



# SLOW FOOD SONOMA COUNTY :: NORTH ::

## FEBRUARY 2019 NEWSLETTER



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We were saddened by the passing of our friend, Bill Hawn, on January 15, 2019. Bill was passionate about good food and wine and was one of the local "pioneers" of Slow Food. He and his late wife, Linda, joined Slow Food in Italy before there was a chapter in Sonoma County! He was our Board chair for several years and a longtime member of the Events team. We enjoyed classes (pasta-making!) and dinners at his home in Cloverdale. He was especially committed to our Local Farmer project and supported one farmer's grant with a donation in 2017. Bill was also generous in donating his home in Umbria, Italy to raise funds for our chapter; several of us were honored to be hosted there in 2012. Bill, we miss you very much.

There will be a celebration of Bill's life on Sunday, February 10, 2 pm, at Villa Chanticleer in Healdsburg.

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## Snail of Approval in Sonoma County



A year ago, a partnership of Sonoma County North and Russian River chapters launched a

program to recognize Sonoma County restaurants, growers, and artisan producers who are making a significant contribution to the food system and embracing the Slow Food philosophy of Good, Clean, and Fair food. The certification process recognizes many different issues that can't be summarized under an organic label or a Yelp review and aims to dig deep into what "farm to table" really means.

### **Rigorous standards**

Our Snail of Approval nomination and review process is adapted from other Snail programs in the U.S. to be appropriate to our region. Each restaurant and farm nominated (by itself or someone else) completes a detailed questionnaire, which is followed by a rigorous onsite interview and review conducted by a team of three Slow Food volunteers. Each evaluator independently rates the nominee before arriving at a collective score. To receive a Snail of Approval, the business must meet 83.3% of the criteria.

Some of the review criteria include the restaurant's consistent use of seasonal and heirloom ingredients and menus, sourced from local producers; evidence of humane treatment of people and animals; investment in fair labor practices; practice of green business like composting and recycling; and contribution to our local food community.

### **Farm fresh**

Marianna Gardenhire, who founded Backyard restaurant in Forestville in 2012 with her husband, Daniel Kedan, was awarded one of the first Snails in 2017. She says the review team asked questions about whether the produce they use is organic and where it is sourced, and about the quality of the oils they use in cooking. "I hope that this pushes other restaurants to really change their standards and to be a little more conscious of what they buy," says Gardenhire, who lives with Kedan on the farm that supplies the restaurant with produce, honey, and other ingredients. (San Francisco Chronicle, 1/17/18)

Another early awardee, Zazu Kitchen + Farm in Sebastopol and the Black Piglet, a seasonal food truck in Healdsburg, has been dedicated to the Slow Food ethos since the 1990s. The restaurant has its own farm and partners with heritage pig farmers to source its pork. "Getting the award was definitely a big deal for us," says co-owner John Stewart. "It was a recognition for something we do every day." (San Francisco Chronicle, 1/17/18)

### **New awardees**

In 2018, 7 restaurants and 2 farms were awarded Snails of Approval. (See the **Spotlight on Lantern Farm** for an interview with farm awardee Rebecca Bozzelli.) If you'd like to meet the awardees, [reserve your spot at the Awards Ceremony on February 6 at the Sebastopol Grange](#). See **Snail of Approval Awards Ceremony** below for more information.

## **What is Good, Clean, and Fair food, anyway?**

The mission of Slow Food around the world is that good, clean, and fair food be available to all people. But what exactly do these terms encompass?

**Good:** Food must taste good and be good for us. Quality includes: the freshness and wholesomeness of ingredients; the care and craft with which they are handled; the quality of life of consumers, producers, and their neighbors.

**Clean:** Food is true to its source. Natural products free of additives are true to themselves; local, seasonal foods are true to their time and place; heirloom varieties and heritage breeds are true to their evolutionary history; traditional foods are true to their cultural heritage.

**Fair:** Attention must be paid to the consequences of how we produce and distribute food. We must

be good stewards of the environment in which we live; we must protect the biodiversity on which we depend; we must be humane to the animals we raise, fair to the people we employ, and we must insist that high quality food be available to all.

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## Sonoma County North Events

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

### FEBRUARY

**6** Snail of Approval Awards Ceremony, 5:30 pm, Sebastopol. [For tickets, go here.](#)

**26** Slow Books, 5:30 pm, Healdsburg

### MARCH

**12** Chinese Cooking, 10 am, Healdsburg

### APRIL

**13** Tastes & Tales of Terra Madre, 5:30 pm, Shone Farm, Forestville

### MAY

**19** Ark of Taste Appetizer Party to raise funds for Slow Food Nations, 3 pm, Healdsburg

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## Spotlight on Sonoma County North Member/Producer: Lantern Farm



***Our chapter currently has 17 members who are producers and are listed on our [website](#). Each newsletter highlights one of these producers.***

Rebecca Bozzelli lives thousands of miles from the New York City corporate world she once inhabited, but there's no question she brought her business savvy with her when she moved to California 20 years ago. Her successful Lantern Farm—adjacent to the Russian River in Cloverdale—yields organic vegetables, fruits, and flowers enjoyed throughout the region. And this year, Lantern Farm earned the Snail of Approval Farm Award.

"I appreciate Slow Food for celebrating and supporting farmers and chefs who believe in clean, fair, and healthy food for all," Rebecca says. "For me this means building soil the good old-

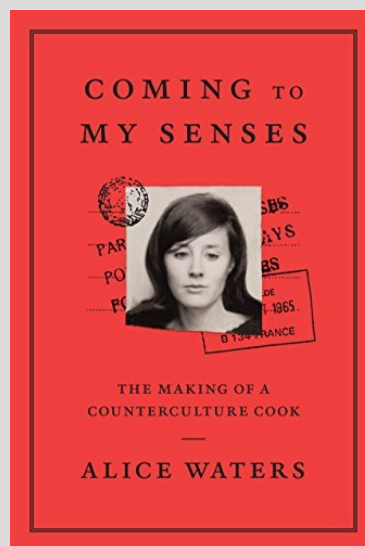
fashioned way using compost and cover crop, selling my goods locally, supporting local businesses, using organic growing methods, paying fair wages, and creating community at my local farmers markets." She lives about a mile from the family farm with Nick (the farmer's husband, as she likes to call him) and Beatrix, their daughter.

Like any smart business person, Rebecca got the education and experience she needed before starting her farm in 2017. She apprenticed on the U.C. Santa Cruz farm and earned her Certificate in Ecological Horticulture through the Center for Agroecology and Sustainable Food Systems. Most recently, she served as head farmer at Preston Farm and Winery in Healdsburg.

And Rebecca knows how to connect. She maintains a close relationship with the community, local chefs, and specialty grocery stores, and she's social media savvy. Like the frequent updates she posts on the farm's Facebook page with photos of luscious fruits and vegetables—and a special chicken. "That hen loves to get her picture taken," Rebecca adds. "She always comes running when the camera comes out." Check it out at: [Lantern Farm Facebook page](#).

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## Slow Books: "Coming to My Senses"



**On Tuesday, February 26, Slow Books will discuss *Coming to My Senses: The Making of a Counterculture Cook* by Alice Waters. We will meet at 5:30 pm at Lisa Hunter's home in Healdsburg.**

*When Alice Waters opened the doors of her "little French restaurant" in Berkeley, California in 1971 at the age of 27, no one ever anticipated the indelible mark it would leave on the culinary landscape—Alice least of all. Fueled in equal parts by naiveté and a relentless pursuit of beauty and pure flavor, she turned her passion project into an iconic institution that redefined American cuisine for generations of chefs and food lovers.*

*In "Coming to My Senses," Alice retraces the events that led her to 1517 Shattuck Avenue and the tumultuous times that emboldened her to find her own voice as a cook when the prevailing food culture was embracing convenience and uniformity.*

*Dotted with stories, recipes, photographs, and letters, "Coming to My Senses" is at once deeply personal and modestly understated, a quietly revealing look at one woman's evolution from a*

rebellious yet impressionable follower to a respected activist who effects social and political change on a global level through the common bond of food. (Amazon)

## Snail of Approval Awards



The banner features the Slow Food in Sonoma County Snail of Approval logo on the left. The main text reads "2nd Annual Snail of Approval Awards" in a large, bold font. Below this, the date and time are listed: "February 6, 2019" and "5:30-7:00pm", followed by the location "Sebastopol Grange". To the right of the text are two logos: "TIERRA VEGETABLES" and "Lantern Farm". Below the main text are two rows of logos for award-winning businesses: the first row includes Patisserie Angelica, Red Horse Pizza, Lowell's, Handline Coastal California, SingleThread, Trading Post, and Mateo's Cocina Latina; the second row is empty.

[Tickets](#)

Join Slow Food Russian River and Slow Food Sonoma County North as we honor our 2018 Snail of Approval restaurant awardees:

**Patisserie Angelica** – Sebastopol; **Red Horse Pizza** – Santa Rosa; **Lowell's** – Sebastopol;  
**Handline** – Sebastopol; **Trading Post** – Cloverdale; **SingleThread** – Healdsburg;  
**Mateo's Cocina Latina** – Healdsburg

We are excited to announce that we are also launching our Farm/Ranch Snail of Approval program and awarding our first Snails to:

**Tierra Vegetables** – Santa Rosa; **Lantern Farm** – Cloverdale

**After the awards ceremony enjoy "Good, Clean and Fair" bites and pours.**

Snail of Approval recognizes these food-related providers in Sonoma County for making significant contributions to transform our food system to one that is, good, clean, and fair.

**We want to hear from you!**

We are looking for restaurants and farms 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 or farmer who is passionate about the food they prepare?

**Email us at [Snail of Approval Sonoma County](#).**

# Welcome New Members!

Welcome to members who joined Sonoma County North since December 2018!

Kyle and Katina Connaughton

Zina Simonaitis

Mary Villemaire

**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](#).**

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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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