ARE WE FISH OUT OF WATER? – THE CONTEXT

The Covid-19 pandemic, together with the consequent global economic and social crisis, represents a chance to enact radical change to the socio-economic paradigm, taking the virtuous examples of local communities as our starting point.

This dramatic moment has underlined the urgent necessity of radical changes in our lives. We must contain the planetary crisis; to do so we must go back to where it all began millions of years ago, from the most important common good that nature has given us: water.
Our highly-industrialized food system tends towards specialization and fragmentation, and we often forget just how intimately and profoundly it’s all interconnected. The land feeds the sea with the nutrients that feed the phytoplankton at the base of the marine food chain, and therefore the fish stocks of tomorrow. Any long-term solutions to our complex problems must consider these interconnections at all levels.

To resolve the great problems of our age we need a holistic outlook that respects the importance of the connections and relationships between the different parts of the food system.

For the new edition of Slow Fish, Slow Food will work around the narrative of *The Water Cycles*, with the good practices of communities adapting to ecosystem change as our starting point.
A concept of normality was swept away in 2020, and it will probably never return. With that in mind, we see Slow Fish 2021 as a chance to restart and reflect on the future together.

How? Through an event stretched over a longer period of time, and which aims to take back—in full respect of health & safety measures—those social spaces we had to give up last year:

• **June 3-4**, an inaugural conference with our partner institutions. The conference, held physically, will also be available to stream online

• **June 4-30**, online activities (details on the formats below) and physical events across Liguria

• **July 1-4**, physical activities in Genoa, including the market and spaces dedicated to other regions, food trucks and breweries

Today more than ever Slow Food, the Liguria Region and the City of Genoa will need to work in synergy to create an event that can adapt to the health & safety measures required by the ongoing pandemic and vaccination campaign.
A SEA OF ACTIVITIES

Slow Fish has never been simply an event; it’s a worldwide Slow Food campaign, giving a voice to a network of people united by their desire to preserve traditional fishing techniques, defend marine ecosystems and maintain bonds between producers, fishers, scientists, cooks, researchers and conscious consumers.

To reinforce these bonds, and to allow those who can’t be physically present at the event to take part, there’ll be online and offline activities each week from June 3.

KEY:
Physical, in-person events
Online events
**HERE THEY ARE IN DETAIL:**

- **Inaugural Conference** with our partner institutions and a limited number of journalists physically present, simultaneously livestreamed to the world.

- June 8, on World Oceans Day the *presentation of the new international Slow Fish advisory board*.

- An international **conference** on the theme of underwater biodiversity and seagrass meadows, with the goal of showing how, from plankton to barrier reefs and human life, there’s a vital network interconnecting everything.

- A **conference** on the theme of fish consumption and conscious choices. Fish is our last great source of wild food. There are more than 30,000 fish species in our seas and oceans, of which around 250 are caught for commercial purposes. Despite this biodiversity, the average consumer knows only five different species.

- **The Slow Fish Menu.** Throughout June, Slow Food and the convivia of Liguria will work in close contact with restaurants around the region to create dishes linked to the Slow Fish campaign. If food is an engine of change, then chefs are among the most important drivers. Through their work they are ambassadors for the quality of their ingredients, the rediscovery of products, producers and cultures, as well as more responsible behavior towards the planet we live on. This initiative is a way to promote the network of chefs in Liguria, who’ve all been hard-hit by Covid.
Network meetings in Liguria. There may be collateral activities organized across Liguria (through collaboration with the convivia of Slow Food Liguria, the osterias, the cultural offices of the Liguria Region and tour operators), bringing Genoa and Liguria to the world. This will include visits to Slow Food Presidia in the area (not only those working with fish or seafood), tours of local businesses, presentations and more.

The Water Forums. Live meetings of around an hour held online, where guest speakers and the general public will reflect on common problems and solutions.

Award ceremony for the Water: A Common Good project which was held this year in participating schools of the Slow Food school gardens project in Italy

How It’s Made, four of which will feature great chefs. The format was first seen at Terra Madre 2020, and consists of brief videos where we discover production techniques, recipes or other food preparation secrets… What do you know about fishing with the charfia? Or all the ways to marinate anchovies?

Sea Tales, stories from the network: the experiences of women and men who take care of the sea and represent a fishing model that looks to the future, working in harmony with nature to safeguard fish species and promote community well-being.
**Food Talk.** Writers, economists, philosophers, anthropologists, ecologists, educators, as well as fishers and cooks offer their vision of the environment, food and biodiversity: a collective framework of the future we want and need.

**Fish out of water.** Online dialogues between a figure connected to fishing and other experts on a theme of common interest, putting the concept of interconnection under the spotlight: for example a beekeeper and plankton expert who explore the parallels between land and sea, the importance and the beauty of the micro-world that surrounds us and supports us.

**Did you know...** Educational video clips for the wider public where an expert reveals—in an easy and captivating format—curiosities of the marine world, from its seasons to the relationship between the moon and the tides...

These formats will form part of the path towards July 1-4. They’ll be broadcast during the days of the physical event in Genoa too, as well as online, allowing the worldwide public to take part.
IN GENOA, FROM JULY 1-4

THE EVENT WILL CONCLUDE WITH THE PHYSICAL EVENT IN GENOA WHERE WE’LL FIND:

(panel 1) Slow Fish Exhibitors, with our partners, institutions and exhibitors. The regional institutions will be asked to recreate their local ecosystems in their spaces, hosting initiatives as well as producers from their region, thus offering a journey of discovery of their peculiarities and specialties. The exhibition space must be reorganized to allow easy identification. This will allow monitoring of visitor numbers and behavior.

(panel 2) Food trucks and breweries, an unmissable chance to taste the best of Italian street food, get to know the “traveling restaurants” who set up shop in Genoa and discover the products of those artisan breweries who represent the best expressions of Italian beer.

(panel 3) Taste Workshops: guided tastings, a way to explore and improve one’s knowledge of themes and products by stimulating the senses and listening to the stories of the people behind the products first-hand.

(panel 4) Dinner Dates, meals prepared by great chefs, thanks to whom it’s possible to see, smell and taste cuisine that’s respectful of the environment and that allows us to discover different delicacies.
THE SLOW FOOD ITALIA NATIONAL CONGRESS

To reaffirm the centrality of Slow Fish and its importance for the political program of Slow Food, the National Congress of Slow Food Italia will be held in Genoa on July 3 and 4.

This historic moment is crucial for the development of our association, and these days in July will see our political line, fundamental planning and governance for the next four years all drawn up.

An important meeting made even more significant by the latest international events, which have put issues related to the environment, the safeguarding of biodiversity, and economic renewal starting from local ecosystems at the center of the political agenda. Themes that Slow Food has worked on since its inception. And which it will continue to work on with all its strength going forward.