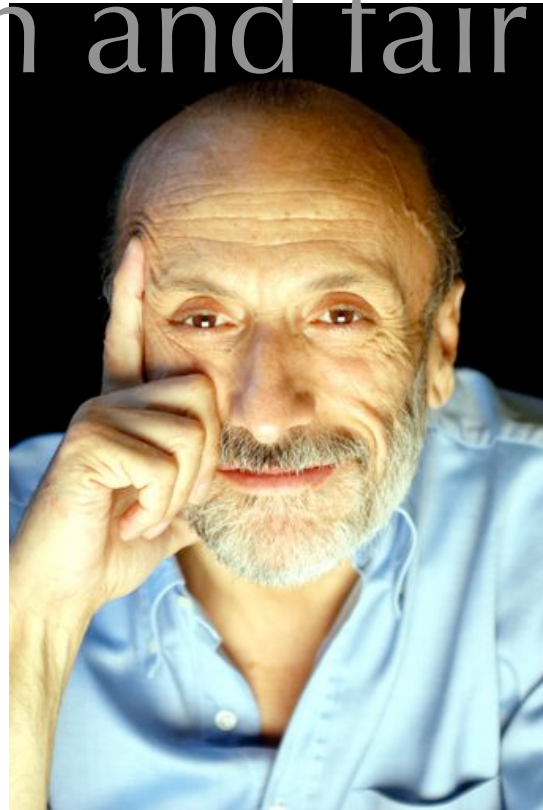


# good, clean and fair

## small, slow food in a big food nation

CARLO Petrini, Slow Food's founder and international president, will deliver a free public lecture at the University of Western Australia during a one-day visit to Perth. Hear the man described by *The Guardian* as 'one of the 50 people who could save the planet' – and a *Time* European hero – talk about 'good, clean and fair' food and the challenges that face the world of food.

Carlo Petrini studied sociology at Trento University and then became involved in local politics and association work. He began to write about food and wine in 1977, contributing to major Italian newspapers and periodicals. He also began to devise and organise cultural events. In the early 1980s Petrini laid the foundations for Arcigola, an association whose aim was to promote the culture of conviviality and good food and wine. It eventually developed into the Slow Food movement. On December 9 1989, at the Opéra Comique in Paris, the Slow Food Manifesto was signed by more than twenty delegations from around the world, and Petrini was elected president.



Petrini's latest book, entitled *Buono, pulito e giusto. Principi di nuova gastronomia* was published in Italy in 2005. It has been translated into English under the title *Slow Food Nation* and was published by Rizzoli USA in 2007.

In it Petrini traces the theoretical development of 'ecogastronomy', the principle at the heart of Slow Food. The book has also been translated into French, Spanish, German and Polish.

University of Western Australia free public lecture hosted by Professor William Erskine - Wednesday 14 October - MCS Lecture Theatre - 5:00pm for 5:15pm - concludes 6:15pm - Nearest carpark: No. 14 off Fairway, Crawley