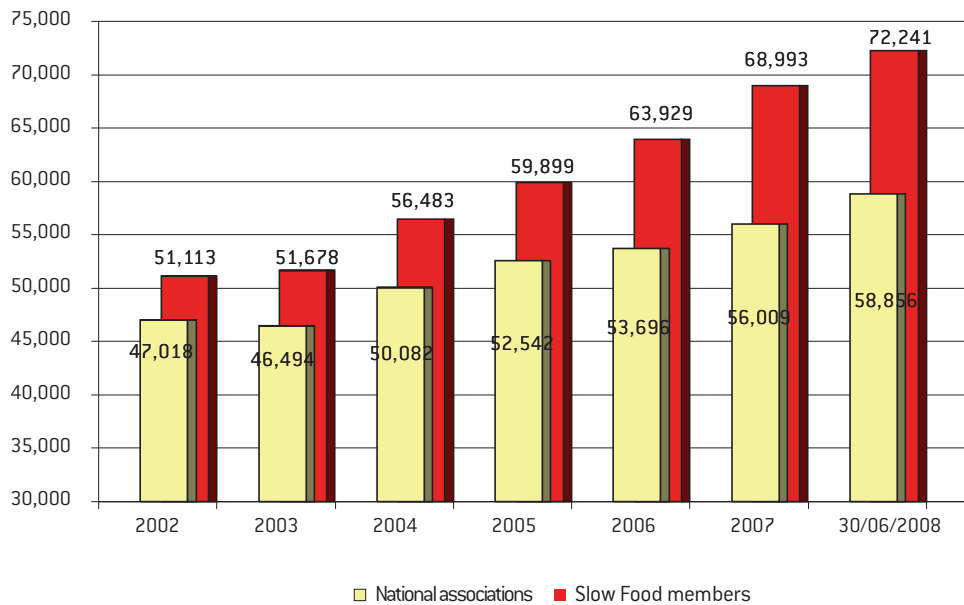


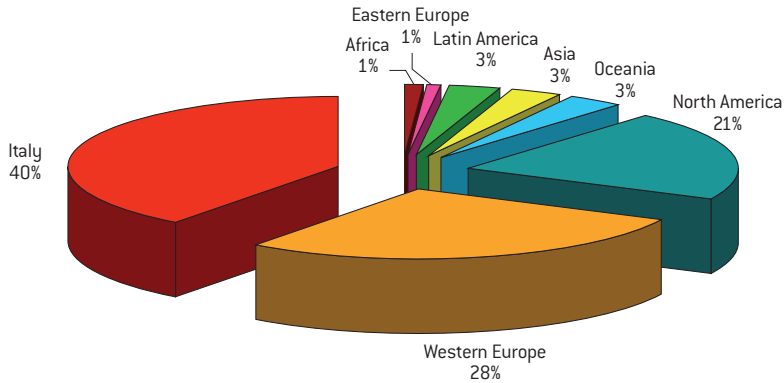
Slow Food membership

Membership growth internationally



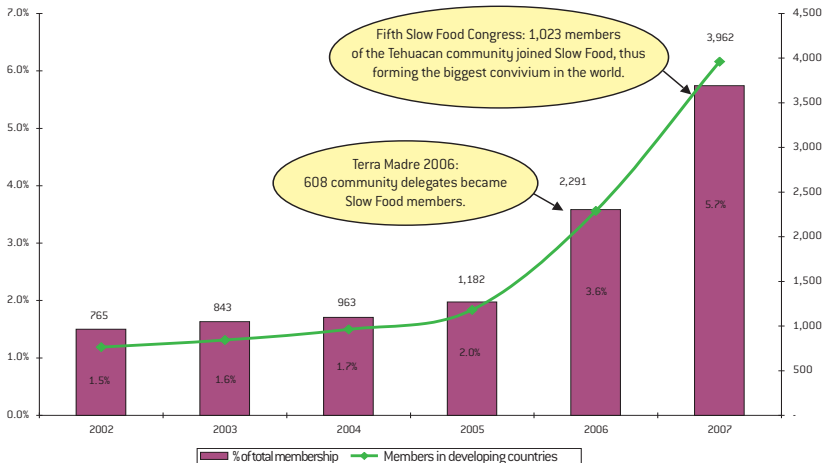
On 30/06/2008 Slow Food had 72,241 active members. Membership has grown sizably over the years. It is important to point out that, if in 2002 92 percent of members belonged to the national associations (in Italy, USA, Germany, Switzerland, United Kingdom, Japan and France), by June 2008 the percentage had dropped to 81, the number of members in the rest of the world having increased.

Membership by geographical areas



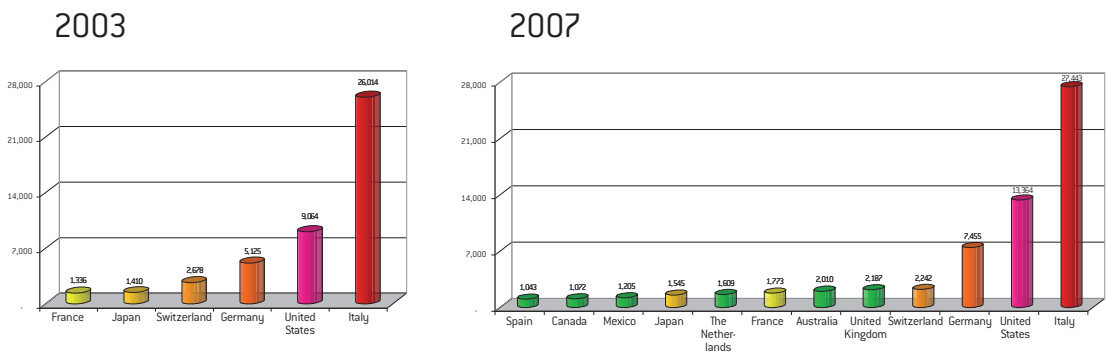
Membership growth in developing countries

The most significant increase in membership in developing countries came in the wake of Terra Madre 2006. During the 'meeting of food communities', over 600 delegates from such countries decided to join. From 2002 to 2006 the number of members from these countries rose from 1.5 percent of the total. In 2006 the number increased by 94 percent, in 2007 by 73 percent.



Countries with more than 1,000 members

Countries with more than 1,000 members. In four years, the number has doubled.



Slow Food worldwide

Slow Food convivia



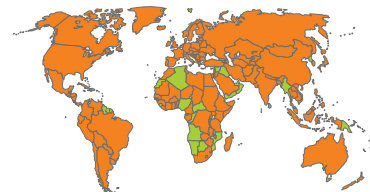
88 countries
1167 convivia

Slow Food members



132 countries

Terra Madre and Slow Food

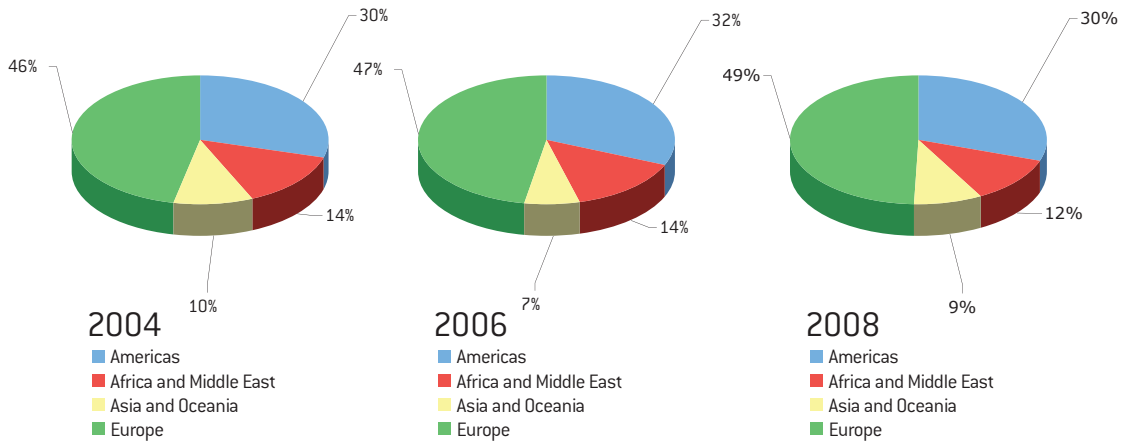


150 countries

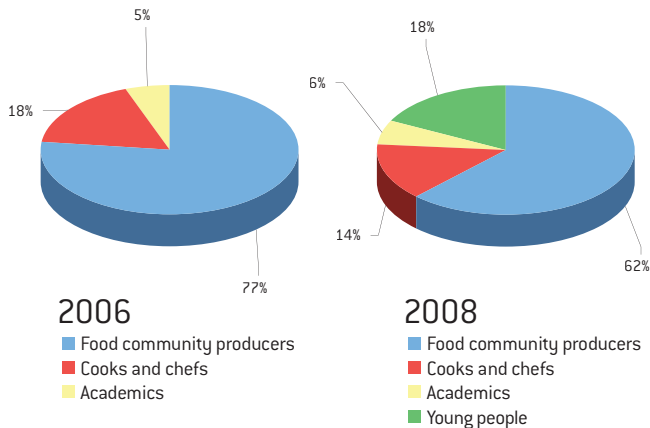
[Data at August 2008]

Terra Madre

Participants by geographical origin



Participants by category



Taste education worldwide

[Data at June 2008]

Afghanistan

Community of Herat raisin producers – Activities involving students at the University of Herat

Argentina

Mar Del Plata Convivium – Educational activities

Armenia

Community of cereal producers – School garden

Australia

Central Victoria Convivium – ‘Spudhunters’, potato education activity for children
Perth Convivium – School garden
Adelaide Hills Convivium – School garden
Saddleback Convivium – Workshops

Austria

Voralberg Convivium – Mini Cooks
Wien Convivium – Food culture activities for refugee children
Styria Convivium – 16 school garden projects
Wachau.Plus Convivium – Dairy workshops

Belgium

Les saveurs de Silly Convivium – School Garden
Liège Convivium – Canteen catering

Belarus

Briosa Convivium – Sensory education for children

Brazil

Rio de Janeiro Convivium and Terra Madre cook – Cooking with manioc in local schools
Brasilia Convivium and Terra Madre volunteers – Educational activities

Bulgaria

Community of Karakachan Nomadic Breeders – Educational activities at a traditional research center

Canada

Cape Breton Convivium – School Garden
Manitoba Convivium – Taste workshops for women producers
Perth County Convivium – Taste education TV program for colleges
Terra Madre Project, Nova Scotia – Taste education classes in schools, School garden
Ste Sault Marie Convivium – Cooking classes for school children
Vancouver Convivium – University farm and sensory workshops
Vancouver Island Convivium – School garden

Côte d'Ivoire

Convivium and Terra Madre communities – School canteen projects

Cuba

Terra Madre Food communities food preservation projects

Democratic Republic of Congo

Kiwanja Convivium – Raising awareness on traditional foods in colleges

France

Slow Food France – Projects with agricultural colleges and catering schools, St Chaumont project with a catering school
Roussillon Convivium – School garden
Biam Convivium – Project for immigrant children in rural areas

Georgia

Terra Madre Project – Taste education in schools

Germany

Slow Food Germany – Collaboration with Darmstadt/Alice Hospital
Slow Food Germany – Taste workshops organized at exhibitions and Slow Food events
Munich Convivium – Slow Mobil
Stuttgart Convivium – Regular activities in primary schools
Oldenburg Convivium – Kiko Cooking Club
Bremen Convivium – Three ‘schoolyard’ projects, including courses on food quality for teachers
Mecklenburgische Seenplatte Convivium – ‘Marihn Garden’ School Garden

Hong Kong

Hong Kong Convivium – Educational farms visits

India

Mumbai Convivium – Young Ecologist’ program
Delhi Convivium – Good Food Program in schools

Indonesia

Jakarta Convivium – Taste workshops

Ireland

Cork and Dublin Convivium – Internships and exchanges
Dublin Convivium – School garden, Cooking classes in disadvantaged areas, Cheesemaking workshops

Israel

School and community gardens

Italy

127 convivium gardens, Master of Food courses (24 subjects), Taste Workshops, teacher training courses, School Canteens projects, classes on food education in hospitals and prisons, taste education for children during events.

Japan

Slow Food – Master of Food

Kenya

Central Rift Convivium – School gardens

Kyrgyzstan

Almaty Convivium – Classes for producers and college students

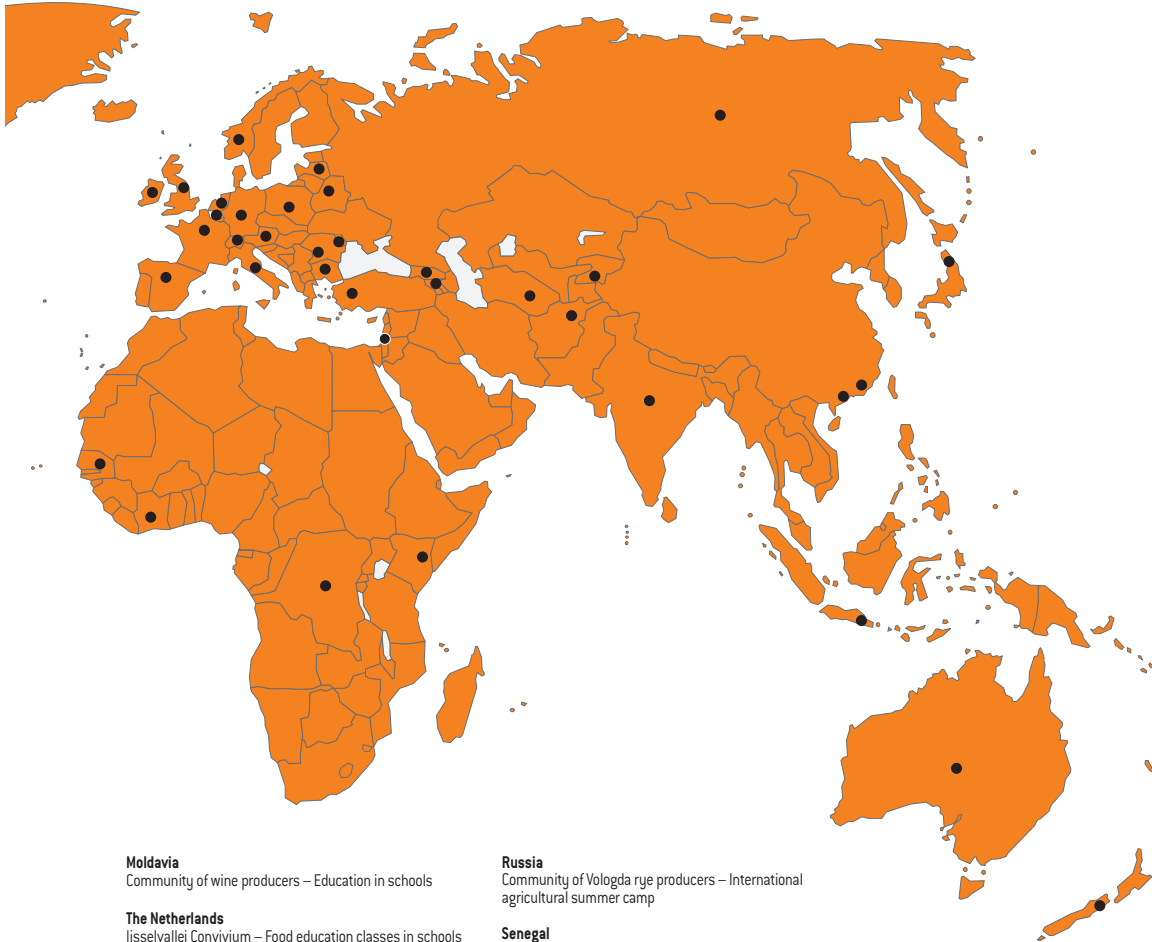
Latvia

Riga Convivium – Taste education workshops in schools with food producers, TV program to raise awareness of Slow Food activities

Macao

Macao Convivium – Raising awareness/Education of the Slow Food philosophy in colleges





Moldavia

Community of wine producers – Education in schools

The Netherlands

Ijsselvallei Convivium – Food education classes in schools

New Zealand

Waitakere Convivium – School garden

Norway

Lofoten Convivium – Sensory workshops

Poland

Community of Opole breadmakers – Training and cooking classes on traditional cuisine
Community of organic producers – Taste workshops for students

Romania

Turda Convivium – School garden
Brusturoasa Convivium – Taste workshops

Russia

Community of Vologda rye producers – International agricultural summer camp

Senegal

Convivium and Terra Madre communities – ‘Mangeons Local’ [Let’s Eat Local] food education project in schools

Spain

Zaragoza Convivium – Food education for students
Asturias Convivium – Taste education in hospitals
Bilbao-Bizkaia Convivium – Education space at the Alondiga and Al Gusto - Sabery y Sabor fairs

Switzerland

Engadin Convivium – School garden

Turkey

Istanbul Convivium – Food education in schools

Turkmenistan

Ahal Convivium – Sensory workshops in schools

UK

Shrewsbury Convivium – School garden
Bedford Convivium – Park Wood Community orchard project
East Lothian Convivium – Locally sourced school lunches
Herefordshire Convivium – ‘Fabulous Food’ project
Oxford University Convivium – Education on daily food

United States

Slow Food USA – ‘Garden to Table’ projects in 35 schools, 12 Slow Food on Campus convivium, Taste workshops



For information:
education@slowfood.com

Presidia round the world

118 projects in 45 countries
179 Italian Presidia
(at 30/08/2008)

Western Europe

Austria – Vienna Gemischter Satz Wines
Austria – Wiesenwienerwald Chequers
Cyprus – Tsamarella
France – Gascony Chicken
France – Mirandaise Nacré Cow
France – Barèges-Gavarnie Mouton
France – Bigorre Black Pig
France – Haute-Provence Einkorn
France – Pardailhan Black Turnip
France – Pélardon Affiné
France – Roussillon Rancio Sec
France – Saint-Flour Planêze Golden Lentil
Germany – Champagner Bratbirne Pear Spumante
Ireland – Irish Raw Milk Cheese
Netherlands – Aged Artisan Gouda
Netherlands – Chaam Hen
Netherlands – Oosterschelde Lobster
Netherlands – Texel Sheep Cheese
Norway – Artisan Sognefjord Geitost
Norway – Møre og Romsdal Salt Cod
Norway – Sørøya Island Stockfish
Norway – Cured and Smoked Sunnmøre Herrings
Norway – Villsau Sheep
Portugal – Mirandesa Sausage
Portugal – Serpa Cheese
Spain – Ballobar Capers
Spain – Carranzana Cara Negra Sheep Cheese
Spain – Euskal Txerria Pig
Spain – Maestrat Millenary Olive Trees Extra Virgin Oil
Spain – Ganxet Bean
Spain – Jiloca Saffron
Spain – Mungia Talo
Spain – Sitges Malvasia
Spain – Tolosa Black Bean
Sweden – Reindeer Suovos
Sweden – Jamtland Cellar-matured Goat Cheese
Switzerland – Bedretto Valley Artisan Pastries
Switzerland – Farina Bona
Switzerland – Traditional Kirsch
Switzerland – Locarno Valley Ciccit
Switzerland – Muggio Valley Zincarlin
Switzerland – Münstair Valley Rye Bread

Switzerland – Wallis Traditional Rye Bread
United Kingdom – Artisan Somerset Cheddar
United Kingdom – Fal Oyster
United Kingdom – Gloucester Cheese
United Kingdom – Old Gloucester Beef
United Kingdom – Three Counties Pery

Central and Eastern Europe

Belorus – Rosson Wild Fruits and Infusions
Bosnia and Herzegovina – Pozegaca Plum Slatko
Bosnia and Herzegovina – Sack Cheese (Sir iz Mijeha)
Bulgaria – Tcherni Vit Green Sirene Cheese
Bulgaria – Karakachan Sheep
Croatia – Giant Istrian Ox
Croatia – Ljubitovica Garlic
Georgia – Georgian Amphora Wine
Hungary – Mangalica Sausage
Poland – Oscypek Cheese
Poland – Polish Mead
Romania – Brânză de Burduf
Romania – Saxon Village Preserves
Uzbekistan – Bostalyk Almond

Middle-East

Afghanistan – Herat Raisin
Lebanon – Darfiyeh
Lebanon – Kecheh el Fouqara Cheese

North America

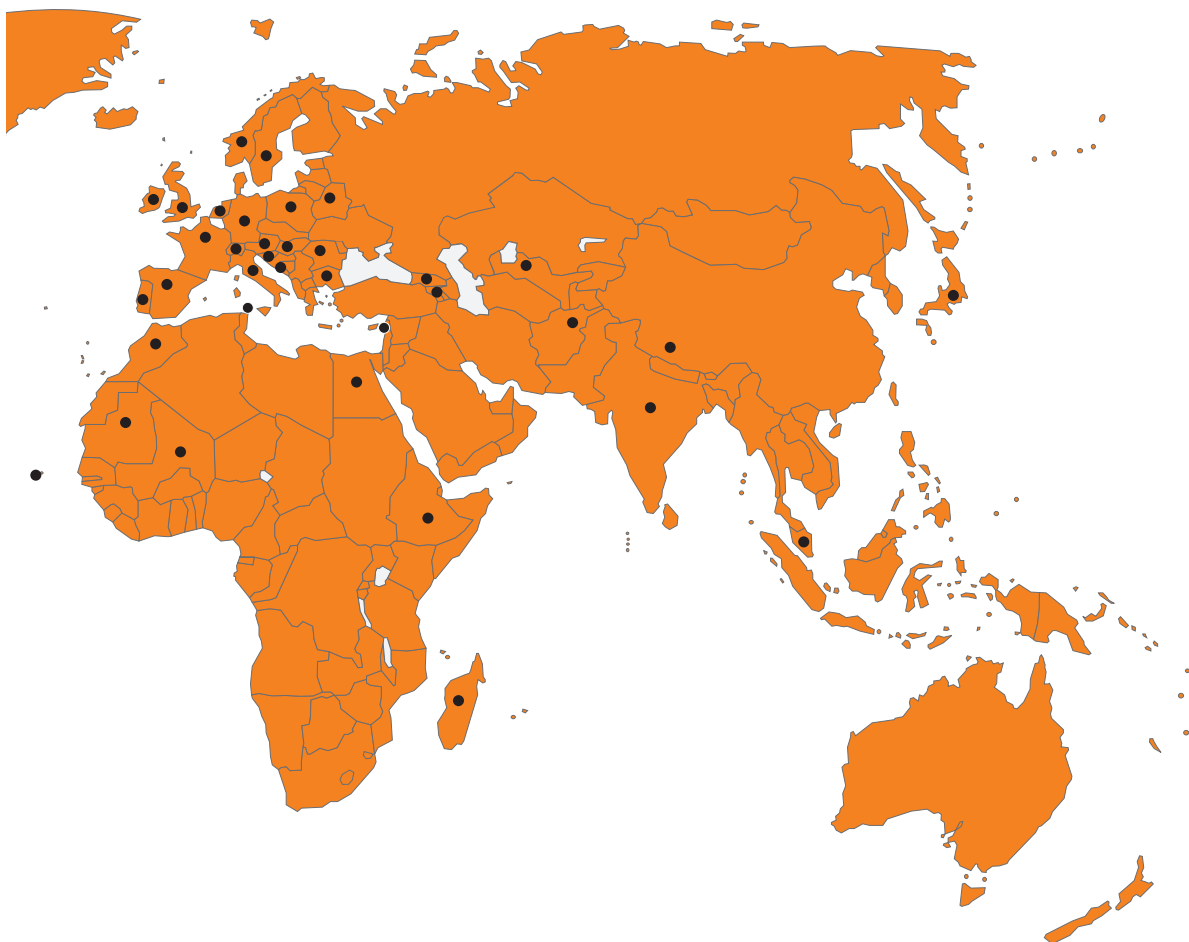
Canada – Red Fife Wheat
United States of America – Anishinaabeg Manoomin Rice
United States of America – Cape May Oyster
United States of America – Makah Ozette Potato
United States of America – Navajo-Churro Sheep
United States of America – Raw Milk Cheese
United States of America – Sebastopol Gravenstein Apple

Latin America

Argentina – Andean Corn
Argentina – Quebrada de Humahuaca Andean Potatoes
Argentina – Yacón
Bolivia – Pando Brazil Nut
Brazil – Aratù

Brazil – Barù Nut
Brazil – Canapù Bean
Brazil – Juçara Palm Heart
Brazil – Red Rice
Brazil – Sateré Mawé Canudo Bee Honey
Brazil – Sateré Mawé Native Waraná
Brazil – Serra Catarinense Pine Nuts
Brazil – Umbù
Chile – Blue Egg Hen
Chile – Calbuco Black-Bordered Oyster
Chile – Merquèn
Chile – Purén White Strawberries





Chile – Robinson Crusoe Island Seafood
 Dominican Republic – Sierra Cafetalera Coffee
 Ecuador – Cacao Nacional
 Guatemala – Huehuetenango Highlands Coffee
 Guatemala – Ixcán Cardamom
 Mexico – Chinantla Vanilla
 Mexico – Seri Indians Roasted Mesquite
 Mexico – Tehuacán Amaranth
 Peru – San Marcos Andean Fruit
 Peru – Pampacorral Sweet Potatoes
 Peru – Andean Kañihua
 Peru – Traditional White Chuño

Africa
 Cape Verde – Bolona Plateau Goat Cheese
 Egypt – Siwa Dates
 Ethiopia – Wenchí Volcano Honey
 Ethiopia – Wukro White Honey
 Ethiopia – Harenna Forest Wild Coffee
 Madagascar – Andasibe Red Rice
 Madagascar – Mananara Vanilla
 Mali – Dogon Somè
 Morocco – Argan Oil
 Morocco – Taliouine Saffron
 Mauritania – Imraguen Women's Mullet Bottarga

Asia
 Armenia – Motal
 China – Tibetan Plateau Yak Cheese
 India – Dehra Dun Basmati Rice
 Japan – Unzen Green Mustard
 Malaysia – Bario Rice
 Malaysia – Rimbàs Black Pepper



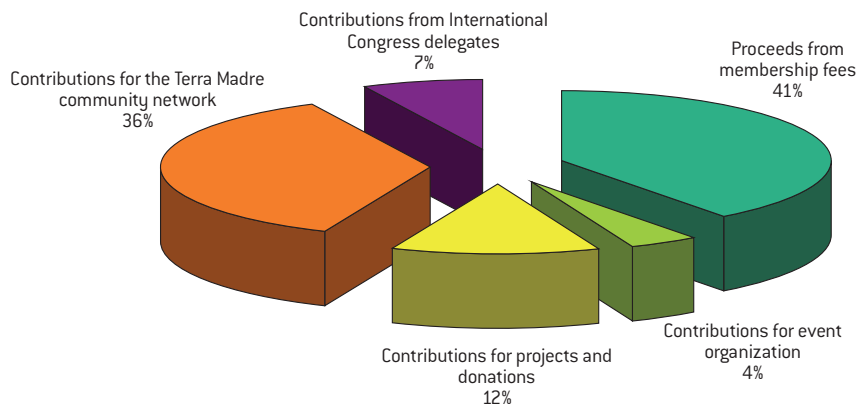
For information:
www.fondazione Slow Food.com

Slow Food Financial Statement 2007

In 2007 Slow Food worked on a budget of about 2,420,000 euros. With respect to the past when resources utilized were slightly in excess of 2 million euros, the 2007 budget comprised the 400,000 euros necessary to organize the 5th International Congress.

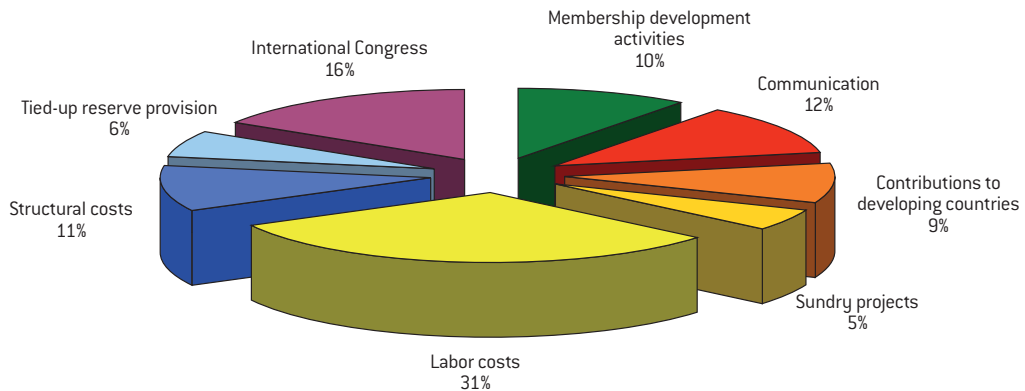
Proceeds from membership fees	959,804
Contributions for event organization	103,060
Contributions for projects and donations	299,874
Contributions for the Terra Madre community network	882,000
Contribution from International Congress delegates	172,720
Total Slow Food revenue	2,417,458
Membership development activities	245,206
Communication	280,889
Contributions to developing countries	221,359
Other projects	118,544
Labor costs	749,162
Structural costs	254,681
Tied-up reserve provision	150,000
International Congress	385,666
Total Slow Food expenditure	2,405,507
Operating result	11,951

Breakdown of Slow Food funding (2007)



Membership fees were Slow Food's main source of funding (41 percent). International events (Slow Fish in Genoa, Cheese in Bra and Augusto, Saber y Sabor in Bilbao) generated 4 percent of proceeds; donations and contributions for projects from foundations, associations and individual supporters accounted for 12 percent. Contributions for the Terra Madre network (36 percent) were allocated to cover the costs incurred to coordinate and develop the food community network. The contribution made by international delegates from developed countries to cover part of the costs of the Fifth International Congress accounted for 7 percent.

Breakdown of Slow Food costs (2007)



In 2007 membership development activities (10 percent of resources) comprised member service, travel and accommodation expenses. Communication—the publication of the Slow international journal (replaced by the Slow Food Almanac in 2008) and national newsletters, and advocacy activities for the promulgation of the movement—accounted for 12 percent of resources through. Contributions to developing countries accounted for 9 percent of investment in 2007. The beneficiaries of these provisions were presidium producers in developing countries and Terra Madre food communities in Africa and Latin America. The 'Sundry projects' entry (5 percent) comprised a mass media awareness campaign on sustainability issues and the costs of participation in international events. Human resources were the highest cost item (31 percent) for the coordination of membership and Terra Madre community development. Structural costs (11 percent) refer to rentals and overheads, data processing and telephone systems, administration and bank expenses, and taxes. 6 percent of resources was allocated to ensure the capitalization of the international association. The Fifth International Congress in Puebla, finally, absorbed 16 percent of resources.

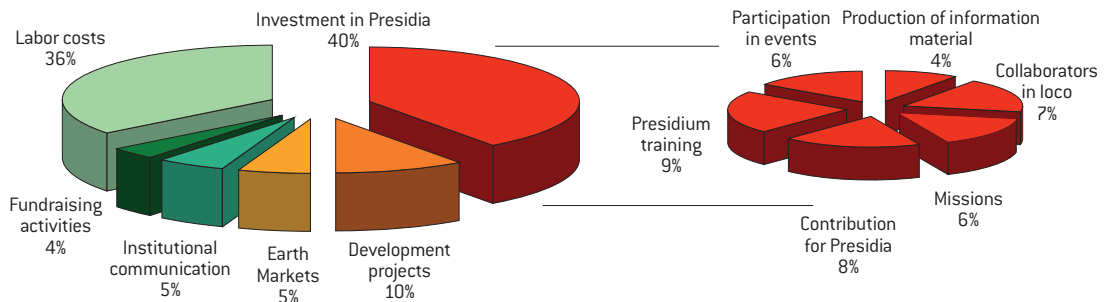
The Slow Food Foundation for Biodiversity

The Slow Food Foundation for Biodiversity supports Presidium and Earth Market producer communities. The 2007 budget amounted to about 1,129,000 euros of which 88 percent were redistributed among the Foundation's various stakeholders (net Added Value), or producers (Ark of Taste, Presidia, Earth Markets and other projects), the local communities, involved in and sensitized through communication activities on issues relating to the defense of biodiversity and Foundation personnel.

Financial Statement 2007

Proceeds from supporters	477,964
Contributions from the Slow Food world	223,393
Events	146,889
Proceeds from projects	147,156
Sundry proceeds	133,324
Total Slow Food revenue	1,128,726
Presidium projects	398,217
Earth Markets	53,768
Cooperation projects	99,131
Communication and community sensitization	105,756
Labor costs	336,517
Structural costs	135,337
Total Slow Food expenditure	1,128,726
Operating result	—

Breakdown of distributed added value 2007



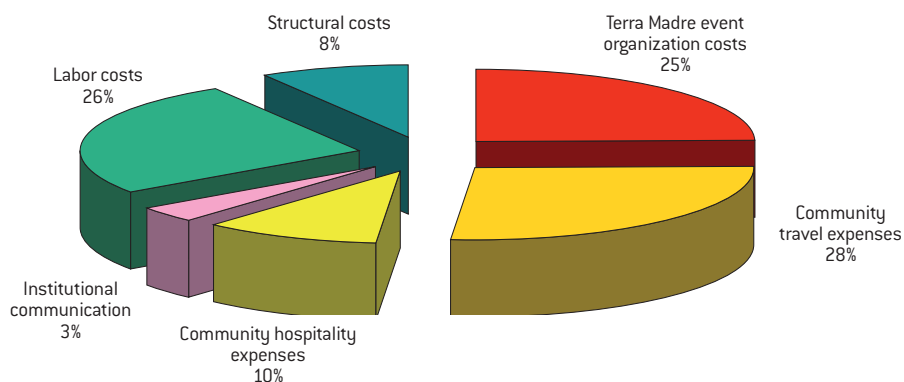
Terra Madre Foundation

The network of food communities is managed by the Terra Madre Foundation, the founding members of which are Slow Food, the Italian Ministry of Foreign Affairs – Cooperation for Development, the Italian Ministry of Agricultural, Food and Forestry Policies, the Piedmont Regional Authority and the City of Turin. Together these bodies collected about 6,600,000 euros in the two-year period 2006/07. In 2006 the Terra Madre world meeting constituted the main cost item, comprising organization and staging expenses as well as the travel and accommodation costs of the delegates of the various food communities and, in 2007, the year after the meeting, the expenses incurred, mainly labor costs, to maintain and develop the network. This statement does not take into account the activities developed by the network in loco in the different countries.

Terra Madre Financial Statement 2006/2007

Contributions collected to support the communities	6,622,963
Total Terra Madre Foundation revenue	6,622,963
Terra Madre event cost	1,624,118
Community travel expenses	1,760,841
Community hospitality expenses	690,475
Institutional communication	224,399
Labor costs	1,738,872
Structural costs	559,753
Total Slow Food costs	6,598,458
Operating result	24,505

Breakdown of spending 2006/2007



Organization

The Slow Food international movement is coordinated by an International Board of Directors and guided by an International Council. Appointments have a duration of four years. The main headquarters of Slow Food International is in Bra in Piedmont, Italy. In some countries—Italy, USA, Germany, Switzerland, France, Japan, UK, Australia, The Netherlands—activities are run by National Managements, which respond to the International Board of Directors.

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Carlo Petrini (Italy)

Vice-Presidents

Alice Waters (USA)

Vandana Shiva (India)

John Kariuki Mwangi

(Kenya)

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Rafael Pérez (Switzerland)

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Hirotooshi Wako (Japan)

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Marco Brogiotti

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Ola Buckard

*Slow Food Foundation for
Biodiversity Representative
Serena Milano (Italy)*

*University of Gastronomic
Sciences Representative
Cinzia Scaffidi (Italy)*

* All members of the International Board of Directors are also members of the International Council. All members of the International Council were elected for a four-year term of office during the Slow Food International Congress in Puebla, Mexico, 2007.