



# Slow Food® Eugene

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## **This month in Slow Food Eugene**

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- First Annual Oregon Truffle Festival
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## **Annual Membership Meeting with Peter de Garmo and Your Cookies**

This year's Annual Membership Meeting offers members an opportunity to show off their cookie making skills. We need members to help out with refreshments by bringing a plate of cookies to share. Bring the recipe, too, unless, of course, doing so would disclose family secrets.

Our special guest will be Peter de Garmo, one of the pioneers of Slow Food in Oregon. Peter was the leader of Slow Food Portland for many years. He is also the owner of Pastaworks in Portland. This is a unique opportunity to learn about Slow Food USA, since Peter is now Vice chairman of the Slow Food USA Board of Directors. We are looking forward to hearing him describe, and answer questions about Slow Food's regional, national, and international activities.

The cookie munching and membership meeting will take place on Thursday, February 2, 2006, at EWEB's Community Room, 500 East 4<sup>th</sup> Avenue, Eugene, Oregon 97401, at 7:30 pm.

In addition to hearing from Peter, our business meeting will include election of officers for 2006, presentation of funds to School Garden Project, and an announcement of events for next year. Bring a sharp pencil so you can sign up to help organize the programs.



## **First Oregon Truffle Festival, January 27-29, 2006**

The First Oregon Truffle Festival is right around the corner and it's going to be spectacular. The west coast of North America from San Francisco Bay to Vancouver, British Columbia is home to the Oregon truffle, North America's greatest culinary delicacy. At the festival, a group of dedicated culinary professionals and mycologists will present the consummate weekend of truffle hunts, winery tours, cooking demonstrations, lectures and workshops on the Oregon truffles.

Highlights of this three-day event include a Saturday evening multi-course banquet prepared by celebrated Oregon chefs who will feature the Oregon white and Oregon black truffles with premium wine pairings.

In addition, the festival will offer a North American Truffle Cultivation workshop taught by European specialists. This separate 12-15 hour course, along with the field events that are open to general ticket holders, represent a unique opportunity to experience truffles in their natural milieu from their hidden source in the soil to their aromatic grandeur on the table.

Make sure you visit Slow Food Eugene's information table at the Oregon Truffle Marketplace at the Downtown Athletic Club on Sunday, January 29, from 10 am to 4 pm.

Information about the Festival is available at (541) 517-6707 or visit the festival website at [www.oregontrufflefestival.com](http://www.oregontrufflefestival.com).



## **A Request from the School Garden Project of Lane County**

The School Garden Project will be building a greenhouse this winter so that they can have healthy crops and varieties available for school gardens. Our Greenhouse Raising will be on Saturday, Feb 11 at 10 am. Check with Sharon Blick, info below for more information.

The Project also needs used or new plastic 4 or 6 packs, 3-4" pots, a few larger pots, and trays to hold them. Bring them to 2579 Kincaid St. in Eugene (2 blocks east of Amazon Pool) and leave them under the arbor. If you need more information or would like to help, contact Sharon Blick, at (541) 284-9984, or [sgp@efn.org](mailto:sgp@efn.org). More information is available at [www.efn.org/~sgp](http://www.efn.org/~sgp).



## **Eat Well, Eat Local—Meet The Green House Cafe**

Ever been to Walton, Oregon? If you've driven between Eugene and Florence on Highway 126, you've been there. You won't find John-Boy. (Remember the TV show from the 70's?) But, you will find the The Green House Café. Don't miss it.

Leda Hermecz, who earned her spurs at Sweet Life and at Metropole in Eugene, and Scott Reynolds, a chef at the Eugene Country Club some years back, have opened a delightful spot right next to the Walton Store and Post Office. Leda bakes strudels, muffins, and other pastries daily. John makes the soups from scratch. They use their own produce and produce purchased from local farmers. Leda makes sandwiches with her freshly baked bread.

On a recent day in February, they served a quiche with kale and mustard greens fresh from their winter garden and Irish Stew with canned tomatoes raised across the road. What a treat!

The Café is a 40 minute drive from Eugene and a 40 minute drive from Florence. It is open Tuesday through Sunday, 8 am to 5 pm. Phone: 541-935-8316.



## **Recipe of the Month—Leda Hermecz's Sweet and Savory Pies**

Leda provided two pie filling recipes—one sweet and one savory. (I am counting on Slow Fooders to have access to a recipe for a nine inch pie crust or to know where to buy one.)

### **Leda's Quiche**

- 7 eggs
- 1 teaspoon garlic powder
- 1 teaspoon chopped fresh parsley
- 1/3 medium onion, finely diced
- 2 ½ cups fresh greens chopped into one inch pieces, which can be spinach, mustard, kale, broccoli greens, leeks, chard, or collard, or a combination of greens
- Salt and pepper to taste
- 1 cup grated muenster cheese

1. Heat oven to 350 degrees.
2. Beat eggs in a medium bowl. Add garlic powder, parsley, onion and greens.
3. Pour egg mixture into pie crust. Top with grated cheese. Bake for about 35 minutes or until the center no longer jiggles.
4. Let cool for 30 minutes.

## Leda's Apple Pie

### Filling:

- 8 cups sliced and peeled apples (approximately 8 apples)
- 1/4-1/2 cup flour (Use more flour, if the apples are fresh and moist)
- 3/4 cup sugar
- 1 teaspoon cinnamon
- Pinch ground cloves
- 3 grates of fresh nutmeg

### Streusel topping:

- 2 cups oats (quick or old fashioned, uncooked)
- 6 tablespoons butter, room temperature
- 3/4 cups brown sugar

1. Heat oven to 350 degrees.
2. For filling, mix all ingredients together.
3. For topping, mix with finger tips until the sugar is integrated into crumbly pieces. It should be steuselly.
4. Pour the filling in the pie crust. Mound with the streusel topping.
5. Bake for about 2 hours. Start checking for doneness after 90 minutes. The pie is done when the brown sugar and juices caramelize around the crust. If the crust is browning too quickly, place a strip of aluminum foil around the edge to protect the crust from the heat.
6. Let cool for about an hour before serving.



## Slow Food Eugene Favorites

If you run across a great restaurant, place to stay, thing to do, or other attraction that you think members might want to know about, send your recommendation to [Eugene@slowfoodusa.org](mailto:Eugene@slowfoodusa.org). We can print some or all of them in our newsletter. Also, we'd be delighted if you want to share your recipes with others on the mailing list.