Dear friends,

So much has changed in 2020 that last year feels like a decade ago. From COVID-19 to the national reckoning around racial justice in America, the landscape of our homes, neighborhoods and food systems has been radically altered. As Slow Food USA reshapes our structure and work to respond quickly to these realities, I am so grateful to you, our donors and members, who laid a solid foundation last year for us to be nimble this year.

This 2019 Annual Report gives a brief overview of the impact of your contributions, and the many moments that make up a year of Slow Food. In 2019, we enjoyed very visible moments like the Zero Waste Family Meal at Slow Food Nations, which is a delightful collaboration of chefs to produce a truly unique meal of good, clean and fair food. We connected in moments of national unity, like the Plant a Seed campaign that highlighted biodiversity in the important interplay between tradition and innovation. And our national network cultivated long-lasting initiatives, like starting new chapters, advocating for food and farm policies, boarding new Ark of Taste products and inviting new volunteers to join chapter boards. Together, and in all of these moments, our roots grew deeper to strengthen communities and leadership in the movement, and our branches reached up to make an impact in the vast and complex world of food.

Your generosity enables Slow Food to grow. Thank you!

Anna Mulé
**Slow Food Nations 2019**

Our third annual festival focused on ‘Where Tradition Meets Innovation’ where we explored new ways of working collaboratively across the world for a good, clean and fair future.

8 Summits
22 Workshops + Tastings
14 Meals
72 Merchants
131 Total Events
210 Speakers and Chefs
213 Volunteers
30,000 Total Attendance

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**Plant a Seed**

We paired three seeds from the Ark of Taste with three seeds from Row 7, highlighting the important role of both tradition and innovation.

670 kits distributed
350 school gardens
250 individuals + chefs
70 chapters

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**Ark of Taste**

Biodiversity is a central tenet to the mission of Slow Food around the world. By championing and cultivating Ark of Taste products, we can increase the viability and availability of culturally and historically important foods.

**2019 Boardings**
Thorburn's Terra-Cotta Tomato (NE)
Landreth Seedless Bean (NE)
Northern Black Morel (NE)
Peconic Bay Scallop (NE)
Shaker Large Red Tomato (NE)
Lemon Cling Peach (SE)
Florida Cracker Sheep (SE)
Willow Leaf Butter Bean (SE)
Apalachicola Oyster (SE)
Teleme Cheese (CA)

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**New Chapters**

We’re excited to welcome these chapters to our network, especially two campus chapters with students. Dedicated chapters and leaders are the heart of Slow Food!

**New chapters**
Slow Food Four Rivers (KY)
Slow Food Georgetown University (DC)
Slow Food University of Utah
Slow Food Wayne (IN)

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**Chapter Highlight: Slow Food East Bay Cultural Food Traditions Project**

Slow Food East Bay hosted nine dinners over eleven months featuring refugee and immigrant chefs in their community. The beloved events resulted in over $17,000 paid to the chefs and nearly $8000 paid to eight nonprofit partners, plus a great deal of learning, community building and good eating.

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**30-Year Leader Series**

In celebration of the 30th anniversary of the Slow Food Manifesto, our founding document, we recognized leaders whose diverse voices and cultures have made a significant impact on our network. Our network told us which leaders have most inspired them with their work to advance the Slow Food Movement. We recognized leaders both long-standing and emerging, like Vincent Medina and Louis Trevino of Café Ohlone (pictured right), with snippets and stories on our blog to showcase their contributions to Slow Food.

*Read More about the featured Chapter Highlight: Slow Food East Bay Cultural Food Traditions Project*

*Read More about the featured 30-Year Leader Series*
REVENUE & EXPENSE BREAKDOWN
Audited numbers represent fiscal year 2019, spanning July 1, 2018 to June 30, 2019

Revenue: $1,693,997
Donations: $436,815
Membership: $222,503
Events: $802,142
Grants: $187,600
Program Fees: $26,650
Other: $18,287

Expenses: $1,720,774
Programming: $1,522,891
Administration: $104,995
Fundraising: $92,888

SLOW FOOD ONLINE
as of December 31, 2020; includes Slow Food chapters unless noted otherwise

169,876 e-mail subscribers
609,846 twitter followers
326,412 facebook followers
34,000 @slowfoodusa instagram followers

SLOW FOOD NETWORK: BY THE NUMBERS

98 active chapters
9 campus chapters
329 school gardens sustained
60 new school gardens established
20,187 kids impacted by local programming
583 local partnerships and alliances
80 farms supported
5,045 members and donors
427 chapter events
128,062 first-time chapter event attendees
1,943 volunteers
93,134 adults engaged by local programming
223 local projects (excludes school gardens)
79 food businesses supported

Our incredible network of members, volunteers and supporters is the foundation of all we do as Slow Food USA. We’re grateful to each and every person involved in this work!
$50,000+
- Cultures of Resistance Foundation
- Regenerative Agriculture Foundation
- TABASCO
- Visit Denver
- Whole Foods Market

$25,000 - $49,999
- 11th Hour Project
- Elana Amsterdam
- Anonymous
- Colorado Tourism Office
- Danone North America
- Alessandro d’Ansembourg
- Flora Family Foundation
- Danone North America
- Colorado Tourism Office
- Newly

$5,000 - $9,999
- Anonymous
- Big Red F Restaurant Group
- Food and Agriculture Organization of the United Nations
- iHeartMedia
- Cat Majkowski
- Metro Denver EDC
- Tomoko Miyahara
- New Belgium Brewing Company
- Niceland
- NRDC
- Oatly
- Seattle Fish Company

$1,000 - $4,999
- Anonymous (2)
- Mary Clark Bartlett
- Kirsten and Bradley Benefiel
- David Birzon
- Tracy Bizelli
- Patricia Bolton
- Cristiano Bonino and Rachel Greenberger
- Bono USA
- Cindy Brickman
- Ca‘ Momi Osteria
- Lolita and John Casazza
- Justine Cassell
- Jeff Chandler and Donna Morea
- Robert Tod Chubrich
- Tony Clifford, Ellen Kirsh and Elizabeth, Alex and Victoria Clifford
- Catherine Compitello
- Comucopia Natural Foods
- Cosecha Cafe Oakland
- Di Martino
- Peggy Dulany
- Epicurean Group
- Feed Media
- Mark Feichtmeir
- Fertel Foundation
- The Flagg Family
- Food and Nutrition Resources Foundation
- Food.Stories.Travel.
- Lynne Frame and Richard Hoskins
- Andrea and Max Fulton
- Meteka Gilyard
- Gray Line of Colorado
- Heather Hammer
- Harbour Public House
- Hotel Tabard Inn
- Johnson Financial Group
- The Jones Family
- Aleksandra and Jason Kaplan
- Charity Kenyon and Mike Eaton
- Kathleen King
- Molly and Taylor Kirkpatrick
- Rajiv Kohli
- Gabriel Koroluk and Amy Zupon
- Sara K. Lampert
- The Larrabee Family
- Life Beyond the Room
- Lexi Maclane-Rice and Dan Rice
- Mainspring Companies
- Karen and Olivia Martin
- Larry and Laura Martin
- Martinelli Winery
- Dick McCarthy
- Denise McCormick
- John Montague
- Tom and Kristina Montague
- Muriel Mora
- Farizad Motvala-O’Donnell and Timothy O’Donnell
- Russell Nelson and Leonard Lanzl
- The New Food Collective
- Park Burger
- Kathleen and Christopher Pelley, CIMCO CARES, LLC
- Pollan-Belser Charitable Fund
- Julie C. Ray
- Chris and Nonie Reich
- Jonathan Retseck
- Rito Buono
- Krista and David Roberts
- Christopher Rorer
- Selina Rossiter and Dandy Colhoun
- Sacramento Natural Foods Co-op
- Sage Garden Project
- Steven Satterfield
- Megan and Jon Schlegel
- Sarah and Adam Schlegel
- Wesley and Brandy Schultz
- Leslie Sidell
- Slow Food Chicago
- Slow Food East End
- Slow Food Russian River
- Slow Food Sonoma County North
- Gary and Susan Spoto
- Ste. Michelle Wine Estates
- Stem Ciders
- Stewart Family Foundation
- Mary Stock
- Subaru
- Symbiotic Event Services
- Tattered Cover Book Store
- Teatulia Organic Teas
- Rick Theis and Carolyn Johnson
- Kathryn and Gerald Underwood
- Jessica Valdespino and John Moussouris
- Volpi Foods
- Weber and Grahn Air Conditioning and Heating
- Williams Sonoma
- Edwin and Grace Yowell
- Andrea and Kyle Zeppelin
- Zeppelin Development

$500 - $999
- Randall and Carolyn Abney
- Almond
- Annette
- Antonelli’s Cheese Shop
- Azia
- Beans and Bagels
- Kimberly Belcher
- Bellina Alimentari
- Ann Berdy
- Paul Bernstein
- Bi-Rite Market
- Janis Boettinger and Eugene Schupp
- Susan Brandt-Hawley
- Eleanor Briggs
- Alfred and Mary Burtleson
- Crafted Concepts Restaurant Group
- Christine Curtis
- Farahad Dastoor and Jean Macrae
- Michael Dimock
- Effie’s Homemade
- Fairfield/Greenwich Cheese Company
- The Fishback Foundation
- Foodlyn
- Mark Fornatale
- Gaumenkitzel Restaurant
- Kris Gaziano
- Geechie Boy Mill
- Vincent Giambalvo
- Kathleen Giancarlo
- Marilyn Henderson and Michael Mix
- INSIDE EUROPE
- Elisa Joseph and Jenna Anders
- Emily Kenyon
- Kimball House
- La Balena
- Lemon Street Market
- Pamela and Don Lichty
- Tony and Nancy Lilly
- LYFT
- Andrea Mathews
- Meal and a Spiel
- MEEL
- Rick, Kristi, Emma and Kate Michael
- Lauren Mordasky

This list represents gifts in FY19 (July 1, 2018 - June 30, 2019) through the end of Dec 2019. A huge thanks to these donors for their generous support!
### 2018-19 DONORS (continued)

<table>
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<th>Wilson County Barbecue</th>
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| Helga Fellows | The Nickel |
| Douglas Freeman | Shannon O'Dell |
| Fresh Tymes Eatery, Fresh Thymes Marketplace | Gabriella Oviedo |
| Ingrid Fulmer | Robert, Meaders and Robert Ozarow |
| Aviva Garrett | Nancy Painter |
| George Gastis | Paulina Pascual |
| David Gilinsky | Allan Philp |
| Beth Gillespie and Dan Novelly | Deborah Pitterino |
| Doron Goldstein | Dana Posner |
| Tim Gollin | Que Bueno Suerte |
| Rachel Green | Range |
| Linda Grimaldi and Joseph Catalano | Meredith Raphelson |
| Bhavani and Joseph Jaroff | Donata Renfrow |
| Jennifer Jewell | Jodi Richard |
| Jovanka's Broken Italian | Jeff Roberts and Cari Clement |
| Julep | Tamsin Roe |
| Woolk Kanter | Rosenberg's Bagels and Delicatessen, Famous Original J's Pizza, Lou's Italian Specialties |
| Emily and Michael Kaufmann | David Rosner |
| Cary Kelly | Jileen Russell |
| Paul Kimport and Dolores Das | David Sacarelos |
| Kimpton Hotel | Santo, Blackbelly |
| The Kitchen Cafe | Sarto's |
| The Kitchen Restaurant Group | Anneli and Peter Schalock |
| Kate Krauss | Katie Schmidt |
| Troy Kuhn | Lawrence Schwegler and Erika Hernandez |
| Jeanne Kuntz | Sheila Shenaq |
| Julie Landau | David and Lucinda Shields |
| LeFrench Bakery and Cafe | Slow Food Austin |
| Myron and Susan Levine | Slow Food Corvallis |
| Alex Lewin | Slow Food Dallas and Fort Worth |
| Arika Long | Slow Food Denver |
| Teri and Fred Lowinger | Slow Food in Oregon |
| Deborah Manjoney and T. Stanwyck | Slow Food New York State |
| Janet McDonald | Slow Food North Louisiana |
| Inger Mejean | Slow Food RVA |
| Mercantile Dining and Provision, Fruition Restaurant | Slow Food Sacramento |
| Mister Tuna | Slow Food Seattle |
| Mizuna | Karen, Ron, Claire, Paige and Karl Stark |
| Josh Morgenthau | Max Stein |
| Ryan Nahas | Michael Strober |
| | Henry Suhr III |
| | Tacos Tequila Whiskey, Fish N Beer |
| | TAG |
| Allison Tenfelde | | Scott Thompson and Maria Sakellariou |
| | | Russell Toris |
| | | Donald Trouba |
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| | | Two Parts |
| | | Marc Udoff |
| | | Urban Farmer Denver |
| | | Jason Wiener |
| | | The Wolf's Tailor |

**GOOD, CLEAN AND FAIR FOOD FOR ALL**