



SLOW FOOD
SONOMA
COUNTY
:: NORTH ::

SEPTEMBER 2022 NEWSLETTER



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Terra Madre Salone del Gusto 2022

[Terra Madre Salone del Gusto](#) is Slow Food's international bi-annual event dedicated to food politics, sustainable agriculture and the environment. This event has traditionally been held in Turin, Italy.

Slow Food chapters around the world send delegates who participate in conferences, workshops, and discussions in Turin. Sonoma County North's delegate this year is Tucker Taylor, who is head culinary gardener of Jackson Family Farms and a Snail of Approval awardee (see the interview with him in this month's Spotlight article).

Beyond the physical event in Turin, this year will also include a digital calendar of activities for those who cannot travel to Turin.

Regeneration Is the Theme of *Terra Madre* 2022

Sonoma County North has been a supporter of *Terra Madre* since its inception in 1996, and has sent delegates to each bi-annual event (including the 2020 Covid year when the event was held digitally). We are thrilled that this year--in addition to our official delegate--other members of our chapter will also be making the trip to Turin. Attendees always return with renewed enthusiasm for the Slow Food movement, and knowledge to apply locally. Traditionally, our chapter holds a



Food RegenerAction: Act, React, Regenerate

spring event (Tastes and Tales of Terra Madre) where our *Terra Madre* attendees can share their experiences and insights from this international event.

The 2022 edition of *Terra Madre Salone del Gusto* will be one of regeneration--improving our agricultural practices, our systems of production and distribution, our diets and consumption and habits, from the largest cities to the smallest villages.

The tagline of the event, "RegenerAction," reflects the invitation to actively take part in this change. Slow Food wants to harness the energy of its global movement by reuniting food producers and activists from all over the world in Turin. The goal of the event is to design a different future for food. *A future that takes shape through the daily choices of individuals, in the collective efforts of communities, and in the policies of both public and private institutions.*

The Location is a Redeveloped Industrial Park

The regeneration of the event starts with its location: Parco Dora. It's a large park outside the center of Turin on the site of an old steelworks. This is a powerful symbol for the city and for *Terra Madre*, showing how ex-industrial areas can be transformed into green spaces, for the good of people and the planet.

In a space which once hosted factory smoke and the noise of industry, this year will hold the world's largest international event dedicated to sustainable agriculture, environmental politics and the future of food.

Be Part of Building the Future of Food

"Our goal is to build a collective vision for the future of food that goes beyond political boundaries, putting the focus back on the communities who feed us and our relationships with them, as well as the wider connection between humanity and the rest of the natural world," explains Edie Mukiibi, the new Slow Food President.

This regeneration isn't just the joy of meeting in person again. It's an act of responsibility, of love and care for our home, the Earth, or Terra Madre.

If you can't be in Turin this month, join others around the world online! Check the [website](#) for the full program of activities.

This article is excerpted from Slow Food International's description of this year's event.

Slow Food Events

Look for an invitation with details about a month before each event.

September

22-26 Terra Madre Salone del Gusto, Turin, Italy

October

9 Flavor Experience: Bernier Garlic Tasting, Geyserville, 3 pm

19 Showa Olive Farm Tour during harvest, Cloverdale, 10 am

26 Slow Cookbooks, Cloverdale, 4 pm

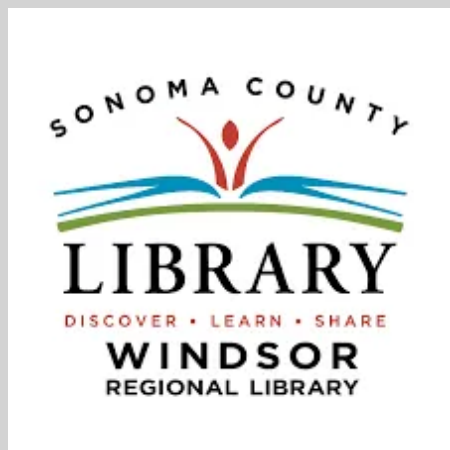
November

5 *Embers of Awakening*, film and discussion, Windsor, 3 pm

December

10 Terra Madre Day Dinner, Healdsburg (featuring speakers and a live auction)

Slow Movie/Climate Change Action

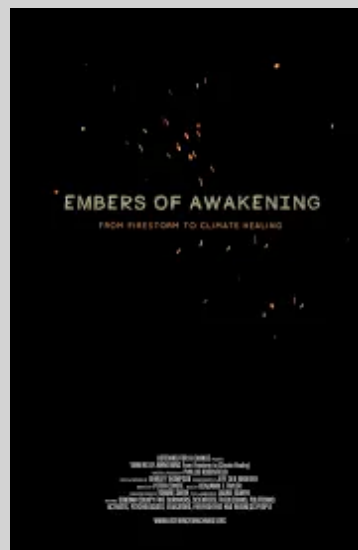


• LISTENING FOR A CHANGE •

Saturday, November 5, 2023:00 - 5:30 pm
Windsor Regional Library

Slow Food Sonoma County North, in partnership with the Windsor Regional Library and Listening for a Change, invites you to a special showing of a new film:

Embers of Awakening: From Firestorms to



Climate Healing

The film blends the powerful personal stories of survivors from the 2017 Tubbs fire in Sonoma County with interviews from scientists and climate advocates to inspire each viewer to take action. The 75-minute film will be followed by a moderated panel discussion, with Phyllis Rosenfield, the film's producer and director and president of Listening for a Change, and other community activists.

This is a free event! The invitation and sign-up link is coming soon.

Spotlight on Member/Producer: Tucker Taylor



Tucker with truffles from his inoculated truffle trees

Tucker Taylor's appreciation for the marriage between outdoor aesthetics and sustainably grown food began in his youth on his family's garden in Florida. After earning degrees in Business Administration and Agriculture with a focus on environmental horticulture, Tucker went on to design his own organic garden in Portland, Oregon; and next expanded the garden at Thomas Keller's French Laundry restaurant in Napa County. Then in 2013, Tucker landed at [Kendall-Jackson Wine Estate](#) where he currently applies his passion and expertise as head culinary gardener.

Tucker values education first and foremost. In his majestic culinary garden at Kendall-Jackson, visitors observe the demonstration bee hives, taste unique plants such as oyster leaves and ice lettuce, visit a mint garden with chocolate, pineapple, orange and strawberry flavored mint, watch the monarch butterfly garden, and learn about inoculated truffle trees.

In addition, Tucker's [Farm-to-Table Dinners](#) at Kendall Jackson allow visitors to experience sustainably grown fruits and vegetables while in the beautiful garden space he created. He says, "Guests will learn first-hand how fresh, just-picked ingredients are the beginning of an exceptional dish and how the garden enhances the dining experience."

Tucker further educates guests and visitors about the mission of the Slow Food movement. He says, " In our [Ark of Taste](#) section of the garden we have been harvesting hundreds of pounds of [Bodega Red potatoes](#). They have been very popular with many chefs in the San Francisco Bay Area. For the fall and winter, we plan on transitioning this space into various Ark of Taste lettuces which will be harvested for our farm boxes."

In September, however, educator will become student as Tucker fulfills his long-time dream to attend *Terra Madre* in Turin, Italy, where he will serve as a delegate to represent our Sonoma County North chapter.

Held biannually, [Slow Food Terra Madre Salone del Gusto](#) is the ultimate slow food conference. Since its inception in 1996, the event has been dedicated to sustainable agriculture, the environment, and all aspects of food politics. This year's theme is Regeneration, and Tucker says, "I am looking

forward to learning from other farmers from around the world while at *Terra Madre*. Different low-tech solutions and small farm hacks are of particular interest to me. I am also looking forward to the many conference sessions such as 'Finding Balance Between Humanity and the Planet' as well as 'The Soil Circle' and 'Water Management Techniques.'”

The folks at Slow Food Sonoma County North are honored to have Tucker represent our chapter at *Terra Madre* and look forward to hearing about the plethora of new ideas and inspiration he receives. Taylor says, “I cannot wait to commune with people over delicious meals. That’s what Slow Food is all about, after all!”

Snail of Approval



Congratulations to our newest 2022 Snail of Approval awardee [Gold Ridge Organic Farms](#), located in Sebastopol. This small farm offers organic products grown with more love, fewer chemicals, and

stewardship of the land. Gold Ridge has planted 70 acres of olives, 16 acres of heirloom apples, a variety of citrus fruits, and English lavender.

[Heirloom Apple Celebration](#), September 17, 2022.

Gold Ridge Organic Farms will celebrate the arrival of fall and heirloom apples with freshly pressed apple juice, ice cream, live music and more. Attendees can taste a range of heirloom apple varieties and apple juice; take a stroll through the orchards with farmer Brooke Hazen; and purchase vanilla ice cream with apple cider syrup, local cheeses, apple cider doughnuts and other artisan goods. Tickets: \$20 for adults, \$10 for kids 12 and younger.



Recipe of the Month: Fresh Corn & Black Bean Salad

This summer salad can be eaten as a main or side dish. Serves 3-6

Ingredients



2-3 ears of corn, kernels removed (about 2 cups), or 1-15 oz can
2 cups cooked black beans (or 1-15 oz can)
½ small red onion, sliced and lightly chopped
2 cloves garlic, minced (or more if you love garlic!)
1 medium jalapeno, ribs & seeds removed, finely diced
1 cup sliced cherry tomatoes
1 avocado, chopped
½ bunch cilantro, de-stemmed
1 Tablespoon olive oil
2 Tablespoons freshly squeezed lime juice (about 1 lime)
½ teaspoon cumin
Salt and freshly ground pepper to taste

Procedure

Combine all the ingredients together in a large bowl. Adjust to your taste and season as needed.

You can find a printable copy of this recipe on our [website](#).

Bodega Red Potato Presidium

We are beginning to plan for the sale of next spring's shipment of seed potatoes. We anticipate having more seed for 2023, and will continue to report as we learn about the upcoming harvest.

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

Membership

Welcome to Our Chapter!

Michael DimockCaryl Kristensen

[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. *Several times a year, Slow Food USA promotes **Pay What You Can Day** where you can join or renew for any amount on one day only. Watch your email for these promotions.*



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