



Slow Food® Eugene

Annual Meeting Reminder
February 2008

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Come To Our February 10 Annual Meeting And Help Make 2008 The Best Year Ever For Slow Food Eugene

Last year's Slow Food Eugene's calendar of events celebrating good, clean, and fair food was fabulous, but what about 2008? It all starts with our annual meeting. That's where we gather together, share some delectables at a pot luck, elect officers, and plan for 2008.

This year's meeting will be held:

DATE: Sunday, February 10, 2008

PLACE: Eugene Garden Club, 1645 High Street, Eugene

TIME: 6 pm

Parking is available at the site and across the street in the Planned Parenthood parking lot.

To reduce waste, bring your own durable place settings--plates, cups, and flatware. We will have spares for those who forget. No one went home hungry at our last potluck in November, even those that had borrow a plate. In addition to your pot luck offering, please bring a beverage. Nothing alcoholic please.

We already have a head start for 2008. Planning is well underway for our joint event in Newport, Oregon, the weekend of March 8 and 9, 2008. See below.

We also have a few brainstorm ideas for possible events next year. Bring your own. We will put them up on a big board and decide what we want to do next year. Here are some ideas to get your creative and salivary juices flowing:

- Mushroom Foray
- Canning and preserving class
- Summer potlucks
- Dinner and a movie night
- Bus trip to a U-pick organic farm
- Pastry or bread baking classes
- Fund raising event

You can also email your ideas to eugene@slowfoodusa.org.



Start Making Plans For A Weekend On The Coast With The Eugene And Newport Convivia--March 8 and 9

Mark your calendars!! It's a weekend in Newport and an opportunity to get to know the Slow Food Newport members.

According to the Oregon Coast magazine November December issue, Newport is the last community on the Oregon Coast where fishing produces more personal income than tourism.

Here is line up of events:

Saturday afternoon

- seafood and wine pairing at the Nye Beach Gallery
- dock walk to take a closer look at the fishing vessels in the harbor
- presentations on wave energy, barcoding fish products, zero fish waste recycling
- connecting with local growers, producers, fishermen, and local businesses.

Saturday evening

Dinner at Local Oceans where owner, Laura Anderson buys seafood from the local fleets

Sunday morning

Clamming with instructor Bill Lackner. He will take us to Siletz Bay to dig purple varnish clams. He says you'll have your limit in 30 minutes. You'll need a license, shovel, or spade, a bucket or bag, and some really old shoes. There are several locations on the harbor to buy needed items, except the old shoes, of course.

Lodging

There are several alternatives. A few Newport members will be

offering home stays to Eugene Slow Food members and we are exploring the best rates for motels. This information will be included with the registration forms that will be sent early February.

You can participate in all of the activities of the weekend or just some of them. The presentations and dinner location will depend on the numbers involved. If you are giving this serious consideration, please send a message to nicki_maxwell@comcast.net and let her know.



2007 Was A Very Good Year For Slow Food Eugene

With all the excitement about the upcoming year, let's take a minute to review last year's events and thank some of the volunteers that worked on our events.

Boy, were we busy. Last year, we ...

- Marched with chefs Rocky Maselli and Cathy Whims to celebrate Terra Madre,
- Explored food books at a pot luck at the home of Terrie Chrones,
- Took a Persian cooking class from the owners of Pomegrate Mediterranean and Middle Eastern Grocery, Julie Lenox-Sharifi and Bobby Sharifi at Curtis Restaurant Supply,
- Enjoyed East African foods prepared by Mark Zolun and Kenne Glenn at Iraila with Slow Food Kenya representative Samuel Karanja Muhuny,
- Participated in the KLCC Garden Tour and the Eat Here Now local networking banquet,
- Spent a Slow Sunday afternoon at Ruby and Amber's Organic Oasis with Chris Woolhouse and Walt Bernard,
- Feasted at an old fashioned Pig Roast hosted by David Hoyle at Creative Growers Farm on foods prepared by Adam's Place's Melissa Williams and Adam Bernstein,
- Met together at our semi-annual membership meeting and pot luck at the Campbell Senior Center,
- Introduced our new web site designed by Andrew Bonamici, and
- Co-hosted a sampling of local preserved foods and baked goods with the Lane County Extension's Master Preservers at our Preserve Oregon event.

All of this could not have been done without the help of so many additional member-volunteers, including Ed and Jan Durkee, Bev Mazzola, Daphne Derven, Patti and Tom Barkin, Erin Walkenshaw, Dani Emrick, DeeAnn Hall, Janele Smith, Lois Safdie, Michele Pak, Nicki and Jim Maxwell, John Neumeister, Gwen Meyer,



New Look For The Slow Food Eugene Website

Take a look at the new Slow Food Eugene website (<http://www.slowfoodeugene.org>).

Some of the new features:

- Brighter colors
- More photos and images
- Up-to-date content. We are integrating a weblog ("blog") into the home page, making it easy for the leadership team to add new messages, event notices, links to news articles, recipes, and other items of interest.
- An xml feed (<http://www.slowfoodeugene.org/atom.xml>), so you can subscribe to automatic updates with a feed reader (e.g., FeedDemon, Bloglines) or personal web portal (e.g., iGoogle, My Yahoo)

For the time being, we will continue to link to some pages that use the old design. Eventually, these older pages will be updated to reflect the new design and navigation features.

We welcome your ideas for web features, photos to share, and interesting links or articles for the blog, along with any other comments or questions about the new website, don't hesitate to contact Tom Barkin (tom.barkin@yahoo.com) or Andrew Bonamici (bonamici@gmail.com).



Help Promote Safer Food Handling

Safe food handling is important to us at Slow Food Eugene. One of our members alerted us to program through the [Oregon Restaurant Education Foundation](#) to get a State approved Food Handler Certificate over the internet. The training course and test will cost you \$10. Volunteers participating in this program can help Slow Food Eugene improve the quality and safety of our events.



Volunteers Welcome

All these great events can't happen without the help of people like you. Here's how you can help:

- [Join Slow Food USA](#). Joining Slow Food USA includes your membership to Slow Food Eugene and makes you part of an international organization doing great work all over the world.
- Call Tom Barkin and volunteer to help. We can find an enjoyable job that can fit your time, skills, and inclinations. 541-343-2619. Right now we could use a person to handle public relations for us. Help us get the word out about these great events.