



Slow Food®

Slow Food at Domaine of the Portanière: a success!

Succes for Slow Food at the Portanière's Domain



On 12 December, the 2nd edition of the Christmas market at the Domaine de la Portanière in Collobrières hosted the Slow Food event, organised by Forêt Modèle de Provence.

Around thirty producers from the Var region and craftsmen were present to offer their gourmet ideas for end-of-year meals, under a beautiful sun and an attendance of around 300 people over the day.

The aim of this event was to promote our region's terroir with conferences, visits to the estate and its products, as well as a tasting of products from the local producers' market.

The organisation was done in partnership with: the Fonds Epicurien, which aims to financially support non-profit projects, encourage entrepreneurship and create vocations on the theme of sustainable food in our region; the Region SUD Provence-Alpes-Côte d'Azur, the Département du Var and the Mediterranean Model Forest Network, from which the request for the organisation of such an event in our region came.

After the opening of the farmers' market at 11am, about 30 minutes later the first conference was held: Model Forest of Provence and its actions, by its general secretary Philippe Duparchy, as well as a presentation of the Slow Food Sud Convivium by its president Raoul Michel. The author of the book on the Brousse du Rove, Mayalen Zubillaga, was unable to attend, as she was in contact with a friend.



Forêt
Modèle
de Provence

Born in Canada, the Model Forest concept is a response to the «unbridled» exploitation of the forest by foreign actors. The path followed by the actors gave birth to a method that allowed Canadians to take sustainable control of their forest. In 1992, at the United Nations Conference on Environment and Development in Rio de Janeiro (Brazil) - known as the «Earth Summit» - the concept and method were put to work for the planet, forming an international network and regional networks of model forests. In a model forest, people with different interests and views form a neutral partnership to achieve a shared goal through their actions: to manage their own natural resources in a way that takes into account their history, economic situation and cultural identity, and to ensure that future balances and generations are not jeopardised.

In 2008, the Provence-Alpes-Côte-D'azur Region embarked on this approach by becoming a co-founder of the Mediterranean Model Forest Network and facilitating the creation of an association under the 1901 law. This enabled the creation of a partnership composed of elected officials, institutions, foresters, territorial actors and representatives of civil society.



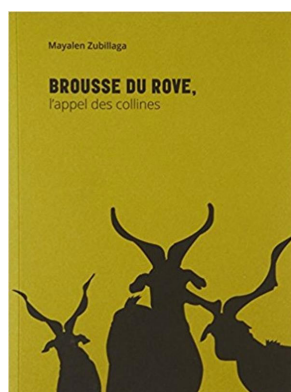
With the project to revalue forest areas by proposing management solutions adapted to the territory through the implementation of a programme of innovative actions located in a «showcase» territory of the Region.

The Objectives :

- **at the local and regional level**, by implementing concrete actions with demonstrative value in its reference territory, which is built around the massifs of the Étoile, Garlaban, Sainte-Baume and Maures (organisation of events, research and development in conjunction with universities and laboratories, planting programme, Art and Design Competition, etc.);
- **at the international level**, by exchanging experiences and cooperating with the model forests of the International and Mediterranean Networks, and with other entities allowing the development of relationships useful for solving the problems of the Provençal forest, in order to make its contribution to the sustainable development of forest landscapes in the Mediterranean, and in the world (currently involved in 6 European projects!).

Today, the land that welcomes us offers a magnificent setting, a lively and vibrant result of the commitment of several generations. It is in this environment that the Domaine de la Portanière initiative has made it possible to invite the Slow Food Convivium actors.

Raoul Michel presents the origins and dynamics of Slow Food, in particular the book 'La Brousse du Rove' and the dynamics surrounding it.





About 20 people attended the conference.

He cites Carlo Petrini who explained this approach with the refusal of 'junk food' as its starting point, but after a few years the existence of the 'movement' changed.

In the mid-1990s, he had the intuition that it was no longer enough to talk about gastronomy in the classical way, in the manner of the gourmet or the egotistical gourmand, which was not perceived by all. To deal with gastronomy by simply publishing or exchanging good recipes was becoming derisory when every day we were losing varieties of fruit and vegetables, food and roots.

Slow Food therefore began to fight to safeguard the diversity of cuisines around the world and the things that make it possible.

The overall goal is to correct the failures of the food system and to move towards diversified food systems based on agroecology. To achieve this goal, we want to :

- Raise public awareness and change consumption patterns
- Encourage more sustainable and ecological consumption patterns and diets, promote actions to change current policies;
- Change the production model - Promote the transition to agroecological food production;
- Change food policies at international, national and local levels - Strengthen the coherence of food policies.



In our region there are several Conviviums depending on the area (Convivium Région, Convivium in Nice, and a Slow Food Var in the making).

Our speaker then presented the initiative of a few farmers who developed a project around a local breed of goat that led to the creation of a PDO 'La Brousse du Rove'. The book was published with the support of the Fonds Epicurien.

Other examples were presented, allowing the very interested public to question and exchange with the speakers.

Forêt Modèle de Provence then organised the lunch based on seasonal, local and fresh products offered by the producers present:

- Swordfish caught the same day a la plancha accompanied by Camargue rice and a fresh salad
- Seasonal salad, pumpkin soup and dessert (semi candied figs with arbutus honey, chestnut cream with arbutus and locally produced kiwis).

A successful event, including the volunteers, exactly 91 meals were served!





The afternoon was marked by a 1.5-hour touring conference to discover the estate and its forestry heritage, including

- The history of the Domaine and its productions;
- Its current projects with Forêt Modèle de Provence (planting of 100 pistachio trees, among others);

Then, itinerant explanations on the species, in connection with projects:

- The cork oak: the rich industrial past of the Var region, the present of a sector that is struggling to revive itself, but the existence also of large-scale projects that we support. We also spoke about the cork oak in relation to fires and the importance of its biotope;
- The arbutus: all the interest of this species, pyrophilous, host of 2 butterflies: the Thecle and the Nymphale, with a maturity of its fruit and a late flowering allowing to bring contributions in a poor period;
- The pistachio tree, in connection with one of our European projects (Med'Lentisk, with Tunisia, Turkey, Greece, Sardinia, led by the International Association of Mediterranean Forests), and our development objectives: cosmetic research carried out with the University of Nice and the NissActive laboratory in Grasse, and a trial of production and marketing of hydrolate in connection with the Domaine de la Portanière;
- Heather, with the anecdote that its flower can be used in the composition of beer (and was before!).

We also discussed the use of local woods, Natura 2000 areas, Hermann's tortoise and its range.

The conference was led by Nicolas Plazanet (head of mission at Forêt Modèle de Provence) and Philippe Duparchy, its general secretary.





Organiser and venue of the event, the Domaine is located in the Var between Collobrières and Pierrefeu, in the foothills of the Maures.

13 hectares of vines are spread over the schistose slopes which come from the alteration of the primary rocks of the crystalline Massif des Maures.

Its south and south-west exposure ensures long sunny days.

Within the estate, there is also a large olive grove as well as an apple orchard, quite rare in our department, with 8 varieties of apples: Gala, Pilot, Golden, Reinette Grise du Canada, Chanteclerc, Breaburn, Fuji, Granny Smith.

La Portanière is set in a typical landscape of cork oaks, umbrella pines (with a magnificent driveway), heather, arbutus and pistachio trees. The estate is fully classified in the Côtes de Provence Protected Designation of Origin area.

On the Model Forest of Provence site: <https://www.foretmodeleprovence.fr/2021/12/02/slowfood>

Domaine de la Portanière website:

<https://domainedelaportaniere83.jimdo.com>

The link to the Facebook event:

<https://www.facebook.com/events/990436088201086?ref=newsfeed>

Location of the Christmas market and Slow Food event:

Domaine de la Portanière,
790 Route des Maures,
83 610 Collobrières

Date and time :

Sunday 12 December, 11am - 5pm