



# Slow Food®

## Minutes from the 6<sup>th</sup> Slow Food International Congress

**Saturday, October 27, 2012 – Agnelli Auditorium**

The Congress begins at 2:54pm.

**Leo Rieser – Slow Food Turin convivium leader:** thanks and expresses the city of Turin's pleasure to host the 6<sup>th</sup> Slow Food International Congress, which will focus on the central role of food. After having referred to the symbol of this edition of Salone del Gusto, he concludes his opening speech hoping that Slow Food can show to all the path to take.

**Bruno Boveri – President of Slow Food Piemonte and Valle d'Aosta:**

He presents the names of the people that will alternate during the sessions of the Congress:

- Carlo Petrini (Italy)
- Raphael Pérez (Switzerland)
- John Kariuki Mwangi (Kenya)
- Jean Lhéritier (France)
- Katherine Deumling (USA)
- Hans Van Der Molen (the Netherlands)
- Ursula Hudson (Germany)
- Catherine Gazzoli (United Kingdom)
- Ishida Masayoshi (Japan)
- Paolo Di Croce (Italy)
- Andrea Ries (Switzerland)
- Mélanie Fauconnier (France)
- Samuel Karanja Muhunyu (Kenya)
- María Irene Cardoso (Argentina)
- Cenia Cruz Salles (Brazil)
- Darina Allen (Ireland)
- Defne Koryurek (Turkey)
- Jenny Best (USA)
- Antonello Del Vecchio (Italy)
- Rupert Ebner (Germany)
- Helianti Hilman (Indonesia)
- Katherine Klinken (Denmark)
- Sara El Sayed (Egypt)
- Alfonso Rocha Robles (Mexico)
- Herschelle Milford (South Africa)
- Joel Smith (USA)
- Philipp Braun (Austria)
- Amorelle Dempster (Australia)
- Kate Krauss (USA)
- Edward Mukiibi (Uganda)
- Roberto Burdese (Italy)
- Byungsoo Kim (South Korea)



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- Dessislava Dimitrova (Bulgaria)
- Joris Lohman (the Netherlands)
- Alice Waters (USA)

Each session will have a different ‘session president’ and we propose for the first session Saturday afternoon Raphael Pérez (SF Switzerland), for the session Sunday morning Ursula Hudson (SF Germany), Sunday afternoon John Kariuki Mwangi (SF in Kenya), and Monday morning Roberto Burdese (SF Italy).

Petrini and Di Croce will be constantly present on the stage while the others will alternate during the different sessions.

### **The vote of the participants for the Board of the Congress concludes without opposing or abstaining votes.**

The representatives of the Board of the first session of the Congress come onto the stage: Carlo Petrini (Italy), Raphael Pérez (Switzerland), John Kariuki Mwangi (Kenya) Jean Lhéritier (France), Katherine Deumling (USA), Paolo Di Croce (Italy), Hans Van Der Molen (the Netherlands), Ursula Hudson (Germany), Catherine Gazzoli (United Kingdom), Ishida Masayoshi (Japan), Alice Waters (USA), Roberto Burdese (Italy).

**Piero Fassino – Mayor of Turin:** Addressing Carlo Petrini, the Board of Slow Food and the guests of the International Congress, greetings and thank you on behalf of the City of Turin, the city in which Salone del Gusto was born. Piero Fassino highlights how much Turin has changed in recent years, keeping the soul of an industrial city and drawing strength from it. The Lingotto complex is an example of this, because it was transformed from an industrial factory to a cultural focal point. The professions of Turin have increased, and it has become a city of excellence in the fields of technology, research and culture. From this perspective, Salone del Gusto and Terra Madre allow the city to grow its international horizons. Piero Fassino expresses a sentiment of gratitude towards Slow Food management, for having contributed to maturing the new idea of globalization - a globalization of rights and of democracy. Piero Fassino concludes by affirming that the Slow Food association is a leader in a cultural leap based on the relationship between man and nature.

**Rafael Pérez – Exiting member of the Board of Directors:** Describes what the objective of the Congress will be. In particular, it will be necessary to outline the common thread that will hold the pieces of Terra Madre together; it need not be a thread that is too rigid nor too weak, rather it must be a strong but flexible thread. Pérez underlines the importance of the language of Slow Food, a language of the heart that will allow those who are present to communicate. With the spirit of joy and happiness that characterize Slow Food, Pérez declares that the 6th International Congress is open and proceeds with the election of the Electoral Commission. He proposes the names of the members of the above-mentioned Commission: Silvio Barbero (Italy), Kate Krauss (USA), Barbara Assheuer (Germany), Andrea Ries (Switzerland), Dessislava Dimitrova (Bulgaria), John Kariuki Mwangi (Kenya) and Paolo Di Croce (Italy).

### **The Electoral Commission is elected with no opposing or abstaining votes.**

Pérez proceeds to the election of the **Statute Committee**, and proposes the names of the



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participants: Roberto Burdese (Italy), Jenny Best (USA), Ursula Hudson (Germany), Raphael Pharrer (Switzerland), Hans Van der Molen (the Netherlands) and three technical experts, Emanuele Di Caro e Michele Fino, attorneys, and Davide Barberis, accountant.

**The Statute Committee is elected with no opposing or abstaining votes.**

Pérez proposes as secretary of the minutes Clizia Cevasco. There are no objections.

All those who would like to participate by giving a verbal statement must present their request by Sunday, October 28, 2012, at 12pm. The Board will work to give an opportunity to the most people possible from around the world, without necessarily respecting the chronological order of the presentation of the requests. Those who will present a written proposal renounce the opportunity to make the statement orally.

The deadline for presenting proposals to the Electoral Commission and to the Statute Committee also expires on Sunday at 12pm. All proposals must be registered and delivered to the Board of the Congress. Those who want to present motions or proposals to the Congress must address the table of the Board, presenting the proposal by registration by Sunday at 12pm.

**Paolo Di Croce – Secretary General of Slow Food:** welcomes everyone present and gives some data regarding the growth of Slow Food in recent years. The countries with the right to send delegates to the Congress in 2003 were 36, in 2006 they grew to 48; and, in the current Congress there are 95.

Di Croce stresses the expansion of the movement, the richness of the Terra Madre network and the breadth of the philosophy of Slow Food. He highlights the importance of the political role that the association has assumed, illustrates the strengthening of the numerous projects that continue, and the great results of the One Thousand Gardens in Africa project that were reached thanks to the unity and global nature of the Slow Food network. Di Croce concludes by pointing out the fundamental role of the *convivia* and of the members, affirming that one of the future issues to confront will be the way in which the association increases its membership.

**Carlo Petrini – President of Slow Food:** affirms that the endeavor to accomplish three different events simultaneously (Salone del Gusto, Terra Madre and the International Congress) was a correct and important idea; he thanks the organization with its headquarters in Bra for having achieved such an impressive event. A public turnout so consistent with recent years in a time of crisis such as exists today is indicative of how central the question of food is and how diffused is the idea that to have quality we must pay fair compensation. Carlo Petrini emphasizes the great opportunity that Salone del Gusto gives to producers, reinforcing the idea that self-esteem is at the base of the new participatory democracy. With this meeting we mark a strategic point for Slow Food, a point of no return, a new beginning from which to start: with the Congress we open Slow Food 2.0. The association has grown step by step with the label of an elitist movement, penalizing the concept of pleasure. Nonetheless, Salone del Gusto gives witness to exactly the opposite and demonstrates that pleasure is not a sin but a right. And this concept, that pleasure is a right, characterizes the association in a very strong way. Joy and festivity can be instruments for political change, insofar as they allow people to become active protagonists. Carlo Petrini cites the ‘happy versatility’ of Pericles, hoping that it continues to be the attitude of Slow Food in the face of politics.



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Furthermore, Petrini asks to be able to personally shake the hand of every delegate. He highlights the importance represented by the legacy of the youth, inviting them to participate, with the goal to restore the value of ‘inter-generationality’; to bring to light the fundamental role of Terra Madre Day, and to stress how the idea of One Thousands in Africa was right. A powerful message to contrast land grabbing and its devastating consequences at the political level would be to successfully create 10,000 gardens, a hope that Petrini hopes to be able to accomplish. Restitution is a political, ethical and moral concept, and expresses itself in the paradigm that Africa represents for the future of the planet. Petrini concludes asking everyone there to take to heart the future of Slow Food as one would take to heart the future of one’s own children. The great intelligence that Slow Food must have is to be able to change the organization of the association according to its growth.

**Dacian Cioloș – European Commissioner for Agriculture and Rural Development:** shares the thoughts of Carlo Petrini given in his speech, and brings to light how important it is to work until food stops being simply a commodity. A good part of humanity has cut the bridges to the earth, but agriculture must be done in function of what we want to eat. Some think only of the trade aspect of agriculture, adjusting its taste and losing the pleasure of food. If one considers nutrition only as something that nourishes to survive, the pleasure of taste will be lost. Until agriculture changes, it is necessary to change the model of consumption; to return to the pleasure of eating and of farming. To re-learn to cultivate the differences is important for opposing the standardization of taste to which we have arrived. Diversity, instead, is something natural. It is important to begin again to live with diversity, to re-find the pleasure of living. The model of family farming is important to construct a sense of community. For these reasons, Dacian Cioloș invites the Slow Food movement to utilize the opportunity given in 2014, the year declared ‘the international year of family farming.’ The objective to pursue is to demonstrate that it is possible to feed ourselves in another way and not only for a privileged class, but for all. Courage and happiness exist in the strength of the youth, and it is the moment to bring them back. Dacian Cioloș says thank you for being able to participate in this Congress, wishing good luck to Slow Food.

**Samuel Karanja Muhonyu – Lead for Slow Food in Kenya:** explains the results obtained at present in Africa thanks to the Terra Madre network. He furthermore stresses the opportunity for the youth to be able to study at the University of Gastronomic Sciences; and, he thanks those students who, after an educational experience abroad, pay tribute to their own land by returning to live in their own country.

**Joris Lohman – Lead for the International Slow Food Youth Network, the Netherlands:** shows a video filmed the night before at the Slow Food Youth Network stand at Oval Lingotto. The words of Petrini, according to which an organization without youth has no future, inspired the involvement of the youth through a series of activities in the communities. Lohman emphasizes how in Amsterdam the youth network has grown very quickly and he describes briefly the projects that have been created and the important results obtained. The European advocacy group, that has truly become a movement, is organizing to be able to grow through new ideas. By the tools they used, and those that will be used in the future, the role of new means of communication and social media must be recognized; these will serve to defend the ideas of Slow Food and Terra Madre in the heart of the youth in all the world.



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**Phrang Roy – Indigenous Population representative, India:** shares the words of Petrini and stresses how important it was to have had a non-indigenous, non-governmental, and non-UN organization at the United Nations Permanent Forum on Indigenous Issues. The movement continues to grow in the area of indigenous peoples, helping to protect agrobiodiversity. It is important to rediscover food, and to not consider it only as an element of subsistence. The strength of the youth will be central to be able to build and amplify the movement. Roy explains the necessity of creating an indigenous network that can interpret correctly indigenous problems, with the objective of demonstrating that through traditional means a new road to sustainability opens for all.

**Serena Milano – General Secretary of the Slow Food Foundation for Biodiversity - Onlus, Italy:** tackles the theme of biodiversity by explaining its significance. The sixth mass extinction that the earth is confronting is caused by human activity. According to data by the FAO, the planet has lost 75% of vegetable species. Small farmers, pastoralists, and small fishermen are the only ones to conserve the fragile balance between man and nature. Specializing in household-level biodiversity is the objective that Slow Food has proposed, seeking to sustain the small producers and to raise awareness about biodiversity.

**Humberto Oliveira – Ex-Secretary of Territorial Development, Ministry of Agricultural Development and Supporter of Terra Madre Brazil, Brazil:** puts at the center of the discussion the theme of family farming. From his point of view, the concept of the small producer should be eliminated and replaced by the idea of family farming. In fact, family farming is not so small. Oliveira hopes that this concept will be reinforced internally by Slow Food. Family farming, that is increasingly becoming more important, needs the support of Slow Food.

**Piercarlo Grimaldi – Rector of the University of Gastronomic Sciences, Italy:** brings to light the international nature of the educational path of study proposed by the University of Gastronomic Studies of Pollenzo. Since the adventure of cultural and scientific excellence of the University began, 8 academic years have passed, and, today, the number of non-Italian students is greater than 50% of the student body. The international face of the University is an important element, strengthened thanks to the educational trips that allow students to know communities in an active way. Piercarlo Grimaldi highlights how the Granaries of Memory project represents an example of the deep bond between the University and the Slow Food movement.

**Emanuel Loebock – Representative of the Students of the University of Gastronomic Sciences, Switzerland:** Thanks all for the opportunity to be present at the Congress. Loebock emphasizes the value of the educational trips to develop an interdisciplinary perspective. The concern and attention for food cannot be discussed in an isolated way. And, in this sense, the academic exchanges take on great importance.

**Alice Waters – Vice President of Slow Food, USA:** Going back to the words of Carlo Petrini, she stresses the importance of teaching the values of Slow Food in schools. The schools, in fact, are the setting of social justice. The role of young people becomes ever more important for the development and growth of Slow Food.

**Rafael Pérez:** confirms that Slow Food is a great movement of peace because it carries at the same



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time the flags of Israel and Palestine, of Iran and Iraq, in the name of food sovereignty.

**Paolo Di Croce** concludes the first session of the Congress, giving a few indications of a practical nature regarding dinner, transportation, and locations of subsequent sessions.

**Sunday, October 28, 2012. Sala gialla.**

The Congress opens at 10:15am.

**Ursula Hudson – President of Slow Food Germany:** opens the second session of the Congress, explaining that each speech can last at maximum 5 minutes. Carlo Petrini, Paolo Di Croce, Antonello Del Vecchio (Italy), Andrea Ries (Switzerland), Mélanie Fauconnier (France), Samuel Karanja Muhonyu (Kenya), María Irene Cardoso (Argentina), Cenia Cruz Salles (Brazil), Darina Allen (Ireland), Defne Koryurek (Turkey), and Jenny Best (USA) come onto the stage.

**John Kariuki Mwangi – Kenya:** tells about his experience at the University of Gastronomic Sciences and the decision to return to his country. He stresses the role of the young people to bring forth this change: to restore agriculture it is important to involve students and schools. John Kariuki Mwangi briefly describes the different activities that have been launched in Africa, and makes clear how the network is growing thanks to the One Thousand Gardens in Africa project.

**Philipp Braun – Austria:** describes the extent of the activity of Slow Food in Austria. Besides having promoted the development of the school gardens, the association has also funded the One Thousand Gardens in Africa project. Philipp Braun highlights how important it is to take on the task of involving the children, and also parents and teachers. He hopes that the convivia can work together, increasing cooperation between cities.

**Laura Rosano – Uruguay:** explains the theme of transgenic food. South American countries are, in fact, amongst the greatest producers of transgenic food. There is no legislation nor labels to regulate this type of food, that represents the primary cause of the most wide-spread health problems. Laura Rosano briefly describes the steps taken in recent years, and points out the necessity to carry out coordinated actions that have as a central them transgenic foods.

**Piero Sardo – Italy:** describes the problem and the richness that comes from the complexity of the Terra Madre network. The well-structured composition of the network, that involves diverse stakeholders, is of great value but is also a worthy theme of important discussion. Piero Sardo declares that Slow Food must take a strong position on the question of animal well-being.

**Manjit Gill – India:** highlights the role of food from a cultural point of view. If from one side it is important to safeguard the traditional aspects, from the other side it is likewise fundamental to integrate current issues such as sustainable development and deforestation. Traditional knowledge can make up great richness, to preserve the environment and to seek good health. Indians are known to be respectful of the resources offered by nature. Manjit Gill concludes by sharing that the best effect of food is that it expresses itself in the soul and in the heart.

**Abdon Manga – Guinea Bissau:** describes the Slow Food project carried out in collaboration with



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FAO. This project had as its objective giving value to the local products of Guinea Bissau, and saving some recipes that were at risk of being lost. Abdon Manga invites all of the African chefs and cooks to take on this task, and to continue the fight in favor of the appreciation of local gastronomy.

**Alexander Baranov – Russia:** tackles the theme of food security and of collaborating with local authorities. Slow Food in Russia is working in two directions: scientific activity and relationships with the government. Regarding the governmental authority, Slow Food in Russia seeks to transmit its philosophy to the public officials, as well as to the Parliament. Members have taken part in drafting a bill for the protection of plant biodiversity. Furthermore, Slow Food in Russia is participating in the Russian Assembly in the drafting of a law on GMOs, which is a pressing current issue since GMO food in Russia is prohibited.

**Bobbi Grégoire – Canada:** describes the situation of the food communities of Canada and the process to redefine the cultural context tied to food. Among the priorities on which they are focusing are seed conservation, the problem of land grabbing and food security.

**Jim Embry – USA:** brings forward the question of the central role of women. Breast milk, in fact, is the best local food, as well as the first Slow Food food. The projects that Jim Embry is working on are focused on women that, through agriculture or livestock, are being helped to overcome situations of domestic violence or drug dependence.

**Hendrik Haase – Germany:** shows through a video an event organized in Germany by the Slow Food Youth Network against food waste (Schnippeldisko).

**Hirotooshi Wako – Japan:** thanks the Slow Food international network for the moral and economic support that was demonstrated to Japan after the tsunami and earthquake that shocked the country. On that occasion, it was easy to understand how small man is in comparison to the force of nature. In the face of devastation of enormous magnitude, the movement in Japan sought to sustain the small businesses to safeguard the local, gastronomic traditions.

**Guido Marini – Italy:** highlights the importance of involvement in political activity. It is fundamental to confront the political issues not only with citizens, but also in the offices of the national and European representatives. Even if Slow Food's commitment in this sense was significant in the past, Marini hopes that it can be strengthened.

**María Irene Cardoso – Argentina:** introduces the theme of the Free Markets that were born notwithstanding extreme difficulty. At the beginning, in fact, there were only 7 families, while now there are more than 50. The results of small scale production were important, and this productive system proved itself to be very modern.

**Hans Van der Molen – The Netherlands:** explains how proud Slow Food Netherlands is to have supported the birth and development of the youth network. In his opinion, Slow Food should strengthen the technical and scientific competencies for those of the West. The Western countries are those that create the problem and it is to those that Slow Food should give its attention.



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**Dessislava Dimitrova – Bulgaria:** introduces the theme of biodiversity protection in the Balkans. Food has a fundamental role in Balkan culture, and it is important to safeguard it. With this objective and the goal to go beyond borders, in 2010 Terra Madre Balkans was organized. Thanks to this common table, producers have found self confidence again and the rural communities have been strengthened, despite the short-sightedness of the local political authorities. The mechanistic carrying out of the European regulations threatens rural patrimony. Food does not know boundaries, and collaboration is the only way to take this battle forward. Schools are the fundamental place in which to teach an alternative consumerism.

**Michele Rumiz – Italy:** explains how some time ago the context of the Balkans in which Slow Food had worked was destroyed, and also that of informal civil society. For this very reason, the ability to collaborate in a Balkan network has incredible potential: this network has grown so much in just the last 3 years. Terra Madre Balkans works because it is flexible by definition, and because there are not rigid boundaries or hierarchies.

**Luis Augusto – Mozambique:** appreciates the great support that has been given to Mozambique. Regarding the safeguarding of biodiversity, in 2002 a natural park was created with many communities living around it. The mission of this park, which is a government institution, is the conservation of the environment for sustainable development. From this perspective, the communities were involved in the management of the park, along with the local authorities. Nevertheless, the park is threatened by multinational oil companies that are 5 kilometers away. The possibility to integrate Slow Food into the project was a huge help and the spirit of Slow Food will be a great strength.

**Gül Girişmen – Turkey:** tackles the question of GMOs. The use of GMOs reduces the number of farmers and imposes monocultural production. Turkey is a country that is rich in biodiversity, and this heritage must be protected and safe guarded.

**Amorelle Dempster – Australia:** The Australian food tradition is recent, with exception of the Aborigines who have an enormous heritage of knowledge. Amorelle Dempster explains that in the regions of mineral extraction the fast food diet is becoming the norm, causing problems of obesity, cholesterol, and diabetes. For this reason, taking an active role in the territory is of great importance; moreover, the educational projects in the schools are fundamental to oppose this problem.

**Daniela Rubino – Italy:** describes the situation in the Lombardy region. She highlights the importance of offering a market to the communities of producers so that they can find an economic outlet for their work. Terra Madre does not have the solution, but is the solution. Daniela Rubino proposes the creation of an online forum to exchange information on projects and to be able to integrate all of the gastronomic cultures that are considered 'other' (such as that of migrants and youth).

**Claude Pohlig – Belgium:** presents the issue of local food and how it can be brought together with school cafeterias. In Belgium there are two generations that no longer cook, but who regularly eat outside of the home. Moreover, land is lacking for those young people who want to cultivate their own garden because it is being used to build houses. Pohlig brings to light the necessity of more





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knowledge, and emphasizes that the problem of the European regulations also applies to school cafeterias. The objective of the convivia is to continue to work in this way, to move forward with the regional requests.

**Herschelle Patricia Milford – South Africa:** explains how the work of the One Thousand Gardens in Africa project took advantage of the opportunity to involve small producers. The primary challenge in the future will be to concentrate attention on the local indigenous varieties, thanks to seed exchange. In addition, it will also be important to move forward with the political work and to strengthen the African network.

**Mārtiņš Ritiņš – Latvia:** explains how the menus for business class for some airlines were organized. These menus were comprised solely of products coming from small producers who, by participating, had a guaranteed income. Ritiņš describes briefly a few other projects with the goal to show that even big companies can do something good.

**Greg Boulos – USA:** presents the theme of the ecology of business. The evolution of an organization like Slow Food will require an adaptation that will leave space for more complex structures. Greg Boulos stresses the importance of generating resources on a small scale, and of generating income to be able to then use for other projects.

**Andrea Ries – Switzerland:** tells of Slow Food Switzerland's experience with a big company like Coop (supermarket chain). The beginning of this collaboration allowed many breakthroughs, especially for the Presidia. A challenge will be to create new relationships between consumers and producers. This year a logo specific to the Presidia of Switzerland was introduced.

**Patrick Mansaray – Sierra Leone:** describes the Presidium of the cola, emphasizing the impact of the Slow Food projects on the culture and on the traditions of Sierra Leone. The One Thousand Gardens in Africa project allowed them to create 60 gardens, subdivided into 4 regions of the country. The transfer of know-how from the elders to the young people is fundamental to preserve traditions. For this reason, the school gardens are an essential instrument for the dissemination of knowledge. The collaboration with Slow Food has brought joy to the communities, to women and children of Sierra Leone.

**Jacek Szklarek – Poland:** tells about the situation in Poland. The fall of the Berlin wall caused great changes especially in agriculture, which takes on very important meaning. With the European Union came subsidies, although in a much smaller measure than in other areas. Thanks to Slow Food everyone has the opportunity to see something new and to learn to not waste the gifts that we have received.

**Tommaso Mattei – Italy:** speaks about the Campania region of Italy, describing the great richness of biodiversity. The commitment to safeguarding regional heritage is important, but the challenge will be to allow greater self-sufficiency of the local organizations.

**Lhoussaine El Rhaffari and Zoubida Charrouf – Morocco:** speak about creating activities that generate income and bringing a product to an international scale as two of the objectives achieved thanks to the support of Slow Food International. The activities of Slow Food in Morocco are very



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diverse and the hope is that they can continue in that direction. The One Thousand Gardens in Africa project took on a very important role in building self-esteem and in giving value to the local products by the young people.

**Rachel Bulcock – United Kingdom:** tells of the participation of the young people and about the activities that have been proposed by the Slow Food Youth Group of the University.

**Aisha Mansour – Palestine:** describes the situation of Palestinian agriculture, stressing the problems of land, supply of water, and markets, all tied to the Israeli occupation. The goal is to raise the awareness of the Palestinian public.

Ursula Hudson concludes the first part of the session at 1:20pm.

The work begins again at 3pm. **John Kariuki Mwangi** opens the session and calls to the stage Carlo Petrini, Paolo Di Croce, Rupert Ebner (Germany), Katherine Klinken (Denmark), Roberto Burdese (Italy), Sara El Sayed (Egypt), Alfonso Rocha Robles (Mexico), Herschelle Milford (South Africa), Helianti Hilman (Indonesia), Joel Smith (USA), and Philipp Braun (Austria).

**Jarmo Åke – Finland:** emphasizes how Terra Madre is an occasion to reflect on food. Jarmo Åke tells about his educational path at the University of Gastronomic Sciences, during which he was able to travel and meet producers, with the task to collect the stories of each product to make them known. After having graduated in 2011, Jarmo returned to Helsinki to work as a teacher in a culinary school. The decision to start Slow Food Helsinki led to the creation of 13 convivia. Recently the first Slow Food book was published in Finnish, with the objective to spread the philosophy of the association. In addition, a course of sustainable gastronomy was organized; the concepts of good, clean and fair were introduced into the curriculum of the culinary school; and, a group of students created a small café in which the profits are shared amongst local charity groups. The hope is that more schools and universities will continue to integrate the philosophy of good, clean and fair into their courses of study.

**Francesca Rocchi – Italy:** explains the situation of the Teatro Marittimo (Maritime Theater) of Villa Adriana in Tivoli. In response to the authorities' decision to open a landfill in Tivoli, the convivia opened a Slow Food market inside of Villa Adriana. In this case, it was Slow Food that made a difference, because Roberto Burdese worked along with the convivia of Tivoli. According to Francesca Rocchi, this is an example of the new way to act.

**Voula Halliday – Canada:** After having remembered a member of Slow Food Toronto that passed away not long ago, Voula describes briefly the international activities in which the association is involved. Slow Food Toronto would like to sustain a garden in Africa each year, and at the same time, create one in Toronto. Voula, in addition, highlights the fact that the problem of land grabbing is also widespread in Canada.

**Sid Ali Mohamed Abdi – Somalia:** explains briefly the situation in Somalia, emphasizing that that which happened in the country could happen anywhere. After 20 years of anarchy, a democratic state was born; 3 months ago a constitution similar to the European one was put into effect; and, the politicians that were just elected are part of civil society. Sid Ali Mohamed Abdi confirms that to



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rebuild the country they must start with agriculture, trusting in FAO and in the international organizations for the creation of agricultural schools. From this perspective, Sid Ali Mohamed Abdi expresses gratitude to Slow Food for having included Somalia in the One Thousand Gardens project. There are only 15 Slow Food gardens, but they represent a model that can be used to replicate them.

**Mélanie Fauconnier – France:** brings to the table the question of the opening of the movement not only to territories on the convivium level, but also on the level of macro-regions. To work in a network allows us to multiply efforts. Another important element is to be constantly open to supporters. Even if they do not necessarily join, it is fundamental to always have an attitude of openness. Mélanie Fauconnier concludes by briefly describing the experience of Slow Food Brittany.

**Michela Lenta – Italy:** explains how the Slow Food Africa office is working and gives as an example the Senegalese story ‘Kirikù and the witch Karabà’. The objective is to seek to change the perspective of a poor Africa, of an Africa that is always suffering. The way in which this will change is the network.

**Lidziya Vistunova – Belarus:** explains the importance of the educational projects to instill a new food culture. She briefly explains the different activities related to taste education, and the important results that have been obtained.

**Alfonso Rocha Robles – Mexico:** tells of his experience: after having heard Carlo Petrini in Puebla, he decided to act himself to sustain the communities in difficulty. Alfonso Rocha Robles describes briefly the projects organized by the Puebla convivium, making clear how important it is to reach out more to the women and the youth.

**Zhimin Zhang – China:** stresses that agriculture is not an economic question, but concerns the life of man. Since 2008, different organic food fairs have been organized, and there are always more people from the city who have started working on organic farms. Zhimin Zhang briefly describes the educational projects that have been launched to safeguard traditions and to spread awareness about food. The educational system is important, to educate the farmers about nature and to educate people about farmers. Offering Carlo Petrini a gift, Zhang hopes that traditional Chinese culture and the philosophy of Slow Food can cooperate to spread these values.

**Johannes Bukse – Germany:** brings attention to the concept of the responsible consumer. In Western cities a really important element is being lost: that of being close to the producers.

**Javier Carrera – Ecuador:** highlights the central role of the guardians of seeds. Ecuador is a land that is free from transgenic cultivation. Even so, the government would like to change the constitution to allow the introduction of transgenic seeds. As a result, the biodiversity in the area will be put at grave risk. Javier Carrera invites Slow Food to send a letter to the President of Ecuador asking to maintain the constitutional ban, and to the President of Peru asking that the temporary moratorium become permanent. In addition, Javier Carrera hopes that Slow Food would consider the possibility of aligning with the networks of the guardians of the seeds, with the common intention of declaring biodiversity hot spots a patrimony of humanity.



**Sara El Sayed – Egypt:** Even with the difficult situation in Egypt, the group of young people seek to continue with a project to look towards the future. It is important to think of new ways of communicating to make the 17 gardens that were created in Egypt well known, and to promote Egyptian gastronomy that is not very well known in the world. Sara El Sayed hopes for the introduction of simultaneous translation in the Arabic language, and shows a video of a campaign in Cairo.

**Katrine Klinken – Denmark:** One of the objectives for which they are working is the strengthening of the network of Nordic countries. In addition, it will be important to work on the educational projects to spread the values of Slow Food in the Western countries.

**Rafram Chaddad – Israel:** describes the importance of the Ark of Taste and the activities launched in Israel. The fusion of food traditions is evidence of the fusion that is created with emigration, and must be valued. Political boundaries do not concern Slow Food: it is necessary to go forward with fusion beyond the political boundaries.

**Gareth Johns – United Kingdom:** tells of his experience and his difficulties in building a network of local vendors for his restaurant. The fundamental element in the creation of a network is to offer a fair price to the producers.

**Prasanna Hettiarachchi – Sri Lanka:** shares the experience of promoting a new approach to agriculture. Sri Lanka is a country known for guilt-free clothing of high quality. This great change that has made Sri Lanka the most important producer of green clothing is similar to that which needs to be tackled also with regard to agriculture. The approach is to make all farmers proud and independent so that they can put into practice a method that is more entrepreneurial than subsistence-based. Profit is not a negative factor, and can be sustainable. Prasanna Hettiarachchi briefly describes the activities and the objectives that have been reached in Sri Lanka.

**Nataliya Gordetska – Ukraine:** tells of the situation in the Crimea and of her experience with alternative tourism. Meeting Slow Food allowed her to improve the projects that were first only tied to alternative tourism. Nataliya Gordetska briefly describes the ideas for the new activities to carry out in the future, one of which is an international camp for all the children that have participated in the work of the school gardens.

**Saoudata Aboubacrine – Mali:** tells the story of meeting Terra Madre and Slow Food. Thanks to Saoudata's activism and the relationship with Terra Madre, it was possible to develop the Timbuktu and Gao Katta Pasta Presidium. However, their challenges are the massacres committed by the national army of Mali, and the silence of the international community that is not defending the land owners of the territories that are at risk of disappearing. Saoudata Aboubacrine addresses those present and hopes that as many international appeals as possible can be made, with the objective to stop the massacres of the national army.

**Edward Mukiibi – Uganda:** describes the situation of the One Thousand Gardens project in Uganda. To propagate seeds, which represent the future, it is sufficient to educate children, without the necessity of experts or scientists. In Uganda the seed bank system is working. As an example,



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Edward Mukiibi explains that one of the schools that is involved in the One Thousand Gardens project is now able to produce all of the food that is consumed there. This is a demonstration that the children can do it by themselves. Education and teaching techniques are the principle instruments of the work of Slow Food in Uganda.

**Barbara Van Melle and Florian Sengtschmidt – Austria:** With the objective to raise new funding, Barbara Van Melle and Florian Sengtschmidt present a project that connects the Slow Food philosophy with tourism: Slow Food Travel. The pilot project was developed in Vienna and was supported by the local government. Slow Food Travel involves local, small-scale producers and small artisans, with the goal to raise funds and to promote a sustainable development of tourism.

**Leonardo D'Angelone – Italy:** explains the aggregate balance sheet, showing internationally how much the association is able to generate in economic terms.

**Byungsoo Kim – South Korea:** explains the situation in South Korea after the war. The country produces only 1.1% of inhabitants' necessary consumer products. In 2008 the Slow Food movement began to allow producers to change this situation, organizing consumer cooperatives and alternative delivery systems of products. According to Korean philosophy, food and medicine are the same thing. As a consequence, to eat in a diversified way means to live in a healthy way. Despite the great variety of fish and mountain products, a lot of meat is consumed in South Korea. Byungsoo Kim closes by illustrating briefly the activities undertaken from 2007 til today.

**Madelaine Vázquez Gálvez – Cuba:** brings up the question of renewable energy resources in the production and consumption of food. The country has developed policies to cover food security of its population, following also the philosophy of Slow Food. If before the revolution the monoculture of sugar cane dominated, today urban and peri-urban agriculture prevails. In addition, transgenics are prohibited by law and small family farms are favored. Slow Food in Cuba represents an abundance of content, and offers a complete vision, increasing its prestige in the national sphere.

**Bear Braumoeller – USA:** tells of the experience in Ohio. Despite the fact that it is one of the richest countries in the world, knowledge on these themes is not so widespread. For this reason, it is very important to work to promote Slow Food activities. Braumoeller re-proposes to improve chapter organization, and brings to light the necessity of experts and professionals, in addition to economic resources. Finally, Braumoeller thanks Slow Food USA for the big membership campaign.

**Masayuki Kakegawa – Japan:** explains how the Slow Food network can be put to the test in emergency situations like the one that hit Japan. The fundraising efforts had great results, proving how fundamental the network is.

**Aramatoulaje Diatta – Senegal:** tells about the condition of women in Senegal. Family farmers deserve to be favored because they can feed the territories. In Senegal there are many species that are at risk of disappearance, like the oysters or the traditional garden crops. Diatta asks that we no longer speak of a poor Africa, and launches a challenge to the Africans present in the room: it would



be important to see more women as delegates, because it is the women that feed and nourish the world. One of the objectives that we must focus on is the role of women and household-level production.

**Victoria Smelkova – Italy:** emphasizes the importance of this Congress for the countries she represents, making reference to the number of delegates that has increased from 2 to 10. She describes briefly the richness of the different countries and the projects that have been launched in all the Russian-speaking countries.

**Ol-Johán Sikku – Sweden:** brings up the question of the role of indigenous populations in the Slow Food network. The Sami producers began to collaborate with Slow Food in 2003 thanks to the Reindeer Suovas Presidium, and in 2008 Slow Food Sápmi was born. The indigenous population, that had to fight for their rights in their own territories, thanks to Slow Food are no longer invisible -- the stands and special logo are a demonstration of this at this edition of Salone del Gusto. Slow Food is the first association that respects the knowledge of indigenous populations, seeking to give them value. The philosophy of good, clean and fair is perfectly in harmony with indigenous traditions.

**Silvio Greco – Italy:** tackles the problem of the increase in temperature and the consequential risks for biodiversity. The only way to mitigate the impact of the increase in temperature is by utilizing more and more indigenous species. Each specie that is lost is a piece of the Earth that disappears.

**Lina Gavira – Spain:** talks about the theme of agriculture as a sector of investment for the future. It is important to discuss internal colonialism, and that which is the acquisition of land by big companies to the detriment of small producers. Even educational and cognitive energy must be good, clean and fair. Even research must be good, clean and fair. Lina Gavira directs a call to Slow Food, for the strengthening of the network of universities. The field of research is already colonized by big companies.

**Helianti Hilman – Indonesia:** explains the reasons for which the defense of biodiversity in Indonesia is important. The country, in fact, is the second after Brazil for biodiversity and first for marine biodiversity. The safeguarding of traditional seeds is a practice that depends on local wisdom. In Indonesia to sell seeds is taboo. Sacred products are never to have a commercial value, even though they can be exchanged. Local traditions convey great harmony with nature.

**Georges Schnyder – Brazil:** Brazil is a country with continental dimensions, where agricultural industry has eliminated local producers, and where there is a war going on for the future of food. It is an economic war: the fast food chains have grown by 30%, and money is spent in unrestrained consumerism following the increase in incomes by industrialization. It is necessary that every Brazilian knows what they are eating, and knows the story of the food. The Slow Food network must be strengthened, promoting activities in all the regions, and guaranteeing the presence of the youth. Schnyder points out the problem of the Guarani tribes and the fact that they are threatened by the big estate owners.

**Giovanna Licheri – Italy:** explains the fundamental role that the Terra Madre network has had. The Congress document expresses the objective of changing the way we relate to food through the



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Terra Madre network. In the Parliament of this year the convivia of Tuscany presented ideas of projects for the development of local communities – projects concerning environment and food, projects dedicated to culture and territory, and social projects. Giovanna Licheri stresses the strength of the youth who must be stimulated and involved.

**Phyllis Den Brok – The Netherlands:** discusses the experience of a project developed in the south of the Netherlands. The project has had optimal results internally in the health system as well as great visibility with the media. Thanks to the revenue generated, it was possible to start another project to spread information and knowledge across the whole country. The final objective is to raise awareness among the local authorities so that food gains a central role in the health organizations.

**Sanjay Kumar – United Kingdom:** tells of his experience and stresses the importance of achieving concretely the dream and philosophy of Slow Food.

**Roba Bulga – Ethiopia:** describes the activities that have begun in Ethiopia. Most of the gardens, there are 40 in total, have been adopted by members of Slow Food. It is not easy to have convivia in a country like Ethiopia. After having studied at the University of Gastronomic Sciences, Roba Bulga proposed that he return to Ethiopia with the goal of creating a convivium.

**John Kariuki Mwangi** closes the session after having thanked those present and the interpreters. The session closes at 6:38pm.

### **Monday, October 29, 2012, Sala Gialla.**

The Congress opens at 10:15am.

**Roberto Burdese** speaks. After having shown a video made by Slow Food Tuscany, the final session of the Congress opens. Roberto Burdese highlights the fact that the choice to bring together Terra Madre with Salone del Gusto has had great results. In addition, he addresses those present with the a call to continue to network after the close of the Congress. The resources of the international headquarters of Slow Food will be available, via the newsletter and the web site, to ensure that the dialogue continues.

Roberto Burdese calls to the table the Board of the final session: Carlo Petrini, Paolo Di Croce, Amorelle Dempster (Australia), Kate Krauss (USA), Edward Mukiibi (Uganda), Byungsoo Kim (South Korea), Dessislava Dimitrova (Bulgaria), Joris Lohman (Netherlands), Alice Waters (USA), and Ursula Hudson (Germany).

Before going on to voting, space is given for a few participants to speak. Roberto Burdese apologizes because it was not possible to let all who made a request come onto the stage to speak, and he commits to disseminating the speeches of those who would like to write and share their experiences.

**Pavlos Georgiadis – Greece:** describes the economic and social situation in Greece. Greece represents an example of how society should confront zero growth and the crisis: to rediscover



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traditional values for revolutionizing, return to local products, and seek new spaces to dedicate to production. The only way to get out of the crisis is to return to rural traditions. Even if Slow Food in Greece does not have a charismatic leader, there is a large youth movement that proposes itself to build a new economy and a new political arena, in which civil society can have a very important role. The country is confronting a groundswell of rural depopulation, but nonetheless many young people are looking to return to rural life. It is fundamental that it be the young people to commit to and to establish again this relationship with the land, with the objective to reconcile man and nature, urban and rural reality. Pavlos Georgiadis hopes that the philosophy of Slow Food spreads more and more in Greece.

**Ahmed Camara – Mali:** Besides Slow Food leadership, Ahmed thanks the Africa office that has made fulfilling the One Thousand Gardens project possible (Marta Messa, Velia Lucidi, and Michela Lenta, among the others). Regarding national coordination of the One Thousand Gardens project, Ahmed Camara describes the hostile situation in Mali. The country is  $\frac{2}{3}$  occupied by armed gangs, and is covered by atrocious violence especially in the northern area. Ahmed Camara launches an appeal so that the proposals continue to be very concrete. For example, the Timbuktu and Gao Pasta Katta Presidium is subject to threats by the armed gangs. From his point of view, the One Thousand Gardens project demonstrates that Africa can nourish itself and that the model of agriculture must be that of the gardens. Chocolate and bananas have become a luxury; it is necessary to make these products more accessible, and they must return to the population.

**Paola Nervi – France:** Brittany is a region in which you see very well the effects of a policy of industrial agriculture. Regarding land grabbing, Paola Nervi stresses how present this problem is in Brittany. Since youth no longer have access to land, Paola Nervi asks the Slow Food Youth Network to put in their plans acts of disobedience against land grabbing. In Rennes, for example, some common land was occupied and cultivated, and a lunch in front of a McDonald's was organized. The regional councillors of Slow Food Brittany are primarily farmers, and the projects are going forward with everyone collaborating. Paola Nervi describes briefly the activities that are planned for 2013 – an Earth Market, a big annual festival, giving value to local products, and a catalog of resistance cooking that will be accomplished by interviewing women and listing their little cooking secrets.

**Stefano Fogacci – Italy:** briefly tells of the project 'Ritorno in campagna' (Return to the countryside). Returning to the countryside, and especially to the mountains, is very difficult. Why insist on living a life of sacrifices in a comfortable society like ours? To save a little bit of the world, to give meaning to the time dedicated to Slow Food. Alone we can't do anything, but Slow Food can create the conditions for a focused meeting between citizens and farmers so that the farmers are not forced to abandon their lands. Stefano Fogacci hopes that Slow Food will join the 'Ritorno in campagna' project and take on its objectives. In addition, he invites the members to not be dedicated only to the research of little restaurants, but to work for the farmers. In conclusion, he asks the association to commit to the 'Ritorno in campagna' project with the support of the students from the University of Gastronomic Sciences.

**Alicia Gironella De Angeli – Mexico:** expresses her gratitude, thanking all who are present. 'The Granaries of Memory' project corresponds with the document presented by Mexico requesting that local cooking be recognized by UNESCO as a heritage of humanity. This document is in sync with





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the ideas presented in ‘The Granaries of Memory’ project. Working to safeguard a country that is fourth in the world for biodiversity, Slow Food in Mexico has succeeded in saving 8 varieties of corn, with the help of the University of Mexico.

**Salamata Sophie Sedgo – Burkina Faso:** Along with explaining briefly the situation in Burkina Faso, Salamata Sophie tells of the experience with the school gardens. Thanks to this project, school meals have improved, practical activities have backed up the theoretical ones, and children have been involved in the implementation of the tasks. The local authorities have realized how relevant this project is, and have wanted to get to know the project better. This is a pedagogical activity that must be taken seriously, analyzing the teachings to complement the courses with the gardens, involving the families of the students and preparing local tradition dishes.

**Michael Croft – Australia:** briefly describes the Australian situation. Food distribution is managed by 2 huge multinational companies; the country produces much more than it consumes; the problem of land grabbing is widespread, and the same with GMOs. All of these problems have a common denominator, and that is the food system. The solution is Slow Food 2.0, and small-scale re-localization. The government has decided to pass a national food plan that, besides being very far from the values of Slow Food and of food sovereignty, favors the multinational companies. Slow Food in Australia is working to reject the government’s food plan, and this is a demonstration that the movement is vital and active in Australia.

**Valeria Cometti – Italy:** brings attention to the question of education. She presents the hard copy manual that contains the principles of the manifesto, some recommendations, and 14 examples of activities. Valeria Cometti addresses Slow Food Youth Network, asking that the manual be transformed into an instrument for the web. This will ensure that we won’t have to wait for the Congress to tell about our own experiences.

**Darina Allen – Ireland:** explains the situation of Slow Food in Ireland. The association is working to save raw milk, given that the Irish government is trying to prohibit sales of it. Other activities are focused on GMOs because permission has been granted to cultivate them, where in the past they were prohibited. An event has been organized that will take place November 10 and 11 called ‘Wild And Slow’, which will be dedicated to wild areas. Finally, Darina Allen describes the event ‘Grandmothers’ Day’ that will be held in April 2013 with the goal to promote the sharing of knowledge between generations. She hopes that this event will become international.

**Defne Koryurek – Turkey:** tells about the situation in Istanbul. The inhabitants do not feel responsible, there are many foods at risk of extinction, there is excessive urbanization, food is no longer valued, and there is no self-sufficiency. Defne Koryurek describes briefly the problem of fish in Turkey, leading to the issue of the Seyez Wheat Bulgur Presidium. It has to do with a wheat seed older than we know, that is the base of Turkish culture. Unfortunately, however, this seed is disappearing because it is being used to feed chickens and cows. One of the fundamental objectives will be to continue to protect this seed that is the seed of conviviality, of joy, of the smile, and that of producing enough. It is the seed of the first Presidium and of the future.

**Edward Mukiibi – Uganda:** explains the situation of Slow Food in Uganda. He tells how the network of Terra Madre has developed, that it has helped to create 7 convivia with the collaboration



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of different institutions. The One Thousand Gardens project has definitely helped to grow and strengthen the network, that, however, must continue to grow. In this sense, there is still much to do. Edward Mukiibi invites everyone present to take hands, to feel the sense of security that comes from unity. He stresses, therefore, how important it is to stay connected, by hand, one country with another. Terra Madre and Slow Food help to establish gastronomic independence in the African regions, besides food sovereignty. Edward Mukiibi, lastly, brings to light the importance of communicating with and involving the media.

**Roberto Burdese – Italy:** thanks Edward Mukiibi for having concluded more than 90 speeches in which 50 countries have expressed their voice. Roberto Burdese opens the floor for voting, after having renewed the invitation to send written statements in order to continue the dialogue.

Two proposals for motions are made. The first motion comes from Slow Food Germany, and is described by Anita Hidel.

**Anita Hidel**, after a brief thanks and introduction, asks that the Congress document on the central role of food become a working document for everyone. The proposal that the Board makes to the delegates is to adopt the document ‘The central role of food’ as an open working document for all of the association in which the continued updated version will be entrusted to the Executive Committee of Slow Food. The voting is carried out by raising the pass: no one opposing, 3 abstaining. The proposal is approved.

The second motion is presented by **Michael Dimock** from the Slow Food USA delegation, and is on the topic of GMOs. All of the Californian convivia are working on ‘Proposition 37’ in an effort to label GMO foods on packaging. Dimock asks the representatives of the 6th International Congress of Slow Food, that represents 95 countries of the world, to support the objectives of Proposition 37. The hope is that California wins the battle for labeling GMO foods, making this proposal a law. Dimock stresses that the right to know what kind of food we buy is a right of all, and asks the chefs of the world to sign the petition on the web site.

First amendment to the proposal: the right to know what kind of food we eat and not what kind of food we buy.

Second amendment: the right to know what food we grow and not only what food we eat.

**Both amendments are accepted.**

The Board accepts the motion and puts it to the vote, recognizing the strategic importance for all the world.

**The motion is approved with all votes in favor; there are no votes against nor abstained.**

There are 401 delegates in the room with the right to vote.

The spokesperson of the Statute Committee, Ursula Hudson, describes the work, specifying the following:

Three motions were presented.



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1. From Kathryn Lynch Underwood, for the acknowledgement of the role of urban agriculture in the procurement of good, clean and fair food and connecting it to the inclusion of a representation of the racial, ethnic, social, and economic diversity in leadership. The Statute Committee considered that the representation of diversity in leadership is a general subject and not tied specifically to urban agriculture, therefore the Committee accepted the motion, sub-dividing the proposal in 2 different points of article 3:
  - g) to recognize and support the important role of urban agriculture in terms of providing good, clean and fair food;
  - j) promote ethnic and socio-economic diverse leadership and protect the rights of indigenous peoples;
  
2. From Anna Iwaszkiewicz, related primarily to the relationship between the convivia and the national associations. Many requested amendments are strictly tied to the needs, rules and specific situations of a single nation. The international statute must be able to be applied in all of the countries of the Slow Food network. For this reason the Statute Committee has decided not to adopt the requested amendments tied to specific national situations, with particular reference to regulation of the relationships between the local level and the national level of the association's organization, considering that these relationships must be regulated in ways that are applicable to different contexts, also from a legislative point of view. In addition, the Statute Committee has considered that all of the exceptions to the selection of the statute that regulate the relationships between different association levels fall within the scope of Article 28 that calls for the Executive Committee, in case of necessity, to apply specific waivers to such regulation.

With respect to specific requested amendments, the Statute Committee has deliberated on the following:

General comments:

- The format of the document is not debatable in the Assembly but will be improved when the statute is approved.
- The case of the convivium leader that also has a position on the national Board of Directors does not pose a conflict of interest.
- Article 11 g) not accepted because it is related to the general rules that regulate the relationships between the association's organization at different levels.
- Article 16: not accepted because a recognized and registered national association has legal autonomy and the Executive Committee exercises only a function of supervision on activities conducted; can, if need be, decide to not sign the protocol with the plan of action; and, can revoke the right of the use of the logo, but cannot break up the association.
- Article 16, 4th paragraph: accepted; the paragraph was eliminated.
- Article 22: not accepted because Article 11 point i) foresees the possibility for the the Executive Committee to regulate, through the appropriate process, on an annual basis the operating procedures and the relationships with the national, regional, macro-regional or other recognized organizational structures.
- Article 24: accepted; the term 'Movement' was replaced with 'Association'.
- Article 25: not accepted because it related to the needs, rules, and situations of one specific country. In the case of a dispute, the local associations can ask the Executive Committee to intervene.



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- Article 32 a): accepted; in the English version point a) was changed as follows ‘ the law, the Statute and the principles of correct administration are observed by the association’s governing bodies.’
- Code of use for the Slow Food trademarks: accepted; in the whole document the term ‘National Board of Directors’ was changed to ‘National Associations.’

3. The third motion was presented by Leonardo D’Angelone that seeks to change Article 32, adding a 4th non-Italian member to the Board of Auditors. The motion was accepted.

Finally, a mandate for the Executive Committee is requested for the update of the attachments to the Statute.

Roberto Burdese thanks the Statute Committee and suggests to vote on the statute with the proposals of Ursula Hudson in a single vote. All of the motions are considered useful to improve the statute.

6 opposed, 12 abstained.

### **The new international statute of Slow Food is approved.**

Very soon the document in its approved form with the modifications will be loaded onto the web site.

Roberto Burdese introduces the work of the Electoral Commission, and it is described by Paolo Di Croce.

After having thanked all colleagues, Paolo Di Croce emphasizes the quality of the statements that have been made during the Congress. Such quality is an example of the steps forward that Slow Food has made. Paolo Di Croce thanks the participants of the Electoral Commission.

The Commission has worked since June 2012 and was tasked with conveying an opinion on the following 5 categories:

- The President, who carries the legal representation of the organization;
- The Executive Committee, an operating authority with both a regular and special administrative charge;
- The Council, a political body;
- Board of Appeals;
- Board of Auditors, an entity of supervision over finances and balance sheets.

According to the international rule approved in June 2012, the candidates for these roles had the opportunity to present a team and an annexed Congressional document.

The Commission received only one candidate for President: Carlo Petrini.

Regarding the Executive Committee, this body will be more restricted and the participants will not



be chosen according to nationality. It will be sufficient to be members of Slow Food, independent of country of origin.

Paolo Di Croce lists the names of the candidates for the Executive Committee: Roberto Burdese, Paolo Di Croce, Ursula Hudson, Joris Lohman, Edward Mukiibi, Katherine Deumling.

Regarding the Council, the choice is to represent the greatest number of countries. There is not, however, a direct proportion between the number of members and the number of Council positions. 31 countries have been nominated.

Italy will have 5 councilors: Daniela Rubino, Ludovico Roccattello, Massimo Bernacchini, Daniele Buttignol, Franco Archidiacono

Germany will have 3 councilors: Gisela Bautz, Rupert Ebner, Lotte Heerschop

Switzerland will have 2 councilors: Andrea Ries, Josef Helg

The Netherlands will have 2 councilors: Hans Van Der Molen, Bea Logtenberg

The United Kingdom will have 1 councilor: Caroline Bennett

Spain will have 1 councilor: Alberto López de Ipiña

Austria will have 1 councilor: Philipp Braun

France will have 1 councilor: Mélanie Fauconnier

Turkey will have 1 councilor: Defne Koryurek

Sweden has the right to 1 candidate. However, it was not possible to identify one. In agreement with the Swedish organization, the Commission reserves their right to indicate a candidate by the next Councilor's meeting in June 2013.

The Nordic countries (Norway, Sweden, Finland, Denmark, Iceland) will have 1 councilor: Katrine Klinken

The area of Eastern Europe, Central Asia and the Caucasus (Armenia, Azerbaijan, Belarus, Georgia, Kazakhstan, Kyrgyzstan, Moldova, Russia, Tajikistan, Turkmenistan, Ukraine, Uzbekistan) will have 1 councilor: Nataliya Gordetska

Central Eastern Europe (Poland, Czech Republic, Slovakia, Slovenia, Hungary) will have 1 councilor: Jacek Szklarek

The Balkans (Albania, Bosnia, Bulgaria, Croatia, Kosovo, Macedonia, Montenegro, Romania, Serbia) will have 1 councilor: Dessislava Dimitrova



The United States will have 4 councilors: Charity Kenyon, Nazli Parvizi, Joel Smith, Matt Jones

Canada will have 1 councilor: Sinclair Philip

North Africa (Algeria, Tunisia, Mauritania, Egypt, Libya) will have 1 councilor: Sara El Sayed

East Africa (Uganda, Tanzania, Rwanda, Democratic Republic of Congo, Ethiopia) will have 1 councilor: John Kariuki Mwangi

West Africa (Cape Verde, Senegal, Guinea Bissau, Sierra Leone, Mali, Ivory Coast, Burkina Faso, Benin, Gambia, Ghana, Niger, Nigeria, Chad, Cameroon, Gabon) will have 1 councilor: Abdon Manga

Southern Africa (Angola, Malawi, Mozambique, South Africa, Madagascar) will have 1 councilor: Herschelle Patricia Milford

Kenya will have 1 councilor: Samuel Karanja Muhunyu

Morocco will have 1 councilor: Lhoussaine El Rhaffari

Mexico and Central America (Mexico, Guatemala, El Salvador, Honduras, Nicaragua, Costa Rica, Panama, Belize) will have 1 councilor: Alfonso Rocha Robles

Caribbean (Cuba, Porto Rica, Dominican Republic, Trinidad and Tobago, Barbados, Jamaica) will have 1 councilor: Madelaine Vázquez Gálvez

Andean region (Venezuela, Colombia, Ecuador, Peru, Bolivia) will have 1 councilor: Sabrina Chavez

Southern region (Argentina, Chile, Paraguay, Uruguay) will have 1 councilor: María Irene Cardoso

Brazil will have 1 councilor: Georges Schnyder

Japan will have 1 councilor: Ishida Masayoshi

South Asia and India (India, Afghanistan, Pakistan, Nepal, Bhutan, Sri Lanka, Bangladesh, Burma, Thailand, Cambodia, Laos) will have 1 councilor: Phrang Roy

Southeast Asia (Indonesia, Philippines) will have 1 councilor: Helianti Hilman

South Korea will have 1 councilor: Byungsoo Kim

Australia will have 1 councilor: Amorelle Dempster

As stated in the statute, a representative of the Slow Food Foundation for Biodiversity and a delegate from the University of Gastronomic Sciences have the right to be part of the Council. The



names indicated for these positions are Serena Milano and Piercarlo Grimaldi.

Regarding the Board of Appeals the proposed candidates are: Antonello Del Vecchio, Peter De Garmo, Rafael Pérez, Margarita Nogueira, Barbara Hassauer.

Regarding the Board of Appeals, the proposed candidates are: Davide Barberis, Paola Volo, Walter Vilardi. The substitute members are Stefano La Placa and Vladimiro Rambaldi.

**Roberto Burdese** takes the floor and proceeds with the election of the President, the Executive Committee, the Council, the Board of Appeals and the Board of Auditors. Each body will be voted on individually, and in only one vote as was proposed.

Regarding the position as President, the candidate is Carlo Petrini. The results of the vote are: none opposed, 1 abstained.

**Carlo Petrini is elected President of Slow Food.**

For the Executive Committee, the proposed candidates are: Roberto Burdese, Ursula Hudson, Edward Mukiibi, Joris Lohman, Katherine Deumling, Paolo Di Croce. The results of the vote are: non opposed, 17 abstained.

**The Executive Committee is elected.**

Regarding the International Council, the candidates were proposed previously, and Roberto Burdese reminds all that the councilor for Sweden will be elected at another meeting. The results of the vote are: 3 opposed, 16 abstained.

**The International Council is elected.**

For the Board of Appeals, the candidates are those proposed previously. The results of the vote are: non opposed, 13 abstained.

**The Board of Appeals is elected.**

Regarding the Board of Auditors, the candidates are those proposed previously. The results of the vote are: non opposed, 2 abstained.

**The Board of Auditors is elected.**

Roberto Burdese explains that, at the end of the Congress, the Executive Committee will convene for the appointment of the General Secretary. Roberto Burdese thanks the staff for the organization of the event and to all the delegates for their participation.

**Carlo Petrini** takes the stage, and summarizes in one phrase the work that has been carried out during the Congress: The world has spoken to Slow Food, and Slow Food has spoken to the world. Humanity, which has presented itself at this meeting, has demonstrated an enthusiasm that was not apparent in previous editions. And the testimony of this great outcome is the turnout of around 200,000 people that came to Salone del Gusto and Terra Madre. Every conference was sold out. This result expresses a sense of true politics, a need felt now more than ever. The intuition of our association was therefore correct: give food a central position again. The mayor of Turin and the cultural town councilor have proposed that next time the event will stretch to cover all of the city,



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and that it will be present in all the areas of Turin. It is certainly an act of extraordinary affection from the city of Turin. Terra Madre put the way of doing culture and politics back in the game, successfully changing collective behavior. This Congress, by its nature, could be in televised format to send out to the whole world. Who can put together such a rich amount of testimonies and at the same time express the same values in being a network? Before food can be good, clean and fair, people must be good, clean and fair. To practice goodwill means to tone down differences, to interact with others, to be good to food. In fact, no one comes face to face with Mother Earth with arrogance, and he who does is not good. To be clean means to take to heart the fate of the planet; to be fair means to believe that justice is a fundamental element, not interchangeable in different ways from one country to another. Let's begin to be a little bit more *slow life*, to be less angry. It is a good practice to have in our individual behavior. Carlo Petrini uses the metaphor of a piece of clothing that requests, after being packaged, changes and adjustments according to the growth of the person who puts it on. Slow Food will be an association that is open to these changes, ready to welcome countries like China or those in Africa. Slow Food will not have barriers, and will have its attention on those countries that require methodological complexities and philosophies very different that the European or North American model. Democracy, in fact, is not mere business accounting, but it is practiced with the openness of the heart. Carlo Petrini thanks those present for having voted unanimously for his candidacy and presents the objectives to pursue:

- 10,000 gardens in Africa. Carlo Petrini addresses the African delegates, and invites them to work firsthand to create the gardens, to nag their respective governments so that they will sustain this project. There will not be missionaries that go to Africa to build gardens. Slow Food, on the contrary, will give all of its support to Africa in the name of a concept of restitution.
- 10,000 products in the Ark of Taste (not only those given by mother nature, but also those that have been transformed from raw goods) must be catalogued and described with a reminiscent ability. Today there are only 1,100 products in the Ark of Taste, but to give testimony to the biodiversity of the planet they must increase. The cataloguing of the products is at the base of the political meaning of Slow Food, and must not be interrupted. The most important political meaning of Slow Food is, in fact, in biodiversity.
- 10,000 food communities and conviva. Today there are 1600 convivia and 2500 food communities, but this number must grow.

Carlo Petrini emphasizes that these objectives will be pursued with the jovial mobilization that characterizes the philosophy of Slow Food.

Carlo Petrini proceeds with the naming of an International Vice President of the association, specifying that for the moment this will be limited to only one. The Vice President is **Alice Waters** (USA). After having expressed hope that the President of the United States will be re-elected, Carlo Petrini invites Alice Waters to consider the objective of involving the United States government in the One Thousand Gardens in Africa project.

Carlo Petrini concludes the 6th International Congress of Slow Food, thanking all of the staff, the directors of the last Council, Paolo Di Croce and his group that have worked on the international front. The name that will be proposed to the Executive Committee for the position of General Secretary will be **Paolo Di Croce**.

Carlo Petrini gives a final thank you to all of the work of the volunteers.