



Slow Food Foundation
for Biodiversity

ANNUAL REPORT 2019

www.slowfood.com

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Slow Food Foundation
for Biodiversity

ANNUAL REPORT 2019

A note on our method

Many people have been involved in putting together this Annual Report, because this kind of narrative and reporting cannot be put together just by a small team. The only way to provide an in-depth overview of Slow Food's actions is to involve as many different groups as possible: observers, activists, staff, volunteers, partners and everyone else who supports Slow Food and can show how it is active around the world.

We want this report to serve as a practical aid to anyone who wants to better understand what we do day to day, anyone who is not familiar with how we work, anyone who wants to know how we use the resources we have at our disposal and anyone who simply wants to face the complexity that has always defined our actions and to fully understand this complexity.

As in past years, we have once again chosen to communicate the activities of the Slow Food association and the Slow Food Foundation for Biodiversity together, and to also include references to the national branches, in order to offer a more uniform and centralized vision of Slow Food.

This, however, will be the last report produced in this way. Once Italy's third-sector reform is completed, the Slow Food Foundation for Biodiversity will have to draw up its own social impact report following ministerial guidelines and file this with the third-sector registry once this is in place. The Slow Food association, meanwhile, will have to prepare a report only after completing the process to become a third-sector entity.

We will therefore be introducing new reporting mechanisms, starting with next year's social impact report.

As you will read, this edition describes Slow Food's collective actions as they become increasingly urgent: addressing the climate and environmental crisis, educating and raising awareness on our key themes and influencing public institutions and the private sector. The countries where each action or project is active are listed, along with, where possible, the number of people involved and the impact resulting from our intervention.

We know that there is room for improvement regarding this last aspect, and we are working hard on measuring our actions more promptly and effectively. Our commitment for the future will be to introduce performance indicators and evaluation systems for projects, allowing us to better demonstrate the tangible impact of our activities.

2019 is still a year of transition, and so we invite you to read this document not as a definitive model, but as a step towards a more timely report (as required by the ministerial guidelines for the production of a social impact report) and as an organization's attempt to give as much visibility as possible to its actions in every corner of the world.

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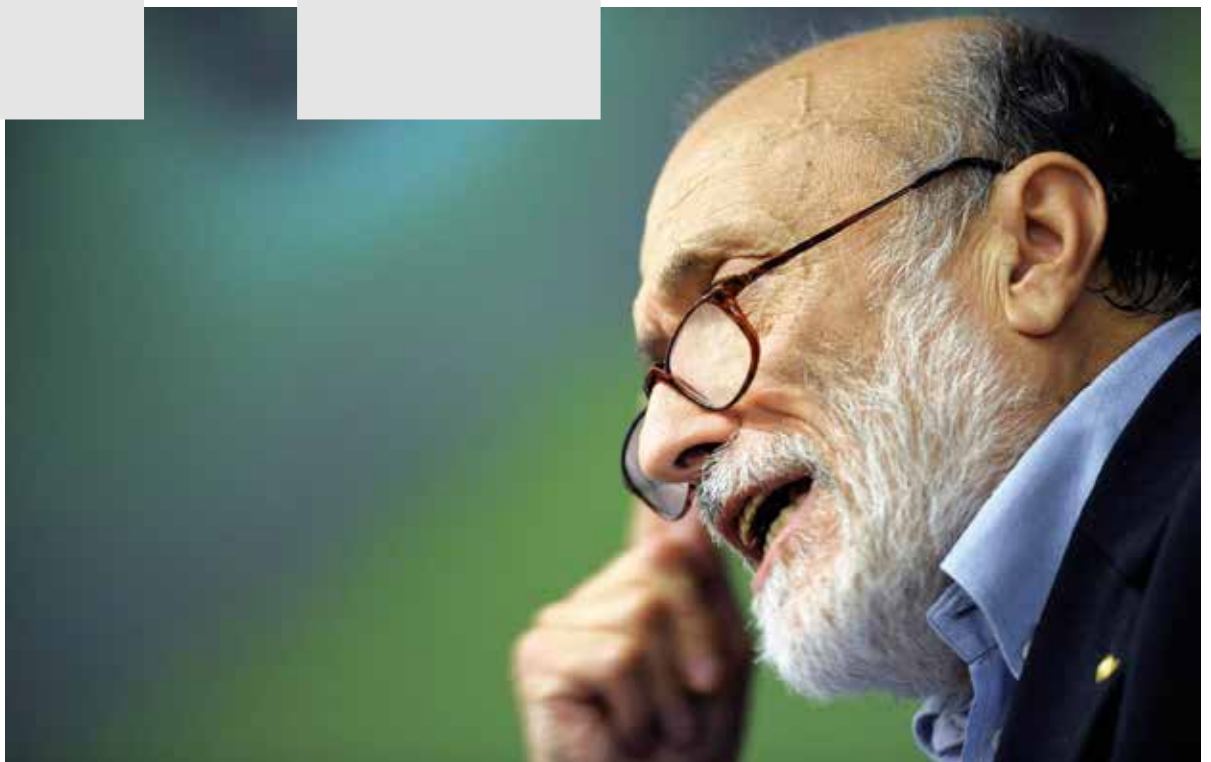
Slow Food®

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IDENTITY

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LETTER FROM CARLO PETRINI



A vitally important year of transition

The International Congress in Chengdu in fall 2017 marked the start of a new journey for Slow Food and for the colorful multitude of people who for years have been battling on the front lines of the fight for better, cleaner and fairer food. This process is having a profound effect on the life and soul of our movement, transforming it where necessary and strengthening our conviction that we are fighting on the right side, choosing food as a tool for promoting environmental and social justice.

At the same time, the devastating effect of the current pandemic on the key players in the virtuous food system we promote has brought additional new challenges that further highlight the timely urgency of our battles. A digital Terra Madre is the concrete response to all this, and will allow us to reach 2021 more prepared, united and proactive, fully ready for the new International Congress in the spring. If during the 2017 meeting we defined the "what" we were planning for the future, now it is time to work out the "how," the tools and the methods we need to use, particularly given the way 2020 has called so much into question. We would not have been able to reach this point without the hard work of the last few years. 2019 was a year of transition but also a vitally important one, in which we took new steps towards becoming a movement that is increasingly open towards the world and better able to construct alliances to defend biodiversity and protect our Mother Earth. Something shifted between 2018 and 2019, and not just for Slow Food. At



the global level, awareness of the extreme gravity of the on-going climate crisis has grown, as well as an understanding of our responsibilities and the importance of our individual choices. Compared to when we began fighting our battles some years ago, when we were the only ones talking about certain issues, now the Earth's cry is being heard more loudly and clearly than ever before, making it impossible to ignore. But the fires in the Amazon, Africa and Australia, along with the anomalous temperatures that we have all felt on our own skin and the many other environmental catastrophes we are seeing do bring one positive outcome, that more and more people around the world are waking up to this crisis.

For example, this year saw the launch of a movement of young people engaged in the climate crisis, not simply holding protests and making demands, but setting examples and bearing witness, because nobody is credible if they do not show coherence between what they say and what they do. In response, many businesses, aware that these young people will be the consumers of the future, have an increasing interest in steering their business models towards greater sustainability. Forced to deal with the consequences of a predatory, consumerist system, the whole world is now undergoing a truly epochal transformation. What is our role in all of this? Well, more and more I believe that Slow Food has a great responsibility. All eyes might be on the environmental crisis, but often there is a lack of understanding of the central role that food, and the relationships it weaves play, in influencing the fate of our health and the health of the planet. This is why we must make our contribution to showing that today's food system has failed and that alternatives and new models are not only possible, not only already exist, but are the only way forward to save the future of all of humanity.

Carlo Petrini, President of Slow Food



AGROECOLOGY, TRADITION AND INDIGENOUS KNOWLEDGE DRIVE SLOW FOOD IN AFRICA



by Edie Mukiibi, agronomist and Slow Food international Vice President. Edie lives and works in Uganda, where he has created agroecological gardens, Slow Food Presidia, Earth Markets and a huge network of food communities together with a group of passionate youngsters.

Africa is a continent blessed with a number of key resources, among them rich biodiversity, a young population, water resources and raw materials. Its development has been influenced greatly by conflicts, many of them civil wars, but also economic conflicts that are beyond the control of many communities. All these result in problems related to hunger and poverty in many parts of the continent, yet most of these conflicts and problems are exacerbated by the greed of foreign and domestic governments, policies imposed by different international organizations and, of course, the climate crisis.

Despite all these external forces that have pushed many people to migrate to other parts of the world, there are still millions of Africans working hard to revive and rebuild the food and agricultural sector through the preservation of biodiversity, educating youth about sustainable food production and promoting agroecology as one of the most relevant approaches to food production, ensuring widespread food sovereignty on a continent that badly needs to regain control over its food system and productive resources.

Many of the challenges facing small-scale farmers—declining soil productivity, escalating





levels of pests and diseases, low economic returns from agricultural products, land grabbing and the forceful eviction of African families from their productive ancestral ecosystems as well the conversion of fragile planetary ecosystems— are fueled by the resource-intensive industrial agricultural approach. This approach is promoted by large-scale agribusinesses desperate to reintroduce highly enslaving (and failed) one-size-fits-all Green Revolution strategies while downplaying agroecology and other sustainable production systems, which are in fact highly suited to complex African environments, climates and ecosystems. And that's not even to mention the rich bio-cultural diversity that is constantly being undermined by the expansion of high external input monocrop production systems. The wealth of local and traditional knowledge that has developed out of the bio-cultural diversity should be combined with sustainable agroecological practices, promoted and implemented with respect for the social facts if we truly want to see more food sovereignty and a food-secure Africa.

The combination of agroecological practices with tradition and indigenous knowledge on biodiversity is the driving force behind the Slow Food gardens project in Africa, which is being implemented by a wide network of practitioners, activists and leaders. Young people need to be given the chance to decide on and work towards their continents' future, starting with changing systems at the local level. The Slow Food Academy on Agroecology in East and Central Africa is one of the many youth-focused initiatives of great importance to building



the foundations for food security and sovereignty in Africa. Once scaled out to other regions of the continent, the practical nature of the Academy has the capacity to create more young food system leaders at all levels, a resource Africa desperately needs in order to reach the desired level of food security and to have widespread bio-culturally diverse resilient communities.

AUSTRALIA BURNS



by Amorelle Dempster, International Councilor for Australia and Oceania. A chef, food educator, farmer and café owner in the Hunter Valley on the east coast of Australia, as leader of the local Slow Food group, Amorelle was instrumental in setting up the first Earth Market in Australia, which promotes locally grown seasonal produce, advocates on behalf of small-scale farmers and assists in connecting consumers with growers and producers.

The warnings of the impending impacts of climate change on the Australian continent have been there for years. In the winter of 2019, during a time of year when bushfires are unheard of, the terror began. By December the towering inferno was unstoppable. Decades of ignorance, procrastination and climate science denial manifested themselves as record temperatures, record drought, dust storms, hail storms and firestorms of apocalyptic proportions that took hold of the nation. The world watched as Australia burned.

The devastating drought saw the nation's farmers sell their livestock, and the once great rivers choked with fish kill. Normal weather cycles were severely disrupted and there was no rain in sight. Unseasonal weather patterns have already seen many agricultural activities abandoned, challenging food security for the Australian population and for the export revenue from this sector. Smoke choked the cities and air quality was a major health





concern for the citizens. In the Hunter Valley, on the east coast of Australia, the grape harvest was impacted by the effects of smoke taint with producers now expecting 80% loss of income and most producers opting to not pick any of their grapes in the 2020 vintage.

The rains came as a welcome relief to the firefighters and to the farmers but with the dry impacted earth the heavy rains brought severe flooding in some parts already devastated by the fires. While moisture is welcome, the effects of climate change will mean that hot dry bursts will occur and the fuel load created after the rains will become tinder dry and be a fire risk once again. The damage to the 2,000 homes lost, the loss of 29 lives and the impact and grief on the people is horrendous. Added to this are the thousands of species of rare Australian wildlife that have been killed, an estimated 1 billion animals, and the 10 million hectares of irreplaceable bushland and habitat that has been destroyed.

Until emissions start to fall, the Australian continent will be ravaged by ever more droughts, extreme temperatures and bushfires and the Great Barrier Reef will continue to be bleached. Australia's survival is dependent on how the nation transitions to renewable energy, takes care of its unique fauna and flora, manages its natural resources and builds a future that is sustainable for the future of its people and the planet.

Slow Food Australia is mindful of the future of food, food sovereignty and food security in this time of climate change. The support for the small-scale



producers and farmers whose lives have been disrupted is a major focus. It's the little things like replacing the irrigation and the pump that has been destroyed, helping with drought mitigation, promoting regenerative agricultural practices, creating opportunities for diversification on farms, such as Slow Travel, and connecting consumers with producers to build a resilient farming community that is sustainable and can look with hope to the future.

30 YEARS OF TALKING TO EVERYONE



by Marta Messa, director of the Slow Food office in Brussels. Marta has worked with Slow Food since 2010, initially coordinating the development of the Thousand Gardens in Africa project. Since 2014 she has been based in Brussels, liaising with European Union institutions on policies relating to food, giving a platform to the international Slow Food network and developing strategic partnerships with other organizations active at the European level.

Our movement has strong political messages. They are ambitious messages, aiming high, while maintaining robust roots in the reality of the everyday work of those who defend real food. This is what gives us our credibility.

Unlike other organizations working on advocacy, we are a movement that does not address only those who produce food, or only those with an environmental conscience. For 30 years, we have been talking to everyone, to farmers and food artisans, to shoppers and policymakers, to environmental activists and ordinary citizens. We are a movement of people who defend good, clean and fair food, whatever their occupation. There is no other organization like us. And precisely because we are different, we welcome collaborations with others who share our values. We have pushed for the formation of coalitions that are now working for radical reform and the creation of a food policy in Europe. Together we promote petitions and meet with the cabinets of





European Commissioners to present our proposals.

As Carlo Petrini has said, a gastronome who does not think about the environment is stupid, and an environmentalist who does not think about food is sad. Well, we are managing to be the environmentalist gastronome.

We are ready to denounce with strong words where necessary, but our messages and our advocacy activities are always driven by a spirit of conviviality. Good, clean and fair go hand in hand with the pleasures of tasting, sharing and discovering. We bring policymakers to meet our movement's producers in the field and talk directly to them about agricultural policies. We organize debates in the restaurants of Slow Food chefs to discuss the issues usually dealt with in offices. And we bring our producers into the institutional buildings, along with the fragrances and flavors of their foods, to explain how policies can protect biodiversity. We take to the streets to demand better policies, cooking to the sound of music. In this way, we open up breaches in the spaces of political dialog where normally agroindustry with its enormous resources would prevail. And we do this in Brussels as well as in increasing numbers of European countries.

There is still much work to be done, but we are well positioned to push for policies to be increasingly good, clean and fair.



WATER, LAND, SEEDS AND CULTURE: THE CORNERSTONES OF THE LATIN AMERICAN SLOW FOOD



by Esteban Raymundo Tapia Merino, International Councilor for the Andean area and professor of Ecuadorian cuisine at the Universidad San Francisco in Quito. As well as being a chef and member of the Slow Food Cooks' Alliance and coordinating the Slow Food network in Ecuador, Esteban has also worked as a gastronomic expert for the country's Ministry of Culture and Heritage.

Across the extensive and diversified region of Latin America, over the course of history the cultures of indigenous peoples have, to some extent, been preserved and to some extent transformed through a process of hybridization. Inspired by the adaptation and modification of these indigenous cultures, the Slow Food network saw the chance to unite our experiences, share our learning and visualize the problems that have developed around food in each of our countries. So the delegates and representatives of the Latin American Slow Food network have formed committees to tackle the issues of water, land, seeds and cultivation, in order to form a base of exchange and learning that brings us together and propels us towards future shared actions.

First, water: a right for everyone, for all the living beings with whom we share this planet. Where there is water, there is life. This is why we believe we must work to change the idea that water is an asset to be bought and sold and instead move towards a concept of water as a multiform resource, a source of life and a common good. Following the processes that started with the



agrarian reform and the transformations to the structure of land ownership, in the 1970s South American agricultural production began to be geared towards international markets, thus altering the traditional modes of production. We moved towards the so-called "agricultural modernization process" which had a heavy negative impact on food sovereignty across Latin America.

Working to sustain the biodiversity of seeds, ancestral knowledge and original cultures is now an urgent common objective for the region, a reserve of biodiversity for the whole planet. One of the main problems identified in the relationship between culture and food in Latin America is the lack of attention towards cultural gastronomic heritage, in both formal and informal education spaces. This situation produces a series of problems, like the devaluation of our cultures and identity, racism, the rejection of the "other" and the marginalization of women, as their work and their contributions, essential for food sovereignty, are not valued. All this shows on the one hand intolerance for diversity, particularly in urban contexts, and on the other the lack of importance that governments place on valuing local cultures and ancestral knowledge and conserving biodiversity as support for food culture and sovereignty.

In contrast to this situation, there are also groups, collectives and social and community organizations that have been working for years on the issues of identifying, strengthening and



promoting local cultures. Projects, actions and societal participation have been developed to re-evaluate the importance of ancestral knowledge in food production (fishing, hunting, gathering and farming).

In Latin America, 2019 saw a reawakening among the people in regards to the recovery of their rights and we heard demands for recognition of the vital role of women in all areas of society, culture, the economy and the food system. In countries like Chile, Bolivia and Ecuador, social protests have started and become a symbol of resistance against the appropriation of resources, the marginalization of peoples and the exclusion of opportunities for a life of dignity.

This is perhaps the greatest chance we have as a movement to contribute to making history, supporting communities and social processes through our experiences and sharing with different collectives and organizations the proposals of what we as Slow Food can do in the region.



FOOD FACILITATES INDIGENOUS UNDERSTANDING IN JAPAN



by Remi Ie, International Councilor for Japan. After acquiring a Masters from the University of Gastronomic Sciences in 2015, Remi was appointed as the director of Slow Food Nippon. She focuses on the collaboration between regional governments, businesses and educational institutions to promote Japanese food heritage and to empower farmers and fishers to drive sustainable development through food.

The year 2019 has been a challenging year for Japanese agriculture due to climate change causing heavy rain, floods and landslides, along with record hot temperatures. Many farmers and fishers have voiced what they are seeing on land and at sea, calling out the changes to their harvests and catches.



For Slow Food Nippon, however, 2019 brought fruitful success. We held many events that involved communities across Japan as well as international guests. The highlight of the year was our hosting of Indigenous Terra Madre Asia and Pan-Pacific in collaboration with the Ainu Women's Association in Sapporo, Hokkaido in October. Over 100 guests both young and old from around the Asia-Pacific region attended it. Old and new friends gathered to share pride in their heritage, represented by their food and stories that celebrated their food heritage.



This provided a positive boost to AINU women who have been experiencing an unexpected whirlwind of attention from food lovers in Japan, attracted to their previously little-known food patrimony.

2020 is the year when the first “indigenous” national museum is planned to open in Sapporo, representing the AINU people. We hope that this will lead not only to their food heritage being honored by Japanese people but also being rediscovered by AINU youth. Indigenous food traditions are now becoming respected by top chefs in Japan and will become an essential aspect of Japanese food heritage in the future. We hope that through this new desire for AINU food and other indigenous food heritage, people recognize the importance of earth stewardship and the fundamental relationship between food and environment.

The Slow Food movement has given valuable support to indigenous peoples in Japan, providing international networks and positive reinforcement for both indigenous and supportive non-indigenous communities. It has provided a new outlet for indigenous communities to voice their history, both negative and positive, through food, allowing them to be active participants toward change rather than standing on the sidelines while voicing their pain. Food is proving a vital introduction to indigenous understanding in Japan.



SLOW FOOD 2020-2030: AN URGENT APPEAL FOR COLLECTIVE ACTION



by Paolo Di Croce, General Secretary. Paolo started his career in Slow Food in 1999, serving as the general secretary of the Slow Food Foundation for Biodiversity from 2003 to 2007, then as the general secretary of Slow Food since the Congress in Puebla in 2007. He was reappointed for a second and third term in 2012 and 2017, and played a pivotal role in the organization of the first edition of Terra Madre in 2004, serving as the general secretary of the Terra Madre Foundation from 2005 until 2014.

The dramatic situation the world is facing due to the climate and environmental crisis is a symptom of a wrong-headed and unsustainable model, based on the illusion of an infinite growth without limits. It is easy to feel impotent, forced along an inevitable path towards the collapse of humanity. But we must engage with and face the challenge. We, as Slow Food have over 30 years of experience, and every supporter, activist and community member within our organization has, in his or her own way, the power to bring about change, to win battles, to develop new models for the future. We can help others to shift from being passive consumers of life to protagonists of their own existence.

We are all part of a global network and together we can imagine a different world. We must construct food systems that are resilient, able to withstand environmental and social adversities.





Given the enormous complexity of the global food system, we certainly cannot gamble on a single strategy for dismantling and abandoning it. So bring on all the stimuli, all the ideas, and all the zeal with which communities and individuals contribute to making our economy more circular and our world more in equilibrium. To increase our impact and effectiveness, we must act at a local level, but communicate that we are united at a global level and working to have an impact on the system overall. This must be our way of being a network.

We have three important objectives:

1. Defend biological and cultural diversity
2. Educate the world that surrounds us
3. Influence public institutions and the private sector

The first two have been an integral part of our story since the beginning. We also pursued the third objective, but until now it has not been the focus of our mission. In these last 30 years, as Slow Food we have voiced certain things that initially were completely outside of the common debate and consciousness. We have obtained significant results, contributing to influencing the decisions of politicians and improving the approach of many different businesses.

These dynamics, which to all intents and purposes represent advocacy, must now become fully part of our planning. We must work on changing individual behaviors, but alongside this also put pressure on the public and private sectors in order to bring about change, always following the signals that show us the way forward towards a better future. While recognizing the weight and importance of individual actions, we must also consider the urgency and gravity of the situation globally. We need political and economic decisions that address change in the environmental, climate and public health crises that are afflicting us as human beings united in a civilization.

In order to be even more effective and important, we must create alliances at every level, forging bonds with other groups within civil society and with anyone who is willing to change to defend those most affected by the industrial food system.

Let's remember that we must create a world in which every person has access to good, clean and fair food, and that Slow Food will continue to fight as long as there remains anyone in the world to whom this right is denied.

DECLARATION OF CHENGDU

**Passed by the 400 delegates participating at the 7th 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 people who migrate on account of conflict, violence, discrimination, eviction, poverty and natural calamity into outlaws. 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!

ASSOCIATION AIMS

Slow Food is a **global network of local communities and individuals**, founded in Italy 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, animal welfare and the right of every community to decide for itself what to plant, what to produce and what to eat.



VISION

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 biodiversity



protecting common goods like water, soil and seeds



safeguarding traditional food products and their places of origin



contributing to the development of the network of Slow Food and Terra Madre Communities

ASSOCIATION STRUCTURE AND GOVERNING BODIES

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

The operational headquarters of the international Slow Food network are located in Bra, the northern Italian town where the movement was founded. 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.

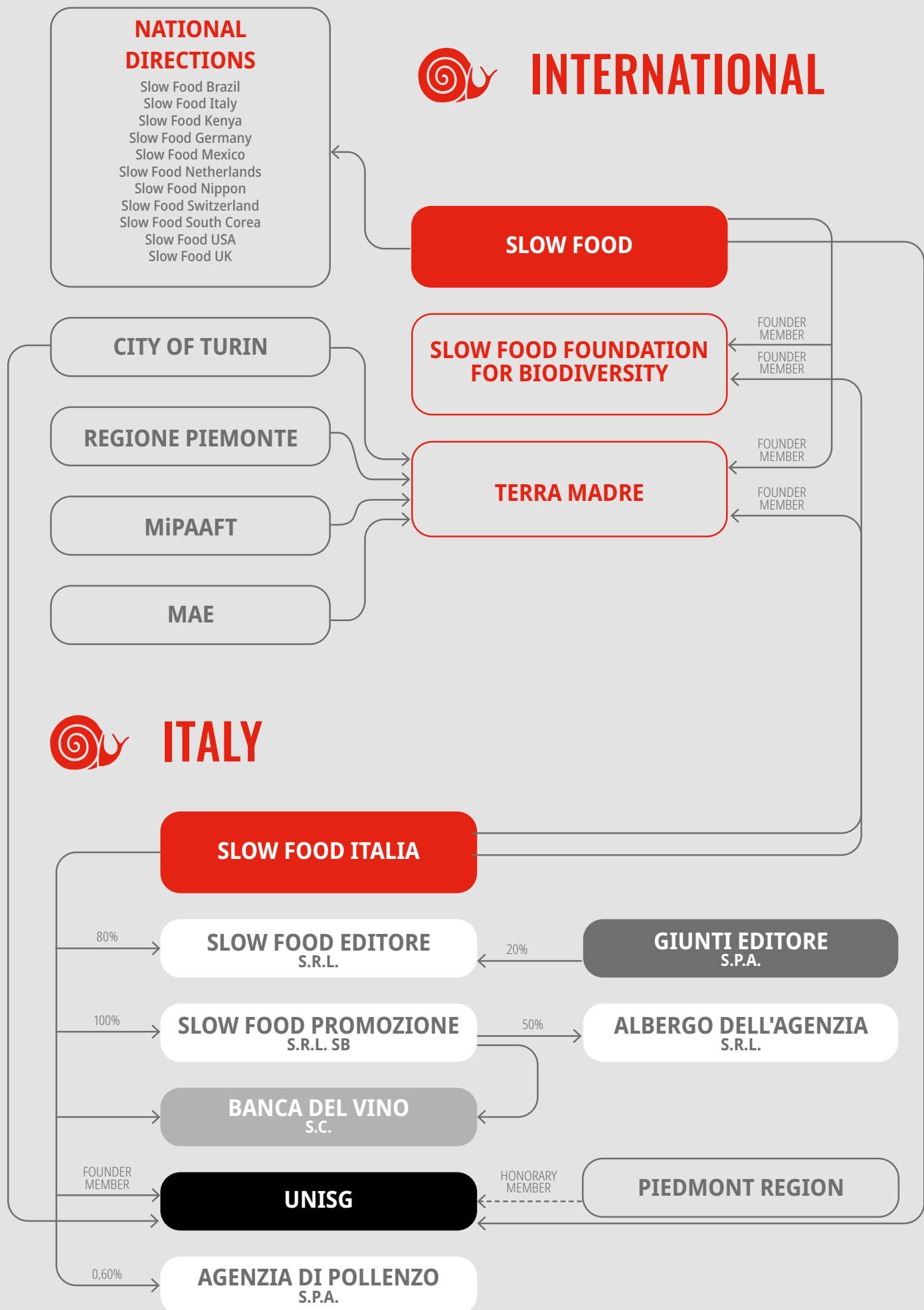
National

Slow Food has national organizations in a number of countries: Brazil, Germany, Italy, Japan, Kenya, Mexico, the Netherlands, North Macedonia, Russia, South Korea, Switzerland, the United Kingdom and the United States. These 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 Convivia and Communities, of which there are currently around 2,000 in the world.





→ SLOW FOOD EXECUTIVE COMMITTEE

President - Carlo Petrini

Vice Presidents - Edward Mukiibi, Alice Waters

General Secretary - Paolo Di Croce

Members

Roberto Burdese – Italy

Ursula Hudson – Germany

Joris Lohman – Netherlands

Richard McCarthy – USA

Sun Qun (Vittorio) – China

Georges Schnyder Junior – Brazil

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



→ INTERNATIONAL COUNCIL

Italia

Raffaella Grana

Rachele Lodi

Gaetano Pascale

Ludovico Roccatello

Italy

Raffaella Grana

Rachele Lodi

Gaetano Pascale

Ludovico Roccatello

Germany

Rupert Ebner

Klaus Flesch

Nina Wolf

Switzerland

Alexandre Fricker

Josef Zisyadis

Low Countries

Nelleke Don

Susan Drion

UK

John Cooke

Spain

Alberto López de Ipiña Samaniego

Austria

Philipp Braun

France

Vincent Lagré

Turkey and the Balkans

Dessislava Dimitrova

Nordic Countries

Katrine Klinken

Eastern Europe/Caucasus

Aida Baimakova

Middle East

Barbara Abdeni Massaad

USA

Jennifer Breckner

Tiffany Nurrenbern

Kathryn Lynch Underwood

European Union

Marta Messa

Canada

Bobby Grégoire

East Africa

John Kariuki Mwangi

West Africa

Patigidsom Jean Marie Koalga

Southern Africa

Caroline Stephanie McCann

Mexico and Central America

Alfonso Salvador Rocha Robles

Caribbean

Madelaine Vázquez Gálvez

Andean Area

Esteban Raymundo Tapia Merino

Southern Cone

Rita Edecia Moya Azcarate

Japan

Remi Ie

Southeast Asia

Pacita Juan

South Korea

Minsoo Kim

Australia and Oceania

Amorelle Dempster

Indigenous Network

Denisa Livingston

Nicolas Mukumo Mushumbi

Slow Food Foundation for Biodiversity

Serena Milano (General Secretary)

University of Gastronomic Sciences

Andrea Pieroni (Rector)

→ BOARD OF AUDITORS

Davide Barberis, President

Walter Vilardi

Vladimiro Rambaldi

→ BOARD OF APPEALS

Silvio Barbero – Italy

Alma Rosa Garcés Medina – Mexico

Joel Smith – USA

→ AUDITING FIRM

Deloitte & Touche S.p.A

Slow Food Foundation for Biodiversity

The Slow Food Foundation coordinates the 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.

→ BOARD OF DIRECTORS OF THE SLOW FOOD FOUNDATION FOR BIODIVERSITY

President Piero Sardo (Italy)

General Secretary Serena Milano (Italy)

Councilors

Paolo di Croce (Italy)

General Secretary of Slow Food

John Kariuki Mwangi (Kenya)

Coordinator of Slow Food activities in Kenya

Emanuel Lobeck (Switzerland)

Coordinator of Slow Food Presidia in

Switzerland

Silvia de Paulis (Italy)

Executive Committee of Slow Food Italy

Gaia Salvatori (Italy)

Executive Committee of Slow Food Italy

Francesco Anastasi (Italy)

Coordinator of the Slow Food Presidential Office

→ BOARD OF AUDITORS

Davide Barberis (Italy), Margherita Spainì

(Italy), Roberto Conte (Italy)

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.



2

PROJECTS

—

ARK OF TASTE

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

NUMBERS AT THE END OF 2019 →→



5.140

products on board



159

new products joined
the Ark in 2019
(312 products
nominated)



50

countries
involved



18

national
commissions



312

products nominated



**5 COUNTRIES WITH
THE MOST NUMBER
OF NOMINATIONS**



United States, Italy,
Spain, Japan, Turkey

COUNTRIES WITH THE MOST PRODUCTS ON BOARD THE ARK



THE ARK OF TASTE FROM 2012 TO 2019




200
PRODUCTS



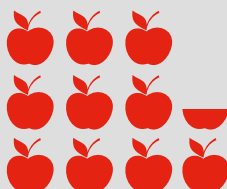
2012

1.087
PRODUCTS



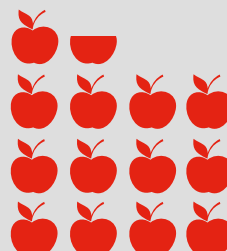
2013

1.492
PRODUCTS



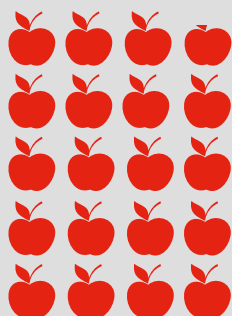
2014

2.153
PRODUCTS



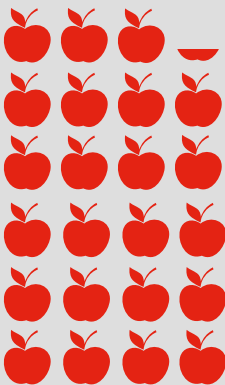
2015

2.786
PRODUCTS



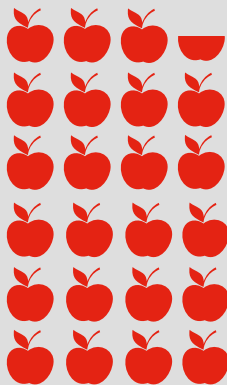
2016

3.950
PRODUCTS



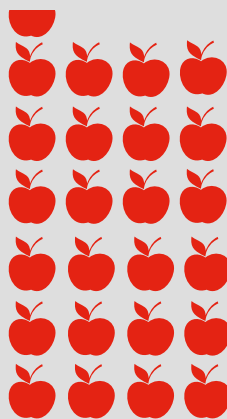
2017

4.645
PRODUCTS



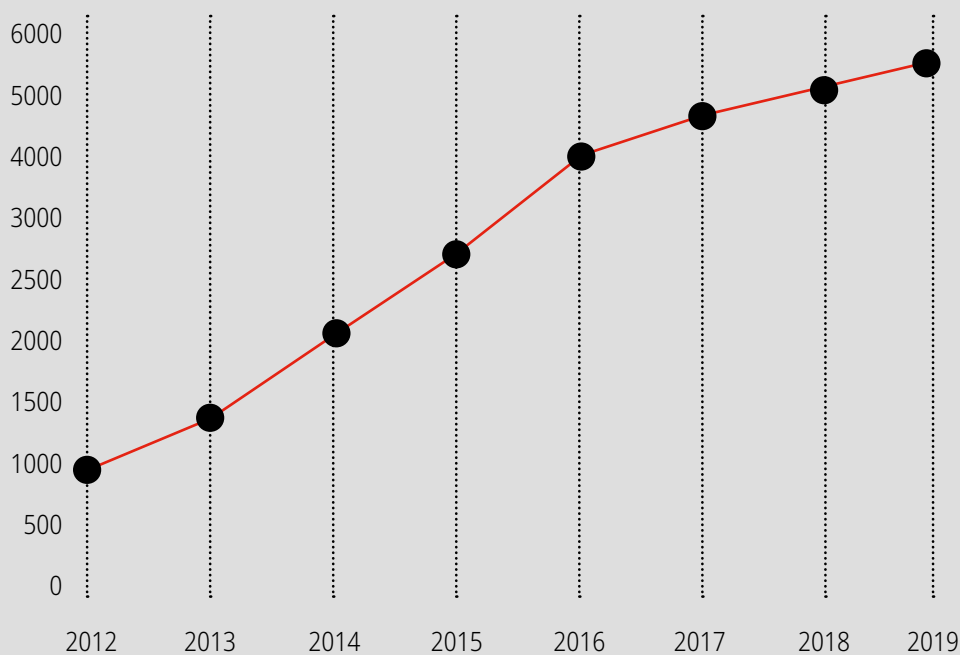
2018

4.986
PRODUCTS



2019

5.140
PRODUCTS





During **2019, 312 new products** were nominated from 50 countries and 159 new local food products and native livestock breeds joined the Ark of Taste.

The countries that contributed the most nominations were **Italy, Spain, the United States, Japan and Turkey**.

2019 closed with a total of **5,140** products on board the Ark from **150** countries, and **711** nominations still to be evaluated.

The national commission in Poland was closed and national Ark commissions were officially formed in **Iceland** and **South Africa**.

Several significant developments in 2019 were made possible by resources provided by a number of projects funded at the European level.

- The **Covcheg** project in Azerbaijan continued in 2019, allowing the mapping of the country's traditional products (10 new products subsequently joined the Ark).
- Thanks to a funded project, traditional products in Extremadura, Spain, were mapped and 50 new products joined the Ark in 2019.
- For the project **Food is Culture**, dedicated to communicating the Ark of Taste in Europe, a traveling multimedia exhibition was created, "What You Didn't Know Existed: Endangered Food from Around the World." Presented in Stockholm, it has already been taken to Belgrade and will travel to other countries in 2020. Videos, touch screens and photographs are used to illustrate the biodiversity at risk of extinction that is being safeguarded by Slow Food. Through targeted initiatives, citizens, chefs and educators are invited to nominate more at-risk food products in order to protect and promote their gastronomic heritage. All of the project materials and the multimedia exhibition will be made accessible online in 2020.

As well as the multimedia exhibition, Food is Culture also includes an education and communication program on biodiversity and the Ark, carried out by 25 primary schools in Italy, Serbia and Croatia. Biodiversity is explained in a fairy tale divided into episodes, and each participating class also submitted a recipe, which will be made available to the public online and in the multimedia exhibition. A teaching kit, "The Ark of Taste Goes to School," was produced thanks to the Food is Culture - Creative Europe (CE CULT 2018/COOP) funded

project. Initially in Italian, the kit has now been translated into English, Serbian and Croatian. As part of the funded project the kit was distributed to 30 classes in Italy, 10 in Serbia and 10 in Croatia.

Over the course of the year, a contest was also organized for chefs from the Slow Food network in Italy and Sweden to get them more involved in the Ark project. The chefs had to come up with a recipe that used an Ark product, a Presidium product and a migrant product; 40 Italian chefs and seven Swedish chefs took part.

In 2019, the same project also launched a competition for European citizens to encourage them to nominate traditional products at risk of disappearing.

- Thanks to the project funded by **Central Europe**, five short guides were published on five European cities (Brno, Venice, Krakow, Kecskemét and Dubrovnik), exploring their gastronomic heritage selected according to the Ark of Taste criteria.

In 2019, the collaboration with **Relais & Chateaux** further developed the communication initiatives that had begun in the previous year. While in 2018 the main objective was the promotion of a climate-friendly menu, in 2019 a more specific focus on the Ark was introduced, asking chefs to include an Ark or Presidium product on their menu, or, where this was not possible, a local product representative of the area's culture and biodiversity. The project involved 162 chefs from over 30 countries, some of whom also nominated products for the Ark.

Together with Slow Food, the **University of Gastronomic Sciences** in Pollenzo worked on two new atlases of Ark products, one for Tanzania and one for Albania, which will be printed in 2020.

Thanks to a partnership with **Despar**, an organization working for many years in school education in northeast Italy, an educational project has been developed for high schools, looking at promotion and knowledge of the local area.



SLOW FOOD GARDENS

In the mid 1990s, the first Slow Food school garden was started in Berkeley, California, on the initiative of Alice Waters, one of Slow Food's international vice presidents. In Italy, meanwhile, the Orto in Condotta school garden project was started in 2004 and soon became Slow Food's main tool for food and environmental education in schools. Then in 2010 came the Gardens in Africa project. Over the years Slow Food has created an extensive network of students, teachers, parents, local producers and other stakeholders around these and other food garden projects.

NUMBERS AT THE END OF 2019 →→

ITALY



453

active food gardens



34.000

pupils



1.400

teachers



17.000

parents involved

UNITED STATES



400

food gardens active in the United States



3.000

people involved

AFRICA



3.347

active food gardens



215

new gardens created in 2019



35

countries involved

92

training sessions in 16 countries for 3,300 people



405.000

people involved



50

agronomists



In 2019, the international network focused their efforts on two aspects, apart from the gardens in Africa:

1. The identification of essential elements of the Slow Food gardens for the gardens project in Carinthia, Austria. This work was the starting point for the preparation of international guidelines for school gardens, which will be worked on in 2020 with an expanded group of coordinators and experts.
2. The development and production of teaching material on the climate crisis for the national Orto in Condotta celebrations.

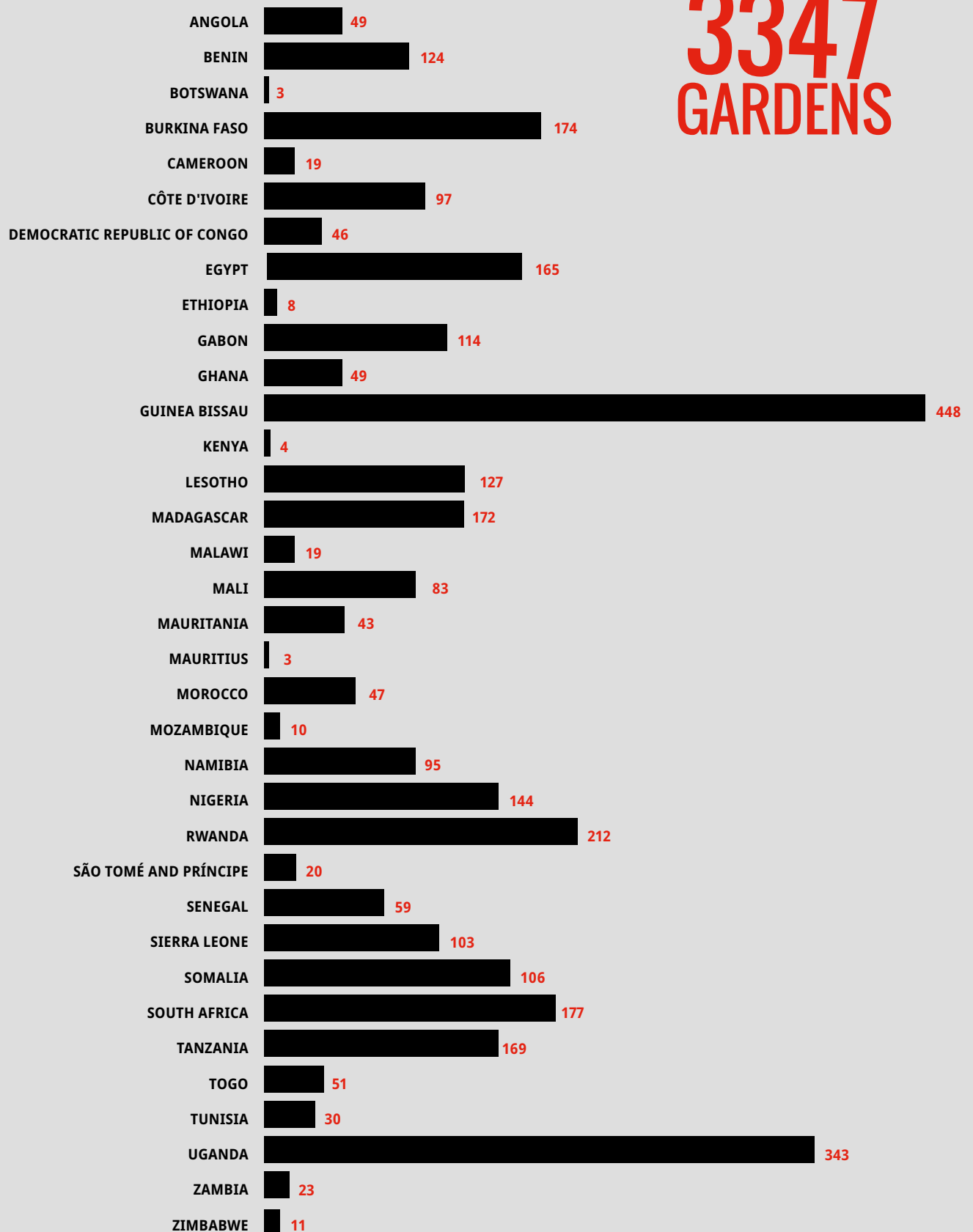


GARDENS IN AFRICA



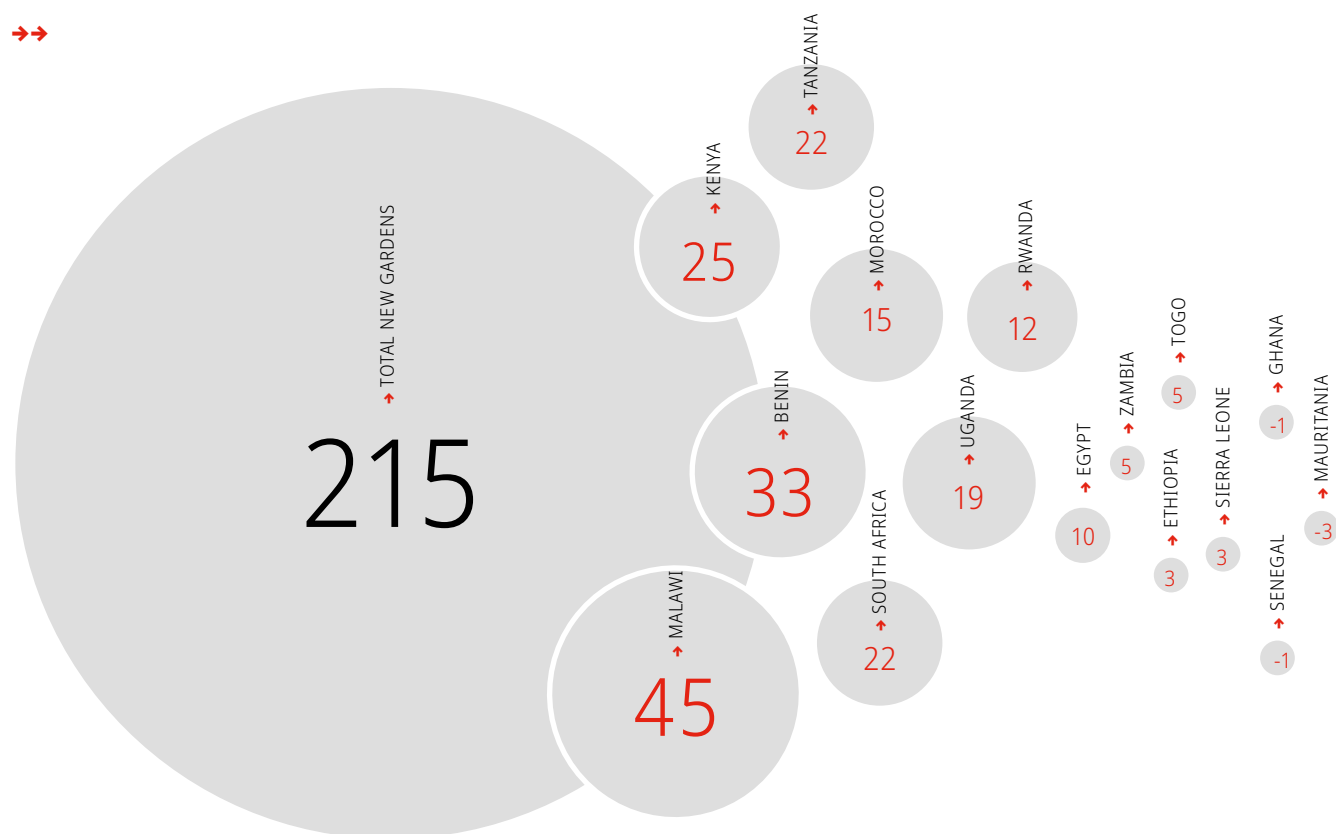
35
COUNTRY
3347
GARDENS

NUMBER OF GARDENS PER COUNTRY





NUMBER OF NEW GARDENS CREATED IN 2019



Between October and November 2019, the process of revising the project's communication, promotional and educational material was started. The graphic design and content of the following material was updated and adapted to Slow Food's new design guidelines:

- for donor communications: the postcard in Italian, French, German and English and the thank-you letter.
- for training coordinators: the handbook in English. The handbook in Chichewa was reprinted, as planned for the GRASS Malawi project.

For the most important donors, updates were prepared on the activities organized.

The database of the African gardens was improved and updated and a new tool for monitoring the project and measuring its impact was developed.

The Facebook page Slow Food Gardens in Africa has **2,747** members. Local coordinators to communicate and exchange news about the gardens and other related topics use this tool.

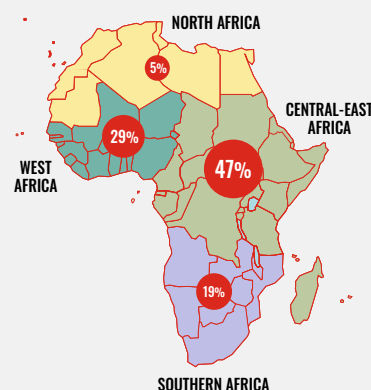
Between the start of the project and 2019, the Gardens in Africa campaign raised a total of **€2,881,884.38** from **1,125** donors in **32** countries. The main donors are Table for Two International, Costa Crociere, the association Francesco d'Assisi - Un uomo, un fratello, and Eataly.

The Slow Food network around the world, Convivia in Italy and the rest of Europe and individual donors have raised **€ 65,823.43**.

Gardens in Africa facts and figures



Geographical distribution





What is the impact of the gardens network in Africa?

In 2019, an international group of researchers gathered case studies on the agrobiodiversity in the school gardens and how this contributes to the diversification of diets, the promotion of healthy eating habits and the improvement of nutrition for school-age children, as well as providing benefits linked to climate change adaptation and the greening of school spaces. Among the cases studied were some of Slow Food's school gardens.

Here is a summary of the research results:

- Slow Food's school gardens have changed the previously negative perception that children and adolescents had about farming work. Following their experience with the food garden, some of them decided to pursue a career in the agricultural sector.
- Students in the school gardens are encouraged to teach their parents the food-growing skills they learn at school, disseminating knowledge about sustainable cultivation techniques more widely in the community.
- Students acquire knowledge about local agrobiodiversity and how to protect it, contributing to raising awareness about the importance of preserving the local ecosystem.
- School gardens produce vegetables used to supplement school meals. In some places, it was noted that food gardens increased the variety of local crops, improving food security. For example, in Uganda the quantity of edible local vegetable species out of the total crops grown in community gardens increased from 53% to 78% in the three years between 2015 and 2018. The agroecological food gardens that Slow Food has created in 35 African countries are now making a small but significant contribution to tackling the problem of malnutrition as well as serving as a positive model for participation and community organizations. Most importantly, they offer an easily replicable model.
- Edward Mukiibi, coordinator of the Slow Food network in Uganda, is a Slow Food vice president, playing an important role at an international level.

[Agrobiodiversity, School Gardens and Healthy Diets: Promoting Biodiversity, Food and Sustainable Nutrition, 1st Edition - Edited by Danny Hunter, Emilita Monville-Oro, Bessie Burgos, Carmen Nyhria Roel, Blesilda M. Calub, Julian Gonsalves, Nina Lauridsen - Routledge]



ITALY'S ORTO IN CONDOTTA SCHOOL GARDENS

This year the Orto in Condotta school garden project was launched in six new schools, bringing the number of active gardens to 453 as of December 2019.

A total of 20 training courses were organized for teachers, four for the first year, four for the second year and 12 for the third year.

Four thematic seminars were also designed and held for Orto in Condotta gardens that had belonged to the network for more than three years. The themes were the educational potential of the garden, safeguarding insects, a climate-friendly diet and sensory education.

Thanks to the project's monitoring and the introduction of online questionnaires, 504 contacts were added to the Orto in Condotta newsletter mailing list, which is now sent to 1,193 subscribers.

As well as the regular newsletter, the project's internal communications include the "Giornalino dell'Orto in Condotta," of which 1,500 copies are printed. This allows the Convivia and schools to communicate about the project to all the local coordinators. A digital version is available on the website.



National Orto in Condotta celebrations

The Orto in Condotta celebrations held on November 11 were entirely supported by the Slow Food in Azione project, funded by the Italian Ministry of Labor, through the Bando ETS for third-sector organizations. The theme was the climate crisis and the title of the event was "Slow Food Gardens Love the Planet."

The event reached 869 classes in 246 schools, for a total of around 21,000 students and 1,000 teachers. Teaching and further study materials were produced for the celebrations and a photo competition was held to help involve the schools more directly in the communication.



SLOW FOOD PRESIDIA

Slow Food Presidia projects involve food producers by helping them promote small-scale traditional products at risk of extinction, recovering ancient crafts and ancient production techniques and saving native heritage breeds and heirloom fruit and vegetable varieties, while protecting unique regions and ecosystems.

NUMBERS AT THE END OF 2019



586

Active Presidia



18

new Presidia



72

countries involved

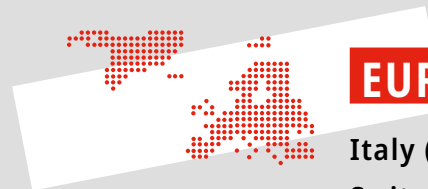


10.352

total producers



TOP THREE COUNTRIES WITH THE MOST PRESIDIA PER CONTINENT



EUROPE

Italy (319)
Switzerland (22)
France (21)



AMERICAS

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



AFRICA

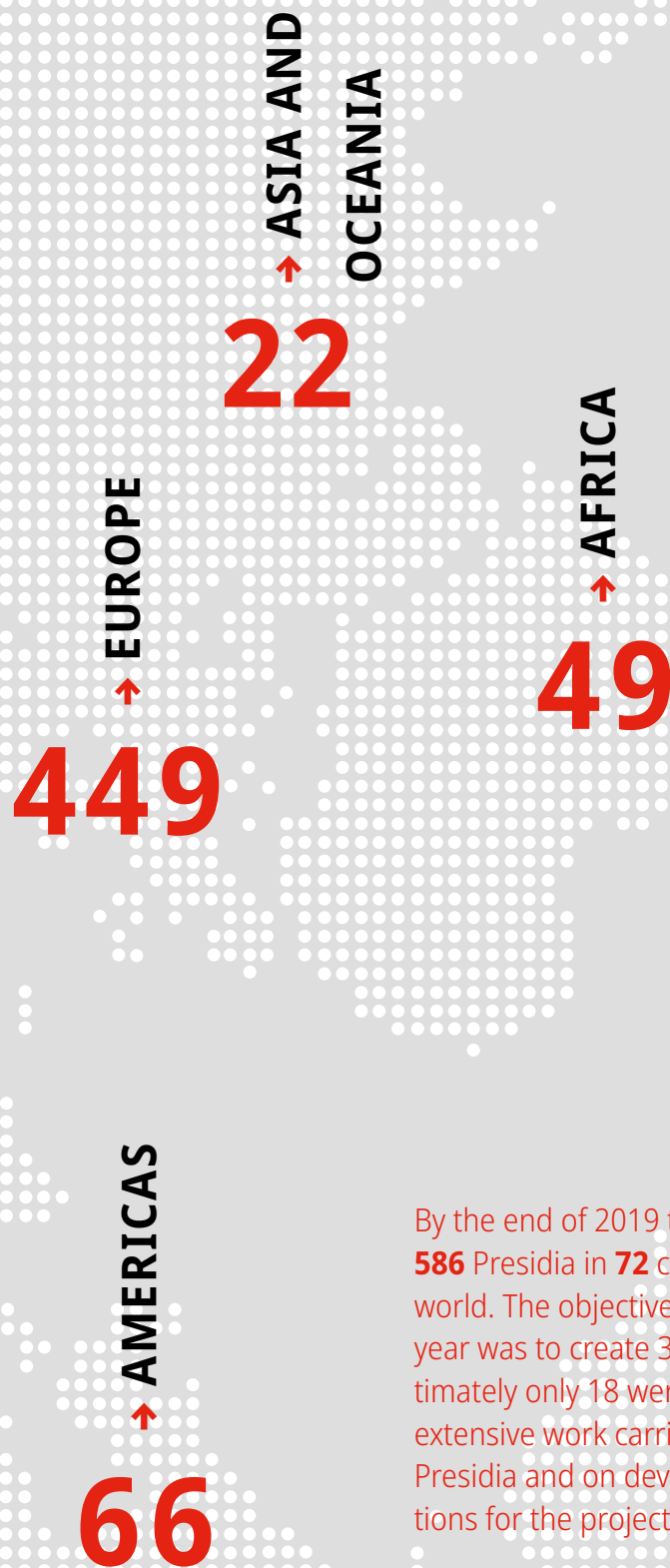
Kenya (8)
Ethiopia (6)
Uganda (6)



ASIA AND OCEANIA

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

NUMBER OF
PRESIDIA PER
CONTINENT



By the end of 2019 there was a total of **586** Presidia in **72** countries around the world. The objective at the start of the year was to create 30 new Presidia, but ultimately only 18 were established, due to extensive work carried out on the existing Presidia and on developing new regulations for the project.

THE 18 PRESIDIA ESTABLISHED IN 2019:



→ MEXICO

Chiapas Milpa System

→ UNITED KINGDOM

North Ronaldsay Sheep

→ TURKEY

Extra Virgin Olive Oil from Aegean Indigenous Landscapes

→ SLOVAKIA

Bryndza 1787

→ FRANCE

Natural Farmhouse Camembert

→ ITALY

Andora Belendina Onion

Brianzola Sheep

Furmàcc del Féen

Laverino Bean

Moncalieri Cauliflower

Monti Reatini Giuncata

Mozzarella in Myrtle

Pasture Silter

Rendena Cattle

San Luca Violet Artichoke

Toumin dal Mel

Valnerina Buckwheat

Vignola Moretta Cherry



During 2019 the work to update the **guidelines** continued, in collaboration with experts from the Slow Food Foundation for Biodiversity. The rules for fruits and vegetables and honey were updated, translated (into English, French, German, Spanish and Portuguese) and formatted. The guidelines for the production of alcoholic beverages, cacao and coffee, and poultry and rabbits, are currently in the process of being updated.

A new workgroup is developing guidelines for Presidia packaging. All producers were surveyed on the sustainability of their **packaging** in order to obtain an overview of the situation, with the aim of gradually working to replace less sustainable materials. At the same time, contact was made with different businesses producing sustainable materials in order to come up with possible solutions (more details can be found in the report "Slow Food Presidia and Sustainable Development").





TOWARDS A SINGLE LOGO

The main task for 2019 was the definition of the new role of the Presidia (which through the creation of Slow Food Communities will become political subjects active in the Slow Food network) and the new regulations for the project. As a result of discussions between the Presidia coordinators and Slow Food's governing bodies (the Executive Committee and representatives from Italy and Switzerland, the two countries who already use the logo on all Presidia), new regulations are currently available in five languages, Italian, English, French, Spanish and Portuguese.

With the aim of relaunching the project and presenting the new regulations, 16 local meetings were organized in Italy, attended by the Presidia coordinators from regional committees, Convivium leaders, producers' coordinators, local Slow Food leaders and Presidia producers.

Slow Food Switzerland, Slow Food Brazil and Slow Food Mexico have started working with the network and producers to start the process of switching to the new logo.

The new regulations set out some obligations:

the presence of a shared production protocol signed by the producers, a narrative label and the creation of a Slow Food Community.



PARTICIPATORY GUARANTEE SYSTEMS (PGS)

As part of a project funded by **IFAD** (International Fund for Agricultural Development), a pilot project on participatory certification was launched this year, involving the Oaxaca Mixteca Agave Presidium in Mexico and the Ogiek Honey Presidium in Kenya. A trial was also started with the Lucca Red Bean Presidium in Tuscany, Italy, supported by funding from the European Union.

The following activities were organized:

- Three introductory workshops on the topic, held in the involved areas, with the participation of Slow Food staff (first part of 2019).
- Definition of PGS tools (ethics committee, control groups, verification based on checklists, field visits).
- Two concluding workshops in Mexico and Kenya.
- A workshop in Lucca involving members of Slow Food's European network.



THE IMPACT OF A PRESIDIUM: THE CASE OF THE TRADITIONAL FISHERS FROM THE WADDEN SEA IN THE NETHERLANDS

→ Problems and challenges

The **complexity of the regulations** is too great for small-scale artisan fishers. They cannot get fishing quotas on their own, so they have started a cooperative to obtain greater strength and power on the market.

The Wadden Sea Fishers fish within a UNESCO World Heritage Site where tensions exist between supporters of the natural heritage, focused on conservation, and the **cultural heritage** represented by fishing.

As a result of **overfishing, warming seas** and increasing numbers of seals and crabs, fish populations collapsed and are still under normal levels.

→ Presidium objectives

Support fishers who use sustainable techniques that preserve the ecosystem, as industrial fishing systems are not suited to these areas. Encourage the shift to oyster fishing.

→ What has been done and how

- Communication tools.
- Visibility in Slow Fish/Slow Food channels.
- Definition and approval of the production protocol.
- Joining the Slow Fish international network.
- Use of the Slow Food identity and logo to help market the product.

→ Results

After joining Slow Food in 2006, the fishers found themselves part of a wider family—the Slow Fish network—which made a huge difference to them, because it gave value to their work.

In the meantime, the Wadden Sea joined UNESCO's World Heritage list as a natural site. Tensions between natural and cultural heritage in World Heritage sites are common. The UNESCO system is rigid and designates the vast majority of sites as either natural or cultural, rather than a mix of the two.

Slow Food's approach is a useful addition to the debate as it gives value to both types of heritage, which are only theoretically separate.



The Wadden Sea Fishers (WSF) believe that the government respects Slow Food's opinion when it makes a declaration about the value of a practice/technique in relation to nature or culture, and the name of Slow Food adds weight to any argument that the WSF might make alone as a small group. As a Slow Food Presidium, the WSF are also recognized as part of the world heritage of traditional food production. This makes it easier to stand up to the more radical conservation groups that see any use of the Wadden Sea as a desecration of the environment.

→ Added value of belonging to Slow Food

Slow Food has saved their lives as fishers. **Without Slow Food, they would no longer be able to practice fishing.** Before going to Terra Madre in 2006, they were in a state of great confusion. But meeting American colleagues who had come up with the idea of a "cannery party," when the community would come together to can the season's fish as it was unloaded, was the inspiration for a similar initiative, which went on to become a major event. The WSF brought their oysters to the Milano Wine Festival, an invitation-only event. The fishers from the Wadden Sea Presidium were invited not only because their oysters were deemed "the best in the world" but also as a direct result of the visibility they had gained through Slow Food. They earned more than usual, selling their oysters at a higher price.

→ In conclusion...

... Slow Food has contributed to developing a more sustainable production chain and a sustainable approach to managing the ecosystem. Fishing in the polder zone is very complex and it would be very difficult for the small-scale artisan fishers to do it alone.

Slow Food's identity is a vital tool and gives the small-scale artisan fishers the security of being part of something bigger.

NARRATIVE LABEL

Narrative labels were created for **41** Presidia, and the labels of almost **100** oil producers were revised. With the support of EcorNaturaSì, Core Bio, Parmigiano Reggiano and Alce Nero, and in collaboration with the Turin Chamber of Commerce, a platform was created to allow dairy producers to draw up their own narrative label online.



SLOW FOOD COOKS' ALLIANCE

Active in 25 countries around the world, the Slow Food Cooks' Alliance is a widespread network made up of cooks and chefs who choose to use products from Slow Food Presidia and communities of local producers, and are committed to featuring them on their menus.

NUMBERS AT THE END OF 2019



1.132

cooks



54

new cooks
involved



25

countries



3

new countries involved
in 2019 (Switzerland,
Ukraine and Latvia)



COUNTRIES INVOLVED



Every month Slow Food's international newsletter, distributed in six languages, has featured the profile of a cook from the Alliance, along with one of their recipes, to give visibility to the project. The Alliance cooks were also involved in the campaign for Slow Food's 30th anniversary and the Meat the Change campaign. In Italy, a cookbook was produced by Davines (a Slow Food Presidia sponsor). Four pizza chefs and eight chefs from the Alliance provided some of the recipes, which were based on Presidia products. The data about over 500 Italian cooks was updated and included in the app linked to the new Slow Food membership card (in Italy).

The collaboration with Relais & Chateaux saw the continued commitment of the international network of hotels and restaurants (which includes some Alliance chefs, particularly in France) to develop climate-friendly menus and to nominate products for the Ark of Taste. During 2019, over 200 chefs from the Relais & Chateaux network participated with themed events.

A contest organized as part of the European "Food is Culture" project involved 47 Alliance chefs (40 from Italy and seven from Sweden). Each chef submitted a recipe using an Ark or Presidium product or a food from an immigrant tradition, along with photos of the dish and themselves, and information about their career and their cooking.

At Slow Fish, held in Genoa in May, a number of chefs from Italy, Scotland and Germany presented products and their places of origin during cooking demos. In September in Bra, a British chef from the Alliance participated in a dinner organized at the University of Gastronomic Sciences in Pollenzo as part of Cheese.

Slow Food Masterclass in Krakow

As part of the European "Central Europe" project and to mark Krakow being named European Capital of Gastronomy Culture 2019, the Polish network organized six events to promote Slow Food and the Alliance project, involving chefs from the Alliance from France, Germany, Iceland, Italy, Sweden and the UK.

National Gathering of the Italian Cooks' Alliance (November 17-18, Bologna)

The meeting was attended by around 100 chefs and regional coordinators, and offered a forum for discussing future strategies for the project. Themes included the creation of Slow Food Communities, the Meat the Change campaign, the role of cooks as educators, the climate crisis, and virtuous practices for managing restaurants more sustainably. The Italian delegates were joined by three international delegates, from France and South Africa. The project's Italian communications material, downloadable from the website, was updated for the meeting, and includes a poster, postcard, climate-friendly menu placemat, menu examples and social media posts.

The meeting was also an opportunity to present Serving Up Care for the Climate, a study focusing on the sustainable practices of Parisian restaurant Les Résistants.





Serving Up Care for the Climate. Sustainability in Restaurants is Possible: An analysis of the environmental impact of restaurants

What role can chefs play in tackling the climate crisis and how can they reduce the environmental impact of their business?

These questions were addressed by one of the few studies existing in the field, carried out by sustainability and environmental communication consultancy company Indaco2 together with Slow Food. The impact of Les Résistants, a restaurant in the République neighborhood of Paris that follows a Slow Food philosophy, was compared with two hypothetical restaurants, one with an identical menu but resourcing to conventional purchasing choices, and the other with a less climate-friendly menu.





RESTAURANT



LES RÉSISTANTS
16-18 RUE DU CHÂTEAU
D'EAU
PARIS, FRANCE
WWW.LESRESISTANTS.FR

WHERE ARE THEY



PARIS, FRANCE

DAILY MEALS SERVED



120

PRICE OF A MEAL

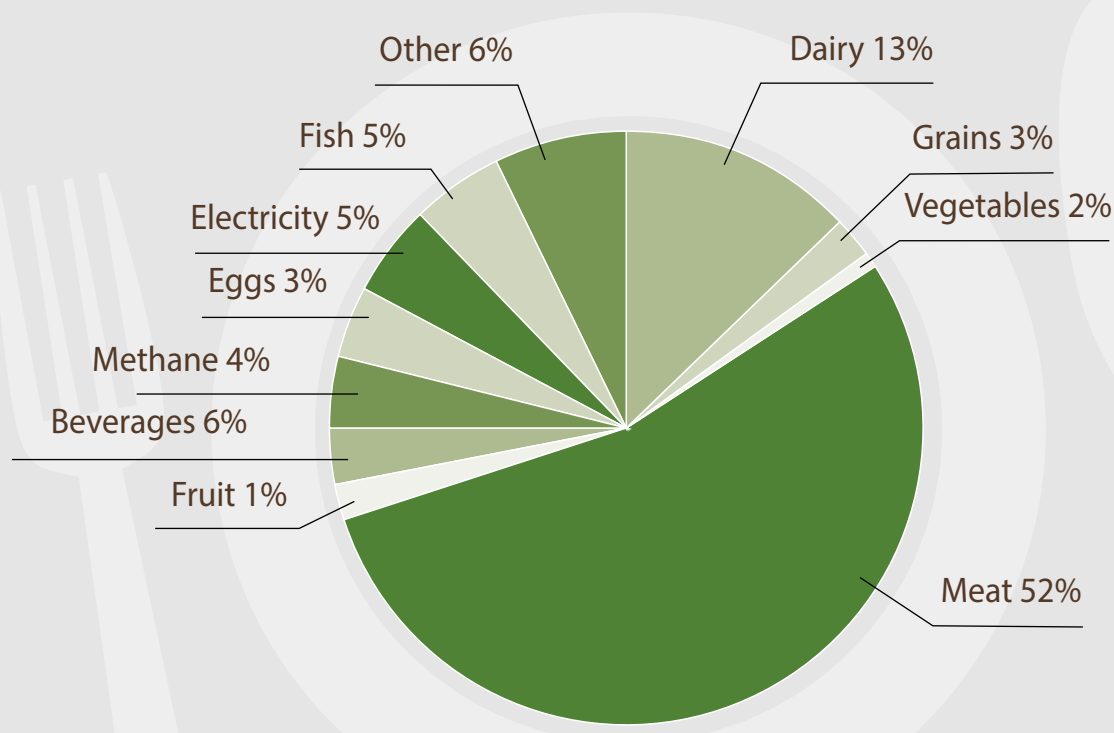


20-25 €
AVERAGE FOR LUNCH

30-40 €
AVERAGE FOR DINNER

The study shows that sustainability in restaurants is greatly affected by the choice of ingredients produced using virtuous agricultural techniques, more so than the distances traveled by individual products. The concepts of a short supply chain and zero food miles, particularly in the context of a big city, must consider conservation of local natural resources and production practices to have a positive impact, otherwise its relative value is diminished. A policy of zero waste, on the other hand, has a significant effect on limiting a restaurant's environmental impact.

Where does the greatest environmental impact come from*?



* NB: the emissions generated by the transport of raw materials are included in these figures.



Carbon Footprint

> The annual greenhouse gas emissions of the restaurant are equivalent to the amount of CO₂ produced by a car traveling on a journey of... 187,064 km!

The emissions from the consumption of an average meal correspond to

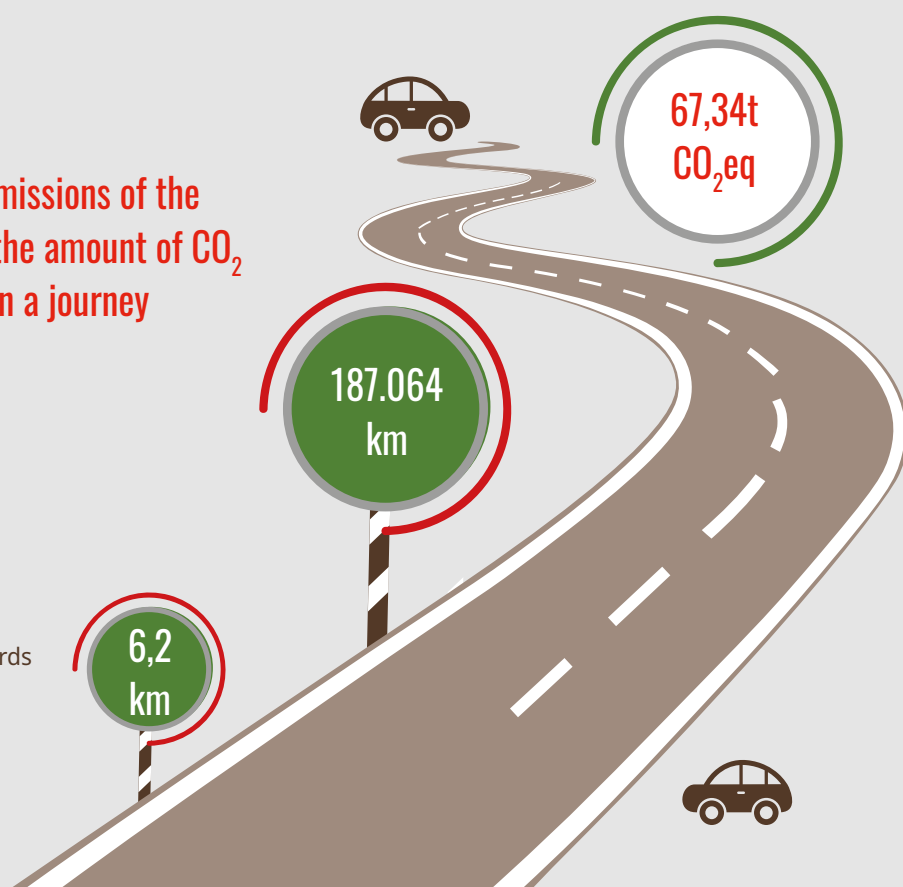
2,24Kg
CO₂eq

In other words

6,2
km

187.064
km

67,34t
CO₂eq



When compared, the impact of the restaurant with sustainable suppliers was 50% lower than the restaurant using conventional suppliers. The comparison was even more striking, with 4.5 times less impact than the restaurant with a different menu, heavy on meat and dairy, and more waste in the kitchen and dining room.

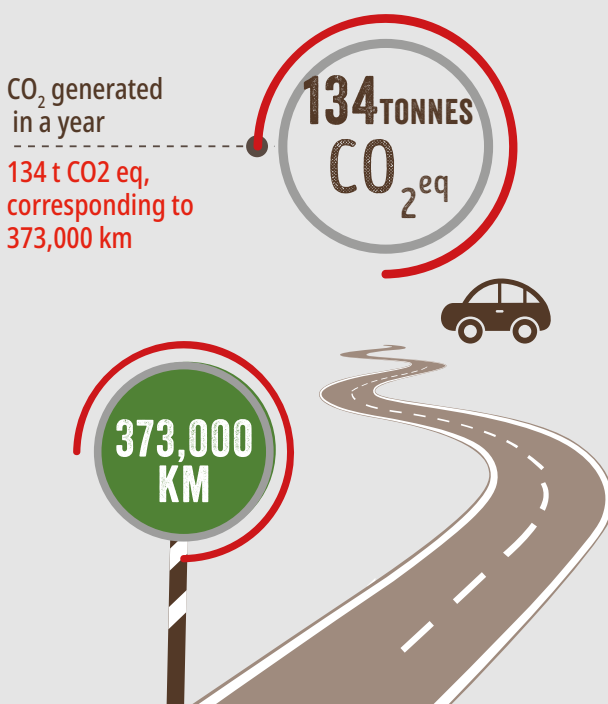
The Carbon Footprint of Les Résistants was compared with that of two different restaurant models:

Restaurant A

- Same number of daily meals served;
- Similar menu;
- Same management model, including zero waste;
BUT: products are conventional instead of organic/agroecological.

> The Carbon Footprint of this restaurant corresponds to a car traveling for **373,000 km**

THE IMPACT OF THIS RESTAURANT IS DOUBLE THAT OF LES RÉSISTANTS!

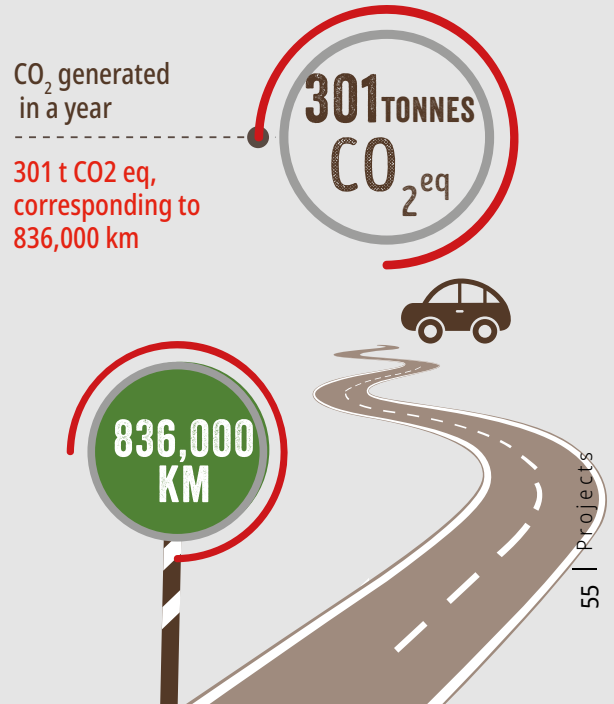


Restaurant B

- Same number of daily meals served;
BUT: different menu, higher ratio of meat to vegetables (a common situation);
- Products are conventional instead of organic/agroecological;
- Management model is not conscientious (e.g. there is waste in the kitchen/dining room, common detergents are used...)

> The Carbon Footprint of this restaurant corresponds to a car traveling for **836,000 km**

THE IMPACT OF THIS RESTAURANT WOULD BE 4.5 TIMES HIGHER THAN THAT OF LES RÉSISTANTS!



EARTH MARKETS

Earth Markets are Slow Food farmers' markets for producers who sell their own local, seasonal foods, produced using sustainable techniques that respect the environment.

NUMBERS AT THE END OF 2019



69

active Earth
Markets



5

new Earth
Markets started



23

countries
involved



3

new countries
(Canada, Cuba
and Tanzania)



3.704

producers
involved

EARTH MARKETS STARTED

IN 2019



→ AUSTRIA

Lutzmannsburg Earth Market

→ CANADA

Bouctouche Earth Market

→ TANZANIA

Mangulwa Earth Market

→ CUBA

Finca Vista Hermosa Earth Market

→ ITALY

Bolzano/Bozen Earth Market



The project now has a total of **69 Earth Markets** (37 of which are Italian) in **23 countries** around the world.

Between June and September, an online survey was carried out of Earth Market coordinators. The survey provided useful information for organizing the relaunch of the project in 2020 and planning the revision of the international regulations. A meeting for the network of Italian Earth Markets was held in Castellamare di Stabia, Campania, between November 29 and December 1. Around 40 delegates, including market managers and regional coordinators for the project, attended the meeting, which had two environmental sponsors, PEFC and Novamont.



SLOW FOOD TRAVEL



Launched officially at Terra Madre 2016, Slow Food Travel proposes a new model for tourism, based on meetings and exchanges with farmers, cheesemakers, herders, butchers, bakers and winegrowers. Together with the chefs who cook their products, they become the narrators of their local areas and unique guides, helping travelers discover local traditions.

After the success of the pilot project in Carinthia, Austria, **2019 saw the arrival of the first two Slow Food Travel destinations in Italy**, thanks to the support of the Compagnia di San Paolo. Both are in Piedmont, one in the Biella Mountains and the other in the Upper Tanaro valleys. Together they involve 64 businesses, including food producers, restaurants and hotels. For each of the areas funded by Compagnia di San Paolo, special sections were included on the website, photo shoots were organized and promotional postcards were printed (Montagne Biellesi, Valli dell'Alto Tanaro). A promotional video was also produced for the Upper Tanaro valleys. All of the businesses involved in the project received a certificate of participation and a window decal to stick at the entrance to communicate the project to visitors. Additionally, all the participating restaurant and hotel businesses received a specially designed menu.

Slow Food has received significant funding from the Canton of Valais to create nine new Slow Food Travel destinations.

Mapping of potential destinations is currently underway in Azerbaijan (as part of the Covcheg project), the Cordillera region of the Philippines (thanks to the contribution of the Mountain Partnership Secretariat of the FAO and the Cordillera Region Tourism Department) and in four regions of Montenegro.

The sections dedicated to the project on the Slow Food and Slow Food Foundation websites were updated. The project's general guidelines were supplemented with important references to the obligations of restaurateurs and hoteliers, and with some missing product categories now included. Most notably, the guidelines now contain specific regulations for the use of the brand and include the Slow Food Community founding declaration.

Airbnb Experiences

On November 25, the first 50 experiences organized by Slow Food network members were officially launched on the Airbnb portal. This collaboration falls within Airbnb's social impact experiences, created by non-profit organizations to connect travelers (and local people) with their projects. Airbnb donates its share of the fee (20%) entirely to the non-profits. This innovative tool will allow a new public to learn more about our work and our network, and also opens up an innovative fundraising model for our communities and Slow Food in general. The communities are paid directly by the person booking the experience, with 20% (the share normally kept by Airbnb) going to Slow Food.



"In Viaggio con Slow Food" Itineraries

The first itineraries offered by external tour operators under the name "In Viaggio con Slow Food" (On the road with Slow Food) are being trialed. Six of these have been organized by the Viaggi e Miraggi travel agency (three in the Biella area and one in the Upper Tanaro valleys in Italy, one in the Danube delta in Romania, and one along the Danube in Serbia). Two collaboration contracts for the organization of four itineraries with two German tour operators have also been entered, three with Tour Mit Schanz (in Georgia and Piedmont and Calabria in Italy) and one with Amavido (in the Upper Tanaro valleys in Italy). Two pilot itineraries run by Slow Food Switzerland, in Patmos in Greece and in Morocco, have also been organized.



SLOW FISH CARIBE

NUMBERS AT THE END OF 2019



+ 100

participants in training activities in Colombia and Mexico since the start of the project



2

Presidia strengthened



45

Ark of Taste products mapped



1

traceability system implemented in Mexico



12

delegates from the Slow Fish Caribe network in Genoa for Slow Fish 2019



9.600

lobsters from the Banco Chinchorro and Sian Ka'an Spiny Lobster Presidium tagged with a traceability system during the 2019/2020 fishing season



The European Union-funded project Slow Fish Caribe: *fortaleciendo modelos de conservación y aprovechamiento sustentable en áreas protegidas en el Caribe vinculadas a Slow Food*, is part of the EU Biodiversity for Life initiative and is being implemented by Slow Food in collaboration with the Fundación ACUA and Corporación CORALINA in Colombia and Colectividad Razonatura A.C. and Amigos de Sian Ka'an in Mexico.

Colombia

Activities for the "Taste Your Caribbean/Degusta tu Caribe" campaign, launched in 2018, continued in 2019, with the organization of educational activities in schools in San Andrés and Providencia, including a Taste Workshop involving a chef from the Alliance.

A strategy for diversifying production and reducing fishing pressure on the Providencia black crab (a Slow Food Presidium) was developed together with local partners (Fundación ACUA and Corporación CORALINA). The activities carried out include workshops on processing local products and the production of fruit and vegetable preserves. These are helping to open up new possibilities for alternative sources of income apart from the crabs, reducing pressure on this resource and also



encouraging the intergenerational sharing of knowledge and a reflection on good practices with regards to nutrition and protecting local biodiversity.

Other alternative activities supported together with local partners include promoting sustainable community tourism and using the invasive lionfish to make artisanal jewelry.

The FI WI Old Providence & Ketlina Community has been established in Providencia, formed of 20 people united by the objective to raise awareness among the archipelago's population about the importance of valuing the knowledge of the Raizal people, and promoting sustainable and responsible consumption.

The 6th Providencia Black Crab Festival was organized by ASOCRAB in collaboration with the Fundación ACUA, CORALINA and other Slow Fish Caribe partners. Every year the festival promotes initiatives with the purpose of spreading relevant information about conservation and protecting the black crab with cultural events and activities for all ages.

Mexico

The "Taste Your Caribbean/Degusta tu Caribe" campaign also continued in Mexico, promoting the principles of responsible and sustainable consumption. Together with Amigos de Sian Ka'an and Colectividad Razonatura, and thanks to the valuable contribution of the fishers from the fishing cooperative of the Banco Chinchorro and Sian Ka'an biosphere reserve, Slow Food produced a sustainable consumption manual for the Caribbean spiny lobster (*Panulirus argus*), promoting its conservation and containing valuable information about how to choose and enjoy good, clean and fair lobster.

Another important result was the implementation of a traceability system for the spiny lobster. During the 2019/2020 fishing season, 9,600 lobsters from the Banco Chinchorro and Sian Ka'an Spiny Lobster Presidium were tagged with a QR code. This tag guarantees that the lobster was handled, refrigerated and protected correctly and hygienically and that it was caught in an artisanal and selective way that respects the environment. By scanning the code, consumers can see which boat caught the lobster and meet the fishers. The numerical code on each label also gives consumers more specific information, including the catch date, fishing zone, biological data and more.

A delegation of fishers from Slow Fish Caribe participated in the 2019 edition of Slow Fish in Genoa.



3

NETWORK

—

A GLOBAL NETWORK OF LOCAL GROUPS: FROM CONVIVIA TO THE NEW COMMUNITIES

Slow Food carries out its work around the world thanks not only to intense collaboration with other associations and institutions, but also a dense network of volunteer activists.

This global network gains its value from being made up of local Slow Food Communities, groups working in their local areas to promote the shared vision of Slow Food.

During 2019, the first 336 Slow Food Communities were established in 65 countries on every continent.

The word "community" entered Slow Food vocabulary in 2004 as the founding concept of Terra Madre. Back then; we talked about food communities, local groups of food producers and others who worked in harmony with Slow Food's vision. Over time, the communities became central to the association's activity, and at the International Congress in Chengdu in 2017 the concept became an organizational model, taking on a deep significance. The Community became the basic unit (like the Convivium previously) as a response to the complexity of Slow Food in the world: not a classic association nor an NGO, but a movement working as a network. This network, widespread and deeply rooted, is Slow Food's greatest asset, uniquely capable of action and able to interpret and fully reflect diversity with great dignity. At the heart of the idea of community is the common good, in our case linked to food, the environment and sociality, while its foundational element is emotional security. A Slow Food Community is made up of a group of people who share the values of the Chengdu Declaration and who come together to achieve a specific objective (e.g. the protection and promotion of a local food, the creation of a food garden, the organization of an educational project, etc.) and work at a local level in dialog with the rest of the network, strengthening it.

Since Slow Food was started as an association in 1986, the Convivium has always been the organizational nucleus of members, people who individually pay an annual membership fee and actively participate in the association's life, including through bodies that govern the different organizational levels, as envisioned by the statutes and national law.

A Convivium is always based in a local area and has a series of obligations there: For example, it does not limit itself to pursuing a single objective, as Slow Food Communities do, but represents Slow Food in its entirety to other local groups (whether institutions or other associations) and welcomes everyone who wants to become a Slow Food member.

The Convivia, with their experience and cross-cutting nature, and the Communities, with their dynamism, constitute the framework of the movement, which continues to evolve, developing in very different places and contexts with great versatility while always following the philosophy of good, clean and fair.



COMMUNITY EXAMPLES

Education and training are key to strengthening local communities. In **BURKINA FASO**, in the Ouagadougou area, the **Slow Food Delwendé - Women for the Future Community** is made up of a group of women active in the promotion of local food who provide training courses for other local women. The activists teach how to process homegrown typical products, like Arbollé yam (a Slow Food Presidium), as an alternative to industrial foods. They exchange knowledge among themselves about how to use these products and add value to them.

One strategic action is also linked to raising awareness among consumers about sustainable local products with the aim of strengthening the market, including through promotional initiatives involving chefs from local restaurants.

The Slow Food Ñam Ñam Ñam Culture and Education **Community in Monterrey, MEXICO**, promotes food education with a local focus primarily for children, but also works to reach families through sensory workshops, content creation and events. Community members mostly run learning workshops in schools and also organize training courses for educators, develop teaching material and communicate their initiatives as widely as possible, mostly on social media.

The group is also very active in creating alliances with other possible stakeholders working at events and festivals as well as institutions and foundations. Another strategic collaboration is with the academic world, and universities have shown that they can support the sharing of knowledge in many ways, hosting initiatives for students and researchers.

The objective of the Slow Food Agrobiodiversity and Traditional SRI Rice **Community in Kedah, MALAYSIA**, is to ensure a sustainable future by sharing agricultural knowledge, empowering farmers, supporting local communities, training students and raising awareness about the importance of protecting and sharing local indigenous knowledge. This Slow Food Community trains small-scale farmers on the principles and practices of good, clean and fair, focusing on an understanding of agrobiodiversity and the promotion of traditional rice varieties.

This is done by providing training, facilitating direct relationships between farmers and consumers, and encouraging farm visits. The main themes of the training are food security and the sustainable production and processing of foods, including reducing the use of plastic packaging to a minimum and encouraging the use of the narrative label.



The Slow Food Community also organizes workshops and internships on farms for students so as to teach them the principles and practices of agroecology in collaboration with the Sains Malaysia University and the Utara Malaysia University.

The Slow Food **Targ Earth Market Community in Krakow, POLAND**, aims to improve access to good, clean and fair food, shortening the supply chain and cutting out the middlemen between producers and consumers, making good food more accessible to the public and allowing farmers to get fairer prices for their products.

The market is held twice a week throughout the year, with cooking and tasting activities to promote the value of local products. The market hosts workshops and talks with farmers and producers, creating a meeting place and developing mutual trust between people from rural and urban areas. Since 2019 the market has officially joined the Slow Food Earth Markets. The group also collaborates with other organizations, like the Kupuj Odpowiedzialnie ("buy responsibly") foundation, which works to ensure sustainable development, environmental protection and responsible consumption and production, organizing special days dedicated to these themes.

The objectives of the Slow Food Singleton **Community for the Promotion of Local Food, in AUSTRALIA**, are various, but the first is to provide Hunter Valley's food producers with channels to sell their products and give consumers the chance to access fresh local products. Another important objective is to increase awareness among the city and district authorities about sustainable practices and policies (reduction of food waste, environmental health, waste management, etc.) and to work with producers and citizens as well as institutions and local businesses to provide education and support for this objective. The Slow Food Community recovers unsold food and works on waste recycling, producing preserves and distributing food locally (including a specific service for the needy with parcels of food sent to those suffering during droughts and other natural disasters). They also work on food education.

SLOW FOOD IN AFRICA: A NETWORK GROWN UP AROUND THE GARDENS

NUMBERS IN AFRICA AND THE MIDDLE EAST
AT THE END OF 2019



3.347



35

food gardens

countries



49



18

Slow Food
Presidia
(including 2
in Lebanon)

countries
(including Lebanon)



552



42

Ark of Taste
products

countries
(including Israel,
Jordan, Lebanon,
Palestine and
Syria)



332



40

Convivia and
Communities

countries



9



7

Earth Markets

countries
(including Israel and
Lebanon)



57



4

Slow Food
Alliance cooks

countries



In 2019, the Slow Food network in Africa worked primarily on maintaining and consolidating the existing food gardens, however, 215 new gardens were created in 16 countries. The agroecological food gardens project remains the basis for the creation and growth of the African network in many countries, with the new gardens created in places considered strategic for the regional networks.

The training sessions were mostly focused on technical aspects of garden management such as safeguarding local biodiversity, agroecological soil and water management and crop protection. During the training sessions, more general themes relating to the Slow Food philosophy were also covered, like the creation and management of work groups, Slow Food Communities, communication techniques and others.

Edie Mukiibi, an expert in African agronomy and international vice president of Slow Food, visited the Slow Food networks in Tanzania and Egypt.

In Morocco, the collaboration with the Pierre Rhabi Terre & Humanisme association is proving to be of particular importance. The CIPA (Carrefour des Initiatives et Pratiques Agroécologiques) center is available for training and actively collaborates on the creation and monitoring of food gardens. Similar collaborations are very valuable in Tanzania, with the SAT (Sustainable Agriculture Tanzania) center, in Kenya with the Seed Savers Network and with the ICCA Consortium in Benin, Burkina Faso and the Democratic Republic of Congo. Thanks to the funds collected for the gardens, other activities in Africa were also strengthened and support was given to the network (eight national meetings attended by coordinators and organizers), the Presidia (training for red rice producers in Burkina Faso and producers of melipona bee honey in Arusha, Tanzania), the Ark of Taste (mapping, exhibition of products in local events and fairs) and the Cooks' Alliance (participation in local events and fairs and training sessions).

A number of gardens or groups of gardens (five gardens in Kenya, eleven gardens in Burkina Faso, two groups of gardens in Togo, two gardens in Malawi and one group of gardens in South Africa) have formed Slow Food Communities and are currently awaiting formal approval.

The local staff working full time on Slow Food's projects in Africa, primarily the gardens, are John Kariuki and Samson Ngugi in Kenya and Edie Mukiibi and John Wanyu in Uganda.

During the year, several African students at the University of Gastronomic Sciences in Pollenzo who had received scholarships funded by the gardens project took part in local events organized by the Italian Convivia. Monica Nabaasa, a young garden volunteer in Uganda in the last year of the three-year undergraduate degree, took part in the Festa Seria in Campania event, held July 5 and 6. Edie Mukiibi, Slow Food international vice president and a Master student at UNISG in 2018-2019 participated in the We Speak Forum (June 4-5, Turin).

The first Terra Madre event in South Africa was held on November 26 and 27 in Limpopo and called Terra Madre Vhembe after the name of the local gardens community.



Development of the network between Africa and the Middle East

The councilors who took part in the Slow Food International Council meeting (Chiusi, Italy, June 13-16) included Edie Mukiibi (Slow Food international vice president) John Kariuki Mwangi (East Africa), Jean Marie Koalga (West Africa), Caroline McCann (Southern Africa) and Barbara Massad (Middle East). National meetings were organized in Ethiopia and Tanzania (where Edie Mukiibi also took part) as well as in Somalia, Malawi, Burkina Faso, Benin, Togo, Cameroon, the Democratic Republic of Congo and Rwanda. Thanks to the scholarships linked to the Gardens in Africa project, 16 African students are attending the three-year undergraduate degree course at the University of Gastronomic Sciences (five from Kenya, three from Uganda, two from Senegal, two from Ethiopia, one from Tanzania and one from South Africa). One student from Ghana has started the two-year postgraduate degree and Edie Mukiibi attended a Master course in Pollenzo, giving him a chance to collaborate closely with the Africa and Middle East office at Slow Food's headquarters in Bra.

INDIGENOUS TERRA MADRE

It is clear that supporting indigenous communities and their traditional food systems means preserving the world's biodiversity. The Indigenous Terra Madre (ITM) network was formed to bring indigenous peoples' voices to the forefront of the debate on food and culture and to formalize indigenous peoples' participation in the Slow Food movement, as an integral part of the larger Terra Madre network.

Slow Food believes that defending biodiversity also means defending cultural diversity. The rights of indigenous peoples to control their land, to grow food and breed livestock, to hunt, fish and gather according to their own needs and decisions is fundamental in order to protect their livelihoods and defend the biodiversity of native animal breeds and plant varieties.

The survival of indigenous peoples is proof of the resilience of these traditional societies, held together by their identity: Their cultures, languages and traditions are linked to geographical areas and the historical links with the environment that they inhabit and depend on.

Today, indigenous peoples are fighting against land and water grabbing, cultural erosion, social discrimination and economic marginalization. The partnership between ITM communities and Slow Food confronts these issues by promoting indigenous food systems that are good, clean and fair.

IFAD & Slow Food: A Project Empowering Indigenous Youth and Their Communities to Defend and Promote Their Food Heritage 2017-2020





In 2019, the leaders of 212 indigenous communities expressed their interest in becoming an active part of ITM and several have already started the process of creating an indigenous Community or Convivium. The ITM Advisory Board committed to creating 50 Slow Food Communities by the end of 2019.

A significant effort was needed to support the members of the ITM network in organizing meetings and events at the local, national and regional level. A total of 1,834 indigenous people (of which 539 were youth) took part in national or regional ITM events in 2019, while 354 indigenous youth participated in workshops. Below is a list of the main events that involved the ITM network in 2019.

Indigenous Terra Madre 2019 Asia & Pan-Pacific – Ainu Mosir, Japan – October 11-14

The third Indigenous Terra Madre was held in Ainu Mosir, the homeland of the Ainu people on the Japanese island of Hokkaido, in October. The event had two main focal points: the resilience of indigenous people in the face of the climate crisis and the need to give youth the chance to become the future leaders that our communities and our planet need.

The four days of workshops, conferences, singing, dancing, prayers and expeditions to gather wild herbs and fruits on traditional Ainu lands reaffirmed the vital importance of the Indigenous Terra Madre network within the wider Slow Food movement. Peoples whose food cultures have been colonized, subjugated, and in some cases almost lost, celebrated the strength and conviction of their elders and youth and the transfer of traditional knowledge between the generations.

For the first time in an ITM event, each individual participant had an active role in the program, and each had a space to share in the workshops or through a traditional performance of dance, song or prayer. Young people also had dedicated spaces and their own self-organized and self-managed workshops and conferences.

The 200 delegates, representing peoples from 27 countries, concluded the event by sharing a series of commitments to put into practice in their communities once they returned home. These included helping communities to confront the climate crisis, asserting their rights to their ancestral lands, promoting food education programs for both children and adults, protecting food biodiversity, forging alliances with cooks, empowering women, creating indigenous information tools and constructing networks between peoples in the same country and internationally.



As a gathering of indigenous peoples who represented both a broad cultural diversity and a profound common spirituality, it was decided that the congregation should compose a prayer rather than making a formal declaration. This prayer exhorted all the delegates to be "brave, gracious, courageous and joyful" and asked our Mother Earth—Terra Madre—to "allow our food to be the medicine that heals and restores our hearts and heritage, and brings balance to all the life on earth."

ITM-SFYN Shaping the Future of the Food System in Africa – Nakuru, Kenya – December 3-7

This event was organized by Slow Food and Slow Food Kenya and led by a young indigenous woman, Margaret Tunda Lepore (Youth Focal Point and member of the ITM Advisory Board). The objective was to create a network of young African activists working to change the food system in their countries and to inspire their communities to do the same, building on the two already-existing African networks, the SFYN and the ITM network. These networks collaborated on a common strategy in 2019-2020 to create connections between indigenous and non-indigenous youth at all levels and to develop joint actions and awareness-raising campaigns to respond to the challenges impacting the global food system.

The event was attended by 350 participants from seven African countries (Kenya, Uganda, Tanzania, the Democratic Republic of Congo, Zambia, Malawi and South Africa) including two members of the ITM Advisory Board from Kenya and the DRC.

Terra Madre Grand Lacs – Goma, DRC – December 18-19

Due to the Ebola health crisis, the event's dates were changed twice, and participants from Kenya, Uganda and Tanzania were unable to physically attend when it was finally held in the middle of December. However, they contributed by sending in presentations that explained the ecosystem management situation in their countries. The event was organized by Slow Food, Slow Food Democratic Republic of Congo and the ITM network, including Nicolas Mushumbi, a Slow Food International Councilor for Indigenous Peoples and member of the ITM Advisory Board, and Blair Byamungu Kabonge, Youth Focal Point and coordinator of the DRC SFYN. Over 250 participants (of which 125 were indigenous, 63 were women and 110 were youth) from Rwanda, Burundi and the DRC took part in the event.

SISAY 2019, El florecer de nuestra Tierra – Lima, Peru – October 28-31

Organized by the SFYN Peru and Slow Food, this event was attended by 64 young agroecological farmers (of which 41 were indigenous leaders and 21 were women) from Peru and five other Latin American countries. The objective was to build the capacity of young leaders, reinforce networking between them and meet potential buyers.



Terra Madre Altai – Altai, Russia – August 8-11

Slow Food and the ITM networks in Russia organized Terra Madre Altai 2019, a unique event dedicated to food, culture and tourism in the Russian Altai Mountains and held in the city of Gorno-Altaysk in August. Farmers, food producers, beekeepers, cheesemakers, cooks, travel agents, policymakers and activists from across the local area gathered for the event, which attracted 30,000 visitors. At least a third of these were indigenous peoples. The event was conceived and organized by an indigenous woman, Yulia Fominikh, a spokesperson for the local Slow Food Community and member of the Slow Food Cooks' Alliance. A team of 36 indigenous young people who played a key role in organizing the festival supported her.

ITM Taiwan – Hualien, Taiwan – December 12-14

207 indigenous delegates, including 26 young indigenous Taiwanese and a young indigenous man from Japan, attended this event. These young people learned about the Slow Food philosophy, the importance of protecting indigenous biodiversity, the link between food and health, the role of youth in the Slow Food movement, good practices in other Asian countries and opportunities to protect and promote indigenous food by involving cooks and the tourism sector.



SLOW FOOD YOUTH NETWORK – SFYN



This was the second year of the Slow Food Youth Network (SFYN) Global Office, and the focus was on developing several programs to support the worldwide network, alongside our annual events like World Disco Soup Day. During World Disco Soup Day 2019, 800 volunteers saved 14,000 kilos of food, while serving 25,000 meals at 83 events in 42 countries. The office focused on the further development of Communities across the world and initiated a Steering Committee in order to be more connected with the rest of the world. During the year, several educational programs were launched in collaboration with different partners like the SFYNxLibera camp, raising awareness about criminal activities in agriculture, and the "Shaping the Future of the Food System in Africa" event in Kenya, sharing knowledge and skills on how to advocate for a better food system in collaboration with the Indigenous Terra Madre network. A number of gatherings also took place on a continental level, like the SFYN Europe meeting in Munich and the SISAY conference for Latin-American farmers in Peru.

By Jorrit Kiewik, director of SFYN Global





MIGRANTS



This network is committed to promoting the traditional knowledge of migrants from over 40 countries around the world who have connected with Slow Food in their new countries. It grew significantly in 2019, linking up Slow Food Canada and DuPage county

in the U.S. state of Illinois, one of the collar counties of the Chicago metropolitan area, and also embracing the participants of the **Recipes of Dialogue** project, 78 people of 31 different nationalities aged between 18 and 64. Several Slow Food Communities were founded, such as the groups linked to the Barikamà cooperative in Rome, which developed a micro income-generating project to produce, process and distribute vegetables and yogurt run by young Africans, and the Donne del Terzo Paradiso association, which promotes social gatherings and encourages dialog through the preparation and sharing of traditional food.

A section in Italian and English was created on Slow Food's websites. The central theme for the network's communication was inclusion through food. The many activities, events and projects, some funded and some not, included "Recipes of Dialogue: Food and stories for multiculturalism and integration," the Dia.Ma.Se project and the AMIF project.

Organized thanks to funding from the Italian Development Cooperation Agency and support from the Cattolica and Migrantes foundations, **Recipes of Dialogue** had the objective of encouraging social inclusion through food. The project started with training sessions on migrant enterprises and developed through the year in a few different directions: home restaurants, the Recipes of Dialogue cookbook and support for job placement for the project beneficiaries. The project—and its cookbook—were given plenty of attention at events run by Slow Food and others across Piedmont, most notably Cheese (Bra, September 19-23), the International Festival of Mediterranean Cuisine (San Salvario, Turin, September 26-29), Portici di Carta (Turin, October 5-6), an event at International University College (IUC) in Turin, an event at QuBi in Turin (November 18) and other promotional events in November in Saluzzo, Barge and Cuneo.

As in previous years, in 2019 the program for the **Academic Tables** at the **University of Gastronomic Sciences** featured communities from the migrant network, particularly those of Moroccan, Syrian and Serbian-Rom origin involved in the Recipes of Dialogue project.

The **Dia.Ma.Se.** pilot project, funded by IFAD, aims to boost rural enterprises and youth employment in small-scale agricultural businesses in rural areas of Senegal and Morocco thanks to investments from Moroccan and Senegalese diaspora associations in Italy.

Between November and December, a proposal was developed for the European Commission's **AMIF** (Asylum, Migration and Integration Fund) project, which Slow Food wants to use to collect good practices for employment inclusion for migrant women in five European countries (Italy, Spain, France, Greece and Slovenia).



Coordinated by the FAO, a **study trip** was organized for a group of small-scale **Syrian women farmers**, with the aim of helping them develop skills for relaunching their businesses in Syria. The participants visited producers from six Presidia and Ligurian and Piedmonts' farming communities who produce and promote local, organic and artisanal specialties marked by high quality and respect for tradition. The Presidia for butter from the upper Elvo Valley was one of the six, along with those for extra-virgin olive oil, high-mountain honey, Roccaverano Robiola cheese, Sambucano lamb and Vessalico garlic, whose producers explained all aspects of production, marketing and the value chain of their products. This important experience allowed the Syrian women to acquire technical and entrepreneurial skills that they can pass on within their communities.

The network of migrants also played a key role in some of **Slow Food's international events**:

During **Slow Fish**, in Genoa, the activities offered by the migrant network included tours run in collaboration with Migrantour to visit foreign-run shops, fishmongers and new restaurants. The Slow Fish Area welcomed the Coordinamento Ligure Donne Latinoamericane (CoLiDoLat) for the event "Migrations and Food, Readings and Dances" during which writers, singers and poets from Venezuela, Haiti and Argentina introduced the public to South America through the words of Pablo Neruda and Gabriel García Marquez. Migrants took central stage in the Giardini Luzzati, with an event focusing on the Mediterranean and its strategic role in promoting relationships and dialog between shores and cultures. Meanwhile, at the Market Kitchen Haitian and Senegalese cooks prepared dishes such as ceebu jen, fish with rice and vegetables.

In 2019, the **Migranti Film Festival** offered a thought-provoking mix of talks, cooking and film screenings. The Recipes of Dialogue project was given particular visibility, featuring in two events in the Migrant Speaker's Corner, at the Academic Tables and during a debate with diplomat Grammenos Mastrojeni and representatives from the Romanian and Guinean embassies in Italy.

For **Cheese** the migrant network organized a **living library**, a format in which the "books" are migrant women and men who share their stories. Sitting facing each other, visitors and migrants had the chance to interact and discuss their own culinary traditions and life experiences, tackling topics like migration, identity and interculturalism. Additionally, thanks to funding from Inalpi, a conference was organized on the theme of trade, encouraging a collective reflection on the potential of a social inclusion process based on food for the most vulnerable migrant communities.

The 2019 **International Festival of Mediterranean Cuisine** was entirely dedicated to the Recipes of Dialogue project. The festival was inaugurated with the presentation of the cookbook and saw the participation of some of the involved communities, specifically those of Serbian-Rom, Moroccan and Albanian origin.



4

ADVOCACY (THEMES AND CAMPAIGNS)

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ADVOCACY IN EUROPE

Slow Food's European-level activities in 2019 ranged from advocacy with institutions and NGOs to the organization of events and conferences nationally and internationally and communication on the Slow Food websites.

The priority themes for the year were the **Common Agricultural Policy** and **Common Food Policy**, **genetically modified organisms** and **new biotechnologies**, while other significant topics included **bees and pesticides**, **quality systems**, **animal welfare** and farming and food waste. In particular, the discussion around the legal status of **new breeding techniques (NBTs)** intensified, despite the European court ruling of 2018. Slow Food, together with other European NGOs, is working to raise awareness about how the deregulation of these new GMOs threatens the freedom of choice of citizens and farmers, and to pressure European policymakers, the Parliament and the Commission to defend the ruling. In May, jointly signed letters were sent to the candidates for the presidency of the European Commission, requesting them to bring the regulations on GMOs back up for debate during the next term.

In regards to the process for renewing the authorization to use **glyphosate** in 2022, a communication action was carried out to raise awareness about the risks this herbicide poses to biodiversity and human health. The public was asked to sign a petition supporting Austria's call for a ban on the use of glyphosate within its borders.

As a member of the new **Common Food Policy Coalition**, along with over 50 other organizations, Slow Food continued the work begun four years ago with IPES-Food, focused on promoting an integrated European food policy for the next parliamentary term. In particular, work was carried out on promoting agroecology, the European Commission's Farm to Fork strategy and the approach to the European Parliament.

The **Common Agricultural Policy** reform process remained central, despite slowing due to European Parliament elections and the nomination of a new Commission. Work was done on strengthening the collaboration between the NGOs working on the CAP, pressuring the new European political decision-makers and sending various joint letters addressed to the Council and the Parliament, with a request to review the reform and make it more environmentally ambitious, at both a European level and for individual member

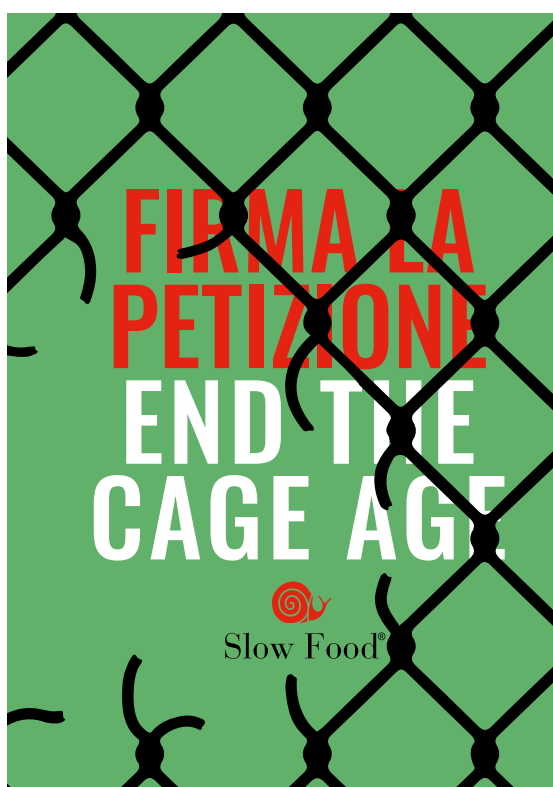




states. Slow Food's European network was also involved in the European Days of Action as part of the Good Food Good Farming campaign. Around **100 events** were held in **23 European countries**, culminating in Strasbourg on October 22 with the delivery to MEPs of over 2,000 postcards signed by citizens appealing for a sustainable reform of agricultural policies. **Good Food Good Farming** is supported by over **300 civil-society organizations across** Europe. The protest, postcards and an open letter signed by national and European civil-society networks all helped to give a voice to European citizens who are asking for the adoption of measures to support farmers and rural communities, to protect biodiversity, animal welfare and the climate, and to ensure everyone has access to healthy food.



The Good Food Good Farming campaign has proven very successful for the Slow Food network, which has demonstrated its capacity for creative mobilization around the issue of the Common Agricultural Policy. The Slow Food network organized 26 out of the European campaign's 100 events, more than double the ten events organized by our network over the previous year. The Slow Food groups that took part in the initiative showed a particular interest in European policies and will be involved in similar activities in the future, thus strengthening our advocacy work in Europe.



In general, the efforts of the Slow Food network made an important contribution to the growth of the Good Food Good Farming campaign, ensuring media attention and creating new contacts with MEPs.

European elections were held in May and the new European Commission took office on December 1, setting new priorities for the next five years. Slow Food organized a targeted communication campaign for the elections and took part in the "This Time I'm Voting" campaign run by the European Parliament to encourage European citizens to vote. A multilingual social media campaign was also run jointly with the Slow Food Youth Network (SFYN), with daily posts on the CAP and its reform and inputs to stimulate participation in the elections. A manifesto was written in seven languages, addressed to both candidate MEPs and citizens, who were asked to vote in line with Slow Food's positions on crucial issues like the Common Agricultural Policy, climate change, biodiversity and others. A number of meetings on Slow Food's priority themes were held, firstly a meeting in the European Parliament with 15 new MEPs to present Slow Food's vision and establish initial contacts, but also several meetings with the new Commission, including **Virginijus Sinkevičius, the Commissioner for the Environment, Oceans and Fisheries; the cabinet of First Vice President Frans Timmermans and Anne Bucher, the Director-General for Health and Food Safety.**

On the issue of animal welfare, Slow Food was one of the 170 organizations involved in the European Citizens' Initiative "**End the Cage Age**," which asked the European Commission to introduce a ban on the use of cages in livestock farms. The initiative proved very successful, garnering 1,617,405 signatures in a year, well over the million needed for the European Commission to have to consider the citizens' demand.

National and international events in 2019 included the major protest "Wir Haben Es Satt," held every year in Berlin in January and attended by Slow Food Germany and Slow Food Europe. The event involves over 50 organizations and brings 35,000 people onto the streets. Potential Slow Food Youth Network leaders were invited to participate in the march and took part in the following day's workshop on how to carry out political actions, with the objective of encouraging network members to organize events in their own local communities.





At Slow Fish in Genoa in May, a conference was held on an integrated EU food policy. Slow Food invited IPES-Food to present the Common Food Policy and Anna Wissmann of the Food Policy Council in Cologne, Germany, to explain how the interested parties can act jointly to develop food policies at a local level.

Later in the year, Cheese, held in Bra in September, featured several conferences on the priority issues for 2019, including:

- "Conserving traditions or just marketing? PDOs and PGIs in Europe"

The results of a study carried out by Slow Food on quality systems were presented and discussed by speakers including Branka Tome from the European Commission's Directorate-General for Agriculture and Rural Development, Laurent Gomez from AREPO (Association of European Regions for Products of Origin) and Slow Food network members from Denmark and Lithuania.

- "Apiculture and agriculture: the role of pollinators in the Common Agricultural Policy"

The speakers invited from Brussels to discuss the impact of the CAP on pollinators included Fabien Santini (Directorate-General for Agriculture and Rural Development of the European Commission) and Henriette Christensen (PAN Europe), joining Francesco Panella (Beelife) and Alberto Contessi (Italian National Honey Observatory).

During the event, Fabien Santini (Directorate-General for Agriculture and Rural Development) visited some of Piedmonts' Slow Food Presidia with Sergio Capaldo, coordinator of the Piedmontese Cattle Presidium, to observe forms of sustainable livestock farming and discuss how European policies on food and farming impact the farmers' livelihoods.

As part of the **Central Europe** project, Slow Food partnered on the organization and promotion of the conference "Slow Food-CE: Culture, Heritage, Identity and Food" during the European Week of Regions and Cities, sharing the experiences of the five cities involved in the project. Slow Food was also involved in the organization of a round-table discussion in Brussels at a Slow Food Cooks' Alliance restaurant on the theme of "short food chains." European institutions, regional authorities, civil-society organizations, small retailers, universities and other project partners were among the wide range of organizations represented by the 17 participants in the discussion.

SLOW BEES



Slow Food works to defend and promote agroecological models that respect insects and bees, with an awareness of their vital importance to life on earth.

In 2019, the revision of the **guidelines for bee and honey Presidia** was completed, and the document translated and published on the Slow Food Foundation website. Subsequently checks began on the protocols of active Presidia, starting with those in Italy. **Slow Food Russia**, meanwhile, began the process of having **Bashkirian wild honey recognized as a Presidium**. The honey is gathered from natural beehives placed in trees in the Shulgan-Tash Nature Reserve forest.

The **Slow Bees network** was formed in May at the suggestion of an informal group of Terra Madre delegates involved in Slow Food projects linked to beekeeping and pollinator protection. The network wants to involve other subjects to support the development of new Slow Food Communities. To promote it, common activities were planned for May 20 (World Bee Day), with a total of 20 events organized in the United States, Canada, Japan, Italy and Uganda. Participants were encouraged to plant trees on their land and shown how to recognize pollinating varieties among the trees in their region. Activities were also organized for children and meetings with the Slow Food Convivia to present the new network. An exclusive interview with biologist David Goulson on the importance of protecting pollinating insects was obtained thanks to Terry Oxford of Slow Food San Francisco.

The Bee the Future project is continuing with Eataly, the University of Palermo and Arcoiris. By July it had 50 hectares cultivated and 40 producers involved. To communicate the results, a press conference was organized in Rome on July 3, while in Milan and Genoa two events were held in April and September. Farmers participating in the project and beekeepers from the High Mountain Honeys Presidium attended the meetings.

Noteworthy collaborations included a **protocol of understanding with the international non-profit association COLOSS**, based in Switzerland, which works to improve the well being of bees at a global level.





It is composed of science professionals including researchers, veterinarians, agricultural extension experts and students. The agreement has the objective of promoting and strengthening joint actions and projects that will increase awareness of the dramatic decline of pollinator populations, improve the well-being of bees at a global level and ensure food access for people through sustainable agricultural practices that are compatible with pollinators.

Slow Food has joined the **European Citizens' Initiative "Save Bees and Farmers"** led by PAN Europe, which will continue throughout 2020. The objective is to help gather the million signatures necessary to oblige the European Commission to present a legislative proposal for safeguarding pollinators.

During **Slow Fish** in Genoa, a workshop was organized entitled "Fish and Bees," seeking interconnections between the worlds of bees and fishing. Fabrizio Zagni, an Italian beekeeper from Airole, close to the French border, where a Presidium is being established for Western Ligurian black bee, spoke at the workshop.

Lastly, at a conference on the CAP reform process held at **Cheese**, in Bra, representatives from the EU and Italian organizations discussed what a pollinator-friendly CAP would look like and what impacts it would have on biodiversity and the environment. At the end of the meeting, the Slow Food Presidium beekeepers that won a Tre Gocce d'Oro ("three drops of gold") award in 2019 were presented.



CLIMATE CRISIS

Throughout 2019, climate change was one of the major issues in Slow Food's communication. To keep the spotlight on the topic, the work group updated the website section dedicated to the relationship between food and climate. Given the urgency of the problem, the switch was made from the term climate change to **climate crisis**, and all communications used the hashtags #climatecrisis #foodforchange.

To support the global protest by young people against the negligence of governments towards environmental issues, Slow Food officially joined the climate movement **#FridaysForFuture**. The entire network was encouraged to participate in the global strike on March 15. The strike on September 20 coincided with the first day of the international event Cheese, and a march was organized through the streets of Bra with 250 people, including University of Gastronomic Sciences students, cheesemakers, farmers, schoolchildren and visitors, united to protest in defense of biodiversity and the climate.

In November, **Orto in Condotta**, Slow Food Italy's school gardens project, involved over 20,000 pupils from 860 classes across Italy in a **week of action against the climate crisis**. Through educational activities and games, 10 climate-friendly actions for schools were promoted and each class received an information kit, L'Orto in Condotta vuole bene al pianeta ("The school garden loves the climate")



which provided teachers with a way of explaining to students how our food is both cause and victim of the climate crisis, and offered a practical guide to acting directly on our everyday way of life with small but significant actions.

After being admitted as one of the observers at the **United Nations Climate Change Conference**, for the first time Slow Food registered its delegation at the COP25 in Chile. After the conference was moved to Madrid due to exceptional circumstances, Slow Food was represented during the meeting (December 2-13) by its local network spokesperson Rocío García of the Slow Food Compostela Convivium (Galicia, Spain).

Work was carried out to reduce the environmental impact of Slow Food's international events. At **Slow Fish** in Genoa, the Genoese company AL.SO collected 930 kilos of **used cooking oil, which was transformed into biodiesel**. The greenhouse gas emissions avoided were equal to 2,732 kilos. The percentage reduction of emissions due to the use of biofuel from used cooking oil compared to the use of conventional fuel is 83% according to the European Union. During **Cheese**, 105 tons of waste produced by the public (300,000 visitors) as well as builders, exhibitors and shopkeepers in the area around the event were collected and divided into 34 tons of paper, almost 8 tons of plastic, 39 tons of biodegradable waste, over 15 tons of glass, 160 kilos of aluminum and 644 liters of used oil, a total of 92.93% of all the waste produced and collected.

SEEDS



The seed market is concentrated in very few hands. In the European Union, the top five businesses in the sector control 75% of corn seeds and 95% of vegetable seeds. At a global level, the figure is even more shocking: The top three companies hold 53% of the market and the top ten 75%. This is why we believe it is necessary to raise public awareness about issues around seeds.

During 2019, **58** native plant varieties joined the **Ark of Taste** and **eight Presidia** were established for plant varieties. The **guidelines for fruits and vegetables** were also updated and translated into five languages.

A **collaboration project with the Italian Embassy** in Paris was presented after the embassy asked for Slow Food's help in creating a food garden within their site, planted with Presidia varieties.

A **collaboration** agreement was drawn up with the seed company Arcoiris for a project that will see Italian Presidia seeds be included in the national register of varieties in need of conservation.

Collaborations were also developed within the different thematic networks. As part of the **Slow Beans** event, held in Zollino in Puglia (November 30 to December 1), support was given for the organization of different initiatives, including the producers' market, Taste Workshops, two activities with a class from a Zollino high school, the "Fagioliadi" cooking competition and the network gathering. 18 producers attended the event **from Slow Food Presidia and Communities**.

The first step was taken towards the creation of a network dedicated to cereals, **Slow Grains**, with the mapping of subjects linked to cereals, flour and bread. In March, as part of a gathering of corn growers held every year in Acervia (Marche), the Slow Mays network also came together. Around ten communities from Piedmont, Lombardy, Veneto, Friuli and the Marche participated. During the meeting the guidelines were approved and it was decided that every community should come up with a production protocol to be shared with the network in 2020.

In regards to communication, several articles of international import were published on the topic and a proposal was presented to the Italian Ministry of Agricultural, Food and Forestry Policies at the end of year regarding the tomato production chain and the promotion of fresh fruit consumption in schools.

During **Cheese**, held in Bra in September, the space for natural, small-scale producers hosted a presentation of **breads made using flours milled from local grains and natural leavening** from the Ecovillaggio LaCasaRotta in Cherasco, Panificatori Agricoli Urbani in Pau and Rosso Gentile in Vicoforte. As part of the "Natural Is Possible" series a conference was held on natural bread-baking entitled "Natural Bread: Grain, Flour, Fermentation."

The theme of agroecology was central for many countries in Latin America. In **Cuba** and **Colombia** the topic was developed through the Fincas Slow Food project, which promotes the development of a network for supporting traditional "fincas campesinas e indígenas" as symbols of food security and sovereignty. Various initiatives around the themes of seeds and GMOs were developed in **Mexico, Peru, Ecuador and Bolivia**, where the network participated in the Bolivia Libre de Transgénicos platform, carrying out advocacy activities and participating in the Suyari project for the distribution and exchange of seeds. In Brazil attention was focused particularly on pesticides, with participation in the platform #ChegaDeAgrotóxicos, among other initiatives. The Brazilian network also mobilized around the theme of land grabbing, in collaboration with other civil-society movements. In North America, Slow Food USA carried out its "Plant a Seed" campaign to highlight the importance of biodiversity. In regards to the Presidia project, a Presidium was established for the milpa farming system in Chiapas and work was done to strengthen the indigenous Presidia in the Argentinian Gran Chaco (for wild fruit and Wichi wild honey) through producer training and improvement of the agricultural, post-harvest and marketing processes. In Mexico a Presidium was launched for Oaxaca Mixteca agave, which is also working on participatory certification.

In **Europe**, thanks to collaboration with the Vavilov Research Institute of Plant Industry and other research institutes, the networks in **Russia** and the Ukraine were particularly focused on the theme of seeds. Of particular relevance was the participation of Slow Food in the UK in the **RHS Hampton Court Palace Festival**, one of the best-known gardening events in the country. The Slow Food network in the UK, in collaboration with Franchi Seeds, created an Ark of Taste food garden using only seeds from varieties included in the Ark.

In **Central Asia** the Kyrgyz network prioritized the conservation and exchange of local seeds. The projects on gardens and education are central to the Convivia in this part of the world: School and community gardens were created in Kyrgyzstan and a national project is being developed that will include the production of a handbook for the Slow Food gardens.

The work of the **Australian network** on GMOs has been particularly significant, mobilizing to push for a change to the Gene Technology Act 2000, which relaxed controls on new genetic modification techniques and violated the rights of consumers to be informed about the origins of transgenic foods.

Issues linked to seeds, agroecology and biodiversity were tackled in **Africa** through the food gardens project. Particular attention was paid to agroecology in Uganda, Kenya, Tanzania and the Democratic Republic of Congo, countries where a project in partnership with the AgroEcologyFund is active. Work was done to strengthen the Arbolle Yam Presidium and the Comoé Red Rice Presidium in Burkina Faso and the Presidia for argan oil and Taliouine saffron in Morocco.



FOOD AND HEALTH



As well as over-exploiting resources and generating a third of climate-altering emissions, the intensive system of food production floods the market with high-calorie processed foods, packed with additives, preservatives, sugars and saturated fats. This situation creates an imbalance in environmental, economic and social dynamics, particularly in weaker countries, and leads to countless public health problems. Slow Food is working to promote food production, processing and consumption models that are more sustainable for individual health and for the planet, with an awareness that diet, food quality and lifestyle play a crucial role in our health.

During 2019, the Food and Health thematic group carried out collateral work on various projects, as well as providing constant support to colleagues looking to check information on the topic. The team also revised the handout for the **Master of Food** on Oil and included an in-depth look at nutritional aspects; implemented the **"Salute al Piacere" training course** in collaboration with the Fondazione Veronesi as part of a call from the City of Milan for the upgrading of the municipal markets; and launched the Slow Life project in collaboration with Reale Mutua, making it possible to create the thematic Food and Health section on the Slow Food websites in Italian and English.

In Italy, Slow Food joined the petition launched by Il Fatto Alimentare for the introduction of a **sugar tax** on sweetened drinks. Various articles were published in favor of such a tax and a document was prepared that summarizes the issues around a sugar tax and expresses the association's point of view.

Other collaborations:

- Slow Food worked with **Slow Medicine** to draft a letter of intent between the two associations and promote the initiative "Antibiotics, less and better" in collaboration with Altroconsumo in the Slow Food channels, as part of the Meat the Change campaign.

- The **Italian Celiac Association (AIC)** helped to plan workshops with gluten-free recipes during the **Slow Fish** event in Genoa and assisted with communication activities and the mapping of gluten-free exhibitors during Cheese in Bra. Additionally, an alternative to regular bread was provided in the Great Hall and all Taste Workshops thanks to the collaboration of local bakers certified by the AIC.

- A partnership between **Slow Food Colli Superiori del Valdarno and AIC Valdarno – Arezzo** analyzed the protocol of understanding and looked at the possibility of extending the collaboration at a national level.

At the **Fourth Global Meeting of the Indigenous Peoples' Forum - IFAD** (February 12), the content presented in the Food for Change thematic area was based on the Food and Health cluster at Terra Madre 2018.

One of the educational activities at Slow Fish 2019 was "Which Fish to Pick?" designed for families. Fishmonger Beppe Gallina and dietician Paola Durelli explained how to choose fish that's good, clean, fair and healthy. Naturally gluten-free recipes, developed in collaboration with the AIC, were presented during the activity, which was communicated on the event's channels as a gluten-free option.

At Cheese 2019, the group participated in the development of "Gocce di Salute" (drops of health), short extracts included within the educational activity "The Dairy Chain," designed for schoolchildren, families and the general public.

Slow Food also attended several other conferences and events, including:

- **Choosing Wisely Italy** network meeting at the Mario Negri Institute for Pharmacological Research (Milan, February 21)
- **Nutrimi**, Forum for Practical Nutrition (Milan, April 11-12)
- **Local Conference of Youth Italia**, first Italian youth conference on climate change (Florence, October 26)
- **10th International Forum on Food and Nutrition**, an international event organized by the Barilla Center for Food and Nutrition Foundation to discuss a sustainable diet and sustainable development (Milan, December 3)



A man wearing a white cap and a blue and white checkered apron over a blue shirt is smiling. He is holding a large, round, pale yellow wheel of cheese in his left arm and a small glass of white milk in his right hand. He is standing in front of a dark wooden window frame. At his feet is a large pile of cut firewood, and he is wearing bright yellow rubber boots.

SLOW CHEESE

The diversity of artisanal cheeses is born from the terroir, from pastures, from raw milk, from breeds, from the skill of herders and cheesemakers. This heritage risks disappearing under the pressure of the food industry, the market and food-safety rules that often do not take into consideration the specific nature and needs of small-scale artisan producers. With its projects and actions aimed at strengthening this sector, Slow Food has won the battle on raw milk, in Italy and beyond, protected fragile areas like the mountains, given dignity back to important and forgotten trades like herding, saved breeds at risk of extinction, promoted systems of livestock farming that respect the environment and animal welfare and promoted cheeses made without the use of industrial starter cultures.

Natural cheeses and **pastures** are the two issues that activities focused on in 2019.

When it comes to Slow Food projects, **21 dairy products** and five dairy breeds joined the Ark of Taste and seven Presidia were established for cheeses.

In **Turkey**, the Presidia obtained exemptions for raw-milk production. Additionally, Divle cave cheese became a Protected Denomination of Origin and the Bogatepe Gravyer Presidium had a significant boost, with the number of dairies increasing from two to five, offering employment to hundreds of families in one of the country's most isolated areas.

The production protocols for the cheese Presidia in the United Kingdom were updated.



In **Italy**, an initial mapping of **Sardinian sheep's cheeses** was carried out with the idea of launching a project to support sheep farming, including the potential creation of eight Presidia. A number of producers participated in Cheese 2019.

Ahead of the new logo, the important work of revising production protocols was started, as well as creating narrative labels and establishing Slow Food Communities. Additionally, the guidelines for dairy Presidia were updated with the addition of a more detailed section on feed and pasturing.

A strong collaboration was started with the **Consorzio del Parmigiano-Reggiano**, which has provided funds to help some parts of Italy hit by earthquakes, including financing some Presidia, and has decided to support the work on natural cheeses and to move towards more transparency for consumers. In 2019 a narrative label was created for a mountain Parmigiano producer.

In terms of communications, the **Slow Cheese section** on the Slow Food website was updated. Here and on YouTube, a new video tutorial on the production of natural starter cultures was uploaded, in Italian, English, French, Spanish and Portuguese.

At the **international level**, a **database of contacts** was created, with over 900 entries from around the world including dairy experts and producers.

Events dedicated to Slow Cheese were held around the world during the year:

- **Turkey:** Third Slow Cheese Bodrum and second Kars Cheese Festival
- **Czech Republic:** The Festival Syr Mikulov (Slow Food Palava) brought together small-scale raw-milk producers from Bohemia, Moravia and Slovakia
- **Spain:** First Pyrenees Cheese Fair was organized by the community of km0 chefs from Catalonia
- **Uruguay:** At the first Festival of Artisanal Cheese members of the Slow Food network presented and sold their products and organized Taste Workshops for children
- **Brazil:** The Premio do Queijo in Florianópolis, organized with the collaboration of Slow Food Mata Atlântica.

THE INTERNATIONAL EVENT

Cheese 2019

Cheese 2019, held in Bra from September 20 to 23, was the most important event of the year for Slow Cheese. The theme for the 2019 edition was **"Natural Is Possible!"** The Slow Cheese work group was involved in almost every aspect: organizing conferences, drawing up guidelines for participants, recruiting producers for the small-scale and natural area, helping with the educational activity on milk, providing training for exhibitors on the theme of "natural" and coordinating film screenings in Bra's cinemas.

The conferences on the theme of **natural** included "Natural Cheese: From pastures and breeds to raw milk and natural starters," which attracted an audience of around 200. Among the speakers were David Asher (author of *The Art of Cheesemaking*), Patrick Mercier (a producer from the Natural Farmhouse Camembert Presidium) and Bronwen Percival (cheese buyer for Neal's Yard Dairy, co-author of the book *Reinventing the Wheel: Milk, Microbes and the Fight for Real Cheese* and co-founder of MicrobialFoods.org). Other topics addressed included the crisis facing shepherds in Sardinia and pasturing (thanks to the essential collaboration of Andrea Cavallero, the leading expert on Alpine pastures). These themes influenced the selection of winners of the Slow Cheese Award: İlhan Koculu (Turkey), Rachel Fritz Schaal and Peter Dixon (USA), Andrea Cavallero (Italy), Daniele Caserotti (Trentino, Italy), Rino Farci (Sardinia, Italy) and Bruna Sibille (Italy).

During the event, a meeting was organized for the producers of French cheese Presidia, during which it was decided to create a Slow Cheese network in France, to share the challenges facing producers of natural cheeses.



Event numbers

→ EXHIBITION AREA

10,000 m² of constructed space

plus many other venues across the town of Bra

→ FEATURING

450 exhibitors, including:

• **29 international exhibitors** from Belgium, France, Germany, Latvia, the Netherlands, Romania, Slovenia, Spain, Switzerland and the United Kingdom

• **27 Affineurs and buyers** from Austria, Belgium, France, Germany, Italy, the Netherlands, Portugal, Spain, Sweden and Switzerland, the United Kingdom and the United States

• **49 Italian Slow Food Presidia**

• **10 international Slow Food Presidia** from France, Ireland, the Netherlands, Poland, Slovakia, Switzerland and the United Kingdom

• **9 regional stands** for Calabria, Campania, Friuli-Venezia Giulia, Lazio, Liguria, Lombardy, Piedmont, Puglia and Valle d'Aosta



• **23 street-food stands and food trucks**

• **36 breweries** in the Beer Square, including 2 from outside Italy

• **100 delegates from the Terra Madre network** from 32 countries hosted thanks to the Progetto Ospitalità

• **120 volunteers** making the event possible

• **134 types of cheese in the Great Hall of Cheese**

• **535 wines** in the Enoteca selected by the Wine Bank

• **43 producers** in the Small & Natural area, including 27 for cheese, 12 for cured meats and 4 for natural breads

→ **264 TOTAL ACTIVITIES, including:**

• **27 Taste Workshops**

• **4 Dinner Dates**

• **11 events in the Pizza, Bread and Pastry Forge**

• **6 workshops** in the Gelato Square

• **6 Sigaro Toscano** cigar workshops

• **36 activities** organized for schools, children and families and 1 free educational trail with a section for young children with wooden games

• **6 conferences**

• **15 events** at the Biodiversity House

• **13 conferences** and workshops run by the University of Gastronomic Sciences

• **1 sensory analysis** test organized by UNISG and repeated during the event

• **4 breakfasts** with producers and 4 drinks with producers organized by UNISG students

• **5 Personal Shopper** tours

• **Over 70 activities organized by the University of Gastronomic Sciences**, the Slow Food Official Partners, the City of Bra and the Region of Piedmont

• **10 Cheese** on the Screen films shown in Bra's cinemas

• **4 cultural performances** and shows

A study on 236 PDO and PGI products from the dairy sector was also presented at Cheese, in the presence of Branka Tome of the European Commission's DG AGRI and Laurent Gomez of AREPO, as was the new Slow Food-formulated **Master in Raw Milk** and Cheese at the University of Gastronomic Sciences.

The event gave new energy to the international debate around the issue: In Russia, an article was published on natural cheese production, entitled "The whole world eats cheese made from raw milk. And in Russia it is prohibited," which had around 10,000 views and prompted lively discussion among the Russian Slow Food network. In **South Africa**, thanks to the Johannesburg Community and the work started during the previous edition of Cheese, a producer (Jackal's Hill) began making a raw cow's milk cheese using self-produced cultures, the first example in the country. And a collaboration between Slow Food Bulgaria and Metro Cash & Carry led to the **Bulgarian Slow Cheese** network being involved in a two-day training for 25 small-scale producers on raw milk and making their own starter cultures. In Chile, the Combarbalá Community in the IV Region produced a traditional raw goat's milk cheese without industrial starters and began selling it at the Coquimbo-La Serena Earth Market.



SLOW FISH

The seas are facing many threats, from the worsening effects of the **climate crisis, plastic waste, pollution from microplastics** and all kinds of other chemicals, and the damage caused to coastal zones and natural habitats by **human activities and indiscriminate fishing** leading species like Bluefin tuna to the brink of extinction. Slow Fish is Slow Food's campaign launched to protect the sea's resources, marine and coastal environments and artisanal fishing communities around the world. Based on extensive local and international experience, it supports initiatives that raise the profile of artisan fishers and turns a spotlight on the conditions and management of seafood resources.

Every year the Slow Fish campaign attracts great interest from the international network. During 2019, the first steps were taken towards creating a panel of consultants on the issue; one of their main tasks will be to come up with new guidelines for **Presidia from the sea**.

Within the Slow Food projects, the production protocols for the Mediterranean Prud'homies Presidium and the Orbetello Lagoon Traditional Fishing Presidium were completed and updated. **Nine** new products joined the **Ark of Taste**.

At an international level, Slow Fish North America continued to develop a series of webinars in partnership with Local Catch, NAMA, One Fish and Ecotrust. During the year, four webinars were organized in response to seafood fraud and violations of principles that support the local seafood movement and values-based fishing businesses.

As part of the **Slow Fish Caribe** project, an exchange was organized in Providencia, Colombia, between the Providencia Black Crab Presidium and the Esmeraldas Blue Crab Presidium.





In Mexico, a manual for responsible consumption was published for the Banco Chinchorro and Sian Ka'an Spiny Lobster Presidium and a traceability system was launched for the Presidium's spiny lobsters.

Slow Fish Canada, meanwhile, continued to promote the campaign and petition for the **reform of the Fisheries Act**, pushing for a change to how the Canadian government manages fishing zones with policies that privatize access to seafood resources.

The year also saw many collaborations with institutions and associations. In the memorandum of collaboration between the FAO and Slow Food, the specific objectives relating to the Slow Fish campaign include raising awareness about the importance of cultural marine landscapes; support for small-scale artisan fishers so that they have access to marine resources and markets; and governance of a sustainable value chain for seafood products in line with the FAO's Voluntary Guidelines for Securing Sustainable Small-Scale Fisheries in the Context of Food Security and Poverty Eradication and Sustainable Development Goal 14.b ("provide access of small-scale artisanal fishers to marine resources and markets").

At the European level, Slow Fish and **Low Impact Fishers of Europe (LIFE)** signed a memorandum of collaboration between their networks. **Mundus Maris** (Brussels) organized some of the educational activities at Slow Fish in Genoa. Other collaborations were set up with Fundación Lonxanet for Sustainable Fishing (Spain) and **Portfolio Productions** (France). Partnerships continued in North America with NAMA (USA), Local Catch (USA), One Fish Foundation (USA), Wild Salmon Nation (USA) and Ecotrust (Canada), and in Africa with AMOUD (Morocco) and Club Bleu Artisanal (Tunisia).

Many events were held around the world.

The Slow Food network in Slovenia participated in the workshop **LabMAF – Developing a Labelling Scheme for Mediterranean Small-scale and Artisanal Fish Products**. The initiative is seeking to develop a tool for increasing the visibility of products from small-scale fishers with a low environmental impact in order to create a socially, economically and environmentally sustainable sector in the Mediterranean. Slow Food was invited to present its Presidia projects.

In Africa, in **Morocco**, the AMOUD association and the local Slow Food network organized the 6th edition of Slow Fish Tigri, in Aglou, to raise awareness among the public about the region's cultural and environmental resources and the work of fishers. In the Democratic Republic of Congo, the Terra Madre Grand Lacs event

highlighted the Slow Fish campaign to defend Lake Tanganyika and its fish stocks. The discussion dealt with issues relating to advocacy, the protection of the lake environment, access to resources and communication. Delegates from Rwanda, the DRC, Tanzania and Burundi took part in the gathering.

The **Local Catch Seafood Summit** was held in the **United States**, with the title “Adding Value(s) to a Transforming Seafood System.” The network celebrated the creativity and entrepreneurial spirit of small-scale community fishing businesses working to develop a different fishing system, one that reinforces local, regional and national food systems. During the event, **Slow Food Cascadia** organized a series of meetings on wild salmon in the Columbia River. Three events on fishing were also held at **Slow Food Nations**. In Canada, the members of Slow Fish Canada played an important role at **"Fish Are Food", the Food Connections Conference in Campbell River**, organized by the Greenways Land Trust. The 70-plus participants gathered to work out how to ensure that local fishing activities continue to benefit coastal communities.

The fair **El Sabor del Mar** was organized as part of the **Slow Fish Caribe** project in Puerto Cortés, Honduras, in collaboration with the Center for Marine Studies (CEM) and the Gastronomy School of the Universidad Tecnológica Centroamericana (UNITEC). The aim of the event, the first of its kind in the country, was to promote the direct sale of seasonal seafood, with a particular emphasis on the less commercially popular whitefish. As well as tastings and exchanges of knowledge between national and international chefs, artisan fishers, biologists, gastronomy and culinary students, artists and the public, a forum on sustainable fisheries aimed to create a space for dialog on the importance of responsible consumption to fishery sustainability and marine governance. In Colombia, the sixth edition of the **Feria Bio Caribe 2019** was held on **San Andrés Island**, a commercial fair for environmental goods and services. The Slow Food FI WI Old Providence & Ketlina Good Food Community participated in the 2° Feria de Procesos Sociales y Ambientales organized by ASOCRAB. The Slow Food network on Providencia Island also took part in the first raizal fair organized by the Foundation for the Islands of Old Providence and Santa Catalina (FIOPSC), while Bocachica saw the launch of the Slow Food Bocachica Sustainable Fishing Community. In **Mexico**, the **Festival Sabor** promoted the gastronomic value of the Mayan Riviera through the creation, strengthening and consolidation of links between society, gastronomic culture, environment and sustainable tourism. The first **Punta Allen Spiny Lobster Festival** was held in Quintana Roo to raise the profile of the Spiny Lobster Presidium, while the launch of the **traceability system for spiny lobsters was held at the Hotel Mayakobá**.

Lastly, **Slow Food South Korea** hosted the International Island Forum in Yeosu, in collaboration with the City of Yeosu. The congress was organized with the main objective of identifying possible alternatives for the island's future economy. Particular attention was paid to the future of small-scale fishing activities.



THE INTERNATIONAL EVENT

Slow Fish 2019

The theme of Slow Fish 2019 was "The Sea: A Common Good." At the event, 80 delegates from 20 countries came together to reflect on the future of the oceans, seas, rivers and lakes and the food they produce. Small-scale fishers joined representatives from specialist associations and local administrations along with researchers, cooks, experts and communicators: the **stakeholders of the sea**.

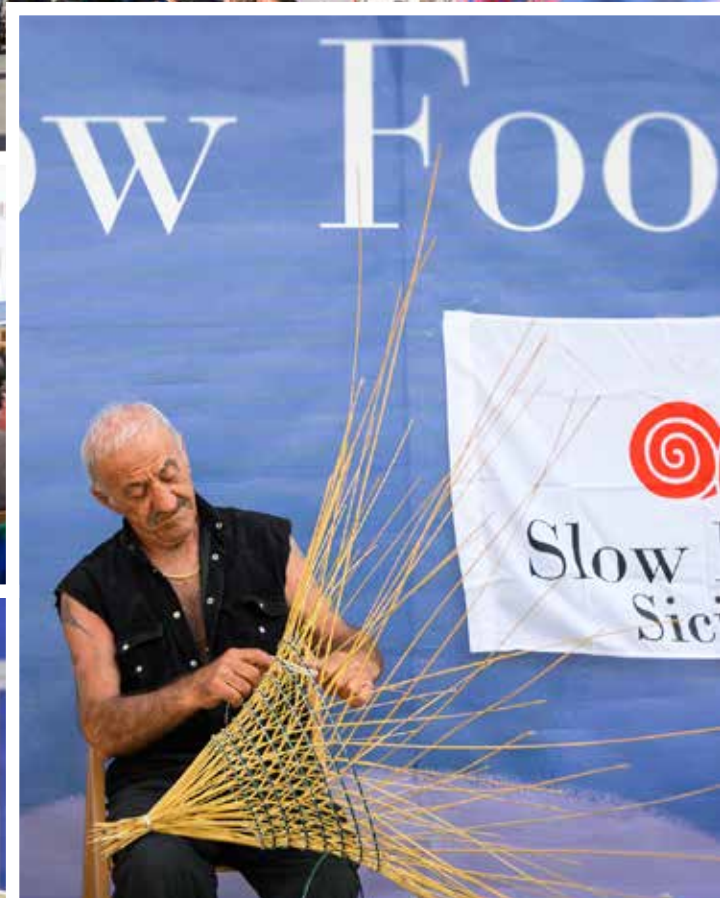
The Slow Fish network discussed and criticized the "blue economy" approach, proposing instead the idea of the **blue commons**. Some elements of this alternative vision had already been identified: fishery resources as food, the interconnection between ecosystems, co-responsible governance of the oceans and fishery resources, the recognition of the dignity of the profession of fisher and raising awareness among consumers about the wealth of the oceans.

Following the discussions held in the Slow Fish Arena, a booklet called **Fishing for Alternatives: The Blue Commons** was produced in four languages (English, French, Italian and Spanish), and many articles were published on Slow Food's websites as well as the event site.

During the event, 200 school pupils took part in the "Pescatore a chi?" educational activity, while 20 families (with an average of three people per family) took part in "Which Fish to Pick?" and 20 students from the University of Genoa, trained by Slow Food, carried out peer education activities.

Italian and international chefs cooked for the **Dinner Dates**, while the **Taste Workshops** delved into themes and products linked to the sea. **Casa Slow Food** hosted an interactive exhibition about marine biodiversity, our food choices and climate change called Fish 'n Tips. The Market featured not only producers but also a Kitchen where different dishes were offered every day. The Piazza delle Feste was the location for the **Pizza & Bread Forge** and the **Enoteca**. Visitors could also sample delicious specialties from the Street Food area and the Food Trucks, paired with a selection of craft beers.







SLOW MEAT

In the second half of the 20th century, annual global consumption of meat increased fivefold, from 45 million tons consumed in 1950 to the current 300 million tons. According to the FAO, these numbers are expected to double by 2050, with serious consequences for our health, the climate and the planet in general, not to mention the suffering caused by intensive animal farms, meat factories that completely ignore animal welfare as they rush to satisfy the growing demand.

Slow Food strongly believes in the need to reduce meat consumption and to choose meat from sustainable farms that care about animal welfare. This change in our habits could make a real difference to our future.

The theme of meat consumption and production is central not only to the activities of the Slow Food network, but also communication in general.

During 2019, as part of the work on the Presidia, a program of field visits was started, along with the process of re-reading and updating all the production protocols from meat Presidia that currently use the Presidium logo on their label, in preparation for the arrival of the new logo. A total of 69 Presidia were affected, 63 in Italy and six in Switzerland.

In January, **training was organized for Slow Food colleagues in the Bra headquarters on the topic of animal welfare and the healthiness of pork products.** Jacopo Goracci, livestock expert and Cinta Senese pig and Maremmana cattle farmer, and Andrea Pezzana, a doctor specializing in food science, held the training.



In February Slow Food signed the letter “Pour une journée mondiale de l'élevage paysan et de les animaux de ferme!” to support sustainable, quality animal farming.

Throughout the year, **Slow Food's participation in the EU's Animal Welfare Platform** continued, a platform of exchange with other groups (industry, institutions and NGOs active in the sector). In particular, Slow Food took part in a public consultation to evaluate the Animal Welfare Strategy 2012-2015, preparing a document which was uploaded to the European Commission's website.

Indaco2, an environmental impact evaluation specialist which has been working with Slow Food for several years, carried out a **study on the impact of virtuous and sustainable restaurant management** based on a member of the Slow Food Cooks' Alliance (Les Résistants in Paris), comparing it with the impact of similar but more conventional restaurants. The approach to meat-based dishes on the menu was one of the key elements affecting the analysis.

At the start of September, the **European project PPILOW** (Poultry and PIg Low-input and Organic production systems' Welfare) was launched in Paris. The project is led by the Institut National de la Recherche Agronomique (INRA), and Slow Food is working on it in conjunction with Veterinarians without Borders. The project is dedicated to researching new solutions to improve animal well-being in organic and outdoor pig and poultry farms. Activities in 2019 included the identification of producers able to provide good examples of animal welfare in Italy. A list of contacts useful for the formation of a national group that will work on the project over the next five years with AIAB and the University of Perugia was also drawn up.

During **Cheese**, a meeting with pork producers was held on September 23 to discuss cured meats produced without nitrites and nitrates and welfare on pig farms. A **commercial area for producers of natural cured meats** was set up at the event and proved very successful in terms of both sales and public interest. A **conference** on the topic of natural cured meats was also held, and the **Cheese on the Screen** series of film screenings featured documentaries on herders, cheesemakers and cheeses and also industrial meat production. The directors whose work was shown included the French filmmaker Oliver Dickinson, with *Un lien que nous élève*, and Onno Gerritse from the Netherlands with *Dancing with Horned Ladies*.



Between January and the end of September, communication concentrated on the **European Citizens' Initiative (ECI) "End the Cage Age"**, launched by CIWF with Slow Food as a partner and demanding a halt on the use of cages in animal farming. The ECI reached its target, gathering 1.6 million signatures. A letter was sent to the newly elected commissioners for the Green Deal, Agriculture and Health, highlighting the urgency of stopping the practice of caging animals.

Then from the end of October, the communications focus shifted to the **Meat the Change** campaign, funded by the Italian Ministry for the Environment, Land and Sea Protection. The campaign had two objectives: to raise awareness among consumers, chefs and educators about the importance of reducing meat consumption, and also to encourage a change in everyday shopping choices to support farmers raising animals sustainably. The campaign was presented during the Italian national assembly of the Slow Food Cooks' Alliance, held in Bologna on November 18.



Communications material was prepared for the cooks, who committed to circulating it. The campaign prompted interest from a number of other initiatives, included **Meatless Monday** in the United States and **Slow Medicine** in Italy. Meatless Monday collaborated on the campaign, sharing the theme with its contacts and making available recipes to make it easier to give up meat at least one day a week. The members of Slow Medicine, as well as publicizing the campaign to their network, also offered to help research scientific documents on nitrites and nitrates. Lastly, as part of the campaign, **Slow Meat farms** began being **promoted on Airbnb** as experiences in various countries. So far farms in South Africa, Spain, Italy, Argentina, Ecuador, Cuba and the USA have been identified.





5

RESOURCES

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SLOW FOOD BALANCE SHEET

Assets – Balance Sheet as per Art. 2424	2019	2018
A) SUBSCRIBED CAPITAL, UNPAID	0	0
Called up	0	0
Not called up	0	0
B) FIXED ASSETS	34,863	23,627
<i>I- Intangible fixed assets</i>	<i>16,076</i>	<i>13,239</i>
1) Start-up and expansion costs	0	0
2) Research, development and advertising costs	0	0
3) Industrial patent and intellectual property rights	7,600	0
4) Concessions, licenses, trademarks and similar rights	8,476	9,115
5) Start-up	0	0
6) Assets under construction and payments on account	0	0
7) Other fixed assets	0	4,124
<i>II - Tangible fixed assets</i>	<i>11,510</i>	<i>3,111</i>
1) Land and buildings	0	0
2) Plants and machinery	0	0
3) Industrial and commercial equipment	3,480	0
4) Other assets	8,030	3,111
5) Assets under construction and payments on account	0	0
<i>III - Fixed financial assets</i>	<i>7,277</i>	<i>7,277</i>
1) Equity investments in:	0	0
a) subsidiaries	0	0
b) associated companies	0	0
c) parent companies	0	0
d) other companies	0	0
2) Accounts receivable:	7,277	7,277

a) from subsidiaries	0	0
b) from associated companies	0	0
c) from parent companies	0	0
d) from others	7,277	7,277
3) Other securities	0	0
4) Treasury shares	0	0
C) CURRENT ASSETS	3,442,579	4,060,754
<i>I - Inventories</i>	0	0
1) Raw materials, ancillary and consumable supplies	0	0
2) Products in progress and semi-finished products	0	0
3) Work in progress to order	0	0
4) Finished products and goods	0	0
5) Payments on account	0	0
<i>II - Accounts receivable</i>	3,034,706	3,362,376
1) From convivia/national associations/trade – within 12 months	564,732	778,170
2) From subsidiaries	0	0
3) From associated companies	0	0
4) From founders	0	0
5a) Tax credits	1,194	890
5b) From others within 12 months	2,468,780	2,583,316
<i>III - Current financial assets</i>	0	0
1) Equity investments in subsidiaries	0	0
2) Equity investments in associated companies	0	0
3) Equity investments in parent companies	0	0
4) Other equity investments	0	0
5) Treasury shares	0	0
6) Other securities	0	0
<i>IV - Cash and cash equivalents</i>	407,873	698,378
1) Bank and postal accounts	406,313	697,450
2) Checks	0	0
3) Cash on hand and cash equivalents	1,560	928
D) ACCRUED INCOME AND PREPAID EXPENSES	110,116	252,290
Accrued income	0	0
Prepaid expenses	110,116	252,290
TOTAL ASSETS	3,587,558	4,336,671

Liabilities - Balance Sheet as per Art. 2424	2019	2018
A) NET EQUITY	555,257	476,523
I - Capital (share capital fund)	25,807	25,807
II - Unencumbered capital assets	0	0
III - Restricted capital assets	0	0
IV - Legal reserve	290,716	277,417
V - Reserve for treasury shares held in portfolio	0	0
VI - Statutory reserves	0	0
VII - Other reserves	160,000	160,000
VIII - Profits (losses) carried forward	0	0
IX - Profit (loss) for the reporting period	78,734	13,299
B) PROVISIONS FOR RISKS AND CHARGES	165,000	100,000
1) For pension liabilities and similar obligations	0	0
2) For taxes, including deferred	0	0
3) Other provisions	165,000	100,000
C) EMPLOYEE SEVERANCE INDEMNITY	424,686	370,850
D) ACCOUNTS PAYABLE	2,009,920	2,634,118
1) Bonds	0	0
2) Convertible bonds	0	0
3) Payables to shareholders for loans	0	0
4) Bank payables	83,171	799,179
5) Payables to other lenders	0	0
6) Payments on account (advances)	0	0
7) Trade payables	1,336,494	1,173,326
8) Payables represented by debt instruments	0	0
9) Payables to subsidiaries	0	0
10) Payables to associated companies	0	0
11) Payables to parent companies	0	0
12) Tax liabilities	57,915	53,315
13) Payables to social security institutions	54,277	56,475
14) Other payables	478,063	551,823
E) ACCRUED LIABILITIES AND DEFERRED INCOME	432,695	755,180
<i>Accrued liabilities</i>		4,675
<i>Deferred income</i>	432,695	750,505
TOTAL LIABILITIES	3,587,558	4,336,671

<i>Income Statement</i>	<i>2019</i>	<i>2018</i>
A) Revenue	4,981,496	5,131,012
1) Income from institutional activities	4,740,857	4,860,456
2) Changes in inventories of work in progress, semi-finished goods and finished goods	0	0
3) Changes in work in progress to order	0	0
4) Increases to fixed assets for in-house production	0	0
5) Other revenue and income	240,639	270,556
B) Expenses	4,833,882	5,060,038
6) Consumable materials and goods	79,615	24,775
7) Institutional services and donations	3,126,680	3,340,701
a) Donations for institutional projects	1,635,698	1,446,813
b) Institutional services	1,490,982	1,893,888
8) Leased assets	91,732	87,408
9) Staff	1,332,022	1,375,954
a) salaries and wages	979,074	1,014,328
b) social charges	272,972	260,694
c) severance indemnity	67,354	75,402
d) pension liabilities and similar obligations	0	0
e) other costs	12,622	25,530
10) Depreciation and write-downs	111,034	158,890
a) depreciation of intangible fixed assets	8,563	6,287
b) depreciation of tangible fixed assets	2,471	2,603
c) other fixed asset write-downs	0	0
d) write-downs of receivables included in current assets and of cash and cash equivalents	100,000	150,000
11) Changes in inventories of raw materials, ancillary and consumable materials and goods for resale	0	0
12) Provision for risks	0	0
13) Other provisions	65,000	50,000
14) Other operating expenses	27,799	22,310

Difference between revenue and expenses (A - B)	147,614	70,974
C) Financial revenue and expenses	(26,400)	(14,215)
15) Income from equity investments	0	0
16) Other financial income	58	25
a) non-current receivables	0	0
b) other non-current securities	0	0
c) securities held in current assets that do not constitute equity investments	0	0
d) income other than above	58	25
17a) Interest and other financial charges	15,295	9,775
17b) Gains and losses on exchange	(11,163)	(4,465)
D) Value adjustment of financial assets	0	0
18) Revaluations of:	0	0
a) equity investments	0	0
b) financial fixed assets which are not held equity investments	0	0
c) non-current securities that do not constitute equity investments	0	0
19) Write-downs of:	0	0
a) equity investments	0	0
b) financial fixed assets which are not held equity investments	0	0
c) non-current securities that do not constitute equity investments	0	0
Pre-tax result (A - B +- C +- D +- E)	121,214	56,759
22) Current, deferred and prepaid income taxes for the reporting period	42,480	43,460
23) Profit (loss) for the reporting period	78,734	13,299



FINANCIAL STATEMENTS OF THE SLOW FOOD FOUNDATION FOR BIODIVERSITY

Assets – Balance Sheet as per Art. 2424	2019	2018
A) SUBSCRIBED CAPITAL, UNPAID	0	0
B) FIXED ASSETS	3.678	12.754
<i>I- Intangible fixed assets</i>	<i>3.170</i>	<i>11.174</i>
1) Start-up and expansion costs	0	0
2) Research, development and advertising costs	0	0
3) Industrial patent and intellectual property rights	0	4.230
4) Concessions, licenses, trademarks and similar rights	2.116	2.762
5) Start-up	0	0
6) Assets under construction and payments on account	0	0
7) Other fixed assets	1.054	4.182
<i>II - Tangible fixed assets</i>	<i>250</i>	<i>1.322</i>
1) Land and buildings	0	0
2) Plants and machinery	0	0
3) Industrial and commercial equipment	0	0
4) Other assets	250	1.322
5) Assets under construction and payments on account	0	0

<i>III - Fixed financial assets</i>	<i>258</i>	<i>258</i>
1) Equity investments in:	0	0
a) subsidiaries	0	0
b) associated companies	0	0
c) parent companies	0	0
d) other companies	258	258
2) Accounts receivable:	0	0
a) from subsidiaries	0	0
b) from associated companies	0	0
c) from parent companies	0	0
d) from others	0	0
3) Other securities	0	0
4) Treasury shares	0	0
C) CURRENT ASSETS	875.598	829.801
<i>I - Inventories</i>	<i>0</i>	<i>0</i>
<i>II - Accounts receivable</i>	<i>417.004</i>	<i>315.184</i>
1) From supporters	227.500	249.569
within 12 months	227.500	249.569
over 12 months	0	0
2) From subsidiaries	0	0
3) From associated companies	0	0
4) From founders	120.000	85.993
5 bis) Tax credits	1.186	426
5-quater) From others	92.280	7.696
within 12 months	92.280	7.696
over 12 months		
allowance for doubtful accounts	-23.962	-28.500
<i>III - Current financial assets</i>	<i>0</i>	<i>0</i>
<i>IV - Cash and cash equivalents</i>	<i>458.593</i>	<i>514.616</i>
1) Bank and postal accounts	456.489	512.733
2) Checks	0	0
3) Cash on hand and cash equivalents	2.104	1.883
D) ACCRUED INCOME AND PREPAID EXPENSES	8.687	8.352
Accrued income	0	0
Prepaid expenses	8.687	8.352
TOTAL ASSETS	887.963	850.907

Liabilities - Balance Sheet as per Art. 2424	2019	2018
A) NET EQUITY	488.469	445.578
I - Capital (share capital fund)	50.000	50.000
II - Unencumbered capital assets	265.493	244.661
III - Restricted capital assets	15.599	15.599
IV - Legal reserve	0	0
V - Reserve for treasury shares held in portfolio	0	0
VI - Statutory reserves	0	0
VII - Other reserves	167.168	114.486
VIII - Profits (losses) carried forward	0	0
IX - Profit (loss) for the reporting period	-9.791	20.832
B) PROVISIONS FOR RISKS AND CHARGES	0	0
C) EMPLOYEE SEVERANCE INDEMNITY	187.873	177.546
D) ACCOUNTS PAYABLE	211.621	227.783
1) Bonds	0	0
2) Convertible bonds	0	0
3) Payables to shareholders for loans	0	0
4) Bank payables	0	0
5) Payables to other lenders	0	0
6) Payments on account (advances)	0	0
7) Trade payables	126.467	131.328
8) Payables represented by debt instruments	0	0
9) Payables to subsidiaries	0	0
10) Payables to associated companies	0	0
11) Payables to parent companies	0	0
12) Tax liabilities	12.542	17.868
13) Payables to social security institutions	22.412	21.861
14) Other payables	50.200	56.726
E) ACCRUED LIABILITIES AND DEFERRED INCOME	0	0
<i>Deferred income</i>		
TOTAL LIABILITIES	887.963	850.907

<i>Income Statement</i>	<i>2019</i>	<i>2018</i>
A) Revenue	990.243	1.095.978
1) Income from institutional activities	978.858	1.083.765
2) Changes in inventories of work in progress, semi-finished goods and finished goods	0	0
3) Changes in work in progress to order	0	0
4) Increases to fixed assets for in-house production	0	0
5) Other revenue and income	11.385	12.213
B) Expenses	983.757	1.058.345
6) Consumable materials and goods	4.686	1.902
7) Institutional services and donations	418.830	489.346
a) Donations for institutional projects	5.962	6.822
b) Institutional services	532.913	520.426
8) Leased assets	386.291	387.913
9) Staff	115.675	96.640
a) salaries and wages	29.073	32.538
b) social charges	0	0
c) severance indemnity	1.874	3.335
10) Depreciation and write-downs	9.076	38.203
a) depreciation of intangible fixed assets	8.004	8.003
b) depreciation of tangible fixed assets	1.072	1.700
c) other fixed asset write-downs		0
d) write-downs of receivables included in current assets and of cash and cash equivalents	0	28.500

11) Changes in inventories of raw materials, ancillary and consumable materials and goods for resale	0	0
12) Provision for risks	0	0
13) Other provisions	0	0
14) Other operating expenses	12.290	1.646
Difference between revenue and expenses (A - B)	6.486	37.633
C) Financial revenue and expenses	(33)	24
15) Income from equity investments	0	0
16) Other financial income	5	144
a) non-current receivables		
b) other non-current securities	0	0
c) securities held in current assets that do not constitute equity investments	0	0
d) income other than above	0	0
17a) Interest and other financial charges	(55)	-61
17b) Gains and losses on exchange	17	-59
D) Value adjustment of financial assets	0	0
Pre-tax result (A - B +/- C +/- D +/- E)	6.453	37.657
22) Current, deferred and prepaid income taxes for the reporting period	16.244	16.825
23) Profit (loss) for the reporting period	(9.791)	20.832

*** The budget of the Slow Food Foundation for Biodiversity for 2019 is in the process of being approved by the Board of Directors, so some figures may be subject to small variations.**





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