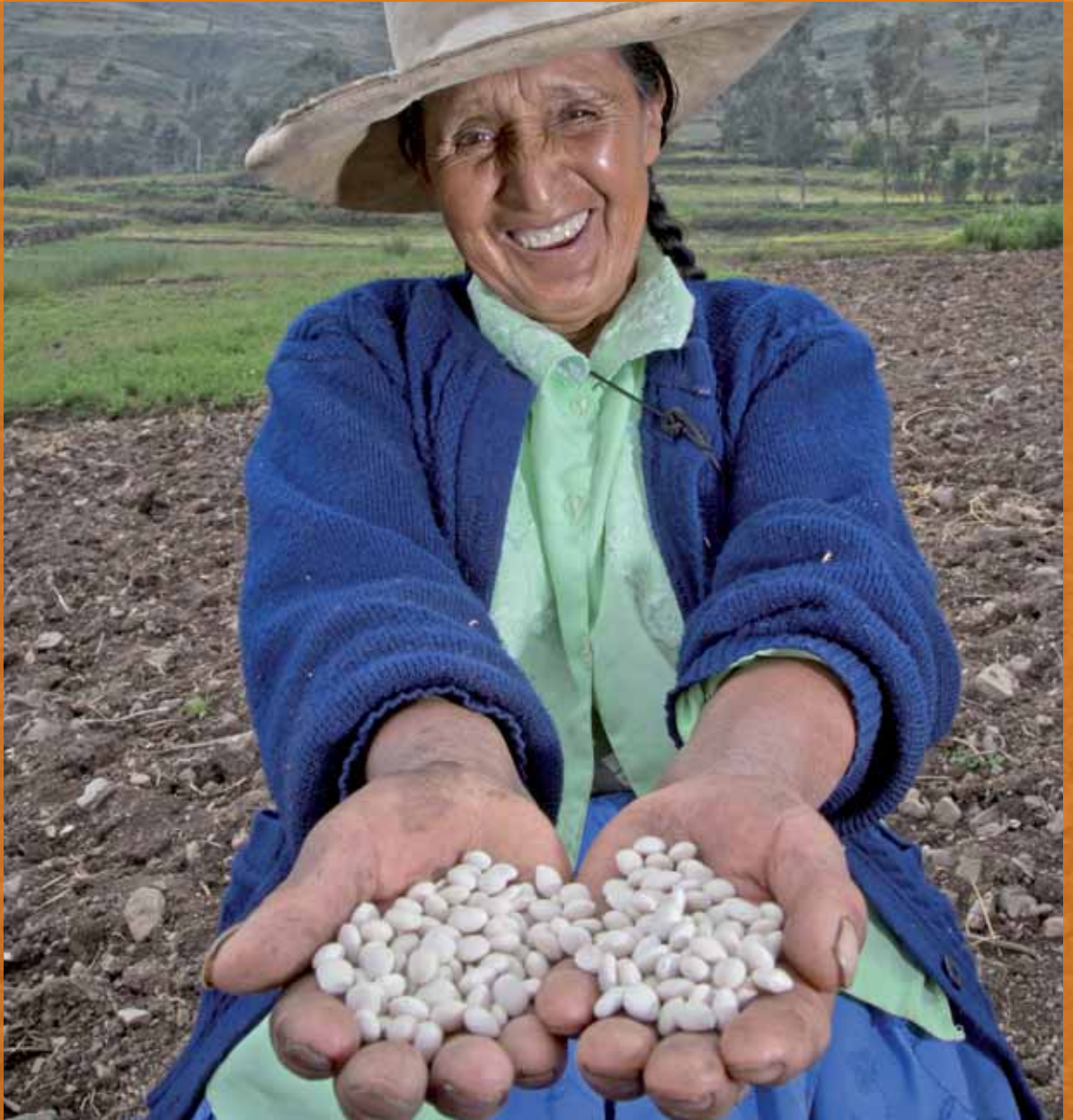




Slow Food Foundation
for Biodiversity

Social Report 2015



Slow Food Foundation for Biodiversity

The Slow Food Foundation for Biodiversity has published a Social Report since 2006, presenting its activities and their environmental, economic, social and cultural impact. The Social Report recounts a year of work not only in numbers but also through descriptions of activities and testimonials from individuals involved in these projects (producers, technical advisors, cooks, students and others).

The 2014 Slow Food Foundation for Biodiversity Social Report can be downloaded in electronic format from the website www.slowfoodfoundation.org. A free print copy can be requested by sending an email to foundation@slowfood.com.

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Wenchi Volcano Honey, Presidium

Ethiopia

© Paola Viesi



Our Identity



© Marco Del Comune

“ Biodiversity: Our Common Home

The years go by and Slow Food is now about to celebrate its thirtieth anniversary. It has been and is an exciting journey, strewn with challenges and enlivened by new goals. In all these years, the association has changed and grown, following a common thread that, step by step, has gradually unraveled amid doubts and discoveries. We can now recognize clearly what the thread is: it is the protection of this Mother Earth of ours—Terra Madre—of its animal and plant species, of food products born of traditional wisdom and skills. In short, biodiversity formed by the actions and people who feed the planet with their daily labor.

The ways we mistreat the home we share with the whole of humanity are innumerable: hunger, inequalities, food waste, and lack of access to water; intensive industrial production that devours traditional gastronomic skills, excessive meat consumption, and overexploitation of the soil; land grabbing, the violation of the right to land, and violence towards indigenous populations.

Here we have just a few examples, but it is only natural to ask: how far do we have to go before we realize that the world in which we are living is a common home—and that we are all responsible for it, each one of us?

There can only be one answer: we have to start taking care of Mother Earth and the people who inhabit it—with loving kindness and also a dash of poetry. Not all is lost: thanks to the initiatives of civilians, associations, and NGOs, positive signals are coming in from all over the world. All that remains for us to do is to learn to march, all together, towards the same objective.

Carlo Petrini
president of Slow Food





© Antonio Balassone



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Slow Food and the 10,000s

Slow Food is an international association that unites the pleasure of food with care for food-producing communities and the environment. Founded in 1989, it has effectively become a political entity, and through its network of members and Terra Madre food communities, it connects rural cultures from all over the world, protects biodiversity and promotes a model of sustainable development.

How can we feed the planet and guarantee good, clean and fair food for everyone?

This is the ambitious challenge that Slow Food has set for itself. The answer is clear, and was reflected in the three strategic objectives set during the International Congress in October 2012: use the strength of the network and make biodiversity the starting point. This means creating **10,000** food gardens in Africa, identifying **10,000** Ark of Taste products and creating **10,000** local groups (convivia and food communities) in the network. These are symbolic numbers, paradigms on which Slow Food will concentrate its energy, but also highly concrete targets. The Slow Food Foundation for Biodiversity will be focusing its engagement on the first two objectives.



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The
association's
three
strategic
objectives:

**10,000 food
gardens in Africa**

(i.e. the construction of a Slow Food network in Africa)

The objective of creating 10,000 food gardens is linked to the desire to focus more attention on the global south and particularly on Africa, where Slow Food's strategy of promoting small-scale family farming, biodiversity protection and local food consumption can contribute to achieving food sovereignty, and therefore to guaranteeing the survival of local communities and cultures. Slow Food will create new gardens and organize support and training for the network of existing gardens. A project to map the genetic and cultural heritage of African food products will be administered alongside the gardens initiative, with the selection of new foods for the Ark of Taste and Presidia and the creation of Earth Markets. The rehabilitation of African gastronomy will be carried out by collaborating more and more with cooks and chefs, and by organizing awareness-raising campaigns in favor of local food, sustainable fishing and raw-milk cheeses, and against land grabbing and the introduction of GM crops.

**10,000 products
on the Ark of Taste**

(i.e. biodiversity protection)

This number symbolically indicates the relaunch of all the biodiversity-protection projects (the Ark of Taste, but also the Presidia and the Earth Markets). It is not possible to talk about access to good, clean and fair food for everyone, if in the meantime humanity is losing its heritage of fruit and vegetable varieties, native livestock breeds and traditional foods. Biodiversity allows plants and animals to adapt to climate change, unexpected events, parasite attacks and

disease. Native plant varieties and animal breeds are often hardier and require fewer external inputs (water, fertilizer and pesticides in the case of plants, and veterinary treatments and supplementary feed in the case of animals), allowing communities to use sustainable and clean farming techniques. It is essential that the issue of biodiversity is freed from the specialist sphere to become a common heritage, shared by everyone who buys food on a daily basis, everyone who serves food (at restaurants, fairs and events), everyone who teaches in schools, everyone who plans local policies and everyone who grows their own vegetables at home.

10,000 local groups

(i.e. strengthening the network)

This last objective is linked to the awareness that the first two, and their connected projects, can only be achieved with a strong, widespread, locally rooted network, plus the capacity to bring together the various nodes (local, regional, national and international), creating common fronts and synergies. It is not possible to talk about access to good, clean and fair food for everyone without the commitment and mobilization of the association and the whole Terra Madre network at every level: from the international bodies to the national, regional and local branches, from the longest-standing convivia and communities to the newest, from the oldest to the youngest members, from producers to chefs to experts, from intellectuals to enthusiasts. The role of Terra Madre is equally crucial, bringing new stimuli, ideas, issues and humanity. The growth and strengthening of the association's network and the Terra Madre network are the basis and essential condition for the realization of any other project.



© Marco Del Comune & Oliver Migliore

“ Holes in the net

The control of the food system in every sector—from seed to fertilizer and pesticide production, from processing to sale—is concentrated in the hands of a few multinationals. Thus, agriculture is moving faster and faster towards the standardization of flavor, productive efficiency, monocultures, intensive farming, and large-scale retailing. It is a system designed exclusively to maximize profit. It is increasingly removed from the real needs of humanity and the original function of agricultural activities and food: namely to feed people healthily.

If we are to make a radical change in direction, our starting point has to be something that is as humble as it is extraordinary: biodiversity—the earth in all its different forms and expressions. By this we mean more than just a catalog of varieties, species and food products. The biodiversity we need to save is the sum-total of acts and skills, of memory and people. The basis for any action or project or campaign in this sense is curiosity, love of knowledge, the patience to listen; the desire to discover a landscape, a hidden skill, a community, an old tree; the joy of experiencing or re-experiencing a flavor or an aroma. In short, it is the wish to preserve and multiply beauty.

To seek, discover and pick out holes in the large net of standardization day by day—this is precisely what Slow Food teaches with its

international campaigns and major events, down to the small daily actions of its local convivia.

Since it was formed in 2003, the Slow Food Foundation has been patiently and tenaciously hunting for these holes and giving voice to shepherds, fishers, farmers, artisans: the humblest among us, but also the only ones capable of saving the beauty of our planet with their skills, experience and outstanding dexterity.

Thanks largely to the explosive energy of the Terra Madre network, the Foundation's projects (the Ark of Taste, the Presidia, the Earth Markets, the Slow Food Chefs' Alliance) and its mission (the protection of biodiversity) have gradually grown into the principal *raison d'être* of the whole Slow Food movement.



Serena Milano

Secretary General of the nonprofit Slow Food Foundation for Biodiversity



Divle Cave-Aged Cheese, Presidium

Turkey

© Ivo Danchev

The Slow Food Foundation for Biodiversity

Biodiversity is the diversity of life: the diversity of microorganisms, plant and animal species, ecosystems and knowledge. Biodiversity can be domesticated as well as wild. Alongside the fauna and flora present in nature, the skill of farmers has given life to thousands of plant varieties and animal breeds, whose shapes, colors, scents and flavors reflect the history of the places they live.

Protecting biodiversity means respecting all diversities of places, bodies of knowledge and cultures. It means cultivating many different things, but on a small scale. It means producing less, but giving value to what is produced and avoiding waste. It means eating mostly local food. It means promoting a system that is balanced, durable and sustainable. It means protecting the small-scale farmers, fishers and herders who understand the fragile equilibriums of nature and who work in harmony with ecosystems.

Slow Food officially began working on agrobiodiversity in 1997. In 2003, Slow Food International and Slow Food Italy, with assistance from the Tuscany Regional Authority, created the Slow Food Foundation for Biodiversity. With its own statute, institutional structure and budget, the Slow Food Foundation is the operational arm charged with protecting food biodiversity. It coordinates many of Slow Food's projects around the world: the Presidia, the Ark of Taste, the food gardens in Africa, the Slow Food Chefs' Alliance and the Earth Markets.

Active in over 100 countries, the Slow Food Foundation works with thousands of small-scale food producers, providing them with technical assistance,

training and communication. It prepares tools for the various projects (guidelines, protocols, educational manuals), researches the issues linked to these projects (sustainable agriculture, raw milk, small-scale fishing, animal welfare, seeds, GMOs, etc.) and promotes themes and activities relating to biodiversity through training and communication activities within the association.



Anyone who is interested in helping to promote these projects in their local area can access a range of helpful materials. In particular, three manuals have been published, introducing the concept of biodiversity and its relationship with our food, the Ark of Taste and the Presidia project. The texts are available in English, Italian, French, German, Spanish, Portuguese, and many of the Balkan languages. The Slow Food Foundation is working to translate the materials into other languages.

A video has also been produced for the first two manuals, presenting a more accessible summary of their content.

The manuals and the video can be downloaded from the Biodiversity section of the website

www.slowfoodfoundation.org

Hard copies can be requested by writing to foundation@slowfood.com

How does the Slow Food Foundation for Biodiversity work?

A team based at the Slow Food international headquarters (in Bra, Piedmont) coordinates the Slow Food Foundation's projects, in close collaboration with Slow Food's other offices, in particular Slow Food International, Slow Food Italy and the Terra Madre Foundation.

A network of local collaborators also coordinates projects in Africa and Latin America. Most of the work around the world, however, is carried out by thousands of volunteers who share Slow Food's objectives. The Slow Food association actively contributes to the Foundation's work on the ground. Slow Food convivia collect funds, work to identify at-risk products and communities of producers, collaborate on the management of projects, and host and involve producers during local, national and international events.

Over the years, the Slow Food Foundation has also developed a register of consultants—lecturers, agronomists, veterinarians, food technologists, etc.—who have the necessary skills to help develop the various projects, providing assistance and training.



The Home of Biodiversity

Since 2011, the Slow Food Foundation for Biodiversity has had a headquarters in **Tuscany**, at the Lorenese Granary of the Alberese Regional Farm in the province of Grosseto, opened thanks to the support of the Tuscany Regional Authority and the combined efforts of the Slow Food Foundation, Slow Food Tuscany, the Slow Food convivia around Grosseto and the Alberese Regional Farm.

From April to September, the Biodiversity House is open to the public and offers an educational experience based around biodiversity, with a video room, photo exhibition, café and bookshop. It also regularly hosts events, meetings and tastings with producers, writers, filmmakers and Slow Food members. The meetings are organized in collaboration with local associations, like the Proloco Alborensis, the Maremma Regional Park and the Alberese Regional Farm.

“Slow Schools’ was the Home of Biodiversity’s main project in 2015. Started in 2011, it involves schools in the communes of Grosseto and Orbetello, where children are guided along a food education course with visits to the Home of Biodiversity, virtuous local producers and theoretical and practical lessons in the classroom.



Organizational Structure

The Slow Food Foundation for Biodiversity was founded in 2003 to coordinate and transparently fund the Presidia and other Slow Food projects to protect food biodiversity. It was registered in Italy as a socially useful non-profit organization (ONLUS), in accordance with Italian Legislative Decree no. 470 of December 4, 1997, and registered with protocol no. 45 on September 16, 2003.

The Board of Directors is correct as of May 2016.

Slow Food Foundation Positions and Bodies:

President

Piero Sardo (Italy)

Vice-President

John Kariuki (Kenya)
Coordinator of Slow Food activities in Kenya

Secretary-General

Serena Milano (Italy)

Board of Directors

The members of the Slow Food Foundation Board of Directors are nominated by the Founding Members (Slow Food International and Slow Food Italy). The Board of Directors is made up of four representatives from Slow Food International, five representatives from Slow Food Italy and two representatives of the Slow Food Foundation Honorary Members.

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President of Slow Food International

Paolo Di Croce (Italy)
General Secretary of Slow Food International

Dessislava Dimitrova (Bulgaria)
Coordinator of Slow Food activities in Bulgaria

Marcello Longo (Italy)
Coordinator of Presidia and Terra Madre communities in Puglia

Luca Fabbri (Italy)
Slow Food consultant

Laura Ciacci (Italy)
Slow Food Italy national councilor and Slow Food consultant

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Slow Food Italy national councilor and scientific director of the Central Institute for Applied Marine Research

Matteo Mugelli (Italy)
Representative from the Tuscany Regional Authority, Slow Food Foundation Honorary Member

Diego Vecchiato (Italy)
Representative from the Veneto Regional Authority, Slow Food Foundation Honorary Member

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President

Margherita Spainì (Italy)

Francesco Bonelli (Italy)



Objectives

- Support and respect the work of small-scale food producers
- Safeguard the environment, territories and culture
- Promote awareness of the value of biodiversity

Projects

- 10,000 Gardens in Africa
- Ark of Taste
- Presidia
- Slow Food Chefs' Alliance
- Earth Markets



Catalog quality food products at risk of extinction

Improve the sustainability of production methods and protect food-producing environments

Protect small-scale producers, strengthening their social role and cultural identity

Promote exchanges of information between small-scale producers

Promote the geographical origins of products

Restore dignity to the food communities in the global south

Make quality artisanal products widely known and accessible

Promote a short supply chain, reducing intermediaries between producers and consumers



Policies

2



Natural Baie de l'Etoile Sea Salt Producers, Food Community

Mauritania

© Paola Viesi



Our Activities

10,000
gardens
in Africa



To find out more about the 10,000 Gardens in Africa and an update on 2015 activities, see page 21

10,000 Gardens in Africa

After planting 1,000 school and community gardens in 30 countries in Africa, Slow Food has now relaunched the project and upped the target. Namely 10,000 gardens and the building of a network of young African leaders who will work to save biodiversity on the continent, to valorize traditional skills and gastronomies, and to promote family and small-scale farming.



To find out more about the Ark of Taste and an update on 2015 activities, see page 33

Ark of Taste

The Ark of Taste selects and catalogs endangered agricultural and food products across the planet. To date, more than 3,000 products have been added in more than 140 countries. The relative fact sheets (in Italian and English) are published on the Slow Food Foundation website.



Presidio Slow Food*

To find out more about the Presidia and an update on 2015 activities, see page 44

Presidia

The Presidia are concrete projects developed with producers to raise the profile of their endangered traditional food products and local areas, to salvage old production techniques and to save native animal breeds, and fruit and vegetable varieties. Today there are 470 of them in more than 60 countries. Many Presidium producers have adopted narrative labels to provide information about producers, their farms or businesses, plant varieties or animal breeds used, cultivation, breeding, processing techniques, areas of origin, and so on.



Slow Food
Chefs' Alliance

To find out more about the Slow Food Chefs' Alliance and an update on 2015 activities, see page 60

Slow Food Chefs' Alliance

Active in Albania, Canada, Italy, Morocco, Mexico, and The Netherlands, the Slow Food Chefs' Alliance is a large solidarity network made up of cooks and chefs who choose to use and pledge to promote Presidium and Food Community ingredients.



To find out more about the Earth Markets and an update on 2015 activities, see page 65

Earth Markets

The Earth Markets play host to small-scale producers to allow them to sell their seasonal local produce grown, raised or made using sustainable eco-friendly techniques.



2,092

gardens active at the end of 2015



735

new gardens planted in 2015



35

countries involved in 2015



40

operators trained in 2015



41,840

people involved in 2015



70

agronomists involved



10,000 Gardens in Africa

The 10,000 Gardens in Africa project was launched in 2011 by Slow Food Network representatives in Kenya, Uganda and Ivory Coast to promote a model of sustainable agriculture respectful of the environment, its ecological balance and the culture of local communities. The first target of 1,000 gardens was reached in 2013 thanks to the mobilization of the Slow Food international network and the commitment of convivia and communities in Africa itself. In the same year, an even more ambitious challenge was mounted as the target was upped to 10,000 gardens.

The extra zero hides a political proposal. Planting 10,000 means producing and making available fresh, local food and, above all, building a network of people with the wherewithal to drive the Slow Food movement in Africa by preserving biodiversity, valorizing traditional skills and gastronomies, and promoting small-scale agriculture.

The gardens project plays a vital role in making Slow Food's African network stronger and fostering new food communities and new convivia, in identifying endangered local food products to board on the Ark of Taste, and in the launching of new Presidia and Earth Markets.

The Gardens in Africa are more than just any gardens. Local communities favor traditional produce (vegetable, fruit, aromatic and medicinal herbs), employ sustainable techniques, make the most of the skills of each member of the community, and involve different generations and social groups. Almost half the gardens are in schools—open-air classrooms with an important educational function—and supply their canteen kitchens with fresh vegetables. The others are community gardens whose produce is used largely to improve the daily diet, any surplus being sold to supplement incomes.



10,000 gardens in Africa

Lieusieu community garden, Cameroon

At Bafang, the garden is tended by a whole Slow Food convivium. Food producers, mothers, traders and students all get together to grow cassava, yams, different varieties of beans, plantains, sweet potatoes, maize, peanuts, and fruit. They share the harvest with families and sell part of it on the local market. To fertilize the soil, they use chemical-free coffee residues.



The Slow Food network and the gardens in Africa

Italian Slow Food convivia have supported many gardens in Africa. Slow Food Brescia has been particularly active, adopting 41 gardens in Ruanda, Tanzania, Uganda, Sierra Leone, Ivory Coast, Ethiopia, Madagascar, Togo, Namibia and Zambia.

Photo: the school garden in Obar, Uganda, supported by the Slow Food Brescia convivium.





2015 activities

During the year, the Slow Food network in Africa continued to stabilize existing gardens and planted more than **700 new ones**, again with the aim of protecting local biodiversity, adding value to indigenous food products, and helping achieve food sovereignty and self-sufficiency.

The Slow Food Foundation has begun to consolidate experience exchanges among those working on the project by organizing seminars and training courses for coordinators from the different countries, thereby helping to build regional (transnational) work groups. The result of the work should be judged not only by the number of gardens established, but also by the constant strengthening of networks of local leaders who participate regularly in training sessions, in turn become trainers themselves, and use gardens as a means of trying out alternative models of agriculture and food production and consumption.

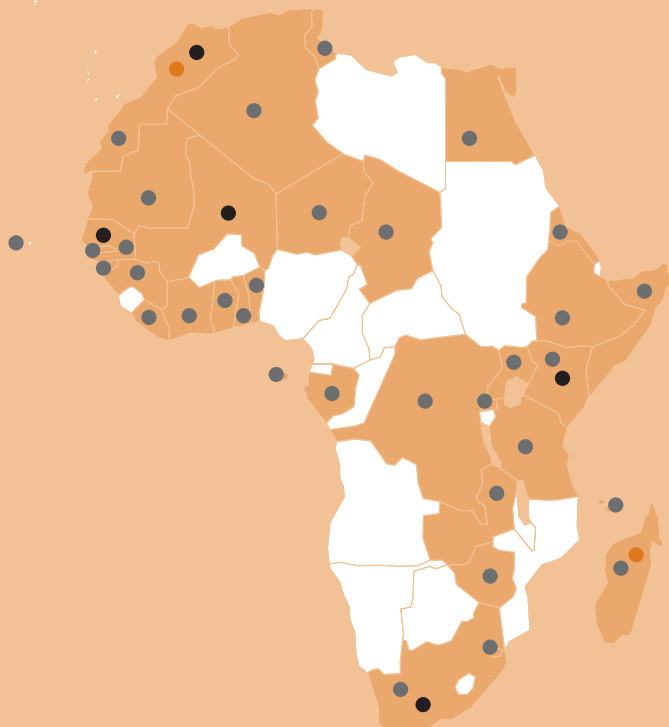
During the course of 2015, the Gardens in Africa section on the Slow Food Foundation website was totally revamped. The texts were formulated into a manual for project coordinators and, thanks to the collective efforts of thousands of people, all the gardens were “geo-localized”, and are now viewable on an interactive map.

Slow Food in Africa

Before

Terra Madre 2004

- 2 Convivia in 1 country
- 3 Presidia in 2 countries



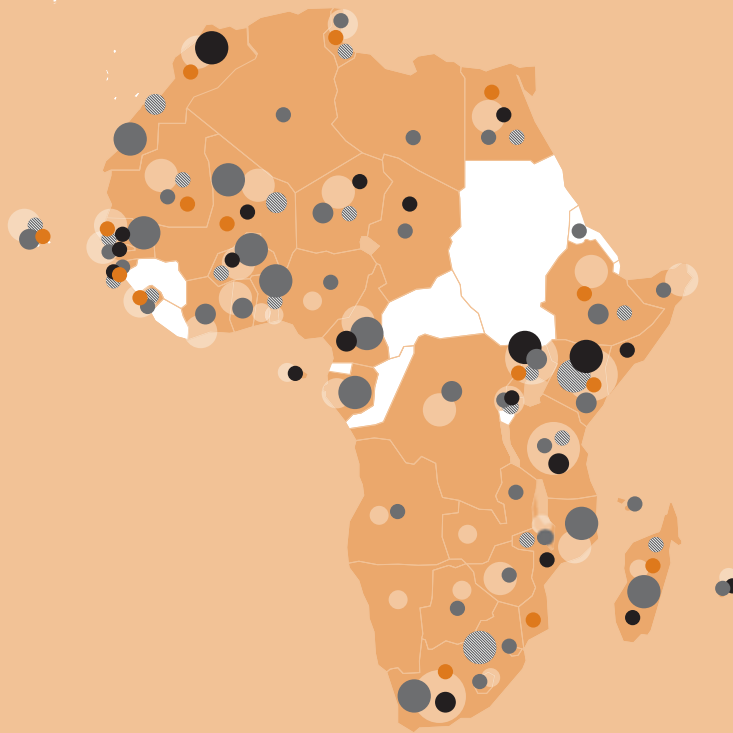
After

Terra Madre 2004

- 15 Convivia in 5 countries
- 3 Presidia in 2 countries
- 160 food communities in 36 countries

Legenda

- Convivia
- Presidia
- Food communities
- Ark of Taste products
- Gardens
- Earth Markets
- from 1 to 5
- from 6 to 10
- more than 10



Today

- 211 convivia in 36 countries
- 36 Presidia in 16 countries
- 450 food communities in 37 countries
- 249 Ark of Taste products in 39 countries
- 2092 gardens (active) in 35 countries
- 4 Earth Markets in 4 countries

The cost of supporting a garden

- €
900

}

€ 200 Construction and strengthening of the Slow Food African network (e.g. training of local coordinators on themes of agroecology, biodiversity and local consumption, organization of producers and promotion of local products)
- €
250

}

€ 250 Purchasing of equipment (hoes, wheelbarrows, watering cans, fencing, and irrigation systems)
- €
100

}

€ 100 Travel (e.g. training exchanges between different communities, participation at Salone del Gusto and Terra Madre)
- €
100

}

€ 100 Study (e.g. contribution to a scholarship for African youth at the University of Gastronomic Sciences, Pollenzo, Italy)
- €
50

}

€ 50 Printing and distribution of educational and communication material (e.g. videos, postcards, handbooks, translated in to various languages)
- €
200

}

€ 200 General coordination of the project (technical and communication assistance provided by the Slow Food Foundation for Biodiversity)

The Project

Slow Food's African food gardens follow the philosophy of good, clean and fair. But what does this mean in practice, and what makes them different from other food gardens?

Slow Food gardens have 10 essential ingredients. They...



1 ... are created by a community

The gardens bring together and value the abilities of all the community members. They recover the wisdom of older generations, make the most of the energy and creativity of younger people and benefit from the skills of experts.



2 ... are based on observation

Before planting a garden, it is necessary to learn to observe and to get to know the terrain, local varieties and water sources. The garden must be adapted to its surroundings, and local materials should be used to make the fencing, compost bins and nursery.



3 ... don't need a large amount of space

By looking creatively at the space available, it is possible to find somewhere to put a food garden in the most unlikely places: on a roof, by the side of a footpath and so on...



4 ... are havens for biodiversity

Slow Food gardens are places for local biodiversity, which has adapted to the climate and terrain thanks to human selection. These nutritious and hardy varieties do not need synthetic fertilizers and pesticides. The gardens are also planted with medicinal plants, culinary herbs and trees like banana, mango and citrus.



5 ... *produce their own seeds*

Seeds are selected and reproduced by the communities. This means that every year the plants become stronger and better suited to the local area, and money does not need to be spent on buying packets of seeds.



6 ... *are cultivated using sustainable methods*

Natural remedies based on herbs, flowers or ash are used to combat harmful insects or diseases.



7 ... *save water*

Once again, an approach based on observation and creativity is fundamental. Sometimes it only takes a gutter, tank or cistern to collect rainwater to resolve seemingly insurmountable problems and avoid more expensive solutions.



8 ... *serve as open-air classrooms*

Food gardens offer an excellent opportunity for teaching adults and children alike about native plant varieties, promoting a healthy and varied diet and explaining how to avoid using chemicals.



9 ... *are useful but also fun*

Food gardens are a simple and cheap way of providing healthy and nutritious food. But even in the remotest villages and poorest schools, Slow Food gardens are also a place for games, celebrations and fun.



10 ... *are networked together*

Neighboring gardens exchange seeds, while those further away exchange ideas and information. The coordinators meet, write to each other and collaborate. School gardens in Western countries are raising funds for the African gardens.



11 ... *come together in a single voice, offering hope for young people*

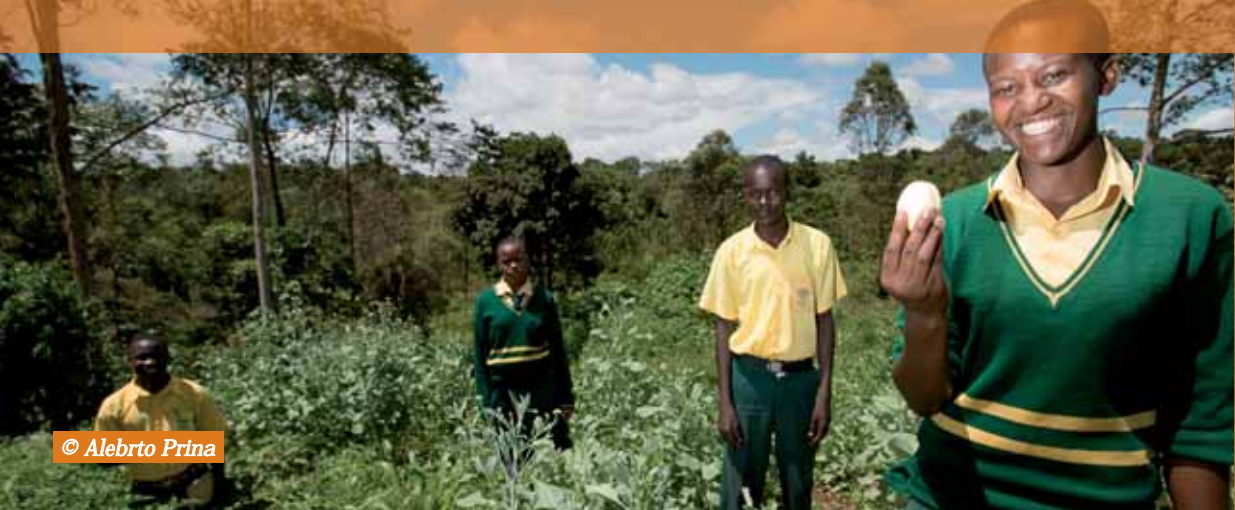
A food garden is a drop in the ocean compared to the problems Africa faces every day. But if the number of gardens grows from a hundred to a thousand to ten thousand, and they dialog together and support each other, their impact grows. Together, they can turn into a single voice, speaking out against land grabbing, GMOs and intensive agriculture, and in favor of traditional knowledge, sustainability and food sovereignty. They can represent hope for thousands of young people.



10,000 gardens in Africa

Anchote, Ark of Taste, Ethiopia

The anchote is a tuber preserved by the Oromo women of Ethiopia. Rich in fiber, protein, calcium, iron, zinc, magnesium and vitamin A, it is eaten boiled, stewed or ground as flour. Now loaded onto the Ark of Taste, it is being grown, with lettuce, chard, tomatoes, turnips, potatoes, red onions, garlic, cabbage, kale, carrots, and ensete, or false banana, a plant native to Ethiopia, in the garden of the Meskerem primary school in Addis Abeba.



© Alebrto Prina

The Slow Food Approach in Africa

In 2012 the University of Turin studied Slow Food's strategy in Africa in order to outline the association's development cooperation model. In the introduction, the study's authors wrote: "We start from an initial consideration: Slow Food is not a traditional development agency, but with its activities it works also in this field, carrying out accompaniment, support, networking and promotion of rural development in areas in both the global north and south."

What is innovative about Slow Food's approach is its starting point, which is not agriculture, but food, from every aspect. Focusing on agricultural development means focusing on production. Focusing on food, on the other hand, means concentrating on people, culture, traditional knowledge. It means involving farmers, herders and fishers, but also chefs, students and teachers. Everywhere it works, Slow Food starts with an understanding of the place and the local community. It identifies a network of interested people and begins mapping the local agrobiodiversity (such as plant varieties, animal breeds, food products, farming and fishing techniques, traditional recipes). Only after this phase is it possible to choose how to proceed, deciding together with the communities which path to take: Prioritizing education in schools or developing Presidia? Involving chefs or focusing on family consumption? Promoting the local market or seeking international sales channels? Starting with which products? Planting the gardens where? Growing which crops?

Only an in-depth understanding of the territory will allow *perceived need* to either be validated or disproved. Without this initial research, the risk is that the same responses will be offered to everyone, giving the communities what they ask for out of habit, or what has been suggested to them by previous development projects. This is the case, for example, with the many wells, built in haste and often abandoned just as quickly. Sometimes they are truly necessary, but before building a well and buying a pump that will need fuel and maintenance, there are many other things that can be done: choosing a better-suited plot of land, growing hardy varieties in the right season, collecting rainwater, using drip irrigation systems, protecting the ground with mulch or planting shade trees to help the soil hold moisture.

The story is similar with seeds. To help people grow their own food, packets of hybrid seeds are often distributed to the communities, rather than relying on the wisdom of women, who are perfectly able to select the best seeds, adapted to the local area, and save and reproduce them on their own.

Or look at the modern beehives that have been abandoned in storerooms or fields because African beekeepers do not know how to use them, or do not want to. Sometimes they can be useful, but it often makes more sense to preserve the traditional hives (large wooden cylinders hung from the highest branches of a tree), which produce less honey but are less frequently attacked by disease and pests like the feared varroa mite. It makes sense to help beekeepers improve their product through filtration and better packaging without belittling their knowledge. There are other examples, such as “improved” breeds like Friesian cattle, which were suggested to African communities at every latitude in order to increase milk production, without taking into account the climate (sometimes too arid, sometimes too wet) and social context (only rarely do communities have access to veterinary care. Thus, it is essential for them to raise traditional breeds which are hardier and more resistant to disease).

Starting from an understanding of the local area and a dialogue means avoiding careless errors and following a path that might not be perfect or swift, but has the great value of being shared.

Collaboration with the University of Gastronomic Sciences

Creating 10,000 food gardens and a network of African leaders conscious of the value of their land would be inconceivable without training on the centrality of food and the issues of biodiversity and sustainability. This is why there is an increasingly close link between the Slow Food Foundation and the University of Gastronomic Sciences in Pollenzo.

A share of the funding for creating the gardens in Africa is allocated to guaranteeing the right to study to young Africans. Thanks to this share, many young people from Africa, identified in collaboration with the local Slow Food network and selected by the university based on their CVs and the entrance test, can benefit from scholarships and attend undergraduate and postgraduate courses at the University of Gastronomic Sciences (UNISG).

John Kariuki, Samson Kiiru Ngugi and Eunice Njoroge from Kenya, Roba Bulga Jilo and Gololcha Balli Gobena from Ethiopia, Themba Chauke from South Africa and Philip Amoah from Ghana are a few of the young people who have studied at the university in Pollenzo. Their courses included many study trips around Italy and the rest of the world, visiting farms and food companies and getting to know Presidia, Earth Markets and food communities. Many of them have since returned to their home countries, where they are helping to coordinate Slow Food's project. During their studies, some chose to intern at the Slow Food Foundation offices. In 2015, four African students



10,000 gardens in Africa

Ghana

Ghana was one of the new countries to be involved in the network in 2015, and in the course of the year, 44 gardens were planted there. Work is being coordinated by Philip Amoah, a graduate from the master program at the University of Gastronomic Sciences in Pollenzo.

(Eunice Njoroge, John Wanju, Faith Njoroge, and Lucy Njuguna) worked on the project, helping to organize and manage the Africa stand at Cheese, and attending meetings and lectures to spread the word. In 2015 the Slow Food Foundation invested 70,000 euros in scholarships to two students, one from Kenya, Duncan Oketch, and one from South Africa, Maria Ita Van Zyl. In 2015, one Italian student and one French student, both interested in developing their knowledge of Slow Food's projects in Africa, completed internships at the Foundation offices.

Additionally, every year the Slow Food Foundation organizes the course "Food Sovereignty and Sustainability in the African Continent" at UNISG.

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The University of Gastronomic Sciences (UNISG) was founded in 2004 in Pollenzo, Italy, by the Slow Food association in collaboration with the Piedmont and Emilia-Romagna regional authorities. Today it is an international center for education and research, supporting everyone who is working towards a renewed agriculture, the preservation of biodiversity and an organic relationship between gastronomy and agricultural sciences.

Find out more: www.unisg.it

10,000 gardens in Africa

Eunice Njoroge, Kenya

Eunice is 27. In 2016 she graduated from the University of Gastronomic Sciences in Pollenzo with a thesis on the role of women in the "10,000 Gardens in Africa" project. She found out about Slow Food through Terra Madre when she was working as a cook at a restaurant in Palinuro, near Salerno, and since 2012 has been working for Slow Food and Terra Madre in Africa.



© Slow Food Archives



2,786

total products on
the Ark in 2015

633

+ 
new products that
joined the Ark in 2015

138


countries
involved

23


national
commissions

73


photo galleries of
Ark products on
the Google Cultural
Institute platform

100


experts around
the world who
collaborate on
selecting products



The Ark of Taste

The Ark of Taste is Slow Food's main project for identifying food biodiversity at risk of extinction. It is an online catalog with thousands of entries that reflect the world's food diversity (fruits, vegetables and livestock breeds, but also food products like cheeses, honeys, breads and cured meats), and represents an invitation to everyone to get to know these foods, to rediscover and protect them and to bring them to the table.

Every Ark product description (found on the website www.slowfoodfoundation.org/ark) is the result of nominations from the communities that preserve these products, researchers or members of the Slow Food movement from around the world. Once it has received a nomination, the Slow Food Foundation for Biodiversity checks the information in collaboration with experts (agronomists, botanists, gastronomic historians, veterinarians, researchers and university lecturers) and compiles a description for the website in Italian and English, including, where possible, photos and videos.

2015 activities

During the year, 732 new proposals were received for endangered food products to be loaded on the Ark. After reviewing them and liaising with National Ark Commissions (where such commissions exist), 530 of the products were accepted and their fact sheets activated online. More precisely, through European projects (Glob and Essedra) and Ifad-funded activities, it was possible to develop numerous activities in Angola, Mozambique, Brazil, India, and the Balkans. Thirty new photo galleries of Ark of Taste and Presidium food products were also produced and published on Google Cultural Institute (where there is now a total of 73 galleries). In September, an exhibition of Ark and other products from mountain areas was organized at the Cheese event in Bra. Additionally, an exhibition of Ark products, and an international meeting of Slow Food representatives working on biodiversity in 20 different countries, were organized in Beijing.

Criteria for Nominating Ark Products

- Products must be edible and may include: domestic species (plant varieties, ecotypes, indigenous animal breeds and populations), wild species (only if tied to methods of harvesting, processing and traditional uses) and processed products.
- Products must be of distinctive quality in terms of taste. “Taste quality,” in this context, is defined in the context of local traditions and uses.
- Products must be linked to a specific area, to the memory and identity of a group and to local traditions.
- Products must be produced in limited quantities.
- Products must be at risk of extinction.

Criteria are interpreted and applied based on the specific local situation of the product, always respecting the cultural, social, geographical, economic and political differences of the communities who preserve the products.

Products are identified and evaluated by national Ark commissions in 23 countries: Argentina, Australia, Austria, Brazil, Bulgaria, Canada, Chile, Cuba, Ecuador, France, Germany, Ireland, Italy, Japan, Mexico, the Netherlands, Norway, Romania, South Korea, Sweden, Switzerland, the United Kingdom and the United States. The national commissions work in their respective countries to monitor at-risk products, identify new nominations, locally promote the Ark’s passengers and organize awareness-raising and educational initiatives around the issue of biodiversity defense.



The updated list of national commissions is available at www.slowfoodfoundation.org



Teltow Turnip, Ark of Taste

Germany

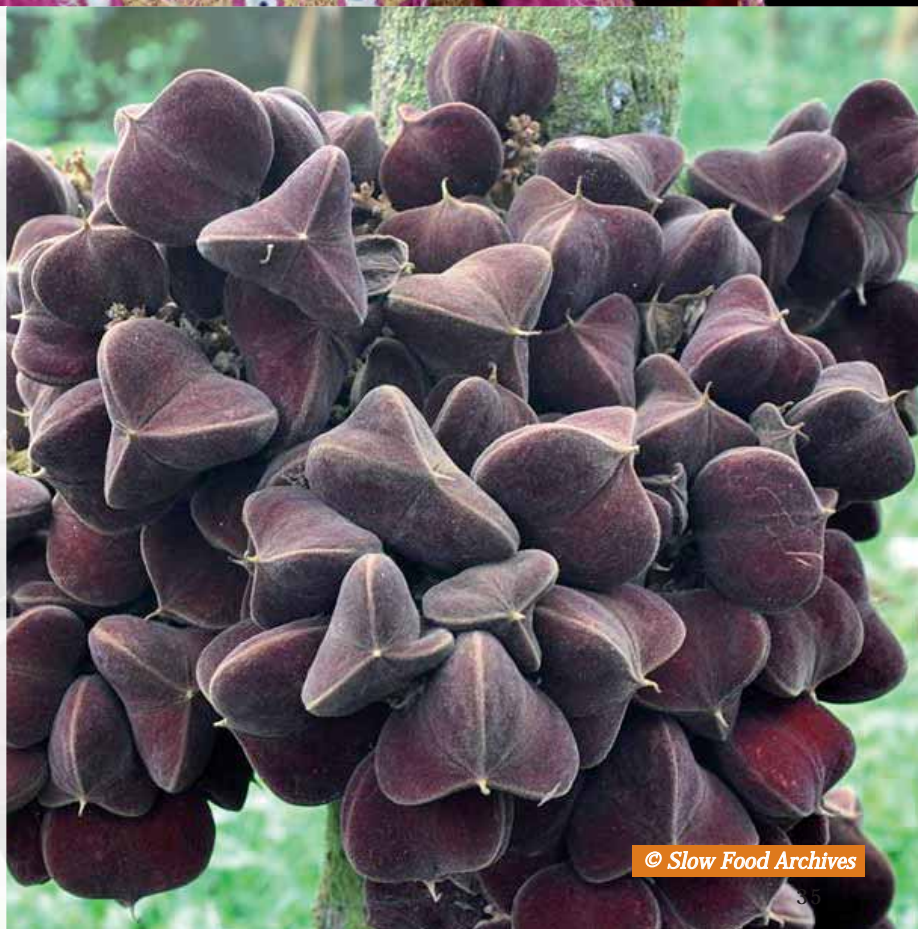
© Stefan Abtmeyer



Ark of Taste

São Tomé Peach, *São Tomé and Príncipe*

The *Chytranthus mannii* is a small endemic tree that is growing increasingly rare on the islands of São Tomé and Príncipe, so much so that it is listed as an endangered species by the International Union for Conservation of Nature. It grows wild in the archipelago's wetlands and takes many years to become productive. Its fruit has a velvety purple skin reminiscent of a peach's and is triangular in shape. The fruit ripen directly on the tree and have a texture and flavor similar to that of pears. When they reach the right degree of ripeness, they are very sweet but not particularly aromatic.





The Ark of Taste and the University of Gastronomic Sciences

At the end of 2015, Slow Food began work on the Ark of Taste project in close collaboration with the University of Gastronomic Sciences.

Though the philosophy, goals and criteria behind the Ark of Taste have remained unchanged, Slow Food and the University of Gastronomic Sciences have drawn up a common work program to allow students to propose a higher number of food products, thus turning the project into a veritable educational and research project.

Meeting food communities and producers to understand their techniques is already part of the syllabus of this unique University, which sends students on numerous study trips to areas of special agricultural and gastronomic interest. The Ark of Taste is now engaging them—on such trips but also on vacation—to open their eyes, ears, noses and mouths to search out and nominate new food products to back up the work of the Slow Food network, members, convivia, and experts, as well as all the cooks and chefs, producers and activists who are part of the movement.

During the course of the year, new tools were developed. One such was a simple questionnaire, published on the Slow Food Foundation for Biodiversity website, to facilitate the nomination of products and make the whole process more fluid and rapid. As soon as the questionnaire has been compiled, the name of the product, its country of origin and the name of the person proposing it are directly visible online. The evaluation process remains the same, however: that is, to board the Ark, new products are examined by the national commissions and, where no such commissions exist, directly by the Foundation's experts.

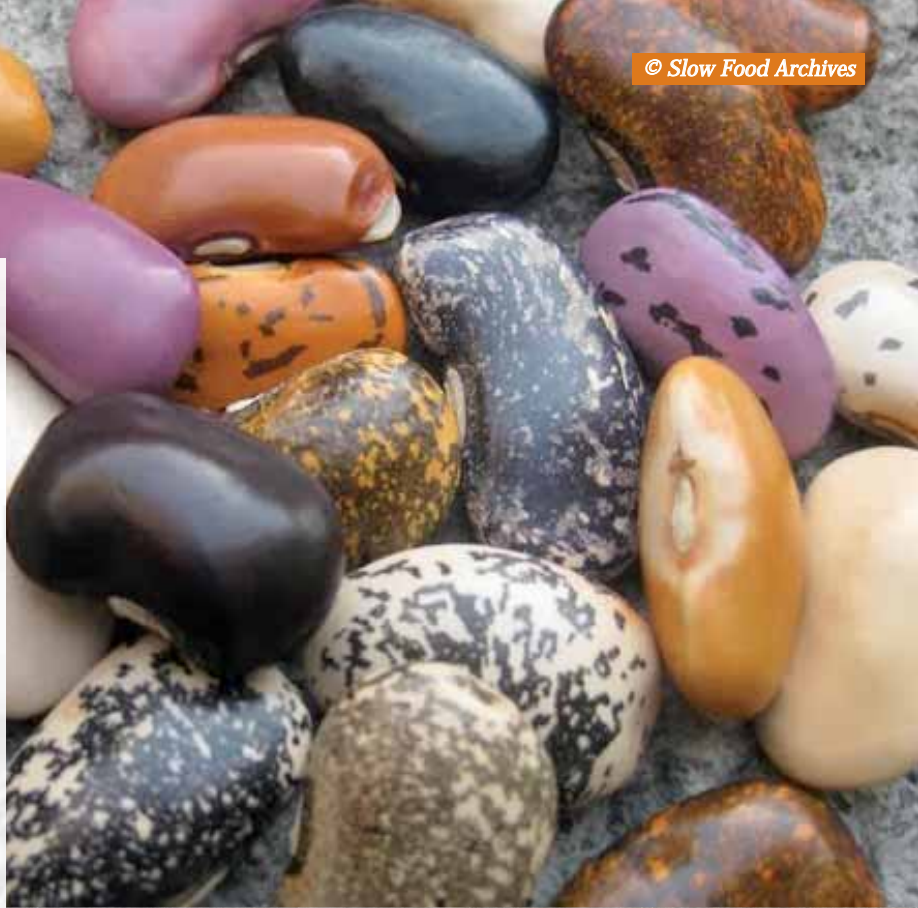
Ark of taste

Ayocote, Mexico

Ayocote (*Phaseolus coccineus leiosepalus*) is a runner bean of pre-Hispanic origin cultivated by the indigenous communities of the Mexican Altiplano at altitudes up to 2,000 meters. The same pod often contains seeds of different colors (from black to coffee-colored to purple, to white, to yellow). The bean is one of the crops of an ancient agricultural system, known as *milpa*, based on the intercropping of corn, gourds and legumes.

Contres Hen, France

This poultry breed originated in the Beauce and Sologne regions of the French departments of Loiret and Loir-et-Cher, and is named for the town of Contres. The town used to be famous for its market where, until the start of the last century, Parisian poulterers would go regularly to stock up. The hen has a white plumage, blue claws and a speckled ruff. Since World War II, growing standardization and the development of intensive battery farming have gradually led to the almost total disappearance of this elegant, lively, proud farmyard bird.

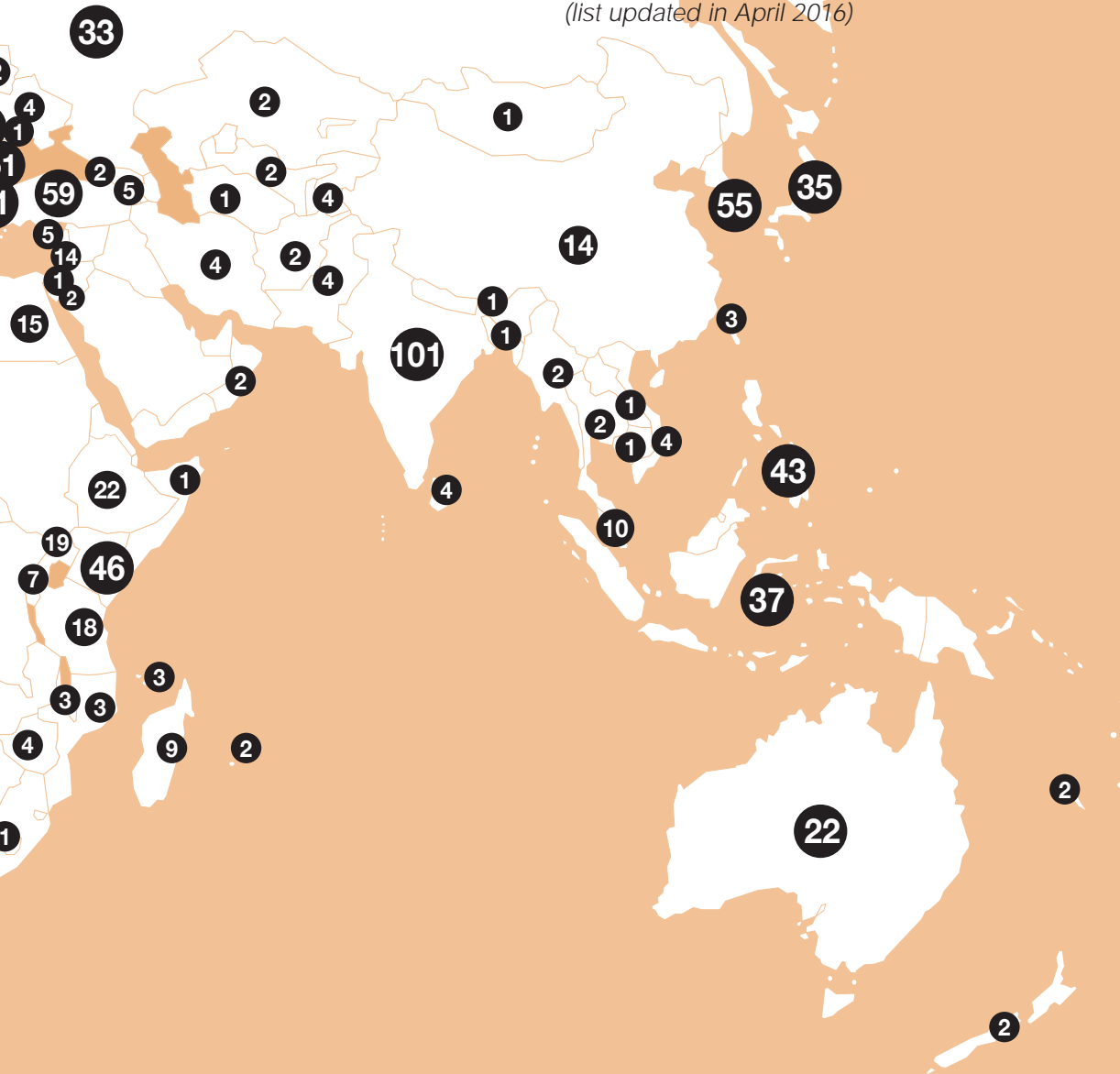




The Ark of Taste in the world

3,067 projects in 138 countries

(list updated in April 2016)





Ark of Taste

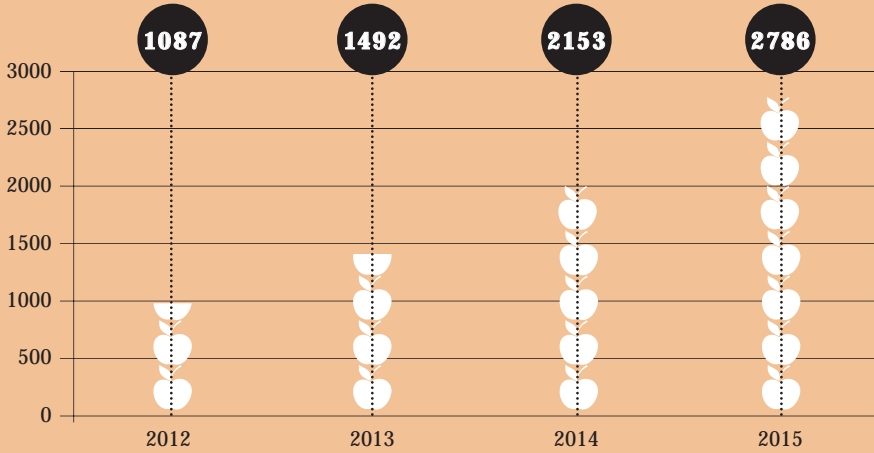
Nguni Cow, South Africa

The Nguni cow is medium-sized with horns and a short, fine coat dappled with many colors.

It is of vital economic, social, cultural and spiritual importance for Zulu communities, where it is used to make the bonds of kinship official: at weddings, for example, it represents the bride's dowry to the groom's family. In the 19th century, Nguni hides were used to cover Zulu warriors' shields, and every army had its own symbol to identify its soldiers. The cattle are often given Zulu names that connect the colors and patterns of their coats to the shapes and forms of nature.

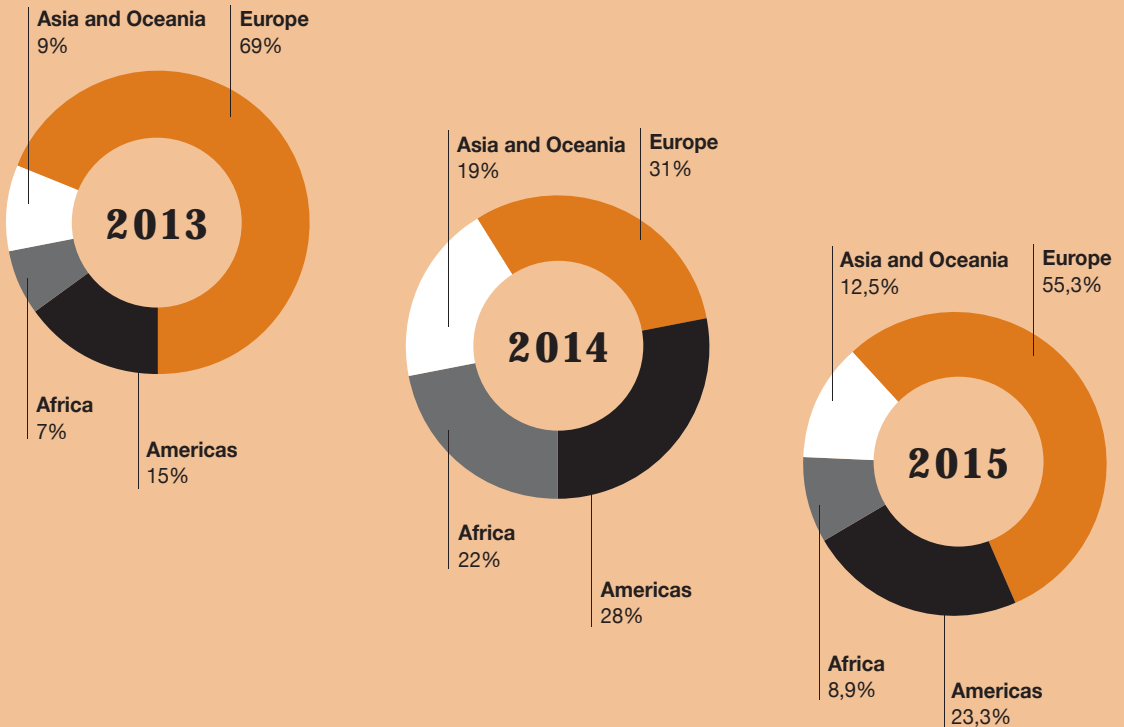
The Ark of Taste

from 2012 to 2015: products



The Ark of Taste

from 2013 to 2015: countries



The 633
products added
to the Ark
of Taste in 2015

10 
Bread and
baked goods

70 
Breeds

1 
Cacao

17 
Cakes, pastries
and sweets

47 
Cereals
and flours

1 
Coffee

22 
Cured meats and
meat products

12 
Distilled, Fermented
musts and drinks

26 
Fish

125 
Fruit

13 
Honey

12 
Insects

40 
Legumes

44 
Milk and milk
products

4 
Mushrooms

3 
Oil

3 
Pasta

1 
Salt

4 
Seaweed

31 
Spices, wild herbs
and condiments

5 
Tea and infusions

108 
Vegetables
Vegetable preserves

4 
Vinegar

9 
Wines and
grape varietals

23 
Miscellaneous



Ark of Taste

Kam Sweet Rice, China

Kam sweet rice is a distinctive Chinese variety. The white grains have flat tips and a strong flavor with a slight hint of sweetness. The plant is grown on a small scale by the Dong ethnic minority in Liping County, in the southeastern Guizhou province, and has a life cycle of 180-200 days. Experts believe that Kam is one of China's oldest rice varieties. What is certain is that its history is closely intertwined with that of the Dong people and during Fengnian-guojie, their ancestor worship rites, it is virtually obligatory to eat the rice.





473 total Presidia active in 2015

+ 
28 Presidia started in 2015


63 countries involved

+ 
3 new countries involved


15,000 producers involved


12 Trainings


10 Exchanges


15 Technical missions

The Slow Food Presidia

Slow Food Presidia are local projects to save artisanal foods, native breeds and plant varieties, traditional farming and fishing techniques, ecosystems and rural landscapes at risk of extinction.

They involve communities of small-scale producers willing to collaborate and decide on production regulations and product promotion methods together. They preserve ancient knowledge, promote sustainable practices and enrich the local area. They are concrete and virtuous examples of a sustainable type of agriculture based on quality, animal welfare, sustainability, respect for the environment, links to the land and consumer health and pleasure.

Slow Food supports producers by organizing training events and experience exchanges, promoting their products by telling stories (about the producers, their knowledge, the land and production methods) and, thanks to its network, brings together producers and consumers through events, the involvement of chefs and support for direct sales channels like farmers' markets and community-supported agriculture initiatives.

There are currently 450 Presidia in 60 countries around the world.

The Presidia project was started in 1999. After cataloging the first few hundred endangered products with the Ark of Taste project, Slow Food took a step into the world of the production process, to learn about areas of origin, meet producers and promote their products, skills and knowledge. Over the years, the Presidia project has become one of the most effective tools for putting Slow Food's agriculture and biodiversity policies into practice. In 2008, nine years after the creation of the project, Slow Food Italy agreed to requests from producers and established a Presidium brand to be used to identify, protect and promote Italian Presidia products. "Presidio Slow Food" is now a registered brand with its own logo and regulations that producers must agree to follow. In subsequent years, the label was assigned to products from the Global South, that are regularly processed in Italy, such as cacao and coffee, and to the Presidia in Switzerland.

Today many other countries—including The Netherlands, France, Argentina and Brazil—have applied to use the 'Slow Food Presidium' label. Slow Food

is responsible for evaluating each single case and approving use of the label whenever Presidia share and undersign a production protocol and are able to monitor its application through the joint work of the producers themselves and the local Slow Food network.

2015 Activities

During the year, work on the Presidia continued in all countries with the drawing up of production protocols, the birth of new producers' associations, the strengthening of the various supply chains, and the production of communication material (including a teaching video in Italian and English). Collaboration also continued with Slow Food Foundation experts on the revision of protocol guidelines, with particular attention to animal welfare (a series of general guidelines were drawn up on this delicate and complex issue) and the milk supply chain.

Work continued on the writing, design and printing of narrative labels. Forty-eight were completed for the Presidia in the course of the year, while others were produced for companies and organizations with which the Foundation collaborates, such as Alce Nero, Birrifico Antoniano, the Torre Guaceto Nature Reserve, and Parva Domus.

Work continued on the monitoring of the Slow Food Presidia (15 new questionnaires), as did important collaborations for the commercialization of the Presidia (with Lavazza, whose Etigua is a blend of two Presidium coffees, with Tucano Viaggi, which organizes travel to Slow Food communities, and with Guido Gobino, who processes Chontalpa cacao, and so on).

The Slow Food Foundation organized the Presidia stands and events at Slow Fish in Genoa in May and at Cheese in Bra in September.

It also continued to provide consultancy for a number of episodes of the Italian television program Geo, which regularly includes Slow Food Presidium producers among its guests.

Slow Food Presidium

Bees and honey

Thirteen Slow Food Presidia protect native bee species and promote honey varieties. Five were set up in 2015: in Brazil (Caatinga Mandaçaia bee), Italy (L'Aquila Apennine Honey), Macedonia (Macedonian Honey Bee), and Ethiopia (Rira and Bore honey).

These Presidia play a very important role insofar as they protect the extremely delicate balance that exists between certain bee species and the unique, fragile ecosystems they are part of. In a number of cases, they preserve the ancient apicultural techniques of indigenous peoples extremely respectful of the welfare of the bees.



© Paolo Panzera

What Does a Slow Food Presidium Protect?

- A traditional product at risk of extinction (an Ark of Taste product)
- A traditional fishing, farming or food processing technique at risk of extinction
- A rural landscape or ecosystem at risk of extinction

Two conditions must be met before a Presidium can be started:

- Environmental sustainability (the “clean” element: respect for soil fertility and water systems, not using synthetic chemicals, maintaining traditional farming and land management practices, etc.)
- Social sustainability (the “fair” element: producers must have an active role and total autonomy in managing the business and they must be willing to collaborate and work together to decide on production rules and promotion, perhaps joining together in collective associations).

Slow Food Presidium

Italian Extra-virgin Olive Oil

In 2015, in order to promote a sector currently in dire straits, the Slow Food Foundation established a national Presidium devoted to Italian olive growing and fine extra virgin olive oil production. The Presidium involves 60 olive growers who grow native olive varieties, own secular olive groves, and work without using fertilizers or chemicals. A narrative label contains information about their oils, not only olive varieties and processing methods used, but also year of harvest and name of the oil press. The oil sector is thus a fundamental one with constantly growing demand. But it is also split in two between mechanized high-yield plants, and less competitive, very old trees that risk being abandoned. This is why the work to protect old olive groves launched with the Italian national Presidium has triggered so much interest in other countries, especially in Turkey.



How is a Presidium Set Up?

- It is necessary to fill out a Presidium nomination form (providing some general information about the production chain and a list of producers), share it with local Slow Food organizations and send it to the Slow Food Foundation.
- If the nomination is valid and complete, the next step involves visiting the local coordinators and interested producers in order to get a clear picture of the situation and identify the project's potential and possible problems.
- Having met and involved all the producers, it is then possible to begin drafting production protocols, following the guidelines and using the questionnaires that the Slow Food Foundation has prepared for different product categories.
- Together with the producers, the Presidium's name (very important, as it reflects the historic identity) and production area must be established.

What Does a Presidium Do?

- **Organizes training activities** to improve product quality and the sustainability of the production chain, sharpens the producers' sensory skills, helps create associations between the producers involved and develop eco-friendly packaging.
- **Promotes and supports** the products and their local areas, showcasing them during events (like the Salone del Gusto and Terra Madre, Cheese and Slow Fish in Italy, or AsioGusto in South Korea) promoting them to chefs (through the Slow Food Chefs' Alliance project) and encouraging forms of direct sales (through community-supported agriculture initiatives or Earth Markets).
- **Communicates**, telling the story of the products, producers and their local areas through all of the Slow Food Foundation's communication channels: websites, e-newsletters, publications, videos, photo exhibitions, press releases, etc.
- **Creates a platform** for Slow Food Presidia producers to interact with producers in other regions or parts of the world as well as with chefs and retailers, experts (agronomists, veterinarians, etc.), universities, journalists and consumers.

How Can the Sustainability of the Presidia be Measured?

Twelve years on, what results has the Presidia project achieved? How sustainable are the Presidia? Can their environmental, social and cultural impact be measured?

These questions are not simple to answer, particularly because the impact of Presidia cannot easily be measured with standard parameters. It is straight-

forward to measure an increase in production, the number of producers or the retail price, but not an increase in a producer's self-esteem (crucial to carrying on an activity and passing it on to the next generation) or the strengthening of social relations, which is important because the main problems small-scale producers face often include isolation, lack of information, an inability to coordinate with other producers or other stakeholders in the supply chain like packagers, affineurs and chefs, a lack of institutional backing and insufficient promotion and support. It is equally difficult to quantify a Presidium's ability to improve the environmental conditions of its production area.

Furthermore, an increase of certain parameters is not necessarily an absolute positive, but must be viewed in relation to other factors. An increase in price, for instance, must be considered in relation to positive scores in other sectors: care for the environment, protection of agricultural landscapes, safeguarding traditional methods of production, concern for animal welfare. Similarly, a drop in other parameters is not necessarily a negative. A reduction in the number of producers, for example, might be linked to the decision to pursue higher quality and environmental sustainability, a demanding process, which in the initial stages, will only involve a small vanguard of producers.

For this reason, the Slow Food Foundation for Biodiversity, the University of Turin and the University of Palermo have developed a method for analyzing the sustainability of the Presidia, which brings together many parameters (both quantitative and qualitative) and takes into consideration three different scales: socio-cultural, environmental and economic.

Slow Food Presidium

Skyr and Icelandic Goat

In Iceland, the climate is not particularly conducive to rural activities and small producers' struggle to survive there. This is why, in 2015, the Slow Food Foundation set up two Presidia to protect traditional skyr and the Icelandic goat. Skyr, a fresh cheese made with sour cow's milk, has very remote origins, and the three Presidium producers preserve and promote the traditional recipe. The Icelandic goat, one of the oldest and purest breeds in Europe, is now very rare indeed. It produces excellent milk and meat, and a prized cashmere fiber can be obtained from its coat.



Three fundamental pillars define the concept of sustainability:

- **Social sustainability:** The ability to provide access to services considered to be fundamental (security, health, education) and conditions of well-being (enjoyment, happiness, sociability) in equal measure within communities.
- **Environmental sustainability:** The ability to maintain the quality and the renewability of natural resources over time, to preserve biodiversity and to guarantee the integrity of ecosystems.
- **Economic sustainability:** The ability to generate income and employment over time and to achieve eco-efficiency, in other words the rational use of available resources and a reduction in the use of non-renewable resources.

Recent research findings on the influence of agriculture on the environment, particularly relating to the consequences of certain agricultural practices, like soil erosion and biodiversity depletion, were taken into consideration when developing a method for monitoring the sustainability of Slow Food Presidia. These studies measured the environmental impact of the agricultural sector through indicators able to quantify the level of sustainability.

The term “indicator,” in this context, is a variable that supplies information on other variables: one easily accessible datum, which can be used as a reference parameter for making a decision. Furthermore, thanks to a multidisciplinary approach, evaluation models developed by the social and economic sciences were also taken into consideration.

The analysis of each Presidium is based on more than 50 indicators (52 for plants, 51 for animal breeds and 54 for food products), a sufficiently high number to reflect the complexity of the Presidium system, but at the same time still easy to apply.

The initial hypothesis of the study maintains that it is possible to quantify the indicators of a complex agricultural system (the Presidium) through the assignment of a numerical score, to weight this score and then bring all of this information together to come up with an overall sustainability score for each Presidium. A questionnaire based on Slow Food’s principles (developed in the production protocols of each Presidium) is submitted to the project coordinators when the Presidium is started, to capture the situation in the initial stages (time T_0), and then again, at least two or three years later, in order to understand its evolution over time (time T_1 , T_2 , T_3 and so on).

The questionnaire is divided into three scales:

- **The socio-cultural scale** takes the intrinsic characteristics of the product into consideration, as well as the opportunities to create and develop relations both inside and outside the community.
- **The agri-environmental scale** analyzes the ability of the Presidium system to be a model for good practices for the maintenance and management of non-renewable resources.
- **The economic scale** evaluates the impact of the Presidium on development and the efficiency of systems refined over the years.



Each sustainability scale has a maximum score of 100.
Each indicator has a minimum score of 0 and a maximum of 10.

For each of the three sustainability scales, the score for each individual Presidium is calculated by adding together the values for each single indicator. Each scale is independent and not cumulative so, for example, a low score on the agri-environmental scale cannot be compensated by a higher score on the socio-cultural scale. The sum of these three scores (one for each scale) gives a final single score and an overall evaluation of the Presidium.

The evaluation and monitoring of the economic, environmental and socio-cultural sustainability of the Presidia was embarked upon in 2012 and in the years since then have become a fundamental tool for assessing the effectiveness of projects and the impact of their activities, both for the Slow Food Foundation and for single Presidium leaders.

Work continues every year with the drawing up of questionnaires for new supply chains (this was the case recently for honey, coffee and fishing) and data collection. The crucial data for evaluation of the sustainability of a given supply chain are established in the most minute detail with producers, technicians and experts, and questions are formulated accordingly. The questionnaires are then tested in the field to achieve the maximum level of precision and effectiveness.

A hundred Presidia have been assessed to date (for each the situation was analyzed at the T₀ stage, before the birth of the project, and at the T₁ stage, two or three years later). The data collected led to the publication of two research studies (available online on the Slow Food Foundation site, in Italian and in English), one on Presidia in Europe, the other on Presidia in mountain areas. The Slow Food Foundation organizes regular courses for Presidium operators, Slow Food personnel and producers to teach them to process the questionnaires.

In 2015, funding from Ifad made it possible to record the T₀ stages of five new Presidia: Tucuman goat's cheese (Argentina), Lluta red cheese (Perù), Sao Tomé and Príncipe robusta coffee, Sierra Nevada cacao(Colombia), and Caatinga Mandaçaia bee's honey (Brazil).



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Through the Presidia, Slow Food Promotes its International Campaigns

The Presidia are concrete examples of Slow Food's food and food production philosophy, making them effective tools for exemplifying and publicizing the main issues of the association's awareness-raising campaigns.

The cheese Presidia protect traditional, raw-milk dairy products and marginal mountain areas. They are the stars of the **Slow Cheese** campaign, which defends raw milk and promotes artisanal dairy products, not cheeses that have been standardized by the use of commercial starter cultures. The campaign protects mountain cheeses, pastures, dairies and rural economies. Every two years Slow Food organizes Cheese, an event that showcases the campaign and all the dairy Presidia.

The fish and seafood Presidia help preserve marine resources and traditional fishing techniques, making them virtuous examples for the international **Slow Fish** campaign, which promotes respect for marine ecosystems and the responsible collective management of fishery resources by fishing communities. Every two years Slow Food organizes the Slow Fish event, which showcases the campaign and serves as a meeting point for fish and seafood Presidia and communities.

In contrast to industrial farms, **the Presidia for breeds and animal products** use sustainable practices and are concerned about animal welfare. Production protocols, for instance, ban mutilations and establish the minimum space that must be available to each animal. These Presidia are pilot projects within a more general strategy to **reduce the consumption of meat** from intensive farms and to positively influence European policies on **animal welfare**.

The Presidia for plant varieties require that producers select and reproduce the seeds themselves, preserving the purity and authenticity of their products and strengthening the enduring bond they have with the land. They therefore have an important role to play within the Slow Food campaign in defense of **traditional seeds** and the right of farmers to select, reproduce, exchange and sell their own seeds.

Honey Presidia protect specific ecosystems (sometimes promoting them through rare mono-floral varieties, such as mountain rhododendron honey), but also types of bee at risk of extinction and, in some regions of the world, traditional beekeeping practices (such as the techniques based on the use of *kafò* in Africa). Alongside the promotion of these Presidia, Slow Food is also continuing with a campaign against the use of pesticides in agriculture and particularly **neonicotinoids** (the main cause of the bee die-offs that started in 2007).

Numerous Slow Food Presidia involve **indigenous communities** and represent a wider campaign run by Slow Food and Terra Madre in defense of the rights and cultures of indigenous peoples. In 2015 the network met in Meghalaya, India for the Indigenous Terra Madre event.

The Silent Revolution of the Narrative Label

Chemical and physical analyses of a food product are not sufficient to judge its quality, and nor is tasting it. Any technical approach cannot take into account everything that lies behind a food—origin, history, processing technique—and does not allow the consumer to understand if it has been produced with respect for the environment or social justice. Thanks to a narrative, on the other hand, consumers can become more aware, and the product itself acquires a higher competitive value, based on a genuine difference from the mass of products with labels that provide only superficial information.

This is why Presidia packaging is labeled not only with the legally required information, but also a narrative label, an additional label that provides specific details about the producers, their farms or businesses, the plant varieties or animal breeds used, farming and processing techniques, animal welfare and the place of origin.

Some sections of the label are the same for all product types, like the description of the place of origin, serving suggestions and storage guidance. The label then includes different sections depending on the product type. For plant-based products, like fruits and vegetables, the label describes the variety's characteristics and the cultivation, fertilization, plant protection, weeding and irrigation techniques. For cheeses, information is provided on the livestock farming method and diet, the surface area and type of pasture, how the milk is processed and aging times. The label for wines includes details about vineyard management and the work done in the winery.

In 2015, 48 narrative labels were produced for the same number of Presidia, and 28 labels for dairy and cheese Presidia were updated.



Slow Food is promoting the use of the narrative label together with **Alce Nero**, a brand that unites 1,000 farmers and beekeepers around Italy. Find out more at www.alcenero.com

A Network of Solidarity Linking Italian Artisans and Presidia in the Global South

The Slow Food Foundation for Biodiversity has brought together the uniqueness of Presidia from the global south (for products like cacao, coffee, kola nuts and vanilla) with the skill of some of Italy's greatest food artisans: Teo Musso (Baladin beer and sodas), Alberto Marchetti (ice cream), Guido Gobino (chocolate), Pasticceria Fraccaro (panettone) and many others. This network of solidarity allows the producers to improve the quality of their products and their earnings, and the artisans to offer high-quality products and highlight the origin of their ingredients.

These collaborations have a number of objectives: to allow artisans and small-scale producers to communicate directly, to guarantee a fair income to the producers by reducing the number of middlemen, to develop sustainable packaging (using biodegradable or completely recyclable materials, no glue and natural dyes) and to offer transparent information to consumers through the narrative label. In many cases a percentage of the proceeds from the sale of the final products is donated to the Slow Food Foundation and used to fund the Presidia.

Slow Food Presidium

Chontalpa Cacao, Mexico

In the region of Chontalpa, known to be the birthplace of the criollo variety, the cultivation and consumption of cacao has been an integral part of people's lives since the time of the Olmec civilization. Today in the area around Cárdenas, Centro and Cunduacán, many cooperatives of small-scale organic cacao producers have been established that ferment and dry the beans to obtain a high quality product for national and international markets. Since 2004, Slow Food has collaborated with ATCO (Asesoría Técnica en Cultivos Orgánicos), a local NGO, to develop a Presidium; they have worked together to strengthen local producer associations, develop agro-ecology practices and improve cocoa bean processing methods.

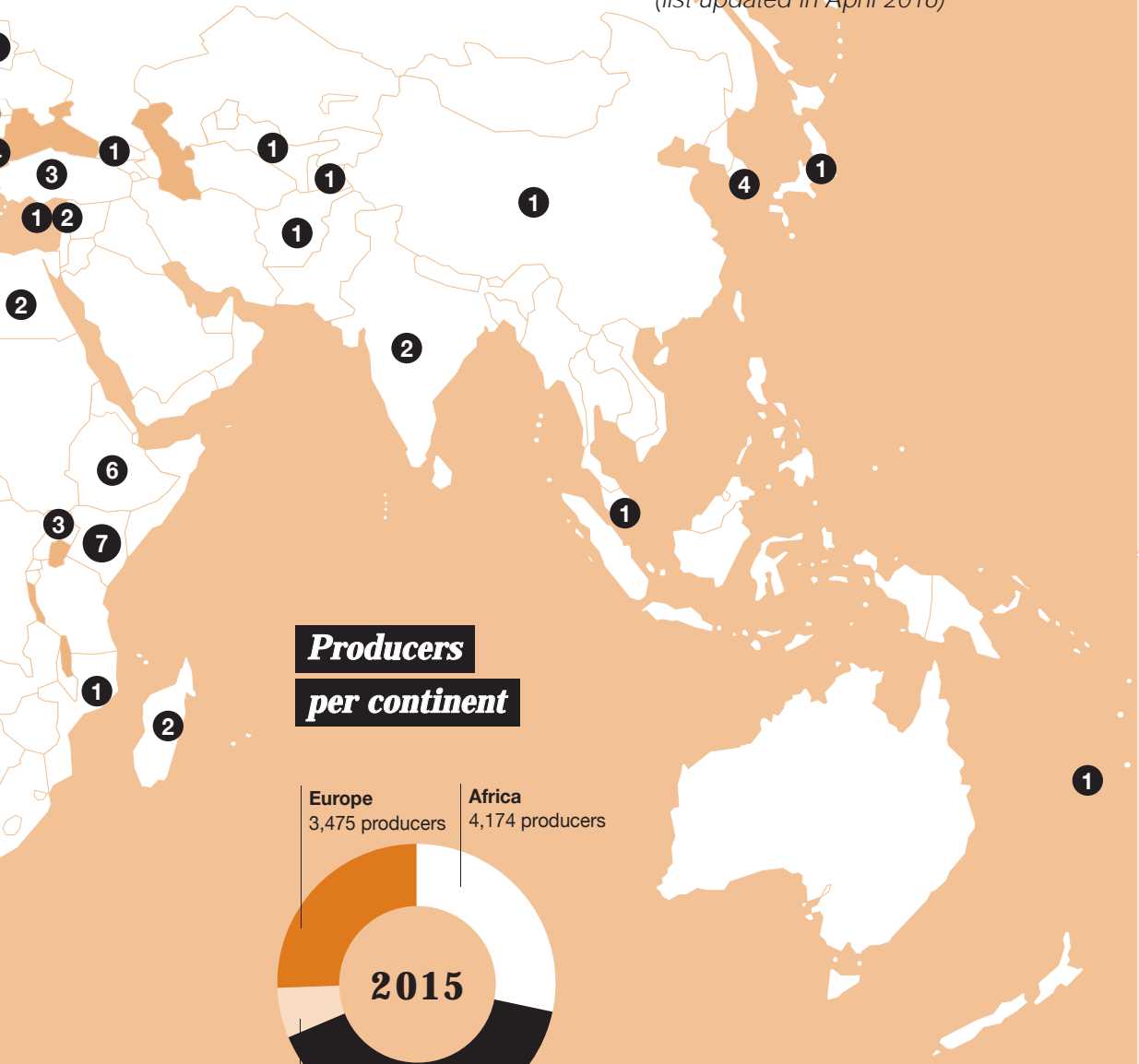




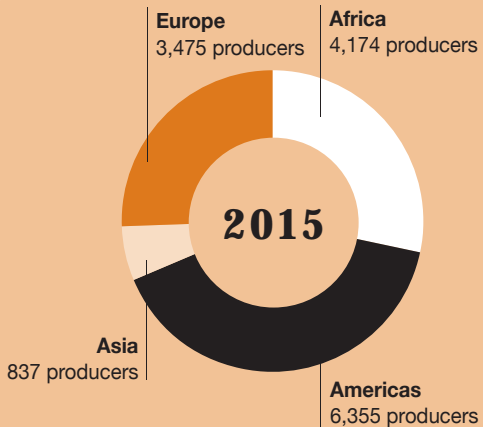
Presidia in the world

475 projects in 63 countries

(list updated in April 2016)



Producers per continent



Lavazza and Etigua

Lavazza has been at Slow Food's side ever since the first Salone del Gusto. In recent years, its commitment has translated into an important backup to the activities of the Slow Food Foundation, from the Gardens in Africa to the Presidia. More precisely, the Fondazione Lavazza has donated a portion of the proceeds of its 2015 calendar—featuring the protagonists of the food communities, Presidia and African gardens with portraits by the distinguished Steve McCurry—to the “10,000 Gardens in Africa” project. In April 2015 Lavazza also launched Etigua, a blend of two Presidium varieties—Huehuetenango highland coffee from Guatemala and Haremma forest wild coffee from Ethiopia—in the Italian and British markets.

“

Lavazza's experience and expertise allow us not only to process high-volume products, but also to develop more specific small- and very small-scale ones to prepare truly special coffees with unique sensory qualities. Our dream has always been to produce a Slow Food Presidium coffee, and now we've made it come true by blending Guatemala with Ethiopia. The name, Etigua, is our way of paying homage to the origins and provenances of these two extraordinary products. Since quantities of both are limited, we decided it was best to allocate the blend to professional operators capable of respecting its prime quality and transferring its value and pleasure to our customers, who can thus boast about drinking a truly thoroughbred coffee.

”

Giuseppe Lavazza, vice president of Lavazza



Slow Food Presidia and Tucano Viaggi Ricerca

Tucano Viaggi Ricerca was established in 1977 by Willy Fassio, a man with a long experience of scientific expeditions. The agency is specialized in cultural, naturalistic and geo-ethnographic travel, and has always supported and developed conscientious, top-level tourism with a positive fallout on local economies, respectful of environments, cultures and traditions.

Collaboration with the Slow Food Foundation began in 2015 with the organization of two itineraries in Ethiopia and Peru, including visits to Presidia and meetings with network cooks and chefs. Tucano Viaggi Ricerca's contribution has allowed us to identify food products that deserve to be saved and food communities in the countries in question.

“

On my travels, especially in the Andean areas of Amazonia, in the Sahel and in the Sahara, I've always been attracted by the ingenuity with which the communities I meet manage to produce all the food they need with extremely poor technology and without chemical pesticides and intensive crops. This is a testimony to skills handed down from

father to son, whose first goal was not only to produce food indispensable for a village's livelihood, but also to protect the surrounding area, so vital factor for their survival. Their wisdom has led them to address one of the most important problems that afflicts humanity today: namely how to combat hunger through food production mindful of the environment and health. These are the reasons why I decided to support the activities of the Slow Food Foundation.

”



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Willy Fassio, founder
of Tucano Viaggi Ricerca

A Brand for Italian-Roasted Presidia Coffee

How many people know what a coffee plant looks like, or where their daily cup comes from? How many know anything about the lives of the coffee growers or if they make enough money to have a decent life?

To increase awareness about these issues, coffee culture and where the beans come from, the Slow Food Foundation for Biodiversity has started working with producers in the global south, establishing Presidia in coffee-growing zones in Africa and Latin America, and has created a brand for coffee that involves a number of roasters and a specially formed tasting commission.

Luwero Robusta Coffee, Presidium

Uganda

© Tripodphoto



The Italian roasters who belong to the project must respect a series of rules that guarantee quality and transparency along the production chain. They can then use the “Presidio Slow Food®” brand on their packaging, giving consumers the chance to recognize and buy good, clean and fair coffee.

The Presidia coffees are imported to Italy by the social enterprise Equoqui, based in Alba, in the province of Cuneo.

For more information: gianfranco.ferrero@equoqui.it

The following roasters produced coffee with the “Presidio Slow Food” brand in 2015:

Boutic Caffè, Turin, Piedmont

Caffè Alberto, Caselle Torinese, Piedmont

Caffè Caroli, Martina Franca, Puglia

Caffè Corsini, Badia al Pino, Arezzo

Caffè San Domenico, Sant’Antonino di Susa, Piedmont

Granonero, Ostuni, Puglia

L’Albero del Caffè, Anzola nell’Emilia, Lombardy

L’Art Caffè, Fornovo San Giovanni, Lombardy

Lady Cafè, San Secondo Parmense, Emilia-Romagna

Lavazza, Turin

Le piantagioni del caffè, Livorno, Tuscany

Mokador, Faenza, Emilia-Romagna

Pausa Cafè Cooperativa Sociale, Turin, Piedmont

Perfero Caffè, Altidona, Marche

Torrefazione Piansa, Bagno a Ripoli, Tuscany

Trinci Torrefazione Artigiana di Caffè e Cacao, Cascine di Buti, Tuscany

Slow Food Coffee Presidia





540



Slow Food
Alliance chefs



6

countries
involved



2

international
exchanges



8

international
trainings



The Slow Food Chefs' Alliance

The Slow Food Chefs' Alliance currently unites over 450 chefs from osterias, restaurants, bistros, street food stands and pizzerias in Albania, Canada, Italy, Morocco, Mexico and the Netherlands. The project is currently being launched in Belgium and France.

The chefs commit to cooking with products from the Presidia, the Ark of Taste and local communities every day. They also strive to indicate the names of the supplying producers on the menu, giving prominence and visibility to their work.

Most importantly, the Alliance is a growing network: The chefs travel, meet each other, take part in Slow Food events, cook together, visit their local producers and forge relationships of friendship and solidarity.

2015 Activities

In the course of the year, the Alliance was launched in three new countries (in Albania, Canada and Mexico) with 600 cooks and chefs. A number of meetings and training courses led to the revision of the project's guidelines. Two experience exchanges were organized, with chef Fabio Antonini (The Netherlands) travelling to India to meet a network of cooks interested in the project, and chef Altin Prenga (Albania) coming to Italy to speak about the experience of the network in his country. A number of communication materials—a power point presentation, a handbook, a new section on the website—were produced, and preparatory work for the launching of the project is currently underway in 18 countries.

The Earth Markets are a network of markets for small-scale local producers who sell a wide variety of fresh fruit and vegetables, preserves, meat, cheeses, eggs, honey, sweets, bread, oil, wine and more.



Slow Food Chefs' Alliance

Eliana Catalani

From scientific research laboratories with Rita Levi Montalcini to a restaurant kitchen—this is the story of Eliana Catalani, heart and soul of Spirito DiVino, a family restaurant in Rome's old Trastevere neighborhood. Eliana knows exactly where her ingredients come from, meets the artisans, farmers and breeders who supply them, and studies the details, characteristics and the potential of the food products she uses in detail. She loves experimenting and adores kale, which she uses in soups and small savory cakes.



Daniel Lopez

Daniel Lopez studied gastronomy and lived abroad for along time before returning to his native Mexico. He loves Mexican food products, especially those of Puebla, which feature on the menu at his restaurant Pinche&Chef. Since he joined the Slow Food network, he has discovered and promoted local ingredients more and more. In his view, in fact, foodstuffs are the most faithful representatives of a country's culture.





Slow Food Chefs' Alliance

Altin Prenga

Altin Prenga and his brother Anton run the Mirizi i Zanave restaurant in Fishtë, between Tirana and Scutari, now a veritable institution all over Albania. Inspired by Italian osterias, Prenga has created a restaurant that valorizes the country's rich gastronomic heritage by following traditional recipes and sourcing sustainable ingredients from small-scale local producers. He has founded the first Slow Food Convivium in Albania.



Slow Food Chefs' Alliance

Bobby Grégoire

Montreal-based chef Bobby Grégoire is one of the founders of the Slow Food Chefs' Alliance in Canada. Active in the Slow Food network in Canada since its inception, he is passionate about gastronomic cultures and biodiversity and works as a consultant, organizing food and wine events, corporate catering services and cooking lessons. His cooking with seasonal wild foods reflects the traditions of Quebec.



53 Earth Markets active in 2015

+



8 Earth Markets created in 2015



12 countries involved



2,500 producers involved

Earth Markets

The products sold at Earth Markets must meet high quality standards that reflect Slow Food's principles. They are **good**, because they must be artisanal, fresh and seasonal; **clean**, because they must be locally produced using environmentally sustainable cultivation and processing techniques; and **fair**, because they must be sold at a price that is accessible for consumers but also profitable for producers.

The collectively managed Earth Markets are not just for shopping, but also taste education spaces, meeting places and venues for many different events.

Every Earth Market has its own regulations, which are discussed and shared with all the producers and which must be followed in order to use the "Earth Market" name.

2015 Activities

During the year, the Foundation continued to organize new Earth Markets (at the end of the year there were 52 and another four were about to be launched) and to provide assistance to the Markets that are already part of the network. It also collaborated with Slow Food Italy, Slow Food Tuscany and the Slow Food Colli del Valdarno Convivium on the organization of the national meeting of the Earth Markets network at Montevarchi, in Tuscany. The meeting also hosted the second Premio Gigi Frassanito award ceremony. The award went to the Earth Market in Maputo, in Mozambique. One of Maputo producers attended the meeting and visited a number of Tuscan companies and farms.

Earth Market

© Biriçim Ozhuy

Gökçeada, Turkey

The second Turkish Earth Market is organized on the island of Imbros (Gökçeada in Turkish), in the Aegean. It is held every Saturday from October to May and every day from June to September. Twelve food producers sell fruit and jam (over 60 different types), aromatic herbs (including holy thistle, for example), fresh vegetables, preserves and pickles, homemade pasta, wines made with the local kalabaki grape, wild flower honey, extra virgin olive made with the local ladolia cultivar, soap made with the oil, raw milk cheeses, yogurt and sourdough bread baked in wood ovens. In the heart of the market, the local Slow Food Convivium organizes workshops and training courses.



Bogotá, Colombia

The Mercado Agroecológico Campesino is held every Sunday from 9am to 3pm on Calle 69 # 6-20, in Bogotá. Here, 10-15 producers sell fresh produce (avocados, mangos, pomegranates, papayas, plantains, vegetables such as yacon, wild herbs, and eggs) and artisanal foods such as beer, coffee, chocolate, toasted cereals, cheviche, empanadas, hummus and other traditional specialties. This Earth Market organizes a lot of cultural and educational activities: concerts, films, and seminars on subjects related to gastronomy, food production and consumption, agriculture (seeds, agro-ecology, permaculture) yoga courses, role-playing and so on, for adults and children.



© Julia Tovar

Earth Market

Maputo, Mozambique

Inaugurated in 2013, the Maputo Earth Market came into being as a result of collaboration between GVC, an Italian nongovernmental organization, and Slow Food. It takes place every second and last Sunday of the month in the Jardim do Parque dos Continuadores, on the Avenida Martires da Machava, and two Thursdays a month in the courtyard of the Predio Jat 4, on the Avenida Zedequias Manganhela. There are 15 producers who sell a variety of goods: traditional street food such as *bajias* (typical legume fritters), fruit and vegetables, fish, rice, fruit juices and traditional alcoholic beverages, jams, peanut butter, and fresh eggs. The Market won the second Gigi Frassanito Prize for the fundamental support it offers to small, quality producers, who are managing to survive despite working a circumstance made difficult by the advance of monocultures and the almost total disappearance of local seeds.





Communication

All of the Slow Food Foundation's projects have an important cultural value, making communication, promotion and training activities essential. By communicating its activities and projects, the Slow Food Foundation is giving a voice to small-scale producers around the world, telling the stories of local communities and advancing a new strategy for development.

Various tools are used: **online communication channels** (websites, social media, apps), **printed material** (brochures, guides, comics, cookbooks), **documentaries and photo reports**, participation in **events** (local, national and international) and new projects aimed at chefs (like the Slow Food Chefs' Alliance) and consumers (the narrative label, food waste events). The Slow Food Foundation also produces **educational publications** for producers on cultivation and food production techniques, packaging and food safety.

All paper communication materials are printed on Cyclus print and Cyclus offset recycled paper and recycled ecological paper.

1,500

copies of the 2014 Slow Food Foundation Social Report in Italian and English (downloadable from the site www.slowfoodfoundation.org)

1,500

copies of the 2014 edition of the Slow Food Presidia guide

60,000

monthly users on the site www.slowfoodfoundation.org (in Italian and English)

4,000

project descriptions published on the site and regularly updated (Presidia, Ark of Taste, Earth Markets, Chefs' Alliance and Gardens in Africa)

25

educational manuals (on biodiversity, the Ark of Taste, the Presidia, food gardens, beekeeping, salt, botargo and coffee) available in several languages

3

educational videos (on biodiversity, the Ark of Taste and food gardens) available in several languages

Expo 2015

From May 1 to October 31, Milan hosted Expo 2015, whose theme was “feeding the planet”. At the exhibition, Slow Food put forward its own point of view, using simple, easily accessible tools to explain the importance of the protection of food and agricultural biodiversity.

The Slow Food area—3,300 square meters at the eastern end of the Decumano, beside the Mediterranean hill—was designed by Herzog & De Meuron, one of the world's most prestigious architecture studios. The structures were made of PEFC-certified larch wood and were inspired by the farmhouses typical of the Lombard rural landscape. They hosted: an exhibition entitled ‘Discover Biodiversity’; tastings of raw milk cheeses and wines (the flavors of biodiversity); an agro-ecological garden with traditional Lombard fruit and vegetable varieties; and a Slow Food Theater, where lectures, screenings of films and documentaries, and presentations of books on biodiversity, sustainable agriculture and the fight against waste were organized every day.

The Slow Food Foundation was responsible for organizing the exhibition on biodiversity. Here, walking through a sequence of interactive stages, visitors read information, looked at photographs, watched videos and played games to acquire awareness of the importance of adopting new consumption habits.



© Marco Del Comune

Biodiversity Observatory

In 2015 Slow Food Foundation created a new tool to draw attention to the question of biodiversity: the Biodiversity Observatory. Set up in the wake of a European Commission report exposing the emergency in Europe, the Observatory focuses on specific issues—the plant world, bees, soil fertility—publishing data on the loss of biodiversity, suggesting possible solutions and describing ethical projects.

“

We have opened a new phase to react against a situation of extreme emergency. Slow Food has set up an Agro-biodiversity Observatory to provide simple and accessible information, to highlight problematic situations, to suggest possible remedies and to point out positive results already achieved so that they can be replicated and adapted to different local contexts. It is necessary to make a clear choice between two productive models. Intensive agricultural and food production is the prime cause of the loss of biodiversity. The multifunctional, multifaceted small-scale model is capable of maintaining quality and reproducing resources in the course of time, of preserving biodiversity and ensuring the integrity of ecosystems.

”

Piero Sardo, President of the nonprofit Slow Food Foundation for Biodiversity

3

Alaotra Lake Ancient Rice Varieties, Presidium

Madagascar

© Paola Viesi



2015 Financial Report



The Year in Figures

The Slow Food Foundation was set up to coordinate and fund Slow Food's projects to protect food biodiversity: the Presidia (which support small-scale producers), the Gardens in Africa (which promote local food consumption and spread knowledge of biodiversity), the Earth Markets (which connect producers and consumers), and the Ark of Taste (which catalogs endangered food products). To do this, it offers day-to-day training, technical assistance and communication to thousands of producers through a vast international network of contacts, built up over 30 years thanks to the commitment of Slow Food, the Foundation itself and, from 2004, by Terra Madre. This network is made up of agronomists, veterinarians, anthropologists, cooks, artisans, academics, universities, research institutions and NGOs that collaborate with the Slow Food Foundation, helping producers to improve their techniques, to improve their organization and to find new market outlets.

Through its international activities, the Slow Food Foundation raises awareness, expands the network, improves the well-being of the producers and local communities with whom it works and reinforces their relations, thereby generating environmental, social and cultural results that would be hard to explain simply by reading its financial statements alone. These results constitute the added value of the nonprofit Slow Food Foundation for Biodiversity. To show the impact and benefits its distribution creates for the community, we have split the report into three parts:

- Definition and identification of stakeholders
- The Foundation's added value
- Financial statement

Definition and identification of stakeholders

In developing and accomplishing its mission, the Slow Food Foundation distributes added value generated to a number of different stakeholders.

In order to better illustrate the impact of this at social level, they are broken them down according to their characteristics and needs, hence their different forms of interaction (see the diagram below).



The Foundation's added value

The principal added value produced by the Foundation is the sum total of knowledge, contacts, improved well-being and relations, hard to explain simply by reading the Financial Statements.

The purpose of the sustainability statement is to compare economic and financial figures with those relating to growth and development. In order to do this, it is essential to attempt to define added value in economic terms.

In essence, it is possible to say that added value is the increase in value produced by the interaction of different factors necessary for the performing of a company's business. In economic terms, it may be seen as the wealth generated by the day-to-day management of the Foundation.

This wealth is the difference between the perceived income and the expenses sustained to carry out the Foundation's projects.

Financial statement

Reclassified statement of assets and liabilities (€)	31.12.2015	31.12.2014
Cash and liquid assets	749,394	449,702
Credits from supporters	263,713	190,260
Credits from founders	50,000	52,484
Miscellaneous credits	2,397	0
Credits	316,110	242,744
Material, immaterial and financial activities	19,428	14,366
Fiscal activities	12,860	9,691
Other assets	29,045	105,999
TOTAL ASSETS	1,126,837	822,502
Debits towards suppliers	163,485	90,494
Debits towards financial institutions	291	0
Miscellaneous debits	143,968	92,562
Debits	307,744	183,056
Severance pay	103,790	85,050
Monetary provision for risks and fees	500	500
Fiscal and contributory liabilities	38,933	48,640
Other liabilities	0	0
Social fund	50,000	50,000
Reserves	621,633	452,143
Budget surplus	4,237	3,113
Net worth	675,870	505,256
TOTAL LIABILITIES	1,126,837	822,502

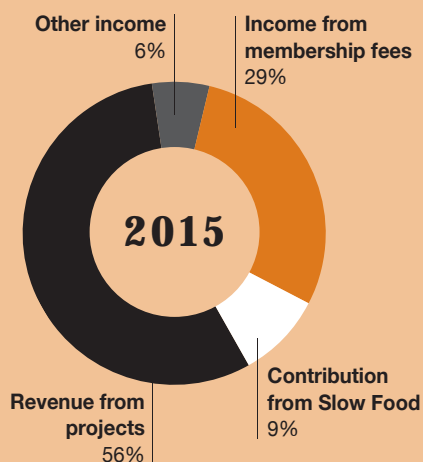
Income statement (€)	2015	2014
Revenue from activities	1,690,180	1,093,437
Operational activity value	1,690,180	1,093,437
External operating costs	1,157,682	694,246
Added value	532,498	399,191
Staff costs	467,311	373,444
Gross operating margin (EBITDA)	65,187	25,747
Depreciation and reserve funds	22,809	5,358
Operating result (EBIT)	42,378	20,389
Income from ancillary activities	(25,093)	(9,103)
Normalized EBIT	17,285	11,286
Income from extraordinary activities	0	2,582
Stated EBIT	17,285	13,868
Financial charges	2,056	1,927
Gross profit	19,341	15,795
Tax expenses	15,104	12,682
Net result	4,237	3,113

Profit and loss statement

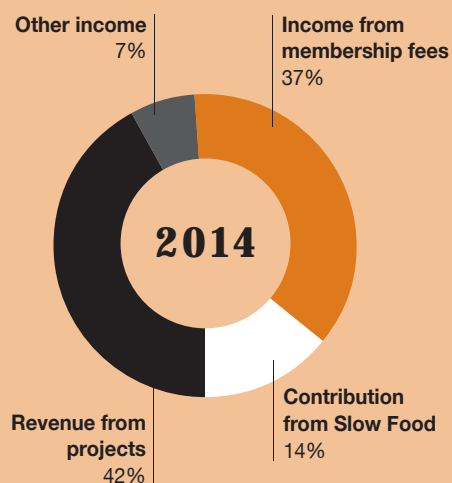
INCOME	December 2015		December 2014	
	(€)	%	(€)	%
Income from supporters	489,692	29%	411,008	37%
Honorary members	120,000		125,000	
Donations	199,692		186,008	
Other contributions	170,000		100,000	
Income from Slow Food	150,000	9%	150,000	14%
Income from projects	950,674	56%	463,962	42%
Other income	102,055	6%	73,160	7%
5 x mille	57,611		58,053	
Other	44,444		15,107	
TOTAL INCOME	1,692,421	100%	1,098,130	100%

COSTS	December 2015		December 2014	
	(€)	%	(€)	%
Institutional Activities	892,124	53%	473,700	43%
Communication/Education	23,070	1%	29,297	3%
Management	9,160	1%	8,240	1%
Personnel costs	490,599	29%	425,793	39%
Overhead expenses	235,318	14%	139,969	13%
Provisions and reserves	15,000	1%	0	0%
Amortization and depreciation	7,809	0%	5,336	0%
Tax for the year	15,104	1%	12,682	1%
TOTAL EXPENSES	1,688,184	100%	1,095,017	100%
SURPLUS / DEFICIT	4,237		3,113	

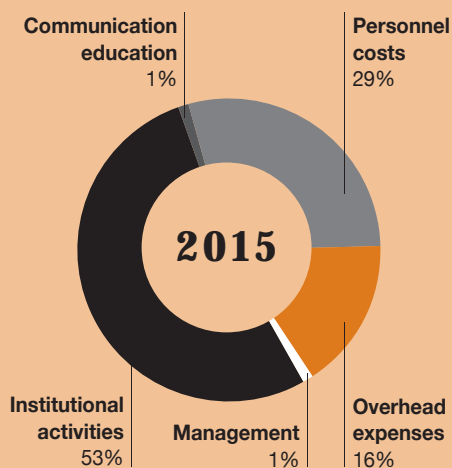
Breakdown of income 2015



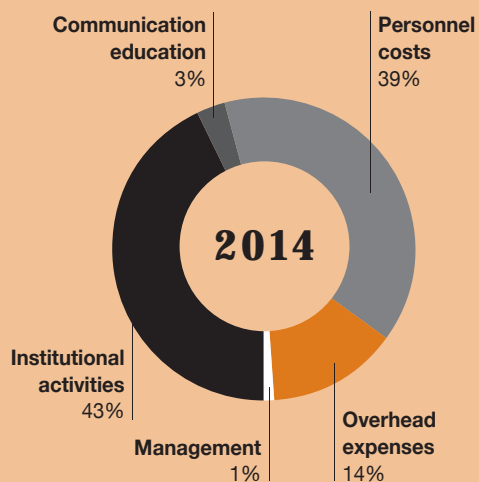
Breakdown of income 2014



Breakdown of expenses 2015



Breakdown of expenses 2014



Direct Grants to Producers

Project	Country	2015	2014	2013	2012	2011
Përmet Gliko Presidium	Albania	€ 2,000				
Quebrada de Humahuaca Andean Potatoes Presidium	Argentina	€ 600				€ 1,900
Yacón Presidium	Argentina					€ 1,000
Gran Chaco Wild Fruits Presidium	Argentina			€ 3,000		
Motal Presidium	Armenia	€ 2,200		€ 1,200	€ 1,200	€ 2,500
Rosson Wild Fruits and Infusions Presidium	Belarus	€ 1,900	€ 1,800	€ 1,800		€ 2,000
Pozegaca Plum Slatko Presidium	Bosnia and Herzegovina	€ 3,000	€ 1,000	€ 2,500	€ 2,300	€ 2,500
Cheese in a Sack Presidium	Bosnia and Herzegovina			€ 400	€ 400	€ 400
Sateré-Mawé Canudo Nectar Presidium	Brazil			€ 1,500		€ 3,500
Licuri Presidium	Brazil			€ 1,500		
Serra Catarinense Araucaria Nut Presidium	Brazil			€ 400		€ 7,500
Artisanal cheese mapping	Brazil			€ 2,500		
Serra das Encostas Gerais Butiá Processors Food Community	Brazil	€ 200				
Tcherni Vit Green Cheese Presidium	Bulgaria			€ 750		
Karakachan Sheep Presidium	Bulgaria	€ 900		€ 3,200		€ 400
Food community of shea butter producers	Burkina Faso			€ 2,550		
Ljubitovica Sarac Garlic Presidium	Croatia	€ 1,500	€ 1,200	€ 2,000	€ 1,500	€ 2,000
Ark of Taste training	Ecuador		€ 500			
Bigawi Chicken Presidium	Egypt	€ 450				
Harena Forest Wild Coffee Presidium	Ethiopia					€ 11,800
Honeys of Ethiopia project	Ethiopia	€ 3,350		€ 4,280	€ 6,000	€ 2,400
Karrayyu Herders' Camel Milk Presidium	Ethiopia	€ 4,000	€ 3,000		€ 5,000	
Georgian Wine in Jars Presidium	Georgia					€ 2,500
Ixcán Cardamom Presidium	Guatemala				€ 1,000	€ 900
Camapara Mountain Coffee Presidium	Honduras				€ 2,500	€ 1,500
Mumbai Earth Market	India			€ 1,000		
Mau Forest Dried Nettles Presidium	Kenya		€ 1,200	€ 1,200		€ 1,200
Lare Pumpkin Presidium	Kenya		€ 700	€ 800		€ 2,550
Mushunu Chicken Presidium	Kenya		€ 1,500	€ 1,500		€ 3,950

Project	Country	2015	2014	2013	2012	2011
Nzoia River Reed Salt Presidium	Kenya		€ 1,800	€ 1,500		€ 1,450
Pokot Ash Yogurt Presidium	Kenya		€ 1,000	€ 1,000		€ 2,200
Wild Fig Slatko Presidium	Macedonia	€ 1,250	€ 1,700	€ 1,500	€ 1,676	€ 200
Mavrovo Reka Mountain Pasture Cheeses Presidium	Macedonia	€ 1,000		€ 1,550	€ 2,600	€ 4,250
Presidio del peperone di Bukovo	Macedonia	€ 2,000				
Dogon Somé Presidium	Mali				€ 2,500	
Zerradoun Salt Presidium	Morocco					€ 3,383
Alnif Cumin Presidium	Morocco			€ 5,000		
Imraguen Women's Mullet Botargo Presidium	Mauritania			€ 5,150	€ 800	
Ark of Taste training	Mexico		€ 1,000			
Chinantla Vanilla Presidium	Mexico		€ 5,000			€ 2,000
Ibo Coffee Presidium	Mozambique		€ 1,500			
Maputo Earth Market	Mozambique	€ 1,000		€ 1,000		
Tailin Panela Presidium	Peru	€ 3,680				
Bucegi Mountains Branza de Burduf Presidium	Romania	€ 1,100		€ 1,500	€ 4,000	€ 3,900
Project for sustainable fishing in the Saloum islands	Senegal					€14,000
Gledić Crvena Ranka Plum Rakija Presidium	Serbia		€ 3,000			
Kenema Kola Nut Presidium	Sierra Leone				€1,200	
Festival of Wheat	Tunisia	€ 1,300	€ 1,500			
Foça Earth Market	Turkey	€ 2,000	€ 2,000	€ 1,300		
"Slow Cheese" Event	Turkey	€ 1,500				
Luwero Robusta Coffee Presidium	Uganda		€6,000	€ 8,100		
Bostanlyk Ancient Varieties of Almonds Presidium	Uzbekistan	€ 1,600				
TOTAL CONTRIBUTIONS TO PROJECTS		€ 36,530	€ 35,400	€ 59,680	€ 32,676	€ 81,883



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Fundraising

The Slow Food Foundation for Biodiversity exists thanks to the mobilization of the Slow Food movement. It also receives funding from private businesses, public authorities, foundations and associations, as well as individuals who want to support Slow Food's biodiversity-protection projects. Donations of any size can be made, including via the "Cinque per mille" Italian tax donation.

Thanks to its status as an Italian ONLUS (socially useful non-profit organization) the Slow Food Foundation guarantees complete transparency in its use of donations and contributions received and can offer tax deduction benefits for Italian residents.

Supporter categories

Honorary Members: This status is reserved for individuals or legal entities, public or private bodies or organizations who have chosen to fund activities that contribute to the defense of food biodiversity and gastronomic traditions around the world. The donation is made as a general contribution to the Slow Food Foundation, which in turn strives to give its Honorary Members maximum exposure and to keep them constantly updated about the activities made possible by their donation. In 2008 the Honorary Members Committee was officially formed. The committee is involved in the Slow Food Foundation's current and future strategies through the participation of a representative on the Slow Food Foundation Board of Directors.

Patrons: This status is reserved for individuals or legal entities, public or private bodies or organizations and offers various opportunities for exposure, allowing donors to direct their contributions towards one or more specific projects. Patrons appear in the Slow Food Foundation's official communications (website, brochures, posters, publicity and communications for Slow Food events), and also all communications associated with the specific projects chosen for support. Patrons will also receive regular updates on the activities made by possible by their donation.

Benefactors: This status is reserved for individuals or legal entities, public or private bodies or organizations that support a particular project, in effect “adopting” it. Benefactors appear in the Slow Food Foundation’s official communications (website, brochures, posters, publicity and communications for Slow Food events), as well as on all communications associated with the adopted project. Benefactors will also receive regular updates on activities concerning the project.

Sustainers: Individuals, legal entities, public or private bodies and organizations who have chosen to exercise social responsibility by supporting the Slow Food Foundation. Sustainers appear in the Slow Food Foundation’s official communications (website, brochures, posters, publicity and communication for Slow Food events).

Technical Partners: Businesses or associations that support the Slow Food Foundation by providing food communities and Presidia with skills, labor and materials for free.

Other funding sources

The Slow Food Foundation benefits from the Italian 5 per mille scheme, by which individuals can donate a percentage of their income tax. The 5 per mille campaigns from 2006 to 2013 have allowed us to raise a total of € 615,214. To date, the Slow Food Foundation has used € 548,580 of this amount.

The Slow Food Foundation has supported a number of Presidia, in Bosnia, Macedonia, Uganda, Ethiopia and elsewhere, with the funds collected over the years. The 5 per mille funds have been used to buy tools, set up processing facilities, organize training courses and identify new market channels.

The Italian tax authorities have published the results for the 2013 tax returns, and the total raised is € 73,373.

Funds are also raised through a section of the Slow Food website dedicated to online fundraising (www.slowfood.com/donate).

Your contribution is vital to the thousands of small-scale producers supported by the Slow Food Foundation for Biodiversity.

Online Donation **www.slowfood.com/donate**

Bank Transfer

Fondazione Slow Food per la Biodiversità Onlus

IBAN IT64 W 06095 46040 000010105088

Cassa di Risparmio di Bra - Sede



Initiatives in support of 10,000 gardens in Africa in 2015

One of the Slow Food Foundation's most ambitious goals is the creation of 10,000 food gardens in Africa. Meeting this target will require help from many supporters: associations, Slow Food convivia, businesses, public authorities and also all the friends of Terra Madre who believe in the initiative. In 2015, 798,719 was raised, enabling the creation of around 887 gardens in Africa.

Unicoop Florence and Fondazione “Il cuore si scioglie”

In 2015, the Fondazione ‘Il cuore si scioglie’ (The Heart Melts) and Unicoop of Florence renewed the agreement signed in 2014. Thanks to their funding, 50 new gardens have been planted in a number of African countries, among which the Ivory Coast, Ethiopia, Guinea Bissau, Nigeria and Zimbabwe.

Table for Two

This project, launched in Japan in 2007 to promote a fairer distribution of the food resources worldwide, has contributed to the birth of 111 new gardens in Kenya, Ruanda, Tanzania and Ethiopia. In 2015, Slow Food and Table for Two joined forces to organize a series of educational events, including ‘community food experience’ workshops in places where there are school gardens. Almost 1,000 people took part, preparing traditional Japanese and local African dishes, demonstrating the value of sharing in the various food cultures and the importance of eating healthy local food.



Eataly

Thanks to the contribution of Eataly, in 2015 a huge project began to launch as many as 330 community and school gardens in Burkina Faso, the Ivory Coast, Ethiopia, Ghana, Guinea Bissau, Kenya, Malawi, Nigeria, Ruanda, Somalia, South Africa, Tanzania, Togo, Zambia, and many other countries.

“

Carlin explained to me that the best way to address the problem of food scarcity in some countries is to help their inhabitants to discover their own agricultural biodiversity, encouraging indigenous leaders to take responsibility for fostering local agriculture dedicated to local people. I realized that developing gardens in Africa is the quickest way to achieve this solution. So we set ourselves the target of funding 1,000 gardens in three years. We met our goal in the first year and now we are working hard to complete the project over the next two. Today the gardens are the most important part of our public service commitment.

”

Oscar Farinetti, Eataly



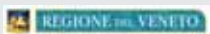
Slow Food Foundation Supporters

The Slow Food Foundation's supporters are essential to its existence. They include public bodies (regional and provincial governments, local authorities, national parks, etc.), businesses, individuals and other foundations. The international Slow Food association also plays an essential role: Slow Food convivia around the world organize initiatives to raise funds and support the Presidia and food communities. These initiatives often also lead to valuable exchanges between countries. Additionally, part of the proceeds of major international Slow Food events is donated to the Slow Food Foundation.

Supporters of the Slow Food Foundation

(List updated in May 2016)

Honorary Members



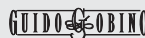
Patrons



Technical Partners



Benefactors



Sustainers

Beppino Occelli
Conapi
L'Erbolario
Quomi
Scb Bernardi
Valverbe, tisane di montagna da agricoltura biologica
Worm and Wood

INTESA SANPAOLO

The Slow Food Foundation for Biodiversity and Intesa Sanpaolo are collaborating to develop the Slow Food network in Uganda, creating gardens and Presidia and initiating many other activities with food communities.

Supporters of the 10,000 Gardens in Africa Project

The supporters listed here have donated a minimum of €900 to the project.

List updated in May 2015.

The complete and updated list is available at www.slowfoodfoundation.org

Creating 10,000 food gardens in Africa is an ambitious challenge and the contributions received from our many supporters are fundamental. Donations have arrived from associations, businesses, institutions, osterias and restaurants, but also from friends of Slow Food and Terra Madre who believe in the initiative. In particular, the network of Slow Food convivia has showed its vitality, mobilizing to raise funds in support of the project. According to the size of the donation, supporters of the 10,000 Gardens in Africa are divided into different categories: Patrons, Benefactors and Sustainers.

Main partners (100 or more gardens a year)



Patrons (from 55 to 99 gardens supported)

Compagnia di San Paolo (Italy)
Giunti Editore (Italy)
Intesa Sanpaolo (Italy)
James and Morag Anderson (UK)
Lions Clubs International
University of Gastronomic Sciences (Italy)

Benefactors (from 5 to 54 gardens supported)

Andrea Guerra
Anonymous Boston Foundation (USA)
Antica Corte Pallavicina, Notte dei Culatelli, Polesine Parmense (Italy)
Bibanesi - DA RE S.p.A.
Caipirinha Foundation (USA)
Ceretto Family
Colussi S.p.a. (Italy)
Dario Fo, Franca Rame and Jacopo Fo
Elisa Miroglio and Luca Baffigo Filangeri

Euro Gusto Association (France)
Francesco and Giovanni Cataldi
Hansalim cooperatives (South Korea)
Harry's Bar Ltd (UK)
Il Cuore Si Scioglie Foundation (Italy)
International lab. on Communication, University of Udine (Italy)
Iper, La Grande i
Komera Onlus, Florence (Italy)
La Granda Trasformazione Soc. Agricola Srl (Italy)
La Vialla Farm and Lo Franco Family Foundation, Castiglione Fibocchi (Italy)
Laurie Bender
Mario Maggiorotti
Namyangju city (South Korea)
Orti in Condotta, Trieste (Italy)
Osteria La Villetta, Palazzolo Sull'Oglio (Italy)
Pierluigi Zamò
Polly Guth
Pro Loco Fontaneto, Novara (Italy)
Pro Terra e.V. (Germany)
Sebana Onlus, Portogruaro (Italy)
Severino Gas Srl (Italy)
Sicily Region and Slow Food Syracuse Convivium (Italy)
Slow Food Alba, Langhe e Roero Convivium and Mercato della Terra di Alba (Italy)
Slow Food Alto Salento Convivium (Italy)

Slow Food Bassano del Grappa Convivium (Italy)
Slow Food Bergamo Convivium (Italy)
Slow Food Bra Convivium (Italy)
Slow Food Brescia Convivia (Italy)
Slow Food Emilia Romagna (Italy)
Slow Food Feltrino Convivium (Italy)
Slow Food Germany
Slow Food Lombardy (Italy)
Slow Food Monregalese e Alta Val Tanaro Convivium (Italy)
Slow Food Oglio, Franciacorta, Iseo Lake Convivium (Italy)
Slow Food Russian River Convivium (USA)
Slow Food Silver Convivium (Italy)
Slow Food Treviso Convivium (Italy)
Slow Food Trieste Convivium (Italy)
Slow Food Turin city Convivium (Italy)
Slow Food Tuscany (Italy)
Slow Food Usa
Slow Food Veneto (Italy)
Slow Food Vicenza Convivium (Italy)
Slow Money INC.
Teleperformance Italia
Town of Pollica: I fiori che Angelo avrebbe voluto (Italy)
UGF Assicurazioni, Agenzia di Alba-Bra (Italy)
Verso Foundation (Luxembourg)

“

Icam has been interpreting authentic Italian chocolate culture since 1946, and over the years has become an outstanding symbol of the art of Italian chocolate. It is one of the few companies in the world to exercise complete integrated control over its production chain, selecting its cacao from the finest plantations and collaborating closely with local producers.

These are precisely the values that create such a deep synergy of thought between Icam and Slow Food. Icam, in fact, was one of the first companies to believe in and support Slow Food and its philosophy of ‘good, clean and fair,’ recasting it from an entrepreneurial point of view. For years now, Icam has been working with the Aprocam Cacao Producers’ Cooperative in Peru, one of the Terra Madre food communities.

”

Angelo Agostoni, president of Icam



4

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Our Network

Experts

The Slow Food Foundation benefits from the advice of many technical experts: university lecturers in horticulture, agronomists, veterinarians, food technologists, marine biologists, experts in packaging or certification and so on. Some have been involved with the Slow Food Foundation's work for many years in various countries around the world, while others focus on their own country.

Anthropology

Adriano Favole

anthropologist at the University of Turin, Italy

Isabel Gonzalez Turmo

lecturer in the Faculty of Communication, University of Seville, Spain

Anna Paini

anthropologist at the University of Verona, Italy

Animal Welfare

Daniela Battaglia

FAO expert in animal production, Italy

Anna Cantafora

Veterinarians Without Borders, Italy

Nicoletta Colombo

Allevamento Etico (Ethical Breeding), Italy

Rupert Ebner

veterinarian and member of Slow Food Deutschland e. V.

Andrea Gavinelli

head of EU Animal Welfare Unit, Brussels, Belgium

Anneli Jonsson

Slow Food Sápmi

Joe Maxwell

vice president, Outreach and Engagement, The Humane Society of the United States

Mara Miele

lecturer at the University of Cardiff, Wales

Annamaria Pisapia

director of the Italian branch of animal-rights organization Compassion in World Farming, Italy

Barbara Pollini

Allevamento Etico (Ethical Breeding), Italy

Fabio Pollini

Allevamento Etico (Ethical Breeding), Italy

Martina Tarantola

researcher at the Department of Animal Products, Epidemiology and Ecology, University of Turin, Italy

Pietro Venezia

vice-president of Veterinarians Without Borders, Italy

Coffee

All the technical experts listed below are members of the Slow Food Foundation for Biodiversity's coffee tasting commission.

André Faria Almeida

agronomist, expert in natural coffee, Brazil

Gabriella Baiguera

author, Slow Food lecturer on coffee, Italy

Antonio Barbera

member of CSC Caffè Speciali Certificati, Italy

Alessio Baschieri

expert in coffee production chain and Slow Food lecturer on coffee, Italy

Filippo Cervella

coffee importer

Gianfranco Ferrero

coffee importer

Minilik Habtu Endale

coffee roaster, Ethiopia

Marco Ferrero

president of the Pausa Café Cooperative, Italy

Paolo Gramigni

Slow Food lecturer on coffee, Italy

Francesco Impallomeni

coffee roaster, Denmark

Gabriele Langella

Slow Food lecturer on coffee, Italy

Enrico Meschini

president of CSC (Caffè Speciali Certificati), Italy

Roberto Messineo

coffee roaster, Italy

Heinrich Mukalazi

agronomist (Uganda)

Alfredo Orlando

coffee roaster, Master of Food coffee lecturer

Erminia Nodari

coffee roaster, Italy

Tullio Plebani

coffee roaster, Italy

Gianni Pistrini,

Slow Food lecturer on coffee, Italy

Andrea Trinci

owner of Trinci, artisanal coffee and cacao roaster, Italy

**Chocolate,
Jams and Confectionery****Guido Castagna**

Chocolate producer

Patrizia Frisoli

Slow Food lecturer, Italy

Guido Gobino

Chocolate producer

Mirco Marconi

Master of Food instructor, Italy

Federico Molinari

confectioner, Laboratorio di Resistenza Dolciaria, Italy

Federico Santamaria

jams and preserves producer, Cooperativa Il Teccio, Italy

Andrea Trinci

owner of Trinci, artisanal coffee and cacao roaster, Italy

Diet and Nutrition**Eleonora Borgo**

naturopath, freelance food lecturer and spice expert

Graciela Di Benedetto

lecturer and researcher at UNSTA, San Miguel de Tucumán, Brazil

Salvatore Alessandro Giannino

nutritionist and lecturer at UNESCO, European Union, PAM, CIHEAM/OCDE

Andrea Pezzana

director of dietetics and nutrition, San Giovanni Bosco hospital, Turin, Italy

Jaime Delgado

Member of Parliament and consumer health and protection expert (Peru)

**Environmental
Sustainability****Luigi Bistagnino**

architect and lecturer, president of the Industrial Design course, Turin Polytechnic, Italy

Renato Bruni

biologist at the University of Parma and member of Cuci, Italy

Clara Ceppa

researcher at the Department of Architectural and Industrial Design, Turin Polytechnic, Italy

Anna Paula Diniz

art director of Do-Design design and communication studio, Brazil

Franco Fassio

lecturer in industrial design, University of Gastronomic Sciences, Pollenzo, Italy

Jonilson Laray

technical expert for Acopiama, the Amazonia consultancy and research association, Brazil

Stefano Masini

environment and territory director, Coldiretti federation of Italian farmers, Italy

Geoff Page

lecturer at the University of South Australia, Australia

Francesco Pastorelli

director of CIPRA (international commission for the protection of the Alps), Italy

Fish**Sid Ahmed Abeid**

president Federation de la Peche – Section Artisanale du Nord (Mauritania)

Jens Ambsdorf

director of the Lighthouse Foundation, Germany

Franco Andaloro

research director at ISPRA (national institute for environmental protection and research), Italy

Massimo Bernacchini

expert in fish processing with the Orbetello lagoon fishing cooperative, Italy

Federico Brunelli

researcher with the interdepartmental center for environmental sciences research at the University of Bologna, Italy

Angelo Cau

lecturer in marine biology at the University of Cagliari, Italy

Stefano Cataudella

lecturer in applied ecology, fish biology and aquaculture at Tor Vergata University, Italy

Maurizio Costa

president of the Ligurian observation station for fishing and the environment, Italy

Aly El Haidar

president of Océanium, association for environmental protection, Senegal

Silvano Focardi

rector of the University of Siena, Italy

Laura Gasco

researcher at the Department of Zootechnical Sciences, University of Turin, Italy

Ferdinando Gelli

ichthyological research unit of the Emilia-Romagna regional prevention and environment agency, Ferrara section, Italy

Silvio Greco

scientific director of ICRAM (central institute for applied marine research) and president of the Slow Fish Scientific

Committee, Italy

Ettore Iani

national president of Lega Pesca, Italy

Jean-Pierra Kapalay

fisherman on Lake [Tanganyika](#)

Joon Kim

researcher at the JeonNam Research Institute, South Korea

Kepa Freire Ortueta

artisan fish smoker, Spain

Massimo Paoletti

botargo producer, Italy

JongSook Park

director at Food Research Institute, South Korea

Daniel Pauly

lecturer at the Fisheries Centre at the University of British Columbia, Canada

Giuseppe Piergallini

marine biologist, Italy

Chedly Rais

president of Okianos, Tunisia

Nadia Repetto

marine biologist, Italy

Giulio Tepedino

veterinarian, assistant director of Eurofishmarket, Italy

Valentina Tepedino

veterinarian, director of Eurofishmarket, Italy

John Volpe

Lecturer and director at School of Environmental Studies at the University of Victoria, Canada

Oksana Vyalova

Biologist, expert in fishery resources at the Institute of Biology of the Northern Seas of Sevastopol, Ukraine

GyeongSik Yang

researcher at Jeju Biodiversity Research Institute, South Korea

Ivo Zoccarato

lecturer at the Department of Zootechnical Sciences, University of Turin, Italy

Fruit and Vegetables

Carlo Bazzocchi

agronomist, Italy

Roger Bello

agricultural engineer, Cameroon

Zineb Benrahmoune

botanist, Morocco

Tiginesh Mitik Beyene

agronomy and permaculture expert (Ethiopia)

Titus Bwitu Kimolo

agronomist, Tanzania

Marin Cagalj

agronomist, Croatia

Ahmed Sekou Tidiane Camara

agricultural engineer and Slow Food Gardens coordinator, Mali

Michel Chauvet

agronomist and ethnobotanist, research engineer at INRA (French national institute for agricultural research), Montpellier, France

Asmelash Dagne

agronomy and permaculture expert (Ethiopia)

Jorge Da Silva

agronomist, Guinea-Bissau

Lhoussaine El Rhaffari

expert and lecturer at the University of Errachidia, Morocco

Sara El Sayed

biologist and permaculture expert, Egypt

Aziz El Yamlahi

agricultural engineer, couscous expert, Morocco

Patrice Ekoka

agricultural engineer, Cameroon

Babacar Fall

agronomist, Senegal

Francesco Garbati Pegna

expert in agricultural mechanization in tropical and sub-tropical countries and researcher at the Department of Agricultural and Forestry Engineering at the University of Florence, Italy

Ezio Giraud

agronomist, Italy

Diery Gueye

agronomist, Senegal

Emile Hougbo

agroeconomist, Benin

Mohamed Yusuf Husein

agronomist, Somalia

Isaac Kabanda

agronomy and permaculture expert (Uganda)

Yakub Isbat Khan

agronomist, Tanzania

Samuel Karanja Muhonyu

agronomist, Kenya

Jean Baptiste Maganga Munyambala

agronomist, Democratic Republic of Congo

Tichafa Makovere Shumba

permaculture expert and Slow Food Gardens coordinator, Ethiopia

Cristina Mallor Gimenez

researcher at the Centro de Investigación y Tecnología Agroalimentaria de Aragón, Spain

Janet Maro

agronomist (Tanzania)

Babacar Meissa Faye

agronomist, Senegal

Paola Migliorini

lecturer at the University of Gastronomic Sciences, Pollenzo, Italy

Fred Msiska

horticulture expert, Malawi

Edward Mukiibi

agronomist, Uganda

Evans Mungai

agronomist, Kenya

Israel Mwashha

agronomist, Tanzania

Mamina Ndiaye

agronomist, Senegal

Mame Malick Ndiaye

agronomist, Senegal

Hellen Nguya

agronomist, Tanzania

Richard Nsenga

agronomist (Uganda)

Emmanuel N'tcha

agricultural technician (Benin)

Priscillah Nzamalu

agronomist, Kenya

Maurice Obale

agricultural technician (Benin)

Moussa Ouedraogo

agronomist and Slow Food Gardens coordinator, Burkina Faso

Leandro Pinto Junior

agronomist and director of the Cooperativa Agro-pecuaria de Jovens Quadros, Guinea-Bissau

Cristiana Peano

lecturer at the Department of Arboriculture, University of Turin, Italy

Arisaina Razafindralambo

agronomist, Madagascar

Peter Ramazani

agricultural technician
(Democratic Republic of the Congo)

Sophie Salamata Sedgho

expert and Slow Food Gardens
coordinator, Burkina Faso

Gowsou Sambou

agronomist, Senegal

Armando Sampa

agronomist, Guinea-Bissau

Federico Santamaria

coordinator of the Dried Chestnut
Presidium, Italy

Georges Seka Seka

agronomist, Côte d'Ivoire

Assan Sylla

agricultural technician (Senegal)

Kolotioloma Soro

agronomist, Côte d'Ivoire

Francesco Sottile

lecturer at the Department of
Arboriculture, University of Palermo,
Italy

Jorge Sousa

agronomist, Mozambique

Patrizia Spigno

agronomist, Italy

Joseph Tholley

agronomist and lecturer at the
University of Makeni, Sierra Leone

Musa Tholley

agronomist, Sierra Leone

Ferdinand Wafula

agronomist, Kenya

Jack Wafula

agronomist, Kenya

Yeo Yacouba

agronomy expert and coordinator
of the Coopérative des Producteurs
Agricoles de Bondoukou, Côte d'Ivoire

Sithandiwe Yeni

agroecology educator, South Africa

Celeste Elias Zunguza

expert and official at the Mozambican
Agriculture Ministry, Mozambique

Honey**Moreno Borghesi**

beekeeper, CONAPI, Italy

Celso Braglia

member of the Modena per gli Altri
non-profit association, Italy

Luciano Cavazzoni

president of Alce Nero and Melizia, Italy

Cecilia Costa

researcher at CRA (Commission for
Research in Agriculture), Italy

Raffaele Dall'Olio

researcher at CRA, Italy

Martin Dermine

apiculturist, project assistance
manager at Mellifica

Hubert Guerriat

apiculturist, president Mellifica

Marco Lodesani

researcher at CRA, Italy

Walter Martini

responsible for the technical
development of Cuore Bio sales
outlets, Italy

Diego Pagani

beekeeper, president of CONAPI, Italy

Francesco Panella

president of UNAAPI (national union
of Italian beekeepers' associations)

Lucia Piana

biologist and quality expert, Italy

Alessandro Piemontesi

beekeeper, Italy

Dario Pozzolo

beekeeper, Italy

Jerônimo Vilas-Bôas

stingless bee expert, Brazil

**Hygiene and Food Safety
Regulations****Paolo Caricato**

deputy head of the food hygiene unit of
the EU DG for Health and Food Safety

Gianfranco Corgiat

public health official, Piedmont
Regional Authority, Italy

Gerry Danby

European legislation expert, Artisan
Food Law Limited

Clelia Lombardi

head of training at the Turin Chamber
of Commerce Chemical Laboratory,
Italy

Paola Rebufatti

expert in labeling at the Turin Chamber
of Commerce Chemical Laboratory,

Italy

International Development**Egidio Dansero**

lecturer in the Department of Culture,
Politics and Society at the University
of Turin, Italy

Cleophas Adrien Dioma

coordinator of the Migration and
Development panel for the Italian
development cooperation system

Carlo Semita

researcher in the Department of Earth
Sciences at the at the University of
Turin, Italy

Nadia Tecco

expert in decentralized cooperation

Land Grabbing**Alfredo Bini**

photographer e documentary
filmmaker

Stefano Liberti

journalist and writer, Italy

Antonio Onorati

university lecturer and international
expert on agricultural and food policy,
Italy

Franca Roiatti

journalist and writer, Italy

Legal Advisors**Gabriele Borasi**

Italian and European agent for brands
and logos, responsible for managing
the Slow Food Italy brands, Italy

Gianluigi Borghero

lawyer

Emanuele Di Caro

lawyer, Italy

Davide Mondin

expert in brand regulations and
designations for the food and
agricultural sector, Italy

**Livestock Breeds, Cheese,
Meat, Wool****Anna Acciaioli**

lecturer at the Department of
Zootechnical Sciences, University of
Florence, Italy

Paolo Boni

director of the Lombardy and Emilia-
Romagna experimental livestock
research institute, Italy

Salvo Bordonaro

lecturer at the Department of Animal Zoology, University of Catania, Italy

Carlo Borsa

veterinarian (Madagascar)

Sergio Capaldo

veterinarian and coordinator of the livestock Presidia, Italy

Enrico Carrera

poultry veterinarian, Italy

Augusto Cattaneo

food technologist, Italy

Michele Corti

lecturer in zootechnical systems and mountain herding at the University of Milan and vice-president of the Formaggi Sotto il Cielo association (ANFOSC), Italy

Mauro Cravero

veterinarian with the Piedmont Regional Authority public health department, Italy

Emma Della Torre

representative for textile materials at the Biella Wool Company consortium, Italy

Carmine De Luca

representative for textile materials at the Biella Wool Company consortium, Italy

Marie de Metz Noblat

expert consultant for cheese sales, France

Cristiano De Riccardis

expert in sensorial analysis, specialized in dairy and olive oil, Italy

Francesca De Trana

veterinarian

Andrea Dominici

veterinarian with AVEC-PVS, veterinary association for cooperation with developing countries, Italy

Sergio Foglia Taverna

production director for Lanificio Fratelli Piacenza, Italy

Riccardo Fortina

lecturer at the Department of Zootechnical Sciences, University of Turin and president of RARE (Italian association for endangered native breeds), Italy

Gianpaolo Gaiarin

cheese production expert and quality and technical assistance coordinator for the TrentinGrana consortium, Italy

Armando Gambera

journalist, food and wine writer and member of ONAF, the Italian national association of cheese tasters, Italy

Fernando García-Dory

Expert in pastoralism

Aldo Grasselli

president of the Italian society for preventative medicine, Italy

Patrizia Maggia

director of the Biella-Agenzia Lane Italy Kandinskij center for applied arts, Italy

Paul Le Mens

food science engineer and professor of sensory analysis at the University of Wine, Suze la Rousse, France

Renzo Malvezzi

director of the Pistoia provincial breeders' association, Italy

Massimo Mercandino

veterinarian with AVEC-PVS, veterinary association for cooperation with developing countries, Italy

Mitzy Mauthe Von Degerfeld

lecturer at the Faculty of Veterinary Medicine, University of Turin, Italy

Mauro Negro

veterinarian with the Mondovi local health authority, Italy

Prossy Nyamaizi

veterinarian (Uganda)

Luca Nicolandi

veterinarian with AVEC-PVS, veterinary association for cooperation with developing countries, Italy

Alceo Orsini

agronomist, Italy

Franco Ottaviani

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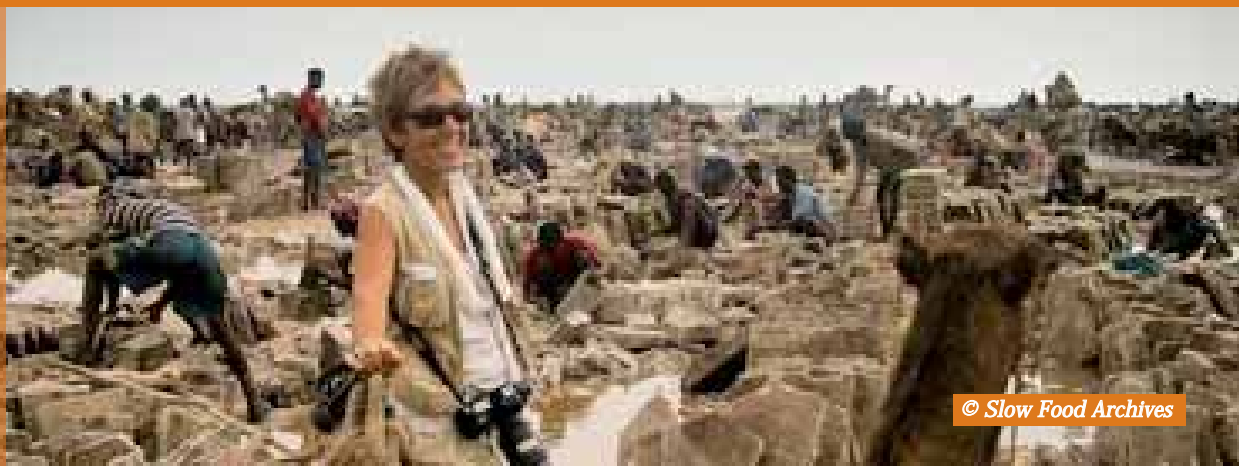
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I got to know Slow Food and its projects in 2010 when, for the first time, I took part in Terra Madre Brazil, participating in a meeting about Brazilian honeys. Before then I had never heard of the movement. It was like love at first sight: The network, the people who belong to it and all the values that it represents all converge with my professional experience and my passions. So after the event I joined the Brazilian Ark of Taste commission, working on the project for five years. I still collaborate, nominating and evaluating products for the Ark of Taste, but mostly I work on the network of stingless beekeepers and native bees in general. I support the Brazilian Presidium and the beekeepers working with Slow Food in the country and, in some cases, also other networks in different Latin American countries. I have a dual role: On the one hand, I give them technical and practical support (strengthening the production chain, helping them to improve and to create spaces for exchanging knowledge and technologies), while on the other I work to raise awareness among consumers and public institutions about the value of the bees and their guardians, the beekeepers. Humanity would not be able to survive without biodiversity, and for me, now more than ever, it makes sense to show the importance of social and environmental diversity to an increasingly consumerist, alienated society. In this respect, Slow Food has a different strength from all the other socio-environmental movements: the power of communication.



Jerônimo Villas-Bôas, ecologist and stingless beekeeper with Slow Food Brazil



Writers, Journalists, Photographers and Filmmakers

In 2015, the Ark of Taste appeared on BBC Radio 4, *The Food Programme* devoting a whole slot to its products. The program has been on the air since 1979, with two 30-minute weekly editions on food news and stories from around the world. It is one of the longest-lasting programs on Radio 4, the BBC's current affairs, discussion and culture channel, topping audience figures not only in Great Britain but across the world.

Dan Saladino, journalist and producer at *The Food Programme*, has been attending Slow Food's main international events for many years now, meeting and recording interviews with our network's farmers, livestock breeders, fishers and so on. The interviews are broadcast in the last five minutes of the program, telling the stories of products and describing their properties and qualities, the reasons for their disappearance, their bonds with their local areas and traditions and so on.

Clips from the Ark of Taste interviews have been used to create a specific section on the program's official web page and can be listened to anywhere in the world at any moment. This is a great source of pride for the food producers interviewed and also a great help in avoiding the total disappearance of the products in question.

The Slow Food Foundation works on a daily basis with a network of professional photographers who travel the world to shoot food products and producers. Paola Viesi, Roman by birth and a photographer out of passion, is the Slow Food Foundation's lens on Africa, from Mozambique to Senegal through Mali, Mauritania, and the many other countries in which she lives and works with the Presidia, the Earth Markets and the Ark of Taste.

“

I've been working with the Slow Food Foundation for ten years now, but I can honestly say that I'm still very enthusiastic about my job and my constant efforts to recount Slow Food's many outstanding African projects in pictures. Right from the start of my work as a photographer, I chose Africa. More specifically, I've tried to show the most beautiful aspects of the continent in my photographs, hunting them out even in places where poverty and problems are the thread that runs through the daily life of the community. I've always been a firm believer in beauty and values, which is why I've chosen to support them above all where they risk disappearing. Slow Food's philosophy has become a natural part of the way I live my life because, without denying that times change, its aim is to defend the beauty and values and biodiversity that the African continent embodies. It's precisely thanks to Slow Food that I've been able to enrich and develop my knowledge of the real Africa and its great humanity through cultures, foods and people.

”

Paola Viesi, photographer

The screenshot shows a web browser displaying the BBC Radio 4 website. The page is titled "Food Programme" and features a section for "The Ark of Taste: The world's most endangered foods". The main heading is "The Ark of Taste: The world's most endangered foods" with a sub-heading: "The Food Programme explores ingredients from The Ark of Taste, the international project created by Slow Food to save foods at risk of extinction." Below this, there are three featured video thumbnails:

- An Introduction to the Ark of Taste**: Dan Saladino introduces the Ark of Taste, which exhibits the world's rarest ingredients. (23m 45s)
- The Ark of Taste: The Piattella Bean**: This humble bean is starting to gain attention as the perfect space food. (4m 54s)
- The Ark of Taste: The Pedigree Welsh Pig**: Illtud Llyr Dunsford talks about his love for the Pedigree Welsh pig. (4m 15s)

At the bottom of the page, there are three more image thumbnails: a sheep, a person holding a basket, and a person's face.



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In its ten years of activity the Slow Food Foundation for Biodiversity has created a wide-ranging network of collaborators – institutions, universities, associations, research centers, producers' associations, NGOs – whose assistance has been essential in setting up and developing hundreds of projects around the world.

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National association of cheese tasters
Grinzane Cavour, Italy
tel. +39 0173 231108
onaf@onaf.it – www.onaf.it

Okusi Hercegovinu

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tel. +387 36554150
www.okusihercegovinu.com

Organic Federation of Ukraine

Kiev, Ukraine
tel. +38 444255525
ofu@organic.com.ua
www.organic.com.ua

O.R.So. Società Cooperativa Sociale

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info@cooperativaorso.it
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Osservatorio Balcani e Caucaso

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www.balcanicaucaso.org

Pala Wassokoti Association

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Parma per gli Altri

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segreteria@parmapergialtri.it
www.parmapergialtri.it

Peoples Resources and Conservation Foundation (PRCF)

Pontianak, West Kalimantan
www.prcfoundation.org/indonesia

Permaculture Trust of Botswana

Ghanzi, Botswana
tel. +267 6597619
permaculturetrust@yahoo.com

PFOPM – Platform for farming organizations in Mali

Mali – cnpomali@yahoo.fr

Plataforma Diversidad

Biocultural y Territorios para el Desarrollo Sostenible e Inclusivo
(Europe – Latin America)
marosio@rimisp.org
www.diversidadbioculturalyterritorios.org

Pont-Universel

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www.pont-universel.com

ProPermet

consorzio di produttori
Permet (Albania)
tel. +355 81323725
pro.permet@gmail.com

Qvevri Wine Association

Tbilisi, Georgia
tel. +995 944841

Raft Alliance

Flagstaff, USA
www.raftalliance.org

Red de Guardianes de Semillas de Vida - Colombia

Nariño, Pasto (Colombia)
tel. +593 0997742500
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www.colombia-redsemillas.org

Red de Guardianes de Semillas del Ecuador

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RED - Réseau Ethique et Développement

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Resewo

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Russian Association of Indigenous Peoples of the North (RAIPON)

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Republican Public Union Club Belarussian Bees

Minsk, Belarus – www.new.bees.by

Samiid Riikkasearvi

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Seed Savers Exchange

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www.seedsavers.org

Semperviva Organization

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Shelala Beekeepers Cooperative

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Siwa Community Development Environmental Conservation (SCDEC)

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Sopra i Ponti

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sopraponti@alice.it – www.sopraponti.org

STIPA – Sindacato de pescadores artesanales del Archipiélago Juan Fernández

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Sustainable Agriculture Tanzania -SAT

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info@kilimo.org – <http://kilimo.org>

Tarsoi Association

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Terra del Terzo Mondo

Treviso, Italy
www.terradelterzomondo.org

The Cultural Conservancy

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Tunisian Association of Macrobiotics

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Udayana University

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Union Bretonne Pie Noir (UBPN)

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contact@bretonnepennoir.com
www.bretonnepennoir.com

Verein für die Erhaltung und Förderung alter Obstsorten

Association for the maintenance and support of traditional fruit varieties
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bhuettche@web.de
www.champagner-bratbirne.de

Vereinigung Fränkischer Grünkernezeuger Boxberg e.V.

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posstelle@allbmgh.bwl.de
www.fraenkischer-gruenkern.de

Veterinarians Without Borders

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tel. +39 049 8084195
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www.veterinarisenzafrofrontiere.it

Viaggiare i Balcani

Trento, Italy
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www.viaggiareibalcani.it

VIS Albania

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Vision to Action - Vita

Tamale (Ghana)

White Earth Land Recovery Project

Callaway, Minnesota, USA
tel. +1 218 3752600
www.nativeharvest.com

Y-GEP

Nairobi (Kenya)

Wodsta

Arisha (Tanzania)
www.wodsta.org

Wwoof

Ibadan (Nigeria)
www.wwoofnigeria.wordpress.com

WWF Italia

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tel. +39 06 844971
imode@wwf.it – www.wwf.it

WWF Indonesia

Jakarta (Java)
www.wwf.or.id

WWF Lombardia

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ZAW – Zambia Alliance of Women

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info@zla.org.zm - www.zla.org.zm

Zimbabwe Small Holder Organic Farmers Forum (ZIMSOFF)

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Non-Governmental Organizations (NGOs)

Acra

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Albero della Vita Onlus Milan (Italy)

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ANGAP – Association National Gestion des Aires Protégées

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Bio Gardening Innovations

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Cadre D'appui Pour La Recherche Des Solutions

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www.cars-asbl.org

CEFA – Il Seme della Solidarietà ONLUS

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CET Sur – Corporación de Educación y Tecnología para el Desarrollo del Sur

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CISV

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Comitato Internazionale per lo Sviluppo dei Popoli (CISP)

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Con i Bambini nel Bisogno

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Conseil Regional des Unions du Sahel

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Cooperation Chambarak

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Cooperazione Paesi Emergenti

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Community Transformation Foundation Network

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Corporación PBA

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COSPE - Cooperazione per Sviluppo Paesi Emergenti

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Cubasolar – Portal Cubano para la Promoción de las Fuentes Renovables de Energía y el Respeto Ambiental

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IRPAA - Instituto Regional da Pequena Agropecuária Apropriada

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LVIA – Associazione di solidarietà e cooperazione internazionale

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Mazao

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Migrations & Développement Maroc

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NYELENI Europe Coordination

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www.nyelenieurope.net

Oxfam Italy

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www.oxfamitaly.org

Participatory Ecological Land Use Management

Thika and Rongo, Kenya
pelumkenya@pelum.net
www.pelum.net

Progetto Mondo MLAL

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info@mlal.org
www.progettomondomlal.org

Proyecto Comunitario Conservación de Alimentos

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tel. +537 2604499
conserva@enet.cu
www.alimentacioncomunitaria.org

Promotion du Développement Communautaire (P.D.Co.)

Bandiagara, Mali
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pdcomamadou@yahoo.fr

Rabat Malik Association of Explorers

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rabatmalik@gmail.com
www.rabatmalik.freenet.uz

Réseau Cohérence – Cohérence pour un Développement Durable et Solidaire

Lorient, France
tel. +33 02 97849818
www.reseau-coherence.org

Re.Te.

Grugliasco, Italy
tel. +39 011 7707388/7707398
rete@arpnet.it – www.reteong.org

RESEWO – Regent Estate Senior Women Group

Dar Es Salaam (Tanzania)
resewo@gmail.com

SAT – Sustainable Agriculture Tanzania

Morogoro, Tanzania
tel. +255 754925560
info@kilimo.org - www.kilimo.org

Smart Initiative

Kitale, Kenya
tel. +254720471715
smartinitiative@yahoo.com

South-South International Cooperation

Karat, Ethiopia
ciss@konsoculturalcentre.org
www.cissong.org

Terra Nuova onlus

Lima (Peru) – info@terranuova.org

Terre des Hommes Italy ONLUS

Milan, Italy
tel. +39 228970418
www.terredeshommes.it

Univers Sel

Guérande, France
tel. +33 02 40424213
www.universsel.org

VIS – Volontari Internazionali per lo Sviluppo

Rome, Italy
tel. +39 06516291 – www.volint.it

Voiala Madagascar

Fianarantsoa, Madagascar
herifinoana@gmail.com

YARD – Youth Action for Rural Development

Thika, Kenya
tel. +254 202020786
info@yardcommunity.org

Youth Governance and Environmental Program (YGEP)

tel. +254721283661
ygeprogramme@gmail.com

Women Development for Science and Technology

Arusha, Tanzania
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wodstanz@yahoo.com – www.wodsta.org

WWOOF Nigeria

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Foundations

Aga Khan Foundation

Geneva, Switzerland
tel. +41 22 9097200

Agency of Development Initiatives

Bishkek, Kyrgyzstan
adi.bishkek@mail.ru – www.adi.kg

AgroEcology Fund

Boston (USA)
www.agroecologyfund.org

Associazione di Fondazioni e Casse di Risparmio Spa (ACRI)

Via del Corso, 267 – 00186 Rome
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Avina Foundation

Hurden, Switzerland
tel. +41 55 4151111
foundation@avina.net – www.avina.net

Banca Intesa Sanpaolo S.p.A.

www.group.intesasanpaolo.com

Canopy Bridge

Galapagos (Ecuador)
http://canopybridge.com/

Diversidad y Desarrollo

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Efico Foundation

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chantal.lhermite@eficofoundation.org
www.eficofoundation.org

FBU - Fundación Brethren y Unida

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fundacionbrethren@gmail.com

Fondation du Sud

Agadir, Morocco
tel. +212 05 28829480
info@fondationsud.org
www.fondationsud.org

Fondazione Cariplo

Via Manin 23, 20121 Milan
Tel 0262391 – www.fondazionecariplo.it

Fundación Gran Chaco

Formosa, Argentina
tel. +54 3704420945
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Fundación para el Ambiente Natural y el Desarrollo – FundAndes

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www.condesan.org/jujuy/agr_fund.htm

Ford Foundation

New York, USA
tel. +1 212 573 5000
www.fordfoundation.org

Fundación ACUA - Activos Culturales Afro

Bogotá (Colombia)
tel. +57 12102716
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Fundación Tierra Viva

Caracas, Venezuela

Kazakhstan Fermer Foundation

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Kempen Heath Sheep Foundation

Heeze, Netherlands
tel. +31 040 2240444 – www.akdn.org

Lighthouse Foundation

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www.lighthouse-foundation.org

Navdanya Foundation

New Delhi, India
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Open Society Foundations

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Pro Specie Rara

Foundation for the socio-cultural and genetic diversity of plants and animals
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Stiphtung Christoph Sonntag

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The Iara Lee and Georg Gund Foundation

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Wallace Genetic Foundation

Washington, DC 20016
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wgfdn@aol.com
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Zukunftsstiftung Landwirtschaft

Bochum (Germany)
www.zukunftsstiftung-landwirtschaft.de

Fair Trade

Alter Eco

Commerce Equitable
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Consorzio Fairtrade Italy

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info@fairtradeltaly.it
www.fairtradeltaly.it

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CTM Altromercato

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Equoqui

Grinzane Cavour, Italy
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Libera Terra

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www.liberaterra.it

Libero Mondo

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www.liberomondo.org

Scambi Sostenibili

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George Brown College

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Sait Polytechnic

Calgary, Canada
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Université Européenne des Saveurs et des Senteurs

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Universidad de Concepción

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Universidad de La Salle

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University of Herat

Agriculture Faculty
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University of Kabul

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Academy of Sciences – Vavilov Institute of General Genetics

Comparative animal genetics
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www.infocedar.isch.edu.cu

Centre Culturel Tjibaou

Nouméa, New Caledonia
www.adck.nc

Centro de Investigación en Medicina y Agroecológica

Penco, Bío Bío, Chile
tel. +56 413188459
info@cimasur.cl
www.cimasur.org

Centro Miglioramento Ovino

Cairo Montenotte, Italy
tel. +39 019 599767
mauriziobazzano.apasv@quipo.it

Centro Sperimentale di cinematografia

Scuola Nazionale di Cinema
Animation Department
Chieri, Italy
tel. +39 011 9473284
www.csc-cinematografia.it/animazione

CISAO Interdepartmental center for research and scientific collaboration with the countries of the Sahel and West Africa

University of Turin
Turin, Italy – www.unito.it

CSA – Centro Piemontese di Studi Africani

Piedmontese center for African Studies
Turin, Italy

tel. +39 011 4365006
segreteria@csapiemonte.it
www.csapiemonte.it

Conservatorio de la Cultura Gastronómica Mexicana

Mexico City, Mexico
tel. +52 56160951
www.ccgmx/CCGM/Intro.html

Consiglio ricerca in agricoltura e l'analisi dell'economia agraria (CREA)

Beekeeping and Sericulture Research
Unit
Bologna, Italy
tel. +39 051 353103– www.cra-api.it

Consorzio Gian Pietro Ballatore per la Ricerca su Specifici Settore della Filiera Cerealicola

Palermo, Italy
tel. +39 091 342953 – www.ilgranoduro.it

Estación Experimental Indio Hatuey

Matanzas (Cuba)
tel. +53 45571235 – www.ihatuey.cu

Indaco2

Dipartimento di Scienze Fisiche della
Terra e dell'Ambiente
University of Siena
Siena, Italy
tel. +39 577232012
info@indaco2.it – www.indaco2.it

Institut Européen d'Histoire et des Cultures de l'Alimentation

Tours, France – www.iehca.eu

Institute of Biology of the Southern Seas

National Academy of Science
of Ukraine
Sevastopol, Ukraine
tel. + 380 692544110
ibss.ibss@nas.gov.ua
www.ibss.nas.gov.ua

Instituto Morro da Cutia (IMCA)

Montenegro, Rio Grande do Sul, Brazil
tel. 555136496087/555136492440
morrodacutia@morrodacutia.org

Instituto Teko Arandu

São Paulo, Brazil
tel. +55 11 59770000

Institute for Adriatic Crops and Karst Reclamation

Croatia
tel. +385 21434444 – www.krs.hr

IPSAA Conte di Cavour

Castelfranco Veneto, Treviso, Italy
tel. +39 0423 490615
castelfranco@ipsaa.it

Istituto Agronomico Mediterraneo (IAM)

Valenzano, Bari, Italy
tel. +39 080 4606204 – www.iamb.it

Istituto Agronomico per l'Oltremare (IAO)

Florence, Italy
tel. +39 05550611
iao@iao.florence.it – www.iao.florence.it

Istituto di Ricovero e Cura a Carattere Scientifico Materno-Infantile Burlo Garofolo

University of Trieste, Italy
tel +39 0403785275
www.burlo.trieste.it

Istituto Duca degli Abruzzi Baldan

Padua, Italy
tel. +39 049 620536 – www.ducabruzzo.it

Istituto Lattiero-Casario e delle Tecnologie Agroalimentari

Moretta, Cuneo, Italy
tel. + 39 0172 93564

Osservatorio Ligure Pesca e Ambiente

Genoa, Italy
tel. +39 010 584368 – www.olpa.info

Pamir Biological Institute

Khorog, Tajikistan
tel. +992 3522228020
ogonazar@mail.ru - www.pbi.narod.ru

RIMISP – Centro Latinoamericano para el Desarrollo Rural

Santiago, Chile
tel. +562 2364557
rimisp@rimisp.org - www.rimisp.org

Rimisp Colombia

Manizales, Caldas, Colombia
tel. +57 3176612987
andresbet@gmail.com

R.R. Shredder Research Institute

Horticulture, Viticulture and Enology
Bostanlyk, Uzbekistan

Scuola Agraria Malva – Arnaldi

Bibiana, Turin, Italy
tel. +39 0121 559459
+39 0121 55618
teoric00@scuolamalva.191.it
www.ghironda.com/vpellice/comuni/
bibia.htm

Sissa Medialab

Trieste, Italy
tel +39 040 3787642
www.medialab.sissa.it

Società Ortofrutticola Italiana (SOI)

University of Florence Polo Scientifico
Sesto Fiorentino, Florence, Italy
tel. +39 055 4574067/070
soifi@unifi.it – www.soihs.it

Tianzi Biodiversity Research and Development Centre

Jinghong, Yunnan, China
oak@natureproducts.net

Parks

Alta Murgia National Park

Gravina in Puglia, Bari, Italy
tel. +39 803262268
info@parcoaltamurgia.it
www.parcoaltamurgia.gov.it

Banc d'Arguin National Park

Nouadhibou, Mauritania
tel. +222 5258542
pnba@mauritania.mr
www.mauritania.mr/pnba

Cilento National Park

Vallo della Lucania, Salerno, Italy
tel. +39 0974 719911 – www.pncvdi.it

Corno alle Scale Regional Park

Pianaccio, Bologna, Italy
tel. +39 0534 51761
parco.corno@cosea.org
www.cornoallescale.it

Emilia-Romagna Po Delta Regional Park

Comacchio, Reggio Emilia, Italy
tel. +39 0533 314003
info@parcodeltapo.it
parcodeltapo@parcodeltapo.it

Etna National Park

Nicolosi, Catania (Italy)
tel. +39 095 821111
parcoetna@pec.it
www.parcoetna.it

Europarc Federation

Brussels, Belgium
tel. +32 028930945
www.europarc.org

Gargano National Park

Monte Sant'Angelo, Foggia, Italy
tel. +39 0884 568911/5579
ufficiostampa@parcogargano.it
www.parcogargano.it

Gran Sasso and Monti della Laga National Park

L'Aquila, Italy
tel. +39 0862 60521
ente@gransassolagapark.it
www.gransassolagapark.it

Madonie Regional Park

Petralia Sottana, Palermo, Italy

tel. +39 0921 684015
www.parcodellemadonie.it

Mananara – Nord National Park

Antananarivo, Madagascar
tel. +261 20 2241554/38
contact@angap.mg
www.parcs-madagascar.com/
mananara

Prealpi Giulie Regional Park

Prato di Resia, Udine, Italy
tel. +39 0433 53534

Querimba National Park

Pemba, Mozambique
tel. +258 27221764

Sila National Park

Lorica San Giovanni in Fiore, Cosenza, Italy
tel. +39 984537109
info@parcosila.it – www.parcosila.it

South Milan Agricultural Park

Milan, Italy
tel. +39 02 77403268/77403264
parcosud@provincia.milano.it
www.provincia.milano.it/parcosud

Tusheti National Park

Kakheti, Georgia
tel. +995 77921133

Ministries and Governmental Bodies

Bundesministerium für wirtschaftliche Zusammenarbeit und Entwicklung (BMZ)

Berlin (Germany) – www.bmz.de

City of Turin

Turin, Italy
tel. +39-011 4421111
www.comune.torino.it

City of Tours

Tours, France – www.tours.fr

CNCA – Consejo Nacional de las Culturas y las Artes

Santiago de Chile, Chile
www.cultura.gob.cl

Coralina – Corporación para el Desarrollo Sostenible del Archipiélago de San Andrés, Providencia y Santa Catalina

Providencia, Colombia
tel. +57 8 514 8552
coralina.providencia@coralina.gov.co
www.coralina.gov.co/

CORFO - Corporación de Fomento Productivo

Santiago de Chile, Chile
www.corfo.cl/inicio

Departamento para la Prosperidad Social

Bogotá, Colombia – www.dps.gov.co

Embassy of Italy in Addis Abeba

Addis Abeba, Ethiopia
tel. +251 11 1235717
ambasciata.addisabeba@esteri.it
www.ambaddisabeba.esteri.it

Embassy of Italy in Beirut

Beirut, Lebanon
tel. +961 5 954955
amba.beirut@esteri.it
www.ambbeirut.esteri.it

Embassy of Italy in Kampala

Kampala, Uganda
tel. +256 414 250450
segreteria.kampala@esteri.it
www.ambkampala.esteri.it

Embassy of Italy in Nairobi

Nairobi, Kenya
tel. +254 20 2247750
ambasciata.nairobi@esteri.it

Instituto de Desarrollo Agropecuario

INDAP Agustinas 1465, Santiago de Chile (Chile)
www.indap.gob.cl

Engagement Global gGmbH

Service für Entwicklungsinitiativen – Development Initiative Service
Bonn (Germany)
www.engagement-global.de

Italian Cultural Institute in Addis Abeba

Addis Abeba, Ethiopia
tel. +251 11 1553427
iicaddisabeba@esteri.it
www.iicaddisabeba.esteri.it

Italian Cultural Institute in Nairobi

Nairobi, Kenya
tel. +254 20 4451266
iicnairobi@esteri.it
www.iicnairobi.esteri.it

Italian Cultural Institute in St. Petersburg

St. Petersburg, Russia
tel. +7 8127188189/8179
iicsanpietroburgo@esteri.it
www.iicsanpietroburgo.esteri.it

Ministerio do Desenvolvimento Agrario

Brasília, Brazil
www.mda.gov.br

Ministero degli Affari Esteri

Cooperazione Italiana allo Sviluppo
Rome, Italy
tel. +39 06 36916316/08

redazione.cooperazione@esteri.it
www.cooperazioneallosviluppo.esteri.it

Ministero degli Affari Esteri

Direzione generale per gli Italiani all'estero e le politiche migratorie
Rome, Italy
tel. +39 0636912814
www.esteri.it/MAE/IT/Ministero/StrutturaDGItalianiEstero/

Ministero della Salute

Rome, Italy
tel. +39 06 59941
www.ministerosalute.it

Ministero delle Politiche Agricole

Rome, Italy
tel. +39 06 46651
www.politicheagricole.it

Ministries and government agencies Italian Embassy in San José

San José, Costa Rica
tel. +506 22 713765
ambasciata.sanjose@esteri.it
www.ambsanjose.esteri.it

Ministry of Agriculture, Kenya

Nairobi, Kenya
www.kilimo.go.ke

Ministero dello Sviluppo Agricolo

Brasília, Brazil
tel. +55 6120200888
www.mda.gov.br

Municipality of Foça

Foça, Turkey
www.foca.bel.tr

Municipality of Gökçeada

Gökçeada, Turkey
www.gokceada.gov.tr/belediye.html

Municipality of Şile

Şile, Turkey – www.sile.bel.tr

North Brabant Province

s'Hertogenbosch, Netherlands
tel. +31 0736812812
www.brabant.nl

Secretaria Especial de Desenvolvimento Econômico Solidário da Prefeitura do Rio de Janeiro

Rio de Janeiro, Brazil
tel. +55 21 2588 9155 / 9156
sedes@rio.rj.gov.br

State Ecological Institution Eco-rosy

Rossonu, Belarus
tel. +375 (0) 215941860
eko-rosy@tut.by

European Institutions

Comitato delle Regioni

www.cor.europa.eu

Environment Directorate-General-European Commission

Brussels (Belgium)
tel. + 32 22992220
env-ngo@ec.europa.eu
www.ec.europa.eu/environment

Directorate-General for Health and Food Safety-European Commission

Brussels (Belgium)
http://ec.europa.eu/dgs/health_food-safety/

Directorate-General for Agriculture and Rural Development-European Commission

Brussels (Belgium)
<http://ec.europa.eu/agriculture/>

European Parliament

Brussels (Belgium)
www.europarl.europa.eu

International Organizations

FAO – Food and Agriculture Organization

Rome, Italy
tel. +39 06 57051
fao-hq@fao.org
www.fao.org

IFAD – International Fund for Agricultural Development

Rome, Italy
tel. +39 06 54591 – ifad@ifad.org

ILO – International Labour Organization

International Training Centre
Turin, Italy
tel. + 39 011 6936111
communications@itcilo.org
www.itcilo.org

4



Lake Trasimeno Fishermen, Food Community

Italy

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Communication and Research



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University Dissertations

The Slow Food Foundation for Biodiversity and the Italian Presidia are frequently a subject of interest to university students. Below is a list of selected research theses and dissertations.

University of Genoa

Faculty of Arts and Philosophy
Degree in Arts

Historiography of Local Products. A Case Study: Roccaverano Robiola

Language: Italian
Supervisor: Claudio Costantini
Candidate: Paola Nano
Year: 1999/2000

Bocconi University

Master in Tourism

The Slow Food Presidia: From Cultural Initiative to Entrepreneurial Activity

Language: Italian
Candidates: Magda Antonioli
Corigliano and Giovanni Viganò
Year: 2002

University of Turin

Faculty of Political Science
Degree in International and Diplomatic Sciences

The Revival of Local Knowledge in a Global World. Slow Food's Cultural Initiatives and Entrepreneurial Activity: The Presidia. Two Case Studies: Montébore and Roccaverano Robiola

Language: Italian

Supervisor: Egidio Dansero
Candidate: Emanuela Busso
Year: 2002/2003

University of Turin

Faculty of Economics

Slow Food in Sicily: Analysis and Promotion of Presidia in the Nebrodi Area

Language: Italian
Supervisor: Erminio Borlenghi
Candidate: Gabriele Cena
Year: 2002/2003

University of Turin

Faculty of Political Science

Argan Oil in Morocco: Biodiversity Defense and Recognition of the Specificity of Local Areas in International Slow Food Projects

Language: Italian
Supervisor: Egidio Dansero
Candidate: Augusta Roux
Year: 2002/2003

University of Padua

Faculty of Sciences
Degree in Natural Sciences

Genetic Characterization of Populations of Native Veneto Poultry Breeds Using Amplified Fragment

Length Polymorphism (AFLP)

Language: Italian
Supervisor: Federica Sandrelli
Candidate: Gabriele Baldan
Year: 2003/2004

University of Pisa

Faculty of Agriculture
Degree in Biological and Multifunctional Agriculture

Defining Production Rules: The Case of Slow Food Presidia

Language: Italian
Supervisor: Mara Miele
Candidate: Francesca Baldereschi
Year: 2003/2004

University of Milan

Faculty of Veterinary Medicine
Degree in Technologies, Animal Products and Product Quality

Slow Food and its Presidia: Recognition and Protection of Native Italian Pig Breeds and Their Products

Language: Italian
Supervisor: Maria Antonietta Paleari
Candidate: Laura Cappellato
Year: 2003/2004

University of Milan

Faculty of Agriculture
Degree in Food Sciences and Technologies

Compositional Characteristics of Amaranth and its Main Uses in the Food Sector

Language: Italian
Supervisor: Mara Lucisano
Candidate: Federica Catenacci
Year: 2003/2004

Sant'Anna School of Advanced Studies, Pisa

Master in Evaluation and Control of
Quality Food Production

Biodiversity in Latin America: Method for Recognition and Promotion of Food Products Particularly in Latin America

Language: Spanish
Supervisor: Giuseppe Turchetti
Candidate: A. Escobar Fonseca
Year: 2003/2004

University of Siena

Faculty of Arts and Philosophy
Degree in Communication Science
**Slow Food, Creative Communities
and Tribal Marketing**

Language: Italian
Supervisor: Fabrizio Maria Pini
Candidate: Francesca Socci
Year: 2003/2004

University of Turin

Faculty of Economics

University School of Business
Management Pinerolo

Protected Designation of Origin, Protected Geographical Indication and Promotion of Distinctive Local Products with Freedom of Circulation of Goods and Food and Wine Tourism

Language: Italian
Supervisor: Leo Amato
Candidate: Valentina Turaglio
Year: 2003/2004

University of Trieste

Faculty of Arts and Philosophy
Degree in Sciences and Techniques of
Interculturality

Biodiversity and Local Cultures: The Slow Food Presidium for Andean Corn in Northwest Argentina

Language: Italian
Supervisor: Francesco Micelli
Co-Supervisor: Prof. Javier Grossutti
Candidate: Giulia Ferrari
Year: 2004/2005

University of Milan

Faculty of Veterinary Medicine
Degree in Technologies, Animal
Products and Product Quality

The Orbetello Lagoon: Processes, Products and Fishing

Language: Italian
Supervisor: Maria Antonietta Paleari
Candidate: Elena Giunco
Year: 2004/2005

University of Turin

Faculty of Agriculture
Degree in Agricultural Sciences and
Technologies

The Cultivation of Coffee in the Department of Huehuetenango (Guatemala): An Analysis of Production Costs and the Post- Crisis Price Situation

Language: Italian
Supervisor: Alessandro Corsi
Candidate: Francesco Imberti
Year 2004/2005

University of Turin

Faculty of Economics
**Regional Marketing and Slow Food
Presidia: A Winning Combination?
The Positive Effects of a Presidium
on the Local Area. The Case of the
Province of Cuneo**

Language: Italian
Supervisor: Erminio Borlenghi
Candidate: Edgardo Manfredi
Year: 2004/2005

University of Milan

Faculty of Veterinary Medicine
Degree in Technologies, Animal
Products and Product Quality
Rediscovery of a Distinctive Local

Product: Red Cattle and their Products

Language: Italian
Supervisor: Maria Antonietta Paleari
Candidate: Maria Paola Savoldelli
Year: 2004/2005

University of Turin

Faculty of Economics
**Strategies for Protecting the
Consumption of Distinctive Local
Products in a Global Society**

Language: Italian
Supervisor: Anna Cugno
Candidate: Andrea Dellavalle
Year: 2005/2006

Suor Orsola Benincasa

University, Naples
Authentic, Slow and Tribal
The Case of Slow Food From
a Mediterranean Marketing
Perspective

Language: Italian
Supervisor: Davide Borrelli
Candidate: Massimo Romano
Year: 2005/2006

University of Gastronomic Sciences

Master in Food Culture: Communicating
Quality Products

Farmers' Markets in Italy

Language: Italian
Candidate: Pierluigi Frassanito
Year: 2006/2007

University of Florence

The Role of Fairs in Promoting Traditional Local Products

Language: Italian
Supervisor: Giovanni Belletti
Candidate: Dario Ricci
Year: 2006/2007

Cà Foscari University of Venice

Faculty of Arts and Philosophy
Specialist Degree in Cultural
Anthropology, Ethnology and
Ethnolinguistics

Women's Cooperatives in Southeast Morocco: The Slow Food Argan Oil Presidium

Language: Italian
Supervisor: Giovanni Dore
Candidate: Rebecca Roveda
Year: 2006/2007

University of Gastronomic Sciences

Master in Gastronomic Sciences
and Quality Products
Support for the Development of
a Network of Women's Producer
Cooperatives in Morocco: An Italian-
Moroccan Cooperative Venture for

the Argan Oil Presidium

Language: Italian
Candidate: Rebecca Roveda
Year 2006/2007

University of Turin

Faculty of Arts and Philosophy
Degree in Intercultural Communication
Questions of Origin. Sustainable Food Culture: A Brazilian Experience
Language: Italian
Supervisor: Francesco Remotti
Candidate: Tania Toniolo
Year: 2006/2007

University of Gastronomic Sciences

Degree in Gastronomic Sciences
Chestnuts in the Calizzano and Murialdo Tecci: Economic Examination of a Presidium
Language: Italian
Supervisors: Claudio Malagoli and Bruno Scaltriti
Candidate: Enrico Bonardo
Year: 2007/2008

University of Gastronomic Sciences

Degree in Gastronomic Sciences
Commercial Development of a Product (Cornmeal Biscuits) Through Sensory and Consumer Science Techniques
Language: Italian
Supervisor: Sebastiano Porretta
Candidate: Federica Frigerio
Year: 2007/2008

University of Turin

Faculty of Medicine and Surgery
Degree in Dietetics
Bromatological Analysis and Nutritional Evaluation of Widely Used Industrial Food Products Compared to Slow Food Presidia
Language: Italian
Supervisor: Andrea Pezzana
Candidate: Zaira Frighi
Year 2007/2008

University of Gastronomic Sciences

Master in Gastronomic Sciences and Quality Products
Coffee, Essence of the Global World: Quality for Freedom
Language: Italian
Candidate: Mariana Guimaraes
Year 2007/2008

University of Turin

Faculty of Foreign Languages and Literature
Degree in Foreign Languages for International Communication

Terra Madre and the Salone del Gusto in Turin: A Cultural and Social Journey to the Roots of Food

Language: Spanish
Supervisor: Veronica Orazi
Candidate: Erika Inz
Year 2007/2008

Urbino Institute for Industrial Design

Eating Well. Gastronomy, Culture and African Traditions
Language: Italian
Supervisor: Sandro Natalini
Candidate: Alice Lotti
Year: 2007/2008

University of Gastronomic Sciences

Master in Gastronomic Sciences and Quality Products
Food Education. Slow Food: Rebuilding Taste Memories in the Education System
Language: English
Candidate: Amy Lim Mai
Year 2007/2008

University of Gastronomic Sciences

Degree in Gastronomic Sciences
Small Coastal Fishing Communities in the Mid-Adriatic: Relationships Between Trades and Products
Language: Italian
Supervisor: Silvestro Greco
Candidate: Maria Elena Sidoti
Year: 2007/2008

Catholic University of the Sacred Heart

Agriculture Faculty, Piacenza campus
Organizational and Commercial Aspects of Direct Sales of Agricultural Products and Impact on Consumers
Language: Italian
Candidate: Massimo Bodda
Year: 2007/2008

University of Turin

Faculty of Foreign Languages and Literature
The Slow Food Presidia: Creating an Image and Distributing the Product
Supervisor: Laura Bonato
Candidate: Elisa Avataneo
Year 2008/2009

University of Bologna

Faculty of Political Science
Specialized Degree in Cooperation and Development
Food Sovereignty Through Slow Food Presidia: A Case Study of Huehuetenango Highland Coffee

Supervisor: Andrea Segrè
Co-supervisor: Luca Falasconi
Candidate: Ania Pettinelli
Year: 2008/2009

University of Turin

Faculty of Agriculture
The Promotion of Resources in Northwest Africa: The Case of Dogon Somé
Supervisor: Cristiana Peano
Candidate: Elisa Mascetti
Year: 2008/2009

University of Bologna

Faculty of Political Science
Research Doctorate in International Cooperation and Policies of Sustainable Development
Politics and International Cooperation in Slow Food
Supervisor: Andrea Segrè
Candidate: Alberto Grossi
Year: 2008/2009

University of Gastronomic Sciences

Master in Italian Gastronomy and Tourism
Armenia: A Report
Candidate: Aviva Kruger
Year: 2008/2009

University of Turin

Agriculture Faculty
Promotion Paths for Local Products: Savona Chinotto
Supervisor: Cristiana Peano
Candidate: Rossella Briano
Year: 2009/2010

University of Gastronomic Sciences

Degree in Gastronomic Sciences
Colombian Piangua Extraction System: Analysis and Development of a Systemic Project for a New Slow Food Presidium
Supervisor: Franco Fassio
Co-supervisor: Lia Poggio
Candidate: Manlio Larotonda
Year: 2010/2011

University of Gastronomic Sciences

Degree in Gastronomic Sciences
Sustainability in Large-Scale Distribution: The Collaboration Between Coop and Slow Food Switzerland
Language: Italian
Candidate: Florian Friedmann
Year: 2008/2009

Bocconi University

Degree in Economics for the Arts,

Culture and Communication (CLEACC)
The Evolution of Slow Food's Social Responsibility: From Taste Education to Protecting the Global Environment
Language: Italian
Supervisor: Antonio Tencati
Candidate: Valentina Albertini
Year: 2009

University of Milan
Degree in Literature
Food as Culture: The Case of Senegal
Language: Italian
Candidate: Michela Offredi
Year: 2009/2010

Bocconi University
Degree in Economics and Management
for Art, Culture and Communication
Food Is Culture, Identity and Wealth: Slow Food Presidia
Language: Italian
Supervisor: Chiara Solerio
Candidates: Ludovica Di Luzio, Roberta Ceriana, Laura Mascia, Cecilia Sardella, Elena Zanette
Year: 2010/2011

University of Florence
Degree in Tropical Rural Development
Study of the Cultivation of Phoenix dactylifera L. and Processing of Siwa Oasis Dates
Language: Italian
Supervisor: Francesco Garbati Pegna
Co-supervisor: Francesco Ferrini
Candidate: Irene Marongiu
Year: 2010/2011

University of Gastronomic Sciences
Degree in Gastronomic Sciences
Community and School Gardening
Language: English
Supervisor: Paola Migliorini
Candidate: Andrew Gitau Karanja
Year: 2010/2011

University of Gastronomic Sciences
Master in Italian Gastronomy and Tourism
The Importance of Camel Milk at a Time of Dramatic Change: The Case of Karrayu Oromo, Ethiopia
Language: English
Candidate: Roba Bulga
Year: 2010/2011

University of Turin
Degree in Communication Sciences
Sustainable Consumption and Local Markets
Language: Italian

Supervisor: Sergio Scamuzzi
Candidate: Federica Fiocco
Year: 2010/2011

University of Wageningen
Degree in Health and Society
Community Gardens and Health: Do Community Gardens Promote Health?
Including case study on the Thousand Gardens in Africa project.
Language: English
Supervisor: Laura Bouwman
Candidate: Sanne De Wit
Year: 2010/2011

University of Gastronomic Sciences
Degree in Gastronomic Sciences
Ethnobotanical Research, Nutritional Analysis and Guide to Use of Quelites in Mexican Gastronomic Culture
Supervisors: Andrea Pezzana and Andrea Pieroni
Candidate: Irene Vianello
Year 2011/2012

University of Gastronomic Sciences
Degree in Gastronomic Sciences
Plants of the Traditional Cuisine of Belarus
Supervisor: Andrea Pieroni
Candidate: Tanya Gervasi
Year 2011/2012

University of Gastronomic Sciences
Degree in Gastronomic Sciences
Sustainability of A Thousand Gardens in Africa Project – Case Study in Kenya
Supervisor: Paola Migliorini
Candidate: John Ngugi Njoroge
Year 2010/2011

University of Gastronomic Sciences
Degree in Gastronomic Sciences
Ticino Viticulture Promotion Project
Supervisors: Paolo Corvo and Yann Grappe
Candidate: Valentina Tamborini
Year 2011/2012

University of Milan
Degree in Communication and Society
Associative Movements and Social Fraternity: The Case of Slow Food's Coffee Project
Supervisor: Enzo Colombo
Candidate: Giuliana Daniele
Year 2011/2012

Gregorio VII University in Rome for Foreign

Languages for International Communication
The Huehuetenango Highland Coffee and Wild Harena Forest Coffee Presidia
Supervisors: Adriana Bisirri, Marylin Scopes and Tamara Centurioni
Candidate: Valentina Bernacchini
Year 2012/2013

University of Turin
"Cognetti De Martiis" Department of Economics and Statistics
Specialized Degree in Development, Environment and Cooperation Sustainable Fishing Between Ethics, Traditions and Climate Change: The Case of Slow Fish
Language: Italian
Supervisor: Egidio Dansero
Co-supervisor: Filippo Barbera
Candidate: Erica Di Girolami
Year: 2012/2013

University of Gastronomic Sciences
Degree in Gastronomic Sciences
Sustainability Assessment of the Slow Food Gardens Project in Kenya
Supervisor: Paola Migliorini
Candidate: Ngugi Samson Kiiru
Year: 2012/2013

University of Gastronomic Sciences
Degree in Gastronomic Sciences
The Rhetoric of Slow Food Presidia: A Theoretical Approach to the Symbols Used by Slow Food with Special Regard to the Case of Slow Food Switzerland
Language: English
Supervisor: Michele Fino
Candidate: Emanuel Lobeck
Year: 2012/2013

University of Turin
Faculty of Political Sciences
Slow Food in Kenya: An Analysis of the Social, Environmental and Economic Sustainability of the Presidia in the Molo and Njoro Districts
Language: Italian
Supervisor: Egidio Dansero
Candidate: Daniela Fiorito
Year: 2012/2013

Ca' Foscari University of Venice
Faculty of Arts and Philosophy
Landscapes, Visions and Local Food Consumption: The Misso Pear Presidium in the Upper Valpolicella
Language: Italian
Supervisor: Giovanni Dore
Co-supervisor: Francesco Vallerani
Candidate: Filippo Gioco
Year: 2012/2013

Turin Polytechnic

Faculty of Architecture
Specialized Degree in Ecodesign
Systemic Approach to the Fadiouth Community in Senegal, Bottom-Up Awareness for a Collective Change
Language: Italian
Supervisor: Luigi Bistagnino
Candidates: Arianna Agostini, Carola Demarchi, Maria Fatima Mudon
Year: 2012/2013

University of Bari

Degree in Modern Languages for International Cooperation. Thesis in Cultures, Mobility and Borders
From the World to Terra Madre, the Experience of Slow Food
Supervisor: Francesco Cassano
Co-supervisors: Paola Laskaris and Giovanna Devincenzo
Candidate: Jennifer Aretha Boakye
Year: 2011/2012

Bocconi University

Faculty of Economics
Organic Agriculture: Rules and Regulations for Sustainable Production
Supervisor: Marco Bettiol
Candidate: Beatrice Francesca Toppi
Year: 2011/2012

University of Turin

Faculty of Political Sciences
Eating Meat. Environmental, Social and Health Problems.
Supervisor: Roberto Burlando
Candidate: Marco Ciot
Year: 2012/2013

Aalborg University Copenhagen

Denmark
Integrated Food Studies
Slow Situation. A Constructivist Grounded Theory of the Complexity of Slow Food in Denmark
Candidate: Johan K. Dal
Year: 2013/2014

University of La Sabana

Chía, Colombia
Faculty of Social Communication and Journalism
Food Security and Economic Journalism. Four Stories About Threats to Food Security in Colombia and the World
Supervisor: Aldemar Moreno Quevedo
Candidate: Adriana Silva Espinosa
Year: 2013/2014

University of Turin

Degree in Economics and Business Management
The Process of Promoting Piedmontese Rural Areas Through

Innovative Risk Management Policies. The Case of Slow Food Presidia

Supervisor: Anna Claudia Pellicelli
Co-supervisor: Franco Percivale
Candidate: Alessia Garombo
Year: 2013/2014

University of Bologna

Degree in Languages, Society and Communication
Food to Nourish, Food to Not Waste. Reflections and Translations of Slow Food's Miniguide, "Fare's Fair"
Supervisor: Mette Rudvin
Co-supervisor: Adriana De Souza
Candidate: Violetta Iacobacci
Year: 2014/2015

University of Turin

Three-year Degree in Intercultural Communication
From Vinica, the Cradle of Wine, to Piedmontese Vineyards: Emigration, Work and Integration of the Macedonian Community in Piedmont.
Supervisor: Carlo Capello
Candidate: Ivana Ilieva
Year: 2013/2014

University of Turin

Faculty of Political Sciences
Sustainability Analysis of the Food Community Model of Slow Food in Morocco
Supervisor: Irene Bono
Candidate: Mariem Dinar
Year: 2014/2015

University of Turin

Faculty of Political Sciences
Analysis of Slow Food's Activities in Senegal
Supervisor: Egidio Dansero
Candidate: Valentina Curetti
Year: 2014/2015

University of Turin

Political Science Faculty
Slow Food Coffee Presidia in Africa – the coffee market and the Harennia Presidium
Supervisor Egidio Dansero
Candidate Beatrice Ferlaino
a.a. 2013/2014

University of Gastronomic Sciences

Master in Food Culture and Communications
Food, Place and Identity
The Perception of Stakeholders on the Role of School Gardens in Assisting to Achieve the Objectives of Ghana School Feeding Program
Candidate: Philip Amoah

Year: 2014/2015

University of Gastronomic Sciences

Master in Food Culture and Communications
Food, Place and Identity
The Contribution of Slow Food Gardens and Other Small-Scale Farmers to Promote Sustainable Food System
Supervisor: Cinzia Scaffidi
Candidate: Themba Austin Chauke
Year: 2014/2015

University of Gastronomic Sciences

Master in Food Culture and Communications
Food, Place and Identity
Climate Change and Food Security: The Case of Guji Indigenous Ethnic Group Inhabited in Southern Oromia National Regional State
Supervisor: Paola Migliorini
Candidate: Gololcha Balli Gobena
Year: 2014/2015

University of Gastronomic Sciences

Degree in Gastronomic Sciences
Local Production of Prime Materials for a Craft Brewery in Guinea
Supervisor: Paola Migliorini
Candidate: Mohamed Lamine Camara
Year: 2014/2015

University of Brasilia

Centro de Desenvolvimento Sustentável
Slow Food na Itália e no Brasil. História, projetos e processos de valorização dos recursos locais
Supervisor José Luiz de Andrade Franco
Candidate Chiara Gentile
a.a. 2014/2015

University of Turin

Department Culture, Politics and Society
Degree course in International Development and Cooperation Sciences
The role of Slow Food in a context of international cooperation for development: the project funded by the ACRI foundations in Burkina Faso
Supervisor Francesco Abbate
Candidate Francesca Parisse
a.y. 2013/2014



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Documentaries, Videos and Films

2001

Belice Vastedda

directed by Marco Bolasco for
Gambero Rosso

Castelvetrano Black Bread

directed by Marco Bolasco for
Gambero Rosso

Fabriano Salame

directed by Marco Bolasco for
Gambero Rosso

Gargano Citrus

directed by Marco Bolasco for
Gambero Rosso

Gargano Podolico Caciocavallo

directed by Marco Bolasco for
Gambero Rosso

Noto Almonds

directed by Marco Bolasco for
Gambero Rosso

Menaica Anchovies

directed by Marco Bolasco for
Gambero Rosso

Monti Sibillini Pecorino

directed by Marco Bolasco for
Gambero Rosso

Ragusano

directed by Marco Bolasco for
Gambero Rosso

San Marzano Tomato

directed by Marco Bolasco for
Gambero Rosso

Serra de'Conti Cicerchia

directed by Marco Bolasco for
Gambero Rosso

Tenera Ascoli Olive

directed by Marco Bolasco for
Gambero Rosso

The Last Link

directed by Tim Kahn, NABO (North
American Basque Organizations)

Vallesina Fig Cake

directed by Marco Bolasco for
Gambero Rosso

Vesuvius Apricot

directed by Marco Bolasco for
Gambero Rosso
Documentary about Béarn mountain
cheese(now a Presidium)

2002

Cinque Terre, a Threatened Ecosystem

directed by Annette Frei Berthoud, NZZ
TV (Swiss TV channel). Documentary
about the Cinque Terre Sciacchetra
Presidium.

Mythical Meat

directed by Annette Frei Berthoud, NZZ TV (Swiss TV channel). Describes four Presidia for native breeds (Cinta Senese pig, Piedmontese cattle, Maremma ox, Chianina ox) and the Colonnata Lard Presidium.

2004

Pedras Caliente

directed by Francisco Klimscha and Cristian Simón. Documentary about the Calbuco Black-Bordered Oyster Presidium (Chile).

2005

Bitto, the Eternal Cheese

directed by Annamaria Gallone, a Kenzi production in co-production with the Slow Food Foundation for Biodiversity. Documentary dedicated to the Bitto of the Bitto Valleys Presidium (Lombardy, Italy).

The Black Pig, the Woods and the People of Nebrodi

directed by Annamaria Gallone, a Kenzi production in co-production with the Slow Food Foundation for Biodiversity. Documentary about the Nebrodi Black Pig Presidium (Sicily, Italy).

Cacao, Food of the Gods

directed by Annette Frei Berthoud, NZZ TV (Swiss TV channel). Documentary about the Cacao Nacional Presidium (Ecuador).

CONAB–Companhia Nacional de Abastecimento

produced by the Brazilian Ministry of Agriculture and partly about the Umbu Presidium (Brazil).

Fishing in Senegal

directed by A. Carboni, documentary about small fishing communities in Senegal.

Manrique and the Coffee Odyssey

directed by Annamaria Gallone, a Kenzi production in co-production with the Slow Food Foundation for Biodiversity. Documentary on the Huehuetenango Highland Coffee Presidium (Guatemala).

Olga, Paprika and the Curly-Haired Piglet

directed by Annamaria Gallone, a Kenzi production in co-production with the

Slow Food Foundation for Biodiversity. Documentary about the Mangalica Sausage Presidium (Hungary).

Stories of Eels, Water and Fire

directed by Annamaria Gallone, a Kenzi production in co-production with the Slow Food Foundation for Biodiversity. Documentary about the Traditional Marinated Comacchio Valleys Eel Presidium (Emilia-Romagna, Italy).

Stories of Farms and Cattle in the Gargano Uplands

directed by Annamaria Gallone, a Kenzi production in co-production with the Slow Food Foundation for Biodiversity. Documentary about the Gargano Podolico Caciocavallo Presidium (Puglia, Italy).

Terra Madre

directed by Nicola Ferrero and Ugo Vallauri. Documentary dedicated to Terra Madre.

The Wild Sheep, the Fox and Love

directed by Anne Magnussen. Documentary on Hilde Buer, a sheep farmer from the Villsau Sheep Presidium (Norway).

2006

The Highest Cheese in the World

directed by Paola Vanzo and Andrea Cavazzuti. Documentary about the Yak Cheese Presidium (China).

Imraguen Women's Mullet Botargo

directed by Remo Schellino. Documentary on the Imraguen Women's Mullet Bottarga Presidium (Mauritania).

Manoomin – The Sacred Food

directed by Jack Riccobono on the Anishinaabeg Manoomin Rice Presidium in the US; a prizewinner at the Berlinale Talent Campus as part of the Berlin International Film Festival.

Maremma, Land of Presidia

directed by Valter Bencini, a co-production of Insekt and Raisat Gambero Rosso.

Sawasiray–Pitusiray

directed by Mariana Herrera Bellido on the landscape and management of the Pampacorral Sweet Potato Presidium

in Peru; a prizewinner at the Berlinale Talent Campus as part of the Berlin International Film Festival.

Zeri Lamb: A Border Animal

directed by Valter Bencini, a co-production of Insekt and Raisat Gambero Rosso.

2007

As Fulôs do Sertão As mulheres da caatinga fazendo econegócios

directed by Ricardo Malta for BPC Imagens. Documentary about the Umbu Presidium (Brazil).

Langsom Mat (Slow Food)

directed by Vanja Ohna. Documentary on the Møre og Romsdal Salt Cod Presidium (Norway).

Um pé de que? Programa Umbu

directed by Leo Andrade, for Pindorama Filmes. TV program about the Umbu Presidium (Brazil).

Vanilla, The Queen of Spices

directed by Annette Frei Berthoud, NZZ TV (Swiss TV channel). Documentary on the Mananara Vanilla Presidium (Madagascar).

2008

Café y Caffè

directed by Annamaria Gallone, a Kenzi production in co-production with the Slow Food Foundation for Biodiversity. Documentary about the coffee Presidia (Guatemala, Dominican Republic).

Café y Caffè: The Experience of the Slow Food Sierra Cafetalera Coffee Presidium

directed by Annamaria Gallone, a Kenzi production in co-production with the Slow Food Foundation for Biodiversity. Documentary about the Sierra Cafetalera Coffee Presidium (Dominican Republic).

The Earth is a Mother

directed by Santo della Volpe. Documentary about small fishing communities in Senegal.

Fruit Preserves

directed by Remo Schellino. Documentary about the production of quality fruit preserves.

Noe's Wine

directed by Daniele de Sanctis.

Documentary about the enogastronomic traditions of Georgia and the Georgian Wine in Jars Presidium.

2009

100 Days Between Heaven and Earth

directed by Dario Leone for Slow Food in collaboration with the University of Gastronomic Sciences as part of the European Promo Terroir project. Short film about the Italian and French cross-border Presidia (Italy).

A Gift From Talking God:

The Story of the Navajo-Churro
directed by Peter Blystone and Margaret Chanler, with the participation of Roy Kady, Jay Begay, Jr. Dr. Lyle McNeal e Dr. Gary Paul Nabhan. Documentary about the Navajo-Churro Sheep Presidium.

Terra Madre People

directed by Slow Food, studio Bodà production. Presenting the small farmers, herders, fishers, cooks, students and academics brought together at the third Terra Madre world meeting.

The world premiere of Italian director **Ermanno Olmi's** documentary **Terra Madre** was presented at the Berlinale international film festival on

February 6, 2009. In this production inspired by the Terra Madre network of food communities, Olmi delivers a powerful message about the critical issues facing food, and their economic, environmental and social implications.

2010

Marco Polo 2010

directed by Carlo Auriemma and Elisabetta Eördegh. Presents the food communities and producers along the Silk Road (Georgia, Azerbaijan, Turkmenistan, Tajikistan, Kazakhstan, Uzbekistan).

The Dates of the Al Jufrah Desert

directed by Walter Bencini and produced by the Slow Food Foundation for Biodiversity in collaboration with the Overseas Agronomical Institute and the Italian Development Cooperation. A journey to the heart of Libya and the Al Jufrah oases, following the ancient caravan routes to discover 400 varieties of dates and their rich history and culture.

2011

Pokot Ash Yoghurt

directed by Francesco Amato and Stefano Scarafia. Documentary about the Pokot Ash Yogurt Presidium in Kenya.

Hareenna Forest Wild Coffee

directed by Francesco Amato and Stefano Scarafia. Documentary about the Hareenna Forest Wild Coffee Presidium in Ethiopia.

Jeans & Martò

directed by Claudia Palazzi and Clio Sozzani. Documentary about the story of Roba Bulga Jilo, an Ethiopian herder and student at the University of Gastronomic Sciences.

La degustation de l'huile d'Argane.

Une Sentinelle Slow Food
directed by Remo Schellino and Dario Leone.

Documentary produced with the support of the Piedmont Regional Authority and in collaboration with the Moroccan association Al AlBaydar on the sensory qualities of argan oil and how to taste it.

2012

Couscous Island

directed by Francesco Amato and Stefano Scarafia. Documentary about the Fadiouth Island Salted Millet Couscous Presidium in Senegal.

MarcoPolo: Genes and Tastes Along the Silk Road



directed by Carlo Auriemma and Elisabetta Eordegh
Documentary about the food communities along the Silk Road (Armenia, Azerbaijan, Georgia, Kyrgyzstan, Turkmenistan, Tajikistan, Kazakhstan, Ukraine, Crimea, Uzbekistan). Produced as part of the MarcoPolo project thanks to the collaboration between IRCSS Burlo Garofolo, Trieste, Sissa Medialab, City of Trieste and the Terra Madre Foundation.

Reviving Recipes

directed by Watanabe Satoshi
Through the story of chef Masayuki Okuda, the children of Yamagata and professor Egashira Hiroaki, this documentary tells the story of how the whole community in the Yamagata prefecture came together to safeguard the biodiversity of products linked to the local gastronomic culture, like traditional rice varieties, zusayama radicchio and tonojima cucumber.

A Thousand Gardens in Africa

directed by Slow Food and Bodà (Turin, Italy). Documentary that collects remarks of coordinators, teachers and alumni involved in the project. In Italian, English, French and Mossi.

2013

The Planet Lives If Biodiversity Lives

directed by Enrico Carlesi and Milena Raviola The video explains why food biodiversity is important for the environment, and what Slow Food is doing to protect it.

Slow Food Story

directed by Stefano Sardo
An account of how Slow Food was founded and how the movement evolved from focusing on the pleasures of food to the protection of agricultural and food biodiversity.

Roots

directed by David Giacomelli and Davide Oddone
Documentary exploring the gastronomic roots of indigenous communities and different groups of immigrants in Brazil (Afro-descendants, Japanese, Italians, Portuguese, Syrian-Lebanese, Germans). Produced in collaboration with the University of Gastronomic Sciences and funded by Lavazza.

2014

The Ark of Taste in Chile

directed by Aldo Oviedo.
Documentary that recounts the Ark of Taste project in Chile.

Seeds

directed by Stefano Scarafia.
A journey from Tuscany to Sicily to understand the importance of the element at the origins of all our food: seeds.

Floriano and the Bees

directed by Stefano Scarafia.
Documentary that tells the story of Floriano and his bees, who produce Slow Food Presidium high mountain honey.

Stories of Seeds, Earth and Bread

directed by Remo Schellino.
The rye from Tauern, in Austria, is an ancient variety from the mountains, protected by a Slow Food Presidium. A documentary tells of its rediscovery.

Earth and Freedom

directed by Remo Schellino.
In the northern Basque Country, a group of farmers are protecting local biodiversity (ancient pig and sheep breeds, local varieties of corn and cherry...) through collaboration and direct sales.

Don't Show Me How it's Done, Tell Me its Story

directed by Remo Schellino.
Cheesemakers from the Slow Food Presidium for heritage Bitto tell the story of their battle to save a heroic production: a raw-milk cheese produced at each milking exclusively in mountains pastures, and which can age for 10 years.

Slow Food for Africa – 10,000 Gardens to Cultivate the Future

directed by Enrico Carlesi and Milena Raviola. Recounts Slow Food for Africa, the evening of February 17 in Milan, when the new phase of the gardens project was launched.

Slow Food Gardens: A Growing Movement

directed by Enrico Carlesi and Milena Raviola. An educational video with some tips on how to grow a Slow Food garden.

Honeys of Ethiopia

directed by Tripod Photo.
Documentary that illustrates the project of the Ethiopian honey network through

interviews with the food communities involved.

2015

L'Arca del Gusto

directed by Enrico Carlesi
Documentary on the Ark of Taste project.

Biodiversità

directed by Enrico Carlesi
Documentary on biodiversity seen through the Slow Food Foundation projects.

Frutos Silvestres del Gran Chaco - saberes y recetas de las mujeres indígenas rescatados por un Baluarte

directed by Luis Zunino
Documentary on the Slow Food Gran Chaco Wild Fruits Presidium in Argentina.

Il cacao porcelana della Sierra Nevada de Santa Marta

directed by Crista Castellanos
Documentary on a Presidium that is saving and promoting a forgotten cacao.

Nel nome del padre

directed by Remo Schellino
Documentary on the Basque Pyrenees Mountain Cheeses Presidium.

Liberi nella foresta

directed by Remo Schellino
Documentary on the Kintoa Basque Pig Presidium.

Semi di libertà

directed by Remo Schellino
Documentary on the Basque Red Grain Presidium.

Il posto delle ciliegie

directed by Remo Schellino
Documentary on the Heirloom Itxassou Cherry Varieties Presidium.

Lavazza – Etigua

produced by Lavazza
Documentary on the Huehuetenango Coffee Presidium in Guatemala and the Harena Coffee Presidium in Ethiopia.

Mieli d'Etiopia

produced by Slow Food, Moxa, Slow Food Foundation for Biodiversità, Parma per gli Altri, Cisp, Conapi, Commune of Parma
Documentary on the honey network in Ethiopia.

Press Review



Más de cien alimentos argentinos en peligro de extinción

El arropo de uvas, la pitanga, el licor de yatay y el tomate de monte son sólo algunos de los alimentos que podrían llegar a dejar de producirse.



En la Argentina existen al menos 110 productos agroalimentarios que están en peligro de extinción, cuya pérdida no sólo equivaldría a la desaparición de recursos alimenticios y económicos, sino también de una parte importante de la cultura que acumularon durante siglos los pueblos de diferentes regiones del país. El llamado de atención surgió de un grupo de docentes de la Facultad de Agronomía de la UBA (FAUBA) que integra la comisión nacional del Arca del Gusto, de la asociación SlowFood.

Se trata de productos tradicionales generados en economías regionales, muchas veces por pequeños productores que habitualmente tienen grandes dificultades para llegar al mercado en condiciones de comercio justo. Tales son los casos del arropo de uvas, típico de las provincias del noroeste; el vino de la costa, que posee

MDZOnline

Argentina



Slow Food Movement's 'Ark of Taste' catalogues specialty regional food and animal breeds at risk of extinction

ABC Rural By Sarina Locke

Updated Thu 20-Aug 2015, 9:08am



PHOTO: Wences Saldoback via raw food on Australia's Ark of Taste. The Slow Food Movement is gathering a list of 10,000 breeds and foods that are endangered by industrial agriculture. [Read more](#) (James Bennett)

An international initiative to identify and catalogue regional produce at risk of being lost in the globalised trade of food, includes 22 Australian food products in its international list of 2,500.

The Ark of Taste, a project of the Slow Food Movement, includes a range of specialty cheeses and hams, and rare livestock breeds.

The Slow Food Movement began 25 years ago in Italy and aims to protect world food traditions, to counteract fast food lifestyles, and encourage interest in food production.

Paolo Dicoce, general secretary of the International Slow Food Movement, has flown from Italy to speak at the Australian national conference in Uluda, in southern New South Wales.

"It's in the defence of biodiversity," Mr Dicoce said.

"All around the world we are losing our food, losing traditions, losing varieties, animal breeds because of the globalised system which says we have to eat the same food everywhere.

ABC News

Australia

FOLHA DE S. PAULO Folha de S. Paulo
 EN JORNAL A SERVIÇO DO BRASIL
 Brazil

Ingredientes brasileiros ameaçados de extinção são estrelas de festival em SP

Festival em SP com ingredientes brasileiros da Arca do Gosto

MAGE FLORES DE SÃO PAULO
 07102015 0300

Araruta, piracai e aratú não são comuns em listas de compras, nem sequer em mercados. E, por correrem o risco de cair no esquecimento (e até desaparecerem), estão em outra lista: a da Arca do Gosto.

Criada em 1996 pelo Slow Food, movimento que se contrapõe ao modo acelerado e pouco consciente de alimentação, a Arca conta com mais de 2.000 produtos pelo mundo: 50 brasileiros. São ingredientes artesanais e sustentáveis, ligados à cultura local.

'Z'-Club Bulgaria

Има ли зелено сирене?

Клуб Z по следите на сиреновите метове и легенди в село Черни Вит

Издание: 12/01/2016 10:58:22

МЕДИОСА МЕТОДИКА (LIVE)
 Водещи през време: публикации на българския вестник "Телеграф" за 18-те най-зелени сирене в Европа и след техните имена и продукт от България, за който не бива чува присто съзнание. Вълшебна не в митична случай на съвместителство и не поддържане "зелено българско и родно" - Точно тук сирене, което да е вълшебна, колко другите сирени.

Та напълно като вълшебна, вълшебство и най-популярно българско сирене. Където има десетки различни сортове, трябва четири да имаме: качества и качество дърво от най-често дърво и изкуството над - Билето са дават. Аз не мога да кажа че аз пък да ги казвам, на трети степен (производителите вече е споделил да ги разкаже - още в първо, или в по-късно, или пък умело се рече.

Аз публикувам на българския медия на български на да кажа да я продукт, а за последно зелено сирене, което се правело само и единствено в гетевското село Черни Вит. Шам с пясък!

Изобщо не трябва, не съм разбират на това сирене, но повечето от останалите обичайни продукти или със ги отиват, или поне със чупи за теб. Също така вие аustralian-hip-burgundy. Като български Формаж де Нанте, шампанско Pils, St. James's Gate Blue Vein, французски Valencay, италианското Bionetto, ирландското Galtee, португалското São Jorge, швейцарското Emmentaler, чешкото Smetanový, гръцкото Feta и други.

Често бърза разваля сирене от време на време, което е изключително популярно сирене на зеленото сирене от село Черни Вит през 2007 г. и аз отговоря на въпроса за сиренето от село Черни Вит по въпроса за зеленото сирене. Предлагаме ви да сега: После обаче пречи за много добро качество и забавно изпитание в изпитане. Биле е вълшебна разваля сирене, че за това сирене по изпитане от културното качество и отчасти да го търси в българското село. Притом и при човек, който правят сирене. Той и продължава културно сирене, но бие, и не желимо. След това трябва при вторе местни производители, който си скар извадят често бие бие бие.

ICI RADIO-CANADA .ca

Le Cru du Clocher, patrimoine alimentaire mondial?

Mise à jour le dimanche 26 avril 2015 à 15 h 37 HAE

Le fromage au village, de Lorrainville, pourrait être défini comme patrimoine alimentaire mondial, par l'Arche du goût, de Slow Food.

Un texte d'Émilie Rivard-Boudreau

Du 22 au 26 avril, Slow Food Abitibi-Témiscamingue participe à la 10e réunion nationale de Slow Food Canada. Pour la première fois, on y organise un forum régional des communautés de la nourriture. Parmi la trentaine d'exposants du premier Terra Madre St-Laurent, on y retrouvait la fromagerie Le fromage au village, de Lorrainville.

« On essaie de protéger les fromages au lait cru qui sont en voie de disparition. »
 — Ghislain Trudel, président de Slow Food Abitibi-Témiscamingue

Selon le président de Slow Food Abitibi-Témiscamingue, Ghislain Trudel, le fromage au lait de la fromagerie pourrait être répertorié par l'Arche du goût de Slow Food comme aliment à protéger de l'industrialisation.

« On va le présenter à l'Arche du goût, au niveau international. L'Arche du goût, ce sont des aliments qu'on veut protéger, qu'on ne veut pas qu'ils disparaissent [...] parce que c'est des aliments dont on connaît l'origine, d'où provient le lait, la race laitière, qui le fournit, comment il est fabriqué... », explique Ghislain Trudel.

L'Arche du goût

Depuis 1996, plus de 800 produits de plus de 50 pays ont été ajoutés à l'Arche du goût internationale.

La liste comprend des plats cuisinés, des produits alimentaires, un grand nombre d'animaux de race, ainsi que des légumes et des fruits aux saveurs presque oubliées.

Ici Radio Canada

"1,000 sustainable gardens for Africa" to grow fourfold in Med Plans for 2015 on southern shore presented in Cairo

26 January, 13:07

(by Rodolfo Calò) (ANSAmEd) - CAIRO, NOVEMBER 26 - The project "1,000 sustainable gardens for Africa" launched by Slow Food in the continent vies to double or grow four-fold in the Mediterranean under a project presented last week in Cairo.

The plan, as summed up by the initiative's website, vies to create vegetable gardens that are "tasty, clean and right for African schools and villages" in order to "guarantee to communities fresh and healthy food, as well as creating a network of people who are aware of the value of their land and culture".

Plans for 2015 are to bring up the number of vegetable gardens in Tunisia from 19 to 40, from 26 to 95 in Morocco and from 18 to 88 in Egypt, according to a map shown by Sara El Sayed, president of the Cairo Convivium and member of the council of Slow Food International.

The initiative of the Slow Food Foundation for Biodiversity that kicked off in 2012 and mainly focuses on eastern Africa, has reached 1,410 units, exceeding the original objective of 1,000 gardens, the head of the project recalled, and vies this year to a fourth Mediterranean country, Algeria, with five gardens.

In Egypt, the gardens are mostly concentrated (13) in the Cairo area and six are in Fayoum, some 130 km south-east of the capital, added El Sayed at the conference that took place at the Italian culture institute in the Egyptian capital and organized by the national coordinator of Slow Food for Egypt, Diego Guaffi.

"The idea is to promote a concept of very small gardens, that can be managed by schools, communities, a family", respecting "a certain ethic", recalled the head and co-founder of New-ya, an NGO that operates in the sector of rural development and the main partner of Slow Food in Egypt.

El Sayed cited, among others, principles like integration with the surrounding environment, small dimension, local biodiversity for example in the selection of seeds, methods of sustainable farming like saving water. There are however resistances connected to the small social consideration that often wrongfully accompanies jobs like that of vegetable vendor, also said the president of Cairo's Convivium, citing other problems like the loss of traditional farming know-how.

But the "harshes reality", added the president, is "obtaining the authorizations" in regulating disputes when the time comes to decide who benefits from gardens managed by the community.

A draft document listing activities for the participation of the Egyptian delegation at Milan Expo

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A page from a Russian magazine featuring an advertisement for 'Doktor ZhevaGo' (Doctor ZhevaGo) and several articles with photos of people.



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