



Slow Food®

# SLOW FISH

ACTIVITY REPORT 2020

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## INTRODUCTION



Fishing has been a strategic issue for the Slow Food for many years. With fishing, as with agriculture, Slow Food strongly believes that every individual can contribute to changing the current globalized food system based on the intensive exploitation of resources. The development model we want to promote is instead based on the involvement of all the local actors, supporting the link between land and sea and a harmonious and responsible use of all available resources, particularly marine resources, so as to ensure the application of sustainable practices through the promotion of traditional techniques that respect the equilibriums of ecosystems.

The current situation with the pandemic reinforces Slow Food's conviction: we need to rethink our entire society to face the new challenges of our time. The change departs by bringing consumers closer to the origin of their food, building solid relationships. Despite the constrictions imposed by COVID-19, the Slow Fish network has been very active in the discussion on how to improve the food system and specially the management of resources connected to fishing.

## GRASSROOTS PROJECTS

### Presidia

Slow Food Presidium Prud'homies of the Mediterranean. The Slow Food Resilience Fund with the support of FPT Industrial have financed the modernization of the facilities of the fishermen cooperative at the municipal port for

processing and preservation of the product starting with refrigerated rooms, equipment for processing the catch of the day, thus favouring artisanal fishing, creating additional jobs and promoting a sustainable type of fishing that respects the environment.



## COMMUNITIES

In order to face the challenges linked to the unsustainability of the prevailing food system, Slow Food is now transitioning towards communities, an open and more inclusive organizational model rooted in local areas but with internationally shared objectives (Congress in Chengdu, China, September-October 2017).

New Slow Food communities with specific interests

in the Slow Fish campaign comprehend: Moeraki Area Local Food & Seafood Providers (New Zealand), Huîtres nées en mer de Bretagne et Charente (France), Ito-Omu Fishing and Women Farmer Island (Nigeria), Dannakola Sustainable Fishing Katsina (Nigeria), Charfia et méthodes de pêche traditionnelles des îles Kerkennah (Tunisia), Slow Fish Miaoli – Taiwan (Taiwan), Nkombwe small scale artisanal fishing (Uganda).



## EDUCATION

“Orti in Condotta”, a project that involves about 20,000 Italian children between the different feasts and activities held throughout the school year, had thematic axe “Water Precious Good.” One of the activities was related to the life cycle of filter organisms such as mussels and clams and the benefits of their consumption.

## COMMUNICATION, AWARENESS RAISING, ADVOCACY



### Americas

#### Canada, British Columbia

February 10-11. BC **Fisheries for Communities Gathering**<sup>1</sup>. This two-day workshop has brought together individuals, communities, organizations, and governments whose livelihoods, economies, food access, cultures, and wellbeing are tied to local fisheries. The newly elected Federal Government will have to decide if, and how, to act on FOPO’s recently released report and 20 recommendations on West Coast fisheries licensing policy reform. This event provided an opportunity for participants to share thoughts, concerns, desired outcomes around these recommendations, and to show the government that action and follow through on these important issues are needed. The Gathering has also provided a space for those concerned about the health of our fisheries and fishing communities, to connect with each other, build relationships, and share concerns, ideas, and hopes for a better future.

1. [https://ecotrust.ca/wp-content/uploads/2020/09/ProceedingsReport2020.FisheriesForCommunities.Sept\\_22\\_FINAL.pdf](https://ecotrust.ca/wp-content/uploads/2020/09/ProceedingsReport2020.FisheriesForCommunities.Sept_22_FINAL.pdf)

### USA, New Hampshire

March-June 2020. The Slow Fish network had planned a meeting in New Hampshire in March 2020. At that moment of the year, the COVID-19 outbreak started hitting USA particularly hard. So, the network rapidly transformed the event into a webinar series called “**Slow Fish Crew Together.**” This name has a profound meaning, since it recognizes the importance of a larger fishing community during this difficult period and how we can move forward together.



- **Slow Fish Crew Together#1.** This webinar has featured an Indigenous welcome, stories from young and Indigenous fish harvesters from around North America, and perspective from Blue Commons thought leaders. We featured a variety of viewpoints, a fisher poetry reading, as well as some thoughts on the budding collaboration between Slow Fish and Slow Food USA. Also, it includes a message from Congresswoman Chellie Pingree of Maine, who has sponsored legislation to protect working waterfronts.
- **Slow Fish Crew Together#2.** This webinar is made from fish harvesters whose direct-to-consumer sales have skyrocketed; indigenous women describing resilience in their Wampanoag and Okanagan communities; the founder of a U.K. fish harvester-owned cooperative; the chairwoman of Slow Food San Francisco; an indigenous welcome from leaders with the Cowasuck Band of the Pennacook-Abenaki People; a fisher poet; and spiritually uplifting live music from Alaska and Wisconsin.
- **The Story of Salmon** is one of perseverance, strength, unwavering instinct, and sheer will. We have heard the story of salmon from the perspectives of those who depend on them for their lives. These webinar has hosted international speakers, all of them members of the Slow Fish family: Jefferson Greene of the Confederated Tribes of Warm Springs; Sally Barnes of Woodcock Smokery in West Cork, Ireland; Skyeler Folks of Okanagan Nations Alliance; Jon Broderick, a set netter out of Bristol Bay, Alaska; Katherine Carscallen, drift netter out of Bristol Bay, Alaska; Mark Titus, “The Wild” film director; Marsh Skeelee, co-founder/Vice-President of Sitka Salmon Shares and a second-generation fisherman; Congressman Jared Huffman; and Melanie Brown, Bristol Bay set netter. This conversation is very relevant as the Pebble Mine permit process steamrolls ahead.

## Europe

### Italy, Rome

March 23rd-24th and May 18th-19th, **Everything in Blue**. During the last decade different international organizations and national agencies have developed “blue economy” or “blue growth” agendas. These agendas take their basis in an ocean-based economy that includes both old uses of its resources (food provisioning, marine transport and infrastructure, and energy production and extraction) and emerging industries (e.g., marine biotechnology, seabed mining, carbon sequestration). They generally promote a fusion of economic growth from these sectors with environmental sustainability, which is often to be achieved through

marine protected areas and zones closed to fishing. However, the role small-scale fisheries stand in blue economy agendas is still not clear. In this context, the Food and Agriculture Organization of the United Nations (FAO), the International Collective in Support of Fishworkers (ICSF) and SwedBio organized “Everything in Blue”, a series of webinars on small-scale fisheries and everything ‘blue’ to bring together diverse critiques and alternate visions, united by the principles of human rights, social and environmental justice and an inclusive approach to promoting a more inclusive, sustainable and equitable use of our oceans and aquatic resources.

### Spain, A Coruña

September 30th - October 2nd, **V International Meeting of Marine Litter: Beachcombers Around the World**. Organized by the Association Mar de Fabula, Association RetoqueRetro and the Reference Center for Environmental Education in Galicia (CEIDA by its Spanish Acronyms), the fifth edition of the international meeting of marine litter has been celebrated. Using art made from marine litter, this festival aims to transmit the intoxication of plastics that our planet is suffering. This virtual event has hosted international speakers. Slow Food has presented the Slow Fish campaign and network to demonstrate that it is possible to develop a sense of common destiny through the sustainable management of the available resources.

en directo @ceidagalicia

V Encuentro Internacional do Lixo Marítimo  
**BEACHCOMBERS AROUND THE WORLD**  
**CREBEIROS NO MUNDO**  
do 30 de setembro ao 2 de outubro

**MÉRCORES, 30 DE SETEMBRO, 10 a 12 h.**

- Benviña aos participantes
- Centro de actividades ambientais de Mar de Fabula en Coruña: unha instalación. Xosé Manuel Sarriá e Iñaki V. Román. Asociación Mar de Fabula
- En defensa do arte do medio marítimo: Javier Secantes. Asociación RetoqueRetro
- WE - Retina Global. Art Locally. Oscar Vales. WE Sustainability project
- Presión do mar e subida do mar. A conciencia social Ana Domercq. Fridays for Future Coruña

**MIÉRCOLES, 1 DE OCTUBRO, 10 a 12 h.**

- O galego na fauna marítima. Alfredo López. Presidente do Coordinador para o Diálogo das Múltiplas Marítimas - CENMA
- Presentando alternativas: os bens comúns sobre Paula Barbedo. Slow Food Foundation for Biodiversity. Slow Fish Campaign
- O mito do reciclaxe marítimo en Asia. Ocaso de Malasia. María Marcos. Wildlife Biology, Environmental Journalism, Natural Guide
- Sistemas de depósito para recuperar residuos. Ana Gubíns. Fátima. Pamela Fleck. Soemra

**VENRES, 2 DE OCTUBRO, 10 a 12 h.**

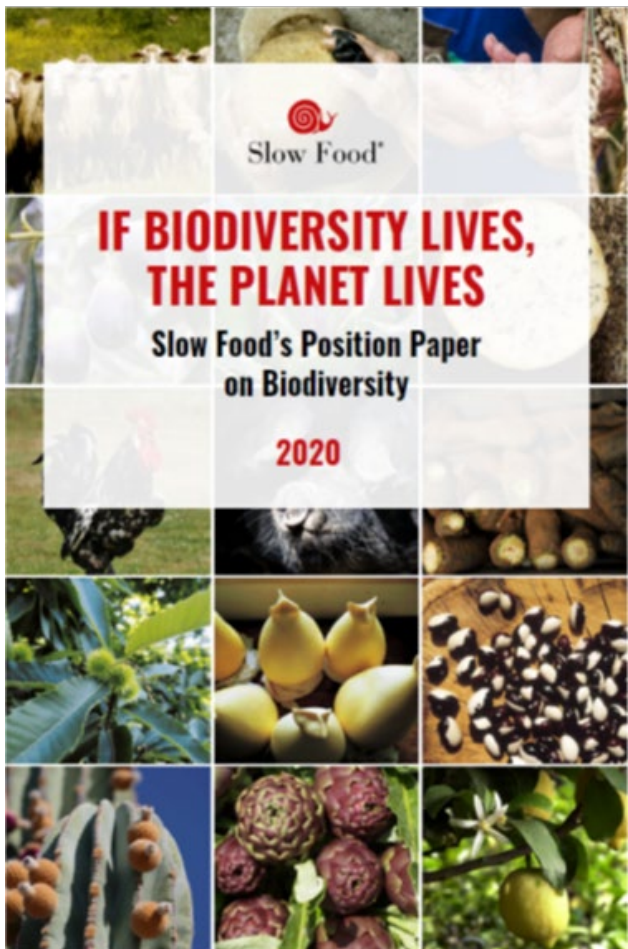
- A importancia do compartir a información e experiencia. Actuar local e actuar global. Simón Álvarez. Brigada de lixo
- Ocean Plastic. Tractor. Loreal Lucas. Association Areal
- Los recursos pesqueros con material reciclado. Fernando García Conde "Pepo". Biólogo e músico sevillano, fundador e director do escola LATEOS

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CEIDA, XUNTA DE GALICIA, GALICIA, UCLM, GADIS, WE

### Italy, Genova

October 1st - 6th, 60th **Salone Nautico Genova**. Together with the local and regional Slow Food chapters, several activities have been performed to create awareness about responsible seafood consumption and the link with marine biodiversity. To close the event, the marine biologist Nadia Repetto has presented the Slow Fish campaign in the conference "Slow Fish, a Slow Food campaign to understand the oceans."



### Slovenia

A report<sup>2</sup> has been produced as result of the discussions held at the workshop **LabMAF – Developing a Labelling Scheme for Mediterranean Small-Scale and Artisanal Fish Products** (Liubiana, 14th-16th May 2019) – which seeks to develop a tool for increasing the visibility of low-impact small-scale fisheries products with the aim of engendering a socially, economically and environmentally sustainable small-scale sector in the Mediterranean.

### Italy, Bra

Publication of the Slow Food's position paper on biodiversity "**If Biodiversity lives, the planet lives.**"<sup>3</sup> Biodiversity is the diversity of all life, from individual genes to species up to the most complex levels, ecosystems. Without a variety of living forms, life itself would disappear, because it would lose the capacity to adapt to changes. For over 20 years, Slow Food has been working to safeguard biodiversity with numerous projects, starting from the Ark of Taste and the Presidia, and over time has constructed a global network of tens of thousands of producers who preserve and share the diversity of food, agriculture and fishing techniques in the world. As the understanding of the value of biodiversity becomes interdisciplinary, they find themselves no longer alone, but now this understanding must be translated into concrete actions. This document sets out Slow Food's position, its on-going initiatives, and its proposals to European institutions.

2. <http://emuni.si/ISBN/978-961-6805-10-0.pdf>

3. [https://a2e5c2y9.stackpathcdn.com/wp-content/uploads/2021/01/EN\\_Position-paper-biodiversita%CC%80.pdf](https://a2e5c2y9.stackpathcdn.com/wp-content/uploads/2021/01/EN_Position-paper-biodiversita%CC%80.pdf)



## TERRA MADRE 2020 “OUR FOOD, OUR PLANET, OUR FUTURE” (OCTOBER 2020 – APRIL 2021)



The impossibility of international travel and in person meetings has challenged Terra Madre, Slow Food largest event. Rather than meeting physically for four days at the city of Turin, this edition has been transformed to a six months gathering where we have developed a rich program of digital and physical events (when possible) that unite the thousands of nodes of the Slow Food network and its activists, as well as many other organizations,

institutions, and businesses. The global network has contributed enormously to the celebration of diffused events worldwide.

Concerning Slow Fish, activities have been presented through a mix of formats ranging from festivals, webinars, short videos, and in-home tastings. The event website is becoming a repository of high-value content. Following the number of events grouped by region.

## Americas

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### Caribbean Sea

As part of the Slow Fish Caribe project, several activities have been performed to highlight the importance of the endemic species, the ecosystems they rely on and the cultures that have been developed around them.

- The territory of the Greater Caribbean: its ecosystem, relationships, and the sustainability of its small-scale fisheries
- Mangroves: more than a forest, a breath of life where rivers transform into sea
- Edgar Jay Stevens - The Caribbean Sea: Fishers, Piracy, Resources
- Providencia Black Crab with Bami
- Gloria McNish – the Black Crab of Providence: the Future of a Resource
- The Lionfish in Caribbean Cuisine
- Slow Fish Caribe: Afro-Colombian Cooking and Protection of the Seaflower Biosphere
- Slow fish Caribe – Providence Sweet Black Crab Festival



### Brasil

Terra Madre Brasil has been celebrated as part of Terra Madre and has included some activities related to Slow Fish

- Contratempos à Beira-Mar
- Oficina do Gosto – Ecosystema Mangue

### USA and Canada

Slow Fish North American network has hosted a webinar on the “[Evolving Seafood Supply Chains](#)” to feature stories from those in the seafood supply chain whose markets have grown with direct sales within a localized economy. We have heard what they are doing to expand their operations and bring more people into the conversation about locally sourced seafood. We have also explored which narratives and business models are worth replicating elsewhere to continue changing the direction of our local seafood systems.



## Asia and the Pacific

### Russia

“Terra Madre Indigenous: Fish” has been celebrated in Sokolniki as part of the exhibition “Treasures of the North. Masters and artists of Russia 2020”. Indigenous groups have spoken about different types of fish, national dishes in which they are used, the specifics of their preparation and storage, the place in the traditional culture of the people, or the connection with health. Master classes for adults and children about fish skin crafts and embroidery, as well as interactive games around fish were held throughout the exhibition.



苗栗慢魚海岸  
成果分享會 Miaoli Slow Fish  
推廣「知魚、學會吃魚」意識的啟蒙

**Nov.01 2020**  
11:00-16:30  
竹南龍風漁港

藍色海洋 Blue ocean  
海洋閱讀 / 海邊散步

藍色教育 Blue learning  
教案演示 / 靜態展 / DIY 體驗

藍色產品 Blue products  
在地海洋青年 / 合作夥伴

傳統漁法 Traditional fishing  
智慧漁法展示

藍色旅遊 Blue tourism (精華光碟)  
沙板體驗 / 推牌酒比大小 / 樽魚生態小旅行

漁光饗宴 Slow fish food  
慢魚產地饗宴

### New Zealand

**Food Hui Festival.** Despite being a South Pacific island nation with an exclusive economic zone fifteen times larger than its land area, New Zealand fishers have largely become invisible to their eaters, leading to disconnection and problems of social licence. The forum “Slow Fish – Community access to our fish and artisan fishers” has been a moment to share the unique story of New Zealand kaimoana to their own people and to launch the “Eat New Zealand #KnowYourFisher” campaign promoted by Slow Food Auckland.

### Taiwan

the new born Slow Food Community “Slow Fish Miaoli” has celebrated its first edition of the festival “Slow Fish Miaoli” with a series of educational activities about how to buy seafood in a responsible way, and the importance of artisanal fishing culture.

## Africa

### Democratic Republic of Congo

During this very difficult period where COVID-19 dealt a fatal blow to the daily lives of fishermen, the Slow Food Tanganyika chapter made a firm resolution to create a “peasant fishing academy”. This academy has been defined as a space for exchange, experience sharing, warning, and learning between local fishermen from Lake Tanganyika and their counterparts from D.R. Congo, the Great Lake sub-region and the whole world. All fishermen who want to get organised, design together new strategies to be even more resilient in the face of the current and future crises, have been invited to this event to launch the academy.

