



From Earth to Table: promoting traditional food products in West African countries

From Earth to Table is an initiative coordinated by the [Slow Food Foundation](#) and implemented in Mali, Senegal, Sierra Leone and Guinea-Bissau in collaboration with producers, cooks, technicians, researchers. It is supported by the FAO in order to safeguard food traditions and biodiversity of the different countries. From the dunes of Timbuktu in Mali, the Island of Las Conchas in Senegal, the coast of Sierra Leone and Guinea-Bissau, different varieties of plants, fruit trees and varieties of cereals grow, having adapted over the centuries to these unique territories and climates.

In each country, with the collaboration of *Slow Food* and *Terra Madre* local networks, food biodiversity has been mapped. Local and traditional food products have been identified: plant varieties, animal species, wildlife resources (herbs, leaves, berries, fruits), honey, fish and preserves.

To promote local food consumption and traditions, booklets have been realized bringing in description of products and traditional recipes. This initiative can be easily replicated in other countries, contributing to valorize basic food products and promote culinary traditions, food production processes and consumption.

To know more

[Guinée-Bissau, da terra à mesa- Produtos e pratos tradicionais](#)

[Sénégal, de la terre à la table- Produits et plats traditionnels](#)

[Sierra Leone, from Earth to Table- Traditional Products and Dishes](#)

[Mali de la terre à la table- Produits et plats traditionnels](#)