



BEGINNING FARMER EXTENSION

24 – 27 November 2011

Fano – ITALY

4th WORKSHOP REPORT

The fourth meeting of “BEFARMEX Project” was held in Fano, Italy in the period from 24th to 27th November 2011. This was the fourth mobility activity of the project. The participants were thirty: five from Turkey, eight from Romania, two from Italy, three from Spain, three from Hungary and two from Greece.

After the arrival of all participants, the meeting started in the morning on the 25th November with visits to a farm, an oil mill, a breeding specialized farm and agro-tourism.

The visit started in the farm “I Lubachi” located in the small town of Fratte Rosa, a small town in the province of Pesaro-Urbino at about 400 meters on the sea level with 1.000 inhabitants. The farm is placed in the south-west part of the village Fratte Rosa, covers about 60 hectares and produces mainly cereals, vegetables, fodder and horticultural products. It is an organic farm and in some parts of the farm, the owner Mr Rodolfo Rosatelli grows olive groves, vineyards and wild cherries. The most relevant characteristic of this farm is the production of broad bean, broad bean paste and flour and broad bean in olive oil. Fratte Rosa village has a ground and a microclimate suitable for the cultivation of the broad bean. In fact, the broad bean prefers clay and calcareous ground which is a very common feature of Fratte Rosa’s land. The broad bean blooms later than most other species of legume and its maturation coincides with the beginning of May. After several years of studies, research and experimentations the broad bean ecotype historically grown in Fratte Rosa was recovered. It has a short and squat pod containing 3 or 4 large and round seeds. Particularly sweet and tender, this legume is included in the repertoire of regional native varieties under the name “Favetta Fratte Rosa.” Only four farms in Fratte Rosa, among which farm “I Lubachi” are guardians of the seed and can grow it. A typical product of Fratte Rosa made with broad bean flour, produced and sold in the farm “I Lubachi” is called “Tacconi”. It is a kind of pasta made with wheat and broad bean flour and has the shape of small strips of 20 cm - 25 of length and 3 - 4 mm of thickness and width of compact and wrinkled pasta. The origin of “Tacconi” dates back to sharecropping, when a third of the land was used for wheat cultivation and half of the harvest was given to the owner. What remained was used by farmers for sowing, family consumption and to pay for piecework. The fear of running out of wheat flour, considered a supreme good, pushed the farmers to use alternative flours such as broad bean flour. The right relationship between wheat and broad beans flours was found, so you can get a tasty and nutritionally valuable product like “Taccone”.



The visit continued to the oil mill “Storoni Giuseppe”, which is also the name of the owner. In this mill they produce 3 different varieties of extra virgin olive oil: frantoio, leccino and reggiola. The owner explained and showed the machineries used in the different steps regarding the olive oil process: collection, pressing, milling and so on. This farm is also specialized in different kind of wine production.

In both farms the participants could taste the different products.



After that the participants went to the cooperative farm 3A in Frontone. The cooperative farm 3A whose owner is Mr Marcello Bartolini has been specializing in cattle breeding since the late seventies. In the farm it is possible to find about 100 livestock mainly of the specie called “Italian pezzata rossa”. Animals grow free and outside all year long. Some livestock are taken to the mountains for pasture from about 1.000 to 1.700 meters on the sea level during the period from the end of May to the end of October. Since 2010 he decided to diversify his agricultural and breeding activities by starting farm-tourism. In the restaurant of this agro-tourism called Pian di Gallo, deriving from the old name of the area, the participants had lunch tasting different meals mostly produced in the farm itself or in other farms of the same area.



After lunch the participants visited the monastery of Fonte Avellana in the town of Serra S. Abbondio at the slopes of Mountain Catria. It was founded in 1014 by St. Romuald, it became an abbey in 1325 and the complex is composed of an hermitage and a monastery which went through 1000 years of history, including the suppression in 1810 (Napoleon) and 1866 (Kingdom of Italy). Returned under the management of the Camaldolesi monks, in 1935, Fonte Avellana regained its former glory, both spiritual and architectural.



After that, the participants went to visit the headquarters of Medit Silva where the President Mr Vincenzo Fatica talked about the history and the activities carried out by Foundation Medit Silva. The vice mayor Miss Emanuela Toccaceli brought the welcome of the mayor and of the whole administration for the visit of the Befarmex team. Mr Andrea Montresor explained the Italian system concerning education for farmers and the financial issues. His intervention was supported by Mr Davide Torcellini, a local representative of the Federation for farmers "Coldiretti", the biggest farmers association in Italy. In particular he explained their activity and the different kind of assistance towards the farmers associated.



In the end of the day, the participants visited the Castle of Frontone and enjoyed the dinner in a typical restaurant of the village. Today the Castle is one of the finer examples of 11th century military architecture. For long periods it remained under the jurisdiction of the nearby city of Cagli,



Lifelong Learning Programme

and then Gubbio. It was purchased in 1985 by Frontone Municipal Authority, which owns it today. After careful restoration, it is now open to visitors but also available for conferences, civil weddings, banquets (max. 150 people), exhibitions etc. by arrangement with the local Pro Loco association.



The day after, on 26th November, the participants started their work on the project in the meeting room of the hotel in Fano. After a short presentation of participants of each country, the Turkish coordinator described the activities already completed by each partner and the activities to be done during next months. In particular, during the meeting, the participants discussed about the didactic material and the booklet to be produced within the end of the project describing the tasks for each country.