



Camera di Commercio
Genova



Unioncamere
Liguria



REGIONE LIGURIA



ASSOCIAZIONE
CULTURALE
DEI
PALATINI



MORTARI
PESTELLI
CULTURA
ALIMENTARE
DEI POPOLI
MORTARS AND PESTLES IN FOOD CULTURES
1st Genoa International Experiential Meeting



“MORTARS AND PESTLES IN FOOD CULTURES”

1° Genoa International Experiential Meeting

Genoa Palazzo della Borsa Monday March 14th 2016 h. 9.00/18.00

PROGRAM (updated on March 7th)

8.30 – 9.00. RECEPTION

First Session (h 9-10.35)

9.00 – 9.30. ROBERTA PINOTTI (Minister of Defence). **MARCO DORIA** (Mayor of the City of Genoa)

9.30 – 9.45. PAOLO ODONE, President of Genoa Chamber of Commerce.
Welcome. Genovese Pesto and local economy Promotion

9.45 – 10.00 STEFANO MAI, Councillor for Agriculture Liguria Region
Territory food Culture and agricultural development in Liguria

10.00 – 10.15 CARLA SIBILLA, Councillor for Tourism and Culture City of Genoa
Food Culture and territory image and tourism promotion

10.15 – 10.40 ROBERTO PANIZZA. President of Cultural Association Palatini
The sense of direction between the past and the future of italian food culture in 12 years history of the Championship.

Second session (10.40 – 12.00)

10.40 – 11.10 RAFA GIMENA MOLINA, ANTONI RUBIES. Nutrition Experts. Catalonia (Spain)
Food culture and mortar use in catalan region tradition (testimony & live cooking)

11.10 – 11.30 ANTONIO GUERCI. Anthropologist. Chair in UNESCO. Genoa University.
Food for the body, food for the mind

11.30 – 12.00 GUNNAR NAGELL-DAHL . Feeding Historian. Hordaland Region (Norway)
Food Culture and mortar use in the Scandinavian Region tradition (testimony & live cooking)

Third session (12.05 – 12.55)

12.05 – 12.25 ANTIDA GAZZOLA. Sociologist. Genoa University.
Social Habits and nutrition

12.25 – 12.55 SAMIRA ZGHEIB e CARMEL MHANNA. Lebanese American University di Beirut.
Food Culture and mortar use in lebanese and Mid Eastern tradition (testimony & live cooking)

13.00 -14.00 LIGHT LUNCH (LIGURIAN TASTINGS AND FOREIGN PRODUCTS PREPARED BY THE GUESTS)

Fourth session (14.00 – 15.25)

14.00 – 14.20 SERGIO ROSSI. Historian of the Ligurian gastronomic tradition
Pesto history and culture in Liguria

14.20 – 14.40 ENRICO ARCURI. Chief Technic Secretary of Ministry of Agriculture
Food products as cultural heritsge and mediterranea diet ()*

14.40 – 15.10 ALBERTO LOPEZ DE IPIÑA SAMANIEGO e AITOR BASTERRA. Slow Food Spain
Food Culture and mortar use in Basque Region tradition (testimony & live cooking)

15.10 – 15.25 SARA DI PAOLO. Cultural Association Palatifini
Differnt types and uses of mortars and pestles in food cultures

Fifth session (15.30 – 17.15)

15.30 – 15.50 MICHAEL SINGLETON. Anthropologist Emeritus of Louvain Catholic University.
Mortar and Pestle – at which price? (african)?

15.50 – 16.10 FEDERICA DE PASCALI. medical nutritionist. University of Genoa
Mediterranea Diet. Health and life quality.

16.10 - 16.30 MARCEL DEVAUX. Territorial strategy expert. MDX Lyon
The beautiful history of Pesto

16.30 – 16.45 SERGIO DI PAOLO. Cultural Association Palatifini
Conclusions and prospectives

16.45 – 17.00 ROBERTO PANIZZA. Cultural Association Palatifini
Genovese Pesto by Mortar (live cooking)

17.00 – 18.00 PESTO WORLD CHAMPIONSHIP.

PRELIMINARY COMPETITION VALID FOR THE 6th CHAMPIONSHIP

OTHER INFORMATIONS

8.30 – 18.30 ENTRANCE OF THE PALACE: CARTOONS ON WORLD FOOD, (2012 INTERNATIONAL

8,30 – 18,30 COMPETITION) AND GENOVESE FAMILIES ANCIENT MORTARS EXHIBITION (curated by Maurizio Valle)

Audiovisual testimony will be taken from the event and act publication