



SLOW FOOD SONOMA COUNTY :: NORTH ::

August 2020 NEWSLETTER



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The First Bodega Red Potato Harvest in a Pandemic Year



harvested.

As the world is chaotically disrupted by COVID-19, we may be comforted that our crops continue their predictable seasonal cycle. In March, farmers in Sonoma, Marin, and Napa counties purchased over 3,000 pounds of Bodega Red seed from Sonoma County North. And now, those potatoes are being

Who Has Harvested?

We talked with seven of these farmers to learn who is currently selling their potatoes and whether their distribution or sales have been affected by COVID. Four of the farms we contacted have potatoes for sale, one has already sold out (**Preston Farm and Winery**), and two will be harvesting at the end of August. All report that many people know how special and delicious the Bodega Reds are and ask for them by name, and sales have been brisk. Two farms also provide their Bodegas to restaurants.

Only one farmer has changed part of the potato's distribution due to the virus: Jackson Family Gardens is inviting Farm to Pantry to glean the remaining potatoes and distribute them to those in need in the community. Shone Farm will also give potatoes to a food-security organization on the Santa Rosa Junior College campus.

Where Are Bodega Reds Available?

Bernier Farms: Healdsburg Farmers Market.

Front Porch Farm: Harvesting at the end of August, will be available at Healdsburg Farmers Market and San Rafael Farmers Market.

Jackson Family Gardens: Weekly farm boxes (order by calling the tasting room at 866-287-9818); and in a Bodega Red Spanish *torta* for wine and food pairings at Kendall-Jackson Wine Estate and Gardens.

Lantern Farm: Santa Rosa (Luther Burbank) Farmers Market; Trading Post restaurant and Boonville Hotel.

Shone Farm: Will be harvesting in August; available at their online store (<https://srjc-shone-farm.square.site/shop>) and through occasional curbside pickups; collaborating with Feed the Bears (an on-campus food security program).

Tierra Vegetables: CSA, farmstand, and Windsor Farmers Market.

Please support the Bodega Red Presidium and our farmers by buying and enjoying their potatoes--and tell your friends!

Note that the farms listed above are a small percentage of those that are growing and selling Bodega Reds. Please check the **Slow Food Sonoma County North website for a full list of these farms.**

Slow Food Events

Sonoma County North live events are on hiatus until the resolution of the pandemic. We have several virtual events planned and will send out invitations once they are confirmed.

Coming up via Zoom are:

Slow Books

EIJ Antiracism Discussion: In early August, Sonoma County North leaders are participating in a Zoom conversation about actions for equity, inclusion, and justice in Slow Food, based on a reading

Spotlight on Member/Producer: SingleThread



photos by Eric Wolfinger



When the synergy between two people is in perfect alignment, virtually anything can happen. Kyle Connaughton and his wife, Katina, put together their creative energies and vast experience to gift Healdsburg with [SingleThread Farm-Restaurant-Inn](#). Since its opening in 2016, SingleThread has won three Michelin stars and has received the World's 50 Best Restaurants' "Miele One to Watch" award. In addition, *Nation's Restaurant News* named Kyle and Katina in its Power List of the most influential people in food service.

Their farm-driven restaurant and inn incorporate three key principles: 1) to highlight the Japanese traditions of hospitality, food, culture, and service; 2) to showcase local products of Sonoma County; and 3) to cultivate the wellness of their guests.

Twelve years ago, Kyle and Katina left Southern California and chose Sonoma County as their new home and the place to realize their dream. Our county met all their criteria: the ability to farm year-round, a thriving food destination, and a community committed to sustainable and regenerative agriculture. And, of course, there's the wine.

In just four years, Kyle and Katina have built a successful inn and restaurant from scratch. At the same time, Katina has turned a fallow piece of land on the Russian River into a thriving no-till farm where the majority of the restaurant's food is sourced. The five-acre farm supports a 70-foot greenhouse, 100 olive trees, beehives for honey, chickens for eggs, and over 100 heirloom varieties of vegetables, fruit, and herbs. In addition, Katina forages the nearby 180 acres of open land for mustard greens, onion blossoms, watercress, and other wild treasures that show up on Kyle's menu.

Under normal conditions, Single Thread's fare consists of an 11-course tasting menu featuring the products and wines of Sonoma. But now, restricted by shelter-in-place orders, Kyle and Katina donate 1000 meals each week, all organized through [Sonoma Family Meal](#), a community-based food program serving chef-made meals that began during the 2017 California wildfires. With remarkable good cheer, Kyle explains how he has adapted his menu to address the current crisis, pivoting from their award-winning dining menu to more quotidian dishes like beef short ribs, rustic California dishes, Oaxacan mole, Korean BBQ. "It's about having something for the community that's enjoyable, casual, easy, fun, local, and nutritious," Kyle says. SingleThread is one of 17 local restaurants contributing over 10,000 Sonoma Family Meals per week.

Kyle and Katina support sustainable agriculture in myriad ways. In addition to receiving a [Snail of Approval from Slow Food in Sonoma County](#), they grow and serve the [Upstate Abundance](#) potato from [Row 7 Seed Company](#). Also, SingleThread Farm has partnered with the [University of Washington](#) as a test site for developing a new purple culinary barley. On the farm, they grow the beloved Gravenstein apple, supporting Slow Food Russian River's [Sebastopol Gravenstein Apple Presidium](#), and the Bodega Red potato, supporting Sonoma County North's [Bodega Red Potato Presidium](#).

"Now is an incredibly difficult time for restaurants, small-scale farmers, and artisans working to preserve food traditions," Kyle says. "We vote with our dollars; please continue to support these food systems to make sure they don't disappear."

Kyle and Katina offer all of us an inspiring example of kindness and generous entrepreneurship. For up-to-date information, visit [SingleThread Farm-Restaurant-Inn](#).

Snail of Approval



We encourage you to support our local Sonoma County Snail of Approval restaurants, farms, and producers. You can find their locations and links on our [website](#).

[Snail of Approval-Slow Food in Sonoma County](#)

Bodega Red Presidium Update

Chapter Potatoes Donated for Sonoma Family Meal

Sonoma County North harvested our Bodega Red potatoes this week and donated 114 pounds to [Backyard](#), one of our Snail of Approval restaurants.

Backyard will prepare the potato as part of its menu for Sonoma Family Meal.



[Looking for Bodega Red Scouts!](#)

Our chapter's Bodega Red Potato Presidium needs Scouts to spot Bodega Reds around Sonoma, Marin, and Napa counties and send us photos and information about the sightings.

Where are they being sold? Are they appearing on restaurant menus? Are they being written about locally? Are they being donated to community food banks?

If you are

- * interested in promoting the history and importance of this heirloom potato,
- * someone who enjoys following the seasonal activities of local farms, and
- * would like to help link our members to farms, restaurants, and food trucks that grow or cook up Bodega Reds, please send an email to slowfoodsonomacountynorth@gmail.com!

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

Tidbits



Slow Read

Slow Food Books is a curated list of books and resources that speak to Slow Food values. Slow Food USA hopes to connect readers with food writing that inspires thought and discussion about the food you love, diverse food cultures, historical foodways, food justice, and the joy of eating. [Slow Food Books](#)

Slow Watch

Watch, learn and engage in Slow Food from home. Slow Food Live brings Slow Food into your home with free virtual webinars and conversations led by experts in a skill or topic that you can join from anywhere on your digital device. There is also an archive of past sessions with lots of great content. [Slow Food Live](#)

Membership

[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.

September 15 will be a Give What You Can day for joining or renewing your membership. Watch for an email with the link, which is good only on September 15.



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