

## [Slow Food California's Ark of Taste Report](#)

### [California Native Food Symposium](#)

by Peter Ruddock, Slow Food California, Ark of Taste Chair

This November, the first ever, and hopefully annual, [California Native Food Symposium](#) was held at [Rancho Santa Ana Botanic Garden](#) in Claremont. And Slow Food California was proud to be there, with a table displaying our Ark of Taste projects!

The Symposium took place over two days, Saturday being a day of lectures, while Sunday was devoted to eating. 4 Slow Food volunteers – Peter Ruddock, Dominick Fiume, Ernest Miller and Jeremy Samson – manned the table and represented diverse districts across the state (San Jose, San Diego, LA, Orange County). The tables were busiest between the talks, which allowed our volunteers the opportunity to go listen and eat. [Read more.](#)



## [Slow Food California Policy Committee](#)

### [Policy wrap up-up and look ahead for 2016](#)

by Brenda Ruiz, Chair, Slow Food California Policy Committee



The Slow Food California Policy Committee, now comprised of some 35 members, continues to enjoy working together and has strengthened ties to strategic partners. Our campaigns inspire individuals and communities to change the world through food that is good, clean, and fair for all.

At the 2015 regional leaders meeting in Sonoma Slow Food California leaders unanimously agreed that the committee speaks for Slow Food California as a whole. Is your chapter represented? Want to join? Please email [brenda@slowfoodcalifornia.org](mailto:brenda@slowfoodcalifornia.org)

[Read more policy action.](#)

## [Help Us Send Fishermen to Slow Fish 2016](#)

**New Orleans, March 10-13, 2016**

By Sarah Shoffler & Kevin Scribner  
Slow Fish Pacific Region

[Slow 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.

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.

Our team has been working for the past couple of years to organize the first ever convening of fishermen for Slow Fish on the Western hemisphere. The more fishermen that can attend will make the event more powerful to our fishermen and the fishing communities that tie our world together.

Money being raised will help fund the travel and accommodations for fishermen from all of the Americas to attend [Slow Fish 2016](#) in New Orleans, Louisiana, USA. "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. [Donate today](#)



### **Carlo Petrini Visits San Francisco**

*by Dava Guthmiller, Slow Food San Francisco*

Slow Food San Francisco and Slow Food USA were pleased to host Carlo Petrini, founder of our Slow Food movement on Sunday January 17 for a “Meet & Greet” with local Slow Food members and leaders at the Museo Italo Americano in Fort Mason. Honored guests included Richard McCarthy, President of Slow Food USA, Alice Waters, Vice President of Slow Food International and Founder, Chez Panisse, as well as members of the Slow Food Korea Convivium.

Carlo brought greetings to the guests and stressed the importance of conviviality - celebrating good, clean and fair food for all - and how the mission of Slow Food is continuing their work in Africa by creating 10,000 food gardens in schools and communities raising awareness among young generations about the importance of food biodiversity and access to healthy, fresh food and a training a network of leaders to be aware of the value of their land and their culture who can serve as protagonists for change and the continent’s future.



Guests were treated to a culinary taste explosion from Acme Bread, Cowgirl Creamery, BiRite Jams, Lavazza Coffee, Pacific Sun Olive Oil, Omnivore Salt and the highlight was a porchetta style roasted goat from Marshall Ranch & Dairy prepared by Slow Food San Francisco founder Lorenzo Scarpone’s family who came from Italy and also prepared Timballo!

The Meet & Greet was held after the debut of the Slow Food Planet app- now up and running here in San Francisco!

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

#### **Slow Food Mexico + California**

*by Charity Kenyon,*

*Slow Food California Secretary*

*Slow Food USA International Councilor*



The inaugural joint effort of Slow Food Mexico and Slow Food California was a great success, thanks to planning and perseverance of Slow Food Urban San Diego member Gayla Pierce and Slow Food So Cal Governor Dominick Fiume, and the contacts, knowledge, and touring skills of Stephanie Schneiderman of Tia Stephanie Tours and Slow Food Mexico leader and International Councilor Alfonso Rocha. I cannot do justice to the trip in a brief newsletter, so this flyover emphasizes the Slow Food Mexico projects we hope to continue to support. Can we whet some appetites for a 2017 tour?

[Read more.](#)

### **Indigenous Terra Madre Delegates travel from California to Northern India**

*by Charity Kenyon,*

*Slow Food California Secretary*

*Slow Food USA International Councilor*

Slow Food California is delighted that California was well represented by seven delegates at the Indigenous Terra Madre (ITM) International Gathering November 3rd to 7th in Shillong, capital of Meghalaya state, India. ITM was a joint venture of the Indigenous Partnership for Agrobiodiversity and Food Sovereignty; Slow Food International; and the North East Slow Food and Agrobiodiversity Society (NESFAS), Shillong, India. Three of the sponsors have significant ties to California: the Christensen Fund, the Swift Foundation, and the Tamalpais Foundation.

[Read more.](#)



**Strategic direction:**

**Slow Food *inspires* individuals and communities to change the world through food that is good, clean, and fair for all**  
by Charity Kenyon, Slow Food California Secretary, Slow Food USA International Councilor

The January 22 Strategic Planning leader call is posted on [Leader Resources](#). You can listen to the recordings and review the power point presentations for all three calls.

Mark your calendars for the next three calls as we discuss our Strategic Direction and plan our path forward together. February 26, March 25, April 22.

Slow Food has landed on the organization's role of inspiring change to summarize how it will organize national activities and priorities. It will direct energy and resources to the three ways Slow Food is best suited to achieve the goal of inspiring change: through Gatherings, Campaigns, and Strategic Partnerships.

What else does this mean for local chapters? The grassroots network remains the strength of Slow Food and source of most important ideas and work. Chapters will continue to lead from the roots, but Slow Food USA is determined to remove some of the bureaucracy from our plates.

Chapter support will be organized around flexibility, accountability, and inclusivity. Leader calls, leader links, and leader resources will continue. Communications will be to a broader group with greater transparency and clarity. We will have the opportunity to mold new initiatives to local realities and to shed some of the inflexible rules that haven't built the network. The gatherings, partnerships, and campaigns embraced by Slow Food USA will inspire local activities. We should see more coordination between Slow Food International and Slow Food USA. We should hear about fewer things, but more frequently, with more focus. And we should expect lulls to allow us to internalize and connect with our communities. Add your voice: February 26, March 25, April 22.



**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)

Dominick Fiume, Treasurer (San Diego Urban)

Charity Kenyon, Secretary (Sacramento)