



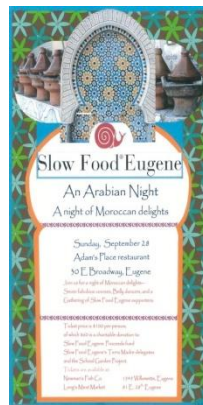
# Slow Food® Eugene

## Newsletter September 2008

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### A Slow Arabian Night Of Intrigue, Mystery, and Pleasure Comes September 28

You may have heard of the foods of the Kasbah in Algiers or the Souk of Marrakech. You may be familiar with the tastes of cinnamon and coriander, Aleppo pepper and saffron. These images evoke visions of dark corners and sumptuous tables laden with delicious foods of mystery and intrigue. For most of us, the images are little more than fantasy--an experience for "some day, but not now."

But, the some day is September 28. This is our day to enjoy one of the most spectacular and exotic cuisines on the planet. That is the time of Slow Food Eugene's annual fund raising dinner at [Adam's Place Restaurant](#).

Executive Chef Adam Bernstein welcomes us to a wonderful evening of great food and entertainment. He promises belly dancers and, perhaps, another surprise, insurance carrier permitting. The unique seven course meal that will delight the eye as well as the tongue.

The proceeds from this dinner will support our Slow Food Eugene delegates to Terra Madre and the [School Garden Project](#).

Our delegates this year are Adam, our chef delegate, and Fern's Edge cheese maker, Andhi Reyna. You can read about them on our [Slow Food Eugene web site](#). We are very disappointed that David Hoyle, of Creative Growers Farm, our third delegate, will not be able to attend. He has a good, make that great, excuse. He is the proud father of a brand new baby boy. We hope that he will be able to go to Terra Madre 2010.

Here are the details for the dinner:

DATE: Sunday, September 28, 2008

TIME: 6 pm

PLACE: Adam's Place Restaurant, 30 E. Broadway, Eugene, Oregon

Tickets are \$100 per person, wine and gratuity included. \$60 of which is a charitable donation to Slow Food Eugene. Tickets are available at [Long's Meat Market](#) and [Newman's Seafood](#).



## Thanks to Winter Green Farm For Hosting Slow Food Eugene's One Field Meal Pig Roast

This year's pig roast was better than ever. The fields at [Winter Green Farm](#) provided ripe, succulent vegetables. The pig, raised by David Hoyle of Creative Grower Farm, served a sell out crowd of 150 people. Our team of volunteers was competent, efficient, and fun loving. Special thanks go to our guest chefs, Mark Zolun and Kenne Glenn of [Iraila Restaurant](#). And, extra special thanks goes to Ed Durkee, who master minded and coordinated all the efforts that made the day so enjoyable.

This event, as are all our other events, was dedicated to the farmers, chefs, members, and friends of Slow Food, who are committed to changing the world through the food we eat. Food must be good,

clean, and fair. Our dinner showcases the ability of our food system to provide healthy, delicious food, which is sustainably produced, and priced, we expect, so that the workers can have a fair living wage.

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