



**MASTRI DI SAN BASILIO'S MISSION:
TO CHAMPION THE CULTURE, HEART AND TASTE OF SICILY**

Mastri di San Basilio and Culture

Real foods, coming from the earth, can evoke the talent of a place, the preservation of the environment where this talent finds its source of inspiration, most of all they can be a way to help the Culture in which they are rooted.

SICILIAN HERITAGE FUND: Mastri di San Basilio has created a fund to help restore Sicilian landmarks that are part of the World Heritage list. In the future, the funds raised will be donated to FAI (the official Italian Heritage Fund) to start up additional restoration projects.

SNAPSHOTS OF SICILY: Every year, Mastri di San Basilio commissions and distributes a book of photography by Giuseppe Leone to a large group of opinion leaders in Italy and the rest of the world. Leone is one of the most prominent photographers and *de facto* historians of Sicily. These books highlight the extraordinary beauty of the Island where San Basilio was born, along with its countless talents.

GREEN ENERGY: Respecting the environment is a vital civic and cultural duty. Since 2004, Mastri di San Basilio has engaged in a project to transform olive pomace into a green fertilizer and a green fuel for domestic heating. The outcome of this project:

- protected the purchasing power of the families who adopted olive pomace as a green fuel by dropping their domestic heating expenses by 40 percent.
- reduced household heating pollution in the participating households by 70 percent.
- created a new green fertilizer for sustainable agriculture.

Mastri di San Basilio and Heart

Food is a metaphor for love. Keeping this concept in mind, Mastri di San Basilio is working to help people in need with these two projects:

FOOD FOR LIFE: Mastri di San Basilio recently joined this fund-raising project to help the **Drug Resource Enhancement Against AIDS and Malnutrition (DREAM)** program. This project, created in 2002 by the Comunità di Sant'Egidio, is helping to fight AIDS in 10 African countries. Thanks to DREAM, 10,000 children were born free of AIDS because their H.I.V.-positive mothers got the proper medications. More than 3,600 African health-care professionals (including doctors, nurses, biologists and lab technicians) have been educated in 16 classes, and 88,000 patients are currently being treated. More than 1 million people have been helped by DREAM since February 2002.



CITY HARVEST: This New York-based charity organization provides food for the hungry. Some 1.5 million people in New York City live in poverty, and City Harvest helps more than 260,000 of them to fight hunger. Mastri di San Basilio participates in the annual charity event Bid Against Hunger.

Mastri di San Basilio and Taste

Sicilian taste historically has an International vocation and Mastri di San Basilio is its most passionate ambassador.

ACCADEMIA A CIELO APERTO: Mastri di San Basilio works closely with LoveSicily, the renowned Sicilian cooking school founded by Katia Amore, which hosts foodies from all over the world. Tore Padova, the olive oil master for [NOTE: we don't really use the word oil maker like winemaker in English] Mastri di San Basilio, teaches the principles of growing olives and producing top-quality olive oil in one of LoveSicily's classes. And one day a month the San Basilio estate becomes an open-air olive oil academy.

INGREDIENT MASTERS: Local chefs share their traditions and unique recipes in Mastri's new web video program on YouTube's "Passport2Sicily" channel. That's our virtual place to share knowledge about outstanding ingredients, dishes and the characters who create them.