



Terra
madre

Since 2004 Slow Food has promoted Terra Madre, a worldwide project that supports the principles of eco-gastronomy – small-scale production of quality food, defense of biodiversity and knowledgeable and responsible consumption. Terra Madre is an international network that allows all those involved in the food sector – farmers, fisher people, ranchers and herders, artisan producers, cooks, educators, researchers, scholars and “co-producers” – to get to know one another, to exchange knowledge and experience and to work together.

The last international meeting of this network, held in Turin, Italy, in October 2006, gathered 4,803 farmers, breeders, fishermen and artisan food producers from 1,583 food communities and 150 nations; 953 cooks; 411 professors and representatives from 225 universities.

www.terramadre2006.org



Terra
madre
Gabon

The “Premières Journées Gastronomiques Nord-Sud” will be the first meeting organized in Western Africa to gather all members of the national Terra Madre network. The event will take place in Mitzic, in the region of Woleu Ntem, organized by GEDER (Groupement d’Entraide Pour le Développement Rural), a federation of farmers’ associations which grouped together the Terra Madre producers from Gabon in 2004 and 2006. Thanks to the event, the farmers hope to promote the culinary traditions of Gabon, helping the local consumers to recover the traditional products and recipes. Over 300 people will gather in Mitzic over the course of 3 days, during which Terra Madre producers will attend workshops and debates – focusing on the social impact of local food consumption and on the ways of promoting local culinary traditions – as well as taste workshops led by chefs and producers and cooking classes for school pupils. Terra Madre Gabon will also represent the first concrete step towards the drafting of a catalogue of the recipes of Gabon: this will be the first book on culinary traditions of Gabon ever published.



Slow Food®

Slow Food is a non-profit, eco-gastronomic member-supported organisation founded in 1989 to counteract fast food and fast life, the disappearance of local food traditions and people’s dwindling interest in the food they eat, where it comes from, how it tastes and how our food choices affect the rest of the world. Today, we have over 80,000 members all over the world. Thanks to its members and its local chapters, or convivia, Slow Food promotes taste education, conserves agricultural biodiversity and supports an agricultural production which is good, clean and fair. To find out more about us, please visit www.slowfood.com



Slow Food® UK

The movement is growing fast in the UK, as more and more people discover how Slow Food can help to protect Britain’s food culture and traditions. Up and down the country our members gather together with their local convivia to organise events such as producers visits, taste workshops, local markets, seminars and dinners. Each convivium is different, but all have the aim of celebrating and protecting the traditional foods of their region, giving visibility to small-scale farmers, fishermen, growers and artisan producers. There are currently 48 convivia and almost 2,300 members. If you would like to find out how to join the movement and your nearest convivium, please send an email to info@slowfood.org.uk or call 01584 879599. www.slowfood.org.uk

Slow Food and Slow Food UK would like to thank the Italian winemakers for so generously providing excellent wines for the dinners.



Slow Food®



Slow Food® UK

Slow Food UK Dinners

Tales of Terra® madre

Bringing Home
Slow Food Stories
from the World Network
of Food
Communities

October 2007

In
collaboration
with:



Tales of Terra madre

dinners will be held in 12 cities throughout the UK in the month of October 2007.

Local Terra Madre cooks and convivium leaders will host a special evening to toast sustainability, artisan products, and bring Slow Food's vision of conviviality and joy of food to a new audience. The dinners will feature local, traditional products, which will be rounded off with a selection of leading Italian products, such as San Daniele ham and excellent wines. The events will be an exciting opportunity for Terra Madre chefs and producers to share their personal experience with local communities.

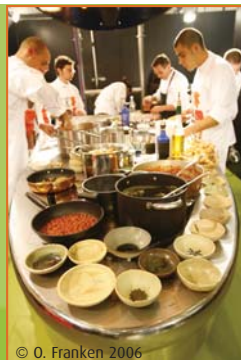


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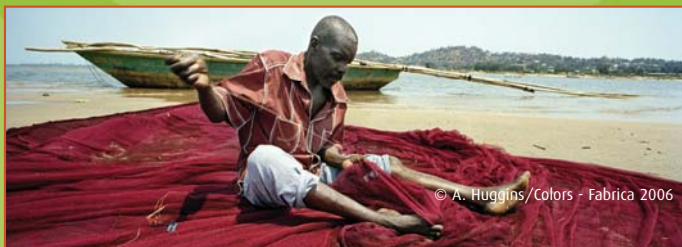
The initiative will represent the official twinning of Slow Food UK with the Terra Madre delegates from Gabon, Africa. The Terra Madre delegation will organise a national meeting in 2008, and Slow Food UK will create a partnership with them to support their projects. Terra Madre Gabon will be the first in a series of similar initiatives taking place on a local level, worldwide, in the course of 2007 and 2008. Terra Madre Gabon is an important opportunity to enlarge the Terra Madre network on a local level, and the UK is leading the way as the first country within the Slow Food movement to organise such a collaboration to support small-scale producers in the developing world.



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Diners across the UK will have the pleasure of discovering new flavours, tastes and traditions and, at the same time, give invaluable support to Slow Food UK and Terra Madre. Find out more about the dinner in your area:

4th October - Somerset Convivium

Taunton, @ The Castle Hotel
Book with Suzanne Wynn: 01761 221340 and Luke Murray: 01275 341222
Wines provided by: Mandrarossa

8th October - Saltire-Ayrshire Convivium

Fencefoot, Fairlie, @ Fencebay Barn
Book with Howard Wilkinson: 01560 600184
howard.wilkinson2@btinternet.com
Wines provided by: Mandrarossa

12th October - North Yorkshire Convivium

Highfield, York, @ Linda Hearn, Highfield
Book with Linda Hearn: 01751 431313
lhearn@btinternet.com
Wines provided by: Medici Ermete & Figli

17th October - Cambridgeshire Convivium

Sutton Gault, @ The Anchor Inn
Book with The Anchor Inn: 01353 778537
anchorinn@popmail.bta.com
Wines provided by: Col D'Orcia

20th October - Lincolnshire and Rutland & Lincolnshire Convivia

Lincoln, @ The Cheese Society
Book with Kate O'Meara: 01522 542721
kateomeara@tiscali.co.uk
Wines provided by: Mandrarossa

21st October - London Convivium

London, @ Leon Ludgate Circus
Book with Silvija Davidson: 07740 940919 -
silvija@slowfoodlondon.com
Wines provided by: Medici Ermete & Figli

24th October - Hereford and Ludlow Marches Convivia

Bedstone, @ Bedstone College
Book with David Thame: dthame@clara.co.uk and Jenny Beard: slowfoodherefords@btinternet.com
Wines provided by: Az. Agr. Negro Angelo & Figli

25th October - Edinburgh Convivium

Edinburgh, @ Bella Mbriana
Book with Donald Reid:
events@slowfoodedinburgh.co.uk
Wines provided by: Col D'Orcia

27th October - Bedford Convivium

Bedford, @ The Devonshire Arms
Book with Sue Miller: 07753 780607 - slowfood-bedford@ntlworld.com
Wines provided by: Castello Banfi

29th October - Berkshire & Wiltshire Convivium

Great Milton, Oxford, @ Le Manoir Aux Quat' Saisons
Book with Clare Marriage: 01488 684880 -
slowfoodbw@hotmail.co.uk
Wines provided by: Castello Banfi

31st October - Plymouth Convivium

Plymouth, @ The Plymouth City College
Book with David Ashen: david.ashen@mac.com
Wines provided by: Mandrarossa

Ph. G. Canè 2006

