Ark of Taste Nomination Form

<u>Please note:</u> All sections marked with asterisks must be addressed. The bullet pointed questions within each section are meant to assist you in determining what type of information you may choose to include in your response. In evaluating your application, the regional jury will base their judgments on the information you provide in addressing the criteria of Taste, History/Regional/Cultural /Ethnic Importance, Endangered/ at Risk/Underappreciated, Sustainability of Production /Harvest, and Produced in Limited Quantities. Please refer to the Guidelines for AoT Nominations and its appendix AoT (Rating Matrix) for further clarification and assistance.

Product Name*

Indicate the name of the product as it is known in its area of origin. Include the scientific name, if applicable.

Category*						
	Bread and oven-baked salted products		Fresh and dried fruit		Salt	
	Breeds		Grape varieties		Spirits	
	Cacao		Herbs and spices		Tea	
	Cakes and biscuits		Honeys and bee related products		Vegetable preserves (jams, sauces, juices)	
	Cereals and flours		Must and fermented beverages (cider, mead)		Vegetables	
	Cheeses and dairy products		Oils		Vinegar	
	Coffee		Pasta		Wine	
	Cured meats and meat by products		Preserved fish (botargo, in oil and salted fish)		Other	
	Fish		Pulses			

Product Description*

- In the case of a plant, describe its shape, weight, color, etc. and how and when it is harvested. Please provide the plant type (e.g. squash), species (e.g. Cucurbita Maxima), and variety or cultivar name (e.g. Anna Swartz squash). Note if the variety is linked to and propagated in a place, territory, or community.
- In the case of an animal breed, describe the animal's characteristics size, shape of horns, color of hide/fur, etc., and for which purpose it is bred, indicating also what products are derived from it (meat, cured meats, cheese, etc.).
- If it is a processed product, describe how it is produced, including the various production steps, and indicate if the ingredients used are produced locally. Is it is linked to a specific variety (for example, if it is a type of bread, is it made with a particular wheat or rye variety) or a native breed (if it is a cheese or cured meat, is it made with the meat or milk from heritage breeds)?
- If it is a cheese, please check and note if it is made from raw milk.
- Provide a photo or illustration of the product if possible. Please include the photographer's or artist's name and note in the application if Slow Food has permission to reproduce the image(s) and indicate how the credit should read.

Taste*

- Describe the flavors of this product and why it is considered "good" to eat by the local community.
- Describe any special preparations or traditional dishes and offer testimonials where possible.

Product History*

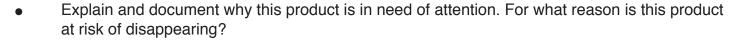
(Regional/Cultural/Economic Importance)

- Please detail any known history about the product (are there related celebrations, proverbs, local customs, etc?)
- How is it significant to the community that produces or consumes it?
- A product must be believed to have been part of foodways in the US for at least 25 years to be eligible. This includes products that were available in past generations that have only recently been resurrected. To the best of your knowledge, how long has the product been a part of US foodways?

Historical Production Area*

- Indicate the geographical area in which the product is still grown, produced and/or consumed (e.g. names of the towns, valleys, etc).
- Is this where it was produced or cultivated historically? If not, are there other areas where it was historically produced?
- If it is an indigenous plant or animal, does it have a natural range or habitat?

Endangered, At-Risk, or Underappreciated*



Sustainable Harvest or Production*

- It is important that this product can be grown, harvested or produced in a way that is environmentally sound and gives dignity to its producers. In the case of a crop or breed so threatened that consuming it could hasten its disappearance, explain the level of threat, and any efforts at conservancy of which you are aware.
- Describe the potential for sustainable harvest or production should the species reach a stable population.

Produced in Limited Quantities*

- Is the product available for sale on the market? If so, describe the producer/farmer size and their business practices (in general).
- Is it produced for home consumption only?

Supporting Documentation

Please attach any of the following additional documents. This information is not required but it will help the jury reviewing the nomination to form a more complete picture of the product, and may contribute to the success of your nomination. These documents will also be used by Slow Food USA to raise awareness about this product.

- List the food's producers, with contact information, if you know them farmers, harvesters, artisans, home cooks.
- If you know Slow Food aligned producers of this product, provide name and contact information for each.
- If it is a crop, are there seed sources? Please list.
- Testimonials from people who produce or consume the product.
- Any texts, articles, images, links to websites, dvds, etc.

Name and Contact Information*

(Of person submitting the application)

Please include your email address, chapter affiliation (if any), phone number, and mailing address.

Personal Motivation

 Tell us why you have nominated this p 	product!
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Slow Food Affiliation*

- Are you a Slow Food Member?
- If so, what is your local chapter?
- Which Slow Food chapter (if any) is sponsoring this nomination?

For more information on the review process once your nomination is submitted, please visit the http://www.slowfoodusa.org/the-u-s-ark-of-taste or email megan@slowfoodusa.org

If approved, your nomination form will be made available in its entirety on Slow Food USA's website. Please note any photo credits or bibliographical references in your supporting documents.