



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

**JOIN US**

**DONATE**



**SLOW FOOD FOCUS**



## **Save Biodiversity: The Last Call from Earth**

The UN calls for a shift from 'business as usual' on its latest report, to change the course of destruction of natural resources and the imminent collapse of biodiversity. With a negative outcome in the ten-year report card, countries and governments around the world have failed to meet the 20 biodiversity goals established in 2010, and it is time to make a real commitment toward change... [\[Find out more\]](#)



## **Wild Eggs with Nduja and Black Chickpeas**

Wild Eggs with Nduja and Black Chickpeas represents the innovative style of honoring traditional ingredients followed by chef Cesare... [\[Find out more\]](#)



*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



### **Good, Clean, Fair Food in Ukraine: From Homegrown to Wild**

The rapid development of a conscious restaurant business in Ukraine has strengthened the position of local farming and increased interest in the local product. Igor Mezentsev, a member... [\[Find out more\]](#)



### **Brazil's Cerrado: A Cry for Help**

The Cerrado, the largest savanna in South America, is dying on the hands of grain and livestock producers and taking with it unmeasurable biodiversity, food sovereignty, and water security. 5% of the Earth's flora and fauna are endemic to this large swath of land composed of savanna... [\[Find out more\]](#)



### **Hundreds of Indigenous Youth together to promote their food systems**

After three years of work, eight ITM international events in 5 countries, activities on 10 Presidia and a global pandemic, the IFAD and Slow Food project "Empowering Indigenous Youth and... [\[Find out more\]](#)





## Connecting Students with Producers: A Story of Partnership in Slow Food Korea

We love to hear stories of collaboration and partnership between the different branches of our network. One such story arrives from Slow Food Korean and a student from the University of Gastronomic Sciences of Pollenzo who, after learning more...

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



## Agriculture and food sovereignty from an Islander's perspective

In the eyes of many, being born and raised on a beautiful island is synonymous with simplicity and tranquillity. But how easy would it be for the young islanders of Providence and Santa Catalina to live and grow up in an isolated?... [\[Find out more\]](#)



## SLOW FOOD EVENTS



## Karsambaç — a unique dessert made of mountain snow

Çamlıyayla is a small town nestled high in the Tarsus mountains, a long range extending along the coast of south-central Turkey, separating the Mediterranean Sea from the Anatolian plain... [\[Find out more\]](#)



## Get your hands in the dough with the Cesarine

Cavatelli, maccheroni, farfalle, tortelloni, trofie, orecchiette, tagliatelle, gnocchi... Words that, for different regions of Italy, are symbols of home. The myriad forms of pasta are just as fascinating for Italians as they are for people all over... [\[Find out more\]](#)



## Connecting Diversity Through Music

Of all the things that the Covid-19 pandemic has temporarily cancelled, the experience of live music has been one of the most culturally shocking and thought-provoking absences in the 2020... [\[Find out more\]](#)



## Terra Madre Brazil 2020 edition takes place in online format and with international repercussions

Terra Madre Brazil is an event within the new, extraordinary edition of Terra Madre Salone del Gusto 2020, a six-month journey starting October 8th, that includes a mix of innovative digital formats... [\[Find out more\]](#)



## Slow Food Survey

We are preparing for Terra Madre Salone del Gusto 2020 and we would like to have your opinion!

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

## **Let's act together through Terra Madre Salone del Gusto 2020**

Starting on 8 October, the Terra Madre Salone del Gusto 2020 web platform, accessible at [www.terramadresalonedelgusto.com](http://www.terramadresalonedelgusto.com), will be populated day after day with all the digital events and physical appointments scheduled to animate Turin, Piedmont, Italy and the rest of the world. The digital content published on the platform is subtitled in Italian and English and is available to everyone free of charge. [Find out more]



LATEST NEWS FROM THE SLOW FOOD NETWORK



### **At school for biodiversity: 5 new gardens in Africa involving 5 thousand girls and boys**

More than five thousand girls and boys from primary schools in Mzuzu, in the district of Mzimba, in northern Malawi, will participate in the activities organized in the five new gardens in Africa that the Slow Food Foundation... [Find out more]



## Leadership



### The Slow Food Youth Network Academy goes global and online!

The educational program that empowers youth to become part of the global transition to sustainability will take place during the six months of Terra Madre... [\[Find out more\]](#)



### Relais & Châteaux partners with Slow Food to celebrate the third annual Food for Change festival

Relais & Châteaux and Slow Food, the global movement working to ensure that everyone has access to good, clean and fair food, have once again joined together to celebrate Food for Change... [\[Find out more\]](#)



### Do pesticides poison freedom of expression?

Slow Food stands in solidarity German environmentalists Karl Bär and Austrian author alexander Schiebel accused of defamation in Northern Italy over criticism of massive pesticide use... [\[Find out more\]](#)



### Slow Foraging. Why Is Food Not Food Anymore?

Do you like durum wheat pasta? Probably yes... But maybe you are a gluten-free person and prefer buckwheat, millet, or legumes. In beautiful Tramonti di Sopra (Friuli, Italy) my friends, Paolo and Roberto from Slow Food del... [\[Find out more\]](#)

## **Xunankab bee honey (Melipona Beecheii) Slow Food Presidia Yucatan, Mexico**

Just like the milpa, meliponiculture is a heritage from the Mayan grandparents. In the pre-Hispanic period, honey was used in traditional medicine and as a commercial currency. Doña Navy, who is part of the community of producers of the Xunankab bee honey Presidia (Melipona Beecheii), performs a ritual every year asking for flowering and food for her bees. Also, now with her Presidia partners, she has taken up an ancient Mayan celebration in which various offerings are made to thank for the harvest. Melipona honey is attributed to a great number of benefits and is used to treat eye, skin, digestive and respiratory problems. This stingless bee has a special relationship with the jungle since... [\[Find out more\]](#)



### **SLOW FOOD INTERNATIONAL PRESS REVIEW**

#### **EUROPE**

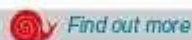
##### **Old Roots, New Shoots? Making Europe's Food Production System More Environmentally and Socially Sustainable**

As the EU is reforming its agricultural policy and has published its Farm to Fork Strategy for a healthy and sustainable food system, there is no better time to demand food policies that are socially... [\[Find out more\]](#)

#### **EUROPE**

##### **Slow Food Europe Joins the European Days of Action for Good Food Good Farming with More than 10 Events**

For the third year in a row, Slow Food Europe is among the coordinators of the Good Food Good Farming Campaign, which takes place across Europe during the month of October. Joining forces with hundreds of European organizations... [\[Find out more\]](#)



[Find out more](#)

### **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!

# TERRA MADRE

## SALONE DEL GUSTO

#TerraMadre #SlowFoodforChange  
**OUR** FOOD PLANET FUTURE  
OCT2020-APR2021  
TURIN · PIEDMONT  
and all over the world!



GET SOCIAL WITH US!



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

@slowfoodinternational

#slowfood  
#FoodforChange



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HAVE YOU NOT RECEIVED  
THE LATEST NEWSLETTER?

FORWARD THIS EMAIL  
TO A FRIEND

