



American Culinary Federation
The Standard of Excellence for Chefs

July 8, 2015

The Hon. Jonathan Rothschild
Mayor, City of Tucson
City Hall, 10th Floor
255 W. Alameda
Tucson, AZ 85701

Dear Mayor Rothschild:

As Western Region vice president for the American Culinary Federation, I speak on behalf of the 20,000 plus members of our organization in offering support for the nomination of Tucson, Arizona, as a UNESCO City of Gastronomy.

The American Culinary Federation, Inc. (ACF), a professional organization for chefs and cooks, was founded in 1929. We are an organization based on promoting the professional image of American chefs worldwide through education of culinarians at all levels.

ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic accreditation designed to enhance professional growth for all current and future chefs and pastry chefs. In addition, ACF operates the most comprehensive certification program for chefs in the U.S. ACF is home to ACF Culinary Team USA, the official representative for the U.S. in major international culinary competitions, and to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and combat childhood obesity.

ACF Chef's Association of Arizona, Inc. has been providing support as part of Tucson's culinary scene for more than 40 years. The chapter supports chefs and the local Tucson community through fundraisers and outreach services.

We are happy to offer our support to further recognize Tucson, its food scene and its institutions as a UNESCO City of Gastronomy. The culinary scene in Tucson is unique, with roots in Native American, Northern Mexican/Sonoran, Mission Era, Mediterranean and American Ranch-Style Cowboy cuisines, to name a few. It deserves constant attention to bring its many areas of diverse cultures together.

Sincerely,

Carlton W. Brooks, CEPC, CCE, AAC
ACF Western Region Vice President



June 29, 2015

Attn: The Hon. Jonathan Rothschild
Mayor, City of Tucson
City Hall, 10th Floor
255 W. Alameda
Tucson, AZ 85701

Dear Mayor Rothschild,

I am writing on behalf of Chefs Collaborative to express our support of the designation of Tucson, Arizona as a UNESCO City of Gastronomy. As the Executive Director of Chefs Collaborative – a national 501(c)(3) nonprofit network of chefs and food professionals working to source, cook, and serve good food and do their part to create a better food system – I have the opportunity to regularly meet with a diverse set of chefs and food professionals and explore food traditions across the country.

We believe that Tucson is an excellent candidate for this designation because Tucson has a long and significant agricultural history, a unique cuisine that developed from a long and culturally layered history, and a variety of local heritage food ingredients. In addition, Tucson is home to a thriving and expanding culinary scene driven by many chefs and food professionals.

With the above in mind, I am pleased to support the designation of Tucson as a UNESCO City of Gastronomy. Tucson's food scene, chefs, and restaurants and institutions deserve our continued attention and the resources associated with such a designation.

Thank you for your consideration.

Sincerely,

A handwritten signature in black ink that reads "Sara Brito". The signature is written in a cursive, flowing style.

Sara Brito
Executive Director Chefs Collaborative



June 23, 2015

The Hon. Jonathan Rothschild
Mayor, City of Tucson
City Hall, Tenth Floor
255 W. Alameda
Tucson, AZ 85701

Dear Mayor Rothschild:

I am writing to express the support of Slow Food USA for the nomination of Tucson, Arizona as a UNESCO City of Gastronomy and for the city's continued involvement in UNESCO's Creative Cities Network.

Tucson's unique blend of cultures and cuisines—those coming from the Native American, Hispanic-American, and cowboy traditions—has been greatly celebrated throughout the years, with the likes of chefs, food writers, and even President Bill Clinton bestowing attention on the city's culinary contributions. Tucson also has one of the longest continuous records of agriculture and food crop irrigation of any city in North America, and its heritage foods continue to be relevant in the cultures that co-exist within the city today.

One of the most exciting displays of Tucson's place in the culinary landscape is the annual Tucson Meet Yourself festival, where over 40 different ethnic groups are represented through the sharing of traditional foods. Now in its 27th year, the festival brings together refugees from places Iraq, Laos, and the Democratic Republic of Congo, recent migrants from Europe, Asia, and Latin America, and Mexican and Native American residents of the borderland area. The event brings as many as 140,000 visitors to Tucson each year and is a fine example of the vibrancy of the city's gastronomic culture.

Along with our Slow Food Southern Arizona chapter, Slow Food USA has a stake in the continued sustainable production, marketing, and featuring of the unique foods of Tucson. As someone who has worked closely with farmers markets throughout my career, the experience of going to the farmers market in Tucson is incredibly rewarding. To see such a bounty of uniquely Southwestern, locally grown products—from tepary beans and squashes to cactus fruits and more varieties of chilies than I've ever seen before—makes Tucson unparalleled.

We are happy to support the further recognition of Tucson's food scene and institutions to help with the city's and region's economic recovery. It is an area that deserves continued attention and resources to help elevate it as a great American gastronomic capital.

Sincerely,

A handwritten signature in black ink that reads "Richard McCarthy".

Richard McCarthy
Executive Director

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www.slowfoodusa.org