

## TERRA MADRE

Slow Food Dallas is sending local artisanal food producers, Ugo and Cristiana Ginatta, of Dallas, Texas, and Robert Hutchins, of Greenville, Texas, to the international Slow Food conference, Terra Madre, in Turin, Italy, Oct. 20-23, 2004.

Ugo and Cristiana Ginatta, who own Dallas-based Paciugo and make traditional Italian gelato, and Robert Hutchins, who uses organic and sustainable pasturing methods to raise cattle, chickens and goats at his Rehoboth Ranch in Greenville, will meet with nearly 5,000 other delegates from 120 nations working in sustainable agriculture.

The Terra Madre conference is a forum for those who seek to grow, raise, catch, create, distribute and promote food in ways that respect the environment, defend human dignity, and protect the health of consumers.

And it is a forum for our delegates to meet with others who are a part of their chain of production, or who are linked by a common product, ethnicity, region, history, or approach.

Each local Slow Food convivium was asked to send premier producers from its area. Over 450 American and 110 Canadian delegates will attend Terra Madre, including fruit growers, ranchers, honey producers, winemakers, vegetable farmers, artisanal cheesemakers, bread bakers, brewers, chefs and more.

Slow Food U.S.A. is a non-profit educational organization dedicated to supporting and celebrating the food traditions of North America.

[www.slowfooddallas.org](http://www.slowfooddallas.org)  
[www.slowfoodusa.org](http://www.slowfoodusa.org)

Fall Fruit Crisp provided by Central Market Plano  
 Creme Fraiche provided by Paula Lambert, Mozzarella Company  
 Gelato provided by Ugo and Cristiana Ginatta, Paciugo

**SLOW FOOD AND THE ARK OF TASTE**  
 Slow Food, founded in Italy in 1986, came into being as an international movement in 1989, in Paris. Slow Food now boasts 80,000 members in over 100 countries. Slow Food USA is an educational, nonprofit organization.  
 Inspired by Noah's Ark and its protection of animal species, the Slow Food Ark preserves endangered flavors.


By rediscovering, cataloging, describing, and publicizing forgotten regional and local flavors, the Ark is saving an economic, social and cultural heritage: a universe of animal breeds, fruits and vegetables, cured meats, cheese, cereals, pastas, cakes and confectionery.

AT DESSERT

**A NOTE OF THANKS**  
 Proceeds from the Slow Food Dallas Texas Harvest benefit the Terra Madre project. Special thanks for generous support to our host and members:  
 Robert Hutchins, Texas Meats, [www.rehobothranch.com](http://www.rehobothranch.com)  
 Ugo & Cristiana Ginatta, Paciugo, [www.paciugo.com](http://www.paciugo.com)  
 David Brawley, Fireside Pies  
 Meaders & Robert Ozarow, Empire Baking  
 Paula Lambert, Mozzarella Company [www.mozzco.com](http://www.mozzco.com)  
 Marty & Sherril Durban, Venison Valley Farm  
 Michael Cox, Central Market Plano  
 Educators: Margaret Drake, Susan Taylor, Richard Silverston, and especially Duane Dawson  
 Volunteers and those who brought something slow to share  
 Kim McPherson of Lubbock, TX, McPherson Sangiovese 2002  
 Kimberly Ouhira, Exotica Oils, [www.exoticoils.com](http://www.exoticoils.com) argan oil importer  
 Isabelle de Wulf, French American Chamber of Commerce/Dallas Chapter,  
 Republic Beverage Co., and Kobrand Wines & Spirits



**Slow Food Dallas Presents**  
**"A Texas Harvest"**  
**a convivial potluck**




**Terra madre**  
 world meeting  
 of food communities

**OCTOBER**  
**20/23**  
**Turin**  
**2004**

The Ark of Taste  
 A universe of  
 animal breeds  
 fruits  
 vegetables  
 cured meats  
 cheese  
 cereals  
 pastas  
 cakes  
 and confectionery.

**Central Market Plano**  
 Private Dining Room  
 October 16, 2004, 6:30pm  
 320 Coit at 190  
 Plano, TX 75075  
 469.241.8300

Proceeds from A Texas Harvest  
 benefit the Terra Madre Project

TASTING NOTES

Hours d'oeuvres provided by Central Market Plano  
 Selections from the Slow Food USA Ark of Taste, including:  
 American heritage and heirloom apples  
 Vella Dry Monterey Jack cheese "Mezzo Secco"  
 Meadow Creek Dairy Appalachian Select-American raw milk farmstead cheese  
 A tasting of 2004 argan oil, Slow Food International Ark of Taste, by itself and combined with almonds and honey, a traditional Moroccan spread "amlou"  
 Venison Valley Farms Sausage, provided by Slow Food Dallas member Marty Durbin, Cleburne  
 Bread  
 Filone ("long loaf"), from a recipe originating in the Como region. Baked by Slow Food Dallas member David Brawley of Fireside Pies, using wild Neapolitan yeast, untreated flour, and sea salt.  
 Kim McPherson Sangiovese 2002, Lubbock, Texas  
 Maison Louis Jadot Beaujolais Villages 2002, France

**AT THE RECEPTION**

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 Meadow Creek Dairy Appalachian Select-American raw milk farmstead cheese  
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 Maison Louis Jadot Beaujolais Villages 2002, France

**AT THE MAIN COURSE BUFFET**  
 Pastured Chickens, Windy Meadows Family Farm, East Texas, provided by Robert Hutchins  
 Roasted Loins of Berkshire Pork in an Apple Cider and Butter Jus  
 provided by Central Market Plano

**AT THE TABLES**  
 Selections provided by Slow Food Dallas members and friends including:  
 Arugula Salad with Toasted Pinenuts and Shaved Parmesan,  
 Organic Romaine with Honeyed Pecorino Romano Dressing, and 8 more fresh green salads, Itoquis white corn cakes—a Slow Food USA Ark product,  
 Carrot Soufflé, Tasty Onion Pudding, Wehani Rice Salad, Dutch Snap Beans, Texas Cucumbers, Chives, and Celery in Moroccan Argan Oil  
 Spinach and Pine Nut Tarte, Potato Mushroom Gratin, Texas Sweet Potatoes  
 Banana Pudding, Molasses Cookies baked in harvest cookie molds  
 Bread at the tables: Raisin Pecan Bread, and French Fire Bread,  
 provided by Meaders and Robert Ozarow, Empire Baking