



Slow Food® Eugene

Truffle Festival Update
January 2008

In This Issue

[Oregon Truffle Festival--January 25-27](#)

[Annual Meeting-- February 10](#)

[Slow Food Weekend On The Coast-- March 8-9](#)

[Helios Network Potluck-January 19](#)

[2007 Was A Very Good Year](#)

[New Look For The Slow Food Eugene Website](#)

[Safer Food Handling](#)
[Volunteers Welcome](#)



The Oregon Truffle Festival Is Right Around The Corner--January 25-27 in and around the Eugene area

From January 25-27, [The Oregon Truffle Festival](#), one of Oregon's premier food events, will be taking place right in our backyard.

The Oregon Truffle Festival celebrates the native truffles of the region as well as the growing truffle cultivation industry in North America. It serves purely epicurean interests, as well as the interests of those for whom truffle harvesting or cultivation are paths to the good life. Truffles are magnanimous collaborators, and as such, the Oregon Truffle Festival shares the stage with the glorious foods and wines of the region - the remarkable cast that supports this starring role.

The Oregon Truffle Festival 2008 offers a variety of ways to participate. Mark January 25-27, 2008 in your calendar for this unique experience. All events are located in and around Eugene, Oregon.

You can attend the [Grand Truffle Dinner](#), [dine on specially prepared meals at local restaurants](#), learn about [raising, harvesting](#) and [cooking with truffles](#), and even buy truffles at the marketplace. The marketplace will be at the Downtown Athletic Club, from 11-5, Sunday, January, 27, 2008.

Take advantage of this unique Oregon experience.



Come To Our 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 on Sunday, February 10, 2008, at the Eugene Garden Club, 1645 High Street, Eugene, 6 pm. Parking is available at the site and across the street in the Planned Parenthood parking lot.

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.



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.



Farmer Appreciation And Local Foods Potluck--Saturday, January 19, 2008

One of Slow Food Eugene's community partners, the [Helios Resource Network](#), is sponsoring Eat Here Now, a Farmer Appreciation and Local Food Community Potluck. This organization, along with the Willamette Food and Farm Coalition, does great work bringing together a diverse group of organizations, all dedicated to changing the world through the food we eat.

Join this community event at the First United Methodist Church, 13th and Olive, Eugene, from 6 to 9 pm, on Saturday, January 19, 2008.

Our Slow Food Eugene volunteer coordinator for the event, Daphne Derven, Dsqurd@aol.com, can provide more information and can slot you in to help. You can also check out the [Helios Resource Network](#) web site for more information.



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, Andrew Bonamici, and Laura Hinrich.



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.