOA program.

- **Slow Food California Policy Committee.** There is an active policy committee led by Charity Kenyon, Central Valley Governor. The committee monitors state and national food-related bills and keeps Slow Food members informed about them. Laura Mack is on the statewide committee and is forming a chapter-based group of interested members. Contact Laura at lbmack@comcast.net.



Terra Madre 2014 in Torino, Italy

Terra Madre is a bi-annual world meeting of food communities held in Italy, together with Salone del Gusto, an enormous exhibition of foods from around the world. This year's dates are October 23-27, and the theme is food diversity as an alternative

to industrial agriculture.

Delegate applications to attend Terra Madre were due on March 23. Sonoma County North nominated **Chef Louis Maldonado** and **master farmer Yael Bernier**, and will provide financial support if they are selected to be delegates. California is allotted only 20 delegate slots this year. Applications are screened first by Slow Food USA, and then by Slow Food California.

For those not attending as delegates, tickets will be available for both Terra Madre and Salone del Gusto in June. Check the Slow Food USA website for information.



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