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## Slow Food Corvallis

*presents*

# **Terroir: Food from *Somewhere***

What difference does it make where your food and beverages come from? The answer may lie in “terroir”: the set of all environmental factors (soil, climate and others) that give some foods, wines, and other products their unique flavors, and which make it “food from *somewhere*”.

Professor Larry Lev, Head of Oregon State University’s Applied Economics

Department, will introduce the event with a short discussion about the concept of “food from *somewhere*.”

Dr. Lisbeth Goddik and Dr. Elizabeth Tomasino of Oregon State University’s Food Science and Technology Department have been engaged in research to discover what effect the different local climates and geologies have on the flavors of cheese and wine. In the course of this event co-sponsored by Slow Food Corvallis and OSU’s Dairy Processing Extension Program, Lisbeth and Elizabeth will discuss and demonstrate:

- The concept of terroir and what it means
- How to test/measure terroir—their research results
- Terroir and flavor of milk in cheese
- Terroir in Willamette Valley AVAs and wine

Participants will learn about the different ways in which geographic location affects flavor and other aspects of food and wine. Participants will taste and compare 3-5 cheeses and 3-5 wines from around the region.

**WHAT:** Terroir: Food from *Somewhere*, Talk and Tasting

**WHEN:** Thursday November 3, 5:30-7:30 pm

**WHERE:** Walnut Community Room, 4950 NW Fair Oaks Dr., Corvallis OR 97330

**COST:** FREE

The event is free, but as participation is limited, please RSVP to indicate your interest ([RSVP](#)). Donations to defray costs will be gratefully accepted.