



September 2009

Editorial

While visiting Canada at the end of April I experienced something that provoked a smile of surprised delight, like when you bump into an old friend far from home. In my case the old friend was a plate of raw milk cheese.

Until about ten years ago this encounter would not have been possible and still today it is difficult to find good raw milk cheeses in countries where Britain once ruled (particularly the US, Canada and Australia) as well as Britain itself.

In Canada you end up in court if you sell fresh raw milk or dairy products made from raw milk to the public. It is hard to understand the reason. Studies show that if hygienic standards are observed, the animals are raised in a healthy way without antibiotics or growth hormones, and if the bottling or packing processes follow specified rules, not only can raw milk be consumed without any risk, but it is also richer in nutrients.

The pasteurization of milk is a consequence of the change in farming methods in the first half of the last century. No longer put out to pasture, increasing numbers of cattle were kept in sheds, with the average daily output of milk rising from 25 to 60 liters. There was a rapid fall in the animals' quality of life and the risks of spreading disease were increased. Under these conditions it was natural to resort to pasteurization in order to make milk safe.

*It isn't hard to see the dramatic effects the dairy industry has had on the British environment, landscape, production methods and social life in the last 150 years. In a country with traditions qualifying for inclusion in Pantaleone da Confienza's *Summa lacticiniorum* (the oldest scientific treatise on cheese), centuries-old traditions have been swept away. For example, from being a distinctive local English cheese produced according to age-old methods, Cheddar has become a prototype industrial cheese, with even its shape redefined. Instead of being cylindrical, it changed into a rectangular block so it could meet the demands of workers wanting to eat sandwiches with a couple of slices of industrial cheddar exactly fitting the shape of the bread. Today's marketing experts would see this as a perfect market-oriented solution.*

This model is showing its shortcomings, the economic crisis is a clear indication. During my travels I am increasingly meeting a new attitude, people who believe in the earth, in traditional products and quality rather than quantity. The campaign that Slow Food launched during Cheese 2001 in defense of raw milk was only a drop in the ocean but I think it was a significant help in giving dignity to those cheesemakers who, risking prison, continued to produce cheese in the right way.

In the last 10 years, affineurs, retailers and producers have redefined dairy production and consumption in these countries, championing an approach which until a short time ago would have seemed an unrealistic dream.

I must also mention the Slow Food Presidia dedicated to American raw milk cheese and to artisan Somerset cheddar.

We'll be able to find them at Cheese, drink a toast to their farsighted example and eat a piece of their outstanding produce. The crisis will seem a little further away.

Carlo Petrini

President of Slow Food International

Campaigns

Terra Madre Day

Celebrating Terra Madre Day on December 10 will help to make people aware of the importance of eating locally and will proclaim the right of all communities worldwide to have access to good, clean and fair food.

Organizing an event will be an excellent opportunity to build relationships, meet people with shared objectives, and get convivia, Terra Madre food communities, supporters, friends, families and organizations to meet each other. Terra Madre Day will also be a good time to announce a new project or to highlight a good, clean and fair local product.

Even if only small and symbolic, your event will help to encourage the work of our association at a local level and will be a valuable part of our global commitment for change.

You can register your event on the Terra Madre site

www.slowfood.com/terramadreday which will be online from today in Italian, English, French, German, Spanish, Portuguese, Japanese and Russian—or by emailing tmday@slowfood.com .

Each registered event will be shown on our global map of events so everyone can find out about Terra Madre Day events in their area.

The website also contains a toolkit to help you organize your event—graphic material to print out posters, banners, cards, pins and T shirts, as well as many other useful ideas to create and promote your event.

Project of the Month

Pozegaca Plum Slatko Presidium

Support a project maintained by resolute women defending their culture and local traditions

In the Bosnian language *slatko* means sweet, but the word also refers to a plum-based syrup preserve. It is still made in various parts of Bosnia, Serbia, and Croatia but is a rapidly disappearing tradition.

In the village of Filipovici (near the Muslim enclave of Gorazde), Pozegaca plum slatko is produced by a group of women. With the help of older women they have revived the traditional recipe: their slatko is prepared on a wood fire using plums grown on the banks of the river Drina which have been cooked, manually peeled and stoned using a metal tool.

Before the Presidium was created, slatko was produced at home and brought no economic benefits for families. The success achieved at the International Salone del Gusto in 2004 was a great encouragement for producers, who decided to form an association and raise funds to set up a workshop for processing and storing the product.

Since 2005 sales of slatko have steadily increased: the Emina association has started to sell in Sarajevo (at two supermarket chains) and has successfully broken into export markets (France and Italy).

The product's success and consequent increase in demand posed the problem of improving the supply of raw material (which was of low quantity and irregular) and highlighted the need to restore and use old orchards. The objective for next year is to create a new half-hectare orchard, with another three hectares of old orchards to be pruned and revived with the assistance of a local agronomist. The Emina association will organize traveling training courses to involve new producers in the project, extending the social and economic benefits of the Presidium.

On September 25 and 26, 2009 the Presidium will establish the Slow Food Gorazde convivium and organize the Okusa Festival, the first Festival of Taste for quality small-scale producers in Bosnia Herzegovina, to be held in Ustikolina with local authority support. For two days the town center will have a festive air, with small producers displaying their produce, street food and music in best Balkan tradition.

The festival will also be attended by other Slow Food Presidia and food communities from Bosnia, Croatia and Macedonia, together with a delegation of producers and cooks from Slow Food Veneto, Friuli-Venezia Giulia and Emilia-Romagna.

You can help to support this project by clicking on the “Donate” section of the slow Food website.

www.slowfood.com/donate

From Earth to Table...

New Presidia at Cheese

The Slow Food Foundation for Biodiversity has created 8 new cheese Presidia

Italy - The cheese Presidia are one of the most important groups of Slow Food Foundation projects both in numbers and in social, environmental and cultural value. At Cheese they will occupy an entire street in the historic town center (Via Principi). In addition they will be the focus of a number of Taste Workshops and seminars, to be held in the deconsecrated Church of San Rocco. These projects promote a range of valuable activities: they defend mountain pastures and native breeds, maintain traditional production methods and locations, and support the production of raw milk cheeses.

Italy has the largest number of cheese Presidia (43) but new projects will also be present, in particular from other European countries (France, Spain, Norway and Bulgaria). A special section is reserved for Italian and French cross-border Presidia (organized as part of the European project Promo Terroir).

Here is a brief description of new Presidia featured at Cheese:

Bulgaria – Karakachan Sheep

At one time the Karakachan sheep breed (which takes its name from an ancient Balkan ethnic group) was common throughout Bulgaria: at the beginning of the 20th century there were 500,000 animals but by the end of the 1950s their numbers had fallen to 150,000 and now only 400 survive. The sheep is small in size with a thick long coat, its color changing with age, from black to brown and finally almost grey. Its excellent high-fat milk is used to produce white *sirene*, a cheese in brine similar to feta, and an extraordinary yogurt.

Production Area: Vlahi, Pirin Mountains, Blagoevgrad Province, South West Bulgaria

Bulgaria – Tcherni Vit Blue Cheese

The traditional sheep's milk *sirene*, a white cheese similar to feta, is common throughout the Balkans. In this area it is processed using a distinctive method. Some of the cheese made by shepherds near the village of Tcherni Vit is aged in small wooden barrels in cellars. The contact with wood and slow evaporation of the brine, but particularly the microclimate in the narrow valley of Tcherni Vit, enable a mold to develop which transforms this sheep's cheese into a very strong blue cheese (or "green", as it is called locally).

Production Area: Village of Tcherni Vit, municipality of Teteven, Lovech District, Balkan range

France - Rove Brousse Goat Cheese

Traditionally prepared using milk from the Rove goat, a rustic breed well suited to the dry hills of the Provencal interior, Rove Brousse is a fresh unsalted cheese with a soft, crumbly paste. It is made by heating milk to 90°, letting it cool (not beyond 70°) and adding a little vinegar so it coagulates. For some years industrial versions of Brousse have been available in supermarkets, but they are often made with cheaper cow's milk. Around Rove a small movement has sprung up to defend the original Brousse, made only from the raw milk of Rove goats left out to pasture.

Production Area: Bouches-du-Rhône, south Vaucluse and west Var Departments, Provence-Alpes-Côte d'Azur Region

France - Béarn Mountain Pasture Cheeses

Every year in June, around eighty shepherds from the three valleys of Béarn (Ossau, Aspe and Barétous) lead their flocks of Basque-Bearn sheep to the mountain pastures on the French side of the Western Pyrenees, between 900 and 2000 meters above sea level. For three months they live in small isolated stone huts and make traditional *tommes*: pressed raw milk cheeses which can weigh over five kilograms. Some shepherds also bring a few cows to the pastures and continue to produce a "mixed" cheese of older style—it is more delicate, but still soft and intense. After aging at least four months in a humid place, the *tommes* assume an attractive beige-orange color, becoming soft with delicate aroma of milk, nuts, mushrooms, vegetables, and persistent flavor.

Production Area: Valleys of Ossau, Aspe and Barétous situated between 900 and 2000 meters, Pyrénées-Atlantiques Department, Aquitaine Region

Norway – Pultost from Hedmark and Oppland Counties

For hundreds of years pultost was produced throughout Norway, particularly in Hedmark and Oppland counties in the southeast of the country. It has ancient origins and is typically made in a *saeter*, a Norwegian mountain farm, where it is then kept for the entire winter. It is made from skimmed, unpasteurized cow's milk using acid fermentation without the addition of rennet, one of the most ancient cheesemaking techniques. The milk is soured and heated to a temperature between 45° and 65°C. The curd is then hung in a cloth to drain before being crumbled and left to ferment. Finally caraway seeds are added for flavoring and to stop the fermentation. Pultost can be eaten fresh or aged for up to a year.

Production Area: Hedmark and Oppland Counties, southeast Norway

Spain - Carranzana Cara Negra Sheep Cheese

The Carranzana Cara Negra is a black-headed Basque sheep currently subject to a breed recovery program. It is a very rustic breed, adapted to life in the green, remote mountain pastures in the province of Bilbao. Its raw milk is used to make a traditional semi-aged cheese of small size. The curd, made using lamb's rennet from the same breed, is put into molds by hand and seasoned with salt from the Salinas de Añana, a Basque Ark of Taste product. The product is aged for a minimum of two months, but the flavor becomes more distinctive after aging 4 months.

Production Area: Las Encartaciones, Bizkaia Province, Basque Country

Switzerland - Raw Milk Butter

This Presidium was set up to protect and promote a very rare product: raw-milk butter made from soured cream and lactic acid bacteria cultures produced in the dairy. One of the last remaining producers in Switzerland is Marco Eicher, who makes just over 60 kilograms of butter once or twice a week in his small dairy in Wernetshausen in the Zürcher Oberland. He only uses organic milk and when the cream has reached the right acidity – which generally takes two to four days – he places it in the butter churn to obtain a solid mass which is then washed, kneaded and modeled into classic pats.

Production Area: Wernetshausen, Zürcher Oberland, Zürich Canton

Switzerland - Traditional Emmentaler

Emmentaler is still produced in the traditional way in the Emme Valley. An ancient cheese, probably dating back to the 13th century, it is known around the world. Traditional Presidium Emmentaler is made using local raw milk from cows fed a silage-free diet and involves the use of a whey starter culture which requires great skill from the cheesemaker. However its most important characteristic is long aging: the cheese matures for at least 12 months in damp cellars, where continuous care ensures it will develop a dark crust and a strong but balanced flavor.

Production Area: Emme Valley, Berne Canton

Switzerland - Raw Milk Vacherin Fribourgeois

Vacherin Fribourgeois is a semi-hard, semi-cooked cow's milk cheese, originally from the French-speaking canton of Fribourg in Switzerland. Around 2,500 tonnes are produced annually, but only 2% are made with raw milk. The Presidium was created to promote the raw-milk Vacherin (particularly the cheese produced during summer in the mountains) aged for at least three months. After 90 days the cheese begins to express its unique characteristics, especially the sweet softness in the mouth that comes from the technique of *dé lactosage*, curd washing.

Production Area: Fribourg Canton

The Biodiversity of Milk

From Peul milk...

It is said that the Peul people have “a milk kinship with their animals”. Awa Diallo is a producer from the Terra Madre community of Peul herders living in Senegal’s Louga region and a member of the new Suxaali Sunnu Goxx convivium. She looks after a herd of 80 cattle and has been producing milk since 1973, the year she took over the herd of her husband, whose family had also been farmers for several

generations. The Peul people have a particularly strong relationship with these animals because they provide their food needs and are a central feature of their lives. Although their husbands or sons often own the animals, it is the women who deal with the milk. It is said that when they drink milk, Peul people can recognize the cow which has produced it. Awa tells us about the various types of milk from her region: “Here in Senegal there are three types of milk. Firstly there is milk from cows grazing in the pastoral zone (Senegalese Ferlo) which extends from Louga to St Louis. Secondly there is milk produced by cattle in the Dakar region. The third type of milk is from cows grazing in the southeast of the country. This milk has more fat so it can be made into an excellent cheese. It is also used to make butter”. Awa goes on to say that the milk with the best taste comes from “pregnant cows still suckling a calf. It is called Kosam Mopi Diegome in Peul, or milk with six ears—from the cow, the calf and the one still to be born. The milk is sweet and creamy. Various types of feed can change the taste of the milk, particularly in the period before harvesting, or *soudure*, when cattle are given purchased vegetable produce to make up for the lack of grass during drought conditions. Peppers and melons, for example, give milk a fragrant aroma.”

Helped by Terra Madre, Awa and her association have learned to promote their products. “I visited the Salone del Gusto and saw so many products. At Terra Madre I met new partners and exchanged information. We really learned a lot.”

Awa is doing a lot of work with other communities in her neighborhood. She is pleased because herders are beginning to organize events even at a regional level. At the beginning of August the first fair in Tambacounda was held on the theme “Local milk: posta in gioco and opportunity”.

Awa Diallo, awapoulo@yahoo.fr

Click here

<http://www.lemangeur-ocha.com/fileadmin/images/dossiers/Le-lait-des-Peuls.pdf>

to read a detailed study about Peul milk (in French) by Sada-Mamadou Ba (ethnologist from CEMAF, Centre d'Etudes des Mondes Africains).

...to elk milk

Although the domestication of hoofed species such as the elk is very rare, the Russians and Scandinavians have a long tradition in farming these animals for milk. As elks are solitary animals they cannot be kept in sheds and must be allowed to move freely in their environment. There are currently only two farms producing elk milk in the whole Russian Federation: the Elk Farm of Kostroma and another in the Pechora-Ilych nature reserve in the autonomous Komi republic. In these farms an adult animal spends most of its time grazing in the forest but pregnant females always return to the farm to give birth, where they are milked for the three to five months while they produce milk. A female produces from 300 to 500 liters of milk per

season, much less than the average yield of a cow. But elk milk is of excellent quality, with a high fat content (12-14%), and a good source of vitamins and microelements which allows it to resist freezing. It is not as sweet as cow's milk.

...and dromedary milk

Camel's milk is the most important and complete food for the nomads of the Sahara, who often survive on it as their only food for weeks on end. It has become the basis for a long-standing tradition among communities living in these areas. *Zrig* is a refreshing drink based on fermented milk diluted with water which is offered everywhere in Saharan Africa, served from a *calebasse*, a gourd used as a communal vessel which is passed from person to person.

Camel's milk has excellent nutritional properties: not only is it the main source of vitamin C for millions of people who rarely eat fruit or vegetables, it also has much lower percentages of cholesterol and fat than cow's milk (in Mauritania, for example, the fat content is between 2.5 and 3.5% according to the season). Its percentage of sugar (lactose) is low, while its mineral content is high; and it does not coagulate naturally so is easily digested.

Mohamed Ould Tati, a dromedary herder from Mauritanian Terra Madre community, tells us that dromedary milk is very light and able to cure diabetes. He states that "at one time dromedary milk wasn't drunk in Senegal because people thought it was only for marabou storks. Now it is drunk and appreciated for its health benefits. It isn't like cow or sheep milk... I think it is more like mother's milk."

Things Are Moving In Belgium

National Slow Food week in Belgium

Inspired by the event *Goûter Bruxelles* organized in 2008 by the Karikol Convivium, the ten Belgian convivia will be presenting a range of activities for Slow Food Week, to be held from September 20 to 27, 2009. Some activities will be for the general public throughout the country, ranging from the plains of Antwerp to the region of Namur, the Land of Herve to Walloon Picardy, and of course Brussels. The Belgian public will have the opportunity to discover biodiversity, producers and local flavors, new and traditional recipes in a virtuous approach to food.

The Karikol convivium of Brussels has involved two Terra Madre cooks in organizing the second edition of *Goûter Bruxelles*. During this event, 25 Brussels restaurateurs will create Slow Food menus based on "good, clean and fair" produce. Aperitifs will be available in parks, orchards and gardens. Courses in organic gardening will be held teaching how to grow produce on balconies and create small town gardens. The Karikol convivium has also planned seminars on sustainable catering, activities to discover Brussels honey and the future of urban beekeeping. The event will close with a large picnic in the Royal Park where everyone will bring a plate or drink to share. At the same time Slow Food Dijle is organizing a cycle ride to discover local Flemish products. The recently created Namur convivium *Les P'tits Gris* is preparing a range of activities from

discovering wild plants to a market of local products. In Pays de Liège, some restaurateurs are offering a Slow Food menu in honor of local biodiversity with the help of the local convivium. Taste Workshops and visits to orchards and gardens are also on the program. Slow Food *Les vertes vallées* (St Sauveur) will organize a farmers' market. The array of activities planned for Silly includes a dinner-seminar with traditional recipes based on local seasonal products, in collaboration with the Slow Cities of Enghien and Lens, and the promotion of a different local product each day, particularly in school canteens. Slow Food Vlaanderen will be flying the flag at Cheese in Bra with presentations of Belgian cheeses and beers.

Voices from Terra Madre

Blind Milk Tasting

James Dorey is a cheesemaker and member of Slow Food Perth. His description of a recent milk tasting illustrates the complexity and variety of different milks – just as exist in wine. Flavour and aroma can be clear indicators of the cow's diet and how the milk has been produced and treated.

The winter showers had moved on, and it was warm and sunny as I entered the Slow Food Perth marquee at the Mundaring Truffle Festival. A pleasant aroma of leaf-mould and damp earth greeted my nostrils. I was introduced to my co-panellists - Daran Thompson of Avon Valley Dairy, Sophie Zalokar, chef and food writer, olive oil maven Jill James, Anthony Georgeff, editor of Spice Magazine and Matt O'Donoghue of Abstract Gourmet, and with no further ado, was presented with six samples of milk.

Judging of milk can be a little daunting, compared to wine for example. Humans are mostly composed of water, and I believe we are “wired” to make fine distinctions of flavour and aroma a bit more easily with aqueous solutions than with fats. The flavour and body of milk is evaluated in much the same way as wine, with a lot of the emphasis being on the back of the palate. Since milk is essentially an emulsion of water, proteins, sugars and fat, we have to be a bit careful not to let it “swamp” our taste-buds if we want to make an objective comparison, so spitting, unattractive as it might be, is more or less essential.

Aroma is harder to detect. As a cheesemaker, I would typically stick my head into the man-hole in the bulk container of raw milk and sniff a good lungful of the concentrated vapours from several thousand litres of milk. This is enough to give me a good idea of the stage in the animals' lactation cycle, what they have had for breakfast, or if Ermintrude has mastitis. With the packaged product we don't have that luxury, so I had to spend some time warming up the samples with my hands before I could get any impression at all of the aromas.

So, adopting my best poker-face, I name the samples here. But of course this

tasting was conducted “blind” - the only way to be sure that preconceptions won't lead us to imagine characteristics that aren't there. I used a very informal score sheet, allocating points out of 30, with 10 each for aroma, flavour and body. All the offerings were full-cream milk.

First up was a sample from Margaret River Creameries. This was an excellent flavour profile, good body and generous cream content: 23 points.

Next was Bannister Downs full cream milk: As well as a pleasantly fresh “nuttness” in flavour, there was also a barely marginal “weed” characteristic, but not to any extent that I could regard as a defect - especially at a time when many dairies are using winter feed. Body was excellent, with well-integrated cream content. 24.5 points.

My third sample was from Ravenhill dairy. This was a surprise: what was obviously an excellent milk had been “scalded” in pasteurisation. I later heard someone describe it as “like the milk she had as a child”. She was obviously given more custard than I was... Anyway, that aside, it had an unctuous mouthfeel from a generous fat content. 19 points. If I were judging the product again, I might be less forgiving of the processing lapse, but since I make a policy of only altering my score with the sample in front of me, I'll let it stand.

Number four turned out to be a surprisingly disappointing offering from Harvey Fresh. It gave the impression of having been over-worked during separation or pasteurisation, or even perhaps some dilution by flushing with water: flat and insipid. Given the normally high standard of the initial product, I can only hope this was a bad bottle or batch.

The fifth sample was an obviously generic, thoroughly homogenised product marketed under the Coles label. No surprises here: nothing to offend anybody, but nothing to get excited about either. Aroma was nearly absent. 15 points.

My final sample turned out to be another generic offering, but of a somewhat better standard, sold under the Browne's label. I have no reason to suppose the milk from the cow was vastly different from the preceding sample, but Peter's and Browne's seem to have made an attempt to leave some of the flavour and aroma in the milk. 17 points.

Where this session stands out is that everybody was able to try the products out for themselves without preconceptions arising from what is said on the label – or indeed from anything that might be said

Food Traditions

Ash Yogurt in Gourds...

From a Kenyan community of herders and producers

Farmers and herders, they are tall and thin with narrow faces and large black eyes. When a guest visits their community, they dance and sing wearing traditional costumes, with bright necklaces of yellow and red beads, headgear of shells and white feathers, and rattles and goat horns tied to their calves. The name of the community—the same as the river running through their village of round mud and straw huts—is Terzoi, which means “white feather”, their traditional decoration. Milk from local cattle (a cross between local breeds and zebu) and goats is used to produce fresh milk, butter and an unusual ash yogurt.

The yogurt is made by pouring milk into a long hollow gourd where it is left for at least three days. The whey is then drained, the container closed and regularly shaken. When the yogurt is ready ash the from a local *cromwo* tree is then added, which has antiseptic properties, adds an aromatic note to the flavor and colors the yogurt a distinctive pale grey.

Four representatives from this community—soon to be a Slow Food Presidium—will be in Italy from September 13 to 21 to take a training course on animal and milk hygiene. They will visit a number of artisan yogurt and cheese producers as well as attending Cheese, where they will have the opportunity to describe their ancient culture.

Production Area: West Pokot, west Kenya

Community coordinators:

Jane Karanja Jane_karanja2001@yahoo.com

Peter Namianya, Penami78@yahoo.com

Did You Know

The Story with Lactose

The lactose molecule, which enables the human body to absorb calcium, can only pass through the walls of the small intestine if decomposed by an enzyme called lactase.

This enzyme serves no other function, so it is superfluous once an infant is weaned from its mother’s milk and its production stops in all mammalian species except one. The exception, of course, is humans. Large numbers of people remain able to digest lactose in milk even when adult. However this is the result of a long process of adaptation and still today does not apply to everyone. This was discovered by nutritionists in the 1960s when they realized that while Western people with a long tradition of pastoral farming (mainly in America and Europe) could drink liters of milk a day, people living in other countries would suffer problems. In fact the ability

to digest milk as an adult is an exception: 65% of the world's population is intolerant. High levels of tolerance have been recorded only among northern Europeans and white North Americans (approaching 90%) and nomadic pastoralists in Africa (80% tolerant). Levels of intolerance among non-pastoralist Africans reaches 90%, with the level approaching 100% among the Igbo and Yoruba people of Nigeria).

Source: John Reader, *Africa. A Biography of the Continent*, 1999, Vintage

Can all milk be made into cheese?

Milk has had a significant effect on human development, providing a cheap, healthy and nutritious food. But it has a big drawback—it is perishable. By transforming milk into cheese, human beings devised a very efficient and tasty method of preservation.

Can cheese be made from the milk of all mammals? No: for example it isn't possible to make cheese from human milk, pig or horse's milk etc.

To make cheese, the milk has to contain enough caseins, a particular type of protein. When rennet is added or acidity rapidly increased, the caseins precipitate, accompanied by many other substances present in milk, particularly fats: this is how curds are formed, the basis of all possible cheeses. That is why human beings, with experience gathered over millennia, learned to mainly use milk from sheep, goats, cows and buffalo. These are the species with most casein relative to total volume. Marsupials, for example, produce milk with more fat and caseins overall, but quantities are so small that they can't be processed. On the other hand horses produce significant amounts of milk, but low in casein, so the milk can be used to make fermented drinks, which are very common in the Asian steppes, but not cheese.

Small Producers at Risk

Romania experience following joining the EU

Romania's entry into the European Union was strongly desired, pursued and finally celebrated. But since January 1 2007, life has not improved for all of the country's 20 million plus inhabitants. In particular, the requirement for small producers to comply with European regulations, an essential step if they want to legally produce and sell in Romania and the wider European market, could force them to modify their traditional production methods to such an extent that their final product is totally debased.

The situation was explained to us by the herders, the "baci" (who are responsible for making cheese in summer, though they are not the owners of the animals) and the producers of the Brânză de Burduf Presidium.

The government in Bucharest decided to adopt all the European regulations, conforming to a model of industrial production where there can be no exceptions, leaving no space for the small or the different. The decision was not declared or publicly explained, but a deadline of only one year was set before all producers and

all types of production had to observe the European laws and regulations. Anyone not complying with the law would be unable to enter the market, as the sale of produce would only be permitted at a local level, defined as 30 kilometers around the area of production. This provision also applied to fairs and events and, in the event of violations of the law, economic penalties could be imposed which were particularly onerous for small-scale family businesses.

There are many reasons for this position. On the one hand there is a concern that Brussels will apply penalties, on the other an excessively hygienic approach is adopted (certainly not a unique occurrence in current and past European experience). There is perhaps also an awareness that choosing dialog and discussion with producers is not the easiest solution.

Yet this is the path the Slow Food Foundation for Biodiversity has decided to take. It has started work with the producers of the Brânză de Burduf Presidium to identify the traditional methods of production, organizational changes and equipment needed to ensure that products satisfy food safety requirements but are still traditional and of high quality.

Books and Films

“Fromages entre ciel et terre” (Cheeses between Heaven and Earth)

Accompanied by evocative images and intimate portraits of herders, this book shows us the fragility of these magnificent landscapes where cheese is produced.

By Gilbert Dalla Rosa (texts) and Dominique Julien (photographs)

Language: French

Publisher: Gypaete

For further information or to purchase, click here:

<http://www.gypaete.com/fromage.htm>

The Forms of Milk. A Handbook on Cheese

This handbook on taste education is intended for consumers who want to find out more about one of the richest, most varied and stimulating food products that exist: the world of cheese

Authors: Armando Gambera, Enrico Surra

Language: Italian

Publisher: Slow Food Editore, 2003

For further information or to purchase, click here:

<http://www.slowfood.it/editore/ita/dettagli.lasso?cod=EA01FL01>

Cheese. A True Story or Two

This is the first volume in the series *Per mangiarti meglio*, created to present Slow Food issues to a very young audience, particularly the pleasure from knowing about and tasting certain foods: cheese, chocolate, bread, vegetables and honey.

Authors: Cinzia Ghigliano and Marco Tomatis

For further information or to purchase, click here:

<http://www.slowfood.it/editore/ita/dettagli.lasso?cod=9788884991713>

DVD Foundation: *Three Slow Food Presidia on the screen*

Manrique and the Coffee Odyssey; Olga, Paprika and the Curly-Haired Piglet; Bitto, the Perennial Cheese are three documentaries produced in 2006 about Slow Food Presidia projects.

Director: Annamaria Gallone

For further information or to purchase, click here:

<http://www.slowfood.it/editore/ita/dettagli.lasso?cod=9788884991713>

Link TV, Television Without Borders

This multimedia site contains wide-ranging video programs on sustainability issues, with a large section dedicated to food.

For further information click here:

<http://www.linktv.org/food>

Calendar

Cheese:

Raw-Milk Cheeses from France

Raw milk is the symbol of an agriculture that makes sense, involving constant work with livestock, breed selection and careful choices in farming and milking methods. It also means maintaining the seasonality of production, linked to the origins and abundance of natural feed: fresh grass in spring, second-cut hay in fall. With veterinarian Monsieur Poencet by his side, Hervé Mons, one of the greatest French affineurs, will lead you on a tasting of three exceptional fermier cheeses: a goat's milk cheese from Provence, a Tradition Salers from Auvergne and an Alpine Beaufort from Savoy. The cheeses will be paired with three French wines.

To book this workshop, [click here](#)

Raw-Milk Cheeses from Brazil

Young Brazilian chef Ana Luiza Trajano has explored the remotest corners of her country, seeking out rare delicacies to serve at her São Paulo restaurant *Brasil A Gosto*. For Cheese, she will present a selection of raw-milk cheeses from Minas Gerais, the state best suited to cheese production, and from the northeast of the country. These will include Queijo da Serra da Canastra, considered the best artisanal cheese, and Queijo Coalho from Rio Grande do Norte. For a grand finale Ana will

prepare a dish using a Brazilian cheese. The cheeses will be paired with different kinds of cachaça, a typical Brazilian sugar-cane spirit.

To book this workshop [click here](#)

Cheese 18 - 21 settembre 2009 Bra, Italia

Goûter Bruxelles 21 - 27 settembre 2009 Bruxelles, Belgio

Festival del Gusto di Ustikolina 25 - 26 settembre 2009 Gorazde, Bosnia Erzegovina

Slow Food Nippon 23 - 25 ottobre 2009 Yokohama, Giappone

Terra Madre Austria 28 - 29 ottobre 2009 Vienna, Austria

Slow Fisch 6 - 8 novembre 2009 Brema, Germania

EURO GUSTO & Terra Madre dei Giovani Europei 27 - 30 novembre 2009 Tours, Francia

Vignerons d'Europe 5 - 8 dicembre 2009 Firenze, Italia

Terra Madre Day 10 Dicembre, 2009 Internazionale

ALGUSTO – Saber y Sabor 11 - 14 dicembre 2009 Bilbao, Spagna