

The US Ark of Taste promotes hundreds of flavorful foods such as...



Anishinaabeg Manoomin grows in the shallow waters of the Great Lakes region and is traditionally harvested by knocking ripe grains into canoes, then parching them over a wood fire.



Handmade Filé, a staple of Cajun cuisine, is made by grinding dried sassafras leaves into a fine powder. It is now traditionally produced by only a few people in southwest Louisiana.



The I'toi onion came to the US Southwest with Jesuit missionaries in the 1600s. This clumping onion's sharp, peppery flavor adds zest to robust stews and sauces.



The Norton grape, the oldest cultivated American grape variety, was introduced in 1820. It is hardy, adaptable and disease-resistant, and makes a high-quality dry table wine.



Olympia oysters are native to the Pacific Coast. Today a few family shellfish farms are hand-harvesting this little oyster and restoring it to the American table.



Pineywoods cattle are small, lean and well adapted to the humid environment of the Deep South. It is an early American breed that is now critically endangered.



Shrub is a Colonial-era concentrate made by macerating fresh fruit in vinegar and sugar. Added to soda water, it makes a refreshing natural soft drink.



The True Red Cranberry bean is one of the oldest and most beautiful American beans. It was first grown by Abenaki Indians and woodsmen who lived in what is now Maine.



Why eat endangered foods?

Have you ever eaten a meal rich with juices, flavors, and fragrances that have taken centuries to develop? A knobby potato whose creamy texture and rich flesh tastes of the Olympic Peninsula. A hardy and delicious breed of sheep that is considered North America's first domesticated farm animal. A carnival-colored pepper whose heat captivated diners from the Chesapeake Bay's oyster houses to the grand hotels of Philadelphia over a century ago. These are the stories of North American traditions that lie hidden within our foods. Yet many of these foods have been rapidly disappearing from our tables.

By seeking out foods that are on the Slow Food USA Ark of Taste you help safeguard the biodiversity of our food—the regionally adapted, environmentally hardy and naturally delicious plants, animals and food traditions unique to this country—and support the farmers who grow them. By promoting and eating foods on the Ark of Taste, we help ensure that they remain in production and on our plates. Eat it to save it!™

About Slow Food USA

Slow Food USA envisions a world in which all people can eat food that is good for them, good for the people who grow it and good for the planet. In essence, food that is good, clean and fair.

Join us today!

- www.slowfoodusa.org
- 877-SLOW-FOOD
- 20 Jay Street, Suite M04, Brooklyn, NY 11201

The Slow Food USA Ark of Taste rediscovers, describes and promotes forgotten flavors around the country.



Many foods are rapidly disappearing from our tables.

93% of food diversity in the United States has been lost since 1900.



Slow Food[®] USA
ARK of TASTE

Visit our website for a full list of Slow Food Ark products at www.slowfoodusa.org

For a full list of photo credits, visit www.slowfoodusa.org

The Ark is a tool that helps farmers, ranchers, fishers, chefs, retail grocers, educators and consumers celebrate our diverse biological, cultural and culinary heritage.

The Ark is an international catalog of foods that are threatened by industrial standardization, the regulations of large-scale distribution and environmental damage. In an effort to cultivate consumer demand—key to agricultural conservation—only the best tasting endangered foods make it onto the Ark.

Since 1996, more than 800 products from over 50 countries have been added to the international Ark of Taste. The Slow Food USA Ark of Taste profiles over 200 of these rare regional foods, and is a resource for people across the country interested in sourcing and promoting them.



Nominate a product to the Ark

Nominate foods and food traditions from your region to the US Ark of Taste. Product categories include vegetables, fruits and berries, nuts, cereals, cheeses, fish, shellfish, game, livestock, poultry, beverages, honey, spices, syrups, vinegars, and more.

To qualify for the US Ark of Taste, food products must be:

- **Outstanding in taste**—as defined in the context of local traditions and uses
- **At risk** biologically or as culinary traditions
- **Sustainably produced**
- **Culturally or historically linked** to a specific region, locality, ethnicity or traditional production practice
- **Produced in limited quantities** by farmers or by small-scale processing companies

Nominations are reviewed by a committee of food lovers from across the country, including home cooks, gardeners, culinary instructors, grocers, chefs, food historians and farmers.

Download the US Ark of Taste nomination form at www.slowfoodusa.org.

Find Ark products

Visit www.slowfoodusa.org to find Ark products around the country.

Slow Food USA has teamed up with Local Harvest, an online directory of small farmers, farmers' markets and other local food sources to increase the visibility of Ark foods. Go to www.localharvest.org to find producers of Ark products or to list the Ark products you sell.



Champion foods at risk

Many endangered or forgotten fruits, vegetables and meats fall out of favor because they do not fit into the modern industrial food system. Although they may still be produced on a small scale, their flavors, fragrances and textures slip into obscurity. Through action we can help preserve these foods. Here are several ways to get involved:

- **Encourage** a local chef or restaurant to use heirloom or heritage foods
- **Grow** heirloom fruits and vegetables in your garden
- **Host** a dinner or picnic featuring regional foods that deserve a long-term place on our plate
- **Organize** a field trip to seek out the rare foods in your area
- **Start** a recovery project for an endangered food or food production method
- **Become** a seed saver or fruit explorer and organize seasonal events to exchange varieties with others in your community
- **Nominate** a food deserving attention from your region to the Ark of Taste

Join Slow Food USA and become active in your local chapter!

