




Slow Food®



Slow Food Foundation
for Biodiversity

ANNUAL REPORT 2017

www.slowfood.com



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ANNUAL REPORT 2017

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Galgallu Dida Waku, Kenya © Marco del Comune/Oliver Migliore

1

IDENTITY

—

THE ASSOCIATION'S AIMS

Slow Food is a global, grassroots organization, founded in 1989 to fight the disappearance of local food traditions and the spread of fast food culture. Over the last three decades, Slow Food has evolved into 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**: good, meaning healthy as well as delicious; clean, meaning produced with a low environmental impact and with care for animal welfare; and fair, meaning produced with respect for the people who make, process, and sell it.

Slow Food has become what it is today based on the protection of specific foods. The Slow Food Foundation for Biodiversity, a non-profit organization, was founded in 2003 to safeguard food biodiversity. It promotes a **sustainable model of agriculture** that respects the environment, cultural identities, and animal welfare, and supports the right of every community to decide for itself what to plant, what to produce, and what to eat.

The Slow Food Foundation funds and coordinates a series of international projects focused on safeguarding agricultural biodiversity: the Ark of Taste, the Gardens in Africa, the Presidia and narrative labels, the Slow Food Chefs' Alliance, and the Earth Markets. The foundation's focus is concentrated primarily on countries in the Global South, where saving biodiversity means not just improving quality of life but also ensuring communities' survival.



OUR 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 and animal biodiversity



protecting common goods: water, soil, seeds, etc.



safeguarding traditional food products and their places of origin



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



THE DECLARATION OF CHENGDU AND THE SIX CONGRESSIONAL MOTIONS

The **7th Slow Food International Congress** was held in China, in the city of Chengdu, from September 29 to October 1, 2017. It brought together over **400 food activists** from **85 countries** and defined the path for the movement to follow in the coming years, bringing into focus the challenge of complexity that characterizes the present time. It is a challenge that the congressional delegates confirmed will be faced through a profound **renewal** of Slow Food, which must become more open and inclusive. It will move forward experimenting with new forms of involvement and participation that take as their starting point the **communities**, the essential nucleus around which future forms of aggregation will take shape.

The Slow Food international network must go **beyond the current membership model** as the only possible form of participation and local presence. The functions and roles of the different organizational levels will be redefined, and the participation of the largest possible number of people at every level will be facilitated.

The closing congressional session culminated in the approval of the **Declaration of Chengdu**, which sums up the main challenges for the future: the need to fight until everyone in the world is guaranteed **access to good, clean and fair food; access to knowledge** as a common right and the need for equal dignity for traditional knowledge and academic learning; the rejection of any form of political, economic, and social exclusion; **the**

protection of the environment as the main priority of Slow Food's work; the need to assert that **diversity** is the greatest wealth we possess as human beings and as a community; and the need to address at all levels **the unjust distribution of wealth** and opportunities.



This represents Slow Food's new political vision. It also includes the defense of the right to food sovereignty for all peoples, the creation of a culture of health as a collective and public good, a commitment to the reduction of waste and the protection of animal welfare, recognition of the fundamental role of urban agriculture, and full respect for all the world's cultural identities.

Slow Food also wants to ensure that ethnic and socio-economic diversity is represented in its leadership and to protect the rights of indigenous peoples.



*In addition to the Declaration of Chengdu,
six congressional motions were approved,
the result of the collective work of the
delegates:*



1

Climate change, our eating choices, the agriculture we want

Because climate change is a reality and one of its main causes is the industrial model of food production and consumption, and because there is not enough awareness of this fact, Slow Food undertakes to continue and strengthen its actions to promote and protect all forms of agriculture practiced in harmony with the environment, supporting initiatives aimed at changing individual and collective behavior around the production, processing, distribution, and consumption of food.

2

The Africa of Slow Food and Terra Madre

Africa is rich in resources and this has made it the most plundered continent in human history. One form of plundering that continues today is the seizing of fertile land and fishing rights by governments and businesses from around the world. Agroindustry is impoverishing local farmers. The bulk of harvests is destined for export and the environment is being polluted with chemical pesticides and fertilizers. In sub-Saharan Africa, one in four people is malnourished, while every year thousands of Africans die in the Mediterranean as they search in desperation for a better life. For these reasons, Slow Food believes that it is strategic to continue its commitment to the Gardens in Africa project, to mapping food and agricultural biodiversity on the continent, and to projects aimed at supporting small-scale farmers (Presidia, Earth Markets, Chefs' Alliance). Additionally, Slow Food will work to promote the integration of African migrants in Europe and to create a network of young African leaders.

3

Biodiversity, knowledge, communities and cultures that we want to defend and support

In recent years the erosion of food biodiversity has been aggravated by climate change and the industrial food production and distribution model. Slow Food renewed its commitment to this issue in Chengdu, in particular by continuing the research and nomination process for the Ark of Taste catalogue, and by implementing practical projects in local areas and with local communities, such as the Presidia, Earth Markets, and other ongoing initiatives. Slow Food also undertakes to support research and study activities aimed at demonstrating the value of biodiversity, and to support awareness-raising and communication campaigns.

4

Indigenous peoples' knowledge, a key ally in facing global challenges

Indigenous peoples are the primary stewards of biodiversity and their knowledge, often undervalued, is essential to addressing global challenges such as climate change, food insecurity, and inequality. Slow Food therefore commits to giving strength to the voices of indigenous peoples, to opposing land grabbing and cultural homogenization, to developing projects in the field together with indigenous communities, and to supporting indigenous youth, increasing their opportunities for participation, meeting, and exchange.

5

Transmission of wisdom, access to knowledge, the diffused university

The Terra Madre communities are custodians of knowledge, skills, and ways of life and coexistence that are in harmony with the place in which they live. The distance between traditional knowledge and official science is still great, and too often the knowledge accumulated over the centuries by communities is not granted dignity and recognition by academic institutions. Slow Food wants to champion the democratization of access to knowledge through initiatives aimed at encouraging meetings, dialogue, and the sharing of knowledge. The main tool for this work will be the establishment of a free and democratic platform for knowledge exchange and access, to be developed together with the University of Gastronomic Sciences of Pollenzo, open to all universities and educational institutions in the world.

6

Plastic in the planet's ecosystem: a threat to our food and health

Humanity's total production of plastic amounts to 8.3 billion tonnes. Over time, plastic waste degrades and breaks down thanks to photodegradation and mechanical action, becoming micro- and nanoplastics. This means that plastic fibers can now be found in all environments and in much of the world's drinking water, in the air we breathe, and in the food we eat. Without knowing it, we are eating plastic and we still don't fully understand its effects on human health. We do know from research on marine organisms that plastic has carcinogenic effects and influences endocrine and neurological mechanisms. To mitigate the damage, Slow Food undertakes to promote a circular economy, encouraging and practicing the sorting of waste, the reuse of plastic materials, the reduction of packaging, and the replacement of plastic, where possible, with biodegradable equivalents.

STRUCTURE AND GOVERNANCE PROCESSES

Organization

→ EXECUTIVE COMMITTEE

President

Carlo Petrini

Vice Presidents

Edward Mukiibi

Alice Waters

Secretary General

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. International Council members were elected in 2017 during the 7th Slow Food International Congress and will remain in office until the 8th Congress.*

→ INTERNATIONAL COUNCIL*

Italy

Raffaella Grana

Rachele Lodi

Ludovico Roccatello

Gaetano Pascale

Germany

Rupert Ebner

Klaus Flesch

Frederik Schulze-Hamann

Switzerland

Alexandre Fricker

Josef Zisyadis

Netherlands

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 Massad

USA

Tiffany Nurrenbern
Kathryn Lynch Underwood
Jennifer Breckner

European Union

Marta Messa

Canada

Bobby Grégoire

East Africa

John Kariuki Mwangi

West Africa

Patigidsom Jean Marie Koalga

Southern Africa

Caroline McCann

Mexico and Central America

Alfonso Rocha Robles

Caribbean

Madelaine Vázquez Gálvez

Andean area

Esteban Raymundo Tapia Merino

Southern Cone

Rita Edecia Moya Azcarate

South Africa

Caroline Stephanie McCann

Japan

Remi Ie

Southeast Asia

Pacita Juan

South Korea

Minsoo Kim

Australia and Oceania

Amorelle Dempster

Indigenous Network

Nicolas Mukumo Mushumbi

Denisa Livingston

Slow Food Foundation for Biodiversity

Serena Milano (*secretary general*)

University of Gastronomic Sciences

Andrea Pieroni (*rector*)

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Davide Barberis

Vladimiro Rambaldi

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Alma Rosa Garcés Medina, Mexico

Joel Smith, USA

→ AUDITING FIRM

Deloitte & Touche S.p.A.

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Coordinator of the Presidia and Terra Madre communities in Puglia

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Coordinator of Slow Food activities in Kenya

Matteo Mugelli (*Italy*)

Representative of the Region of Tuscany, honorary member of the Slow Food Foundation for Biodiversity

→ BOARD OF AUDITORS

Davide Barberis (*Italy*)

Margherita Spaini (*Italy*)

Francesco Bonelli (*Italy*)

The members of the board are nominated by the founding members (Slow Food International and Slow Food Italy). Five representatives from Slow Food's international headquarters, five representatives from Slow Food Italy, and two representatives from the Slow Food Foundation's honorary members sit on the board.

2017 IN PICTURES



↓ CHEESE



↑ UMQOMBOTHI BEER
(SOUTH AFRICA) WAS
THE 4,000th PRODUCT
TO BOARD THE ARK OF
TASTE
→ SLOW FISH CARIBE



✓ THE FIRST EARTH
MARKET IN AUSTRALIA

✓ SLOW FISH



✓ UGANDA AND GMOs

✓ THE “MENU FOR
CHANGE” CAMPAIGN
AND THE CONGRESS
IN CHENGDU







PROJECTS

—

ARK OF TASTE

THE NUMBERS AT THE END OF 2017



4,645

products on board



732

new products joined
the Ark in 2017



148

countries involved in
the project



+7

new countries
(Botswana, Jordan,
Kyrgyzstan, Laos,
Myanmar, Nepal,
Syria)



19

national
commissions

THE COUNTRIES WITH THE MOST ARK PRODUCTS ON EACH CONTINENT



THE ARK OF TASTE FROM 2012 TO 2017



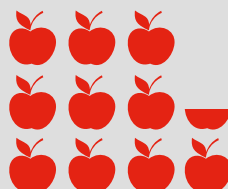
200
PRODUCTS



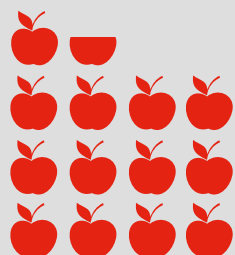
2012 1,087
PRODUCTS



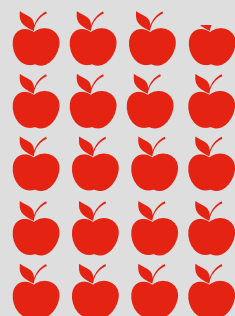
2013 1,492
PRODUCTS



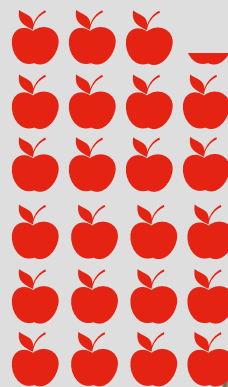
2014 2,153
PRODUCTS



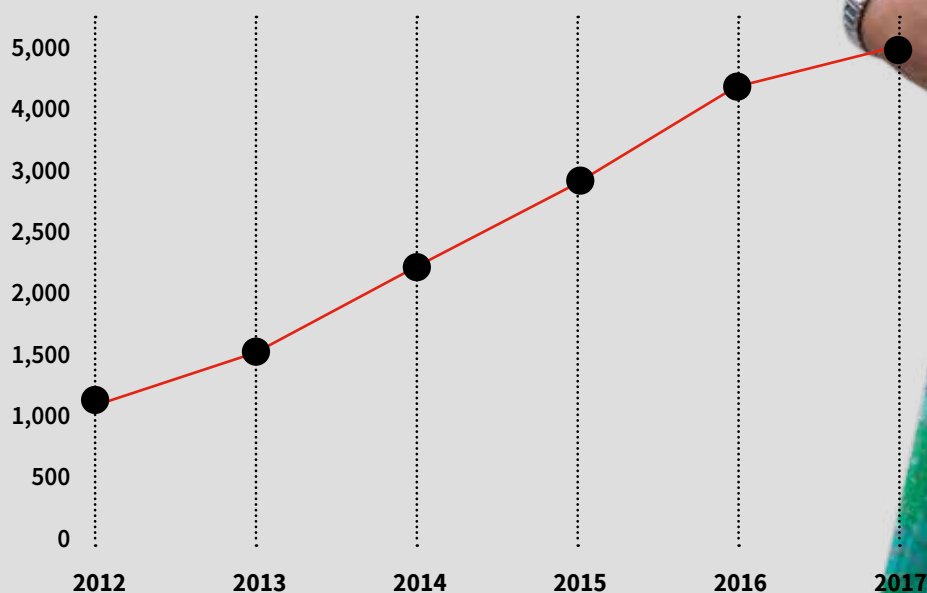
2015 2,786
PRODUCTS



2016 3,950
PRODUCTS



2017 4,645
PRODUCTS



Slow Food Ustica Lentil Presidium,
Sicily, Italy ©Tullio Puglia



→→ 732 NEW PRODUCTS

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

The total number of countries in which mapping for the Ark of Taste is being carried out increased from 141 to 148 (Laos, Nepal, Myanmar, Kyrgyzstan, Jordan, Syria, and Botswana were added).

In 2017, **732 new food products and local livestock breeds** were assessed and admitted to the Ark.

One new national Ark commission was established, in Ukraine.

The year ended with a total of 4,645 products in the Ark and 1,109 nominations in the process of evaluation.

Communication

One of the most significant events of 2017 in terms of communication was the arrival of the **4,000th product to join the Ark**, umqombothi beer from South Africa, in February.

A collaboration was launched with the French publishing company Plume de Carotte to compile a **guide to the French Ark and Presidia products** (a selection of a hundred products, including producer details), to be published in spring 2018.

Two books on Ark products were produced, one on **Peru** and one on **Brazil**, by the University of Gastronomic Sciences and presented at food events in Peru, including Mistura (September 2017), and in Brazil during Mesatendencia (November 2017).

The collection of international press clippings continues to grow: In 2017, 167 articles were published in 30 countries. The majority appeared in the United States, Brazil, Spain, South Korea and the United Kingdom.

4,000th PRODUCT

Collaboration with the University of Gastronomic Sciences

As in 2016, the students were involved in nominating products for the Ark as part of their studies. This produced a total of 80 new nominations. Around 20 students were involved. UNISG also produced two books on the Ark in Peru and Brazil.



SLOW FOOD GARDENS IN AFRICA

THE NUMBERS AT THE END OF 2017



2,946

total active
gardens



35

countries involved



60,000

people involved



356

new gardens
created



29

training sessions



50

agronomists
involved

SLOW FOOD IN AFRICA:
PROJECTS AND COUNTRIES



GARDENS

2,946

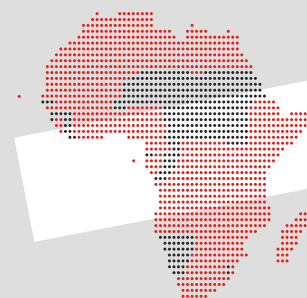
→ 35 Countries



PRESIDIA

45

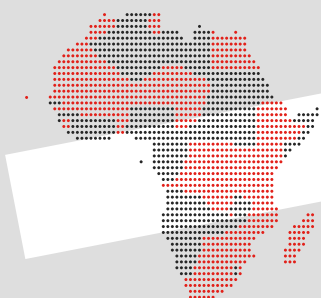
→ 18 Countries



**FOOD
COMMUNITIES**

354

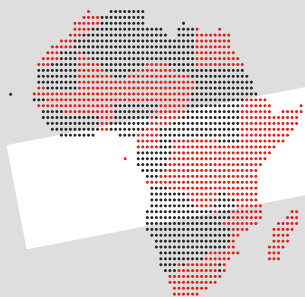
→ 45 Countries



ARK OF TASTE

447

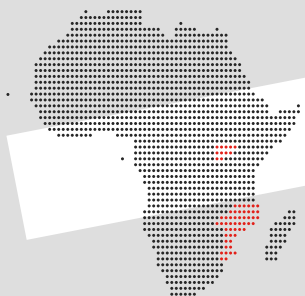
→ 42 Countries



CONVIVIA

282

→ 35 Countries



EARTH MARKETS

5

→ 3 Countries

Mananara Vanilla, Slow Food Presidium, Madagascar
©Paola Viesi



Launched in 2011, the Gardens in Africa project has played a significant role in strengthening Slow Food's presence on the continent. So far, over 2,900 gardens have been created in 35 countries, involving over 60,000 people. The Slow Food gardens follow agroecological principles.

In 2017, the Slow Food network in Africa worked to maintain and consolidate the existing gardens and launched 356 new gardens, bringing the total to 2,946 gardens in 35 countries. During the year, 20 gardens were closed (a loss of less than 1%). Gardens were created in 17 countries in 2017, listed here in order of the number of gardens, from highest to lowest: Uganda, Kenya, Burkina Faso, Ghana, Madagascar, Rwanda, Benin, Tanzania, Ghana, DR Congo, Malawi, South Africa, Somalia, Ethiopia, Mozambique, Togo, and Ivory Coast (table 2).

The countries were chosen based on the solidity of the local network. In 2017, in particular, a specific project financed by a bank foundation helped fund 100 gardens in Uganda, the mapping of Ark products, and the establishment of a number of Presidia.

In 2016, a study was launched with the University of Turin to evaluate the environmental, social, and economic sustainability of the project. A questionnaire was compiled with 58 questions on various aspects connected to the garden, the type of products grown, how they are processed, the number of people involved, the type of work done with the groups, and so on. This tool was used to analyze 83 gardens in seven countries (Kenya,

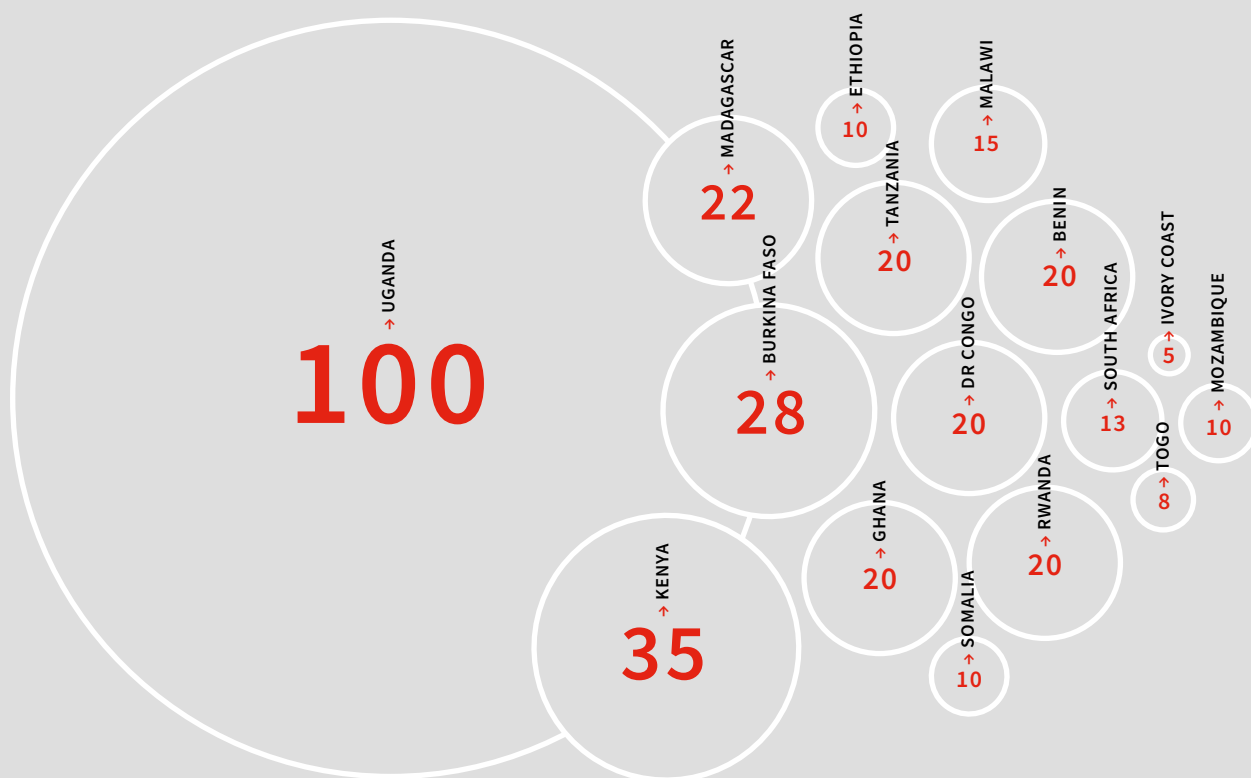
Rwanda, Tanzania, Burkina Faso, Uganda, Ghana and Madagascar).

According to the final report, “The Slow Food Gardens in Africa project can fully be included in the dynamics of socio-ecological innovation [...] The involvement of various subjects in the creation and management of the gardens allows the development and/or strengthening of social networks in various countries and makes it possible to tackle issues like food security and nutrition, but most of all themes around so-called ‘hidden hunger,’ caused by the lack of micronutrients typical of poor-quality (industrial) food and/or poor differentiation of the food being consumed (typically only grains).”



La Saisonnière community garden, Burkina Faso
©Serena Milano

NUMBER OF NEW GARDENS CREATED BY COUNTRY

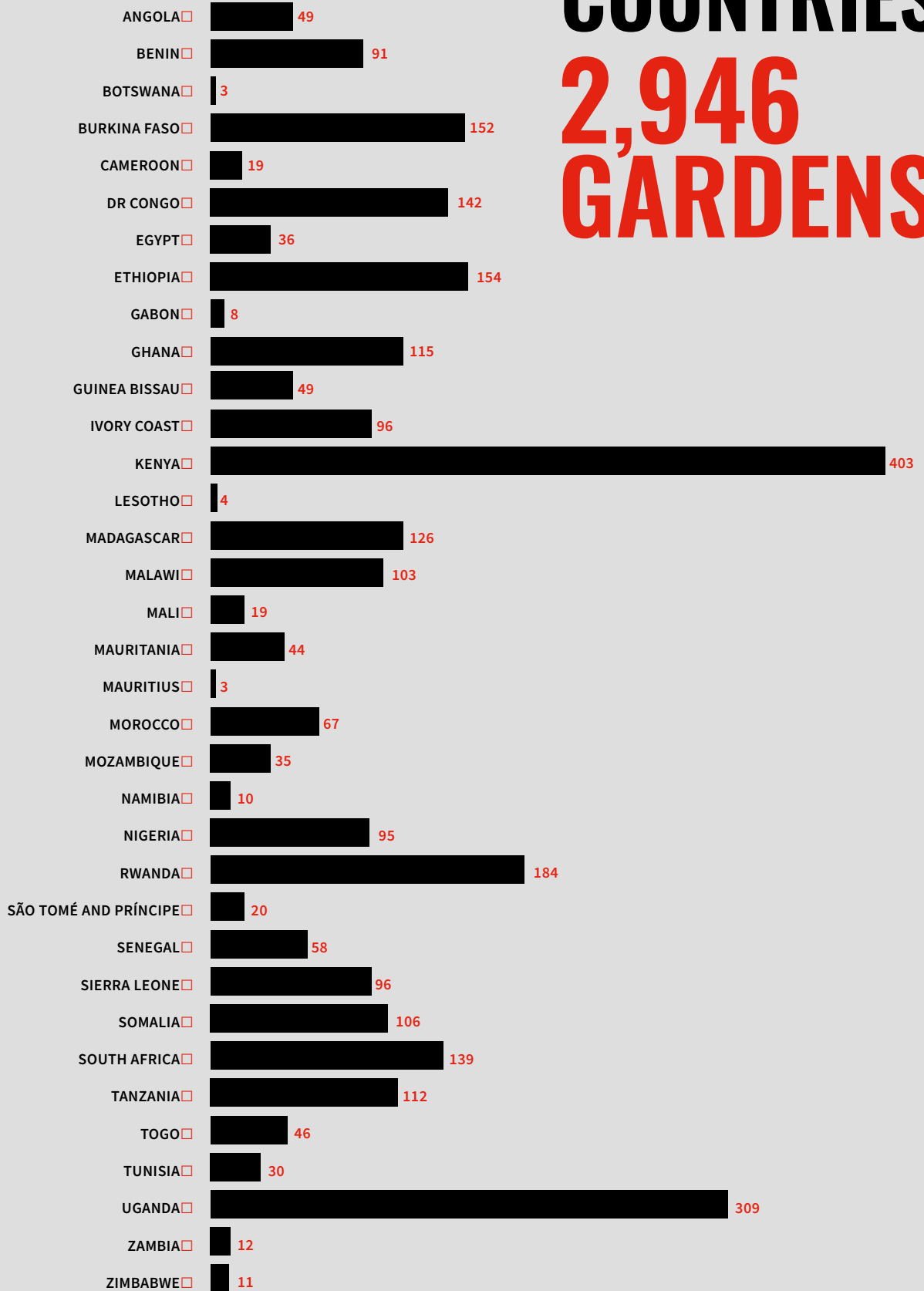




TOTAL GARDENS PER COUNTRY



35
COUNTRIES
2,946
GARDENS



→→ **1,080 SUPPORTERS
FROM 30
COUNTRIES**

Supporters

From the start of the project to date (December 14, 2017), the campaign for support for the Gardens in Africa project has raised a total of **€2,490,245**, involving 1,080 supporters from 30 different countries. More than half of the funds (58.38%) arrived from subjects external to the Slow Food network, showing the project's capacity to actively involve companies, organizations, and individuals who are not part of the network.



Leafy vegetables producer, Angola
©Paola Viesi

SLOW FOOD PRESIDIA

THE NUMBERS AT THE END OF 2017



531

active Presidia



23

new Presidia
established



68

countries involved



2

new countries
involved (Burkina
Faso and Denmark)



18,308

total producers involved
(+438 compared to 2016)

LIST OF TOP THREE COUNTRIES WITH MOST PRESIDIA BY CONTINENT



EUROPE

Italy (291)
Switzerland (21)
France (21)



AMERICAS

Brazil (11)
Mexico (10)
Peru (6)



AFRICA

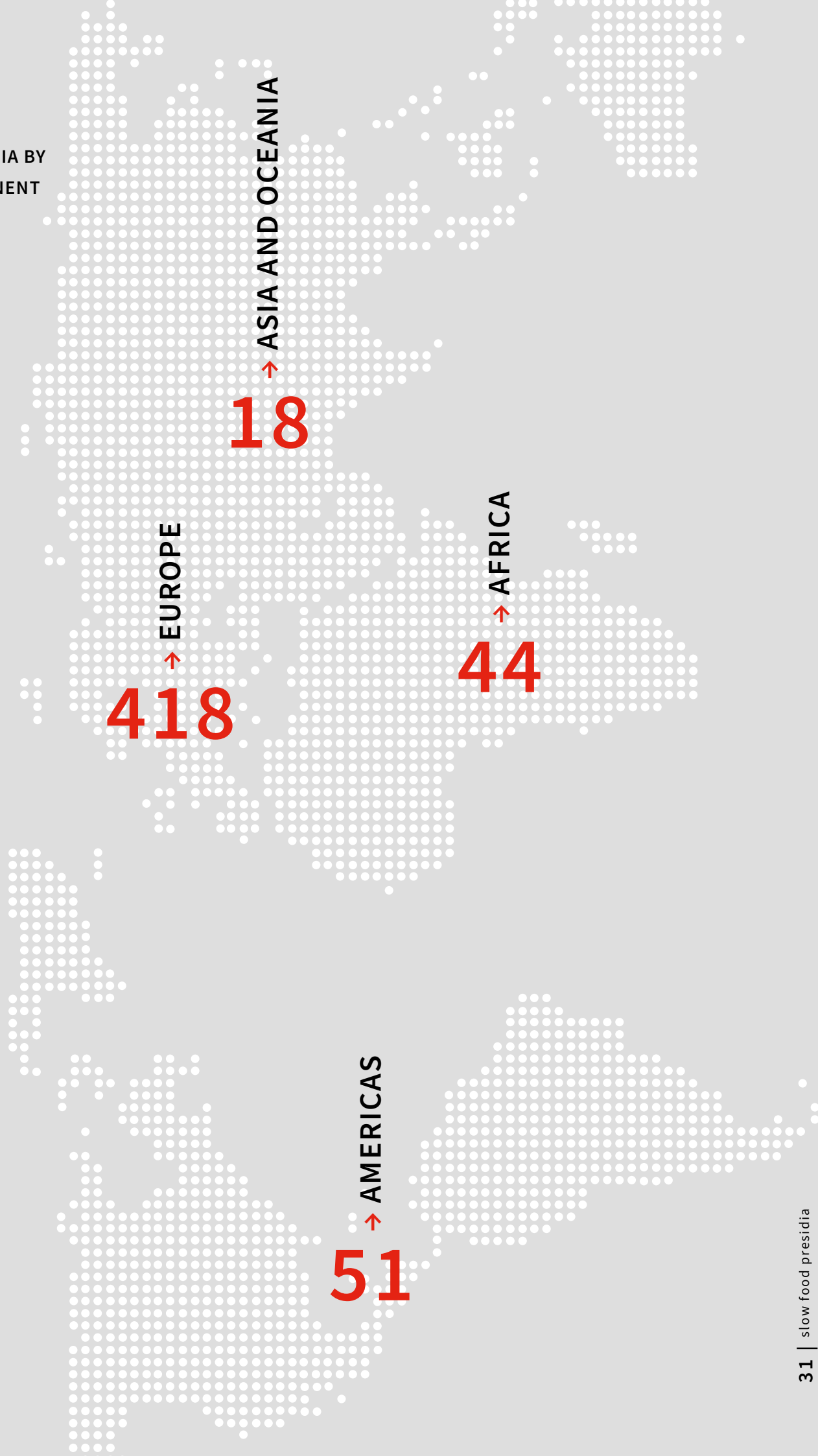
Kenya (7)
Ethiopia (6)
Uganda (6)



ASIA AND OCEANIA

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

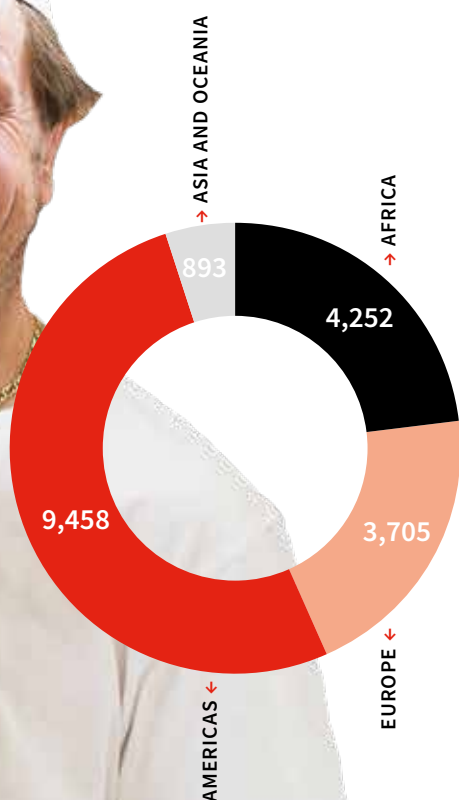
PRESIDIA BY
CONTINENT





PRESIDIUM
PRODUCERS BY
CONTINENT

→→



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

During the course of 2017, 23 new Presidia were established:

There are now a total of **531 Presidia projects in 68 countries around the world.**

In 2017, in collaboration with Slow Food Foundation experts, the guidelines for fruits and vegetables, baked goods, cheese and dairy products, fresh milk, meat, and fish were revised, and guidelines for aquaculture were drafted.

→→
531
PRESIDIA
+438
NEW PRODUCERS
IN 2017



68 COUNTRIES

NEW PRESIDIA



→ BRAZIL

Mato Grande Jandaíra Bee

→ BULGARIA

East Balkan Swine

→ BURKINA FASO

Comoé Red Rice

Arbollé Yam

→ DENMARK

Thorupstrand Coastal Fishermen's Guild

→ ITALY

Cinque Terre Sciacchetrà

Secche di Ugento Traditional Fishery

Porto Cesareo Small-Scale Fishing

Torre Guaceto Small-Scale Fishing

Calvenzano Melon

Heirloom Vesuvius Apricot Varieties

Çuç di Mont

Mountain Trentingrana

Monte Poro Pecorino

Quercetano Olive

Prignano Cilento Monnato Fig

Samnite Verneteca Cherry Tomato

San Quirino Bean

→ MEXICO

Banco Chinchorro and Sian Ka'an Spiny Lobster

→ NETHERLANDS

Traditional Boeren Leyden

Twentse Goose

→ UNITED STATES

Bodega Red Potato

→ TUNISIA

Kerkennah Islands Traditional Fishing

Communication

The collection of international press clippings related to Slow Food Presidia is constantly growing: In 2017, 393 articles were published in 23 countries. The majority were in Italy (263), Germany (24), the Netherlands (15), France (13) and Switzerland (12).

Events

→ ITALY

- **Slow Fish:** 11 Presidia took part in Slow Fish in Genoa (7 Italian and 4 international)
- **Cheese :** 57 Presidia took part in Cheese in Bra (45 Italian and 12 international)

SLOW FOOD CHEFS' ALLIANCE

THE NUMBERS AT THE END OF 2017



998

chefs involved



308

new chefs involved



20

countries involved in
the project



5

new countries
involved

Active in 20 countries in the world, the Slow Food Chefs' Alliance is a widespread network made up of chefs who choose to use products from the Presidia and communities of local food producers and commit to promoting them.

The project saw significant developments in 2017, with almost 1,000 chefs in 20 countries involved by the end of the year. Advances were also made in the countries that are already participating, thanks to events, projects, national meetings and experience exchanges between chefs.

The Alliance Facebook group (launched in February 2017) has around 1,000 members. The most active members are from Italy, the United States, Russia, France, and Latin America.



Slow Food Chefs' Alliance, South Africa
© Malcolm Drummond

COUNTRIES INVOLVED



8 → EUROPE

Italy
Netherlands
Albania
Belgium
France
Germany
Iceland*
UK*

2 → ASIA AND OCEANIA

India
Russia*

3 → AFRICA

Morocco
Uganda
Kenya

7 → AMERICAS

Mexico
Ecuador
Brazil
Argentina
Colombia*
Canada
USA*

*New countries in the project

Network meetings

→ FRANCE

First national meeting of the French Alliance

(Paris, January)

Around 30 chefs participated. Topics covered included sustainable fishing.

Second national meeting of the French Alliance

(Marseilles, November)

Around 40 chefs participated. Points discussed included the proposal to form an association for the French Alliance for the coordination of activities, fundraising, and communication management.

→ ALBANIA

Second national meeting of the Albanian Alliance

(Tirana, June)

Around 20 chefs participated. Topics covered included the climate change campaign.

→ ITALY

Second national meeting of the Italian Alliance

(Montecatini, October)

Around 200 chefs participated (including eight guest delegates from the international network).



Xavier Hamon, Slow Food Chefs' Alliance, France
©Archivio Slow Food

→→ **1,000**
MEMBERS IN THE
FACEBOOK GROUP

Events

→ ITALY

- At Slow Fish (Genoa), the Alliance kitchen hosted 15 events (with 11 Italian chefs, one from the Netherlands, one from Ecuador, and one from Uganda).

→ USA

- At Slow Food Nation, the Alliance was launched in the United States.

Experience exchanges

→ MACEDONIA – ALBANIA

A delegation of Macedonian chefs visited three Albanian chefs.

→ ALBANIA – SWITZERLAND

An Albanian chef participated in an event in Switzerland.

→ ITALY – SERBIA

An Italian chef participated in an event in Belgrade.

→ EU COUNTRIES – ITALY

Three European chefs participated in the Italian Alliance meeting.

→ BELGIUM – FRANCE

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



Ivan Berezutskiy, Slow Food Chefs' Alliance, Russia
© Alessandro Vargiu

EARTH MARKETS

THE NUMBERS AT THE END OF 2017

→→



63

markets active



9

new Earth Markets
created



17

countries involved



1

new country
involved (Estonia)



1,800

producers involved

*The Earth Markets host small-scale
producers who sell local, seasonal
products, produced using sustainable,
environmentally friendly techniques,
directly to consumers.*

In 2017, **9 Earth Markets** were created in:

→ **UGANDA**

Lira-Amach
Manafwa

→ **ESTONIA**

Saaremaa

→ **MEXICO**

Mérida

→ **ITALY**

Comunanza
Bologna
Canale Monterano
Nebrodi
Piambello

8 Earth Markets were closed in Italy.

This led to a total of **63 Earth Markets** (42 in Italy)
in 17 countries.

63

MARKETS



The preliminary work for the creation of the first Earth Market in Australia, in Maitland (NSW), took place over the summer.

The annual ceremony for the presentation of the **Gigi Frassanito Prize** was held in Montevarchi, Tuscany, on November 24 and 25. This year the prize was awarded to the project La Buona Strada, which will purchase a mobile shop to sell local products in Central Italy to support the small-scale producers affected by the earthquake in 2016.

SLOW FOOD TRAVEL

Officially launched at Terra Madre 2016,

Slow Food Travel offers a new model

for tourism, involving meetings and

exchanges with farmers, cheesemakers,

herders, butchers, bakers, and

winegrowers, who, along with the

chefs that cook their products, serve

as narrators of their local areas and

specialist guides in the discovery of local

traditions.

A **Slow Food Travel section** was created on the Slow Food Foundation website.

The pilot area for the project (Alpe Adria-Carinthia, in Austria) is now active and working well. Work is currently underway in three further areas (Tanaro Valleys, Biella Valleys, and Lower Val d'Aosta in Italy).



Slow Food Travel, Carinthia, Austria
©www.wolfganghummer.com





Modicana cattle Presidium, Sicily – Italy
© Alberto Peroli

THEMES AND CAMPAIGNS

3

—

ADVOCACY IN EUROPE

Slow Food opened an office in Brussels in the last quarter of 2013. The purpose of the office is to strengthen dialogue with European political leaders and partner associations and make the movement's views on food policies heard.

The priority themes for 2017 were decided based on Slow Food campaigns and the European political agenda. Inevitably, the **Common Agricultural Policy (CAP)** reform process was a major focus. First and foremost, dialogue among 30 Brussels-based civil society organizations, promoted by a platform created partly thanks to the efforts of Slow Food, led to the publication of the “Good Food, Good Farming Now!” statement to coincide with the launch of the public consultation on the future of the CAP. The second important collaboration is with the International Panel of Experts on Sustainable Food Systems (**IPES Food**), set up by Olivier De Schutter, former United Nations Special Rapporteur on the right to food, to propose a shift **from the Common Agricultural Policy (CAP) to a Common Food Policy**, thus ensuring a holistic vision of the complex food system and making all the various measures coherent. Also to coincide with the public consultation on the future of

the CAP, the international periodical *Politico* published an editorial co-authored by Olivier De Schutter and Carlo Petrini and entitled “Time to Put a Common Food Policy on the Menu.” Work on the CAP continued with experts from our network developing a response to the public consultation and a survey of producers from our network and partner associations to understand which measures (not only from the CAP) help or hinder the work of small- and medium-scale producers. The results of the survey, which will be communicated in 2018, constitute an important contribution to the debate on CAP reform. It is important to note that, in the context of the political debate in European institutions in Brussels, agro-industry is well represented, whereas the voices of small- and medium-scale farmers struggle to emerge: Only Via Campesina and Slow Food speak for them. As well as taking advantage of the opportunities for dialogue offered by the institutions (including dialogue groups coordinated by the European Commission DG for Agriculture and Rural Development), the Slow Food Brussels office also organized two conferences with producers from the network. Other issues to which Slow Food dedicated a number of statements and articles include genetically modified organisms (**GMOs**) and the glyphosate authorization process. A series of votes were held in 2017 on the cultivation and

use of GMOs. Slow Food has constantly called the attention of the public and political leaders to the matter through press releases and articles, in order to exert political pressure and try to block authorizations. The Brussels office has liaised on these occasions with the international office and with colleagues in offices across Europe. One successful result was the action coordinated with Slow Food Italy for the vote on the authorization of three GMOs (two new varieties of GM corn, Pioneer 1507 and Syngenta Bt11, and MON 810 corn) on March 27, which resulted in a no vote from Italy. As a result, the authorization for the three GMOs was blocked at a European level.

Glyphosate was the other major battle carried forward in the course of 2017. Slow Food took part in the European Citizens' Initiative (in the form of a petition to the European Commission), which in a matter of a few months collected more than 1,300,000 signatures, achieving its target of a million in record time.

Another important issue in 2017 was **food waste**. Our advocacy work focused on influencing the Waste Framework Directive, which includes measures designed to reduce food waste.



Aside from these priority issues, the Slow Food office in Brussels monitored the evolution of policies on **climate change, livestock farming, soil** (Slow Food helped organize the European Citizens' Initiative People4Soil), **fertilizers** (focusing on the need to reduce cadmium), and **international treaties** (especially the follow-up to **CETA**, the Comprehensive Economic and Trade Agreement with Canada). It also coordinated a survey on agroecology and the production of a brief document demonstrating the absurdity of the claim that it is necessary to increase food production to feed the planet.



BEEES AND HONEY

Slow Food is seeking to raise public awareness about the dramatic drop in bee populations and is fighting to finally have the use of harmful pesticides banned. It is also raising the profile of the work of many small apiculturists by promoting honeys and protecting bee breeds and their ecosystems.



Nine types of bees and honey boarded the Ark of Taste in 2017. A new **Presidium** was also created for the Jandaíra bee (Brazil).

In March, we took part in “**Pesticide Action Week**” (March 20-30) with a communication plan (articles and social media communications). One of the issues addressed was that of glyphosate.

In July, Slow Food joined the **Save the Bees Coalition**, a platform of local, regional, national, and continental NGOs united to pressure national governments and ensure that the majority of member states back the European Commission’s proposal to ban **neonicotinoids** in order to protect pollinator insects.

In **Latin America**, the Slow Food network continued to work on **native bees** from the *Melipona* genus. More specifically, in Brazil a dedicated working group was assembled to work on new legislation in favor of native bee honeys and the training of Presidium apiculturists.



CLIMATE CHANGE

To stop climate change it is necessary to change the industrial food production system, which is based on profit and the indiscriminate exploitation of natural resources, and to start restoring value to food. Agriculture is both a victim of climate change and the key to mitigating it. Slow Food believes that, to fight and prevent climate change, it is essential to adopt agroecology and small-scale sustainable agriculture, to shorten food supply chains, and to promote food biodiversity.

In 2017 the question of climate change became a top priority for Slow Food.

The relationship between climate change and food production was the subject of the **international Menu for Change** awareness-raising and fundraising campaign, which involved Slow Food International, Slow Food Germany, Slow Food Italy, Slow Food USA, and the Chefs' Alliance.

A collaboration was launched with the **Italian Meteorological Survey** and its president, Luca Mercalli. The collaboration involved the writing of a report, "Climate Change and Agrifood Systems," a review of existing scientific literature analyzing the links between agriculture and climate.

On April 1, the closing day of the **International Weather and Climate Forum** was organized in Pollenzo. This was the first time the event, chaired by Luca Mercalli, had been held in Italy. It was attended by about 80 experts on meteorological communication from 50 countries.

On June 1, Slow Food took part in the workshop "Climate Action in Agriculture and Forestry," organized by the **European Commission** DG for Climate Action in Brussels.



On June 28, a lunchtime conference, entitled "Climate change and the food system: Perspectives and solutions from cities and civil society," was organized at the **European Commission** in collaboration with Climate Alliance and with the patronage of DG Environment and DG Climate Action.

A conference entitled "Climate has changed. Let's change our production methods" was organized during **Cheese** (Bra, September). The same event also saw the staging of a performance entitled "There Aren't Four Seasons Anymore", produced and directed by Luca Mercalli and Banda Osiris. Proceeds were donated to the Menu for Change campaign.

During the seventh **Slow Food International Congress** (Chengdu, September 29-October 1) six motions relating to Slow Food's principal strategies were passed. **One of these**, dedicated to "Climate change, our food, the agriculture we want," reasserted Slow Food's commitment

to running awareness-raising, information, and education campaigns on the subject.

One morning of the Congress was also devoted to climate change, with talks by members of the Slow Food network and experts.

Finally, **nine press releases** on climate change were released over the course of the year. They included "Drought and Resilience in East Africa" and "From China, Slow Food rallies its network of food activists in 160 countries: 'Let's change the food system and stop climate change'" (in nine languages).



INDIGENOUS TERRA MADRE



370

communities



86

countries



50

Presidia



750

Ark products



Looking at a map of global agrobiodiversity and its hotspots, it becomes clear that the areas with the highest density coincide with the places where indigenous peoples live. Indigenous communities conserve a unique heritage of traditions, cultures, and languages, but in the course of their history they have seen their lands seized and entire communities moved elsewhere, as well as being subjected to cultural suppression and, in some cases, genocide. Yet the survival of indigenous peoples is proof of the resilience of traditional societies bound to specific geographical areas. Slow Food believes that there is no point in defending agricultural and food diversity without seeking to preserve the cultural diversity of human populations too.

1

Consolidation of the governance of the Indigenous Terra Madre network

During 2017, Slow Food continued to respect the pledge made with indigenous communities from the Indigenous Terra Madre (ITM) network at Terra Madre Salone del Gusto 2016, and reinforce the process of integration and communication between ITM network members, the network's partners, and Slow Food. This led to the definition of **priority topics** for the network and the formation of a temporary council of indigenous leaders from all over the world, with the aim of building and consolidating ITM network **governance**. The group drafted the motion "Indigenous skills, key allies in addressing global challenges," which was presented and voted on at the Slow Food International Congress. The next step will be the nomination of the ITM Council, which will guide the network over the next few years.

Slow Food consolidated its commitment to place indigenous peoples at the center of its program for the future, as demonstrated by the number of indigenous delegates at the Slow Food International Congress, the decision to nominate two new members to the association's International Council **to represent indigenous peoples**, and the **motion** on the skills of indigenous peoples being passed at the international Congress.

Throughout 2017, work was done to consolidate **national and regional** networks of communities in the Indigenous Terra Madre network, following the model of the Slow Food Turtle Island Indigenous Association created in North America. As part of this, Slow Food supported the organization of three regional events with a strong indigenous element: Terra Madre Great Lakes in Goma, Democratic Republic of Congo (August 4-6); Slow Food Nations in Denver, USA (July 14-16); and the First Ainu Food Fest in Hokkaido, Japan (October 28-29).



2

Consolidation of internal and public communication

The first step to consolidating the network is internal communication. A closed **Facebook group** was created for indigenous communities and organizations that collaborate with them, as a platform for connecting, exchanging ideas and good practices, and receiving updates. The group now has more than 400 users and the number of interactions is growing steadily.

External communication continued to focus on the **positive aspects** of traditional indigenous skills (while continuing to raise public awareness on the difficulties these communities have to address). The ITM section of the official Slow Food international website was updated, restructured and supplemented with additional content, information, and contacts. Slow Food and the Slow Food Foundation for Biodiversity published articles, videos, and press releases in a number of languages with, on average, more than **two releases per month**. Social media and the newsletter also increased the flow of information about the ITM network. A number of ITM network leaders were also featured in the "Menu for Change" campaign against climate change.

3

Fundraising and networking: Forging strategic alliances

Work was done to reinforce alliances with strategic partners to develop the network, actively involving them in the process of strengthening governance and establishing priority areas. During the year, Slow Food collaborated with the following organizations:

International Fund for Agricultural Development (IFAD), to consolidate the ITM network and establish a three-year collaboration project. IFAD invited Slow Food to attend the **Third Global Meeting of the Indigenous Peoples' Forum** at its headquarters in February 2017, giving it a central role in the forum activities and entrusting it with the task of drawing up preparatory documents. A side event was also organized at the **UN Permanent Forum for Indigenous Questions** in New York in March in partnership with IFAD, the International Land Coalition, and the Global Indigenous Youth Caucus.

International Land Coalition (ILC), to connect the communities of the Terra Madre network to the ILC network of defenders of human rights and access to land as part of the fight against land grabbing.

Food and Agriculture Organization (FAO). As part of the event The Global Indigenous Youth Caucus Meets FAO, FAO asked Slow Food to present its key issues and activities to the young people of the Global Indigenous Youth Caucus network. For the occasion Slow Food approached these young leaders with an initiative that led to the organization of the UN side event described above.

Christensen Fund, to consolidate the Indigenous Terra Madre network and the participation of communities at the Slow Food Congress, and to draw up a common strategy for macro-regions such as North America and Melanesia.

International Union for the Conservation of Nature (IUCN), to identify synergies to include the traditional skills of communities in actions for the protection and preservation of biodiversity.

The Indigenous Partnership (TIP), to strengthen the capacities of young people. During **Cheese 2017**, four indigenous leaders from Kenya, Thailand, and India received ad hoc training at the Slow Food international headquarters.

Slow Food Nippon and Menoko Mosmos (Ainu Women's Council), the **Slow Food Turtle Island Association**, and the **Slow Food Congo convivia**, to support regional events and fund activities in local areas.



Activities in local areas

In 2017, 108 indigenous products were nominated for the **Ark of Taste**. Of these, **102** were registered in the official Ark catalogue.

Slow Food is encouraging the creation and consolidation of indigenous networks nationally, regionally, and globally, focusing in particular on Melanesia, Ecuador, Mexico, and the Sápmi region.

MIGRANTS

Migration is a central theme for Slow Food, which stresses the importance of observing the phenomenon with the utmost attention, not as a remote problem but as the consequence of short-sighted policies and choices that concern all of us directly.

In 2017 the principal migrant-related activities were developed as part of the DiaMaSe (Diaspora Morocco and Senegal) project, financed by IFAD. This ambitious project involves the use of migrants' remittances to test a new financing mechanism for the development of rural areas in Africa. It encompasses Moroccan and Senegalese associations in Italy, which have submitted 202 project proposals to date.

At **Slow Fish** (Genoa, May), a **conference** entitled "A Sea of Cultures" was organized in conjunction with the **Orto Collettivo** association and writer **Stefano Liberti**.

On May 20, 100,000 citizens and associations took part in a pro-migrant march **in Milan** (Maggio senza muri, "**May without Walls**"). Slow Food took part in the event.

At the **Salone del Libro** 2017, the Turin book fair, the special Slow Food-Terra Madre prize was awarded to Macedonian author Silvija Mitevska for her novel *Il sogno di Lucia* ("Lucia's Dream").

In June, Slow Food helped the University of Gastronomic Sciences in Pollenzo to organize the first **Migranti Film Festival**.

In September, Slow Food helped organize the International **Festival of Mediterranean Cuisine** in Turin's San Salvario neighborhood. The theme of the event was "Our Bread," after the book of the same name by the late Bosnian writer Predrag Matvejevic.

At **Cheese 2017** a conference was organized on migrants who work in the dairy industry. Speakers included journalist and writer **Simran Sethi**, author of *Bread, Wine and Chocolate* (Slow Food Editore).

Two delegates attended the **Slow Food International Congress** on behalf of migrants, Emma Sarr and Mbaye Diongue, both from Senegal.

Every year the **Academic Tables** at UNISG organizes two events with migrant communities, who present their dishes and tell their stories. The Ivory Coast community took part in May and the Haitian community in November.



SEEDS AND GMOs



The seeds of all existing plant varieties are the present and future of life. This is why Slow Food is engaged in many projects to protect traditional seeds and promote the rights of farming communities to select, reproduce, and exchange them.

Slow Food is opposed to the commercial cultivation of transgenic (GM) varieties and is working to promote GMO-free food and livestock feed. Genetically modified organisms are one extreme aspect of an agricultural, economic, and even political system that is increasingly concentrating control over food (seeds, pesticides, processing, distribution) in the hands of the few, to the detriment of rural communities, consumers, the environment, and biodiversity.

1

Glyphosate activities

We wrote a large number of articles and adhered to the **“Stop Glyphosate” European Citizens’ Initiative** (publishing articles and posts on social media and collecting 7,543 **signatures** and contacts on sites in Italian, English, French, Spanish, and German).

In October 2017, Slow Food Italy, a member of the Stop Glyphosate coalition, signed a letter to **Italy’s agriculture, health, and environment ministers**, asking them to make sure Italy opposed the authorization renewal.

The subject of glyphosate was also central to **“Pesticide Action Week”** (March 20-30), an initiative in which Slow Food participated with its own communication plan.

2

Slow Food’s GMO activities

GMO position paper was translated into English, French, Portuguese and Spanish, uploaded on the Slow Europe site and circulated around the network.

We supported the battle of the Slow Food network in **Ecuador** against a law that permits “open field” experimentation with GMOs.

We supported **Slow Food Uganda’s** fight against the passage of a draft bill authorizing the cultivation of GMOs in the country. This led to a **major success** when, following our press release, the President decided not to sign the bill.

In March 2017, on the occasion of the vote to authorize the cultivation of **three new GM corn varieties**, Slow Food and many other European organizations signed a **letter** to the President of the European Commission, Jean-Claude Juncker.

In March, Slow Food, other civil society organizations, and individual citizens signed a letter to the European Commission **against mergers** of large-scale agribusiness corporations, specifically against the planned merger between **Bayer** and **Monsanto**.

In April 2017, Slow Food, Friends of the Earth Europe, IFOAM Europe, SAFE, and Test Biotech signed a **letter** entitled “Genetically modified organisms (GMOs) and democratic principles.”

In October 2017, with the **Test Biotech** initiative, we shared a petition on international social media addressed to the President of the European Commission, Jean-Claude Juncker, against the introduction of a **GM soybean** resistant to three herbicides.

Slow Food also supported the **Monsanto Tribunal** last year and communicated the court’s decisions to the network.

3

Traditional seed activities

In 2017, the **Let’s Sow Biodiversity** project was developed to market traditional seeds. The project partners are Slow Food, Eataly, the University of Palermo, and the seed company Arcoiris. Forty traditional seed varieties began to be sold at Eataly shops and educational activities were organized with children.

Slow Food supported **Oakland Institute’s** battle against Enabling the Business of Agriculture (EBA), which promotes the **privatization of seeds**.



SLOW CHEESE

Slow Food safeguards raw milk cheese to protect the rights of cheesemakers in countries where excessively strict hygiene laws prohibit or jeopardize their work.

All Slow Food Presidia cheeses are made with raw milk and the producers' network has expanded to countries such as South Africa, Brazil, and Argentina.

The Slow Food campaign defends traditional dairy breeds, mountain pastures, and traditional processing and maturing techniques that do not rely on industrial starter cultures.



In the course of 2017, 55 cheeses and dairy products boarded the **Ark** together with 33 dairy breeds, and four new cheese **Presidia** were established (three in Italy and one in the Netherlands).

Guidelines for high-quality milk were developed (available online on the Slow Food Foundation site in English, French, Spanish, German, and Portuguese).

The **guidelines for cheese and dairy breed Presidia were updated** (the most important additions concern animal welfare and the rules for natural cheeses). They will be translated and published by February 2018.

A collaboration was entered into with Turin ice-cream maker Alberto Marchetti to draw up a set of **guidelines for artisanal ice cream**. The working group elaborated a proposal that was shared with



Having returned to the center of attention, the subject of raw milk was explored in a major conference, “The State of **Raw Milk**,” open to producers, experts, and the general public. As a result of the meeting, a mailing list was created to bring together interested participants and to begin working on the subject.

Natural cheeses are another important topic to which the event devoted a great deal of space. Slow Food Editore published a guide, *Formaggi naturali*, edited by Piero Sardo.

The event also provided an opportunity to draw up **guidelines for the organization of Slow Cheese events worldwide**. In subsequent months, the document was finalized and approved at the Slow Food International Congress.

Two other significant events in 2017 were **Slow Cheese Bodrum** (March 2-5) in Turkey and **Slow Cheese Copenhagen** (November) in Denmark.

the Compagnia dei Gelatieri (“company of ice-cream makers”), of which Marchetti is a member.

The main event in 2017 was the international **Cheese** event in Bra (September 15-18). The Slow Cheese working group supervised the drawing up of **guidelines for the selection of exhibitors**, the choice of content for the conferences, and the organization of some of the exhibition spaces.

For the first time ever, Cheese applied rigorous selection criteria and allowed only raw milk cheeses to be displayed and sold, with no exceptions, not even for countries such as the United States. The decision was a successful one that paid off in terms of exhibitor numbers, attendance figures, and critical reception.



SLOW FISH

The Slow Fish international campaign, based on local and international experience and supported by the Lighthouse Foundation, is multiplying initiatives to promote artisan fishers and inspire reflection on the state and management of fish stocks.



The Slow Fish event, held every two years in Genoa, embodies this approach, with a large space devoted not only to consumer information, raising children's awareness, and discussion among the various exponents of sustainable fishing, but also tastings of those forgotten flavors that the globalized market is wiping out.

In 2017, **39** fish products boarded the Ark of Taste and **six** Presidia were set up for fish and fishing communities. Work was also done on the inclusion of two new communities in the Mediterranean Prud'homies Presidium.

Work continued on a questionnaire to monitor the Presidia and an initial evaluation was made of the Orbetello Lagoon Traditional Fishing Presidium.



Over the year, the **Slow Fish Caribe** project, financed by EuropeAID to protect the biodiversity of Caribbean coastal ecosystems and coral reefs, mapped the actors and resources in two identified areas and drew up local agendas to implement training programs on the project's topics. These include integrated management of protected areas, the development of activities other than fishing, and the creation of shared systems for monitoring marine biodiversity resources. The formation of a Strategic Committee has already made it possible to set up the Banco Chinchorro and Sian Ka'an Spiny Lobster Presidium. Work will continue on the consolidation of the Slow Fish Caribe network as a space for sharing and exchanging experiences within the international network and Slow Food, and on a lobbying and consumer-awareness campaigns.

Campaign communication focused mainly on the event organized in Genoa in May. We Are the Network was the theme of the eighth edition of the event, which since 2004, thanks to the international campaign launched by Slow Food, has consolidated knowledge, exchanges, and relationships among dozens of nodes in the network. As a result Genoa is now a key reference

point for sustainable fishing and in 2017 fishers, artisans, cooks and chefs, academics, researchers and representatives of institutions from all over the world met again to share and support a good, clean and fair approach to the fish supply chain and to demonstrate how crucial it is to create a link between marine biodiversity and the health of society and the environment. **Twenty-five conferences** were organized on the subject, as well as **three film screenings** and numerous other fringe events throughout the city, including Taste Workshops with international chefs from the Chefs' Alliance.

The Slow Fish campaign also featured in Agroexpo, organized at Corferias de Bogotá (Colombia) in July; Terra Madre Day in Tunisia, which saw the launch of the Kerkennah Islands Traditional Fishing Presidium; and Slow Food Nations in Denver (USA) in June. This latter event also saw the launch of an important new network event, Slow Fish San Francisco, to be held in April 2018.

SLOW MEAT

Slow Food is raising consumer awareness about the importance of eating less meat and choosing meat from sustainable farms that care about animal welfare. Today 70% of the planet's agricultural land is used for animal production, the livestock farming sector is one of the main contributors to greenhouse gas production—outstripping the entire transport sector— and livestock farming is the primary cause of deforestation in the Amazon. The data are alarming, all the more so if we bear in mind that, given the constant increase in global meat consumption, the situation will only get worse. Choosing to consume less meat, but of higher quality, with a preference wherever possible for meat from local breeds, can make a real difference.

In the course of 2017, the number of animal breeds and meat-based products on the Ark increased to **71** and **38** respectively, and **two** new animal breed and cured-meat Presidia were set up.

The **guidelines for local breed and meat Presidia** were updated. More specifically, a section was added on livestock breeding and animal welfare. Work continued in collaboration with the Siena University spin-off Indaco2 on the analysis of the **life cycle assessment of animal breed Presidia** through the calculation of environmental indicators such as carbon footprint in order to enable comparisons with intensive livestock breeding.

During the **Cheese** event in Bra in September, work focused on the selection of nitrite- and nitrate-free cured meats for Spazio Libero, a large themed area dedicated to natural foods, and on conferences on the subjects of additives in cured meats and animal welfare. One of the speakers was Jocelyne Porcher, a sociologist at the Institut National de la Recherche Agronomique and author of *Vivere con gli animali* ("Living with Animals").

During 2017, communication focused on the subject of antibiotic resistance and the European Commission's animal welfare policies. "Industrial meat is devouring the planet," an article by journalist Stefano Liberti, was published in Italian, French, Spanish, German, Portuguese, and Russian to a very positive reception. Regarding **European policies**, Slow Food participated in meetings of the **Animal Welfare Platform** (a European Commission animal welfare advisory body) in Brussels.

INTERNATIONAL EVENTS

Slow Fish 2017

The event involved **95 delegates** from the international **Slow Food network**, from **32 countries**

The international market featured four Presidia and four food communities, while international chefs and producers took part in events at the Alliance Kitchen and four guided tastings at the Market Kitchen.

The Slow Fish network organized 28 international meetings, including a conference run by the Slow Fish Caribe network.

A website for the event was created in Italian and English.

The event's content was also publicized via **Facebook and Twitter** on social media, in the Italian and international **newsletters**, in a special feature on the event in the Slow Food Italy magazine, and through photo reports and videos.

The activities of the Italian and international **press offices** led to a total of 56 articles in international

95 ←←
DELEGATES

publications (from Cape Verde, China, Colombia, Costa Rica, France, Germany, **Italy**, Luxembourg, Netherlands, Nicaragua, Poland, Russia, Spain, Sweden, Switzerland, Taiwan, Uruguay and the USA). In Italy there were **40 articles** from agencies (ANSA and Adnkronos), 37 in magazines, 95 in newspapers, 118 online, 61 on radio and TV, and 11 in weekly publications.

SLOW FISH DELEGATES BY COUNTRY



→ AFRICA

- 2 • Cape Verde
- 5 • Morocco
- 1 • DR Congo
- 1 • Senegal
- 5 • Tunisia
- 2 • Uganda

→ ASIA-OCEANIA

- 4 • Australia
- 6 • South Korea
- 3 • Kyrgyzstan
- 1 • Tajikistan

→ AMERICAS

- 1 • Barbados
- 4 • Colombia
- 1 • Costa Rica
- 2 • Ecuador
- 1 • Honduras
- 7 • Mexico
- 4 • USA

→ EUROPE

- 2 • Albania
- 2 • Belgium
- 1 • Cyprus
- 6 • Denmark
- 2 • Finland
- 9 • France
- 1 • Germany
- 1 • Ireland
- 1 • Norway
- 2 • Netherlands
- 2 • Slovenia
- 8 • Spain
- 3 • Sweden
- 2 • Turkey
- 3 • UK

ASIA AND OCEANIA



14

EUROPE



45

AFRICA



16

AMERICAS



20

Cheese 2017

The event saw the participation of 136 delegates from the Slow Food international network from 37 countries, who came to discuss issues linked to cheesemaking but also climate, animal welfare, and more.

There were 12 international Presidia and three food communities in the market. Globally relevant issues and international products were featured in eight Taste Workshops and ten events at the Biodiversity House.

A **website** for the event was created in Italian and English. An app was also created, with a game on climate change (4,000 downloads and 600 registrations).

The event's content was also publicized on social media, via **Facebook**, **Twitter**, and **Instagram**, in the Italian and international **newsletters**, in a feature on the event in the Slow Food Italy magazine, and through photo reports and videos.

Over 400 Italian media outlets wrote about or participated in Cheese.



60

←←

ACCREDITED INTERNATIONAL JOURNALISTS



Around 1,300 articles and radio and TV programs mentioned the event.

There were **60 accredited international journalists** at the event, of 16 nationalities. There were **89** articles published about the event outside Italy, in 23 countries.

CHEESE DELEGATES BY COUNTRY



→ AFRICA

- 2 • Cape verde
- 1 • Congo
- 2 • Kenya
- 6 • South Africa

→ AMERICAS

- 4 • Brazil
- 3 • Canada
- 2 • Cuba
- 3 • Mexico
- 5 • USA

→ ASIA

- 7 • Georgia
- 1 • India
- 2 • Iran
- 2 • Lebanon

→ EUROPA

- 4 • Albania
- 2 • Belgium
- 2 • Bosnia
- 3 • Bulgaria
- 6 • Cyprus
- 2 • Croatia
- 3 • Denmark
- 6 • France
- 1 • Germany
- 2 • Greece
- 2 • Ireland
- 1 • Iceland
- 3 • Norway
- 5 • Netherlands
- 3 • Poland
- 5 • Romania
- 4 • Slovakia
- 2 • Slovenia
- 6 • Spain
- 6 • Sweden
- 7 • Switzerland
- 3 • Turkey
- 2 • Ukraine
- 7 • UK

↑ ASIA AND OCEANIA

12

↑ EUROPE

96

↑ AFRICA

11

↑ AMERICAS

17

↓ ↓
136
DELEGATES



4

THE SLOW FOOD NETWORK IN THE WORLD

CENTRAL AND SOUTHERN AFRICA

Network development

East Africa

In **East Africa**, the network was given a boost thanks to the Gardens in Africa project and the international events to which delegates were invited. Work is now being done to develop local events. In 2017 a **regional coordinating** group was established to create a strategic plan for the area. Ten coordinators (three from Uganda, two from Kenya, two from Tanzania, one from Ethiopia, one from Somalia, and one from Rwanda) met at the International Congress in Chengdu, taking part in a short workshop and nominating a team leader (John Kariuki, Kenya) and two assistants (Frank Ademba, Tanzania and John Wanyu, Uganda). This coordination was driven by the two strongest networks in the area, in Kenya and Uganda, which have had formal **national Slow Food associations** in place since 2015. Work is being done in **Uganda** to ensure the sustainability of the activities started thanks to a three-year project funded by Intesa Sanpaolo. In **Kenya**, the link between the association and the indigenous network is being strengthened. Due to political instability caused by the presidential elections (in September and October), the UNISG study trip was cancelled. An official web page, slowfoodkenya.wordpress.com,

was created in 2017. The network in **Tanzania** is growing, the coordination (in the hands of Helen Nguya) is functioning well, and work is being done to create a national association. In **Ethiopia** and **Somalia** the network is linked to the development of projects (Presidia, food gardens), and bringing people together at an association level is proving more challenging. The Ethiopian network has however strengthened its organization, creating a group of coordinators from different geographical areas and of different ethnicities. Two new convivia were started in the Oromia region. The network in the Democratic Republic of Congo organized the event Terra Madre Great Lakes, involving indigenous groups and fishers and based around the theme of food and peace. Delegates from **Rwanda**, Tanzania, and Burundi also participated. In Rwanda a committee was started to better structure the network. A field trip in Uganda and Rwanda gave new momentum to the network and the Ankole Long-Horned Cattle Presidium.

West Africa

Terra Madre Burkina Faso was an important event to unite the West African network, identifying common themes and creating partnerships. The Slow Food network in Burkina Faso was strengthened and started significant collaborations with NGOs, universities, and institutions. A coordinating committee with coordinators for different themes was started, and a plan of activities for 2018 was defined. In **Benin** the network is well developed throughout the country and the convivia communicate with each other and meet regularly. In **Cape Verde**, Slow Food activities are linked to the Planalto Norte Raw Milk Goat Cheeses Presidium.

Southern Africa

A network of farmers, chefs, journalists, educators and other members of civil society exists in **South Africa**. The network is developing a proposal for a new structure: based on the suggestions of the International Congress in China, it will move from the convivium model to communities. The Slow Food network in **Mozambique** is concentrated around the Maputo municipal area, where there is also an Earth Market. The network in **Malawi** is able to mobilize with the involvement of civil society, institutions, and indigenous communities. In **Madagascar**, the network is weak and the Presidia are isolated.



Themes, campaigns, and political challenges

In Uganda, an international Slow Food press release, issued after the approval in parliament of a law on the introduction of **GMOs**, obtained an extraordinary result: The president did not sign the new law and the national debate on the issue was reopened.

The theme of **land grabbing** concerns almost the whole area, but cannot be dealt with openly in all countries. Slow Food Uganda has produced various materials on this topic: interviews, videos, and a booklet.

All the countries participated in the Slow Food campaign on **climate change**. In the Sahel, this issue is crucial (desertification, migrations, etc.) as is the need to focus on agroecological practices as a possible solution.

Kenya is one of the countries that works the most with **indigenous** groups. In 2017 the Ogiek people won an important legal victory. Uganda, Ethiopia and Tanzania also carry out activities linked to indigenous peoples. In the DRC, the Terra Madre Great Lakes gathering focused on artisanal fishing techniques, while in all of West Africa more work needs to be done on improving and promoting techniques for processing and preserving

agricultural products, particularly involving communities of women.

The first draft of a manual on traditionally processing cacao into chocolate was produced in collaboration with ChocoFair in Ivory Coast and Togo.

In South Africa, the main themes on which the network is working are Slow Meat, seeds, and agroecology (the topic of various Slow Food training sessions with rural communities).

Additionally, the South African network is interested in the Slow Cheese themes: Six South African delegates took part in Cheese (Bra, September), speaking at the conference about raw milk and participating in other initiatives.

Projects

The Gardens in Africa project continues in all the countries, with the creation of new gardens and through training activities. More details can be found in the section on the project.

The **Ark of Taste** project is somewhat weaker. In **Benin**, the network won a grant and started the mapping of local plants at risk of extinction. In South Africa, a working group was created and a Facebook page dedicated to the Ark was created. As for the **Presidia**, in Uganda work was done to strengthen the existing projects to improve the quality of Nyasaland arabica coffee, earmarked

as a future Presidium. In Tanzania the network is working to establish a Presidium for Kitarasa bananas. In Burkina Faso, two Presidia have been started, for Comoé Red Rice and Arbolé Yams. In South Africa, a contribution was made to the Baleni Salt Presidium to improve packaging and the process of evaluating some potential new Presidia was started. Work on the Planalto Norte Raw Milk Goat Cheeses Presidium (Cape Verde) is proceeding well, thanks in part to the support of the Region of Piedmont. Going forward, it will be necessary to find solutions for working on existing Presidia that lack resources, such as Ibo Coffee in Mozambique, São Tomé and Príncipe robusta coffee, and the two Presidia in Madagascar.

There are now three **Earth Markets** in **Uganda**, thanks to the launch of a market in Manafwa (in the east of the country) and one in Lira (in the north). In **Mozambique**, the Maputo Earth Market is finally being run by an association of producers, and over the course of the year the number of producers involved increased.

In East Africa, the **Chefs' Alliances** in Uganda and Kenya are testing out different forms of collaboration for the organization of events. In Tanzania, work is underway to create an Alliance in the near future. There are no Alliances in West Africa, but in Burkina Faso, Ghana, Togo, and Benin the convivias have started to involve networks of chefs. In Burkina Faso, a publication about local foods, with recipes, was produced in collaboration with five chefs.

The Slow Safari project (guided tours to visit food communities) continued in **Kenya**.

National and regional events

East Africa

→ UGANDA

- SFYN Vegetable Festival, Mukono – June 10
- Indigenous and Traditional Food Fair, Kampala – October 20

- Food Academy – April-November

→ GERMANY

- Twinning between Ethiopia and Slow Food Germany, Expo IGA, Berlin

→ DR CONGO

- Terra Madre Great Lakes, Goma – August 4-6

West Africa

→ BURKINA FASO

- Terra Madre Burkina Faso – February 4-5

→ SENEGAL

- Musical event with tastings and debates about local gastronomy, with the Dakar Management Institute and the Make Sense incubator, with 300 participants, Dakar – September 7

Southern Africa

→ SOUTH AFRICA

- Slow Meat Serengeti Eat-In, Johannesburg – March 25
- Ark of Taste Dinner, Johannesburg – May 17
- Rex Union Orange event, Johannesburg – June 18
- Slow Meat Durban – July 30
- Slow Meat Soweto Eat-In, Johannesburg – October 7
- Slow Meat Bela-Bela, Limpopo – November 4-5
- UNISG study trip, Gauteng and Limpopo regions – November-December
- Participation in the Soil for Life Seed Festival with the Seed Library, Cape Town

→ ANGOLA

- Slow Food presence at the Festa do Mar di Namibe, Namibe – February

→ MALAWI

- Food Experience (training), Dowa and Lilongwe – November 3-5

NORTH AFRICA AND THE MIDDLE EAST

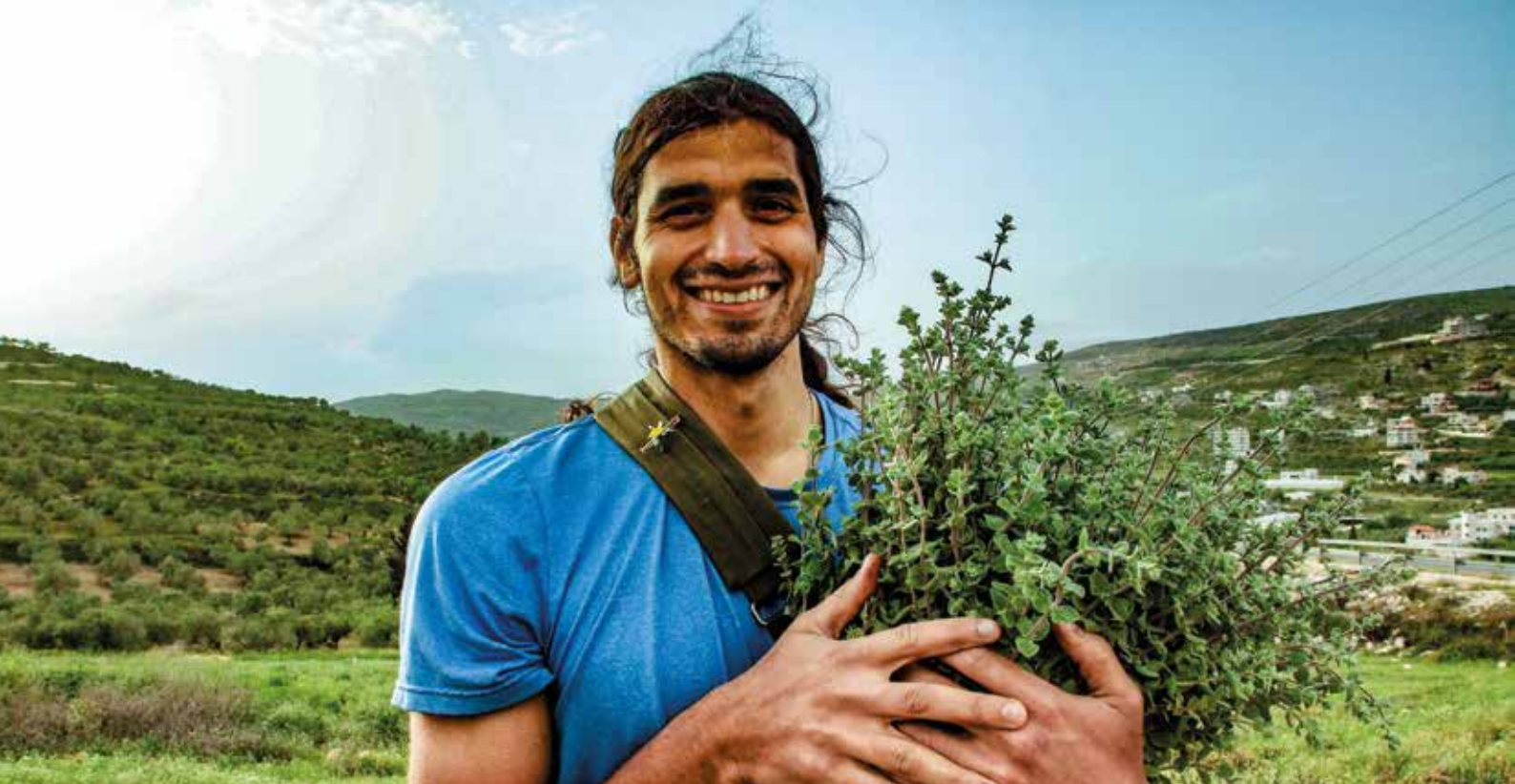
The area shares some common characteristics: Biodiversity is at great risk and represents an important element around which mobilization and advocacy can crystallize. Climate change, drought, and the loss of arable land are leading to greater awareness about the importance of local seeds, careful water management and soil care. There are some substantial differences in the local networks in the Maghreb on one hand and Egypt and the Middle East (the Mashriq) on the other. In the Maghreb there are a number of laudable ventures linked to the food communities, but it is proving hard to advance the network and volunteering and association activities. In Egypt and the Middle East, the opposite is the case: The network is very successful, but for political and environmental reasons virtuous businesses linked to artisanal food production are rarer. The factors that have contributed the most to mobilizing the network in the area are the Presidia, the food communities, and the publications on local biodiversity. The Gardens in Africa project has had a difficult time, for various environmental and social reasons: The drought that struck the region, for example, has discouraged many school principals and interest has shifted toward training that is more targeted to educational activities on the management, reuse, and saving of water.



Network development

A network of convivia outside of Cairo is finally consolidating in **Egypt**, and is working on various themes: animal production (Fayoum), marine biodiversity and the coast (Matrouh) and tourism and Bedouin gastronomy (Sinai). Thanks to its market and network of chefs, Slow Food Cairo supports these local projects, encouraging the creation of a national network.

As of 2017, there is increased motivation to restart the network in **Morocco**, thanks to a series of convivia and communities who continue to carry out virtuous food production and put the association's philosophy into practice. The main groups (disconnected from the association) are Amazigh (Berber): in the Souss-Massa region, with the convivia linked to the saffron and argan Presidia and the Slow Fish campaign; in Marrakech el Houz, in the Atlas mountains, where the network is working mostly on local grains and artisanal food products; and in Pays Jbala (in



the Rif mountains), where the local community is carrying out an “agricultural resistance” against the cannabis monoculture.

In **Tunisia** the development of a national network is struggling to take shape due to a marked tendency toward regionalism and the absence of recognized leaders. Issues of gender and political affiliation further complicate the picture. Despite this, some new convivia have been started. In Kerkennah, in particular, the local convivium is carrying out significant organizational work and has established a new Presidium for traditional fishing methods.

In the Middle East, much work has been done in **Palestine**, thanks to a consultancy for a project with Fondazione Giovanni Paolo II, which made it possible to visit the network and work more extensively on date production. A network of activists, chefs, and farmers has developed here, particularly in Ramallah and Nablus. They are active in initiatives such as social farming, pop-up restaurants, seed exchanges, traditional cookery courses, and guided tours to visit food artisans in the medina and local producers. The Recipe Hunters duo were hosted by the local Slow Food network in exchange for photos and videos. Their visit had an immediate positive impact, strengthening the network on the one hand and on the other allowing Palestine to be communicated in a different way: Cooking, agriculture, and local traditions linked to food production represent an essential element of

unity and pride for the Palestinian people. The network in **Lebanon** is active and working particularly well on communication, with a website, videos, and publications.

In **Israel**, the network is active in Jerusalem, where it is linked primarily to gastronomic events, while the network in Tel Aviv has weakened.

In **Syria**, a Slow Food community has been started in the Kurdish region of Rojava, thanks to the creation of food gardens in the schools of ten villages, coordinated by the Kobane Convivium.

Algeria is benefitting from the activity of a few chefs, and looking forward to the formation of a network of quality beekeepers.

Themes, campaigns, and political challenges

In 2017, the key campaigns were **Slow Fish** in Tunisia, Morocco, and Egypt; GMOs and seeds in Egypt, and, in the whole area, climate change. In particular, the “Menu for Change” campaign gave local groups a stronger sense of belonging to the movement.

Projects

In 2017, Slow Food carried out consultancies on existing and potential new Presidia in Palestine, Egypt, and Morocco. This work allowed the network to expand in the local areas and led to new collaborations with local associations and NGOs.

The Ark of Taste developed primarily in Tunisia, thanks to the Rotary project, and in Egypt, where there is a great interest in preserving and documenting the local biodiversity.

The network and the communities are in general very interested in working to reorganize the Presidia: During the year, work was done on the Bigawi Chicken Presidium in Egypt, the Taliouine Saffron and Argan Oil Presidia in Morocco, and the Kerkennah Islands Traditional Fishing and Lansarin and Gaffaya Ancient Durum Wheat Varieties Presidia in Tunisia.

In Egypt a group of chefs is working to launch the Chefs' Alliance there. They are very active in the organization of events and tastings not only in Cairo, but also with convivia from other areas (Sinai, Fayoum, Matrouh).

In Lebanon, the Earth Market in the area has merged with the Souk el Tayab, Kamal Mouzawak's farmers' market.

National and regional events

→ EGYPT

- Slow Down Town Market and Slow Food Down Town in the Eish el Maleh restaurant, Cairo – every month
- Fayoum Slow Food Festival – October 19-21

→ TUNISIA

- Launch of the Kerkennah Islands Traditional Fishing Presidium in association with Terra Madre Day – December 10



LATIN AMERICA AND THE CARIBBEAN

Network development

In 2017 the priority countries were **Mexico, Colombia, Bolivia, Brazil, and Chile**. The most interesting interregional initiative is the creation of a **working group for South America**, that involves 10 countries: Venezuela, Colombia, Ecuador, Peru, Bolivia, Brazil, Chile, Argentina, Paraguay, and Uruguay.

In **Mexico**, the network, which has a strong indigenous and female component, has strengthened. Comida Lenta, the local association created to develop Slow Food activities in the country, has structured itself further and reinforced the relationship with Slow Food USA. One of the two priority Andean countries is Colombia. In the last three years, numerous projects have been developed with the Colombian government, IFAD, the Ford Foundation, the European Union, and UN Habitat. **Bolivia** offered a pleasant surprise in 2017. The La Paz Convivium, the only one in the country for now, is a model of organization: it is cohesive, composed mostly of young people, working on many activities dedicated to consumers (a market and food

education events), focusing on relationships with producers, and in constant dialogue with other organizations. **Brazil** has confirmed itself as the Latin American country with the greatest number of members, activities and potential. However, this has not translated into an increase in members, and this makes even clearer the need to develop new ways to participate in the movement. In 2017, work was carried out on a major project (in collaboration with the Universidade Federale de Santa Catarina) which reinforced the rural component of the movement through the involvement of communities, Presidia, and many young people, who were trained in ecogastronomy. The thematic working groups function very well. The activities that produced the most results were those linked to advocacy to influence legislation (on native bees and raw milk cheeses) and taste education. Chile worked on strengthening the national association. In regards to the rest of the continent, there has been a certain weakening in **Central America**. Only **Honduras** is going against the trend, with a new convivium of gastronomy students who participated in the climate change campaign. Work on the issue of fishing in the **Caribbean** continued thanks to the Slow Food **Caribe** project. **Venezuela** has a small but solid network of activists, but unfortunately the economic crisis and other difficulties facing the country make it impossible to organize events. **Ecuador** continues to have an active network, though it is very concentrated between Quito and the Galapagos. In **Peru**, a nucleus of very active people has formed, concentrated in Lima and to a lesser extent in Cusco. They have organized an event dedicated to young farmers. In **Argentina**, the active convivia are evaluating the possibility of creating a national association. **Uruguay** and **Paraguay** have confirmed themselves as solid networks, but they are not growing.





Themes, campaigns, and political challenges

Representatives from 10 South American countries have created working committees for **soil protection, seeds and GMOs, land grabbing, and water**. In the Caribbean area, the central theme is Slow Fish. Another key issue in various countries, particularly Brazil and Mexico, is the defense of native bees. **The seeds and GMOs** theme is one of the most relevant to the Latin American network. In Mexico, the book on seeds published by Slow Food's international headquarters was adapted for the country and an awareness-raising campaign, #unmexicosintransgenicos, was launched. In Ecuador the network has united with other organizations to mobilize against the introduction of experimental GM crops. In Brazil, the working group on seeds is promoting the national campaign Festa Junina Livre de Transgênico, offering foods made from non-GM corn and encouraging the consumption of manioc. Brazil is also participating in the #ChegaDeAgrotóxicos platform to promote pesticide reduction and to lobby against government policies in favor of the "pacote de veneno" (a set of laws that incentivize

the use of pesticides in agriculture).

In regards to **climate change**, the network participated in the first challenge, Eat Local, with 250 events registered online. Participation in the second challenge and in donations was lower. On the food and health theme, the network in Mexico launched the campaign #comemexico, to promote recipes based on local ingredients. In Peru, the network mobilized against the modifications to the Ley de alimentación saludable. Slow Food Brazil is participating in the Aliança pela Alimentação Adequada e Saudável, which involves over 30 civil society organizations working on 10 themes linked to healthy eating. The issue of **food waste** is being coordinated by the Brazilian youth network, which organized a Disco Soup Day. In regards to **Cheese**, in the state of Santa Catarina the Brazilian working group dedicated to cheese is mobilizing in favor of the approval of a proposed law regulating the production of raw milk cheese, currently being voted on.

On the subject of **migrants**, in Mexico the Slow Food Mitontic Convivium was started in Puebla to unite the local Chiapanec migrants with the local community. In Brazil, the Slow Food Como Como Convivium has developed the project Comida de (i) migrantes. The important presence of **indigenous peoples** within the network should also be noted.

Projects

For the **Ark of Taste**, the most tangible result for 2017 was the publication of two books on the Ark in Peru and in Brazil.

Cuba proved the most active country in the Caribbean, thanks to a new national Ark coordinator and the participation of network members in the identification of products. In **Brazil**, the objective of 200 products was reached. An online course on the Ark of Taste and a Slow Food booklet about biodiversity, the Ark, and the Presidia is currently being prepared.

In 2017, 13 **new Presidia** were started on the continent, one in Mexico and 12 in Brazil.

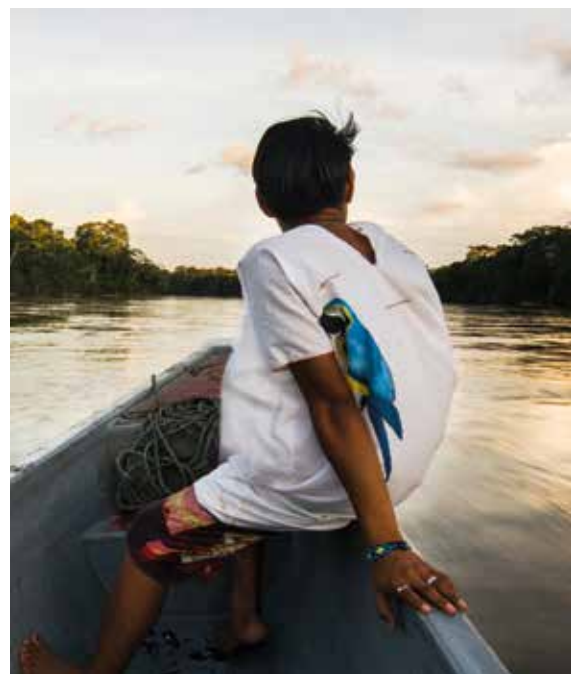
Activities relating to the Presidia in **Mexico** were significant: In the Altiplano area, the Presidia started as part of the Ford Foundation project (for agave, serrano chilies, and beans) were strengthened, with training activities, improvements to production, and promotion in Mexico and the USA. In the Yucatan Peninsula, work was carried out on three Presidia (for native bees, hairless pigs, and pumpkin seeds) and a Presidium was established for the Banco Chincorro and Sian Ka'an Spiny Lobster. In **Colombia**, the main activity was linked to the Providencia Black Crab Presidium as part of Slow Fish Caribe. In **Brazil**, work was restarted on nine existing Presidia, two Presidia were suspended, and another 12 were launched.

The **Chefs' Alliance** is active in five countries—Mexico, Colombia, Ecuador, Argentina, and Brazil—and continues to grow. In **Argentina**, in particular, the Alliance is the project with the greatest impact. It has 19 members and benefits from the presence of a cohesive group of young people working in Buenos Aires. The **Earth Markets** project, though very important to the network, did not grow over the course of 2017.

In regards to the **educational projects**, the Slow Food Educala network was started with the objective of creating a dialogue between



educators on the continent and producing shared materials. In **Mexico**, an education manual that gathers together good practices from the network was produced by the Monterrey Convivium, and educational activities were developed across the network in the country. In **Bolivia**, the La Paz Convivium ran awareness-raising initiatives about sustainable food choices in schools, markets, and cultural centers. In **Brazil**, three training sessions on ecogastronomy were run for 150 young people from rural communities. In **Mexico**, the **Slow Beer** project, dedicated to craft beers brewed with Ark of Taste and Presidia ingredients, continued.



National and regional events

→ ARGENTINA

- Tecnopolis, a national exhibition, similar to Expo, lasting 6 months, in which the Argentinian network managed a space – May-October

→ BOLIVIA

- Festival de la Comida Consciente, Cambiando el mundo un plato a la vez – November 18

→ BRAZIL

- Seminarios Nacionais de Comercialização para a Agricultura Familiar – March/August
- Disco Xepa (Disco Soup) in 11 Brazilian capitals
- Congresso Brasileiro/Latinoamericano de Agroecologia – September
- Mesa Tendências/Farofa: Participation of Presidia, convivia, and Alliance chefs in the event – October
- Official launch of the Brazilian Ark of Taste book – October-November
- Forum dos Gestores da Políticas Publicas da Agricultura Familiar do Nordeste e Minas Gerais – November
- Feira Baiana da Agricultura Familiar e Economia Solidaria: ecogastronomic space and 14 Taste Workshops coordinated by Slow Food – November

→ CHILE

- Feria del Gusto – November 25-27

→ COLOMBIA

- Cocido Boyacense in Plaza Bolivar – December 10

→ CUBA

- Slow Food Cuba national celebration – December 10

→ ECUADOR

- Festival de la Tierra, Calceta – December 10

→ PERU

- Sisay: Encuentro Nacional de Jóvenes Agricultores, Lima – October 30-November 1
- Official launch of the Peruvian Ark of Taste book – September-October



ASIA AND OCEANIA

Network development

Asia

In 2017, **China** was the biggest player in the area, hosting the seventh Slow Food International Congress at the end of September. The Congress made it possible to forge important alliances and lay the foundations for more solid future development. During the Congress, Slow Food Great China presented the idea of launching a project for Slow villages. The Congress was attended by 500 delegates from over 80 countries, who set the political, economic and organizational guidelines for Slow Food in the future.

Thanks to the support of the local office, the network developed in an extraordinary way in **Japan**, and many alliances were created at the local, national, and international level. Among these, the most important were with the Japan Fisheries Association, the City of Kobe, the Ishikawa Prefecture, Rohto, the Japan Sake Association, and Slow Food Korea. Collaboration with these partners made it possible to organize many significant activities that contributed to strengthening and expanding the Japanese network. We Feed the Planet Japan, the first event

of its kind in Asia, represented a key moment in the development of the network of Slow Food youth in the continent. Around 50 young people from 14 Asian countries took part in workshops and meetings to identify some common objectives for the development of Slow Food in Asia.

Similarly to Japan, in **South Korea** it was alliances that played a key role in developing the network. Of particular relevance were the collaborations with the Southern Jeolla Province, the River Market, Slow Food Nippon, and a number of businesses that joined the Slow Food Korea network as strategic partners. Slow Food Korea also worked to strengthen the network of food communities, organizing activities like the Soy Forum for soy producers, the Home Brew Contest for rice wine producers, and the Slow Tea Awards for tea producers.

There was a lull in the development of the association's network in **India** this year due to the lack of a coordinator.

In 2017, representatives from Slow Food's international headquarters made their first visit to Iran (to the cities of Mashhad and Semnan) for the first Slow Food conference in the country. Work continued to strengthen the network in **Indonesia** and in the **Philippines**.

Oceania

With 17 communities active in the country, **Australia** is a driving force for the region. Particularly worthy of note is the strong increase in the quality of initiatives organized to support food biodiversity: 18 new products joined the Ark, the first Earth Market was started, and significant work was done on the creation of new Presidia. The interest of the **indigenous network of Vanuatu** in Slow Food's activities and themes, and in the construction of an indigenous network in Melanesia, is also worth mentioning. This process is being facilitated by a contribution from the Christensen Fund, which sponsored the participation of two delegates from the country in the International Congress in Chengdu.

Themes, campaigns, and political challenges

The theme of common interest to all the countries in the area with a coastline is **Slow Fish**, and it was tackled in particular by Slow Food Korea and Slow Food Nippon, who sent a number of delegates to Slow Fish 2017 in Genoa, with the idea of looking to organize similar events in South Korea and Japan. In 2017, Slow Food Nippon, in collaboration with the Japan Fisheries Association, organized the first seminar dedicated to the Slow Fish campaign themes, in order to create greater awareness about traditional Japanese fishing culture. Slow Food Korea, meanwhile, launched a series of tours dedicated to Slow Fish themes.

With 260 million **indigenous people**, Asia is the most culturally diverse continent in the world. In 2017, Slow Food Nippon started a collaboration with Menoko Mosmos, an association of Ainu women. The Ainu were the first indigenous people to be officially recognized by the Japanese parliament. The first Ainu Food Festival was organized in October.

According to a study by the World Resources Institute, 28% of global **food waste** is concentrated in **Japan, South Korea, and China**, while 21% comes from South and Southeast Asia, with Asia as a whole producing almost 50% of all the world's food waste. In 2017, various events following the Disco Soup format were organized in Japan and South Korea to inform consumers and raise awareness about the issue. In Japan, the Slow Food Miura Peninsula Convivium started the Mottainai Veggie Fund (*mottainai* is a Japanese term that suggests the idea of displeasure with waste) in collaboration with Bio March, a Japanese food distributor. Profits from the sales are being invested into educational projects for children. Through this project, the waste of one ton of vegetables was prevented in 2017. The theme of food waste is also much discussed in **Australia**.

Australia has also welcomed the **Slow Meat** campaign. Slow Food Central Highlands, in collaboration with the Australian Food Sovereignty Alliance, has organized the Slow Meat Symposium, and an Australian delegation participated in Slow Food Nations in Denver.

Projects

In 2017, the **Ark of Taste** project was promoted across the area and proved particularly popular in China, Japan, and South Korea. We received a hundred new nominations from these countries. The project is also gaining ground in Australia, the Philippines, and Indonesia, where, in addition to the nomination of new products, many educational activities have been organized to raise awareness among the wider public about the project.

In collaboration with Slow Food Nippon, material about the **Presidia** project was translated this year, and the foundations were laid for the establishment of three new Presidia in 2018: for Kozena daikon, Ichikichi purple sweet potatoes, and the Matsusaka cattle breed.



Fancy buns of Huanghua, Ark of Taste, China
©Slow Food Archive

The first steps were taken in 2017 toward the launch of the **Slow Food Chefs' Alliance** in China, with the training of a national coordinator for the project and the identification of some strategic partners for future development.

The project slowed in India, however, due to problems that arose with the board of Slow Food India.

In August, the first **Earth Market** in **Australia** was started, in Maitland, organized by Slow Food Hunter Valley.

The **Slow Food Travel** project was welcomed in Japan and in December a meeting was organized with the regional government of Taki (Mie Prefecture) to evaluate the possibility of developing an itinerary in the region.

The idea of the **Slow Food Villages** project was presented in China during the Slow Food International Congress. The plan is to identify 1,000 villages that put the Slow Food movement's philosophy into practice.

The **Slow Sake** project has been developed by Slow Food Nippon in collaboration with the Japan Jizake Cooperative. It wants to safeguard the diversity of sake types produced in Japan and the link they have with their production area through promotion and the creation of narrative labels. In 2017, Slow Food Nippon defined the criteria for joining the project, which will be officially launched in 2018.

Inspired by Slow Food USA's program of the same name, Slow Food Nusa (Australia) launched its own **Snail of Approval** as a pilot project. It aims to encourage producers, chefs, restaurateurs and food shops to use local food that is good, clean and fair.

National and regional events

→ CHINA

- Slow Food International Congress, Chengdu – September 29-October 1

→ JAPAN

- We Feed the Planet Japan (followed by Food for Thoughts Back Along the Time in Jeju, South Korea, a smaller meeting for youth from China, South Korea and Japan), Kobe
- Slow Fish seminar in collaboration with the Japan Fisheries Association, Tokyo – August
- First Ainu Food Festival, dedicated to the culture of the Ainu people – October

→ IRAN

- First Slow Food conference in the country, Mashhad – February 1



BALKANS AND TURKEY

Network development

The Slow Food Balkans foundation was registered, with headquarters in Albania. The founding members are the five organizations that worked on the ESSEDRA project: Slow Food, Slow Food Bitola (Macedonia), Slow Food in Bulgaria, KinoOkus (Croatia), and Vis Albania.

The network continues to strengthen in **Albania**, which currently has six convivia, a very active Chefs' Alliance, and a solid relationship with the NGOs Vis Albania and Cesvi Albania. The network's regular meetings ensure a good level of coordination and currently a range of people whose roles and capacities can support the reinforcement of the network are affiliated with Slow Food, including chefs, lobbyists, government officials (mayors, ministers, etc.), and activists on the front lines of civil society.

The network continues to grow and consolidate in **Macedonia**, thanks to the impressive activism of its leader, Nikolce Nikolovski, and his team, made up of volunteers, staff members, academics, teachers, and experts from various sectors. Slow Food in Macedonia has worked on very diverse fronts, from sensory education in schools to the strengthening of the Presidia, lobbying and policy activities with the Macedonian government,



and training for producers. In 2018, Slow Food Macedonia will become an official national association.

The situation in **Turkey** is more critical. In general, since the failed coup in July 2016, Turkish civil society appears atomized, and this is having repercussions for the Slow Food network. The only success has been the registration of a legal entity headquartered in Istanbul, called Yavas Gida, which will serve as a collector of resources. Our networks in **Kosovo**, **Montenegro** and most of all **Bosnia** remain weak. In **Serbia** the network is growing slowly but constantly.

Themes, campaigns, and political challenges

The regional advocacy efforts toward EU, national, and local institutions continue, asking for exceptions and greater flexibility in the application of hygiene regulations in food production, particularly for products of animal origin such as cheeses. At a European level, Slow Food International Councillor Dessislava Dimitrova regularly participates in the Civic Dialogue Group on quality and promotion created by the European Commission, and the joint activities of

the entire network and Slow Food Europe with representatives of DG Sante (responsible for the European Commission's policies on health and food safety) are continuing.

At a national level, five advocacy and awareness-raising campaigns were conducted in 2017 by the Slow Food **Macedonia** network:

- collaboration on the definition of national legislation about denominations of origin with the Agriculture Minister;
- lobbying the relevant authorities for a change in regulations on direct sales, so as not to exclude small-scale producers from the market;
- work in defense of raw milk through the Milk Biodiversity campaign;
- activities to support the production of craft beer (a very new trend in Macedonia);
- a campaign against GMOs, for the defense of seeds, and against glyphosate, conducted mostly by the Slow Food Youth Network.

In **Turkey**, Slow Cheese Bodrum and the Kars International Cheese Festival were organized to bring attention to the challenges facing artisanal cheese production in Anatolia.

In **Serbia**, the Slow Food Dorcol Convivium took part in the national campaign to protect local legumes. This campaign unites many bean festivals (Fazulada) so that they become not just local promotion events but also opportunities to raise awareness about the importance of



Projects

With the conclusion of the ESSEDRA project in February 2017, there were no further sources of funding available for the launch of new projects, with the exception of the Ark of Taste (the numerical objectives for the end of the year were reached).

In general there was great interest in the projects and itineraries linked to sustainable rural tourism, which in the Balkans has an important role in supporting our food communities. In collaboration with Viaggiare i Balcani, in 2017 we organized:

- three summer trips along the Danube in Serbia;
- three summer trips in the Danube Delta (Romania);
- Peaks of the Balkans hiking through Montenegro, Kosovo, and Albania;
- the Path of Taste through the Albanian food communities;
- In Viaggio con Slow Food in Herzegovina and Dalmatia.

We also made a preliminary visit to Greece to evaluate the feasibility of a Slow Food Travel itinerary to the island of Euboea.

Macedonia began to lay the foundations for the launch of two new Presidia (for the Balcanica Balkan goat and Skopje Jabuchar tomatoes) and the Slow Food Chefs' Alliance.



National and regional events

The growing activism of the network in the unrecognized republic of **Northern Cyprus** led to the organization of the first Mediterranean Food Festival in Komi Kebir, run by the local convivium with the participation of delegates from the Slow Food networks in Cyprus, Turkey, Lebanon, and Iran. The event included an exhibition area, a conference on the Ark of Taste and the participation of important international guests (the country's prime minister attended the opening ceremony).

In **Turkey**, Bodrum hosted the second biennial Slow Cheese Bodrum festival (March 17-19), in support of the country's rich artisanal cheese traditions. Thanks to the interest of the local Bodrum Convivium, we organized a meeting between delegates working on the organization of Slow Cheese events around the world at Cheese (Bra, September), to highlight the importance of creating a network of events with shared characteristics and objectives and to create a shared calendar.

For 2 years, Slow Food Permet has been organizing a festival at the start of the tourist season, in parallel with the traditional summer festival, when specific foods are prepared linked to this day of the year.

Macedonia continues to be very active, with the organization of the third Trpeza Film Festival

(Bitola), the eighth Wild Fig Festival (Dojran) and the sixth Grandmothers' Day (in March 2018).

In **Serbia**, Slow Food Velika Plana organized the first Terra Madre Morava (July 29), which was attended by communities and producers from central Serbia. Additionally, as every year, the association of Slow Food convivia in Serbia organized significant participation in the Markt Des Guten Geschmacks – Die Slow Food Messe organized by Slow Food Germany in Stuttgart in April.

In regards to fairs, our food communities regularly participate in the Belgrade Tourism Fair and the Novi Sad Agriculture Fair (November 2018). For the third consecutive year, Slow Food in Serbia has organized the Slow Food Prize in support of small-scale artisanal food production. The Dana Crvene Ranke festival also took place, an opportunity for the Gledić Crvena Ranka Plum Rakija Presidium to celebrate its community and the local area.

In **Montenegro**, in Bjelo Polje, the local convivium organized an event to promote local food with the Regional Development Agency (March 6).

The Slow Food Dukadjini Convivium in **Kosovo** is very active, and participated in the organization of the Day of the Drina with sensory education activities for children, in the Balkan Academic Expedition for American students organized by USAID, and in the tasting of Via Dinarica Trail products funded by USAID.



NON-EU EASTERN EUROPE, CAUCASUS, AND CENTRAL ASIA

Network development

The priority countries in 2017 were **Georgia**, **Russia**, **Kazakhstan**, and **Ukraine**, which saw increases in the extent and quality of their networks.

In **Georgia**, thanks to a project in collaboration with the FAO, new Ark products were nominated and a network of cheesemakers was started. They took part in training on food quality and safety at Cheese in September.

In **Ukraine**, the network gained a national coordinating body. This gave it a major boost, and new convivia and development projects were started, as well as the national #eatlocalchallenge campaign, and a series of events with high visibility were organized.

In **Russia and Belarus** there are de facto national coordinators: In Belarus the Minsk Convivium runs communication through the site www.slowfood.by and a Facebook page; and in Russia the Moscow-Kovcheg Convivium is working to create an NGO called Slow Food in Russia that will bring together the majority of convivia. The countries with the most growth in the number

of convivia are **Kazakhstan** (from 12 to 14) and **Russia** (from 20 to 23). In 2017 particularly attention was paid to the creation of tools in Russian for the network: A press review in Russian for the communication coordinators in the countries in the region (in total 15 press reviews were translated into Russian) and an updating of the site in Russian. The Facebook page in Russian is also taking shape.

Themes, campaigns, and political challenges

The **Cheese** campaign (with a focus on aspects of food safety and quality in regards to cheese) is developing in **Georgia** thanks to a project run in collaboration with the FAO.

In **Ukraine** the priority issue is **seeds**, developed through the Seeds Treasury project, a network of owners of traditional seeds. The network is working on researching traditional varieties and seeds and organizing various regional events dedicated to the special varieties.

Various ideas and initiatives around **Slow Wine** are developing in **Russia**.

The **issue of indigenous peoples** has also been given much attention in **Russia**, with the

formation of two indigenous communities (Altai-Fort and Sakhalin).

In **Russia** the Kovcheg-Moscow Convivium continues to work on **GMOs and the defense of traditional seeds** through the publication of articles in national magazines and lobbying through the National Association for Genetic Safety.

The Ala-Too Convivium in **Kyrgyzstan** joined the **Slow Meat** campaign, organizing an event dedicated to semi-nomadic livestock farming in the village of Jany-Jer, which brought together farmers, scientists, and activists. Also in Kyrgyzstan the local network is working to promote the integration of internal migrants, creating urban food gardens for women who have recently migrated from the countryside to the city.

The campaign on climate change was widely shared among the network in all the countries: Convivia and local groups joined the “Menu For Change” campaign with events, conferences, workshops, articles, and interviews.

Projects

In 2017 the priority project for the whole area was the Ark of Taste, with the number of products on board rising from 101 to 151. In Russia particular attention was given to indigenous products, of which the Russian Ark has 29.

The **Chefs' Alliance** in **Russia** almost doubled its number of chefs in one year (from 10 to 19) and showed good potential for interaction with the rest of the network (nominations for the Ark, development of the network, development of the climate campaign).

In **Ukraine** the network mobilized chefs to launch the **Alliance** on December 10 (Terra Madre Day) and organized events around the launch of the climate campaign.

In **Kyrgyzstan**, the Zher-Ene and Ala-Too convivia are working to create a network of school, urban, and community food gardens.

Important work has been carried out on educational activities in Russian: In collaboration with the Slow Food Italy education office, the Education section of the Russian mini-site was updated with the addition of new pages and tools.

National and regional events

→ GEORGIA

- National conference for the launch of the biodiversity project (with EBRD and FAO), during which Slow Food's experience with the Ark and Presidia projects was presented, Tbilisi – July

→ UKRAINE

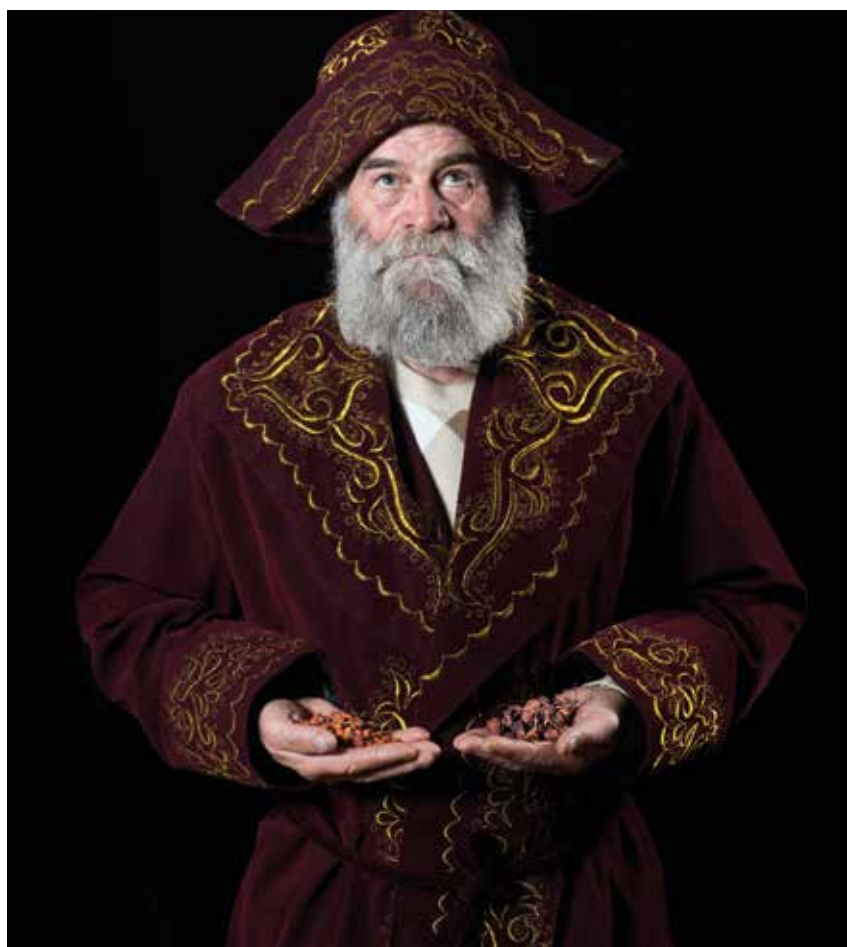
- Salone del Gusto Slow Food in Western Ukraine and national meeting of convivium leaders, Lviv – October 14-15

→ BELARUS

- First national Slow Food day (Slow Food Fest), organized by the Minsk Convivium, Minsk – August 5

→ RUSSIA

- “Where the Kutarnik Grows” festival of indigenous culture organized by the Kamchatka Convivium – August 23



EUROPE

Network development

There is variability in the network at the European level: Some national branches are well-structured and have maintained a stable number of members (Germany and Switzerland), while in other countries it has been necessary to work on reopening contacts (Sweden). There are also areas where the level of operations remains more or less unchanged.

Many countries' networks show signs of positive growth.

The network in **Slovakia, Hungary**, and the **Czech Republic** is managing communication on social media well: Each convivium has its own website or Facebook page.

The network in **Hungary** is reorganizing itself: The Central Budapest Convivium has a new leader, a new convivium has been opened in the north of the country, and a group of people near the town of Solnok is promoting the association's ideas in the area, in collaboration with local authorities and the Agriculture Ministry.

In **Sweden**, thanks to two field visits, links with the existing network were strengthened and a

group of young people formed in Stockholm. The Ark of Taste commission has a new member. The network in **Denmark**, thanks primarily to the involvement of convivium leader Johan K. Dal, won a project (funded by the Nordic Council) that will make it possible to organize Terra Madre Nordic in 2018. The two most active convivia (Odsherred and Copenhagen) have their own communication channels, with a newsletter and Facebook page. The number of members has increased slightly, thanks in part to the membership campaign carried out during events like Cheese in Copenhagen.

In **Switzerland** the national branch will soon close its foundation, bringing the Presidia project back into the fold of association activities. Slow Food Switzerland has reorganized its office and run some highly successful events (the Bern and Zurich Messe and the Semaine Du Goût). The youth network is very active in terms of organizing activities, creating alliances, and fundraising. The network is developing in **Austria**, particularly in Carinthia: Here, thanks to Slow Food Travel and the upcoming Gut, Sauber und Fair project, there is a good level of collaboration with institutions and excellent media coverage.

The new website for Slow Food in **France**, launched at the International Congress, represents a wider re-launch of the country's network.

Having changed its name from Youth Food Movement to Slow Food Youth Network (SFYN), the network of young activists in the Netherlands has realigned itself with SFYN groups in other parts of the world, making itself more visible. The inauguration of a new office shared by SFYN Netherlands and Slow Food Netherlands (the office is located above the restaurant Instock, symbol of the zero waste movement) signals a new phase of collaboration between these two branches of Slow Food in the country. Reflection took place at the network level to stimulate dialogue on the transition of Slow Food in the Netherlands in light of Slow Food policy decisions at the international level. Slow Food Netherlands launched a new website and a monthly newsletter that has been well received and has increased the association's presence on social media.

In the **United Kingdom**, coordination between the national branches (Scotland, England, Wales,

and Northern Ireland) has been working well. Involvement in the “Menu for Change” campaign at a national level was an example of positive collaboration. The number of members has continued to grow steadily, reaching 2,141 (with 21 convivia). During the first months of the year a questionnaire was sent to members to collect ideas, suggestions, and proposals regarding the management and impact of Slow Food in the UK. **Latvia** has witnessed stable growth in membership thanks primarily to the activities of the Straupe Earth Market.

In **Italy**, 2017 saw a consolidation of existing members, of which there are 26,000. Trends were positive overall. The association in Italy is active on many fronts and membership has come from projects, events, and civil society in general. The number of members who choose the “green” option to support a project is growing.

In other European countries, despite the efforts of local groups, activities and the network are struggling to take off.

Despite good media coverage and official recognition, the Food Futures event organized by the Porto Convivium in **Portugal** was attended exclusively by locals.

In **Spain** the network is fragmented, organized at a local or, at best, regional level (e.g. in Extremadura and Catalonia). The young Slow Food Extremena network organized training and an exchange with institutions and other civil society organizations to evaluate how to develop the Extremadura Slow project with the support of the regional Junta. The convivia in **Belgium** are committed to strengthening national coordination. In light of decisions made at the Congress in Chengdu, the proposal to create a national association in Belgium was not followed up on.

Despite the fragmented situation of its convivia (with different levels of collaboration between the various groups), **Poland** is a country with great potential.

Ireland saw a marked fall in the number of members, due primarily to the lack of activities in the country.

In **Slovenia**, the small local network regularly participates in national and international events (Slow Fish and Cheese) and collaborates with universities on mapping projects, but is struggling to develop in civil society.

Iceland, **Norway**, and **Finland** have stalled in

terms of the development of the association, and membership has fallen.

Themes, campaigns, and political challenges

The priority themes in Europe in 2017 were **GMOs and glyphosate**; the **Common Agricultural Policy (CAP)** and the proposal to work on a Food Policy; **soil**; **food waste**; and **Cheese**.

A survey on the CAP was carried out in five countries (Italy, France, Spain, Romania, and Sweden), allowing for an expansion of the network of producer contacts, the strengthening of alliances with local organizations, and the collection of ideas for recommendations to policy makers. Work also continued on **hygiene regulations**, with the involvement of experts from the network in meetings in Brussels and at a number of conferences at Cheese.

Slow Food UK collaborated with the People’s Food Policy initiative, a platform that aims to collect ideas and proposals for a participatory **sustainable food policy**, replicable at a European level. Slow Food England participated in various consultations on the issues of school and hospital catering, access to food in urban areas like London, and the taxing of sugar and sugary drinks. Slow Food Scotland took part in several meetings



of the Scottish Parliament's Cross Party Group on Food.

Slow Food Dolny Slask (Poland) translated many documents in support of campaigns (on glyphosate, soil, and climate change) into Polish and is working on children's education.

The theme of food and health is important to the Czech Republic, where various local convivia (Brno, Prague, and Prague Youth) are working with schools. Luxembourg also focused its activities on this topic in 2017.

The theme of **Cheese** and **raw milk** is very important in several countries and was developed thanks to many local and national events. Thanks to the close collaboration with QueRed (Face network), there was extensive participation by Spanish producers in Cheese 2017. In the UK, the theme of protecting small-scale producers was united with that of defending raw milk in the case of Errington Cheese: As a reaction to the attempts to shut down this small family dairy, Slow Food Scotland, along with other organizations, created the Committee for the Defence of Artisan Food. In Ireland, the issue of protecting raw milk cheese is still very relevant.

The issue of **sustainable fishing** is also central in Europe. In Denmark, Johan Dal met with Greenpeace and Birdlife to evaluate common actions against industrial fishing. Slow Fish is also a very salient topic in Iceland, Norway, and Finland. In Finland in particular, sustainable tourism is an interesting theme that has made it possible to establish new contacts and possibly start the Slow Food Travel project in the country.

The theme of **small-scale production** and **biodiversity** is key in many countries, including France, Poland, and Sweden. In Sweden, thanks to the collaboration with Eldrimmer, there has been a focus on the promotion of small-scale agriculture (based on biodiversity), the reconstruction of a rural tradition, and the innovations introduced by young people who have chosen to return to the land. Themes include the logistics and sale of products from small-scale producers in cities (Reko, Slow Food nodes, and other systems) and the connection between cities and the countryside. In France, through the campaign "Grains d'un Paris d'Avenir," the French Chefs' Alliance worked in partnership with other organizations to create content and take a position on the issue of seeds at the Fête de la Gastronomie.

In the Netherlands, the network (in partnership

with the Dutch Rare Breed Survival Trust) has come together around the theme of **Slow Meat**, defending farmers of local breeds (including Lakenvelde Cattle, a Presidium) in response to a change in legislation that regulates phosphate emissions. Initial steps have been taken to promote the Food Agenda in local politics. The "Menu for Change" campaign was shared online and at least one convivium involved local politicians in the challenge (e.g. in Wageningen).

Austria has worked on many fronts, primarily on the development of **Slow Food Travel** in Alpe-Adria. The new project will involve the entire Carinthia region, bringing in the tourism board, the Genussland, restaurants (Chefs' Alliance), high schools, the Ark of Taste, and Presidia. Slow Food Vienna is continuing with its project on **bread production** and sourdough with the event Kruste und Krume, held in March in Vienna, and trainings organized in different parts of the country.

The main themes in Germany are the battle against agroindustry and waste, and Slow Meat. For the 500th anniversary of Martin Luther's 95 theses, Slow Food Germany came up with 95 theses for the head and the belly: https://www.slowfood.de/w/files/publikationen/broschuere_95_thesen.pdf

The theme of **food waste** is central to the youth network (and other members of the Slow Food network) in all the southwestern European countries, which organized events for World Disco Soup Day.

In Switzerland, work continues on issues such as food waste and Slow Meat through the development of the Chefs' Alliance project, events, the collaboration with Coop, and the Presidia.

To tie in with the international campaign, the network adopted the theme of **climate change** as a source of inspiration for local events.

In the UK, the possible implications of Brexit for food and agriculture policies continue to be a focus of debate.

Another important topic, particularly for the Nordic region, is knowledge and promotion of **wild resources**.

In Italy there remains a strong focus on banning GMOs, thanks to participation in the Liberi dai Ogm coalition. Attention is also focused on the two important themes of Food and Health and daily food (bread, milk, oil, etc.).



Projects

Education

The Romanian network's work on **sensory and taste education** has continued. Slow Food Turda has launched a new project, Edu-Kitchen, which draws on collaboration from five other convivia in the country: In 2017 it delivered food and taste education to over 1,600 children and students around Romania. For the fifth consecutive year, the In What Sense? workshops have continued, and so has the Melcul Verde school garden project (Slow Food Iași), which also completed a Master of Food cycle on honey.

Slow Food Brno (Czech Republic) runs the Skutecne zdrava skola education project, involving over 300 schools and nurseries and working to improve children's diets. In Prague, Slow Food is working with three schools to offer sensory education workshops and organize initiatives to promote school gardens (in collaboration with the youth network in Prague).

Education projects are also strong in Germany, with one focusing on the theme of soil and another on food waste. The Slow Mobil project is active in Germany and Switzerland: A caravan converted into a kitchen travels the country and serves as a venue for educational/gastronomic workshops for children.

Educational projects in Italy remain focused on Master courses for adults and on school gardens in primary education. Specific educational activities are created for private subjects and during events. Communities in the Netherlands organized cooking courses for children and events in which

participants were taught about production methods, products, and cooking techniques that highlight good, clean and fair food.

Biodiversity (Ark, Presidia, Earth Markets)

The number of **Ark of Taste** products in the **Czech Republic** has doubled, thanks in part to nominations from University of Gastronomic Sciences students during a study trip. The Ark is also active in Sweden and Denmark, thanks primarily to nominations from Martin Ragnar (a new member of the Swedish Ark commission and a representative of the Akademie association) and the work of the commission in Sweden. In Denmark the number of products has almost doubled in the last year.

In **Austria**, Slow Food Burgenland is organizing an **Earth Market** in Lutzmannsburg, about 70 kilometers south of Parndorf. Lutzmannsburg is one of the villages with the longest history of the right to hold a market (its market is mentioned in historical documents from 1256).

Switzerland continues to work on the **Presidia** project. Coop Switzerland, the project partner, has requested more specific guidelines on animal welfare.

Scotland and **England** have done good work on the Ark, with 50 products recorded in Scotland and over 100 in England. The number of chefs in the **Alliance** continues to grow, with 25 across the United Kingdom. Vivian Maeda, coordinator of the Alliance project, took part in the meeting of Italian Alliance chefs held in Montecatini on October 16, 2017. Slow Food England is involved in many educational projects in schools (school gardens, improvement of catering, etc.) and social projects, including one on urban apiculture with young offenders.

In **Iceland**, **Norway**, and **Finland**, work to map Ark products continues. The Chefs' Alliance project was launched in June in Iceland with an initial ten chefs.

In regards to Ireland, a meeting was held at Cheese with the producers and coordinators of the Irish Raw Milk Cheeses Presidium to evaluate the situation and plan technical and communications support to assist artisan cheesemakers.

In **Spain**, despite the presence of some active Earth Markets (Catalonia, Madrid, etc.), the absence of a national network means that projects in the country are tied to very local actors and institutions and lack national resonance. The young convivium in Extremadura has found institutional partners (like the regional Junta) to invest in mapping and promoting local biodiversity.

The group working on biodiversity projects (Ark and Presidia) in the **Netherlands** in 2017 monitored existing projects and launched a new Presidium for Traditional Boeren Leyden cheese. Steps were taken to implement the Slow Food Chef's Alliance 2.0, a new organizational model for the chefs' network that allows members to choose different levels of commitment.

At the start of 2017, a collaboration began in **France** between Slow Food, the Slow Food Foundation for Biodiversity, and the French publisher Plume de Carotte to produce a practical guide to Slow Food's projects related to protecting biodiversity. The book tells stories of France's territories and Ark and Presidium products, and the Alliance chefs committed to promoting them.

In the **Baltic region**, a new Earth Market was created in Saaremaa in Estonia, the official launch of which will take place in spring 2018.

In Italy at the end of 2017 there were 260 Presidia in total, about 15 of which were launched during the year. The number of chefs in the Alliance also continues to grow (it currently stands at around 500), and there was a space dedicated to the Alliance chefs at Slow Fish. Some Earth Markets were closed or suspended, but work is being done to open new ones in 2018.

Sustainable tourism

In **Austria**, Slow Food is working intensively on the **Slow Food Travel** project, the Earth Markets, and the Presidia.

For the third year, Slow Food, together with Viaggiare i Balcani, organized a series of trips to the Danube delta to visit local food communities and discover food traditions at risk of extinction.

In **Finland**, too, visits and meetings took place with organizations (Food From Finland, Visit Finland) interested in developing a sustainable tourism project.



National and regional events

→ AUSTRIA

- **Kruste&Krumme**, event dedicated to sustainable sourdough bread, Vienna – March 18
- **Food Heroes conference** organized by the Carinthia tourism board (with Austrian institutions, journalists and tourism stakeholders), with the participation of Paolo Di Croce, Valden – November 6

→ BELGIUM

- **Bruxelles Champetre**, creation of a Slow Food village with producers from the network for this annual event, Brussels – September 17
- **Vini Birre Ribelli**, an event dedicated to natural wines and beers, recognized as a Slow Food event since 2016, Brussels – November 25-26

→ CROATIA

- **KinoOkus 2017**: Eighth edition of the film and food festival organized by the Dubrovnik Convivium, Ston – June 29-July 2

→ DENMARK

- **Slow Cheese Copenhagen** Slow Cheese Copenhagen, Cheese event at the Food Space organized by Slow Food Copenhagen, with the participation of small-scale Danish and Swedish producers – November 6

→ CZECH REPUBLIC

- **Slavnost Oskoruší 2017**, a festival dedicated to the products of the South Moravian Service Tree (a Presidium), Moravia – April 22-23
- **Simply**, a roundtable on sustainable food and wine, featuring a screening of the Slow Food Story documentary, Bitto Storico cheese,

a producers' market, and workshops with children, Bratislava – May 12-13

→ **DENMARK**

- **Slow Cheese Copenhagen**, Cheese event at the Food Space organized by Slow Food Copenhagen, with the participation of small-scale Danish and Swedish producers – November 6

→ **FRANCE**

- **Nantes Food Forum**: The French Chefs' Alliance participated in the organization of an international conference in Nantes, developing the themes of the conferences (one theme per day) and preparing meals for the 3 days of the forum – July 2-5
- **Fête de la Gastronomie**: Carlo Petrini participated in the launch event of the two campaigns "Grains d'un Paris d'Avenir" and "Le Changement au Menu," organized in a lemon house in the Parc de Bercy as part of the event's program – September 22-24

→ **GERMANY**

- **Slow Food Messe**, Stuttgart – April 20-23
- **Slow Cheese, Berlin** – November 3-5

→ **ITALY**

- **Slow Beans**, an event with producers and products from the Slow Food network throughout the country, Mel – December 2-3
- **Slow Food Village**, meetings within the event Caffaina, Viterbo – June 23-July 2
- **Cibus Connect**, a market with culinary workshops and selected Slow Food producers, Parma – April 12-13
- **Arcevia – Slow Mays**, annual meeting of the network dedicated to corn – February 25
- **Stati generali delle comunità dell'Appennino**, Lepini – December 1-3
- **Festa della Pitina**, including a market with Presidium producers from Friuli-Venezia Giulia as well as European Presidia and food communities – July 22-23

→ **NETHERLANDS**

- **Slow Food in the Park**, an event organized by SF Netherlands, Bodemblog – April 14
- Regional and local communities organized a large number of events and activities focused on making Slow Food campaigns, products, and people more visible to the wider public. Ark of Taste products were often highlighted,

and activities ranged from cooking with Ark products to dinners and a Food Safari by bike, and from markets to a Food Film festival and meetings/discussions (e.g. Kauwkost).

- Slow Food was present at the country's most important national fair for the organic sector (Biobeurs).

→ **POLAND**

- **Slow Food cheese festival**, Sandormiesz – October 17-18

→ **PORTUGAL**

- **Food Futures**: Conference focused on the theme of food and nutrition, organized by the Porto Convivium to relaunch Slow Food's image at a national level, particularly in the academic and institutional spheres, with Carlo Petrini as one of the main speakers, Porto – May 12-13

→ **SPAIN**

- **Gustoko**, Bilbao – February 12-14
- **Feria de Santiago**, a fair with many producers and local breeds – July 23-29
- **ArdoAraba**, a local producers' fair, Araba Alava – December 7-9

→ **SWITZERLAND**

- **Slow Food Messe**, Bern – March 10-12
- **Slow Food Semaine du Goût**, an event promoted by Slow Food Switzerland involving various events around Geneva on the theme of sustainability and the promotion of quality food – September 14-24
- **Slow Food Messe**, a fair organized by Slow Food Switzerland with products and producers from around the country, Zurich – November 10-12
- **Goût et Terroirs, Bulle** – November 29-December 3

→ **UNITED KINGDOM**

- **Slow Food lecture at the University of Aberdeen**, presented by Carlo Petrini in collaboration with the Aberdeen Convivium – May 27
- **Edinburgh Food Festival**, with the participation of SF Scotland, an event with producers and promotion activities – July 26-30
- **Ludlow Food Festival**, with the participation of the Ludlow Convivium in educational activities – September 8-10

NORTH AMERICA

Network development

In the **United States**, the communities are very active and participate in the national and international campaigns. The members feel involved and identify with Slow Food USA's activities. During the year, the collaboration between the communication offices of Slow Food International, Slow Food USA, and Slow Food Italy was consolidated, a first step towards the greater involvement of Slow Food USA in the development and management of English-language communications at a global level. In **Canada**, work is being done to involve the network more, especially on an international level.

Themes, campaigns, and political challenges

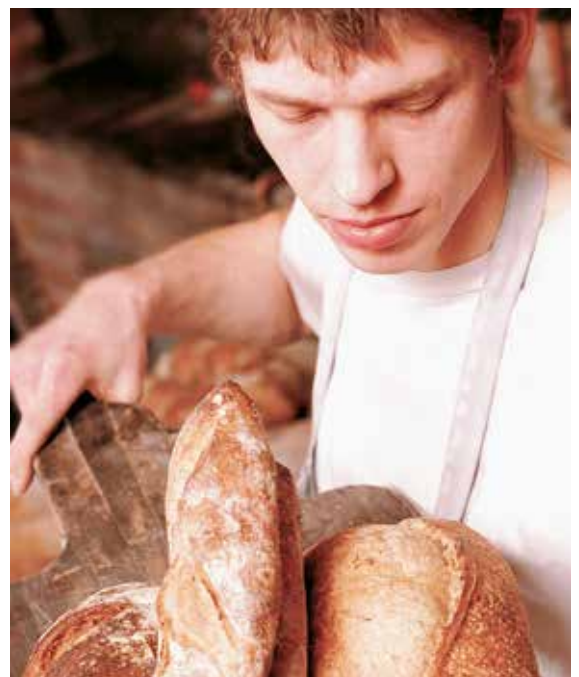
The issue of **raw milk** was developed in both the United States and Canada. Starting from

the need to discuss participation in Cheese (Bra, September), some American raw milk cheesemakers met and set the objective of working on the development and relaunch of the Presidium for American raw milk cheeses. Two leading organizations, the American Cheese Society and the Oldways Cheese Coalition, were also involved, and both decided to support Slow Food and the producers with this process. A first meeting with some raw milk cheese producers is also being organized in Canada to discuss the potential development of a Presidium there.

The North American **Slow Fish** network continued to grow, and the theme is very resonant at a local and national level.

The Slow Food Turtle Island **indigenous peoples network** was started a year ago and now feels the need to give itself more form and structure. This will allow it to function better as a network of people and communities. In 2017, Slow Food USA collaborated on the development of the content of the global campaign on **climate change**.

The **Slow Meat** campaign was continued thanks also to the collaboration with the organization Meatless Monday, with which Slow Food USA worked on the Chefs' Alliance project to encourage chefs to reduce their use of meat and use heirloom varieties of legumes, rice, and other Ark products.





National and regional events

Projects

The Slow Food USA network is working hard on the biodiversity front, particularly on the development of the **Ark of Taste**. At the end of the year, a **new Presidium** was officially launched for the Bodega Red Potato, and the **Slow Food Chefs' Alliance** was also launched in the country, with over 200 chefs. The chefs participated in the Slow Food Nations event, the membership campaign, and the global campaign on climate change. Though it is no longer being coordinated nationally, Slow Food USA's **school gardens** project continues to exist thanks to local communities.

→ CANADA

- **Slow Food Canada Summit**, national meeting of the Canadian communities and network, Moncton – May 10-14

→ USA

- **Slow Food Nations**: first edition of the event organized by Slow Food USA. The event included a market (with over 70 exhibitors from the United States, Mexico, and Canada), conferences, and meetings on issues like food sovereignty, Slow Meat, sustainable fishing, etc. The day before the event, a meeting was held for the leaders of the Slow Food USA network, during which over 500 participants met to discuss the projects and potential of Slow Food in the United States, Denver – July 14-16

CHANGE
YOUR 
FOOD,
STOP
CLIMATE
CHANGE



Slow Food®

I 5

COMMUNICATION

Main communication tools in 2017

Social media



200,000

Follower (Facebook, Twitter, and Instagram)

Newsletter



100,000

contacts in eight languages with six editions



10,000

Project descriptions

Websites



300,000

300,000 sessions every month



30

Handbooks



INTERNATIONAL CAMPAIGNS

All of Slow Food's projects have a strong cultural aspect. An essential part of the work is represented by communication, dissemination, and training activities.

By communicating its activities and projects, Slow Food gives a voice to small-scale producers around the world, describing the places and cultures of local communities and putting forward a new model for development.

The tools used are various: **online communication** (websites, social media, apps), the **circulation of printed material** (brochures, guides, comics, cookbooks), the **production of documentaries and photo reports, participation in events** (local, national, and international), and the launch of new projects aimed at chefs (like the Chefs' Alliance with the Presidia) and consumers (like events against food waste and the narrative label). Additionally, Slow Food works to produce and print educational publications for producers (on cultivation and production techniques, packaging, and food safety and hygiene regulations).

Menu for Change

The campaign was launched at Cheese and was given visibility during the International Congress in Chengdu. It highlighted the relationship between climate change and agriculture and the food system, showing the role of food as cause, victim, and solution.

The main objective was to **raise funds** for the Slow Food network but it also served as an awareness-raising campaign that sought to spread good practices among consumers.

The campaign was developed and coordinated by an international team that involved Slow Food USA, Slow Germany, Slow Food Italy, and Slow Food International.



The campaign was divided into three phases:

Eat Local Challenge (October) – People were asked to eat more local food and to share initiatives on social media with hashtags and selfies/photos.

Cook Up a Better Future (November) – In this phase, the chefs from the network, and particularly the Alliance, were asked to organize a climate-friendly activity (a meatless menu, a menu against waste, etc.), to publicize it, and to raise funds. In particular, a collaboration was started in the United States with the Meatless Monday organization.

Make a Gift (December) – This was the official fundraising phase.

Between September and December, two articles on the theme were published on the sites every week: one on general issues linked to food and climate change and one with the story of a community affected by climate change or reacting to it.

Videos, badges, and infographics on the theme were shared on **social media** and the events organized by the network were publicized.

↓ ↓
**75,000
EURO
WAS RAISED
FROM
61** 
COUNTRIES
→ → **1,282
DONORS**

Press and media relations

The goal of Slow Food's international press office is to ensure visibility in the media (web, print, radio, and TV) for Slow Food's projects, policies, campaigns, and vision. It is directed toward journalists around the world and can draw on a database of around **15,000 contacts in 160 countries**.

From January to early December 2017, there was a total of around **67,900 mentions of Slow Food in the world**, based on all the results found thanks to the keywords input into a professional search system. Among these, there were 4,813 important articles, with a readership (number of potential readers calculated based on media circulation data) of **over four billion people!** These numbers are based on parameters and measurements carried out by a qualified third party.

The projects with the greatest success in terms of media attention were, in order: the Ark of Taste, the Presidia, the Earth Markets, and the Chefs' Alliance.

The collaboration with **BBC Radio 4 (The Food Programme)** is continuing, and the BBC was present at the Slow Food International Congress in Chengdu. A collaboration with **Prazeres da Mesa** (Brazil) is ongoing, and recently a new partnership was started with the Belgian magazine **Imagine**. Long-standing collaborations in Italy with **La Repubblica**, **il Manifesto**, **La Stampa**, and **Bell'Italia** also continue.

Since 2017 a weekly international press review email has been sent to all Slow Food communication coordinators around the world and to UNISG students (around 1,000 people), in English, French, Spanish, and Russian.

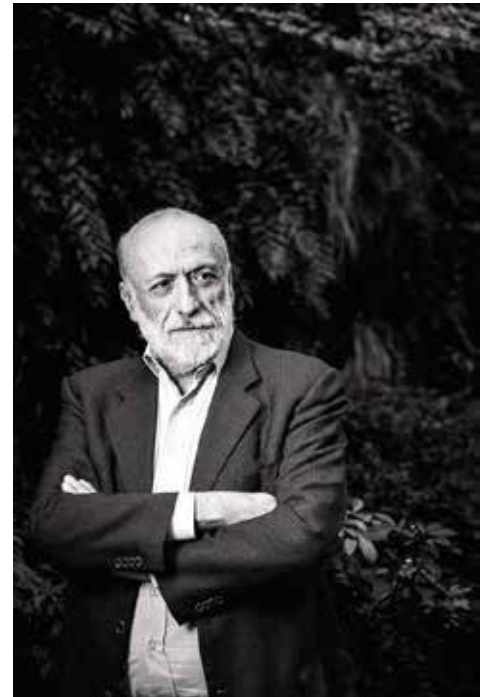
In 2017, **120 press releases** were written and sent out to promote the activities, campaigns (including "Menu for Change"), and international events (including Slow Food Nations, Slow Fish, Cheese, and the International Congress in Chengdu), and to provide information about some policy topics, particularly at a European level. Journalists were sent 11 press releases in 13 languages on the "Menu for Change" campaign. A total of 42 press releases in 16 languages were sent to journalists about the Slow Food projects (Ark, Presidia, Earth Markets, Chefs' Alliance, etc.).

Le Monde

Recette : la soupe à l'oignon de Carlo Petrini

L'Italien Carlo Petrini, qui a fondé en 1989 le mouvement Slow Food, défend une alimentation « bonne, propre et juste ». A chacun de ses séjours à Paris, il déguste cette soupe basique et réconfortante.

Le Monde | 27.04.2018 à 13h37 | Par Camille Labro



Manger une soupe à l'oignon est la première chose que je fais quand je viens à Paris. C'est un rituel personnel incontournable depuis cinquante ans. Je vais généralement Au Pied de cochon, le restaurant ouvert 24 heures sur 24 près des Halles, par habitude, et parce que leur soupe est impeccable. Historiquement, c'est le plat des travailleurs des Halles au XIX^e siècle, le mets fonctionnel par excellence. Pour moi, c'est aussi beaucoup plus que ça.

J'avais 19 ans la première fois que je suis venu à Paris. Je suis arrivé en stop depuis ma province piémontaise. C'était en août 1968, trois mois après les émeutes. La rive gauche était en ébullition, il y avait des réunions, des discussions partout, de la musique, une ambiance surchauffée. J'étais fasciné et habité de la même rage, je comprenais leurs combats. Découvrir Paris ainsi, quand on est étudiant, c'est un privilège. Je n'avais pas un sou en poche, je dormais dans une auberge de jeunesse, je me nourrissais de hot dogs, et, parfois, vers 4 ou 5 heures du matin, j'allais déambuler et manger une soupe à l'oignon aux Halles.



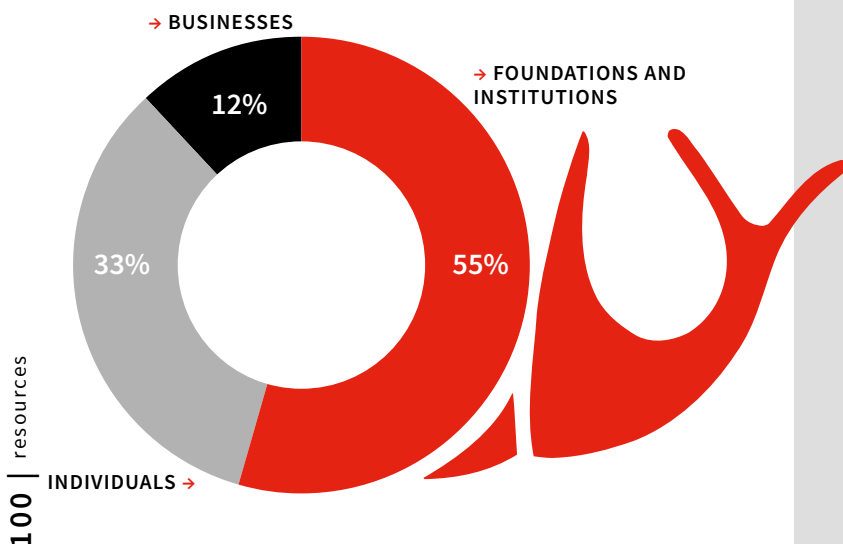
RESOURCES

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6

Slow Food and the Slow Food Foundation for Biodiversity support activities around the world thanks to collaborations with different groups and organizations at local, national, and international levels. Operating in a global climate, in which financial resources are increasingly difficult to find, the association and the Foundation are working on multiple fronts, to diversify their sources of funding while continuing to promote the Slow Food philosophy and carry out projects.

SOURCES OF FUNDING



↓
↓
**TOTAL €
INCOME
4,369,639**

In 2017, thanks to the support of donors, Slow Food International received € 4,369,639, which was then invested into the development and management of a variety of international projects.

**1 € 2,385,943
FOUNDATIONS AND
INSTITUTIONS**

**2 € 1,466,313
INDIVIDUALS**

**3 € 517,383
BUSINESSES**

What do we do with the funds?



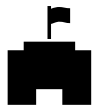
€ 2,119,688

Activity and projects



€ 548,940

Communication and education



€ 968,760

Structure and operations



€ 389,787

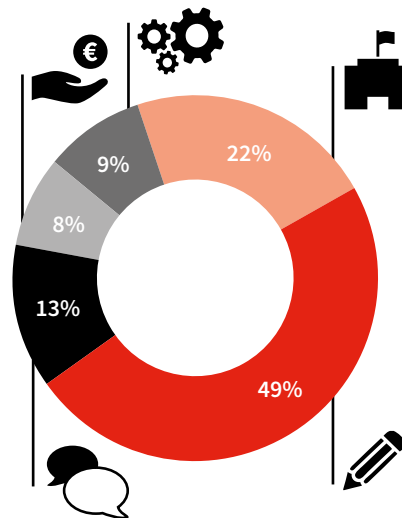
Management



€ 330,402

Fundraising

TOTAL 
COSTS
€ 4,357,577



The data provided refer to consolidated figures from the 2017 budgets of Slow Food and the Slow Food Foundation for Biodiversity.

→ ACTIVITIES AND PROJECTS

The largest section of the budget, dedicated to field work and projects managed by Slow Food. The funds in this section include those provided to producers and organizations involved with the network around the world. A part of this also includes the costs of staff and regional managers, and funding for international events.

→ COMMUNICATION AND EDUCATION

This section relates to the expenses of creating and printing communication materials, of media relations, and of management of communication campaigns.

→ FUNDRAISING

The costs relating to fund acquisition, particularly

the pitching and presentation of international projects

→ MANAGEMENT

This section includes the costs of management and organization, in particular the handling of meetings between administrative, strategic, and political branches of Slow Food. The major cost in this section is dedicated every four years to organizing the Slow Food International Congress, (in 2017, the 7th edition was held in Chengdu, China).

→ STRUCTURE AND OPERATIONS

The administrative costs of the organization, committed to the smooth functioning of Slow Food.

Where does our funding come from?

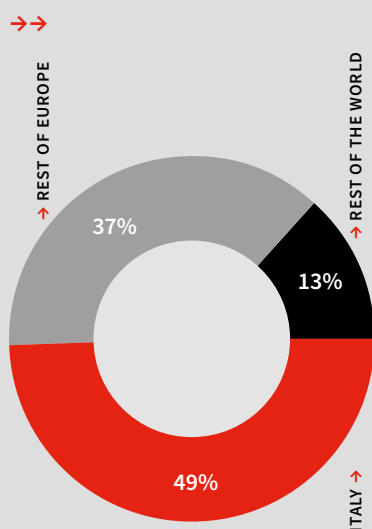
Sources of funding can be grouped into three broad categories.

→ FOUNDATIONS, CHARITIES, AND INSTITUTIONS

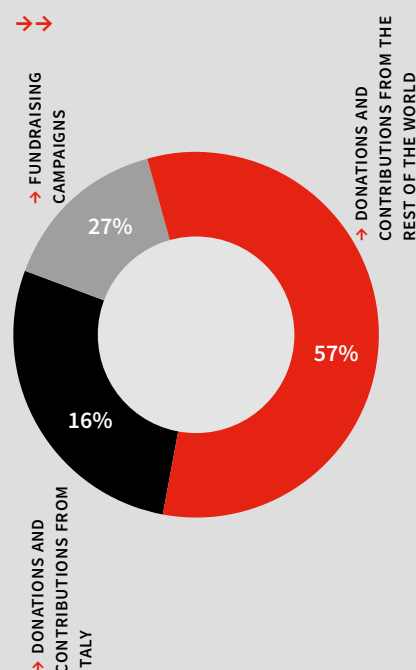
Slow Food and the Slow Food Foundation for Biodiversity rely on the support of public and private institutions and foundations, around the world. The long-term ties that distinguish the relationships with many of these organizations hinges on the urgency to address the monumental issues facing mankind and the planet, with a focus on protecting biodiversity. Aside from the institutional support received from the European Union Directorate General for the Environment's Life program, most funding is given to maintain or promote individual projects rather than the organization as a whole. Throughout 2017, Slow Food managed **more than 20 international projects**, with a combined budget of more than 2 million euros. To list a few examples, Slow Food is leading **five major projects throughout Central Europe** (Venice, Dubrovnik, Brno, Krakow, and Kecskemét) to preserve and promote the

local gastronomic heritage of each; in Morocco and Senegal, Slow Food is working with Oxfam Italia on rural development; in the Caribbean, Slow Food is working with local communities to develop and improve the sustainable management of marine and coastal resources; Slow Food is working to extend and strengthen Presidia supporting indigenous communities in Argentina, Brazil, Colombia, Mexico, and Kenya. In Italy, the 2017 project *Le ricette del dialogo* ("the recipes of dialogue") was funded by AICS, an Italian agency charged with promoting and coordinating international development. The Region of Piedmont and City of Turin are both indispensable donors to the biennial event Terra Madre Salone del Gusto, which, as well as gathering thousands in Turin for the world's largest international event dedicated to food, also supports the growth and spread of the Slow Food network all around the globe. Meanwhile, many foundations also directly support Slow Food activities around the world, such as the Slow Yucatan programs, financed in part by the Kellogg Foundation; the growth of the network and the Slow Food gardens as part of the **Foundation for Africa Burkina Faso**, sustained by ACRI; the strengthening of the network and all projects managed by Slow Food in Uganda, supported by the Intesa San Paolo fund.

FOUNDATIONS AND INSTITUTIONS BY TERRITORY



FUNDRAISING CAMPAIGNS AND CONTRIBUTIONS



Where does our funding come from?

→ INDIVIDUALS

From the 5x1000 tax contributions, to campaign-based fundraising like the 2017 global campaign “Menu for Change”, the huge financial input of members and supporters of Slow Food the world over is clearly evident. In line with the inclusive, grassroots nature of Slow Food, which has always set it apart, it is only logical that a major part of the financial support for the organization comes from the broad community of people all around the world, who believe in good, clean and fair food for all. The sum raised by 2017’s “**Menu for Change**” campaign, the continued support for the **Gardens in Africa** project, new memberships, and the **5x1000** tax donations, totaled **€ 1,466,313**.

→ BUSINESSES

With regards to collaboration with businesses, work done over the years in various contexts continues to yield positive outcomes, many of which morph into successful long-term joint projects. Businesses are selected based on strict criteria, in accordance with the good, clean and fair philosophy. In 2017, collaborations with businesses brought in a total of **€ 517,383** for Slow Food International.



What people are saying about Slow Food

“ I support Slow Food because I believe that food is the starting point for a massive, peaceful revolution for the benefit of the environment and the Earth. ”

Eliodoro d’Orazio

Italy; Slow Food Member and supporter of the “Menu for Change campaign”

“ I support Slow Food because it is the only organization whose members are determined to improve the food system in so many different ways, not just within communities, but around the world. ”

Bernadette Dryden

Missouri, USA; Slow Food Member

“ Slow Food is a very effective organisation which operates on many levels to achieve its objectives. In particular, it creates partnerships with other NGOs, with international organisations and participates in advisory groups and consultations with the European Commission. Through grassroots projects it seeks to represent the small producer and to raise issues to policy-makers. ”

Angelo Salsi

European Commission, LIFE and CIP Eco-Innovation, Head of Unit

“ I can only applaud the great work carried out by Slow Food in Mexico: Slow Food has created a vast network and supports a number of initiatives in the country that drive the promotion and appreciation of clean, local food. ”

Ivana Fertziger

Ford Foundation; Project coordinator Central America and Mexico

FINANCIAL STATEMENTS 2017

Slow Food
31/12/2017

ASSETS – BALANCE SHEET AS PER ART. 2424	2017	2016
A) Subscribed capital	0	0
Called up	0	0
Not called up	0	0
B) Fixed assets	24,037	52,722
I - Intangible fixed assets	19,526	26,201
1) Start-Up and Expansion Costs	0	0
2) Research, Development and Advertising Costs	0	0
3) Industrial Patent and Intellectual Property Rights	0	388
4) Concessions, Licenses, Trademarks and Similar Rights	9,754	10,392
5) Start-Up	0	0
6) Assets Under Construction and Payments on Account	0	0
7) Other Fixed Assets	9,772	15,421
II -Tangible fixed assets	3.635	9.886
1) Land and Buildings	0	0
2) Plants and Machinery	0	0
3) Industrial and Commercial Equipment	0	348
4) Other Assets	3,635	9,538
5) Assets Under Construction and Payments on Account	0	0
III -Fixed financial assets	876	16,635
1) Equity investments in:	0	16,000
a) Subsidiaries	0	0
b) Associated Companies	0	0
c)Parent Companies	0	0
d) Sundry Companies	0	16,000

2) Accounts Receivable:	876	635
a) From Subsidiaries	0	0
b) From Associated Companies	0	0
c) From Parent Companies	0	0
d) From Others	876	635
3) Sundry Securities	0	0
4) Treasury Shares	0	0
C) CURRENT ASSETS	2,131,279	2,669,102
I - Inventories	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
II – Accounts receivable	1,984,312	2,042,361
1) From convivia/national associations/trade – within 12 months	845,696	861,966
2) From Subsidiaries	0	0
3) From Associated Companies	0	0
4) From Founders	0	0
5-bis) Tax credits	624	2,696
5-quater) From others within 12 months	1,137,992	1,177,699
III - Current financial assets	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) Sundry Equity Investments	0	0
5) Treasury Shares	0	0
6) Sundry Securities	0	0
IV - Cash and cash equivalents	146,967	626,741
1) Bank and Postal Accounts	144,749	624,447
2) Checks	0	0
3) Cash in Hand and Cash Equivalents	2,218	2,294
D) ACCRUED INCOME AND PREPAID EXPENSES	14,794	58,621
Accrued Income	0	0
Prepaid Expenses	14.794	58.621
TOTAL ASSETS	2,170,110	2,780,445

LIABILITIES - BALANCE SHEET AS PER ART. 2424	2017	2016
A) NET EQUITY	463,225	451,162
I – Capital (Share Capital Fund)	25,807	25,807
II - Unencumbered Capital Assets	0	0
III - Restricted Capital Assets	0	16,000
IV - Legal Reserve	265,355	262,727
V - Reserve for Treasury Shares Held in Portfolio	0	0
VI - Statutory Reserves	0	0
VII - Sundry Reserves	160,000	144,000
VIII - Profits (Losses) Carried Forward	0	0
IX - Operating Profits (Losses)	12,063	2,628
B) PROVISIONS FOR RISKS AND CHARGES	360,000	370,808
1) For Pension Liabilities and Similar Obligations	0	0
2) For Income Tax, Including Deferred	0	0
3) Sundries	360,000	370,808
C) EMPLOYEE SEVERANCE INDEMNITY	314,794	275,154
D) ACCOUNTS PAYABLE	985,290	1,081,355
1) Bonds	0	0
2) Convertible Bonds	0	0
3) Payables to Shareholders for Loans	0	0
4) Bank Payables	131,078	253,393
5) Payables to Other Lenders	0	0
6) Payments on Accounts (Advances)	0	0
7) Trade Payables	431,193	360,647
8) Payables Represented by Debt Instruments	0	0
9) Payables Due to Subsidiaries	0	0
10) Payables Due to Associated Companies	0	0
11) Payables Due to Parent Companies	0	0
12) Tax Liabilities	38,577	41,209
13) Payables Due to Social Security Institutions	50,239	39,508
14) Sundry Payables	334,203	386,598
E) ACCRUED LIABILITIES AND DEFERRED INCOME	46,801	601,966
Accrued Liabilities	0	0
Deferred Income	46,801	601,966
TOTAL LIABILITIES	2,170,110	2.780.445

STATEMENT OF OPERATIONS	2017	2016
A) VALUE OF PRODUCTION	3,202,496	3,030,154
1) Income from Institutional Activities	2,867,185	2,672,315
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) Sundry Revenue and Income	335,311	357,839
B) PRODUCTION COSTS	3,130,362	2,962,,726
6) Consumable Materials and Goods	16,035	24,459
7) Institutional Services and Donations	1,691,708	1,722,414

a) Donations for Institutional Projects	563,016	433,782
b) Institutional Services	1,128,692	1,288,632
8) Leased Assets	36,790	26,868
9) Staff	1,180,810	1,143,904
a) Salaries and Wages	886,891	849,304
b) Social Charges	216,305	217,858
c) Severance Indemnity	66,127	64,286
d) Pension Liabilities and Similar Obligations	0	0
e) Other Costs	11,487	12,456
10) Depreciation and Write-Downs	182,926	28,525
a) Depreciation of Intangible Fixed Assets	6,675	15,214
b) Depreciation of Tangible Fixed Assets	6,251	9,311
c) Sundry Fixed Asset Write-Downs	0	0
d) Write-Downs of Receivables Included in Current Assets and Of Cash and Cash Equivalents	170,000	4,000
11) Changes in Inventories of Raw Materials, Ancillary and Consumable Materials and Goods for Resale	0	0
12) Provision for Risks	0	0
13) Sundry Provisions	0	0
14) Sundry Operating Expenses	22,093	16,556
Difference between value and production costs (A - B)	72,134	67,428
C) Financial income and expenses	(5,283)	(12,228)
15) Income From Equity Investments	0	0
16) Sundry Financial Income	2	21
a) Non-Current Receivables	0	0
b) Sundry Non-Current Securities	0	0
c) Securities Held in Current Assets that do not Constitute Equity Investments	0	0
d) Income Other than Previous	2	21
17A) Interest and Other Financial Charges	7,522	6,609
17B) Gains and Losses On Exchange	2,237	(5,640)
D) Value adjustment of financial assets	(16,000)	(16,000)
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	(16,000)	(16,000)
a) Equity Investments	(16,000)	(16,000)
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)	50,851	39,200
22) Current, Deferred and Prepaid Income Taxes	38,788	36,572
Pre-tax result (A - B +- C +- D +- E)	12,063	2,628

FINANCIAL STATEMENTS

SLOW FOOD FOUNDATION FOR BODIVERSITY

through December 31, 2017

ASSETS - BALANCE SHEET EX ART. 2424	2017	2016
A) UNPAID CAPITAL FOR ASSOCIATES	0	0
B) CAPITAL ASSETS	22,456	20,636
I- Intangible assets	19,177	14,717
1) Expansion and Installation Costs	0	0
2) Research, Development and Advertising Costs	0	0
3) Industrial Patent Rights and the Rights to Use Intellectual Property	8,459	0
4) Concessions, Licences, Trademarks, and Similar Rights	3,408	3,962
5) Start-Up costs	0	0
6) Constructions in Progress and Pre-Payments	0	0
7) Other Intangible Assets	7,310	10,755
II - Tangible assets	3,021	4,968
1) Land and Buildings	0	0
2) Systems and Machines	0	0
3) Commercial and Industrial Equipment	0	0
4) Other Tangible Assets	3,021	4,968
5) Constructions in Progress and Pre-Payments	0	0
III - Financial assets	258	951
1) Investments in:	0	0
a) Subsidiaries	0	0
b) Affiliated Companies	0	0
c) Parent Companies	0	0
d) Other Bodies	258	258
2) Loans due from:	0	0
a) Subsidiaries	0	0
b) Affiliated Companies	0	0
c) Parent Companies	0	0
d) Other Bodies	0	693
3) Other Shares	0	0
4) Treasury Shares	0	0
C) CURRENT ASSETS	839,658	956,897
I - Inventory	0	0
II - Receivables	497,763	524,190
1) From supporters	439,116	531,512
a) Within 12 Months	439,116	531,512
b) Within more than 12 Months	0	0
2) From Subsidiaries	0	0
3) From Associated Companies	0	0
4) From Founders	50,000	0
4-bis) Tax Credits	246	195

5) From Others	8,401	77,474
a) Within 12 Months	8,401	77,474
b) Within More than 12 months		
6) Provision for bad debts	0	(84,991)
III - Non Asset Financial Activities	0	0
IV - Liquid Assets	341,894	432,706
1) Bank and pPostal Accounts	340,173	430,237
2) Checks	0	0
3) Cash and Securities on Hand	1,721	2,469
D) ACCRUAL AND DEFERMENTS	31,135	5,126
Accrues income	0	0
Deferred income	31,135	5,126
TOTAL ASSETS	893,249	982,659

EQUITY AND LIABILITIES - BALANCE SHEET EX ART. 2424	2017	2016
A) EQUITY	407,622	531,226
I – Share Capital (Social Fund)	50,000	50,000
II – Not special Purpose Assets	244,661	296,244
III - Special Purpose Assets	15,599	15,599
IV - Legal Reserve	0	0
V- Reserve for Treasury Stock	0	0
VI - Statutory Reserves	0	0
VII - Other Reserves	97,362	168,608
VIII - Retained Earnings (Accumulated Deficit)	0	0
IX - Net Income (Loss) for the Year	0	775
B) RESERVES FOR RISKS AND CHARGES	0	0
C) RESERVE FOR EMPLOYEE TERMINATION INDEMNITIES	155,581	129,069
D) PAYABLES	330,046	322,364
1) Debentures	0	0
2) Convertible Debentures	0	0
3) Stakeholder Financing Repayable	0	0
4) Banks	0	148
5) Other Financers	0	0
6) Advances	0	0
7) Suppliers	209,353	207,098
8) Payables Represented by Negotiable Instruments	0	0
9) Subsidiaries	0	0
10) Associates	0	0
11) Parent Companies	0	0
12) Taxation Authorities	14,813	15,395
13) Provident and Social Security Institutions	17,686	15,175
14) Other Payables	88,194	84,548
E) ACCRUED EXPENSES AND DEFERRED INCOME	0	0
TOTAL EQUITY AND LIABILITIES	893,249	982,659

INCOME STATEMENT	2017	2016
A) Production Value	1,300,574	1,434,647
1) Revenue from Institutional Activities	1,181,998	1,424,078
2) Changes in Inventories of Works in Progress, Semi-Completed, and Finished Products	0	0
3) Changes in Requested Works in Progress	0	0
4) Increases to Fixed Assets for Internal Work	0	0
5) Other Revenues and Income	118,576	10,569
B) Production Costs	1,283,694	1,419,997
6) For Raw Materials, Subsidiaries, Consumables and Merchandise	6,149	7,054
7) For Services	747,668	895,829
8) For the Use of Third Party Assets	8,800	11,144
9) For Personnel	503,301	491,146
A) Salaries and Stipends	391,873	383,676
B) Social Security	76,658	74,729
C) Severance Packages	32,455	29,014
D) Pensions and Similar Costs	0	0
E) Other Costs	2,315	3,727
10) Amortization and Depreciation	10,389	11,739
A) Amortization of Intangible Assets	8,442	4,331
B) Amortization of Tangible Assets	1,947	2,408
C) Other Write Down of Fixed Assets	0	0
D) Write Downs of Receivables Included in Current and Liquid Assets	0	5,000
11) Changes in Inventories of Raw Materials, Subsidiaries, Consumables and Merchandises	0	0
12) Provisions for Risks	0	0
13) Other Provisions	0	0
14) Other Operating Costs	7,387	3,085
Difference between production value and costs (A - B)	16,880	14,650
C) Financial income and expenses	(42)	2,165
15) Income from Investments	0	0
16) Other Financial Income	411	1,814
a) from Long Term Receivables	0	0
b) Securities Held as Fixed Assets other than Equity Investments	0	0
c) Securities Held as Current Assets Other than Equity Investments	0	0
d) Other Income	0	0
17) Interest and Other Financial Expenses	(47)	0
17-bis) Gains and Losses on Exchange Rates	(406)	351
D) Value adjustment to financial assets	0	0
Profits before taxes (A - B +/- C +/- D +/- E)	16,838	16,815
22) Income Taxes for the Year, Current and Deferred Accounts	16,838	16,040
23) Profit (Loss) for the Year	0	775



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