



Slow Food® Eugene

The Slow Food Eugene Newsletter

"Dedicated to food that is good, clean, and fair."

MARCH 2007

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Welcome to Slow Food Eugene 2007! This year's table of events is piled high with great food, great company (that's you, by the way), and interesting, informative events. Read on to find events and information for those of us who are trying to make the world better through the food we eat.

Maselli and Whims March with the Chefs--
March 19

Rocky Maselli of [Marché Provisions](#) and Kathy Whims of [Nostrana](#) in Portland lead off our 2007 season with a dinner to celebrate the lessons of [Terra Madre](#) - Slow Food's bi-annual gathering of farmers, fishermen, herders, chefs, and academics from over 150 countries in Turin, Italy. The dinner, at Marche Provisions on March 19, will feature local products prepared in the style of the Piedmontese of northwest Italy.



The prix fixe menu will include artisanal ingredients, including products that are in danger of disappearing forever. Members and nonmembers of Slow Food will also have an opportunity to hear firsthand about the experience and importance of Terra Madre from chefs and producers who attended the event.

Email:
eugene@slowfoodusa.org

This dinner is part of a national Slow Food program called March of the Chefs. These chefs, many of whom attended Terra Madre are bannan together this month to offer dinners that will defend agricultural diversity and bring Slow Food's vision of food that is good, clean, and fair to America.



The event's proceeds will benefit Slow Food Nation, Slow Food's celebration of America's food traditions, debuting May 1-4, 2008, in San Francisco. Slow Food Nation will showcase the best of America's gastronomic and agricultural heritage with a market of artisan products, tastings, demonstrations, films, lectures, and exhibits, and will pave the way for a responsible, sustainable food system. After the first event in San Francisco, it will move around the country.

The Menu:

House-cured Laughing Stock Farm Prosciutto with Provisions Bread

Bagna Cauda-winter vegetables with warm garlic-anchovy dip

Groundworks Organics greens with Rogue Creamery blue cheese & meyer lemon vinaigrette

Organic Cattail Creek spring lamb sugo with hand-cut egg noodles & herbed bread crumbs

Artisanal Oregon Cheeses

Evonuk Hazelnut Tart with Crème Fraiche

Ticket Price:

\$75 per person (Half of each ticket price will go to benefit Slow Food). Call Provisions, 541.743.0660, to make a reservation. Please be sure to leave your phone number.

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Provisions will have local Willamette Valley wine available for purchase, or you can bring a favorite bottle for a \$10 corkage fee, which will also go to Slow Food. (If you bring Oregon wine, we'll waive the corkage fee.)

Upcoming Events



Here's the preliminary roster of events. We can add more events (and maybe delete some) depending on your interests and inclinations:

March 19th--March of the Chefs.

Late June or early July--Lamb at Cattail Creek Farm with Kenyan farmers in the US for the Black Sheep Gathering.

July/August--Potlucks at members' homes and at a local farm.

September/October--Winery event--we are confirming a venue to host our event.

Early November--Preserve Oregon. Learn the secrets of preserving Oregon's stocks of wonderful foods.

Also in November--Mushroom foray pot luck and pig roast

Volunteers Make All This Happen



We always welcome volunteers to help out at events and to join our leadership meetings. Call Tom to see how you can help out.

Friends and Activities



Try out Culinary Adventuring at Lane Community College. Call Mindy Charlton **541-463-3502** or **click on [Lane Community College](#)**.

Check out the latest at the [School Garden Project](#). Here's an excerpt from their thank you note for Slow Food Eugene's \$2500 donation to the organization: With the Slow Food donation we will expand our work teaching kids in school gardens, constructing and improving school gardens, training teachers to use school gardens, providing plants and materials for school gardens, helping to recycle cafeteria waste into compost for school gardens, and building community support for school gardens. Thank you for helping local kids to have the opportunity to be outside on a regular basis getting their hands in the earth, growing their own food, and connecting with the cycles of nature. In addition, this donation will help us move forward on two exciting initiatives--Our Farm to School Collaboration and Cooking with Kids.

Great stuff on local action around food issues at the [Salmon Nation](#).

Can't beat chocolate at the 3rd annual Chocolate Challenge benefiting the Cascades Raptor Center, May 19, 881 Willamette Street, 10 am to 4 pm.

Visit our friends at [Willamette Farm and Food Coalition](#). One of WFFC's top projects is the Farm to School Collaboration. With your strong support, Slow Food Eugene was able to give the Collaboration \$1000 to help them improve the food served in our schools.

Slow Food Eugene | 2190 Charnelton Street | Eugene | OR | 97405