



SLOW FOOD SONOMA COUNTY :: NORTH ::

March 2021 NEWSLETTER



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Coming Chapter Activities

For 2021 we are planning to hold a few of our popular in-person events. We are also promoting the Meatless Monday program and our Snail of Approval awardees. Stay tuned for details as the year unfolds!

Events

What would a year be without our Annual Summer Picnic at the Gradek Ranch, our Annual Meeting, and our candlelight Terra Madre dinner? Last year we found out, and we didn't like it. We're eager to revive these traditions.

Snail Trail

We have restarted our Snail Trail to help support our Snail of Approval restaurants, farms, and producers! We will feature one to three each month by letting you know how to visit, dine, order take-out, and purchase products from them. We encourage you to visit and promote these businesses that honor Good, Clean, and Fair food for all. When you visit them, it would be great if you would take a picture and tag the business and us [@snailofapprovalsonomacounty](#). You can also use [#snailofapprovalsonomacounty](#).

Meatless Monday

Meatless Monday is an international campaign that is embraced by Slow Food. Decreasing meat consumption just one day a week results in a significant reduction of our carbon footprint. Our chapter is gathering nutritious meatless recipes from our Snail of Approval restaurants and farms, our school gardens, and our members. We will publish one recipe every month.

Do you have a favorite meatless recipe? Send it to us [by clicking here](#).

Farm Tours

We are planning tours of several Sonoma County farms throughout the year to learn more about how their animals are raised and their produce nurtured. Among the possible venues are our past Local Farmer grantees A4 Farms (chickens) and Little Rocky Farm (pigs).

Help Us on Amazon

When shopping on Amazon, start each shopping session at the URL [Amazon Smile](#), and 0.5% of the price of your eligible purchases will be donated to our chapter.

Slow Food Events



We've optimistically planned an Annual Calendar for 2021, so look for invitations about a month before each event.

Everything is, of course, subject to change ...

March

1 Slow Books: *Meals, Music, and Muses: Recipes from My African American Kitchen*, Alexander Smalls with Veronica Chambers

15 Slow Books on Food Justice: *Notes From A Young Black Chef*, Kwame Onwuachi with Joshua David Stein

1-31 Snail Trail, featuring selected Snail of Approval awardees

April

12 Slow Books: *Amarcord*, Marcella Hazan

1-30 Snail Trail

TBA Farm Tour

May

24 Slow Books

1-31 Snail Trail

June

1-30 Snail Trail

July

5 Slow Books

1-31 Snail Trail

TBA Farm Tour

August

16 Slow Books

TBA Picnic at Gradek Ranch

1-31 Snail Trail

September

27 Slow Books
1-30 Snail Trail

October

TBA Annual Meeting
TBA Farm Tour
1-31 Snail Trail

November

8 Slow Books
1-30 Snail Trail

December

10 Terra Madre Dinner
20 Slow Books
1-31 Snail Trail

Snail of Approval: Return of the Snail Trail

Join Us on the Snail Trail!

This month we kick off our Snail Trail with a visit to Diavola Pizzeria & Salumeria and Tierra Vegetables. Although we cannot meet in person yet, we can each support these local Snail of Approval-honored businesses. Snail of Approval businesses help our community, and we want to return the favor by enjoying a meal or purchasing some seasonal, local produce.



March's Snail Trail Restaurant is Diavola Pizzeria & Salumeria

21021 Geyserville Avenue, Geyserville

Stop by and eat outdoors in the patio, or pick up a meal to go. The patio is currently open 11:30 am to 8:00 pm every day. Reservations can be made for dinner. [Order online](#) or by phone: 707-814-0111.

Diavola also offers take 'n' bake items, frozen pizza, and more. We look forward to their St. Patrick's Day special on March 17th. You can also support them by purchasing a gift card online or in person at the restaurant.

[Sign up for their newsletter.](#)

Snail of Approval awardee since 2017.



March's Snail Trail Farm is Tierra Vegetables

651 Airport Boulevard, Santa Rosa

707-544-6141

Farm Stand: Thursday-Friday, 10:00 am to 6:00 pm, Saturday, 10:00 am to 5:00 pm. Closed Sunday-Wednesday.

Farmers Market: Ferry Plaza CUESA, San Francisco, 8:00 am to 2:00 pm.

Tierra Vegetables grows hundreds of varieties of vegetables and some fruits in a sustainable manner; many products are on the Slow Food Ark of Taste. They have a year-round CSA program and recently introduced a TV Dinner CSA.

Snail of Approval awardee since 2018.

Other Snail Support

One of our Snail of Approval awardees [Estero Cafe](#) was in the process of opening a second restaurant in Santa Rosa in February 2020. Of course, the timing couldn't have been worse. Suffice it to say, they were never able to make a full opening. They have hung on to the new restaurant, but after a year it will take more funds to get things up and running. If you can, please support them in their endeavors with a Go-Fund Me donation: [Support our re-launch and pivot after 2020](#)

Spotlight on Member/Producer: Relish Culinary Adventures



Donna del Ray has been a Slow Food member for many years and the idea of food being good, clean, and fair infuses every aspect of [Relish Culinary Adventures](#). Donna's beloved business began as a simple idea to bring a culinary school to Healdsburg. At first Donna and her business partner held pop-up cooking classes in and around Sonoma County restaurants and homes. Before long, they had quite a following. Donna says, "We had events going on every weekend. I was hooked." When her partner went back to teaching full-time, Donna decided to go solo and find a brick-and-mortar location. In March 2008, Donna opened *Relish* in downtown Healdsburg.

Donna's passion for Sonoma County provides unlimited inspiration for unique culinary adventures. She says Relish is "about trying to create experiences around food, community, and local lore. I want to highlight what is special about our region, put that all together, and invite people to experience it." She says the most challenging part of being in the area is narrowing down the many wonderful choices for adventures.

Take her popular event at the [Dry Creek Peach](#) farm. For 16 years running, this event has invited Sonoma County treasure [Chef John Ash](#) to the farm for an afternoon of peach-inspired dishes prepared under the fruit trees.

Another favorite is the [Wild Mushroom Foray and Demonstration Lunch](#) at Notre Vue Winery. Participants don hiking boots and join expert mycologist and forager David Campbell for a mushroom hunt and then enjoy a riot of mushroom dishes created by Chef Julie Schreiber.

Due to pandemic-related restrictions, Donna is taking things day by day. She is open to new ideas and permutations for *Relish* when things open up again. In the meantime, Relish is dabbling in [virtual cooking classes](#) and is hoping to begin scheduling some private events in mid to late 2021.

Donna continues to be heartened by her love for bringing together chefs, farmers, producers, and Sonoma County residents in natural environments, getting people around the table, and bringing all of the senses to the culinary experience.

We look to you, Donna, for everything we relish!

Bodega Red Presidium Update

We know spring is coming when it's time to schedule our Bodega Red Potato seed pick-up! Farmers who ordered this year will pick up their seed on March 17 at Bernier Farms in Alexander Valley.

Here is more information about the [Bodega Red Potato Presidium](#).

Meatless Monday Recipe



Polenta with Vegetables and Egg

Chef Julia Farkas Gnall, Tierra Vegetables

This is one of my favorite combinations of flavors that is all Tierra vegetables. I love this for any meal – breakfast, lunch or dinner. Enjoy!

Makes 4 servings

Ingredients

(all ingredients for this dish are currently available at Tierra Vegetables)

1 cup Hickory King cornmeal
3 cups water
1/4 cup olive oil
2 tbsp salt
1 large celery root
1 large butternut squash
1/4 cup olive oil
2 bunches of greens like kale or spinach
3 cloves garlic
4 eggs
Aji panca hot sauce
Salt and pepper to taste

Polenta Instructions

Bring 3 cups of water to a boil. Once boiling, add salt and olive oil and pour the cornmeal into the boiling water while whisking constantly to prevent clumps. Smash one clove of garlic, add to the cornmeal and continue to stir until thickened. Turn flame to low and stir occasionally until very thick. Pour out into a heat-proof dish and smooth out with a spatula. Cool completely. (Can be made up to a day in advance.)

Once the polenta is cool, dice it to the same size as the vegetables. In a hot nonstick pan, pour a few drops of olive oil and crisp up the little pieces of polenta.

Roasted Vegetable Instructions

Preheat the oven to 400 degrees. Peel and dice the vegetables to the same size, toss in a bowl with the olive oil, salt, and pepper. Place on a sheet pan and roast for 30-40 minutes or until a little crispy. Mix with the crispy polenta.

Greens Instructions

Clean the greens and cut into ribbons. In a pan, warm olive oil and add 2 cloves of garlic until fragrant. Add greens and season with salt and pepper. Cook until wilted. Add on top of crispy polenta and roasted vegetables.

Cook the eggs over-easy in olive oil seasoned with salt and pepper. Place an egg on top of each serving and drizzle *aji panca* on top for added flavor and spice.

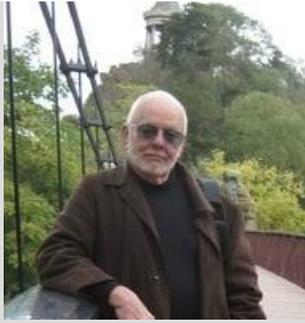
Membership

Welcome New Member!

Amy Pane

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.

In Memoriam



Bert Villemaire

Bert and Mary Villemaire joined our chapter after they retired from working their Healdsburg farm, La Bonne Terre. They were a fixture at the Healdsburg Farmers Market for 20 years, and Bert was known for his gorgeous lettuces, tomatoes, and other seasonal vegetables. Sadly, Bert died on January 30; the cause was cancer. We will miss you, Bert, and we offer Mary our condolences and support.

Thank You, Lynda!

For 2 years, Lynda McDaniel wrote the Spotlight feature for the newsletter, and has done the final editing on every newsletter for the last 3 years. This is the last issue she will edit before she moves out of the area. Thank you for making us look so good, Lynda, and best wishes at your new home!



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