

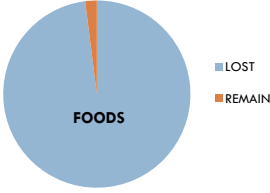


# ARK OF TASTE: BEAVER DAM PEPPER (& OTHER LOCAL FAVORITES)

JCASEY@SLOWFOODWISE.ORG


## Food Biodiversity

Today over 95% of traditionally eaten plant and animal foods have disappeared in the USA—75% lost globally. 300,000 extinct vegetable varieties alone...in the last century. -FAO




60%  
World's Food—  
Wheat,  
Rice, Corn

## Food Biodiversity



- Food biodiversity = variation of life forms within the food system.
  - Essential for good nutrition
  - Essential global food security
- Why losses?
  - Industrialized food system (monocrops)
  - Land use changes
  - Pollution
  - Climate change
  - Overharvesting (fishing)



"Biodiversity underpins to food security, sustainable livelihoods, ecosystem resilience, coping strategies for climate change, adequate nutritional requirements, insurance for the future..."  
-Biodiversity for Food and Agriculture, FAO

## Slow Food....



...protects food biodiversity.



## What is Slow Food?



- Slow Food is a way of eating and living. It is also....
- ...a global, grassroots organization with over 100,000 members in over 150 countries, which links the pleasure of food with a commitment to community and the environment.



—www.slowfood.com

## What does Slow Food do?




- Slow Food **defends biodiversity** in our food supply, promotes **food and taste education** and connects sustainable producers to co-producers through **events and building networks**.





Source: slowfood.com



## What does Slow Food do?




- Slow Food Foundation for Biodiversity
- **Ark of Taste** & Presidia
- Terra Madre & Salone del Gusto
- Slow Fish & Slow Cheese
- University of Gastronomic Sciences
- 1000 Gardens in Africa
- Earth Markets
- Slow Food in Schools

## Ark of Taste—saving cherished foods, one product at a time




<http://www.slowfoodfoundation.com/ark>



**Find Ark Products All Over the World!!!**

←  
More than 1200

## Ark Of Taste



In the US—the Ark of Taste is a catalog of over 200 delicious foods in danger of extinction.

By promoting and eating Ark products we help ensure they remain in production and on our plates.


*“Eat it to Save it.” —Poppy Tooker*

## Ark of Taste



Local Examples (Upper Midwest)	National Examples
<ul style="list-style-type: none"> <li>□ Beaver Dam Pepper (SFW Grow Out)</li> <li>□ Amish Paste Tomato (SFW Grow Out)</li> <li>□ Sheboygan Tomato</li> <li>□ Red Wattle Pig (@ Bolzano's, Bavette)</li> <li>□ Shagbark Hickory Nuts</li> <li>□ Manoomin</li> <li>□ American Plains Bison</li> </ul>	<ul style="list-style-type: none"> <li>□ Amish Deer Tongue lettuce (SFW Grow Out)</li> <li>□ Fish pepper</li> <li>□ Shegnose pimiento (SFW Grow Out)</li> <li>□ Aunt Molly's Husk Tomato (SFW Grow Out)</li> <li>□ Hidatsa Shield Figure bean</li> <li>□ Cape May Salt Oyster</li> <li>□ Bourbon Red Turkey</li> <li>□ Reef Net Salmon Fishing</li> <li>□ Mirillton</li> <li>□ Shrub, American Rye</li> </ul>

## Beaver Dam Pepper



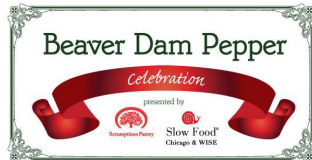
- Brought to WI by Hungarian immigrants ~1912 (Hussli Family)
- Sweet & Spicy
- Uses: raw, cooked, preserved; goulash, pickles, sandwiches



**Beaver Dam Pepper**  
*Celebration*  
presented by  
Scrumptious Pantry Slow Food Chicago & WISE

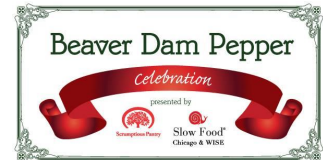
## BVD Pepper Celebration: Restaurants

- **Beaver Dam Pepper Tour de Menu September 21 st**
- [Bavette La Boucherie](#)
- [Glorioso's Italian Market](#)
- [Hinterland](#)
- [Juniper 61](#)
- [La Merenda](#)
- [Meritage](#)
- [Sanford](#)



## BVD Pepper Celebration: Demos

- September 7<sup>th</sup>: [South Shore Market](#)
- September 14: [Fondy Market](#)
- September 21: [Glorioso's Italian Market](#) (this is a 90 min cooking class, tickets are available through Glorioso's!)



## Ark of Taste



Can you help us find more amazing local foods to nominate to the Ark!?!?

## Ark of Taste



Carlo Petrini to Slow Food Network:

“...Reinvigorate the catalog of all at-risk local products, varieties and native breeds until we reach 10,000 products.”

Because, even with > 1000 products on the Ark of Taste, plant species, breeds, traditional foods remain at risk—1 disappears every 3 hours.

## Ark of Taste



- **Anyone** can nominate!
- Start by talking to local farmers, chefs, gardeners, canners, wildcrafters, producers, food experts in our region...
- Ark selects a **product**, not individual producers

[http://www.slowfoodusa.org/index.php/programs/details/ark\\_of\\_taste](http://www.slowfoodusa.org/index.php/programs/details/ark_of_taste)

## Ark of Taste



### Conditions for Eligibility:

- Nominations for inclusion on the Ark must be food products and may include: domestic species (plant varieties, ecotypes, indigenous animal breeds and populations), wild species (only if tied to methods of harvesting, processing and traditional uses) and processed products (such as preserves, baked goods, cheeses, spirits, etc., made from raw agricultural products)
- A product that is of a genetically modified organism or is derived from one is ineligible.
- A product must be believed to have been part of foodways in the US at least 25 years ago.
- It is desirable that the nomination be sponsored by a chapter.
- A nomination made by a commercial entity for marketing purposes is ineligible.
- A product with a registered trademark is ineligible.
- Ark products are not allowed to display the Slow Food logo (snail) or any variant of that logo on the food item, or its packaging.

[http://www.slowfoodusa.org/index.php/programs/details/ark\\_of\\_taste](http://www.slowfoodusa.org/index.php/programs/details/ark_of_taste)

## Ark of Taste



### Evaluation Criteria

- Taste
- Product History
- Endangered, At Risk, or Underappreciated
- Sustainable Harvest or Production
- Available in Limited Quantities

[http://www.slowfoodusa.org/index.php/programs/details/ark\\_of\\_taste](http://www.slowfoodusa.org/index.php/programs/details/ark_of_taste)

## Ark of Taste: Criteria



### Evaluation Criteria

#### Taste

One of the basic conditions for a product to be on the Ark is that it is good to eat (as defined in the context of local traditions and uses). Describe the flavors of this product and the variety of ways it is used to achieve a remarkable taste experience. Does it have unique nutritional characteristics? Does its taste evoke or represent the cultural memory of a community? Include testimonials from producers, consumers, chefs or scholars if possible.

[http://www.slowfoodusa.org/index.php/programs/details/ark\\_of\\_taste](http://www.slowfoodusa.org/index.php/programs/details/ark_of_taste)

## Ark of Taste: Criteria



### Evaluation Criteria

#### Product History (Regional, Cultural, or Economic Importance):

Tell the story of this product and the way it has played a part in a past or present food culture. Are there any traditions or celebrations associated with this product? Does it have special importance to the community that produces or consumes it? How is its history unique and meaningful? What would be lost if it were to disappear.

[http://www.slowfoodusa.org/index.php/programs/details/ark\\_of\\_taste](http://www.slowfoodusa.org/index.php/programs/details/ark_of_taste)

## Ark of Taste: Criteria



### Evaluation Criteria

#### Endangered, At-Risk, or Underappreciated:

Promoting biodiversity is a central theme of Slow Food. Identifying foods that have been lost or forgotten draws attention to the need to protect these foods. Explain how or why this product is at risk of disappearing. Scholarly documentation and production data is strongly encouraged in explaining the level of risk of the product.

[http://www.slowfoodusa.org/index.php/programs/details/ark\\_of\\_taste](http://www.slowfoodusa.org/index.php/programs/details/ark_of_taste)

## Ark of Taste: Criteria



### Evaluation Criteria

#### Available in Limited Quantities:

The product must be produced in a non-industrial way, from entities such as family owned farms or independent food harvesters or producers, or by individuals for home consumption. If you know any producers, please include their names and contact information.

[http://www.slowfoodusa.org/index.php/programs/details/ark\\_of\\_taste](http://www.slowfoodusa.org/index.php/programs/details/ark_of_taste)

## Ark of Taste: Criteria



### Evaluation Criteria

#### Sustainable Harvest or Production:

It is important that this product can be grown, harvested or produced in a way that is environmentally sound and gives dignity and proper remuneration to its producers and their workers, i.e. the product is Good, Clean and Fair. In the case of a crop or breed so threatened that consuming it could hasten its disappearance, explain the level of threat, and any efforts at conservancy of which you are aware. Describe the potential for sustainable harvest or production should the species reach a stable population.

[http://www.slowfoodusa.org/index.php/programs/details/ark\\_of\\_taste](http://www.slowfoodusa.org/index.php/programs/details/ark_of_taste)

## Ark of Taste



- Completed nomination form goes to Regional Midwest Ark Committee, Slow Food USA, and International Ark Commission. SFW will help!
- SFW Contact: [jcasey@slowfoodwise.org](mailto:jcasey@slowfoodwise.org)
- SFUSA Contact: [megan@slowfoodusa.org](mailto:megan@slowfoodusa.org)

[http://www.slowfoodusa.org/index.php/programs/details/ark\\_of\\_taste](http://www.slowfoodusa.org/index.php/programs/details/ark_of_taste)

## Slow Food: get involved WISCONSIN SOUTHEAST

### □ Biodiversity Volunteer Opportunities:

- Ark of Taste "detective"
- MKE Apple Tree Corps
- Ark Grow Out
- Events—Beaver Dam Pepper Celebration, MKE Apple Fest

### □ SFW Contacts:

- Leader—Barb Heinen, [info@slowfoodwise.org](mailto:info@slowfoodwise.org)
- Volunteers—Sue Chartrand, [schartrand@slowfoodwise.org](mailto:schartrand@slowfoodwise.org)
- Biodiversity—Jennifer Casey, [jcasey@slowfoodwise.org](mailto:jcasey@slowfoodwise.org)

For more about SFW and all of our leaders:

[www.slowfoodwise.org](http://www.slowfoodwise.org)

## Ark Of Taste

