



SLOW FOOD!
GOOD, CLEAN AND FAIR FOOD
FOR EVERYONE

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SLOW FOOD FOCUS



World Disco Soup Day 2021
continues digitally!

New format, same goal. In light of the persistence of the pandemic, the World Disco Soup Day 2021 (WSDS) is going digital. On Saturday 24 April 2021, activists and friends of the Slow Food Youth Network (SFYN) and Slow Food from all over the world will cut, cook and dance at home or in small gatherings, participating in this unprecedented challenge against food waste.

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



A recipe from the Slow Food Chefs' Alliance in Germany

Today Marcello Gallotti, a member of Carlo Catani's "Tempi di Recupero," a network of cooks promoting the use of scraps and leftovers, shares with us his recipe for a tasty and sustainable main course.

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



SLOW FOOD EVENTS



April Highlights at Terra Madre

The last month of this extraordinary journey is upon us! In April, we come to the end of an incredible and intense six-and-a-half months of Terra Madre – an event which normally lasts just five days!

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

Slow Food Travel, towards new destinations in the Covcheg project

During a Terra Madre Forum, the European Union (EU) funded project “Community-based Value Chain Enhancement in the Greater Caucasus Mountains area in Azerbaijan” (COVCHEG), showcased the first Slow Food Travel destination in Asia.

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



THE WORLD OF SLOW FOOD MEMBERS



A new pair of Earth Markets on Negros Islands

The Slow Food Community of Negros Island in the Philippines is moving ahead in leaps and bounds this year, adding not one but two new Earth Markets to the worldwide Slow Food family.

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

From Mexico: the Oaxaca Mixteca agave Slow Food Presidium

The project, together with the local organization Mujeres Millenarias, has planted 20,000 maguey pulquero plants, arranged as living barriers over the soil conservation works marking out contour lines, over an area of 80 hectares. The sustainable use of maguey strengthened food security and sovereignty of the families involved and generated economic income.

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

From Argentina: the Wichi wild honey Slow Food Presidium

One of the most important products for the indigenous Wichí community that lives in the region is honey gathered from wild bees, known as tsawotaj in the indigenous language. Since 2018, the Slow Food Presidium project has been working to increase the sustainable harvesting of honey by training producers in clean harvesting techniques.

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



We grow our gardens and our gardens grow us: a story of change from Târgu Mureș, Romania

We love gardening with kids. They are natural gardeners and native wonderers. We are learning so much from them. They transform every activity into something magical, like when we are making the seed balls or digging for worms for the wormery...

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



Uruguay Welcomes its First Earth Market: Colonia Valdense Joins the Slow Food Network

The network of Earth Markets, farmers' markets that follow Slow Food principles, is expanding to Uruguay, bringing the number of countries with at least one market to 28. Uruguay's first Earth Market is in Colonia Valdense, a small town in the south of the country.

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



LATEST NEWS FROM THE SLOW FOOD NETWORK



CAP: The Top European Institutions Meet to Decide

Ahead of the “Super Trilogue” negotiations on March 26, 41 civil society organisations wrote an open letter to the European institutions, asking for an ambitious, green and fair reform of the Common Agricultural Policy.

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



The Great Caribbean: a paradise to look after

The natural and cultural richness of the Greater Caribbean have transformed it, in recent years, into an “exquisite” destination for tourists from North America and Europe, becoming a “global entertainment centre”. This development has had serious ecological impacts and negative consequences for the local economies...

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



I just want chocolate, but which one to choose?

Every Easter, year after year, the search for one of the world's most consumed sweet ever increases. But do you know where this chocolate you consume or give as a gift comes from?

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



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!



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