



For Immediate Release

Airbnb and Slow Food Create Exclusive One-of-Kind Culinary Experiences for Slow Food Nations 2019

Events on sale now

Denver, CO (June 24, 2019) — Airbnb has teamed up with Slow Food to create a series of exclusive one-of-kind sustainable food experiences to champion adventures that are delicious, socially responsible and ecologically sustainable.

Today, Airbnb joins Slow Food in their mission of clean, fair and good food for all with the launch of a series of exclusive culinary experiences happening throughout the [Slow Food Nations](#) festival weekend. The unique experiences will bring passionate food adventurers up close with James Beard award-winning chef and biodiversity champion Steven Satterfield; beer scholar and activist Dr. J; fermentation revivalist Sandor Katz, Colorado trailblazing chef Caroline Glover and others.

The Slow Food Social Impact Experiences will be available on [Airbnb](#) globally. As part of this, Airbnb will give back to Slow Food International as well as the local Slow Food communities. These six one-of-kind experiences, bookable now on [airbnb.com](#), are a sampling of more to come:

[Slow Food Craft Beer Experience with Dr. J \(July 18\)](#): Join "Dr. J" , college professor, beer scholar and Diversity Ambassador for the Brewers Association, for a curated tour of three breweries in Denver that are connected to Slow Food. Each stop will feature a chance to meet the brewer, a guided tasting and small bites. This is a rare opportunity to spend the evening with a craft beer scholar and get a personal introduction to exceptional craft breweries that align with Slow Food values. Your tour includes full transportation. Tickets cost \$120.

[Farmers Market Coffee & Conversation \(July 20\)](#):

Join James Beard award-winning and Good Food 100 Restaurants™ chefs Steven Satterfield and Alex Seidel to explore the Denver Union Station Farmers Market. You'll start with a short tour, meet the farmers and get an insider's view of shopping the market. After the tour, join chefs Alex and Steven, along with Good Food 100 Restaurants™ co-founder Sara Brito, for coffee, pastries and conversation about their thoughts on topics like seasonality,

root to leaf cooking, sourcing transparency and the importance of supporting our farmers. The cost is \$25.

Row 7 Guest Chef Dinner VIP (July 18): Chefs counter seating for a special three-course meal, plus dessert and optional wine pairing, showcasing new and experimental vegetables from Row 7 Seed Company and celebrating agricultural biodiversity with partner Davines. Chefs Caroline Glover of Annette, Paul Reilly of Beast and Bottle, Coperta and Pizzeria Coperta, and Steven Satterfield of Miller Union in Atlanta, GA will collaborate on the innovative menu, celebrating the role of chefs, farmers, plant breeders and eaters in shaping the future of food. This VIP experience includes early entry to meet the chefs, special welcome Row 7 cocktail and signed copy of Steven Satterfield's book (Root to Leaf). You won't want to miss this unique opportunity. The cost is \$175.

Pickled Pintxos and Paella on the Patio VIP experience with Sandor Katz (July 19): A fermented tasting excursion at Ultreia restaurant beginning with a pintxo crawl out on the beautiful patio at Denver Union Station. The journey ends with a paella inspired by special guest and fermentation guru Sandor Katz, featuring calasparra rice, chorizo, sofritto, Jimmy Nardello peppers and wild gulf shrimp from the Ark of Taste, Naem (fermented pork ribs) and local beans. The VIP experience includes a meet & greet with Sandor Katz and chef Adam Branz, pintxos and paella and a welcome cocktail. The cost is \$45.

Farm to School Lunch (July 18): School garden educators, edible education leaders, and school lunch policy-makers will delight in discussions surrounding good, clean and fair food at the Community Table Farm. Farmer Andy Nowak will serve up pulled pork sandwiches and farm-fresh salads, along with a tour. Come to the table to kick off an incredible weekend of Slow Food School Garden Network sessions and gatherings! Ticket includes lunch, non-alcoholic drink and farm tour for \$25.

Artifishal Film screening (July 18): The road to extinction is paved with good intentions. Artifishal is a film about people, rivers and the fight for the future of wild fish and the environment that supports them. It explores wild salmon's slide toward extinction, threats posed by fish hatcheries and fish farms, and our continued loss of faith in nature. Slow Food will host a special community screening of this film followed by a discussion with Slow Fish USA member, and conservation leader, Kevin Scribner along with a special oyster tasting by renowned chef, Drew Deckman. Tickets are \$18.

These experiences will be happening concurrently with the third annual Slow Food Nations festival, a three-day culinary celebration on Larimer Square in downtown Denver, Colorado from July 19 - 21st. Opening with a Colorado-themed block party and ending with zero waste community supper made from the leftover food from the weekend, Slow Food Nations will feature over 100 free and ticketed cooking demonstrations, food tastings, family activities, block parties and talks centered

around food that is good, clean and fair for all. Festival entry is free, with select ticketed events starting at \$20, now on sale at slowfoodnations.org.

Slow Food Nations is hosted by Slow Food USA, a nonprofit that inspires individuals and communities to change the world through food that is good, clean and fair for all. All proceeds support Slow Food USA's initiatives.

About Airbnb:

Founded in 2008, Airbnb exists to create a world where anyone can belong anywhere, providing healthy travel that is local, authentic, diverse, inclusive and sustainable. Airbnb uniquely leverages technology to economically empower millions of people around the world to unlock and monetize their spaces, passions and talents to become hospitality entrepreneurs. Airbnb's accommodation marketplace provides access to 6+ million unique places to stay in nearly 100,000 cities and 191 countries. With Experiences, Airbnb offers unprecedented access to local communities and interests through 30,000+ unique, handcrafted activities run by hosts across 1,000+ markets around the world. Airbnb's people-to-people platform benefits all its stakeholders, including hosts, guests, employees and the communities in which it operates.

About Slow Food:

Slow Food is a global, grassroots organization, founded in 1989 to prevent the disappearance of local food cultures and traditions, counteract the rise of fast life and combat people's dwindling interest in the food they eat, where it comes from and how our food choices affect the world around us. Since its beginnings, Slow Food has grown into a global movement involving millions of people in over 160 countries, working to ensure everyone has access to good, clean and fair food. There are over 150 chapters in the USA.

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