

## TERRA MADRE, ITALY 2008

**F**OR FIVE DAYS IN OCTOBER, 6,300 delegates from around the world gathered in Turin, Italy for Terra Madre 2008. This international event is based on the concept of food communities, which encompass the long and diverse chains of people involved in bringing food from the field to the table. Delegates to Terra Madre were small-scale farmers, breeders, fishers, artisan producers, cooks, academics, and musicians representing 1,652 food communities and 150 countries. Over 700 delegates were from the U.S. This year for the first time there was a youth delegation of college, graduate, and culinary students; young farmers; cooks; and activists. Delegates were joined by hundreds of volunteers and observers. For more information about Terra Madre, go to [www.terramadre.info](http://www.terramadre.info).

Four delegates represented Slow Food Sonoma County (SFSC): forager and artisan-preserve maker Elissa Rubin-Mahon, farmers Anna Symonds and Zureal Bernier, and chef Todd Muir. SFSC member George Macros was sponsored by Slow Food Russian River, and Bill Hawn attended as an observer. Below are some of their stories.

### MY TALE OF TERRA MADRE 2008

*Contributed by Elissa Rubin-Mahon, Delegate*

**S**ETTLING BACK into my rural life as a forager and maker of artisan preserves, I continue to be nourished and transformed by impressions of my second journey to Terra Madre. As I think about that experience, I remember first my joy at being part of the Terra Madre family whose warmth, generosity, and desire to share experiences are compelling. I remember the youth whose curiosity and enthusiasm are infectious. And this year there was music, which created a multicultural pulse that pushed Terra Madre to new heights.

From the first moments of registration before the opening of Terra Madre, I was enveloped by its familial presence. This immediate

sense is remarkable considering that many delegates had traveled for days, crossing more than one hemisphere and many time zones and were exhausted. Nonetheless, elders and youth alike were open, curious, and eager to make contact with each other.

During registration a Kenyan delegate, the director of their Rural Initiative Program, noticed that I was from the United States and shyly asked if I was for Obama. I flashed my purse with an Obama/Biden sticker at him and was enveloped in a bear hug as he announced that he too was a Kenyan. Unreserved displays of affection were repeated throughout my Terra Madre experience.

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*Giving voice and visibility to the rural food producers of the world.*



## MY TALE OF TERRA MADRE 2008

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The youth delegation to Terra Madre was inspiring and energizing. These idealistic young people are concerned not only about their place in the world but also how to create a global food community that is Good, Clean, and Fair. Sam Levin, a high school student from the east coast of the U.S., embodied this. He spoke to the entire delegation at the opening ceremony about his struggle and determination to create a school garden project. It is both comforting and exciting to imagine youth from around the world taking our movement forward.

During the days of Terra Madre, I talked with and learned from delegates from many areas of the world. I learned about green walnut preserve making from a young Azerbaijan woman, and she was surprised and delighted to know that I made Cornelian preserves, a favorite in her country. Fresh, they are eaten with salt, or made into fruit leather. An Italian preserve maker discussed her technique for making the fruit delicacy *mostarda*, a spicy preserve, and a Balsamico producer discussed *saba*, a syrup made from grape must that is related to the beginning stage for making artisanal balsamic vinegar. Email addresses and offers of mentoring were always exchanged in these discussions.

The Kenyan Rural Initiative Director and I discussed the need for people to learn simple canning techniques to preserve excess crops. Indian delegates also spoke of their desire to teach rural people simple food preservation. These delegates would like to partner with us as a way to bring better food security to their people.

I also participated in the beginnings of a network of Egyptians, Italians, Americans, Maori, and others who are concerned about the need to create protocols for the sustainable harvest of wild gathered foods. The global commodity market in foraged foods is destroying the environment and taking valuable food resources from



indigenous and local communities. I spoke about this at the chefs' earth workshop, "Roots of the Menu," and encouraged the participants to only purchase locally foraged foods that are seasonal. I received wild applause.

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*"At Terra Madre there was always music. It was the heartbeat of the event and was presented in a way that included the public as well as the delegates."*

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Again I brought little packets of local produce to delegates: Candy Cap mushrooms that smell like maple syrup and only grow in northern California, and local sea salt. The responding generosity of gifts given to me by other delegates—traditional foods, books, and crafts—brought memories of these friends home. I received invitations to visit a Piki bread maker in New Mexico; an artist from New Zealand; and delegates from India and Kenya. I was also invited to mushroom with a forager and mycologist from Liguria.

At Terra Madre there was always music. It was the heartbeat of the event and was presented in a way that included the public as well as the delegates. Costumed traditional musicians from around the globe, as delegates, reminded us that preparation and sharing of food is a part of our lives that should be nurturing and celebrated. The closing ceremony ended with live music and delegates dancing together— young, old, in traditional costumes and street clothes, women, men, children, all nations playfully together.

## WE ARE ONE

Contributed by  
Zureal Bernier and Anna Symonds, Delegates



**B**EING ABLE TO ATTEND Terra Madre as a delegate was an honor. There was an energy in the air that pulled us in and reduced the sense of isolation we often feel from the rest of the world. It is so easy to forget that we are part of a larger movement outside of our own lives.

This energy came from a blend of youthful enthusiasm for agriculture and food products and the wisdom and knowledge of those with more experience. The energy was present in scheduled forums, workshops, and conferences (all of which included question-and-answer discussions) as well as in informal conversation among delegates. We talked while we waited to hand in translation headsets, ate deliciously diverse lunches, tasted honeys from all over the world, or got some fresh air outside.

We from more than 150 countries sometimes struggled just to communicate what had brought us to Terra Madre (“What do you produce?”). Occasionally, though, we were able to get beyond the basics and share ideas and inspiration. Sometimes we just smiled at each other with the understanding that we are working each in our own way towards goals that can strengthen our communities.

We must be loyal to our communities but must also learn how to help where help is needed in the larger world. By bringing people together from so many backgrounds and places, Terra Madre shows us that we are different and diverse but also very much the same.

The word that comes to mind when I think about Terra Madre is “one.”

## THE PERFECTION OF ENDANGERED PRODUCTS

Contributed by George Macros, Earthworker Farm, Delegate

**I** WAS LUCKY ENOUGH to join 6,000 farmers, cooks, and educators passionate about building communities around good food that increases the health of the eater, environment, and local economy. It was a fascinating look into other food cultures, as well as a great chance to talk with cutting-edge farmers from various parts of the U.S. and learn about their diverse operations, both in vegetable growing and the role they play in their communities.

The most eye-opening aspect of Terra Madre for me was tasting and learning about the products from various Presidia, largely represented by Europe, South America, and Africa. These vegetables, cheeses, nuts, oils, and meats have been

made the same way for many generations and have attained perfection through the continual fine tuning of production methods and selective breeding.

It is dismaying to realize that the livelihood of the producers, their products, their unique plant and animal varieties, and their surrounding ecosystems are all imperiled. I’m certain that if these products were made available to the right markets, their continuation would be ensured through fair-trade models similar to those that already exist for organic coffee and cacao. Fortunately, Slow Food is currently working with these Presidia to overcome the multiple logistical hurdles involved in bringing these food gems to world markets.



## AN HISTORIC INVITATION AT TERRA MADRE 2008

*Contributed by Bill Hawn, Observer*



PARTICIPATING IN TERRA MADRE provides the personal opportunity to experience and consider many of the challenges to the food cultures of the world. I was at Terra Madre all week, but the Sunday evening closing ceremonies stand out in my mind. There were over 7000 of us—delegates and Slow Food leaders. This included, for the first time, about 1000 students, young producers and growers. It was the youth who infused Terra Madre with energy, excitement, and calls for action to change the world's food systems.

An unplanned and extraordinary moment occurred during those closing ceremonies. In a pre-recorded message, the Italian Minister of Foreign Affairs began a long, boring speech about the important issues of food production in the world: high costs, starvation, and more. The audience, led by the youth, became restless, disinterested, and demonstrative to the point of

missing the key message. The Minister had invited a delegation from Terra Madre to attend the next G8 summit (the annual economic and political meeting of the heads of the eight leading industrialized, democratic countries) that will be held this spring in Sardinia, Italy.

As soon as the Minister's message finished, Slow Food President Carlo Petrini gently rebuked the audience for missing the point, which he stated was an historic victory, milestone, and opportunity for Terra Madre and Slow Food. The unprecedented invitation will give a significant voice to the 450 million smallholder farmers and producers throughout the world who have not had the opportunity to speak and to influence global policy-making decisions.

It was a great moment to be a part of Slow Food.

## SONOMA-GUATEMALA FOOD TRADITIONS EXCHANGE

IN NOVEMBER, ANA MARIA CHALI CALAN visited Sonoma County from Pachay las Lomas, Guatemala as part of our convivium's Sonoma-Guatemala Food Traditions exchange project. Ms. Chali Calan is leader of the Association for the Integral Development of Indigenous Women (AMIDI), an agricultural organization made up primarily of widows from the internal conflict in Guatemala. Hosted and shepherded by Marilee and Steve Wingert, Ana Maria swept through homes, farms, vineyards, a food pantry, and markets during her one-week stay.

In addition to these visits, Slow Food Sonoma County held three events for Ana Maria. A reception at the home of Bill and Susan Daniel in Santa Rosa welcomed Ana Maria and featured her weaving demonstration. A class and meal celebrating Sonoma and Guatemala food traditions was hosted by Donna del Rey

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▲ Stephanie Chiacos, member of our Core Leadership Committee, presented a certificate of appreciation to Ana Maria Chali Calan at the reception.

# SONOMA-GUATEMALA FOOD TRADITIONS EXCHANGE

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at Relish Culinary School, during which Ana Maria demonstrated tortilla making, and Carrie Brown (owner of Jimtown Store) and Peter Brown (chef at Jimtown) made a typical Sonoma County meal with products that are available in Ana Maria's village. And finally, a Thanksgiving potluck dinner at Bill Hawn's home introduced Ana Maria to an American food tradition.

Natalie and Karina Joachin, two young Healdsburg women who are originally from Guatemala, assisted Steve and Marilee with Spanish-English interpreting during the week.

## *Menu for Sonoma-Guatemala Food Exchange at Relish*

Cabbage and Crema Slaw with Lime and Cilantro  
Yucca 'Latkes'  
Guatemalan-style Tortillas  
Chicken Paillard with Spicy Carrot and Pepper Puree  
Coconut Macarons

*Recipes by Carrie Brown and Peter Brown are available at [www.slowfoodsonomacounty.org](http://www.slowfoodsonomacounty.org)*

### PHOTO KEY

1) Carrie Brown and Peter Brown of Jimtown Store demonstrated preparing a five-course meal using local products that are also available in Pachay las Lomas. Ana Maria, who had already shown how to make her traditional tortillas, observed from the front row.

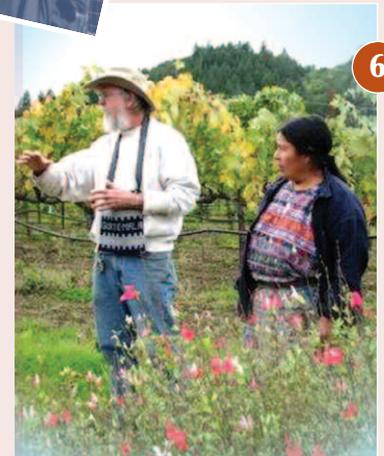
2) Ana Maria studied the candles and tasted the honeys at Hector's Honey stand at the Healdsburg Farmers Market. She also met SFSC member and co-owner of Hector's Honey, Sandra Alvarez.

3) Two Chicken Ladies, Ana Maria and Barbara Bowman, with Barbara's Delaware chickens, a heritage breed listed on the Slow Food Ark of Taste. "The ever-inquiring Ana Maria is holding Aunt Molly's Ground Cherries, also on the Ark. Later, she remarked that my old Bantam rooster looks like the criollo, the native chicken of Guatemala."

4) On a mushroom hunt with Elissa Rubin-Mahon, Ana Maria found this beautiful porcini. After the walk, they dehydrated the mushroom so Ana Maria could bring it home to share with her village.

5) Wearing a Preston cap and Sonoma County jacket, Ana Maria met two of the goats at Pugs Leap Farm in Healdsburg.

6) Lou Preson and Ana Maria at Lou's farm and vineyard. Lou showed Ana Maria how he bakes his bread in wood-burning ovens and explained about his wine making as well as his gardens.



## WINTER FARM MARKETS

### Santa Rosa Farmers Market

Veterans Memorial Building  
Wednesdays and Saturdays  
8:30AM–Noon, rain or shine

### Sonoma Farmers Market

Depot Park, Fridays  
9AM–Noon, rain or shine



*Hector's Honey* is at both markets  
*DaVero* and *Black Sheep Farm*  
are at Santa Rosa

### Tierra Vegetables

Airport Boulevard, Windsor  
Fridays and Saturdays  
11AM–5:30PM, rain or shine

**First Light Farm** is taking  
new orders for its winter CSA.  
Contact: [firstlightfarm@gmail.com](mailto:firstlightfarm@gmail.com)



## WELCOME NEW MEMBERS!

Randy Adam, Healdsburg

Layla Azimi, Napa

Cynthia Butner, Healdsburg

Jann & Gerry Forth, Healdsburg

Leslie & David Moreland, St. Helena

Lindsey Otis, Healdsburg

Jeffrey Sloan, Santa Rosa

Amanda Tuttle, Santa Rosa

David Wysocki, Sonoma

## COMING EVENTS

### Slow Food Sonoma County Convivium

Our calendar is a flexible and shifting  
document, so here is a heads-up  
about convivium events in the  
coming months.

#### NOTE

Watch for e-mailed registration  
information for the following events  
approximately 3 weeks  
before each event.

### FEBRUARY

- **February 24, 11:30AM**  
**Making Gnocchi**  
Class and lunch with Chef Todd Muir  
Location TBD

### MARCH

- **March 14, 10AM**  
**Kitchen Garden Mini-Event**  
Class with Nathan Boone  
Daniels' Home, Santa Rosa
- **March 21, 3PM**  
**Annual Meeting**  
for all convivium members  
Carriage House at Healdsburg Hotel

### APRIL

- **April 4, 10AM**  
**Raising Chickens**  
Class with Susan Mall  
Eastside Farm, Healdsburg

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