



Introduction to EUREGA activities

**Newsletter
#1
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IN THIS NEWSLETTER

- Meetings and Events
- Good practices
- News
- Social Media

Dear recipient,

This is our first newsletter. In this edition, you can read about the latest activities in the EUREGA project. What did we learn? What are we working on? And how can you help to get local gastronomy on the map and in policies on regional, national and European levels? Read all about it!

Meetings and Events

EUREGA Kick-off Meeting

EUREGA project was launched in 's-Hertogenbosch - Noord Brabant on 26 and 27 June 2018. Developed in the framework of EU's Interreg funding, the EUREGA project gathers several European Regions of Gastronomy in an effort to influence local and national policies to embrace gastronomy as a vital resource for regional sustainable development.

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Sibiu hosts first EUREGA exchange visit

From 11 until 14 February 2019, our group of project partners and enthusiastic stakeholders came together in Sibiu for the first EUREGA exchange visit. Each region shared their knowledge, expertise and challenges through a week of activities and discussion. In Sibiu, the connection between urban and rural was the main theme throughout all visits and projects.



PROJECT GOAL

EUREGA aims to have food, food habits and gastronomy included and recognised in EU, regional and national strategies and policies. Both should be seen as a cultural asset and strong element in regional cultural identity and as a necessary tool to boost sustainable products and services.





The Sibiu County is located in the heart of Romania, near the Carpathian Mountains. In 2019, the region holds the title of European Region of Gastronomy, taking over the title from project partners North-Brabant (Netherlands) and Galway (Ireland). For the county, creating new opportunities for local food production is a priority.

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A delegation from EUREGA visited Catalonia to study good practices in the field of Gastronomy and Education

Prodeca hosted the Interregional Exchange Visit of the Europe-wide project EUREGA represented by 25 delegates from 9 leading European institutions on 26-29 March 2019. This delegation analysed and debated good practice models developed in Catalonia and, discovered first-hand some of its most representative actors related to gastronomy and education such as the [International School for education and knowledge transfer in tourism, hotel management and gastronomy \(CETT\)](#), the [ALICIA Foundation](#), [LABulligrafia](#), and the [Culinary Institute of Gastronomy \(CIB\)](#).

Catalonia is considered a leader in the field, due to a number of innovative ventures designed to communicate the values of gastronomy to all areas of society, and which take place at different centres across the country.

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Nordic diet and health theme of 3rd Exchange Visit

ProAgria Pohjois-Savo hosted the 3rd EUREGA Interreg Europe Interregional Knowledge Exchange visit in Kuopio, Finland from 18 – 20 June 2019. The theme of the visit was gastronomy and health and thus, the 25 EUREGA Project Partners and stakeholders from eight European countries had a full three-day program introducing Kuopio region's knowhow on the topic.



The group learnt extensively especially on the topics of the Nordic Diet with its wholegrain products, wild berries and freshwater fish and about the Finnish free school lunch. Both have been identified as Kuopio region's strengths and thus, part of Kuopio region's best practices that can be shared with the rest of the EUREGA Interreg Europe Project Partners.

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Good Practices



Benvinguts a Pagès “Welcome to the Farm”: a project which adds value to local producers and promotes local agri-food heritage through experience tourism at farms and fisheries all over Catalonia”

Benvinguts a Pagès promotes the re-connection between local producers (farms and fisheries) with consumers. During one weekend per year, about 200 farms and fisheries throughout Catalonia open their doors so people, mainly from urban areas, giving them the unique opportunity to visit them and to learn about the origin of their food, i.e. who and how food is produced. At the same time, most farms offer free samples of their products, and visitors can also buy these products directly from the producers. This activity combines touristic experiences through visiting farms and fisheries, with a learning experience, giving people the opportunity to interact directly with local producers, as well as a marketing activity to increase the knowledge and consumption of local food.



The Local Gourmet Festival 2019 was organized in Rhodes

Elysium Resort & Spa's Noble Restaurant organized the second Local Gourmet Festival in Rhodes. Between 19 – 23 July 2019, our visitors had the opportunity to taste unique culinary creations by Greek chefs who excel in awarded restaurants across the globe. This year, the Rhodian cuisine met the modern Greek cuisine. Every evening, our guests enjoyed a unique 7-course tasting menu in the logic of a 4-hand dinner: 3 dishes of Greek origin prepared by the invited chef, 3 dishes inspired from Rhodes' tradition prepared by the Noble team headed by George Troumouchis and Stamatis Misomikes, and a dish or common gastronomic reference.

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News

Dutch stakeholders design projects for Brabant

What is typically 'Brabants'? One returning question during two successful stakeholder network meetings in the region of Brabant. This autumn we will ask them to co-design a project idea for making knowledge about typical Brabant heritage available for entrepreneurs and marketeers in the field of leisure. One previously discussed idea concerns a



network of food temples. Spreading knowledge might lead to more stories behind menus, ingredients and locations and increasing Brabant's food consumption. And did you know chef Vic Tosseram will represent Brabant at the Young Chef Award 2019 competition in Rhodes this October?



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EUREGA project at Fine Food Business Forum

Ramon Sentmartí (Managing Director at project partner organisation Prodeca) presented the EUREGA Interreg project during the [Fine Food Business Forum](#). [This international event was held in Barcelona \(Spain\) from 3rd to 4th July.](#)

This business event organised by Prodeca gathered together 30 Catalan fine food producers and 40 importers and distributors from 16 different countries. Ramon Sentmartí took advantage of this remarkable platform to present one of the EUREGA's objectives closely aligned with the Fine Food Business Forum; this is the importance to stimulate gastronomy as part of the cultural heritage to identify and promote new opportunities for regional economic development.

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Social Media

EUREGA's Social Media are up

Now you can find all the information and the latest news about what's going on in the EUREGA project also on Social Media!

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