



convivia create local networks among all those who share the idea that "eating is an agricultural act and producing a gastronomical act"

Slow Food begins with each of us, in the hearts, heads and stomachs of responsible eaters, and has grown thanks to the momentum of the convivia...

The **convivia**, or local chapters, spread the Slow Food philosophy far and wide and make it real. According to its inclination and imagination, each convivium organizes events and activities ranging from simple shared meals and tastings, to visits to local producers and farms, conferences and discussions, film screenings/festivals, Taste Education courses for children and adults, promoting farmers' markets or supporting local and international campaigns.

Members enjoy coming together to share the everyday joys of food and to get to know their local foods and producers and spread that knowledge.

Today more than **1300 convivia** around the world form the backbone of Slow Food.

Slow Food has been active for more than **20 years**, and it shows:



• The Slow Food Foundation for Biodiversity builds the capacity of food producers and defends biodiversity and food traditions by creating new economic models that are being put into practice all around the world: **300 Presidia** - sustainable food production - projects, **800 Ark of Taste** products and **Earth Markets**.

• Slow Food organizes some of the world's major food events - Salone del Gusto, Cheese, Slow Fish, Slow Food Nation - as well as many smaller fairs, to showcase sustainable agriculture and artisan food production and connect producers with consumers.

• Slow Food launched the Terra Madre Network in 2004 to give a voice to small-scale farmers and food producers and bring them together with cooks, academics and youth to discuss how to improve the food system collaboratively. Meetings are held at the global, regional and local level and the resulting projects promote knowledge exchange around the world.

• All over the world, the convivia, Slow Food and the Terra Madre network are joining forces to carry out pioneering taste and food education projects at events and with schools, hospitals, canteens and other community institutions.



Slow Food®

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LET'S COOK UP A REVOLUTION TOGETHER



Slow Food®

Slow Food brings together pleasure and responsibility

Slow Food was founded in 1989 to counteract fast food and fast life, the disappearance of local food traditions and people's dwindling interest in the food they eat, where it comes from, how it tastes and how our food choices affect the world around us. Today the Slow Food Association is a **vast network of 100,000 members from 150 countries**, grouped in local chapters called convivia, who are working together to defend their local culinary culture. Slow Food's approach to agriculture, food production and gastronomy is based on a concept of food quality defined by three interconnected principles:

good a fresh and flavorsome seasonal diet that satisfies the senses and is part of our local culture

clean produced in harmony with the environment and human health

fair accessible prices for consumers and fair conditions and pay for small-scale producers

we believe everyone must have access to good, clean and fair food

good
clean
fair



