

"Ecomuseo delle Acque del Gemonese", recovery and appreciation of local agrifood products: an engine to regional social balance [

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text (article)

Analítica

Since 2006, the Ecomuseum delle Acque del Gemonese promotes actions for the rescue and evaluation of traditional regional products, including Pan di Sorc and cheese from rotating dairies. During the last decades, the abandonment of the cultivation of an old local corn variety, the change in the structure of the dairy companies, and the habits and the food market have assigned to these products and its knowledges a possible extinction. The projects initiated by the Ecomuseum in favor of the products and the local producers led to networks of participation, broad benefit chains and participation of the local actors, for a qualified territorial development. The article describes the history of projects, from the outset, examines the benefits and role of the Ecomuseum, based on field research, qualitative data collection, interviews and life stories. The projects are based on multiple objectives: to recover the historic varieties of cereals in the region; organize a network of "conservatives" (farmers dedicated to the conservation of germplasm and local biodiversity); differentiate local agriculture; test environmental, social and economically sustainable agronomic techniques; activate local agrifood chains; to give life memories and knowledge. In addition to monetary valuation, the social benefits includes: enrichment of the archives of the Ecomuseum; reintroduction of multifunctionality in agriculture; favoring the aggregation of small farmers around a common project; territorial promotion (qualified tourist supply and visitation); didactic activity for the local population; social and health benefits due to the inclusion of "fragile" categories (women, elderly, mental health center patients) in productive and educational activities. The multisectoral action of the Ecomuseum as a catalyst and coordinator contributes significantly to the maintenance of social capital and stimulates the production of shared "immaterial" social goods

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Baratz Innovación Documental

- Gran Vía, 59 28013 Madrid
- (+34) 91 456 03 60
- informa@baratz.es