

**Bragança**  
Criativa

CIDADE DA GASTRONOMIA  
CANDIDATURA A UNESCO  
CITY GASTRONOMY  
APPLICATION FOR UNESCO



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## **Message**

The gastronomy of Trás-os-Montes, particularly the cuisine of Bragança, is rich and diverse. It is rich due to the quality of its products, the expertise of those who cultivate and prepare them, and the traditions that preserve its authenticity. It is diverse because of the wide variety of ingredients and dishes, as well as the creativity of both traditional and modern chefs who, through innovation, introduce fusion dishes into traditional *Transmontana* cuisine.

In this context, the Municipality of Bragança launched, in 2014, a project to internationally promote the local gastronomy by enhancing its culture, traditions, and local products. This initiative is based on creativity, innovation, and the engagement of the community and various stakeholders.

By joining the UNESCO Creative Cities Network, the goal is to promote cooperation with other cities that, like Bragança, recognize creativity as a strategic factor for sustainable development. The aim is to establish new partnerships that promote innovation, cultural and creative industries, and activities (particularly economic ones, including tourism, as the pandemic has created new opportunities for low-density territories) linked to gastronomy.

Bragança is a city with a rich cultural heritage that dates back to ancient times, reflecting centuries of history, traditions, and identity. Over the years, the municipality has organized various events that celebrate and highlight this legacy, preserving its roots and emphasizing the importance of culture as a unifying force and a driver of local development.

## Winter Festivities

The traditional Winter Festivities are the perpetuation of a pagan ritual that, at its core, is above all a tribute to Mother Nature. It is a ritual of fertility, fecundity, initiation, and purification. The mask-related rituals, a tradition that **dates back to Celtic ancestors**, take place in several villages across the municipality and reach their peak between December 25 and January 6, highlighting a blend of both profane and religious rituals.

***The Winter Festivities are deeply symbolic rituals that have withstood the passage of time and remain vibrant in the culture of the Bragança region.***

These rituals are still actively preserved today in Bragança, in the villages of Aveleda, Baçal, Grijó de Parada, Parada, Pinela, Rebordainhos, Rebordãos, Rio de Onor, Salsas, and Varge, during the renowned festivities of *Santo Estevão* and *Reis*.

During the celebrations, food becomes a symbol of community and cultural identity, playing a key role in the rituals. It is often shared at communal feasts or enjoyed around lively fireplaces, fostering a sense of togetherness and tradition.



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## “Cantarinhas” Fair and Craft Fair

According to historians, the *Cantarinhas* Fair took place either inside or outside the Citadel during **medieval times**, depending on the peace of the period. This fair was closely linked to the agricultural cycle when workers began heading to the fields, and the *cantarinha* (originally from the village of Pinela) was used to carry water and quench their thirst.

***The “Cantarinhas” Fair, which dates back to medieval times, is primarily characterized by the sale of clay cantarinhas.***

Today, the famous ***cantarinhas*** are recreated in various sizes, colours, and shapes by skilled artisans, primarily for decorative purposes. The elders say that they bring luck and prosperity to those who buy them. Traditionally, this fair also sells *renovo* (a variety of vegetable seedlings ready for planting).



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## Lombada – Festival of Music and Tradition

A cultural event organized by the Cultural and Environmental Association of Palácios **since 1998**, with the support of the Municipality of Bragança. It aims to revive traditional costumes, music, dances, agricultural activities, social gatherings, gastronomy, and entertainment from bygone times. It is the longest-running festival in the district.

***The festival features the reenactment of “segada” (harvesting) and “malha manual” (manual threshing), offering participants the opportunity to relive traditional farming activities.***

At this event, in addition to traditional bread-making and workshops, there is also a craft and local produce fair, as well as several themed concerts featuring traditional music.



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## Mountain Research Centre

Since it was created, in **2002**, CIMO (Mountain Research Centre) has followed an interdisciplinary approach based on an applied research strategy, covering issues and expertise ranging from Nature (raw materials, natural resources, biodiversity, agricultural and forestry management) to Products (food or bio-based materials).

The centre develops various projects in multidisciplinary fields, including research in biodiversity, sustainability, natural resource management, mountain agriculture, and technological innovation.

Some of the most recent projects include:

- *LIFE SILFORE* – Towards the conservation and management of resilient agroforestry systems through silvopastoralism (Project **launched in 2022**).
- *MEDACORNET* – Rescuing acorns as a Mediterranean traditional superfood (Project **launched in 2023**).
- *I-ReWater* – Sustainable management of water resources in irrigated agriculture within the SuDOE space (Project **launched in 2024**).
- *Nutr&ssencial* – Development of protein alternatives with improved nutritional properties (Project **launched in 2024**).
- *INOVOlive* – Innovation in the table olive processing chain through photobiomodulation and waste valorization using a sustainable approach (Project **launched in 2024**).

***CIMO's projects involve partnering with national and international organizations to promote scientific collaboration and knowledge exchange towards achieving shared objectives.***

These initiatives reflect the centre's commitment to developing scientific solutions that address the environmental, economic, and social challenges of mountain regions.

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## History Festival

The History Festival of Bragança is an annual event, held **since 2006**, that transforms Bragança Castle and its historic centre into a vibrant medieval setting. Taking place in August, this celebration recreates legends and historical episodes of the region, offering visitors an immersive experience of the Middle Ages through tournaments, parades, markets, and various themed activities.

***The participation of over 140 local volunteers is essential to bringing this event to life, attracting thousands of visitors of all ages.***

At the medieval market, visitors can taste dishes that reflect the culinary traditions of the time, with a special focus on game and livestock meats typical of the Trás-os-Montes region, such as wild boar, venison, and suckling pig. Prepared using traditional recipes, these dishes evoke the bold and authentic flavours that defined medieval cuisine. Gastronomic tents offer delicacies such as spit-roasted meats, transporting visitors to an era when hunting and animal husbandry were essential for community sustenance. This connection between past and present is reflected in the appreciation of regional products and the respect for culinary traditions, making the gastronomic experience an extension of the historical celebration itself.



## “Banca na Praça”

In **2014**, the Municipality of Bragança launched the *Banca na Praça* initiative, providing 14 stalls for selling local products, handmade goods, and crafts.

Originally held only from May to September, it quickly became a hub for commercial and tourist activity. This success led to the introduction of the *Banca de Natal* in **2015** (held on Saturdays in December) and, in **2024**, the *Banca de Outono*, focused on chestnuts and mushrooms.

***The stalls are set up in Praça da Sé (Bragança's central square) on Saturdays, from May to September.***

This event has encouraged the emergence of small artisanal producers and facilitated the distribution of agricultural products, contributing to sustainability and the enhancement of local goods.



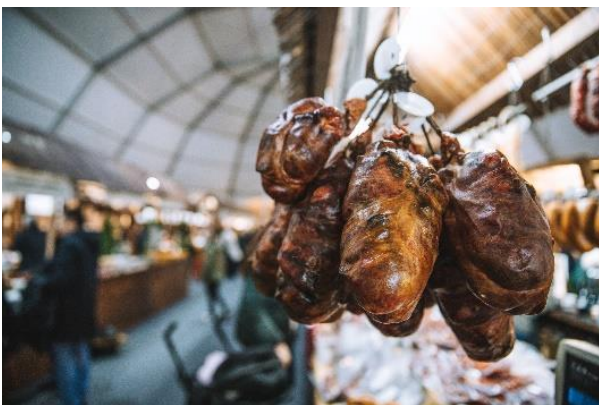
## **“Butelo” and “Casulas” Festival & “Caretos” Carnival**

The *Butelo* and *Casulas* Festival started taking place in Bragança in **2014**, featuring a space with local exhibitors and producers to promote and preserve *Butelo* (a traditional smoked pork sausage) and *Casulas* (dried bean pods). Additionally, a Gastronomic Week was held in participating restaurants.

In **2019**, showcooking sessions were introduced at the festival, featuring renowned chefs such as Óscar Geadas and Chef António from *IEFP*, among others.

This initiative has played a key role in promoting traditional products, particularly *Butelo* and *Casulas*, contributing to the preservation of regional cuisine and the sustainability of local production.

***If in 2014, Butelo was sold at €8/kg and Casulas at €5/kg, by 2024 the price of Butelo had risen to €16/kg, while Casulas were sold at €30/kg.***



Presentations are also held in various Portuguese and Spanish cities, where journalists, opinion makers, and chefs are invited to taste *Butelo* and *Casulas*, prepared by renowned chefs such as Rui Paula, Marco Gomes, Justa Nobre, among others.

***In 2024, the Municipality of Bragança launched a communication and marketing campaign to promote the "Butelo and Casulas Festival & Caretos Carnival" in the city of Braga (a UNESCO Creative City in the field of Media Arts).***

The Braga Municipal Market hosted a gastronomic demonstration of this delicacy, along with performances by *Caretos* and bagpipers. This initiative was supported by the Municipality of Braga, the Confraternity of *Butelo* and *Casulas*, and the Iberian Mask Academy.



## “Festival D’Onor”

The *Festival D’Onor*, held in the historic village of Rio de Onor **since 2017**, is a celebration that brings together tradition, culture, and community, highlighting the unique heritage of this region. Demonstrating a commitment to preserving and sharing traditions, this festival becomes a gathering of flavours, memories, and culture, reinforcing the identity and vitality of Rio de Onor.

*The celebration promotes socializing around the table, reflecting the village's communal spirit.*

This event celebrates the village's community-based way of life as well as its ancestral practices.



# “Carta Gastronómica de Bragança”

The editorial project “Carta Gastronómica de Bragança” (2017) presents a historical overview of Bragança’s culinary traditions, covering the period from the Middle Ages to the present day. The publication features 128 photographs of objects and artifacts, along with 199 recipes collected from 77 interviews.

The graphic design of the "Carta Gastronómica de Bragança" was developed by OOF Design.

***The book, published by the Municipality of Bragança in April 2017, was awarded the Silver Prize in the Communication Design category at the 2019 edition of the Graphis Awards.***

The Graphis Awards have been presented annually since 1952, recognizing the best design, photography, illustration, and advertising projects from around the world. The "Design Annual" award is part of the Graphis competition, which honours works that showcase exceptional talent in the field of communication design.

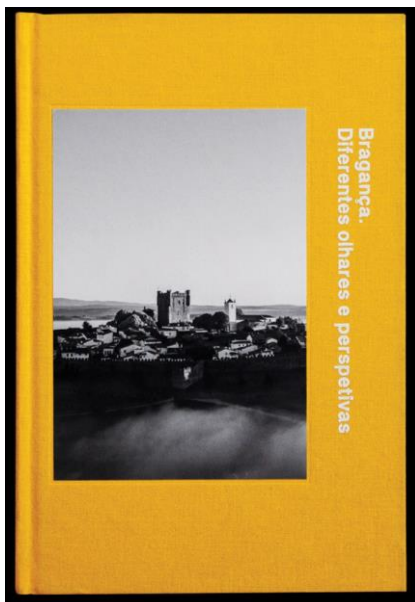


## **“Bragança. Diferentes olhares e perspectivas.”**

Developed by OOF Design Studio in **2019**, this book was the result of an invitation from the Municipality of Bragança to six photographers with ties to the region—António Sá, Francisco Santos, Manuel Teles, Paulo Barreira, Pedro Rego, and Rui Paulo. The photographs are organized around the four seasons, highlighting the region’s rich landscape heritage, gastronomy, fauna, flora, and deeply rooted traditions.

The book features 222 carefully selected images, chosen from a collection of over a thousand captures, showcasing the most authentic and genuine aspects of the Bragança region.

***Published by the Municipality of Bragança to commemorate the city's 556th anniversary, the book “Bragança. Diferentes Olhares e Perspetivas” was honored with a Silver Award by Graphis in recognition of its graphic design.***



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## Plenary Session of the Municipalities Section for the Sustainable Development Goals (SDGs)

The Plenary Session of the Municipalities Section for the Sustainable Development Goals (SDGs), of the National Association of Portuguese Municipalities, took place in the Hall of Acts of the Municipality of Bragança.

During the welcome session, Miguel Abrunhosa, City Councillor of Bragança and Vice-President of the Board of the Municipalities Section for the SDGs, highlighted the Municipality of Bragança's strategy in the fields of sustainability, economic development, and social progress, aiming to fulfil the UN's 2030 Agenda.

This was followed by a speech from Vítor Aleixo, President of the Board of the Section and Mayor of Loulé, and later by Maria João Rauch, an expert in integrated development based on participatory governance systems, who addressed the topic of Local Voluntary Reviews (LVRs) and the National Voluntary Review (NVR).

The Municipalities of Braga and Mafra shared best practices related to the preparation of Local Voluntary Reviews, and the current state of the Local Voluntary Reports in Portugal was also presented and discussed.

This section includes 79 Portuguese municipalities and aims to foster dialogue, exchange experiences, and share solutions within a common action framework aligned with the 2030 Agenda, in which local governments play a crucial role and hold significant responsibility.



## International Meeting of Gastronomy

Committed to valuing and preserving its gastronomic heritage, food innovation, and strengthening ties with international references in the field of gastronomy, the Municipality of Bragança organized, over two days in **2023**, the “International Meeting of Gastronomy – The Art of Food in Bragança.”

The event began with a debate on “The Importance of Gastronomy, Culture, and Creativity for Sustainable Development,” covering topics such as: Gastronomy education and research; Gastronomy as a link between travellers, tourists, and intercultural dialogue; The role of Gastronomic Confraternities in promoting and valuing culture and cuisine; Gastronomy of Trás-os-Montes; and Connection with other themes from the UNESCO Creative Cities Network.

*Experiences were shared by the member cities of the UNESCO Creative Cities Network for Gastronomy invited to this event: Idanha-a-Nova, Braga, and Santa Maria da Feira (Portugal); as well as Belém do Pará (Brazil), Tsuruoka (Japan), and Água Grande (São Tomé and Príncipe), the latter as an observer city.*



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## Bragança's "Ciência Viva" Centre

The Bragança's *Ciência Viva* Centre regularly holds the activity "The Kitchen is a Laboratory" in the form of scientific workshops, aimed at children aged 6 to 12 and institutionalized seniors.

The purpose of this activity is to spark children's interest in science and demonstrate its presence in our daily lives. When we cook, numerous chemical and physical reactions take place, and we can even savour the final result! It allows them to learn about the Mediterranean Food Wheel, which emphasizes local and seasonal foods, combined with the sharing of traditions.

*The "The Kitchen is a Laboratory" workshops, which began in 2024, will continue to be held in 2025.*

The scientific activities with a playful and educational nature for seniors, under the theme **"The Kitchen is a Laboratory"**, involve sharing experiences and memories from the participants, which help explain or discover the science behind certain phenomena, such as what gluten is and why it is necessary in bread dough.



## National Day of Portuguese Gastronomy

Bragança hosted the celebrations of the National Day of Portuguese Gastronomy 2024, which highlighted the richness and diversity of the country's gastronomic culture. The program included roundtables and debates organized by confraternities, food critics, chefs, and associations, fostering dialogue about the importance of national gastronomy.

Among the various activities, visitors had the opportunity to explore the *Banca na Praça*, where regional products from various confraternities were showcased, accompanied by tastings and samples of wines from Trás-os-Montes.

***The celebrations were organized by the Portuguese Federation of Gastronomic Confraternities, with the support of the Municipality of Bragança.***

The central moment of the celebrations included a parade led by 28 Gastronomic Confraternities from all regions of the country, including Madeira and the Azores. During the Commemorative Session, held at the Municipal Theatre of Bragança, tributes were paid, the new website of the Portuguese Federation of Gastronomic Confraternities was presented, and the commemorative seal of the National Day of Portuguese Gastronomy 2024 was unveiled.



## School Cluster Abade de Baçal

The Specialized Technological Centre of the School Cluster Abade de Baçal prepares students for the development of technical and creative roles in key areas of the industrial and service sectors, with a strong practical component tailored to market demands. This centre offers complete and specialized training in various courses, including Cooking/Pastry, Restaurant/Bar, Environmental and Rural Tourism, and Multimedia.

***The Abade de Baçal Secondary School, in Bragança, was the only school in the district to be awarded a Specialized Technological Centre in the industrial area. This approval allows it to offer courses in cooking, catering, and tourism.***

The Professional Course in Cooking/Pastry aims to train professionals capable of planning and leading kitchen tasks, assisting in menu planning, and preparing and cooking meals within a specialized context, particularly focusing on Portuguese regional and international cuisine.



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## School Cluster Emídio Garcia

The School Cluster Emídio Garcia, within the framework of the **Interreg Spain-Portugal Cross-Border Cooperation Program (POCTEP) 2021-2027**, is participating in the Eris\_ie project (Responsible, Inclusive, and Sustainable Entrepreneurship through Educational Innovation), which will take place during the current academic year.

This project aims to create a collaboration network between educational institutions in Castile and León and the Central and Northern regions of Portugal, where students (10th-grade Spanish language learners) will implement cross-border projects promoting traditional activities. It fosters a spirit of entrepreneurship, inclusivity, social responsibility, sustainability, and financial viability, while also encouraging the learning of Portuguese and Spanish languages among teachers and students.

***The events will be based on unique experiences in the natural and cultural environments of both regions. The intention is to enhance the material and immaterial heritage of both regions.***

There are also ongoing projects in the environmental, social, and educational areas, reinforcing the commitment to sustainability and community development, including:

- “Semear, Tratar e Plantar” (Sow, Treat, and Plant).
- “Projeto Km0 - Agrupamentos da cidade de Bragança juntos pelo ambiente” (Bragança schools united for the environment).
- GoGreen project.
- “Programa de Alimentação Saudável: Lanches Saudáveis” (Healthy Eating Program: Healthy Snacks).
- Food collection campaign.
- Raising awareness about the importance of a balanced diet.
- “Workshop "Pão de Sementes" - Curso Profissional de Técnico Auxiliar de Saúde” (Professional Course in Healthcare Assistant: "Seed Bread" Workshop, in **partnership with Padaria de Gimonde**).

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## **School Cluster Miguel Torga**

**“Projeto Lancheira Saudável” (Healthy Lunchbox Project)** - An activity carried out throughout the school year, with occasional workshops for awareness-raising.

This project, implemented at the School Cluster Miguel Torga since the 2015/2016 school year, has contributed to the continuous improvement of the nutritional quality of snacks for preschool and primary school children. It was introduced by the School Health Team, which includes Ana Sofia Coelho, nurse at ULS Nordeste, Lígia Afonso, nutritionist at ULS Nordeste, and Gracinda Amaro, teacher at the School Cluster Miguel Torga. The main objectives are to empower children to make healthy choices and to provide parents with nutritionally balanced and more economical options. Workshops and awareness-raising activities on healthy eating are organized, and two evaluations (without prior notice) are carried out each year. Snacks are classified using a traffic light system: green (healthy), yellow (less healthy foods), and red (unhealthy). This system aims to discourage the consumption of processed foods and those with high amounts of sugar and saturated fats, while also promoting environmental sustainability.

**“BiKE Solidária”** - An annual activity, with several outings throughout the year.

This activity is part of the Cultural Plan at the School Cluster Miguel Torga, under the National Arts Plan, which promotes intergenerational relationships through flavours and traditions. Coordinated in partnership with the *Fundação Betânia*, it involves students from the school cluster who "adopt" a grandparent, and together they revisit traditions and "new things," particularly the knowledge from our villages, including professions, activities once carried out by the Foundation's residents, and the gastronomy of our region.

**Food Week** – Activity held annually for one week.

A program of activities related to food, including workshops, awareness-raising sessions, gastronomic fairs, and others, taking place over the course of a week. All activities are focused on raising awareness about healthy, sustainable, and Mediterranean diets.

## Press Conference Michelin Gala

Bragança hosted the kick-off event for the Michelin Guide Gala at the Graça Morais Contemporary Art Centre, which will take place on February 25, 2025, in Porto, where the new Michelin stars will be announced.

The press conference was preceded by a “welcome coffee” where local producers presented their products and crafts. It was also during the press conference that the nine chefs (all with Michelin stars) who will prepare the menu for the Michelin Guide Gala, for 500 guests, were revealed, including Óscar Geadas from Bragança.

***This initiative is a reflection of the growing importance of the Trás-os-Montes region in the national and international gastronomic and cultural scene.***



# Preparation of Bragança's application to the UNESCO Creative Cities of Gastronomy Network

## *Sectoral meetings with stakeholders*

More than 20 public and private entities, institutions, and companies from the Municipality of Bragança were consulted, covering areas such as research and science, education, regional and local products, confraternities, restaurants, and the social sector.

***The aim is for this project to engage the community and the various active forces of the territory in a truly participatory process.***



## **Exchange of experiences with UNESCO Creative Cities from the Northern Region**

**Meeting with the City Councillor of the Municipality of Santa Maria da Feira, Dr. Gil Ferreira.**  
Presentation of the main guidelines of Bragança's application to the UNESCO Creative Cities Network in the field of gastronomy and gathering of contributions to enhance and enrich the project.

***Santa Maria da Feira is currently the only Portuguese city in the UNESCO Creative Cities Network in the field of gastronomy.***



**Meeting with Dr. Jorge Sobrado, Vice-President of the CCDRN, and Dr. Ricardo Rio, Mayor of Braga.**  
Braga, which is already part of the Creative Cities Network, in the Media Arts category, expressed full institutional support for Bragança's application, recognizing the ongoing work of the region in promoting its gastronomy, culture, traditions, and local products.



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**Meeting with Dr. Rosário Machado, Director of the Culture Department of the Municipality of Amarante, and her team.**

Amarante was recognized in 2017 as a UNESCO Creative City in the field of Music, acknowledging its commitment to culture and creativity as drivers of sustainable development.



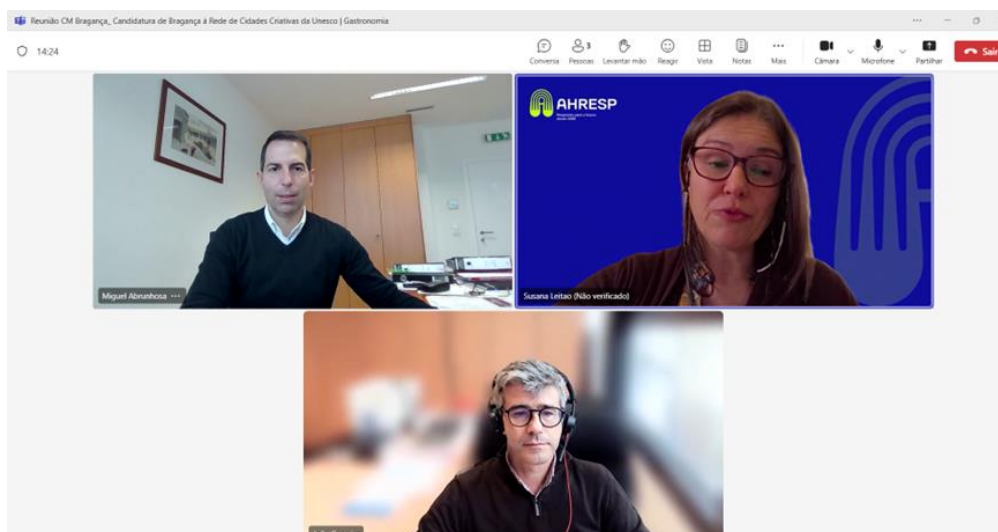
**Meeting with Dr. Maria Elisa Azevedo Leite Braga, City Councillor of the Municipality of Barcelos (Departments of Culture, Tourism, and Crafts).**

Barcelos was recognized by UNESCO in 2017 as part of the Creative Cities Network in the field of Crafts and Folk Art, standing out for its preservation and promotion of traditional crafts. This title reflects Barcelos' commitment to valuing its cultural identity and strengthening the link between creativity, innovation, and sustainable development, providing a platform for the exchange of experiences and boosting the local economy through the arts.



## **Engagement with entities from the national restaurant industry: AHRESP and ACPP**

Collaboration with reference entities in the restaurant industry, such as AHRESP (Association of Hotels, Restaurants, and Similar Establishments of Portugal) and ACPP (Association of Professional Chefs of Portugal), is essential to strengthen Bragança's application for the UNESCO Creative Cities Network. These organizations, with extensive experience and knowledge of the sector, provide valuable insight into the trends, challenges, and opportunities of gastronomy at the national level, ensuring that Bragança's application reflects the sector's needs and promotes an inclusive and representative approach to Portuguese gastronomy.



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## Honor Committee

### President:

Maria Dalila Aguiar Rodrigues, **the current Minister of Culture**, is an art historian, holding a PhD from the University of Coimbra, as well as a researcher and a professor.

- ❖ Graça Morais (**painter**) is from the village of Vieiro, in Trás-os-Montes. Since 1974, Graça Morais has been a prominent figure in the art scene, with more than a hundred exhibitions, both solo and group, held in Portugal and internationally.
- ❖ Manuel Heitor, **professor at the IST Técnico**, in Lisbon, since 1995, has served as Minister of Science, Technology, and Higher Education, as well as Secretary of State for Science, Technology, and Higher Education.
- ❖ Justa Nobre, born in the heart of Trás-os-Montes (Vale de Prados), is an **undeniable reference in Portuguese gastronomy**, recognized as one of the greatest representatives of genuinely national flavours.
- ❖ Jorge Sobrado, **Vice-President for Culture, Heritage, Cooperation, and Communication at CCDDR-N**, was a director of CCDDR NORTE, IP between 2021 and 2022 and has been a senior executive of this institution since 1999.
- ❖ Luís Pedro Martins, **President of Turismo do Porto e Norte de Portugal** since 2019. Holds a degree in Design from ESAD and a Postgraduate degree in Marketing Management from Porto Business School.
- ❖ Óscar Geadas, a native of Travanca (Vinhais), has in his resume the title of “Chef Revelation 2018”, by the magazine *Vinhos*, and a **Michelin Star** since 2019. He is the owner of the renowned *G Pousada* (which, in addition to its Michelin Star, has been continuously awarded the *Garfo de Ouro*, a “Boa Cama Boa Mesa” prize, since 2016).
- ❖ João Carlos Silva is one of the **most renowned chefs in the Portuguese-speaking countries**. In addition to his career in gastronomy, he stands out as a cultural promoter and ambassador of São Tomé cuisine. For several years, he was the central figure of the television program "Na Roça com os Tachos," broadcasted by *RTP Africa*. Currently, he is the head chef at *Roça São João dos Angolares*.
- ❖ Pepê Rapazote is a **Portuguese actor**, internationally known for the Netflix series “Narcos”. He has deep roots in Trás-os-Montes, linked to the lands of Bragança, Parada, and Sendim.

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## Advisory Committee

### President:

Virgílio Nogueiro Gomes, a native of Bragança, developed his professional career in hotel management. He dedicated himself to **researching the History of Food**, a subject he taught, and has published several books.

- ❖ Rosália Vargas is the **President of *Ciência Viva*** and Director of the Pavilion of Knowledge. Since 1996, she has been coordinating the creation of the *Ciência Viva* Centers network across the country.
- ❖ Elisabete Ferreira, from Gimonde (Bragança), is a **Portuguese baker** and was the first woman to win the World's Best Baker award granted by the International Union of Bakers and Confectioners in 2023.
- ❖ Anabela Martins, a native of Bragança, is a **Professor at the Polytechnic Institute of Bragança**, with extensive training in Biology. She works in the fields of Agricultural and Food Biotechnology, with a focus on research into mushrooms, bioactive compounds, and post-harvest technologies.
- ❖ Alexandrina Fernandes, from Gimonde (Bragança), **represents the new generation managing the family business** established 80 years ago in the village of Gimonde. The company "Bisaro – Salsicharia Tradicional" specializes in the production and sale of traditional regional products.
- ❖ Paula Pimentel is the **president of the Union of Private Social Solidarity Institutions of the Bragança District** (UIPSSDB) and the director of the *Betânia* Foundation.
- ❖ José Alberto Pereira is a **Researcher and Principal Coordinating Professor at CIMO (Mountain Research Centre)**. He has a broad background in Agricultural Sciences and is a reference in the field of sustainability and agricultural biotechnology research.
- ❖ Alcino Pires is a **member of administration at "Sortegel"**, a company specializing in the processing and export of chestnuts, with a strong presence in both national and international markets.
- ❖ Carlos Casimiro da Costa is a **Professor at the Department of Arts and Humanities at the School of Communication, Administration, and Tourism** (EsACT, Polytechnic Institute of Bragança, IPB) and the School of Education (ESEB, IPB) since 2007. He holds a PhD in Design and Sustainability and a master's degree in industrial design.

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## **Projects for the UNESCO application**

### **National-level events**

- **ABADE – Trás-os-Montes Gastronomy Museum**

ABADE (*de Baçal*) was an undeniable figure and a reference of culture in Trás-os-Montes, particularly in the areas of gastronomy, archaeology, cultural manifestations, community studies, and more. It will be precisely in the house where *ABADE de Baçal* lived, currently in ruins, that the ABADE – Trás-os-Montes Gastronomy Museum will be established. In 2025, a Public Ideas Competition will be launched for the project of restoration and adaptation of the building.

The ABADE will be a showcase of the region's food heritage, as well as its connection and presence in literature, music, visual arts, and crafts that have been found for millennia in Bragança and the neighbouring municipalities. It will also feature a living, experimental museum aspect, taking advantage of new information and communication technologies, with a focus on Research & Innovation and Research & Development in agri-food and culinary fields, targeting both the academic and professional audience. This structure may also house the “Bragança FoodLab”, another of the planned initiatives that we are already promoting. It will have an aspect of culinary experimentation and promotion, attracting chefs and other culinary professionals. Additionally, there will be a restaurant and a shop selling locally produced agri-food products. The museum's organizational structure will be responsible for creating and promoting a “Trás-os Montes Gastronomy Restaurants Network” program, supported by its own regulation, which will award a badge to restaurants that demonstrate valuing and implementing the essence of the Trás-os-Montes gastronomy.

Despite the use of the word Museum, which may imply a more restricted scope and concept, the goal is to create a deeply multifaceted and dynamic space that promotes the creation and dissemination of cultural activities, goods, and services, with creativity and innovation, generating opportunities for professionals in the sector and for the social inclusion of women. It will also be a space designed to improve access and participation for disadvantaged people and groups in the cultural life of the city. It will be implemented by involving an experienced private partner, particularly in the areas of gastronomy and traditional products, who guarantees a long-term perspective for the project with economic sustainability.

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- **FOODLAB - The food cultures and native species of the past, in the innovative and creative present**

The FOODLAB is a project expected to be impactful and transformative at the local and regional levels, providing a collaborative platform for safeguarding and enhancing, as well as for food and gastronomic innovation, along with the sharing and dissemination of best practices in the production, packaging, transportation, and consumption of food products.

Bragança was one of the granaries of Portugal and a municipality with significant production of unique crops, such as hops and Barbela wheat (as well as others like couscous and rye). Some small-scale production of Barbela wheat and hops still exists in Bragança, both of recognized quality at national and international level, making it important to continue the process of recovering the production area. Conferences, seminars, workshops, and exchanges of experiences between producers, researchers, and entrepreneurs have already taken place. In the past two years, a craft beer producer (using locally grown hops) has emerged, along with an increase in the production and milling of Barbela wheat. Bragança is home to one of the oldest traditional mills in Portugal, which is undergoing modernization and innovation, participating in several national and international projects.

In the animal sector, Bragança has the “Recinto de Promoção e Valorização das Raças Autóctones” (arena), where national competitions are held and promoted annually, such as for *Mirandesa* breed cattle, Sheep of the *Churra Bragançana* breed, and Montesinho Black breed, as well as *Bragançano* Lamb and the *Transmontano* Mastiff.

An integrated program will be developed, involving breeders, marketers, and restaurants, to implement the “From Pasture to Plate” project and Short Supply Chains. The goal is to enhance the product, local gastronomy, tourism, and the sustainability of native breeds.

This integrated program will also engage the community and promote environmental sustainability through a program of visits for children, young people, and migrants to breeders and pasture lands of cattle, goats, and sheep, fostering educational awareness for the preservation of the native breeds, respect for the environment, and appreciation of the work of shepherds and breeders.

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- **GASTRONOMY FOR ALL - A multifaceted initiative with broad and diverse participation**

A multifaceted initiative with broad and diverse participation, which will primarily involve local stakeholders and allow for greater engagement from all people and groups. The target audiences will include children and young people, as well as disadvantaged groups. It will be a biennial initiative, focusing on a trilogy of relevant themes: Creativity – Gastronomy – Science. It will involve partners such as the *Ciência Viva* Centre, the Mountain Research Centre, the Graça Morais Contemporary Art Centre, and the Schools clusters, in a 2 to 3-day event where children, young people, and families will be challenged to learn more about local products, understand that science is also applied in cooking and gastronomy, and explore the edible herbs, plants, mushrooms, and flowers found in the surrounding nature, among other curiosities. The initiative will also feature workshops and activities for various audiences, music, traditional games, as well as some field trips. It will also include educational initiatives, such as the “The Chef Goes to School” program.

Being Bragança a mountainous region, located in the Montesinho Natural Park and the *Meseta Ibérica* Transboundary Biosphere Reserve, with significant native products (honey, nuts, aromatic herbs, mushrooms), it is essential to value and enhance these products, promote value creation and applied research. The Mountain Research Centre and the CNCFS (National Centre of Expertise in Dried Fruits), both based in Bragança, will play key roles in this initiative. In addition to the scientific and innovative components, the local community will be encouraged to better understand the mountain landscape through photographic walks and nature drawing sessions, led by professional photographers and Urban Sketchers. Each edition will feature exhibitions and competitions for photography and drawing, showcasing works created in the previous edition.

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## Internacional Events

- **NETWORK DIALOGUES - Multidisciplinary Conferences of the UNESCO Creative Cities Network**

The UNESCO's selection of the categories within the Creative Cities Network highlights the fact that cities are spaces where various cultural and creative industries intersect. In each city, we can identify significant work across several of the UNESCO Network categories, although one or two may stand out. With this initiative, we aim to promote networking, but primarily, we want to highlight the importance of the variety of cultural and creative industries that intertwine within the same community.

We believe that the richness of cities and their communities lies in their diversity, which is why we aim to foster dialogue between different professionals, groups, and target audiences. Gastronomy will be the starting point and the link to all the other categories of the UNESCO Network. This will be a technical-scientific initiative, with contributions from researchers, professionals, entrepreneurs, chefs, and leaders of sustainable tourism projects based on gastronomic heritage. After all, gastronomy is one of the main motivations for travel.

Among the central objectives will be the sharing of good practices, the development of partnerships to promote creativity and cultural and creative industries, the launching of pilot projects that promote sustainable development and employment in various sectors, and more. Naturally, other UNESCO Creative Cities will be invited to these sessions to strengthen cooperation and enhance the exchange of experiences and best practices. Each edition of the Conferences will be dedicated to a different continent.

These Conferences will also mark the relaunch of the *Orquestra Fervença* (named after the river that runs through Bragança), as all great moments of socializing combine good food and good music. This is an artistic initiative in the field of music, focused on social and cultural building, aiming to create bridges between different entities and stakeholders, formed by various local communities, musical and others.

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- **GASTRONOMIC DIASPORAS - International Meeting of Gastronomy**

Meeting dedicated to the theme "The Art of Food," designed to engage a wide range of stakeholders, including UNESCO Creative Cities, within the framework of interaction with cultural and creative industries and sustainable development. The sharing of best practices, mutual learning, and the opening of cooperation pathways are the driving forces behind this multidisciplinary event, open to all audiences. As IPB is the higher education institution in the country with the highest number of foreign students per capita (over 70 nationalities), and where communities from Portuguese-speaking countries (CPLP - Angola, Cape Verde, Guinea-Bissau, Mozambique, Brazil, São Tomé and Príncipe, and East Timor) are particularly significant, it will be important to continue developing initiatives and actions that promote engagement and integration with these communities and help promote the gastronomic diasporas that come together here and emanate from here, making gastronomy and travel a theme to be explored as well.

Bragança will also host a Biennial of Gastronomy, Music, and Art, in which the city's public spaces and cultural facilities, including the Bragança Municipal Theatre, the Bragança Cultural Centre, the Georges Dussaud Photography Centre, and the Polytechnic Institute of Bragança, will host exhibitions and performances of gastronomic cultures (with culinary demonstrations and exhibits of local products), musical culture (with concerts and displays of local instruments), as well as visual arts, ceramics, photography, and literature, with writers and books from the CPLP.

In this context, we also aim to strengthen connections with cities within the CPLP (particularly African ones), by raising awareness about the advantages of joining the UNESCO Creative Cities Network and supporting them in preparing their own applications.

In June 2023, the first edition of this International Meeting was organized, solidifying fruitful and lasting ties for future editions, with representatives from Creative Cities in attendance, including Brazil, São Tomé and Príncipe, and Japan. The activities of the meeting also included other important themes for the UNESCO Network, such as Music, Crafts and Folk Art.

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- **LETTERS TO EAT AND SPACES TO LISTEN - Gastronomic Literature and Music Festival**

An initiative planned with a focus on cross-cutting logic. Based on the experiences and connections gained through the Bragança Literary Festival and the *Bragança ClassicFest* - International Music Festival, we have prepared an international event that will simultaneously be both a Literary and Musical event dedicated to gastronomy and food.

An open day dedicated both to gastronomy editions (cookbooks, gastronomic travels, theses on nutrition or food, works by chefs, poetry, novels, or even comics focused on gastronomic cultures or food as their central theme) and to the enjoyment of music that pairs well with tasting. In fact, how people perceive spaces goes beyond the physical structure or organization of the environment. The assessment of the dining experience involves many aspects, and music is one of them, alongside decoration, lighting, and others.

The event will be multifaceted, featuring a book fair, launches, lectures, and workshops. It will seek to involve other Portuguese creative cities from the Literature and Gastronomy categories, as well as local creative and cultural industry agents, starting with the Academy of Letters of Trás-os-Montes, gastronomic confraternities, the Polytechnic Institute, and the Portuguese city of Óbidos.

The event will also include workshops where chefs and head waiters will teach how to choose the most suitable music for different types of restaurants and various times of the day. In the same (musical) vein, but in a different context, we will attempt to revive and involve the songs (*modas*) that rural workers used to sing during agricultural labour: songs related to cereal harvesting, grape harvesting, herding, among many others.