



SLOW FOOD!
GOOD, CLEAN AND FAIR FOOD
FOR EVERYONE

[JOIN US](#)

[DONATE](#)



SLOW FOOD FOCUS



Indigenous Peoples Driving the Conversation about Change

Since its inception, the ITM network's goal has been to bring indigenous peoples' (IPs) voices to the forefront of the debate on food and culture, to institutionalize indigenous peoples' participation in the Slow Food movement and its projects, as well as to develop both regional and global networks.

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



Confit Bean Stewed with Pagel

Marrying the creamy Confit Bean and the delicate Mediterranean Pagel fish, chef and cooking educator, Vanesa Bustos, from the Palancia-Mijares convivium in Spain, created a delicious recipe that represents this corner of the world and promotes biodiversity.

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



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



Building Local Economies in East Africa Through Agroecology

Limited government support, unfavorable policies, and lack of research on the benefits of agroecological solutions to face the current food system are some of the challenges centered on agroecology that we need to address to pave the path toward food sovereignty in the communities amid the growing crises. [Find out more]



United for a GMO-free Peru

Slow Food supports a GMO-free Peru, and has joined more than 30 organizations across Peru the campaign “Biodiversity is our Identity” (La Biodiversidad es Nuestra Identidad), with the aim of informing Peruvians about the negative impact of GMOs on native biodiversity, gastronomy, and culture that are vital to their national identity.

[Find out more]



Chile water crisis: The Megadrought Threatening Food Security

In the past decade Chile has seen one of the worst droughts in a thousand years. Rainfall has decreased creating a water deficit of 75% percent, and higher especially in the central regions. As the COVID-19 pandemic threat increases, the lack of access to water is making simple sanitary mandates, like handwashing, unmanageable.

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

Protecting Mangroves Protects Life, Culture, and Food Sovereignty

Mangrove ecosystems provide essential benefits and services for food security, maintaining fisheries and forest products, and protecting against storms, tsunamis, and rising sea levels, to preventing coastal erosion, regulating coastal water quality, and the provision of habitats for endangered marine species.

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



SLOW FOOD EVENTS



Be part of Terra Madre!

This year, Terra Madre will happen in every corner of the planet. We are excited to unite our global networks and communities to make this the best and most inclusive Terra Madre ever!

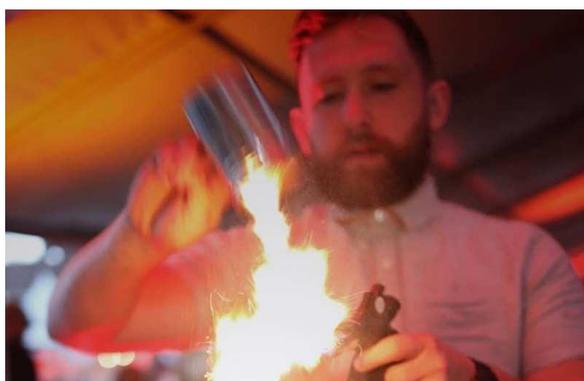
[\[Find out more\]](#)



Growing Flowers to Save the World, with Dave Goulson

A world without bees would be a world without hope. And as Dave Goulson—Professor of Biology at the University of Sussex—says, we can all contribute to saving the world through a simple and beautiful act: growing flowers for our nectar-drinking friends.

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



Ethnobotany behind the bar, with Danny Childs

A sneak preview of our next *How it's made* video: introducing Danny Childs, bar manager at The Farm and Fisherman Tavern in Cherry Hill, New Jersey, member of the Slow Food Cook's Alliance and the Ark of Taste Committee for the Northeastern United States.

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



Maitland Earth Market Celebrates Three Years of Biodiversity

“We have rewritten the agricultural history in Maitland, have rescued farmers, encouraged young farmers to stay on or return to the land” said Amorelle Dempster, Slow Food Earth Market Maitland Chair, and Slow Food International Councillor Australia & Oceania.

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



SFYN Drink Festival, An Online Celebration

After a successful Baking Festival, the Slow Food Youth Network tried their fermentation skills to the art of drinks with the *SFYN Drink Festival* held virtually on Instagram on August 1, an online celebration that allowed participants to connect with drink artisans from all over the world. [\[Find out more\]](#)



LATEST NEWS FROM THE SLOW FOOD NETWORK



Shanghai: the agroecological revolution begins with the Earth Market

We are thrilled to announce the opening of the first Slow Food Earth Market in Shanghai, China, a monumental effort from the part of the Slow Food Shanghai Central. “Our biggest hope is that the Shanghai Earth Market can support a better food system, giving consumers a channel to understand producers, and a platform for producers to show themselves. At the same time, I hope that the market will continue to insist on high quality, cleanliness, and fairness,” said Wu Min Rose from RosaGrange farm, one of the first farms participating in the new Slow Food Earth Market. [\[Find out more\]](#)



Youth Network Nederland, Boerkok, Flevoboeren and NijkAgro opened a temporary 'Harvest Campsite'

Seasonal workers from all over the Netherlands will come to Lelystad to stay with Boerkok for a working holiday. Five days of harvesting apples, pumpkins and cauliflowers, and in the evenings and weekends eating good and local food. Every day a chef cooks with freshly harvested products and there are guided tours of farmers in the area. On Saturdays there is a farmer's market and the Fridays will be transformed into a real harvest festival for seasonal workers and farmers. [\[Find out more\]](#)



Flat Out Food Connects Saskatchewan People to Local Food

In the middle of the Canadian Prairies, a movement away from export agriculture and toward artisanal food production inspired by a connection with the land is gaining momentum. Journalist and Saskatchewan farm kid Jenn Sharp has worked to giving a voice to food artisans. [\[Find out more\]](#)



Reality Check: Can the EU Meet Its Pesticide Reduction Targets?

A report by the European Court of Auditors concludes that the EU has done very little to halt the decline of wild pollinators so far, while environmental lawyers argue that the European Union is failing in its legal obligation to align its agricultural policy with its environmental commitments.

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



The UK Launches New Obesity Strategy: How Does it Compare with Measures Elsewhere?

The UK has launched a new Obesity strategy to fight the rising child and adult obesity problem in the country. Meanwhile, the EU with its new Farm to Fork Strategy also has included the aim to reverse the rise in overweight and obesity rates in Europe. [\[Find out more\]](#)



ECI “End the Cage Age” Ranks the Best and the Worst EU Members & the UK in Cage-Free Animal Farming

The European Citizens’ Initiative “End the Cage Age” has collected data from all 27 EU Member States and the United Kingdom to rate them based on the percentage of cage-free farmed animals in each country.

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

Slow Food Presidia Hairless pig, Yucatan, Mexico

The hairless pig is one of three Slow Food Presidia of Yucatan. This dark-colored animal is raised under free grazing conditions and is traditionally used for the preparation of one of the most representative dishes of Yucatan cuisine: the Cochinito Pibil. Free-range grazing pig farming is an activity with a low environmental impact, the animals live without cruelty and out of any confinement, eating only vegetables and by-products of the crops, which allows us to offer high-quality meat and low fat. Throughout these years of collaboration with such valuable people, we have witnessed collaboration between groups and especially between families. A clear example is the family of Doña Mari, Don Primitivo, and their son Wilen, where the preparation of the Cochinita Pibil is a family activity.

These Presidia were started in 2016, in collaboration with W.K. Kellogg Foundation, and El Hombre Sobre la Tierra [A.C.as](#) part of the Slow Yucatán project, which promotes a sustainable system of food production and consumption in order to improve the life of indigenous Mayan communities and bring them economic, cultural, social and health benefits.

Video by tripinyourshoes.com

[Find out more]



GET SOCIAL WITH US!



 Instagram
slowfood_international

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**

