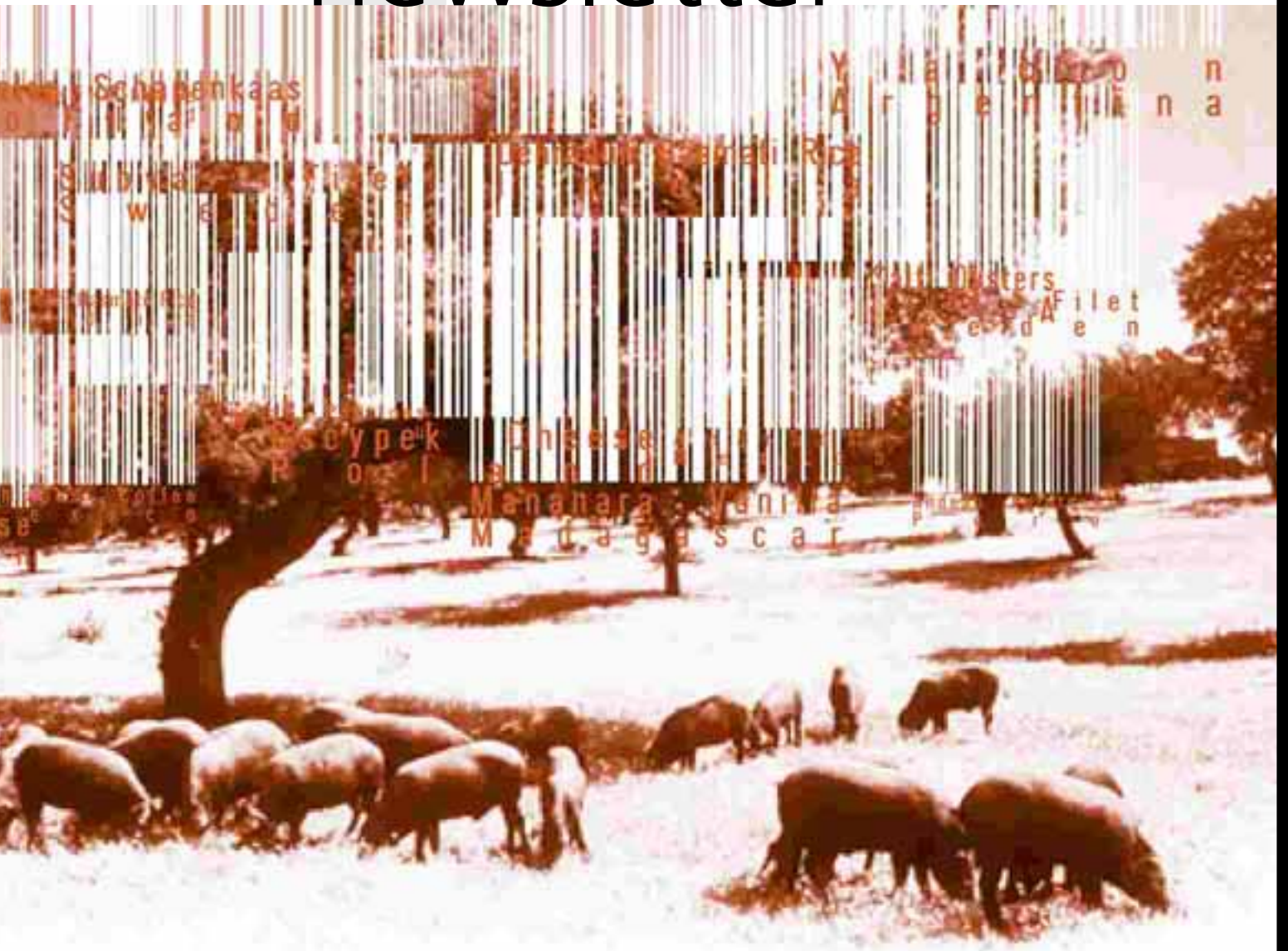




Slow Food®

2 newsletter



Slow Food Foundation
for Biodiversity



The primary partner of the Slow Food Foundation for Biodiversity is the Region of Tuscany.

This pairing of the Foundation and Tuscany is natural given that Tuscany has a long history of important cultural initiatives linked to promoting and protecting biodiversity and coordinates various programs for international cooperation.

In Tuscany, the Region promotes typical foods through a program coordinated by the Rural Agricultural Development Agency (ARSIA), and in the context of that program has supported many Slow Food Presidia projects. In addition, Tuscany was the first Italian region to institute a regional catalog of traditional foods.

The honorary headquarters of the Foundation are located at the **Georgofili Academy in Florence**, Italy. The Georgofili Academy was founded in 1753 and is dedicated to all aspects of developing the Agricultural Sciences as a center for conferences, research and offering an invaluable patrimony of information on the history of agriculture through their historical Archives and Library.

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1996 > The Ark of Taste is founded at the first Salone del Gusto in Turin.

1997 > The Manifesto of the Ark of Taste is written to define its objectives; most importantly to save an extraordinary economic, social and cultural heritage that has not been recorded but lives through farmers and artisans with a rich and complex trust of ancient techniques and methods.

1999 > The Scientific Ark Commission is formed to define methods and criteria for research, made up of Slow Food experts, journalists, professors and researchers.

2000 > The Presidia project is founded to define, defend, and promote our gastronomic heritage. At the national level, Presidia are supported by Italian companies such as Guido Berlucchi and Coop Italia.

2001 > The first International Presidium created in India to save artisan production of Mustard Seed Oil.

2002 > The first twenty International Presidia are presented at the Salone del Gusto and the International Ark Commission is born to identify the general criteria to develop the Ark around the world.

2003 > The Slow Food Foundation for Biodiversity is formed with the mission of funding all of Slow Food's activities in defense of agricultural biodiversity: the Presidia, the Ark of Taste and the Slow Food Award for the Defense of Biodiversity.

2004 > **65 International Presidia** from 30 countries will gather in Turin for the Salone del Gusto and to participate in Terra Madre, World Meeting of Food Communities that brings together 5000 producers, by recounting their experiences and comparing them with hundreds of other food communities from around the world.

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The Region of Tuscany and Biodiversity

The Region of Tuscany has long considered the defense and celebration of typical and traditional agricultural products to be a strategic the expression of a development model alternative to unbridled globalization. It is the fruit of a deeply rooted rural culture, one that protects the foods and products that contain our history and tradition.

The strategy began with the list of traditional agricultural food products instituted with EU legislation 173/98. Since then the Region of Tuscany has initiated many projects integrated into local development, with the scope of defending and evaluating typical Tuscan agricultural products that also make a contribution to the economic development of many areas through their ties to the territory in which they are produced.

The Region of Tuscany's support of quality production as relates to the consumer and the environment, is demonstrated both the PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication) as instruments to guarantee the geographic origin of a product, as well as by the registered trademark of 'Agriqualità-prodotto da agricoltura integrata' and the establishment of a monitored and guaranteed production system for these products.

Our collaboration with Slow Food forms part of this effort. Slow Food has worked for some time in the realm of biodiversity through its investigation of *terroir* and the creation of Presidia to defend typical products at risk of disappearing.

The Presidia work to unite the few small-scale producers of an artisan product, increase their visibility, and help them through promotion and communications, as well as reinforcing their production methods.

The Presidia projects have been substantially supported by the Region of Tuscany through providing financing and contacts with the scientific world and a network of local actors.

>

In this context the Slow Food Foundation for Biodiversity was founded in 2003 on the experience of Slow Food that had amassed since 1996 with first the Ark of Taste and the Presidia in Italy, then the International Presidia and the Slow Food Award for the Defense of Biodiversity.

The Foundation has its official headquarters at the Georgofili Academy in Florence and its object is the defense and recovery of agricultural biodiversity on an international level.

The Region of Tuscany supported the establishment of the Foundation by becoming a principal partner and Honorary Member and demonstrates this involvement and membership on both political and economic levels.

In 2004 the collaboration between the Region of Tuscany and the Foundation concentrates on the establishment of two new International Presidia, Giant Istrian Ox of Croatia and Bosnian Slatko made with Pozegaca Plums, as well as a program of exchanges between producers of Tuscan Presidia and the International Presidia focused on the integration of different actors in an area and the recovery of methods. The exchanges that have taken place so far are:

Italian Pistoian Mountain Pecorino Cheese, Italian Zeri Lamb and Polish Oscypek, an ancient sheep cheese from the Tatra Mountains.
Italian Orbetello Bottarga and Chilean Robinson Crusoe Island Seafood and several artisan Albanian fishermen.

Exchanges that will take place before the end of the year:

Italian Valdarno Chicken and Chilean Blue Egg Chicken.
Italian Cinta Senese pig, Casentino Prosciutto Italian with Hungarian Mangalica Sausage.

These initiatives that involve areas of the world that are disadvantaged on an economic and cultural level, are founded on a shared solid base of local actors, defined as 'Food Communities,' representing those food producers strictly linked to their territory of origin.

Quite often the production of these communities consists of an effective element of local cultural identity and the problems that they confront have much in common: issues with hygiene standards, commercialization, adequate remuneration for work and recognition on the part of the consumer.

The objective of the exchanges is to allow producers from Presidia of different nationalities to compare and contrast their farming and artisan experience, collect information, discover new production methods, recovery and appreciation that are replicable in their countries, creating an important 'network of experience' for rural and social activity.

The presence of the Region of Tuscany at the Salone del Gusto, taking place from the 21-25 of October at Lingotto Fiere in Turin, is a clear example of the priority we place on these issues.

The space reserved for the Region of Tuscany, through ARSIA, the Regional Agency for Development and Innovation in the Agroforestry Sector, is part of the area devoted to the Slow Food Foundation for Biodiversity and the International Presidia. The Presidia presentation at the Salone del Gusto is organized within the scope of the Slow Food project 'Terra Madre: A World Meeting of Food Communities.'

ARSIA will take part in activities of communication and presentation in order to put forth a very precise message: the importance of the defense and appreciation of agricultural production and niche food products as a keystone for maintaining territorial biodiversity, and the role of the Region of Tuscany in this work.

Claudio Martini
President, Region of Tuscany

Presidia Around the World

65 Presidia in 30 Countries

Africa

Madagascar – Andasibe Red Rice
Madagascar – Mananara Vanilla
Morocco – Argan Oil
São Tomé and Príncipe – Monkó Cacao

Americas

Argentina – Andean Corn
Argentina – Yacón
Argentina – Quebrada de Humahuaca Andean Potatoes
Bolivia – Potosí Llama
Bolivia – Pando Brazil Nut
Brazil – Juçara Palm Heart
Brazil – Canapu Cowpea
Brazil – Sateré Mawé Native Guaraná
Brazil – Umbu
Canada – Red Fife Wheat
Chile – Purén White Strawberries
Chile – Blue Egg Chicken
Chile – Merken
Chile – Calbuco Black-Bordered Oyster
Chile – Robinson Crusoe Island Seafood
Ecuador – Nacional Cacao
Guatemala – Huehuetenango Coffee
Mexico – Tehuacán Amaranth
Mexico – Criollo Corn
Mexico – Chinantla Vanilla
Peru – Andean Fruit
Peru – Andean Potatoes
United States – Raw Milk Cheese
United States – Cape May Salt Oyster
United States – Anishinaabeg Manoomin
United States – Heritage Turkey Breeds

Asia

China – Tibetan Plateau Yak Cheese
India – Mustard Seed Oil
India – Dehradun Basmati
Malaysia – Bario Rice

Europe

Bosnia-Herzegovina – Pozegaca Plum Slatko
Croatia – Giant Istrian Ox
Denmark – Artisan Salted Butter
France – Saint-Flour Planèze Golden Lentil
France – Gascony Black Pig
France – Rennes Coucou Chicken
France – Pardailhan Black Turnip
France – Roussillon Dry Rancios Wine
Greece – Mavrotragano
Greece – Niotiko
Hungary – Mangalica Sausage
Ireland – Irish Raw Cow Milk Cheese
Ireland – Irish Wild Smoked Salmon
The Netherlands – Eastern Scheldt Lobster
The Netherlands – Aged Artisan Gouda
The Netherlands – Texel Sheep Cheese
Poland – Polish Mead
Poland – Oscypek
Poland – Red Polish Cow
Portugal – Mirandesa Sausage
Spain – Tolosa Black Beans
Spain – Gamonedo
Spain – Euskal Txerria Pig
Spain – Jiloca Saffron
Sweden – Reindeer Suovas
Switzerland – Zincarlin
United Kingdom – Artisan Somerset Cheddar
United Kingdom – Gloucester Cheese
United Kingdom – Cornish Salt Pilchard
United Kingdom – Three Counties Perry
United Kingdom – Old Gloucester Beef



Pozegaca Plum Slatko Presidium

Project Objectives

Currently five women produce Presidium Slatko, but the group will expand with the success of the project. They have worked with several older women in Goradze to find the most traditional recipe, and their Slatko is cooked over a wooden fire in a village near Goradze with Pozegaca plums grown along the banks of the Drina river. The producers will form a cooperative this year with the assistance of the Italian NGO CEFA (European Committee for Agricultural Development), which is actively maintaining a large fruit nursery in the area. The producers are looking to commercialize their product locally in Goradze and Sarajevo, although they are collaborating with the Agropodrinje cooperative, the project's Technical Partner, to ship internationally.

Production Area

Bosnia-Herzegovina
Area orientale del Paese, Alta Valle del fiume Drina intorno alla città di Goradze

Producers

Cinque donne di Goradze: Aida Zivojevic, Ermina Alic, Branka Obrenovic, Amela Meduseljac, Jasmina Sahovic

Presidium supported by

Region of Tuscany

Presidium Coordinator

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Slatko, which means 'sweet' in Serbo-Croatian, is also the name for the preserve of sweet, firm plums packed in dense sugar syrup made throughout Bosnia, Serbia, and Croatia.

In the Upper Drina Valley near the city of Goradze in Bosnia Herzegovina, the local interpretation of Slatko is particularly labor-intensive. First, the plums are doused with boiling water and then their skins are slipped off. Next, the pits are removed using a needle or skewer. The pitted and peeled plums are placed in water infused with lime for ten minutes to firm up their flesh and are then boiled in sugar syrup flavored with lemon slices. The conserve may also be flavored with cloves, walnuts or unpitted or halved plums, according to the maker's recipe.

The city of Goradze, about 120 kilometers southeast of Sarajevo, straddles the Drina River and is the heart of a Muslim enclave surrounded by a low horseshoe-shaped mountain range that touches the border of Serbia. This region's physical and cultural isolation made it a choice spot for weapons and chemical production for the united Yugoslavia. With the end of communism, the bottom fell out of these industries, and unemployment soon soared to over 70%. The region was one of the hardest hit in the civil war when the valley endured a three-year siege.

Before communism, the Upper Drina was a fruit-producing area, and now, in the aftermath of the war, its residents are returning to orchards that were abandoned fifty years ago. While Slatko was once produced only in private homes and consumed for special occasions, local women are now producing it for income and employment. Pozegaca plums are used for Slatko in Goradze. This semi-wild local variety is never grafted but grown from seed – an unusual practice, as plum trees rarely grow 'true' from seed; they usually need to be grafted to produce identical fruits. It is possible that the Pozegaca variety has been isolated for so long in this valley that there is very little diversity. Given this stability, the Pozegaca, also known as the Franco-Slavo variety, is used for grafting many of the eating plums grown throughout Europe.

In the Upper Drina Valley, the first crop of Pozegaca plums, harvested throughout August, is eaten out of hand, while the second crop, harvested towards mid-September, is used for making Slatko and Slivovitz throughout the season. When picking the plums for Slatko, the women of Goradze look for fully ripe fruits that are small and have slightly shriveled skin at the stem end, which makes them easier to peel.

Once preserved, the plums have a wonderful light, creamy texture and a sweet flavor reminiscent of Turkish rose jam that pairs well with young cheeses. Locally, it is eaten alongside *kaymak*, rich unpasteurized double cream, with crumbly sheep feta, or by itself in specially designed cups that hold a single whole plum to be served alongside tiny cups of dark Turkish coffee.



From the Bosnian Borderland



A Great White Ox Called Boscarin

Giant Istrian Ox

Project Objectives

Of the 50,000 head counted before the Second World War, this breed has been reduced to near extinction: today only 200 exist in Istria. To save this genetic throwback, the use of the Boscarin Ox as a meat animal must be developed. The meat is flavorful, healthy, and substantial. But clearly the development of a market would entail a redevelopment of stock and a fair price. This is the objective of the project, which has been created thanks to the help of the Tuscan Cooperation Program. To this end, the Presidium will work on a project initiated by the Istrian Regional Authority to provide economic assistance to interested breeders and to increase the herds of Boscarin Oxen. In a second phase, when the oxen population is no longer 'at risk', the development of a gastronomic niche will become the priority.

Production Area

Croatia
Istria

Producers

15 producers and an abattoir

Presidium supported by

Region of Tuscany

Presidium Coordinator

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The giant Istrian Ox, called the Boscarin in local dialect, is part of the extensive family of Podolican steers.

The *Bos taurus macroceros*, which once populated the steppes of Eastern Europe and Asia, is the grandfather of all the steppe cattle and the ancestor of the Istrian Ox. Podolican steers are named for Podolia, the granite-rich highlands of the Ukraine. The Istrian Ox is recognizable as an ancient breed simply by its massive size and great physical presence. The animal can easily weigh up to a metric ton. With their giant harp-shaped horns and white-gray mantles, these oxen are a majestic sight as they graze in the Croatian forests. The Istrian Ox is reared for milk, meat, and farm labor. This breed has been working the soil at least since Roman times and was one of the most

important work animals of the Venetian Republic. During Venice's rule over the Adriatic, the city-state's government requisitioned some 20,000 oxen to tow oak logs from the high forests to port, where they were used to make thousands of war ships. The long train of oxen that pulled the logs from the forests down to Venice was called the *carrettada*, and the road on which they traveled linked the town of Montona with distant Portole in the San Marco woods.

At the time, the Venetian government mandated that the tops of the oak trees destined for shipbuilding be tied to the ground to make them grow in a bow shape. These enormous curved trunks

were difficult to transport – their arched shape made them impossible to float them down the river – and sturdy animal traction was the only way to move them. The incredible strength of the area's white oxen was essential to Venetian shipbuilding and made the breed an asset to any small farm until the advent of the tractor.

Today, fewer and fewer Boscarin bulls are castrated—a necessary step to develop its full musculature – and the market for draft animals has all but disappeared. A market for ox meat has yet to emerge and breeders prefer to sell the young animals, earning some quick money instead of investing in the years needed to raise a mature animal.



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Saiaagricola-Cascina Veneria
Terre Da Vino



From June 7-11th 2004, representatives from the Robinson Crusoe Island Seafood Presidium in Chile, together with members of an Albanian fishermen's association, visited the Italian Presidia of the Orbetello Grey Mullet Roe and the Tuscan Island Palamita.

The these meetings were inspired by the realization that the realities of small fishermen of the Orbetello lagoon or those in the Tuscan islands are not so removed from those of small fishermen in Albania or Chile—as well as from the conviction that solutions for the former can also provide an example and stimulus for those from so far away.

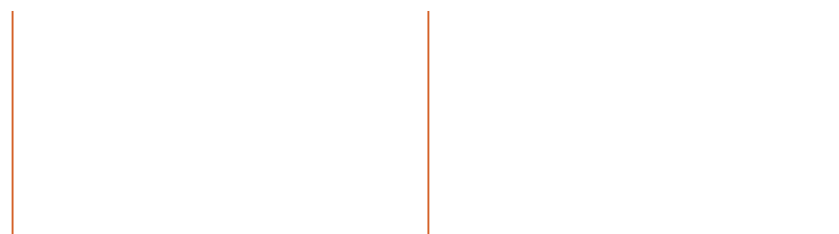
The meetings focused not on a general survey of fishing problems, but rather on themes of sustainable aquaculture and the appreciation of fishing resources through making quality transformed products. This has been the great accomplishment of the Orbetello Presidium, and on a smaller scale, the Palamita Presidium: making truly gourmet products out of their raw materials. In Orbetello the roe of the Grey Mullet became the product, and they discovered that Palamita is best prepared boiled and conserved in oil. The name of Robinson Crusoe Island in the Juan Fernandez archipelago is related to the adventure of Alexander Selkirk as celebrated in Daniel Defoe's novel. Nearly all of its inhabitants are fishermen. Each fisherman takes his traps—trampas, rectangular wood cages—and drops them to 50 or 100 meters to catch lobsters (*Janus Frontalis*), their most important seafood and also the only one with a market. But the lobster stocks are shrinking every year, whereas other excellent native fish and crustaceans such as the golden crab or black sea urchin are used almost exclusively as bait. Thus emerged the idea to create a Presidium not tied to only one product, but rather to embrace the different kinds of seafood of the island.

In this case, the objective is to encourage diversification by introducing fishing that is more balanced so as to save a truly unique ecosystem.

For the Albanian fisherman of the Narta lagoon the problems are even greater. This area is also unique in its vegetation, waterfowl, and agriculture, as well as in its potential for tourism (the lagoon has an island with a magnificent Byzantine church in the center, where three monks have returned to live after the regime change). Here they fish for very unique eels and gilthead, with firm flavorful flesh, that are born and grow in the salty lagoon. However, the fishing stock has been reduced, there is no longer any kind of breeding and there are no transformed products (except for a very small in-home production of mullet roe).

The visit fulfilled the hopes of the Chilean and Albanian fishermen and a number of important elements came clear. First, that fishing resources are not infinite, and without careful management they risk not being able to recover. Secondly, fishing should be a profitable activity, and in order to make a profit, it is necessary to add value to the products (for instance, transforming them in loco) and perhaps to create related activities, such as a small point of sale and the osteria managed by the Orbetello fishermen.

In the end, everyone toasted these possibilities while seated in this simple and welcoming osteria, which was constructed from the salvaged wood of an old warehouse, in front of the lagoon.



Not just fishing

Robinson Crusoe Island Seafood

Project Objectives

There are many fish, mollusks and shellfish of gastronomic interest found in the waters around the islands, but only the rock lobster has been used to date. Excellent fish such as the sea bream are simply used as bait. This Presidium was established to protect a unique ecosystem and exceptional example of exclusively artisan fishing. The aim is to make the island's fish resources more widely known, without focusing solely on lobster fishing, which, in spite of present limitations on catching season and size over the long term, risks compromising stock levels. The Presidium also hopes to create a marine reserve banning industrial fishing vessels from entering these waters.

Production Area

Chile, Juan Fernandez Archipelago, Robinson Crusoe Island

Producers

85 fishermen, united in the Sindicato de trabajadores independientes de pescadores artesanales del archipiélago de Juan Fernández

Presidium Coordinator

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'Wlochi' means "Italy" in Polish. The languages of these two countries are so different that, without translation, it is impossible to even hazard a guess at the meaning. So, in spring 2004, Polish Convivium leader Jacek Slazek came to Wlochi to patiently translate every word spoken by a small group of artisan cheese producers representing the Oscypek Presidium. Oscypek is a smoked, spindle-shaped cheese produced in the Tatra Mountains.

Until now, this Presidium primarily on the cheese, but in order to ensure a future for this tradition, it is essential to protect the Polish Mountain sheep, the breed that produces the milk for this cheese. To do this, the producers must create a market for this breed's excellent lamb meat. And accordingly, on their trip through Tuscany and the Veneto, these cheesemakers visited artisan butchers and producers of raw sheep's milk cheese and learned how these products are marketed in these regions.

In Poland, only New Zealand sheep can command a high market price; the Polish breed sells comparatively for very little.

The visit to Italy began with **Zeri**, a small town in the Massa-Carrara province, where Zerasca sheep have been raised since ancient times. The Zerasca lambs are milk-fed and accompany their mothers to pasture. Here, plans have just begun, with the encouragement of enthusiastic shepherds, institutions and the sanitation authority, to create a small on-site abattoir. At their next destination, the pastures of the Pistoiese Mountain, where the landscape resembles that of the Tatra Mountains, the visiting cheesemakers met with producers of a raw sheep's milk cheese, which has sold well ever since a Presidium was established for this product. As with the Oscypek producers, however, this has proved insufficient, and the cheesemakers here are also pursuing a market for mountain-raised Massese lamb meat.

In the Veneto, the visiting cheesemakers met **Alpago** lamb producers, who have finally begun to slaughter their lambs locally – opening interesting new markets – and this curly-haired lamb has begun to show up on the menus of the best local restaurants.

All these meetings between the producers created opportunities for tastings, comparisons and discussions: which is better, roasted rack of Alpago lamb, Zeri lamb spezzatino or Polish lamb kebabs? In the end, the comparisons are moot: each of the Presidia lambs embody the best the market has to offer. They all deserve a fair price and recognition for their superb quality.

Connecting Shepherds



From the Andes to the Appenines



Blue Egg Chicken

Project Objectives

Slow Food's partner in this Presidium is Temuco NGO CET SUR, which has worked for years to promote traditional Mapuche foods and blue eggs as healthy and natural products. The Presidium will support the research and selection of the historic Araucana breed. To this end, the Presidium will work with the network of small farmers, *Curadoras de semillas*, Chilean Seed Savers, which is widespread in southern Chile and considered an important protector of vegetable and animal diversity, working to save local species such as medician herbs, black quinoa, and local potato varieties. The *curadoras* will raise groups of Blue Egg Chicken, sell them on the national market, and collaborate on research and selection efforts coordinated by the Presidium.

Production Area

Chile, Bio Bio and Araucaria Regions (IX)

Producers

Around ten farmers, which are united in the association *Curadoras de Semillas* and also work to protect local fruit and vegetable varieties.

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Following the fisherman from Robinson Crusoe Island, the Chilean producers of the Blue Egg Chicken Presidium will be the next to visit Tuscany. These women come from Temuco, located in Chile's IX region, where the imposing, majestic peaks of the Andes are visible throughout the 'thin city'. For the women who live in this countryside, raising

chickens and carefully tending their small gardens, crossing the ocean to visit the breeders of the Valdarno is no small feat.

These producers travel to Tuscany to see an example of cultural and economic appreciation of an endangered breed. The Valdarno chicken was being forced out of the market for the usual reason: it is poorly suited to intensive breeding, growing more slowly than industrial breeds and requiring free range of

pasture. The same situation is present in Chile, where the most ancient of chicken breeds, the Araucana, is fast disappearing through cross-breeding, and where no one has given enough appreciation to their incredible colored eggs. Only the Araucana consistently lay eggs with blue or green shells.

Though other attributes of such breeds may differ, one trait is specific to all chickens that lay colored eggs: they cannot tolerate intensive rearing. This, in effect, makes shell color a mark of quality. In Tuscany, the Chilean chicken breeders will learn how to develop profitable breeding practices, what problems they will face in slaughtering, and what the market opportunities are for naturally organic eggs. They will also undertake a selection study of

the breed conducted by the University and local institutions, through the "Custodian Farmers," a group of farmers that preserve local vegetable varieties and promote the breeding of Valdarno chickens.

The breeders of the Valdarno Presidium will later have the opportunity to visit this land under the shadow of the Andes and to become acquainted with the fascinating people and culture there.

The meeting of these two communities is an excellent symbol of New Agriculture, in which producers choose to embrace sustainable practices over maximizing profits, always maintaining a vital, respectful relationship with the earth.

Mangalica Sausage

Project Objectives

This Presidium was created to bring attention to an ancient breed of pig, ideal for sausage making because of its excellent and fatty meat. The producers who still make Mangalica Sausage are a small, dedicated and well-organized group. The eleven pig farmers who have formed a cooperative are certified organic. All the producers are found in the Kinkusag region just south of Budapest at the center of one of the most important national parks in the country. These farmers raise the pigs, produce sausages and hams in-house, and even produce their own paprika to season their sausages. The Presidium is working to help this group promote their product by gradually increasing the number of animals raised and intends to bring together other groups of Hungarians who are trying to save this breed.

Production Area

Hungary, Plains of the Kinkusag region south of Budapest

Producers

Eleven breeders and sausage makers – all certified organic – united in an association of producers.

Presidium supported by

Slow Food Convivium of Scandicci (Italy)

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Boiling proves to be the most revealing way to prepare pork: boiled meat from industrially raised pigs has an insipid taste and a distinctly off-putting odor. On the other hand, pork produced in a responsible way, with careful attention paid to quality, can yield magnificent results: in the Hungarian *pustza*, in Kinkusag, where we visited the **Mangalica Sausage** Presidium, we were welcomed with a generous bowl of soup of vegetables and boiled pork – a delicious dish, thanks to the excellent meat of this ancient Hungarian breed. Once common throughout the Danube area, the Mangalica Pig survives today because of the tireless work of a few stubborn producers who know how to transform its meat into superb salami. Raised slowly on natural feed, these corpulent, curly-haired pigs possess an even temper. They are not adapted to living in cages and are thus ideal for the handful of producers here who insist on the highest of standards for raising pigs and producing sausage. The sausage, made by mixing diced lard with lean meat and adding sweet or spicy paprika and other seasonings, is the most sublime of the pork products made from the Mangalica.

The mixture is stuffed into the pig's duodenum (which can be up to a meter long) and cold smoked with oak or beech wood.

In the winter of 2004, the producers of *pustza* will come to Italy to meet the producers of the Tuscan Cinta Senese and Prosciutto del Casentino Presidia.

The Cinta is an old breed, immortalized in a thirteenth century fresco by Lorenzetti. More recently, it was saved from extinction by a group of volunteers who believe that the great Tuscan *salumi* tradition could not afford to lose this white-striped black pig. The Cinta Senese are raised in the open, with plenty of space to roam about. This translates into top quality meat.

The experience of the Tuscan producers will be effective in convincing the Hungarians that small-scale specialty production can have excellent economic returns. The *pustza* producers will end their trip with a visit to the Casentino to learn how to improve production and aging of prosciuttos (Mangalica meat is made into pancetta and prosciutto, in addition to sausage).

In 2005 all the producers involved in this exchange will meet in the Spanish *dehesa* to visit the **Consorzio Rel Iberico**, home of the crème de la crème of prosciutto, Jamon Iberico.

Paprika and Fennel Seeds



News from the Foundation

28-30 May 2004 > Dolceacqua and the Saint-Flour Planèze Golden Lentil

From May 28-30 the Slow Food Convivium "Val Nerva e gli otto comuni" organized an event in Dolceacqua, a prototypical Ligurian village. The market, a highlight of the event, featured Presidia from Liguria, Lombardia, Piedmont, Emilia-Romagna and Tuscany. This event's special guests were the members of the French Presidium of Saint-Flour Planèze Golden Lentil, at their very first Slow Food event. The Lentille Blonde was featured at the event's inaugural dinner, where it was served alongside traditional Ponente dishes, accompanied by Dolceacqua, Vermentino and Rossese wines.

14 June 2004 > Roero Wines and Oscypek Cheese in Warsaw

This "strange couple," Roero wines and Oscypek cheese from the Tatra mountains of Poland, has won over Warsaw.

A fort dating from the eighteenth century provided a marvelous setting for the convivial evening that took place in the heart of the Polish capital, organized by Jacek Sklarek, Slow Food Poland and the restaurant Chianti, one of the most renowned in Warsaw. The dinner featured Polish traditional dishes interpreted with a fusion twist by Carlo Veneziani, the Chianti chef; the star of the meal, naturally, was Oscypek, which was served both unadorned as an hors d'oeuvre and grilled with traditional sauces. The Arneis of Cà Rossa and the Roero Superiore di Malvirà, two of the 23 Roero wine producers that supported the Oscypek Presidium project with the Slow Food Foundation, accompanied the dishes with great success.

5 August 2004 > Cheesemakers Return from Tibet

After periods ranging from two to eight weeks among the nomadic Tibetan yak herders on the Qinghai-Tibetan Plateau, two cheesemakers and an agronomist sent to develop the Presidium for Tibetan Plateau Yak Cheese returned to Europe. At altitudes of over 4000 meters, these Italian and Swiss cheesemakers worked with the local

cheesemakers in a dairy built by the Trace Foundation of the United States. They experimented with the yak milk, producing semi-cooked and Swiss-style cheeses as well as soft cheeses - and even mozzarella (which is by all accounts wonderful when made with the rich, fatty yak milk). The results of this experimentation will be displayed at the Salone del Gusto this year by five of the Tibetan cheesemakers, and they will follow their trip to Turin with three weeks spent visiting Italian and Swiss dairies.

30 August 2004 > Claudio Martini in Krakow

Claudio Martini, the President of the Region of Tuscany, met Slow Food Poland during his official visit to Romania and Poland. The Tuscan delegation met the head of Slow Food Polska, Jacek Sklarek, at the restaurant Pod Aniolami (Under the Angels). All of the Polish Presidia were present: the most ancient and historic, Oscypek Cheese from the Tatra Mountains, as well as those just underway: Polish Red Cow that was saved by Cistercian monks in Szczrzyzycu and Mead, a drink that is older than vodka.

10-12 September 2004 > Ludlow Food and Drink Festival

In its tenth year, the Ludlow Food & Drink Festival draws over 25,000 people annually, growing every year and featuring food and drink from more than 100 small producers and suppliers. This year, Ludlow held a press launch for the Three Counties Perry Presidium, tastings of traditional English foods such as blood and pork sausages, and workshops featuring products from the British Ark and Presidia. The event included a stand with producers from the British and Irish Presidia: Irish Wild Atlantic Smoked Salmon, Irish Raw Cow's Milk Cheeses, Artisan Somerset Cheddar, Gloucester Cheese made from Old Gloucester Milk, and Three Counties Perry.

24-26 September 2004 > The Great British Cheese Festival

The British Cheese Awards and Festival in Woodstock, England featured over 1,000 British cheeses for tasting and buying on the grounds of Oxfordshire's Blenheim Palace. The Great British Cheese Festival is dedicated to promoting many products other than cheese, including local specialties, meats, real ale, and ciders. This year, for the second year running, the Festival featured a Slow Food Presidia presence, with a marquee stand including Cornish Pilchards, Artisan Somerset Cheddar, Gloucester Cheese, and Three Counties Perry.

18 September 2004 > Bolivians in Alba

In January 2004 Federico Molinari, a young pastry chef from the Laboratorio de Resistenza Dolciaria--The Resistance Confectionery Workshop—in Alba, Piedmont, spent ten days with the community of gatherers of the Pando Brazil Nut Presidium, to participate in the harvest and to help the women with the preparation of traditional sweets. In the town of Povenir, last outpost before the deepest forest, he constructed a workshop and ran a school for 14 students encouraging them to appreciate and use the local raw ingredients. In September two producers from the Presidium, Nacira Ortiz Guaris and Shirley Segovia Assis came to Italy, and followed Federico's work for twenty days, to discover the secrets of confectionery but also to better understand how to set up and manage an artisan workshop.

19-25 October 2004 > The Presidia at Salone del Gusto and Terra Madre

At long last, the most important event of the year; 64 International Presidia from 30 countries and 198 Italian Presidia arrived in Turin for Salone del Gusto and Terra Madre, World Meeting of Food Communities. In a large and festive World Bistro all the products that must be prepared or cooked were available for tasting: coffee, gelato, fruit juices, cocktails, rice, meats, legumes, fish and more.

8 November 2004 > The Swedish Minister of Agriculture present the Smoked Reindeer Meat Presidium

The Smoked Reindeer Meat Presidium was the focus of two important events: press conferences on November 8 in Stockholm and November 9 in Östersund, the Sami capital. Anna-Christin Nykvist, Swedish Minister of Agriculture, Carlo Petrini, the President of Slow Food, and the head of the Sami Association, Per Gustav Idivuoma, presented. Swedish journalist Stina Lundberg Dabrowski served as moderator. There was a dinner on the 8th and a buffet on the 9th of November all based on Suovas smoked reindeer meat, which is an important symbol of Sami culture.



The mission of the Slow Food Foundation for Biodiversity is to organize and fund projects that defend our world's heritage of agricultural biodiversity and gastronomic traditions.

The Foundation envisions a new agricultural system that respects local cultural identities, the earth's resources, sustainable animal husbandry and the health of individual consumers.

The Foundation was created in 2003 by the international Slow Food Association in partnership with the Region of Tuscany, with its honorary headquarters at the prestigious Georgofili Academy in Florence.

As an independent non-profit entity, the Foundation supports the projects of the Ark of Taste, the Presidia, and The Slow Food Award to accomplish this goal. The Foundation exists thanks to the Slow Food movement but also through generous support from public and private donors.

www.slowfoodfoundation.com
www.slowfood.com

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