

## 2019 ANNUAL REPORT



### A NOTE FROM OUR EXECUTIVE DIRECTOR

Dear friends,

So much has changed in 2020 that last year feels like a decade ago. From COVID-19 to the national reckoning around racial justice in America, the landscape of our homes, neighborhoods and food systems has been radically altered. As Slow Food USA reshapes our structure and work to respond quickly to these realities, I am so grateful to you, our donors and members, who laid a solid foundation last year for us to be nimble this year.

This 2019 Annual Report gives a brief overview of the impact of your contributions, and the many moments that make up a year of Slow Food. In 2019, we enjoyed very visible moments like the Zero Waste Family Meal at Slow Food Nations, which is a delightful collaboration of chefs to produce a truly unique meal of good, clean and fair food. We connected in moments of national unity, like the Plant a Seed campaign that highlighted biodiversity in the important interplay between tradition and innovation. And our national network cultivated long-lasting initiatives, like starting new chapters, advocating for food and farm policies, boarding new Ark of Taste products and inviting new volunteers to join chapter boards. Together, and in all of these moments, our roots grew deeper to strengthen communities and leadership in the movement, and our branches reached up to make an impact in the vast and complex world of food.

Your generosity enables Slow Food to grow. Thank you!



### Current Board

Ben Burkett  
Alessandro d'Ansembourg  
Paolo Di Croce  
Laura Luciano  
Kevin Mitchell  
Tomoko Miyahara  
Jon Schlegel  
Julie Shaffer  
Joel Smith (chair)  
Kathryn Lynch Underwood  
Ed Yowell

### Current Staff

Giselle Kennedy Lord  
Dan Mueller  
Anna Mulé  
Deborah Nares  
Felix Wai  
Chanowk Yisrael

### Current Interns

Caitlin Balagula  
Alison Macbeth  
Aliza McHugh  
Melanie Monroy  
Alejandra Cleves Morales  
Vivian Whitney

# IMPACT AT A GLANCE

## Slow Food Nations 2019

Our third annual festival focused on 'Where Tradition Meets Innovation' where we explored new ways of working collaboratively across the world for a good, clean and fair future.

8 Summits  
22 Workshops + Tastings  
14 Meals  
72 Merchants  
131 Total Events  
210 Speakers and Chefs  
213 Volunteers  
30,000 Total Attendance



photo: Woody Roseland

## Plant a Seed

We paired three seeds from the Ark of Taste with three seeds from Row 7, highlighting the important role of both tradition and innovation.

670 kits distributed  
350 school gardens  
250 individuals + chefs  
70 chapters



photo: Giselle Kennedy Lord

## New Chapters

We're excited to welcome these chapters to our network, especially two campus chapters with students. Dedicated chapters and leaders are the heart of Slow Food!

### New chapters

Slow Food Four Rivers (KY)  
Slow Food Georgetown University (DC)  
Slow Food University of Utah  
Slow Food Wayne (IN)



photo: Stephen Flynn

## Chapter Highlight: Slow Food East Bay Cultural Food Traditions Project

Slow Food East Bay hosted nine dinners over eleven months featuring refugee and immigrant chefs in their community. The beloved events resulted in over \$17,000 paid to the chefs and nearly \$8000 paid to eight nonprofit partners, plus a great deal of learning, community building and good eating.

## Ark of Taste

Biodiversity is a central tenet to the mission of Slow Food around the world. By championing and cultivating Ark of Taste products, we can increase the viability and availability of culturally and historically important foods.

### 2019 Boardings

Thorburn's Terra-Cotta Tomato (NE)  
Landreth Seedless Bean (NE)  
Northern Black Morel (NE)  
Peconic Bay Scallop (NE)  
Shaker Large Red Tomato (NE)  
Lemon Cling Peach (SE)  
Florida Cracker Sheep (SE)  
Willow Leaf Butter Bean (SE)  
Apalachicola Oyster (SE)  
Teleme Cheese (CA)



## 30-Year Leader Series

In celebration of the 30th anniversary of the Slow Food Manifesto, our founding document, we recognized leaders whose diverse voices and cultures have made a significant impact on our network. Our network told us which leaders have most inspired them with their work to advance the Slow Food Movement. We recognized leaders both long-standing and emerging, like Vincent Medina and Louis Trevino of Café Ohlone (pictured right), with snippets and stories on our blog to showcase their contributions to Slow Food.

[Read More about the featured](#)



courtesy of Café Ohlone

# SLOW FOOD NETWORK BY THE NUMBERS

*Our incredible network of members, volunteers and supporters is the foundation of all we do as Slow Food USA. We're grateful to each and every person involved in this work!*



## SLOW FOOD NETWORK: BY THE NUMBERS

98

active chapters

9

campus chapters

329

school gardens sustained

60

new school gardens established

20,187

kids impacted by local programming

583

local partnerships and alliances

80

farms supported

5,045

members and donors

427

chapter events

128,062

first-time chapter event attendees

1,943

volunteers

93,134

adults engaged by local programming

223

local projects (excludes school gardens)

79

food businesses supported

## SLOW FOOD ONLINE

*as of December 31, 2020; includes Slow Food chapters unless noted otherwise*

169,876

e-mail subscribers

609,846

twitter followers

326,412

facebook followers

34,000

@slowfoodusa instagram followers



## REVENUE & EXPENSE BREAKDOWN

*Audited numbers represent fiscal year 2019, spanning July 1, 2018 to June 30, 2019*

**Revenue: \$1,693,997**

Donations: \$436,815  
Membership: \$222,503  
Events: \$802,142  
Grants: \$187,600  
Program Fees: \$26,650  
Other: \$18,287

**Expenses: \$1,720,774**

Programming: \$1,522,891  
Administration: \$104,995  
Fundraising: \$92,888



# 2018-19 DONORS

*This list represents gifts in FY19 (July 1, 2018 - June 30, 2019) through the end of Dec 2019. A huge thanks to these donors for their generous support!*

## \$50,000+

Cultures of Resistance Foundation  
Regenerative Agriculture Foundation  
TABASCO  
Visit Denver  
Whole Foods Market

## \$25,000 - \$49,999

11th Hour Project  
Elana Amsterdam  
Anonymous  
Colorado Tourism Office  
Danone North America  
Alessandro d'Ansembourg  
Flora Family Foundation  
Joe and Terry Furgerson  
Gourmet Foods International  
GRACE Communications Foundation  
Larimer Square  
Slow Food Equity, Inclusion and  
Justice Working Group  
Whole Kids Foundation

## \$10,000 - \$24,999

Airbnb  
ARC Cardinal  
Big Green Egg  
Brenda and Keith Brodie  
Camellia Beans  
Davines North America  
Thom Duncan  
Edible Beats  
FoodMaven  
FoodPrint  
Jaideep and Rachel Khanna  
Foundation  
Ian McNeel and Julie Hooper  
Niman Ranch  
RZ Foundation  
Julie Shaffer  
Joel Smith and Terra Brockman  
John Stewart III and Ramon Torres

Snooze A.M. Eatery  
TIAA

## \$5,000 - \$9,999

Anonymous  
Big Red F Restaurant Group  
Food and Agriculture Organization of  
the United Nations  
iHeartMedia  
Cat Majkowski  
Metro Denver EDC  
Tomoko Miyahara  
New Belgium Brewing Company  
Niceland  
NRDC  
Oatly  
Seattle Fish Company

## \$1,000 - \$4,999

Anonymous (2)  
Mary Clark Bartlett  
Kirsten and Bradley Benefiel  
David Birzon  
Tracy Bizelli  
Patricia Bolton  
Cristiano Bonino and Rachel  
Greenberger  
Bono USA  
Cindy Brickman  
Ca' Momi Osteria  
Lolita and John Casazza  
Justine Cassell  
Jeff Chandler and Donna Morea  
Robert Tod Chubrich  
Tony Clifford, Ellen Kirsh and  
Elizabeth, Alex and Victoria Clifford  
Catherine Compitello  
Cornucopia Natural Foods  
Cosecha Cafe Oakland  
Di Martino  
Peggy Dulany  
Epiclean Group

Feed Media  
Mark Feichtmeir  
Fertel Foundation  
The Flagg Family  
Food and Nutrition Resources  
Foundation  
Food.Stories.Travel.  
Lynne Frame and Richard Hoskins  
Andrea and Max Fulton  
Meteka Gilyard  
Gray Line of Colorado  
Heather Hammer  
Harbour Public House  
Hotel Tabard Inn  
Johnson Financial Group  
The Jones Family  
Aleksandra and Jason Kaplan  
Charity Kenyon and Mike Eaton  
Kathleen King  
Molly and Taylor Kirkpatrick  
Rajiv Kohli  
Gabriel Koroluk and Amy Zupon  
Sara K. Lampert  
The Larrabee Family  
Life Beyond the Room  
Lexi MacLan-Rice and Dan Rice  
Mainspring Companies  
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Larry and Laura Martin  
Martinelli Winery  
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Tom and Kristina Montague  
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Park Burger  
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CIMCO CARES, LLC

Pollan-Belzer Charitable Fund  
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Riso Buono  
Krista and David Roberts  
Christopher Rorer  
Selina Rossiter and Dandy Colhoun  
Sacramento Natural Foods Co-op  
Sage Garden Project  
Steven Satterfield  
Megan and Jon Schlegel  
Sarah and Adam Schlegel  
Wesley and Brandy Schultz  
Leslie Sidell  
Slow Food Chicago  
Slow Food East End  
Slow Food Russian River  
Slow Food Sonoma County North  
Gary and Susan Spoto  
Ste. Michelle Wine Estates  
Stem Ciders  
Stewart Family Foundation  
Mary Stock  
Subaru  
Symbiotic Event Services  
Tattered Cover Book Store  
Teatulia Organic Teas  
Rick Theis and Carolyn Johnson  
Kathryn and Gerald Underwood  
Jessica Valdespino and John Moussouris  
Volpi Foods  
Weber and Grahn Air Conditioning and  
Heating  
Williams Sonoma  
Edwin and Grace Yowell  
Andra and Kyle Zeppelin  
Zeppelin Development

## \$500 - \$999

Randall and Carolyn Abney  
Almond

Annette  
Antonelli's Cheese Shop  
Aziza  
Beans and Bagels  
Kimberly Belcher  
Bellina Alimentari  
Ann Berdy  
Paul Bernstein  
Bi-Rite Market  
Janis Boettinger and Eugene Schupp  
Susan Brandt-Hawley  
Eleanor Briggs  
Alfred and Mary Burtleson  
Crafted Concepts Restaurant Group  
Christine Curtis  
Farahad Dastoor and Jean Macrae  
Michael Dimock  
Effie's Homemade  
Fairfield/Greenwich Cheese Company  
The Fishback Foundation  
Foodlyn  
Mark Fornatale  
Gaumenkitzel Restaurant  
Kris Gaziano  
Geechie Boy Mill  
Vincent Giambalvo  
Kathleen Giancarlo  
Marilyn Henderson and Michael Mix  
iNSIDE EUROPE  
Elisa Joseph and Jenna Anders  
Emily Kenyon  
Kimball House  
La Balena  
Lemon Street Market  
Pamela and Don Lichty  
Tony and Nancy Lilly  
LYFT  
Andrea Mathews  
Meal and a Spiel  
MEEL  
Rick, Kristi, Emma and Kate Michael  
Lauren Mordasky

## 2018-19 DONORS (continued)

Peter, Colleen, Jill and Kyle Morich  
 Victoria and Steve Morris  
 Moxie Bookkeeping and Coaching  
 Lisa and Andrew Nowak  
 Josh Olsen/ACRES Farm at Warren Tech  
 James Paulson  
 Peconic Land Trust  
 Prairie Plate Restaurant  
 Lou and Susan Preston  
 Kevin Pugh  
 Jennifer and Jim Reichardt  
 Shaunagh Robbins  
 Rogue Creamery  
 Darlene Salatto Rose  
 Jane Rosenberg  
 Marcie Rothman  
 Rita Saltz  
 Jeremy Schmutz and Jane Grimwood  
 Cynthia, Peter, Sophia and Beau  
 Scott and Meagan Mahaffy  
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 Grace Singleton  
 Slow Food California  
 Slow Food Charleston  
 Slow Food Detroit  
 Slow Food Hawaii  
 Slow Food Houston  
 Slow Food O'ahu  
 Slow Food San Francisco  
 Slow Food Vermont  
 Southampton Inn  
 Mary Spadaro  
 Henry and Renée Suhr  
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 Sienna Trapp-Bowie, Aldo Ramirez  
 Carrasco and Spencer Bowie  
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 Vesta, Steuben's, Ace Eat Serve  
 Vina Enoteca  
 Anne Walker and Sam Mogannam  
 Lee Ward  
 Beth and Mark Wyatt  
 Wells Fargo Community Support

Wilson County Barbecue  
**\$250 - \$499**  
 626 on Rood  
 Angie, Leslie and Ayla Acakpo-Satchivi  
 Acreage  
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 Michelle Ajamian  
 Pamela Alexander  
 Anonymous (2)  
 Avelina  
 Tamara Baldanza-Dekker  
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 Bin 707 Foodbar, Tacoparty and  
 Dinnerparty Grand Junction  
 The Bindery  
 Lisa Biscaichipy  
 Richard Brandes  
 Gerald Breslauer  
 Cart-Driver  
 Max Caruso  
 Judy Chamberlin  
 Susan Chandler  
 Gay Chanler  
 Cirque Kitchen  
 Cobram Estate  
 Douglas Cook and Rachel Black  
 Nancy Crawford  
 Mark Crowell  
 Stephen Davies  
 Claudio Delfino  
 Lalit Devgan  
 Joan Diamond  
 Bess Dickson  
 Dio Mio Pasta  
 Luigi Diotaiuti  
 Bernadette Dryden  
 El Cabo Verde  
 Floyd Elliot  
 Jay Farbstein and Bonnie Berman  
 Richard and Lynne Feinstein

Helga Fellows  
 The Fort  
 Douglas Freeman  
 Fresh Tymes Eatery, Fresh Thymes  
 Marketplace  
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 Aviva Garrett  
 George Gastis  
 David Gilinsky  
 Beth Gillespie and Dan Novelty  
 Doron Goldstein  
 Tim Gollin  
 Rachel Green  
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 The Kitchen Restaurant Group  
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 Gabriella Oviedo  
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 Dana Posner  
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 Meredith Raphelson  
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 Jileen Russell  
 David Sacarelos  
 Santo, Blackbelly  
 Sarto's  
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 Katie Schmidt  
 Lawrence Schwegler and Erika  
 Hernandez  
 Sheila Shenag

David and Lucinda Shields  
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 Slow Food Corvallis  
 Slow Food Dallas and Fort Worth  
 Slow Food Denver  
 Slow Food in Oregon  
 Slow Food New York State  
 Slow Food North Louisiana  
 Slow Food RVA  
 Slow Food Sacramento  
 Slow Food Seattle  
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 Karl Stark  
 Max Stein  
 Michael Strober  
 Henry Suhr III  
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 Allison Tenfelde  
 Scott Thompson and Maria Sakellariou  
 Russell Toris  
 Donald Trouba  
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 John Turner and Jerry Fischer  
 Two Parts  
 Marc Udoff  
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## GOOD, CLEAN AND FAIR FOOD FOR ALL

