



SNAIL OF APPROVAL
SLOW FOOD VERMONT | GOOD CLEAN FAIR

Snail of Approval Overview

Congratulations! Snail of Approval is an award of excellence. It is Slow Food Vermont's way of recognizing good, clean, and fair food businesses in Vermont.

Slow Food Vermont's Snail of Approval is awarded to those restaurants, bars, food and beverage artisans, stores, and markets that contribute to the quality, authenticity, and sustainability of Vermont's food supply and have been deemed outstanding among peers.

The Snail of Approval follows Slow Food's tradition of recognizing establishments that follow a shared set of values.

Slow Food Vermont's Snail of Approval is one of about ten chapters in the US with an active Snail of Approval program. Slow Food Vermont's guidelines and process are unique to our chapter, though most Snail of Approval programs follow a similar scoring rubric and award process.

It is difficult to obtain 90% on our good, clean, fair scoring matrix over the twelve categories that SFVT values (see the next page for a description of each category). Your establishment is in the top tier of food businesses in the way you value and practice Slow Food in your kitchen, on your plates, and in the myriad relationships you maintain.

You will be reevaluated every two years or following a change in ownership or leadership (new chef, etc). The reevaluation is free and involves a phone call and/or a brief visit.

Find a list of recipients and more info at SlowFoodVermont.org/snail-of-approval. You can reach us at VermontVT@slowfoodusa.org.

GOOD

Seasonality: Menu emphasizes use of seasonal, fresh, local produce.

Taste: Menu offers fresh and wholesome ingredients; food is prepared with care and craft.

Artisan: Presents fine food created by their own or the hands of other artisans; traditional foods are true to their cultural heritage.

Authenticity: Heirloom varieties and heritage breeds are true to their evolutionary history and incorporated in menus and products.

CLEAN

Sustainability: Establishment uses natural products free of additives and strives to incorporate local, seasonal foods on the menu as much as possible with regard to provenance and production methods. Uses meats, dairy, fish, and shellfish that have been produced responsibly, sustainably, and humanely from reputable providers. Produce is grown and harvested with methods that have a positive impact on our local ecosystems and promotes biodiversity.

Low Impact: Produces food using products and processes that minimize waste and impact of food production/distribution (e.g., avoids single-use, non-recyclable packaging/products; participates in recycling/composting and low-carbon delivery programs).

Connection: Aims to communicate regularly with distributors and producers about the quality of, and production and processing of, produce and product. Regular dialogue ensures traceability and a commitment to food safety.

Local/Regional Sourcing: Where applicable, makes an effort to procure food sources from “Maple Syrup Nation” (as defined by RAFT - Renewing America’s Food Traditions): starting with State of Vermont and extending out to the Northeast region.

Awareness: Establishment includes outreach and education for customers on the source of the products used.

FAIR

Fair Business and Labor Practices: Contributes to the quality of life in Vermont through fair employment practices; purchases ingredients produced by people who are treated with dignity and justly compensated for their labor.

Humane: Humans and animals are treated with dignity and respect, from farm to table. Use of growth hormones and antibiotics is limited. Animals are free to move and not confined. Managers and caretakers are thoroughly trained, skilled and competent in animal husbandry and welfare.

Community: Contributes to the uniqueness and richness of the Vermont food community. Involved in advancing the awareness of Slow Food principles in the community through sharing time, talent, knowledge, and/or resources. Membership of other local food networks such as the Vermont Fresh Network.