

Slow Food represented at the Johannesburg Good Food & Wine Show

For the first time, the global movement involving millions of people in more than 150 countries around the world, Slow Food, will be represented at the Johannesburg Good Food & Wine Show which takes place from Thursday, 23 July to Sunday, 26 July.



Ark of Taste Heritage product

Slow Food has gained momentum in South Africa, as it has around the globe, with a growing number of members who are working at raising the awareness of the food people eat and where it comes from, focusing on small producers and their products and promoting heritage foods that are under threat.

Says Brian Dick, chairman of the Johannesburg Slow Food chapter: "We are delighted that some of our members will be able to showcase their product at this year's show while also sharing their experiences. Despite living in the city, which means that direct contact with farmers and food producers is not always possible, we're committed to eating seasonally, locally and sustainably by supporting small producers and responsible retailers."

Visitors to the Slow Food Kitchen - built and sponsored by Cordev Kitchens - will be able to learn how to make sausages and charcuterie; artisanal ice-cream, nougat, and bread-making as well as learning about cheese and growing their own vegetable patches.



Trevor Bannatyne, home cured charcuterie

Food writer, Hilary Biller will be making marmalade with a uniquely South African varietal, the Rex Orange, which is under threat of extinction. Restaurant Mosaic's Germain Lehodey may be one of the country's most respected wine experts, but he will be sharing his knowledge of salt in a special tasting while author and journalist, Jenny Kay will be leading an olive oil tasting.

Tom Cain will be talking honey and the plight of the honey bee while Melissa de Billot's will explain what The Ark of Taste biodiversity is and which South African Heritage products are under threat. Refiloe Molefe of the Bambanani Inner City Farmer's Group in Booyens will talk about urban gardening.

There will be a demonstration on Banting baking as well as talks on Afrikaner and Nguni beef.

The full schedule and line-up is available on www.slowfood.co.za and www.goodfoodandwineshow.co.za