INTRODUCTION
Before the first edition of Terra Madre in Turin in 2004, creating an effective Slow Food network in Africa was little more than a dream. Thanks to Terra Madre, when delegates from Africa came to meet the rest of the world, this dream has now become reality.

The foundational pillars on which we built our first convivia, food communities and educational projects were shared motivation, hope and the belief that we could rise to the challenge.

The main driver for the expansion of the Slow Food network in Africa has been a commitment to creating school and community food gardens, which have not only served as cultivation spaces but also as meeting points and incubation centers for local food leaders.

We cannot underestimate the vital role played by the University of Gastronomic Sciences, which is constantly shaping young leaders who are working to consolidate and strengthen this network. The facilitation and coordination role played by the Slow Food Foundation for Biodiversity is another central point in the growth and strength of the African Slow Food network.

At present, the Slow Food network is established in 35 African countries, with a total of 295 convivia, 334 food communities, 43 Presidia and 2,834 food gardens, as well as four Earth Markets, in Uganda, Mauritius and Mozambique. In building this network, Slow Food has given the most important gift to the African continent: nurturing the leadership potential of young African people. Through our network, they are working day by day at a grassroots level to construct a robust structure on a firm foundation of ideas, the Slow Food philosophy.

This is just the beginning. There is great potential for further growth in our network through the campaigns and initiatives launched at local levels. Now we must have faith in the capabilities of the local leaders and players and offer our concrete support to African-based initiatives, programs and projects.

East, West, South, North and Central: Africa is now one effectively growing network.

Edward Mukiibi
Slow Food Vice President
President of Slow Food Uganda
In 2011, Slow Food launched the 1,000 Gardens in Africa project. The original objective was to create a thousand good, clean and fair food gardens in schools, villages and urban areas to ensure that communities had access to high-quality, healthy and sustainable food. The project also promotes a positive outlook on food, agriculture and the environment to young people, raising awareness of the threats to their food sovereignty and empowering them to reject the corporate takeover of the African food system.

Thanks to the hard work of the network, this objective was achieved in 2013 and was then scaled up with a new target of 10,000 gardens.

The project has played a significant role in strengthening Slow Food in Africa. To date, more than 2,800 gardens have been established in 35 countries, involving more than 50,000 people. New food communities have been formed, food biodiversity is being defended, local products are being catalogued on the Ark of Taste.

The gardens serve as “classrooms without walls” where the principles of sustainable agriculture, traditional crops and food culture are promoted. They also act as centers for the selection, multiplication and sharing of seeds by community members.

Moving forward, the project will play a critical role in mitigating the impacts of climate change through the enhancement of agroecology and the prioritization of resilient crops. Climate change is real, and Africa is particularly vulnerable, as we have a limited capacity to cope with the extreme and unpredictable weather that has become the new norm. This is the most serious threat of all to our future food security, but through the gardens we have the power to resist.

Our sincere gratitude goes to the entire Slow Food family for their hard work, for believing in us and giving us your best. Together we can restore dignity to our small-scale farmers.

John Kariuki Mwangi
Vice President of the Slow Food Foundation for Biodiversity
Coordinator of Slow Food activities in Kenya
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SLOW FOOD IN AFRICA
CHAPTER 2 — SLOW FOOD IN AFRICA

The Slow Food Network

SLOW FOOD IN AFRICA BEFORE TERRA MADRE 2004 AND NOW

Countries where Slow Food is active

Before 2004

Now
CHAPTER 2 — SLOW FOOD IN AFRICA

LA RETE DI SLOW FOOD

45 COUNTRIES WHERE SLOW FOOD IS ACTIVE
295 CONVIVIA
334 FOOD COMMUNITIES
80,000 PEOPLE INVOLVED

NUMBER OF CONVIVIA AND FOOD COMMUNITIES PER COUNTRY

1-5 convivia and communities
6-10 convivia and communities
11-30 convivia and communities
31-60 convivia and communities
61-80 convivia and communities
CHAPTER 2 — SLOW FOOD IN AFRICA

Slow Food Projects

- 2,834 Gardens in Africa
- 457 Products in the Ark of Taste
- 4 Earth Markets
- 43 Slow Food Presídium
- 3 Slow Food Chefs’ Alliance

Number of Projects per Country

- 3,305 Projects
- 43 Countries Involved

Legend:
- Light green: 0-25 projects
- Green: 25-50 projects
- Medium green: 50-100 projects
- Dark green: 100-250 projects
- Dark green: 250-500 projects
## Number of Projects per Country

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CHAPTER 2 – SLOW FOOD IN AFRICA

NUMBER OF GARDENS PER COUNTRY

- 0-25 gardens
- 25-50 gardens
- 50-100 gardens
- 100-250 gardens
- 250-500 gardens

2,834 gardens in Africa
35 country

NUMBER OF ARK OF TASTE PRODUCTS PER COUNTRY

- 1-5 Ark of taste
- 5-10 Ark of taste
- 10-25 Ark of taste
- 25-40 Ark of taste
- 40-60 Ark of taste

457 ark of taste
42 country
CHAPTER 2 – SLOW FOOD IN AFRICA

NUMBER OF PRESIDIA, EARTH MARKETS AND CHEFS’ ALLIANCES PER COUNTRY

- **43 Presidia**
- **4 Earth Markets**
- **3 Chefs’ Alliances per country**
3
THE GARDENS
CHAPTER 3 — THE GARDENS

The Gardens Network

NUMBER OF GARDENS IN 2012

- 1,000 GARDENS CREATED
- 25 INVOLVED COUNTRIES

NUMBER OF GARDENS NOW

- 2,834 ORTI REALIZZATI
- 35 INVOLVED COUNTRIES

Supporters

- 2,755 GARDENS FUNDED SINCE THE START OF THE PROJECT
- 1,000 SUPPORTERS

- 2,480,105 € RAISED
- 30 DONOR COUNTRIES

COUNTRIES WITH THE MOST DONATIONS

- 1,821,699 € ITALY
- 150,920 € JAPAN
- 137,282 € UNITED KINGDOM
- 115,521 € UNITED STATES
In summer 2016 work began to evaluate the environmental, social and economic sustainability of the project. In collaboration with the University of Turin, a questionnaire was designed, with 58 questions on various aspects linked to the gardens, such as the type of produce grown, how the produce is used (preserves, etc.), the number of people involved and the type of work carried out. During the initial phase, 83 gardens were analyzed, 44 community gardens and 39 school gardens, in seven countries (Kenya, Rwanda, Tanzania, Burkina Faso, Uganda, Ghana and Madagascar).

The results will be presented in 2018 and made available online.
4 EXPERIENCES
CHAPTER 4 — EXPERIENCES

“W
We are convinced that the real strength of Slow
Food lies in the interweaving between the local and
international. This is why, since the start of the project, our
convivium has been working to make its contribution
to Africa, one of the parts of the world suffering the
most from the injustices of the food system. The greatest
satisfaction has been seeing how much passion the
Trieste schools that participate in the Orto in Condotta
school gardens project have put into raising funds to
create new gardens in Africa thanks to their end-of-year
markets where they sell the produce from their own
gardens. Food gardens generating more food gardens is
the most beautiful message that we want to share.”

Andrea Gobet
Coordinator of the Orti in Condotta network of gardens
in Trieste

My story with Slow Food began in 2010 when I
supported the application of two small-scale producers,
working to safeguard biodiversity in their village in
Madagascar, to attend Terra Madre Salone del Gusto.
When I found out that both of their applications had
been accepted I was very surprised. I wondered why
Slow Food wanted to give space to these two small-
scale farmers from a tiny, remote village in the heart
of my country. The surprise was even greater when
we got to Turin and saw that there were thousands of
other local and indigenous small-scale producers from
different countries, wearing their traditional dress, all
gathered together to talk together about the same
thing: how to defend their land, their gastronomic
heritage, their food biodiversity, their ancestral
knowledge… In Madagascar over 80% of the country’s
population lives in rural areas and for more than 90%,
agriculture represents their main source of income.
But despite this, food-producing families are often
vulnerable and subjected to the influence of ill-judged
government policies and the phenomenon of land
grabbing by foreign companies. Thanks to the Gardens
in Africa project, these small-scale farmers have started
to join together and create a network of women, men,
teachers, farmers, cooks and experts of all kinds, a
network that is fighting to protect its heritage.”

Heritiana Andramalala
Coordinator of the Gardens project, Madagascar
“So many people have been telling us about poverty eradication but no one had given us this opportunity to sell our products directly to consumers. It has always been the middlemen buying my products at a very cheap price just because I did not have an option, but now I can sell them at a better price and the customers get them at a cheaper price. Thanks to Slow Food now I can even manage to take my kid back to school and now I am farming with a lot of hope.”

Kakayi Sylvia
Matoke banana producer, Manafwa Earth Market, Uganda

“Since the introduction of Slow Food in Limpopo, local people have started to take the matter of producing food into their own hands, and the network is increasing day by day with many people involved. Slow Food also gave value to Baleni salt by making it a Presidium, thus helping over 26 women involved in the project to continue harvesting salt using traditional knowledge, which we know is a sustainable method.”

Themba Austin Chauke
Coordinator of the Baleni Salt Presidium, South Africa