



Green Skills for Social Agriculture

San Juan de Aznalfarache, Spain 19-25 March 2017



THE ACT OF EATING THOUGHTS ON THE SYMBOLIC MEANING OF FOOD

















Resurrection and fertility.



The representation of a dish points us the look.



Spirituality and poetic inspiration.



Welfare and joy

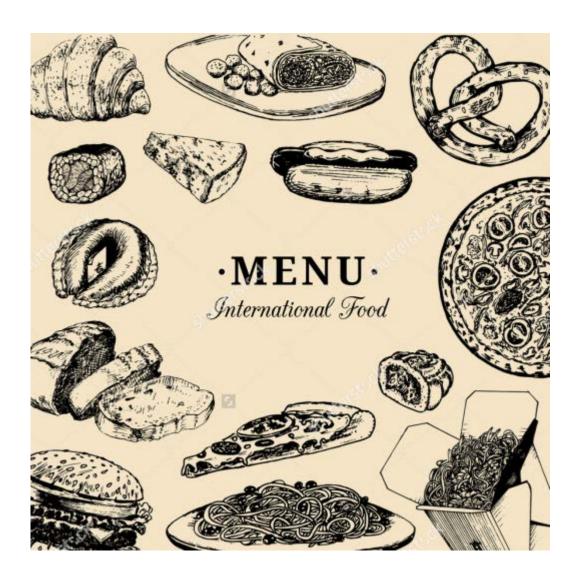


Perfection and beauty.



life and new beginning.







FOOD IN ART

Consuelo Cambi



Food and the act of eating have always played a special role in art, starting from prehistory.



Banquet given in Paris in 1378 by Charles V of France in honour of Charles IV Jean Fouquet, 1455-1460





The Last Supper Leonardo da Vinci, 1495-1498



Caravaggio, *Basket of Fruit*1599





Giuseppe Arcimboldo The Gardener 1587-1590



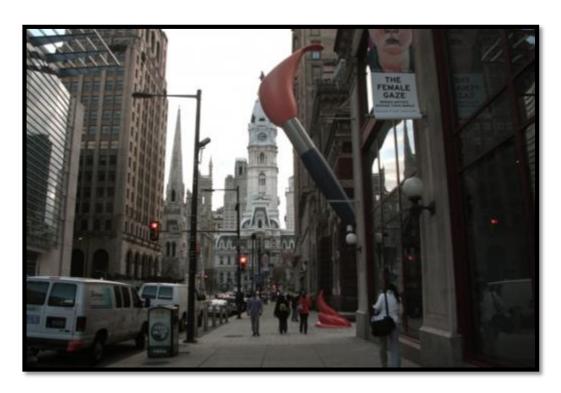
Vincent Van Gogh, The potato eaters, 1885



Giorgio De Chirico, *The transformed Dream 1913*



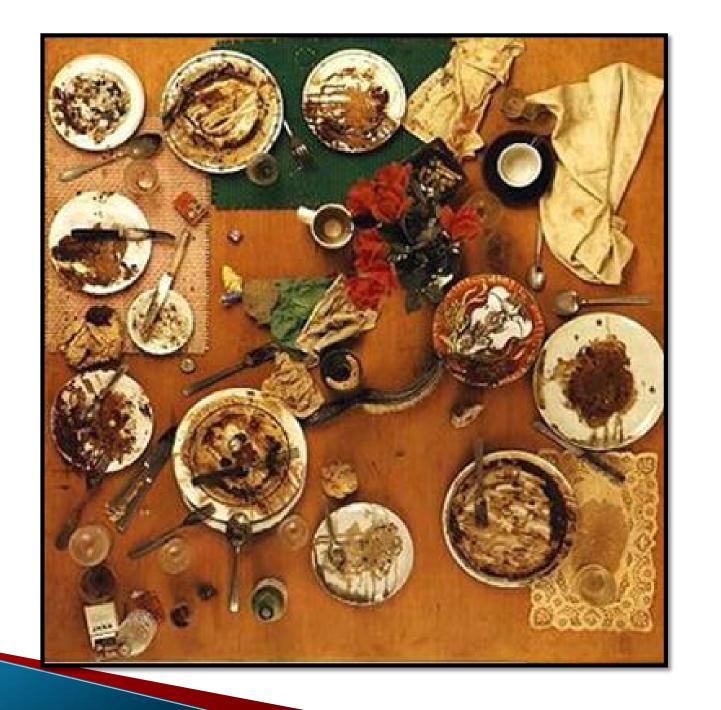




Claes Oldenburg, *Paint Torch 2011*



C. Oldenburg, *The big apple peel*



Eat ArtDaniele Spoerri, 1967



Carl Warner



Foodscapes

OUR FOOD OF QUALITY

THE EXTRA VIRGIN OLIVE OIL - GPI

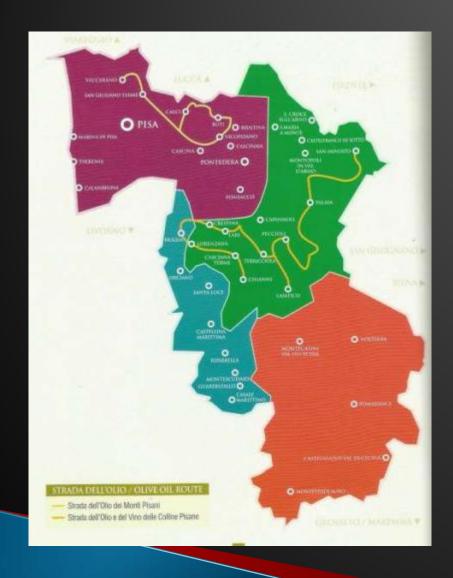
WHY THE OIL?

We have chosen the olive tree and oil as a quality product of our territory because

olive cultivation is an all-important feature of the Tuscan countryside and represents an economically and socially significant production involving the whole region.



Map of the Tuscan oil areas in the province of Pisa



In the province of Pisa, oil is a deeply rooted and integral part of the landscape. Its origins are very old and can be traced back to the 8th century as many documents attest that the Pisa area was already planted with vines, fruits, and olives at that time.



The Cecina Valley area is a typical Tuscan countryside landscape with rows of cypresses, olive groves, and vineyards as well as clayey hills featuring badlands and large woody areas.

The area includes the township of Volterra, Pomarance, Montecatini Val di Cecina, Castelnuovo Val di Cecina and Monteverdi Marittimo.

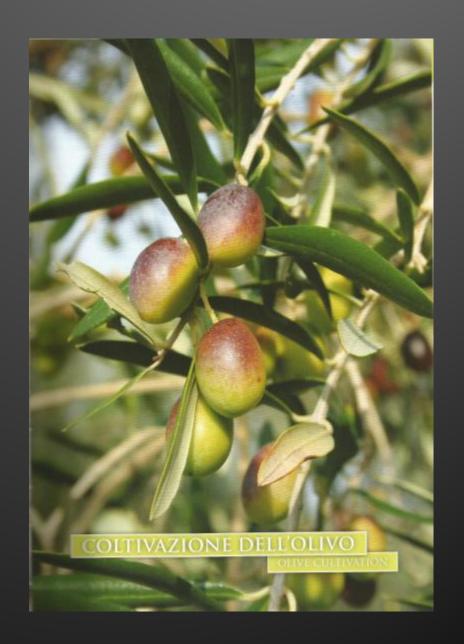
CECINA VALLEY AREA



Olive varieties

The most widely spread varieties are Frantoio,
Moraiolo, Leccino, and Razzo, in addition to
Maurino, Pendagliolo, Pendolino and Madremignola
(kinds of olive).







OIL OF QUALITY PRODUCTION





Jonni Guarguaglini and his company "Frantoio dei Colli Toscani"











Picking olives and the production of olive oil







Tasting the olive oil







OUR STAKEHOLDER

JONNI GUARGUAGLINI



Jonni Guarguaglini owner of "Frantoio dei Colli Toscani"

Oil marks of quality







What the school is giving you



Theoretical lessons



Practical work

Oil marks of quality

Certified mill cold extraction



Service labeling and bottling of third parties



Certified "crusher" for the processing of olives



Frantoio dei Colli Toscani organizes pruning courses of olive trees



Frantoio dei Colli Toscani organizes courses of tastings of extra virgin olive oil



Possibility of assistance and monitoring during the year

How to determine the acidity of the quality oil

Link to video Alessio (Twinspace)



THE OLIVE TREE

Geography and Biology



The plant



The parasite

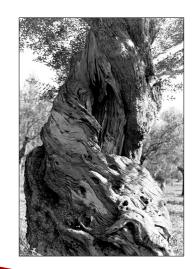
GEOGRAPHICAL DISTRIBUTION



Flower



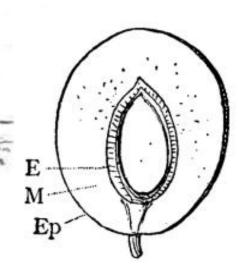
Trunk



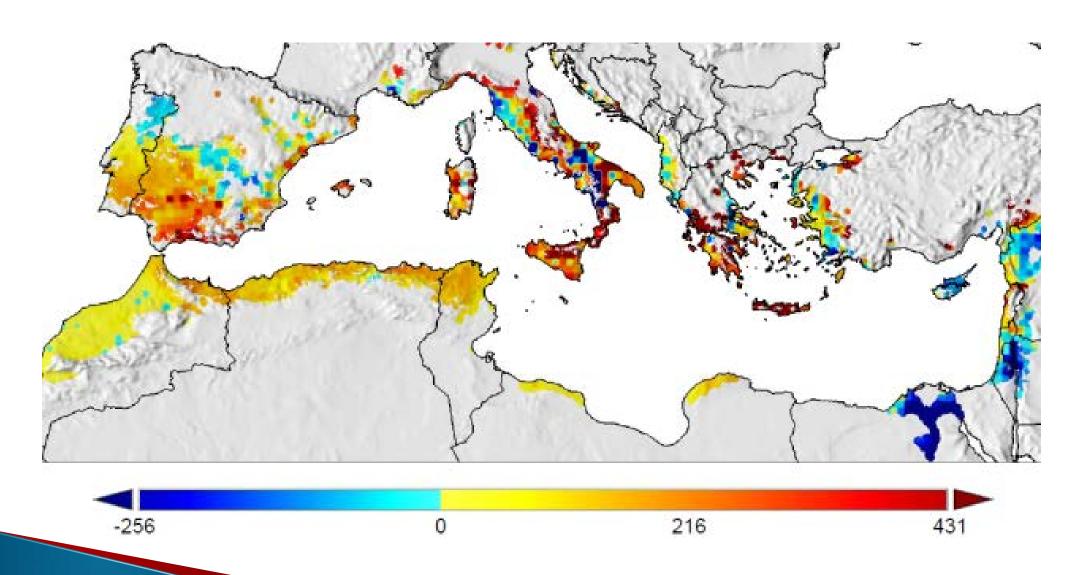
Leaves and Fruit



Drupe



Climate changes





Visit to the Guarnacci Museum

Visiting our Etruscan Museum «Guarnacci» in Volterra

Facade of the Etruscan Museum Guarnacci.



Mirrors dating back to the IV-II cent. b.C.



The carved figures are surrounded by olive leaves.



A centaur moving towards the left holding a branch of olive tree in one hand.

In the neck the central motif depicting olive leaves.







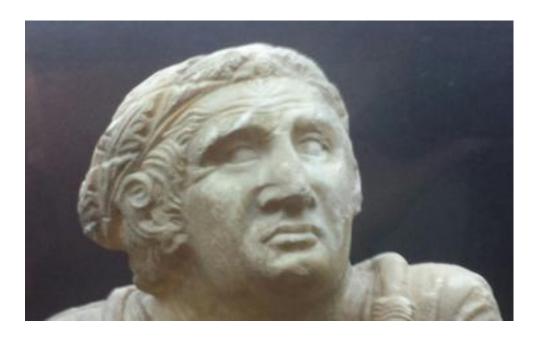
Painted lack pitscher, in the neck you can see a decoration of olive leaves.



Case of a cinerary urn, Odysseus who blinds the Cyclops Polyphemus with an "olive pole"



Lid of a cinerary urn with a male figure



Like many male heads of cinerary urns, even this presents a "crown" of olive leaves



The dove is depicted with the olive branch in its beak.



Funerary crown found out in the necropolis called Puntone in Volterra.

It is dating back IV-III cent. b.C.



OLIVE IN ART

Amphora filled with oil

530 B.C. Panathenaicos festival



The Annunciation

Simone Martini, 1333



The Annunciation

Ambrogio Lorenzetti, 1344



Giuditta's return to Betulia

Sandro Botticelli, 1472



Magdalene

Bernardino Luini, 1445



Christ in the Gethsamane garden

El Greco, 1579



The olive grove

Vincent Van Gogh, 1889



Christ in Gethsemane garden

Paul Gauguin, 1889



The reading of the emblem

The emblem of the Italian Republic is characterized by the sprocket, the olive and oak branches



THE ITALIAN LIRA BEFORE EURO

2 lira coin dating back to 1954





1960, 100 lira coin



First coin of the Italian New Republic, 1945.





THE OLIVE IN RELIGION

JUDAISM



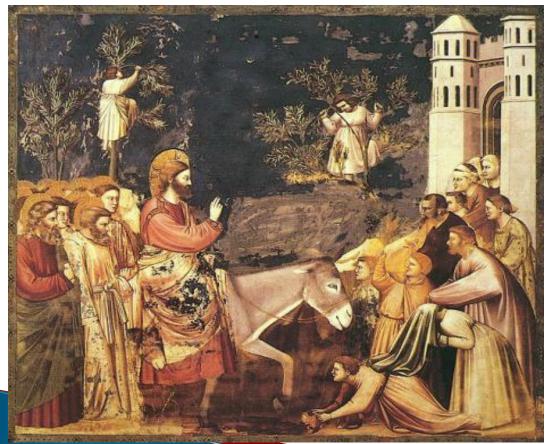


The Jews used the oil for:

- Food use
- Anointing of church utensils
- sacrifices in honour of the deity
- dermatological use
- appointment and anointing of kings and prophets with assumption of power and authority
- antiflammatory medicine







CHRISTIANITY

Reconciliation

Peace

Passion

ISLAM

Pillar of the world

Light

Reproductive capacity







