

## FORM BEST PRACTICES CONTEST

Municipality .....Fonglin..... Country .....Taiwan.....

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Name project

Preserve traditional recipes and share local cuisine: to spread the philosophy of Cittaslow and Slowfood

Category Certification Criteria: mark the category of your project

- Energy and environmental policies (politiche energetiche e ambientali);
- Infrastructure policies (politiche infrastrutturali);
- Quality of urban life policies (politiche per la qualita' urbana);
- Agricultural, touristic and artisan policies (politiche agricole, turistiche, artigianali);
- Policies for hospitality, awareness and training (politiche per l'ospitalita, la consapevolezza e la formazione);
- Social cohesion (coesione sociale).

Summary project

Eastern Taiwan was the last area to be developed in Taiwan. Settlements began development in 1853 by the Chinese. In 1895 the district was colonized by the Japanese with the Treaty of Shimonosela. After World War II, the Japanese colonists returned to Japan, leaving the local inhabitants to run the tobacco industry they left behind. Therefore, there are lots of tobacco sheds left in this small town. The "Lost in tobacco sheds with fancy dress parade" is a local creative event to attract and educate youth and tourists about the cities lost heritage. This creative event was a success for the community, bringing in tourists and benefiting the local producers. However, traditional cuisine has not been well preserved. This project is to record traditional local cuisine with creative packaging, product image, raising product prices, quality, attractiveness and visibility. Also to spread the philosophy of Cittaslow and Slowfood.

Goal project

1. Raise awareness of cultural and traditional food.
2. Preserve local recipes and traditional cooking skills.
3. Create new recipes with local ingredients.
4. To spread the philosophy of Cittaslow and Slowfood.
5. Promote traditional food and creative recipes.

Result project

1. 2 cooking workshops; participants: 30 person-time
2. A cuisine presentation; participants: 1,000 person-time
3. Recipe book publication(includes the philosophy of Cittaslow and Slowfood)

Finance (costs and benefits)

Costs: NT100,000(€3,215)

Benefit:

1. Promote traditional food.
2. Traditional recipes are preserved by publication.
3. Sharing new recipes and encourage people to support local ingredients and products.

Staff (staff involved and use of time)

1 full time and 15 part time staffs  
Time: 6 months (201408~201512)

Additional information (if necessarily)

Link website .....

(if available)

**Once filled in this form please send it to: [info@cittaslow.net](mailto:info@cittaslow.net)  
- Participation Deadline 15 May 2015 -**