

CREATOR WORKSHOP

– The Power of Underutilized Crops “Leafy Greens”

15-16 June 2023

Terceira Acores, Portugal

RADIANT Project

The aim of this Workshop is to help showcase the added value of daily consumption of leafy greens to include the highly nutritious underutilized crops (UC's). There will be an opportunity to see great examples of successful players and their contribution to the dissemination of the agroecological practices throughout the archipelago of the Azores. Practices that represent great respect with the soil food web that is crucial for soil health, farmer's sustainability and healthy consumers.



2ND Draft Programme (01/04/2023)

Day 1 – Workshop (Praia da Vitoria)

08:45 Coffee

09:00 Introduction - to the RADIANT Project, **The Power of Underutilized Crops “Leafy Greens”.**

- Marta Vasconcelos – Introduction to RADIANT project
- Pete Iannetta – Introduction to the CREATOR workshop

09:30 Presentations - including researchers, organic coops & associations, organic farmers, and functional medicine.

- D´Horta Lopes – Crop protection (Local University)
- Miguel Garcia – Bioazorica (Organic Farmers COOP)
- Ana Branco – TRYBIO (Organic Farmers Association)
- Raquel Vargas (São Miguel) – (BioKairos COOP)

10.30 - 1045 Coffe break

- Julian (Faial) – Mirica Organic Permaculture Project
- Eduardino Freitas (Faial) – Backyard Agroforestry project
- Filomena Trindade (Functional Medicine) – The advantage of using Underutilized Crops in human diet

12:30 - Lunch & Showcases by chefs

- **FOCUS** on local **UC´s** role on the food chain (Part 1)
 - Chef Raúl (Professional School Teacher)
 - Chef Paulo Lourenço (Restaurante QB)
 - Chef Diana Gravito (Restaurante Oficina)
 - Chef Marcio Silva (Food business consultant)

14:45 Coffee break



15:00 – Showcases - Taste & UC´s role on the food chain (Part 2)

- Green Smoothie workshop (Avelino Ormonde)

16:30 – 17:30 Workshop Activity and Discussion: factors supporting the cultivation and consumption of underutilized crops.

19:00 Dinner at the Restaurant “O Pescador” (Praia da Vitoria)

<https://goo.gl/maps/Mhmab5PR2Gjq1QMfA>

Day 2 - Field Trial Visits

08:45 Bus Pick up at each hotel

09:00 Visit to Biofontinhas “The Art of Balance” (Avelino Ormonde)

10:30 Visit to organic dairy farm (Antonio Soares)

12:00 Biscoitos locality; visit the wine museum and ocean natural lava rock swimming holes.

<https://goo.gl/maps/kb4Yp8GDD59ZpCKu5>

12:30 Lunch at Caneta Restaurant (Family owned project; angus beef mostly grass feed cattle to serve at the traditional restaurant)

<https://goo.gl/maps/sUwPfNjoDPf6MqnV8>

14:30 Visit the Algar do Carvão Cave

<https://goo.gl/maps/MRufnrUKqinJFMf5A>



PROJECT

16:00 Visit Quinta dos Acores (Family owned project, produces; dairy products such as yogurt, cheese, ice cream and diverse processed meat products)

<https://goo.gl/maps/6KcwPWprG9GxZfbf7>

17:00 – Hotel and/or Airport drop off

Event Venue and Accommodation

MEETING VENUE

Rua Comendador Francisco José Barcelos, 14
9760-587 Praia da Vitória

<https://www.feppv.pt/>

HOTEL ACCOMMODATION

https://www.booking.com/searchresults.en-gb.html?label=msn-wLZ0m4wRNI00wFHQAaaO3w-79920777110813%3Atikwd-79920803013016%3Aloc-152%3Aneo%3Aamte%3Alp137769%3Adec%3Aqsbooking&sid=a7a0907f42073c1cceb5f0bc9bf6825&aid=375635&ss=Praia+da+Vit%C3%B3ria&ssne=Praia+da+Vit%C3%B3ria&ssne_untouched=Praia+da+Vit%C3%B3ria&efdco=1&lang=en-gb&src=index&dest_id=-2173428&dest_type=city&checkin=2023-06-14&checkout=2023-06-17&group_adults=2&no_rooms=1&group_children=0&sb_travel_purpose=leisure&nflt=ht_id%3D203%3Bht_id%3D204&soz=1&lang_changed=1

Travel Information

Fly to Terceira island from Lisbon

TAP LISBOA - TERCEIRA	SATA LISBOA - TERCEIRA	RYANAR
14 June - 11H15 14 June - 21H40	14 June - 08H40 15 June - 08H40	15 June - 06H45
15 June - 11H15 15 June - 21H40		
TAP TERCEIRA - LISBOA	SATA TERCEIRA - LISBOA	RYANAR
16 June - 06H55 16 June - 13H40 17 June - 06H55 17 June - 13H40	16 June - 19H00 17 June - 11H15	17 June - 18H05

Fly to Terceira island from Porto

SATA	TAP
14 June PORTO – TERCEIRA (1 Stop at Ponta Delgada) Porto-Ponta Delgada 12H35-14H00 Ponta Delgada – Terceira 14H50 – 15H00	14 June PORTO – TERCEIRA (1 Stop at Lisbon) Porto - Lisboa 09H00-10H00 Lisboa – Terceira 11H15 – 12H50
15 June PORTO – TERCEIRA (Direct Flight) 15H35 – 17H15	15 June PORTO - LISBOA 09H00 – 10H00 Lisboa Terceira 11H15 – 12H50
16 June TERCEIRA – PORTO (Direct Flight) 11H15 – 14H40	16 June TERCEIRA – PORTO (1 Stop at Lisboa) 13H40 – 17H00 Lisboa - Porto 18H00 – 19H00
17 June TERCEIRA – PORTO (1 stop at Ponta Delgada) 13H00 – 13H45 Ponta Delgada – Porto 15H20 -18H40	17 June TERCEIRA – PORTO (1 Stop at Lisboa) 13H40 – 17H00 Lisboa - Porto 19H30 – 20H30

Terceira island visiting attractions

https://www.tripadvisor.ca/Attractions-g189136-Activities-oa0-Terceira_Azores.html

Contact Persons

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Project Overview

RADIANT (**Realising Dynamic Value Chains for Underutilised Crops**) proposes a set of strategic and fully inclusive multi-actor driven solutions, supported by practical tools and multi-actor engagement methods, to realise **Dynamic Value Chains** (DVCs) for **underutilised crops** (UCs).

Acknowledging integration of agrobiodiversity into value chains is currently happening at the Azores region throughout the local organic farmers spread out by the 9 disperse islands. The challenge, is to continue accelerating its implementation via the existent food chains, but considering a newly approach in the preparation and distributing methods. RADIANT players already selected a good collection of UC's whose benefits make them worthy to include them in wider and diverse value food chains. We currently know that approximately 75% of the vegetable food sources that we use in our diet are originated from only 12 plants and that we use only a 100 of the 75,000 edible plants worldwide. The condition which defines a crop to be considered underutilized varies greatly, and this alone is a great cause for all of us to intervene in a deeper and wider range. These crops are on the numerous aurora farms under Radiant's umbrella. The AURORA farms will be crucial in the integration of the UC's crops growth and by reaching the consumers via restaurants, farmers markets and retail shops. Also, the best method for some of the UCs to return to the consumers table is by mixing them into existing vegetable products that are already well establish in the market.

RADIANT's 28 multi-actor consortium is composed of highly skilled value chain actors, researchers, and end-users. The scientific excellence of the work plan will release the value of UCs and enable a transformation towards sustainable DVCs that foster agro biodiversity in educational, financial, technological settings and effectively provisions UCs to farmers' fields and consumers' tables with the refined touch of a chef or the home cook using the ancestry knowhow that never fails to deliver a very nutritious homemade meal.

Through these, the RADIANT approach will empower value chain and policy actors to reach out to 1 million farmers and more than 60 million potential consumers to promote the uptake of UCs in farming, processing, manufacturing, and retailing practices.