

TWINNINGS

In order to describe the Slow Food approach, seven case studies have been identified in seven different African countries and twinned with the partner cities in Europe:

DOGON SOMÈ (MALI)/ CITY OF TORINO

Traditional seasonings of the Dogon people, made with local spices.

FADIOUTH ISLAND SALTED MILLET COUSCOUS (SENEGAL)/ CITY OF TORINO

Traditional millet couscous washed in seawater, made in this seashell-made island south of Dakar.

IMRAGUEN WOMEN'S MULLET BOTARGO (MAURITANIA)/ CITY OF TOURS

Imraguen women traditionally live off fishing and fish processing, with botargo (dried mullet eggs) as their main product.

HARENNA FOREST WILD COFFEE (ETHIOPIA)/ CITY OF BILBAO

Ethiopia is the birthplace of coffee, and it's also the only place where wild coffee plants can be found in the forest.

POKOT ASH YOGHURT (KENYA)/ CITY OF BILBAO

Traditional yoghurt made with the ashes of the local cromwo tree. The ashes are used to cleanse and ferment the milk.

MANANARA VANILLA (MADAGASCAR)/ CITY OF RIGA

Traditionally grown sustainable vanilla from the Mananara-Nord Biosphere Reserve.

NANGOUNKAHA AND N'GANON COMMUNITY GARDENS (IVORY COAST)/CITY OF TOURS

These gardens are managed by a group of women, and were created to supply families and the local school canteen.



FIND US AT:

RIGA

Riga City Festival: August 20, 2011
2nd event: Spring 2012

TOURS

Eurogusto
november 18-20, 2011

BILBAO

Algunto
december 16-19, 2011

TORINO

Salone del Gusto/Terra Madre
october 25-29, 2012

www.4cities4dev.eu



4CITIES4DEV

Access to good, clean
and fair food: the food
communities' experience



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CITY OF TORINO

THE PROJECT

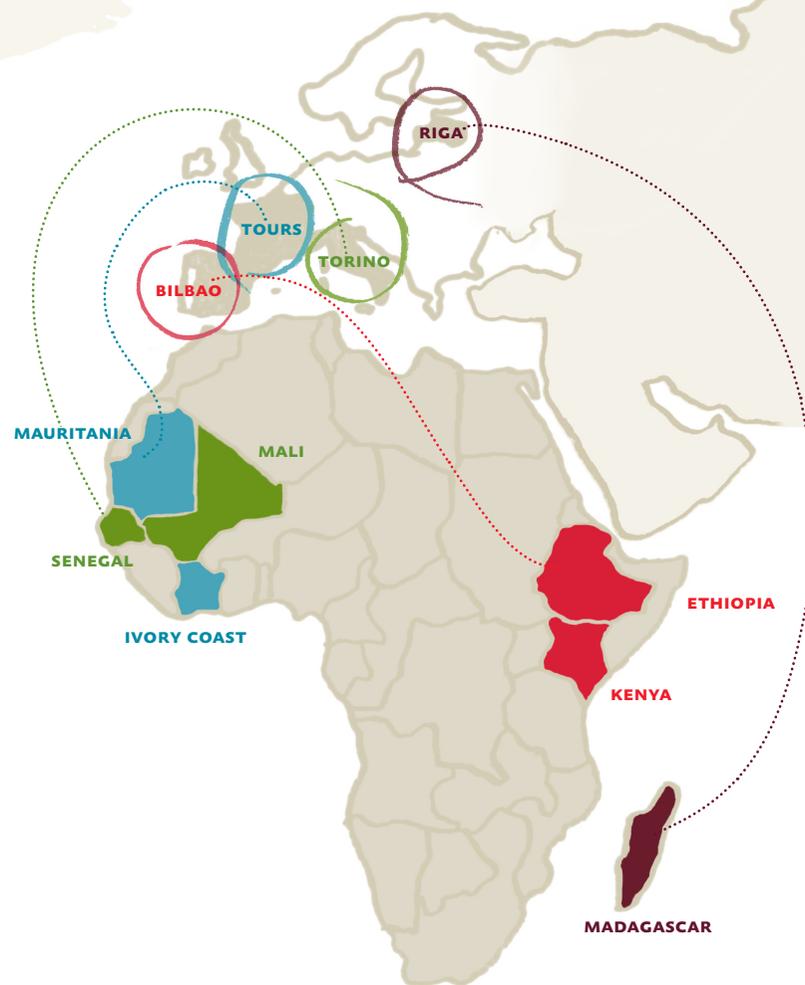
The *4Cities4Dev* project, co-funded by the European Union, was initiated through the collaboration of Slow Food and four European cities – Torino (Italy) leading the project, Bilbao (Spain), Riga (Latvia) and Tours (France).

The project aims at expanding the role of cities as active drivers of local policies and decentralized cooperation, with the Slow Food approach based on the involvement of food communities, citizens and consumers.

4Cities4Dev is centered on the experience of Slow Food's food communities, groups of people that produce, transform and distribute sustainable, quality food, maintaining a strong social, economic, cultural and historical bond with their territory.

The four European cities adopt seven food communities, located in Senegal, Mauritania, Ethiopia, Madagascar, Kenya and Ivory Coast.

4CITIES4DEV



Access to good, clean and fair food: the food communities' experience

“Adopting” a food community means allowing European cities to understand the situations in these countries through supporting Slow Food's ongoing work in the creation of institutional relationships among partner cities, food communities and local authorities.

The support and diffusion of food communities has the objective to raise European citizens' awareness about responsible food choices and the consequences of our eating habits. The fight against poverty demands that both individuals and local authorities behave in a responsible and reasonable way.

COMMUNICATION TOOLS

The project forecasts a wide range of communication tools to raise awareness among European citizens. A *travelling exhibition* will depict the case studies and inform visitors through photographs, maps and interactive areas for both children and adults. These will all be made with recyclable materials. *Videos* will be another vital means to involve the public. Short films will be shot in four of the seven case studies (Kenya, Ethiopia, Mali and Mauritania) then put together into a full-length film to be presented at several festivals across the world. There will also be a dedicated website (www.4cities4dev.eu) and several leaflets and documents to further involve the European audience, inform people about the activities of this project, and involve them to widen the debate. Finally there will also be *workshops* about nutrition and cooperation for development, as a further chance to raise awareness among European citizens.

