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SLOW FOOD FOCUS



Rolls of Costardelle: A Slow Food Cook's Alliance Recipe

Terra Madre Salone del Gusto 2020 Reloaded

Terra Madre Salone del Gusto will go ahead in 2020, with a new and profoundly different dimension in response to Covid-19. For six months starting from October 8, the event will involve the 160 countries of the Slow Food network through a mix of digital technology, diffuse physical events and innovative formats. The most important event dedicated to good, clean and fair food, the environment and food politics organized by Slow Food, the Piedmont Region and the City of Turin will not be stopped, and reaffirms its commitments to shaping the future of food. [\[Find out more\]](#)

Adriana Sirone, from the Casa&Putia restaurant in Sicily (Italy), talks about the costardella, the main ingredient in this month's recipe. Find out how to prepare these rolls of Costardelle enriched by Slow Food Presidia and Ark of Taste products.

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



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



Ongoing atrocities on Brazil's indigenous peoples are a profound menace to their existence, livelihood and wellbeing.

Indigenous peoples are the most efficient preservers of the world's biodiversity and this is particularly true for Brazil's indigenous reserves that hold the most pristine parts of the rainforest in the world. The struggle to protect their land from illegal mining and logging in the region has been brutal and bloody, and it has been alleged that the Jair Bolsonaro government is using the pandemic as a smokescreen to continue illegal activities of deforestation and land grabbing. [Find out more]



COVID-19 and the state of food security in Africa

As COVID-19 continues to leave devastating effects in many countries around the world, many people especially from the developing nations are shifting their focus from the fatal effects of the pandemic to the threats it poses on their daily supply of food. This effect is greatly felt among the urban population majority of whom work in the informal sector and depend on daily casual income meaning that they live every day on their ability to afford a daily meal.

[Find out more]



30 years of Slow Living in Isera Mountains

This year's lockdown was not new for many. If you live in the mountains, like Agata and Leszek Rozanski, you are isolated by choice. They live in Kopaniec village (~300 res.) in Isera Mountains, Lower Silesia region, south-west Poland. Living here is harder than living in towns or lowlands: rough climate makes gardening tough, wild animals eat your crops (competing with them is not the point), water vanishes the same as the sun, and you have a surplus of damp and cold.

[Find out more]



Family Farming on Old Providence is a Must

Family farming is a tradition on the islands of Providencia and Santa Catalina in the Colombian Caribbean, and the Sjogreen Brown family is an example of this. Guendolin Sjogreen Brown, the eldest daughter of Mr. Radiga and Mrs. Ines, highlights the importance of growing our own food at home. The cultivation, transformation, and consumption of many of their foods make up the daily life of this family and represents a fundamental part of their culture and tradition.

[Find out more]



Learning in Lockdown and Planning for a Brighter Future: Slow Food Macedonia

The entire Slow Food network across the Balkans was supposed to be gathering in Bitola, North Macedonia, to celebrate its rich heritage of food biodiversity and to tackle the many challenges the region faces with regards to further integration in Europe and its sustainable rural development. This event would have been a great opportunity to showcase the growth and achievements of our network in North Macedonia.

[Find out more]



Slow Tegucigalpa Gastronómica in Honduras: Connects Nursing homes with Fresh Food

Members of Slow Food Honduras Tegucigalpa Gastronómica, the first Convivium in Honduras C.A., have created the campaign called "Slow Food Solidarity". Thanks to all the donations received by the people who support the Slow Food philosophy, they have made purchases from local producers in their area; then donating these great products of the land and the Honduran hands to the Nursing Homes for the Elderly of the city of Tegucigalpa.

[Find out more]

@ LATEST NEWS FROM THE SLOW FOOD NETWORK



Black Lives Matters: an open letter to the Slow Food Community

"There can be no food sovereignty without social justice." The open letter written after George Floyd's death and in response to the protests that broke out across the country that Slow Food USA is addressing to all local, regional and national Slow Food organizations. Always on the side of all the oppressed, discriminated against and unrecognized communities that, in the USA and around the world, suffer the pain of a struggle that is consumed every day.

[Find out more]



Sign the Eci: Save Bees and Farmers!

European agriculture is reaching a dead end. Day by day, the biological diversity that underpins our food systems is disappearing. With our European Citizens' Initiative, we call on the European Commission to support an agricultural model that allows farmers and biodiversity to thrive in harmony.

[Find out more]



EU's Common Agricultural Policy: Key Things You Should Know

The Common Agricultural Policy (CAP) is one of the oldest EU's policies. It was introduced in 1962 to increase agricultural production, ensure food security, protect farmers' quality of life and stabilize markets while maintaining reasonable prices for consumers.

[Find out more]



Slow Food Launches CINE Project to Support Cinemas, Rebuild Social Relationships and Promote Environmental and Food Culture

Promoting film in communities where cinemas don't exist or are disappearing, focusing on their ability to serve as venues for cultural and social aggregation, while sowing the seeds of environmental and food culture among younger generations: That's the objective of Cinema communities for Innovation, Networks and Environment (CINE).

[Find out more]

Slow Food Presidia Pumpkin Seeds, Yucatan, Mexico

Such is the case of Don Manuel, a farmer by tradition, producer of the community of the **Presidia of the pumpkin seeds**, who inherited the milpa from his father and uses native seeds that have been cultivated in the Yucatan peninsula for at least 4,000 years. Don Manuel works long hours under the rays of the sun hoping that Chaac (God of rain) will allow him to have a good harvest year. After several months of work, he harvests so that, in collaboration with his family and colleagues, they process the seed to give it added value. The seeds are roasted, peeled by hand and then packaged. This activity has allowed them to significantly increase their income and today they are motivated to keep going.

Video made by tripinyourshoes.com

[Find out more]



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