



Slow Food  
SONOMA COUNTY NORTH

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## SONOMA COUNTY NORTH NEWSLETTER, Winter 2017



### State of the Chapter

During 2016, your chapter *hosted 10 events*, including tours and tastings, farm visits, meals, a pig-roast and picnic, a food and crafts fair, and a Bodega Red potato feast. We *collaborated* with local food system and cultural organizations such as the School Garden Network, Farmer's Guild/CAFF, Roots of Change, and the North Bay Italian Cultural Foundation; and *supported approximately 15 local farms and food businesses*.

Our 6 chapter projects continue to thrive; check out our [website](#) for details.

In addition, we:

- sent three delegates to Terra Madre/Salone del Gusto in Italy;
- are working to attain Presidium status for the Bodega Red Potato;
- have raised approximately \$10,000 for the chapter through various events and a series of 100-mile dinners in private homes;
- are close to finalizing a Snail of Approval program (recognition to local restaurants, producers, and supporters that embody the Slow Food principles of "good, clean, and fair" food); and
- are actively involved in Slow Food California's policy and Ark of Taste committees.

We hope many more of you will join us on any of the initiatives above! Contact us at [slowfoodsonomacountynorth@gmail.com](mailto:slowfoodsonomacountynorth@gmail.com).

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## Spotlight on *Slow Harvest*: Helping Local Farmers, Feeding Hungry People

**Slow Harvest** is one of our chapter's projects, initiated in 2009 by Aletha Soule who was then a member of our chapter Board. Slow Harvest partners with local farmers to glean their extra bounty which may otherwise go to waste. This fresh produce is transported to local food banks, where it helps to reduce hunger and increase food security in our community.

Since its inception, Slow Harvest has gleaned a total of 55,552 lbs. of fresh fruits and vegetables! In 2016, 5,552 lbs. were gathered. The primary donation points for 2016 were:

The Graton Day Labor Center  
Food For Thought Food Bank  
Ceres  
The Living Room  
Redwood Empire Food Bank

If you would like to become involved with Slow Harvest, please contact us at [slowfoodsonomacountynorth@gmail.com](mailto:slowfoodsonomacountynorth@gmail.com).

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## Slow Food Intern from the University of Padua

Our Slow Food intern, Astrid Panizza, is a master's student in the Local Development Program of the University of Padua. She will be in Sonoma County April



through June, 2017, to research the Bodega Red potato and Gravenstein apple. We are housing Astrid in Healdsburg and Cloverdale during her internship, and are raising funds for her expenses at an event on March 12 (see below). Here is her story.

*I am Astrid, a 24 year old Italian student. I live in a small town in Northern Italy with my family. My mom is a primary school teacher, my dad is a clerk in the local post office with a passion for researching and writing stories about the ancient history of my land, and my sister works at a nursing home. I also have an adorable Siberian Husky that I love and with whom I often go running!*

*I enrolled in the Local Development Master's program at the University of Padua, here in Italy, where I've taken a wide range of classes relating to community development. My passion for protecting the tradition and preservation of our environment pushed me to become a member of my local Slow Food chapter more than a year ago. I decided on the USA as the place I'll do my internship because, in my point of view, it is still difficult to plant the idea of "Slow Food" in American minds, due to the fact that large factories have the power. The goal of my internship is to promote the preservation of biodiversity. My research will consist in "following" two products on the Ark of Taste (Bodega Red potatoes and Gravenstein apples). This will be possible through direct interviews with producers and with those involved in projects. It will be an interesting comparison and will disclose the similarities and differences in saving these two products.*

*I am sure this will be a remarkable experience that gives me the opportunity to be close to an association like Slow Food and will allow me to observe how the food system operates. Moreover, it is also interesting for someone coming from Italy, the home of Slow Food, to explore the ways in which the work of this wonderful organization has spread throughout the world, beginning with the collective effort of individuals that came together for a shared purpose.*

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## Save the Dates!

**February 18, 8:30 am:** 4th Annual Guild-Raising, Shone Farm, Forestville. Farmers, ranchers and local food advocates throughout California gather to share skills, explore hot topics in sustainable agriculture and collectively forget a united voice on behalf of family farms. Event sponsored by the Farmer's Guild/CAFF; Sonoma County North is a co-sponsor. <http://www.farmersguild.org/farmers-guild-raising-2017.html>

**Feb 22, 11:00 am:** Distillery tours and tastings at Alley 6 (whiskey) and Sonoma Cider, Healdsburg

**March 12, 3:30 pm:** A party to raise funds for our Slow Food intern from the University of Padua, Italy, who will arrive in April.

**April, date and time TBD:** Around the Slow Table: Cookbook Version. This will be a dinner coordinated around one cookbook chosen for the event.

**May 13, 5:30 pm:** Tastes & Tales of Terra Madre dinner, Oddfellows Hall, Geyserville

**June, a Sunday afternoon:** Annual Meeting and Food Fest, Foggy River Farm, Healdsburg

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## Welcome to Chapter Members Who Joined in 2016!

Howard and Susan Adler

Nate Belden

Maggie Brothers

Dino Bugica

Jim Callahan

Reese Clark

Margaret Elliot

Mimi Enright

Mark Evans

Eva and Sid Greer

Chip Hay

Joshua Kucker

Pamela Lanier

Nicoline Leseigneur

Pamela Letourneau

Chris Lindelof

Claire O'Neill

Joyce Ortega

Jymmey Purtill

Ellen Shick

And welcome back to Chris and Phyllis Baldenhofer!

**Did we miss your name? Our apologies, and please let us know at  
[slowfoodsonomacountynorth@gmail.com](mailto:slowfoodsonomacountynorth@gmail.com).**

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## Why Join Slow Food—or Renew Your Membership?

Slow Food members and donors are the lifeblood of this organization, providing a majority of the financial support to power our global movement. Your devotion to living Slow helps make “good, clean and fair food for all” a reality. When you join Slow Food you become part of a global community which is “going Slow”—celebrating and championing regional foods and food traditions, supporting farmers, creating school and community gardens, and joining members from disparate ends of the food system in debate and common cause.



You also become a member of our smaller, local community of northern Sonoma County and can support and participate in monthly events and our projects: the Ark of Taste; scholarships for Beginning Farmers; gardens in elementary schools and after-school programs; an exchange program with Mayan women in Guatemala; and Slow Harvest gleaning. In California you automatically become a member of Slow Food California which is especially active in supporting statewide and local food policies that reflect the Slow philosophy.

To join or renew your membership online go to [Slow Food USA](#) and put **Sonoma County North-CA as your chapter**. If you prefer to renew by check locally, please contact [slowfoodsonomacountynorth@gmail.com](mailto:slowfoodsonomacountynorth@gmail.com).



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