



October 29, 2019

## AlpFoodway Final Community Forum

Auditorium Testori, Palazzo Lombardia, Via Melchiorre Gioia 37, Milan

An event dedicated to Alpine communities to present the results of the Interreg Alpine Space project AlpFoodway.

Alpine Food Heritage is the set of sustainable production and consumption practices, knowledge and skills, productive landscapes, and traditional food produced in Alpine regions relying on the commons, shared goods and services as well as on mutual assistance.

### **Alpine Food Heritage is at risk of losing its distinctiveness.**

Urban sprawl, mass tourism, heavy traffic, air and water pollution, intensified farming and global warming have a negative effect on the quality of life of Alpine inhabitants and threaten traditional ways of living in the Alps.

Despite remaining the most densely settled mountains in the world, the Alps currently face depopulation and abandonment of higher-altitude areas, causing a decline in traditional farming lands and occupations as well as a loss of knowledge and skills, traditions, practices, and values shaping Alpine Food Heritage.

The safeguarding of Alpine Food Heritage is thus essential to preserve the culture and identity of the inhabitants of the Alps, to re-establish a sustainable way of living that respects the fragile environment, to promote and preserve the quality of Alpine landscapes and thereby to ensure sustainable development of the Alpine regions for the benefit of current and future generations.

After three years of intense activities, AlpFoodway developed numerous tools, solutions, guidelines, approaches to safeguard and valorize Alpine Food Heritage.

In this event the project partners will present the community-based Inventory [www.intangiblesearch.eu](http://www.intangiblesearch.eu), best practices to safeguard and transmit Alpine Food Heritage and the "Vision Paper", a strategic policy document that explains how safeguarding and valorizing Alpine Food Heritage can also contribute to achieve the UN Sustainable Development Goals.

Alpine communities from Austria, France, Germany, Italy, Slovenia and Switzerland jointly endeavour to safeguard Alpine Food Heritage, also through the inscription on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity. The Alpine Food Heritage Charter and an online petition developed by AlpFoodway gives the platform for his bottom-up process. (<https://www.alpfoodway.eu/paper/english>).



## DRAFT PROGRAMME

### ALPFOODWAY FINAL COMMUNITY FORUM, October 29, 2019, Palazzo Lombardia - Milan

#### Morning programme in Auditorium Testori

##### **09.00-09:30 Registration**

##### **9:30-10:00 Opening Session and Welcome Speeches**

Lombardy Region - General Directorate Autonomy and Culture  
Ennio Castiglioni and Simona Martino

**Attilio Fontana, Lombardy Region President, Italy**  
**Stefano Bruno Galli, Lombardy Region Autonomy and Culture Council, Italy**  
**Fabio Rolfi, Lombardy Region Agriculture Council, Italy**  
**Sabrina Dallafior Matter, Swiss General Consul in Milan (TBC)**  
**Alessandro Fede Pellone, ERSAF President, Italy**

##### **10:00 - 11:00 AlpFoodway Project Results**

Moderator: Cassiano Luminati – Polo Poschiavo Director, Lead Partner (CH)

**10:00 – 10:05 Welcome address of the Interreg Alpine Space Program,**  
Nuno Madeira, Project Officer of the Interreg Alpine Space Joint Secretariat

##### **10:05 - 10:30 inventorying, safeguarding, commercial valorization and transmission of Alpine Food Heritage**

Through relevant examples of Alpine food supply chains, starting from the Inventory of Alpine ICH – IntangibleSearch.eu, the project partners explain the work done in the project and the interdisciplinary approach adopted in AlpFoodway.

Agostina Lavagnino (Lombardy Region - IT), Diego Rinaldo (Kedge Business School - FR), Florian Ortandler (Munich University of Applied Sciences - DE).

##### **10:30-11:00 Alpine Food Heritage Charter**

The Alpine Civil Society commits to safeguard the Alpine Food Heritage

<https://alpfoodway.eu/paper/english>

Farmers and food producers (Eleonora Cunaccia - IT)

Citizens of the Alps (Parc naturel régional du massif des Bauges Community - FR)

Tourist (Luca Serenthà, Sweet Mountain Network - IT)

Cultural and educational institutions (Seraphine Mettan, Centre régional d'études des populations alpines - CH)

Scientific institutions (Alessio Re, Fondazione Santagata – IT)

Tourism organization (Kaspar Howald, Valposchiavo Turismo – CH)

Media, journalists and influencers (Enrico Camanni, alpine writer - IT)

Food processing businesses and retailers (Giorgio Gobetti, Butega Valtellina)

Restaurants and chefs (Mariagrazia Marchesi – CH)

National authorities (Eva Štravs Podloga, Slovenian Ministry of Economic Development and Technology - SLO)

Local and regional authorities (Municipality Kranjska Gora – SLO)



### **11:00-11:15 Alpine Break**

### **11:15 – 11:30 AlpFoodway Vision Paper**

*Moderator: Cassiano Luminati – Polo Poschiavo Director, Lead Partner (CH)*

Presentation of the strategic document related to policies safeguarding Alpine Food Heritage and their impact in reaching the UN Sustainable Development Goals.

*Saša Poljak Istenic, Institute of Slovenian Ethnology ZRC SAZU (SLO)*

### **11:30-12:30 Implementing the AlpFoodway Vision Paper**

#### **11:30-12:00 Round Table 1**

*Alpine Food Heritage as a Strategy for Sustainable Development*

*Moderator: Agostina Lavagnino (Lombardy Region - IT) - Valentina Zingari (Parc Naturel Régional du Massif des Bauges- RF)*

The discussion will be focused on the connection between the Alpine cultural value chains and the implementation of the United Nations Sustainable Development Goals.

*Participants:*

**Annibale Salsa**, Alpine Anthropologist (IT) **SDG 12 - Ensure sustainable consumption and production patterns**

**Janez Grašič**, Triglav National Park (SLO) **SDG 13 - Life on Land; SDG 4 - Quality Education**

**Claire Delfosse**, University of Lyon - Laboratoire d'études rurales (FR) **SDG 17 - Strengthen the means of implementation and revitalize the global partnership for sustainable development**

**Andrea Segré** - Fondazione Edmund Mach (IT) **SDG 3 - Well-being and quality health care**

**Elena di Bella** – Città Metropolitana di Torino (IT) **SDG 11 – Make cities and human settlements inclusive, safe, resilient and sustainable**

#### **12:00-12:30 Round Table 2**

*Cultural policies for the governance of mountain peripheral areas*

*Moderator: Cassiano Luminati (Polo Poschiavo -CH)*

How can policy makers support and concretely address the requests, the recommendations and the priorities expressed by the communities to safeguard Alpine Food Heritage and how can they be converted in governance actions and implementation strategies in the Alpine territories?

*Participants:*

**Eva Štravs Podloga**, Slovenian Ministry of Economic Development and Technology (SLO)

**Prof. Dr. Richard Balling**, Bavarian Ministry for Food, Agriculture and Forestry (Bayerisches Staatsministerium für Ernährung, Landwirtschaft und Forsten, StMELF) (DE)

**Alenka Smerkolj** - Secretary General of the Alpine Convention – Eusalp – AG6

**Giulia Zanotelli** - Trento Autonomy Province Council, Agriculture, Forestry, Hunting and Fishing (IT) (TBC)

**Laurent Vierin** - Valle d'Aosta Region Council, Tourism, Sport, Trade, Agriculture and Culture (IT)



### **12:30-13:00 UNESCO Intangible Cultural Heritage nomination process for Alpine Food Heritage**

*Moderator: Moderator: Cassiano Luminati (Polo Poschiavo - CH) - Agostina Lavagnino (Lombardy Region - IT)*

The UNESCO Nomination process to inscribe Alpine Food Heritage in the Indicative List of Intangible Cultural Heritage, launched by AlpFoodway during the Austrian EUSALP Presidency 2018, is now supported by the President of Lombardy Region Attilio Fontana and by the Italian EUSALP 2019 Presidency. Will this complex process, involving Alpine communities of the EUSALP area, continue with the future French Presidency and can it count on the support of the other Alpine Regions?

The Nomination process

**Raffaele Cattaneo**, Italian EUSALP Presidency 2019

EUSALP Austrian EUSALP Presidency 2018 (TBC)

**Catherine Pacoret**, Regional Heritage Advisor, Auvergne – Rhône Alpes (TBC)

**Philippe Gamen**, Parc naturel régional du Massif des Bauges, Chambéry, Rhône-Alpes

**Harriet Deacon**, International Unesco facilitator, Anthropologist - University of Cape Town and Queen Mary University of London

### **13:00-13:15 AlpFoodway Photo Contest Special Mention:**

Valle d'Aosta School "Fondazione per la Formazione Professionale Turistica" Châtillon (IT) and Alpine Community

### **13:15 – 14:00 Experiential visit to the Alpine Communities and their living Food Heritage practices on the Città di Lombardia Square.**

*Authorities and guests will be accompanied by Project Partners*

Alpine communities present themselves and their living Food Heritage practices on the Città di Lombardia Square.

1. Apple Juice preparation and exposition of apples ancient varieties (Parc de Bauges - FR)
2. Manufacture of "silverware", wooden bowls and ladles, made by a craftsman (Parc de Bauges - FR)
3. Preparation and baking of traditional alpine breads (Cressin, Canton Valais - CH; Baking Christmas bread, Svibno - SLO; French baking, Parc de Bauges – FR)
4. Traditional Valpelline *Seuppa* dish (Valpelline – IT)
5. Sheep shear (Camonica Valley – IT)
6. Harvest and use of wild herbs (Valposchiavo – CH; Parc de Bauges - FR; Rendena Valley - IT; Camonica Valley – IT)
7. Making traditional meat products (Camonica Valley -IT)
8. Dry stone walling (Valtellina - IT)
9. Traditional recipe preparation Rate-ki krapl (Rateče - SLO)
10. Preparation and making of traditional butter and cheese (Culino Alpine Pasture, IT - Parc de Bauges - FR)
11. The art of woodworking, the cooper (Valle d'Aosta Region, IT)

**LIVING ALPINE FOOD HERITAGE PRACTICES will be present on the Square till 18:00**

**14:00 Alpine buffet**