

Subject: Lots Of News For Slow Food Eugene
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Slow Food® Eugene

September 2007 Newsletter

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Come Join Us On October 9 To Celebrate Slow Food Eugene's Fabulous 2007 At The Fall Potluck And Membership Meeting

This year has been full of events and programs celebrating our local farmers, winemakers, restaurateurs, and co-consumers (us)--the people who seek a life of food that is good, clean, and fair.

We will take the opportunity to meet informally, share a meal, and chat about our accomplishments for the year and our aspirations for the future. The meeting will be held at the Eugene Garden Club, 1645 High St., October 9, 2007, at 6 pm.

Please bring along a dish to share and the recipe or a story about why it is a personal favorite. We'll set up the tables and chairs, cut some flowers, and brew some coffee. You bring place settings and non-alcoholic beverages.

Following a casual dinner, we'll convene for a brief meeting to inform members of opportunities to advocate for food that is Good, Clean, and Fair, the Slow Food mantra. We'll see slides from the Pig Roast. We'll gather ideas for future events. We'll get to know each other. See you there.

Not yet a member? Now would be a good time to join.

<<http://www.slowfoodusa.org/>>

Interested in becoming a member? Join us at the potluck to learn more.

Sell Out Crowd For The Slow Food Eugene Pig Roast



Mike Wooley, left, and Melissa Williams flip over 140 pounds of roast pig at the Slow Food Eugene Pig Roast.

A sell out crowd of 125 Slow Food members and friends, as well as dozens of farmers and their families, enjoyed a beautiful Sunday afternoon pig roast at Creative Growers Farm in Noti, Oregon. On August 26, David Hoyle, owner of CG, welcomed Slow Food Eugene to enjoy a marvelous repast of vegetables and pork raised on his farm.

These weren't just any old vegetables thrown on the grill. The diners were treated to a meal prepared by Adam Bernstein and Melissa Williams from [Adam's Place Restaurant](#). Melissa, pictured on the right above, was the hero of the day, arriving in the early morning to supervise the roasting and staying until dark making sure that the farm was ready for work on Monday morning. Mike Wooley, on the left, and Rick Baylor from Long's Meats made sure that the pig was roasted to perfection.

A great thanks to the many Slow Food members and their friends who had a part in putting on the event. Special thanks to Ed Durkee who was the impresario of the event. Ed, along with Dani Emrick and Bev Mazzola, were responsible for organizing a flawless afternoon.

There are more details and pictures from the Slow Food Eugene Pig Roast at our [slowfoodeugene.org website](http://slowfoodeugene.org).



New Look For The Slow Food Eugene
Website

Watch for some big changes to the 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).



On October 8, Cooks, Pots and Tabletops Brings Slow Food USA National Director Jeff Roberts To Eugene to Discuss the World Of Cheese

Our friends, Kathy Cambell and Keith Ellis, at [Cooks, Pots, and Tabletops](#) are bringing nationally reknowned cheese expert, Jeff Roberts, to Eugene to preview his new book The Atlas of American Artisanal Cheese.

Cheese is not Jeff's only claim to fame. He is a national director of Slow Food USA. A portion of the proceeds from this class will be donated to Slow Food Eugene.

Jeff's book is the first of its kind, a fully illustrated atlas of Contemporary Artisan Cheeses and Cheesemakers of America. The book highlights 345 of the best cheesemakers in the US today, most of them tiny, family-owned creameries.

CPT staff maker, Keith Ellis, a bit of a cheese expert himself, will offer a menu of Oregon award-winning cheeses paired with Oregon wines.

The menu includes:

Farmstead Chicken Breasts with Willamette Valley Cheese
Farmstead Gouda
Fingerling Potato and Green Bean Salad with Rogue Creamery
Blue Cheese
Faith Willinger's Fettunta with Fern's Edge fresh Goat Cheese
Cheese Platter featuring the 2007 American Cheese Society's best
cheeses....
all Oregon award- winners
(Portion of tonight's class will be donated to Slow Food, Eugene,
Oregon)

Time: 6-9 PM

Cost: \$55.00

Information about signing up is available at [Cooks, Pots, and Tabletops/classes.](#)



Upcoming Events

Slow Food Event In The Planning Stage: November--Preserve Oregon. Learn how to preserve the bounty of the Willamette Valley's best produce with Master Preservers from the OSU Extension Service.

September 28 and 29--Portland's Food Party Of The Year. There is a wonderful event in Portland to benefit the James Beard Foundation and the proposed Public Market at the historic Union Station. Click here for information on the Foundation's [Taste America](#) events in Portland.

Here is the highlight for Friday, September 28th at the historic Union Station. Enjoy a walk-around tasting prepared by JBF Award-winning chefs, including:

Philippe Boulot, HEATHMAN RESTAURANT AND BAR
Greg Higgins, HIGGINS RESTAURANT
Stephanie Pearl Kimmel, MARCHÉ RESTAURANT
Vitaly Paley, PALEY'S PLACE
Caprial and John Pence, CAPRIAL'S BISTRO
Cathy Whims, NOSTRANA

Pre-event reception prepared and served by students and staff from Oregon Culinary Institute.

Tickets \$50.

Additional information and tickets for both Friday's and Saturday's events are available at www.portlandpublicmarket.com, or by calling LANE PR at

503.221.0480.

May 1-4, 2008--Slow Food Nation.



Save the date. San Francisco will host a four-day long exposition that will attract over 50,000 participants, among them hundreds of farmers, producers, and chefs. It will feature discussions, lectures, exhibits, tastings, demonstrations, an international food film festival, and a market of American artisanal foods. For more information, click [here](#).



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.

