



# Slow Food in the UK



Glyffaes House Hotel in Powys

## Who we are

Slow Food in the UK is an organisation whose goal is to get people to engage with food in a positive and progressive way. It is an ethos that encourages us all to maximise our enjoyment when eating and sharing food; a way of life **promoting the consumption of regionally produced food and Britain's edible biodiversity.**

Our philosophy is best summed up in three words: **good, clean and fair.**

## Become a Supporter

We would love to have the support of companies who are like-minded and share in the Slow Food ethos. With your help we can continue to support our cause and create real value for you and our Supporters' community that now counts [more than 100 businesses across the UK.](#)

## Supporter benefits

- The opportunity to join and host local events with our [local groups UK wide.](#)
- Social Media support to your initiatives with a network of over 40,000 twitter followers and more than 10,000 facebook likes.
- [A personalised page on our website](#) with the profile of your business and links to your website and socials. Our website receives more than 1,000,000 page views per year and growing.
- Slow Food Supporters Logo for your website and Supporters Scheme window sticker for your premise (on the left)
- Being associated with a non profit organisation whose ethics, passion and professionalism are recognised by many in and outside of the food industry.
- The opportunity to attend to national and international events, from Terra Madre Fringe to Terra Madre Salone del Gusto



Sheila Dillon of BBC Food Programme 4 and Chef Giorgio Locatelli, member of our prestigious Slow Food UK Chef Alliance at Bristol Food Connection interviewing our supporter Ginger Bakers.

[Please see full list of Supporters here](#)

## Slow Food in the UK Chef Alliance

Joining Slow Food UK's Supporters' Scheme means accessing a network of **more than 120 chef UK wide** who champion the same values of good, clean and fair by promoting small scale, local producers.

Events such as Slow Food Week are a great platform for our Supporters and a great way to engage with Chefs and people in the Slow Food Network.

*"Slow Food UK are doing some amazing work creating awareness and promoting a better way to eat, while supporting artisan producers. I want to be a part of that"*

Andy McFadden,



Slow Food UK Chef Alliance's Tom Aikens and Andy McFadden cooking together at Slow Food Week

## Meet our supporters and collaborate to our network



Slow Food Market at Bristol Food Connections with our Forgotten Foods producers and Supporters.

## Bristol Food Connections

**Chicco di Caffè**, a small mobile coffee station with coffee machine selling premium coffees and snacks joined us at Bristol Food Connections for an extremely successful event.

*"We absolutely loved the experience at Bristol Food Connections. Working alongside such amazing producers as well as all the people from Slow Food UK and International was a delight and a privilege. It makes you really proud to have so much great UK produce and the event could not have been more successful"*

Jakie and Brendan Walker – Chicco di Caffè – [www.chiccodicaffe.org](http://www.chiccodicaffe.org)

## Slow Food Week

**Trealy Farm** is one of UK's leading artisan rare breed charcuterie producers. The talk on sustainability was a highlight for Slow Food Week featuring a tasting of **Ark of Taste Products**

*"Slow Food UK's Forgotten Foods programme is a great initiative and helps raise awareness for great British produce and producers like ourselves and so many others in this exciting revival of artisan food production in the UK. Slow Food stands for a wonderful cause and we are proud to be part of supporting it."*

James Swift, Owner, Trealy Farm [www.trealyfarm.com](http://www.trealyfarm.com)



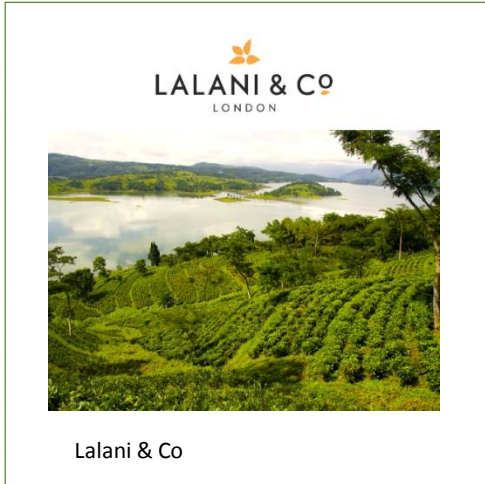
British Charcuterie tasting from Trealy Farm at the sustainability talk during Slow Food Week.

## Chef Alliance Events

**Lalani & Co**, a quality-driven, seasonal tea trading company, that value family run gardens, sustainable production and organic agriculture was able to showcase their products and one of our Chef Alliance events.

*“It is rare to find people and organisations that capture and promote the inspiring values that Slow Food UK stands for. Good, clean and fair food, looking at provenance and sourcing is exactly what is needed. We’re very pleased to be a Slow Food Member and support them, we’ve been able to work with the Chefs at the Chef Alliance events and share our work in the tea world together with Slow Food”*

Nadeem Lalani, Partner, Lalani & Co [www.lalaniandco.com](http://www.lalaniandco.com)



Lalani & Co

## Join us today!

Many leading members of the UK food industry are involved with us already. **We have an impressive range of contacts and resources including our Chef Alliance, Corporate Sponsors, Supporters Scheme and Local Member networks.** Becoming a supporter of Slow Food UK will allow your business to benefit from exposure to these like-minded people, businesses and organisations.

Please give us call to discuss how we can help you to further your business goals, and in the process, promote better eating and lifestyle habits for everyone.

E-mail us at: [supporters@slowfood.org.uk](mailto:supporters@slowfood.org.uk) or visit [www.slowfood.org.uk/supporters](http://www.slowfood.org.uk/supporters)

**We look forward to working together with you soon!**

