

## Slow Food, Chefs, Growers Put Spotlight on Ozette Potato

### Restaurants to feature local “potato with a past”

Seattle, WA – An heirloom fingerling potato with a distinctive thin-skinned, knobby appearance and an historic past has been rediscovered to the delight of Washington farmers, chefs and diners.

Brought to Neah Bay from South America by the Spanish in 1791, the Ozette potato was left behind a year later when they gave up on the Neah Bay fort. Cultivated since then in the backyard gardens of the Makah Nation people, the Ozette potato was rediscovered by Slow Food Seattle and others working to preserve and renew interest in heritage foods of the Northwest.

As part of a special effort to introduce Seattle-area diners to their local potato, a number of restaurants will feature the Ozette on their local menus beginning next week including **Stumbling Goat Bistro, Palace Kitchen, Portage Bay Café, Sitka and Spruce, Le Gourmand, Eva, Lark, Tilth, Ray's Boathouse, and Ferrara Ristorante** on Vashon. Stumbling Goat chef and Chefs Collaborative Seattle chapter president, Seth Caswell, commented on the Ozette's unique texture and flavor, “The Ozette is a delectable, earthy, grounded spud, and it's got a special place in our region as a truly local potato. I'm preparing the Ozette a couple of different ways this season to rave reviews from diners.

The Ozette potato was included in a recent book called *Renewing Salmon Nation's Food Traditions*, edited by Gary Paul Nabhan (author of *Coming Home to Eat*) as an example of a little-known regional food that is deserving of more attention and that can help bring people closer to the area they call home.

Slow Food Seattle president Julie Wuesthoff added, “Ozette potatoes make for a uniquely satisfying dining experience, providing not only a distinctive potato flavor but food for thought and fodder for conversation as well.”

Ozette potatoes were grown this season by local farmers and gardeners, including Carnation-area growers Full Circle Farm and Nature's Last Stand, and Half Moon Acre farm on Vashon.

Ozette potatoes are available at the Ballard and University District farmers markets.

For more information, fact sheet, expert list contact Jen Lamson at Good Food Strategies, 206-369-3122. [www.goodfoodstrategies.com](http://www.goodfoodstrategies.com)