



# February

## Editorial

In early February newspapers reported that Boa Sr had died at the age of 85 years old. She was the last person to speak Bo, one of the ten known languages spoken on the Andaman and Nicobar Islands in the Bay of Bengal, 850 miles off India's east coast. With her death, another language has disappeared forever.

This "cultural extinction" is sadly not a rare phenomenon: linguists estimate there are about 7,000 languages in the world and of these, 5,900 are spoken by only 3% of the population. These languages at risk of extinction can teach us many things about humanity, our relationship with the environment, our culture and evolution.

We are witnessing a loss of diversity that may be comparable to the situation facing biodiversity, which Slow Food and Terra Madre have been working to protect for some time. In addition, these endangered languages are intimately associated with the rural, tribal and farming societies representing the heart and soul of Terra Madre.

Terra Madre is about diversity and is an affirmation of identity. It is a network based upon openness, around the core theme of good, clean and fair agriculture and gastronomy. It cannot remain indifferent to the erosion of the world's linguistic heritage and it is in fact an ideal forum to bring attention to the problem and to seek solutions.

I am pleased to tell you in advance that the issue of languages will be one of the important new topics at the next global Terra Madre meeting, to be held from October 21 to 25, 2010.

At the moment of writing, plans are at a very early stage for this great event, but the opening ceremony will almost certainly be in the hands of indigenous peoples this year – farmers and other representatives from peoples speaking languages less common on the international stage.

It will be our way of focusing the world's attention on the fact that there are many little known languages still spoken today, which are expressions of a precious diversity that is connected to biodiversity, cultural knowledge and more sustainable ways of living on this planet.

Carlo Petrini  
Slow Food President

# Project of the Month

## Project DISC

Fighting hunger in Uganda with an innovative approach to food education

Low earnings in agriculture drive most of Uganda's young people to seek other types of employment. The agricultural sector is also suffering because of poor soil fertility and the reliance on cash crops such as coffee. As a result, most food staples are imported from the neighboring Democratic Republic of Congo, which means that local varieties are being lost and people are struggling to pay higher costs.

A project launched by Slow Food Mukono Convivium, involving 17 schools and more than 620 students, is now working to improve young people's relationship with agriculture and to develop innovative methods for long-lasting food sovereignty.

The DISC (Developing Innovations in School Cultivation) project was initiated in 2006 by Slow Food Mukono convivium leader Edward Mukiibi. The focus is on creating school gardens where local fruit and vegetable varieties can be cultivated using environmentally friendly traditional methods.

Through their experience in the garden and related lessons in the classroom, the students develop an understanding of local food, its flavors and traditional uses, thus learning to appreciate good, clean and fair food. Produce from the gardens is used in the school meals programs, and any extra is sold at local markets to support the project.

In 2010 another 14 schools will join the DISC project, bringing the total number of schools involved to 31.

**Click here** for more information or to donate.

**[http://www.slowfood.com/donate/donate\\_eng.lasso](http://www.slowfood.com/donate/donate_eng.lasso)**

# Slow Food Key Words...

## Earth Markets

Earth Markets are farmers' markets that have been established according to guidelines that follow the Slow Food philosophy. These community-run markets become important social meeting points, where local producers offer healthy, quality food directly to consumers at fair prices and guarantee environmentally sustainable methods. In addition, they are focused on preserving the local food culture and biodiversity of edible plants and breeding.

**For more information:** [www.earthmarkets.net](http://www.earthmarkets.net)

# From land to table...

## Terra Madre Brazil

*The network of 50 food communities gets together*

**Brazil** – Since the Brazilian network was initiated in 2004 it has grown to include 50 food communities as well as various universities, Slow Food Presidia producers, cooks, students and artists. The network has grown steadily and strengthened year by year, appreciated for the opportunity it provides to discuss important food issues, and for the activities organized to defend Brazil's abundant gastronomic heritage.

The first Terra Madre Brazil event was held in 2007, and the second edition will take place in Brasilia from March 19 to 22, 2010 at the FUNARTE cultural complex. More than 500 delegates and over 200 observers (representatives of local institutions and civil society, journalists and food industry professionals) are attending the four-day event, and will participate in themed workshops to discuss questions of common interest.

In addition various other activities will be held, many of which are open to the public: taste education workshops for adults and children, a sensory activity trail, culinary demonstrations by Terra Madre cooks and talks and seminars on food quality, sustainable production and agricultural biodiversity.

A Biodiversity Market will be set up outside the venue, where visitors can taste and purchase products from Brazilian food communities, Ark of Taste and Presidia projects. The program also includes a range of cultural activities connected with food, such as exhibitions, feature films, music, theatre and dance.

For further information:

<http://terramadre.slowfoodbrasil.com/>

## All Go for Markets

*New activities for Earth Markets in Italy*

**Italy** - Bologna Earth Market held its first onsite cooking lesson on February 20, in the city's historic center. Chef Antonella Bonora guided participants around the stalls and then demonstrated how to prepare a series of dishes using the producer's seasonal offerings. The resulting meal - a creative take on a traditional menu - was shared by participants and their guests at a convivial lunch in the centre of the marketplace.

The first Milan Earth Market of 2010 included a number of guest producers from outside the local region: cheesemakers from the Lodi Panterone Presidium in the Lombard region as well as Sicilian red orange growers and fishermen from Catania. Visitors to the market also had the opportunity to take part in Taste Workshops organized by Lombardy's convivia, and to stop at the Tables of Conviviality for a chat or a taste of newly purchased products.

**Cooking lessons at the Bologna Earth Market: Saturday February 27 and Saturday March 6.**

**Next Milan Earth Markets will be held on March 20 and April 17**

**For further information on all of the Earth Markets: [www.earthmarkets.net](http://www.earthmarkets.net)**

## **North to the South**

*A meeting between Argentinan and Canadian members*

Inspired by stories of members meeting up from diverse regions of the world, Ghislain Trudel, leader of Abitibi-Témiscamingue Convivium (Canada), and his daughter Martina, traveled to the Cuyo region of Argentina in January to visit some of the interesting Slow Food projects in the area. They were welcomed by members of the Rayz de Cuyo Convivium and over several days visited organic farms, walked along rows of Chardonnay and Cabernet Sauvignon and tasted wines produced by convivium leader Miguel Mas. Lunch one day was a shared feast of home made dishes made from the members own produce, including cured meats, cheeses, olive oil, balsamic vinegar, wine, bread, seasonal fruit and vegetables. In a mixture of English, Spanish and French, new friendships were born and a small but significant link in the Terra Madre network was forged. Such exchanges are an indispensable way of strengthening the Slow Food network.

"The energy running through Terra Madre enabled us to meet in a spirit of full understanding despite our different languages and the huge distances between our communities."

### **Miguel Angel Mas**

Slow Food Rayz de Cuyo convivium leader

## **Slow Wine**

*Small-scale vigneron unite*

**Georgia** – Joining the Vignerons d'Europe meeting last December in Tuscany were two producers from the Georgian Wine in Jars Presidium – formed in 2008 to increase the quality and commercialization of this traditional, natural wine produced in one of Europe's oldest wine regions. The technique of fermenting and aging the wine in large terracotta jars buried in the earth is at risk of disappearing in a market that favors larger winemaking operations and modern technologies.

The Georgians joined more than 600 small-scale winemakers from around Europe at this second edition of Vignerons d'Europe. The occasion provided the producers with an opportunity to discuss how to renew the quality of the continent's wines, address the modern threats to their profession and to propose solutions. "I was afraid that the situation here (Italy) in such a rich traditional winegrowing area would be very different from what we face in Georgia," explained Solomon Tsaishvili, a wine producer from Kakheti region. "But after spending a week with other winemakers, I realized that small-scale producers share the same problems and hopes whether they are in Italy, Georgia or any other country."

Following the event, the Georgian producers were hosted by Tuscan vigneroni and Slow Food convivia in the region. A meeting with the Cammino Autoctuve association, which promotes traditional wines from the Maremma and Elba Island in southern

Tuscany, led to a new 'twinning' between winemakers from the two regions, with a training session lead by an Italian enologist to be held in Georgia next year.

Click to read the ***European Manifesto of Sustainable Winegrowing and Winemaking*** developed during Vignerons d'Europe

[http://www.vigneronsdeurope.com/pdf/2010/manifesto\\_vignerons\\_eng.pdf](http://www.vigneronsdeurope.com/pdf/2010/manifesto_vignerons_eng.pdf)

## **Grandmothers' Day**

*Slow Food Ireland celebrates lost skills*

**International** - The second annual Grandmothers' Day will be celebrated on April 25 to remember and record the forgotten skills and the precious inherited food wisdoms of previous generations. Launched as an idea at the Terra Madre meeting in October 2008, Grandmothers' Day presents an opportunity to pass on practical knowledge and skills in your communities and families, whether it be through planting a garden, cooking a meal, preserving the season's produce, or sharing stories. The Irish convivia are once again organizing a range of activities across the country, and extend the invitation to convivia and communities, grandparents and grandchildren the world over to join in. Last year, Slow Food in Ireland celebrated with a range of events including traditional recipe demonstrations, a "cooking with granny" art competition, a competition to find favorite recipes that grandparents love to cook with their grandchildren, and publishing traditional family recipes in a local paper, among others.

**For more information:**

[www.slowfoodireland.com](http://www.slowfoodireland.com)

## **Real Food and Fair Chocolate**

*Slow Food USA builds support across the country for national campaigns*

**USA** - Slow Food USA is continuing the Time for Lunch campaign, launched last fall, rallying the public to tell Congress to get serious about the issues that underlie child obesity and health problems when legislators update the Child Nutrition Act this year. "Obesity and diabetes cost our nation \$263 billion per year, about half of which is paid for by taxpayers. And yet school lunch is so under-funded that most schools can only afford to serve the cheap processed foods that fuel obesity and diabetes. Investing in healthier food is the right thing to do for our kids and for our economy," said Josh Veirtel, Slow Food USA president.

Slow Food USA is urging citizens to join their Time for Lunch campaign and ask legislators to add at least \$1 billion to the Child Nutrition Act, as well as to strengthen nutrition standards and help schools start farm-to-school programs. With a goal for the public to send 100,000 letters to Congress, 40,000 people have already written or signed a petition in support of the campaign.

**Visit the campaign web site to find out more or to send an email to legislators.**

[http://www.slowfoodusa.org/index.php/campaign/time\\_for\\_lunch/](http://www.slowfoodusa.org/index.php/campaign/time_for_lunch/)

Meanwhile, the American Slow Food on Campus network partnered with United Students for Fair Trade (USFT) this month to encourage the 33 campus convivia across the country to organize Fair Trade events in honor of Valentine's Day.

More on Slow Food on Campus here:

[http://www.slowfoodusa.org/index.php/programs/details/slow\\_food\\_on\\_campus/](http://www.slowfoodusa.org/index.php/programs/details/slow_food_on_campus/)

# Voices of Terra Madre

## Dharti Ma No Diwas

*The role of women in rooting communities to their traditions and nature was celebrated on Terra Madre Day, as 250 women united together in Manipur village, India for a celebration to thank mother earth and recognize the valuable work of women. The celebration opened with participants praying together, followed by songs and performances and documenting of traditional recipes. The women, mostly farmers and food producers from rural areas, spoke of their experiences, then cooked and shared traditional dishes before dancing and singing together. Organizer **Namrata Bali** explains...*

**India** – *"We wanted to do this project because we feel strongly that women are closely linked to nature, agriculture and tradition. Women are the mothers of our children but their work and contribution to society is not realized. Mothers are keepers of traditions, which are passed on to their daughters, who then pass them on to their daughters, and so on. Women are connected to nature. Here, it is the women that work from dawn till dusk collecting water, looking after farms and feeding our communities. So, we wanted their contribution to be recognized.*

*It was very important for us to use this day to document some of our food traditions and recipes, which risk being forgotten by our children. There is more and more influence of junk food nowadays, even reaching rural areas and we don't want this. It was the women who said they wanted to do this - that they don't want to lose this.*

*Most of the women who came to our Terra Madre Day gathering were farmers, and some were urban and working class women, but we were all linked by our traditional customs of cooking. We were a mixed group who are otherwise divided by caste or religion, but on this day we were all the same.*

**Namrata Bali**

The SEWA Academy

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**Click here** to browse the 200 stories sent to us following Terra Madre Day - held on December 10 by the international Slow Food network to celebrate eating locally. Stories have been published in eight languages, and are accompanied by many wonderful photographs.

<http://www.slowfood.com/terramadreday/pagine/eng/esperienze.lasso>

# Food Traditions

## On the Roof of the World

*More than 60 mulberry varieties thrive in the valleys of Tajikistan's Pamir Mountains*

**Tajikistan** – In the pristine environment of the Pamir mountain valleys in the province of Gorno-Badakhshan, the mulberry plays such an important role in the local diet that more than 60 varieties of the fruit can be found in the region. Introduced from China via the Silk Route, the berry quickly adapted to the difficult mountain environment, where the few villages are situated in steep valleys and cultivable land is scarce.

The 60 varieties of mulberry in the Pamir region are the result of centuries of selection and adaptation. They are commonly eaten fresh or used to make jams, syrups and *pikht*, a flour made from ground mulberry, which is usually mixed with other seeds and cereals. Due to the remoteness of the valleys, various Pamir languages are still widely spoke across the area and many different names exist for products made from the fruit.

In the local culture, the mulberry tree and fruit are associated with beauty: The berries are traditionally given to a couple to make their life sweeter, and a mulberry tree would always be planted before starting to build a house. During crisis periods, such as the Second World War or the civil war that afflicted the country until 1997, the mulberry played a crucial role as a main source of nutrition.

The Khorog Mulberry Growers food community has been part of the Terra Madre network since 2004 and currently includes 23 producers who recently formed a Presidium.

## Slow Food in the Canteen

*Connecting children with traditional foods in Portugal*

**Portugal** – *Tiborna*, a traditional dish of bread soaked with olive oil or sprinkled with sugar or honey, is making a comeback in the city of Evora thanks to local Slow Food efforts to rediscover traditional foods - including the local Slow Food in the Canteen project "Education of Taste."

In addition to focusing on increasing the use of locally produced, healthy produce, the project aims to reintroduce lost or forgotten traditional foods into school canteens, with *tiborna* the first to be featured. The initiative, which is based in the rural district of Canaviais, is bringing together children and older generations, introducing students to chefs, and will include workshops on production of local foods such as olive oil and bread. "The best way to change home diets is through the kids," said Victor Lamberto, Slow Food Alentejo's Convivium leader. "Being innovative can also be a process of restoring the past. [We] want the kids to eat what their ancestors ate and be proud."

Slow Food in the Canteen is a European school project launched in 2009 as part of Slow Food's campaign to bring good, clean and fair food to public canteens.

Victor S. Lamberto  
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Slow Food Alentejo

**For more information on Slow Food in the Canteen:**

*Sarah Fleming*  
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# Food for Thought

## Slow Tuna

*Europe edges towards bluefin ban*

**Spain** – In early February, Slow Food in Spain joined with several other concerned organizations to plead the Spanish government to take urgent action to protect bluefin tuna, which is teetering on the brink of extinction. Last year the species was proposed to be added to CITES (Convention on the International Trade in Endangered Species), which would prohibit its trade as of late 2011 – too late according to many. France announced its support of the ban this month and many countries in the 27-nation European Union are showing signs of agreement. However, Spain, which currently holds the European Union's presidency and will present the union's position at the CITES meeting in March, has not yet shown support.

Slow Food in Spain also defended the work continued by artisanal fishing communities such as the *almadrabas* (small, traditional tuna fisheries), where fishing has been undertaken in a sustainable way for centuries, and highlighted that these fishers are the first in the industry to feel the affects of the dramatic impacts of overfishing.

**To read the full article**

<http://www.slowfood.com/sloweb/eng/dettaglio.lasso?cod=C2744B8804fba2E708mrLJ1752B5>

**France** - A growing number of chefs and restaurateurs are taking the initiative to ban bluefin tuna now, rather than waiting for regulatory controls to take hold. The latest of these include restaurant group Relais & Chateaux which has banned the threatened species from the menus of its 475 establishments. "There is a terrifying urgency regarding the issue of the ocean's supplies, and we must increase awareness of this as soon as possible" said Olivier Roellinger, chef and vice president of the global

luxury hotel and restaurant group. "The idea is that if all the chefs in the world join forces, we can help make a difference."

**To read the full article**

<http://www.slowfood.com/sloweb/eng/dettaglio.lasso?cod=BE3B87D002f4e0A12AWJKr584108>

## Introducing the Junk Food Tax

*Romania considers a tax to curb obesity*

**Romania** may be the first country to introduce a tax on junk food as early as March of this year, in an effort to fight obesity and increase the level of funding for its crisis-hit health system. One in four Romanians suffers from obesity and the country's public health system is suffering from chronic lack of funding. If approved, the levy would apply to producers of fast-food products, certain snacks and crisps, confectionery and soft drinks, and is estimated to bring around one billion euros (1.45 billion dollars) to the ministry's budget. Such taxes have been considered in other countries, including France and Australia, but were not followed through due to concerns about the additional cost to consumers and the difficulty in coming up with a suitable scheme.

**To read the full article**

<http://www.slowfood.com/sloweb/eng/dettaglio.lasso?cod=BE3B2B1802c922C6C3QhJ35FEFEF>

# In Print, On Screen

## Terra Madre

*English edition launched*

In *Terra Madre*, Slow Food president Carlo Petrini tells us that on a global scale, we aren't eating food. Food is eating us. Inspired by the Terra Madre network of food communities, Petrini's solution to the problems of large-scale industrial agriculture lie in the thousands of newly formed local alliances between food producers and food consumers. And he proposes expanding these alliances - connecting regional food communities around the world to promote good, clean, and fair food. The end goal is a world in which communities are entitled to choose not only what they want to grow and eat, but also how they produce and distribute it.

The English edition of Petrini's latest book was released in mid-February:

***Terra Madre: Forging a New Global Network of Sustainable Food Communities***, Carlo Petrini, Chelsea Green, 2009

For more information

<http://www.chelseagreen.com/bookstore/item/terra-madre-forging-a-new-global-network-of-sustainable-food-communities/>

The Italian edition was released late last year:

***Terra Madre: Come non farci mangiare dal cibo***, Carlo Petrini, Giunti, 2009

For more information:

<http://www.giuntialpunto.it/novita/scheda.jsp?schedaId=2131>

## **The Food Wars**

Walden Bello, leading writer and activist on the global South, provides a critical analysis of the various causes of the global food crisis in this book. Providing a way forward through the principle of food sovereignty, Bello argues that the developing world must be allowed to protect and sustain a diverse range of crops.

***The Food Wars***, Walden Bello, Verso, 2009.

For further information or to purchase:

[http://www.versobooks.com/books/ab/b-titles/bello\\_walden\\_the\\_food\\_wars.shtml](http://www.versobooks.com/books/ab/b-titles/bello_walden_the_food_wars.shtml)

## **Botany of Desire (English Only)**

On February 15, the Culinary Cinema program at the Berlinale film festival screened *Botany of Desire* - a documentary adapted from the bestseller of the same name by Michael Pollan (*Food, Inc.*) - to mark the 20th anniversary of the Slow Food movement, which passed in December 2009. The documentary reveals the clever strategies used by plants to reproduce themselves with the assistance of human passions.

[http://www.berlinale.de/en/das\\_festival/festival-sektionen/kulinarisches\\_kino-culinary\\_cinema/index.html](http://www.berlinale.de/en/das_festival/festival-sektionen/kulinarisches_kino-culinary_cinema/index.html)

## **Green Porno by Isabella Rossellini**

In an eccentric approach to a serious campaign, Isabella Rossellini's critically acclaimed series of very short films about the fishing crisis and the reproductive habits of marine animals is scientifically accurate yet extremely entertaining.

**Click here** to watch <http://www.sundancechannel.com/greenporno/>

## **CALENDAR**

### **Terra Madre Brazil**

Brasilia, Brazil

March 19 – 22, 2010

<http://terramadre.slowfoodbrasil.com/>

### **Markt Des Guten Geschmacks**

Stuttgart, Germany

April 15 – 18, 2010

<http://www.slowfood-messe.de/>

### **Grandmothers' Day**

International

April 25, 2010

<http://www.slowfoodireland.com/index.php/event/41-grandmothers-day.html>

**Burren Slow Food Festival**

Ireland

May 21 – 23, 2010

<http://slowfoodclare.com/>

**Terra Madre Argentina**

Buenos Aires, Argentina

July 8-11, 2010

**Terra Madre Balkans**

Sofia, Bulgaria

July 8-10, 2010

**Janecka Vecer**

**Mavrovo National** Park, Macedonia

July 26 - 27 2010

**Salone del Gusto**

Turin, Italy

October 21 -25, 2010

**Terra Madre**

Turin, Italy

October 21 -24, 2010

**Terra Madre Day**

International

December 10, 2010

<http://www.slowfood.com/terramadreday/>