




Salone Internazionale
 del **Gusto** *Terra madre*

PROGRAMME



October **25-29** | **Torino** | Lingotto Fiere

**FOODS THAT CHANGE
THE WORLD**

www.slowfood.com

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Terra Madre and Slow Food Foundation supporters

With the contribution of



Foods that change the world

that's the slogan that sums up the meaning behind the 2012 Salone del Gusto and Terra Madre. United for the first time in one big event, together they recount the extraordinary agricultural and culinary diversity of every continent, giving a voice to all the small-scale food producers who, in the global north and south, make food whose quality is defined by sensory goodness, environmental sustainability and social justice.

The symbol of this change is the apple, the ultimate metaphorical food, the food that, for better or worse, has most marked revolutions and epochal transformations: the forbidden fruit that caused Adam and Eve's expulsion from Eden; the golden apple presented by Paris to Aphrodite to reward her beauty, unsurpassed by the other Olympian goddesses; the apple of the computer revolution that set out from Silicon Valley to conquer the world; the apple that fell on the receptive head of Isaac Newton and led to the discovery of gravity...

Our apple is not a fruit that is divorced from the seasons and speaks the same language everywhere, representing the vast majority of all the apples sold and eaten in the world. It is not one of the commercial varieties, not Golden or Red Delicious, Granny Smith, Gala or Fuji. It is called Magnana in Piedmont, Teresa in Liguria, Annurca in Campania, Green Newton Pippin in New York. It is an apple that wants to blaze the way forward towards the change we want to see, towards "good, clean and fair" food dominating our planet. It is an apple with its own times, its own places and its own ways, which speaks a different language everywhere, the language of varieties, of environmentally friendly production methods that are fair to farmers, of protecting the landscape, of a future that's good to eat and beautiful to imagine. A future to which we all have the right.

Slow Food's point of view



Defending biodiversity



Safeguarding foods to save the planet

Connecting to create awareness



Idea of a revolution

This year, from October 25 to 29, our apple will be the symbol of the close connection between gastronomic pleasure and responsibility for what we eat and who produces it. And so will all the other foods featured at the Salone del Gusto and Terra Madre, which in their thousand flavors make it clearer than ever that the taste experience goes hand in hand with knowing about the women and men who cultivate, raise and process food around the world, the places where food is made and its deep roots in the land.

A great Marketplace winding through pavilions 1, 2 and 3 of Lingotto Fiere and the Oval, creating a joyous mingling of exhibitors, Presidia and food

communities; Taste Workshops for learning and tasting accompanied by producers, chefs, winemakers, brewers and experts; the Theater of Taste, where you can watch chefs' hands at work and hear their tips and secrets; fun and educational experiences for children and adults; conferences for opening up the debate on how responsible food habits can improve our health and that of the planet; an Enoteca that promotes marginal areas, mountain viticulture, extreme terroirs and wines that are fighting against the advance of concrete; Dinner Dates for touring the world while staying in Piedmont; and much more. We invite you to be a bit like Newton: receptive, thoughtful, curious, ready to plant the seeds of change, to determine the taste of your future.

Food for *thought*, thought for food.





Salone Internazionale
del Gusto **Terra
madre**
2012

October **25-29** | **Torino** | Lingotto Fiere

FOODS THAT CHANGE THE WORLD

Opening Hours

Thursday October 25 – Sunday
October 28:
11 am to 11 pm
Monday October 29:
11 am to 8 pm

Come to Salone
del Gusto
and Terra Madre

by
public
transport!

Great Deals for Slow Food Members!

- 50% discount on standard entry (€10)
- 20% discount on paid events Taste Workshops, Theater of Taste, Meet the Maker, Master of Food and Dinner Dates)

Tickets

Buy your ticket in advance at no extra cost and avoid the queues. Full price tickets bought within July 31 receive a 20% discount

- Standard one-day entry: €20
- Slow Food members: €10
- Concessions: €16
 - young people (aged 18-30)
 - visitors with a booking for a Taste Workshop, Theater of Taste, Meet the Maker, Master of Food or Dinner Date event
- Concessions: €12
 - children aged 11-18
 - seniors (over 65)
- Free entry:
 - children under 11
- Come with the whole family!
 - 2 adults and 2 children (under 18): €50
 - 2 adults and 3 children (under 18): €60
- Five-day pass: €60

Booking

Places are limited for the Taste Workshop, Theatre of Taste, Meet the Maker, Master of Food and Dinner Date events, so booking is essential.

The deadline for booking is **October 18, 2012**. A confirmation will be sent once the booking has been made. Bookings cannot be made by telephone. Any remaining places can be booked during the Salone at the Events Reception (Lingotto Fiere, Pavilion 5). Cancellations will be refunded at 70% only if made by e-mail to prenotazioni@slowfood.it no later than **August 25, 2012**. To access all the events inside Lingotto it is **necessary to have a valid entrance ticket** for the Salone del Gusto and Terra Madre.

Legenda

The events marked with  indicate the presence of Italian and Swiss Presidia

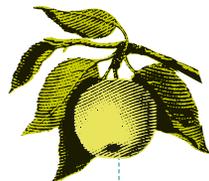
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#SaloneDelGusto



24 Wednesday



Preview DINNER DATES

AS01 8.30 pm €90
Piola Scabin

Piazza Mafalda di Savoia,
Castello di Rivoli – Rivoli (To)
13 km west from Turin
www.combal.it

Yes, Davide Scabin has done it again, once again managing to revitalize, transform and astound, recreating an authentic Piedmontese osteria next to his restaurant Combal.Zero. A traditional *piola* is typically a down-to-earth eatery, with red-and-white checked tablecloths, simple cutlery, two glasses (one for water and one for wine) and a lively, relaxed atmosphere. The food is genuine, traditional, abundant and classic, though naturally there will be some innovative twists. Scabin will be opening the doors of his PiolaCombal for just one night for a special dinner paired with wines from Ruffino.

25 Thursday

TASTE WORKSHOPS

LG001 2.30 pm €60

Great Reserve Barolos for Aging

Salone del Gusto and Terra Madre opens with a tribute to the Piedmont region and its most prestigious wine, Barolo. Some of the labels that have shaped the history of the Barolo denomination will be reunited: Villero Vietti, Monprivato Ca'd Morisio Giuseppe Mascarello, Bricco Boschis Vigna San Giuseppe Cavallotto, Gran Bussia Aldo Conterno and Madonna Assunta La Villa Rocche Manzoni e Monfortino Giacomo Conterno. All bottles are Barolo Reserve, suitable for aging for at least 60 months, tastings from vintages from the early 2,000s.

LG002 2.30 pm €30

Reds from the Loire: Saumur and Saumur Champigny

Outside France the Loire is mostly known for its white wines while the reds go largely unnoticed. Yet some of the best expressions of cabernet franc can be found here; the grape produces refined, elegant wines, with a great capacity for aging. Clos Rougeard is one of the great reds of France, while the Clos Cristal vineyard is rich in history. A very interesting group of young vigneronns is also working here, including Thierry Germain, Sebastien Bobinet, Antoine Foucault and Romain Guiberteau. Come along for what promises to be a very memorable tasting.

LG003 2.30 pm €25

Extra-Virgin From Savory to Sweet

Luca Montersino, Eataly's master pastry chef, and Ugo Alciati, the chef at Guido in Pollenzo, have launched a new quality gelato brand, called Lait ("milk" in Piedmontese dialect). While it's made using the best ingredients, like Alpine milk, what's really unusual is the addition of extra-virgin olive oil. Experience an extra-virgin olive oil-themed journey from savory to sweet, featuring awarded oils from Slow Food Editore's guide to olive oil.

LV1 2.30 pm €15

Lavazza: The ABC of Coffee from Plant to Cup

Explore the ABC of coffee on a journey that starts in distant lands, travels through harvesting, processing and roasting and finishes in your cup. This Lavazza-organized workshop will follow coffee's entire production and roasting process, concluding with a tasting of four single-origin coffees prepared using the plunger method and two blends made in a Moka coffee pot. *Proceeds will be donated to the Slow Food Foundation for Biodiversity.*

LG004 2.30 pm €20

Classic Pairings: British Beer and Cheese

Beer and cheese already make for a classic pairing, and when the cheeses come from one of the best producers and affineurs in the UK (Neal's Yard Dairy) and the beers from some of the country's best breweries, imported in Italy by Ales and Co., then you've really got a match made in heaven. Three beers made by producers inspired by tradition, displaying stunning elegance and power, and three breweries that represent the new wave of British brewing, characterized by extreme hops and great intensity.

LG005 2.30 pm €25

Slow Food Presidia Prosciutto and Contadi Castaldi Franciacorta



The Presidia are concrete examples of a production model based on quality, the recovery of traditional knowledge and techniques, respect for the seasons and animal welfare. Take a virtual tour of Italy and sample prosciutto crudo made from native-breed pigs: Mora Romagnola (Emilia-Romagna), Grigio del Casentino and Macchiaiola Maremmana (Tuscany) and Nero dei Nebrodi (Sicily). The selection of Contadi Castaldi Franciacortas (Brut, Satèn 2008, Soul Satèn 2005, Rosé) and naturally leavened breads from Davide Longoni in Monza will serve as the perfect compliment to this tasting.

LG006 2.30 pm €25

The Nordic Food Lab: Back to the Future

Founded by Noma chef René Redzepi and gastronomic entrepreneur Claus Meyer, the Nordic Food Lab aims to explore new Scandinavian cuisine and communicate the results. Michael Bom Frøst and Benedict Reade, the institute's director and research and development manager respectively, will describe the lab's amazing work, investigating the potential of Scandinavian ingredients by rediscovering and updating ancient techniques and creating new preparation methods, influenced by the scientific, academic and culinary worlds. The excellence of the end result is always the ultimate focus. Some examples from the research will be available for tasting, including a delicate and floral seaweed ice cream.

LG007 5 pm €35

European Terroirs: Italy's Montalcino

Brunello di Montalcino is made solely from the sangiovese grape variety. The unbreakable bond between grape and place and the quality of the resulting wines make the Tuscan denomination one of the world's best. One wine, made from one grape variety, can still express the extreme variability of soil and climate conditions around the area. Together with producers from different Montalcino zones—Baricci, Paradiso di Manfredi, Pian dell'Orino, Stella di Campalto, Tiezzi and Fattoi—we'll attempt to outline a new profile of Brunello's zones.

LG008 5 pm €60

Explore the Universe of Krug

Before founding his own production house in 1843, Joseph Krug apprenticed at various *maisons champenoises*, developing his own personal vision of Champagne. He established the golden rules for making unrivaled cuvées and recreating them every year. In 1846 he collected the knowledge he had accumulated over the years into a cherry-red diary to pass on to his son. Olivier Krug will be leading a special tasting and revealing the secrets of that diary, explaining why Krug Grande Cuvée is still the symbol of the *maison*.

LG009 5 pm €20

Coffee Break: Italian Microbreweries' Innovative Use of Coffee

Many Italian microbreweries are known for their use of unusual ingredients, chief among them coffee. During our "coffee break," we'll reveal how this object of veneration in Italy can be used to give great equilibrium to beers. Far from being

a trendy gimmick, the addition of coffee has been the result of lengthy research and innovation. You'll taste Masca from Birrificio Torino, Chicca from Pausa Café, Donker from Extraomnes, Na' Tazzulella 'e Café from Karma, Sally Brown Baracco from Birrificio del Ducato, Arabica Porter from Grado Plato and Marchè'l Re from LoverBeer.

LG010 5 pm €50

Borgogno Barolo Vertical

The new owners of the Borgogno winery are gambling on a team of experts led by Oscar Farinetti's youngest son, Andrea. His winemaking philosophy follows tradition, and before being released on the market, the Barolos spend a lengthy period in the cellars. A vertical tasting of Barolo Borgogno will journey back in time, starting with Andrea's first wine, the future Barolo 2010, before covering a half-century of history with vintages from 2004, 1985, 1982, 1978, 1967 and 1961.

LG011 5 pm €20

Slow Shepherds

The Resistenza Casearia (literally "cheese resistance") buying group organized in Italy by Slow Food supports small-scale cheesemakers and herders, from Sardinia to Abruzzo to Sicily, who are refusing to give in to the crisis facing Italian shepherding. A unique occasion to taste Shepherds' Fiore Sardo from Sardinia, Castel del Monte Canestrato (both Slow Food Presidia) and other pecorinos from the food community of Central Apennine herders from Abruzzo and Molise and PDO Sicilian pecorino. Products that restore dignity to cheesemaking traditions, conserving heritage breeds of livestock and protecting unspoiled natural environments. Accompanied by a selection of labels from the Gruppo Italiano Vini.

LG012 5 pm €20

Sweet Piedmont

Piedmont is renowned for its confectionery, especially its capital, Turin, though every town and village has its own typical sweet. You'll taste some irresistible treats, produced by Piedmont's best pastry chefs, like meringues from Arione (Cuneo), Torta 900 from Balla (Ivrea), Festivo from Pfatisch (Turin) and Zurigo from Scaraffia (Savigliano), all paired with Moscato d'Asti, the region's most famous sweet wine, and Asti Spumante.

LG013 5 pm €30

Gianfranco Pascucci and Lazio's Regional Catch

Many famous films by Fellini, Pasolini and Alberto Sordi feature memorable scenes shot around the bays and dunes of Lazio's long coastline outside Rome. These waters still teem with many fish varieties, an asset for both the marine environment and the area's highly regarded cuisine. Gianfranco Pascucci of the Porticciolo in Fiumicino, recently awarded a Michelin star, is one of its most dynamic representatives. He'll present three seafood dishes, one raw and two cooked, paired with three extravirgin olive oils and three wines from different regions, including Sergio Mottura's Grechetto (awarded a Slow Wine snail).

LG014 7.30 pm €45

The Sparkling '90s: Italy or France?

The debate recurs whenever sparkling wine enthusiasts gather: Italy or France? Here's a great opportunity to find out what you think, with a selection of wines from both countries from the 1990s. Trento Brut Riserva del Fondatore 1993 Ferrari, Oltrèpò Pavese Metodo Classico Brut Nature Profilo 1996 Andrea Piccioni and Franciacorta

Brut Cuvée Anna Maria Clementi 1997 Ca' del Bosco will be tasted blind alongside the same number of Champagnes: Moutard Millésime 1993 from the Aube; R&L Legras Cuvée Saint Vincent 1996 and Franck Bonville Millésime 1998, both from the Côte de Blancs.

LG015 7.30 pm €20

Viticultural Paragons: Good, Clean and Fair Roussillon

Approaches to viticulture vary widely according to personal preference, the landscape or the climate. Three friends from Banyuls-sur-Mer, in deepest southwestern France, near the Spanish border, have chosen to follow all three. The viticulture is mountainous, with the predominance of schist rock and a dry and sunny climate. The winemakers, Bruno Duchêne, Domaine de la Casa Blanca and Vinyer de La Ruca, will be present to discuss their alternative approach to viticulture and personally present their wines, made using only native yeasts and with a limited use of sulfites, from the Banyuls and Collioure denominations. The tasting will include sweet *vins doux naturel*, typical of the area.

LG016 7.30 pm €20

The New Wave of Dutch Beers

A country with a great beer-making tradition, the Netherlands is experiencing a new wave of brewing thanks to a growing number of microbreweries who are updating tradition. We'll analyze the trend through two breweries, the socially conscious De Molen (Bodegraven) and Emelisse (Kamperland), responsible for a campaign to revive the surrounding area. The brewers will tell their stories and describe their beers, which will be paired with a selection of artisanal cheeses and cured meats from the Dutch Ark of Taste.

LG017 7.30 pm €30**Pure Single Rums**

These days, we don't only have pure single malts, but also pure single rums, which represent the highest expression of quality for the spirit. Sugar cane spirits distilled in discontinuous alembic copper stills, aged for at least three years, fall into this category. These rums have an incredible aromatic richness and only improve with aging. You'll be tasting Worthy Park from Jamaica, Mount Gilboa from Barbados, Rhum Rhum Libération 2010 from Marie Galante, Port Mourant from Demerara Distillers' legendary wooden pot still in Guyana and Diplomatico Ambassador from Venezuela.

LG018 7.30 pm €20**Pink and White: Fresh Cheeses and Rosés from Puglia**

A range of Puglia's fresh 'white' cheeses offer an extraordinary diversity of flavors and textures, including buffalo mozzarella, burrata, ricotta, stracciatella, giuncata and fior di latte. The cheeses will be paired with Puglian rosés, recently rediscovered by enthusiasts. From Gargano to Salento, some of Italy's best "pink" bottles are made in this region.

LG019 7.30 pm €20**European Terroirs: The Karst**

The Karst Plateau lies behind Trieste, extending for many miles until it reaches the first Slovenian hills. In this unique microclimate, small strips of land have been wrested from the rock to grow vines or pasture animals. You'll taste the specialties produced by artisans in this incredibly biodiverse natural region, like prosciutto, honey and cow and goat cheeses, paired with strong but elegant and mineral Vitovska wine.

LG020 7.30 pm €25**Terra Madre Network: Spices of India**

In the mystical land of India, spices are an integral part of life, not just in the kitchen but also for their health benefits, as described by Ayurvedic medicine. According to Ayurveda, the six primary tastes recognized by the palate do not just excite the palate but also influence the chemistry of the whole body. Chef Manjit Singh Gill, an advocate for authentic Indian cuisine, will lead you through a maze of flavors and scents, preparing typical dishes that showcase spices.

SIG1 8.30 pm €15**Toscano Soldati: A Journey Through Campania with Wine, Buffalo Mozzarella and Kentucky Tobacco**

The Amici del Toscano club and the consortium for the protection of PDO Campanian buffalo mozzarella come together for an unusual workshop, based on the tales of the great explorer of taste, Mario Soldati. Starting with the cigar dedicated to him, we'll taste native Campanian wines accompanied by the most famous (and the best) mozzarella in the world.

THEATER OF TASTE**TG01** 1 pm €25**Dishes That Made History: Fulvio Pierangelini's Chickpea Puree with Shrimp**

One of Italy's mostly highly esteemed chefs, Fulvio Pierangelini, and his restaurant Gambero Rosso in San Vincenzo, Tuscany, has been a symbol of Mediterranean cuisine for many years. Behind the apparent simplicity of his cooking lies the experience and sensitivity of a brilliant soloist, able to produce dishes of sublime simplicity, many of which have been endlessly copied. His cooking will be paired with wines from Zardetto Spumanti in Conegliano, Veneto.

TG02 4 pm €25**Dishes That Made History: Davide Scabin's Cyber Egg**

Revolutionary and creative, conservative and classic: they all describe the versatile Davide Scabin, one of the leading figures in

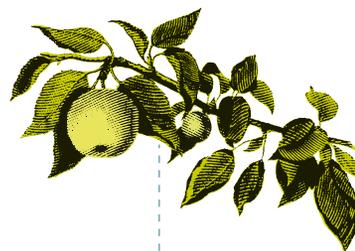
the evolution of contemporary Italian cooking, whose "cyber egg" has had an incredible influence on haute cuisine design. As he cooks, Davide will describe his last 20 years, from Almese to the Castello di Rivoli, reflecting on Piedmont and places further afield. Wines from the Consorzio Alta Langa, which specializes in quality sparkling wines, will be paired with his dishes.

TG03 7 pm €25**Que Maravilha, Quanta Fruta Hoje**

Umbu, licuri, cajá, araquá, graviola, buriti, açaí, babaçu, baru, cupuaçu... Brazil is home to many native fruits, the result of its vast variety of climates and ecosystems. At his restaurant in Salvador de Bahia, Beto Pimentel has a garden with thousands of native species, and he'll be taking you on a tour of Brazil's extraordinary biodiversity. As you taste some examples, Beto will explain how he grows native fruits and uses them in traditional dishes like *moqueca*, juices and caipirinhas.

MEET THE MAKER**IA01** 4 pm €30**The Other Bordeaux: Château Le Puy**

After the TV series based on the Japanese manga about wine, *Les Gouttes de Dieu* (The Drops of God), selected Château Le Puy as the best wine in the world, orders for the 2003 vintage shot through the roof. Jean-Pierre Amoreau, the owner of this small château in Côtes de Francs, from the same terroir as Saint Emilion and Pomerol, will be talking about his wines as you taste three extraordinary bottles: Marie-Cécile 2010, a Semillon; Cuvée Barthelemy 2001, made without sulfites; and, to finish, Cuvée Emilien 1955.



Ciro Eddy Fernández Monte
Cuba

IA02 7 pm €25

Ribolla Gialla According to Josko Gravner

Born into a farming family, in the 1970s Josko Gravner decided to become a winemaker, and since then he has become one of the leading figures in the Friulian wine industry. Initially he followed the French school of winemaking, but in the mid-90s he began researching the history of wine. He traveled to Georgia, where he fell in love with the traditional terracotta amphorae used to age wine and became the first to use them in Italy. As you sip a glass of Ribolla Gialla, made from the winery's grape of choice, Josko will tell the story of his four decades in the vineyards and cellar.

DINNER DATES

AS02 8.30 pm €80

Artur Martinez, the Infant Terrible of Capritx

Eataly – Sala dei 200
Via Nizza, 230 int. 14 – Turin
www.eatalytorino.it

At his restaurant in Terrassa, 30 km from Barcelona, Artur Martinez has earned a Michelin star by creating dishes trimmed of all fripperies and frills. In 2002, he took over his family's old poultry shop, opening a small restaurant in the back, and since then his rise has been unstoppable. Restless and tireless, he co-produces many of the products he uses in his kitchen, like Oblit, an oil pressed from rare Becaduda olives, and Martialis wine made from macabeo grapes. His simple but highly personal cuisine currently represents the true cutting edge of Catalan cuisine, and he'll showcase it this evening in a menu paired with wines from the Gruppo Italiano Vini.

AS03 8.30 pm €100

Romito's Abruzzo

NH Lingotto – Tech Restaurant
Via Nizza, 230 – Turin
www.nh-hotels.it

Niko Romito is back at Salone del Gusto 2012 with a very special dinner. Named Chef of the Year at Identità Golose this year, he's acted alongside George Clooney in *The American* and cooked for Michelle Obama at the G8 summit. In his restaurant, the Reale Castel di Sangro in the province of L'Aquila, his native region of Abruzzo is interpreted and presented in exquisite dishes that make the most of its products. For one evening, he'll be cooking in Turin, preparing a menu paired with wines from Abruzzo's prestigious Masciarelli winery.

AS04 8.30 pm €110

A Celebration of Two Centuries of Antica Corona Reale

Antica Corona Reale da Renzo
Via Fossano, 13
Cervere (Cn)
60 km south of Turin – A6, Marene exit
www.anticacoronareale.com

Gian Piero and Renzo Vivalda couldn't have chosen a better moment to offer us an anthology of their restaurant's cooking. The Antica Corona Reale is approaching a historic anniversary: It's been 200 years since the opening of what was first a coaching inn, then a trattoria, later an osteria known for the excellent ingredients used in its cooking and finally a fine-dining restaurant. Tonight's dinner will delve into Piedmontese tradition, and the wines will offer the perfect match, with Barolos from Giuseppe Rinaldi, Bartolo Mascarello and Giacomo Brezza.

MASTER OF FOOD Cooking without waste

MF01 11,30 am €20

Filled Pastas and Timballos

MF02 3 pm €20

It's Raining Rissoles

MF03 6.30 pm €20

The Nine Lives of Vegetables

MASTER OF FOOD Orticulture

MF04 6.30 pm €10

The ABC of the Vegetable Garden

PERSONAL SHOPPER (organized by students of the UNISG Convivium)

12 pm and 6 pm €10

Regional Personal Shopper

2.30 pm, 5 pm and 8.30 pm
€5

Personal shopper: Behind the Scenes

4 pm and 7 pm €10

Customize Personal shopper



Information and details on p. 31

CONFERENCES

FREE ENTRY UNTIL ALL SEATS ARE TAKEN

➡ 12 pm

Say, Do, Hoe: Practices and Policies for Youth Agriculture

Virtuous practices and alternative experiences, legal aspects and reflections on the new Common Agricultural Policy. A dialogue to redefine new agricultural models in which young people are fully involved.

➡ 12 pm

Get Your Forks Out of the Forest!

Meat, palm oil, timber, GMOs... the planet's forests are being destroyed in many ways, for many reasons. Each of them corresponds to something we consume. What can we change?

Nammalvar
Govindasamy
India



➡→ 12 pm

Agriculture and Immigration

To what extent does quality agriculture in developed countries depend on immigrant labor? How much of this work is properly recognized and fairly paid? How many workers suffer conditions unworthy of civilized countries? Stories of integration and success, and of illegal recruitment, low wages and slavery, plus indications for shoppers who don't want to be accomplices.

➡→ 3 pm

The Africans' Africa

The world knows it only for conflicts, drought and famines. But Africa is a wealthy continent, rich in forests, water, fertile land and precious minerals, rich in cultures, languages and traditions, rich in youth, creativity, energy and potential. Young Africans will describe challenges, projects, gastronomy and their ability to combine new technologies with traditional knowledge.

➡→ 3 pm

Measuring Quality

Defining the quality of a food product as a complex system, composed of aesthetic, sensory, environmental and social factors, is already a difficult task. Measuring this quality can seem like an impossible objective. But some are trying, starting with the University of Gastronomic Sciences in Pollenzo.

➡→ 3 pm

Waste Not, Want Not

Waste collection and recycling in Italy: two complex systems, demanding analysis from different perspectives. Two examples from the sector will be examined, highlighting the salient aspects and issues concerning refuse management.

➡→ 3 pm

Renewable, But at What Cost?

Our fields are increasingly becoming sites for the production of renewable energy: solar, wind, biofuels, biogas... Which ones are truly sustainable, under what conditions, and when do they become unacceptable competition to food production and a threat to the ecosystem?

➡→ 6 pm

Feeding Cities Is Easy

Food has shaped towns and cities, giving names to streets and neighborhoods. By 2050, the majority of the world's population will live in cities. We need virtuous rural models for production and services that can feed these urban agglomerates as well as feasible forms of metropolitan agriculture.

➡→ 6 pm

Sparkling, Still or Tap?

It would be great to be able to drink pure spring water all the time, but how can we do that in a city? Where does our tap water come from? And what's our best option for drinking water?

Filters, bottles, purifiers? We'll disentangle a subject full of tricks and snares, with the analysis of two urban examples.

➡→ 6 pm

Too Much at Steak!

On average, Europeans consume 1.5 kilos of meat a week each, and North Americans almost 2.5 kilos. The recommended amount is 500 grams. What are the consequences for our health, the environment and access to food for the poor? We need conscious consumption, privileging quality over quantity, that reduces waste and helps preserve the earth's balance.

➡→ 6 pm

Rethinking Large-Scale Retail: Is it Possible?

The supermarket system is often based on an imbalance of power between massive distributors, who determine prices and payment times, and thousands of small-scale suppliers forced to accept unfair conditions. But things are changing and we're starting to see more examples of virtuous experiences on the market.

26 Friday

TASTE WORKSHOPS

LG021 12 pm €45

The Many Faces of Bussia, Barolo's Great Cru

Bussia has long been considered one of Monforte's historic Barolo crus. Yet vine-growers and winemakers know that it is too reductive to identify themselves under this "macro" geographic umbrella. In collaboration with Alessandro Masnaghetta of Eno-gaea, this tasting will explore the different facets of this zone, looking at individual vineyards and the producers' interpretations of their subtle differences. A horizontal tasting of the 2006 vintage will include wines from Aldo Conterno, Franco Conterno, Poderi Colla, Attilio Ghisolfi, Silvano Bolmida, Podere Rocche dei Manzoni and Giacomo Fenocchio.

LG022 12 pm €40

Champagne from Soil to Glass

One of the issues critical to the future of agriculture is the loss of organic material and fertility from our planet's soil. Claudia and Lydia Bourguignon are soil experts who work around the world with vigneroni who understand the importance of saving this fragile substrate. In a tasting that will lead from the soil to the glass, they'll explore one of the most mistreated terroirs in France, Champagne. They'll be joined by three producers, each of whom will bring two cuvées: Anselme Selosse (Jacques Selosse, Avize) from the Côte de Blancs, Alexandre Chartogne (Chartogne-Taillet, Merfy) from the Montagne de Reims and Bertrand Gautherot (Vouette & Sorbée, Buxières sur Arce) from the Aube.



LG023 12 pm €25

New Zealand: The Rise of Southern Pinot Noirs

Perhaps the most noble of grapes, Pinot Noir reaches its maximum expression in Burgundy, its homeland. Nonetheless, New Zealand has been making fast and furious progress with the grape, and while there is still much work to be done, the wine world is abuzz with talk of the wines being produced. Kiwi wine expert Jeffrey Chilcott will explore the evolution of the New Zealand wine industry over the past few years through the tasting of Pinot Noirs from different regions: Otago, Waitaki, Waipara, Marlborough, Nelson, Martinborough and the wild card Hawkes Bay (better suited to Merlot and Cabernet, but showing great potential).

LG024 12 pm €15

Honey Terroirs: Lazio

Every day, bees are sending us messages about environmental degradation and pollution, but their buzzing can sometimes tell beautiful and inspiring stories too. Like the story of the biodynamic honey made from hives along the archeologically rich Anzio coast, the honey from the historic chestnut groves in the Castelli Romani park or the high-altitude honey made between Mount Terminillo and the Laga mountains. You'll taste them all, along with bread from the food communities from Canale Monterano and Veroli and typical PGI bread from Genzano di Roma.

LG025 12 pm €25

Cheeses from the Orobic Alps



Excellent cheeses are made in the foothills of the Orobic Alps between Bergamo, Sondrio and Lecco, around the Pizzo dei Tre

Signori where the Valtellina, Val Brembana and Valassina and their tributaries come together. You'll taste three Presidia cheeses, heritage Bitto, Valtorta Agri and traditional Stracchino, and their "cousins", Formai de Mut from the mountain pastures of the upper Brembana Valley, Strachitunt Valtaleggio and Branzi Ftp, which is similar to Bitto (but without the goat's milk) and Mut. They'll be paired with typical red and sparkling wines from the same valleys.

LG026 12 pm €20

European Terroirs: The River Po

Italy's longest river offers a huge concentration of food biodiversity along its route, from river fish, a staple in the diet of the people who live along the river, to the wheat used for bread and the milk used for cheese. This tasting will take you across the provinces of Pavia, Lodi, Cremona and Mantua, sampling a range of typical products, like raw milk, Granone Lodigiano, *raspadura* (thin shavings of cheese) with mostarda, naturally leavened breads and sweet-and-sour fish, paired with sparkling wines from the Oltrepò.

LG027 12 pm €35

Abruzzian Lamb From Nose to Tail

From offal to shoulder, the less noble cuts of lamb will be transformed into dishes worthy of the finest restaurants. Using simple recipes and modern cooking techniques, Abruzzian native Niko Romito, one of Italy's best-known chefs, will be preparing Abruzzian lamb farmed by Giulio Petronio in the Gran Sasso and Monti della Laga national park. Guided by the Abruzzian tradition of using the liver, head, pluck, intestines and shoulder of lamb, Niko will express the "good, clean and fair" philosophy in a series of succulent and authentic dishes.

LG028 2.30 pm €25

Over 700: How High Can Vines Go?

Vitis vinifera reaches incredible altitudes in the mountains of Italy and Switzerland, surviving harsh climates, huge temperature swings and steep slopes. The results in the glass speak for themselves. Just how high can vines be grown? Find out with six examples of mountain viticulture: I Vigneri (Etna, Sicily), Castellucci Miano (Palermo, Sicily), Ermes Pavese (Morgex, Valle d'Aosta), Tiefenbrunner (Cortaccia, Alto Adige), Fay (Valtellina, Lombardia) and, from Switzerland, Domaine de Beudon (Fully, Vallese), whose vines, planted between 740 and 890 meters above sea level, can only be reached by cableway.

LG029 2.30 pm €50

Brunello di Montalcino Poggio al Vento Vertical

Col d'Orcia's Poggio al Vento represents the pinnacle of the wines produced by this historic winery in Montalcino. A Brunello Riserva, it comes from a special 36-year-old vineyard, created from a selection of the estate's old vines, and ages for four years in large oak barrels and another two in the bottle before being released. Edoardo Virano, Col d'Orcia's charismatic managing director, will describe the weather patterns and individual vintages, and you'll have the rare chance to taste six vintages—1990, 1995, 1997, 1998, 1999 and 2001—in magnum format.

LG030 2.30 pm €25

Une Vraie Gueuze Doit Puer

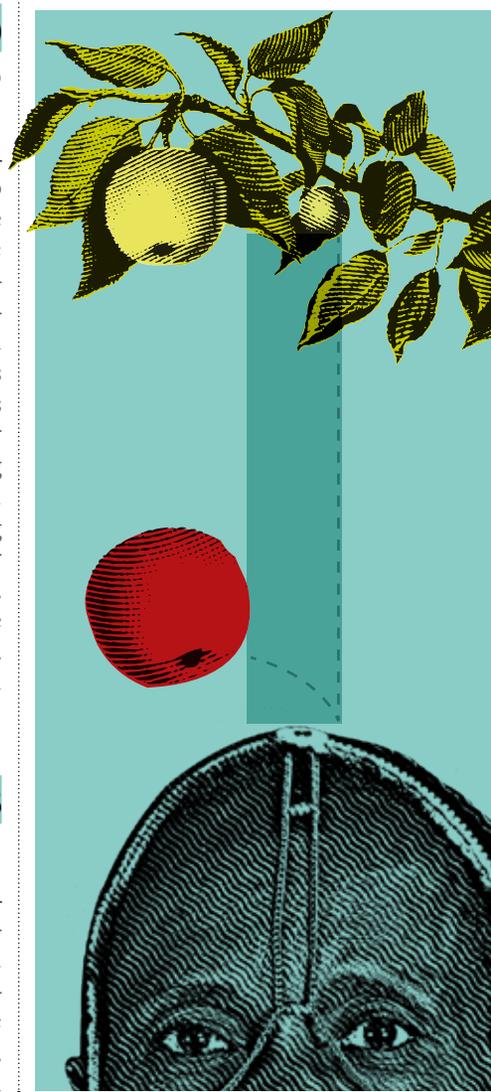
A workshop led by two great figures in Belgian beer: Jean Van Roy, the passionate and extraordinary brewer at the historic Brasserie Cantillon in Anderlecht, the working-class neighborhood

in Brussels close to the Gare du Midi; and Lorenzo Dabove, aka Kuaska, "the Prince of Pajottenland", a fierce champion of lambic and traditional gueuze. They'll be enchanting us with different styles of Belgian brews from different vintages. According to an old Brussels saying, *une vraie gueuze doit puer*, "a real gueuze should stink," and in this unmissable workshop you'll experience a huge spectrum of different perfumes, fragrances and scents.

LV2 2.30 pm €15

Lavazza: Exploring Sustainability Through the ¡Tierra! Project

An important project, launched by the Turin-based company in coffee-growing communities in Honduras, Colombia, Peru, Bra-



zil, India and Tanzania, ¡Tierra! is 100% Arabica and 100% sustainably cultivated. Hear stories from the project while tasting different blends certified by the Rainforest Alliance and prepared in a traditional Italian coffee pot and in an espresso machine. A workshop for coffee enthusiasts and connoisseurs, led by expert Lavazza tasters. *Proceeds will be donated to the Slow Food Foundation for Biodiversity.*

LG031 2.30 pm €30

Traditional Balsamic Vinegar from Modena: An Alliance Between Presidia and Chefs

Discover real balsamic vinegar with the consortium of traditional producers. From history and traditions to ingredients and the production process, you'll learn about and taste three vinegars. Then see just how versatile balsamic vinegar can be in the kitchen. Paolo Reggiani from Laghi in Campogalliano will use it in a recipe with radicchio and Mora Romagnola lardo, while Antonio Previdi from the Entrà osteria in Finale Emilia will pair it with Modenese White cow's milk ricotta, as is and beaten with Mananara vanilla from Madagascar (Slow Food Presidia). Paired with a Lambrusco from Modena.

LG032 2.30 pm €25

A Rich Niche of Fermentation

One of the many niches of Italy where food and people are closely intertwined with tradition, the two valleys between Piedmont and Lombardy, the Gru (Colli Tortonesi) and the Staffora (Oltrepò Pavese), have become one of the most dynamic places in Italy for fermented foods. Cured meats, wines, beers and cheeses are being made by small produc-

Ntaalo Lenawuya
Kenya

ers who have chosen to invest in a little-understood zone. You'll sample wines from Vigneti Massa and Podere il Santo, Montegioco beer, Oltrepò miccone bread, cured meats from Giarolo and Varzi, Montébore cheese and pòm a möj (preserved apples) from Casalnoceto.

LG033 2.30 pm €30

Beyond Balsamic: Italy's Artisanal Vinegars

Vinegar has been one of the victims of gastronomic standardization and industrialization, but when ingredients, timings and temperatures are respected it can reach astounding heights of quality. Marco Pojer, Josko Sirk, Andrea Paternoster, Andrea Bezecchi and Andreas Widmann will be taking you on a tongue-tongling tour, explaining how they make their vinegars from wine, grapes, fruit, honey and beer. The tasting, which includes traditional balsamic vinegar from Reggio Emilia, will finish with two dishes, prepared by Ana Ros from Hisa Franko in Kobarid and Alessandro Gavagna from La Subida in Commons. They'll be paired with wines from Collio and Brda to disprove the myth that wines and foods cooked with vinegar shouldn't be served together.

LG034 5 pm €20

Pale Reds

Concentration; scents of vanilla, chocolate and berries; a sweet, rounded palate and an impenetrable color: That's the "international" wine style that has proven so influential in Europe, even in areas like Burgundy where wines are traditionally very different. These days, however, refined and elegant wines, paler in color, respectful of the variety and terroir, are reasserting themselves. You'll taste Poulsard (Pierre Ovemois, Jura), Grignolino (Accornero, Monferrato), Gaglioppo (A Vita, Calabria), Pineau d'Aunis (Thierry

Puzelat, Loire), Schiava (Girlan, Alto Adige), Pinot Noir (Dominique Derain, Mercurey) and Sangiovese (Monteverdine, Chianti).

LG035 5 pm €30

Tokaj's the Limit

Records from 1571 show that botrytized wine was being made in Tokaj 200 years before the rest of the world. By 1730, the Hungarian region already had a system of quality classification: the crus. Now a new generation of vignerons is reinterpreting centuries of tradition. Led by Marta Wille-Baumkauff from the Pendits winery, you'll taste two dry wines, Furmint 2010 István Balassa and Hárslevelű 2008 Szt Benedek, followed by the sweet late-harvest 2011 Muscat, Szamorodni 2007 and Aszu 6 Puttonyos 2004 from Degenfeld and Tokaj Hetszölö. To conclude, Aszù Essencia 2005 from Pendits, the only Demeter-certified Hungarian winery.

LG036 5 pm €20

Hakko no Sato: Japanese Fermentation

Kozaki, a small rural village in the Japanese prefecture of Chiba, still has a strong culture of fermentation, whose origins lie in *koji*, an important mold used to make sake, soy sauce, miso and other Japanese fermented foods. Terada Masaru of Terada-Honke, one of the historic sake producers based in Kozaki, will present his Daigo no Shizuku sakes, made according to an ancient process, paired with some small dishes based on savory *koji* and the fine lees of sake, prepared by others from this small community.

LV3 5 pm €15

Lavazza: Italian Espresso for Dessert

A workshop on how espresso can be used as an ingredient in

unique and delicious desserts and other beverages. You'll hear tips on preparation techniques and pairing other flavorings and ingredients to make coffee-based desserts. Come away with simple and creative recipes for using espresso in a unique way. *Proceeds will be donated to the Slow Food Foundation for Biodiversity.*

LG037 5 pm €20

The Sweet Presidia

Dipping into the basket of Presidia, we've pulled out a selection of sweet treats and sweet wines from around Italy protected by the Slow Food project: Ceglie biscuits and San Michele Salentino dried almond-stuffed figs (Puglia), Goym Sfratto (Tuscany) and Mondovì commel cookies (Piedmont). From the cellars come Saracena Moscato (Calabria), Vino Santo from Trentino, Schiacchetrà from the Cinque Terre (Liguria), Bagnario di Strevi Valley Moscato Passito (Piedmont) and Scanzo Moscato Passito (Lombardy).

LG038 5 pm €30

Wood, Wine and Cooking

The Esprit de Dryades line from Jean-Charles Vicard, one of the most important barrique producers in France, is based on respect for the oak, traceability of the wood and a culinary approach to the toasting of the barriques, based on getting just the right temperature for just the right time. Led by Jean-Charles and Joseph Nicastro, a consultant for French barrel-makers, and with the help of Thierry Verrat, chef at the restaurant La Ribaudière in Bourg Charente, you'll discover what's been learned about the use of wood and what it can offer wine. Taste wines with varying levels of tannins from Château Candale (St. Emilion), Domaine Ramonet (Burgundy) and Castello di Ama (Chianti).

LG039 5 pm €25

**Terra Madre Network:
A Journey Through
Brittany** 

In the Cartesian organization of French agriculture, Brittany was condemned to intensive pig farming and a hyper-productivist cultivation of the land. But in some of the more remote corners, resistance has been developing and many producers have joined the Slow Food network. Terra Madre food communities will describe their struggle to survive and continue to produce products like oysters bred in the open sea and Lorient cabbage (both Slow Food Presidia), cured meats from the Western white pig, gwell from Breton Pie Noir cows, Froment de Leon butter and incredibly rare honey from black bees on Ouessant island, which will be served paired with artisanal beers and ciders.

LG040 7.30 pm €30

**Embracing Terroir:
Correggia's Roero La
Val dei Preti**

Together with the Langhe, the Roero is the other wine-producing area in southern Piedmont where high-quality Nebbiolo is made. Correggia in Canale, formerly run by the late Matteo and now by his wife Ornella Costa, has been one of the wineries leading the Roero renaissance. Since 2010, their award-winning Nebbiolo d'Alba La Val dei Preti will become Roero, a mark of its full identification with its terroir. Led by Luca Rostagno, who helps manage the winery, you'll discover the story of this wine through its 1990, 1996, 1998, 2001, 2006 and 2010 vintages. Serving as sparring partner and "witness" to the tasting will be the Roero Riserva Roche d'Ampsej.

LG041 7.30 pm €25

**Riesling on Both Sides
of the Alps**

Riesling, called riesling renano in Italy, is one of the world's great varieties, and the base for some extraordinarily long-lived white wines. The grape has proven particularly well suited to Germany's Mosel region. This comparative tasting will take in a diverse variety of terroirs, styles, personalities and interpretations, with wines from Peter Pigler's Kuenhof (Isarco Valley, Alto Adige), Bruno Verdi (Oltrepò Pavese, Lombardy), Ettore Germano (Langhe, Piedmont), Kerpen and Reinhold Oster (Mosel, Germany), Alzinger (Wachau, Austria) and Dirlor-Cadé (Alsace, France).

rins are the most authentic expressions of white rum. In this workshop you'll taste clairins from the country's four most important terroirs, from the Distillerie Arrawaks in Cavailon Grande Anse, the Distillerie Chelo in Saint Marc, the Distillerie Flaubert and the Distillerie Cazimire.

LG044 7.30 pm €25

**Great Affineurs:
Hervé Mons** 

Hervé Mons is one of the greatest French affineurs and an expert connoisseur of the country's cheese culture. He's chosen a selection of cheeses that he defines as "the authentic ones": rare *fermier* (made from the milk of animals pastured on the farm) cheeses, including some Slow Food Presidia, following farming and production methods that respect tradition and harmony with nature. You'll taste Salers Tradition 2011, Tarentais, Beaufort d'Alpage 2011, Persillé du Beaujolais, Chevrotin and Cosne de Port Aubry, paired with red and white wines that will enhance their characteristics.

LG042 7.30 pm €20

**From East
to West, North
to South...
Beers on the Road!**

The United States already has 2,000 microbreweries, with over 900 more about to open. The growth in artisanal beers and their huge popularity is the result of their diversity of flavors, styles and food pairings. Charlie Papazian, president of the Brewers Association and founder of the American Homebrewers Association, tireless traveler and American beer connoisseur, will present six great microbrews from six American states, each paired according to local tradition.

LG045 7.30 pm €30

**From Mountain
to Lake: Valtellina
Buckwheat Meets
Lake Iseo Smoked
Sardines** 

Lombardy is a region of mountains and lakes, and in this workshop rugged peaks and freshwater lakes come together in a pairing that joins Valtellina and Lake Iseo. Vittorio Fusari, chef at the Dispensa Pani e Vini in Franciacorta and a long-time Slow Food collaborator, will use Slow Food Presidium Valtellina buckwheat and smoked sardines from Lake Iseo in two original recipes. They'll be paired with typical wines from Valtellina and Franciacorta.

LG043 7.30 pm €25

**The Clairin
Rums of Haiti**

Clairin, a strong spirit similar to white rum, is made only in Haiti. Made from sugar cane grown without chemicals, wild fermentation and distillation using old-fashioned methods from the 19th century, the clai-

A global revolution can only grow from local roots

MASTER OF FOOD
Cooking without waste

MF05 11,30 am €20

**Filled Pastas
and Timballos**

MF06 3 pm €20

It's Raining Rissoles

MF07 6,30 pm €20

The Fifth Quarter

MASTER OF FOOD
Orticulture

MF08 6,30 pm €10

**The ABC of
the Vegetable Garden**

PERSONAL SHOPPER
(organized by students
of the UNISC Convivium)

12 pm and 6 pm €10

**Regional
Personal Shopper**

2.30 pm, 5 pm and 8.30 pm
€5

**Personal shopper:
Behind the Scenes**

4 pm and 7 pm €10

**Customize
Personal shopper**



Information and details
on p. 31

LG046 7.30 pm €30

Local Beef with Local Wines

Pezzata Rossa d'Oropa, Maremmana and Romagnola cattle are three of the native breeds protected by Slow Food Presidia. Raised using traditional methods and on a silage-free diet, their meat is not always embraced by consumers who are used to more standardized beef. Peppino Tinari, chef at the Villa Maiella, will be preparing the three kinds of beef in ways that enhance their individual characteristics. The cattle have been raised by small farms, and the paired wines have been produced by small wineries: Bramaterra from near Biella, Maremma selections from the Autoctuve project and Sangiovese from Romagna.

SIG2 8.30 pm €20

Classic Pairings: Cigars and Calvados

The cigar created to celebrate the 150th anniversary of Italian Unification will be paired with four calvados: Les Vergers de la Moriniere Michel Hubert 1998, Bernard Amiot Patricia, Lemorton du Domfrontais Grande Reserve 1978 and Adrien Camut Reserve de Semainville 25 years. The tasting will be led by Stefano Fanticelli and moderated by journalist Marco Tonelli.

THEATER OF TASTE

TG04 1 pm €25

Vittorio Fusari Cooks Presidia Sheep

Throughout Vittorio Fusari's journey over the past 30 years – taking him from Volto in Iseo to Maschere, back to Volto and then to Dispensa Pani e Vini – he has remained concerned with taking local products and transforming them into superb dishes

using the best techniques. The standard bearer for Slow Food's Alliance between chefs and Presidia, he'll be preparing dishes using mutton and lamb from the Alpagò, Sambucano and Villnösser Brillenschaf breeds. They'll be paired with Piedmontese wines from Araldica.

TG05 4 pm €25

Virgilio Martinez's Peru

Peruvian cuisine is attracting attention from food critics around the world. Discover Peru's diversity from an expert in its cuisine, Virgilio Martinez of Central restaurant in Lima. One of the most biodiverse countries in the world, Peru's Pacific coastline, Andean mountains and Amazonian forests are all reflected Virgilio's cooking, which expresses the incredible bounty of the land. His dishes will be paired with wines from Cavit in Trento.

TG06 7 pm €25

Meryem Cherkaoui's Morocco

Meryem Cherkaoui's cooking is among the most interesting in the Moroccan culinary scene. Born in Rabat in 1977, Meryem moved to France to learn from the great masters. After two years at the Paul Bocuse school and stages at Le Majestic in Cannes and the Crillon in Paris, she returned to Casablanca, where in 2003 she opened La Maison du Gourmet. Her cooking blends innovative techniques, local products and Moroccan tradition, giving her dishes a strong identity. Today they'll be paired with wines from Kettmeier in Alto Adige.

**MEET THE MAKER**

IA03 4 pm €25

The Soil Emergency and the Flavor of Earth

Claude and Lydia Bourguignon are agricultural engineers with backgrounds in biology and biochemistry. For years, they've been traveling the countryside of Europe to help vignerons and farmers fight the loss of organic material from their soil. They'll give their recipe for a return to sustainable cultivation and recognizable flavors, compromised by the industrialization of agriculture, which produces foods (and wines) of inferior quality and taste. As you listen to them, you'll taste three wines that have benefited from their intervention: Château Trop-Long Mondot (Saint Emilion), Jacques Selosse (Champagne) and Podere Forte (Tuscany).

IA04 7 pm €25

Richard Leroy: The Best of Chenin

Formerly a banker with a passion for wine, several years ago Richard Leroy realized the dream of many wine enthusiasts and bought his own vineyard in the Loire. Now he is one of the best producers of Chenin, the queen of the region's varieties. You'll retrace his journey, accompanied by three wines of great significance to him: the liqueur-like Coteaux du Layon that helped him discover the region; a Savagnin by Jean-François Ganevat, a Jura vigneron and reference point for Richard; and, of course, one of his own wines. Hear the tale of his transformation from urban wine connoisseur to militant farmer, fighting to save his land from environmental and social degradation.

DINNER DATES

AS05 8.30 pm €70

Good, Clean and Fair for Body and Mind

La Pista del Lingotto
Via Nizza, 270 – Turin
www.lapista.eu

This dinner will be the culmination of a two-week cycle ride from Axminster in Devon, in the UK, to Turin, raising awareness and money for two charities helping people who suffer from depression, the Human Givens Foundation and the Charlie Waller Memorial Trust. The menu, paired with wines from Piemontese winery Angelo Negro e Figli from Roero, will be prepared by Gill Mellor, head chef at River Cottage HQ, and Tim Maddams, chef at the River Cottage Canteen. River Cottage, founded in 1998 by Hugh Fearnley-Whittingstall in Dorset, promotes local, ethical and sustainable food, including through awareness-raising campaigns (fishfight.net e chickenout.tv). Hosted by Massimo Guzzone, the chef at La Pista, on the roof of the Lingotto, the dinner will celebrate the importance of good food and a "Slow life" for mental well-being. *For each dinner, €20 will be donated in memory of Philippa Corbin, who worked at River Cottage with Hugh.*

Fonibe Sekongo
Ivory Coast



AS06 8.30 pm €90

Tassa in Turin

Ristorante Ruràl
Corso Verona, 15 C – Turin
www.ristoranterural.it

The flavors of nature come through in the cooking of Salvatore Tassa, chef at the Col-line Ciociare restaurant in Fiuggi, Lazio. His instinctive style, a mix of technique and emotion, is dominated by a love for his land, Ciociaria, a traditional region of southern Lazio. He works with sincerity and simplicity, producing greatness without too much seriousness, always respecting nature. He'll be bringing the flavors and fragrances of his vegetable garden and his beloved forests to Turin for one evening, in which Ciociarian food will be paired with wines from Damilano in Barolo.

AS07 8.30 pm €100

Four Steps from Naples

Eataly – Sala dei 200
Via Nizza, 230 int. 14 – Turin
www.eatalytorino.it

The turnover of quality restaurants in the Sorrentine Peninsula never stops, but one of the fixed points has long been Quattro Passi (“four steps”), run by Tonino Melillo and his wife Rita. The ultimate accolade came at the end of 2011, with the awarding of two Michelin stars. The honor has not changed Tonino’s philosophy, based on the creation of refined dishes made using the best local ingredients, from fish from the Nerano Bay to vegetables from his kitchen garden. The dinner will be influenced by classic Neapolitan cuisine, and will include the lasagna napoletana that has sent more than one food critic into raptures. The menu will be paired with wines from La Vis, one of Trentino’s best wineries.

AS08 8.30 pm €90

Mary and Ugo: Piedmont’s Noble Cuisine

Ristorante Guido Pollenzo
Via Fossano, 18 – Pollenzo (Cn)
www.guidoristorante.it
62 km south from Torino – A6, Marene exit

Ugo Alciati, chef at the restaurant Guido in Pollenzo, and Mary Barale, formerly of the Rododendro in Boves, join together to pay homage to the cuisine of their region, taken to new heights by excellent ingredients and skilled dexterity. From the agnolotti al plin that Lidia Alciati taught her son Ugo to make (a photograph of her hands dominates the restaurant’s dining room) to the Bisalta lamb rediscovered by Mary, the menu will feature traditional recipes. Many come from *Cronache Golose* by Marco Bolasco and Marco Trabucco, which recounts 50 years of stories from chefs. There are sure to be surprises too. In the dining room, Piero Alciati will be pouring the wines of another great Langhe family, the Rivettis of La Spinetta.

CONFERENCES

FREE ENTRY UNTIL ALL SEATS ARE TAKEN

 12 pm

400 Presidia: A New Model for Agriculture?

What influence do Presidia have on the local economy, the environment and society? What do the 400 projects created around the world over the past 12 years really represent? Can they give us concrete indications about the future of agriculture? A study conducted by Slow Food in collaboration with the University of Gastronomic Sciences in Pollenzo, the University of Turin and the University of Palermo offers encouraging responses to these questions.

 12 pm

Climate at the Table

Climate and energy issues are the focus of political debate around the world, but the relationship between climate change and food has remained at the fringes of the discussion. What influence does food have on climate change? And what can we do? Good practices for mitigating climate change, from earth to table.

 12 pm

Quality and Price, a Complicated Relationship

We can’t compromise on the principle that quality must be properly valued, especially if by quality we mean that concept of “good, clean and fair” that’s good for producers, consumers and the environment. But we need to learn how prices are constructed and avoid yielding to the delusions of the market, which sometimes allows behavior that is not justified by production costs.

 12 pm

Indigenous Peoples, Traditional Food Systems and Food Sovereignty

Indigenous people around the world are the repositories of traditional knowledge and food practices, the custodians of agrobiodiversity. Their skills and their right to food sovereignty are being threatened by the negative consequences of globalization, climate change and food aid programs.

 3 pm

Enforcing the Right to Food: How?

The right to food was sanctioned by the United Nations over 45 years ago, but it is far from guaranteed for vast swathes of the world’s population. More than

ever before, it is now the focus of debate: What tools, policies and culture are needed to make sure that this right becomes a real priority for politicians and policy makers?

 3 pm

Slow Food, Daily Food

Quality food is not just for special occasions. We should have quality food every day, because we are shaping our health and preserving the environment every day. How, why and at what cost do we choose the quality of our daily food? Hear about guides, campaigns and projects from around the world that are helping quality become routine.

 3 pm

Label, Tell Me a Story

Food labels, even when conforming to legal requirements, often leave many questions unanswered. Questions about the quality of raw materials, the type of agriculture and farming methods used and the actual nutritional value of the ingredients. Very few labels and advertising actually offer real information, and consumers rarely have the necessary knowledge to fully understand them. Examples of transparency and traceability will be explored.

 3 pm

The Guardians of the Oceans

Oceans are extremely fragile ecosystems. It is our individual and collective responsibility to take care of them when we fish, buy food and cook. Find out about many virtuous examples from sea to plate.



6 pm

Save the Landscape, Protect the Environment

In the past 30 years, around a fifth of Italy has been built up. Millions of houses have been constructed, many of them still empty and unused. In other parts of the world, countries are desperately protecting their remaining fertile land, while we're cementing it over. Land is a precious resource that we cannot afford to lose.



6 pm

SlowPack – An Award for Sustainable Packaging

Food product packaging is one of the main sources of waste. The first SlowPack competition encourages Salone del Gusto exhibitors to reflect on the benefits of eco-friendly packaging to the environment and the quality

and safety of their products, and honors those who have committed to using innovative and more sustainable packaging. (*)

(*) The award is organized by Salone del Gusto, Slow Food through the Slow Food Foundation for Biodiversity, the Industrial Design course at the Turin Polytechnic, the University of Gastronomic Sciences, the Arboriculture Department at the Agriculture Faculty of the University of Turin and the Turin Chamber of Commerce Chemistry Laboratory.



6 pm

No Bees, No Future

Apiculture brings together all the main debates around the environment, sustainability and agriculture. Research conducted in Italy by Apenet into the effect of pesticides on hive health demonstrates once again the importance of a systemic vision of food production. We'll be talking with beekeepers and researchers about the issue.



The more
you know, the
better you eat
the better you
live!

27 Saturday



TASTE WORKSHOPS

LG047 12 pm €20

Island Viticulture

Making wine on small islands often involves courageous efforts from headstrong personalities, with the resulting wine influenced by dramatic landscapes, heroic viticulture and enological choices that exalt the potential of the terroir. In this workshop you'll hear about incredible experiences of an enological archipelago, with wines from the Italian islands of Giglio (Altura), Capraia (La Piana), Lipari (Tenuta di Castellaro), Salina (Tasca d'Almerita) and Sant'Erasmo (Venice, Michel Thoulouze, Lydia and Claude Bourguignon) and, from France, Saint Honorat, Îles de Lérins, Cannes (Abbaye de Lérins).

LG048 12 pm €20

Drink Pink

Pink is a popular color in the wine world these days, and

rosés offer a wealth of different shades. Rosés were undoubtedly the wines of antiquity, and much of European wine production was rosé until the 17th century. Bordeaux conquered the world with Clairet, which we would now call rosé. Eric Pfifferling of Domaine de l'Anglore in Tavel—a village in the Rhône valley and a rosé-only denomination—will lead you on a tasting through space (Provence, Italy and Spain) and time, discovering some rosés with the potential to age well.

LG049 12 pm €20

Farmers, Brewers and Consumers, Unite!

The essential ingredients in beer, malt and hops, are gradually losing quality and biodiversity. The big industrial breweries continue to change their products based on the tastes and trends of the moment, moving towards complete standardization. It is vital to establish a strong relationship between producers and farmers to safeguard the distinctive characteristics of beer's ingredients. Together with Charlie Papazian, president of the Brewers Association in the United States and founder of the American Homebrewers Association, we'll unite brewers, farmers and consumers and taste some beers that represent the fruits of such a relationship.

LV4 12 pm €15

Lavazza: Coffee in Every Language

Starting with Italian tradition and the by-now world-famous espresso, as well as Moka and Neapolitan-style coffee, we'll take an exotic journey around the fascinating traditional rituals used to prepare and consume coffee in different countries. *Proceeds will be donated to the Slow Food Foundation for Biodiversity.*

LG050 12 pm €20**Friulian Peculiarities**

The region of Friuli Venezia Giulia has a number of unusual cheeses, at times downright peculiar, which pair well with wines made from the native local grapes. Formadi Frant (cow's milk cheese mixed with cream, pepper and other spices) will be paired with Marco Sara Mufis dal Siet (botrytized Picolit); Formadi Salàt (fresh cow's milk cheese aged in brine) with Aquila del Torre Oasi (dry Picolit); Ciùc di Mont (from mountain pastures, very aged) with Damijan Podverisic's Malvasia, a white with the characteristics of a red; and Cuincir (ricotta broken up and mixed with salt, pepper and often caraway) with Skerlj Terrano.

LG051 12 pm €30**The Terrines of France**

A terrine is a type of container and a cooking technique rather than a specific recipe. Traditionally terrines were made from perishable ingredients as a method of preserving them in the days before refrigeration. Stéphanie Biteau, a journalist, passionate gastronomist and owner of a culinary atelier in Paris (www.cook-cooning.com) will explain the classic origins of this technique as you taste a series of terrines. They'll be paired with natural French wines from Alexandre Bain (Pouilly Fumé, Loire), Thomas Pico (Chablis, Burgundy) and Jean-Pierre Robinot (Touraine, Loire) imported by Stefano Sarfati in Milan.

LG052 12 pm €25**Peppino Tinari and Mountain Potatoes**

The cuisine of Peppino Tinari, chef at the restaurant Villa Maiella in Guardiagrele, is refined and elegant, designed to make the most of Abruzzo's

traditional products. Always in search of local ingredients, today Peppino will be testing his skills with one of agriculture's most modest foods, the humble potato. Paired with wines from Cataldi Madonna, you'll sample two simple dishes prepared with the purple-skinned Turchesa potato from the Gran Sasso e Monti della Laga National Park and potatoes from the mountains in the province of Chieti.

LG053 2.30 pm €25**Garofoli Verdicchio Podium Vertical**

The Castelli di Jesi area offers the best conditions for verdicchio, one of Italy's great native white grapes. Podium, made for several decades by the historic Garofoli winery in Loreto, is one of the best examples of the potential of the hills along the Esino's left bank, in particular the vineyards of Montecarotto. With Carlo Garofoli, the winery's owner and Verdicchio expert, you'll taste six vintages of this great wine, a faithful interpreter of its terroir: 2008, 2006, 2005, 2004, 2001 and the incredible 1999.

LG054 2.30 pm €25**In Amphora Veritas?**

Are wines aged in amphorae a way to fully reveal the terroir or just a fleeting trend? Producing wines with a long maceration on the skins in terracotta containers is an ancient tradition, originally from Georgia, and is becoming an increasingly common winemaking practice. More and more winemakers are trying out the technique, with very interesting results. In this workshop, organized by the University of Gastronomic Sciences of Pollenzo, you'll taste examples from different countries like Georgia (a Slow Food Presidium), Italy, Austria, Croatia, France and Germany.

LG055 2.30 pm €25**Guide to Italian Beers**

The 2013 edition of Slow Food's guide to Italian beers marks an important milestone for this young publication, which has quickly become a reference point for enthusiasts, brewers and the curious. The star system has been abandoned, as the stars on their own could not properly reflect the enormous variety of Italian beers. Instead, beers are now divided into three new categories: slow beers, everyday beers and great beers. Discover them with us on an exciting journey around Italy's microbreweries. Participants will receive a copy of the *Guida alle birre d'Italia 2013* (in Italian).

LV5 2.30 pm €15**Coffee and Chocolate by Lavazza and Gobino**

Coffee and chocolate: two products from similar parts of the world that share some selection and production processes. This workshop will start with the provenance of coffee and cacao, exploring their countries of origin, before moving on to the ideal pairings between coffee blends and cacao crus. Turinese artisan chocolatier Guido Gobino and Lavazza experts will lead the tasting. *Proceeds will be donated to the Slow Food Foundation for Biodiversity.*

LG056 2.30 pm €20**Brussels Mon Amour: Belgian Beer and Artisanal Chocolate**

The food industry is bombarding us with products saturated with sugars and fats. Many Belgian chocolate producers have similarly been loading their products with sugar and fat, but Laurent Gerbaud is an exception. A master chocolatier from Brussels, he is resisting standardization by focusing

on the careful use of fruit and spices instead of excess sugar. Led by Laurent and Gianluca Franzoni from Domori, and with the participation of Jean Van Roy from Cantillon, a historic brasserie in Brussels, and Jean Hummler from Moeder Lambic, one of the best pubs in the city with over 40 taps and six cask beer engines, you'll discover unusual pairings between hops and cacao.

LG057 2.30 pm €20**Wood and Resin: traditions in Swiss Cheeses**

Switzerland is known for its great hard mountain cheeses, like Sbrinz, Emmenthaler and Gruyère. However, the country also has an ancient tradition of cheeses aged in wood, especially pine, and the technique is still used by some cheesemakers. You'll taste six of these cheeses, including Vacherin Mont d'Or (cow's milk cheese wrapped in dried pine bark), Holziges Schaf (sheep's milk cheese in fresh pine bark) and Toggenburger Rindenziger aged in a cylinder of pine bark and made by the last remaining cheesemaker in the Toggenburg Valley. The cheeses will be paired with wines from the Valais, Lavaux and Bündner Herrschaft winemaking regions.

LG058 2.30 pm €20**Terra Madre Network: Traditional Rices of Asia**

With an estimated 140,000 varieties of rice in the world, the grain is grown in over 100 countries, in every continent except Antarctica. Still, around 90% of the world's rice is grown in Asia, where it is the staple food and where many traditional varieties are still cultivated. Communities from the network of traditional Asian rices will be attending Salone del Gusto and Terra Madre and during this workshop they'll

be presenting varieties from Sri Lanka, the Philippines, South Korea and Indonesia.

LG059 5 pm €20

The Third Way: Sustainability in Wine

A sense of moderation, agricultural choices that preserve the integrity of ecosystems, and enological techniques that enhance local specificities form the basis of an approach, or rather a multiplicity of approaches, to wine sustainability, a concept that goes beyond styles, volumes and production techniques. Welcome to a journey that will explore stories, quality and diversities, with wines from Carussin (Piedmont), Walter de Batté (Liguria), Pojer & Sandri (Trentino), Fontodi (Tuscany) and Emidio Pepe (Abruzzo).

LG060 5 pm €20

European Terroirs: Uncharted Portugal

Long overshadowed by the popularity of wines from Porto and the Douro Valley, the Dão is finally starting to make a name for itself on the international scene as a region offering great value. This

historic winemaking zone, located on a plateau with altitudes from 400 to 800 meters above sea level, has soils with a high level of granite. Its wines, especially the reds, have huge potential, full of character, refined and elegant, and you'll taste a selection from some of the area's best wineries.

LG061 5 pm €20

The Archeology of Beer

Beer is an ancient beverage, and while its roots in Mesopotamia and Ancient Egypt are well known, its history in Italy has been less certain. Recent discoveries have, however, shown that beer has played a part in Italy's civilizations for millennia. Led by Patrick McGovern, Scientific Director of the Biomolecular Archaeology Laboratory at the University of Pennsylvania, and Duccio Cavalieri, a computational biologist at the Edmund Mach Foundation of the Istituto Agrario di San Michele all'Adige, we'll follow the traces of ancestral beer, tasting three beers made from the same recipe by Leonardo from Birra del Borgo, Teo from Baladin and Sam from Dogfish Head.

LG062 5 pm €25

European Terroirs: Uncharted Greece

Fruit, stone and light are the common denominators of the Greek wines in this workshop. Georgios Ioannidis taught modern Greek in France before following his passion for wine and dedicating himself to researching the products of old Greek terroirs. He'll be leading a tasting of six wines made only from native grapes from vines grown organically or biodynamically by vigneroni who respect the fruit. The wines, from Cephalonia, Santorini, Naoussa and Crete, have striking aromatic purity and mineral refinement. Georgios will be joined by Vladis Sklavos from Domaine Sklavos in Cephalonia.

LG063 5 pm €30

Classic Pairings: French Cheeses and Champagne

Matching cheese and Champagne is not as easy as one might think, but this workshop will show how the combination of a great affineur and an excellent producer of *bulles* can lead to

some truly astonishing pairings. Aged Brillat Savarin, Cresse de Vacherin du Mont d'Or (the first of the season) and a trio of mountain cheeses (Jura Comté, Alpine Beaufort from Savoy and Swiss Etivaz) selected by Xavier Thuret, affineur and *Meilleur Ouvrier de France*, will be paired with Champagnes made biodynamically since 1998 by Françoise Bedel in the Vallée de la Marne, presented by Vincent Desaubeau.

LG064 5 pm €20

Terra Madre Network: The Bounty of Torre Guaceto



The food community based around the Torre Guaceto marine protected area, in the Puglian province of Brindisi, is a successful mix of farmers, fishers, viticulturalists and olive growers. Drizzled with Oro del Parco organic extra-virgin olive oil pressed from Ogliarola Salentina and Cellina olives grown on ancient trees, you'll sample bread and friselle made from Senatore Cappelli wheat and organic Fiaschetto tomatoes (a Slow Food Presidium). Moving on to the sea, you'll taste mullet preserved in extra-virgin olive oil by the community's fishers. Wines from Torre Guaceto, obtained from native grapes (susumaniello, negroamaro and ottavianello), will accompany the food.

Take care of the
planet's future.
This is
your future too!

LG065 5 pm €20

Terra Madre Network: A Thousand Ways to Say Manioc

Manioc is native to South America, but is also found in sub-Saharan Africa. The plant's root is the third most important source of carbohydrates in the tropical diet. Led by an expert, you'll learn about its history and evolution and its incredible versatility, from tapioca to tucupí and learn its uses in cuisine from chefs Teresa Corção from the O Navegador restaurant in Rio de Janeiro, Brazil, Eduardo Martinez from Mini-Mal in Bogota, Colombia, and producers of manioc flour and other regional Brazilian products.

LG066 7.30 pm €45

Bricco Rocche Barolo Vertical

The Bricco Rocche Bricco Asili winery is the pride and joy of the Ceretto family. The vineyard used for Bricco Rocche Barolo was planted in 1978 on the hill overlooking the Rocche di Castiglione Falletto. Alessandro Ceretto takes care of the agronomical and enological side of the winery, and since 2009 he has decided to exalt the characteristics of the great Langhe terroir by converting to biodynamic cultivation, with the help of soil experts Claudia and Lydia Bourguignon and agroecologist Stefano Pescarmona. The 2009 vintage has not yet been released, but Alessandro will lead us through the 1989, 1993, 1997, 2001 and 2005 vintages.

LG067 7.30 pm €40

Wines from the Southern Rhône: Gigondas and Châteauneuf-du-Pape

Châteauneuf-du-Pape and Gigondas are two crus of long-standing international fame. The first, a series of pebbly, stony slopes

and terraces along the banks of the Rhône, swept by the Mistral wind, looks to the south. The second, on the spurs of the celebrated Dentelles de Montmiral, has a western exposure. They share the same main grape varieties, but the distinctive characteristics of the two terroirs give the wines different aromatic and taste profiles. During the workshop, you'll taste four great labels from each denomination, showing the diversity of Rhône Valley wines and the virtues of each terroir.

LG068 7.30 pm €30

Cognac as You've Never Drunk It Before

An unmissable occasion to try a fascinating and unique spirit with a long history. Together with Béatrice Cointreau, former president of Gosset-Frapin, member of the Academie du Vin de France, knight of the Order of the Legion of Honor and creator of Gosset Celebris Champagne, you'll taste cognacs from four great houses: Frapin, Mariner, Martell and Hennessy. Béatrice will be joined by Jean-Charles Vicard from the Vicard *tonnellerie* in Cognac, which supplies many leading wineries. To conclude, chef Thierry Verrat from La Ribaudière in Bourg-Charente will prepare a dish suitable for pairing with your favorite cognac.

LG069 7.30 pm €20

Terra Madre Network: Extraordinary Interpretations of Itrana Olives

A tasting tour around the land of the Itrana olive, sampling extra-virgin olive oil, table olives, preserves and dishes made with the cultivar and hearing the story that brought the olive to be the focus of a Terra Madre community. Five oils, three olive types and two preserves with traditional breads and the one and only real *tiella di Gaeta*, all presented

by the producers and paired with Marco Carpineti's organic wines from Cori (awarded a Slow Wine snail).

LG070 7.30 pm €20

The Land of Aglianico: Wines and Cheeses

An exploration of three areas between Campania and Basilicata, getting to know their distinctive characteristics through their cheeses and aglianico-based wines. From the Ufita and Taurasi hills come the wines of Michele Perillo and Pasqualino Di Prisco, paired with Podolico Caciocavallo aged for 18 months in tuff caves. From the Taburno Valley, the wines of Torre del Pagus and Fontanavecchia, paired with aged pecorino from Taburno. And from Vulture, Terre dei Re and Lagala Aglianicos, with Filiano 12-month pecorino.

LG071 7.30 pm €25

Catalonia with a Pop

Catalonia has long been a land of sparkling wines; Cava is the Spanish national drink, beloved by all and exported around the world. In fact, Freixenet is the world's biggest producer of sparkling wines. Led by Toni Bru, chef and Catalan wine connoisseur, you'll taste five Cavas of different types and vintages, paired with the same number of tapas: Rosat Brut Carles Andreu, Brut Subirat Parent Finca Valldosera, Brut Nature Privat Nu Alta Altella, Reserva Barrica Agusti Torelló and Ancestral Dolç Vega de Ribes (made with Sitges malvasia grapes, a Slow Food Presidium).

LG072 7.30 pm €25

Terra Madre Network: Albania's Riches

A voyage of discovery through one of Europe's least-known cuisines that will symbolically unite the north (Kelmend re-

gion) and south (Permet) of the country. Led by Altin Prenga from the Mrizi i Zanave restaurant in Fishta, you'll taste traditional foods like *pete me hitha* and *fli* made with *caj malhit* (a mountain tea) and variations on *byrek*, a kind of stuffed pita, with a white wine from Permet made from shesh I bardhe grapes; Mirdita kid goat cooked in a terracotta pot called a *vegsh* with a red wine made kallmet grapes from Lezha; sheep's milk cheeses from Kelmend and goat's milk cheeses with Slow Food Presidia Pozegaca plum slatko (Bosnia) and wild fig slatko (Macedonia); and green walnut *gliko* from Permet and a shot of kumbullit raki to wash it all down.

SIG3 8.30 pm €15

Sipping and Smoking 600 Years of History

Toscano Antico cigars meet the medicinal liqueurs of the Officina Profumo di Santa Maria Novello, one of the oldest pharmacies in the world, for a journey back in time through the stories of a tobacco and unique liqueurs.

THEATER OF TASTE

TG07 1 pm €25

Cacao Crus and the Cuisine of Carlos

Carlos Garcia is the chef at the restaurant Alto in Los Palos Grandes, Caracas. Returning home after experiences in El Bulli, Celler de Can Roca and Mugaritz in Spain, he has united haute cuisine with a respect for traditional Venezuelan products, raising the profile of local producers. During this event he'll talk about cacao, especially Criollo, Venezuela's most representative cultivar, and the various crus and strains (Canoabo, Carenero, Guasare, etc.) he uses

MASTER OF FOOD
Cooking without waste

MF09 11,30 am €20

The Nine Lives of Vegetables

MF10 6,30 pm €20

The Fifth Quarter**MASTER OF FOOD**
Orticoltura

MF11 2,30 pm €10

The World in a Garden

MF12 6,30 pm €10

The ABC of the Vegetable Garden**PERSONAL SHOPPER**
(organized by students of the UNISG Convivium)

12 pm and 6 pm €10

Regional Personal Shopper

2.30 pm, 5 pm and 8.30 pm €5

Personal shopper: Behind the Scenes

4 pm and 7 pm €10

Customize Personal shopper*Information and details on p. 31***MEET THE MAKER**

IA05 1 pm €30

Nicola Sarzi Amadè and the Best of France in Italy

Nicola Sarzi Amadè is the Milanese wine importer responsible for bringing some of France's best wines to Italy, building relationships of mutual esteem with the great French wineries and never letting himself be swayed by fads. He'll describe how he won the trust of the owners of the best wineries in Burgundy, Bordeaux and Alsace, as well as the best restaurateurs and wine sellers in Italy. Accompanying his words will be glasses of Château Reignac 2004, Domaine Zind-Humbrecht Riesling Grand Cru 2000, and Domaine Bonneau du Martray Corton-Charlemagne 1999.

IA07 7 pm €20

Kuaska Turns 60

Having learned from his identity card that he's now turned 60, Kuaska takes the opportunity to reminisce about his adventurous life, which has brought him from flower child and avant-garde poet to "Prince of Pajottenland" and Italian artisanal beer guru. We'll join him in his poetic, beery world, with anecdotes, confessions and stories from a well-lived life, and naturally we'll taste the beers that have marked his exciting career, along with some great names in brewing and some of his dearest friends and followers.

DINNER DATES

AS09 8.30 pm €60

Alliance Dinner

Albergo dell'Agencia
Via Fossano, 21 – Pollenzo
www.albergoagenzia.it
62 km south of Turin – A6,
Marene exit

Slow Food's Alliance between chefs and Presidia brings together restaurants and osterias that unite the pleasure of good food with responsibility for food producers. To honor the commitment of all the chefs who have worked with Presidia producers to construct a network of good, genuine, natural and clean food, four chefs from four restaurants will be preparing a dinner based on local and sustainable ingredients. You'll sample the cooking of Locanda delle Grazie in Mantua, Damiani e Rossi in the Marche, Dentro le Mura in Molise and Hostaria del Vicolo di Sciacca in Sicily. Before dinner, appetites will be whetted with a glass of bubbly from the Franciacorta Consortium.

in his cooking. The dishes, prepared in collaboration with the Terra Madre food communities, will be paired with Valpolicella wines from the Tedeschi winery in San Pietro in Cariano.

TG08 4 pm €25

Enrique's Mexico, Past and Present

Enrique Olvera is the chef at Pujol in Mexico City, an award-winning restaurant where a huge variety of traditional Mexican ingredients are prepared using classic and innovative techniques, producing unique results. Enrique's constantly evolving cuisine has moved on from a reinterpretation of classic recipes to a more personal approach. You'll find both modernity and tradition in the dishes he'll be preparing, which will use products from the Mexican food communities. They'll be paired with wines from the Gruppo Italiano Vini.

TG09 7 pm €25

A Sicilian in Denmark

Sicilian native Christian Puglisi has lived for many years in Denmark, while always keeping the memories and instincts of his original homeland. The menu at Relæ, his restaurant in Copenhagen, reveals his island origins, but features many of the Nordic ingredients he learned to work with during his two years as sous chef at René Redzepi's Noma. His dishes make inspired use of just a few ingredients, focusing on naturalness. They'll be paired with different types of Marsala from the historic Sicilian winery Florio.



AS10 8.30 pm €90

Virgilio's Tour of Peru

Hotel Golden Palace
Winner Restaurant
Via dell'Arcivescovado, 18
Turin
www.thi.it

Virgilio Martinez is the chef at Central in Lima, Peru's capital and a cultural melting pot. After 10 years of traveling, working in Spanish, Asian and South American restaurants, Virgilio returned to Peru ready to immerse himself in his culture. Central is the result, and its menu features a multitude of tubers and grains from the Andes, fish and seaweed from the Pacific Ocean, the bounty of the rivers and the jungles and native vegetables, herbs and exotic fruits, reflecting the country's incredible biodiversity, much of which is still undiscovered. The menu served in the restaurant of the Golden Palace Hotel will be paired with wines from Paolo Saracco from Castiglione Tinella in the Langhe near Asti.

AS11 8.30 pm €70

"The Young Turks are Calling on Their Way Back from the Fire"

Eataly – Sala dei 200
Via Nizza, 230 int. 14 – Turin
www.eatalytorino.it

Paraphrasing the opening of the 1980s hit "Wild Boys," here come the boys who have revolutionized the classic canon of British cuisine. Young and ambitious, no longer so wild but still with a "secret society" air about them (the name refers to the Young Turks' rebellion against the Sultan), they have very clear ideas and an abundance of talent. James Lowe and Isaac McHale have done time in the kitchens of the Ledbury, the Fat Duck, St John Bread&Wine, wd~50 and Noma, and now they're offering up a new gastronomic approach, working closely with artisanal producers,

with seasonal food, menus that change weekly, lots of research and a great passion. On the upper floor of Eataly, the emporium of good food, they'll be preparing a surprise menu, paired with wines from Col d'Orcia, the historic Montalcino winery.

AS12 8.30 pm €80

The Algarve's Arabic Influences

Grand Hotel Sitea
Ristorante Carignano
Via Carlo Alberto, 35 – Turin
www.grandhotelsitea.it

Working with the Cooperativa Agrícola da Vidigueira, Augusto Lima runs the Espaço Al-zait, where he organizes activities that promote local ingredients like salt, citrus fruit, carob, Churra sheep, litão fish and sweet almonds. The name *al-zait*, meaning "olive juice," recalls the historical Arabic influences in the Algarve. Augusto, one of Portugal's best chefs, uses his cooking to marry the fresh flavors of the sea with the strong aromas of the hinterland of his region in southern Portugal, rich in gastronomic biodiversity. Sparkling wines from Zardetto in Conegliano will offer a worthy foil to his refined dishes.

AS13 8.30 pm €90

Chocolate, Oysters and Champagne

Ristorante Nove Merli
Via Rapida Castelli, 10
Piosasco (To)
www.novemerli.it
18 km southwest of Turin

In the beautiful setting of Piosasco castle, home to the Nove Merli restaurant, prepare yourself for the unusual pairing of Domori chocolate, natural Breton oysters (a Slow Food Presidium) and Champagne from Steinbruck Italia, including the new Cuvée Diamant range from Vranken. Domori

founder Gianluca Franzoni and Champagne importer Roberto Beneventano, with Antonio Chiodi Latini, Nove Merli's chef, will be playing with textures and pairings for a completely idiosyncratic menu. Domori uses only the world's best beans, Criollo, to make chocolates with 70% and 100% cacao content, perfect for savory uses.

CONFERENCES

FREE ENTRY UNTIL ALL SEATS ARE TAKEN

 12 pm

New Models for Production and Consumption

From self-production to short supply chains, there are many alternatives for those who buy, sell and exchange, like community-supported agriculture schemes, buying groups, rural economy and social solidarity districts, associations for the maintenance of family farms, vegetable boxes, community gardens and so on.

 12 pm

How Much "Non-Food" Do We Eat?

We often end up consuming foods that are technology-rich but poor in flavor and nutrition. The food industry offers us cheap, long-life products made from synthetic ingredients instead of genuine, complete foods.

 12 pm

The Seeds of Reconstruction

How can food and agricultural production serve as tools to help areas struck by natural and man-made disasters? Stories of hope from four continents.

 3 pm

Traditional Knowledge: An Inheritance to Treasure

How much knowledge is there in the world and how can we stop its dissipation? Traditional wisdom is hard to catalog because it is rarely systematized, and yet this makes it flexible, adaptable and always up-to-date. In a world of archives and written words, this knowledge risks disappearing. The Granaries of Memory project, run by the University of Gastronomic Sciences, offers one model for collection and dissemination, and will be compared with other initiatives in Italy and the rest of the world.

 3 pm

Hungry for Land

International investors have found a new commodity, ripe for speculation: land. In the poorest countries, millions of hectares of arable land are being sold off at cut-rate prices, often without the knowledge of local communities. What can we do to stop land grabbing?

 3 pm

Learn to Cook

Flavors and fragrances, skills and wisdom explained and demonstrated. The approach to adopt when choosing quality products and the links between agriculture, markets and ecosystems. Find out how to bring responsible cooking, whether innovative or traditional, into your home or restaurant, and

how to be aware of the flavor of products and the value of food biodiversity. We'll be talking with, among others, Niko Romito, named chef of the year by Identità Golose 2012.

➡→ 6 pm
Healthy Pleasures

Quality food is also healthy and good for us. We shouldn't be medicalizing food, but we should reflect on our daily food habits, starting with how we shop. Rediscovering the value of "good, clean and fair" food also means protecting our health and the health of the planet.

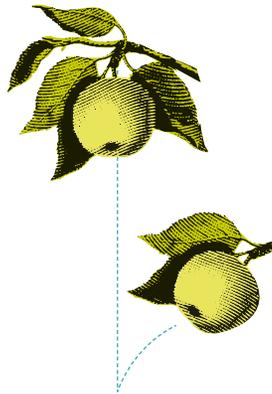
➡→ 6 pm
Sustainable Tourism and Rural Development

Examples of new informed and aware publications and tourism services that support quality food production. In this era of mass tourism, not everything has already been seen, written about and documented, even in the most-visited areas.

➡→ 6 pm
Traditional Rices in Asia and Oceania

Rice means life for billions of people in Asia and Oceania. Rice is often more than just a staple, being intrinsically linked to the culture, spirituality and way of life of communities. Protecting the diversity of traditional rice varieties means protecting these countries' most precious heritage.

28 Sunday



TASTE WORKSHOPS

LG073 12 pm €20
The Mythical Dolomiti

The Dolomiti are a group of 11 Trentino winemakers united by friendship, solidarity, a common approach to viticulture and a love for their region. Get to know them through a shared project, Ciso 2010, made from lambrusco a foglia frastagliata ("jagged leaf" lambrusco) from ungrafted vines planted in the early 20th century, maintained by an old farmer called Narciso who restored biodiversity to the land by planting corn, tobacco, wheat, pumpkins and beans between the vine rows. You'll also try wines made from nosiola, once the classic Trentino Bianco grape and now reduced to just 70 hectares, in various styles—young, aged, in wood, in amphorae—from Pedrotti, Poli, Spagnolli, Zani, Cesconi, Fanti and Foradori.

LG074 12 pm €60
The Terroirs of Chambolle, Morey and Gevrey According to Domaine Ponsot

A magnificent tasting of wines from one of Burgundy's most renowned producers, Domaine Ponsot in Morey-St-Denis, one of the few wineries that can boast 12 grand cru wines. Guided by Laurent Ponsot's sister, Rose-Marie, who has been running the family winery since 1997, you'll taste six 2006 wines from three of the best Côte de Nuit *villages*: Chambolle-Musigny, Morey-St-Denis and Gevrey-Chambertin. As well as the great classic Clos de la Roche, whose historic nucleus is owned by the winery, we'll also have Chapelle and Griotte Chambertin and white Morey-St-Denis 1er cru Clos des Mont Luisants, from old vines.

LG075 12 pm €20
Coratina Extra-Virgin Olive Oil and Andria Burrata

Olives are one of Puglia's major crops, and the region is Italy's biggest extra-virgin olive oil producer. Coratina is the most-used cultivar, especially around Corato. Rich in polyphenols and with very low acidity, its oils have a spicy flavor and are high in antioxidants. You'll compare oils from the best producers, selected by Slow Food's 2012 guide to extra-virgin olive oils, paired with one of the region's most interesting cheeses, Andria burrata. The cheese and oil will be complemented by sparkling wines from the up-and-coming Puglian winery Arapri.

LG076 12 pm €20
Terra Madre Network: Tohoku and His Sakes

The earthquakes and tsunamis that struck northeastern Japan on March 11, 2011, destroyed much of the local industry. In the Tohoku region, the disaster affected the production of sake, the country's national drink, and the recovery process has been slow. You'll taste different sakes from Ninki'ichi, Otokoyama, Hoyo and Urakasumi, all in Tohoku, presented by influential sake critic Haruo Matsuzaki, and paired with typical foods chosen by Nami Fukutome, a food journalist and sake expert. The workshop is organized in collaboration with the Slow Food Fukushima, Miyagi and Kesennuma Convivia.

LG077 12 pm €25
Terra Madre Network: Wine and Cheese from the Canary Islands

Led by a cheese expert and a winemaker from the Canary Islands, you'll taste the best cheeses made from raw milk from native breeds, paired with dry and sweet Malvasia. A unique opportunity to discover the biodiversity of this small archipelago: Majorero, Palmero and cheeses from Lanzarote, Tenerife and Gran Canaria (a blue cheese made with vegetable rennet); dry Malvasia from El Grifo in Lanzarote and Contienpo from Arca de Vitis in the Güímar Valley; Canary, a sweet Malvasia from El Grifo made using the solera system (1956, 1970 and 1997 cuvées); and El Teneguia 2008, a sweet botrytized Malvasia from the La Palma denomination.

Food is culture, identity, wealth.

LG078 12 pm €20

The Versatile Buffalo

From the historic Ciociaria region to the Pontina Plain, the placid water buffalo has had a huge influence on the farming, meats and cheeses of this part of southern Italy. We'll travel from Amaseno to Priverno, meeting fresh mozzarellas and unusual aged cheeses, smoked and marinated dried meat and sausages along the way. A comparative tasting will explore different production techniques. Paired with wines from Cantina Sant'Andrea (awarded the Slow Wine snail) and local sourdough breads.

LV6 12 pm €45

Lavazza: Bottura Cooks with Coffee

A journey around Italy's regional cuisines as interpreted by Massimo Bottura's vision and genius. One of the world's best-known chefs, he'll be using coffee as an ingredient in savory creations, while remaining true to the local roots and typical flavors of Italian cuisine, with inspirations from the peninsula's northern and southern traditions. Two reimaginations of two typical recipes from Italian tradition, created for Lavazza in the chef's unmistakable style. *Proceeds will be donated to the Slow Food Foundation for Biodiversity.*

LG079 2.30 pm €25

The Discreet Charm of Biodynamics

Biodynamics, an organic farming method that takes a holistic approach to relationships between humans, soil, plants and animals, is playing a leading role in Italian viticulture today. Saverio Petrilli, the enologist at Tenuta di Valgiano in Lucca, and his friend and neighbor Gabriele Da Prato from Podere Concori will be joined by other international vigneroni, Michel

Lafarge from Volnay and Michel Guillemot from Mâcon in Burgundy, Pierre Frick from Alsace and Gilles Lapalus from Sutton Grange in Australia, to discuss the history, growth and evolution of biodynamic viticulture.

LG080 2.30 pm €60

Charles Heidsieck Champagne: The Special Vintages

"The exception deserves the exceptional" was the motto of Charles-Camille Heidsieck, who founded the Champagne house that bears his name in 1851. Exceptional is certainly the word for this exclusive preview of some old vintages, brought directly from the chalk caves in Reims where the winery is based. Supplier to royal courts and one of the first Champagnes to become famous in the United States, Charles Heidsieck continues to be showered with praise and awards. Led by *chef de cave* Thierry Roset, you'll taste the three cuvées, Brut Réserve, Brut Vintage 2000 and Blanc de Millénaires 1995, and three special Charles Heidsieck Old Vintages, 1981, 1982 and 1983, in magnums.

LG081 2.30 pm €20

Reawaken the Senses

In our technological age, we're surrounded by stimuli and excitement to the point of saturation, but paradoxically this has made our senses lazy. We need to revive our sense of our senses, and food is a marvelous way to do it. We can't reveal much in advance about this mysterious workshop, designed by students from the University of Gastronomic Sciences in Pollenzo, but participants will be putting their perceptions to the test through a series of experiments that will reconnect them with their senses in an authentic and spontaneous way.

LV7 2.30 pm €15

Lavazza: Italian Espresso for Dessert

A workshop on how espresso can be used as an ingredient in unique and delicious desserts and other beverages. You'll hear tips on preparation techniques and pairing other flavorings and ingredients to make coffee-based desserts. Come away with simple and creative recipes for using espresso in a unique way. *Proceeds will be donated to the Slow Food Foundation for Biodiversity.*

LG082 2.30 pm €20

Terra Madre Network: Wine and Cheese from Northern Greece

Xinomavro, meaning acidic (*xino*) and black (*mavro*), is one of the world's noblest and rarest grape varieties. Native to northern Greece, its fruit is used to make red wines with complexity comparable to Nebbiolo and Pinot Noir, but with unique acidity levels. Thanks to their extreme versatility, the grapes can also be used to make white, sparkling (blanc de noirs) and sweet wines. In this workshop you'll get to know all the forms of Xinomavro, paired with a selection of artisanal cheeses from the same area: Gais and Parharoty (Pontos), Mpatzos (Naousa), Manouri (Vlasti) and Kaskavali (Samothraki).

LG083 2.30 pm €20

Classic Pairings: Bread and Herrings from Northern Germany

Good bread in Germany means at least 60% rye, sourdough, crusty, with a soft, moist and fragrant crumb. In the regions along the Baltic coast, where German and Dutch traditions blend, the ideal accompaniments are brined sprats, *matjes* (plump, flavorful little herrings,

marinated in vinegar with bay) and *bratheringe* (herrings marinated with onion, sugar and mustard seeds and sautéed). Paired with light, dark and special beers from the Stüdster brewery in the heart of Berlin.

LG084 2.30 pm €45

Massimo Bottura and Traditional Balsamic Vinegar

Centuries of history lie behind traditional balsamic vinegar from Modena, once used for medicinal purposes. Massimo Bottura, chef at the three-Michelin-starred Osteria Francescana in Modena, and Luca Gozzoli, grand master of the guild of traditional balsamic vinegar from Modena, will lead a tasting of a range of vinegars, selected based on their ages and the woods used for the barrels. The tasting will not be without surprises, and will help participants fully appreciate a complex product that requires many years to make (a minimum of 25 for the *extravecchio*).



Slow Wine 2013

SW12

Lingotto North Ramp
3-7 pm

€50 standard entrance, including a copy of *Slow Wine 2013*;

€40 entrance for Slow Food and Fisar members, including a copy of *Slow Wine 2013* (in Italian)

Once again Slow Food will be holding the great *Slow Wine* tasting during the Salone del Gusto. The incomparable setting of the Lingotto's north ramp will host the selection of the best wineries in Italy according to Slow Food. Over 600 labels will make this event unique, an invaluable opportunity to get to know the women and men who spend their days among the vines and barrels, making quality wines with a strong local flavor, and to taste their wines and gain a fresh new perspective on the world of viticulture.

SIG4 4.30 pm €15

A Hymn to Tuscanness... Cigars, Chocolate and Sweet Wine

In this remarkable workshop, organic chocolate from Vista Alegre made in the Dominican Republic from cacao beans from Daniello Vestri's finca, and Cristino Aleatico wine made on the island of Capraia by Azienda La Piana presented

by Alice Bollani will meet the ancient tradition of an Italian cigar. Tasting led by Stefano Fanticelli.

LG085 5 pm €40

Selvapiana Chianti Rufina Vertical

In some wineries, concepts of territoriality and evolutionary potential are not just idle words but a true philosophy to be followed every day. The historic Fattoria di Selvapiana has proven itself immune to passing fads and become a reference point for connoisseurs seeking splendid and long-lived wines with character, and this Rufina winery turns them out with impressive consistency. Together with the winery's owner, Federico Giuntini, you'll trace back Selvapiana's history with an unmissable vertical tasting of Chianti Rufina Riserva 1958, 1964, 1968 and 1978 and Chianti Rufina Riserva Bucerchiale 1982, 1990, 1996 and 1999.

LG086 5 pm €20

Wines from the Balkans and Georgia

A fascinating journey eastwards to the origins of wine, from Croatia to the Balkans, through Anatolia and finally to Georgia, the mythical homeland of Jason and the Argonauts. You'll taste wines from native varieties made by Denis Bogoevic-Marusic (Peljesac, Croatia) from plavac mali grapes; Francuska Vinarija from Estelle & Cyrille Bongiraud (Rogljevo, Serbia); Domaine Sklavos (Cephalonia) and Hatzidakis (Santorini) from Greece; Volkan Sucukcu (Foça, Turkey) from Foça black grapes; and finally a red and a white from the Kakheti and Imereti regions of Georgia, from the Slow Food Georgian Wine in Jars Presidium.

LG087 5 pm €20

Saving the Landscape: Vines and Wines at Risk

Protecting the winemaking landscape means saving the environment, the viticulture and the rural culture of a place. We'll reflect on these issues during this workshop and taste wines from some "at risk" Italian producers while hearing about their specific concerns: Nusserhof (whose vineyards are threatened by the Bolzano station), Corte Sant'Alda in Valpolicella (Fumane cement works), the Cantina Bonsegna in Salento (solar panels) and Cantine del Taburno in Campania (building speculation).

LV8 5 pm €15

Lavazza: Exploring Sustainability Through the ¡Tierra! Project

An important project, launched by the Turin-based company in coffee-growing communities in Honduras, Colombia, Peru, Brazil, India and Tanzania, ¡Tierra! is 100% Arabica and 100% sustainably cultivated. Hear stories from the project while tasting different blends certified by the Rainforest Alliance and prepared in a traditional Italian coffee pot and in an espresso machine. A workshop for coffee enthusiasts and connoisseurs, led by expert Lavazza tasters. *Proceeds will be donated to the Slow Food Foundation for Biodiversity.*

LG088 5 pm €20

Terra Madre Network: Cheeses, Cured Meats and Wines from the Algarve

The Algarve, Portugal's southernmost region, is rich in food biodiversity and interesting cross-cultural influences, as you'll find out in a tasting that will present its best artisanal products. Try Serra de Monchiqu prosciutto, molho (cured meat

and blood from black pigs, rice, cumin and mint), sausages and Morcela de farinha (pig's blood, pork rinds and cornflour) and black pig aged prosciutto, plus Algarve goat's milk cheeses with São Marcos de Serra honey and Monterosa extra-virgin olive oil, all paired with Quinta dos Vales wines from Estombar, Lagoa.

LG089 5 pm €20

Snack Time: Breads, Charcuterie and Wines of Italy

Two breads from Slow Food Presidia, Ur-Paal from the Venosta Valley, and Castelvetrano black bread, along with traditional Cerchiaro bread and the Coppia Ferrarese made by the food community in Ro will be accompanied by cured meats from the same regions—mezzena speck, Belmonte gammuzza, Nebrodi black pig lardo (a Slow Food Presidium) and salame rosa from Bologna—and wines from native grapes also from the same regions: Schiava Grigia, a rosé Gaglioppo, Grillo and Lambrusco di Sorbara (naturally bottle fermented). All participants will receive a free kilo of bread.

LG090 5 pm €20

Natural Flavors from the Modenese Hills

The importance of food in our lives lies not just in the "right to pleasure" but also, and above all, in the healthiness of what we eat. Giovanni Montanari, the chef at the Slow Food-recognized Osteria Vecchia in Guiglia, in the Apennines outside Modena, has spent more than 30 years defending organic agriculture and local biodiversity and spreading awareness about the health risks of synthetic chemicals in food. He'll be bringing some of his collaborators along for a fascinating discussion on the relationship between nutrition, health and good food, naturally including a tasting of some of his dishes.

LG091 7.30 pm €25**Italy's Young Women Winemakers**

Four young women will be telling their stories about life choices, vineyards and (natural) wine. Nadia Verrua from Cascina Tavijn in the Piedmontese Monferrato will talk about her Grignolino d'Asti and Ruché di Castagnole; twins Francesca and Margherita Padovani will describe the Pettirosso rosé and Brunello they make in Montalcino, Tuscany; and Arianna Occhipinti from Vittoria in Sicily will explain the gamble she took on Cerasuolo di Vittoria Grotte Alte, transforming it into a great wine capable of aging.

LG092 7.30 pm €30**Wine Dynasties: The Palacios**

The Palacios family has had a huge influence on Spanish winemaking. The family winery was founded by Remondo in the Rioja Baja, and at the end of the 1980s Álvaro Palacios was one of the leaders of the rediscovery of Priorat, while his nephew, Ricardo, has used biodynamics to help revive one of the country's most promising zones, Bierzo. Ricardo Perez Palacios will lead a tasting journey through Spain's best winemaking regions with La Montesa 2009 and Propiedad 2010 (Rioja), Villa de Corullón 2009 and Moncerbal 2009 (Bierzo) and finally Gratallops 2009 and Finca Dofí 2009 (Priorat).

LG093 7.30 pm €20**Terre and Lune from the Cantina Baladin**

Teo Musso's life has been shaped by wine and beer. His home, the Langhe, has been made famous by wine, while beer has been his passion and career. With Terre and Lune, Teo is taking his beer even closer to wine by aging it in wine barrels. The first step of this

project has been the creation of Cantina Baladin, where barriques from some of Italy's most important winemakers have been collected. Sample the two lines of beers, Terre and Lune, specially created to age in barrels previously used for red and white wines.

LG094 7.30 pm €25**Bitter Italy: Cocktails from Turin to Marsala**

A first-class journey with Tommaso Cecca, barman at the Trussardi Café in Milan, to discover Italy's bitter spirits and their many uses in cocktails. We'll start in Turin with Campari and Branca, then down to Taranto with Borsci and on to the final destination, Marsala. Tommaso will be mixing aperitifs like Bitter Champagne, Milano/Torino, amaro and chinotto and MarsalaMartini, paired with some snacks that will continue the bitter theme.

LG095 7.30 pm €25**Raw Milk Cheeses From the World's Pastures**

From Europe to South America, a selection of Slow Food's cheesemaking projects: new Presidia from Italy—mountain pasture butter from Piedmont's Elvo Valley and Lagorai cheeses from Trentino—and two established Presidia from the Brescian mountains, Bagolino Bagòss and Savoie Valley Fatulì. From France, Salers Tradition made in the heart of the Auvergne and from Switzerland, Sbrinz from Alpine pastures. Then a leap across the Atlantic with an interesting selection of raw-milk cheeses from Brazil, made by small-scale producers from around the country united in a movement. The cheeses will be paired with wines from the Romanian winery Petro Vaselo.

LG096 7.30 pm €20**A Viennese Waltz**

Vienna is a city of contrasts, its culture, cuisine and people reflecting a mix of influences from different countries, from Italy and France and from a multitude of immigrants from all corners of the Austro-Hungarian Empire. Though a cosmopolitan capital, artisanal producers and traditional products still survive in Vienna, and we'll waltz you through Gemischter Satz wines (Slow Food Presidia), ham, sourdough bread and cookies and much more.

LG097 7.30 pm €20**China's Jiaozi Dumplings**

Also known as pot stickers, *jiaozi* are very popular Chinese dumplings, made with a variety of different fillings and cooked using different methods. Chef Ling Ai Chih from the restaurant Zheng Yang in Turin will prepare steamed and braised dumplings, served with a dipping sauce of soy sauce and rice vinegar. You'll taste eight different kinds of *jiaozi*, including pork and Savoy cabbage, shrimp and spring onion, braised tofu and scallops and satay chicken, paired with *longjing* (dragon well) green tea and white wines from the Lugana consortium.

SIG5 8.30 pm €15**From the Caribbean to Tuscany: Deconstructing Demerara**

Cardinal Ferdinando I de' Medici, Grand Duke of Tuscany, had a dream: Tuscan Guyana. But he died before he could hear the tales of the explorers he sent there in 1609, and sadly never found out how perfectly the austere character of Toscano cigars pairs with the country's Demerara rums. Listen to the incredible story of El Dorado rum, de-

constructing the blend through rare Demerara selections made using the world's oldest wooden alembic stills. The guided tasting will be led by Stefano Fanticelli and Daniele Biondi, the founder of Rum Club.

THEATER OF TASTE**TG10 1 pm €25****Roberta's Contemporary Brazilian Cuisine**

After serving as executive chef in the kitchens of President Cardoso, Roberta Sudbrack opened her own restaurant in Rio de Janeiro, which quickly became a must-visit destination for lovers of modern *brasileira* cuisine. Her cooking blends classic and modern influences with great technique and research into Brazil's gastronomic heritage. She'll be preparing two dishes using products from Brazilian Terra Madre food communities, which will be paired with wines from the Lugana consortium in Peschiera del Garda, near Verona.

TG11 4 pm €25**The Beer Cuisine of Brussels**

Many people think that Belgium is inhabited only by the French-speaking Walloons and the Dutch-speaking Flemish community, but the capital of Europe is also home to a proud community of authentic Brussels natives, with their own language, culture and gastronomic traditions. The two chefs who best represent the current Brussels scene, Dirk Miny from Les Briggittines and Nicolas Darnauguilhem from Le Neptune, will be preparing beer-based dishes, paired with beers from Cantillon, the city's last artisanal brasserie, and the Brasserie de la Senne.

TG12 7 pm €25

Dishes That Made History: Valentino Marcattili's Uovo in Raviolo

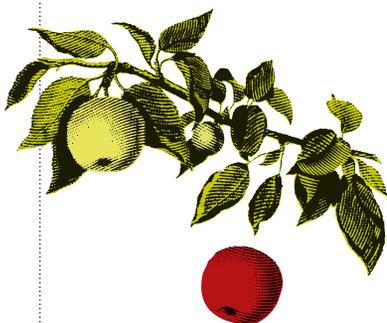
Valentino Marcattili's cooking at San Domenico in Imola is located at the junction between old and new, Escoffier and nouvelle cuisine, and has been shaped by the invaluable influence of Nino Bergese in the mid-1970s. Classic technique, sensitivity towards the surrounding region and quality products are at the basis of dishes like his legendary *uovo in raviolo*, egg in raviolo, a bridge between the past and future of Italy's haute cuisine. Paired with wines from Paolo Saracco in Castiglione Tinella, Piedmont.

MEET THE MAKER

IA08 1 pm €25

Sublime Marriages: Heritage Bitto and Valtellina Reds

Heritage Bitto, a Slow Food Presidium, is an extraordinary cheese with deep roots in the Orobic Alps, where it is made according to traditional techniques by 14 mountain cheesemakers. Paolo Ciapparelli, the president of the consortium for safeguarding heritage Bitto, and cheesemaker Giuseppe Giovannoni will present this extraordinary cheese, with tastings of a Bitto from Alpe Pescegallo Foppe from summer 2010 and a Bitto from Alpe Bomino Soliva



from summer 2002. They'll be paired with a Rosso di Valtellina 2010 and a preview of the Valtellina Superiore Sassella Riserva Rocce Rosse from the exceptional 2002 vintage, made by Ar.Pe.Pe, one of Valtellina's most acclaimed wineries.

IA09 4 pm €20

The Making of Beer

Water, malt, hops, yeast and spices. Beer is made from simple ingredients that combine to form complex harmonies, and the end result is much greater than the sum of its parts. Leonardo Di Vincenzo from Birra del Borgo in Borgorose, Lazio, one of Italy's most talented brewers, will be on hand to reveal the alchemy behind beer. He'll be talking about why he seeks out bizarre ingredients like oysters and tellina clams, and about the use of multiple strains of yeast and terracotta amphorae. Sample some experimental beers that will never be released on the market as you hear about the process of reflection, analysis and research that went into their creation.

IA10 7 pm €30

Barolo According to Beppe Rinaldi

Veterinarian-turned-winemaker Beppe Rinaldi is known to have one of the sharpest minds in the whole of the Langhe. Beppe is a brilliant enologist, one of the great Barolo traditionalists, and also a real craftsman, producing truly superior wines. Indifferent to fads and fashions, he follows his own personal inspiration. Heir to a dynasty of *Barolisti* with a capital B, the son of the late Battista Rinaldi and the nephew of the legendary Bartolo Mascarello, Beppe will take us through four decades of life among the vines of Barolo and the Langhe. Along the way we'll try Barolo Brunate-Le Coste and Cannubi San Lorenzo-Ravera.

DINNER DATES

AS14 1 pm €45

A Swiss Harvest Festival



Cantina Brandini
Frazione Brandini, 16
La Morra (Cn)
www.agricolabrandini.com
65 km south of Turin -A6,
Marene exit

↔ **LUNCH** ↔

La Bénichon is the traditional festival, held in the Swiss canton of Fribourg between the end of September and beginning of November, celebrating the end of work in the fields and the return of the cows from Alpine pastures. Like all self-respecting festivals, it comes with a rich menu of typical dishes: *cuchale* (saffron bread) and Bénichon mustard, lamb stew, *poires à Botzi* (caramelized pears) and meringues with Gruyère double cream, not to mention raw-milk Vacherin Fribourgeois, a Slow Food Presidium and typical cheese of the region. Prepare yourself for a lunch rich in delights, in pure *montagnarde* style, in the simple but elegant setting of the Brandini winery in La Morra, in the heart of Barolo. Each dish will be paired with one of their wines.

AS15 1 pm €45

Sunday Lunch Is Served

Cantina La Spinetta Campé
Via IV Novembre
Grinzane Cavour (Cn)
www.la-spinetta.com
80 km south of Turin -A6,
Marene exit

↔ **LUNCH** ↔

The Salone del Gusto and Terra Madre Sunday lunch will be held among the hills of the Langhe, in the Rivetti family's

winery in Castagnole Lanze. In the heart of the Barolo cru, Campé in Grinzane Cavour, over the barriques containing the wines of La Spinetta, you'll taste traditional Langhe dishes, perfectly executed by Giovanna Rivetti, the sister of Carlo, Bruno and Giorgio. Frittatine, Russian salad, *tjarin* pasta, boiled meats and other specialties will be paired with Contratto sparkling wines, a new adventure for the winery, and reserves of Barbera, Barbaresco and Barolo. Moscato d'Asti will provide a sweet finish.

AS16 8.30 pm € 45

The Flavors of Brescia at Pastificio Defilippis

Pastificio Defilippis Turin
Via Lagrange, 39 - Turin
www.pastificiodefilippis.com

"Behind our dishes lie faces, not brands." That's the philosophy of La Madia in Brione, in the province of Brescia, awarded a snail in the *Osterie d'Italia 2012* guide. In the kitchen, Michele concentrates on Brescian tradition, from Lake Iseo to the Valtrompia, using the highest quality ingredients sourced from local producers. The Araldica winery near Alessandria, which uses grapes from surrounding growers to make its excellent wines, will be providing the pairings for Michele's dishes.

Lise Lykke Steffensen
Denmark



MASTER OF FOOD
Cooking without waste

MF13 11,30 am €20

The Seven Lives of Polenta

MF14 6,30 pm €20

The Nine Lives of Vegetables

MASTER OF FOOD
Orticoltura

MF15 2,30 pm €10

The World in a Garden

MF16 6,30 pm €10

The ABC of the Vegetable Garden

PERSONAL SHOPPER
(organized by students of the UNISG Convivium)

12 pm and 6 pm €10

Regional Personal Shopper

2.30 pm, 5 pm and 8.30 pm
€5

Personal shopper: Behind the Scenes

4 pm and 7 pm €10

Customize Personal shopper



Information and details on p. 31

AS17 8.30 pm € 80

Technique, Talent and Spices

NH Lingotto
Tech Restaurant Turin
Via Nizza, 230 – Turin
www.nh-hotels.it

French haute cuisine executed using cooking techniques (steaming and wok-frying) and ingredients from Asia: That's the philosophy behind Yam'tcha, a Michelin-starred restaurant in the center of Paris. Chef Adeline Grattard trained at Astrance with Pascal Barbot and traveled widely in Asia, especially China (her husband is Chinese) before returning to France and opening her restaurant in 2009. You're as likely to find dim sum on the menu as sweetbreads, all prepared with fresh produce from the city's markets. Adeline will bring her magic touch to the airy and modern dining room of Tech Restaurant Torino, preparing a menu paired with a selection from the Alta Langa consortium, specializing in high-quality sparkling wines.

AS18 8.30 pm € 38

Four Young Italians

Gruppo Abele
Fabbrica delle "e"
Corso Trapani, 91 B – Turin
www.gruppoabele.org

Four young Italian chefs, whose combined age is barely 100, but whose confidence and skill does not reflect their tender years: Lorenzo Cogo from El Coq in Marano Vicentino, Veneto; Damiano Donati from Serendipico in Gagnano di Lucca, Tus-

cany; Iuri Chiotti from Antiche Contrade in Cuneo, Piedmont; and Enrico Panero from Marin in Eataly Genoa, Liguria. They'll be sharing the same kitchen for one evening, inside the Gruppo Abele's space, Fabbrica delle "e", their dishes paired with wines from equally young winemakers: Gianluca Faraone from Libera Terra, Andrea Farinetti from Borgogno and Davide Fasolini and Alberto Tedeschi from Dirupi.

AS19 8.30 pm € 180

Terra Madre Network: Europe Meets Latin America

Hotel Golden Palace
Winner Restaurant
Via dell'Arcivescovado, 18
Turin
www.thi.it

In the year when Salone del Gusto and Terra Madre come together to become a single event celebrating the centrality of food, five Latin American chefs will be cooking with Massimo Bottura, of the three-Michelin-starred La Francescana in Modena, for an unprecedented dinner symbolically uniting the global north and south. At the Hotel Golden Palace's Winner Restaurant, Roberta Sudbrack (Brazil), Carlos Garcia (Venezuela), Gaston Acurio (Peru) and Enrique Olvera (Mexico) will be curating a menu that draws ample inspiration from the Terra Madre food communities. The aperitif and entrée will be prepared by Massimo Bottura and the Uruguayan chef Matias Perdomo of the Michelin-starred Pont de Fer in Milan. The menu will be paired with wines from the Cecchi winery in Castellina in Chianti.

CONFERENCES

FREE ENTRY UNTIL ALL SEATS ARE TAKEN

➡ 12 pm

Click! Agriculture

Farming is evolving and adapting to a new digital world. From virtual to real, it takes just a few clicks to get information about new trends in agriculture, helping to construct a global network.

➡ 12 pm

Four European Cities Meet Africa

Four major European cities (Turin, Bilbao, Riga and Tours) are participating in cooperative efforts in seven African countries, with the Slow Food approach of involving and valuing food communities. This conference presents the results of the activities realized as part of the 4cities4dev project, co-funded by the European Union (www.4cities4dev.eu).

➡ 3 pm

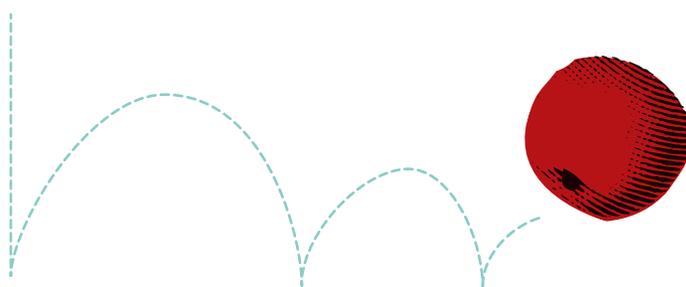
Seeds: Where Do We Start?

Even the most careful consumers and expert gastronomes often forget that quality agriculture starts with seeds. The protection of biodiversity, the mitigation of climate change and the defense of food sovereignty all start with a question: What seeds do we use?

➡ 3 pm

Fighting Food Waste

Around a third of the world's food is thrown away. Much of the waste occurs in fields, at sea, in businesses and supermarkets. We must fight against this waste of environmental resources and money, a threat to our health and rights.





3 pm

Meet the Garden Teachers

Direct experiences help learning. Disinformation, trends, prices... many factors influence the diet of children (and adults), often leading to obesity and malnutrition. Teaching proper food habits is difficult, but a school food garden can be a valuable teaching tool. Teachers share their experiences.



6 pm

Green Economy: The Only Solution

We can no longer just tack sustainable production practices on to the dominant economic model. We need a complete paradigm shift. The current economic and production system has no way of shifting to sustainability. The only possible economy is *green*.



6 pm

Plant a Garden and Change the World

Cultivating a food garden is a good way to practice moderation, whether at school, in a garden or on a balcony. In this conference, we'll hear positive experiences of school gardens, urban gardens, community gardens and agrohousing, offering a responsible and informed approach to growing your own food.

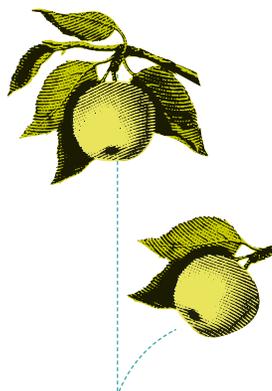


6 pm

The Evolution of Food Patents From Field to Table

The problem of patents in agriculture has arisen with the arrival of GMOs, but now seed producers are aiming even higher. Their ambition is to patent not only seeds, but the actual food we buy every day. How are foods patented and what are the effects on what we buy?

29 Monday

**TASTE WORKSHOPS**

LG098 12 pm €25

The Crus of Mount Etna

Over the past few years the volcanic slopes of Mount Etna, on the island of Sicily, have seen an explosion of fame and media attention with the rediscovery of their winemaking potential. Explore the unique nature of this terroir and all the different nuances its wines can have with a tour of its various zones and microclimates, with wines from Graci, Girolamo Russo, Passopisciaro, Terre Nere and Tenuta di Fessina.

LG099 12 pm €60

Champagne Billecart-Salmon Vertical

The Nicolas François Billecart 1959 cuvée was elected the Champagne of the century in Stockholm in 1999, beating competition from over 150 vintage Champagnes from 1910 to 1990. During this exceptional tasting you'll have the unique opportunity to taste five vintages from the cuvée, one per decade, from the '60s, '70s, '80s, '90s and 2000s, in the company of Roland Billecart, owner of the maison founded in 1818 in Mareuil-sur-Aÿ.

LG100 12 pm €20

Southern Italy's Up-and-Coming Microbreweries

The explosion of artisanal Italian beer making, which developed initially in the north of the country, has today spread to the whole peninsula. In this workshop you'll discover fascinating beers from southern Italian brewers who are ascending new heights of quality. Led by Kuaska, one of the first to recognize the southern movement, you'll taste beers from the Birrificio di Sorrento, Il Chiostro and Maneba in Campania; Birranova, B94 and Svevo in Puglia and Sicilian brewery Paul Bricius.

LV9 12 pm €15

Lavazza: The Alchemy of the Authentic Italian Espresso

Thanks to Italian creativity, the simple infusion of ground coffee in hot water led to the alchemy of the espresso, a real art form, imitated and appreciated around the world. This workshop will look at the three steps that characterize an espresso: roasting, blending and extraction. You'll taste single-origin coffees as well as blends created live during the workshop. *Proceeds will be donated to the Slow Food Foundation for Biodiversity.*

LG101 12 pm €30

The Great Affineurs: Bernard Antony's Alsace

Bernard Antony, one of France's most famous affineurs, selects and ages cheeses for customers around the world and is considered an authority on wine and cheese pairings. Forty years ago he was the grocer in his home village of Vieux Ferrette, in Alsace, but today he welcomes journalists, connoisseurs, chefs and vigneron to his famed ag-

ing cellars where he explains his work based upon strict quality standards. Bernard will surprise and delight with a *plateau* of six cheeses, paired with Alsatian grand crus from Marc Tempé in Zellenberg.

LG102 2.30 pm €25

Prosciutto, Bread and Contadi Castaldi Franciacorta

Prosciutto expert Carlo Dall'Avà, from the Dok prosciuttificio in San Daniele, will be presenting various variations of this cured pork, from different ages of classic San Daniele to new variations developed after years of research in Italy and abroad. You'll taste San Daniele aged 16, 24 and 36 months; Fumato, 16-month-old unbranded, smoked San Daniele; and Patadok, a prosciutto made from Iberian pigs, processed in the Italian style. Carlo's prosciuttos will be paired with naturally leavened bread from Davide Longoni and a selection of Contadi Castaldi Franciacortas (Brut, Satèn 2008, Soul Satèn 2005, Rosé).

LG103 12 pm €25

Alice in the Parco Sud

Three years ago the Nutrire Milano ("feeding Milan") project was launched to reinvigorate the Parco Agricolo Sud Milano (South Milan Agricultural Park), and two years later Alice Delcourt opened the Erba Brusca restaurant in the Navigli District. The idea to use local ingredients produced in the park and to be partially self-sufficient, thanks to its own vegetable garden, is flourishing, as is the park itself. Come along for a brunch prepared by Alice using wild herbs, Varzese beef (a Slow Food Presidium) and other Milanese ingredients, paired with local artisanal beers and wines.

LG104 2.30 pm €50

Maestro Bruno Giacosa

Nebbiolo finds its maximum expression in the crus of Barbaresco and Barolo, where master winemaker Bruno Giacosa is skilled at translating this traditional grape into noble wines. During this extraordinary tasting, his daughter Bruna, Dante Scaglione and Francesco Versio will give us a chance to explore the differences between the Langhe's two most famous denominations, just a few kilometers apart, with Asili from Barbaresco (2000, 2001 and 2005) and Rocche del Falletto from Serralunga d'Alba (2000, 2001 and 2004) representing the essence of the two terroirs.

LG105 2.30 pm €40

Bürklin-Wolf and Palatinate Riesling

Its history, size and reputation make Dr. Bürklin-Wolf one of Germany's most important wineries. Founded in 1597 and with vineyards recognized as the best in the Palatinate since 1828, the winery has focused on promoting its vines with a precise classification based on the Burgundy model. Since 1994, the best vineyards have been divided into premier and grand crus. Guided by Annette Siegriest, you'll taste the dry Deidesheimer Langenmorgen Premier Cru 2010 and 2002; the Pechstein Grand Cru from 2009, 2005 and 2002 and finally the sweet Pechstein Aulselese 1976.

LG106 2.30 pm €60

Burgundy in a Glass

Domaine Jacques Prieur, founded in Meursault at the end of the 18th century, boasts an impressive collection of some of Burgundy's best terroirs: 22 hectares of vineyards that range from Montrachet in Côte de Beaune to Chambertin in Côte de Nu-

its with nine grand crus, 14 premier crus and exclusive rights to a Meursault *village*. Led by Edouard Labruyère, whose family have owned the winery since 1988, the whole of Burgundy will spread out before you, with whites like Puligny-Montrachet 1er Cru Les Combettes and Chevalier-Montrachet Grand Cru and grand cru reds from Clos Vougeot, Chambertin and Musigny and more. A rare opportunity.

LG107 2.30 pm €25

Simone Caporale: London Cocktails From the 1700s to the 1900s

Simone Caporale is the barman at the Artesian Bar in London's Langham Hotel, one of the world's best-known hotel bars and a reference point for professionals and cocktail enthusiasts alike. Simone's interest in history has led him to experiment with ingredients, customs and traditions in British mixology. Punches, shrubs, buttered beers and possets are just some of the classic drinks you'll learn about from Simone, as he takes you on a journey through a historic period of medicinal remedies and drinks for pleasure.

LG108 2.30 pm €25

Classic Pairings: Parmigiano Reggiano and Italy's Great Wines

One of Italy's greatest cheeses, Parmigiano Reggiano will be served in a vertical of different ages and paired with great wines from the country's most important denominations. Barolo from Fontanafredda in Piedmont, Amarone from Allegrini in Veneto, Pignolo from Vigne di Zamò in Friuli Venezia Giulia and Brunello di Montalcino from Mastrojanni in Tuscany will exalt the characteristics of the cheese.

LG109 2.30 pm €20

Long Live Lambrusco: A Comparative Tasting

For many years refermentation in the bottle was the only way to make Lambrusco, but the technique fell out of favor with the commercial success of autoclaves and the Charmat method. Fortunately a growing number of producers are now returning to the tradition of refermentation. You'll taste wines, some young and some very old, from the three main varieties, sorbara, grasperossa and salamino. The tasting will be led by Antonio Previdi, from the Entrà osteria in Massa Finalese, whose cellars provided some of the older bottles being tasted. The wines will be paired with cured meats made by Antonio.

LG110 2.30 pm €25

Terra Madre Network: Sicily and Algeria Cous to Cous

Cuscus, cuscussù, couscous, kuskusu, seksu... All variations on a fascinating food of Arab origins that landed on Sicilian shores and never left. In this workshop you'll learn about two great interpreters of couscous and their stories: from Algeria, Sid Ali Lahou, chef and founder of a cooperative that produces organic couscous, and from Sicily, Marilù Terrasi, chef and owner of the Pocho restaurant in San Vito lo Capo, the capital of Trapani-style couscous.

LG111 5 pm €25

Dario Comini's Mixology

Italian molecular mixology's indisputable trailblazer, Dario Comini's passion and skill have made him one of the most famous and authoritative exponents of international bartending. His bar in Milan, Nottingham Forest, has been appearing on lists of the world's 50 best

bars for years. Dario doesn't often make public appearances, but he's made an exception for this event, when the wizard of cocktails will be explaining how he blends mixology with design, play and amazement for the customer's pleasure.

THEATER OF TASTE

TG13 1 pm €25

Magnus Nilsson: Profoundly Jämtland

Fäviken Magasinet is nestled in the remote northern Swedish forests of Jämtland, and chef Magnus Nilsson's cooking is heavily influenced by the passing seasons, by long dark winters and summers when the sun never sets. He forages for berries, herbs, lichens and flowers, hunts game, grows vegetables and preserves whatever he can for the winter months. Prepare to try his incredible creations, a fusion of delicacy, minimalism and powerful flavors, paired with artisanal beers from Teo Musso's Baladin brewery in Piozzo.

TG14 4 pm €25

Dishes That Made History: Don Alfonso 1890

This event celebrates one of the great Italian restaurant families, the Iaccarinos. Alfonso and Livia opened Don Alfonso in 1971 on the Sorrento Peninsular. An immediate success, it wasn't long before stars and international praise began to arrive. Today, their sons Ernesto and Mario work alongside their parents, but the philosophy hasn't changed, with local ingredients of the highest quality the basis for every dish. You'll try ricotta nudi in a gurnard sauce with an infusion of lemon verbena and lemon

zest and a surprise dish, paired with sparkling wines from the Bellavista winery in Franciacorta.

MEET THE MAKER

IA11 1pm €30

Wines from Another World?

Did you think that Château d'Yquem 1893 has disappeared forever? Or do you wonder what a Cheval Blanc 1928 would be like today? Exclusive wines that are legendary but impossible to find... or are they? Thanks to Fabio Cattano, founder of the Arvi SA society, the "Swiss Bank of Fine and Rare Wines" that has customers in more than 80 countries and a Hong Kong headquarters, you have the unique possibility to experience this incredible world. From the Swiss warehouse in Melano (Ticino Canton), that houses around half a million precious bottles, you will taste wines from Bordeaux: Château Haut Marbuzet and Château Montrose, both 1970 vintages and in magnum form, and a 1945 Doisy Vèdrines Sauternes.

DINNER DATES

AS20 8.30 pm €65

Rock'n'Roll: Passerini Quartet at the Consorzio

Ristorante Consorzio
Via Monte di Pietà, 23 – Turin
www.ristoranteconsorzio.it

Two contemporary restaurant styles, the new trattoria and the "gastrobistrò," from Turin and Paris, come together for a jam

session. Behind the scenes, the quartet of Andrea Gherra and Pietro Vergano from Turin's Consorzio and Noriaky Tamizane and Giovanni Passerini from Rino in Paris will be trying out a new genre, following a score that guarantees authenticity, intensity and rhythm, and perhaps the odd touch of improvisation. Keep dancing with a vibrant selection of the best terroirs from France and Italy from leading wine importer Caves de Pyrene.

AS21 8.30 pm €50

Dijon to Cherasco with Charm

La Torre
Via Garibaldi, 13
Cherasco (Cn)
60 km south of Turin – A6,
Marene exit

Tonight chef Marco Falco and his brother Gabriele, who runs the dining room, will be hosting a special guest, David Zuddas of the Dijon bistro DZ'envies, for an evening inspired by distinct flavors, seasonality of ingredients and quality products from both sides of the Alps. As well as their excellent cooking, David and the Falco brothers have a similar approach to their diners, based on

courtesy and charm, and both restaurants have a relaxed and informal atmosphere. Wines from Giacolino Gillardi from the Langhe will add to the fun of what's sure to be a highly enjoyable evening.

AS22 8.30 pm €65

A Snail in Paris

Osteria Antiche Sere
Via Cenischia, 9 – Turin

In Paris' working-class neighborhood of Belleville, Raquel Carena runs the kitchen at Baratin, one of the city's bistros closest in spirit to Slow Food's conception of an osteria and an unmissable foodie destination. Raquel, whose dishes have down-to-earth origins, but are executed with great refinement, is considered the godmother of the neo-bistrot trend currently overturning the hierarchies of French gastronomy. And it was from Baratin that natural wine launched its conquest of Paris. The Antiche Sere osteria offers the perfect setting for this evening, and the menu will be accompanied by a selection of wines from the Cognito winery in Novello, in the heart of Barolo.

AS23 8.30 pm €160

Piedmont By Way of Japan

Piazza Duomo
Vicolo dell'Arco, 1
angolo piazza Risorgimento, 4
Alba (Cn)
www.piazzaduomo.it
75 km south of Turin – A6,
Marene exit

How to define the cuisine of Enrico Crippa, chef at the two-Michelin-starred Piazza Duomo in Alba? Lightness, equilibrium, intensity, essentiality, all seasoned with a good pinch of the minimalism typical in chefs who have spent time in Japan (Enrico spent three years in Osaka and Kobe). Enrico's skill lies in capturing the spirit of a place, then reinterpreting it and presenting it in a pure new form while maintaining the authentic flavor. For the Salone del Gusto, Enrico will be taking Piedmont and its extraordinary products and filtering them through his Japanese experiences. Wines from Ceretto will accompany this extraordinary evening.

CONFERENCES

FREE ENTRY UNTIL ALL SEATS ARE TAKEN

➡➡➡ 12 pm

Food on TV: Style or Substance?

Food has colonized the TV schedules, with cooking shows, reality chef competitions and big personalities. What message are these programs sending? Are they just entertainment, or can they represent the world of food with depth and sensitivity, telling the stories of cooks and producers and providing viewers with good information?

Kiji McIntyre
United States





12 pm

What Is Artisanal Wine?

New European regulations, the economic crisis and the commercial appeal of the organic model to the big brands are some of the issues concerning viticulture today, while artisanal winemaking is becoming increasingly hard to define. What are the cultural elements that distinguish artisanal and industrial wine?



3 pm

Possible Futures

Impoverishment of the living world, global warming, degradation of the landscape... The constant acceleration of material

development is pushing societies to the limits, revealing the finiteness of our planet and its resources. Still, the future is an opportunity to be seized, an invitation to make the necessary changes..



3 pm

Animal Welfare: a win-win opportunity for animals, farmers and consumers

What challenges and opportunities spring up around the issue of animal welfare? It's not just a question of ethics: farming practices that take into account high animal welfare standards guarantee greater productivity, better quality, more food safety and added value for farmers.

MASTER OF FOOD Cooking without waste

MF17 11,30 am €20

The Fifth Quarter

MF18 3 pm €20

The Seven Lives of Polenta

MASTER OF FOOD Orticulture

MF19 4,30 pm €10

The World in a Garden



Information and details on p. 31





MASTER OF FOOD

Cooking without waste

Filled Pastas and Timballos

Back when Neapolitans were called “mangiamaccheroni,” macaroni-eaters, paccheri and spaghetti were prepared in ways that could be easily eaten with the hands, such as timballo, a form of baked pasta. This street food evolved out of the traditional recipes of the poor, using leftover pasta, vegetables, cheese, meat and whatever else was on hand. And what of the great range of filled pastas? They can also serve as delicious ways to revive yesterday’s dinner.

It’s Raining Rissoles

Whether made from meat, fish, vegetables or just bread, rissoles are the ultimate use for leftovers. Every Italian family has its own recipe, proudly passed down through the generations. Bring along your own and we’ll launch the great rissole challenge.

The Nine Lives of Vegetables

Do you have surplus produce from your vegetable garden? What do you do with the scraps left after trimming vegetables? Any past-their-best vegetables languishing in your refrigerator, limp and unappetizing? Have you cooked up a pot of minestrone that could feed an army? Come along and find out how to prepare soups, rissoles and other dishes that can transform leftovers and scraps into delicious meals.

The Fifth Quarter

Cockscombs, wattles, liver, heart, stomach, immature eggs and other giblets are used to make the classic Piedmontese dish *finanziera*. Poultry feet can be used in rustic, flavorful stews, pig’s trotters in the exquisite *batsoà* and pigs’ tails in a delicious risotto... The list of uses for the “fifth quarter,” as offal is known in Italy, is a lengthy one in Piedmont and in fact in almost every other Italian region. In this class we’ll start to explore its many wonderful possibilities.

The Seven Lives of Polenta

The range of uses for leftover polenta is practically infinite: for breakfast with hot milk, baked with cheese, grilled or fried, accompanied by sausages, *baccalà*, lardo, eggs or salted fish. Discover the versatility of this Italian peasant staple.

Orticulture

The ABC of the Vegetable Garden

Growing your own food is fun and revolutionary! In addition to a few tools and enthusiasm, it also helps to have an understanding of a garden’s life. The life cycle of plants, seed characteristics, techniques for preserving the soil’s fertility... get an introduction to ecological horticulture and become a budding gardener!

The World in a Garden

If you already know your way around the garden and want to experiment with its design, selecting the best horticultural techniques and adapting them to your surrounding context, this is the class for you. Participants will also learn the secrets of insects, finding out how to encourage the helpful ones and keep away the others.

PERSONAL SHOPPER

(organized by students of the UNISG Convivium)

Regional Personal Shopper

A tour to discover the flavors, traditions and characteristics of one region, chosen from six possibilities. Along the way

you’ll taste products and meet producers from Trentino-Alto Adige, Molise, Sicily, Friuli Venezia Giulia, Umbria or Puglia. Each region offers a unique sensory experience and a host of stories. Relax and let yourself be guided by our gastronomic experts.

Personal Shopper: Behind the Scenes

How is a chocolate bar made? Where does coffee come from? Vanilla in pods or extract? Cross South America, visit Modica in Sicily and drop in on Kenya to find out the stories behind some of our favorite products. Inside the Salone del Gusto and Terra Madre, you’ll follow the journey of a specific food, finding out how its production is the result of a network of interactions crossing several continents.

Customized Personal Shopper

A quick and easy lunch? The secrets of the Mediterranean diet? Breads of the world? We’ll be choosing a topic and then wandering around the different countries represented at the Salone del Gusto and Terra Madre; led by an expert, you’ll learn some strange and fascinating secrets about the food and wine world. Each tour will end with a guided tasting based around the tour’s theme.



 **Salone Internazionale
del Gusto** *Terra
madre*
2012

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