



Snail of Approval Application

Restaurant/Artisan Information

Name of Business: _____

Street Address: _____

City: _____ Zip code: _____

Phone: _____

Contact Email: _____

Name of owner, chef, manager, artisan or
producer: _____

Evaluation

Below, please describe your business's adherence to core Slow Food values. We have attached a sample application at the end of this document. Please feel free to attach marketing materials, photographs, or other visual aids that support your application.

We understand the complexities and challenges of running a sustainable, profitable business that adheres to Slow Food core values. Therefore, we don't expect your business to meet all the criteria below. You need only meet 80% of the criteria in order to meet our standards. Please be honest in describing where your business needs improvement and describe how you are working to improve those areas.

GOOD

Please describe the standards that your restaurant currently practices (seasonality, taste, artisanal, authenticity) and include a short description or example. You may attach a separate document if you prefer.



CLEAN

Please describe your standards for sustainability or low-impact practices and include a short description or example.

FAIR

Please describe your standards for local sourcing, fair business and labor practices, humane treatment of animals, and community involvement.

FEES and DUES

Application fee \$50. (non-refundable)

Annual individual membership dues (required) \$60.

To apply, fill out our application form and send with check \$110 (application fee* and membership dues) to:

Slow Food North Shore
PO Box 384
Old Westbury, NY 11568

info@slowfoodnorthshore.org

****Application fee is non-refundable but will applied to the cost of the Snail of Approval.***

SAMPLE APPLICATION

GOOD

Seasonality: In season, we source most (80%) of our produce from Half Pint Farm. Out of season, when we can't source from our local counties, we buy northeastern-grown food from Black River Produce. We source 50% of our meats from Stony Pond farm.

Taste: We prepare our dishes with care. Our chef was trained in the San Francisco Bay Area, and attended Cornell University's Hospitality program. She was nominated for a James Beard award in 2010. Every year, she takes a 2-week trip in early spring to explore a specific regional cuisine. See attached photos and menus for descriptions of our dishes.

Artisan: At this time, we do not sell any products. We do make our own pasta and all of our own condiments.

Authenticity: We use a variety of heirloom tomatoes for our summer menu. We invite our cooks and chefs to submit family recipes for us to try to reproduce. Our cheese plate features Long Island cheeses exclusively. We aim to provide diners with a taste of Long Island terroir.

CLEAN

Sustainability: We are trying to source more of our fish from a sustainable source, but it is still a challenge given the high costs of wild-caught fish.

Low Impact: We currently don't have composting, and packaging is still an issue, but it is something that we plan to improve.

Connection: We can trace most of our ingredients used to small farms where we know the farmers and many of the workers. It is easy to contact them with questions regarding their produce.

FAIR

Local Sourcing: In season, 50% of what we use in our restaurant comes from either Huntington or the Northeast region. In the winter it's harder, so that number goes down to about 30%.

Awareness: Our menu describes the source of the ingredients and we train our wait staff on how to describe the food to our guests

Fair Business and Labor Practices: Within our restaurant, we adhere to strict labor guidelines, but I have not personally visited all of the farms we source from.

Community: We supply food donations to many local events and donate food items to the following organizations. We work with an after-school program on nutrition. We are members of the Huntington Fresh Network and 1% for the Planet.