

Join our exploration of Chioggia! Today Sarde in Saor(e) and Calamari al Radicchio are on the menu. Both dishes are typical dishes of Chioggia. But what makes these two typical? Does it also mean that the ingredients are produced locally?

Explore the set table of Chioggia with all your senses. Stroll around the table, sit down, eat, smell and see what the food of Chioggia tells us. Don't be shy! Grab, unfold, open and linger to understand the visible and invisible factors of Chioggia's food system.

Garde in Szor (e)

Ingredients: 1/2 kg fresh sardines 700g white onion 100 ml white vinegar seed oil 1 tsp sugar

1 handful of resins flour

salt and pepper

ri al hadicchio lama Ingredients: 1 kg local calamari 3 tufts radicchio 1/2 onion

200g of Lardo di Colonnata

- 1/2 glass white wine olive oil, extra virgin
- salt and pepper

(Osteria "Da Nicola")

Voices of

Gignor I

Place: Caffè Vittoria, Corso del Popolo, 1264, 30015

We met Mr. Doria, while he was drinking coffee with his friends at a bar. Retired for several years, he enthusiastically told us about his years as manager of a "gastro boutique". According to his friends, everyone in Chioggia still knows him



for this shop. The "gastro boutique" was characterized by a wide range of products from the most disparate, distant and distinct culinary geographies.



Claydio

Place: Private field of cultivated land, Brondolo

Claudio is a 65-year-old farmer, born and raised in Chioggia. His entire working life has been dedicated to agriculture. In the 90s he decided to comply with the canons and principles of

organic farming, which he still practices today. Claudio guided us to the fields of his property, allowing us to closely observe the characteristics and particularities of the crops – as well as the applied methodologies- that referred to his experience. The land that he works and takes care of produces:

potatoes, onions and radicchio.

Place: Osteria da Nicola, Fondamenta S. Domenico, 874, 30015



Nicola is the owner of the "Osteria da Nicola". Aware of the boundless love felt towards food, he decided to capitalize on this passion by studying at the cooking school, which most often took place within the domestic space. He tells his story with patient emotion. The second recipe pf today's menu is proposed in his restaurant: calamari with radicchio.

miel

Place: Wholesale fish Market, Via Giovanni Poli, 1, 30015

Daniel is 36 years old, born and raised in Chioggia. He is a fisherman by «acquired» profession, giving continuity to a long family tradition. We had the pleasure of meeting Daniel on his "twin" fishing boats with which he practices the so-



called "flying fishing". The entire catch consists of sardines, to be placed among the most emblematic local products of the entire lagoon. His words reveal a distrust of the effectiveness of indications, regulations and restrictions belonging to the Community regulatory framework (EU).



abriel

Place: Centro Parrochiale Sancdro Scarpa, Calle Duomo, 39, 30015

Gabriel, born and raised in Chioggia, has developed an undeniable passion for food since he was a child. This passion has been expressed and translated to the profession which still engages him today. He currently works

as a cook at various structures, including the Sandro Scarpa Parish Centre. By opening the doors of his kitchen to us, Gabriel allowed us to savour the culinary notes of Chioggia.

Place: Bacareto da Morgan, Fondamenta Canal Vena, 1277, 30015

Susi is the mother of the owner of "Bacaro da Morgan". After spending the first years of her childhood in Calabria, she found herself in the middle of "baruffe chiozzote" (Brawling in Chioggia, a play by Carlo Goldoni). Susi dedicates her last years of working activity to the

last years of working activity to the profession she has always practised without ceasing to love: cooking for people. She currently plays the role of head chef in the restaurant run by her son.



15

In our research project, we investigated Chioggia and its territory through the lens of food. Therefore, we applied an exploratory approach. As a starting point, we used two recipes from Chioggia: Sarde in Saor(e) and Calamari al Radicchio.

Our exploratory research approach made us recognize overlooked connections. We want to show these connections in a similar way. Hence, we decided to present our findings in an exploratory and interactive way. We are convinced that this is a great way to share our insights as a whole.

We present our findings through a multisensory and interactive exhibition. This will enable our audience to gain a remaining understanding of the connections and multiscalarity embedded in Chioggia's food system.

Our experience was shaped by the following questions. We invite you to think and explore with these questions and beyond.

How to make the invisible issues and voices behind the (globalized) local system of the pouthern layoon (visible)?

low much and what can a local recipe tell us about a global food system?

Poes food those landscape (5) or does landscape those food?

Should we assume a notion of dialectic co-evolution?

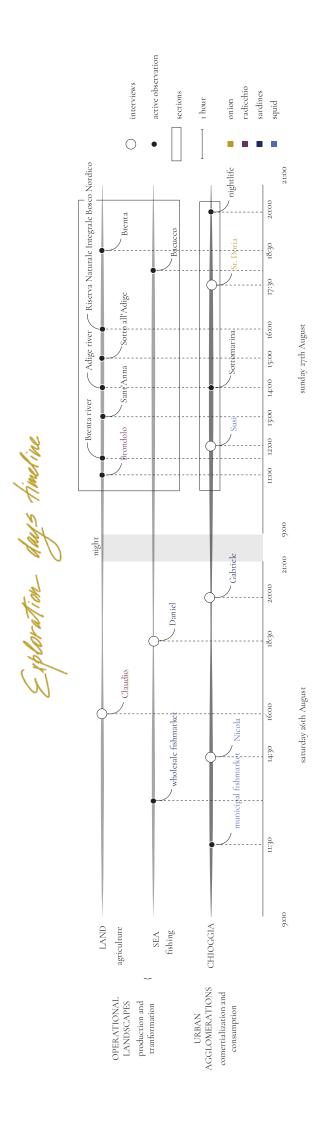


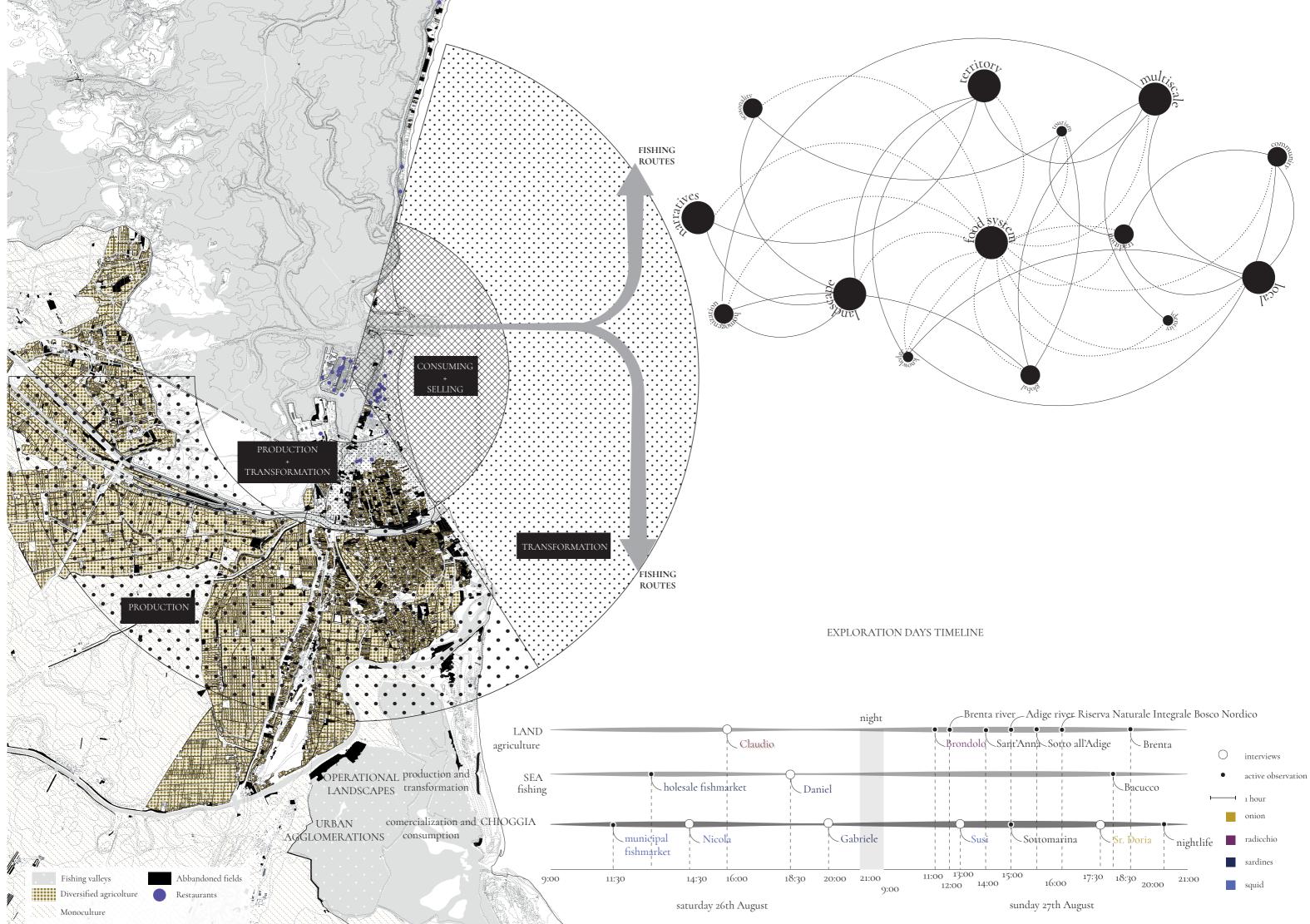
This experience was brought to you by:

Cucciniello Matteo Fathy Mara Gaiotti Alessia Pacheco Gaviao Beatriz Sánchez-Valverde Albarello Sara Walleitner Anna Zalieva Elizaveta

A great thanks to our tutors:

Conti Francesco Cristiano Silvio De Marchi Marta Franzese Alessia Trabucco Isabella





Radicchio





Tutors

Alessia Francesco Isabella Marta Silviov Bussolai ciosoti

Alessia Anna Beatriz Elizaveta Mara Matteo Sara Voices heard

Claudio

Biological farmer

Private field of cultivated land (Brondolo, Chioggia, VE) Cipolla





Tutors

Alessia Francesco Isabella Marta Silviov Bussolai ciosoti

Alessia Anna Beatriz Elizaveta Mara Matteo Sara Voices heard

Claudio

Biological farmer

Private field of cultivated land (Brondolo, Chioggia VE) Sr. Doria

Grocery shop owner

Caffè Vittoria (Corso del Popolo, 1264, 30015 Chioggia VE) Calamaro





Tutors

Alessia Francesco Isabella Marta Silviov Bussolai ciosoti

Alessia Anna Beatriz Elizaveta Mara Matteo Sara Voices heard

Nicola

Restaurant owner

Osteria da Nicola (Fondamenta S. Domenico, 874, 30015 Chioggia VE) Susi

Restaurant owner

Bacareto da Morgan, (Fondamenta Canal Vena, 1277, 30015 Chioggia VE) Sardina





Tutors

Alessia Francesco Isabella Marta Silviov Bussolai ciosoti

Alessia Anna Beatriz Elizaveta Mara Matteo Sara Voices heard

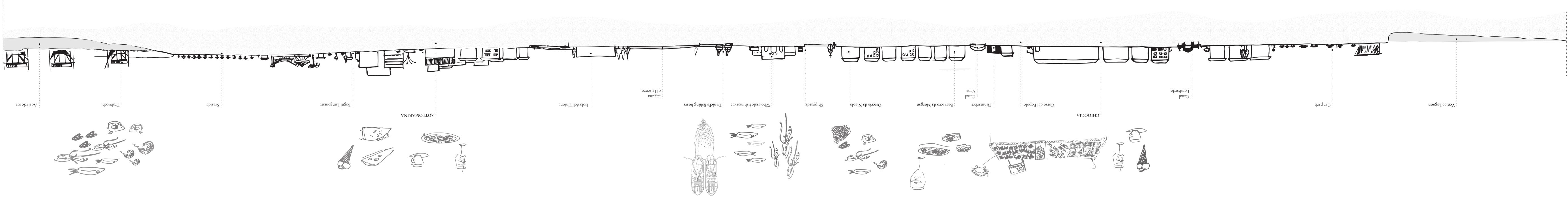
Daniel

Fisherman

Wholesale fish Market (Via Giovanni Poli, 1, 30015 Chioggia VE) Gabriele

Cook

Centro Parrochiale "Sancro Scarpa" (Calle Duomo, 39, 30015 Chioggia VE)

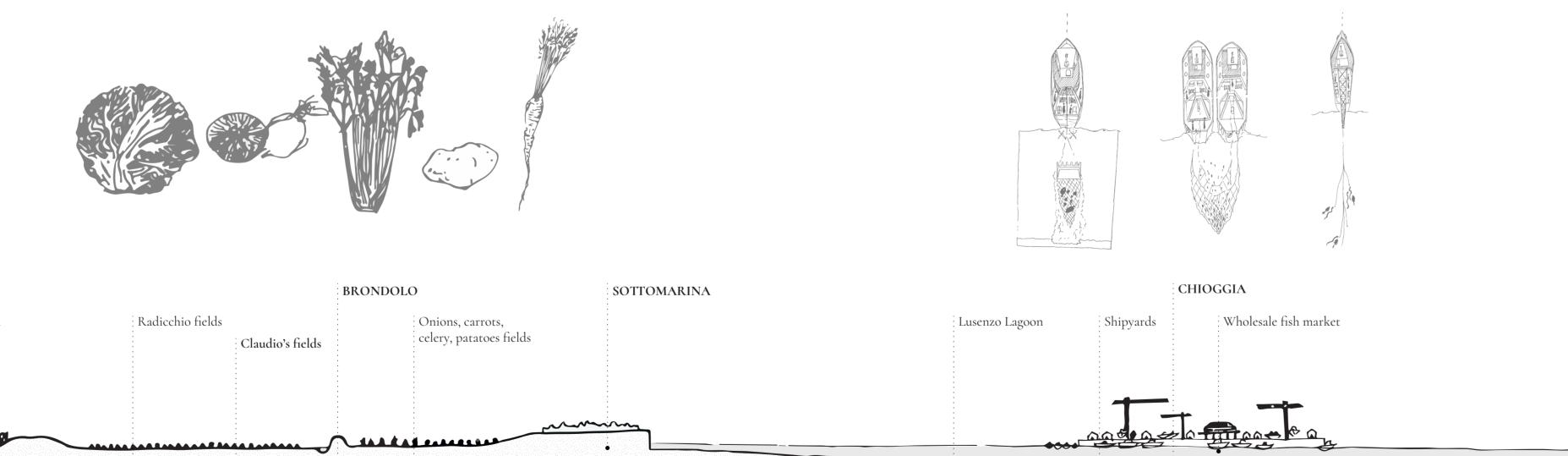


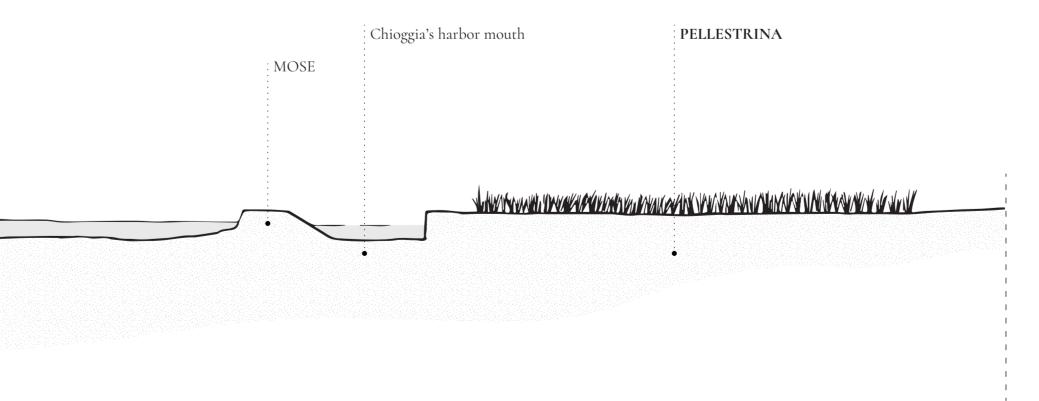


Operational landscap Chioggia, VE



Calcareous lagoon deposit Sandy lagoon deposit





Urban agglomeration Chioggia, VE