Schneider (2010) Slow Food Good, Clean, Fair

student moved from literary texts where it had been posted on time.

Petrini, Carlo.


Move Petrini to bottom in a References cited Section

Schneider, Stephen


This article has two main goals: to outline the development of the Slow Food movement and to fully elaborate on the movement’s objectives. Schneider bases much of his information on his readings of Carlo Petrini and his experiences with the social movement itself. Carlo Petrini is credited with the foundation of Slow Food, mobilizing the movement from Bra, Italy, where it first originated in the 1970’s. Bra is a popular tourist spot with rich culture and very distinct cheese; “a great place for gastronomic activism” (Schneider 2008: 385). Arcigola (almost literally translated to arch-taster), one of the gastronomic organizations in Italy, really came to public view when they actively protested the installation of a McDonald’s restaurant in Piazza di Spagna of Rome in 1986. This activity gained Arcigola several members, eventually leading it to become an international organization in 1989. In 1991, the name Arcigola Slow Food was adopted and spread throughout several nations (Schneider 2008: 386). World superpowers such as the United States, United Kingdom and Japan established their own Slow Food sectors in 2000-2003, thus expanding the movement to what it is today. In 2008, there were 80,000 members of Slow Food organizations in the world (Schneider 2008: 387).

The Slow Food movement touches on various issues mostly centered on globalization and industrialization. Petrini developed the phrase “good, clean and fair” to summarize what it is that Slow Food is trying to do (Petrini 2007: 93). He states that “good” refers to the taste and quality of flavor (Petrini 2007: 97), “clean” refers to how sustainable the crops are and the ability to preserve instead of destroy the environment (Petrini 2007: 114), and “fair” by endorsing fair wages and social justice in the food industry rather than illegal labor (Petrini 2007: 135). Slow Food is commonly thought to focus on nutrition and avoiding eating at standard fast food restaurants, but it’s also about educating people about agriculture, cooking and industry as well (Petrini 2007: 153). Another misconception is that Slow Food is challenging scientists. Rather than rid scientists of their knowledge and principles, Slow Food wants to work with them so that biodiversity can be maximized and food can be healthy for those who consume it, as well as the environment. Part of the movement is stated simply in the name, the act of slowing down the procedure of food. With an increased rate of transportation and capitalism, demand for food is rapid and considered to be better with the quickest pace it can be produced. With science modifying the food to make it grow bigger and faster, and with culture being lost in capitalist countries, it seems the culture and purity of food has vanished completely. The Slow Food movement wants to ensure that food is prepared in a healthy and wholesome manner, from the field to the kitchen to the table.

This article will be extremely helpful in my group research on the Slow Food movement. It involves several ideas from other Slow Food specialists and also is very detailed in how Slow Food came about and what its main goals include. Slow Food in extremely interesting to me because growing up in America, the only time I really savored food as culture has been at holidays. I’d really like to change my ways, first by understanding the problems I’m faced with.