

Slow fish[®] 2019

THE SEA: A COMMON GOOD



IX EDITION

GENOA
PORTO ANTICO
MAY 9-12



slowfish.slowfood.it/en

Slow Fish 2019

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The ninth Slow Fish will be held in **Genoa** from **May 9 to 12**. Organized by **Slow Food** and the **Region of Liguria**, the event wants to focus on **positive messages**, looking at the good practices that can help us ensure a better future and showing how consumers, fishers, chefs and scientists all have a role to play in protecting the sea, a complex and delicate shared resource whose health depends on **common care**.

The event will be held in the beautiful setting of the **Porto Antico**, the city's old port, a few steps from its historic centre and the heart and soul of its seafaring identity. Given the challenges the city and its region face today, more than ever before Slow Food wants to promote this area and make it an active player in Slow Fish.

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The **Slow Fish mission** of **educating people** of all ages, particularly the younger generations, and **creating alliances** between the different actors in the fishing world, whether fishers, chefs, researchers, institutional representatives, communicators or retailers, remains unchanged. As always, it underpins the event's more **gastronomical spirit**, which allows visitors to learn about fish and seafood from around the world thanks to the many international exhibitors and participants.



Themes

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At Slow Fish, the connection between **environmental, social and gastronomic issues** has always been particularly strong.

Suggesting to consumers that they change the types of fish they buy, respect seasonality and choose less-prized species, and involving hundreds of small-scale fishers and many others who can take concrete action in their communities, has always had a dual objective. On the one hand, it helps the public understand what is happening to our oceans and seas and to fishers around the world, and how we can all do our part to preserve the environment and coastal communities. But it's also a way to discover new flavors that perhaps have less exposure on the market but are nonetheless of great gastronomic interest.

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The focus for the 2019 edition will be on virtuous behaviors that can help to mitigate our impact on **global warming**, as well as the fight against single-use plastic, conscious choices we can make that are good for our palates and our **health**, food security and the most common frauds, the importance of reading food labels, biodiversity and forms of clean aquaculture.

We cannot ignore the sea's **appeal to tourists**. Slow Fish offers a place to develop these themes and show how responsible tourism that is respectful of fragile and delicate ecosystems can have a positive impact without exploiting resources.



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Participants

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All of the event's participants will offer a perspective to visitors on how they can expand their vision and make better choices at the market, in restaurants and in the kitchen.

The **Slow Fish network**—made up of small-scale fishers, fishmongers, marine biologists, anthropologists, chefs, journalists, filmmakers, teachers, researchers, students, environmentalists, artists and many others—will **bring different points of view** to Genoa, making it possible to understand and tackle the complexity of managing such a vital shared resource as the sea. They will also bring the energy and motivation needed to keep working together to build a better future.

The chefs of the **Slow Food Alliance** and others who believe in the movement's philosophy will be sharing their experience and skills in workshops and classes that combine learning and tasting.

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The **Market producers** will also be bringing a taste of their work, with mouthwatering displays of all kinds of fresh and preserved fish and seafood and related products, with products like oysters, salted and dried cod, anchovies in salt and oil and mullet botargo alongside salts, spices, extra-virgin olive oils and preserves. The Market Kitchen will also offer a space for them to share their own production philosophy.

The **partners** will also play an educational role, promoting good environmental practices like “plastic no more” and the production and use of recyclable and/or compostable packaging.



Event locations

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- The **Market**, home to all the **exhibitors**, plus a large **Kitchen** where chefs, fishers and exhibitors will take turns preparing simple, delicious dishes and providing tips and advice on responsible fish consumption. A unique opportunity to learn about every aspect of fish and seafood.
- **Casa Slow Food**, a multifunctional space which will include:
 - a reception area for members and anyone who wants to learn more about the movement.
 - a space for Slow Fish network meetings, many of which will be open to the public.
 - the venue for the **Taste Workshops**, which this year will focus on soups, shellfish, herbivorous fish and small oily fish like anchovies, mackerel and sardines.

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- The **Slow Fish Arena** will serve as a space for bringing attention to all the good practices we want to promote. It will be a place to share the stories of young fishers, start-ups, protected marine areas, Slow Islands and the thematic regional networks, the experiences of businesses who have successfully switched to clean packaging and environmentally friendly practices and much more.
- At the **Piazza delle Feste** (Party Square), as always, the **Enoteca** and the huge selection of wines from the Banca del Vino will be joined by a number of food stalls.
- The **Beer & Food Piazza** will be offering Italian craft brews, street food delicacies and creative food trucks.
- The **Il Marin di Eataly** restaurant, with its beautiful dining room looking out over the Porto Antico, is the setting for the Dinner Dates.

The final details about the partner areas, institutional stands and other spaces are currently being defined.



Who can exhibit at Slow Fish

Direct producers or processors of fresh or preserved fish and seafood, salts, spices, olives, extra-virgin olive oil, pesto and other preserves and beer are admitted.

The following exhibition spaces are available:

- Market stall (9 m²)
- Beer Piazza stall (9 m²)
- Ministand (16 m²)
- Stand with independent canopy (multiples of 25 m²)
- Institutional stand
- Street Food stall
- Food truck space

The Market Kitchen

The Slow Fish Market will include a huge **Kitchen** where chefs, fishers and exhibitors can take turns sharing information and stories about their products, typical recipes and home areas.

The Kitchen wants to serve as a space for storytelling and narration and, in an innovation for 2019, exhibitors will be able to reserve one or more slots to share their work with the public, including through a tasting. Each 30-minute activity will be supported by Slow Food staff.

To participate in Slow Fish as an exhibitor and to reserve a slot at the Market Kitchen, contact:

espositori@slowfood.it

Tel. +39 0172 419634 – +39 0172 419678



Mobile and fringe events

Following a hugely positive response at the 2017 edition, Slow Fish 2019 will once again be offering **mobile education activities**, aimed at all ages. These guided visits will explore Slow Fish and teach good seafood practices as participants hear fascinating stories from the event's colorful characters.

The *Personal Fishers*, tours around the Slow Fish market for anyone who wants to learn how to shop sustainably and recognize good fish, are currently being developed, while the *Walk 'n Eat* excursions around Genoa's *caruggi*, discovering the city's hidden culinary treasures, are sure to be another crowd-pleaser this year.

The network of migrants, meanwhile, is coming up with a program of events to be held in the city's theaters and cinemas, with the involvement of the Migranti Film Festival.

Practical information

Slow Fish is a **free event**, and many of its activities will also be free to the public. Others will be ticketed, and must be booked in advance online.

Opening hours:

Market area: Thursday to Sunday, 10am to 8.30pm

Tasting area: Thursday to Saturday from 12 noon to 12 midnight, Sunday from 12 noon to 8.30pm

Slow Fish 2019 follows the path started in 2006 with Terra Madre Salone del Gusto, continuing a systematic program of events with reduced environmental impact (**Systemic Event Design**). The objective is a concrete commitment to redesign and redefine every single activity within the event so that emissions are kept to a minimum, creating a replicable model of organization: from the choice of recyclable construction materials, differentiated waste management and the recycling of that waste.

To find out more, visit slowfish.slowfood.it/en/ from early March.



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