



Primal Fun! with Primal Cuts: A Fundraiser for Slow Food Denver

Local *salumiere* extraordinaire Mark deNittis of Il Mondo Vecchio Salumeria is one of America's 50 most gifted butchers, according to Marissa Guggiana in her new book, *Primal Cuts: Cooking with America's Best Butchers*.

To celebrate his accomplishment, Slow Food Denver will host an evening of small plates prepared by noted local chefs using Il Mondo Vecchio's old-world-style, hand-made salumi and accompanied by local wine from Infinite Monkey Theorem. Chefs contributing their culinary talents to the evening include Elise Wiggins (Panzano), Jason Lee (The Wine Experience) Joe Beggs (Uncorked) and David Bravdica (Brava Pizza). Guests will receive a copy of the book signed by DeNittis.

For those pork lovers who aren't content to merely sample "da goods," Gennaro deSantis, also of Il Mondo Vecchio, will teach a culatello-making class prior to dinner. Seating for the class is extremely limited. Attendees will receive a portion of the culatello after curing (in approximately six months).

Please join us for an evening of pure pork bliss to benefit Slow Food Denver!

WHEN: Sunday, November 7, Dinner 6-9PM. Salumi class, 5-6PM.

WHERE: Il Mondo Vecchio Salumeria, 1174 S. Cherokee, Denver

COST: \$95/person SFD members, \$110 non-members (includes one copy of the book). \$150/couple, SFD members, \$180/couple non-members (includes one copy of the book). Salumi class \$50 per person. Additional books will be available for \$37.50 each.

RESERVATIONS: rsvp@slowfooddenver.org BEFORE October 27.