



FOR IMMEDIATE RELEASE

SLOW FOOD NATIONS CELEBRATES COLORADO AMONG A WEEKEND OF SPECIAL PARTIES

New York, NY/Denver, CO (July 1, 2019) — [Slow Food Nations](#) will kick-off the three-day international food festival with a street party on Denver's Larimer Square, celebrating chefs, farmers and purveyors throughout the state of Colorado on Friday, July 19th. Presented by the Colorado Tourism Office, the Colorado Fare event will launch a weekend of workshops, tastings, cooking demonstrations, talks and block parties.

Colorado Fare [tickets start at \\$65](#) and will feature Colorado's Slow Food ecosystem, from ranchers and farmers, to chefs, community groups and beyond. Colorado is recognized as a top culinary destination with a rich history of farming and ranching, and leader in the craft beer, spirits and wine industry.

Guests will enjoy unlimited bites from 15+ chefs and purveyors from around the state of Colorado including Sandra Banchs from Comida, Christian Graves from Citizen Rail, Kevin Grossi from The Regional, Duncan Holmes from Beckon and Call, Tim Kuklinski from Rioja, Ty Leon from soon-to-open Bistro Georgette, Jen Mattioni from Q House, Liliana Meyers of Safta, Josh Niernberg of Bin 707, Theo Otte of 626 On Rood, Jim Pittinger of Biker Jim's Dogs, Bryan Redniss of The Rose, Chris Royster of Flagstaff House, Chris Starkus of Urban Farmer, Matt Vawter of Mercantile Dining & Provisions, and Duane Walker.

In addition, the weekend features three other major evening parties:

- **FOOD OVER FIRE:** Starting at [\\$65 per ticket](#), the night will toast the tradition of gathering around a fire to eat and share stories, which is as much a ritual today as it was when the earliest humans did it. Wherever humans have gone in the world, they have carried with them two things: language and fire. Join us for an evening to explore cultural traditions, innovative techniques and unexpected preparations — all with one thing in common. Fire. 20 chefs will come together to prepare tastings, including Drew Deckman, Regina Escalante Bush, Bill Espiricueta, Alex Figura, Gunnar Gislason, Daniel Hyman, Nicholas Kaiser, Arden Lewis, Cindhura Reddy, Dana Rodriguez, Hosea Rosenberg, Alex Seidel, Thach Tran, Adam Vero, Kelly Whitaker.

- **ZERO WASTE COMMUNITY SUPPER**: Big festivals generate a lot of food waste -- unused food from parties, workshops and demos gets tossed in the trash. As part of the mission for Slow Food Nations, the team envisions another life for this great food. They track the leftovers and give chefs a challenge: turn these scraps into an inspired feast. Led by chef Steven Satterfield and chef Eric Lee, join us at the Zero Waste Community Supper to witness the innovation and creativity of chefs with this pre-service style family meal. [Tickets are \\$65.](#)
- **INDIGENOUS DINNER**: Join Slow Food Turtle Island Association for hoo'eibii3ihiit, the Arapaho word for feast, literally "eating assembled." Guests will gather at the Four Winds American Indian Council in Denver, surrounded by Four Winds' Indigenous permaculture garden, learning about ancestral indigenous foods, rich cultures, and traditions from across Turtle Island and Hawai'i. Share an evening with Ben Jacobs and Matthew Chandra of Tocabe and their team, Vincent Medina and Louis Trevino of mak-'amham, along with indigenous community members who are reclaiming, connecting or reconnecting to ancestral foods — together tasting a beautiful diversity of deliciousness. The evening will acknowledge and honor the tribes of this area, Arapaho, Cheyenne, Comanche, Shoshone, and Ute, including Traditional Custodians, Elders past, present and future, and all of our Plant and Animal Relatives of the lands on which we live, work, play, and are nourished. [Tickets start at \\$75.](#)

From July 19 - 21st, Slow Food Nations offers over 100 free and ticketed cooking demonstrations, food tastings, family activities, block parties and talks centered around food that is clean, fair and good for all. Festival entry is free, with select ticketed events starting at \$20 on sale at slowfoodnations.org.

The festival 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.

Slow Food Nations 2019 presenting sponsors are Larimer Square, Visit Denver and Whole Foods Market. Signature and Sustaining sponsors include 11th Hour, ARC International, Big Green Egg, the Colorado Tourism Office, Danone North America, EIJ Working Group, Gourmet Foods International, Regenerative Agriculture Foundation, Airbnb, Camellia Brand, Davines, FoodPrint, Kimpton Hotel Born, Kimpton Hotel Monaco, Metro Denver EDC, Niceland Seafood, Niman Ranch, TIAA, NRDC, Seattle Fish, New Belgium Brewing, Odell Brewery, and Stem Ciders.

For the complete schedule of events and to find more, visit slowfoodnations.org and follow #slowfoodnations for the latest news.

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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