



12-14 June 2013 **Let's Cultivate Diversity**

Second European meeting Revival of cereal biodiversity and farmers' knowledge

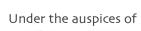
15 June 2013

Revival of cereal biodiversity and farmers' knowledge Open day

At Floriddia Organic Farm Peccioli (Pisa)



















and is organized in

order to facilitate training

The catalogue field hosts more than 200 parcels of wheat, spelt and other cereals from local or old varieties

catalogue field hosts cereals

Semences

samples coming from farmers and

experimental trials

and

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Info:







Why an European meeting on cereals?

Across Europe we are seeing increased interest for cereal varieties suitable for organic and low-input farming systems, whose nutritional qualities are enhanced by traditional processing systems. Local varieties, old varieties and new populations are the basis from which farmers, bakers and pastamakers reconstruct the whole cereal chain in close connection with consumers. But what problems bring with them these varieties? How are they cultivated? What techniques are best suited to their technological features? How do access to their seeds and reproduce them on the farm? How to improve them to be more suitable for different growing conditions? This meeting aims to answer these questions, creating a moment of knowledge exchange between the various experiences. The goal is to reconstruct the knowledge related to the cultivation and processing of these varieties. Let's Cultivate Diversity arises within the European Coordination Let's Liberate Diversity! www.liberatediversity.org and that of Peccioli is the second edition after the meeting organized in 2009 in France by the Reseau Semences Paysannes.

The meeting will be divided into two parts: from 12th to 14th June participants will work in thematic workshops and in the field observing the varieties.

The 15th of June there will be an open day to the public, which will test the bread and pasta made in the past days, participate in some processing workshops and touch with hands the diversity of the field catalog.

Participants are farmers, bakers, pastamakers, technicians and scientists from Italy, France, Spain, Germany, Austria, Switzerland, Portugal, Bulgaria, Hungary, Iran, United Kingdom, Belgium, Denmark, Lithuania.

What is going on during the meeting

- Workshops on bread, pasta, pizza, biscuit and taralli
- Exchange of experiences on new and alternative wheat food chain
- Field visits to the collection
- Tasting of the different products
- Workshops on participatory plant breeding

How to participate

12-14 June: participation fee: € 120, including meals and accommodation (only for non-italian people)

Please contact info@semirurali.net for information or to confirm your participation. We will book accommodation for you (B&B or Camping according to your needs)

15 June: free entrance, confirm the participation to info@semirurali.net

Some of the expert and facilitators attending the meeting

Salvatore Ceccarelli, Stefano Benedettelli, Oriana Porfiri, Giovanni Fabbri, Alessandro Gelli, Giovanni e Rosario Floriddia, Giovanni Dinelli, Giuseppe Li Rosi, Claudio Pozzi, Riccardo Bocci, Nello Blangiforti, Ambrogio Costanzo, Franco Pedrini, Massimo Angelini, Livia Ortolani, Aldo Tistarelli (Italia), Jean François and Gaby Berthellot, Patrick Dekochko, (Francia), Marc Dewalque (Belgio), Svilen Klasanov (Bulgaria), Anders Borgen (Denmark).