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CONTACT:  
Jennifer Trotter, Slow Food USA  
(718) 260-8000  
jenny@slowfoodusa.org

## ANSON MILLS' GLENN ROBERTS AND AGRICULTURAL ECOLOGIST KRAIG KRAFT JOIN SLOW FOOD USA'S BIODIVERSITY COMMITTEE

**New York City, NY:** Slow Food USA is pleased to announce the election of Anson Mills' Glenn Roberts and agricultural ecologist Kraig Kraft to Slow Food USA's "Ark of Taste Committee," a group that governs a growing catalog of over 200 delicious foods in danger of extinction. By promoting and eating Ark products Slow Food USA helps ensure they remain in production and on our plates.

Roberts is a natural fit. While he is best known for his small-batch, artisanal, heritage grits and polenta that appear on ingredient-conscious restaurant menus around the country, Roberts spends much of his time and resources on the Carolina Gold Rice Foundation, which works to advance the sustainable restoration and preservation of Carolina Gold Rice (one of the products on the Ark of Taste) and other heirloom grains and to raise public awareness of the importance of historic ricelands and heirloom agriculture. His work as an entrepreneur and as a seed-saver have made him absolutely essential in the preservation of Southern grain heritage, and truly embodies the concept of "Eat it to Save it."

Kraft's expertise as a scientist and researcher make him a perfect addition to the Committee. Kraig is a PhD candidate at UC Davis, where he studies the genetic diversity of chile peppers, tracing the lineage of our domesticated peppers to their ancestral wild populations. His career has included education and program leadership for numerous international development projects in sustainable agriculture, technology transfer, and grassroots community development, and his expertise has been recognized and supported by numerous awards, most notably a Fulbright Garcia-Robles fellowship and a UCMEXUS grant to support his research endeavors. He has a passion for not only food but the related traditions and landscapes in which they are rooted.

**ABOUT SLOW FOOD:** Slow Food ([www.slowfood.com](http://www.slowfood.com)) was founded in 1986 by Carlo Petrini as a response to the opening of a McDonald's in the Piazza di Spagna in Rome. Today the movement exists in over 50 countries and has over 80,000 members and supporters. Slow Food USA ([www.slowfoodusa.org](http://www.slowfoodusa.org)) has 15,000 members and oversees a number of programs including Slow Food in Schools, the Ark of Taste, and the Renewing America's Food Traditions (RAFT) alliance.

"Slow Food's straightforward message is hard to argue with: Foods and food preservation that have given culinary pleasure for decades (or much longer) should be treasured and preserved." — The Washington Post

"...knowing where food comes from can change the way you relate to the world, to your friends and to yourself. And it can also result in a mighty good muffin." — The New York Times

*Slow Food USA Ark of Taste:* [http://www.slowfoodusa.org/index.php/programs/details/ark\\_of\\_taste/](http://www.slowfoodusa.org/index.php/programs/details/ark_of_taste/)

*US Ark of Taste Committee:* [http://www.slowfoodusa.org/index.php/programs/ark\\_detail/ark\\_committee\\_members/](http://www.slowfoodusa.org/index.php/programs/ark_detail/ark_committee_members/)