



SLOW FOOD SONOMA COUNTY :: NORTH ::

APRIL 2019 NEWSLETTER



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Slow Food Nations in Denver

Slow Food Nations is a major international food festival hosted every July by Slow Food USA in Denver, Colorado. Modeled after Slow Food International's bi-annual *Terra Madre Salone del Gusto*, it's a festival of flavor, culture, and exploration for farmers and artisans, chefs and food lovers throughout the weekend. Speakers, cooking demonstrations, workshops, and a Taste Marketplace are just a few of the highlights.

Kick off Slow Food Nations weekend on July 19 with an opening party. On July 20-21, stroll through the closed-off streets of downtown Denver, where the Festival on Larimer Square is in full swing. It's free and open to all (with some select ticketed events). Take in the Taste Marketplace, Eat Street, family pavilion, cooking demos, workshops, and tons of fun food experiences.

On July 19, a one-day Leader Summit is designed for food movement leaders: farmers and producers, Slow Food community leaders and organizational partners, chefs, educators and other food leaders. It's a good: Time to make new connections and reconnect with old friends. Place to learn new leadership skills and explore crucial issues in the food

system.

Opportunity to reinvigorate our work and our communities.

Featured speakers Alice Waters and Ron Finley will open the Leader Summit with a keynote conversation. From school-supported agriculture to gangsta gardening, participants will explore their perspectives on the festival theme, *Where Tradition Meets Innovation*. The keynote will be followed by breakout sessions on topics including school gardens, youth, and equity, inclusion, and justice in the food movement.

Workshops and programs are still being developed. Go to [Slow Food Nations](#) to register and learn more about the array of free and ticketed activities.

[Sonoma County North Events](#)

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

APRIL

13 Tastes & Tales of Terra Madre

5:30 pm, Shone Farm, Forestville. **Chef/owners of Zazu restaurant+farm, Estero Café, and Backyard** will prepare a 4-course dinner. Enjoy live music, a silent auction, and show-and-tell from our Terra Madre 2018 Delegates. [Buy your ticket here.](#)

MAY

19 Ark of Taste Appetizer Party

to raise funds for Slow Food Nations, 3 pm, Healdsburg

21 Slow Books

"Kitchen Confidential" by Anthony Bourdain. 5:30 pm, Healdsburg

JUNE

Around the Slow Table: Cookbook Version

JULY

13 Annual Summer Picnic

at Gradek Family Farm, 4:30 pm, Healdsburg

[Spotlight on Sonoma County North](#) [Member/Producer: Patisserie Angelica](#)



Jennifer Bice & Gergana Karabelov

Last year, when you heard Patisserie Angelica was sold, did your sweet tooth start aching? Were you worried all those delicacies might disappear? Well, rest assured, the bakery is in good hands with new owners Jennifer Bice and Gergana Karabelov (and four veteran employees).

“To get started, we’re making all the Patisserie’s recipes,” Bice explains, “and we continue to use 100 percent non-GMO ingredients. We also use all

organic and local whenever possible, including dairy, eggs, fruit, and all-natural colorants.”

Plus one change for the better: longer hours—Tuesday through Sunday, 10-5.

Bice has long roots in Sonoma County. In the 1960s, her parents moved the family to Sebastopol and started Redwood Hill Farm & Creamery. After serving as CEO for many years, Bice retired and sold the creamery to Swiss company Emmi (keeping the farm, which she and her brother still operate).

Then she realized she only wanted to be *semiretired*. Enter Karabelov. “I knew we’d be good partners,” Bice says. “We’d worked together on the farm, where Gergana focused on cheese production. She also has a lot of baking knowledge and a culinary degree from SRJC. I manage the business and marketing side, while she’s more into production and artistic development.”

Which inevitably means new items at the patisserie like baklava, a specialty of Bulgaria-born Gergana, plus other confections and savory lunch items. “One thing we’re close to releasing is a princess cake, which comes in dinner-party and individual sizes,” Bice adds. “And, we still do a lot of wedding cakes, anniversary cakes, and specialty cakes. Artistic decorating is a real art form, and Gergana and our employees love the creative expression.”

(Patisserie Angelica was awarded the Snail of Approval under the previous owners. Bice and Karabelov may apply after one year of ownership.)

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Slow Books: Anthony Bourdain's "Kitchen Confidential"

**On Tuesday, May 21,
Slow Books will discuss
"Kitchen Confidential:
Adventures in the
Culinary Underbelly" by
Anthony Bourdain. We
will meet at 5:30 pm at
Barbara Reid's home in
Healdsburg.**

"Kitchen Confidential" reveals what Bourdain calls "twenty-five years of sex, drugs, bad behavior and haute cuisine."

Bourdain uses a "take-no-prisoners" attitude in his deliciously funny and shockingly delectable book, sure to delight gourmands and philistines alike.

From Bourdain's first oyster in the Gironde, to his lowly position as dishwasher in a honky-tonk fish restaurant in Provincetown (where he witnesses for the first time the real delights of being a chef); from the kitchen of the Rainbow Room atop Rockefeller Center, to drug dealers in the east village, from Tokyo to Paris and back to New York again, Bourdain's tales of the kitchen are as passionate as they are unpredictable.

"Kitchen Confidential" will make your mouth water while your belly aches with laughter. You'll beg the chef for more, please. (Amazon)

Snail of Approval Awards



On February 6th we honored our 2018 Snail of Approval restaurant and farm awardees:

Handline – Sebastopol

Lowell's – Sebastopol

Mateo's Cocina Latina – Healdsburg

Patisserie Angelica – Sebastopol

Red Horse Pizza – Santa Rosa

SingleThread – Healdsburg

Trading Post – Cloverdale

Lantern Farm – Cloverdale

Tierra Vegetables – Santa Rosa

Be sure to dine--often!--in our Snail of Approval restaurants and purchase your produce from Snail of Approval farms. And when you do, be sure to let them know you are with Slow Food!

[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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