



**SLOW FOOD!**  
**GOOD, CLEAN AND FAIR FOOD**  
**FOR EVERYONE**

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**SLOW FOOD FOCUS**



### **Terra Madre Brazil: six days celebrating socio-biodiversity**

The online version of this food culture festival was a great challenge for the Slow Food network in Brazil, which is used to warm personal exchanges between producers and consumers. But public engagement overcame geographical barriers and provided human warmth in the Round Tables, Dialogues, Taste Workshops and Artistic Presentations that reached more than 200,000 people.

[\[Find out more\]](#)



### **La Vellutata del Recupero: A Delicious Approach to Reduce Food Waste**

We received a story of resilience and community from the Italian Cooks' Alliance Network. A story of respect for food, its origins, and the best way to use every bit of each ingredient to feed the soul.

[\[Find out more\]](#)



*Slow Food Live is a skill-share series hosted by Slow Food USA, featuring simple how-to sessions with folks in our network, empowering people to learn about and try myriad activities, from making sourdough starter to keeping bees.*

[\[Find out more\]](#)



## THE WORLD OF SLOW FOOD MEMBERS



### Colombia's Fight to Reduce GMO Cultivation and Save Biodiversity

Colombia is one of the most biodiverse countries in the world, a vital ecosystem that is under threat due to the increasing cultivation of GMO crops.

[\[Find out more\]](#)



### Anti-glyphosate Polish Uprising

Millet groats – the food we all love in Poland, no matter if we are omnivore or vegan. The food the Slavonic culinary heritage is based on. The food the Polish language is tightly connected to. But this is also the food that nobody suspects it may be dangerous if eaten on a daily basis.

[\[Find out more\]](#)



### Carolyn Steel – Sitopia: rethinking the city, starting with food

Carolyn Steel, architect and author of Sitopia talk us about how food can save the world. She offers a provocative vision of progress and the changes we need to enact in order to prosper on our overcrowded, overheated planet.

[\[See the video\]](#)

And an interview with her in preparation, about food culture, gastronomic heritage and biodiversity.

[\[Find out more\]](#)





## Achievements and Challenges in Chiapas and Yucatán

In the last few years, Slow Food has had the opportunity to work in two territories in Mexico: Yucatán and Chiapas.

[\[Find out more\]](#)



## Terra Madre 2020 in the Philippines

Undeterred by the limited movement of people due to the Covid-19 pandemic, Slow Food advocates in the Philippines are celebrating the successful launch of Terra Madre Philippines and... [\[Find out more\]](#)



# RESETTING THE FOOD SYSTEM FROM FARM TO FORK

Let's make the future grow



“The current crisis is showing us we went wrong somewhere along the way. We need to rethink the whole food system to move forward.”

**Join us! Register now: [ResettingFood.com](https://ResettingFood.com)**

**Free virtual event - Tuesday, December 1, 2020  
8.00am-11.00am EST / 2.00pm-5.00pm CET - #ResettingFood**

On December 1, (2-5 pm CET) Join our very own vice-president Edie Mukiibi at the 'Resetting the Food System from Farm to Fork: Setting the Stage for the 2021 UN Food Systems Summit', co-hosted by the BCFN Foundation and Food Tank.

An important online event on sustainable food and agriculture, featuring 30+ leading experts, world-renowned chefs, and international journalists discussing the future of our global food system, guiding the way ahead to next year's UN Food Systems Summit.

Topics include the role of food as medicine, how to harness technology to benefit the food system, and the future of food experiences – all paving the way for next year's UN Food

Systems Summit. #ResettingFood  
[Register here.](#)



### December Highlights at Terra Madre

Terra madre isn't slowing down as we reach the end of the calendar year, of course: our finishing line is much further off! There's lots to discover and explore in December, including several dedicated training sessions for capacity building both within our network and beyond. So what are the highlights to look forward to in december? [\[Find out more\]](#)



### SFYN Podcast: Forest Peoples and Land Rights

Today, the SFYN Podcast dedicated to Terra Madre 2020 kicks off its journey of ecosystem exploration with an episode dedicated to forests and in particular to forest peoples and land rights.

[\[Find out more\]](#)



### Building a future based on food heritage

What role should our food heritage play in Europe? How can it be resource for the post-pandemic period? As part of Terra Madre, Slow Food and Europa Nostra hosted Food and Cultural Heritage...

[\[Find out more\]](#)



### Slow Rice 2020

The first edition of Slow Rice, organized by the Wenzhou Slow Food Community for the Enhancement of the Territory, will be held physically in Wenzhou, in the village of Qidu Qiansha, in collaboration with many leading local authorities and associations.

[\[Find out more\]](#)





## **Climate Underground 2020 – Putting Justice On The Table**

The conversation began with the need to look at agriculture as the base for a structural change toward justice. Jim Embry , Slow Food activist and founder of Sustainable...

[\[Find out more\]](#)



## **Slow Food Uganda Celebrates Five Years**

Since 2015 Slow Food Uganda has been gradually growing with a range of activities greatly impacting the communities toward biodiversity conservation, food education, and advocacy...

[\[Find out more\]](#)



## **Mangroves: more than a forest, a breath of life**

Mangroves are found in tropical and subtropical areas of the planet. The nobility of nature is reflected in this ecosystem and gives us a landscape of trusses of roots where the life of fish, crustaceans, mollusks, and other species is sheltered.

[\[Find out more\]](#)



## **How it's made – New episode highlights from the Morocco, Russia and the Philippines**

Our How it's made series continues to grow. More and more people in our worldwide network make their own contributions with videos giving us a glimpse behind the food they produce.

[\[Find out more\]](#)



## “Save Bees and Farmers!” European Citizens Initiative



Every day, a bee visits more than 3000 flowers, contributing to 1/3 of the food that we eat. Yet, toxic pesticides, changes in land use, habitat loss, extensive farming practices, pollution, and climate change are causing their rapid decline. Across Europe, nearly 1 in 10 wild bee species faces extinction.

We often overlook what nature does for us. But the truth is, bees are crucial to our food system and our economy. We need to start looking out for them and take action to preserve our natural environment!

Help us save bees by signing the ECI "Save Bees and Farmers". Every signature is a step towards a more bee-friendly Europe!

[Sign today!](#)



## The Common Agricultural Policy: Keeping Ambitions High in Europe

On November 24, Slow Food hosted an online event “The Common Agricultural Policy: Keeping Ambition High in Europe”, with representatives from the European...

[Find out more]





## The Ark of Taste Book: Lifting the Food Heritage of the Netherlands

The Ark of Taste Netherlands' Book is the latest addition to the global encyclopedia of local food products from countries like Brazil, Mexico, Peru, and Kenya...

[\[Find out more\]](#)

## Civil Society Calls on the EU to Prohibit Exports of Banned Pesticides

Fueling the climate crisis, European Union member countries continue to approve and export pesticides...

[\[Find out more\]](#)



## Brazilian Appellation of Origin Granted to the Biteré-Mawé Indigenous People's Waranà, a Slow Food Presidium for Almost 20 Years

An important recognition that opens the way for the product to become a PDO in Europe...

[\[Find out more\]](#)



## Exploring the Food Treasures of the Andean Chocó

Those of us who are dedicated to saving seeds have a special passion for hidden treasures, those plants that almost nobody knows...

[\[Find out more\]](#)

## Development banks: Stop investing in industrial animal agriculture



Industrial animal agriculture is responsible for runaway deforestation and 14.5% of greenhouse gas emissions, as well as inhumane animal husbandry and degraded natural environments, which make new viruses like Covid-19 more likely to emerge. Yet major development banks – such as the World Bank and European Bank for Reconstruction and Development - who should be helping humanity create a more sustainable and safer world – are lending billions to the worst forms of animal agriculture. An international petition encourages development banks to stop fueling the climate crisis and risking new pandemics by investing in industrial livestock.

As Slow Food promotes, the food system should be turning to more sustainable, humane, and healthy forms of agriculture. International institutions, including development banks, should, contrary to what they do now, support breeders who seek a natural relationship with the land and the animals in order to offer quality meat for consumption in smaller quantities but bringing greater pleasure and better health.

**Make your voice heard! Tell the banks to stop these practices by [lending your signature to this campaign](#).**

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## Join Terra Madre 2020!

We are excited to unite our global networks and communities to make this the best and most inclusive Terra Madre ever! Terra Madre 2020 can be celebrated in an endless number of ways, from small gatherings to online and digital events. Be creative and tell us what you will organize!



### Spiny Lobster of the Mexican Caribbean, and these delectable recipes, relay on the health and protection of the mangroves



*How can I not want you to be my land, if you are my blood, my memory, my sense? I am proud to be a woman of the mangrove, a woman of the shell, a woman of a hundred loves who kneads the mud with her hands to feed them every day...*

(Female shell collector from Muisne, Ecuador)

[\[Find out more\]](#)

Mangroves are found in tropical and subtropical areas of the planet. The nobility of nature is reflected in this ecosystem and gives us a landscape of trusses of roots where the life of fish, crustaceans, mollusks, and other species is sheltered. Considered by the United Nations as one of the most productive ecosystems in the world, mangroves support the diversity of the oceans, the food sovereignty of coastal populations, and the security of these territories against climatic phenomena. However, these ecosystems are being threatened by the implementation and expansion of extractive industries such as industrial shrimp aquaculture or large-scale tourism.

In this forum, on December 10, we will hear stories of resistance and insurgency from the perspective of fisherwomen, shellfish gatherers, and researchers who live in the mangrove and fight united for their defense. Register



GET SOCIAL WITH US!



Discover our colorful network on Instagram and share your ideas with us by tagging

**@slowfoodinternational**  
**#slowfood**  
**#FoodforChange**



**NOT A MEMBER  
OF OUR MAILING LIST?**

**HAVE YOU NOT RECEIVED  
THE LATEST NEWSLETTER?**

**FORWARD THIS EMAIL  
TO A FRIEND**

