



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

OCTOBER 2023 NEWSLETTER



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[We're Spreading the Word and Having Fun](#)

Sonoma County North has been very busy these last few months, and we're having a blast! We've visited farms and learned about a variety of regenerative practices, braved extreme heat (and swam) at our summer picnic, and celebrated our delegates to the international Slow Food Terra Madre convention in

Italy. In two weeks we will hold our annual meeting in the beautiful barn at Farm to Fight Hunger, featuring three speakers. At all of these events we've been delighted to see new faces.

We thought you'd like to see some images from these events.



Tucker Taylor, 2022 Delegate to Terra Madre



Slow Food Presents a Sunset Supper at Foss Vineyard Barn



100-Mile Summer Dinner



Summer Picnic at Gradek Ranch



Green Star Farm Tour



Noble Goat Farm Tour

Slow Food Events

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

October

5 [Showa Olive Farm Tour](#), Cloverdale, 10 am

11 [Volunteer for Farm to Pantry](#), Healdsburg, 8:30 am

15 [Annual Meeting](#), Farm to Fight Hunger, Healdsburg, 3 pm

December

TBD Volunteer for Redwood Empire Food Bank, Santa Rosa

10 Terra Madre Day Dinner, Healdsburg, 6 pm

Heritage Turkey Project

Get your local heritage turkey for Thanksgiving! Our local partner chapter Slow Food Russian River co-sponsors this project. The project has 10 4-H and FFA youth growing over 200 turkeys. [Order information](#)



[Spotlight On: Aleta Pierce of Beet Generation Farm](#)

Aleta Pierce, owner of [Beet Generation Farm](#) in Forestville, brings years of experience and passion to her farm stand at Sonoma County farmers markets and her [CSA farm boxes](#).

Aleta spent her youth in Forestville, and after a long circuitous route she is back on the property where she grew up. Aleta focused on environmental studies and biology at Tufts University in Boston. She was interested in sustainable agriculture and she realized that “Agriculture is a big part of the problem in climate change, but it is also a big part of the solution.” Aleta says, “I have always been aware of how our food choices affect the planet.”

Aleta has always been drawn to the bounty of the land. She took a job at a non-profit environmental education farming camp where she had access to an 11 acre, 400 member CSA (Community Supported Agriculture). She loved walking the fields. After she graduated, Aleta returned to Sonoma County and began working on local farms and volunteering at Beet Generation Farm, which was then run by Libby Batzel in Sebastopol. Then life took Aleta to the East Bay to manage a nonprofit CSA in Alameda for 6 years. Just when Aleta was looking for a reason to come back to Sonoma County, Libby reached out and offered to hand over Beet Generation to Aleta. It turns out Aleta was a perfect choice.

Beet Generation CSA

About 2 years ago, Aleta added a CSA to Beet Generation. She says, “Community Supported Agriculture is the best model for small farms and the best way to support farmers. I know who I am growing food for and know exactly how much we need to harvest.” Beet



Aleta Pierce

Generation is up to 40 members this year and wants to grow the membership. The weekly CSA box comes with all the seasonal favorites such as a lovely mix of 6 different varieties of lettuces, tomatoes, a wide variety of sweet peppers, raspberries, melons, and of course, lots of beets. "I like to grow what I like to eat!" Aleta says.

Now that the farm is working toward a 10-15 year lease, Aleta has exciting plans. "I want to shift the farm to a more perennial, no till, food zone. I have a very experimental spirit and I love trying new things." This year they added Mexican sour gerkins, aka cucamelon. Next year she hopes to add ginger and turmeric.

Slow Food Local Farmer Grant Recipient

Aleta is proud to be part of the Slow Food community. Just this year she received the Local Farmer grant from Sonoma County North. Aleta says, "The grant money from Slow Food covered the entire irrigation install costs, which was so incredibly helpful for getting us up and running and planting at this new site."

Hedgerows for Planet Earth

In 2023, Aleta received a grant through the [Xerces Society](#). In October, she will receive the [California Monarch and Pollinator Habitat Kit](#) to establish native perennial hedgerows on her farm. The kit includes beneficial plants such as Coyote mint, Milkweed, sticky monkey flower, California needlerod, and Pacific Aster to help create a

rich ecosystem, to enrich the soil, and attract beneficial insects.

In addition, Aleta's farm borders Green Valley Creek which is one of the last active salmon spawning habitats in Sonoma County. In an effort to do everything to protect the creek, the grant will include Narrow leaf willow trees, elderberry, Golden currant trees, and California bee plant. The restoration work on the creek is through the [Thomas Creek Restoration Project](#).

Aleta's passion for her work comes from her desire to heal and regenerate our planet and to be part of the solution. She says, "Slow it down and localize it."

Aleta will be one of the speakers at our Annual Meeting on October 15.

Snail of Approval

Snail Trail

This month we follow the Snail Trail to bakeries! The first stop is [Patisserie Angelica](#) in Sebastopol. We pick up a croissant, a few pastries, and a mini carrot cake. Of course, we have made a reservation to come back for high tea which includes artisan savories, scones, sandwiches, and sweets. Next, we are off to [Quail & Condor](#) in Healdsburg. The challah bread looks delicious so we pick one up, we eye the baguettes, we know they are yummy. But the sweets are calling our name and we pick up an oatmeal cream pie among other treats on our way out. However, sometimes you just need a cookie, and we make our way to [Cookie...take a bite!](#) in Larkfield. We find out they have made some changes and extended their hours. We pick up a dozen or so cookies for our meeting and of course, we refill our box; we like to try the seasonal pick which happens to be a Gravenstein apple cookie and we also have to include the classic chocolate chip among others. Our final stop is [Sarmentine](#) a traditional French bakery in Santa Rosa, they are expanding their Santa Rosa location and we are excited to learn that they will have a second location opening at the Barlow in Sebastopol in the fall. So many things to choose from, but we

order a quiche to eat in and picked up a La Parisian sandwich for lunch, a baguette and an éclair and we are on our way.

We hope you have fun in October trying out our Snail of Approval bakeries!



Patisserie Angelica



Patisserie Angelica



Quail & Condor



Quail & Condor



Cookie... Take A Bite!



Cookie... Take A Bite!



Sarmentine



Sarmentine

Our Newest Snails!

We have been quite busy reviewing Snail of Approval applicants, there are so many wonderful food establishments in our county. Each of these businesses are working to put out the best local, sustainable food and following the Slow Food tenets of good, clean and fair. Our reviews are extensive, we do not just base them on the taste of the food, but on seasonal production, sustainable ingredients sourced from local producers, humane treatment of people and animals, fair labor and green business practices.

Our most recent approvals are stewards of these principals.

[SingleThread Farm](#) 2836 Dry Creek Road, Healdsburg. Farm store on site, Thursday - Monday 11am-5pm.

The [Culinary Farm at St. Francis Winery](#) 100 Pythian Rd, Santa Rosa.

[Bricoleur Vineyards Culinary Garden](#) 7394 Starr Road, Windsor.

[Spinster Sisters](#) 401 S A St, Santa Rosa, Tuesday - Saturday 5 to 9pm.

For a full list visit our [website](#).



Recipe of the Month: Truffled Toast with Radicchio and Egg



From Epicurious. Photo by Chelsea Kyle, Food Styling by Olivia Mack Anderson

Who knew, but Slow Food USA has declared that October 16-22 is [Chicory Week!](#) Chicories include greens

such as endive, escarole, radicchio, and dandelion. Here's a recipe to help you celebrate.

Truffled Toast with Radicchio and Egg

From Epicurious

4 servings

Ingredients

1 lb. radicchio (preferably di Treviso), cored and coarsely chopped
1/2 teaspoon salt
1/4 teaspoon black pepper
2 tablespoons olive oil
1 teaspoon distilled white vinegar
4 large eggs
4 (1/4-inch-thick) slices country-style bread, cut in half crosswise
4 teaspoons truffle butter
5 oz. thinly sliced Italian Fontina

Procedure

1. Preheat broiler.
2. Cook radicchio with salt and pepper in oil in a deep 10-inch skillet over moderate heat, stirring, until just tender, 2 to 3

- minutes. Transfer to a bowl and keep warm, loosely covered. Wipe skillet clean.
3. Fill skillet with 1-1/4 inches cold water. Add vinegar and bring to a simmer.
 4. Break 1 egg into a cup, then slide egg into simmering water. Repeat with remaining 3 eggs, spacing them in skillet, and poach at a bare simmer until whites are firm but yolks are still runny, 2 to 3 minutes.
 5. Toast bread, then spread one side of each piece with truffle butter and cover with cheese. Broil toast on a baking sheet 4 to 6 inches from heat until cheese is just melted.
 6. Divide toast among 4 plates, then top with radicchio and poached eggs. Season with salt and pepper.

Membership

Welcome New Chapter Members!

Stephen CarterKathy MarioniLahana Singer

[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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