



SLOW FOOD SONOMA COUNTY :: NORTH ::

NOVEMBER 2022 NEWSLETTER



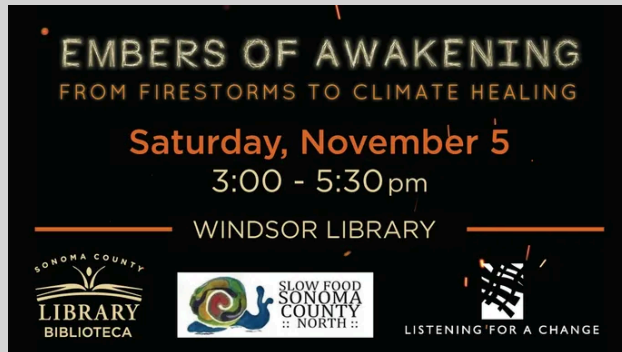
Click on the links below to go directly to a topic.

- [From Firestorms to Climate Healing](#)
- [Slow Food Events](#)
- [Special Events](#)
- [Spotlight on Member/Producers: Marc-Henri and Maud Jean-Baptiste](#)
- [Snail of Approval](#)
- [Recipe of the Month: Pasta e Fagioli](#)

- [Bodega Red Potato Presidium](#)
- [Membership](#)

From Firestorms to Climate Healing

[Register Here! Limited tickets available](#)



It's still fire season in Sonoma County, and October marked the fifth anniversary of the Tubbs Fire here. In the national, state, and regional news there is increasing discussion of the impact of climate change on our lives.

"Climate change is creating more intense flooding, wildfires, drought, heat waves and species extinction. ... With each fraction of a degree of warming, tens of millions more people worldwide would be exposed to life-threatening heat waves, food and water scarcity, and coastal flooding while millions more mammals, insects, birds and plants would disappear." (New York Times article on the October 26, 2022 United Nations Report)

Local Progress

That is the bad news. But in Sonoma County, James Gore (Chair, Sonoma County Board of Supervisors) has recently emphasized the progress the county has made toward adapting to climate change and preparing for future wildfire disaster. Some improvements include vegetation management; neighborhood preparedness networks; rules to keep farmworkers safe; and better and increased communication with residents about current emergencies, recovery resources and disaster preparation.

Embers of Awakening: From Firestorms to Climate Healing

A recent film produced by Listening for a Change in Santa Rosa puts the 2017 Tubbs Fire in the context of a changing climate, and encourages viewers to take action. According to producer Phyllis Rosenfield, "*Embers of Awakening* involved interviewing survivors, scientists, theologians, climate activists, and others who have been studying and promoting paths other than the one we are currently walking. As we become better informed, we have a need to educate others as well as offer paths of hope."

Visual footage helps explain the story: the effects of a firestorm, rebuilding with solar panels, electrification options, geysers generating electric power, controlled burns, as well as community members and organizations partnering to resolve issues.

Filmmakers hope that viewers leave the film with an intention to act for change: reflecting on the science and stories shared and considering what they can personally do to contribute to the greatest existential challenge our planet has faced.

See the Film and Discuss With a Panel

Sonoma County North is partnering with Listening for a Change and the Windsor Regional Library to show this moving and inspiring film.

We warmly invite you to attend on November 5 from 3-5:30 pm.

After the film will be a moderated panel discussion with Phyllis Rosenfield, Executive Director of [Listening for a Change](#) and producer of the film; Duskie Estes, Executive Director of [Farm to Pantry](#); and Evan Wiig, Director of Membership and Communications, [Community Alliance with Family Farmers \(CAFF\)](#). They will respond to the film from their perspectives as scientists, climate activists, small farm advocates, and food insecurity change agents.

There is no charge for attending but you must register. [Click here to sign up.](#)

Slow Food Events

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

November

5 *Embers of Awakening: From Firestorms to Climate Healing*, film and discussion, Windsor Regional Library, 3 pm

9 Slow Books, *Beans: A History*, by Ken Albala, Santa Rosa, 5:30 pm

December

6 Redwood Empire Food Bank Volunteer Day, Santa Rosa warehouse, 2 pm

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

Special Events

Save the Date for Our Terra Madre Day Dinner on December 10!

Sonoma County North is returning to our traditional celebration of worldwide Terra Madre Day on December 10 at 6 pm. This year our dinner will be held at Relish Culinary Adventures in Healdsburg. Look for an invitation in early November.

December is a busy season, so be sure to save the date!

Reserve Your Heritage Turkey

Once again, the Heritage Turkey Project is offering organically-fed heritage turkeys, raised by 4-H and FFA youth here in Sonoma County. Ordering your Thanksgiving turkey supports these young farmers, organic farming, and heritage breeds.

All the turkeys offered for sale through the Project are raised on organic feed, and are fresh, never frozen. The proceeds from the sale of each turkey go directly to the young person who grew it.

[For more information and to reserve your turkey, visit the project website.](#)

Catherine Thode
Heritage Turkey Project, Sonoma County



Spotlight on Member/Producers: Marc-Henri and Maud Jean-Baptiste



The husband and wife owners of [Maison-Porcella](#), Marc-Henri and Maud Jean-Baptiste, began selling their line of classic French-style charcuterie at local farmers markets in 2018.

And now, they are about to move their business to a charming new home and cannot wait to invite you in!

Marc-Henri is a master charcutier, trained in France, Italy, and 3-Star Michelin restaurants. Maud was born and raised in the French countryside near Lyon with a long tradition of family farming and making cheese and Pâtés Grandmeres. She honed her hospitality skills in the finest hotels in France. To Maison Porcella, Marc-Henri brings his vast culinary expertise, and Maud brings the French ethos of sharing food as a community or neighborhood activity.

A Dynamic Couple

Marc-Henri studied politics at the University of Virginia but soon realized his affinity for hands-on work. After gleaning some advice from the book, *What Color is Your Rainbow?*, Marc enrolled in the New England Culinary Institute's two-year program which included an internship in San Francisco. "It opened my eyes to the culinary scene and the beauty that is so accessible there."

Marc transferred to Charleston, South Carolina to continue his culinary education at [Blackberry Farms](#) in Tennessee. There he

met Michael Sullivan who inspired Marc-Henri's love of charcuterie.

Culinary school drew Marc-Henri back to his family tradition of going to France every summer. "Discovering the kitchen took me back to my French culture." Marc worked hard and waited for an opportunity to return to France to study. The opportunity presented itself in the form of an invitation to work at [Le Louis XV in Monaco](#) with Alain Ducasse in Monte Carlo. Marc-Henri remembered, "I sold my car, quit my job, and moved to France with only two suitcases to my name." He worked there for 3 years, and it was not easy. "I became a man there because it required such an intense concentration. I met incredible individuals, worked with amazing products, and witnessed the evolutionary stages of many great chefs."

After working in the finest hotels in France, Maude was looking for a change. She said, "I was about to quit everything and backpack from Canada to South America." Then fate took over. One evening after work, Maud went to a club with some friends and met Marc-Henri. Just one short week later, she brought him to a family gathering and they fell in love with him. He said, "If this is going to work out, I might as well meet the whole family at once." Marc at age 30 and Maude at 27 were ready to begin a life together.

In March 2018, with visas in hand, the couple moved to New York and married. Due to Marc-Henri's affinity for Northern California, they found themselves in Santa Rosa, and eventually purchased a home in Cloverdale. They began building their dream together. Maude says, "It is a very selfish concept because I am asking Marc to help me bring a little France here. I miss the little bistro where you can grab a glass of wine and chat with your friends after work."

The New Restaurant

The new home of Maison Porcella was formerly occupied by Chloe's French Catering on Old Redwood Highway in Windsor. Maud and Marc-Henri are thrilled to grow their dream in this fresh and large space. They are busy transforming it into a French style deli and bistro complete with a charcuterie and wine tasting bar and group dining space decorated with Maud's beautiful antique furniture brought from France. They want Maison-Porcella to be family friendly, so they have included a children's area complete with small tables and a pretend farmer's market window.

Local Sonoma County purveyors will play an important role in furthering Maud and Marc-Henri's plan to bring the Slow Food ethos to the restaurant. They will bring in local produce, the breads, cheeses, local biodynamic wines, and sustainably, humanely raised meats.

In addition, Maison-Porcella's menu will expand with a wider variety of authentic French dishes such as French carrot salad, salade Niçoise, and Marc-Henri's specialty, feuilleté de jambon and veggie tourte (filled paprika puff pastries).

Stay Tuned

Maison-Porcella, located at 8499 Old Redwood Highway, #114, Windsor, is set for a soft opening in mid-November with retail wine, bread, and charcuterie. Next to roll out will be Friday and Saturday evening services with French style- charcuterie-themed dinner and elevated tasting. Build your board, add truffles, Stracciatella, and bread from the bakery just down the street. Marc-Henri plans to add sausage-making classes to continue the centuries old tradition. To stay up to date, visit [Maison-Porcella](#).

*Maison Porcella was awarded a Slow Food Snail of Approval in 2022.**

Snail of Approval

Snail of Approval applications for 2022 closed yesterday, October 31st. We will be back accepting applications for the new year on January 1st. We have been busy during the last couple of months and are excited about our new group of honorees.

Follow the link for a full list of our [current awardees](#).

Watch for our Annual Awards Event to honor our 2022 awardees coming up in early 2023!

New Awardees



[Cookie...take a bite!](#) makes delicious and fun handcrafted natural cookies, using organic, local, and seasonal ingredients. The owners are thoughtful about the environment and their community. You can visit them at their Larkfield Center shop, order online nationwide, join the cookie club, or use them for local catering!



[Corner Project Ales & Eats](#) is a family-run business in Geyserville with a menu that rotates often and features organic ingredients driven by the seasons, partnering with local farmers and purveyors. They are also a brew pub offering house and guest craft beer.



[Lunchette](#) in Petaluma is committed to zero waste, paying living wages, regenerative farming, and involvement in their community. They use the freshest, seasonal ingredients from local farmers to produce their delicious grab-and-go food. You can find salads, grain bowls, pizza, and more.



[Americana](#), located in the Historic Railroad District of Santa Rosa, offers fresh, farm-to-table classic American-style comfort food. They support local farmers and ranchers and use high-quality, organic, local ingredients in their made-from-scratch menu items. Currently they are open for breakfast and lunch. Their motto, *farm fresh food, prepared with love, served with happiness* rings true!

Snail News

Two recent articles feature our Snail of Approval businesses on the sonomacounty.com website. Good information for locals and tourists and great places to take our visiting friends.

[Slow Food at Food Trucks, Bakeries, and More in Sonoma County](#)
[Support These Sonoma County Slow Food Approved Businesses](#)

[Recipe of the Month: Pasta e Fagioli](#)

Pasta e Fagioli

Recipe courtesy of The Washington Post

4 servings; 9 cups

Ingredients

2 tablespoons best-quality extra-virgin olive oil, plus more for serving
 1 cup finely diced onion
 1/4 cup well-scrubbed, finely diced carrot (from 1/2 medium carrot)
 1/4 cup finely diced celery (from 1 medium rib)
 3 ounces pancetta, chopped
 2 teaspoons minced garlic
 2 bay leaves
 1/2 cup white wine
 6 cups no-salt-added chicken broth
 2 (14.5-ounce) cans of a combination of no-salt-added beans (chickpeas, borlotti, cannellini, etc.), drained and rinsed
 1/4 cup dried lentils, rinsed
 1 cup canned Roma tomatoes with their juices, preferably an Italian brand, hand-crushed
 1 tablespoon minced fresh rosemary
 4 ounces (1 cup) dried mixed pasta, such as a combination of ditalini, cavatelli and conchigliette
 Kosher salt
 Freshly ground/cracked black pepper
 1/3 cup freshly grated Parmigiano-Reggiano cheese, plus more for serving

Procedure*Heat the 2 tablespoons of oil in a large pot over medium heat. Once the oil shimmers, add the onion, carrot, celery, pancetta, garlic and bay leaves, stirring to coat. Cook until the fat from the pancetta renders out and the vegetables become translucent, about 7 minutes.*

Add the wine and cook for about 10 minutes, until it has nearly evaporated. Add the broth,



beans, lentils, the tomatoes and their juices and the rosemary. Increase the heat to high; cover and bring to a boil, then reduce the heat to medium-low and cook, uncovered, until the lentils are tender, 20 to 22 minutes.

Use a slotted spoon to transfer 1 cup of the bean mixture and a little liquid to a blender.

Remove the center knob so steam can escape. Hold a paper towel over the opening. Puree until smooth.

Add the dried pasta to the pot, stirring to incorporate; increase the heat to medium-high. Boil until the pasta is tender but still firm to the bite; the cooking time will depend on the brand and shape of the pasta; figure about 12 minutes. The soup will thicken a bit by the time the pasta is cooked. Remove and discard the bay leaves.

Stir the pureed bean mixture into the soup. Season with salt and pepper to taste. Cook briefly, until heated through.

Remove from heat; stir in the Parmigiano-Reggiano. Let the soup sit for 5 minutes, then ladle it into individual bowls. Drizzle each portion with extra-virgin olive oil, then sprinkle with cheese.

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!

**Marc-Henri Jean-Baptiste Kathleen GarabedianJulie MillerMary MennitiGeoff Peters Susan
VenturaMary Beth Vierra**

[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.*



P.O. Box 1494 | Healdsburg CA | 95448 [unsubscribe](#)