



Slow Food® Eugene

Newsletter May 2008

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Slow Food Eugene's 2008 Calendar Is Starting To Fill Up

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

- Preview Opening and fund raising event at Cafe Moroq--
SOLD OUT
- Potluck on May 25 weekend at Johanna Mitchell and Ron Peterson's home (See below)
- 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.



SOLD OUT--Cafe Moroq Preview Opening

(NOTE: Only confirmed reservations for this event through Slow Food Eugene are valid.)

Our evening at Cafe Moroq sold out immediately. Apologies to all who wanted to attend and can't.

A number of people called the restaurant to make a

reservation. Unfortunately, we cannot accept those reservations. Only reservations made according to the newsletter instructions and confirmed by Daphne Derven are valid.

Don't worry, though, the Slow Food Eugene calendar is packed with great events through out the year. Join us for another event.

"What is Cafe Moroq," you ask? You may not have heard about it yet, but you will soon. And, as Slow Food Eugene members and friends, you get to try it before anyone else does.

Cafe Moroq is Adam Bernstein's (of [Adam's Place Restaurant](#)) latest venture. This time he is delving into the mysteries and magic of Moroccan food.

The thought of Moroccan food conjures up images of exotic dinners in the Casbah dining on tagines, harrissa, and couscous--dishes of meats and fruits spiced with ginger, cinnamon, and coriander--desserts blessed with rose water. We can't vouch for what Adam may have in mind, but if it's Moroccan, it will be fabulous.

Here's the deal. Cafe Moroq will be launching in just a few days. Adam is working out the details and asked Slow Food Eugene if we wanted to take a shake down cruise to open the season. This is what they call a soft opening in the trade.

Adam will offer a fixed price meal of at least five courses, including mint tea and a glass of wine. The price will be \$60 per person, \$30 of which is a donation for Slow Food Eugene projects. More on those projects below.

For the maiden voyage, Cafe Moroq is keeping the guest list down to 24 people, so buy your tickets right away.

Here is a volunteer opportunity for the dinner. We can save some of the cost of the event by providing our own servers. If you would like to volunteer to serve, please contact Daphne Derven (see below).

The details:

DATE: Thursday, May 22, 2008

TIME: 6:30 pm

PLACE: Cafe Moroq, next to Adam's Place Restaurant, 30 East Broadway, Eugene, Oregon

PHONE: 541-344-6948

Contact Daphne Derven to reserve a place or to volunteer to serve. dsqurd@aol.com or 541-505-9973. *Payment by check or cash at the door.*

This is a fund raiser and the number of tickets is limited. Consequently, if you make a reservation, you are making a commitment to pay. If you can't come, you can give your ticket to a deserving and very fortunate friend.



A Potluck To Celebrate Memories--May 25, 5:00pm

Johanna Mitchell and (Ron) Peterson invite you to a Slow Food potluck to celebrate memories.

Bring a food that is in memory of someone or someplace - the great salad from a restaurant where you ate on a special date - or Aunt Margaret's coleslaw - your Dad's famous appetizer? We will share our stories and bring the recipe if you are willing.

This Memorial Day weekend pot luck will be held:
For a Memorial Weekend pot luck

DATE: Sunday, May 25, 2008

TIME: 5:00 pm

PLACE: Home of Johanna Mitchell and (Ron) Peterson
2175 Riverview Street, Eugene, OR

PHONE: 541-343-2202

Johanna and Peterson can accommodate 12 people.

Please RSVP to johanna.mitchell@gmail.com.



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

[Northwest Youth Corps](#) is inviting Slow Food 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.



Fund Raising Priorities For 2008

The Slow Food Eugene Leaders Group set our fund raising priorities for 2008. They include:

- Sending our local representatives to Terra Madre in Turin, Italy.
- The School Garden Project, <http://www.efn.org/~sgp/>,
- The Willamette Food and Farm Coalition, <http://www.lanefood.org/>.
- In addition, a number of great projects and requests come up from time to time that we would love to support. One interesting project that we supported recently was a video project by Salmon Nation to complete a documentary called Red Gold. It exposes the next threat to wild salmon in Bristol Bay, AK. Pebble Mine, the largest open pit mining operation ever conceived is to be located at the headwaters of Bristol Bay.

We are dedicated to making the world a better place through the food that we eat. Thanks for your great support.