Burrillville’s Daniele scores two awards for cured meats

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A uniquely Rhode Island product won Good Food Awards at a San Francisco ceremony last week with star-studded hosts from the food world, including Alice Waters and Ruth Reichl.

Daniele Inc., of Burrillville, won for two of the products in their artisan line of charcuterie that engaged educators, students and farmers in its development for market. The winning products — Mortadella with Pistachios and Del Duca Vlado’s Riserva Prosciutto — are part of a line that includes capocollo, pancetta, chorizo, soppressata and salami.

They are made with hogs raised on small farms in New England, including Blackbird Farm in Smithfield, which produced the meat for the winning mortadella, and Timberstone Farm in Greene, which raised the Yorkshire pigs for the prosciutto.

The recipes were developed with the help of Johnson & Wales University culinary arts faculty members, including chef Ray McCue. The labels for the line were created by four Rhode Island School of Design students, under the direction of professor Franz Werner.

Daniele started selling the new charcuterie line in December 2012. It’s sold at Dave’s Marketplace stores and Persimmon Provisions, the Barrington butcher shop, and other local shops.

The company was founded more than three decades ago by Vlado Dukevich and is now run by his sons, Davide, who accepted the award in California, and Stefano.

“I see all of the excitement around great food and I was proud to represent Rhode Island,” Davide said after the awards.

“Our little company won and that shows Rhode Island is capable of excellence,” he said.

Dukevich thinks that Providence can be the next Portland, Oregon, or San Francisco as a food mecca and destination.

“It’s an easy lift with Johnson & Wales University and the great restaurants and producers such as Narragansett Creamery,” he said.

The idea would be to make the Rhode Island name mean something, as Vermont cheese does.

“When you see that name, you know it is good,” he said. So it can be with Rhode Island products.

Being around people like Alice Waters was inspiring, he said. But so too is seeing the community here engaged at the Wintertime Farmers Market at Hope Artiste Village. He says that is another sign of the growing list of grassroots food producers appreciated by a similarly growing group of food consumers.

The Good Food Awards were established to honor sustainable and responsibly produced foods and their artisan makers. M.C. Dr. Zeke Emanuel, co-founder of the Farmers Market at the White House and adviser to President Obama on health care, began the ceremonies noting the importance of sustainable food communities across the country.

The 130 winning food and drink producers from 32 states were selected from 1,450 entries in a blind tasting held in September by 225 judges, all experts in their various industries. Winners were named in categories of beer, charcuterie, cheese, chocolate, coffee, confections, oils, pickles, preserves and spirits.

Formaggio Kitchen, Pickled Beef Tongue & Pate de Campagne, in Massachusetts, also won in the Charcuterie category.

Other New England winners were named in five other categories.

In Cheese: Vermont had two winners: Farms for City Kids Foundation, Tarentaise, and von Trapp Farmstead, Mt. Alice.

In Chocolates: Blue Bandana Chocolate Maker, Madagascar Wild Pepper 70 percent Dark & Madagascar 70 percent Dark, Vermont, and Rogue Chocolatier, Silvestre, Hispaniola, Balao, Mass.

In Coffee: Tandem Coffee Roasters, Aylele Yirgacheffe Ethiopia, Maine.

In Confections: Nutty Step’s, Inc., Salted Caramel Bar, Vermont.