



The Roots of Change Slow Meat Pavilion

Join us at Terra Madre Americas
2025 September 26–28 | Sacramento, CA

Greetings!

We're finally here!! After months of preparing for this first of its kind of gathering it is just a bit over a week away... The event will showcase how regenerative ranching, butchery, cooking, education, advocacy and food policy change can come together to advance a healthier, more resilient food system - and **we look forward to you being part of it! You will experience firsthand the power of food to connect us—through dialogue, demonstration, and delicious taste.**

In our latest Flipping the Table podcast episodes, you will hear from social entrepreneurs and finance experts we interviewed at the **Old Salt Festival** about their innovative approaches in the food and regenerative agriculture space and beyond.

In this issue of the PULSE you will find:

- **Terra Madre Americas | ROC Slow Meat Pavilion: Event and Program Details**
- **Flipping the Table Podcast: Episodes 11 & 12, Voices from the Old Salt Festival**



Join Us

Terra Madre Americas including our Pavilion is **FREE** to attend. Learn more on our [website](#) and explore the full [Pavilion Schedule](#) to plan your visit.

The ROC Slow Meat Pavilion will feature seventeen ranchers and farmers, nine chefs, three artisan butchers and including Chefs Chris Cosentino, Mary Sue Milliken, Sean McGaughey and Butcher Anica Wu, who will demonstrate their culinary talent by presenting the ultimate expression of farm-to-fork. Attendees will meet food at its source with live cooking and butchery demonstrations and tastings that pair the chefs and artisan butchers with ranchers and farmers who will share their commitment to better tasting, more healthy and humanely raised meat celebrating food that is better for people and the planet.

Together, let's lift up the ranchers, farmers, chefs, butchers, advocates, and innovators who are reshaping the future of food.

[Learn More: ROC Slow Meat Pavilion](#)

[Click Here: EVENT PROGRAM](#)

What to Expect at the Pavilion

Live Conversations & Podcasts

Panel discussions and podcasts will be recorded before a live audience, featuring leaders in regenerative agriculture, policy, nutrition, and public health. These conversations will dive into today's most pressing debates on livestock practices, food, climate, and health, offering both big ideas and practical solutions.

Cooking & Butchery Demonstrations

Unique pairings will bring together ranchers, farmers, butchers, and chefs, highlighting the journey from pasture to plate. Watch butchery demonstrations that honor whole-animal use, and taste dishes that celebrate the richness of regeneratively raised meats.

Meet the Producers & Vendors

The Pavilion will feature an array of ranchers, producers, and allied organizations committed to regenerative food systems. You'll meet:

- Ranchers & Producers leading the way in regenerative livestock practices.
- Culinary innovators demonstrating techniques and recipes that honor the meat raised by farmers and ranchers utilizing regenerative practices.
- Allies & Advocates advancing food system change.

Featured Livestock & Poultry Producers



Advocates Promoting Regeneratively Raised Meat



With Gratitude to Our Sponsors

The Slow Meat Pavilion would not be possible without the generous support of our sponsors. We are deeply grateful to the organizations that share our commitment to a healthier, more sustainable food future. Their leadership and investment make it possible to bring this vibrant Pavilion to life at Terra Madre Americas 2025.

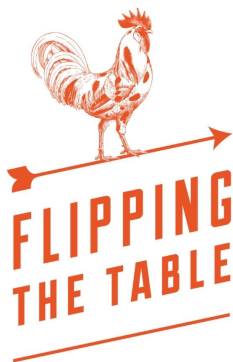


Why It Matters

At a time when nutrition, health, and agriculture are central to national debate, the Slow Meat Pavilion creates a space to show what's possible. It will demonstrate how regenerative practices improve ecosystems, strengthen rural economies, and deliver healthy, delicious food to our communities.



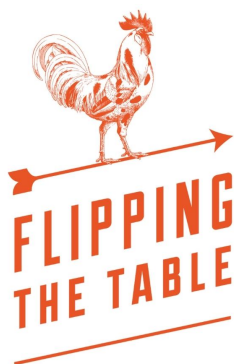
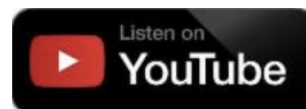
Flipping the Table Podcast



Voices from the Old Salt Festival #3:

Anna Claussen, Ash Hanson & Matt Jorgenson Shine a Light on Agrarian Artists & Communities

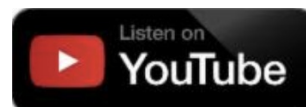
Anna Claussen (l), Ash Hanson (center) and Matt Jorgenson (r) are three innovative social entrepreneurs we met at the Old Salt Festival, who work at the intersection of art, culture and enterprise. They tell their stories of how they are uplifting the creativity of rural people and communities.



Voices from the Old Salt Festival #4:

Financial Innovations & the Regenerative Revolution with Kat Taylor & Emma Radcliffe

Kat Taylor (r), Co-founder and Board Chair of Beneficial State Bank and Emma Ractliffe (l), Chief Investment Officer, World Within, share their innovative approaches to investing in the revitalization of rural enterprises, those central to the regenerative revolution underway.



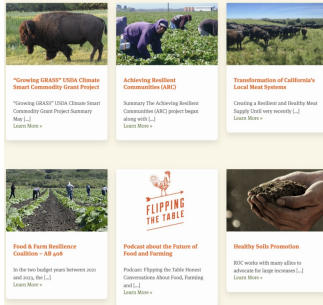
We need your help to continue making positive changes in the California Food System - your donation is very much appreciated!
Any amount helps us continue to build a healthy, resilient and peaceful future. THANK YOU!

DONATE

The ROC team looks forward to seeing many of you at Terra Madre Americas next week!

Doris Meier
Editor of the PULSE
Roots of Change

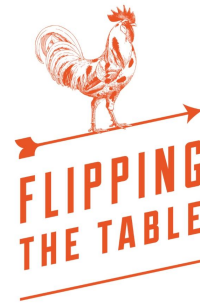
Projects



Policy



Podcast



A program of the [Public Health Institute](#)



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