

Change the MENU. Change the WORLD.

April 2016

Dear Small Business Owner

Please find attached a copy of a window decal developed by Slow Food Blue Mountains to help promote outstanding food-related businesses in our region. We know there are a number of innovative, food-related businesses in the Blue Mountains with a strong 'Slow' or 'eco-gastronomy' ethic, and hope our **CHANGE THE MENU – CHANGE THE WORLD** initiative can help us to promote you further - and forge closer links.

You are cordially-invited to become part of this initiative, by demonstrating you comply with the following entry criteria. Simply fill-in the form overleaf. We will then add your business to our **CHANGE THE MENU - CHANGE THE WORLD** Trail on our website and provide you with a decal to proudly-display on your shopfront window.

Our only other requirement is that you, as the business owner/ manager, become a member of Slow Food Blue Mountains (Individual/joint memberships only are available). Join by simply filling-in the attached form or visiting our website: www.slowfoodbluemountains.com.au
Slow Regards

Anne Elliott
Convivium Leader


Slow Food[®]
Blue Mountains

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Change the MENU. Change the WORLD.


Slow Food[®]
Blue Mountains

- 
- ④ SEASONAL MENU
or SEASONAL PRODUCTS
 - ④ Loves LOCAL PRODUCE
 - ④ Offers HEALTHY OPTIONS
 - ④ Uses only FREE RANGE EGGS
 - ④ RECYCLES, COMPOSTS food...
 - ④ ...or supports FOOD RESCUE.

2016-2017

FIND OUT MORE!

www.slowfoodbluemountains.com.au

Sample Decal for your venue

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APPLICATION FORM

Name of Restaurant/ Café / Food-Related Business		
Type of Business:		
Address:		
Business Owner/Manager:		
Phone/s:		
Email/s:		
Website/Facebook/Other		

PROVIDES SEASONAL MENU OR PRODUCTS

Do you offer at least one seasonal dish/food item promoting seasonal food from our region, or sell fresh seasonal products?

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LOVES LOCAL PRODUCE

Do you use/offer for sale AT LEAST 4 – 6 LOCAL PRODUCTS? These can be either fresh produce sourced from within a radius of 100kms from Katoomba (maybe even from your own kitchen garden!) and/or locally-produced value-added products (such as organic sourdough breads, local jams, honey, condiments, relishes, olive oil, chocolates, cakes, etc produced in the Blue Mountains). Consult our **Small Producers /Providores Register** or contact us direct for further assistance if required.

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OFFERS HEALTHY FOOD OPTIONS: *If you need assistance here or have further queries, please email sfbm@slowfoodaustralia.com.au or Ph 0423 109 270*

Do you have a demonstrable commitment to community health, by offering food choices which are low salt, low sugar, containing quality ingredients, some ancient grains and good fats (i.e. Australian extra virgin olive oil, tahini/sesame oil, real butter, coconut oil)?

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FEATURES ONLY FREE RANGE EGGS ON MENU

Do you use/provide ONLY FREE RANGE EGGS?

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RECYCLES, COMPOSTS FOOD . . .

Please explain how/what you do here. So long as you DO AT LEAST ONE OF THESE, THAT'S FINE!

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OR SUPPORTS FOOD RESCUE

Definition: Food rescue is the process of safely obtaining excess edible and nutritious food from supermarkets, restaurants, cafes and wholesalers that would otherwise end up in landfill. It is collected by volunteers and redistributed to the community through various community organizations. For more information or to download a Food Rescue Info Kit, please visit www.earthrecoveryaustralia.org.au

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POINT OF DIFFERENCE

Okay, where do you really shine? Put details below so we can reproduce this on our website in your listing for CHANGE THE MENU – CHANGE THE WORLD Trail.

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We would also like a photo to place with your entry. Please send via email to us at: sfbm@slowfoodaustralia.com.au

