

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

by Peter Ruddock, Chair SF-CA Ark of Taste Committee

The **Slow Food California Ark of Taste Committee** has been focusing on seeds lately. Earlier this year the **Slow Food California Policy Committee** went through a process to endorse [AB 1810, the CA Seed Exchange Democracy Act](#). This act, authored by **Assemblyman Marc Levine** (D-San Rafael) and sponsored by the [Sustainable Economies Law Center \(SELC\)](#), would define **Seed Exchanges** and **Seed Libraries** in law, differentiate them from commercial seed operations, and protect them from challenges, such as those that occurred [in Pennsylvania in 2014](#). This is a natural partnership for the Ark of Taste: we rely on activities like Seed Exchanges and Seed Libraries to disseminate the heirloom seeds of foods that we protect, and we celebrate some of those seeds directly, including acorns and walnuts. [Read more.](#)



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

**Policy – The Year of Seeds is Sprouting, thanks to you!**

by Brenda Ruiz, Chair, Slow Food California Policy Committee



**AB 1810**, The Seed Exchange Democracy Act is supported by Slow Food California and by many Slow Food chapters throughout the state. Your calls were heard – the bill passed out of the Assembly Agriculture and Appropriations Committees. Now we're on to the Assembly floor.

What does it do? [AB-1810 California Seed Law](#) exempts from onerous labeling requirements seed distributed in the state through formal or informal noncommercial seed sharing activities, including, but not limited to, seed libraries and seed exchanges. Please be ready for a call to action soon! The micro-enterprise exemption (under \$5K per year)

was already stripped upon the insistence and lobbying of the California Farm Bureau Federation and the California Seed Association. We are watching! [Read more.](#)

### [Slow Fish 2016 - All Aboard](#)

By Sarah Shoffler & Kevin Scribner  
Slow Fish Pacific Region

March 2016, New Orleans, LA - Over 200 Fishermen, chefs, scientists, students, activists and community leaders from all over North America united for four days of stories, food, music and art to address the successes and challenges of the common vision for good, clean and fair seafood for all. [Read more.](#)



### [The Creation of a new Turtle Island Regional Slow Food Association for Native Food Sovereignty](#)

by Melissa Nelson and Kaylena Bray  
Organizers, Slow Food Turtle Island



Since the early 2000s Native American communities have been involved with Slow Food USA and Slow Food International through various levels of participation in national and international meetings, including the first Terra Madre conference in Italy in 2004. Native Americans and other Indigenous peoples quickly saw the importance of this global food network and the need to come together, gather, and align our Native food work in relation to the core values and goals of Slow Food. On February 22nd, 2016, a group of 25 Native American leaders gathered at the Taos Food Center to unite and discuss the formation of this historic association and formalize Slow Food Turtle Island as an Indigenous led network of chefs, farmers, ranchers, pastoralists, producers, hunters, fishers, gatherers, advocates, educators, and allies with a common mission to establish a space for Indigenous peoples to contribute traditional foodways knowledge, practices, and perspectives. [Read more.](#)

**In memory - Dorothy Peterson, Slow Food Yolo Leader**



Attendees of the Sacramento regional leaders meeting - and many other members and leaders - were inspired by Farm to School leader Dorothy Peterson. Her co-leader Joyce Hardi writes:

Our beloved friend Dorothy Peterson passed away on April 7, 2016. After 37 years of teaching, Dorothy Peterson retired in 1999. Always a teacher at heart, she continued her passion for children and teaching them about eating well by creating the Davis Farm to School program. Currently, every school in Davis, California has a teaching garden and the program is now being implemented countywide. In 2013, Dorothy volunteered to co-lead Slow Food Yolo, to continue educating our community about good food. Dorothy's passion, joy for life and tireless work has touched so many lives. She will be greatly missed and never forgotten.

**Slow Meat Ventura - A Five Breeds Dinner**

*By Charles Barth, Ventura Chapter Leader*

In early November of last year I had the good fortune to attend the Livestock Conservancy's National Conference, held out west for 2015 in Sonoma County. On the closing evening of the conference, Slow Food Russian River hosted a fundraising dinner benefiting both the Conservancy and the Russian River chapter. Funds from the dinner went directly to the Livestock Conservancy, a live heritage breed turkey auction benefited local 4H members, and a silent auction supported Russian River's chapter budget. It was a very successful dinner on all counts and served up a triple bottom line of contributions. [Read more.](#)



**Terra Madre 2016**

Slow Food USA staff is busy going through 300+ delegate applications for Terra Madre 2016. Approximately 47 applications were received from California. Delegate selection is expected to be completed by May 1.

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

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

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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)

