



Slow Food
SONOMA COUNTY NORTH

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SONOMA COUNTY NORTH NEWSLETTER, Winter 2014



Dear Sonoma County North members,

After a long hiatus, we are delighted to announce the return of our chapter newsletter! This quarterly letter will feature an article by or about a Sonoma County North member, update you on Slow Food in the region or nation, and preview upcoming chapter events.

*We also have an active **Facebook** page—managed by member Carol Diaz--that contains up-to-the-minute news about slow-related happenings. Check it out--we think you'll like it!*

*We are currently updating our website to bring you indepth information about our chapter. On the site will be a directory of members with businesses that relate to the Slow Food mission of "access for everyone to good, clean, and fair food." **Let us know if you would like to be included in the directory by contacting Carol Diaz (carolddiaz@gmail.com)!***

From the Sonoma County North Communications Team: Sam Bilbro, Carol Diaz, and Lisa Hunter

2013 in Review

We've just completed our annual chapter report for the Slow Food USA office, and have many accomplishments to be proud of. Our efforts have clearly had far-reaching impacts on many levels within our community. For example:



The Slow Harvest project

gleaned crops on 5 farms and donated produce to 6 food banks and organizations. Since 2009, Slow Harvest has gleaned over 39,000 lbs of fresh, organic produce.

Fourteen-hundred pounds of Bodega Red seed potatoes

were sold to 50 farmers and home gardeners and grown successfully this year throughout Sonoma County. This is part of our campaign to bring the Bodega Red back into our food communities.

The Beginning Farmer project

awarded a partial scholarship to a student in the USDA-funded Beginning Farmer and Rancher Program at Santa Rosa Junior College's Shone Farm. The recipient was Kelly Osmon, a member of the OZ Family (rabbit) Farm.

Our Tastes & Tales of Terra Madre dinner

and silent auction in April, celebrating our delegates to the international Slow Food convention, attracted 100 guests and made over \$6000 for our convivium.

Although the regional Slow Food mixer

in the Dry Creek Valley didn't raise money, it was a mellow summer afternoon of live jazz and networking among almost 100 members of several local convivia.

Our 8 School and After-School Garden programs

helped approximately 800 students to appreciate the flavor and special history of the many Ark plants we gave them to grow.

The AMIDI project

sent several thousand dollars to the AMIDI women in Guatemala from the sale of their table weavings. The women are participating in classes focusing on "good, clean, and fair," such as organic farming, adapting agriculturally to climate change, protecting the soils from erosion, reforestation, learning about traditional Mayan herbs that are medicinal, beekeeping, and improving coffee cultivation techniques.



Slow Food California Region

Last year Slow Food California was created as an organized region of Slow Food because *“California’s food system represents both our greatest hopes and the greatest challenges we face as a movement. ... The time has come for a powerful movement, rooted in the complexity and diversity of California and dedicated to both joy and justice, to come together around our tremendous potential to impact the national and global food system.”*

The region has a very active 13-member policy advocacy committee. In 2013, California leaders identified the following priorities:

(1) Farm bill, (2) GMO labeling, (3) School Gardens, (4) Support implementation of new Cottage Food Act, (5) Urban Agriculture, (6) Support regional food policy councils.

Our chapter has just identified the following four policy priorities for 2014. **If you are interested in being involved with advocacy for any of these, please contact Laura Mack (lbmack@comcast.net).**

(1) Implementation of Food Safety Modernization Act and impact on small, sustainable, and organic farms, (2) School garden promotion, (3) GMO labeling/education, (4) Support of new cottage food producers (follow through on AB 1616).

CALENDAR

What events would you like to see this year? Slow Books, Slow Night at the Movies, neighborhood potluck meet-ups, policy advocacy, cooking classes, farm visits? You name it, and we'll try to plan it. Contact Marie Giacalone (slowgiacalone@att.net).

Relish Culinary

Two upcoming events at [Relish Culinary](#) feature Sonoma County North members.

Sunday, February 2, 1:00 pm

Winter Citrus Preserving (hands-on) with chef Elissa Rubin-Mahon.

Monday, February 3, 6:00 pm

Healdsburg Chef's Table with chef Louis Maldonado of Spoonbar and Pizzando.

Sonoma County North

SAVE THE DATE!

ARK OF TASTE DINNER with Chef Louis Maldonado of Healdsburg's Spoonbar and Pizzando (and contender on Bravo TV's Top Chef!).

Sunday, April 27, 5-8 pm, Shone Farm; dinner, live music, and silent auction.

Chef Louis is planning a menu of Ark products and creating the meal for our bi-annual Ark of Taste dinner. This will be a mind-blowing taste experience—don't miss it!

DATES TO BE DETERMINED

Slow Books: *Culinary Birds* and *From the Earth to the Table*, with chef and author John Ash.
Meal in the Field at a local farm.



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