



FOR IMMEDIATE RELEASE

**CHEFS COLLABORATE ON SPECIAL SLOW FOOD MENUS TO RAISE AWARENESS FOR FOOD PRESERVATION IN ADVANCE OF SLOW FOOD NATIONS IN JULY**

**For one month, Chefs will feature unique Slow Food products on their menus**

Denver, CO (June 19, 2019) — [Slow Food USA](#) has partnered with dozens of Colorado and national restaurants and chefs to draw attention to food biodiversity in advance of [Slow Food Nations](#) in July. Over 30 area restaurants will be offering special Taste of Slow Food Nations menus to drive awareness of these ingredients between June 19th and July 19th.

There are currently over 300 foods in the United States and 5,000 worldwide on Slow Food's Ark of Taste, a library of delicious and distinctive foods facing extinction. By identifying and championing these foods, Slow Food's goal is to increase consumer demand and keep them in production.

The Taste of Slow Food Nations initiative was designed to help diners understand the importance of protecting these foods. Without awareness, certain ingredients such as Carolina Gold Rice, Ohi'a Lehua Honey and Benne Oil could disappear from menus. Participating restaurants are partnering with local farmers and producers to create a unique menu item that showcases an ingredient from the Ark of Taste to celebrate the importance of protecting these foods and help people understand the real costs of good, clean, food.

[View a complete list of participating restaurants.](#)

The Taste of Slow Food Nations is a preview of some of what is to come during Slow Food's three-day culinary festival **Slow Food Nations** on July 19 - 21 in Denver. Opening with Colorado-themed block party and ending with Zero Waste Community Supper made from the leftover food from the weekend, the third annual 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](#).

For the complete schedule of events and to find more, visit [slowfoodnations.org](#).

**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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