

News



All the cuisines of the world

With "Terra Madre Salone del Gusto", Slow Food will bring to Turin cuisines from the world over. But there will be many chefs, both unusual and famous ones, like Vittorio Fusari, Peppe Zullo, Norbert Niederkofler, Antonia Klugmann, Enrico Crippa, Pino Cuttaia, Martina Caruso - the youngest Italian Michelin Star - veg-chef Simone Salvini, Xavier Pellicer (two Michelin Stars, overturning the animal-vegetables relationship), Sergey and Ivan Beretzutskiy, "three-starred" Michel Bras, Altin Prenga (who arrived in Italy by boat from Albania, and came back to open a great restaurants there) and Olivier Roellinger, the fourth French chef to give up the third star.



Food is culture

With the new formula of "Terra Madre Salone del Gusto", Slow Food has put food everywhere in Turin. The most interesting feature is seeing how food and culture can generate education. The Museo Diocesano will host "The cry of the land", an exhibition on the "Laudato Si" encyclical, Gam-Galleria Civica d'Arte Moderna e Contemporanea will host "Organisms - From Art Nouveau by Emile Gallé to bioarchitecture". At the Museo del Risparmio kids will learn how to avoid waste, and one will also be able to discover the collections of the Museum of Fruit. The fruits of the land will enter the Museum of Cinema, inside the Mole Antonelliana, many events will take place at the Egyptian Museum and at the Pinacoteca dell'Accademia Albertina live painting classes inspired by Terra Madre will take place.

Report

All around the world

For Slow Food, numbers are not digits: they are products, faces, stories of places. Like the ones that are behind the 57 new Presidia from 18 countries (28 are Italian) of the Slow Food Foundation, which for 20 years has been "saving" products that might go extinct through its "Ark of Taste" (more than 3.700), for a total of 505 and more than 13.000 producers, all at the 20th edition of "Terra Madre Salone del Gusto", which also celebrates the 30th birthday of Slow Food.



First Page

WineNews face to face with Carlo Petrini

In the year of the Jubilee of Mercy, Pope Francis, an "ecologist" pontiff if there ever was one, has pointed out a new act of mercy - "taking care of Creation", because in the face of an "Earth that screams" one cannot "be indifferent to the loss of biodiversity". One could mistake those words for the ones of Carlo Petrini, founder of Slow Food. But according to Petrini himself, "it is only the confirmation of his extraordinary document, his "Laudato Si" encyclical. This sensibility, which is expressed in the Catholic world by people who have defended our Mother Earth, like Saint Francis, finds in this Pope both education and a strong incentive". Slow Food, after all, has always put the care of the Earth front and center: "the very concept of quality that we have is that food must be good, clean and fair, joining the taste of a wine or of any other product with a productive process that respects nature. And fair because it aims to treat fairly both growers and those who work for everyday food". The words of Pope Francis are quite the prelude to the "new" edition of "Terra Madre Salone del Gusto" (Turin, Sept. 22nd-26th; www.salonedelgusto.com) "and its theme is going to be "Loving the Earth"; for the first time it will not be held in a convention center, in the Lingotto, with a ticket, but all over Turin. A big bet to live the city through the communities of Terra Madre, putting them in touch with people. There will be many famous persons, but I would like to point out the over 5.000 delegates from 160 countries, who will be the protagonists of "collective conferences" to understand the diversity of the planet". Among the events that will see Petrini in the front, there are the presentation of the new international Slow Food campaign titled "earthHeart: defend the future" and "The Mediterranean Diet as a political tool for a new socio-economical development model" with UNESCO and FAO, who Petrini represents as a Special Ambassador in Europe. "I hope", he concluded, "that in the future more and more people will realize that food culture is the paradigm for a new economy".

Focus

The many faces of food and modernity

The goal of "Terra Madre Salone del Gusto" is to educate on how we determine the success of a production system and the future of our planet. The conferences at the Teatro Carignano are a must: Don Luigi Ciotti, founder of the Libera association, and magistrate Giancarlo Caselli will speak on how to fight mafias and counterfeiting, and wine and Nicolas Joly on biodynamic production (Sept. 22nd); food and art are going to be the focus of Carolyn Christov Bakargiev, director of GAM and of Castello di Rivoli, and "They (the multinationals) are giant, but we (the citizens) are legion" will feature Josè Bové (23rd). Miguel Altieri will speak of agroecology, and Alice Waters, paladin of school gardens, and guerrilla gardener Ronnie Finley of urban gardens (24th); "Everyday food, medicine or poison" will be the focus of Emergency founder Gino Strada and Goldman Environmental Prize recipient Edward Parmelo. Food and cinema, finally, with director Yann Arthus-Bertrand and Alberto Barbera, director of the Museum of Cinema (25th), and history with Christian Greco, director of the Egyptian Museum, imagining "A new possible world" with Serge Latouche.



Wine & Food

"Terra Madre Salone del Gusto": the new formula of the event

Slow Food will celebrate the 20th anniversary of its "Salone" by renovating its name, with "Terra Madre" first, and in practice too, for the first time outside the Lingotto, in the heart of Turin, from Parco del Valentino to the monuments of the city center. The Township, which promotes the event with the Regional Authority, will give its spaces for free, and will participate with the Forum "Food smart city for development-City and countryside with urban food policy", of which it is a partner (with Mayor Chiara Appendino and Hilal Elver, Special Speaker of the UN on right to food).

For the record

Slow Food opens its arms to Turin, the world

As it turns 20, "Terra Madre Salone del Gusto", the biennial event of Slow Food, bids farewell to Lingotto fiere and becomes a "scattered" event. "A choice" Gaetano Pascale,

president of Slow Food Italia, told WineNews, "that is coherent with our message: everyday quality food for all. Not people looking for Slow Food, but the other way around".

