

# Terra Madre 2008

Terra Madre is a forum for those who seek to grow, raise, catch, create, distribute and promote food in ways that respect the environment, defend human dignity and protect the health of consumers.

The Atlanta chapter of Slow Food is raising funds to send 14 delegates to Terra Madre in October 2008. Our delegates are small-scale local farmers/producers and chefs who support sustainable farming practices and biodiversity.



## A message from Slow Food Atlanta's Convivium Leader, Julie Shaffer:



Terra Madre is an international community of food producers, chefs/cooks and educators who aim to explore new and different methods of food production-- an approach that is attentive to environmental resources, global balance and product quality. The meeting of more than 5000 individuals from 120 countries will focus on issues of concern to all food producers today: biodiversity, hunger, poverty, water, sustainability, both traditional and new technologies, organic agriculture, the role of women, and the linkage between rural economic development and the prevention of conflicts. These and many other issues will be discussed by various workgroups, and will be conducted in a spirit of constructive proposal.

I was honored to have attended Terra Madre as an observer in 2006, and found the experience to be incredibly inspiring. Many of the delegates from my local food community found it to be life changing. I have watched with excitement as this Georgia food community of farmer/producers and chefs brought home the knowledge they gained at Terra Madre, and put it into practice. It is my hope that Terra Madre, what I like to call the "United Nations of Food," will have a far-reaching impact on the way we approach food in the future. As esteemed chef/author/restaurateur, Alice Waters, likes to put it, it is a "delicious revolution."

## *Farmer Delegate Profiles from Terra Madre 2004 and 2006:*

### **Daniel Parson, Gaia Gardens**

Urban farmer Daniel Parson knows how food production can contribute to livable communities. He is the farmer at Gaia Gardens in East Lake Commons, which combines residential housing with a five-acre organic farm. He keeps about 1.5 of the five acres growing a range of organic produce, which can feed 60 four-person households vegetables for a year.



### **Daniel's Experience at Terra Madre:**

I have been farming organically for 10 years now. This experience has opened my eyes to many things: our modern food industry, natural cycles on the farm, the complex world of soil life, and international issues in agriculture. I started farming to have a more functional relationship with the earth through growing food naturally. I never expected to travel halfway around the world to share a week with 5000 other community producers, but that is what Slow Food's Terra Madre is all about. The Terra Madre sessions started each year with a procession of nations. As we stood together we watched the delegates from every corner of the world enter the auditorium, it gave gravity to the meeting. This is part of the spirit of Terra Madre—bringing international recognition to community food producers.

### **Curtis White, Tamworth Farm**

#### **Curtis's Experience at Terra Madre:**

Terra Madre is a food lover and producers dream come true. I had the opportunity to meet some outstanding pork producers from around the world. As a pork producer, I was fortunate to discuss pork production issues with celebrated chefs from around the world. Learning from these artisan chefs created a dynamic of new ideas within my own pork production process, which could not have happened without the Terra Madre event. When I arrived home, the discussion continued with local chefs and I believe this improved my production of sustainable, organic pork. With the help and knowledge of the other pork producers throughout the world and support from local chefs, we were able to put the taste back into a southern mainstay, Pork!



### **Skip and Cookie Glover, Glover Family Farm**

Skip Glover can trace his family's roots by way of his farm, set on the Anneewakee Creek in Douglasville. Skip's love of Southern food was born, not only on the family farm, but also in the surrounding community. The Glovers have always been more interested in giving away food as opposed to selling it, so they started with a Southeast Asian immigrant farm project, and now, through Heifer International and a grant from the Kellogg Foundation, their farm is used for the National Immigrant Farming Initiative. By operating a farm which functions as an educational tool, the Glovers are growing a community.

### **Charlotte and Wes Swancy, Riverview Farms**

Riverview Farms is a certified organic family farm on 150 acres in the beautiful foothills of the Appalachians in Northwest Georgia. The farm has been in operation by the Swancy family for over 30 years and has been certified organic since 2000.

Wes and Charlotte Swancy, two former chemistry majors, are far away from a future that almost pulled them from this land. Riverview Farms, owned by Wes' father, Carter Swancy, was losing the fight with consolidated agribusiness and was being forced to choose between growing more at a greater cost with less profit or bailing out. Wes and Charlotte came home to Granger, Georgia to help save the family farm. That first season, they planted ten acres of organic tomatoes, amidst Carter's seemingly endless fields of conventional commodity crops of soybeans and corn. The organic tomatoes sold quickly to an increasingly savvy Atlanta food clientele. The ten acres expanded until all 150 acres of the farm became certified organic, and even more important to Carter, sustainable. Riverview Farms is now the largest certified organic farm in the state of Georgia, but it goes beyond organic. The Swancys practice sustainability in every corner of the farm.



### **Will and Laurie Moore, Moore Farms and Friends**

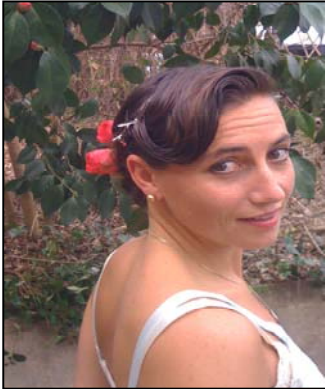
Will and Laurie Moore have been growing a diverse array of vegetables on the Moore family farm since 2000. Will is a 6th generation Moore farming in Randolph County Alabama. Using only ecologically conscious production methods, they are committed to producing the finest quality foods with an emphasis on heirloom, Native American, European and Asian varieties.

### **Will Harris III, White Oak Pastures**

The Harris family has raised cattle on the same Early County, Georgia farm for five generations. Stewardship of the land and respect for their livestock are among the most important of the lessons that are passed from parent to child in the Harris family. The keys to their sustainable beef production include: southern sunshine, unpolluted country air and fertile coastal soil. Their cattle are allowed to roam their pastures and graze freely on sweet native grasses all of their lives. Care is given to ensure that all of White Oak's practices are economically practical, sustainable, and that the animals are always humanely treated.



## *Chef Delegate Profiles from Terra Madre 2004 and 2006:*



### **Olivia Sargeant and Tamar Adler, Farm 255 Restaurant**

Farm 255 is a restaurant that seeks to reconnect food to its roots & people to their food. They serve local, seasonal, & sustainable food. In addition to the Farm they manage Full Moon Farms, a 7-acre organic farm in Athens. Unlike the owners of any other restaurant, they are sowing turnip seeds in the morning and cooking turnip greens in the evening. Olivia Sargeant occupies the role of General Manager at Farm 255.

### **Olivia's Experience at Terra Madre:**

As a restaurant owner of a place that is attempting to alter the model for food sourcing in the industry, our experience at Terra Madre enabled us to exchange methods, stories, trials and successes with a broad range of chefs and restaurateurs that share our ethics and philosophy. We source 75% of our food from our own farm, and supplement our own harvests with those of other local sustainable farms, allowing the daily harvest to dictate our decisions before culinary whim does. Terra Madre exposed us to a variety of folks from all over the world that are attempting our same experiment and are striving toward a common goal of local food system promotion and sustainable agriculture education in a field that is quite difficult to do so. It was heartening to hear of others' failures and triumphs. We learned that we are not alone in our attempt.

### **Michael Tuohy, Woodfire Grill**

Being from northern California, Chef Michael Tuohy has been at the forefront of the local organic movement since the day he arrived 20 years ago, and long before it became trendy. An early advocate of using local organic farmed produce, Tuohy is a pioneering force behind Georgia's Organic Growers, and he incorporates the seasonal offerings of small local farms and purveyors as well as organic beef, lamb, pork, poultry and seafood for simply prepared cuisine. Tuohy now works directly with farmers and believes that the best and freshest products come from closest to our door. He believes that sourcing local foods supports a sustainable community and environment. Woodfire Grill is among only a handful of restaurants in the Atlanta area that is dedicated to buying locally and is credited with raising consumer awareness simply through the medium of taste.





### **Scott Peacock, Watershed**

Watershed's executive chef, Scott Peacock, is a southern food expert whose vision of southern cuisine emphasizes fresh, seasonal, regionally grown ingredients of the highest integrity, prepared with the barest of embellishments. Chef Peacock is the former chef to two Georgia governors.

In addition to creating dishes at Watershed, Peacock has written a cookbook, *The Gift of Southern Cooking: Recipes and Revelations from two Southern Chefs*, with his friend and mentor, the late Edna Lewis, considered America's foremost authority on traditional southern cooking. In May 2007, Chef Peacock received the award for "Best Chef in the Southeast" by the James Beard Foundation

### **Cathy Conway, Avalon Catering**

Cathy Conway is the founder and executive chef of Avalon Catering. Cathy uses local ingredients whenever possible, writes a biannual newsletter profiling local farmers, and serves as an Atlanta drop off point for the CSA (Community Supported Agriculture) run by Moore Farms and Friends a network of local farmers. Cathy is heavily involved in promoting and participating in local events and has organized and appeared in chef demonstrations at the Cook's Warehouse, the Morningside Farmer's Market, the Georgia Organics Annual Conference and several nearby farms. Additionally, Cathy has been active in the local movement for sustainable agriculture and is co-chairing Les Dames d'Escoffier's Green Tables Initiatives.



### **Terra Madre 2008:**

For more information about how you can help with Terra Madre fundraising activities, please contact Julie Shaffer at [indiasjules@gmail.com](mailto:indiasjules@gmail.com). To donate to Slow Food Atlanta's Terra Madre fund, please send a check payable to *Slow Food Atlanta*, 4148 Kings Troop Road, Stone Mountain, GA, 30083.