

### **Slow Food California Leader Meeting**

The leader meeting precedes the [Heirloom Expo](#) (September 8-10), which this year will feature Ark of Taste and Slow Food.

**Come early!** Slow Food Russian River will be hosting tours of Sebastopol's finest on Saturday afternoon (continuing Sunday morning) followed by a welcoming reception hosted by Sonoma County North featuring bites and beverages from our local member producers, Saturday at 5 p.m.

The Leader meeting will begin at noon on Sunday, September 6th and continue through Monday at noon. It will be jam packed with workshops and plenary sessions to connect your chapters to our state, national and international activities. There will be sessions on policy, Ark of Taste, Slow Fish, Communications, small chapter organizing, Snail of Approval, and sharing Slow skills. There will be time to network, socialize with our local allies, share your successes and challenges and share a meal with other leaders at one of our (unofficial) snail approved restaurants.



**Stay late!** Slow Food Members Marcia and Chuck Lavine invite you to their home for a Slow Meat BBQ on Monday afternoon immediately after our meeting closes.

More details/sign up/donate to support at [Brown Paper Ticketslivepage.apple.com](http://BrownPaperTicketslivepage.apple.com)  
Questions? [info@slowfoodcalifornia.org](mailto:info@slowfoodcalifornia.org)

### **Save the Gravenstein!**



[The FruitGuys](#) and [Slow Food Russian River](#) present the 9th annual **Gravenstein Apple Box**. **ORDER NOW!**

**What you get:** Choose from organic or conventional Gravenstein apples in 16-, 24- and 48-serving boxes (includes recipes!).

**What you support:** Gravensteins are an endangered American food, as featured on the Slow Food [Ark of Taste](#). There are only a handful of farmers still growing Gravs in Sonoma County. This year, **16% of all proceeds** from The FruitGuys Gravenstein Apple Box will be **donated back to the farmers** we buy the apples from to help them continue to preserve this special variety.

**How to order:** Gravenstein apples have a short, precious harvest season and are available for Tuesday–Thursday delivery the weeks of August 3 and 10 only. [Order online for FREE delivery in California only.](#)

For deliveries outside of California, call us at 1-877-FRUIT-ME (378-4863) or email [info@fruitguys.com](mailto:info@fruitguys.com).

### **Join our Ark of Taste Tour & Culinary Expedition**

**Slow Food Mexico + California -- November 6-15, 2015**

*Gayla Pierce, International Committee*

**Slow Food California** is partnering with **Slow Food Mexico** and **Tia Stephanie Tours** to offer a once-in-a-lifetime travel experience to explore and discover the vast array of traditional Mexican cuisine, cooking methods and tools, now recognized by [UNESCO as an intangible cultural heritage](#).

On this culinary journey, trip members will discover indigenous vanilla and amaranth, and trace their origins, revitalization, and preservation. Participants will meet Raúl Manuel Antonio from **Rancho Grande, Valle Nacional**, who received the [Slow Food International Award in 2000](#) for his pioneering work in the revival of ancient vanilla, originating from this region. [More details](#)



## **Member notes on Slow Meat 2015**

Notes from California delegates who attended [Slow Meat 2015](#):

**Michael Tuohy, Executive Chef/General Manger Legends:** I attended this years 2nd annual Slow Meat Conference in Denver as the Sacramento Slow Food Delegate. It was an honor and an amazing experience. I was a 2006 Terra Madre Delegate from Atlanta, and I attended Slow Food Nation in San Francisco in 2008 after relocating to Sacramento. Slow Meat while still in its infancy, has and shows tremendous potential becoming the necessary gathering of thought leaders in the segment of responsible Meat production.

It was a tremendous cross-section of people including, butchers, retailers, ranchers, chefs, writers, policy advocates and more.

I will use it as a spring board to continue to foster the cause, educate consumers other chefs and producers, distributors and more, as I develop the supply chain to bring great food to the New Golden1 Center in Sacramento. Golden1 Center will be a state-of-the art, NBA arena opening September 2016, home of the Sacramento Kings. Our supply chain aims to source 90% of our food from within a 150 mile radius from Sacramento, from responsible producers that embrace the Slow Food ethos of Good, Clean & Fair.

**Jake Mumm, Slow Food Los Angeles:** Slow Meat was an eye opener. I was astounded to see the level of passion, hard work, and business acumen practiced by so many conscientious meat producers and advocates from all over the world.

My own moment of revelation came during a conversation with a dairy producer from Wisconsin. He explained all the ways that organic production had made his working day more meaningful, then lamented the toll that conventional, more-is-more farming models had taken on his neighbors.

**Keith Schildt, Slow Food California Policy Committee member:** The 2<sup>nd</sup> Slow Meat Symposium was held in early June. By all accounts, it was a successful and historic event. There were 217 delegates from 13 countries that came together in Denver to discuss, debate, and decide the future of better meat. Sustainability and resilience were the foundational themes as the event was structured so that economic, environmental, and social justice issues were well incorporated into all breakouts. Slow Food USA is compiling the vast amount of information shared and will be distributing a summary in the near future. The next Slow Meat will occur in 2017 to allow for implementation of plans generated at this year's symposium.



## **International Council 2015**

**Franciacorta, June 12-24 with trip to EXPO 2015 in Milan**

*Charity Kenyon, Governor Central Valley California Region & International Councilor*



This year we met in the Lombardy region of Italy in Franciacorta winemaking area, to take advantage of proximity to Milan **EXPO 2015 Feeding the Planet, Energy for Life**. This gave us two very full meeting days.

Councilors from 63 countries gathered to approve the Slow Food International Budget and set the course of the organization leading up to the next International Congress in 2016 (perhaps in Africa!). For the first time in many years Slow Food USA was represented by all four councilors: Matt Jones (Denver, President Slow Food USA Board), Joel Smith (Chicago) and Kathryn Underwood (Detroit) (both members of Slow Food USA Board), and myself (representing the Slow Food USA Governors). Richard McCarthy also attended and met with the SFI Executive Committee. [Read more.](#)

## **Slow Food Youth Network in Bay Area.** *Grace Treffinger, Bay Area Youth Network*

Hello from California! We are SFYN Bay Area, located in a place where there are farmer's markets everyday, "cosmetically-challenged" produce sold at a lower cost, community gardens and food education programs in many public schools. Some might even call it a "foodie's paradise," although I'd like to steer clear from the term 'foodie' due to it's highbrow association. Food is universal and should be accessible to all.



While many Bay Area residents have access to this breadth of food resources and knowledge, there are still countless communities that lack adequate access to real, minimally processed, food. Most unjustly, there are also those who grow and pick our food, but struggle to feed their own families within our communities. As you may already know, California grows a sizable amount of fruits and vegetables shipped all around the world. Especially with the severe drought Californians are facing, farmers and our national food supply are facing serious challenges. [Read more.](#) Follow the [Bay Area Youth Network on Facebook](#)

## **The Future of Food - We Feed The Planet**

Feeding the planet is the biggest challenge our generation has to face. With EXPO 2015 focusing on exactly this, the world is looking to Milan for answers. That's why, Slow Food and the Slow Food Youth Network are organizing 'Terra Madre Giovani - We Feed The Planet' from October 3-6, as EXPO will be coming to a close.



We invite you to be part of this unique event on the future of food and farming, which will bring together thousands of young people from all over the world who will be equipped to develop new initiatives to redefine the future of food.

However, this event, revolving around a discussion on the future of food, would be senseless without the presence of the Small Scale Producers. We need your support to enable them to travel from their home countries to Milan, so please [Donate Now](#)

## **Why are you a member? WE NEED YOUR STORIES!**



In preparation for our September Membership Drive, we are collecting stories from our member and leaders. Why are you a Slow Food member? We want to hear and share!

Here's how to help:

Use [this form](#) to share your story and attach a photo of you in action or a nice headshot.

Share [the form](#) with member and fellow leaders

E-mail [Chapters@slowfoodusa.org](mailto:Chapters@slowfoodusa.org) to nominate a stellar member you think has a story to tell!

## **Chapter Spotlight - A glimpse into Slow Food Chapters across the state**

### ***Keeping Old World Butcher Traditions Alive, Jon Gonzales, Slow Food Gold Country***

As a butchers apprentice in Palmer Alaska under Francois Vecchio in April of 2014, I felt compelled to bring a workshop to the Sacramento area for others to experience. "The Butchers Apprentice" workshop was generally around traditional Swiss, German, Italian and Spanish products made from the pig. The workshop themed to Francois' specification is to do art and not science, a fundamental to using senses not science or the rigidity of strict recipe. The eight apprentices were teamed up in groups of two on a large ½ sides of the pig. Each of the four days went quickly and in the end, Francois led the apprentices to making twenty-nine different products using every part of the pig in products such as silky smooth pate, speck tirolese..various salami were created.

We just concluded the 4 day "Butchers Apprentice" intensive workshop led my Maestro Francois Vecchio. Good Morning Sacramento came and did a short video that aired Monday...

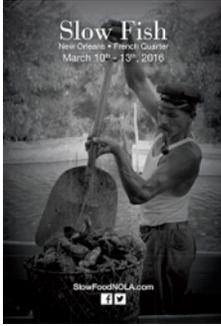
<http://gooddaysacramento.cbslocal.com/video/3197039-sausage-party>

Connect with [California Chapters](#) and see what they are doing in their area

## **Slow Fish 2016 in New Orleans: Gateway to the Americas**

*Kevin Scribner, Chair, Slow Fish Pacific Region*

Slow Food New Orleans will host Slow Fish 2016: Gateway to the Americas, March 10-13, 2016 in New Orleans at the Old US Mint and French Market. This Slow Fish event will an international gathering of fishers, scientists, chefs, students and food artisans to address the many environmental, ecological, economic and political challenges that impact fisheries, habitats, oceans, sustainable fishers and cultural seafood systems. Slow Fish International has been held every two years in Genoa, Italy. Slow Fish 2016 in New Orleans will be the first time the event will be held in the western hemisphere.



“Gateway to the Americas” is the theme of Slow Fish 2016 in New Orleans. New Orleans was once known as the “Gateway to the Americas” as it is the central port of trade connecting North America with Central and South America. Thus, the theme was selected as both a tribute to New Orleans’ history and to invite Slow Fish & Slow Food delegates throughout the Americas to come to New Orleans. XXSlow Fish 2016 in New Orleans will be both a convening of Slow Fish delegates from around the world and also a public seafood festival. The conference portion of Slow Fish will be held primarily in the Old US Mint. Slow Fish/Slow Food delegates from around the world will gather to discuss issues impacting fisheries and oceans and develop strategies to promote small-scale fisheries and preserve heritage seafood traditions. The festival will be held both on the grounds of the Old US Mint and at the Historic French Market. The festival is designed to engage the public in a celebration of the diversity of fishing and culinary cultures across the Americas to promote the Slow Food mission of Good, Clean and Fair Food for Everyone.

In addition to the conference and festival, Slow Fish 2016 in New Orleans will feature a traditional Lenten Friday Night Fish Fry at the French Market, tours of Louisiana’s rapidly disappearing wetlands and coast and other events around town and throughout the region.

For more information, contact:

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Kevin Scribner, Chair, Slow Food Pacific Region Slow Fish Committee

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**Want to know more or participate in one of Slow Food California's projects?**

email [info@slowfoodcalifornia.org](mailto:info@slowfoodcalifornia.org)

follow and like the [Slow Food California Facebook](#) page

check our archived Slow Food California newsletters on our [Slow Food California Web site](#).

Thank you for your interest in Slow Food California!

Tiffany Nurrenbern, President (Russian River), Linda Elbert, Vice President (Orange County), Dominick Fiume, Treasurer (San Diego Urban), Charity Kenyon, Secretary (Sacramento)