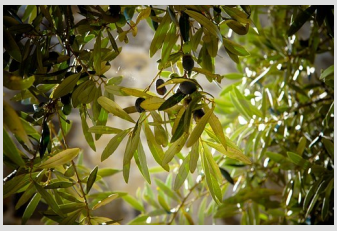
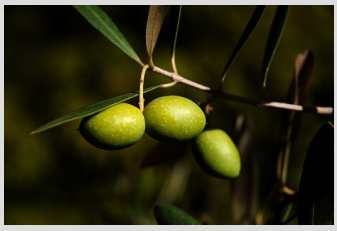
SLOW FOOD SONOMA COUNTY :: NORTH ::

DECEMBER 2018 NEWSLETTER

Click on the links below to go directly to a topic.

- International Terra Madre Day and Food for Change
- Sonoma County North Events
- Spotlight on Sonoma County North Member/Producer: Tallgrass Ranch
- Slow Books: "We Fed An Island"
- Snail

of Approval
- Welcome New Members!

International Terra Madre Day and Food for Change

Every year on December 10 thousands of people around the world celebrate Terra Madre Day by gathering around good, clean, and fair food. For several years, Sonoma County North has marked Terra Madre Day with a small community dinner. This joyful annual tribute to Mother Earth has recently taken a more serious turn by emphasizing Slow Food's new campaign, Food for Change.

Food for Change links global warming with food production and consumption with a simple statement: **Your food choices can save the planet.** Food is both cause and victim of climate change, but also a possible solution.

Food as a cause of climate change: one-fifth of greenhouse gas emissions are produced by intensive livestock farms, the widespread use of chemicals on crops, and flying food around the world to fill supermarket shelves year round.

Food as a victim of climate change: farmers face droughts, flash floods, and lack of water; rising sea levels threaten fishing communities; there is increasing biodiversity loss.

Food as a partial solution to climate change embodies the old adage "Think globally, act locally." As individuals, we can be more aware of our food choices. We can choose to eat more seasonally and locally, consume more plant-based foods and less meat, and learn how our food is grown. We can educate others about the relationship of good, clean, and fair food and a changing planet.

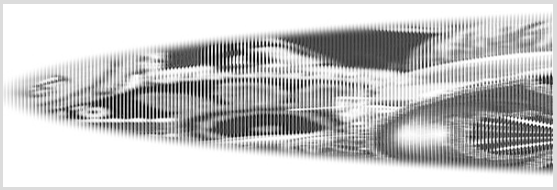
And we can get to know and support our farmers. "Family farming systems, on a small scale and with close links to the local area, can provide strategic responses and resilient practices as well as having positive effects on the environment and global food security." (*Climate Change and Food Systems*)

As Slow Food, we can support family farming, food and environmental education, and biodiversity protection. When we come together on December 10 to enjoy a meal with friends, let's take a moment to remember how our individual and collective actions can take care of Terra Madre as well as celebrate her.

What Can You Do? Best Practices to Fight Climate Change

Sonoma County North Events

Welcome to Barbara Reid, newest member of our Events Committee!



Upcoming Events

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

DECEMBER
1 Slow Food booth at the North Bay Italian Cultural Foundation's (NBICF's) *Mercatino* holiday fair, Santa Rosa
10 Terra Madre Day Dinner, Healdsburg [sold out]

JANUARY
15 Slow Books, 5:30-7:00, Cloverdale

Spotlight on Sonoma County North Member/Producer: Tallgrass Ranch

Our chapter currently has 17 members who are producers and are listed on our website. Each newsletter highlights one of these producers.

Ever wonder who determines if your extra virgin olive oil is really, well, extra virgin? Meet Nancy Lilly.

She and her husband, Tony, started Tallgrass Ranch in 1998, the same year she was invited to become a founding member of the California Olive Oil Council (COOP) Taste Panel. "Our primary purpose is to do the sensory analysis of olive oils submitted for extra virgin certification," she explains. "By state law (and by International Olive Commission standards) any oil whose label indicates the oil is 'Extra Virgin' must have the oil tasted by a trained panel and have a chemical analysis." COOP provides that service to members and anyone who submits an oil; the panel tastes as many as 500 oils a year.

Prior to starting Tallgrass Ranch, Nancy took an olive oil production course from Paul Vossen, now-retired "godfather of California olive oil" at UC Davis. What she learned inspired her to plant 70 trees of Tuscan varieties on several acres less suitable for wine grapes; that grove now hosts 260 trees. "That's all we can handle," Nancy adds. "Tony and I do nearly all of the pruning ourselves, and the bottling and marketing are in-house, too." Currently Tallgrass Ranch Olive Oil is sold at Healdsburg SHED and Sonoma Market.

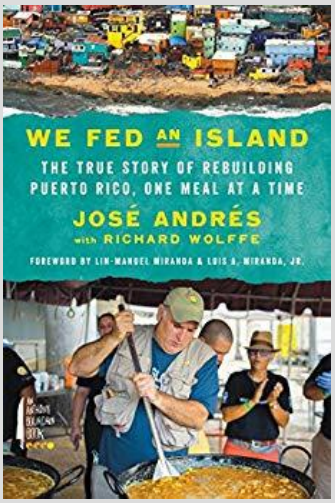
She continued to work with Vossen after he organized a group of tasters under the auspices of UC Extension. "We helped him with his research as agriculture and olive growing advisors to the

North Bay counties," she says. "We also tasted lots of international oils for our own educational purposes. We continue to get together on a fairly regular basis."

Nancy lives on the ranch where she was raised in southern Sonoma County. After describing her ideal day—family, friends, a collaborative meal, wine—she pauses and adds, "Living in this glorious place I call home, I couldn't ask for more."

Tallgrass Ranch

Slow Books: "We Fed An Island"



On Tuesday, January 15, Slow Books will discuss *We Fed An Island* by Jose Andres, with Richard Wolfe. We will meet at 5:30 pm at Denaire Nixon's home in Cloverdale.

The true story of how a group of chefs fed hundreds of thousands of hungry Americans after Hurricane Maria and touched the hearts of many more.

Chef José Andrés arrived in Puerto Rico four days after Hurricane Maria ripped through the island. Andrés addressed the humanitarian crisis the only way he knew how: by feeding people, one hot meal at a time. From serving sancocho with his friend José Enrique at Enrique's ravaged restaurant in San Juan to eventually cooking 100,000 meals a day at more than a dozen kitchens across the island, Andrés and his team fed hundreds of thousands of people.

Based on Andrés's insider's take as well as on meetings, messages, and conversations he had while in Puerto Rico, "We Fed an Island" movingly describes how a network of community kitchens activated real change and tells an extraordinary story of hope in the face of disasters both natural and man-made, offering suggestions for how to address a crisis like this in the future.

Beyond that, a portion of the proceeds from the book will be donated to the Chef Relief Network of World Central Kitchen for efforts in Puerto Rico and beyond.

Snail of Approval

Congratulations to Our New Snail of Approval Awardees!

Congratulations to **Trading Post** and **Handline**, our newest awardee restaurants. Also, as part of our Farmer Pilot program we have awarded the Snail of Approval to **Tierra Vegetables**. We honor them all for their support of the Slow Food tenets of Good, Clean, and Fair food.

An authentic farm-to-table dining experience, **Trading Post** is a celebration of regional ingredients and flavors presented in a modern, warm, convivial environment. They offer dinner Wednesday through Sunday as well as Sunday brunch, all featuring locally sourced produce, meats, and fish by Chef/Owner Erik Johnson. Their artisan breads are featured throughout the menu. You can find them at 102 South Cloverdale Boulevard in Cloverdale. Trading Post

Handline is a restaurant in the Drive-In tradition. Housed in a repurposed Foster's Freeze, they offer a modern take on order-at-the-counter service. They strive to source the best ingredients Sonoma County has to offer, featuring fresh, sustainable seafood from the California Coast and locally grown produce from their backyard. You can find them at 935 Gravenstein Highway South in Sebastopol. Handline

Tierra Vegetables is committed to producing food and fiber products of the highest quality through sustainable farming practices. At the Tierra Vegetables Farm Stand, located inside the Big White Barn on the farm, they sell only what is grown and produced on their land. Locally grown and locally produced means you can be assured of fruits and vegetables that are freshly picked, flavorful, and nutritious, and of the highest quality possible. They also offer a CSA subscription. You can find them at 651 Airport Boulevard in Santa Rosa. Tierra Vegetables

In the new year we will be opening our applications to Sonoma County farms. Email us at Snail of Approval Sonoma County.

We are looking for restaurants to honor, promote, and include in our Snail of Approval listing. We want to recognize their commitment and passion to local, seasonal food. And we want to hear from you! Do you have a favorite restaurateur who is passionate about the food they prepare?

Welcome New Members!

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

Ronald Ferrato

Camina, Michael, and Shirley Gillotti

Dave and Kathryn Henderson

Claire Knauss

Scott Lawrence

Emmanuel Ssensulike

Karen Stuffelbeam

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

Email us at Slow Food Sonoma County North.

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.

©2019 Slow Food Sonoma County North | P.O. Box 1494 | Healdsburg CA | 95448

Web Version Preferences Forward Unsubscribe

Powered by Mad Mimi®
A GoDaddy® company