



18_21 settembre 2009
september **bra ITALY**

MOSTRA INTERNAZIONALE
INTERNATIONAL EXHIBITION

Day By Day Cheese 2009

*Meetings, discussions, conferences,
appointments you cannot miss...*



Thursday September 17

Piazzàti: Open Air Screening of Giorgio Diritti's Film

9 pm, Via G. Piumati, between Viale Rimembranze and Corso 4 Novembre (in case of rain the screening will be cancelled)

Following the great success of *Il Vento Fa Il Suo Giro*, director Giorgio Diritti presents a new documentary on an unsettling and little known episode: the renting out of children's labor during the Second World War. The event is organized by Slow Food, City of Bra, University of Gastronomic Sciences and Historical Institute of Bra and its People.

Presentation by: Piercarlo Grimaldi, Professor of Cultural Anthropology at the University of Gastronomic Sciences, and Fabio Bailo, Director of the Historical Institute of Bra and its People.

Free admission subject to availability



Friday September 18

Opening of Cheese

11 am

Cheese Market, Great Hall of Cheese, Enoteca, Piazza della birra, Slow Food Presidia, Tasting Booths, Street Food, Birroteca and Sandwicheese.

Presentation of Slowine.it the new Slow Food website on wine

11.30 am *Caffè letterario (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)*

Presentation and launch of Slow Food's new wine website followed by a debate on online wine communication.

Speakers: Alessandro Regoli, Director of Winenews.it; Filippo Ronco, Director of Tigulliovino.it; Carlo Macchi, creator of Winesurf.it; Franco Ziliani, author of the blog Vinoalvino.org, and Maurizio Gily (agronomist).

Moderator: Sergio Miravalle, journalist with La Stampa and author of the blog *Giro di vite* on www.lastampa.it

Start of the Master of Food

11.30 am, *Corso Cottolengo*

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2).

MODERN HERDERS – Long Distance Seasonal Livestock Migration

Milk Workshop

12 noon, *Palazzo Mathis (Piazza Caduti per la Libertà)*

Transhumance, the seasonal movement of flocks and herds of livestock over short or long distances, is one of the oldest techniques in the history of farming. Sadly this practice is slowly falling into disuse, meaning its environmental, social and economic values are at risk of disappearing forever. During this workshop you will hear voices from this vanishing way of life and learn about some examples of reviving transhumance in an age of globalization.

Speakers: Marion Ossiniri, Breeder, Béarn Mountain Cheese Presidium, France; Atila Sedefchev, Karakachan Sheep Presidium, Bulgaria; Carmelina Colantuono, Transhumant herder, Italy; Michele Fino, University of Val d'Aosta, Italy; Marian Popoiu, Branza de Burduf Cheese Presidium, Romania; Paolo Viano, zootechnician, expert in transhumance, Italy; Marzia Verona, writer and researcher, Italy.

Moderator: Cinzia Scaffidi, Director of the Slow Food Study Center.

Free admission subject to availability

Exploring Taste - Educational Activities for Children

12 noon, 2, 4 and 6 pm, *Slow Food Area (Piazza XX Settembre, Slow Food Educates space)*

Children discover Slow Food's history and themes by solving the "Puzzle of the vanished cheese" (about 30 minutes).

Free admission

Cheese Guessing Game

12 noon, *Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)*

An enjoyable guessing game for the public at lunchtime. Visitors taste two or three risotto dishes and have to guess which cheeses are the main ingredients of each recipe. Accessories and prizes will be distributed to the winners.

Opening of the Great Hall of Cheese

12.30 pm, Great Hall of Cheese and Enoteca

Start of Taste Workshops

1 pm, *Liceo Scientifico Giolitti, IPC Velso Mucci, Scuole Maschili*

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2)

Aperitivo at the Coop

1 pm, *Coop stand (S47-48-49, Via Principi di Piemonte)*

Arneis and Barbera Superiore from the Terre da Vino winery, paired with Robiola di Roccaverano (Slow Food Presidia) selected by Gian Domenico Negro.

Free admission

Presentation of the European Promo Terroir Project

2.30 pm, *Slow Food Foundation area (San Rocco - intersection Via Cavour and Via Marconi)*

Presentation of the European *Promo Terroir* Project, which aims to promote traditional products from the Italo-French cross-border area. The project's partners and producers will participate.

Free admission

Press Conference and Presentation of the Seventh Edition of Cheese

3 pm, *Palazzo Mathis – Sala Piano Nobile (Press Office Headquarters)*

Presentation of the Parmigiano Reggiano Cheese Consortium

3 pm, *Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)*

Meetings and discussions on PDO cheeses.

Free admission subject to availability

Interval with Coop

3 pm, *Coop stand (S47-48-49, Via Principi di Piemonte)*

The producer of Libera Terra personally presents his wines, paired with Nicola Bertinelli's PDO Parmigiano-Reggiano from specific years.

Free admission

Start of the Master of Food

3.30 pm, *Craveri museum*

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2).

Inauguration of the Seventh Edition of Cheese – A Thousand Ways with Milk

4 pm, Piazza Caduti per la Libertà (in case of rain, Teatro Polietama Boglione – Piazza Carlo Alberto)

Speakers: Luca Zaia, Food, Agriculture and Forestry Minister; Mercedes Bresso, President of Piedmont Regional Authority; Gianna Gancia, President of Cuneo Provincial Authority; Bruna Sibille, Mayor of Bra; Carlo Petrini, President of Slow Food. Four important figures of the cheese scene will be awarded for their merit.

DREAM CANTEEN – Slow Food’s Guidelines for Better Public Food Service

Milk Workshop

4 pm, Palazzo Mathis

How can a canteen be good, clean and fair? Slow Food has been studying public food service and implementing projects to improve the catering industry for several years. This experience, and a study carried out in Italian schools, have led to the creation of a Slow Food manual, which will be presented during this workshop.

Speakers: Claudio Baccarini, Member of the Slow Food Italy Education Commission; Amina Ciampella, Food Technologist, Expert in Public Catering Systems; Laura Bettazzoli, manager of the Italian area of Fondazione Bonduelle; Valeria Cometti, manager of Slow Food Italy educational projects.

Moderator: Paolo Gramigni, Educator and Slow Food teacher, Italy

Free admission subject to availability

Start of Taste Workshops

4 pm, Liceo Scientifico Giolitti, IPC Velso Mucci, Scuole Maschili

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2)

Find the Pairing - Educational Activities for Adults

4 - 9 pm (continuous), Slow Food Association stand (Education Area, Piazza XX Settembre)

Visitors can test their knowledge of cheese and learn more through themed games. Guided tasting at 5 pm.

Free admission

Not Only Water – Discovering Lurisia Products

4 pm, Lurisia stand (Piazza XX Settembre – sponsor area)

Daily tastings and presentation of Lurisia products, from mineral water to Lurisia beers and Chinotto to Gazzosa, culminating with “0.1 Origine”, the vodka 100% made in Italy using Lurisia water. With the participation of Teo Musso from the Baladin brewery and staff from the Origine workshop.

Free admission

Presentation of the Consortium for Monte Veronese Cheese

4.30 pm Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)

Discover Italian PDO cheeses.

Free admission subject to availability

Aperitivo at the Coop

5 pm, Coop stand (S47-48-49, Via Principi di Piemonte)

Puzzone and Vezzena cheeses paired with Cavit and Tenuta San Leonardo wines.

Free admission

Leave for a "Taste Tour" with Alpitour

5 pm, Alpitour stand (S20 and S21, Piazza Carlo Alberto)

Get a card at our stand and while discovering ancient cheese-making traditions and taste you can win an Alpitour weekend.

Solidarity Aperitivo

6 – 8.30 pm, Great Hall of Cheese (Piazza XX Settembre)

The Solidarity Aperitivo offers visitors an opportunity to savor Slow Food Presidia cheeses and Presidia preserves paired with excellent wines while raising funds for Slow Food Foundation for Biodiversity projects and the Terra Madre network of food communities.

Traditional Food and Farming Products and HACCP

6 pm, Piedmont Regional Authority area (Piazza XX Settembre)

Problematic issues and prospects for simplification, presented by INOQ (North-West Italy Quality Institute).

Free admission

The Three Ripenings of Montasio: fresh, medium and mature

6 pm, Casa Friuli (Piazza XX Settembre)

Each cheese is paired with SuperWhites, the great white wines from Friuli selected by Slow Food for wine enthusiasts around the world.

The fee is € 5 for Slow Food members, € 10 for non-members.

To make reservations: 333 2392392

Presentation of the Alliance Project Between Italian Chefs and Slow Food Presidia

7 pm, Caffè letterario (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)

Italian chefs support small Presidia producers: more than 180 restaurants are keen to promote Italian small-scale quality products that are at risk of disappearing. The project is sponsored by Glenlivet whisky.

Followed by a tasting of smoked cheeses paired with Glenlivet whisky.

Free admission

Start of Taste Workshops

7 pm, Liceo Scientifico Giolitti, IPC Velso Mucci, Scuole Maschili

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2).

Rediscovering Piedmont's Great PDO Cheeses.
Robiola di Roccaverano: the first Italian PDO Goat Cheese
7 pm, Piedmont Regional Authority area (Piazza XX Settembre)

Presentation and guided tasting.

Speakers: Paolo Massobrio, journalist and writer; Ulderico Antonioli Piovano, President of the Robiola di Roccaverano Consortium; Gian Domenico Negro, Arborea in Bubbio.

Free admission subject to availability

A Beer at the Coop

7 pm, Coop stand (S47-48-49, Via Principi di Piemonte)

Beers from the Pedavena brewery and Montegrappa cheeses.

Free admission

Cross-border spirit: Masca beer paired with Gruyère and Comté

7 pm, Birrificio Torino stand (PB03, Piazza della birra – Piazza XX Settembre)

Mauro Mascarello, brewer at Birrificio Torino, presents his new artisan beer—black with low fermentation—paired with Fiorenzo Giolito's selection of French cheeses.

Cheese Guessing Game

7 pm, Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)

An enjoyable guessing game for the public at dinner time. Visitors taste two or three risotto dishes and have to guess which cheeses are the main ingredients of each recipe. Accessories and prizes will be distributed to the winners.

Free admission subject to availability

Win Your Weight in Cheese

7.30 pm, Via degli Affinatori (Piazza Roma)

Cheese affineurs run a cheese quiz for visitors all day. In the evening a winner is drawn from correct entries and wins their weight in cheese.

Wine Bank Tasting

7.30 – 8.30 pm Wine Bank Enoteca at Cheese (Via Principi di Piemonte, Bra)

Tasting of a selection of wines recommended by the Wine Bank paired with Slow Food Presidia products.

MUSIC AT CHEESE - Le Man Avec Les Lunettes

8 pm, Caffè letterario (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)

The six men in glasses bring their *honey pop* back to Cheese.

Free admission

Asti DOCG (PDO) at Cheese

8 and 9.30 pm, Asti Consortium stand (Piazza XX Settembre – sponsor area)

Visitors can relax, taste and learn through pairings of Asti DOCG (PDO) and a selection of cheeses and desserts.

Free admission subject to availability

National Police Band in Concert

9.30 pm, *Piazza Caduti per la Libertà (in case of rain, Teatro Politeama Boglione, Piazza Carlo Alberto)*

Concert of the Italian National Police band conducted by maestro Maurizio Billi.

Free admission

New York meets Bra

9.30 pm, *Piedmont Regional Authority area (Piazza XX Settembre)*

At the Lounge Vino Bar, *Jazz & More* with Nick Rolfe (USA, exclusive European appearance).

Free admission subject to availability



Saturday September 19

Production of Raw Milk Cheese in Bosnia-Herzegovina. Problems and Solutions

9.30 am, *Slow Food Foundation area (San Rocco - intersection Via Cavour and Via Marconi)*

Round table. Speakers: Mauro Cravero and Mauro Negro, Department of hygiene of food of animal origin at local health authority ASL Cn1, Piedmont; Luca Nicolandi, Department of hygiene of food of animal origin at local health authority ASL To4, Piedmont; Paolo Boni, Italian Society of Preventive Veterinary Medicine; Roberto Rubino, Anfosc; Dragan Brenjo, Bosnia Herzegovina Food Safety Agency; Vid Kopanja, Ministry of Agriculture, Water and Forests of the Srpska Republic; Edina Sijerčić, Ministry of Agriculture, Water and Forests of Bosnia Herzegovina; Ramiz Velić and Zlatan Sarić, Agriculture faculty of Sarajevo University; Miroslav Glogovac and Ante Filipović, Association of Sack Cheese Producers of Herzegovina – Slow Food Presidium; Sorinel Ghetau and Svijetlana Sakić, UCODEP.

Opening of Cheese

10 am, Cheese Market, Great Hall of Cheese, Enoteca, Piazza della birra, Slow Food Presidia, Tasting Booths, Street Food, Birroteca and Sandwicheese.

Reading and Discussion of the Morning Papers. Food and the Papers

10 am, (*Caffè Letterario, Slow Food Editore courtyard, Via della Mendicità Istruita 45*)

Daily press review in collaboration with *La Stampa*. Comment on the day's issues with particular focus on local news by: Gigi Padovani, journalist of *La Stampa*; Paolo C. Conti, President of Cedites and author of *La leggenda del buon cibo italiano* (The Legend of Good Italian Food); Roberto Burdese, President of Slow Food Italy.

Playing With the Senses – Educational Activities for Children

10 am – 12.30 pm, *Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)*

A continuous cycle of games: children use their five senses to recognize everyday foods, solve mysteries...and fill in the cheese holes!

Free admission

Exploring Taste - Educational Activities for Children

11 am, 2, 4 and 6 pm, *Slow Food Area (Piazza XX Settembre, Slow Food Educates space)*

Children discover Slow Food's history and themes by solving the "Puzzle of the vanished cheese" (about 30 minutes).

Free admission

Find the Pairing - Educational Activities for Adults

11 am – 9 pm (continuous), *Slow Food Association stand (Education Area, Piazza XX Settembre)*

Visitors can test their knowledge of cheese and learn more through themed games. Guided tasting from 3 to 5 pm.

Free admission

Market Evolution and Territorial Competitiveness: Proposals of the Dairy and Cheese Production Chain.

11 am, Piedmont Regional Authority area (Piazza XX Settembre)

Speakers: Mino Taricco Agriculture Minister Piedmont Regional Authority; Franco Biraghi, President of the dairy and cheese section of the Cuneo Province Industrial Union; Bruno Rivarossa, Director of Coldiretti Piedmont; Pierangelo Cumino, of Confagricoltura Piedmont; Lodovico Actis Perinetti, Vice-President of CIA Piedmont; Tommaso Mario Abrate, President of Fedagri Confcooperative Piedmont; Giancarlo Sironi, President of Lega Coop Agroalimentare Nord Ovest; Gianni Siccardi, President of Assopiemonte DOP; Renato Invernizzi, President of the Gorgonzola Consortium.

Moderator: Gianni Martini, journalist with La Stampa.

Free admission

Amaggio, 4ever – Formaggio Per Sempre (Cheese Forever) Children's Costume Parade

11 am, Piazza Caduti per la Libertà

The Carnevalspettacolo association with children from schools in Ghemme (Novara) present their 2009 Carnival performance dressed in creative costumes inspired by the cheeses, cows, goats, snails, puddings and ice cream designed by Cinzia Ghigliano for the Slow Food Editore book *Il formaggio. Una storia vera, anzi due* (Cheese, a true story or two).

The play is preceded by a parade around the city's streets.

Afterwards meet the authors and drink a toast of Ghemme wine.

The three ripenings of Montasio: fresh, medium and mature

11 am, Casa Friuli – Piazza XX Settembre

Each cheese is paired with SuperWhites, the great white wines from Friuli selected by Slow Food for wine enthusiasts around the world.

The fee is € 5 for Slow Food members, € 10 for non-members.

To make reservations: 333 2392392

Launch of the Republication of *Una Nuvola d'ira* (A cloud of rage) by Giovanni Arpino and the Poetry Collection *Tempo e Maree* (Time and tides) by Velso Mucci

11.30 am, Caffè letterario (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)

With Massimo Raffaelli, editor of the two works. Organized by the Historical Institute of Bra and its People.

Free admission

Start of the Master of Food

11.30 am, Corso Cottolengo

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2).

Presentation of the New International Cheese Presidia

12 noon, Slow Food Foundation area (San Rocco - intersection Via Cavour and Via Marconi)

Raw Milk Butter, Traditional Emmentaler and Raw Milk Vacherin Fribourgeois (Switzerland), Pultost (Norway); Carranzana Cara Negra Sheep Cheese (Spain), Bearn Mountain Pasture

Cheeses, Rove Brousse Goat Cheese (France), Cherny Vit Blue Cheese and Karakachan Sheep Yogurt (Bulgaria).

With the participation of the producers. Rounded off by a tasting of the new Presidia cheeses.

Free admission

CHEESE AND THE PLANET – Sustainability in Cheesemaking

Milk Workshop

12 noon, Palazzo Mathis (*Piazza Caduti per la Libertà*)

Energy, packaging, distribution: How can these three key elements in the production of cheese and other dairy products be made sustainable? Hear about the experiences and projects of producers who have chosen to follow an environmentally-friendly path and about businesses that provide advice and solutions for widespread sustainability in the future.

Speakers: Luca Nicolandi, Department of Veterinary Services, Piedmont Regional Authority, Italy; Pascale Baudonnel, Presidium for Artisan Geitost from the Sogne Fjord, Norway; Randolph Hodgson, Neal's Yard Dairy, UK; Luigi Bistagnino, Industrial Design, Turin Polytechnic, Italy; Franco Filippi, President E++, Italy.

Moderator: Piero Sardo, Slow Food Foundation for Biodiversity

Free admission subject to availability

Cheese Guessing Game

12 noon Italian Food, Agriculture and Forestry Ministry (*stand C01, Via Principi di Piemonte*)

An enjoyable guessing game for the public at lunchtime. Visitors taste two or three risotto dishes and have to guess which cheeses are the main ingredients of each recipe. Accessories and prizes will be distributed to the winners.

Free admission subject to availability

Start of Taste Workshops

1 pm, Liceo Scientifico Giolitti, IPC Velso Mucci, Scuole Maschili

Booking required at the Workshop Reception (*Piazza XX Settembre / Vicolo Chiaffrini 2*)

Discover Cheese from the Carso Area

1 pm, Casa Friuli (*Piazza XX Settembre*)

Each cheese is paired with SuperWhites, the great white wines from Friuli selected by Slow Food for wine enthusiasts around the world.

The fee is € 5 for Slow Food members, € 10 for non-members.

To make reservations: 333 2392392

Aperitivo at the Coop

1 pm, Coop stand (*S47-48-49, Via Principi di Piemonte*)

With PDO Parmigiano-Reggiano Fior fiore Casello di Cagnole and Chiarli Lambrusco wine. Guided tasting by Beppe Mariani and Roberto Saletta.

Free admission

Rediscovering Piedmont's Great PDO Cheeses.

Gorgonzola: a great traditional cheese that has traveled beyond its origins by the River Ticino.

2 pm, *Piedmont Regional Authority area (Piazza XX Settembre)*

Presentation and guided tasting.

Speakers: Gianfranco Quaglia, journalist of La Stampa; Renato Invernizzi, President of the Gorgonzola Cheese Consortium; Giovanni Guffanti Fiori, affineur.

Free admission subject to availability

Asti DOCG (PDO) at Cheese

2 and 5 pm, *Asti Consortium stand (Piazza XX Settembre – sponsor area)*

Visitors can relax, taste and learn through pairings of Asti DOCG (PDO) and a selection of cheeses and desserts.

Free admission subject to availability

Presentation of the book *Slow Money* (Slow Food Editore)

2.30 pm, *Caffè letterario (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)*

Speakers: author Woody Tasch and Paolo C. Conti, President of Cedites and author of *La leggenda del buon cibo italiano* (The Legend of Good Italian Food).

Free admission

1999-2009: 10 years of Slow Food Presidia

2.30 pm, *Slow Food Foundation area (San Rocco - intersection Via Cavour and Via Marconi)*

With the participation of the producers..

Slow Food Presidia are 10 years old: there are currently 177 Italian Presidia, bringing together over 1,300 small-scale producers. For ten years they have been promoting fundamental values: protecting biodiversity and traditional production know-how, safeguarding tastes and territories. After the conference there will be a party for the first 10 years of Montébore, the first cheese Presidium.

Tasting of Presidia cheeses.

Free admission

Presentation of the Consortium for “Il Fossa di Sogliano al Rubicone” cheese

3 pm, *Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)*

Discover Italian PDO cheeses.

Free admission subject to availability

Interval with Coop

3 pm, *Coop stand (S47-48-49, Via Principi di Piemonte)*

With fresh to super-mature varieties of Asiago cheese from the producer Pennar and spumante wines from Altemasi di Cavit

Free admission

Start of Master of Food

3.30 pm, *Craveri museum*

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2).

Effect of Green and Preserved Feed on Milk Lipids and Sensory Profile of PDO Raschera Cheese

3.30 pm, *Piedmont Regional Authority area (Piazza XX Settembre)*

Speakers: Giorgio Borreani, Department of Agronomy, Silviculture and Land Management, Turin University; Giovanna Battelli, ISPA CNR Milan; Daniele Giaccone, Regional Breeders Association of Piedmont.

Press Conference Abruzzo Region: Agriculture after the Earthquake

4 pm, *Palazzo Mathis – Sala piano nobile*

DREAM CANTEEN - The Potential of Cheese in Canteens

Milk Workshop

4 pm, *Palazzo Mathis*

Is it possible to serve cheese in a canteen every day while satisfying budgets, regulations, tastes and nutritional requirements, as well as having a low environmental impact and buying local?

Yes, but it is important to think carefully about the products and where they come from.

Somewhere between the anonymity of industrial manufacturing and the sophistication of exclusive artisan production lies a middle path that can be sustainable from all perspectives.

Speakers: Simona del Treppo, Agronomist, quality expert at Eataly, Italy; Eugenio Parente, Professor of Microbiology, University of Basilicata; Franco De Cesare, director of purchase office Dussmann Service.

Moderator: Paolo Gramigni, Teacher and educator of Slow Food Italy

Presentation of the *Slowfood* magazine

4 pm, *Caffè letterario – Slow Food Editore courtyard*

Speakers: Marco Cazzato, Giuseppe Palumbo, Piero Lusso and Marco Corona. The illustrators will be in the courtyard and surrounding areas on Saturday and Sunday to depict the event.

Free admission

Start of Taste Workshops

4 pm, *Liceo Scientifico Giolitti, IPC Velso Mucci, Scuole Maschili*

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2).

Not Only Water – Discovering Lurisia Products

4 pm, *Lurisia stand (Piazza XX Settembre – sponsor area)*

Daily tastings and presentation of Lurisia products, from mineral water to Lurisia beers and Chinotto to Gazzosa, culminating with “0.1 Origine”, the vodka 100% made in Italy using Lurisia water. With the participation of Teo Musso from the Baladin brewery and staff from the Origine workshop.

Free admission

Presentation of the Montasio Cheese Consortium

4.30 pm, *Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)*

Meetings and discussions on Italian PDO cheeses

Free admission subject to availability

Rediscovering Piedmont's great PDO cheeses: Raschera

4.30 pm, *Piedmont Regional Authority area (Piazza XX Settembre)*

Presentation and guided tasting.

Speakers: Pier Carlo Adami, President ONAF; Ezio Basso, representative of the Confraternita del Raschera; Giovanni Siccardi, President of the Raschera Cheese Consortium.

Mixed Couples

5 pm, *Slow Food Foundation area (San Rocco - intersection Via Cavour and Via Marconi)*

Cross-border goat cheeses (Banon, Tomme Ancienne de Provence and Rove Brousse Goat Cheese from France and Coazze Cevrin and Seirass del Fen from Italy) meet mountain honeys and jams. Workshop organized as part of the European *Promo Terroir* project.

Free admission subject to availability

Start of the Master of Food

5 pm, *Corso Cottolengo*

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2).

Aperitivo at the Coop

5 pm, *Coop stand (S47-48-49, Via Principi di Piemonte)*

With Martinelli's Farindola Pecorino (Slow Food Presidium) and Terre da Vino wines.

Free admission

Leave for a "Taste Tour" with Alpitour

5 pm, *Alpitour stand (S20 and S21, Piazza Carlo Alberto)*

Get your card at our stand and while discovering ancient cheesemaking traditions and taste you can win an Alpitour weekend.

Solidarity Aperitivo

6 – 8.30 pm, *Great Hall of Cheese*

The Solidarity Aperitivo offers visitors an opportunity to savor Slow Food Presidia cheeses and Presidia preserves paired with excellent wines while raising funds for Slow Food Foundation for Biodiversity projects and the Terra Madre network of food communities.

Rediscovering Piedmont's great PDO cheeses. Toma Piemontese

6 pm, *Piedmont Regional Authority area (Piazza XX Settembre)*

Presentation and guided tasting. Speakers: Giovanna Ruo Berchera, journalist and teacher of eno-gastronomy; Riccardo Rosso, President of the Toma Piemontese Consortium; Enrico Rosso, cheese expert.

Soft Paste Cheeses and Picolit

6 pm, *Casa Friuli – Piazza XX Settembre*

Each cheese is paired with SuperWhites, the great white wines from Friuli selected by Slow Food for wine enthusiasts around the world. The fee is € 5 for Slow Food members, € 10 for non-members.

To make reservations: 333 2392392

Claudio Batta

6.30 pm, *Caffè letterario (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)*

Directly from Zelig, “il nigmista” offers a preview of his show *Agrodolce*.

Free admission

Quorum Workshop

6.30 pm, *Wine Bank – Pollenzo*

Quorum is a unique wine, a multi award-winning PDO Barbera d’Asti achieved through a collaborative project of the Hastae group, made up of six Piedmont producers—Berta, Braida, Chiarlo, Coppo, Prunotto and Vietti. The workshop offers a string of vintage years—1998, 1999, 2001 and 2003—together with cheeses.

Info: 0172 458418

Free admission subject to availability

Start of Taste Workshops

7 pm, *Liceo Scientifico Giolitti, IPC Velso Mucci, Scuole Maschili*

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2)

Cheese Guessing Game

7 pm, *Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)*

An enjoyable guessing game for the public at dinner time. Visitors taste two or three risotto dishes and have to guess which cheeses are the main ingredients of each recipe. Accessories and prizes will be distributed to the winners.

Free admission subject to availability

A Beer at the Coop

7 pm, *Coop stand (S47-48-49, Via Principi di Piemonte)*

Beers from the Amarcord brewery and Fossa Cheese.

Free admission

Win your weight in cheese

7.30 pm, *Via degli Affinatori (Piazza Roma)*

Cheese affineurs run a cheese quiz for visitors all day. In the evening a winner is drawn from correct entries and wins their weight in cheese.

Wine Bank Tasting

7.30 – 8.30 pm *Wine Bank Enoteca at Cheese (Via Principi di Piemonte, Bra)*

Tasting of a selection of wines proposed by the Wine Bank paired with Slow Food Presidia products.

Happy Hour with Claudio Bellato in Concert

7.30 pm, *Piedmont Regional Authority area (Piazza XX Settembre)*

With tasting of gourmet artisan produce.

Free admission subject to availability

Great Taste from Mountain Milk

8 pm, *Casa Friuli (Piazza XX Settembre)*

Each cheese is paired with SuperWhites, the great white wines from Friuli selected by Slow Food.

The fee is € 5 for Slow Food members, € 10 for non-members.

To make reservations: 333 2392392

CHEESE IN MUSIC – Rhythm of the Land

9 pm, *Piazza Caduti per la Libertà (in case of rain, Teatro Politeama Boglione, Piazza Carlo Alberto)*

Meet with Tony Esposito, Bruna Sibille (the mayor of Bra) and Antonio Damasco for the Volunteers of the Italian Network of Popular Culture.

Free admission

New York meets Bra

9.30 pm, *Piedmont Regional Authority area (Piazza XX Settembre)*

At the Lounge Vino Bar, *Jazz & More* with Nick Rolfe (USA, in an exclusive European appearance).

Free admission subject to availability

CHEESE IN MUSIC – Tony Esposito Trio in Concert

9.40 pm, *Piazza Caduti per la Libertà (in case of rain, Teatro Politeama Boglione, Piazza Carlo Alberto)*

Percussionist and drummer Tony Esposito is a reference point for rhythmic sound worldwide and an active supporter of the Volunteers of the Italian Network of Popular Culture. He presents a special project on the sounds of the land as an exclusive item for the Provinces festival.

Free admission



Sunday September 20

Opening of Cheese

10 am, Cheese Market, Great Hall of Cheese, Enoteca, Piazza della birra, Slow Food Presidia, Tasting Booths, Street Food, Birroteca and Sandwicheese.

Reading and discussion of the morning papers: Daily Press Review

10 am, (Slow Food Editore courtyard - Via della MendicITÀ Istruita 45).

Daily press review in collaboration with La Stampa. Comments on the day's issues with particular focus on local news with:

Mario Calabresi, Director of La Stampa; Carlo Petrini, President of Slow Food; Gianni Martini, Manager of the Cuneo section of La Stampa.

Free admission

Promoting Mountain Pasture Cheeses

10 am, *Slow Food Foundation area (San Rocco - intersection Via Cavour and Via Marconi)*

Presentation of a project to promote mountain pasture cheeses started this year by the Turin Chamber of Commerce, the Chemical Laboratory, Turin University's Department of Agronomy, Silviculture and Land Management and Torino Wireless.

Free admission

Playing With the Senses – Educational Activities for Children

10 am – 12.30 pm, *Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)*

A continuous cycle of games: children use their five senses to recognize everyday foods, solve mysteries...and fill in the cheese holes!

Free admission

Exploring Taste - Educational Activities for Children

11 am, 2, 4 and 6 pm, *Slow Food Area (Piazza XX Settembre, Slow Food Educates space)*

Children discover Slow Food's history and themes by solving the "Puzzle of the vanished cheese" (about 30 minutes).

Free admission

Find the Pairing - Educational Activities for Adults

11 am – 7 pm (continuous), *Slow Food Association stand (Education Area, Piazza XX Settembre)*

Visitors can test their knowledge of cheese and learn more through themed games. Guided tasting at 3 and at 5 pm

Free admission

Rediscovering Piedmont's great PDO cheeses. Bra Cheese in its Soft or Hard Versions

11 am, *Piedmont Regional Authority area (Piazza XX Settembre)*

Presentation and guided tasting.

With the participation of: Armando Gambera, journalist and Director of ONAF; Oscar Giordano, President of the Bra Cheese Consortium; Fiorenzo Giolito, affineur.

Free admission subject to availability

Presentation of the book *Fame di Pane* (Hungry for Bread) in the series “Per mangiarti meglio” (Slow Food Editore)

11.30 am, *Caffè letterario* (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)

The history of bread told for children. Guided tastings teach children to know more about bread, its taste and importance as a daily food. With the participation of the authors Giusi Quarenghi and Alessandra Mastrangelo and the illustrator Daniela Villa.

Free admission

MILK AND QUALITY - From Milk to Milks

Milk Workshop

12 noon, *Palazzo Mathis*

Would you ever go into a shop and ask for a generic “wine” or “cheese”? So when it comes to milk, why do we only use the generic name to refer to a homogenous product that always costs the same? We should be able to choose from different milks, with different stories and flavors. Diet and breed should come before heat treatment. It’s time that producers and consumers had a little biodiversity in their choice of milks.

Speakers: Aldo Grasselli, President of the Italian Society of Preventive Veterinary Medicine, Italy; Kevin Sheridan, Sheridans Cheesemongers, coordinator of the Irish raw milk cheese presidium; Alfonso Burzio, Agrigelateria San Pé, Italy.

Moderator: Roberto Rubino, Director of the Bella Institute for Livestock Research (Province of Potenza) and Director of Caseus magazine, Italy

Free admission subject to availability

The Green African Hills. Honeys from the Ethiopian Plateaus and Ash Yogurt from Kenya Herders

12 noon, *Slow Food Foundation area* (San Rocco - intersection Via Cavour and Via Marconi)

Meet African honey producers with their products and taste them.

Free admission

Cheese Guessing Game

12 noon, *Italian Food, Agriculture and Forestry Ministry* (stand C01, Via Principi di Piemonte)

An enjoyable guessing game for the public at lunchtime. Visitors taste two or three risotto dishes and have to guess which cheeses are the main ingredients of each recipe. Accessories and prizes will be distributed to the winners.

Free admission subject to availability

Public Marking of Bettelmatt Cheese

12.30 am, *Piedmont Regional Authority area* (Piazza XX Settembre)

By the Mountain Community of Antigorio Divedro Formazza.

Speakers: Guido Tallone, Cheese and Milk Institute of Moretta (Cuneo, Italy); Marilena Panziera, AnDiFor Mountain Community.

Free admission

Start of Taste Workshops

1 pm, *Liceo Scientifico Giolitti, IPC Velso Mucci, Scuole Maschili*

Booking required at the Workshops Reception (Piazza XX Settembre / Vicolo Chiaffrini 2).

White Cheeses and SuperWhites

1 pm, Casa Friuli (Piazza XX Settembre)

Each cheese is paired with SuperWhites, the great white wines from Friuli selected by Slow Food .

The fee is € 5 for Slow Food members, € 10 for non-members.

To make reservations: 333 2392392

Aperitivo at the Coop

1 pm, Coop stand (S47-48-49, Via Principi di Piemonte)

With Nicola Bertinelli's PDO Parmigiano-Reggiano and spumante wines produced by the Cavit classic method.

Free admission

Rediscovering Piedmont's Great PDO Cheeses.

Grana Padano: from the Po Valley to All Italy.

1.30 pm, Piedmont Regional Authority area (Piazza XX Settembre)

Presentation and guided tasting.

Speakers: Cesare Baldrighi, President of the Grana Padano Consortium; Carlo Quaglia, Quaglia dairy and cheese producers.

Free admission subject to availability

Presentation of the University of Gastronomic Sciences and Meeting with Michel Onfray

2 pm, Caffè letterario (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)

Speakers: Luisa Torri, Manager of the Sensory Analysis Laboratory of the University and Joanna Kühne, final year student of the three-year course with a dissertation on *Caciofiore of the Roman countryside*. Followed by the philosopher Michel Onfray, founder of the Popular University of Caen, and a conversation with Alberto Capatti, Lecturer in History of Cuisine and Gastronomy at the University of Gastronomic Sciences. In collaboration with Lingua Madre.

Free admission

Asti DOCG at Cheese

2, 5, 8, 9.30 pm Asti Consortium stand (Piazza XX Settembre – sponsor area)

Visitors can relax, taste and learn through pairings of Asti DOCG (PDO) and a selection of cheeses and desserts.

Free admission subject to availability

The Piedmont Project: Using ICT to Promote Quality Food and Wine

2.30 pm, Slow Food Foundation area (San Rocco - intersection Via Cavour and Via Marconi)

Conference by the Informatics Department of Turin University, Telecom Italia, the University of Gastronomic Sciences and Slow Food.

Free admission subject to availability

Rediscovering Piedmont's Great PDO Cheeses. His Highness Castelmagno

3 pm, Piedmont Regional Authority area (Piazza XX Settembre)

Presentation and guided tasting.

Speakers: Marco Arneodo, President of the Castelmagno Cheese Consortium; Evanzio Fiandino, producer; Giacomo Oddero, Honorary President of ONAF.

Free admission subject to availability

Presentation of the Spresa delle Giudicarie Consortium

3 pm, Italian Food, Agriculture and Forestry Ministry (stand C01 – Via Principi di Piemonte)

Discover Italian PDO cheeses.

Free admission subject to availability

Interval with Coop

3 pm, Coop stand (S47-48-49, Via Principi di Piemonte)

Dogliani Dolcetto wine with Beppino Occelli's cheeses. Guided tasting session by Orlando Peccherino and Beppino Occelli.

Free admission

Start of the Master of Food

3.30 pm, Craveri museum

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2).

MODERN HERDERS – Public Lands: How to Reconcile Tradition and Funding

Milk Workshop

4 pm, Palazzo Mathis (Piazza Caduti per la Libertà)

Why can't herders access EU funds? Rural development plans apply to land that is owned or rented for at least five-year periods, while the majority of Italian pastures are on public land administered by the ancient *fida* system and renewable on a yearly basis. This is a serious question that needs to be resolved to allow rural development to move forward.

Speakers: Giampiero Sammuri, President of Federparchi, Italy; Silvia de Paulis, responsible for Slow Food Presidia, Abruzzo; Nunzio Marcelli, breeder and President of ARPO, Italy; Michele Corti, Lecturer in Animal Husbandry Systems at Milan University.

Moderator: Roberto Rubino, Director of the Bella Institute for Livestock Research (Province of Potenza) and Director of Caseus magazine, Italy

Free admission subject to availability

Start of Taste Workshops

4 pm, Liceo Scientifico Giolitti, IPC Velso Mucci, Scuole Maschili

Booking required at the Workshops Reception (Piazza XX Settembre / Vicolo Chiaffrini 2).

Not Only Water – Discovering Lurisia Products

4 pm, Lurisia stand (Piazza XX Settembre – sponsor area)

Daily tastings and presentation of Lurisia products, from mineral water to Lurisia beers and Chinotto to Gazzosa, culminating with "0.1 Origine", the vodka 100% made in Italy using Lurisia water. With the participation of Teo Musso from the Baladin brewery and staff from the Origine workshop.

Free admission

Terra Madre-Lingua Madre

4.30 pm, *Caffè letterario (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)*

Presentation of the collaboration between Slow Food and the Lingua Madre National Literary Competition.

Speakers: Lydia Keklikian (2009 award winner); Sonya Orfalian, author of *La Cucina d'Armenia*; Daniela Finocchi, creator of the competition; Antonella Parigi, Director of the Readers' Circle, Turin.

Free admission

Presentation of the Robiola di Roccaverano Cheese Consortium

4.30 pm *Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)*

Discover Italian PDO cheeses.

Free admission subject to availability

Rediscovering Piedmont's Great PDO Cheeses. Murazzano

4.30 pm, *Piedmont Regional Authority area (Piazza XX Settembre)*

Presentation and guided tasting.

Speakers: Patrizia Gatti and Gui Vaudagna, authors of the book *Il Murazzano dop*; Carlo Giordano, President of the Murazzano Consortium.

Free admission subject to availability

Mixed Couples

5 pm, *Slow Food Foundation area (San Rocco - intersection Via Cavour and Via Marconi)*.

The noble *toma* cheeses (Mountain Castelmagno, Langhe Sheep Tuma, Brigasca Sheep Toma, Bleu de Queyras, Tomme du Mont Viso) are paired with flowers and fruits from the area.

Workshop organized as part of the European *Promo Terroir* project.

Free admission subject to availability

Leave for a "Taste Tour" with Alpitour

5 pm, *Alpitour stand (S20 and S21, Piazza Carlo Alberto)*

Get your card at our stand and while discovering ancient cheesemaking traditions and taste you can win an Alpitour weekend.

Presentation of Three Books by Slow Food Editore: *Ricette di Osterie d'Italia – Le zuppe* and *Guida agli extravergini*

6 pm, *Caffè letterario (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)*

Organized by the editors of *Osterie d'Italia*.

Musical entertainment by the group Trelilu and tasting of two soups from Italy and Armenia presented by students of the University of Gastronomic Sciences.

Free admission

Solidarity Aperitivo

6 – 8.30 pm, *Great Hall of Cheese*

The Solidarity Aperitivo offers visitors an opportunity to savor Slow Food Presidia cheeses and Presidia preserves paired with excellent wines while raising funds for Slow Food Foundation for Biodiversity projects and the Terra Madre network of food communities.

The three ripenings of montasio: fresh, medium and mature

6 pm, *Casa Friuli (Piazza XX Settembre)*

Each cheese is paired with SuperWhites, the great white wines from Friuli selected by Slow Food for wine enthusiasts around the world.

The fee is € 5 for Slow Food members, € 10 for non-members.

To make reservations: 333 2392392

Happy Hour with the Easy Big Band

6.30 pm, *Piedmont Regional Authority area (Piazza XX Settembre)*

With tasting of gourmet artisan produce.

Start of Taste Workshops

7 pm, *Liceo Scientifico Giolitti, IPC Velso Mucci, Scuole Maschili*

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2)

The Alta Langa Recovers a Breed and its Cheese

7 pm, *Slow Food Foundation area (San Rocco - intersection Via Cavour and Via Marconi)*

Presentation of the new Langhe Sheep Tuma Presidium producers followed by a cheese tasting.

Free admission

Cheese Guessing Game

7 pm, *Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)*

An enjoyable guessing game for the public at dinner time. Visitors taste two or three risotto dishes and have to guess which cheeses are the main ingredients of each recipe. Accessories and prizes will be distributed to the winners.

Free admission subject to availability

A Beer at the Coop

7 pm, *Coop stand (S47-48-49, Via Principi di Piemonte)*

Beers from the Piazza dei Mestieri brewery

Free admission

Win your weight in cheese

7.30 pm, *Via degli Affinatori (Piazza Roma)*

Cheese affineurs run a cheese quiz for visitors all day. In the evening a winner is drawn from correct entries and wins their weight in cheese.

CHEESE IN MUSIC – Fabio Bonelli in Kitchen Music

7.30 pm, *Caffè letterario (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)*

Indie-folk-rock music is mixed with familiar evocative sounds: running water, a whistling kettle, the sound of kitchenware and glasses.

Free admission

Wine Bank Tasting

7.30 – 8.30 pm *Wine Bank Enoteca at Cheese (Via Principi di Piemonte, Bra)*

Tasting of a selection of wines proposed by the Wine Bank paired with Slow Food Presidia products.

New York Meets Bra

9.30 pm, *Piedmont Regional Authority area (Piazza XX Settembre)*

At the Lounge Vino Bar, *Jazz & More* with Nick Rolfe (USA, in an exclusive European appearance).

CHEESE IN MUSIC – Roy Paci & Aretuska in Global Warming Tour 2009;

Abnoba in *Albina Tour*; **Dj Pony** (Feel Good Productions) in *Balkanica Dj set*

9.30 pm, *Piazza Caduti per la Libertà (in case of rain, Teatro Politeama Boglione, Piazza Carlo Alberto)*

A great party on the Piazza with the modern sound of brass, ancient moods of the *musette* and the contemporary groove of a synthetic Balkan beat box. The volcanic Roy Paci with his group Aretuska will be on stage together with Dj Pony (Feel Good Productions) and the young emerging stars of Abnoba.

Artistic Director: Raffaele Pinelli.

Free admission



Monday September 21

Opening of Cheese

10 am, Cheese Market, Great Hall of Cheese, Enoteca, Piazza della birra, Slow Food Presidia, Tasting Booths, Street Food, Birroteca and Sandwicheese.

Presentation of the Bra Cheese Consortium

10 am, *Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)*

Meeting and discussions on Italian PDO cheeses.

Free admission subject to availability

Purveyors of Good Cheese Award and Auction of Traditional Mature Modena Balsamic Vinegar

10.30 am, *Teatro Politeama Boglione (Piazza Carlo Alberto)*

Slow Food gives awards to restaurants, osterias, shops and affineurs that provide high quality cheese to their customers.

During the ceremony there will be an auction of Traditional Mature Modena Balsamic Vinegar (25 years), drawn in 2009 from the barrels bought by Slow Food Italy and stored with the Traditional Modena Balsamic Vinegar Consortium at Spilamberto

The auction will fund a Slow Food Foundation for Biodiversity project in Kenya.

Free admission subject to availability

Pastoral Land Plans for the Defense and Promotion of Mountain Agriculture in Piedmont

10.30 am, *Piedmont Regional Authority area (Piazza XX Settembre)*

Organized by Public Works, Conservation of Mountain Land and Forests - Department of Forest Policies.

Speakers: Marco Corgnati (Conservation of Mountain Land and Forests – Department of Forest Policies); Andrea Cavallero and Giampiero Lombardi (Department of Agronomy, Silviculture and Land Management, Turin University); Giampaolo Bruno (Order of Turin Agronomists and Foresters).

Free admission subject to availability

Mixed Couples

11 am, *Slow Food Foundation area (San Rocco - intersection Via Cavour and Via Marconi)*

Cross-border goat cheeses meet mountain honeys, preserves and fruits.

Workshop organized as part of the European *Promo Terroir* project.

Free admission subject to availability

Find the Pairing - Educational Activities for Adults

11 am - 3 pm (continuous), *Slow Food Association stand (Education Area, Piazza XX Settembre)*

Visitors can test their knowledge of cheese and learn more through themed games. Guided tasting at 11 am and 1pm.

Free admission

Presentation of the book *Una storia napoletana. Pizzerie e pizzaiuoli tra Sette e Ottocento* by Slow Food Editore (A Neapolitan Story. Pizza between the 18th and 19th centuries)

11.30 am, *Caffè letterario* (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)

By John Irving and Giovanni Ruffa. With the participation of the author Antonio Mattozzi and pizza maker Gabriele Bonci from Pizzarium in Rome.

Free admission

Presentation of the Consortium for Valtellina Casera and Bitto Cheeses

11.30 am, *Italian Food, Agriculture and Forestry Ministry* (stand C01, Via Principi di Piemonte)

Discover Italian PDO cheeses

Free admission subject to availability

CHEESE AND PLACE - The Return of Microflora

Milk Workshop

12 noon, *Palazzo Mathis* (Piazza Caduti della Libertà)

In the past good cheesemakers knew how to use different microflora—unique to every local area and every climate—to make cheeses that were impossible to reproduce elsewhere. Today standard enzymes are increasingly used even in the remotest Alpine huts, leading to standardization, loss of skills and impoverishment of biodiversity. How can we re-educate ourselves about milk starter cultures and natural fermentation systems?

Speakers: Roberta Lodi, manager of the Milan section of CNR-ISPA, Italy; Maja Bischof, raw milk butter producer, Switzerland; Tzvetan Dimitrov and Dessislava Dimitrova, Tcherni Vit Blue Cheese Presidium, Bulgaria; Giampalo Gaiarin, Trentingrana Consortium, Italy.

Moderator: Piero Sardo, President of the Slow Food Foundation for Biodiversity.

Free admission subject to availability

Exploring Taste - Educational Activities for Children

12 noon, 2, 4 pm, *Slow Food Area* (Piazza XX Settembre, Slow Food Educates space)

Children discover Slow Food's history and themes by solving the "Puzzle of the vanished cheese" (about 30 minutes).

Free admission

Cheese Guessing Game

12 noon, *Italian Food, Agriculture and Forestry Ministry* (stand C01, Via Principi di Piemonte)

An enjoyable guessing game for the public at lunchtime. Visitors taste two or three risotto dishes and have to guess which cheeses are the main ingredients of each recipe. Accessories and prizes will be distributed to the winners.

Start of Taste Workshops

1 pm, *Liceo Scientifico Giolitti, IPC Velso Mucci, Scuole Maschili*

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2)

Discover Cheese from the Carso Area

1 pm, Casa Friuli (Piazza XX Settembre)

Each cheese is paired with SuperWhites, the great white wines from Friuli selected by Slow Food for wine enthusiasts around the world.

The fee is € 5 for Slow Food members, € 10 for non-members.

To make reservations: 333 2392392

Aperitivo at the Coop

1 pm, Coop stand (S47-48-49, Via Principi di Piemonte)

With Terre da Vino spumante.

Free admission

Project for the Promotion of Wool from Native Italian Breeds

2.30 pm, Slow Food Foundation area (San Rocco - intersection Via Cavour and Via Marconi)

Presentation by the Biella Chamber of Commerce.

Free admission subject to availability

Presentation of the Book *Oh com'è bella l'uva fogarina – Storie di un Bacco minore* (Slow Food Editore)

4 pm, Caffè letterario (Slow Food Editore courtyard – Via della MendicITÀ Istruita 45)

Speakers: Marco Bosonetto, Luca Morino, Luca Ragagnin and Enrico Remmert.

Music by the Gruppo Padano di Piadena with an innovative reworking of folk songs and new political songs.

Free admission

Start of Taste Workshops

4 pm, Liceo Scientifico Giolitti, IPC Velso Mucci, Scuole Maschili

Booking required at the Workshop Reception (Piazza XX Settembre / Vicolo Chiaffrini 2)

Not Only Water – Discovering Lurisia Products

4 pm, Lurisia stand (Piazza XX Settembre – sponsor area)

Daily tastings and presentation of Lurisia products, from mineral water to Lurisia beers and Chinotto to Gazzosa, culminating with “0.1 Origine”, the vodka 100% made in Italy using Lurisia water. With the participation of Teo Musso from the Baladin brewery and staff from the Origine workshop.

Free admission.

Wine Tasting: Bordeaux with Jean Pierre Amoreau

5.30 pm, Wine Bank – Pollenzo

Jean Pierre Amoreau and his wife Françoise guide a blind tasting of their wines with other wines from the same area. The comparative tasting enables participants to better understand their production philosophy and the difference that clean winemaking can bring to the glass. The winery is certified by Ecocert, Nature et Progrès and Demeter as a biodynamic producer.

To make reservations: 0172.458418.

Limited availability – booking essential

Solidarity Aperitivo

6 – 8 pm, *Great Hall of Cheese*

The Solidarity Aperitivo offers visitors an opportunity to savor Slow Food Presidia cheeses and Presidia preserves paired with excellent wines while raising funds for Slow Food Foundation for Biodiversity projects and the Terra Madre network of food communities.

Pizza Mon Amour

6 – 10 pm, *Al fresco area of Albergo dell' Agenzia, Pollenzo*

Two extraordinary pizza makers: Enzo Coccia of the Pizzeria La Notizia in Naples and Gabriele Bonci from the Pizzarium in Rome.

Paired with a selection of Italian artisan beers and accompanied by a concert from Helter Skelter and the Dj set with Rinatz.

Cheese Guessing Game

7 pm, *Italian Food, Agriculture and Forestry Ministry (stand C01, Via Principi di Piemonte)*

An enjoyable guessing game for the public at dinner time. Visitors taste two or three risotto dishes and have to guess which cheeses are the main ingredients of each recipe. Accessories and prizes will be distributed to the winners.

Wine Bank Tasting

7.30 – 8 pm *Wine Bank Enoteca at Cheese (Via Principi di Piemonte, Bra)*

Tasting of a selection of wines recommended by the Wine Bank paired with Slow Food Presidia products.

Cheese 2009 Closes

8 pm, See you in 2011!