ABOUT OUR CONVIVIUM

Slow Food is a global, grassroots organization with supporters in 150 countries around the world who are linking the pleasure of good food with a commitment to their community and the environment. The Slow Food DC chapter represents the National Capital Region, including Washington, DC, Virginia and Maryland. As a community we promote and celebrate local, seasonal, and sustainable food sources; work to preserve the culinary traditions of the region’s ethnically and culturally diverse populations; and support the right of all people to enjoy good, clean, fair food.

We organize volunteer activities, dinners, tastings, tours, lectures, and community outreach events providing Slow Food DC members an opportunity to explore the richness of our region’s culinary heritage. It is our goal to connect our eaters with the biodiverse and sustainable food producers, as well as increase public awareness of the slow food philosophy.

OUR COMMUNITY

The Slow Food DC chapter is run by an all volunteer board elected by the members. The chapter is led by co-chairs Shelu Patel (shelu@slowfooddc.org) and Sarah McKinley (sarah@slowfooddc.org). As of January 31, 2015:

- **2,575** receive our monthly newsletter
- **2,000** Facebook likes, [www.facebook.com/slowfooddc](http://www.facebook.com/slowfooddc)
- **3,907** followers on Twitter, [www.twitter.com/slowfooddc](http://www.twitter.com/slowfooddc)

Become a member today and one third of your Slow Food USA membership dues will support your local chapter, Slow Food DC [www.slowfoodusa.org/local](http://www.slowfoodusa.org/local).

OUR SPONSORS

Slow Food DC is honored to work with a number of sponsors to bring you the Snail of Approval Reception. Sponsors are recognized on the event page, onsite print signage, and social media.

For more information, contact Shelu Patel at shelu@slowfooddc.org.

_A special thanks to our 2015 sponsors_ [RIS](http://www.risinc.com) | [PORT CITY](http://www.portcity.com)

For more information, visit [slowfooddc.org](http://slowfooddc.org) or email us at [info@slowfooddc.org](mailto:info@slowfooddc.org)
ABOUT US

The Snail of Approval is Slow Food DC’s way of recognizing the providers that are making significant contributions to the transformation of our food system. In order to help guide DC patrons and visitors to food that is good, clean and fair, Slow Food DC will award the Snail of Approval to those artisans, eateries and farmers who contribute to the quality, authenticity, and sustainability of the food we eat and the beverages we drink in the City of Washington, DC and surrounding areas.

OUR AIM

- Recognize and Celebrate Eateries and Artisans Who Contribute to Good, Clean, Fair Food
- Spread Awareness of the Slow Food Philosophy and the Establishments That Support It

THE NATIONAL CAPITAL REGION

With a population of almost six million, the National Capital Region is the seventh largest metropolitan area in the country. The area is the most educated and most affluent metropolitan area in the United States, with 7 of the top 10 wealthiest counties in the nation. Yet one in three children in the region lives below the poverty line.

The population of the metropolitan area is diverse, with with 50% African-American or Black, 35% Non-Hispanic White, 9% Hispanic or Latino, 3.5% Asian and 3% Mixed and Other.

There are over 2,500 eating and drinking establishments in the District of Columbia. More than 53,000 Washingtonians are employed in restaurant and foodservice jobs. Maryland and Virginia have 232,700 and 348,100 restaurant and foodservice employees, respectively.

There are almost 10 million acres of farmland in Maryland and Virginia, with 2 million in Maryland and almost 8 million in Virginia. Maryland’s average farm is 160 acres, and there are 12,800 farms in the state. Virginia’s average farm is 171 acres, and the state boasts 46,400 farms. Yet, only 61.27% of the National Capital Region’s farm acreage produced vegetables. Over half of acreage is used to grow hay, while the rest is split between grain corn and soybeans.

Slow Food DC is working to transform our food system into one that is good, clean, and fair.

Sources:
eris.usda.gov, usda.gov, agcensus.usda.gov, chesapeakebay.net, restaurant.org, nationalcapitalfarms.org, wikipedia.org
### RECIPIENTS OF SLOW FOOD DC SNAIL OF APPROVAL:

<table>
<thead>
<tr>
<th>Category</th>
<th>Establishments</th>
</tr>
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</table>
| A        | ZAmys Neapolitan Pizzeria  
          | 3 Stars Brewing Company  
          | 8407 kitchen bar  
          | Al Tiramisu  
          | The Atlas Room |
| B        | Barrel Oak Winery  
          | Beuchert's Saloon  
          | Birch & Barley  
          | Bistro Bohem  
          | BlackSalt Restaurant  
          | Bon Vivant Company  
          | Boundary Road*  
          | Buck's Fishing & Camping  
          | Bull Run Mountain Farm  
          | Busboys and Poets |
| C        | Chrysalis Vineyards  
          | Clyde's Willow Creek  
          | Coppi's Organic*  
          | Crossroads Farmers Market  
          | Cultured Frozen Yogurt |
| D        | DC Brau  
          | Deauville Fallow Deer Farm  
          | Dino  
          | Distillery Lane Ciderworks  
          | Dolcezza Artisanal Gelato |
| E        | ECO City Farms  
          | EcoFriendly Foods  
          | Equinox  
          | Evening Star Café |
| F        | FireFly Farms Creamery & Market  
          | Firefly  
          | Fisher Farm  
          | FRESHFARM Markets  
          | From the Farmer* |
| G        | Glen's Garden Market  
          | Graffiatto  
          | Gravel Springs Farm*  
          | Green Hat Gin (New Columbia Distillers LLC)  
          | Green Pig Bistro |
| H        | Härth  
          | Heritage Hollow Farms*  
          | Hometown Harvest  
          | Hunter's Head Tavern |
| J        | Jackson 20 Tavern |
| K        | Kapnos*  
          | Kegotank Farms |
| L        | La Fromagerie*  
          | Level  
          | Longview Farms  
          | Lot 12 Public House  
          | The Majestic  
          | Maple Ave Restaurant  
          | Maple Restaurant  
          | Market Burger*  
          | Market Table Bistro  
          | Meridian Pint  
          | Miriam's Kitchen*  
          | Mockingbird Hill*  
          | Mom's Apple Pie  
          | Mom’s Organic Market  
          | Moorhen's  
          | Northern Valley Pastoral Guild |
| M        | Olin-Fox Farms CSA  
          | Olio*  
          | Open Kitchen |
| N        | P&C Market  
          | P. A. Bowen Farmstead  
          | Panorama at the Peak  
          | The Pig  
          | Port City Brewing Company*  
          | Policy Restaurant and Lounge  
          | Prickly Pear Produce* |
| O        | The Queen Vic  
          | Radius Pizza  
          | Radix Farm  
          | Rappahannock Oyster Co.  
          | Red Apron Butchery  
          | Relay Foods  
          | The Restaurant at Patowmack Farm  
          | Restaurant Eve  
          | Restaurant Nora  
          | Ricciuti’s  
          | Ripple  
          | RIS  
          | Rocklands Farm |
| P        | Sandy Spring CSA  
          | Seasonal Pantry  
          | Simply Sausage*  
          | Smith Meadows  
          | Smucker Farms of Lancaster County  
          | Sona Creamery*  
          | Sonoma Restaurant & Wine Bar  
          | South Mountain Creamery  
          | Soupergirl  
          | Stachowski Market & Deli  
          | Sweetgreen |
| Q        | Three Little Pigs Charcuterie & Salumi  
          | Tree and Leaf Farm*  
          | Tuscarora Mill |
| R        | Vermilion  
          | Vigilante Coffee Company  
          | Volt |
| S        | Washington's Green Grocer  
          | Wangari Gardens*  
          | Waterpenny Farms*  
          | The Wine Kitchen |
| T        | Zenful Bites* |

*These establishments are first time recipients of the Snail of Approval in 2015*
CRITERIA

Slow Food DC awards the Snail of Approval to those eateries, artisans and farmers who contribute to the Quality, Authenticity and Sustainability of the food we eat and the beverages we drink in the Washington, DC metro area.

QUALITY

Quality is fundamental—food must taste good and be good for us. Quality includes: the freshness and wholesomeness of ingredients; the care and craft with which they are handled; the quality of life of consumers, producers and their neighbors. It is a standard of Quality based on food that is good, clean and fair.

AUTHENTICITY

Authenticity means that the food is true to its source. Natural products free of additives are true to themselves; local, seasonal foods are true to their time and place; heirloom varietals and heritage breeds are true to their evolutionary history; traditional foods are true to their cultural heritage. Authentic foods come from and contribute to ecological and cultural systems that are good, clean and fair.

SUSTAINABILITY

Sustainability means that we must pay attention to the consequences of how we produce and distribute food. We must be good stewards of the environment in which we live; we must protect the biodiversity on which we depend; we must be humane to the animals we raise, fair to the people we employ, and we must insist that high quality food be available to all. Sustainability means reducing all the negative consequences of making food – it means using processes that are good, clean and fair.

PROCEDURES

Anyone may nominate any food or beverage provider that serves the DC community, and that contributes to the Quality, Authenticity, and Sustainability of our food supply, by filling out and submitting the SFDC Snail of Approval nomination form on the SFDC website; the Snail of Approval Committee will vet the nominees and follow up with each nominee; the Committee will then select the recipients. Recipients will receive Snail of Approval decal(s) to be displayed, and will be listed, along with a description of their products and services, on the Snail of Approval page of the SFDC website.