

Slow Food

UK NEWS
May 2010

Dear Members and Friends,

May has been another eventful month for Slow Food in the UK. Our Highgrove reception hosted by HRH The Prince of Wales was certainly a highlight – it was honour to be able to gather so many of our supporters together to talk directly with HRH about our work and plans.

Having our founder, Carlo Petrini, with us was also a wonderful opportunity to remind us of the focus of our work – re-establishing sustainable harmonious communities, starting with the food on our plates. This year sees the fourth edition of Salone and Terra Madre in Turin in October – the global gathering of the Slow Food community. Along with over one hundred and fifty other countries Slow Food UK will assemble a delegate group for Terra Madre. If you would like to join the UK community of chefs, young producers and activists, community workers and passionate Slow Food leaders – there's still time to [apply here](#).

The point about this amazing gathering of people from around the Slow Food world is that, whatever their language, profession, heritage or ethnicity, they all share a passion for the food on their plate, where it comes from, how it gets there, who makes it, who grows it, the impact its production has on the environment and lives of all those involved.

This is the kind of passion we hope to inspire throughout the UK over the coming months and years – creating a powerful force for change. I can't wait to get back on the road to see you all again.

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- [HRH The Prince of Wales Hosts SFUK at Highgrove](#)
- [Carlo Petrini gives keynote address in Oxford](#)
- [Seasonal suggestions](#)
- [Ark of Taste: Three Counties Perry](#)
- [Meet the SFUK team: Ria Jackson, Slow Food on Campus Youth Coordinator](#)

HRH The Prince of Wales Hosts SFUK at Highgrove

Slow Diary, June 2010

This is just a selection of what's going on around the country. [See our events page for more.](#)

2-5 June

SF Somerset - Group Re-Launch at the Bath & West Show

6 June

SF Oxon - Brightwell Vineyard Visit and Wine Tasting

6 June

SF Bristol - Slow Food Market at St Nicholas Market

15 June

SF Nottingham - Visit to Heage Windmill

20 June

SF Ludlow - Mini Magnalonga including The Taste Adventure

20 June

SF Glasgow - The Age of Stupid Screening at iFull Coffee

BBC Good Food Show



Visit us in the Slow Food Pavilion at the BBC Good Food Show Summer at the NEC Birmingham on 16-20 June.

Terra Madre Newsletter



To read the latest Terra Madre newsletter please follow [this link](#)

Slow Road UK Cycle Tour



Above: HRH The Prince of Wales, Catherine Gazzoli, Pru Leith

We were honoured to hold a reception hosted by His Royal Highness The Prince of Wales at Highgrove in Gloucestershire on 4 May. The event, which included lunch and a tour of the Highgrove gardens, was a fantastic opportunity to celebrate the achievements of Slow Food in the UK and to set out our vision and plans for the future.

His Royal Highness has long been a supporter of the Slow Food movement and has a close association with Carlo Petrini who travelled to the UK for the event. During his speech at the reception His Royal Highness said:

“The point about the Slow Food movement is reminding people about the enjoyment of proper food and how it is all linked to the management of the landscape and the countryside with all the intimate connections between food production and culture. I admire hugely what the Slow Food movement is doing.”

The 150 guests included many of our sponsors and donors as well as partner organisations and chefs and all those who have helped support the organisation up to now and will be working with us in the future, especially as we roll out our new educational programmes.

Carlo Petrini gives keynote address in Oxford



Above: Carlo Petrini with HRH The Prince of Wales

Election Day saw the Headington Campus of Oxford Brookes University host Carlo Petrini, Slow Food’s founder and gastronomic visionary, giving this year’s Martin Radcliffe Lecture. The inspiring speech had the audience of students, faculty and Slow Food members captivated from the outset. The presence of so many young people was most exciting as Oxford Brookes will be one of the very first UK universities to launch its own Slow Food on Campus group – a new initiative very close to Petrini’s heart.

The main focus of the address was Terra Madre, the importance of

Hennessey Wilkes is well under way – follow his progress at www.slowroad.info

Social Media

twitter

Do you Tweet? Follow us at: [@slowfooduk](https://twitter.com/slowfooduk).

facebook

Find us on Facebook - Slow Food UK - and follow the orange snail.

preserving biodiversity and creating solutions to what Petrini called the 'entropic crisis' in which we find ourselves, where mankind has, for too long, been consuming for the sake of consuming. To truly support and preserve biodiversity, Slow Food and gastronomy in general must have a holistic vision, so that when we talk about food and farming we include their history, chemistry, physics, biology, economy and spirituality.

Petrini made clear that he sees the education of the younger generation as key to the preservation of biodiversity. A master of metaphors, he likened the support we must provide our young producers to the albatross; on the ground his little legs cannot get him far, he falls often, but in the air, high up, he is the master of the skies. We must help our young producers fly high or they, and their profession, will decline. This preservative effort includes Slow Food on Campus which encourages students to change the food system in their universities and colleges, increase the use of locally sourced produce to support the local economy and community, and get involved directly with growing their own food and create an 'edible campus'.

Carlo Petrini continues to inspire people to create new paradigms - with no great ideas there can be no great reality – and it is hoped that the opportunity to directly address so many young people just at the time of the launch of our new youth initiatives will indeed supercharge their efforts to create lasting change.

Seasonal suggestions



In the first of a regular feature, our friends from our new sponsor From My Farm will give us a 'producer's view' of what's good to eat now.

The last few months have been a difficult time for From My Farm. The adverse weather conditions have affected the growth of many of our seasonal, regional vegetables.

Vegetables such as asparagus, which should have been in plentiful supply at this time of year, have been scarce due to the cold weather.

Asparagus, given the right conditions (i.e. warmth), can be cut twice a day, however, cold weather slows down growth. Asparagus crowns are planted in the ground and take two years for the plant to reach maturity. During the first year it produces very little for cutting, and if it is cut too often, it will not conserve enough energy to produce shoots the following year.

The asparagus season is one of the most celebrated in the foodie calendar. With a season lasting just 7-8 weeks, British asparagus is often regarded by chefs as the best in the world, and From My Farm Asparagus is no different.

So, this year, grab it while you can, as there won't be much British asparagus around! See our website for recipes - www.frommyfarm.co.uk and see which other tasty, seasonal fruit and vegetables are available right now.

Ark of Taste: Three Counties Perry



The Ark of Taste is one of the ways in which Slow Food works to support greater biodiversity, ensuring products in danger of disappearing are revived and supported. Our approach of 'Eat it or Lose it' has never been more relevant.

All Slow Food groups are encouraged to seek out local products which would be suitable for inclusion in the UK Ark of Taste. More information about the Ark and further contact information if you wish to nominate a product are available on the website www.slowfoodark.com

For more than 400 years, up until the early 20th century, perry making was one of the traditional arts of the West Midlands region of England and played an important part in the rural economy. In the late 17th century perry was in significant demand and highly valued throughout the whole country. Perry was kept for special guests and family occasions and, when bottle-fermented, certain perries were accepted as being comparable to French Champagne. However, like many rural industries, perry making suffered a significant decline after the industrial revolution.

Three Counties Perry is one of the very few UK Ark of Taste products which has become a Presidium – a project in which the producers work together to develop a protocol to further enhance the quality and sustainability of production. Supporting the revival of UK perry making has been a Slow Food UK focus for a number of years and now more than ever the producers need our support. So if you've never tasted real perry, search some out soon the Presidium website www.threecountiesperry.co.uk will point you in the right direction.

Meet the SFUK team: Ria Jackson, Slow Food on Campus Youth Coordinator



Ria joined Slow Food UK in February 2010 through sponsorship from Winchester University and the Higher Education Funding Council for England (HEFCE).

Where do you come from? What is your background?

I was born and brought up in the Cornwall countryside close to the sea and after school, I studied Drama at Winchester University. Following uni I worked in a sustainable seafood restaurant then took off on my travels

through South East Asia, Australia, New Zealand and Fiji carrying on my culinary adventure.

How did you come to SFUK?

I had a very fortuitous meeting with an old lecturer from my course at Uni. He is working with the HEFCE on a project called Creative Advantage, a government scheme designed to support graduates in finding employment during the recession. Since returning from travelling I had been struggling to find the right job, as had many young people during a very difficult time. Slow Food UK offered me a position where I can apply my interests and skills to a project that can really make a difference.

What does a Slow Food on Campus group get up to?

The Slow Food on Campus education initiative gives students in Universities and Higher Education establishments across the country the opportunity to bring about positive change in their local food systems. We encourage the campus groups to interact with local Slow Food groups and to run events to promote the Slow Food movement as a whole. Projects such as edible campuses and on campus gardens, public picnics, local producer visits and plenty of tastings are all part of the fun. I think that it is extremely important to support a national network of producers to protect our local foods and to help build a healthier, more sustainable economy.

How can interested students get involved?

We have developed a series of easy to follow guides to help new groups through the set up process. These are based on work already done with Slow Food On Campus in the USA, so they are 'tried and tested'. Anyone interested in setting up a group can give me a call in the office on 0207 099 1132 or get in touch via email at r.jackson@slowfood.org.uk. I am always on hand to help out, meet up with groups and help create the vital links between new SFOC leaders and faculty members who play a key supporting role in the long term success of the initiative. We are currently gearing up to a very busy time during Fresher's Week at the beginning of the new academic year, so now is the perfect time to be thinking about starting a new campus group.

Future plans?

Since I started working, I have discovered so many interesting avenues that I had no idea about before. I would love to combine my love of travel and food by extending the education initiative that I am working on here in the UK to other countries. There is such a variety of fantastic produce here, I know that the rest of the world has a lot to offer and I want to explore this bounty. But there's plenty to do here in the UK first!