



## Recovery and organic production of local varieties of cereals and maize

Workshop in the frame of the LEONARDO DA VINCI partnership  
“Growing agricultural biodiversity: knowledge and practice in Europe”  
23rd and 24 th of February, Vienna

### Program

Individual arrival to Vienna on the 22<sup>nd</sup> or 23<sup>rd</sup> in the morning

#### Monday, 23rd of February

9:30 Arrival with coffee and tea

10:00 introduction of participants with a profile answering the following questions (we want to collect the answers in advance and print out a profile for every participant – will be good for networking)

- Where am I situated – where is my farm?
- How exactly do I work with local varieties of cereals and/or maize (farmer, propagation, processing, cook, consultant, ...)?
- My own experience/standpoint concerning participatory seed-production?
- How am I organised in a network concerning participatory seed-production?
- Which exact questions and needs of exchange do I have concerning cultivation, propagation, processing, development of cereal- and/or maize varieties?

11:30 preparing lunch all together: we want to determine 4 chefs and make 4 groups for cooking. The recipes should be something with cereals or maize. Every group cooks something else, it would be great if the 4 chefs would come from 4 different countries. **So please don't be shy and suggest to be a chef and tell us what you want to cook....we will decide then ☺**

14:30 introduction of the participating groups which are working with participatory seed production of cereals and maize.

- Veronique Chable, France –(requested)
- Riccardo Bocci, Italy
- Etc...

#### The following questions might be helpful:

- Which species and which varieties do you cultivate/work with?
- How do you develop your varieties (farmers network, with scientific support, on your own...)?
- Which method of reproduction do you use?

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- Do you develop new varieties and how are they brought on the market (open source, registration) or as a product?

16:00 presentation of products made of cereals and corn – **please bring your products!**

18:00 estimated end of the official program

19:00 Dinner

## Tuesday, 24th of February

9:00 World Cafe concerning the following topics:

- How can selection work on a farm be done and what are the aims of the selection concerning cereals?
- How can selection work on a farm be done and what are the aims of the selection concerning maize? How can be guaranteed that the variety remains its purity and stays GMO-free?
- How can good conservation work of a maize varieties be made? Size of population?
- How important is the documentation of the development of a variety and what are easy methods for documentation? Which data is important to be collected?

11:30 lunch break, cooking-show

14:00 Elaboration of a working paper concerning the work with local varieties of cereals and maize taking into account the questions above

15:30 Presentation of the working paper to the whole group

16:30 Closure

17:00 estimated end of the workshop