

Regional Logistics - EU Learning partnership (GRUNDTVIG)

Study visit to Marseille – A vibrant Metropole (19.03.2015 - 23.03.2015)

Together with organizations from Belgium, France and Finland, research organization “Agronauten” from Germany are taking part in an EU Learning Partnership about the topic of “Regional Logistics” in the area of food supply. After meetings in Lyon, Helsinki, Villarceaux, Leuven and Freiburg the participants of this Grundtvig program visited Marseille to get an insight into projects that are working on realizing short supply chains. Thanks to Jocelyn Parot from Urgenci and his very good organization of the stay we had the opportunity to see a diverse mix of interesting projects.

Participants:

Sara (SoLaWi Netzwerk, Germany), Sini and Thomas (CSA Helsinki, REKO, Finland), Jocelyn (Urgenci, France), Wim and Geert (Voedselteams, Belgium), Peter and Dominique (Die Agronauten, Germany)

1st Day: Arrival in Marseille

Marseille is with more than 850 thousand inhabitants the second biggest city in France and therefore the logistics are a special challenge. So when we arrived we did not wait long to head towards our first visit: at the “Paniers Marseillais”. This is a network of around 60 farmers and aprox. 4500 consumers similar to AMAP although with a focus on organic farming. When the network was founded consultants helped the farmers to convert into organic schemes. Nowadays all farms are certified organic.

In the later afternoon we went to the alternative event location “Le Point the Bascule” to watch the documentary “Autrement (avec des legumes)”¹. In the subsequent discussion with Julien of ADELE and with other local activists we were talking about the

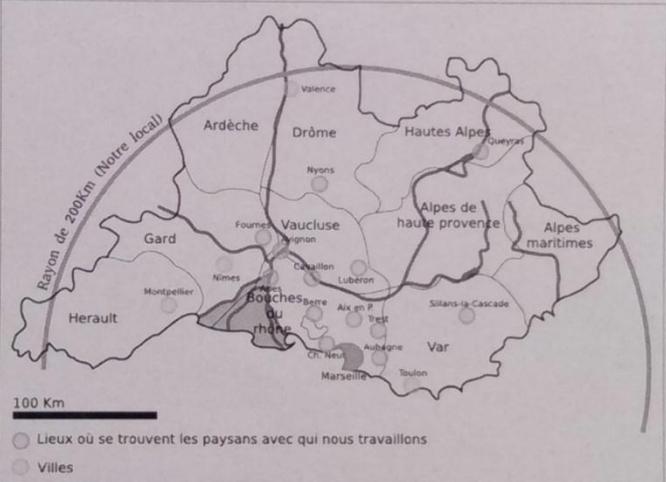
2nd Day: Diversity of projects within the city

We started next day at “La Ruche”² where we met Vivek of the “Plateforme paysanne locale” (PPL). Due to the heavy traffic in the city the delivery cost a lot of time for the farmers for relatively small quantities of goods. The founders of PPL saw the need of a logistical solution to distribute organic regional produce to shops, restaurants and cantinas.

¹ English title: “Another way (with the vegetables)” by Anne Closset

² A Co-Working place for social and ecological projects and enterprises

One of the clients of PPL is the peasant grocery's "ADELE - Épicerie Paysanne" where we went afterwards. The concept of this grocery is to supply the inhabitants of the neighborhood with regional products – not only organic and non-organic so that everybody can afford it.



Le sens d'ADELE

Notre projet : **Contribuer à relocaliser l'économie agricole** en soutenant l'agriculture locale, les petites exploitations, située à moins de 200km.

Nous travaillons à vous renseigner au mieux sur la **provenance des produits, leur modalité de production**. Nous travaillons pour faire de ADELE la vitrine d'un **engagement citoyen** pour les paysans, les associés, les salariés et les clients.

Projet associatif

Association de loi 1901, les **bénéfices d'ADELE sont impartageables** et restent dans la structure. Nous nous en servons pour développer le projet associatif.

Nous travaillons de concert avec l'association **"Filière Paysanne"** qui a développé le concept des épiceries paysannes sur marseille.

L'agriculture raisonnée

Nous proposons des produits issus de l'**agriculture biologique et raisonnée**. L'agriculture raisonnée est un système de production agricole dont l'objectif premier est d'optimiser le résultat économique en **maîtrisant les quantités d'intrants** et notamment les substances chimiques utilisées (pesticides, engrais) dans le but de **limiter leur impact sur l'environnement**.

Des produits locaux

Nous vous garantissons la **proximité et donc la fraîcheur des produits**. Nous rencontrons les paysans **cinq fois par semaine**. Dans différents marchés, de marseille pour alimenter l'épicerie en produits frais.

<http://adelemarseille.blogspot.fr/>
Facebook : ADELE Marseille

We had lunch at the colorful "Casa Consolat" where the meals have a basic price which covers the costs and then you can add according to what you can afford.



In the afternoon we went to Marie Maurage's pedagogical farm which is called "Ferme pedagogique de la Tour de Pins". This estate from the 18th century is situated in the north of Marseille in a socially challenged neighborhood. The place is breathtaking - with 12 hectares it is huge considering its location surrounded by the city. There are several abandoned houses, amongst others a manor house and two ancient towers on a hilltop, and a lot of neglected pastureland – loads of work for Marie who took over the place in the end of 2014. Her aim is to reestablish the animal farm focusing on goats and to work with children and teenagers there to reconnect them to their diverse origins – including their eating habits.



At night we had a walk through the old city center of Marseille with its narrow and winding alleys going up and down the hills. The outstanding dinner at the restaurant "Douceur Pimantée" was prepared by a Nadjat with origins in the Comore islands. Her style of cooking is a mixture of the different cuisines of her origins – a perfect example for the melting pot Marseille.

3rd Day: Visiting regional AMAP in Aubagne

The region of Marseille is the birth place of the "Association pour le Maintien d'une Agriculture Paysanne" (AMAP) and therefore the French CSA (Community Supported Agriculture) movement. For that reason on our 3rd day of the visit we went to Aubagne, a city close by. There at the Urgenci Headquarters we met Emmanuelle Boggio who is working for the regional AMAP network. She explained us their Participatory Guarantee System (PGS): what they try to achieve with it and what kind of obstacles they had to face.



Part of the PGS commission is Jerome Laplane, the owner of the vegetable farm “Patogerome” where we drove next. With him we could discuss more about the advantages and disadvantages of their PGS. Patogerome is one of the first AMAP in France from the year 2001 but is also selling on markets. The 60 different types of vegetables and herbs that grow here only get horse manure to live on.

“La Ferme de Goncquiers” another vegetable farm in Aubagne is also one of the first AMAP. The owner of the farm Olivier Pourtal had to struggle with the very expensive arable land: According to him the prices in the region are 100 thousand €/ha and more. The resulting speculation makes it very difficult for farmers to find land. The landlords also avoid to lease or if they do only with short term contracts. This is why Olivier could not elaborate any long term plans until he got help from Terre de Liens³ through which he could expand his farm land – and plannings.

4th Day: Organizational Work and departure

The last day of our stay was dedicated to organizational work and the planning of the “Alternative Food Distribution Systems” Report.

³ Terre de Liens is a French civil society organization which removes farm land from the commodity market