



  
Slow Food®



Slow Food Foundation  
for Biodiversity

# ANNUAL REPORT 2018

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

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# ANNUAL REPORT 2018

# CONTENTS

## 1 IDENTITY

- 07\_ Letter from Carlo Petrini
- 08\_ Letter from Edie Mukibi
- 09\_ From the Manifesto to the Declaration of Chengdu
- 12\_ Slow Food 2020-2030: an impact-focused organization
- 16\_ Association Aims
- 17\_ Vision
- 18\_ Association structure and governing bodies



## 2 PROJECTS

- 24\_ Ark of Taste
- 28\_ Slow Food in Africa
- 34\_ Slow Food Presidia
- 40\_ Slow Food Cooks' Alliance
- 44\_ Earth Markets
- 46\_ Slow Food Travel





## THEMES AND CAMPAIGNS

- 50\_ Advocacy in Europe
- 52\_ Bees and Honey
- 53\_ Climate Crisis
- 54\_ Indigenous Terra Madre Network
- 57\_ Migrants
- 58\_ Seeds, plants and GMOs
- 60\_ Food and Health
- 61\_ Slow Cheese
- 62\_ Slow Fish
- 64\_ Slow Meat
- 66\_ International Events

## NETWORK

- 76\_ Africa and the Middle East
- 78\_ Americas
- 80\_ Asia, Pacific and the Caucasus
- 82\_ Europe



## RESOURCES

- 86\_ Budget Numbers 2018
- 91\_ Financial Statements 2018





**IDENTITY**

**1**

**—**



### *Note on Slow Food's methodology*

*This 2018 Annual Report presents as complete a picture as possible of what Slow Food does every day, thanks to the thousands of people around the world who support it with their hard work and resources, many of whom are volunteers.*

*In compiling this report, we have chosen to diverge from common standards. This document develops around a narrative of the activities realized by the Slow Food association and the Slow Food Foundation for Biodiversity, while figures (and the value generated and distributed) are reported separately for each body.*

*This is not a new choice; with the 2017 report we experimented with different ways of describing the activities of an organization made up of different legal entities. The way we have chosen has a number of advantages, overcoming the redundancy of information deriving from the production of multiple Social Reports, rendering the overview of Slow Food around the world uniform and unique and communicating in the best possible way the complexity that characterizes us with the greatest transparency.*

*Activities and projects are divided by geographic area, while specific sections have been created to group together all the information about a particular activity, for example events and communication.*

*What we are seeking to do is provide information, as faithfully as possible, about the people, projects, resources and activities across the globe, seeking also to provide an overview of what has been achieved by the national branches that have decision-making autonomy, like Slow Food Italy, Slow Food USA, Slow Food Germany, Slow Food Mexico, Slow Food Netherlands, Slow Food UK... Reporting on the entire Slow Food galaxy is an objective we have set for the future, in order to be able to offer an even broader and more comprehensive representation of what Slow Food is around the world, who represents it and how it is organized. (For more information, visit [www.slowfood.com/about-us/our-structure/](http://www.slowfood.com/about-us/our-structure/).)*

*With this document, we also want to establish a direct relationship with our stakeholders, so that they can participate more fully in the production of future Annual Reports. We want to hear your opinions about this document and your suggestions for how to improve it, what channels it should be distributed through and what topics are of greatest interest. Please send any comments to [communication@slowfood.it](mailto:communication@slowfood.it).*

*The production of the Annual Report is the responsibility of a team working within the various divisions of the Hubs (the organizational structures that were set up in the course of 2018) and approved by the International Council. It is circulated online and through a number of printed copies, limited for environmental reasons, which can be consulted at the association headquarters.*



# LETTER FROM CARLO PETRINI



2018 will go down as a historic year for Slow Food, as presaged at the end of 2017 when the VII International Congress in China marked a turning point for the association and the entire movement. In a fast-moving world the only way to survive is through a process of self-examination and, following Darwinian law, intelligent evolution.

When Slow Food launched Terra Madre in 2004, we were present in 46 countries. Now we have reached 160. This expansion has not come about because of a closed-circle kind of gastronomy, unitary, elitist and unchanging, but instead thanks to a mindset that is open, able to welcome external inputs and embrace the beauty of (bio)diversity and the complexity of the multitude. Terra Madre has been our teacher in this, and the Declaration of Chengdu, born out of its influence, is the philosophy that will accompany us in the years to come. At its heart are two concepts:

**community** and **biodiversity**.

We live in an uncertain time, a time of climate breakdown and social upheaval, but it is in moments of crisis that communities reveal themselves as the only tool able to regenerate the political and social fabric. The ability to deal with the greatest challenges comes from that extraordinary feeling of emotional security, that reciprocal solidarity that allows you to coexist, to react and to apply politics in a different way. Communities lead people to be active subjects even without having official political or institutional roles. Without being tied to binding hierarchical structures, every person belonging to the community knows they are responsible for the common good, and therefore for every other component of the

same group of people. If we think of the planet as our shared Mother Earth, our common home, the whole world can be seen as a single community with a shared destiny that we feel part of. At this moment the community is once again becoming one of the main elements of collective and political action. If we look at the work that Slow Food has done in these last 30 years, we can not only immediately see the overwhelming force of communities, but also their close connection with biodiversity and its safeguarding. Supported by projects like the Presidia and the Ark of Taste, communities have been defending their local areas and the traditions and culture of the places they live with love and passion. This is our greatest asset. For this reason the protection and promotion of animal, plant and gastronomic biodiversity has been and must continue to be the main driving force of our movement. We must be increasingly committed to creating a new model of socioeconomic development with harmony between humans and nature at its heart. We have found the key to everything in this passion and this sense of belonging, all too often forgotten by politics. To ensure that the multitude has a proactive role in this virtuous process that the world needs to embark on, in 2018 Slow Food has reaffirmed its mission for the defense of biodiversity, by giving greater value to substance and less to form and becoming lighter in order to have more weight. We seek to involve everyone who understands that we are not islands and who cares about the future of the planet.

Carlo Petrini  
*President of Slow Food*

# LETTER FROM EDIE MUKIIBI

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It is at this point in the planet's timeline that we have to realize that our urgent efforts and actions are needed to save the diversity of life that makes our existence on Earth possible. Biodiversity is the foundation of all forms of life.

The loss of biodiversity is a result of many factors, some of which are natural. But many are largely related to our human ego over time leading to never-ending food crises that in turn make lives difficult or even impossible in some places of the world due to conflicts, malnutrition, hunger and migration, among other factors all associated with biodiversity loss. The answers to the food, energy, taste and nutrition issues about which we are constantly puzzling can be found in the diversity of species. The continued loss of these species and the knowledge surrounding them makes more and more communities lose their sense of living and belonging. Protecting the diversity of livestock breeds and plant and animal species should be at the center of our common responsibility and should be carried out on a regular basis. Every single place on Earth has been endowed with these species and a wealth of knowledge on how they link with the foodways of our societies. Protecting biodiversity also means taking another important step towards preserving the vital wealth of knowledge held by communities, protecting ecological areas and creating a conducive environment that ensures the proper functioning of ecosystems.

Slow Food's main strategic goal at all levels is to stop the extinction of the biological diversity that forms the most fundamental part of our life as well as protecting the diverse values, rights and sovereignty of the guardian communities. To achieve

this goal, the strategy lies in equipping ourselves and our communities with the right, simplified tools, programs and platforms, like our community-based projects (Presidia), the Ark of Taste and others, in order to share knowledge about biodiversity and to utilize a deep connection to biodiversity to trigger socioeconomic, political and environmental transformations in local, regional and global food systems.

As a global food movement with actors at different levels, we need to evaluate our progress towards the good, clean and fair food system we all envision. In doing this, it is important to connect even the smallest dots of progress towards our strategic goal and vision from our grassroots network. These dots of progress appear in the many different ways by which our actions, campaigns and interventions impact on the environmental, social, political and economic spheres of the food system at all levels, starting from the communities, which also serve as important units of our identity.

I believe that stepping out of our comfort zones and collectively focusing our efforts towards saving biodiversity as our main strategic goal adds a stronger meaning to the fact that we care about the livelihoods, sociocultural wellbeing, economic tranquility and political sovereignty of millions of small producers and other stakeholders in the food system.

The fact is that saving biodiversity is an uphill task but connecting our actions, initiatives and efforts and sharing our points of progress as well as communicating the fundamental impact of our programs and interventions at all levels will definitely lead us to a place where a good, clean and fair food system is possible.

Edie Mukibi  
*Slow Food Executive Committee and Slow Food Uganda activities Coordinator*



# FROM THE MANIFESTO TO THE DECLARATION OF CHENGDU

## Slow Food Manifesto

*Signed in Paris on December 10, 1989, at  
the Opéra-Comique on the occasion of the  
official birth of the International Movement  
for the Defence and the Right to Pleasure.*

Born and nurtured under the sign of Industrialization, this century first invented the machine and then modelled its lifestyle after it. Speed became our shackles. We fell prey to the same virus: 'the fast life' that fractures our customs and assails us even in our own homes, forcing us to ingest 'fast-food'. Homo sapiens must regain wisdom and liberate itself from the 'velocity' that is propelling it on the road to extinction.

Let us defend ourselves against the universal madness of 'the fast life' with tranquil material pleasure. Against those - or, rather, the vast majority - who confuse efficiency with frenzy, we propose the vaccine of an adequate portion of sensual gourmandise pleasures, to be taken with slow and prolonged enjoyment.

Appropriately, we will start in the kitchen, with Slow Food. To escape the tediousness of 'fast-food', let

us rediscover the rich varieties and aromas of local cuisines.

In the name of productivity, the 'fast life' has changed our lifestyle and now threatens our environment and our land (and city) scapes. Slow Food is the alternative, the avant-garde's riposte.

Real culture is here to be found. First of all, we can begin by cultivating taste, rather than impoverishing it, by stimulating progress, by encouraging international exchange programs, by endorsing worthwhile projects, by advocating historical food culture and by defending old-fashioned food traditions.

Slow Food assures us of a better quality lifestyle.

With a snail purposely chosen as its patron and symbol, it is an idea and a way of life that needs much sure but steady support.

*Folco Portinari, Carlo Petrini, Stefano Bonilli, Valentino Parlato, Gerardo Chiaromonte, Dario Fo, Francesco Guccini, Gina Lagorio, Enrico Menduni, Antonio Porta, Ermete Realacci, Gianni Sassi, Sergio Staino*







# Declaration of Chengdu

*Passed by the 400 delegates participating at the VII Slow Food International Congress, Chengdu, China, September 29–October 1, 2017.*

We, representatives of the Terra Madre and Slow Food network from 90 countries,

- ▶ on behalf of those who, by working the land, guard it, tend it and keep it fertile;
- ▶ in the name of those who preserve the health of the oceans, marine biodiversity, and aquatic ecosystems, which are the most precious sources of food and gastronomic identity for millions of people;
- ▶ on behalf of those who guard and preserve seeds, saving them from extinction and protecting them from patenting, speculation and privatization;
- ▶ on behalf of those who protect and preserve common goods, especially the soil and its fertility, water, air and knowledge;
- ▶ on behalf of those who believe in an economy of solidarity and cooperation;

- ▶ on behalf of those who pledge to ensure good, clean, fair and healthy food for all;
- ▶ on behalf of co-producers, for whom it is fundamental to know about the food they buy and consume, who wish to be assured of their freedom to choose what to eat and who believe in the need for transparency and access to information;
- ▶ on behalf of those who believe in the transfer of knowledge and skills from generation to generation as a resource for building a better future for all, for young people, adults and the elderly;
- ▶ on behalf of indigenous peoples and those who fight for the assertion of their rights in every corner of the world;
- ▶ on behalf of those who feel as brothers and sisters on this Earth, which is the mother of all living creatures;
- ▶ on behalf of anyone who has been unjustly imprisoned or rejected or shunned on account of the color of their skin, their ethnicity or their place of origin, and of those who are fighting to ensure that this injustice comes to an end;
- ▶ on behalf of those who believe that rights – including food, water and land – should be universally recognized;





## Declare

- 1) that good, clean, fair and healthy food is a right of all and that we shall not give up the fight until every last person and the entire web of life on this planet has access to it;
- 2) that the whole world is our home and that our action is global in scope. Our network knows no boundaries. We thus reject any form of political, economic and social exclusion that turns into outlaws people who migrate on account of conflict, violence, discrimination, eviction, poverty and natural calamity. We oppose every thought and action that deprives the weakest segments of the population of their rights, that rides roughshod over indigenous cultures, that fails to hold women, children and the elderly in due esteem. In particular we recognize, favor and promote the fundamental contribution that women bring in terms of knowledge, work and sensitivity, in the family, community and the social spheres;
- 3) that environmental protection is the main priority of our work as activists, farmers,

shepherds, fishers, artisans, scholars and cooks. The production, distribution and consumption of food cannot conflict with the right to enjoy a healthy environment and its fruits for generations to come;

- 4) that diversity is the greatest wealth we possess as human beings and as a community. Be it genetic, cultural, linguistic, generational, sexual or religious;
- 5) that the unjust division of riches and opportunities originates suffering and discrimination, hence needs to be addressed courageously at every decision-making and practical level – starting from the theme of labor – in order to achieve a fairer distribution among the women and men of our planet;
- 6) that access to knowledge is a right of all and that traditional knowledge and skills must have the same dignity as academic learning. Only informed, mindful people can make well-pondered, well-reasoned free choices.
- 7) that our daily choices, starting from the table, can contribute to changing the world, and these small gestures that each of us makes several times a day are the first and most important instrument that Slow Food wants to implement.
- 8) That we work to ensure the future action of Slow Food extends this vision and these rights not just to human beings but to all living creatures.

Only by radically renewing the organization of Slow Food, only by making it more open and inclusive, and only by trying out new forms of aggregation, involvement and participation can we address the challenges that await us in the future in the best way possible and thwart those—the very few—who possess power and wealth and decide the fate of the world's food and of humanity itself.

***They are giants  
but we are a multitude!***

# SLOW FOOD 2020-2030: AN IMPACT-FOCUSED ORGANIZATION

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“Slow Food changed my life.” How many times have we heard it, from a food producer, a chef, a teacher? It has happened to me often, and I can always see the profound value of those words in the eyes of the person saying them.

Slow Food has changed the lives of many people, including myself. And what is more extraordinary than an organization that changes the lives of people—for the better, of course? What is more extraordinary than an organization that manages to change the lives of people in every corner of the world, and for 30 years? Yes, because this has been one of our characteristics since the beginning. In fact, to start with the concept was almost turned on its head: I’ll dedicate myself to Slow Food because I want to change my life. And then you really did change your life, but not as you had imagined, because it was the Slow Food network, the relationships that you built within it, the experiences you had, the things you learned that determined the shape of that change.

And so, little by little, we changed the lives of hundreds of thousands of people. And through these people we changed the destinies of products and places, of small local economies and big global battles.

There are not many non-profit organizations with the capacity to have such a significant influence on the environment, the economy, society, culture. And yet we have never looked with sufficient attention and care at our work from this perspective. And as a result we have never described ourselves with this kind of narrative. Slow Food’s storytelling is made up primarily of lists of things we have done and numbers (we have around 600 Slow Food Presidia in over 70 countries around the world that involve thousands of producers, for example). Hardly ever does a narrative emerge linked to the impact that each of these

projects has had—we saved such and such a product and so preserved x jobs and created x new ones, x small enterprises were started and a related industry was generated that involved x other subjects, for example.

We are rarely compelled to calculate the reduction of the ecological footprint that our projects generate in the places where they are implemented.

Certainly, it is not easy to collect this information, and in particular it is not easy to check the reliability of the information collected. Because it’s clear that these data can only emerge thanks to the work of our network at the local level, perhaps supported by other subjects (including institutions and scientific organizations, where possible). So there is much work to be done in this regard in the coming years. But it is necessary, in order to give credit to all that we have done so far, to thank those who have done it and to contribute with renewed force to communicating our projects and the good practices they represent.

Roberto Burdese

*Member of the Slow Food Executive Committee and  
Coordinator for International Communication*





# How can Slow Food have an impact on food biodiversity protection and on food?

*Since it was founded, the movement has been running campaigns, projects and activities to change food production and raise awareness among consumers and political decision-makers. Here are four examples of successes in which the association played a decisive role.*

1

## **In Uganda, Slow Food stopped a law that would have opened the way to transgenic crops**

**At the end of 2017, a law was about to be introduced in Uganda that would have made it possible to cultivate GMOs in the country.**

Though already approved by Parliament, the law was not signed by President Museveni thanks to the timely intervention of Slow Food, an intensive communication campaign that gained attention from the international media and the involvement of civil society. This was an important step towards a GMO-free Uganda—and Africa.





## 2

### **In Italy, Slow Food won a battle against powdered milk**

With 150,000 signatures collected in just a couple of months and delivered to Italian Agriculture Minister Maurizio Martina, “Cheese is made with milk!” was the petition and communication campaign that led Slow Food to have an impact on Italian legislation. In 2015 the European Union asked Italy to abolish a law that since 1974 had banned the use of powdered, concentrated or reconstituted milk to make yogurt, caciotta, robiola and mozzarella. This laudable regulation had allowed Italy to preserve its cheese-making diversity and was ultimately protected by the Italian government in part thanks to the mass mobilization started by our association.







# 3

## In Uruguay, Slow Food was victorious on transparent labeling

Since 2013, Slow Food had been working with other civil-society organizations in Uruguay on a campaign demanding that the use of transgenic ingredients be communicated on food labels. In 2018 this led to a national law making it obligatory to label all products containing GMOs with a T. This was a great success for the protection of local seeds and for transparency for consumers.

# 4



## In Italy, the Historic Rebel cheese survives thanks to Slow Food

Bitto, a cheese emblematic of rural Lombardy, is a rebel production. It is only thanks to the renunciation of the PDO by a number of cheesemakers that it is still possible to taste the original version of this cheese. And the Slow Food Presidium played a key role in this battle. The PDO's rules do not protect the traditional way of producing the cheese: the production area has been expanded, the small addition of Orobica goat's milk that always used to be added to cow's milk is not taken into account and industrial feed and commercial starter cultures are allowed. The Presidium production protocol is much stricter, and the difference in the final cheese is evident.



# ASSOCIATION AIMS

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Slow Food is a global network of **local communities**, founded in 1989 to fight the disappearance of local food traditions and the spread of fast food culture. Since then, Slow Food has grown, becoming a global movement that **involves millions of people in over 160 countries**, working to ensure that everyone can have access to good, clean and fair food. Now we are **"The Food Movement."** Slow Food promotes good, clean and fair food for all: good, meaning healthy as well as delicious; clean, meaning produced with care for the environment and animal welfare; and fair, meaning respectful of the work of those who produce, process and distribute it. Slow Food has committed to protecting the biodiversity of wild and farmed foods through the Slow Food Foundation for Biodiversity, which supports a sustainable agricultural model that respects the environment, local cultural identity and animal welfare and the right of every community to decide for itself what to plant, what to produce and what to eat.





# VISION

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*Slow Food works internationally through local associations and national branches with the aim of promoting its goals as detailed in Article 3 of the International Statute, which can be summed up as follows:*



**promoting the right to good, clean, and fair food for everyone**



**defending the right to food sovereignty for all**



**peoples advocating for a sustainable food production system that respects the land and**



**those who work it encouraging the protection of the environment and plant**



**and animal biodiversity protecting common goods: water, soil, seeds,**



**etc. safeguarding traditional food products and their**



**places of origin contributing to the development of the network of Slow Food Communities**

# ASSOCIATION STRUCTURE AND GOVERNING BODIES

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*Slow Food involves a million activists in 160 countries around the world and, through the Slow Food Foundation for Biodiversity, coordinates thousands of international biodiversity-protection and education projects.*



## International Association

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The operational center of the international Slow Food network is located in Bra, the northern Italian town where the movement was started. From here, the association plans and promotes the development of the network and activities around the world. It is coordinated by an International Council and overseen by an Executive Committee, the association's highest governing body.

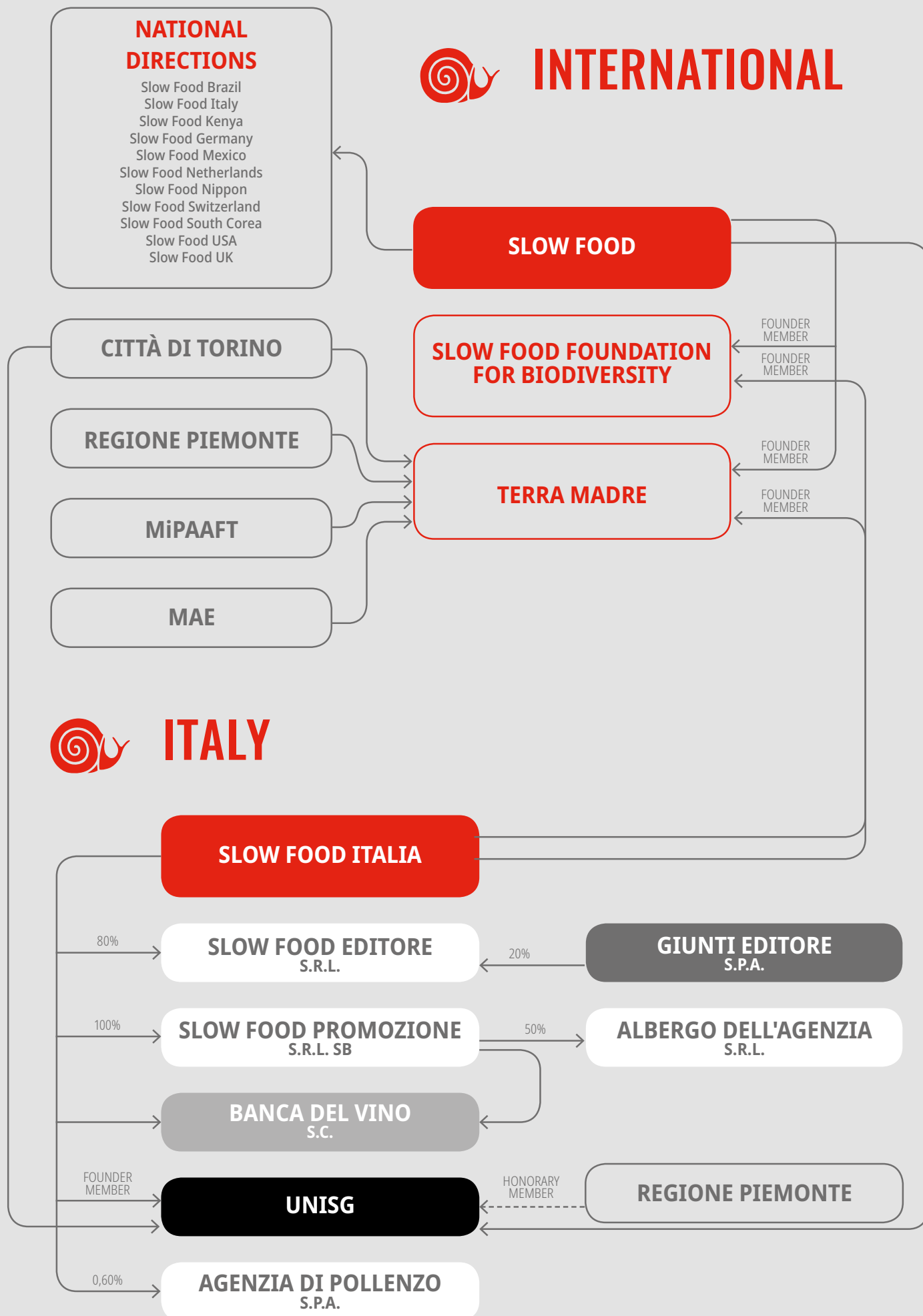
### → NATIONAL

Slow Food has a national organization in a number of countries: Italy, Germany, Switzerland, the United States, Japan, the United Kingdom, the Netherlands, Brazil, Kenya, South Korea, among others. The national branches have decision-making autonomy but follow the policy guidelines established by Slow Food.

### → LOCAL

At the local level, activities and events are organized by groups of people joined together in Slow Food convivia and communities, of which there are currently around 2,000 in the world.





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Carlo Petrini

### *General Secretary*

Paolo Di Croce

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### *Southern Africa*

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### *Mexico and Central America*

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\*All the members of the Executive Committee are also members of the International Council. The International Council members were elected in 2017 at the VII Slow Food International Congress and will remain in office until the VIII Congress.

*Slow Food Foundation for Biodiversity*

*Coordinates the Slow Food Presidia, the Ark of Taste, the Slow Food Cooks' Alliance, the Earth Markets and the Gardens in Africa. It has its own statute, budget and board of directors.*

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*Executive Committee of Slow Food Italy*

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*Coordinator of the Slow Food Presidential Office*

## → **BOARD OF AUDITORS**

Davide Barberis (**President**)

Margherita Spainì

Roberto Conte

The members of the Slow Food Foundation for Biodiversity board of directors are nominated by the founding members (Slow Food and Slow Food Italy). Four representatives from Slow Food and three representatives from Slow Food Italy sit on the board.









# PROJECTS



# ARK OF TASTE

## NUMBERS AT THE END OF 2018 →→



**4.986**

products on board



**369**

new products joined the Ark in 2018



**148**

countries involved



**16**

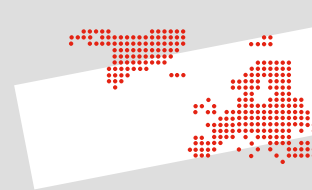
national commissions

## 7 COUNTRIES WITH THE MOST NUMBER OF NOMINATIONS →→



Kenya, Russia, Georgia, Sweden, Colombia, Italy, Mexico

## COUNTRIES WITH THE MOST PRODUCTS ON BOARD THE ARK →→



### EUROPE

Italy **870**  
France **293**  
Spain **180**



### AMERICAS

United States **355**  
Brazil **201**  
Peru **154**



### AFRICA

Kenya **75**  
South Africa **64**  
Uganda **44**



### ASIA

India **107**  
South Korea **100**  
China **85**



### OCEANIA

Australia **64**

# THE ARK OF TASTE FROM 2012 TO 2018



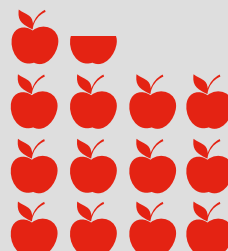
**2012** 1.087  
PRODUCTS



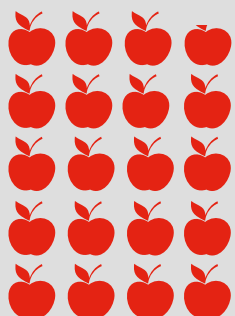
**2013** 1.492  
PRODUCTS



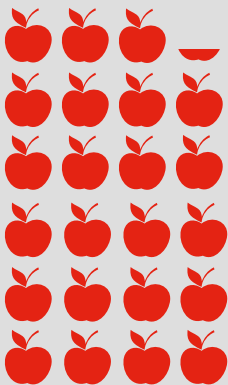
**2014** 2.153  
PRODUCTS



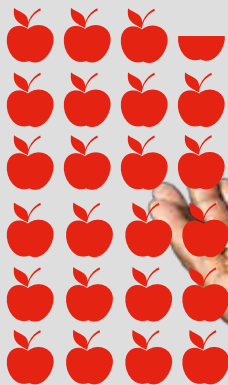
**2015** 2.786  
PRODUCTS



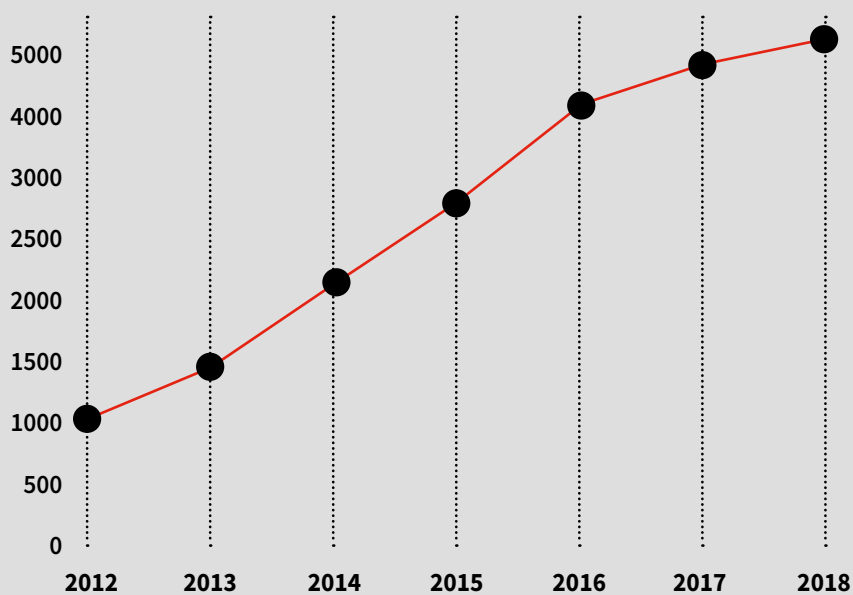
**2016** 3.950  
PRODUCTS



**2017** 4.645  
PRODUCTS



**2018** 4.986  
PRODUCTS





*All over the world, the Ark of Taste selects and catalogs quality food products at risk of extinction from around the world. Product descriptions are published on the Slow Food Foundation website in Italian and English.*

During 2018, 468 nominations were received for local food products and native animal breeds from 52 countries. Of these, 369 were accepted to the Ark and their descriptions published online. The countries that contributed the most nominations were Kenya, Russia, Georgia, Sweden, Colombia, Italy and Mexico.



**2018 ended with a total of 4,986 products in the Ark of Taste from 148 countries, with 681 nominations in the process of evaluation.**

## Communication

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Important events in 2018 included the publication of the first guide to French Ark products and Slow Food Presidia, with a selection of around 100 products, their producers and Alliance chefs included in a guide published in March by publishing company Plume de Carotte. The guide was produced in collaboration with the French network and was presented with great success at several events in France.

Work was also carried out on the Ark's online photographic archive and the online product descriptions were updated with the names of the nominators, maps, geographical information and images.

## Collaboration with the University of Gastronomic Sciences

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Two more Ark product atlases were produced, for Mexico and Kenya.



Two more Ark of Taste products atlases were produced in 2018

## Local networks

### Countries with significant projects or actions

- ▶ In **Mexico**, a collaboration continued with lecturer Guadalupe Malda Barrera, of the Faculty of Natural Sciences at the University of Querétaro, who contributed to assessing around 50 products from the country, 39 of which were included in the Ark book for Mexico produced by the University of Gastronomic Sciences.
- ▶ The partnership with **Relais & Châteaux** on the climate crisis and the need to defend and strengthen biodiversity and local, good, clean and fair foods also continued. Slow Food evaluated 100 menus presented by Relais & Châteaux member chefs in 30 countries, which were used for a series of themed lunches and dinners.
- ▶ A project funded by the **Central Europe program**, involving five **European cities** (Krakow, Dubrovnik, Kecskemét, Brno and Venice) was started. In 2018, traditional products were mapped with the aim of discovering and protecting biodiversity, including through the Ark of Taste. Thanks to the project, a communication and education activity was run in collaboration with UNISG and specifically the Granaries of Memory project. The aim for 2019 is to further enrich the Ark catalog and to develop projects dedicated to promoting food production in the cities.
- ▶ Four **European countries** (Sweden, Serbia, Croatia and Italy) were involved in a project funded by the **Creative Europe** program, with the aim of producing a multimedia exhibition dedicated to communicating the Ark project. In 2018, a promotional video was produced and the project was launched at Terra Madre.
- ▶ The activities of **Slow Fish Caribe** (in Cuba and Colombia) in 2018 involved the nomination of Ark products and the construction of a Caribbean Slow Fish network.
- ▶ A mapping project in **Tunisia** was concluded, leading to the production of a book on Tunisia's ancient grains and the nomination of nine new products from this category to the Ark of Taste.
- ▶ A project was started in **Azerbaijan**, funded by local public authorities, that will involve the realization of many Slow Food projects based on a mapping of the country's traditional foods, following the Ark of Taste selection criteria, and the production of an atlas of Ark products.

# SLOW FOOD IN AFRICA

NUMBER AT THE END  
OF 2018 →→



**3132**

active food gardens



**186**

new food gardens  
created



**35**

countries involved



**66**

training sessions held  
in 16 countries for  
1150 people



**345,000**

people involved



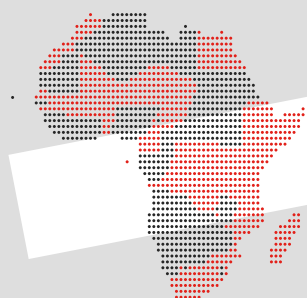
**50**

agronomists

## SLOW FOOD IN AFRICA PROJECTS AND COUNTRIES



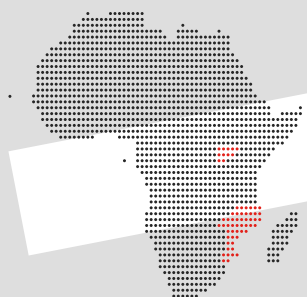




302

**CONVIVIA**

in 42 countries



6

**EARTH  
MARKETS**

in 4 countries





# 1100 ←←

## PEOPLE INVOLVED IN TRAINING

*Launched in 2011, the Gardens in Africa project has played a significant role in strengthening Slow Food's presence in the continent. So far, over 3,000 gardens have been created in 35 countries, involving over 60,000 people. The Slow Food gardens follow agroecological principles.*

In 2018 the Slow Food network in Africa worked to maintain and consolidate the existing gardens and launched **186 new gardens**, bringing the total to **3132 cultivated** in **35 countries**. Gardens were created in 14 countries in 2018: Tanzania, Malawi, Kenya, Mozambique, Burkina Faso, South Africa, Rwanda, Uganda, Ethiopia, Zambia, Senegal, Mauritania, Madagascar and Morocco.

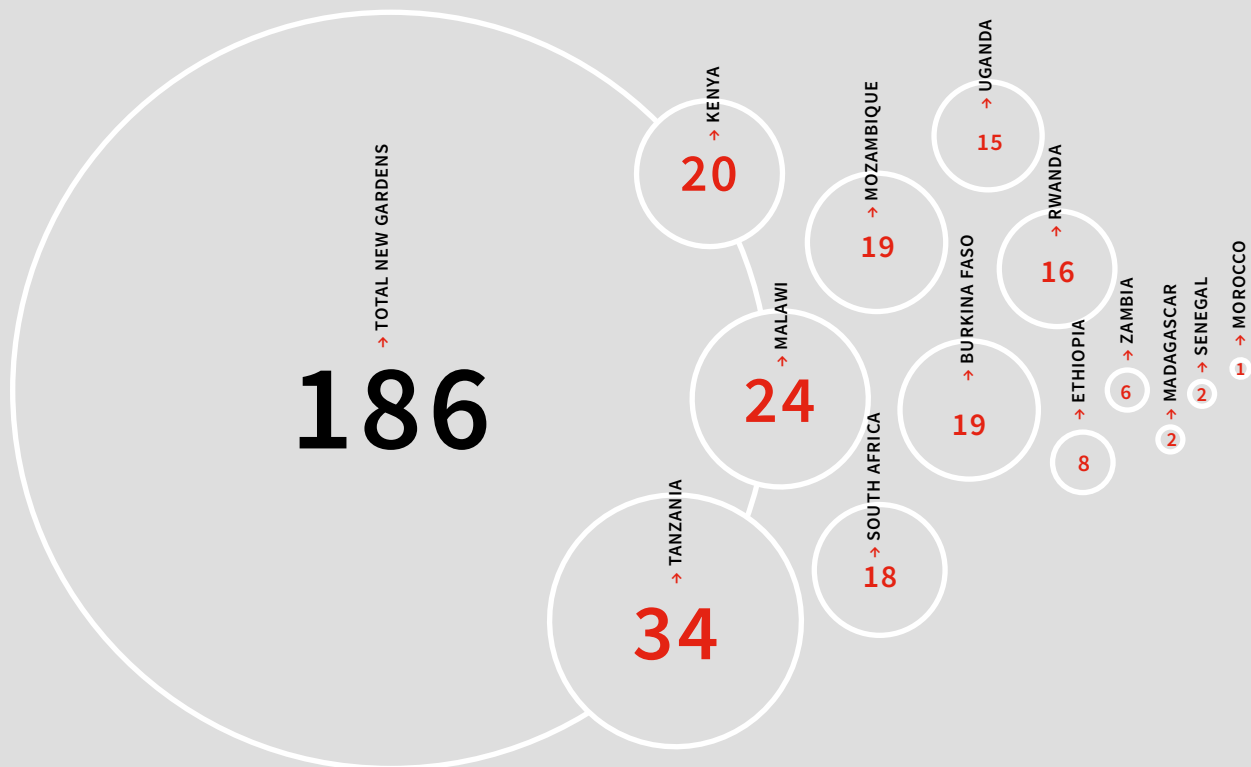
During 2018, training sessions were organized in 17 countries. The meetings involved the networks at a national and regional level, mobilizing around 1,100 people. The main themes covered were biodiversity safeguarding, agroecological techniques for soil and water management and plant protection, the Slow Food philosophy, the creation and management of work groups and communication.





## NUMBER OF NEW FOOD GARDENS PER COUNTRY IN 2018

→→

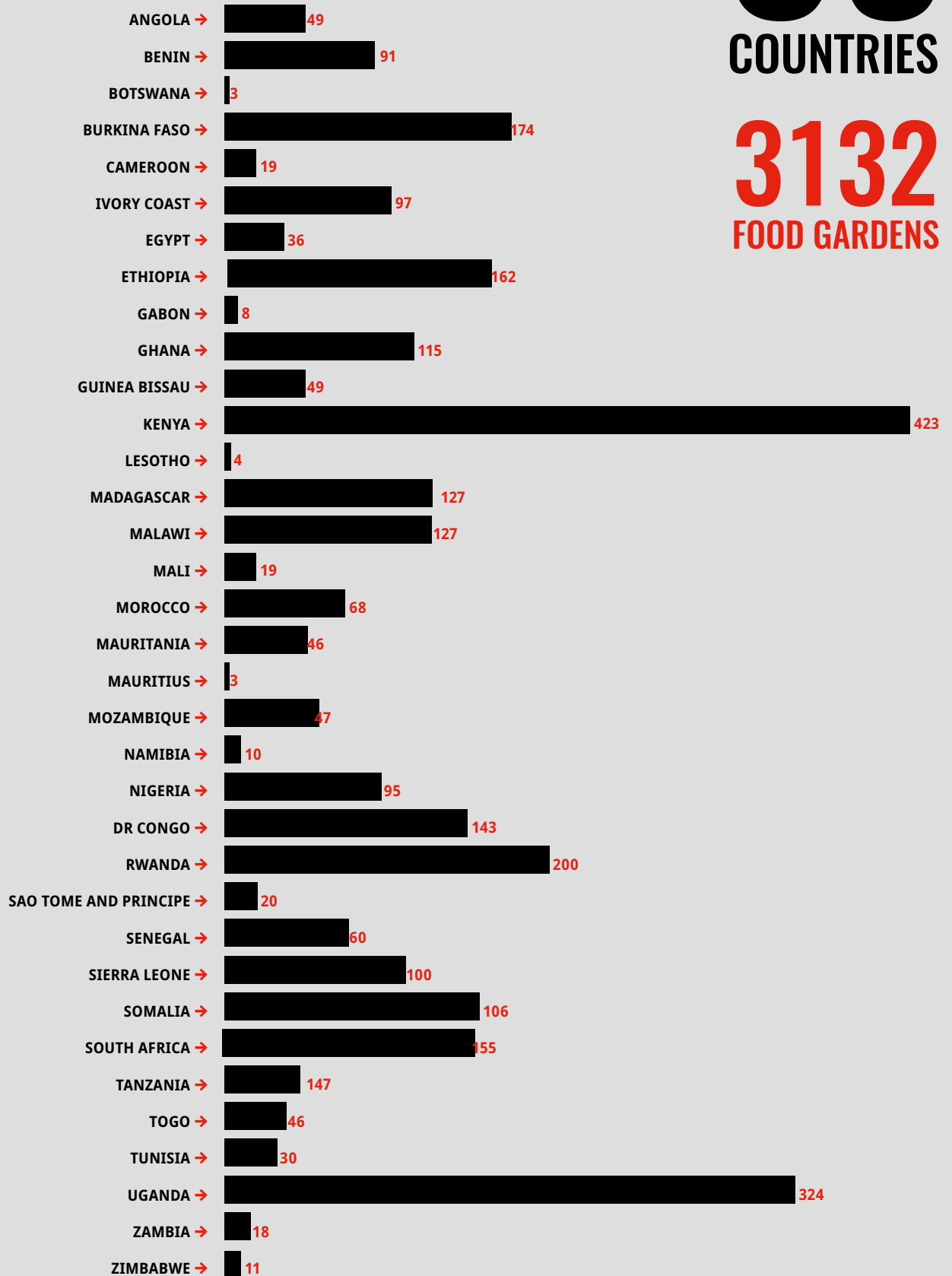




## FOOD GARDENS PER COUNTRY



→→ **35**  
COUNTRIES  
**3132**  
FOOD GARDENS



# Communication

---

Articles and interviews were published through our social media channels, websites and newsletters. Dossiers were also prepared for sponsoring businesses.

At Terra Madre Salone del Gusto, a conference was organized to share the commitment of the network's supporters and the significance for the countries involved.

In 2018, the gardens project was also featured in a photo exhibition organized at the Design Museum in Zurich. The photos exhibited were also included in the exhibition catalog.

The Facebook group (**Slow Food Gardens in Africa**) has 2,615 members. This dynamic and lively tool is used by local coordinators to communicate and exchange news about the gardens and other related topics.

# Supporters

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Between 2010 and 2018, the campaign to support the Gardens in Africa raised a total of **€2,638,711.44** from 1125 supporters in 30 countries. The leading donors are Eataly, Costa Crociere and Table for Two. The Slow Food network around the world, Italian and European convivia and individual donors have raised €32,840.

**1125** ←←  
**SUPPORTERS**  
**FROM 30**  
**COUNTRIES**



# SLOW FOOD PRESIDIA

NUMBERS AT THE END  
OF 2018 →→



**573**

active Presidia



**47**

new Presidia in 2018



**68**

countries involved



**19,000**

producers around  
the world

COUNTRIES WITH MOST PRESIDIA  
PER CONTINENT



## EUROPE

Italy (311)  
Switzerland (22)  
France (21)



## AMERICAS

Brazil (20)  
Mexico (14)  
Peru (6)



## AFRICA

Kenya (8)  
Ethiopia (6)  
Uganda (6)



## ASIA AND OCEANIA

South Korea (4)  
Indonesia (3)  
India (2)





NUMBER OF  
PRESIDIA PER  
CONTINENT



→ EUROPE  
**440**

→ ASIA AND OCEANIA  
**18**

→ AFRICA  
**50**

→ AMERICAS  
**65**

## NEW PRESIDIA



### → SWEDEN (INDIGENOUS)

Sámi Reindeer Gurpi

### → UGANDA

Mount Elgon Nyasaland Coffee

### → HAITI

Traditional Haitian Clairin

### → SOUTH AFRICA

Rex Union Orange

Rainbow Maize

### → MEXICO

Zapotitlán Salinas Salt

Oaxaca Mixteca Agave

### → BRAZIL

Southern Bahian Cabruca Cacao

Cubiu

Jaboticatubas Macaúba Coconut Oil

Kiriri Manioc Flour

Litoral Catarinense Butiá

Santa Catarina Fine Manioc Flour

Northern Minas Gerais Pequi

Kalunga Sesame

Bragança Flour

Xingu Pequi

Seara Raw Milk Colonial Cheese

### → RUSSIA

White Sea Pomorka Salt

### → AUSTRIA

Lesachtal Bread

### → ECUADOR

Esmeraldas Blue Crab

### → ARGENTINA

Wichi Wild Honey

### → KENYA

Red Maasai Sheep

### → ITALY

Alto Friuli Heirloom Apples

Aversano Alberata Vines

Beneventano Saragolla Bread

Bianca di Saluzzo Chicken

Castignano Green Anise

Cornigliese Sheep

Crispiano Giallorosso Tomato

Ericine Valley Pizzutello Tomato

Felitto Fusillo

Fratte Rosa Fava Bean

Giant Vercelli Rice

Hundred-Day Pea

Laticauda Sheep

Lucca Canestrino Tomato

Manduria Cherry Tomato

Orvieto Plain Secondo Bean

Sorrento Peninsula Walnut

Teano Chickpea

Ufita Heirloom Garlic

Valnerina Ricotta Salata

Varhackara

Volturara Irpina Quarantino Bean

Zolfino Bean





*The Presidia are projects that involve food producers, helping them to promote their small-scale traditional products at risk of extinction and their local areas, recovering ancient crafts and traditional production techniques and saving native breeds and fruit and vegetable varieties. Currently there are over 500 Presidia in 70 countries around the world.*

In 2018, work continued on **updating guidelines** with the collaboration of experts from the Slow Food Foundation for Biodiversity.

The guidelines on animal welfare, dairy breeds and cheeses, meat breeds, drinking milk, fruit and vegetables and preserves, baked goods and salt were updated, translated (into English, Spanish, Portuguese, French and German) and published on the website.

During the year, guidelines for pig farming and cured meat production were drafted, in order to move towards improving animal welfare on Slow Food Presidia farms and eliminating the use of preservatives (nitrates and nitrites) in cured meats. The new version of the guidelines was presented to a number of Presidia coordinators during a meeting at Terra Madre on September 22, and training activities for producers are being planned for 2019.

Work began on updating the guidelines for alcoholic beverages and spirits, cacao and coffee, honey and poultry and rabbit breeds.

The approach and tools were formulated for the process that in 2020 will lead to the use of the snail on the label of Presidia products, replacing the current brand. The Slow Food snail represents an inestimable legacy of values, making this an important new opportunity for producers and a chance to relaunch the project.

This process will introduce two important new developments: support for the producers to create **Slow Food Communities** and the production of **narrative labels** for all the Presidia that will use the Slow Food logo on their label.





The project was presented to producers during a meeting at Terra Madre (September 24), then analyzed and discussed on various occasions by the main coordinators in Italy and Switzerland, the two countries where the Slow Food Presidia logo is included on the label of all the protected products.

As part of a project funded by the International Fund for Agricultural Development (IFAD), the pilot phase of a participatory certification system (PGS) was launched. Work began in the second half of the year and involved the Sateré-Mawé Native Waraná Presidium in Brazil and the Ogiek Honey Presidium in Kenya. The testing of participatory certification will also involve the Lucca Red Bean Presidium in Italy. The main objective of the pilot project is to create a PGS that all Slow Food Presidia can use.

## Local networks

### Countries with significant projects or actions:

#### → BRAZIL

As part of various funded projects, nine new Slow Food Presidia were created and those already in existence were strengthened. The network developed and published a booklet in Portuguese about Slow Food's biodiversity-protection projects (Ark and Presidia).

#### → AUSTRIA

Within the scope of the Slow Food Travel project and thanks to the development of the local network, the first Presidium was established in the Carinthia region, for Lesachtal bread. The network is very active and has already nominated other products to be evaluated in the coming year.

#### → UGANDA

The local network has worked intensively on the project, in part thanks to a funded project that allowed the production of many communication materials.



## Slow Food Presidia monitoring

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The task of monitoring the sustainability of the Slow Food Presidia continued, involving the collection of data and information at the launch of the Presidium ( $T_0$ ) and then at successive points ( $T_1$ ,  $T_2$ ,  $T_3$ , etc.).

Questionnaires were compiled for the monitoring of four Presidia ( $T_0$  and  $T_1$ ): Kenema Kola Nut (Sierra Leone), Mishavinë (Albania), Ogiek Honey (Kenya) and Sateré-Mawé Native Waraná (Brazil). Questionnaires were completed for the initial situation for another seven Presidia: Gran Chaco

Wild Fruits (Argentina), Providencia Black Crab (Colombia), Puebla Sierra Norte Native Bees Honey (Mexico), Wenchi Volcano Honey (Ethiopia), Rira Honey (Ethiopia), Bore Honey (Ethiopia) and Banco Chinchorro and Sian Ka'an Spiny Lobster (Mexico). A questionnaire was produced for evaluating fishing, mollusk collection and mariculture Presidia.

The process of creating an online platform for gathering and analyzing the monitoring results continued.

## Narrative label

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A total of 55 narrative labels were created for Italian Presidia and the Italian companies Alce Nero and the Antoniano brewery.



**68** COUNTRIES  
INVOLVED



# SLOW FOOD COOKS' ALLIANCE

NUMBERS AT THE END  
OF 2018



1078

cooks



80

new cooks



22

countries



1

new country  
involved in 2018  
(South Africa)

*Active in 22 countries around the world, the Slow Food Cooks' Alliance is a widespread network made up of cooks and chefs who choose to use and promote products from Slow Food Presidia and communities of local producers, committing to including them and communicating them on their menus.*

In 2018, the project continued to grow in terms of both quality and quantity, reaching a membership of over 1000 cooks in 22 countries and consolidating its presence with events, projects, national meetings and experience exchanges.

The following countries began working on the project in 2018, without yet officially joining it: Cuba, China, Ukraine, Switzerland, Kazakhstan, Burkina Faso, Turkey and Macedonia.

Various national meetings and an international gathering were organized. The national meetings were held in France, in Paris and Marseilles (with around 1000 cooks present) and in Albania and Italy. The themes covered included sustainable fishing, the climate crisis, coordination of activities,





COUNTRIES  
INVOLVED



↑  
**EUROPE**

**8**

Italy  
Netherlands  
Albania  
Belgium  
France  
Germany  
Iceland  
United Kingdom

→  
**ASIA AND OCEANIA**

**2**

India  
Russia

↑  
**AFRICA**

**4**

Morocco  
Uganda  
Kenya  
South Africa \*

↑  
**LATIN AMERICA**

**5**

Mexico  
Ecuador  
Brazil  
Argentina  
Colombia

↑  
**NORTH AMERICA**

**2**

Canada  
United States

\*New countries  
involved in the project



fundraising and communication management. During Terra Madre Salone del Gusto 2018 we organized the second international gathering of the Slow Food Cooks' Alliance. The meeting had two objectives:

- **Political** – the network of professional cooks and activists had the opportunity to share the themes and experiences of different countries where the project operates.
- **Educational** – reciprocal training among cooks and activists involved in the project in various roles.

During the meeting, good practices, virtuous experiences, tools, campaigns and themes were discussed.

The Facebook group continues to be a site for exchange and discussion. The most active members are the Italians, Americans, Russians, French and Latin Americans.

The Slow Food network has also collaborated on the publication of a guide in France to the Presidia and Ark projects, with a section dedicated to the French Alliance cooks. The guide was produced in collaboration with the publishing company Plume de Carotte.

## Experience exchanges

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### → **MACEDONIA – ALBANIA**

A delegation of Macedonian cooks visited three Albanian cooks.

### → **ALBANIA – SWITZERLAND**

An Albanian cook participated in an event in Switzerland and met with members of Slow Food Switzerland interested in starting the Alliance there.

### → **ITALY – SERBIA**

An Italian cook participated in an event in Belgrade.

### → **EUROPEAN COUNTRIES – ITALY**

A delegation of three European cooks took part in the Italian Alliance meeting in Montecatini.

### → **BELGIUM – FRANCE**

A delegate from the Belgian Alliance took part in the national meeting of the French Alliance.

## Collaborations

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### → **MEATLESS MONDAY**

As part of the food for change campaign, through Slow Food USA we launched a collaboration that involved around 120 American cooks, who presented menus without meat.

### → **SPICE CLUB**

Meeting on the theme of training and exchanges between cooks.

# 120 AMERICAN COOKS

## INVOLVED IN THE CAMPAIGN FOOD FOR CHANGE





# EARTH MARKETS

NUMBERS AT THE END  
OF 2018 →→



**67**

active Earth  
Markets



**14**

new Earth Markets  
opened



**19**

countries involved



**2**

new countries  
(Australia and  
Poland)



**1600**

producers involved

*Earth Markets are Slow Food farmers' markets for local producers who follow the good, clean and fair philosophy and sell their own seasonal foods, produced using sustainable techniques that respect workers and the environment.*

The project today involves a total of **67 Earth Markets** (38 in Italy) **in 19 countries**.

NEW EARTH MARKETS OPENED IN 2018

→ **AUSTRALIA**

Maitland Earth Market, NSW

→ **POLAND**

Krakow Earth Market – Targ Pietruszkowy

→ **PUERTO RICO**

Aguadilla Earth Market

→ **KENYA**

Molo Earth Market

→ **ITALY**

Terra del Sannio Earth Market, Beneventano

Boscoreale Earth Market

Cilento Earth Market

Succivo Earth Market

Borgosesia Earth Market

Sommacampagna Earth Market

Campobasso Farmers' and Craft Market

Lucca Organic Market

Rocca Priora Earth Market

Civitanova Marche Earth Market

# 67

←←

## EARTH MARKETS

The Earth Market Summit was held on September 23, during Terra Madre Salone del Gusto in Turin, and included the awarding of the Gigi Frassanito Prize, presented this year to the Maitland Earth Market in Australia.



Earth Market, Latvia  
© Slow Food Archive

45 | project



# SLOW FOOD TRAVEL

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*Officially launched at Terra Madre 2016, Slow Food Travel offers a new model for tourism, helping visitors to meet with farmers, cheesemakers, herders, butchers, bakers and winegrowers, who, along with the chefs that cook their products, serve as narrators of their local area and specialist guides to the discovery of local traditions.*



Following the success of the pilot project in Carinthia ([www.slowfood.travel/de](http://www.slowfood.travel/de)), many other areas and communities within the network are interested in launching the project.

The project funded by Compagnia di San Paolo in two areas of Piedmont (Valli Biellesi and Valli del Tanaro) will be launched in September 2019, bringing the total number of areas involved in the project to three.

2019 will see the conclusion of the process of mapping in the Cordillera region of the Philippines, carried out through the FAO's Mountain Partnership, and the sector studies for the identification of five Slow Food Travel areas in Azerbaijan. An important project has also been approved, funded by the Italian Ministry of Labor, which aims to develop projects to strengthen







Slow Food Travel Biella Mountains, Italy

© Oliver Migliore



Slow Food Travel Upper Tanaro Valley, Italy

© Oliver Migliore

biodiversity in five Italian regions and includes the launch of pilot actions to create sustainable food and wine tourism itineraries.

In September 2018, Slow Food launched a collaboration with the Airbnb portal in order to offer Slow Food experiences around the world. Launched in 2016, Airbnb Experiences are activities designed and run by anyone who wants to share their local knowledge or skills with the world. Included in the category Social Impact Experiences, Slow Food's experiences will be another tool available to our communities to promote their local areas and their work, raising awareness among Airbnb users about our cause and our activities around the world. Our communities will be able to introduce tourists to the Ark products and the virtuous producers who make them, or to promote their own, perhaps little-known, gastronomic heritage. The objective for 2019 is to launch the first 300 Slow Food experiences around the world.



Slow Food Travel Carinthia, Austria

© Slow Food Archive





**VOLER BENE  
ALLA TERRA**

# THEMES AND CAMPAIGNS

— 3



# ADVOCACY IN EUROPE

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*Since 2013, the Slow Food office in Brussels has been working to strengthen Slow Food dialog with European policy makers and partner associations and make the movement's voice on food policies heard. In 2018 the office's work was further consolidated thanks to a closer link with the movement's activities around Europe and the coordination of Slow Food's policy group in Europe.*



Good collaboration between different organizations at a European level this year was exemplified by the European mobilization Good Food Good Farming and the Terra Madre Balkans event in Brussels. With 69 events organized in 19 European countries by 80 civil-society organizations and a Disco Soup organized by Slow Food during the meeting of agriculture ministers in Brussels, the European mobilization brought the demands of thousands of citizens for a good, clean and fair future to the attention of national and European policy-makers. Terra Madre Balkans, meanwhile, brought a delegation of citizens and their requests and suggestions for agricultural policy directly into the heart of European institutions. The event was attended by 100 representatives from nine countries, who participated in activities at the European Parliament and the Permanent Representation of the Republic of Bulgaria.

In general, the priority themes for 2018 were established based on Slow Food campaigns and the most urgent issues on the European political agenda. Predictably there was much work to be done related to the Common Agricultural Policy (CAP) reform process and the proposal for a Common Food Policy that Slow Food is demanding as the keystone to more reasoned and coherent policies. The first months of the year saw a succession of initiatives and publications. These included the release of the results of a survey of farmers from our network on the future of the CAP; the visit to nine Sicilian Slow Food Presidia by Humberto Delgado Rosa, director of the "Natural Capital" unit of the European Commission's Environment Directorate-General; Terra Madre

Nordic in Copenhagen and Terra Madre Balkans in Brussels. This process reached its culmination with the participation of four representatives from the network (from Scotland, Germany, Italy and Denmark) in the forum organized by the International Panel of Experts on the Sustainability of Food Systems. The forum saw over 200 actors from the food system brought together for two days of work that concluded with the proposal of strategies and actions for the definition of food policy in Europe. To these were added the assessments of a study from the University of Pisa commissioned by Slow Food together with the International Federation of Organic Agriculture Movements, Friends of the Earth Europe and the European Public Health Alliance.

The merger between multinationals Bayer and Monsanto was another crucial issue, and Slow Food joined the international “Stop Baysanto” petition.

In regards to food waste, on World Disco Soup Day the Brussels office and the Slow Food Youth Network (SFYN) presented European governments with a request to establish national objectives to reduce food waste by 50%, from field to table, by 2030. World Disco Soup Day saw 100 registered events held around the world, with 800 volunteers, 20,000 participants and 100 tons of salvaged food.

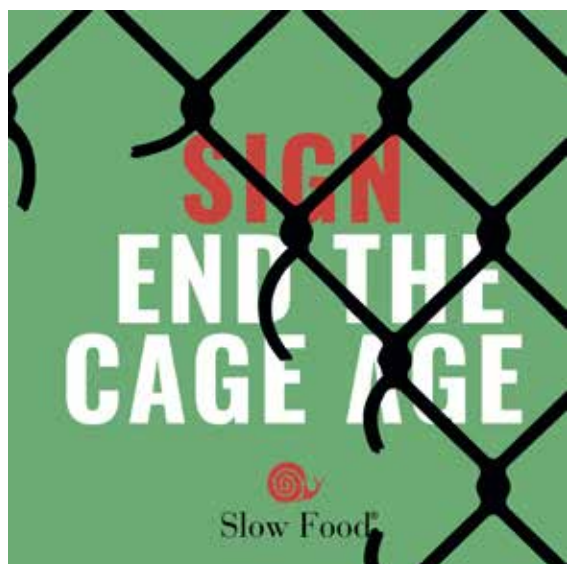
The Brussels office also used the topic of fishing to test out new models of dialog with various interlocutors: In July, it organized a round table at a Cooks’ Alliance restaurant with around 20



participants, including representatives from the European Commission and civil society, fishers from Low Impact Fisheries of Europe, members of the Slow Food Wadden Sea Traditional Fishers Presidium and journalists. The unusual setting and small group made for a more direct exchange on the topic of fishing compared to the big conferences usually organized in the European capital.

This year Slow Food joined two European Citizens’ Initiatives, collections of certified signatures that allow citizens to propose legislative interventions to the European Commission. These were “End the Cage Age” promoted by Compassion in World Farming, requesting a ban on the use of cages in livestock farming, and “Eat ORIGINAL!” promoted by Coldiretti, requesting an obligatory declaration of origin for all foods to prevent fraud, protect public health and ensure the consumer’s right to information.

The most important political developments in relation to bees and neonicotinoids, livestock farming and climate change were also monitored and commented upon.



# BEEES AND HONEY

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*Slow Food wants to raise public awareness about the problem of the dramatic and catastrophic loss of bee colonies and will continue to fight against the use of harmful pesticides until they are banned. Slow Food also supports many small-scale beekeepers, promoting their honey and protecting bee species and the ecosystems where they live.*

Five honeys joined the Ark of Taste in 2018: Barena honey and Beach honey from Italy, Palo honey from Peru, Chaco honey from Bolivia and Calden honey from Argentina. Thanks to an indigenous youth project funded by the International Fund for Agricultural Development (IFAD), it has been possible to strengthen the Puebla Sierra Norte Native Bees Honey Presidium in Mexico and to establish the Wichi Wild Honey Presidium in Argentina. Work continued throughout the year to construct a network of institutions, associations and experts

around the issue. Together with Eataly, the University of Palermo and Arcoiris, the project Bee the Future was launched to reforest areas intensively cultivated with monocultures.

Communication activities, with in-depth articles and interviews with experts, were concentrated in the spring, particularly during Slow Food's participation in Pesticide Action Week, when together with BeeCoalition and other associations we put pressure on the European Union to ban the use of neonicotinoids, following results from the European Food Safety Authority showing their dangers. The goal was partially achieved: Three neonicotinoids were banned, but the EU has still not fully implemented EFSA guidelines on the evaluation of the dangers of pesticides for pollinators.

In connection to this, in October Slow Food joined Citizens for Science in Pesticide Regulation – A European Coalition. The coalition unites over 110 organizations and civil-society institutions who are demanding that legislators intervene so that the guidelines are fully implemented.

Slow Food relaunched its collaboration with the Italian National Honey Observatory ([www.informamiele.it](http://www.informamiele.it)) and the Italian Honey Ambassadors ([www.ambasciatorimiele.it](http://www.ambasciatorimiele.it)). These partnerships include technical support for Slow Food Presidia (information gathering, analysis, writing of guidelines and protocols), the sharing of content for events and articles and participation in events (e.g. Terra Madre Salone del Gusto, the national Honeys of Italy competition).

A collaboration with the Department of Life Sciences and Systems Biology of the University of Turin was started for the production of content and activities during the Terra Madre Salone del Gusto event.

The community of urban beekeepers in Turin participated in the project Urban Bees and Gardens ([apieortiurbani.it](http://apieortiurbani.it)).





# CLIMATE CRISIS

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*To try to stem the on-going breakdown of the global climate, we need to change the industrial food production system, adopting agroecology and small-scale sustainable agriculture, shortening supply chains and encouraging food biodiversity.*

In August, work concluded on the analysis of the life cycle of a number of Slow Food Presidia, carried out in collaboration with Indaco2, a spin-off from the University of Siena. By calculating several environmental indicators, like carbon footprint, the products were environmentally profiled based on objective data that confirmed the sustainability of Slow Food Presidia products. The process included visits to farms or producers and a careful analysis of extensive data about all the phases in the products' life cycles. The results showed that the emissions generated by the production of Slow Food Presidia products are generally lower than conventional/industrial production of the same foods. It also emerged that the emissions generated are often entirely compensated by the ecosystems on the same farms. In collaboration with Slow Food Italy's Education Office, the Food and Health and the Slow Meat groups, a healthy diet with a low environmental impact was developed, to show how the food



that's good for us is also good for the planet. More generally throughout the year, in collaboration with the Slow Meat group and as part of the Food for Change campaign, communication tools were developed that can help chefs formulate climate-friendly menus. These were then communicated with great success across the Relais & Chateaux network of hotels and restaurants, with 100 chefs in 30 countries participating in a specially organized festival week. The project was also presented to the chefs belonging to the Slow Food Cooks' Alliance.

The relationship between the climate crisis and food production was the theme of the international awareness and fundraising campaign **Food for Change**, which involved Slow Food, Slow Food Germany, Slow Food Italy, Slow Food USA and the network of Alliance cooks. Launched at Terra Madre Salone del Gusto, the campaign was implemented between September and December. It was an opportunity to collect funds for Slow Food's projects, but also to communicate the issue through articles, lists of good practices and data analysis. In particular, one week was dedicated to mobilizing the Slow Food network around a challenge, asking individuals to follow one climate-friendly action, such as not eating meat, choosing local food or avoiding food waste. The results of the challenge in terms of reduction in greenhouse gas emissions were calculated by the University of Siena spin-off Indaco2, and were illustrated in an infographic that was communicated through our web and social media channels.

# INDIGENOUS TERRA MADRE NETWORK

*Indigenous communities preserve a rich and unique heritage of traditions, cultures and languages, but throughout history they have been subject to land grabbing, forced migration, repression and in some cases even genocide. The survival of indigenous peoples is however the proof of the resilience of these traditional societies, linked to a specific geographic area. Defending food biodiversity without also preserving the cultural diversity of these peoples would be meaningless.*



**370**

communities



**86**

countries



**58**

Slow Food Presidia



**800**

Indigenous  
products in the Ark  
of Taste



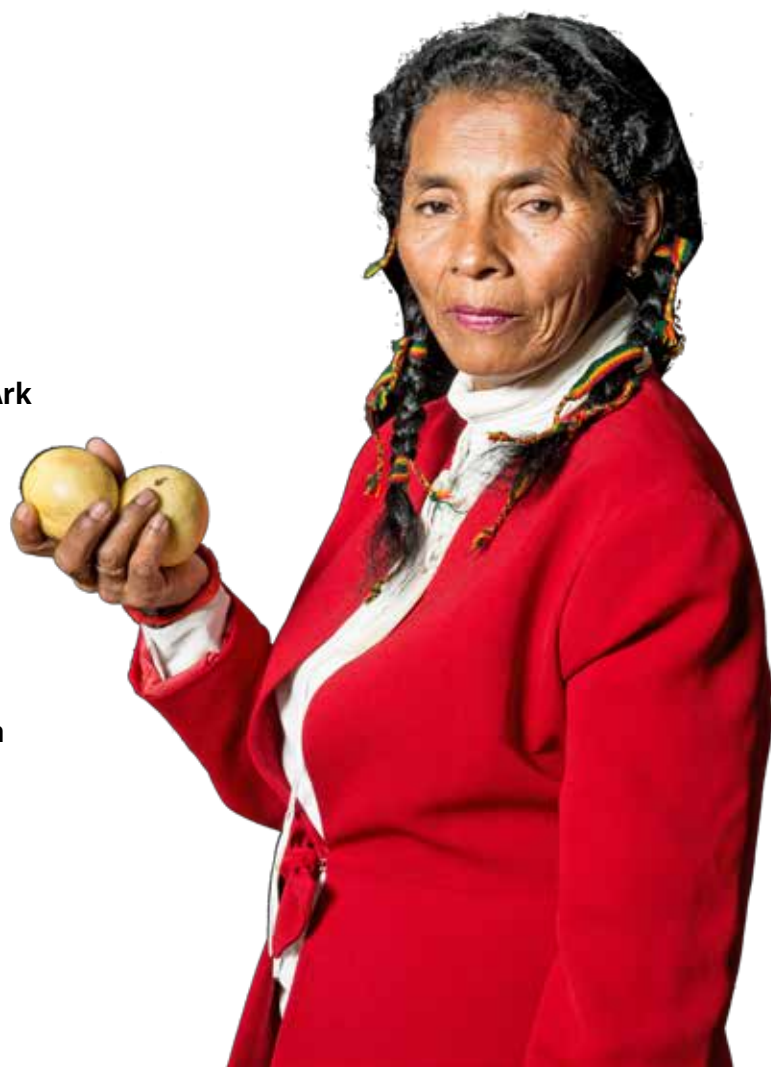
**2**

Indigenous Terra  
Madre Network  
events



**1**

Indigenous Terra  
Madre Advisory  
Board





The main activities in 2018 were carried out in collaboration with IFAD. The objective of the project's activities is to strengthen the capacity of indigenous youth and their communities, improving their living conditions and protecting and promoting their food heritage, sustainability and the resilience of their practices. In particular, throughout the year, Slow Food worked with the local network in various Latin American and African countries, facilitating a process of defining each community's needs and objectives and the key activities to be developed. A participatory method and inclusion in decision-making processes proved to be important elements to ensure a sense of ownership in the project and its sustainability. The planned activities included an action plan (to define the context, the actors involved, the products, the development potential and the main needs and objectives) an activity plan (to define detailed tasks and a calendar) and a logical framework for each Slow Food Presidium.

The five existing indigenous Slow Food Presidia (Gran Chaco Wild Fruits in Argentina, Sateré-Mawé Native Waraná in Brazil, Providencia Black Crab in Colombia, Puebla Sierra Norte Native Bees Honey in Mexico and Ogiek Honey in Kenya) had their activities strengthened and five new Presidia were established (Wichi Wild Honey in Argentina, Kiriri Manioc Flour in Brazil, Esmeraldas Blue Crab in Ecuador, Oaxaca Mixteca Agave in Mexico and Maasai Red Sheep in Kenya). Additionally, delegates from the communities of the 10 indigenous Presidia participated in Terra Madre Salone del Gusto 2018, presenting their products

at the international market, in the Taste Workshops and in the various kitchens and participating in meetings and forums, speaking in conferences and taking part in exchanges with other members of the network. After the international event, a number of producers took part in educational trips; two members of the Wichi Wild Honey Presidium shared their good practices with Slow Food communities that work with carob and honey in the Italian region of Sicily, for example.

Various training activities were organized on Slow Food's projects and themes, particularly for young people belonging to the network. During 2018, 45 indigenous youth received the Future Food Leaders training, participating in learning modules, meetings and South-South exchanges to develop their leadership capacities. The courses were held in Kenya, Italy and Colombia. In Italy, some meetings were held during Terra Madre Salone del Gusto, with participants from Latin America, Africa, Asia and Oceania, North America and Europe. Meanwhile, 112 young people were invited to attend Global South Indigenous Terra Madre meetings/workshops. Margaret Tunda Lepore, a Maasai from Kenya, and Dai Kitabayashi of the Ryukyu people from Japan stood out in particular, both participating actively in the meetings of the Indigenous Terra Madre Advisory Board and also moderating and speaking at international conferences at Terra Madre Salone del Gusto and facilitating the network's regional meetings. Communications work was carried out both within the Indigenous Terra Madre Network and towards





the general public. Internal communications focused on strengthening and consolidating the relationships between members. Other communities will officially join the movement, and a system of governance was set up to support the process of creating a real movement led entirely by indigenous people. An Advisory Board was established for the Indigenous Terra Madre Network, with a geographically varied but balanced group of nine members (seven representing Africa, Latin America, North America, Europe, Asia and Oceania and two Slow Food international councilors who represent indigenous peoples), with young people and women in the majority. During the year, the indigenous governance defined a Road Map looking towards 2020, a shared strategy that highlights the path to be followed for the global network, its objectives, its approaches and its key actions. Slow Food encouraged the organization

of meetings of regional work groups, leading to the formation of Slow Food Chumbi, a Slow Food community involving various indigenous peoples from around Ecuador, and Indigenous Terra Madre – Kenya, an informal group of indigenous Kenyans who want to develop Slow Food activities in their countries.

At a global level, the official recognition of the network by other organizations grew. This made it possible to strengthen campaigns, like Land Rights Now!, and partnerships, for example with the FAO, IFAD and the International Land Coalition.

Over 35 articles on indigenous issues were published on the website and circulated through Slow Food's official social media accounts. The media were sent 23 press releases in various languages. The main themes driving communication in 2018 were land grabbing, the role of food and indigenous food systems in protecting the planet, the Terra Madre Salone del Gusto event, the first indigenous Slow Food communities and international support for indigenous and non-indigenous activists fighting for human rights, particularly in the Philippines and Brazil.



# MIGRANTS

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*Since 2014, Slow Food has been committed to valuing the traditional knowledge of migrants from more than 40 countries around the world, who preserve their diversity in their host nations and are working on processes of inclusion and cultural and gastronomic cross-pollination.*

*The main activities in 2018 were within two European projects, Dia.Ma.Se and Recipes of Dialog.*



## 1

### **Dia.Ma.Se (Moroccan and Senegalese Diaspora)**

With the Dia.Ma.Se project, started in 2017, Slow Food began involving its network of migrants in international cooperation projects. The project aims to boost rural entrepreneurship and youth employment in small-scale agricultural activities in rural areas of Senegal and Morocco by directing investment from diaspora associations in Italy. The activities in 2018 included various events organized in the Arena at Terra Madre Salone del Gusto (see the Events section) and the organization of a meeting between Slow Food, Oxfam, IFAD and 21 Senegalese and Moroccan delegates.

## 2

### **Recipes of Dialog**

This project is being organized by the NGO LVIA (project leader), Slow Food, Renken, Colibri, Panafricano, ASBARI, the Region of Piedmont and the City of Turin, with the contribution of the Italian Agency for Development Cooperation (AICS). Through the planned activities, Slow Food is connecting first- and second-generation migrants with their local areas through food, giving them the tools to become financially independent and create their own food businesses.

In the second half of 2018, in Piedmont, 78 immigrants from over 30 countries started a training course held in Italian to turn their culinary heritage into useful skills. Two courses were held in Turin, one in Vercelli and one in Bra.

The economic initiatives proposed included opening up their homes, cooking for guests and sharing their culinary traditions.

The migrants who were involved learned about running a business, adding value to their history and the importance of biodiversity and seasonality in food. Ten of the most meaningful experiences were chosen for inclusion in a publication that will collect together recipes and stories of integration from migrant communities.

For the training course, Slow Food created a wheel showing the seasonality of Piedmontese produce, including 20 foods introduced to Piedmont by migrant communities.



# SEEDS, PLANTS AND GMOS

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*The seeds of all existing varieties are the present and future of life. This is why Slow Food is working on many projects to protect traditional seeds and promote the rights of rural communities to select, reproduce and exchange seeds.*

In 2018, 171 native plant varieties joined the Ark of Taste, while 33 Slow Food Presidia were established for plant varieties.

The work group contributed to the project *Seminiamo la biodiversità* (Let's sow biodiversity), in collaboration with Eataly, the University of Palermo and Arcoiris, which made it possible to identify various traditional seeds and start the process of registering them on the national list of varieties to be preserved.

Among the issues we focused on this year were genetically modified organisms (GMOs), New Breeding Techniques (NBTs) and glyphosate. Slow Food is opposed to the commercial cultivation of transgenic varieties and is working to promote GM-free foods and livestock feed. Genetically modified organisms represent the extreme point of an agricultural, economic and political system that is increasingly concentrating control of food (seeds, pesticides, processing, distribution) in the hands of a few multinationals, to the detriment of rural





communities, consumers, the environment and biodiversity. Our communication on the issue is focused on supporting the objections to importing GMOs, presented by various political groups to the European Parliament, with a number of articles and posts.

The Bayer-Monsanto merger, which took place in June, was another important focus for communication, while the controversy over glyphosate continued throughout Europe following the five-year renewal of authorization for its use. During the year, Slow Food and other organizations in Brussels demanded the revision of the risk evaluation mechanism for pesticides.

In June, the European Court of Justice established that New Breeding Techniques (NBTs) must be

regulated like GMOs, a great victory for civil society. This judgment was followed by an important activity of monitoring the reactions of member states and industry. Civil society groups worked to raise public awareness about the judgment and to put pressure on the European Commission so that it is respected.



# FOOD AND HEALTH

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*Industrial food and agricultural systems are threatening our health in many different ways and generating disturbing human and economic costs. Making the wrong choices about the food we eat every day is risky. We need to consider food as an essential element of good health and preventing and curing disease.*

As part of Slow Food Italy's educational projects, the content of the Master of Food on oil was revised, with the inclusion of more in-depth information on nutrition.

The theme of the 2018-19 school year for the Orto in Condotta (Italian school gardens) network was Food and Health, with a particular focus on sugar. Specific teaching material was developed and distributed to schools. In May, the educators from the Orto in Condotta project took part in a training seminar on the subject in Pollenzo.

During the year, the design of the "Saluto al Piacere" course was concluded, in collaboration with the Fondazione Veronesi, aimed at students and the general public as part of a bid from the City of Milan for the upgrading of the city's markets.

The year was also marked by collaborations with the following:

► **Italian Association of Diabetologists**

intervention during the refresher seminar for Orto in Condotta educators

► **Slow Medicine**

involvement in the National Congress and Terra Madre Salone del Gusto

► **University of Turin**

Dietetics Degree Course

► **Order of Doctors of Turin**

(Terra Madre Salone del Gusto)

► **Italian Celiac Association (AIC):**

at Terra Madre Salone del Gusto, the cooking workshops "From the World Without Gluten" (at Miele) and the conference on celiac disease and myths at the Omceo headquarters proved popular with participants and the AIC expressed its willingness to continue to dialog with Slow Food.

Lastly, in collaboration with the Slow Meat thematic group and the University of Siena spin-off Indaco2, which was studying the environmental impact of Slow Food Presidia food production, guidelines for a healthy diet with a low environmental impact were developed.





# SLOW CHEESE

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*Slow Food safeguards raw milk cheeses, protecting the right of cheesemakers in countries where overly strict hygiene legislation threatens their businesses. With the Slow Cheese campaign, Slow Food is also defending traditional dairy breeds, animal welfare, mountain pastures, traditional processing and aging techniques and natural cheesemaking, without the use of selected starters.*

In 2018, 16 cheeses and other dairy products joined the Ark of Taste, as well as six dairy breeds, and two Presidia were established for raw milk cheese (for Queijo Colonial from Seara in Brazil and ricotta salata from Valnerina in Umbria, Italy) and one for a dairy breed (the Laticauda sheep from Campania, Italy).

Among the various activities, important work was carried out in Cape Verde to strengthen the Planalto Norte Raw Milk Goat Cheeses Presidium. Guidelines for organizing Slow Cheese events around the world were drawn up. With the French



network, work began on raw milk Camembert with the plan to create a Presidium in 2019 and launch a communication campaign.

A meeting was organized at Terra Madre Salone del Gusto for international coordinators from the Slow Cheese network. They discussed how the new Slow Food community model could be combined with the thematic network, the guidelines and calendar for Slow Cheese events around the world and the possible creation of a Master in raw milk cheese production systems at the University of Gastronomic Sciences. The meeting was attended by between around 40 people, including producers, experts, journalists and activists from various countries, with France, Italy, the UK, Spain and Turkey the most represented.



# SLOW FISH

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*The Slow Fish campaign, drawing on extensive local and international experience and with the support of the Lighthouse Foundation, is multiplying its initiatives to promote champions of artisanal fishing and to encourage reflection on the state and management of global fisheries.*



During 2018, the questionnaire for monitoring the sustainability of fish and seafood Slow Food Presidia was tested out, using the Presidia for Orbetello bottarga and Orbetello traditional lagoon fishing in Italy. Thanks to this test, a number of questions were corrected and revised. The definitive version of the questionnaire was then administered to the Providencia Black Crab Presidium in Colombia and the Esmeraldas Blue Crab in Ecuador.

The Thorupstrand Coastal Fishermen's Guild Presidium in Denmark and the Wadden Sea Traditional Fishers Presidium in the Netherlands both obtained authorization to use the logo.

In addition to the publication of articles relating to the network's activities in the Slow Fish section of the [www.slowfood.com](http://www.slowfood.com) website, the Slow Fish network also participated in various other communication initiatives at a national level in a number of different countries.

For example, the network took part in the production of the second part of the documentary *Oceans: The Voice of the Invisibles*, by Mathilde Jounot. Following the director's journey, which began when she was preparing a report on the disappearance of certain marine species, the film tells of the devastating state of the seas, how fishers manage marine resources and the lives of the people who depend on them.



The **Slow Fish North America** network, meanwhile, worked on a series of webinars, in collaboration with Local Catch, Northwest Atlantic Marine Alliance (NAMA), One Fish, Community Fisheries Network and Sea Grant, on fraud in the fishing industry and violations of the principles that underpin enterprises based on ethical values.

Food from the Land and the Sea: Traditional and Contemporary Gastronomy of Marsa Matrouh was published in Egypt. Dedicated to marine biodiversity, the volume also includes fish-based recipes that add value to local fishing and gastronomy.

As part of the **Slow Fish Caribe project**, as well as sharing articles on the Facebook page dedicated to the project and Slow Food's monthly international newsletter, the communication campaign Degusta Tu Caribe: Caribbean Raizal Taste was also launched, initially in the San Andrés, Providencia and Santa Catalina archipelago in Colombia. The campaign promotes the responsible and sustainable consumption of local food and fish resources, so as to preserve the islands' traditional gastronomic culture without putting more pressure on endemic species. The campaign was launched at the 71st conference of the Gulf and Caribbean Fisheries Institute, which also included a traditional cooking competition and the presentation of the in-depth document "Identity of origin as a strategy of management and sustainability in the Caribbean: the case of the Black Crab and the Spiny Lobster."

In Europe, in collaboration with the Bloom association ([www.bloomassociation.org](http://www.bloomassociation.org)), a petition was run throughout the year to ban electric pulse fishing. The initiative was successful; in Strasbourg, negotiators from three European institutions (the Parliament, the Council and the Commission) reached an agreement on the use of electricity within the framework of the "Technical Measures" regulation, which states that European Union fishing boats will not be allowed to use electrofishing in any of the waters they fish in, including outside the EU, after June 30, 2021.

**Slow Fish Canada** also launched a campaign ([www.saveourbcfisheries.info](http://www.saveourbcfisheries.info)) that aims to raise awareness about how the Canadian government is managing its fishing zones for the exclusive benefit of big business, and a petition for a reform of the Fisheries Act.





# SLOW MEAT

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*Slow Food raises awareness among consumers about the importance of reducing meat consumption and buying meat produced by sustainable farms that care about animal welfare. Choosing to consume less meat but of higher quality and selecting local breeds where possible can make a big difference to our health and the planet's.*



In **2018**, **14** livestock breeds and **six** meat-based products joined the Ark of Taste, while **six Presidia** were launched for livestock breeds or cured meats. The group worked on four questionnaires for Presidium farmers and processors of beef, pork, poultry and rabbit, with the aim of delving further into animal welfare. The survey was sent to 194 farmers and producers in five European countries. The results are being processed and will be released in early 2019.

During the year, work was also carried out to update the guidelines for pig farming and cured meat production and those for poultry and rabbit farming. A meeting was organized at Terra Madre Salone del Gusto with cured meat Presidia producers to tackle two topics: the elimination of nitrites and nitrates from charcuterie and the improvement of animal welfare on farms. A meeting on pig farming was organized in November in **Mexico** with the producers from the Yucatán Peninsula Hairless Pig Presidium. Around a hundred people took part, mostly Presidium producers and other farmers as well as several university lecturers.

Communication was primarily focused on encouraging consumers to reduce their meat consumption, including as part of the Food for Change campaign. The **Slow Meat section of the website** was updated, and over 20 articles on the subject were published across Slow Food's sites. International publications have shown great interest in the issue. The most significant





international article to come out in 2018 was an interview from **Terra Madre Salone del Gusto** on Deutsche Welle (Germany), while the Italian magazine *Altreconomia* published an interesting report on meat consumption and the Slow Meat campaign in October. Particular interest was generated by the section on sustainable animal farming and the collaboration with Indaco2, a University of Siena spin-off, and the climate work group.

Slow Food was very active on this issue at a European Union level. In March, together with other NGOs, **Slow Food sent a letter to the European Parliament** to raise awareness among European institutions about the importance of sustainable livestock farming. Again with other organizations (Friends of the Earth, CIWF, HSI, FERN), Slow Food also sent letters, first to the European Commissioner for Agriculture and Rural Development Phil Hogan and then to the Austrian government, regarding the European Protein Plan, highlighting the importance of avoiding the spread of soya monocultures in Europe. Lastly, on the request of the network in Poland, a position paper on gavage was produced.

The issue of meat consumption and production received significant attention in the United States as well. In July, in collaboration with Healthcare Without Harm, the Reducetarian Foundation, the Center for Biological Diversity, Farm Forward, Plant Pure Nation and Mighty Earth, among others, Slow Food signed a letter written by the American environmentalist group NRDC, asking



the country's leading catering companies, Aramark and Sodexo, to promote vegetarian menus and make a 20% reduction in the emissions of the greenhouse gases with the highest impact on the climate produced by their foods. Then in August, across social media and the website [www.slowfood.com](http://www.slowfood.com), Slow Food supported by **Gunthorpe Farms petition via which the American Grassfed Association and the Organization for Competitive Markets asked the USDA Food Safety and Inspection Services** to use the labelling "Product of U.S.A." only for meat actually farmed in the United States, and not only packaged in the country.

# INTERNATIONAL EVENTS

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## Terra Madre Salone del Gusto 2018

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### → Food for Change

Food for Change was the theme of the 2018 edition of Terra Madre Salone del Gusto, the international event dedicated to good, clean and fair food, with the aim of turning a spotlight on the importance of our everyday actions in order to trigger a slow, joyous and global revolution through food. Five interactive thematic areas were identified with the #foodforchange hashtag, exploring meat consumption, sustainable fishing, seeds, bees and the relationship between food and health.

The event involved 7,000 delegates from the Terra Madre network from 150 countries, who featured in the packed program offered to visitors. This included over 900 activities, such as 200 Taste Workshops and Dinner Dates, seven major conferences and 103 Terra Madre Forums, attended by 150 cooks and 300 producers.

As ever, the 200-plus families who hosted delegates in Turin and in the 120 Terra Madre Towns were essential to the success of the event. The Terra Madre Barachin project was introduced this year, to bring food and the spirit of the event



to the less fortunate using a Piedmontese icon of the workplace lunch. Thanks to the collaboration of over 50 restaurants and 70 associations, 4,000 barachins were distributed across Piedmont.

The Italian and International Market brought together over 1,000 exhibitors from 83 countries, including 150 Slow Food Presidia from Italy, 30 of which were new, and 103 international Presidia from 42 countries, including 15 new ones, forming a spectacular display of the best of gastronomy and food traditions from across the continents.





## 5 Food for Change thematic areas

The 2018 event has dedicated 5 major areas to the most important topics of this edition: meat, seeds, fishing and oceans, food and health, bees and insects.

### SLOW BUZZ THE SMALLEST CREATURES DO THE GREATEST WORK

Visitors to this interactive area were able to learn more about the world of insects, with a focus on bees and butterflies, and why pollinator populations are declining, accompanied by experts in the subject and trained staff.



**58**  
**FORUMS**



**65**  
**SPEAKERS**



**18**  
**SPEAKERS'  
COUNTRIES  
OF ORIGIN**



**450**  
**FORUM  
PARTICIPANTS**



**8000**  
**TASTES  
OF HONEYS FROM  
THE HONEY BAR**



**9**  
**SCHOOL CLASSES  
PARTICIPATING  
IN SPECIFIC  
ACTIVITIES**





## SLOW MEAT EAT LESS MEAT, OF BETTER QUALITY

An interactive area with facilitators and experts on hand for visitors and school groups, illustrated the main aspects of meat production and consumption: water use, environmental costs, good practices and much more.



11

### FORUMS

in which delegates from around the world and representatives from international organizations talked about their experiences



26

### TASTE WORKSHOPS AND COOKING SCHOOL ACTIVITIES

on traditional recipes, natural cured meats, legumes and anti-waste ideas



## SLOW SEEDS FREE THE SEEDS

The theme of seeds, focusing on biodiversity, the global seed market and GMOs, was explored in an interactive area for visitors and school pupils.



11

### FORUMS

involved delegates from around the world and experts on the subject



26

### TASTE WORKSHOPS AND COOKING SCHOOL ACTIVITIES





## FOOD AND HEALTH EAT FOOD. NOT TOO MUCH. MOSTLY PLANTS.

An interactive area that illustrated various aspects of the topic for visitors and school groups.



12

### FORUMS

attended by delegates and experts from the sector



1

### CONFERENCE

in collaboration with the Molinette hospital in Turin on hospital food



26

### TASTE WORKSHOPS AND COOKING SCHOOL ACTIVITIES

on herbs and spices, oils and fats, fermentation, ancient grains and cereals and sweets

ENTRA E SCOPRI DI COSA È FATTA LA TUA BISTECCA



## SLOW FISH UNDERSTAND FISHING, SAVE THE SEAS

An interactive area for young and old revealed the secrets of our seas.



12

### FORUMS

where delegates from the network and experts shared their stories, from the Caribbean to the northern seas



26

### TASTE WORKSHOPS AND COOKING SCHOOL ACTIVITIES

on conservation techniques, Slow Food Presidia, everyday choices and sustainable seafood alternatives like seaweed and jellyfish



## **SLOW FOOD'S PROJECTS AT TERRA MADRE SALONE DEL GUSTO**



**38**

**NATIONAL  
AND REGIONAL  
COORDINATORS**



**28**

**AFRICAN  
COUNTRIES MET**



**1**

**CONFERENCE FOR  
SUPPORTERS  
OF THE "GARDENS  
IN AFRICA" PROJECT**



**200**

**PEOPLE  
INVOLVED  
IN THE  
CONFERENCE**



**138**

**ITALIAN PRESIDIA**

**102**

**INTERNATIONAL  
PRESIDIA**



**11**

**ITALIAN EARTH  
MARKETS TOOK  
PART IN THE EVENT**

Terra Madre Salone del Gusto was made possible by the support of the many businesses and organizations that believe in the event. The Official Partners were GL Events, Iren, Lavazza, Lurisia, Parmigiano Reggiano, Pastificio Di Martino and Quality Beer Academy; the Official Sparkling Wine was Consorzio Alta Langa. Support was also provided by Compagnia di San Paolo, Fondazione CRT and the Association of Banking Foundations in Piedmont.

Outside the #foodforchange areas, many other issues were also tackled during the event. For example, under the Slow Food Europe umbrella, the European Commission participated in a large interactive stand coordinated by the Directorate-General for Agriculture and Rural Development and the Directorate-General for Health and Food Safety. Representatives from these bodies, as well as from the DGs for Maritime Affairs and Fisheries, Environment, Migration and Home Affairs, the Joint Research Centre (the European Commission's science and knowledge service) and the European Parliament took part in forums and conferences at the event.

The European Commissioner for Health and Food Safety, Vytenis Andriukaitis, was the guest of honor at the opening ceremony and spoke at forums on food waste, antibiotic resistance and food safety.

The climate crisis was a central theme tackled in the major conferences, with interventions from speakers like Amitav Ghosh and Sunita Narain, as well as in many forums, in all the areas and in the closing press conference. Over half of the 40 interviews with delegates and conference speakers that were published on Slow Food's communication channels were linked to climate issues. A total of 324 delegates, including 142 young people, represented the network of indigenous peoples in Turin. They were able to promote their products at the International Market, in Taste Workshops and the various kitchens, and contributed to meetings, forums and conferences. IFAD contributed to this year's event, as in previous years, with a large delegation, recognizing the value of this event as an international arena where the future of food is discussed and put under the spotlight, thanks to the joint participation of farmers, consumers and international experts.





The Terra Madre Arena, partly financed by IFAD, was a focus for the indigenous and migrant networks. It hosted programs dedicated to indigenous peoples, diasporas and youth, and aimed to encourage networking. Over the five days of the event the program featured conferences, meetings, regional workshops and cultural performances.

The network of migrants was represented by 230 delegates who met in the Arena to discuss cooperation, the conservation and transmission of memory, the right to life and dignity and food-related integration.

## Slow Food Nations

Another noteworthy event in 2018 was the second Slow Food Nations, held in the **United States**, in Denver, Colorado, from July 13 to 15. The event, organized by Slow Food USA, proved popular with the public (with around 20,000 visitors) thanks in part to a more extensive program of activities and meetings compared to 2017. During the event, which was attended by delegates from Canada, Mexico, Cuba and Japan, a meeting was also held for the 300 Slow Food USA delegates.

## Other events

### Africa and the Middle East

#### → EGYPT

- *Fayoum Slow Food Festival, Fayoum – October 19-21*

#### → KENYA

- *Slow Food International Council meeting, Nairobi – June 14-17*

#### → MOROCCO

- *Slow Fish Tigri, Aglou – December 8-9*

#### → DEMOCRATIC REPUBLIC OF THE CONGO

- *Slow Food Tanganyika conference on Lake Tanganyika management – May 6*
- *Slow Fish Kalemie – December 9-10*

#### → SOUTH AFRICA

- *Slow Food Soweto Eat-In, Soweto – May 5*

#### → TANZANIA

- *Participation of the Tanzanian network in Kilifair – June 1-3*

#### → TUNISIA

- *Slow Fish Tunisia – April 7*
- *Charfia Festival – July*
- *Festival of Ancient Grains – July*

#### → UGANDA

- *Slow Food Coffee Festival, Mbale – February 17-18*
- *Fruit and Juice Party – April 14*
- *Vegetable Festival – July 6*
- *Food Wise Event – November 9*



## Asia, Pacific and the Caucasus

### → AUSTRALIA

- *Slow Fish Festival, Spotswood – April 15*
- *Slow Meat Symposium, Daylesford  
September 23-25*

### → CHINA

- *Participation in Suzhou Design Week  
November 23-27*

### → KYRGYZSTAN

- *We Feed the Planet: Central Asia – May 15-18*

### → PHILIPPINES

- *Participation in the World Food Expo (WOFEX),  
Manila – August 2-3*

### → RUSSIA

- *Founding Congress of Slow Food, Suzdal – May 15*
- *Oda-Eda Gastronomic Festival – June/September*

### → SOUTH KOREA

- *Terra Madre Korea – November 11*



## Americas

### → BRAZIL

- *Launch of the book A Arca do Gosto no Brasil, Rio Bianco – January*
- *Participation in the FRU.TO event – January*
- *Encontro Nacional de Agroecologia, Minas Gerais – May*
- *Slow Food no Filme – June*
- *Participation in the first EU-Brazil Fair and Ethical Trade Forum, Rio de Janeiro – June*
- *Participation in Experimenta! – November*
- *Participation in the Feira da Agricultura Familiar e Economia Solidaria da Bahia – November*
- *Participation in Mesa Tendências – November*

### → CHILE

- *Earth Markets meeting, La Serena – October 25-26*
- *Two national Slow Food assemblies, Santiago de Chile – May 12 and December*

### → COLOMBIA

- *International meeting of the Gulf and Caribbean Fisheries Institute, San Andrés – November*
- *Launch of the campaign "Degusta Tu Caribe: Caribbean Raizal Taste," San Andrés – 2 November*

### → ECUADOR

- *Participation in the Latin American Agroecology Congress, Guayaquil – October 2-5*

### → UNITED STATES

- *Slow Fish, San Francisco – April 14-16*
- *Slow Food Nations, Denver – July 13-15*

### → URUGUAY

- *Slow Fish Canario, Punta del Diablo – May 20*
- *Festival del Mais Criollo, Montevideo – May 26*
- *Slow Camp, Colonia department – March*



# Europe

## → AUSTRIA

- *Kruste und Krume, Vienna* – March 10

## → BELGIUM

- *Terra Madre Balkans, Brussels* – May 22-25
- *Vini Birre Ribelli, Brussels* – November
- *Closing event for the Good Food Good Farming European Days of Action, Brussels* – November 19

## → CROATIA

- *Kinookus, Ston* – September

## → CZECH REPUBLIC

- *Festival SYR, Mikulovo* – September 15-16

## → DENMARK

- *Terra Madre Nordic, Copenhagen* – April 27-29
- *Slow Cheese, Copenhagen* – November

## → ESTONIA

- *Farm to Table Caravan* – August

## → FINLAND

- *Fiskars* – October 6-8

## → FRANCE

- *Fête de la Vache Nantaise, Plessé* – September 7-9
- *Nantes Food Forum 2018* – October
- *Goût et Terroirs* – October 31-November 4

## → GERMANY

- *Wir Haben es Satt!, Berlin* – January 18
- *Slow Food Messe, Stuttgart* – April 5-8
- *Mia ham's satt, Munich* – October 6
- *Slow Cheese, Berlin* – November
- *Dampf machen für bienenfreundliche Landwirtschaft!* – October 27

## → ITALY

- *Leguminosa, Naples* – March 9-11
- *Slow Food Day* – April 21
- *Migranti Film Festival, Pollenzo* – June 1-4
- *Festival Internazionale della Cucina Mediterranea, Turin* – September
- *Slow Wine* – October 13
- *One hundred dinners for Slow Wine* – November-December
- *Orto in Condotta national festival* – November 12
- *Slow Beans, Padernello* – November 24-25
- *Slow Mays, Bergamo* – December 1-2

## → NETHERLANDS

- *Slow Food Streekmarkt Midden, Delfland* – June 15-16
- *World Food Day Festival, Den Bosch* – October 16

## → POLAND

- *Slow Food Cheese festival, Sandormiesz* – June

## → SLOVAKIA

- *Simply, Bratislava* – May 11-12
- *Popradský Farmársky Festival* – June 15-17

## → SPAIN

- *Participation in the Fiera di Santiago* – July
- *Participation in the Fiera Alimentació i Salut, Balaguer* – July

## → SWEDEN

- *Eldrimner Championship, Malmö* – October 17-18

## → SWITZERLAND

- *Slow Food Messe, Bern* – March 10-12
- *Slow Food Congress* – August 25
- *Die Genusswoche* – September
- *Slow Food Messe, Zurich* – November 16-18

## → TURKEY

- *Slow Cheese Bodrum* – March
- *Slow Olive, Ayvalık* – April 14-15
- *Cheese Festival, Kars* – July

## → UKRAINE

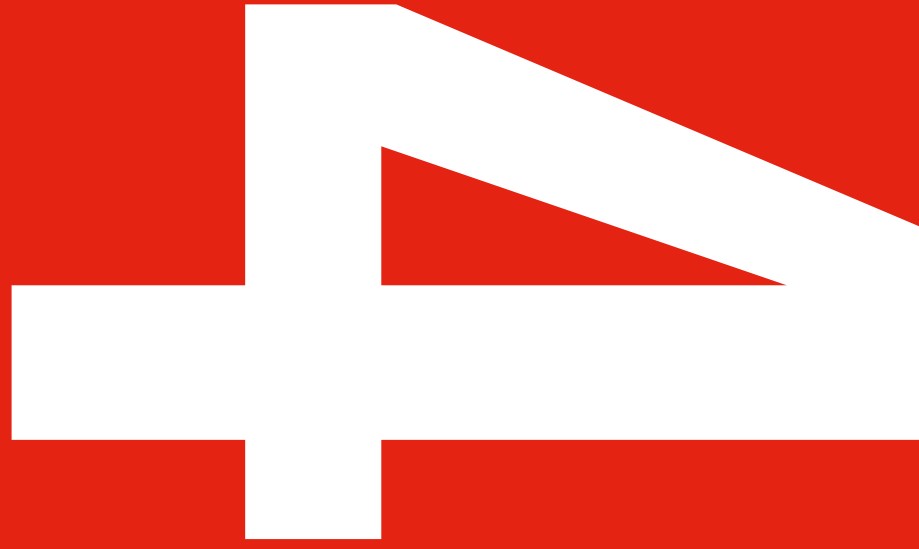
- *Salone del Gusto Bessarabia "Danube welcomes", Vilkovo* – September 8
- *Ukraine Cheese Award Festival, Kiev* – September 22-23
- *Borschch Festival, Poltava* – August

## → UNITED KINGDOM

- *Edinburgh Food Festival* – July 25-29
- *Berwick Food and Beer Festival* – August 31-September 1
- *Ludlow Food Festival* – September 7-9
- *Aylsham Food Festival* – October 5-7
- *Dartmouth Food Festival* – October 19-21
- *Eat-in for the Good Food Good Farming initiative, Glasgow* – October 28







# NETWORK

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# AFRICA AND THE MIDDLE EAST

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## Network development

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Following Terra Madre, the local groups that make up the global network have begun to form into new Slow Food Communities. South Africa has chosen to gradually turn all of its convivia into communities. It is important to remember that in many countries the Gardens in Africa project has been and continues to be the foundation for the creation and growth of the African network, while in Morocco, Tunisia, Egypt and Palestine the movement is developing thanks to the Slow Food Presidia and events.

The annual meeting of the Slow Food International Council was held in Kenya in June. In the following days African councilors met to write a Strategic Plan for Africa and the Middle East, which was read and commented on during the plenary meeting of African delegates at Terra Madre.

The Slow Food Cooks' Alliance was launched in South Africa.

Slow Food Youth Network (SFYN) groups were created or strengthened in Rwanda, Uganda, Togo, the Democratic Republic of the Congo, Lesotho, South Africa, Tanzania, Ghana, Malawi, Kenya and Morocco, coordinated by John Kiwagalo of Uganda. There was an increased focus on indigenous peoples and international councilor Nicolas Mushumbi, from

the DRC, was nominated as a board member of Indigenous Terra Madre.

In terms of official bodies, so far we have Slow Food Uganda, based in Mukono, and the Slow Food Convivia Association of Kenya, based in Nakuru.

The countries with the most activities in 2018 were Egypt, Tunisia, Morocco, Palestine, Burkina Faso, Benin, Togo, Uganda, Kenya, Tanzania, South Africa and Malawi.







## Issues and campaigns

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One important theme in Africa is the production of processed foods, particularly for the women working with fish, cacao and fruit. The need to provide technical training in order to explain the added value and potential of food products is increasingly obvious. With the Slow Food Soweto Eat-In, the South African network promoted the Food for Change campaign with the aim of raising awareness and informing cooks, cooking schools and food producers. In Uganda, the campaign on seeds and GMOs was carried forward. The issue of seeds in Kenya was tackled in collaboration with the Seed Savers group and three seed banks were created. The Slow Food networks in Burkina Faso and Benin also worked on this issue, carrying out mapping to catalog and cultivate native varieties through the Slow Food Gardens.

The Slow Fish theme was developed in Tunisia, Morocco, Egypt and the Democratic Republic of the Congo with the organization of events and the distribution of printed teaching material. Small themed groups were formed in Angola, South Africa and Cape Verde.

The Ugandan network took on land grabbing with the campaign "The Future of Uganda is in Danger: Stop Land Grabbing!" which included the publication of a comic book and video interviews.

## Projects

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In one year around 180 gardens were created, primarily in Uganda, Kenya, South Africa, Burkina Faso, Malawi, Tanzania, Rwanda and Mozambique. Around a hundred new products joined the Ark of Taste, and a book about the Ark in Kenya was published, as was a booklet on fish biodiversity in Marsa Matruh, Egypt. In South Africa and Angola small work groups were started to facilitate the cataloguing.

Five new Slow Food Presidia were established: Rainbow Maize and Rex Union Orange in South Africa, Mount Elgon Nyasaland Coffee in Uganda (with the support of Intesa Sanpaolo), Red Maasai Sheep in Kenya (with the support of IFAD) and Rif Einkorn Wheat in Morocco (with the support of Slow Food Tuscany). Work was done to strengthen some of the existing Presidia, like Planalto Norte Raw Milk Goat Cheeses in Cape Verde and Comoé Red Rice in Burkina Faso (with the support of the Region of Piedmont), Argan Oil and Taliouine Saffron in Morocco, Tunisian Traditional Durum Wheat Varieties in Tunisia (with the support of the Rotary Club) and Arbolé Yam in Burkina Faso (with the support of Fondazioni for Africa). In Tanzania the network worked on mapping the communities of producers of Kitarasa bananas and kweme (oysternuts) and strengthened the Arusha Honey Presidium, increasing the number of producers.

# AMERICAS

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## Network development

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A number of countries saw a significant increase in member numbers, including Brazil, Chile, Colombia, Cuba, Haiti (where Slow Food was not active a year ago), Honduras, Jamaica, Puerto Rico, Uruguay and Venezuela. The new Slow Food Community system is currently in its initial phase and only three local groups created official communities in 2018, in Cuba, Ecuador and Nicaragua, all linked to the network of indigenous peoples. In Brazil, 70 new communities have been created, though using a documentation format that will have to be adapted to the current model. In Latin America and the Caribbean, the work group (led by the councilors) has played a central role in regards to policy, producing the document “Water, Land, Seeds and Culture,” a summary of the network’s political thinking in the continent. The SFYN has a good number of local groups active in Mexico, Brazil, Colombia and Peru.

## Issues and campaigns

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One of the main themes being developed across the Americas has been Slow Fish. In April, the second Slow Fish North America was held in San Francisco, with the participation of fishers, researchers and chefs from the United States and Canada. In the Caribbean, the Slow Fish Caribe project has led to meetings, reflections and exchanges of good practices, and the campaign “Degusta tu Caribe” has been launched in Colombia. Ecuador, Argentina and Uruguay have also been active on the theme of fishing and sustainability in marine and coastal areas. Another very salient issue has been the defense of traditional seeds and the rejection of agrochemicals and GM seeds. In Argentina, the network has allied with the Chair on Food Sovereignty of the University of Buenos Aires, while in Bolivia it supported a campaign against transgenic corn. In Brazil, the network participated in the Permanent Campaign Against Agrochemicals and for Life and in the National Program for the Reduction of Agrochemicals, which collected 1.5 million signatures. In Colombia, Venezuela and Cuba, activities have been organized to promote agroecology. In Uruguay the Slow Food network led a coalition that influenced a historic decision,

making it obligatory as of 2018 to label all products containing GM ingredients with a T.

In regards to educational activities, Mexico, Colombia, Peru and Uruguay developed relationships that led to continent-wide coordination, while in Brazil a training program on ecogastronomy was started. In Peru, Slow Food worked to influence Law 30021 for the promotion of a healthy diet for children and adolescents (Ley de promoción de la alimentación saludable para niños, niñas y adolescentes), and in Brazil it participated in the management committee of the Alliance for an Appropriate and Healthy Diet.

The Slow Food network in Ecuador, in alliance with the Seed Guardians and the National Agroecological Collective, is coordinating a campaign on responsible consumption called Qué Rico Es (How good it is) which involves ministries and government agencies.

The Food for Change campaign was promoted across the continent, with a focus on Slow Meat (in the United States in collaboration with Meatless Mondays, in Mexico with Greenpeace on the issue of pig farming) and food waste (in Colombia).

In the United States, a work group entitled EIJ (Equity, Inclusion, Justice) was started to increase awareness around these themes.



## Projects

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The Slow Food Cooks' Alliance was started in Chile and Cuba.

Two new books dedicated to the Ark in Brazil and Mexico were published. The number of Presidia increased, thanks to funded projects.

There are currently four Earth Markets in Chile, two each in Puerto Rico, Cuba and Mexico and one each in the United States and Colombia.

The Indigenous Youth project, funded by IFAD, made it possible to reinforce four existing Presidia (Puebla Sierra Norte Native Bees Honey, Providencia Black Crab, Sateré-Mawé Native Waraná and Gran Chaco Wild Fruits) and create four new ones (Oaxaca Mixteca Agave, Esmeraldas Blue Crab, Kiriri Manioc Flour and Wichi Wild Honey).

Slow Fish Caribe (funded by the European Union) strengthened the Providencia Black Crab Presidium in Colombia and the Banco Chinchorro and Sian Ka'an Spiny Lobster Presidium in Mexico, while the Slow Yucatan project, funded by the WK Kellogg Foundation, reinforced the Mayan Presidia in the Yucatan Peninsula. In Ecuador the network carried out a mapping of traditional products with the Agriculture Ministry, the Seed Guardian Network and the University of San Francisco de Quito. In Peru, the Tarwi Presidium, funded by Fondazione Albero della Vita, continued to be promoted on the national and international market. In Bolivia, the Mountain Partnership with the FAO made it possible to organize mapping, labeling and training activities with producers of black amaranth and native bee honey in the La Paz and Sucre areas. In Brazil, as part of the projects Good, Clean and Fair Foods (Universidade Federal de Santa Catarina, Sead) and Training for Rural Youth in the Northeast (IICA Semear), 19 existing Presidia were consolidated, 60 Ark products were mapped and four training sessions were held with young farmers and cooks from the Alliance on ecogastronomy.



# ASIA, PACIFIC AND THE CAUCASUS

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## Network development

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The first four Slow Food Communities in Asia were created in 2018, in India, Indonesia, Malaysia and Kazakhstan. The Slow Food network is growing particularly strongly in Kazakhstan, as well as in the Philippines, thanks to the international councilors from these countries, Aida Baimakova and Pacita Juan, while Slow Food Nippon continues to consolidate itself and become a regional point of reference.

In October, “Slow Food in Southeast Asia” was presented, a biannual newsletter dedicated to Slow Food’s initiatives in the region, while the dissemination of the newsletter in Russian, essential for the reinforcement of the network, is continuing.

In China, Slow Food Great China is working on a pilot project called Slow Food Villages, while the first Slow Food cultural center has been opened in Shanghai.

The Slow Food coordination group in Australia has

been dissolved due to internal disagreements, as has the board of Slow Food India, due to the challenging nature of managing an association trying to cover the entire country.

The Indigenous Terra Madre Network is very developed here, unsurprisingly given that two-thirds of the world’s indigenous peoples live in Asia. It is particularly strong in India, in Southeast Asia, in Central Asia and in Japan, where the collaboration between Slow Food Nippon and Menoko Momos, the association of Ainu women, led to the participation of an Ainu delegation at Terra Madre Salone del Gusto.





## Issues and campaigns

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There are many initiatives around the continent that support the Slow Fish campaign and network. Slow Food Nippon, in collaboration with the Japan Fisheries Association, has launched a campaign for sustainable fishing. Slow Fish Melbourne was organized in Australia, delving into themes like pollution, global warming, illegal fishing, overexploitation of marine resources and government regulations. Slow Food Bali (Indonesia) also organized an event, entitled Slow Fish: Biodiversity and Sustainable Sourcing. Slow Food Central Highlands, in partnership with the Australian Food Sovereignty Alliance, organized the second edition of the Slow Meat Symposium, an event with the objective of educating and raising awareness about the ecological and social costs of intensive meat production and highlighting alternatives.

The climate crisis is highly relevant to the network in Asia, particularly in Central Asia, Australia, Vanuatu and Southeast Asia. Our network's involvement in the Food for Change campaign in these areas was significant, as was public interest.

## Projects

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Thanks to a project co-funded by the European Commission in Azerbaijan, a mapping of Ark of Taste products in the country was carried out. In Georgia, as part of a project in collaboration with the FAO and the European Bank for Reconstruction and Development (EBRD), a list of typical quality products was identified and added to the Ark. A visit was made to the Philippines, funded by the FAO's Mountain Partnership, for a preliminary evaluation of the feasibility of Slow Food Travel in collaboration with the Cordillera Administrative Region and the local tourism department. Production protocols were signed for two Presidia in Indonesia.

The Maitland Earth Market and the Hunter Valley Convivium in Australia worked hard to develop the local food system, involving institutions and citizens. Many activities were organized to raise awareness about biodiversity, water management, waste, packaging and other issues. At Terra Madre 2018, the market was awarded the Gigi Frassanito Prize, thanks to its inspiring story of a community coming together and providing local support. Sensory and taste education continue to play a strong role in all the Russian-speaking countries, including in Central Asia. As is traditional, each event here is accompanied by an exhibition of traditional products at risk of extinction. Sensory education lessons were organized in Kyrgyzstan, as were training sessions on the preparation of traditional dishes in Tajikistan.

In collaboration with the Japan Jizake Cooperative, Slow Food Nippon is working to safeguard the diversity of different types of sake and their links with their production areas, through promotion and the creation of narrative labels. Slow Food Nippon also started mapping sake producers that could join the project, and presented its work at Slow Food Nations and Terra Madre Salone del Gusto 2018.

# EUROPE

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## Network development

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After years of advocacy work the important step was taken of creating a Slow Food Europe coordinating group which has the aim of having a single, strong voice in Europe, translating the network's activities into political messages and bringing European attention to issues that so far have tended to be dealt with at a national level. Within the context of this new dynamic, two strategic meetings were organized and advantage was taken of other opportunities (like the Wir Haben es Satt! demonstration in Berlin and Terra Madre Balkans in Brussels) in order to facilitate exchanges between activists and involve new leaders.

The countries with national associations developed work plans to define the process that will lead to the creation of Slow Food Communities and to the development of membership campaigns. In Extremadura, Spain, thanks to the project funded by the Junta Regional, an important network of producers was created. Terra Madre Balkans worked to consolidate the local communities thanks to two workshops held in Albania and Macedonia, which saw the participation of over 50 people from five countries.

New coordinating groups were formed in the

United Kingdom and in Carinthia, Austria, where the Gut, Sauber und Fair project is underway with the objective of putting the Slow Food philosophy into practice in multiple fields (tourism, education, support for mountain economies).

The founding congress of Slow Food Macedonia was held in May 2018.

In Russia the network registered as an NGO, with headquarters in Moscow.

The new elected leadership of Slow Food Italy consists of seven members, with no single individual taking the role of president.

The Slow Food Youth Network has 65 active groups in Europe.

The Cooks' Alliance continues to grow, particularly in Italy, Germany and Scotland. At Terra Madre the Icelandic chefs presented their virtuous experiences.

The formation of the Slow Wine network in Switzerland is also worthy of note.

## Issues and campaigns

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Attention towards individual themes varies greatly from country to country. General constants are the fight against GMOs and glyphosate and the defense of traditional seeds. The Food and Health theme has been particularly developed in Italy. Slow Food Germany has concentrated on fishing and the issue of quality, and in collaboration with the Brussels office has produced the first draft of a document to define quality according to Slow Food. In Scotland the theme of raw milk is very prominent. The Macedonian network has worked on direct sales and for greater flexibility in the application of hygiene and safety regulations. Ukraine is developing the theme of protecting quality products, with a focus on indigenous products from the Carpathian mountains. In Switzerland, Slow Food has collaborated on a proposal for a national referendum on food sovereignty. In the UK, attention has focused on Brexit. In Spain, the issue of food waste has been tackled with events in schools, while the Galician network has been working for some time on



sustainable fishing and the conservation of coastal marine ecosystems.

The European mobilization Good Food Good Farming, organized with a broad coalition of organizations, was carried forward in places with a particular interest in the Common Agricultural Policy reform process. Demonstrations were held in London and in various German and Italian cities. In total, there were 69 events in 19 countries with the involvement of 100,000 citizens and the support of 80 organizations. At the conclusion of the campaign, Slow Food coordinated a Disco Soup event in Brussels during the meeting of agriculture ministers.



## Projects

The number of Slow Food Presidia has grown in Italy (up by 17) and the first Presidium was launched in Russia. Nominations and entries to the Ark of Taste are continuing, particularly in Italy, the Netherlands and the United Kingdom.

*Le Grand Guide Slow Food des Produits du Terroir Français* was published in France, cataloguing 100 Ark of Taste and Presidia products, telling their stories and suggesting where to sample and buy them. The gardens project is stable in Italy, with 500 gardens in schools. Over the year Masters and

other training courses were held, for a total of over 300 educational activities. Relatedly, Slow Mobil in Germany and Switzerland is a mobile kitchen that travels from school to school and hosts activities for children. Also in Germany, the Boden Begreifen and Iss Fair-Netz projects concluded this year, having reached a total of around 3,700 students and 300 educators. The materials provided mean that teachers will be able to carry on with the projects on their own. The Youth Food Academy is growing; started in the Netherlands, it gives young professionals, whether biodynamic farmers or employees of a multinational, the chance to debate issues linked to the food system.

In Aragon, Spain, work is being done with the Red Mensa Cívica to ensure sustainable mass catering, promoting the consumption of legumes and planting organic food gardens.

Slow Food Travel, in Austria, has increased the number of experiences from 18 to 24, while the Albanian Ministry for Foreign Affairs has funded a feasibility study for a project in the north of Albania (Malësia e Madhe region).

In Romania, mapping of gastronomic specialties was carried out thanks to funding from the Prince of Wales Foundation, and an event was organized with the participation of Prince Charles in Viscri, Transylvania.

Slow Food in Bulgaria completed an important collaboration with Metro to create sales opportunities for small-scale producers from the network by setting up dedicated displays in Bulgarian supermarkets.

Thanks to Slow Living Hungary, initiatives were organized for the promotion of local areas in Hungary in collaboration with the Ministry for Foreign Affairs.







# RESOURCES

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# BUDGET NUMBERS 2018

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*Slow Food and the Slow Food Foundation  
for Biodiversity support activities  
around the world thanks to partnerships  
with different actors at local, national  
and international levels. In a global  
context in which finding resources is  
increasingly complex, the association  
and the foundation are working on a  
range of fronts to diversify their funding  
sources, while still promoting ideas and  
implementing projects at the same time.*

## How we use the funds

### → INSTITUTIONAL ACTIVITIES AND PROJECTS

The most significant item, destined directly for work in the field, this primarily concerns the contributions made in favor of the producers and organizations that collaborate with the Slow Food network in every part of the world. Part of the item also represents the travel costs for staff and local coordinators and the realization of international events.

### → MANAGEMENT

This item includes the costs linked to management and the organization of meetings of the administrative bodies and strategic and policy-related meetings. In particular, a large share of this item is used for the organization of the Slow Food International Congress every four years (the most recent being the VII International Congress held in Chengdu, China).

### → COMMUNICATION AND EDUCATION

These are the costs relating to the production and printing of communication materials, the management of media relations and the implementation of international awareness-raising campaigns on key Slow Food issues.

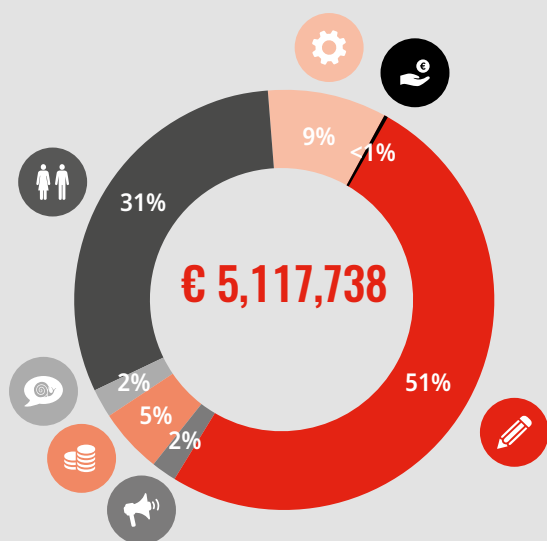
### → FUNDRAISING

These are the costs incurred while looking for resources, relating primarily to the writing and presentation of international projects.

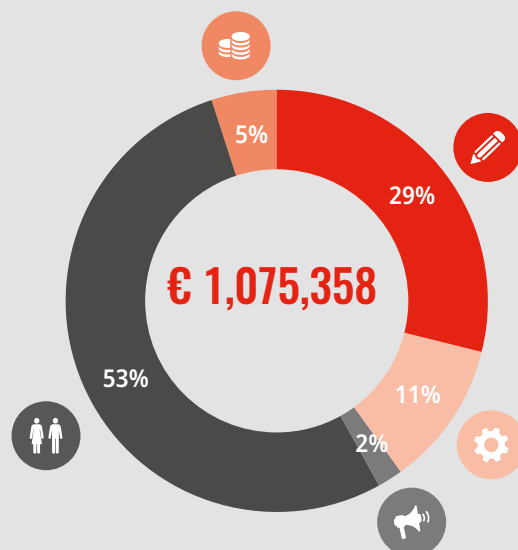
## THE DISTRIBUTION OF VALUE



# SLOW FOOD



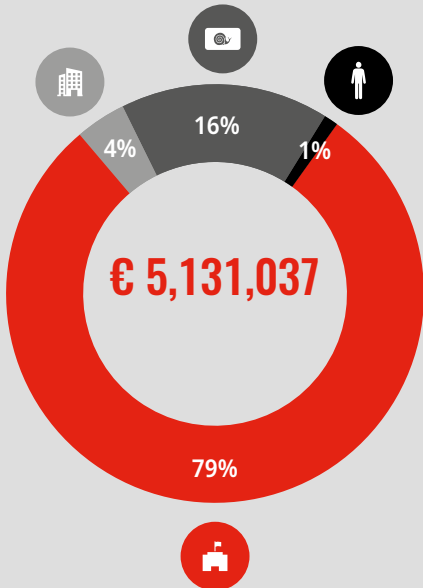
# SLOW FOOD FOUNDATION



WHERE FUNDING COMES FROM



SLOW  
FOOD



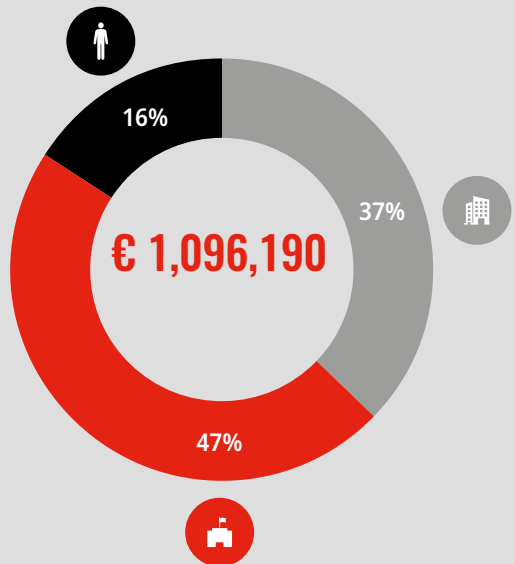
€ 4,069,506  
Foundations and institutions

€ 45,400  
Individuals

€ 193,829  
Businesses

€ 822,302  
Membership Revenues

SLOW FOOD  
FOUNDATION



€ 513,183  
Foundations and institutions

€ 177,071  
Individuals

€ 405,936  
Businesses



## Where funding comes from

The resources come from a variety of sources that can be grouped into three main categories.

### → FOUNDATIONS AND INSTITUTIONS

Slow Food and the Slow Food Foundation for Biodiversity rely on the tangible support of public and private institutions and foundations at an international level. The historic connection that characterizes the relationship with these subjects hinges on the urgency of tackling crucial questions for the future of humanity and the planet, all based on the main theme of safeguarding biodiversity. In addition to the institutional support received through the Life program of the Directorate-General for the Environment of the European Union, in the majority of cases the support received comes in the form of funding for projects. During the course of 2018 Slow Food managed over 30 projects of an international nature with an acquired budget of around €2 million. The projects were identified and chosen based on Slow Food's priority themes: biodiversity, the food system and the climate crisis, culture, tradition and innovation, fishing, migrants, indigenous peoples and education. Europe and Africa were the geographic areas on which the work group focused its attention. In particular, two new complex projects were launched, Food is Culture, funded by the Creative Europe program, and Slow Food in Azerbaijan, funded by Europaid.

In partnership with four other European organizations (Kinookus, Transpond, Nova Iskra Creative Hub and Europa Nostra), Food is Culture encourages a mobilization of the cultural and creative sector to promote the value of food as part of European identity and cultural identity. As well as the production and exhibition of a travelling multimedia artwork, Food is Culture also includes competitions and "living library" initiatives (dedicated to chefs, students and migrant communities) and awareness-raising activities for policy-makers.

Slow Food in Azerbaijan, realized in collaboration with local organizations, is enabling the development of the network and the implementation of projects (mapping, Presidia, Earth Markets, Cooks' Alliance, Slow Food Travel)

and the communication and organization of events (local events, Terra Madre Azerbaijan, participation in the 2018 and 2020 Terra Madre Salone del Gusto) in the country.

The Slow Yucatan project has also been renewed, thanks to the exceptional work carried out in the field during the first phase and the relationship of trust established with the Kellogg Foundation. Other strategically valuable alliances are also continuing, for example with Hivos, a major Dutch NGO that funds cooperation projects and has confirmed its support for Slow Food Uganda; the International Land Coalition, a platform that unites farming organizations and civil society, of which Slow Food is a member; and the IUCN (International Union for the Conservation of Nature). Collaboration is also continuing with IFAD, which is currently financing two interventions to support the network of indigenous communities and sustainable development in Morocco and Senegal with the involvement of diaspora communities in Italy.

### → INDIVIDUALS

From the 5x1000 Italian tax donation to fundraising projects like the 2017 Food for Change campaign, the substantial contribution from the category made up of all the movement's individual members and supporters demands to be highlighted. In line with Slow Food's inclusiveness and given its nature as a network of people, one of its most relevant sources of economic support has long been all those around the world who believe in the values of good, clean and fair.

### → BUSINESSES

In regards to collaborations with businesses, the work undertaken in past years with major companies continues to bring positive results and often leads to successful and long-lasting projects. Businesses are selected based on criteria in line with the good, clean and fair philosophy. 599,765€ is the amount received from the companies for Slow Food International and the Foundation.

## What they say about us

“ What made me fall in love with Slow Food's Gardens in Africa project is the way it's realized. It's not just about sending economic resources to thousands of communities, but developing agro-technical skills in the continent thanks to a network of local collaborators. I hope that there are more and more gardens, that the people and the communities involved also increase over the years and that your/our help can make a small difference in Africa and in the lives of many people. ”

**Roberta Clerici**  
*Gardens in Africa donor*

“ Being a Slow Food member is important in order to look to the future with the awareness that you are making the right choices when it comes to food. The more people are at our side, the stronger the message that producing good, clean and fair food means safeguarding the planet's biodiversity, protecting the environment and respecting small-scale producers. ”

**Marisa Gigliotti**  
*Slow Life member*

“ What will I take from Food for Change? Definitely the desire to continue our battle for local food and against food waste. I've seen how big our community is in the world, and that's the greatest victory! ”

**Beatrice Morandina**  
*Slow Food Ravenna,  
Slow Food Youth Network activist*

“ The next CAP must really trigger a true transition to sustainable agriculture. Agriculture is varied, there are many forms, and this movement of small-scale and local farmers that sustains the environment and biodiversity is a part of this future sustainability. ”

**Humberto Delgado Rosa**  
*director of the Directorate-General for  
Environment at the European Commission*

*In 2018 Humberto Delgado Rosa visited several Slow Food Presidia in Italy, an eye-opening experience which gave him the chance to better understand the crucial link between local producers and agrobiodiversity. The experience enabled him to better understand the importance of agroecology, both for its innovative techniques and its use of ancient knowledge, and he recognized its role in the future of agriculture.*

# FINANCIAL STATEMENTS 2018

| RECLASSIFIED BALANCE SHEET                           | SLOW FOOD        | SLOW FOOD FOUNDATION |
|--|------------------|----------------------|
| ASSETS   |                  |                      |
| Cash and cash equivalents                            | 698.378          | 514.616              |
| <b>Accounts receivable</b>                           | <b>3.361.486</b> | <b>307.062</b>       |
| Institutional receivables from convivium leaders and | 1.226.803        | 0                    |
| Other institutional receivables                      | 0                | 85.993               |
| Contributions due                                    | 2.583.316        | 249.569              |
| Bad debt provision                                   | -448.633         | -28.500              |
| Intangible, tangible and fixed assets                | 23.627           | 12.754               |
| Tax receivables                                      | 890              | 427                  |
| Other credits  | 252.290          | 16.048               |
| <b>TOTAL ASSETS</b>                                  | <b>4.336.671</b> | <b>850.907</b>       |

| LIABILITIES   | SLOW FOOD        | SLOW FOOD FOUNDATION |
|---|------------------|----------------------|
| <b>Accounts payable</b>                             | <b>3.860.148</b> | <b>405.329</b>       |
| Accounts payable to suppliers and convivium leaders | 1.173.326        | 131.328              |
| Accounts payable to financial institutions          | 799.179          | 0                    |
| Other payables                                      | 551.823          | 56.726               |
| Employee severance indemnity                        | 370.850          | 177.546              |
| Provisions for risks and charges                    | 100.000          | 0                    |
| Tax and contribution payables                       | 109.790          | 39.729               |
| Other liabilities                                   | 755.180          | 0                    |
| <b>Net equity</b>                                   | <b>476.523</b>   | <b>445.578</b>       |
| Share capital fund                                  | 25.807           | 50.000               |
| Reserves  | 437.417          | 374.746              |
| Operating surplus                                   | 13.299           | 20.832               |
| <b>TOTAL LIABILITIES</b>                            | <b>4.336.671</b> | <b>850.907</b>       |



| INCOME STATEMENT                        | SLOW FOOD        | SLOW FOOD FOUNDATION |
|---|------------------|----------------------|
| Revenue from activities                 | 5.131.012        | 1.095.978            |
| Operational costs                       | 3.475.194        | 499.716              |
| <b>Added value</b>                      | <b>1.655.818</b> | <b>596.262</b>       |
| Staff costs                             | 1.375.954        | 520.426              |
| <b>Gross operating margin</b>           | <b>279.864</b>   | <b>75.836</b>        |
| Depreciations and provisions            | 208.899          | 38.203               |
| <b>Net operating margin</b>             | <b>70.965</b>    | <b>37.633</b>        |
| Result from ancillary activities        | 0                | 0                    |
| Financial revenue                       | 25               | 144                  |
| <b>Result before financial expenses</b> | <b>70.990</b>    | <b>37.777</b>        |
| Financial expenses                      | -14.231          | -120                 |
| <b>Results of ordinary operations</b>   | <b>56.759</b>    | <b>37.657</b>        |
| Results of extraordinary operations     | 0                | 0                    |
| <b>Result before taxes</b>              | <b>56.759</b>    | <b>37.657</b>        |
| Taxes on income                         | 43.460           | 16.825               |
| <b>Net result</b>                       | <b>13.299</b>    | <b>20.832</b>        |





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