GEMONA. FORMAGGIO … E DINTORNI
11-12-13 novembre 2016

CONTEST FOR… PASSIONATE COOKING WRITERS
TELL US ABOUT YOUR FAVORITE CHEESE

Ecomuseo delle Acque del Gemonese and Slow Food "Gianni Cosetti" Convivium, with the collaboration of "qbquantobasta monthly journal of taste and good taste in the Euroregion", promote a contest for the occasion of the event "Gemona, formaggio... e dintorni", to raise awareness of diversity and quality of raw milk cheeses produced in Italy, Austria and Slovenia. With this contest we want to invite enthusiasts cooking writers (food bloggers and food writer) to confront the cheese, which is protagonist in many recipes of tradition but also innovation. But few people have the goal to get to know this product, often in magazines and web you can read articles talking about the cheese goodness, its properties, its versatility in the kitchen, but there are few studies which evaluate the product "in the round".

Where it comes from and how it gets done that particular type of cheese? Why is it an expression of that territory and not of another? Without a good milk will you still result in a good cheese? Does a good cheese need additives and preservatives? Why are raw milk cheeses disappearing? The contest wants to answer to these and other questions. Therefore we ask to cooking writers to go beyond a simple recipe and to describe us not only the preparation of a dish made of cheese, but also the history of that cheese and its place of origin.

To enter the competition we require an unpublished article describing a revisited traditional recipe or a personal preparation with as main ingredient a raw milk cheese from Italian regions, Slovenia or Austria. The cheese needs to have special characteristics or to be at risk of extinction (like the Slow Food Presidia and the Ark of Taste products). Your narrative has to contain also the description of the distinguished characteristics, the territory of origin and the methods of production of the cheese of your choice.

The text, maximum length of 5000 characters including spaces, can be presented in Italian, German or Slovenian language. Photos, appropriate historical documentation and bibliographical references need to be attached in support of the article. The recipe can be attached separately or be integrated into the text of the article.

Registration is free. To participate send the article and the annexes to info@ecomuseodelleacque.it within midnight of 30 October 2016. A brief profile of the author needs to be attached.

Texts that will be forwarded after that date or that are already been published will not be taken into account for the purposes of the competition.

The jury will be made up of professional journalists, experts in the dairy sector and representatives of the organization of the festival. From November 1 to 6, the members of the jury will evaluate the scripts autonomously. The counting of the evaluation forms will be done in a joint meeting Sunday, November 6 in Gemona del Friuli when, based on the total score assigned to each competitor the winner will be determined. The award ceremony will take place Sunday, November 13, 2016 in Gemona del Friuli.

All articles received will be published on the online newspaper www.qbquantobasta.it. The top three winners will be awarded with a selection of Slow Food Presidia cheeses present at the event. The winning article will be published in the monthly paper "qbquantobasta monthly journal of taste and good taste in the Euroregion".

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