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ZAGAT

### **A Slow Taste of Tuscany**

St. Louis, MO / November 10, 2009 / [www.slowfoodstl.org/sfstl\\_tuscan\\_dinner.pdf](http://www.slowfoodstl.org/sfstl_tuscan_dinner.pdf) - Wednesday, November 18, 2009, join Slow Food St. Louis and Welcome Books as they team up with Onesto Pizza & Trattoria to present a celebration and special dinner commemorating the release of Welcome Books' new book: *SLOW: LIFE IN A TUSCAN TOWN*.

In the spirit of *The Oxford Project* and *American Farmer*, *SLOW: LIFE IN A TUSCAN TOWN*, by Douglas Gayeton, is a magical and utterly unique portrayal of rural Italian life, and a tribute to the region's kaleidoscope of charming local characters whose livelihoods and shared culture center on the growing, preparing, eating, and everyday pleasures of food. Gayeton's imaginative and interactive portraits are layered with handwritten notes, anecdotes, recipes, quotes, historical facts and sayings that cleverly bring context and color to the subject of each sepia toned image. The book also features a preface written by Slow Food International founder, Carlo Petrini, and an introduction by notable Slow Food USA member, Alice Waters.

With support from Zagat, in celebration of the book's release, Welcome Books has contacted leaders of Slow Food and other sustainable food organizations nationwide to host dinners across North America.

As Slow Food St. Louis co-leader, Bill Burge said, "When Welcome Books contacted me about finding a local Italian restaurant doing things 'Slow', Vito was the first person I thought of. Every Wednesday we see him hounding the best farmers at the Maplewood Farmers' Market to source the finest products he can for his customers. He obviously feels it's the right thing to do, and we couldn't be more pleased to have the opportunity to have teamed up with Vito and Michele."

The dinner will feature a 5 course Tuscan-themed pre-fixe menu at three price points: \$40 for the 5 course pre-fixe menu only, \$55 for the 5 course pre-fixe menu & wine pairing, and \$83 for 5 course pre-fixe menu, wine pairing, and a signed copy of *SLOW: LIFE IN A TUSCAN* (this represents 44% off the publisher's retail price). For reservations contact Michele Racanelli (314)802-8883.

## **A Slow Taste of Tuscany**

### **Gli Antipasti**

Appetizer

Gamberetti all' Agro con sedani in pinzimonio  
Marinated sweet shrimp over celery hearts dipped in extra virgin olive oil

### **I PRIMI**

First Course

Pappardelle al salsiccie di cinghiale  
Wide noodles tossed with wild boar sausage

### **I Piatti di Mezzo**

Middle Course

Crostoni Uova alla Cacciatora  
Hunter's eggs-Egg poached with tomato and truffle

### **I Secondi**

Main Course

Bracioline Affogate  
Veal braised with porcini, red wine and stewed tomatoes

### **I Dolci**

Dessert

Caffe in Forchetta

Coffee on a fork

Onesto Pizza & Trattoria ([www.onestopizza.com](http://www.onestopizza.com)) is located at 5401 Finkman St., St. Louis, MO. Owned and run by chef Vito Racanelli and his wife, Michele, the restaurant's philosophy is that cooking with the freshest ingredients makes the best food and, to that end, utilizes only organically or locally grown/raised fruits and vegetables; antibiotic and hormone-free proteins; and seafood in no threat of endangerment.

Slow Food St. Louis ([www.slowfoodstl.org](http://www.slowfoodstl.org)) is an educational organization devoted to promoting fresh, local, and sustainably-produced food, biodiversity, and the preservation of food traditions, as well as celebrating the pleasures of the table. They are the local St. Louis chapter of Slow Food USA and Slow Food International.