



# Slow Food Minnesota

## Application for Web Site Listing

Please fill out the pertinent sections of the form to have your business or product considered for inclusion on Slow Food Minnesota's Local Slow Foods Web page. **The form is interactive: fill it in on your computer and click submit to e-mail it.**

### **Criteria:**

Applicants should meet at least 80 percent of the standards.

Food producers must be from small to midsized family farms that produce enough products for retail or wholesale to the general public, and all foods must be grown, produced and processed within the state of Minnesota. Organic or other certification alone does not guarantee listing.

Restaurants, restaurateurs and chefs must consistently source from local, high-quality producers. Among other considerations, chefs should identify their sources on their menus, plan menus on a seasonal basis, have business relationships with local producers and purchase direct as frequently as possible.

Retailers and wholesalers (supermarkets, specialty food shops, food importers and distributors) must do all they can to feature locally produced foods. They should seek out the highest quality foods locally or internationally, should establish ongoing relationships with local producers and should purchase direct at every opportunity.

The Slow Food Minnesota standards committee will occasionally reassess listings to make certain that they continue to meet protocols, philosophy, and other criteria of Slow Food USA, Slow Food International and the committee itself. Membership in Slow Food is not required for listing but is encouraged. Web site listings of businesses with a principal who is a Slow Food member will be identified by the Slow Food snail logo, although the logo may not be used in marketing the business.

### **2010 Standards Committee members:**

Audrey Arner (Chair), Lori and Alan Callister, Ron Huff, Dave and Florence Minar, Scott Pikovsky, Jane Rosemarin (ex officio) Michael Rostance, Fred Stenborg, LeeAnn and Jim VanDerPol

Click submit at the end of the application to e-mail to [moonstone@mvtvwireless.com](mailto:moonstone@mvtvwireless.com)



# Slow Food Minnesota

Membership in Slow Food is not necessary for listing, but is encouraged. A membership brochure is enclosed for your consideration. Your membership makes you a member of Slow Food International, Slow Food USA and our local chapter. *Web site listings of businesses with a principal who is a Slow Food member will be identified by the Slow Food snail logo, although the logo may not be used in marketing the business.*

## Application for Web Site Listing

**Please complete all appropriate questions. Use additional paper if needed.**

*Applicants accepted for listing may from time to time be subject to review for adherence to the protocols, conditions, and philosophy of Slow Food International, USA, and the Standards Committee of Slow Food Minnesota.*

### **A. General information from all applicants**

1. Name of business \_\_\_\_\_

Farm     Restaurant     Winery     Brewery     Retailer/Wholesaler  
 Other \_\_\_\_\_

2. Primary contact person \_\_\_\_\_

3. Address \_\_\_\_\_

4. Phone \_\_\_\_\_

5. Email \_\_\_\_\_

6. Web site \_\_\_\_\_

7. If member, member of Slow Food since \_\_\_\_\_

8. In business since \_\_\_\_\_

Pertinent organizational memberships or community involvement: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Dates of most recent required licensure / inspections: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

How many people do you employ? \_\_\_\_\_ Do you offer benefits? If so, which ones? \_\_\_\_\_

Briefly describe your farm or business history/story: \_\_\_\_\_

\_\_\_\_\_

What products, crops, or animals do you raise, grow, produce, or process, and sell? \_\_\_\_\_

\_\_\_\_\_

**B. FARMERS / FOOD PRODUCERS:**

1. Please describe the scale of operation of your business and your ability to provide retail or wholesale products. \_\_\_\_\_

\_\_\_\_\_

2. Is your farm a Community Supported Agriculture operation? \_\_\_\_\_

3. Where are your products grown and/or processed? (Within MN?) \_\_\_\_\_

\_\_\_\_\_

4. How are your products packaged? \_\_\_\_\_

5. Is your operation certified organic or other certification? (Certified is desirable, but not required; nor does it guarantee listing.) \_\_\_\_\_

6. To what extent do you source local farm inputs as a first priority?

7. For livestock farms, please describe your management of pastures, animals, waterways, etc.

8. Any use of hormones, pesticides, antibiotics, modified genetics or irradiation?

9. Where are your products sold currently?

10. Number of employees \_\_\_\_\_ Employee benefits, justice, safety or fair trade information \_\_\_\_\_

\_\_\_\_\_

**C. RESTAURANTS:**

1. To what extent do you source local ingredients as a first priority? \_\_\_\_\_

\_\_\_\_\_

2. Do you clearly identify sources on your printed menus \_\_\_\_\_

\_\_\_\_\_

3. Describe how you cook/plan menus on a seasonal basis. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

4. Describe your business relationships with quality local, sustainable producers.  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

5 From which food producers do you purchase directly as frequently as possible?  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

6. What traditional cooking methods do you use?  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

7. What specialty ingredients not available locally are from sustainable production sources?  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**D. Retailers/Wholesalers:** (such as grocery stores, specialty food shops, food importers)

1. To what extent do you source locally made or grown products? \_\_\_\_\_  
\_\_\_\_\_

2. What percentage of your inventory is from Minnesota farmers and food producers?  
\_\_\_\_\_

3. Briefly describe how you promote/feature local Minnesota products? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

4. From which Minnesota food producers do you purchase on a regular basis?  
\_\_\_\_\_  
\_\_\_\_\_

5. Do you clearly identify locally made or grown products within your facility? How?

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6. Do you purchase directly from the food producer? \_\_\_\_\_ Briefly describe your business relationships with high-quality local food producers. \_\_\_\_\_

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**E. VINTNERS**

1. What proportion of your grapes/fruit do you grow yourself? Do you contract locally or other? Please describe:

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2. What proportion of your grapes/fruit is grown in Minnesota?

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3. Varieties of grapes grown:

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4. Please indicate any organic or sustainable production methods employed:

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5. Do you bottle your products at your facility? \_\_\_\_\_

6. Where are your products available? \_\_\_\_\_

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7. What local, regional, national or international awards have you received? \_\_\_\_\_

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**F. BREWERS**

1. To what extent do you source local ingredients as a first priority? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
2. Are you a micro-brewery or brew pub? \_\_\_\_\_  
\_\_\_\_\_
3. In what format is the beer sold, e.g., growlers, kegs, bottles, cans? \_\_\_\_\_  
\_\_\_\_\_
4. Where are your products available? \_\_\_\_\_  
\_\_\_\_\_
5. Is your beer or ale brewed traditionally, i.e., grain, hops, yeast and water? Is your beer “all malt” (mash vs. extract)? Do you include chemical additives? How long is your beer held before it is sold? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
6. How does the local sourcing of food impact the local brewer? \_\_\_\_\_  
\_\_\_\_\_
7. What, if any, equipment do you source locally for your brewery? \_\_\_\_\_  
\_\_\_\_\_
8. Do you brew your own beer? Or is it “contract” brewed? \_\_\_\_\_
9. What happens to the “spent grain” and “spent hops”? \_\_\_\_\_  
\_\_\_\_\_
10. What local, regional, national or international awards have you received? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
11. What beer festivals and shows do you attend? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



**S**low Food USA™ is a non-profit organization working to create a just and sustainable food system. Slow Food USA has 225 volunteer-led chapters across the country, representing more than 150,000 members and supporters. The organization creates youth programs to bring the values of eating local, sustainable and just food to schools and campuses; preserves and promotes vanishing foods and food traditions; and advocates for food and farming policy that is good for the public, good for farmers and workers, and good for the planet.

**Our mission:**

Slow Food USA seeks to create dramatic and lasting change in the food system. We reconnect Americans with the people, traditions, plants, animals, fertile soils and waters that produce our food. We inspire a transformation in food policy, production practices and market forces so that they ensure equity, sustainability and pleasure in the food we eat.

**As a member, you will:**

- ✓ Get connected to your local chapter, made up of people who care about food, agriculture, health and the environment.
- ✓ Get invited to local, regional, national and international events that celebrate good, clean, fair food.
- ✓ Receive member-only discounts on select events and publications.
- ✓ Become part of a growing movement that is changing the way America eats!

When you become a member of Slow Food USA, you join an international movement that is committed to revitalizing food culture and improving our food system.

Slow Food USA is tax-exempt under section 501(c)3 of the Internal Revenue Code



# Slow Food USA™

Slow Food USA envisions a world in which all people can eat food that is good for them, good for the people who grow it and good for the planet.

**Join us!**

You can sign up to become a member by whichever method is the easiest ... mail, internet or phone.

Via the internet - [www.slowfoodusa.org/join](http://www.slowfoodusa.org/join)

By phone - 718.260.8000

By mail - complete this form and send to: Slow Food USA, 20 Jay Street, Suite M04, Brooklyn, NY 11201

Annual membership dues:

- Individual - \$60       Dual - \$75       Student - \$30

This is a:

- New membership       Renewal       Gift Membership

I would like to make an additional tax-deductible contribution of \$\_\_\_\_\_ to further Slow Food USA's impact.

First Name: \_\_\_\_\_

Last Name: \_\_\_\_\_

Street Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Email: \_\_\_\_\_

Telephone: \_\_\_\_\_

Additional Name for Dual Membership: \_\_\_\_\_

Local Chapter: \_\_\_\_\_  
(see web site for list)

Payment details (check one):

- Check (make payable to Slow Food USA)  
 Visa       Amex       Mastercard       Discover

Card # \_\_\_\_\_

Exp. Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Total Amount:\$ \_\_\_\_\_

Cardholder Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Please allow 2 weeks for your membership to be processed. Slow Food USA does not share member information with other organizations or businesses.