Slow Food Sápmi and Indigenous Peoples’ Road Map Towards 2021
OUR GOAL

To Defend, Promote, and Empower Sami and other Indigenous Peoples and their Food Heritage.

STRATEGIC OBJECTIVES

1. CONNECT
2. RAISE AWARENESS
3. ACT

*Sami livelihood in a clean environment*: local production of Sami food increases self-sufficiency and security, saves energy, benefiting fairly trade and decrease climate threat.

*Food and traditional knowledge sovereignty*: sovereignty over food requires recognition of the rights of indigenous peoples to free exercise, adapt and develop its traditional knowledge while its identity and culture are respected.

*Strengthen our knowledge and skills*: evaluation and documentation of traditional knowledge is essential. Larger compilation over Sami food culture and knowledge is needed to broaden the skills needed.

*Food-led opportunities*: the development of Sami food products creates jobs and opportunities for Sami people. A “Sami Food Centre” could accelerate and strengthen this process.

*Fundraising*: Slow Food Sápmi is a non-profit organization supported by The Swedish Sámi Parliament in Sweden, but allies are needed for it to become a strong food competence centre.
CONNECT

• Stronger connection and network in Sápmi between the countries and regions in Sweden, Norway, Finland and parts of Russia.

• Stronger connection between other Indigenous Peoples in the world.

• Stronger connection and alliances with other Sámi organizations as Visit Sápmi (Sámi tourism), Samernas utbildningscentrum (Sami Education center) Sámi Duodji (Sámi handcraft), Renlycka (Quality label of reindeer meet by national Association of Swedish Sámi) and other non-Sámi organisations as Eldrimner (national foodcenter).

• Stronger co-operation and alliances to Sami producers and other local purchaser of food (grocery stores and restaurants, Schoolkitchen, etc.)

• Exchange of knowledge with Sámi in the Nordic area and parts of Russia and other Indigenous Peoples.

• Seek out and engage philanthropic individuals and organizations in favour of the grassroots activities and the global network.

• Closer connection to Slow Food Travel to support our Sámi entrepreneurs within the tourist business where the Sámi Cuisine is one ingredient to fore fill the adventure of travelling.
RAISE AWARENESS

- Raise awareness at the regional-international level (the Nordic and Russia Governments, Sámi Parliament, European Union) on the positive aspects of how Sámi foods enrich our regions (including health) but also on the main threats to our culture that mine our ability to produce these sustainably good, clean and fair foods (mostly climate change and land grabbing: mining, deforestation, windmills, tourism, infrastructure, predators).

- Strategic communication platform at regional and international level to communicate the Sami food vision and enhance the image of Sápmi as an attractive tourist destination.

- Opinion and market research on Sami food products.

- Protect our rights: food and knowledge sovereignty, right to land and water.

- Maintain our culture, our reindeer management, cured meat and other food from our nature (as berries, herbs, fish, birds, elk) and other business built on our culture as artisan handwork connected to the Sámi cuisine (Joik, Art, Music, Storytelling).
**ACT 2019 -2021**

- Create at least 5 new Slow Food Sami Communities in Sweden, Norway, Finland and Russia, focusing on food waste.

- Information campaigns on how climate change affect possibilities to produce good, clean, fair and healthy food and make awareness how Sámi enrich our countries and communities.

- Organize 6 food workshops & 3 webinar in traditional Sámi culture areas to revitalize and develop Sámi food and the Sámi cuisine with focus on Sami youth, couched by senior Sámi people (chefs and storytellers), to provide more Sámi food management in rural areas.

- Connect and make alliances with at least 2 Sámi organizations (i.e., Samernas Education Centre, Sámi Duodji) and 1 non-Sámi food organization.

- Apply for at least 5 new Ark-and Presidia products.

- Build at least 3 local/regional networking groups between Sámi food producers and buyers of food retailers and regional county governments.

- 3 Sámi Food Ambassadors North, middle- and south Sápmi in Sweden, 1 in Norway and 1 in Finland and in the long run 1 in Russia.

- Work with the Slow Food Chefs Alliance and reward at least 10 restaurants who buy Ark and Presidia products from the Sámi cuisine.

- Alliance with a Funders to support our daily work in Slow Food Sápmi.

- Apply for EU-project concerning Sámi Food focusing on fish, herbs or berries and seek options to partnership for international projects in cooperation with Indigenous Peoples and Slow Food International.