



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.

2009 Standards Committee members:

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

Click submit at the end of the application to e-mail to moonstone@mvtvwireless.com

Or mail to: Audrey Arner
Moonstone Farm
9060 40th St. SW
Montevideo, MN 56265



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?

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

E. VINTNERS

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

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

3. Varieties of grapes grown:

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

5. Do you bottle your products at your facility? _____

6. Where are your products available? _____

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

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? _____

