



**SLOW FOOD
SONOMA
COUNTY
:: NORTH ::**

APRIL 2023 NEWSLETTER



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Taste & Tales

With regret we are canceling the Taste and Tales of Terra Madre Dinner on April 15th. Sorry for any inconvenience and we hope to reschedule soon.

Snail of Approval Awards



Our Snail of Approval awards took place on March 14th. The Snail of Approval recognizes the hard work and dedication of the local food purveyors that insist on producing good, clean and fair food in Sonoma County. We honor them for believing this is the only way to produce and serve food.

See our [local directory and map](#) for a full list of Snail approved businesses in Sonoma County, and visit the national map on the [Slow Food USA website](#), to find Snail approved businesses when you travel. Applications are open for 2023, if you know of a local food or beverage producer that you feel deserves the Snail of Approval, complete and submit our [nomination form](#).

Local Farmer

The recipient of our 2023 Local Farmer grant is Aleta Pierce of [Beet Generation Farm](#). The farm is currently changing locations, and according to Aleta "this grant will give us the funds we need to help get our new farm established and back into production, as well as help us toward having a successful crop year for 2023, which will help us stay on track for our goals of facilitating community gatherings and events in future years."

For the long term, she states "our main focus for the next few years will be on building soil health, by practicing minimal tillage, keeping soil covered with organic mulches, rotating crops, testing soil and incorporating lots of compost and organic amendments. We plan to plant a hedgerow of drought-tolerant native plants for pollinator forage and wildlife habitat."

Beet Generation Farm has a CSA and you can also find them at the [Santa Rosa Original Certified Farmer's Market](#).



photo by Beet Generation Farm (FB)

Slow Food Events

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

April

15Cancelled: Tastes & Tales of Terra Madre Dinner, Windsor

24 Slow Books, 6 pm, Cloverdale: *Zaitoun: Recipes from the Palestinian Kitchen*, by Yasmin Khan

May

17 Slow Cookbooks, 4 pm, Cloverdale: Focus on Deborah Madison

Spotlight on Becky and Bill Foss of Foss Vineyards

Becky and Bill Foss have traveled a circuitous path that converged, diverged, and joined together again. The couple's journey culminates with their [Foss Vineyard Pinot Noir](#) designate and the iconic Sausalito seafood restaurant simply named Fish. To begin their long history, Becky and Bill knew each other when they were younger, dated briefly in their early 20s, then went on to live separate lives, only to meet again in 2006 when they both were living and working in the Bay Area. Becky remembers, "I was consulting and doing real estate at the time." She smiles, "Bill had not forgotten me but managed to track me down."



Young Entrepreneur

Becky says, "Bill and I are serial entrepreneurs." To illustrate, at the ripe old age of 24, Becky opened her first restaurant. "I truly didn't know any better!" Becky laughs. She received her inspiration from her mother, a natural farm-to-table cook ahead of her time. When Becky learned about an available downtown restaurant space, she jumped at the opportunity. Her 38-seat cafe in downtown San Jose served fresh, handmade, local, organic dishes right on the cusp of the farm-to-table movement just getting underway.

However, this was just the beginning for Becky. She went on to open additional restaurants, one featuring French style tapas and another serving a sit-down supper experience. After several years as a young entrepreneur, Becky started sharing her

knowledge with and mentoring other small business owners in downtown San Jose. To avoid burnout, Becky explained, “I expanded to corporate restaurant work, then started doing consulting with other small businesses, and that took off.” Her business consulting work continues to this day where she can exercise her passion for sustainability concepts and mitigating climate change by exploring solar power and electric vehicles.

331Fish

Meanwhile, Bill was following his own dreams. After working in the tech industry and finding a passion for wine grapes, Bill became involved in the sustainable food movement in his own way. In 2004 he opened [Fish.](#) seafood restaurant. Once the bait and tackle place called Carusos, Bill’s concept was to fashion the sea-side location into a rustic open-air fish house sourcing its selection of Dungeness crab, oysters, clams, salmon from local fisherman, [TwoXSea](#), the Pier 45s sustainable seafood company.

Additionally, Fish. was the first restaurant to partner with the [Monterey Bay Aquarium Seafood Watch](#) Program and help launch [McFarland Springs Trout Farm](#) in Lassen County.

Reunited

When Becky and Bill reunited in 2006, Fish. had been opened just two years, so Becky could share her restaurant experience with Bill. She says, “It was symbiotic.” Together, they heightened each other’s commitment to excellence and the health of the planet. Becky said, “We grew up in Santa Clara County and were eventually drawn to Sonoma County because of the similarities: the agriculture, the expansiveness.” After years of looking for the

perfect location, Bill found the dream vineyard with 13 acres of Pinot Noir grapes. They moved to Sonoma County in 2006. Becky says, "One of the goals of putting in the vineyard was to work with a top-notch winemaker and [Williams Selyem](#) was what we were aiming for."

Becky and Bill lived on a boat in Sausalito while remodeling their house on Star Road in Healdsburg. The house was purchased with a vineyard in mind. Foss Vineyard sits on Eastside Road in the Middle Reach region of Russian River Valley.

Here Bill could cultivate the clones: Pommard, Swan, Mt. Eden, Martini, and 667.

Only time will tell to discover what will spring next from the dynamic partnership of Becky and Bill Foss. For more information, visit [Foss Vineyard](#) at Williams Selyem.

Snail of Approval

Congratulations! to our first Snail of Approval recipient for 2023, [Sarmentine Artisan Boulanger](#) in Santa Rosa. They are an authentic boulangerie, using traditional French recipes handcrafted daily. We honor them for using local, organic, and heirloom products in their baked goods. As well as contributing to the uniqueness and richness of the Sonoma County food community.



Snail Happenings

Gold Ridge Organic Farms presents an in-depth

Olive Oil Sensory Seminar with Pablo Voitruk, an international olive oil educator, consultant, and judge. In this half-day long event, we will explore how to evaluate a wide range of olive oils, from both local and international producers. Learn how to detect specific aroma and flavor profiles, as markers of high quality and flaws which are deemed either undesirable or show that an olive oil is past its prime. Saturday, April 22, 9 AM-12:30 PM, refreshments and a boxed lunch are included with [ticket](#).

Sheana Davis of [Epicurean Connection](#) just released her book, [The Buttermonger](#). This book will walk you through how to make fresh butter, cultured butter, and compound variations...and so much more. Check it out.

Recipe of the Month:

Tortitas with Fresh Salsa

Recipe courtesy of Lee James and her team at [Tierra Vegetables](#)

[Open recipe](#)

Visit our [website](#) for a printable copy of this recipe.



Bodega Red Potato Presidium

Thanks to the work of Slow Food Sonoma County North, Bodega Red seed potatoes are now available at these local nurseries and retailers. Please support these businesses as they are helping us restore Sonoma County's heirloom potato.

Cloverdale Nursery
216 S. Cloverdale Boulevard, Cloverdale
894.6654
Monday-Saturday 9-5:30, Sunday 10-5

Harmony Farm Supply & Nursery
3244 Gravenstein Highway North, Sebastopol
823.9125
Monday-Saturday 7:30-6, Sunday 8:30-5

Harmony Farm Supply & Nursery
5400 Old Redwood Highway North, Penngrove
665.6345
Monday-Saturday 8:30-5:30, Sunday 9-5

King's Nursery
1212 13th Street, Santa Rosa
542.4782
7 days a week, 9-5

Petaluma Seed Bank
110 Petaluma Boulevard North, Petaluma
773-1336
Sunday-Thursday 10-4

Wrights' Feed
10 Mill Street, Healdsburg
433.3745
Monday-Saturday 8-5:30

Growers will pick up their seed shipments in mid-April for 2023 planting.

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

Membership

Welcome back

Zureal and Anna Bernier

[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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