



2015 EVENT SCHEDULE

*All speakers, locations, and other details in this document are subject to change
Visit www.slowfoodusa.org/meat for more information on the event.*

AT A GLANCE

SCHEDULE BY DAY:

Thursday, June 4th: Early Bird Tours, Welcoming Reception, Denver Dine Around Dinners

Friday, June 5th: Slow Meat Symposium, Delegation Dinner

Saturday, June 6th: Delegate Breakfast, Slow Meat Fair

LOCATION:

Primary event locations are The Curtis Hotel at 1405 Curtis Street and The SpringHill Suites at 1190 Auraria Parkway. Both are in downtown Denver, about a ten minute walk apart.

DESCRIPTION OF PROGRAMMING

Early Bird Tours

- During the day on Thursday, various sites in the Denver-metro area will give visitors a chance to explore a range of Slow Meat businesses and producers. *Pick up and return at The SpringHill Suites*

Dine-Around

- Local restaurants around the city will serve up Slow Meat inspired menus to intimate gatherings of 10 to 30 people on Thursday evening. Each meal will be hosted by an organization or expert who will stimulate discussion during the meal.

Symposium

- The Symposium will take place beginning on June 4th, with an evening cocktail reception. *At The Curtis.*
- Friday, June 5th will be fully programmed with discussions and networking opportunities inclusive of breakfast, lunch, and an offsite dinner. The conversation on Friday, at The Curtis, will be organized into three moderated plenaries with four speakers, each followed by four breakout sessions. The breakouts will pair each plenary speaker with a host who has complementary expertise in order to facilitate this more intimate and in-depth conversation with attendees. The plenaries will be arranged thematically around the most common meat species - Cow, Chicken, and Pig. This purposefully simplistic framework will allow us to bring speakers from varied sectors and backgrounds into conversation with each other.
- On Saturday morning the delegation will reconvene at The SpringHill Suites in order to identify priority Slow Meat initiatives and confirm collaborative opportunities for the coming year before a day of eating, learning, and connecting at the Slow Meat Fair.

Fair

- On Saturday, the Fair will bring our message to the public at large through educational presentations, interactive workshops, a bookshop, culinary demos, and of course lots of delicious ways to enjoy “better meat, less.” The Fair will span both an outdoor marketplace and indoor taste education events at The SpringHill Suites.

DETAILED AGENDA

THURSDAY, JUNE 4

8:00am to 3:00pm - Early Bird Tours

All buses depart from The SpringHill Suites, 1190 Auroria Parkway.

All tours include lunch and transportation.

Purchase tickets at <https://rerum-18385.ticketbud.com/slow-meat-2015>

- MILE HIGH MEAT: A CITY TOUR

Cost: \$ 55

Max participants: 20

This local tour will take you to two businesses at the forefront of good meat in the Mile High City. The day will start with a tour of Good Food Award winners Continental Sausage and learn how they are bringing European tradition and modern tastes to the West, while producing of good food at scale. We will then head to Western Daughter's Butcher Shoppe for a brief tour and intimate al-fresco lunch with owners Josh Curtiss and Kate Kavanaugh for an inside-out look at butchery and how they are making it work for land, animal and rancher.

- PRAIRIELAND LEGACY: FIELD TRIP TO THE PLAINS CONSERVATION CENTER

Cost: \$ 85

Max participants: 25

One hour from Denver, in West Bijou Creek, the Plains Conservation Center contains both the past and potential of the vanishing prairie. Visit its bison herd, and learn about its role as an holistic land management educational hub for the Savory Institute.

- LIFECYCLE: GRASSLAND FARM TOUR AND EXPERT SLAUGHTER DEMO

Cost: \$ 115

Max participants: 12

Adam Danforth, renowned author and butcher, will take a small group to Boulder Lamb Co. for a tour of the farm and the demonstration of a humane animal slaughter. Focusing on reverence and care for the life of the animal, Danforth's previous demonstrations have been cited as life-changing experiences. In order to maintain the calm and intimate atmosphere necessary to this demonstration, space is extremely limited and intended for those who feel themselves most able to be fully present for the experience. Attendance is only open to Symposium delegates.

- FARM TO TABLE: AN INSIDER'S LOOK AT BLACK CAT FARM

Cost: \$ 85

Max participants: 20

Join award-winning chef Eric and his partner Jill Skokan to get a behind-the-scenes look at what goes into growing the produce and raising the animals needed to supply two busy restaurants, a CSA, and a weekly Farmers' Market booth. The Skokans' passion for integrating animals and veggies on their 130-acre farm is evident by the Ark of Taste Tunis and Karakul sheep grazing on the asparagus fields and the heritage Mulefoot and Hereford pigs having their pick of veggies. See what's growing and learn how it all comes together on your plate for a true farm-to-table lunch featuring some of the Skokan's 250 heirloom and heritage cultivars and unique animal breeds.

5:00pm - Symposium Welcome Reception

Denver themed drinks and appetizers served at The Curtis Hotel. Brief welcome message and orientation for the work ahead. Networking for Symposium delegates. (Included with Symposium registration.)

7:30pm to 10:00pm - Denver Dine-Around Dinners

These dinners are offered exclusively to Symposium delegates. Ticketing is currently closed, but small number of tickets will be available for purchase at delegate check-in on Thursday.

The hottest restaurants in Denver are preparing prix fixe menus on the theme of Slow Meat. Take advantage of this opportunity to explore the city and meet fellow delegates at these private dinners organized by Slow Food and our partners. Tickets available at <https://rerum-18385.ticketbud.com/slow-meat-2015>

All dinners begin at 7:30pm. Guests are responsible for their own travel to the restaurant. Ticket cost includes tax and gratuity. Drinks may be purchased in addition. Vegetarian options available at all restaurants upon request at time of booking. Please note any dietary restrictions or concerns at the time of booking. Due to the special nature of the menus, requests made on the night-of may not be accommodated.

- **FUEL CAFE**

hosted by Michael Dimock, Roots of Change

Cost: \$ 50

Max participants: 30

Address: 3455 Ringsby Ct #105, Denver, CO 80216

Located in the RiNo neighborhood of Denver, Fuel Cafe uses the freshest seasonal produce to create an ever-changing dining experience in a hip, contemporary environment.

- COLT AND GRAY

Hosted by Travis Robinson and Woody Tasch, Slow Money

Cost: \$ 75

Max participants: 30

Address: 1553 Platte St, Denver, CO 80202

This neighborhood restaurant, located about a miles walk from downtown, features the highest quality food and drink in an elegant yet comfortable environment. They focus on regional ingredients and specialize in nose-to-tail utilization.

- THE KITCHEN NEXT DOOR UNION STATION

hosted by Sara Brito, Chefs Collaborative

Cost: \$ 45

Max participants: 25

Address: 1701 Wynkoop St, Denver, CO 80202

Located in the heart of Denver in the beautifully remodeled Union Station, this neighborhood pub is committed to creating community through food. Check out the menu [here](#).

- LUCKY PIE PIZZA & TAPHOUSE

Hosted by Matthew Raiford, Chefarmer at Gilliard Farms and Slow Food USA Board Member

Cost: \$ 45

Max participants: 25

Address: 1610 16th St, Denver, CO 80202

Enjoy artisanal pizza from organic Colorado flour, hand cured meats from heritage breed Colorado hogs, and cheese from farm fresh milk and curd in the heart of downtown Denver.

[Check out the Slow Meat prix fixe menu.](#)

- COMIDA AT THE SOURCE

Hosted by Robert Nathan Allen, Little Herds and Aspire Food Group US

Cost: \$ 45

Max participants: 30

Address: 3350 Brighton Blvd #105, Denver, CO 80216

Located in RiNo at The Source, home to Slow Food Denver and a collective of food artisans and retailers, Comida serves up flavorful Mexican street food with high quality ingredients.

FRIDAY, JUNE 5

All programming at the Curtis Hotel

7:00am - Registration Opens

Upstairs of the lobby.

7:00am - Breakfast

Upstairs of the lobby.

9:00am - Welcome and Slow Meat 2014 Report Back

Richard McCarthy, Slow Food USA Executive Director

Room: "Four Square" Ballroom

9:20am - Keynote Address

Edie Mukiibi, Slow Food International Vice President

Room: "Four Square" Ballroom

10:00am - Plenary

Room: "Four Square" Ballroom

COW

Speakers: Will Harris - owner of White Oak Pastures
Caroline McCann - owner, Braeside Meat Market;
founder, Grass Fed Meat South Africa
Gary Nabhan, Co-editor of *Stitching the West Back Together*
Nicolette Hahn Niman - author, mother, rancher, lawyer

Moderator: Luke Runyon - agribusiness reporter, KUNC and Harvest Public Media

11:00am - Breakout Sessions

- BUILDING CAPACITY, BUILDING COMMUNITY

With Will Harris

Hosted by Woody Tasch, founder of Slow Money

Room: "Four Square" Ballroom

How can and should we invest in order to make livestock farming a viable livelihood?

Will Harris has invested in the infrastructure of White Oak Pasture in order to grow his business and his community. His product is available in large consumer markets, and his

operation is revitalizing the rural town of Bluffton, Georgia. In discussion with Woody Tasch, founder of Slow Money, this session will explore the ethos and practice of investing to build a better food system.

- JUST ONE WORD: DEFINING “SUSTAINABLE” BEEF

With Caroline McCann

Hosted by Douglas Simms, Director of Strategy and Finance at NRDC’s Center for Market Innovation

Room: “Hop Scotch”

Every step from field to fork has a different perspective on what it means to be “sustainable.” True sustainability must take into account not only land management and livestock health but also economic and political systems. Taking this issue on from two different continents, Caroline McCann and an expert from the USA will lead a discussion on the potentials and challenges of sustainable beef production.

- DON’T FENCE ME IN: COLLABORATIVE CONSERVATION

With Gary Nabhan

Hosted by Carlene Henneman, Lead TomKat Ranch Ecologist for Point Blue Conservation Science

Room: “Duck Duck Goose”

Wide open spaces are essential for healthy ecosystems. Though often pitted against each other, environmental conservationists and the laborers of the land have every reason to join forces in protecting them. A new vision, a sustainable working-land ethic is emerging around livestock production. This discussion focuses on current and potential collaborative conservation.

- HOOFS ON THE GROUND: RUMINANTS’ ROLE IN AGRICULTURE

With Nicolette Niman

Hosted by Michael Dimock, President of Roots of Change

Room: “Red Rover”

In her recent book *Defending Beef* environmental lawyer turned rancher Nicolette Hahn Niman laid out her case for ruminant’s integral role in agriculture and the human diet. Delve in to this controversial perspective and it’s potential for changing the roles of cattle, ranchers, and beef in the food system.

11:45am - Lunch

Room: “Marco Pollo”

1:00pm - Plenary

Room: “Four Square Ballroom”

CHICKEN

Speakers: Roger Mastrude - Founder, Heritage Turkey Foundation
Jose Oliva - Co-director, Food Chain Workers Alliance
Urvashi Rangan - Dir. Consumer Safety and Sustainability, Consumers Union
Craig Watts - contract farmer and Perdue Farms whistleblower

Moderator: Katy Keiffer, journalist and host of "What Doesn't Kill You"

2:00pm - Breakout Sessions

- A TRUSTED MERCHANT: WHERE DISTRIBUTION MEETS EDUCATION

With Roger Mastrude

Hosted by Mary McCarthy, Manager of Operations at Heritage Foods USA

Room: "Hop Scotch"

Having ranchers and farmers sell directly to customers is not always possible - or even ideal. A transparent food chain needs reliable merchants to connect eaters with growers. Roger and Mary will "talk turkey," discussing their organization's successful efforts to bring heritage turkeys to Thanksgiving holiday tables across the US and identifying the challenges we face in fostering the "middleman" as an ally and educator.

- HONEST WORK: IMPROVING LABOR STANDARDS

With Jose Oliva

Hosted by Axel Fuentes, Rural Community Workers Alliance

Room: "Duck Duck Goose"

The industrialization of the food system has been particularly dangerous for laborers in the meat supply chain. The result impacts not only the health and security of laborers, but of consumers as well. Drawing on their experience organizing workers from field to fork, Jose and Axel will ask how to bring this important topic into the broader context of the "good food movement."

- CREDIBILITY CRISIS: MAKING LABELS MEAN SOMETHING

With Urvashi Rangan

Hosted by Carrie Balkcom, Exec. Dir. of the American Grassfed Association

Room: "Red Rover"

Though dangerously under-regulated, labels could be a powerful tool for communicating to consumers and growing the market for better meat. Both veterans of the political environment that produces the policy that defines (or doesn't) the meanings of labels, Carrie and Urvashi will discuss the challenges and opportunities in meat labeling.

- UNEXPECTED ALLIES: THE FACTORY FARMER AND THE ANIMAL RIGHTS ACTIVIST

With Craig Watts

Hosted by Leah Garces, USA Director for Compassion in World Farming

Room: "Four Square" Ballroom

When Craig and Leah teamed up to produce and release a video of the reality of raising chickens for Perdue at Craig's farm last December, they nearly broke the internet. Their unexpected alliance brought to light the culture of confinement that harms both farmers and livestock. What lies ahead in their battle, and what lessons can we learn as we seek allies?

2:45pm - Coffee Break

Upstairs of the lobby.

3:00pm - Plenary

Room: "Four Square" Ballroom

PIG

Speakers: Aretta Begay - Navajo Churro Sheep Presidium
Kate Kavanaugh - owner, Western Daughters Butcher Shop
Joe Maxwell - V.P. Outreach and Engagement, HSUS
Mel Coleman, Jr. - V.P. of Emerging Markets, Niman Ranch
Moderator: Erin Fairbanks - Executive Director, Heritage Radio Network

4:00pm - Breakout Sessions

- LIVING TRADITION: VALUING AND PROTECTING PASTORAL LIFEWAYS

With Aretta Begay

Hosted by Edie Mukiibi, VP of Slow Food International

Room: "Hop Scotch"

Aretta and Edie are defenders of endangered breeds working in different hemispheres. On the Navajo Nation, the Churro sheep are foundational to nomadic cultural traditions around food, art, and community. In Uganda, the hearty Ankole cattle is similarly tied to the lifeways of pastoralists. Both breeds and cultures are particularly well suited to their environments. This session brings this often overlooked perspective into consideration and shares the efforts of the Slow Food Presidia to strengthen indigenous and pastoral communities.

- EVERY LINK: FOSTERING ALTERNATIVE SUPPLY CHAINS

With Kate Kavanaugh

Hosted by Josiah Lockhart, farmer at Lockhart Family Farm

Room: "Duck Duck Goose"

Getting better meat to average consumers requires collaboration all along the production chain. Kate Kavanaugh has built Western Daughters Butcher Shop's business by committing to understanding and meeting the needs of ranchers, farmers, processors and customers. Josiah Lockhart raises heritage breed pigs, and has forged a relationship with a local grocery store chain to carry his Ark of Taste listed pork 365 days a year. Their conversation asks: what connections need to be fostered in order to make better meat accessible for all?

- THE COST OF CHEAP MEAT: TOWARDS A FAIR MARKET

With Joe Maxwell

Hosted by Richard McCarthy, Executive Director of Slow Food USA

Room: "Four Square" Ballroom

Consumers are accustomed to low-priced meat, but the cost of producing this meat is extracted from rural communities, the environment, and the tax base. This extractive model is being exported around the globe. How can we counter the trend and create a fair market for consumers and producers?

- A SPORTING CHANCE: BRINGING BETTER MEAT TO STADIUMS AND ARENAS

With Mel Coleman Jr.

Hosted by Glenda Yoder, Associate Director of Farm Aid

Room: "Red Rover"

It is notoriously difficult for smaller and mid-size producers to participate in the system that supplies large facilities. Skyboxes feature grassfed steaks, but could an ordinary hot dog become something revolutionary? Sporting and entertainment events offer a prime opportunity to pair joy with justice by bringing actually delicious, sustainably produced food to public festivities. Learn how Niman Ranch has entered this market, and gain insights from the remarkable work of Farm Aid's Homegrown Concessions in confronting the challenges of branding artisanal products within a food service system that prioritizes streamlined efficiency.

5:00pm - Free time

6:15pm - Buses depart for dinner

Pick up at both The Curtis and The SpringHill Suites.

6:30pm - Dinner

At the Balistreri Winery.

10:00pm - Buses return to hotels

Drop off at both The Curtis and The SpringHill Suites.

SATURDAY, JUNE 6

All programming on the Auraria Campus

8:00am - Breakfast

Second floor reception hall.

9:00am - Analysis/ Identify next steps

In the upstairs ballroom.

We will come out of the Friday discussions with a laundry list of possible collaborations and interventions. Saturday morning will be used to analyze which are high priority and identify the people and organizations that will commit to working on them together.

11:00am to 5:00pm - SLOW MEAT FAIR

TASTE EDUCATION & CULINARY WORKSHOPS

Butchers, chefs, and culinary scholars sharing their knowledge, specifics and ticketing coming soon. All workshops happening in the MSU Hospitality School at the Auraria Campus, connected to The SpringHill Suites.

Purchase tickets at <https://rerum-18385.ticketbud.com/slow-meat-2015>

11:30am to 1:00pm - Sausage Making Workshop

Presented by: Josh Johnson, Rocky Mountain Institute of Meat

Cost: \$45

Mark Twain said those that love sausage should never see it being made. Well, the Rocky Mountain Institute of Meat thinks sausage lovers should learn to make their own! Join Josh Johnson of RMIM for a workshop empowering folks to make fresh sausage at home. Attendees will learn the principles in sausage recipes, selecting and preparing the meat, pumping and twisting links, and best cooking practices. It's meat demystified!

12:00pm to 1:00pm - Breeds & Brews

Presented by: Heritage Foods USA

Cost: \$45

Enjoy pork from Old Spot, Red Wattle, Berkshire and Duroc breed pigs while learning the compelling history and cultural influences that are bringing heritage pork to the forefront of modern American cuisine. A distinct brew from local fave Great Divide Brewing Company will be paired with each breed to compliment and accentuate the pork's unique flavor.

Heritage Foods USA is a farm to table online butcher dedicated to supporting family farms and increasing biodiversity in our nation's food system. Their mission is to create a fully traceable food supply, increase genetic diversity and foster land stewardship.

2:30pm to 4pm - Charcuterie, Cheese and Craft Beer

Presented by: Jeff Roberts

Cost: \$45

The success of American craft beer and artisan cheese have inspired a variety of new fermented foods, especially quality dry-cured meats. This blind tasting features nine cured meats, two artisan cheeses, and three craft beers. The meats might be from large or small producers... maybe even imported ... this is an unparalleled opportunity to train your tastebuds with a true master of all things cured and fermented.

*A resident of Montpelier Vermont, **Jeff Roberts** is president of Cow Creek Creative Ventures, dedicated to developing solutions in the areas of agriculture and food policy, conservation, the environment, and community economic development. He was co-founder and principal consultant at the Vermont Institute for Artisan Cheese at the University of Vermont and is a member of Guilde Internationale des Fromagers. His book, *The Atlas of American Artisan Cheese* (Chelsea Green, 2007), was the first comprehensive survey of small-scale producers. His next book project is all about American charcuterie.*

3:00pm to 4:30pm - Breaking Down Beef: Considering Cuts, Age, and Pasture

Presented by: Kate Kavanaugh, Josh Curtiss and Adam Danforth

Cost: \$45

Join esteemed butchers Kate Kavanaugh and Josh Curtiss of Western Daughters Butcher Shoppe and James Beard award-winning author/butcher Adam Danforth as they take guests through the art of breaking down a partial side of beef. Explore the qualities

of grassfed beef and be challenged to reconsider your assumptions about consuming more mature animals. Learn what to look for, how to prepare various cuts, and sample tastes during this unique workshop.

SPEAKERS TENT

Panels and in-depth discussion to guide us all in eating better meat, less. Lectures are completely free and will include an opportunity for discussion with the panelists. In the outdoor Slow Meat Fair's marketplace, adjacent to The SpringHill Suites.

11:30am - Opening remarks by Dr. Temple Grandin

1:00pm - "Slow Meat Around the Globe"

Moderated by Edie Mukiibi, V.P. of Slow Food International and Ugandan agronomist

Experts from the far flung corners of the world will share the work they are doing with rural communities in order to make meat production good, clean and fair.

Anticipated speakers from: Cuba, Papua New Guinea, the Netherlands, Kenya, Mexico, and the USA.

With speakers...

- Bao Waiko and Gawan Barnabas, biocultural conservationists and organizers of Save PNG Inc. in Lae, Papua New Guinea
- Acela Matamoros, instructor at Cuban Culinary Institute in Havana, Cuba
- Henry Sakalpo and Qalicha Wario of the Kenyan Livestock Marketing Council in Nairobi, Kenya
- Benedicta Alejo Vargas, foremost cook of traditional Michoacán cuisine, from Michoacán, México

2:00pm - "Faith and Food"

Moderated by Reasa Currier, Strategic Initiatives Manager at The Humane Society of the United States

The panel will focus on the topics of faith and food production, faith-based approaches to animal husbandry and faith community responses to factory farming.

With speakers...

- Mike Callicrate, a Catholic and owner of Callicrate Beef
- Roy Kady, Rancher at the Navajo Churro Sheep Presidium
- Jeff Su, a Buddhist, carnivore and rancher at the Plains Conservation Center

- Deanne Thomsen, Faith Outreach Coordinator at The Humane Society of the United States

3:00pm - “Antibiotic-free Chicken, Beyond the Hype”

Moderated by Gabriel Krenza, Strategic Advisor at the National Resource Defense Council

What does “antibiotic-free” chicken really mean, and what difference is it making in human health, animal welfare, and farming sustainability?

- Greg Gunthorp, farmer and owner of Gunthorp Farms
- Suzanne McMillan, Farm Animal Welfare Campaign at ASPCA
- Kathy Lawrence, School Food Focus

4:00pm - “What’s in a Label?”

Moderated by Angela Huffman, Market Development Coordinator at The Humane Society of the United States

So many labels - so little meaning. These experts can help you separate the labels that really mean something from those that are just baloney.

With speakers...

- Carrie Balkcom, Executive Director of the American Grassfed Association
- Andrew de Coriolus, Director of Strategic Projects and Engagement at Farm Forward
- Urvashi Rangan, Executive Director of Consumer Reports Food Safety and Sustainability Center
- James Robinson, Research and Policy Associate at RAFI

TERRA MADRE KITCHEN

Chefs from across the globe cooking up tastes of their favorite dishes. Purchase your passport at the Slow Meat Fair and let your taste buds tour the world. In the outdoor Slow Meat Fair’s marketplace, adjacent to The SpringHill Suites.

11:00 am - Blessing and lighting of the cooking fire by Roy Kady of the Navajo Churro Sheep Presidium

11:30am - Tastes of the Navajo Nation with Franco Lee

Inspired by the desert, think smoked churro lamb, prickly pear BBQ, and sumac pudding.

1:00pm - Tastes of South Africa with Caroline McCann and Arnold Tanzer

Passions run high when talking South African braai! Discover biltong, dry wors, and boerewors - they're all delicious.

2:30pm - Tastes of Mexico with Drew Deckman and Joaquín Eduardo Bonilla Calderón

Way more than tacos. Explore the incredible diversity of cuisine in Mexico, from Baja California to the Michoacan.

4:00pm - Tastes of the American South with Matthew Raifford

Distinctive, delicious, and developed over centuries of cultural collaboration, try true American roots cooking.

AUTHOR SIGNINGS

Food for your brain! Meet renowned authors and have them sign an inscription just for you. In the outdoor Slow Meat Fair's marketplace, adjacent to The SpringHill Suites.

11:30am

- Nicolette Hahn Niman, writer, attorney and livestock rancher will be signing her recently released and thought provoking book *Defending Beef: The Case for Sustainable Meat Production*
- Gary Nabhan, noted food scholar, poet and ethnobotanist will be signing his collection *Stitching the West Back Together*

1:00pm

- Adam Danforth, James Beard Award Winning author and butcher will be signing his masterful book *Butchering*.

2:30pm

- Marilyn Noble, freelance writer and local food expert, will be signing her cookbook *Southwest Comfort Food: Slow and Savory*

4:15pm

- Jeff Roberts, food scholar and co-founder of the Vermont Institute for Artisan Cheese at the University of Vermont, will be signing his book comprehensive book *The Atlas of American Cheese*.

VENDORS & EXHIBITORS

In the outdoor Slow Meat Fair's marketplace, adjacent to The SpringHill Suites.

Taste what we're talking about with food and drink offerings from Denver and beyond...

Marczyk Fine Foods	Brava Pizzeria	Bakin' Bakery
High Point Creamery	Infinite Monkey Theorem	Wild Zora
Continental Sausage	MMLocal Foods	Heritage Foods USA
Smoking Goose	Primo Spread	The Real Dill
Perky Jerky	Saso Hot Sauce	Crystal River Meats
Whole Foods Market	Tender Belly	Little Herds

Learn to navigate the good food landscape from national experts...

American Grassfed Association	Local Food Shift	BarnRaiser
Plains Conservation Center	USDA FSIS	Slow Food USA
Heritage Radio Network	Humane Society U.S.	

SLOW MEAT PARTNER EVENTS

...all happening in Denver...

June 4th to June 6th

CHARC WEEK

For one week, Denver's most skilled meat masters serve special charcuterie offerings at their restaurants. At the end of the week, there is a cocktail party where all chefs will showcase their wares alongside craft beer and spirits. Each participant will use meat and ingredients from local farms and suppliers, and all charcuterie will be made in house. A portion of proceeds will benefit Slow Food USA's Slow Meat program

Website: <http://www.charcweek.com/charc-week-denver.html>

June 7th to June 8th

AMERICAN GRASSFED ASSOCIATION ANNUAL CONFERENCE

The focus this year is on health — of livestock, of soil, and of operation. The AGA has assembled a panel of experts to guide you through an experiential day on a local ranch, in addition to the general membership meeting and a special presentation from Savory Institute on their hub program. And, as always, there will be plenty of great food and drink and plenty of time for networking.

Website:

<http://events.r20.constantcontact.com/register/event?oeidk=a07eas76x84ff9b0d38&llr=sq1f5liab>

June 10th at 6pm

FOOD LOVER'S BOOK CLUB: THE MEAT OF THE MATTER

With the Slow Meat symposium—a gathering of ranchers, butchers, chefs looking for ways to improve our meat system—just wrapping up (and barbecue season in full swing), it seems a fitting time to talk about, well, meat. Kate Kavanagh and Josh Curtiss of Western Daughters Butcher Shoppe join local magazine *5280*'s Food Editor Amanda M. Faison at the Denver Public Library to do just that. They'll discuss why eating less meat is better for all (even the butchers agree), and why knowledge is power—especially when it comes to the dinner table. The trio will reference Dan Barber's *The Third Plate* (specifically chapters three and seven) and Nashville super chef Sean Brock's new cookbook *Heritage* (specifically "The Pasture" chapter, starting on page 122). Examine both books and discover how they dovetail, or read one or the other. Either way, come prepared to discuss. Bonus: A demo and a tasting.

Website: TBD