



Slow Food USA® Ark of Taste (By Region)

Midwest

- Algonquin Squash*
- American Artisanal Sauerkraut
- American Buff Goose
- American Chinchilla Rabbit
- American Native Pecan*
- American Paddlefish
- American Persimmon
- American Pilgrim Goose
- American Plains Bison
- American Rabbit
- American Rye Whiskey*
- Amish Deer Tongue Lettuce*
- Amish Paste Tomato*
- Amish Pie Squash
- Anishinaabeg Wild Rice
- Arikara Yellow Bean*
- Aunt Molly's Ground Cherry*
- Aunt Ruby's German Green Tomato*
- Beaver Dam Pepper
- Boston Marrow Squash
- Bullnose Large Bell Pepper*
- Burbank Tomato*
- Canada Crookneck Squash
- Cayuga Duck
- Chalk's Early Jewel Tomato
- Cherokee Purple Tomato*
- Cherokee Trail of Tears Beans
- Christmas Lima Bean
- Corriente Cattle
- Crane Melon
- Mississippi Silver Hull Crowder Cowpeas*
- Delaware Chicken
- Djena Lee's Golden Girl Tomato*
- Dominique chicken
- Early Blood Turnip-Rooted Beet*
- Fish Pepper
- German Pink Tomato*
- Giant Chinchilla Rabbit
- Grandpa Admire's Lettuce*
- Guinea Hog
- Hidatsa Red Bean
- Hidatsa Shield Figure Bean
- Hinkelhatz Hot Pepper
- Ivis White Cream Sweet Potato*
- Jersey Giant Chicken*
- Jimmy Nardello's Sweet Italian Frying Pepper*
- Lina Cisco's Bird Egg Bean*
- Livingston's Globe Tomato*
- Lake Michigan White Fish
- Lorz Italian Garlic*
- Marrowfat Bean
- Mayflower Bean
- Midget White Turkey
- Moon & Stars Watermelon*
- Mulefoot Hog
- Nevada Single Leaf Pinyon (Pine Nut)
- Oldmixon Free Peach
- Old Type Rhode Island Red Chicken
- Orange Oxheart Tomato*
- Ozette Potato
- Pawpaw
- Radiator Charlie's Mortgage Lifter Tomato
- Red Fig Tomato*
- Red Wattle Hog
- Rio Zape Bean*
- Roy's Calais Flint Corn
- Shagbark Hickory Nut*
- Sheepnose Pimiento*
- Sibley Squash
- Silver Fox Rabbit
- Slate Turkey*
- Speckled Lettuce*
- St. Croix Sheep
- Sudduth Strain Brandywine Tomato
- Tennis Ball Lettuce*
- True Red Cranberry Bean
- Turkey Hard Red Winter Wheat*
- Yellow Indian Woman Bean*

Southwest

- Alaea, Traditional Sea Salt (HI)
- American Rye Whiskey*
- Black Sphinx Date
- Bolita Bean*s
- Brown & White Tepary Bean
- Capitol Reef Apple
- Chapalote Corn
- Chicos
- Christmas Lima Bean
- Desert Oregano
- Emory Oak "Bellota" Acorns*
- Four Corners Gold Bean*
- Guajillo Honey
- Hopi Mottled Lima Bean*
- I'toi Onion
- Mesquite Pod Flour
- Meyer Lemon of California's Central Coast
- Napa Garnay/Valdiguie Grape of California*
- Navajo-Churro Sheep
- New Mexico Native Chile
- New Mexico Native Tomatillo
- Old Type Rhode Island Red Chicken
- O'odham Pink Bean
- Pawpaw
- Piki Bread
- Rio Zape Bean*
- Traditional American Root Beer
- Wenk's Yellow Hot Pepper*
- White Kiawe Honey (HI)
- White Sonoran Wheat
- Yellow-Meated Watermelon

* Approved by the U.S., awaiting review by the International Ark Commission.



Slow Food USA® Ark of Taste (By Region)

Southeast

- American Bronze Turkey
- American Buff Goose
- American Butternut*
- American Native Pecan*
- American Pilgrim Goose
- American Rye Whiskey*
- Buckeye Chicken
- Bullnose Large Bell Pepper*
- Bourbon Red Turkey
- Black Turkey*
- Carolina Gold Rice
- Cayuga Duck
- Cotton Patch Goose
- Creole Cream Cheese
- Datil Pepper
- Delaware Chicken
- Dominique Chicken
- Florida Cracker Cattle
- Gallberry Honey
- Grandpa Admire's Lettuce*
- Green-Striped Cushaw
- Greenthread Tea
- Gulf Coast Sheep
- Guinea Hog
- Handmade Filé
- Hatcher Mango
- Hua Moa Banana*
- Java Chicken
- Jersey Bull Turkey
- Jersey Giant Chicken*
- Livingston's Golden Queen Tomato*
- Louisiana Heritage Strawberry
- Louisiana Mirliton
- Louisiana Oyster
- Louisiana Satsuma
- Midget White Turkey
- Milking Devon Cattle
- Mulefoot Hog
- Nancy Hall Sweet Potato*
- Narragansett Turkey
- Native American Strawberries*
- Navajo-Churro Sheep
- New Hampshire Chicken
- New Orleans Daube Glacé
- New Orleans French Bread
- Old Type Rhode Island Red Chicken
- Ossabaw Island Hog
- Pantin Mamey Sapote (Pouteria Sapote)
- Pawpaw
- Pineywoods Cattle
- Plymouth Rock Chicken
- Radiator Charlie's Mortgage Lifter Tomato*
- Red Fig Tomato*
- Red McClure Potato*
- Red Wattle Hog
- Roman Taffy Candy
- Sea Island Red Pea
- Slate Turkey*
- Southern Louisiana Hog's Head Cheese
- Southern Louisiana Ponce
- Southern Louisiana Traditional Tasso
- Sourwood Honey
- Spanish Goat
- St. Croix Sheep
- Tennessee Myotonic Goat
- Traditional Cane Syrup
- Traditional Sorghum Syrup
- Tupelo Honey
- Valencia Tomato*
- Wild Catfish
- Wild Gulf Coast Shrimp
- Wilson Popenoe Avocado*
- Wyandotte Chicken

Northeast

- American Buff Goose
- American Butternut*
- American Chestnut*
- American Pilgrim Goose
- American Rye Whiskey*
- Black Turkey*
- Boiled Cider and Cider Jelly of New England
- Buckeye Chicken
- Bullnose Large Bell Pepper*
- Burford Pear
- Canada Crookneck Squash
- Cape May Salt Oyster
- Cotton Patch Goose
- Delaware Bay Oyster
- Djena Lee's Golden Girl Tomato
- Early Blood Turnip-Rooted Beet*
- Gilfeather Turnip
- Grandpa Admire's Lettuce*
- Granite Beauty Apple
- Green Mountain Potato*
- Guinea Hog
- Harrison Cider Apple
- Hinkelhatz Hot Pepper
- Hutterite Soup Bean*
- Jacob's Cattle Bean*
- Java Chicken
- Livingston's Golden Queen Tomato
- Marrowfat Bean
- Midget White Turkey
- Newton Pippin Apple
- Radiator Charlie's Mortgage Lifter Tomato
- Randall Cattle
- Red Fig Tomato*
- Reefnet Fished Salmon
- Shrub
- Slate Turkey*
- Tunis Sheep
- True Red Cranberry Bean
- Valencia Tomato*

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Slow Food USA[®] Ark of Taste (By Region)

Northwest

- Alaea (Traditional Sea Salt)
- Alaskan Birch Syrup
- American Pilgrim Goose
- American Rye Whiskey*
- Amish Paste Tomato*
- Aunt Ruby's German Green Tomato
- Bolita Bean*s
- Boston Marrow Squash
- Cherokee Purple Tomato*
- Cherokee Trail of Tears Beans
- Christmas Lima Bean
- Corriente Cattle
- Mississippi Silver Hull Crowder Cowpeas
- Geo Duck
- Grandpa Admire's Lettuce*
- Inchelium Red Garlic*
- Jacob's Cattle Bean*
- Kalo Poi
- Laroda Plum*
- Livingston's Globe Tomato*
- Livingston's Golden Queen Tomato
- Marbled Chinook Salmon
- Mariposa Plum
- Marrowfat Bean
- Mayflower Bean
- Meech's Prolific Quince
- Moon & Stars Watermelon*
- Navajo-Churro Sheep
- Olympia Native Oyster
- Radiator Charlie's Mortgage Lifter Tomato*
- Red Fig Tomato*
- Red McClure Potato*
- Rio Zape Bean*
- Roy's Calais Flint Corn
- Sheboygen Tomato*
- St. Croix Sheep
- Sudduth Strain Brandywine Tomato*

California

- Amish Paste Tomato
- American Pilgrim Goose
- Aunt Ruby's German Green Tomato
- American Rye Whiskey
- Baby Crawford Peach
- Blenheim Apricot
- Bodega Red Potato
- Bronx Grapes
- Brown & White Tepary Bean
- Burbank Tomato
- California Dry Monterey Jack Cheese
- California Mission Olives
- Chalk's Early Jewel Tomato
- Charbono Grape of California
- Cherokee Purple Tomato
- Christmas Lima Bean
- Crane Melon
- Djena's Lee Golden Girl Tomato
- Elephant Heart Plum
- Fay Elberta Peach
- Fish Pepper
- Fuerte Avocado
- Hauer Pippin Apple
- Inca Plum
- Inland Empire Old Grove Orange*
- Japanese Massaged Dried Persimmon
- Karakul Sheep
- Laroda Plum
- Livingston's Golden Queen Tomato
- Mariposa Plum
- Marrowfat Bean
- Meech's Prolific Quince
- Meyer Lemon of California's Central Coast
- Napa Garnay/ Valdiguie Grape of California*
- Old Mixon Free Peach
- Orange Oxheart Tomato
- Padre Plum
- Petaluma Gold Rush Bean*
- Pixie Tangerine of Ojai Valley
- Puebla Avocado*
- Rio Oso Gem Peach
- Rio Zape Bean*
- Santa Maria Pinquitos Bean*
- Sebastopol Gravenstein Apple
- Sierra Beauty Apple
- Silver Logan Peach
- Speckled Lettuce
- Sudduth Strain Brandywine Tomato
- Sun Crest Peach
- Traditional American Root Beer
- Valencia Tomato
- White Sonora Wheat
- Wine Vinegar, Orleans Method



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