



Slow Food®

Terra Madre

The World Meeting of Food Communities returns in 2006

The next edition of Terra Madre will be held in Turin **from October 26 to 30, 2006**.

Terra Madre, world meeting of Food Communities, is organized in collaboration with the **Ministry of Agricultural and Forestry Policies, Italian Cooperation for Development – Ministry of Foreign Affairs, Piedmont Regional Authority, Turin City Council**. It brings together producers and others involved in agriculture and food activities from around the globe. They represent an alternative and more complex way of understanding quality food: one that is aware of environmental resources, global balances, the sensory characteristics of food, the dignity of workers and the health of consumers.

In 2006 there will be strong links between the Salone del Gusto and Terra Madre since the two events are being held at the same time and in close proximity to each other. The Salone del Gusto will be at Lingotto Fiere and Terra Madre will use the new facilities at the **Oval** and **Palavela**. But the two events will maintain their distinct character: the Salone del Gusto is always more of a direct meeting between producers of quality products and consumers, while Terra Madre 2006 will be an opportunity for members of Food Communities to meet and explore issues in depth.

The name Terra Madre evokes the idea of earth as a mother and sacred figure, and introduces a new actor to the field of food production—the **Food Community**. The term denotes an expanded chain covering a whole range of people, from the selector of seeds to small farmers and retailers. These professional activities and the skills they require are all needed if quality food is to be produced, distributed and consumed, and if it is to be an economic, environmental, social and cultural resource. The future of agriculture and food is in the hands of many people with different but interlinking abilities. Such diverse occupations as seed savers, cooks, farmers, fishermen, food gatherers, breeders or technical experts were all represented at Terra Madre 2004 by the 5000 participants from 130 countries and 1200 food communities.

Terra Madre 2006 will emphasize the great diversity of knowledge that contributes to the success of a small-scale quality food product. It will focus attention on three significant areas of knowledge possessed by Food Communities: the ancient traditional knowledge of producers is accompanied by the expertise of chefs who combine their knowledge of the product and local areas with empirical skill and creativity in transforming the product. There is also official science and research, which is increasingly involved with traditional knowledge in a reciprocal recognition of values and functions. So Turin will welcome a large number of cooks together with a rich international array of researchers and university teachers to meet and talk with the Food Communities.

Terra Madre 2006 will be based on these three elements of culture and food production, strengthening, and where necessary creating, the interdependency which links them all together.