



## Nomination Booklet

SFS has initiated the Snail of Approval program to guide natives and visitors to Central Illinois to food that is good, clean and fair.

Awards are given to producers, purveyors, and artisans who contribute to the quality, authenticity, and sustainability of the food we eat.

## How do I nominate a business?

1. Complete and submit the Slow Food Springfield Snail of Approval nomination form online found at <https://slowfoodspringfield.org/snail-of-approval/snail-of-approval-nomination/>
2. All nomination forms must be entered by December 31.
3. The Snail of Approval Coordinator will review all forms and vet the nominees.
4. Complete and appropriate nominations meeting the standards will be forwarded to the Snail of Approval Committee.
5. The committee will select one winner for each of the following categories: farmer, value-added producer, purveyor (retail/Wholesale), restaurant, and education institution.
6. The Committee will then select final recipients to be approved by the Slow Food Springfield Board.
7. Recipients will be notified by the coordinator on or before January 31<sup>st</sup> and will receive an invitation to the awards ceremony. Awardees businesses will be highlighted on the Slow Food Springfield website and social media.

## Who is eligible for the Snail Approval?

Any of the following businesses in Central Illinois who meet or exceed our Snail of Approval Standards:

- Educational Entities
- Farmers
- Food and Beverage Artisans
- Purveyors/Retailers/Wholesalers
- Restaurants
- Value-Added Producer

## **What are the Snail of Approval standards?**

### **1. Quality**

Quality is fundamental – food must taste good and be good for us. Quality includes; the freshness and wholesomeness of ingredients; the care and craft with which they are handled; and the quality of life of consumers, producers and their neighbors. The Snail of Approval program sets a standard of quality based on food that is good, clean and fair.

### **2. Authenticity**

Authenticity means that the food is true to its source. Natural products free of additives are true to themselves; local, seasonal foods are true to their time and place; heirloom varieties and heritage breeds are true to their evolutionary history; traditional foods are true to their cultural heritage. Authentic foods come from, and contribute to, their ecological and cultural systems that are good, clean and fair.

### **3. Sustainability**

Sustainability means that we must pay attention to the consequences of how we produce and distribute food. We must be good land stewards of the environment in which we live; we must protect the biodiversity on which we depend; we must be humane to the animals we raise, we must be fair to the people we employ, and we must insist that high quality food be available to all.

Sustainability means reducing all the negative consequences of making food – it means using processes that are good, clean and fair.

## **Who may nominate a business for the Snail of Approval?**

That's an easy one to answer. Anyone! Loyal customers, friends, relatives, employees, fellow business owners are all eligible to nominate a business. In fact, the more nominations for a business, the better!

## How and when should I nominate a business?

Go to our nomination page and complete the form. It's that easy! Applications are reviewed between November 1 to December 31, but feel free to submit your nomination at any time. Encourage others who agree the business meets our quality, authenticity, and sustainability standard. Previous awardees may be re-nominated.

## What are the benefits of the Snail of Approval award?

1. Community recognition for offering good, clean fair food of quality, authenticity, and sustainability
2. Inclusion on our website and social media posts
3. A network of slow food businesses
4. A Snail of Approval icon for inclusion on websites, menus, newsletters
5. A Snail of Approval decal



Thank you for your interest in nominating a candidate for the Snail of Approval award. Slow Food Springfield will keep you posted about the date we plan to publicize the winners and award each for their important role in the slow food mission.