SCALPEL.
A shortcut to inspiration

Slicing through the fat to expose the beating heart of global creativity.
600 printed, this one’s yours.
started the Slow Food Movement in the small northern Italian town of Bra, in 1986, to support and defend good food, the enjoyment of eating, and a slow pace of life. It has since broadened to encompass a wider quality of life alongside sustainability and environmental issues. As the founder and driving force of Slow Food, Carlo has led the movement to great international visibility – with over 100,000 members in 150 countries worldwide. With CEO Cari Gazzoli, the movement has founded Terra Madre, a meeting of 5,000 food producers from around the world, with a conference, held in Turin, every two years. It also runs the Slow Food University of Gastronomic Sciences, the first academic institution to offer an interdisciplinary approach to food studies.

RAE PHILLIPS is a heritage miller who runs Barony Mill on the island of Orkney, off the coast of Scotland. As a young man, he worked at the mill before leaving to serve a 30-year stint as a lighthouse keeper. Now he grinds here—a rare barley unique to the island—to make bread and whisky. His flour features in the Ark of Taste: Forgotten Foods, a global catalogue of foods in danger of extinction or homogenization.

LARS WILLIAMS is Food Lab Innovator at Copenhagen's Noma, voted best restaurant in the world 2010, 2011 and 2012 by Restaurant magazine, which polls 900 chefs worldwide. He's also Research Director of Noma's Nordic Food Lab, which finds and develops sustainable ingredients across the region. Lars has also worked at Heston Blumenthal's Fat Duck and WD-50 in New York.

JOHN KARIUKI MWANGI is a coordinator of the Thousand Gardens in Africa project, by the Terra Madre network, which aims to create 1,000 food gardens in schools, villages and the outskirts of cities in 25 countries. He also campaigns to preserve Kenyan biodiversity against dependence on the monoculture of corn.

BRONWEN AND FRANCIS PERCIVAL founded the London Gastronomy Seminars. A series of lectures aimed at getting the public interested in contemporary ideas in modern cuisine, they have been held at the University of London since 2009. Bronwen graduated in biochemistry and is now a buyer for London-based Neal's Yard Dairy, while Francis read History at Christ's College, Cambridge before writing on food and wine for Decanter, Saveur, Gourmet and Culture magazines.

CAROLINE BENNETT owns Moshi Moshi, the UK's first kaiten sushi bar, in London. She is actively involved in marine conservation, working with the World Wildlife Fund for Nature and Cornish inshore fishermen to conserve stocks and support local communities. She was voted 2009 International Seafood Champion by SeaWeb's Seafood Choices.
RAE
PHILLIPS

“My heart melted when I met Rae Phillips. Rae mills an ancient beremeal, grown on Orkney. The dark, acid-tasting meal is stonground, with the pect smoke from its kiln-roasted husks giving it an indescribable flavor. He is an undiscovered, secret food hero.”

This page: Interior and exterior of the beautiful mill in the remote village of Birsay, Orkney; Opposite: Miller Phillips at work.
LARS WILLIAMS

“He’s doing amazing, fun things in the kitchen lab at Noma. Chef René introduced me to him when I was visiting with Slow Food Denmark last year and then we caught up at the Nordic Culture gastronomy seminar in London. It takes real innovation and sheer balls to be thinking ahead, and on a ledge, the way Lars is.”

Gastronomic alchemist
Williams meticulously catalogues his ingredients.
JOHN KARIUKI MWANGI

"A young champion of food security for his homeland in Kenya and the African continent. He is helping Africa build on indigenous food systems by building 1,000 school and community gardens. What I appreciate about John is that he knows the answer to food security for Africa lies in the traditional agricultural knowledge that is held in the hearts, minds and hands of their small-scale farmers."

John Kariuki Mwangi and one of the many grassroots projects he has inspired. Photographer: Oliver Migliore.
BRONWEN AND FRANCIS PERCIVAL

"They are the kind of couple one finds in a city like London, which is full of innovative ideas and initiatives like the London Gastronomy Seminars which they founded. They met through the pleasures of food, and are now spreading pleasure and knowledge to all of us with an interesting and different kind of lecture series. When I take the Slow Food team over to a seminar, they come away with a better critical understanding that people will define their own relationship with gastronomy and reject passive consumerism in favor of informed curiosity."

The Percivals getting to know their ingredients.
CAROLINE BENNETT

"A passionate lady, who has waiters shaking in their shoes with her no-nonsense questions about the provenance of the fish on the menu. Her Japanese fish restaurant, Moshi Moshi, spearheads sustainable supply-chain purchasing, and she is also involved in Slow Fish and the Marine Stewardship Council."

Caroline Bennett on board a trawler, inspecting what will end up on the conveyor belt at one of her kaiten sushi restaurants.
Founder of the Slow Food Movement who, along with CEO Cat Gazzoli, is a vigorous champion of good quality, sustainable eating across the globe.

"Rae Phillips is precisely what is needed to protect agricultural biodiversity. Scotland’s cultural history is not just castles and works of art. There is also our biological heritage in the form of its ancient crop varieties."  The Scotsman

"Lars Williams discovers deliciousness that has drawn the attention of the culinary world amongst the sea arrowroot that grows along Danish beaches, the 125 types of horseradish in the Nordic region or its 263 varieties of seaweed, or ants that taste like kaffir lime leaf."  LA Times

"John Kariuki Mwangi is a smart and very motivated guy who serves to help the African people to produce their food, protect local economic interests and defend the African landscape through environmentally sustainable production."  Paesaggio Critico

"The sporadic London Gastronomy Seminars are a series of talks for the learned or just curious to immerse themselves in a food or drink topic for a couple of hours – a bit like going for lectures by your favorite professors, in topics that interest you."  Time Out

"With Moshi Moshi’s buying strategy, everybody wins. The restaurants serve fresh-caught fish with a clear conscience, the customers experience new tastes and the fisherman earns a premium for fishing ethically."  The Daily Telegraph
9/9 GASTRONOMY

THE SURGEON

Founder of the Slow Food Movement who, along with CEO Cat Gazzoli, is a vigorous champion of good quality, sustainable eating across the globe.

CARLO PETRINI
scalpelonline.net/0549
Contact: Red Kite PR
T: +44 20 666 6730
E: slowfood@redkitenor.com
W: www.slowfood.org.uk

RAE PHILLIPS

“Rae Phillips is precisely what is needed to protect agricultural biodiversity. Scotland’s cultural history is not just castles and works of art. There is also our biological heritage in the form of our ancient crop varieties.”
—The Scotsman

TREND: PAST PARTICIPANTS

Contact:
T: +44 1856 721 309
E: raephillips88D@btinternet.com
W: www.brsay.org.uk/baronymill.htm

LARS WILLIAMS

“Lars Williams discovers deliciousness that has drawn the attention of the culinary world amongst the sea arrowroot that grows along Danish beaches, the 125 types of horseradish in the Nordic region or its 263 varieties of seaweed, or ants that taste like kaffir lime leaf.”
—LA Times

TREND: ASSEMBLY BOOMERS

Contact: Mark E T Hermannson
T: +45 6060 2181
E: meh@nordicfoodlab.org
W: www.nordicfoodlab.org