



ON TONIGHT'S MENU
 Rehoboth Ranch meats and poultry

Here's what the Hutchins family has prepared for our meal tonight. All the recipes come from a new cookbook by Shannon Hayes called "The Grassfed Gourmet Cookbook." It's available at the ranch store and at the Texas Meats spot at the Dallas Farmers Market.

Poulet aux Oignons (Chicken Caramelized in Onions) - A recipe from the Pyrenees Mountains. The pastured chicken gets hearty sweetness from the onions.

Herb-roasted Turkey - Brined and rubbed with a savory blend of herbs and butter, this pastured turkey is roasted to moist perfection. Factory-farmed turkeys don't taste like this!

Fire-Roasted Smoked German Sausage - A lean, pastured-pork smoked sausage in the spicy German sausage tradition. Casings crisped on the grill.

Slow-Roasted Rosemary-Crusted Chuck Steak - The very flavorful chuck rubbed with garlic and rosemary and cooked slowly until it falls off the bone and melts in your mouth.

Honey Roasted Pork with Apples and Onions - A savory combination of pastured pork, tart apples and sweet onions. Oven-basted, moist and fork tender.



Slow Food Dallas sent local artisanal food producers, Ugo and Cristiana Ginatta, of Dallas, Texas, and Robert and Nancy 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 and Nancy Hutchins, who use organic and sustainable pasturing methods to raise cattle, chickens and goats at their Rehoboth Ranch in Greenville, met with nearly 5,000 other delegates from 120 nations working in sustainable agriculture.

The delegates represented "food communities," Terra Madre's term for those who are linked by a common product, ethnic identity, region, history, approach, or a chain of production.

Terra Madre 2004 was the first 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.

Over 450 American and 110 Canadian delegates attended Terra Madre, including fruit growers, ranchers, honey producers, wine-makers, 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.slowfoodusa.org, or phone 718.260.8000
www.slowfooddallas.org



An Evening at



Greenville, Texas
 April 30, 2005

www.slowfooddallas.org

Paciugo
 Ugo and Cristiana Ginatta
 Dessert and Coffee
 Corporate Headquarters
 9761 Clifford Dr. #170
 Dallas, TX 75220
 214.654.9501
www.paciugo.com

Appetizers
 Michael and Debbie Sams
 Full Quiver Farm Farmstead
 Cheese
 6238 FM 3396
 Kemp, Texas 75143
 903.498.3884

Mozzarella Company
 Paula Lambert
 2944 Elm Street
 Dallas, TX 75226
 214.741.4072
www.mozzco.com

Meats and Hospitality
 Robert and Nancy Hutchins & family
 Rehoboth Ranch
 2238 County Road 1081
 Greenville, Texas 75401
 903.450.8145
www.rehobothranch.com

THANK YOU

4:00pm Welcome
 4:00-5:30 Hayride/tour of pastures, goat-milking and cheese-making demonstrations
 5:30-6:00 Appetizers
 6:00-7:00 Dinner
 7:30 Terra Madre recap from our local delegates: Robert and Elizabeth Hutchins and Ugo and Cristiana Ginatta
 8:00-9:00 Coffee and dessert