



# Slow Food<sup>®</sup>

## Northern New Jersey

**February 2007**

Dear Snails:

Thirty Slow Food Northern NJ members and friends enjoyed some wonderful Memphis style barbeque at The Front Street Smokehouse in Elizabeth on Saturday, January 20<sup>th</sup>. We were also treated to live music and a tour of the kitchen and smoker. We hope to see you at our next dinner on March 11, 2007 at Piquant Bread Bar & Grill in New Brunswick. Please RSVP and send your check in as soon as you can for this event.

**Please put these on your 2007 calendar now—full details on each event below.**

- **March 11** Drop in Dinner **1:00 PM** at **Piquant Bread Bar & Grill**
- **April 14** 9:00AM to 12:00 **Slow Food Northern NJ Day** at the Greater Newark Conservancy
- **April 25** **Floyd Cardoz of Tabla: Savoring Regional Flavors 7:30 PM - 9:00 PM** Montclair Adult school
- **May 19** **The Slow Food Northern NJ Fine Food & Wine Tasting** runs from **1 p.m. to 4 p.m**
- **June 9** **Viking Village Tour and Lunch**

**March 11** Drop in Dinner **1:00 PM** at **Piquant Bread Bar & Grill** —349A George Street, New Brunswick, NJ 08901

The cost of the event is **\$45** per person. BYOB

Please e-mail us at:

[slowfoodnj@yahoo.com](mailto:slowfoodnj@yahoo.com)

If you are planning to attend.

Send a check payable to **Slow Food NNJ** to:

**Pam Tonucci**  
**27 Field Street**  
**Maplewood, NJ 07040**

Checks are due by **March 4, 2007**.

**April 14** 9:00AM to 12:00 **Slow Food Northern NJ Day** at the Greater Newark Conservancy—come help work in the gardens at the **Greater Newark Conservancy Outdoor Learning center**. Location is **32 Prince Street Newark NJ 07103**; free parking is in a fenced lot on site. The work will be gardening so dress to get dirty, please bring your own water. They have previously worn gloves for everyone, but if you prefer you can bring your own gloves. Afterwards if you like we'll grab a bite at a local eatery.

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**April 25 Floyd Cardoz of Tabla:** Savoring Regional Flavors [100038] 7:30 PM - 9:00 PM Cost \$15 Montclair Adult school meets at Montclair High School, at 100 Chestnut Street, between Park Street and Midland Avenue. Room assignments for classes in the high school and will be posted in the building lobby when you arrive, and volunteers will be available to help you find your way. Spend an evening with Floyd Cardoz, one of New York's premier chefs as he shares his passion for exotic flavors and Indian spices. Chef Cardoz opened Tabla, a groundbreaking restaurant serving New Indian cuisine, in 1998, with famed restaurateur, Danny Meyer and Chef Michael Romano of Union Square Cafe. A small demonstration and tasting will be included in the chef's presentation, and his new cookbook, One Spice, Two Spice: Indian Spices, American Food (co-authored with Jane Daniels Lear) will be available for signing.

Please pay for this event at the link below

<http://adultschool.org/versions/v50/index.cfm?fuseaction=1013&courseid=396&categoryid=2&subcategoryid=20&catalogid=>

or go to

[www.adultschool.org](http://www.adultschool.org), click on food & drink and scroll down to **Floyd Cardoz of Tabla: Savoring Regional Flavors.**

**May 19 The Slow Food Northern NJ Fine Food & Wine Tasting** runs from **1 p.m. to 4 p.m** on Saturday, May 19, 2007 at the **Van Vleck House & Gardens**, 21 Van Vleck Street, Montclair, NJ.

This will be an event featuring tastings from top NJ chefs and food artisans with some fabulous wines. The proceeds will benefit the Greater Newark Conservancy Living Laboratories Program, which offers students in Newark and surrounding schools the ability to create school gardens while learning about the environment and horticulture.

Advance tickets at **\$50** are available for **purchase with a credit card at**

<http://www.brownpapertickets.com/event/10629>

or by sending a check payable to **Slow Food NNJ** to:

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Maplewood, NJ 07040

**June 9 Viking Village Tour and Lunch** put it on your calendar!

**We welcome your input on bimonthly drop in dinners—if you know a restaurant you'd like us to have a dinner at please let us know!**

### **Our Web Site – [slowfoodnnj.org](http://slowfoodnnj.org)**

Please send us reviews of the restaurants you've visited through the website—we really need your opinions it will help our website develop—also tell us about specialty food stores, farms to visit, and any other food related info.

### **Upcoming Plans**

- A class on pasta and cheese making at Campania
- A beer and cheese tasting at Clover Leaf Tavern
- Visit to a chocolate shop for tastes and education
- Visit to an organic fair trade tea shop

We'd love to hear your ideas –don't hesitate to reach out to us.

Slowly yours,

Penny and Margaret