



Slow Food® Eugene

Newsletter June 2008

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A Potluck At Northwest Youth Corps Organic Farm--Wednesday, July 2

Join [Northwest Youth Corps](#) and Slow Food Eugene members and friends to a summertime potluck at their Laurel Valley Educational Farm. NYC is a youth development and outdoor education organization that has provided opportunities to more than 10,000 young people since its establishment in 1984.

NYC's lovely two acre garden is tucked into Laurel Valley off Riverside Street just a ten minute drive from campus. [Click here for a map.](#) NYC will provide salad for all from the garden. Bring picnic and finger foods to share.

You can even compete in the Sandwich Smack Down. For those willing to put their sandwich making abilities to the test, you can win coveted special prizes!

This is a great opportunity for kids of all ages. Please supervise the little ones, though. This is a working farm.

There's lots to see. You can wander among the garden beds, berry patch, greenhouse, sun tunnel, and grow room. There are active beehives in the garden, so be careful.

The farm stand will be open to purchase seasonal fruits and vegetables.

This potluck provides a great opportunity to meet Slow Food

members and learn more about a fabulous Eugene organization.

Here are the details:

DATE: Wednesday, July 2, 2008

TIME: 5 pm

PLACE: 2621 Augusta Street, Eugene, Oregon. [Click here for a map.](#)

For information and to RSVP, contact Daphne Derven at 541-349-7503 or daphned@nwyouthcorps.org.



Slow Food Eugene's 2008 Calendar

We have a lot planned for 2008. We are still working out some of the details, but here is a first look:

- Potluck at the Northwest Youth Corps farm July 2
- One field meal at Wintergreen Farm, Noti, Oregon with guest chefs Mark Zolun and Kenne Glenn of [Iraila Restaurant](#)--August 17
- Spectacular fund raising dinner of many courses and many wines--September 28

We are also working on schedules for additional events, such as cooking classes, more pot lucks, and a visit to a producer's farm or production facility.



Slow Food Eugene Delegates Head To Terra Madre In Turin, Italy

Slow Food USA just announced the delegates for Terra Madre 2008 in Turin, Italy. All four of Slow Food Eugene's nominees were approved. Adam Bernstein, David Hoyle, Rocky Maselli, and Andhi Reyna will be attending the conference to be held October 23-27, 2008. Terra Madre is a world wide meeting of farmers, ranchers, fishers, producers, nomads, and chefs from 150 countries.

Here is what we told Slow Food USA about our nominees:

I want to forward to you Slow Food Eugene's endorsement for Adam Bernstein in the cooks category and David Hoyle and Andhi Reyna in the producer/community category. We also support the application of Rocky Maselli, one of our 2006 delegates, as a returning delegate.

Our convivium uses two criteria for evaluating potential delegates. First and foremost is commitment to Slow Food principles. Second, and very important to us, is the support the potential delegates have provided to our local convivium activities.

I am certain that Adam, David, Andhi, and Rocky have explained their commitment to Slow Food principles. I would like to briefly summarize the local support these four people have provided to our convivium, and by extension, Slow Food USA.

Adam Bernstein has been one of the longest standing members of our convivium and a restaurateur in the forefront of sustainability. Just last year, he volunteered his own time, and paid for his own staff members, to prepare food for 150 people at our One Field Meal Pig Roast. This was an enormous undertaking that Adam took on in the most generous and gracious manner. Several years ago, he took on a similar task preparing a roast lamb for a farm event at John Neumeister's Cattail Creek Farm. You may remember that John was a delegate to Terra Madre in 2004 and 2006. Adam has been a major force in making our convivium a vital, exciting organization. We recommend his nomination whole heartedly.

Similarly, David Hoyle has given of himself and his farm generously to Slow Food Eugene's One Field Meal. Aside from being a splendid farmer, he is also a gracious host who groomed his farm so that our supporters could have a wonderful day enjoying and learning about organic farming and the pleasures of the table. David, and the farm workers whom he employs, went far beyond the norm to make our convivium stronger and our event more successful. This level of commitment to Slow Food benefits us locally and nationally and supports our efforts to get the message out to as many people as possible. It also enables us to attract more members.

I also want to mention how Rocky Maselli has helped our convivium over the years. He has been a stalwart. Volunteering his time, his restaurant, and his good nature, Rocky has been a leader in our efforts to make Slow Food Eugene a force on the local food scene. In 2006, Rocky's restaurant, Marche, hosted a major fund raising event that enabled us to provide critically needed financial support to our producer delegates. Our delegates would have been hard pressed to afford the expense absent the funding raised through Rocky's efforts. Two years ago, he went to Terra Madre as one of our delegates. He indicated his interest in returning. We believe Rocky would greatly add to the national and international efforts. Rocky has already made himself available to work on fund raising for this year's Terra Madre delegate. If there is a place for returning

delegates in the cook's category, Rocky has our highest endorsement.

Andhi Reyna is one of those young dynamic cheese producers who will remake the US food scene. She has worked tirelessly to teach new cheese makers and to produce the highest quality goods. Andi provided her wonderful cheeses to a fund raising event for Slow Food Eugene featuring Jeff Roberts, a director on the Slow Food USA national board.

We heartily recommend our nominees.