

INTERNATIONAL

Slow Fish-Campaign: Understanding the oceans

During 2018 several activities have been performed by the different regional networks following the storytelling Slow Fish has created in previous years. Themes such as responsible local management, alternative value chains, and adaptation of communities to fast environmental change have been high on the shared agenda.



A report by Paula Barbeito Morandeira

[Events in Europe](#)

Terra Madres Salone del Gusto war zweifellos ein Terra Madre Salone del Gusto has been, without a doubt, one of the most important events that has happened this year within the Slow Fish network. The topic of this edition has been “Food for Change” and has aimed to invite to a collective reflection on our eating habits. Each day the food we choose throws many questions, not only related to our health, but also to the environment, to social justice, to economics and politics.

The forums of Slow Fish have given space to different colloquiums to reflect on the link of the human being with the seas, lakes and oceans. Issues such as pollution caused by microplastics and the global problems that this poses have been discussed; we have also examined the en-

vironmental damage caused by the salmon and shrimp farms; and challenges facing traditional fishing communities, either by the grabbing of the oceans that threatens to privatize fishing rights, either by the lack of recognition of the work of women, or either the certification schemes increasingly present, which despite being so expensive, do not recognize the social and fundamental aspects of artisanal fishing communities. All these issues have been addressed through twelve panels in which people from 34 countries have participated and working groups for the topics of salmon aquaculture and the role of women in fisheries have been identified.

Besides Terra Madre Salone del Gusto, the Slow Fish network has been very active, and several regional events have been done to share knowledge and increase the resilience of rural and coastal communities.

Fishing experts have gathered in Brussels to mark the EU's Fish Dependence Day. A roundtable discussion to foster dialogue on the future of sustainable fishing in the EU including EU officials (DG MARE, DG Environment, the European Maritime and Fisheries Fund, and FARNET), together with other representatives from Our Fish, LIFE, Pintafish, Climaxi, Goede Vissers, the French Permanent Representation to the EU, and fishers and fishmongers from the Slow Food network, came together to discuss on fish dependence and the gaps, challenges, and barriers for the implementation of the Common Fisheries Policy (CFP) for small-scale fishers in Europe. During a 2-hour exchange, participants discussed policy issues, production and governance models, and the role of discerning and informed consumers. While the CFP was considered a step in the right direction when it comes to the EU fisheries legal framework, numerous challenges originate from the EU policy, for instance its promotion of aquaculture, while there are also issues deriving from its limited implementation in practice.

Africa

In the Mediterranean region, two celebrations have taken place. On the one hand, the 5th edition of Slow Fish Tigris in Sidi Bounouar, a rural commune of Aglou, Tiznit province, located on the Atlantic coast of Morocco. In this period of crisis of marine resources (climate change, over-fishing, population growth), and while shellfish are generally fished indiscriminately, the association AMOUD and the local network of Slow Food strive to raise awareness on natural, cultural, and environmental resources of the province of Tiznit by valorising seafood and promoting ecological tourism. This festival promotes the work of fisherwomen, especially economically. They ensure that the mussels consumed during the festival are harvested in a sustainable way, for the environment as for the workers.

A new Slow Fish manifestation has taken place in Tunisia, at the old port of Bizerte. Under the question "How to defend artisanal fishing and the marine environment through responsible gastronomy?", the event sought to elaborate a collective reflection on the link between local

gastronomy with the protection of fishery resources, marine environments and artisanal fishing communities in the Mediterranean. Artisanal fishers, experts on sustainable fisheries, and local chefs from Morocco, Algeria, Italy, Egypt and Tunisia, have met in Bizerte to discuss the fundamentals of responsible fishing and cuisine, as well as to promote the diversity of cultures, knowledge, skills, and points of view within the Mediterranean context.



Together with Slow Food, Club Bleu Artisanal brought the Slow Fish campaign to Tunisia.

The first edition of TERRA MADRE GRAND LAC in August 2015 has resulted in a historic meeting between Rwanda, DR Congo, Tanzania and Burundi. It marked the beginning of a commitment for the Slow Food Tanganyika to dedicate one day a year to the defence of the Lake Tanganyika and its fish resources. After several failed attempts due to the political situation in the country, the network has finally managed to celebrate Slow Fish Tanganyika day. Their actions were articulated on four main axes: advocacy – the Slow Food Tanganyika Convivium intends to conduct a strong advocacy at Provincial and National level to obtain from the Government the necessary measures to protect Lake Tanganyika, its fish and its tributaries; protecting the lake environment - work with the authority of the country, the people, partners and other actors for the defence and protection of the environment of Lake Tanganyika; access to resources - to make Lake Tanganyika resources a real source of income for fishermen, but also

an endless source of fair, good and clean food; communication - the Tanganyika Slow Food Convivium aims to be more communicative in order to achieve the behaviour change of the beneficiaries and the entire population of the Province of Tanganyika. But also, to alert the partners to the danger of this great natural resource if large-scale actions are not undertaken here and now.

North- and Southamerica

Slow Fish San Francisco has highlighted the vita-



Slow Food Tanganyika: Terra Madre 2018 Feedback Session, kick-off of activities for the future

lity and importance of a working waterfront, community supported fisheries, and transparency in seafood. Through an interactive World-Cafe style conference, Slow Fish newcomers and veterans alike have the chance to participate in sessions such as: “Know your resource”, “know your supply chain, know your fish”, “know your fish networks”, “know your fish harvester”, “know your fish bill”. This has resulted in diving deeper into the Slow Fish values of good, clean, and fair for all.

Slow Fish Canada has launched a campaign to help raise awareness of how the Canadian government is managing its fishing grounds by using policies that result in the privatization of access to fish resources, as well as a petition for policy reform of the Fisheries Act.

Slow Fish Caribbean network continues to grow. During Terra Madre Salone del Gusto, the participation of the Caribbean delegation, made up of

40 delegates from academics, activists, chefs, fishermen, representatives of institutions from Colombia, Costa Rica, Cuba, Honduras, Panama, Haiti and the islands of Granada (Little Martinique), has been of relevant importance. Representatives of the Caribbean have been present in eight of the twelve discussion panels providing their vision on the different topics. This has allowed the development of links with other members of the Slow Fish Caribe regional network, but also with members of Slow Fish Internatio-



At the Terra Madre Salone del Gusto, Angela Maria Arango met with members of the network to discuss the success and future of the Slow Fish Caribe project.

nal. This has led to the organization of future gatherings, such as Slow Fish Puerto Cortés (Honduras) which will take place the next March 2019.

Asia und Oceania

Slow Food Melbourne has organized the “Slow Fish Festival: SAVE OUR SEAFOOD!” where they have discussed about the challenges their fisheries are facing over there (pollution, illegal and unsustainable fishing, global warming and bad government regulation) that impact the health and prosperity of our seas. The festival was an opportunity to bring local seafood to the table (something really difficult in Australia nowadays), to learn from different experts and taste new flavours of the sea.

Basisprojekte

A questionnaire to assess the development of seafood and coastal communities Presidia has

been improved and tested at the Presidia of Orbetello Bottarga and Orbetello Lagoon Traditional Fishing as well as at the Presidia of Providence Black Crab. It is intended to apply this questionnaire to all the current fish Presidia.

On the other hand, the Presidia of Thorupstrand Coastal Fishermen's Guild and Presidia of Wadden Sea Traditional Fishers have both obtained the Presidia logo.

Communication

Slow Fish has become partner of the production of the second part of the film "Oceans: the voice of the invisibles" which talks about the citizens who organize themselves, how they find the solutions through community management, for the resources and the populations that depend on them, but also about the preservation of their environment in the face of pollution and the destruction of the coastline. The most important aspect that this film highlights is the fact that it's not the solutions themselves, but how to organize, collaborate, and share multiple alternatives.

Slow Fish North America is also developing a webinar series as a collaborative response of seafood fraud and violations of principles that support the local seafood movement and values-based fishing businesses. The purpose of this webinar series is to dive into these complex and alarming issues. Some important questions to consider: How do we, as a community, hold each other accountable for violations of the Core Values that advance the movement? How do we instil, grow, rebuild, and repair trust throughout the (sea)food supply chain? These webinars are hosted in partnership by Local Catch, NAMA, One Fish, Slow Fish, Community Fisheries Network and Sea Grant.

A book on marine biodiversity, including recipes using fish, have been produced and printed in Egypt. "Food from the land and the sea. Traditional and Contemporary Gastronomy of Marsa Matrouh" is the result of the partnerships with local platforms and organizations to valorise local fishing and gastronomic culture linked to tourism.

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