
Final Report

Project Number:

2728

Title of the Project:

NEPROVALTER

„Network of the local agricultural production for the valorisation and the knowledge of the Alpine Area“

„Netzwerk zur Aufwertung & Verbesserung des Wissens über die lokale landwirtschaftliche Produktion im Alpenraum“



Project Manager:	DI Renate Mayer , Projectacquisition HBLFA (Sept. 2004 – Oct. 2006)
Project Assistance:	Markus Stadler, Claudia Plank
Focal Points:	Organic farming, didactic farms, local products, alpine farmers, organic agricultural products
Co-operation Partners:	Regione Friuli-Venezia Giulia /Lead Partner (I), Francesco Miniussi SAASD, Provincia Pordenone (I), Giuseppe Parente Regione Liguria (I), Marcello Storace Regione Valle d'Aosta (I), Piero Prola Provincia Bolzano (I), Dr. Stefan Walder Regione Veneto (I), Riccardo De Gobbi Carinthia (AUT), Zlamal Dr. Ingo University of Ljubljana (SLO), Joze Resnik
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Head Officer: HR Mag. Dr. Albert Sonnleitner

Head Officer Research & Innovation: HR Dr. Anton Hausleitner

Responsible for Content: Projectacquisition HBLFA Raumberg-Gumpenstein

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Foreword

The INTERREG IIIB Alpine Space Project NEPROVALTER – Network of the local agricultural production for the valorisation and the knowledge of the Alpine area – is an excellent example for the future to integrate modern strategies including traditional value.

The trans-national cooperation of project partners from different regions like Italy, Slovenia and Austria in the Alpine Space and the development of common activities enable forward-looking approaches which should help to solve problems of structural change in agriculture of each particular region.

The traditional rural production as well as new, innovative ideas for further incomes (for instance school in the Alps and social institutions on farms) affirm the continuity of an intact ecological, economical and social compatible agriculture.

Especially organic agriculture in Alpine regions is very important. The quality and originality of the products and the comparison of general conditions, as well as the claims of the customers are main topics in the EU-Project NEPROVALTER.

The integration of technicians, scientists, the population itself, students and the policy into the project is important for the realization of ideas and contributes furthermore to the creation of new partnerships. These co-operations are important for the knowledge-transfer. Common activities create new networks for the practice. The international collaboration features especially through the successful realization of common project-aims.

To sustain the added value in the region by e.g. own products and brand marks as well as the protection of local specialities is beside tourism a very important topic – especially for the small-structured agriculture in the Alpine area.

Networks and co-operations for the merchandizing of local products are taking a high rate for the farmers of the Alpine area, to be able to develop alternatives to be independent from the WTO strategies and the world market price policy.

HR Prof. Mag. Dr. Albert Sonnleitner
Managing Director

HR Dr. Anton Hausleitner
Head of Research and Innovation

Agricultural Research and Education Centre
Raumberg-Gumpenstein

Zusammenfassung:**NEPROVALTER****„Netzwerk zur Aufwertung & Verbesserung des Wissens über die lokale landwirtschaftliche Produktion im Alpenraum“**

Projektlaufzeit: 3 Jahre (2003-2006)

Partner aus: Italien, Slowenien und Österreich

Hauptziel des INTERREG IIIB Alpenraum Projektes NEPROVALTER ist die Verbesserung der Lebensbedingungen der in der Alpenregion ansässigen Bevölkerung. Aufgrund seiner besonderen Bedingungen stellt der Alpenbereich einen wichtigen "Speicher" für Traditionen, Bräuche und Räume dar: Ein wahrer Schatz im Besitz der Gemeinschaft aller europäischen Völker. Den landwirtschaftlichen Betrieben in Bergregionen muss ihre Funktion anerkannt werden, für den Fortbestand und die Erhaltung dieses Vermögens zu garantieren. Das Neprovalter-Projekt sieht die Schaffung eines übernationalen Kooperationsnetzes vor, das zwischen Territorien, Institutionen und Dienstleistungen operativ ist; hier soll ein der Landwirtschaft zumutbares Entwicklungsmodell geschaffen werden, das sowohl in der Lage ist, der heutigen Generation Wohlstand zu versprechen, als auch den künftigen Generationen die Ressourcen zu erhalten.

Die transnationale Zusammenarbeit der Projektpartner unterschiedlicher Regionen im Alpenraum aus Italien, Slowenien und Österreich und die Entwicklung gemeinsamer Aktivitäten ermöglichen zukunftsweisende Lösungsansätze für die jeweiligen Regionen. Die traditionelle, ländliche Produktion sowie die Entwicklung neuer innovativer Ideen (Nischen) für Zusatzeinkommen (wie z.B. Schule auf der Alm, Soziale Einrichtungen am Bauernhof) sichern den Fortbestand einer funktionierenden ökologisch- und wirtschaftlich-verträglichen Landwirtschaft.

Speziell die biologische Landwirtschaft ist aus den Bergregionen nicht mehr wegzudenken. Der Vergleich der Rahmenbedingungen, sowie die Ansprüche der Konsumenten bilden einen wesentlichen Schwerpunkt im Projekt NEPROVALTER.

Die Einbindung von Praktikern, Wissenschaftlern, der Bevölkerung vor Ort, Schülern und Politik bietet Möglichkeiten zur Umsetzung der Ideen und tragen zur Bildung neuer Partnerschaften bei. Diese Kooperationen kommen vor allem bei den gemeinsamen Veranstaltungen sehr zur Geltung und bereichern den Wissenstransfer über die Entwicklungspotentiale im ländlichen Raum.

Die internationale Zusammenarbeit zeichnet sich vor allem durch die erfolgreiche Umsetzung der gemeinsamen **Projektsziele** aus:

- Förderung und Unterstützung der benachteiligten Gebiete in den Alpenraumregionen durch Bewerbung der örtlichen traditionellen und typischen Produkte aus der Landwirtschaft, welche nicht aus industriellen Produktionen stammen;
- Verbesserung der Nachvollziehbarkeit der Herstellung der traditionellen Produkte zur Qualitätsverbesserung;
- Anpassung des Angebots an die Anforderungen der Konsumenten;
- Sensibilisierung der Konsumenten auf die besonderen Eigenschaften der Produkte;
- Erhaltung und Verbreitung eines kulturellen und historischen Bewusstseins für die traditionellen Produktionsmethoden;
- Steigerung der Einkünfte der Bauern

Weitere Informationen zum Projekt:

www.neprovalter.org (offizielle Projektshomepage)

www.raumberg-gumpenstein.at/neprovalter

Summary:**NEPROVALTER****„Network of the local agricultural production for the valorisation and the knowledge of the Alpine Area”**

Project Period: 3 Years (2003-2006)
Partners from: Italy, Slovenia, Austria

Marginal areas characterise the Alpine space with a different qualitative and quantitative impact in each region. Despite their diversity what is common to all these regions is the gap between the needs expressed by the local population and the social-economic context that, in recent years, has proved unable to fully satisfy them. As a result Alpine areas have been progressively abandoned and the environment, no more preserved by human activities, degraded.

Main aim of the Project NEPROVALTER was to develop a network involving public institutions and farmers in the Alpine Space at a trans-national level, to enhance the social and economical conditions of local populations, to preserve the environment of marginal mountain lands and to valorise Alpine cultural heritage and traditions with sustainable models.

The objectives were achieved by interventions like an enhancement of the organic livestock production considering the increasing market demand of these products, support for typical Alpine products, identifying for each area a number of local activities to be improved and sustained and the promotion of typical Alpine areas through the development of welcoming facilities for students/groups of interest (didactic farms) as well as for disadvantaged people (social farms).

These activities should also lead to an increase of farmer's income, the creation of new job opportunities, the application and diffusion of economic models compatible with the environmental quality and Alpine traditions, the dissemination of the rural and environmental culture especially to young people and the training of new operators.

The trans-national cooperation of project partners from different regions like Italy (Friuli-Venezia-Giulia, Liguria, Valle d'Aosta, Bolzano and Veneto), Slovenia (Ljubljana) and Austria (Carinthia, Styria) in the Alpine Space and the development of common activities enable forward-looking approaches which help to solve problems of structural change in agriculture of each particular region. Anyhow apart from the rural population, also people in urban conurbations increasingly realize that a prosperous and successful development of our natural and cultural landscape constitutes a firm economic and ecological basis for sustainable development of our rural resources as such.

The traditional rural productions as well as new, innovative ideas for further incomes (for instance school in the Alps and social institutions on farms) affirm the continuity of an intact ecological, economical and social compatible agriculture.

The sensitive alpine regions require special consideration to meet the socio-economic needs of the population. Apart from conventional farming methods, organic farming looks very promising particularly in alpine regions. The high quality standards expected by consumers can be guaranteed in this way. Quality, naturalness and genuineness of the produce as well as security and traceability of rural production are of greatest importance for economic success.

Part I

General Information

1. Introduction
2. Contents and Partners
3. Objectives
4. Involved Areas
5. Project themes
6. Method: Common, trans-national & specific work projects
7. Activities

1. Introduction

Starting from the beginning of 2003, five Italian Regional Authorities, one Austrian Regional Authority, an Austrian research centre and the University of Ljubljana began a study project aimed at enhancing mountain area activities. The project was to be subsidised by the Interreg IIIB Alpine Space Programme.

The idea of developing a proposal focusing on the agricultural sector - better defined as rural sector - in the Alpine area was generated by various considerations on the active role that primary production has always played in terms of characterising a specific territory from a social, economic, environmental and cultural point of view. Agriculture safeguards mountain environment and landscape, thus preserving biodiversity and maintaining local traditions and cultures for the economic progress of mountain areas. Each of these themes contributed to tracing a specific approach to be implemented by Neprovalter project activities.

The origin and the common connection of the partner regions to the area defined as "Alpine area" along with their idea to overcome the usual pattern applied, where the mountain agriculture is perceived merely as a sector to be "subsidised" and not as an area playing an active and productive role, led project partners to start up a research aimed at identifying concrete indications for the selected rural areas. Project indications were to be achieved by processing data relevant to the concerned territories, such data being representative of the peculiar rural conditions of alpine areas. Therefore, all the necessary descriptive information was collected.

Selected project areas were compared, despite non being adjoining and despite specific individual features, in order to identify common contributions which would be useful to all partners - both on a

local & re-gional level - & in order to support policies carried out by institutions & authorities operating in the rural areas of the Alpine Space.

2. Contents and Partners

The main idea of the project was to enhance activities which, despite being longstanding traditional activities in alpine areas, had been gradually abandoned in the last decades, mainly due to economic reasons, thus increasing marginalisation of mountain areas. Local potential features were studied in order to identify strategies to strengthen the activities from an economic point of view: this was to be achieved by promoting territories, by maintaining the heritage that each area expressed, by reserving its traditions and by promoting ancient rural "knowledge" and culture. Special attention was focused on activities traditionally contributing to mountain farm income: animal husbandry and processing of agricultural products into local typical products, once exclusively related to self-supply. Further focus was placed on activities recently developed in the farms and connected to the multi-functional role of agriculture which ensures the fruition of the rural areas, supporting didactic activities and social interventions. The project started in 2003 and was completed by mid-year in 2006, with a total budget of 1,791,400 Euro.

Project coordination was managed by the Central management department of agricultural, natural, forest and mountain resources of the Autonomous Region of Friuli-Venezia-Giulia. The Agriculture Sector for Experimental and Demonstrative Farms of the Province of Pordenone acted as project manager. Other project partners include the Agricultural Research and Education Centre Raumberg-Gumpenstein (A), Land Kärnten (A), the Autonomous Province of

Bolzano (I), the Liguria Region (I), the Autonomus Regin of Valle d'Aosta (I), the Veneto Region (I), the University of Ljubljana (SLO).



(Figure: NEPROVALTER Project Partners)

The presence of public institutions in charge of implementing agricultural policies and related interventions has played an extremely significant role in planning project activities with direct and effective influence over development policies in all involved regions. The presence of Research Institutions and Universities has ensured the methodological approach.

In addition to official partners, other Institutions & local organisations have been involved in the project, with different participation levels, such as: Mountain Communities, Trade Associations, Universities, Producer Organisations & Consortiums, Educational Departments, Teachers, Social Bodies, Local Health Authorities.

3. Objectives

The main project goal was to increase alpine farm income by identifying development processes compatible with specific local features, in order to preserve human presence in mountain areas and to ensure consequent environmental preservation, thus also promoting the fruition of the areas themselves.

Further objectives focused on the dissemination of the knowledge on the mountain agriculture in order to preserve traditions, culture and environment, in view of a sustainable development, to promote new employment opportunities in the primary and related sectors, in addition to work out guidelines based on shared experience for the development of mountain areas.

4. Involved Areas

Partner Regions include Liguria, Valle d'Aosta, the Autonomus Province of Bolzano, Veneto, Friuli-Venezia-Giulia, Carinthia, Styria and the Republic of Slovenia. Involved areas may be considered as representative of alpine area conditions, including specific peculiar conditions. Indeed, high inland mountains, alpine systems close to lowland areas and in some cases close to the sea, and foothill areas, were all duly represented.



(Figure: Project Partner Countries)

5. Project themes

In order to achieve the main project goal, two intervention types were identified: One intervention directly influencing agricultural production and the other addressed to alternative activities, in accordance with production diversification strategies within a multi-functional approach. As for the first intervention type, possibilities of developing organic meat and milk production and valorise local agricultural products were studied; special attention was focused on certified products, such as organic products, and on the other products

to be promoted by enhancing their connections with the area where they originate from.

The second intervention type includes interventions not directly related to products which can, however, be considered as significant sources for further income. In particular, the project also studied the possibility of creating a network of didactic and social farms. The project actions were defined according to 5 technical themes. They correspond each to the following *work packages (WP)*
 WP5: *Organic meat production*
 WP6: *Organic milk production*
 WP7: *Local agricult. productions*
 WP8: *Network of didactic farms*
 WP9: *Network of the social farms*

6. Method: Common, trans-national & specific work projects

Each territory was studied by individual partners using agreed methods, in order to identify specific indicators for the alpine area. Despite significant differences within, the entire alpine area has many similar environmental features which directly influence agricultural activities. Partners subsequently developed common project activities, in order to compare different regional conditions and to identify operative strategies to be extended over the entire alpine area, in addition specific work projects related to specific aspects closely connected to the area itself, were also carried out. For each of the concerned themes, the partners selected a pilot area within their own region, in order to study a development model to be applied on a larger scale to nearby areas and subsequently to other regions of the alpine area not included in the project. In order to issue comprehensive and integrated proposals, all activities covered the different segments of the production

chain. The studies covered further aspects not related to production itself, but related to processing, sale and promotion of products and to the potential farm client base. All collected data were compared & discussed on a trans-national level, generating indications identifying updated conditions for each theme.

Furthermore, each partner was in charge of specific activities, having regard to its own individual experience in specific sectors, so as to implement actions generating useful influence over the entire partnership. This method ensured a remarkable added value to the project work-packages, such as information and educational material, specific studies & the organisation of conferences & seminars.

7. Activities

With the early stages of the project thematic working groups were established among local institutions, and information data on the agricultural activities of partner regions were collected. Project areas were subsequently monitored & pilot areas were identified according to common traits agreed and proposed by the partnership. Specific surveys & studies were performed in study areas & nearby areas, along the entire supply chain: farms, processing structures, distribution & sales, end users & customers. Information exchange was carried out on the occasion of the meetings attended by partner regions with the aim of planning activities according to collected data. Strong & weaknesses were identified for all supply chain segments & operative strategies were established. Study results were disclosed through seminars & conferences, information & educational material & through a specific website. The project was also promoted through the participation & attendance too many trade fairs & events.

Part II Overview of the Workpackages

- WP 1:** Trans-national Project Preparation Activities
- WP 2:** Trans-national Project Management
- WP 3:** Project Management
- WP 4:** Information and Publicity Activities
- WP 5:** Organic Meat Production in the trans-national Alpine Areas
- WP 6:** Organic dairy Production in the trans-national Alpine Areas
- WP 7:** Local agricultural Production in the trans-national Alpine Areas
- WP 8:** Trans-national Network of Alpine Didactic Farms
- WP 9:** Trans-national Network of Alpine Social Farms

Overview of the Budget

Project Partner	Budget	ERDF	National Funds
<u>EU-Member-States</u>			
FVG (LP)	424.900,00	212.450,00	212.450,00
HBLFA	219.500,00	109.750,00	109.750,00
KAR	224.800,00	112.400,00	112.400,00
PABZ	201.700,00	100.850,00	100.850,00
LIG	229.500,00	114.750,00	114.750,00
VDA	224.500,00	112.250,00	112.250,00
VEN	230.500,00	115.250,00	115.250,00
UNILJ	31.017,00	23.264,00	7.754,00
<u>Non-Member-States</u>			
UNILJ	4.982,00		4.982,00
Total	1.791.400,00	900.964,00	890.436,00

Overview of the Pilot Areas

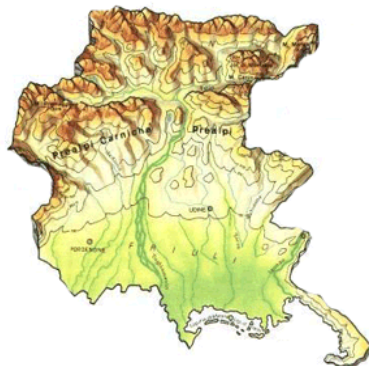
Friuli-Venezia-Giulia:	Canal del Ferro and Val Canale area
Friuli-Venezia-Giulia:	Cosa and Arzino Valley
Liguria:	Bormida Valley
Valle d'Aosta:	Rhêmes Valley
Veneto:	Belluna Valley and Alpage Plateau
Province of Bolzano:	Inarco and Punteria Valleys
Carinthia:	District of Spittal Drau
Styria:	District of Liezen
Republic of Slovenia:	Region of Vremscica

Part III

Description of the Partner Regions

Regione Friuli-Venezia-Giulia	(Lead Partner)
Regione Veneto	(PP 07)
Regione Valle d'Aosta	(PP 06)
Regione Liguria	(PP 05)
Provincia Autonoma di Bolzano	(PP 04)
Slovenia	(PP 08)
Lavant Valley	(PP 03)
HBLFA Raumberg-Gumpenstein	(PP 02)

Lead Partner: REGIONE FRIULI-VENEZIA-GIULIA



1 OVERVIEW

The agriculture of Friuli Venezia Giulia accounts for 2.1% of the national agricultural income. The regional agricultural system has developed and reinforced over the recent years. During the second half of 90s the agricultural production has increased of 16.4% while the added value has increased of 46.8% (year 1980 taken as reference and set = 100, level of prices kept constant). This positive trend and dynamic has become evident especially during the recent years. On the other hand when the current level of prices is taken into consideration, then a significant reduction of the value of the agricultural production is apparent (-37.0%) and this fact is related to the decreasing trend of the prices of many agricultural products, however the reduction of the added value has been less severe (-15%). The trend recorded in the region Friuli Venezia Giulia is more favourable than in the other regions of the North-East area of Italy (where figures of -41% and -33% have been recorded respectively for production and added value) and the rest of Italy (-38% for the production and -28% for the added value) (IRES, 2002).

As for the structural indexes, the following trend can be reported on regional basis over the period 1990-2000:

- a) reduction of 7% of the Agricultural Land Used, in the moun-

- tain area in particularly, the reduction has been 25%;
- b) an increase of 2.40 Ha per agricultural holding of Agricultural Land Used;
- c) 26.4% of the land of the agricultural holdings is devoted to forests, 16.5% to other use and 57% to agricultural land used;
- d) in the year 2000 in the region Friuli Venezia Giulia 175.532 Ha were cultivated with arable crops, 22.754 Ha were cultivated with trees, while the meadows and the pastures amounted to 40.521 Ha;
- e) 70.6% of the agricultural land used is distributed in the plain area, 18.9% in the hills, and 10.5% in the mountain area;
- f) in the plain area the average size of the agricultural holdings in terms of agricultural land used has increased from 4.95 Ha (year 1990) to 6.68 Ha (year 2000), while in the mountain area during the same period the average size of the holdings has increased from 4.72 Ha to 16.33 Ha;
- g) Wine-yards represent a strength point of the regional agriculture, and in the year 2000, 17.805 Ha we cultivated to wine-yards. On average 67.5% of the wine-yards are devoted to DOC and DOCG, with a maximum of 81.6% recorded in the Province of Gorizia.

2 BREEDING IN THE REGION FRIULI VENEZIA GIULIA

According to the data reported with the Fifth General Census of Agriculture (2000), significant change in this sector can be recalled. With respect to the year 1990 a reduction of 53.7% of the number of the farms breeding livestock can be observed, while the reduction of the heads has been less severe; in fact during the period 1990-2000 a reduction of 11.3% only in the number of GBU

can be observed (247.578 vs. 279.108).

The data concerning the cattle can be of particular interest: the number of farms has decreased of 58.7% while the number of heads has decreased of 34.1%. The numbers of farms, keeping cattle were 18.015, 9.108 and 3.770 in the 1982, 1990 and 2000 respectively while the numbers of heads were 192.379, 152.869 and 101.335. These data witness of a concentration of the cattle bred in a lower number of more specialized farms. For the cattle for example, the average number of heads bred in the farms (simply computed dividing the total number of heads for the total number of farms breeding cattle) has changed from 10.7, 16.8 and 26.9 respectively in 1970, 1982 and 2000. The same trend of concentration with an increased average of heads bred per farm can be also detected for other animals' species and particularly for those which are traditionally larger in number of animal bred: pigs, rabbits, and poultry.

As for the dairy cows, during the period 1990-2000 the number of farms with 1-50 heads has significantly reduced, while the number of farms with 50-99 cows has increased of 37.9% and those with 100-499 are doubled (+115%). The areas of the region where farms keeping more than 50 dairy cows are more frequent are the Mid-area (territory of the municipalities of Mortegliano and Lestizza in the Province of Udine) and the Western-area (territory of the municipalities of Aviano, San Giorgio della Rinchivelda in the Province of Pordenone).

Dairy milk is one of the main animal productions in the region Friuli Venezia Giulia. In 2004 the number of dairy cows amounted to 38.276, and the average yield per cow per lactation was 7.450 (Holstein Friesian: 8.839 kg, Brown: 6.823 kg, Simmental: 6.324 kg).

other breeds: 6.956 kg – ARA-FVG, 2005). During the period 1990-2000 milk yield per cow per lactation has increased of +2.216 kg. The number of dairy cows per farm has changed from 8.4 of the year 2000 to 22.2 of the year 2003. In the year 2003 the average size of herds was of 26.2 dairy cows/farm in the plain area of the region while in the mountain area it was 14.3 dairy cows/farm. In 2004 the farms with less of 200 tons of milk produced represented the 29.7%, while those producing more than 200 tons were 19.2%, mainly located in the plain area.

3 ORGANIC FARMING

The number of certified farms adopting the organic farming method has increased from 108 of the year 1993 to 245 of the year 2000 (IRES, 2002).

Most of these farms are involved with the production of agricultural products (77% of the total), however an increasing interest can be recorded for the farms involved with the production and the processing of the agricultural products or the processing of the agricultural products, related to the increase in the added value that

could be obtained through the processing. In the region Friuli Venezia Giulia the organic farming is not wide-spread, only 0.5% (amounting to 1.226 Ha), one of the lowest among the Italian regions, of the agricultural used land of the region was covered with agricultural farming. The main agricultural productions are concerned with fruits, horticulture and wine. It should be stressed that in the region Friuli Venezia Giulia the animal productions obtained through the agricultural farming are very scarce (IRES, 2002).

4 RURAL TOURISM

In the period 1997-2002 the number of farms involved in agritourism has increased of +193% (from 95 to 279; IRES, 2002). The offer is mainly focussed on restaurant service and preparation of traditional meals.

Farm-holidays are not well wide-spread and this could be seen as a weak-point of the rural tourism system of the region. Recreation activities, didactic farming and cultural events are not very wide-spread at the present.

5 ANIMAL PRODUCTION IN THE MOUNTAIN AREA

Animal production is the main trait of the agriculture in the mountain. Fruit growing, horticulture, cultivation of medicinal herbs is minor examples of agricultural use of the land in the mountain and which have been introduced only recently.

The concentration of the number of heads in a lower number of farms which can be observed in the plain area of the region has been occurring in the mountain area as well. In the mountain area the farms keeping cattle have decreased from 1.598 of the year 1990 to 641 of the year 2000 and over the same period the average number of heads per farm has increased from 6.3 to 11.1 (IRES, 2002). However it is important to stress that animal production in the mountain area is far weaker than in the plain area of the region.

Figures shown in the table could be of some help for describing the structural indexes of the agriculture in the mountain area.

Area	1990			2000		
	Farms	Heads	Heads/Farm	Farms	Heads	Heads/Farm
Carnia						
Enemonzo	27	584	21.6	22	526	23.9
Ovaro	51	430	8.4	24	307	12.8
Paularo	210	594	2.8	67	441	6.6
Sutrio	43	109	2.5	16	75	4.7
Ampezzo	30	320	10.7	17	333	19.6
Val Canale						
Malborghetto-V	40	370	9.3	30	320	10.7
Tarvisio	37	304	8.2	19	195	10.3
Torre-Natisone						
Taipana	7	88	12.6	3	52	17.3
San Leonardo	27	203	7.5	10	124	12.4
San Pietro al N.	34	251	7.4	13	146	11.2
Pulfero	84	510	6.1	23	143	6.2
Friuli Occidentale						
Barcis	6	19	3.2	2	20	10
Claut	38	356	9.4	20	391	19.6
Travesto	42	653	15.5	21	704	33.5

Table 1: Farms, keeping animals in the mountain area. (Trend 1990-2000)

The reduction of the number of farms and of the number of heads bred has been quite remarkable in the mountain area of the region.

Over the last decade the reduction in the number of the farms and of the heads has emphasized the frailty of the equilibrium between farming activity and territory conservation in the mountain and at the same time the profitability of the agriculture activity based on animal production in the mountain has decreased. It must be reminded that unfortunately a remarkable portion of the land in the mountain is not cultivated anymore and in some mountain territories there are no more farms.

Milk produced in the farms of the mountains traditionally is processed by cooperative dairy houses for cheese production. The reduction in the number of farms keeping dairy cattle has made worse the economic situation of the dairy houses: lower amount of milk delivered from the farmers, which has led to higher costs for the dairy houses as well as higher costs for forwarding the milk from the farms to the dairy houses, negative trend of the cheese market prices, are the main aspects which have contributed to reduce the incomes of the farmers in the mountain.

The agricultural system in the mountain area of Friuli Venezia Giulia shows further weak points, most of them are concerned with the structural traits of the farms:

- a) the agricultural land of the holdings are split in small scattered parcels of land;
- b) low level of investments in the farms;

- c) new generations do not replace elder generation in the farms;
- d) depopulation of mountain areas;
- e) disappearance of services for the population as consequence of depopulation;
- f) Weakness of the rural community.

6 STRENGTHNESS, NETWORKING

The agriculture activity in the mountains provides the whole community with many implicit services, even outside the mountain area: land and territory conservation, maintenance and conservation of the local agricultural productions, local tradition and cultural heritage, tourism, recreation.

As for the networking involving the farmers of the mountain regions, two different topics could be recalled:

- a) “internal integration networking” on local basis;
- b) “external integration networking” on wider geographical basis

Some examples of “internal integration networking” have been already defined within the project plan and project activities of Ne-provalter, which is to say the integration among stakeholders of the same territory: farmers, public agencies for tourism, local councils, tourist operators, public welfare, education, which cooperate in an attempt to establish a sustainable model of economic development based on local resources and local peculiarities.

External integration networking could take into account:

- a) integration among mountain territories of the same region, so as to reinforce cooperation for specific needs and to overcome weakness points: marketing of the agricultural products, valorisation of the agricultural production, providing access to common services to the farmers, cooperation among disadvantaged areas to foster development models on the basis of common potential traits;
- b) integration among mountain territories of different regions and of different countries on international basis: exchange of good practises concerning land management, information exchange, cooperation among regions and territories facing the same difficulties and the same challenges, i.e. the agriculture economy in the Alpine space, the economical planning in the Alpine space, the creation of a wide network of farmers and stakeholders of the Alpine regions of Europe, the promotion of specific legislation for the farming in the alpine regions, and dealing with the animal welfare standards within the legislation for the organic farming in the alpine regions as well as with the certification and the control system for the animal production of the alpine regions, the valorisation of the food quality and of the food safety of animal productions of the alpine regions, the valorisation of the local and traditional agricultural productions in the alpine regions.

Project Partner: REGIONE VENETO



1. INTRODUCTION:

Region Veneto has 4 main economical lines:

Industrial pole of Marghera even now is in decline, as for the problem of pollution on Venice lagoon. North - East area where there is a high concentration of little craftsman enterprises with high specialisation on their production area. Agriculture is very important, especially in Verona.

The value of agriculture production is €4.307.982.306,-- and we have to add the value of wine, cheese, oil which is about €1.892.852.683,--. Tourism is a very important economical sector of Venetian economy, we could think about some artistic cities: Venezia, Verona, Padova, with Cappella degli Scrovegni, Vicenza with Palladian villas, beaches, the beautiful Dolomites, lakes, etc.

On last years there is an improvement of eno-gastronomic tourism, especially during the week-end.

1.1. Strength of agriculture, rural development and tourism are

- 40 million of tourists per year
- high development of wine and typical dishes tourism
- good imagine of Veneto Region on people mind
- high bio- diversity

- strong link between typical products and traditional dishes
- development of multi- activity on farms: farm holidays, didactic farm, social farms, direct sale of product

1.2. Weaknesses of agriculture and rural development and tourism are

- small average size of farms (excessive fragmentation)
- old age of farmers and difficulties on generation change
- lack of coordination to provide correct information about services to customer
- low development of meat and cheese organic production
- low protection and promotion of mountain production (farmers who works on mountain have the same revenue as farmers of plain, but they have more costs)
- depopulation of mountain area



2. SHORT DESCRIPTION OF THE PILOT REGION'S RESPECTIVELY ACTIVITIES

2.1. WP5: Organic Meat Production

Pilot area includes Val Belluna and Alpage districts (Belluno Province) with the involvement of local farmers (6), abattoir (1), small meat processing plants (3), retail shops (4) and producers associations (2).

Italian "Pezzata Rossa" cattle breed has been used for suckler herd to produce organic veal. Pasturage was used (April to November) massively in order to minimize the use of concentrate, & calves were slaughtered between 6-7 months age without finishing period.

The quantity and reasonable quality of pasturage used together with milk production of chosen double purpose breed, has permitted to gain good performance of calves

and carcass quality at slaughterhouse.

2.2. WP7

Alpage (BL) In the Alpage area there are five municipalities Chies, Farra, Pieve, Puos, Tambre which have a good distribution on the area In this area there are 11 hotels, 2 bed & breakfast, 10 agritourism and 12 restaurants.

The local typical product will be promote are lamb & sheep meat of local breeds, sheep & pork cured

salami, organic cheese from crude milk, typical small mountain fruits.

We found a varied reality, both as catering offer and as an approach to local typical products. The strong connection with the territory and the presence of agricultural farms and alpine meadows, mark farm house activity above all as the centre for the production, sale and consumption of typical products. The distribution of products is often guaranteed by the presence of co-operative farms and trade of products takes place as a kind contribution of the partners.

2.3. WP8: Area Alpine Space Veneto Region

We chosen 9 pilot Didactic Farms situated in Belluno, Verona, Vicenza. The businesses chosen are located in mountain areas, and have courses linked to bio-diversity and the revival of traditional activities. The distribution reflected the general trend of the presence of Didactic farms in the territory.



3. Networks and development strategies within the Partner Region

Veneto Region is working to improve:

- synergy between agriculture and tourism
- protection and promotion of typical and traditional products (DOC; DOP; IGP, and products extra attached 1 Treaty establishing the European Community)
- abatement/reduction of pollution to improve life quality
- export our territory selling our products
- protect bio-diversity
- improve the multifunctional model on farms (didactic farm and social farms as answer to social request)
- development of technology and modernization of farms
- improvement production quality as reply to market request
- promote sustainable development with project of environmental guardianship
- promote the association and co-operation

- protect and promote mountain area (development of production, of farms, improve of revenue, increase of the population.)

4. Short view into the future (short and medium term)

For the future Veneto Region to hold the economical and social development in agriculture foresee.

- increase the average farm size, with reduce of numbers of farms with co-operation and creation of firm
- development of technology and modernization of farms
- promote the generation reciprocation of young farmers
- promote professional knowledge (learning on progress)
- promote enhancement agriculture and food row
- promote the quality production, with certification process of product, in particular for traditional product.
- to improve transformation and marketing process of agriculture products
- increase of multi- functional farmers

Project Partner: REGIONE VALLE D'AOSTA



1. Introduction

Valle d'Aosta is situated at the extreme north-west of Italy and is the smallest Italian region from both a territorial- 3,236 km squared-and a demographic point of view. According to European legislation (CEE/75/268-article 3) this area is considered disadvantaged as a result of its 100% mountainous terrain. In terms of altitude, Valle d'Aosta ranges from the heights of Mont Blanc (4,800 m) to the gentle slopes of its low valleys (350 m), the average of both is 2100 m.

Only 11% of its territory is inhabited; many of its slopes are incredibly steep and this is a serious problem as there are few flat or gently sloping areas suited to agriculture.

2. Population

There are currently 120.500 residents in Valle d'Aosta and in the last few years the population in high mountain areas has exceeded the average. These high mountain areas are home to tourism whilst mid-mountain territory is home to agriculture.

These differences lead one to the conclusion that the population increase in high mountain areas is thanks to the fact that many people are working in the tourism, rather than the agricultural sector, a factor which results in the scarcity of a workforce able to govern and guarantee the protection of the territory.

3. Agriculture

The climate and morphology of mountainous areas greatly limits

and conditions the choice, techniques and scarcity of available land for productivity and cultivation. This difficulty is matched with those of a structural nature, both the size (62% of businesses have an average of less than 2 hectares) and economics, as a result of the high level of land fragmentation (each farm has an average of 18 allotments). Management, which is almost always exclusive, is in the hands of the farmer. The land of small farms is generally owned by a family group, whilst the situation for larger farms is different: land is both owned and rented. The work situation is that of part-time farming as only 36% of farms reach the economic minimum necessary to guarantee a farming family full-time work. An added problem for Aostan agriculture is the average age of farmers (55 years) and this figure is on the increase.

In conclusion, Aostan agriculture consists of 4500 small businesses spread all over the territory; there are various examples of serious organisational and vocational problems and the underlying problem is that of high production costs which are worsened by particularly high supply costs.



3.1. Vegetable Production

Almost the entire agricultural area of this region is divided into permanent fields and pastures (98%), the rest is used for sowing (0,4%) or permanent cultivation (1,7). Winegrowing has enjoyed a recent boost thanks to new policy regarding the qualification of past regional production which has led to

improved quality and thus a greater demand for this limited product. Focussing on the specifics of local wine (600 hectares of vines) has resulted in a product which is high in quality, if not quantity (only 47000 quintals which produce just over a million bottles). Wide choices of quality-controlled wines are grouped together as DOC Valle d'Aosta - Vallée d'Aoste and their reputation is such that they are perfectly up to national and international market standards.

Land used for fruit arboriculture has generally been diminishing, although in recent years there seems to have been a slight increase. In Valle d'Aosta, there are 600 apple producers who cultivate 400 hectares – 95% of which is used for apple trees and the rest for pear trees. 85 % of fields have trees but only 15% have specialised orchards. A yearly average of 40000 quintals of apples, 6000 quintals of pears is produced and just under 2/3 of this is sold by "Cofruits" in Saint Pierre, which is a co-operative of 350 members. The windy, dry climate here and the techniques used guarantee good quality. Research conducted by INEA has found that fruit production will be more profit-bearing than zootechnics, in spite of the excellent value of milk which is used for DOP Fontina. Valle d'Aosta is consequently preparing for a massive promotion of the merchandise.

The current policy is that of limiting the usage of plant protection products and herbicides and instead moves fruit producers towards a specific code aimed at integrated apple production. With this information and the fact that much of the territory is uncultivated, one can conclude that there is little cultivation diversification in this area.

3.2. Zoo technical products

The very fact that land has been up kept, especially at high altitude (above 1500 m) is thanks to zootecnics and principally to dairy farming. Farmed areas are in reality outposts for the defence of the land which are situated far from the economic centres of the low valley.

Conditions in these areas, which are often onerous, have been significantly bettered thanks to local administration which has improved both structures (buildings and machinery) and infrastructure (roads and long distance power lines), thus guaranteeing quality of life for the workers.

The reason behind regional choices has been that of favouring and supporting farmers in the selection of the various breeds (Valdostana pezzata rossa, pezzata nera e castana) and milk (PDO Fontina cheese production). Fontina is now synonymous with Valle d' Aosta: this well-known pair, along with winter and summer tourism, attracts the hordes of visitors to this area.

This policy of quality requires complex organisation for commercialisation, promotion and quality control and the management and upkeep of the aforesaid necessitate great care and many resources.

Agriculture in Valle d' Aosta has much in common with the border regions of High Savoy, Savoy and Vallais. This area surrounding Mont Blanc is principally a mountainous area and this geography creates a series of difficulties in agriculture.

These regions have been working together for various years in order to identify a common course of action for improvement in agriculture.



Project Partner: REGIONE LIGURIA



1. OVERVIEW

Liguria is the only Italian region that borders with the sea to the south, the Alps to the north and the Apennines to the east. It benefits from the temperate climate of the Tyrrhenian Sea and draws protection from the natural barrier of the mountains preventing the passage of the cold winds from the north. This climatic factor together with the historic and commercial tradition of Genoa has created a unique gastronomy that harmonizes the products of the sea, the garden and the woods. There is an exceptionally well balanced harmony between green (vegetables) and blue (fish) made up of delicate balances among which emerge excellent products such as sweet olive oil, the tasty vegetables and the delicate, scented wines.

One of the most famous product of Liguria and Genoa is the little plant called basil that some gracious unknown hand has combined with garlic, parmesan cheese, pine-seeds and pure Ligurian extra virgin oil to create one of the best known products of the Genoa and Liguria: his majesty Pesto.

Other green elements are the vegetable fillings both for fresh pasta and for cakes like the legendary "torta pasqualina" or for the well known "Cima di Vitello alla Genovese". (rolled beef stuffed with a mix of vegetables and cheese. Naturally the Ligurian cuisine has also marine characteristics, with extensive consumption of fish and crustaceans. Fish like anchovy, the small white bait, white bream, sea bass and many others, are common fare.

The Ligurian cuisine has been enriched by other cuisines because of the trades developed with its marine activities, introducing the use of products such as stockfish and dried cod. Proximity to France and its southern region of Provence has also been a factor of influence. But similarities can also be found throughout all Europe (with Catalan and Portuguese cuisines especially) and Northern Africa.

Among other particularities you can find farinata (a thin loaf of chick-pea flour) and the famous focaccia alla Genovese (flat bread loaf of Genoa). Both these specialties, served by bakeries scattered everywhere, are often consumed like snacks during any moment of the day, a sort of Italian fast-food version with few natural healthy ingredients: flour, olive oil, salt and water, but none-the-less so delicious.

In this short presentation of the typical Liguria products last but not least one must make mention of the products of the wood: chestnuts, mushrooms, truffles and small fruits like strawberries, whortleberries, raspberries.

In the last 4000 years the Mediterranean civilizations have used olive oil for the most despairing reasons: as detergent, as lubricant, as combustible, as a mean of exchange or as medicine. Now even the rest of the world is getting to know olive oil, one of the more versatile juices to be extracted from a fruit.



Not till long ago populations far from the Mediterranean tended to think about olive oil as something exotic, an ingredient used in ethnic cuisine. It could happen that people tasted this product for the first time in restaurants, where however it was often adulterated with various adding and therefore was thought of unjustly as a less digestible product. But olive oil started to build a new respectable reputation in particular when a survey published during the 70s revealed that Mediterranean populations had a lower rate of cardiac pathologies among all the western populations. This phenomenon was attributed to the large consumption of olive oil, which is made up by 77% of monounsaturated fats, that is to say those fats considered to be the "good" ones. In addition olive oil is rich in antioxidants whose property is to prevent the hardening of the arteries.

Towards the end of the 80s in the Western countries olive oil has experienced a boom in consumption thanks to the combination of many factors: an increased interest of the consumer to more healthy eating patterns, an increased attention to natural products and a conscious willingness to pay more for alimentary products.

2. OLIVE OIL AND HEALTH

According to recent studies olive oil favours the maturing of the central nervous system and the ability of the organism to defend itself from the attack of the oxidant agents that are responsible of many physiological and pathological processes such as ageing, inflammation, haemolysis e cancer genesis. Furthermore it appears that the population of the Mediterranean area, usually consuming more olive oil, is better protected from the risk of thrombosis with respect to the people that rely more on the consumption of animal fats.

Olive oil can have a therapeutic action on peptic ulcer and can prevent the formation of gallstones. In addition food fried in olive oil is much more nutrient & digestible than that fried with animal fats.

2.1. OLIVE OIL CLASSIFICATIONS:

The best olive oil is the extra virgin olive oil. In order to obtain this denomination (it means it is no way altered) it must be extracted only by mechanical means, it must not be heated during the process of extraction, its acidity gradient must not be higher than 1.1 % and it must possess certain requirements of aroma and taste that are subject to evaluation by a committee of professional tasters. This oil is known in Italian as "Olio Extravergine d'Oliva". All the other olive oils that do not fall in the above mentioned category are commercialized under other denominations such as: virgin olive oil (Olio virgin d'oliva) and olive oil (olio d'oliva). These latter ones are insipid oils that can be treated chemically and mixed with the small quantities of extra virgin oil in order to improve their taste and colour. The true lover of olive oil knows that that the extra virgin is by far the best oil in terms of quality, taste and nutritional supply. He knows that there can be slight variations of colour and taste in his preferred extra virgin oil due to the particularity of the extraction process. On the other hand the average consumer does not like surprises and seems to prefer oils with a more standard taste even if lower in quality. That is the reason why big firms that commercialize olive oil can resort to mix different oils in order to offer always the same taste & colour of its product.

Oil is made up of 80% of monounsaturated acid fats that resist to oxidation more than the polyunsaturated & contribute in keeping high the level of HDL (the "good"

cholesterol) and low the level of LDL (the "bad" cholesterol). Only a very small part of olive oil, from 4 to 12 percent, is made up of polyunsaturated acids, whose oxidation can harden the walls of the arteries? The low content of cholesterol is not the only important factor. Two other elements are essentials: E vitamin and the polyphenols. Acting in synergy these elements can reduce the risk of some forms of tumours.

3. LIGURIA AGRICULTURES

Liguria is characterised by a hilly and mountainous territory with a form of arc on the sea; the Raja basin marks the border with France while that's Magra divides Liguria from Tuscany. The total area is 5.420 km², 1.79% of the national area. The total agricultural area is 242.634 ha, 80.322 ha are the used agricultural area, and the remnants are constituted by woods. The ligurian agriculture has as strong points the very good climate that permits productions in advance respect to others areas at the same latitude. The most important productive sectors of regional agriculture are: floriculture, horticulture, olive culture, viticulture and zootechnics.



3.1. Floriculture

The floriculture is the strong sector in the ligurian agriculture. In the last period the greenhouse floricultural area is reduced, because of the cultural recon version and the transformation of the farm structures. At the opposite, the floricultural in open area is increased first of all for the cultivation of new fields. The most important category is that of aromatic plants:

thymus, sage, rosemary, marjoram, lavender.



3.2. Horticulture

In this field the most significant activity is about the variety research that has permitted the registration of the "basilico" on the book of protected products (IGP: protected geographic indication). The most important products are: tomato, basil, artichoke. Region Liguria has also other typical and local products indicated in a regional list.

3.3. Oliveculture

The ligurian oliveculture is traditional culture; it is practised in mountain and hill and it permits to have oil of excellent quality as "olio extravergine d'oliva Riviera Liguria" that has obtained the DOP. In the last ten years the olive cultivation is increased; this cultivation is important also because has an hydro-geologic and landscape functions.

3. 4. Viticulture

The DOC (Controlled Origin Denomination) Dolceacqua, Ormeasco, Riviera di Ponente, Golfo del Tigullio, Cinque Terre, Colli di Luni, Colline di Levante, Valpolcevera and IGT (Typical Geographic Indication) Colline Savonesi, Colline Genovesi e Golfo dei poeti della Spezia are the strong points of this sector. The Region is working on the community and national normative to satisfy the demand that is greater than supply by improvement programme.

Project Partner: PROVINCIA AUTONOMA DI BOLZANO

Summary

The landscape of South Tyrol is characterized by disadvantageous conditions concerning the location. Topography and climate (86 % of land coverage are situated above 1,000 m sea-level) as well as the relatively small agricultural enterprises (average of the agricultural area: 11.5 ha/enterprise and about twelve dairy cows/enterprise) are debilitating on their economy.

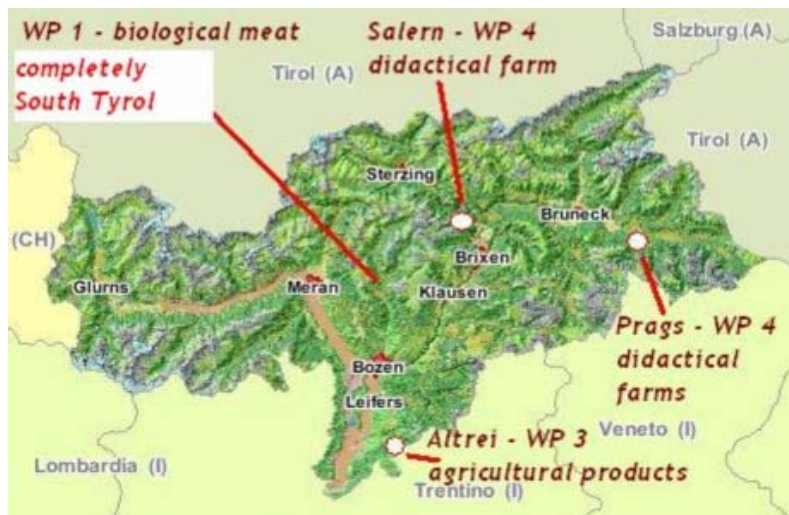
Nevertheless the agricultural situation is rather robust, which can be

connected with different reasons: On the one hand there is a strong solidarity among the farmers; on the other hand there is the subsidies policy of the province Bolzano. Furthermore the general economic situation also contributes to the stable agricultural situation.

Despite those facts there is still displeasure referring to the prices. The production costs are growing steadily, while the prices for agricultural products slow down. So it is essential that strategies (to stabi-

lize prices for agricultural products) and measures (to tap alternative income-possibilities) have to be developed.

Within the INTERREG IIB Project NEPROVALTER South Tyrol deals with Work Package 5 (bio meat in trans-national alpine regions), WP 7 (local agricultural food production) and WP 8 (trans-national network of alpine didactic farms).



Kurze Beschreibung des Projektgebietes – Pilotregion und der Aktivitäten:

Die Landwirtschaft Südtirols – neben dem zentralen Eisack- und Wipptal gilt ganz Südtirol als Pilotgebiet von Neprovalter – ist gekennzeichnet durch vergleichsweise ungünstige natürliche Standortverhältnisse. Topografie und Klima (86 % der Landesfläche liegen oberhalb von 1.000 m Meereshöhe) sowie die relativ kleinen landwirtschaftlichen Betriebe (durchschnittliche landwirtschaftliche Nutzfläche: 11,5 ha/Betrieb und ca. 12 Milchkühe/Betrieb) zehren an der Wirtschaftlichkeit der Höfe. Trotzdem zeigt sich die Situation in der Landwirtschaft relativ stabil, was vielleicht

europaweit einmalig ist. Diese Situation hat mehrere Gründe: einmal ist es die starke Verbundenheit der Bäuerinnen und Bauern mit ihren Höfen, dann die Förderpolitik der Autonomen Provinz Bozen/Südtirol und die allgemeine wirtschaftliche Situation mit bisher guten Nebenerwerbsmöglichkeiten für Landwirte außerhalb der Landwirtschaft. Trotzdem ist ein zunehmender Unmut spürbar, da die Preise für landwirtschaftliche Produkte seit Jahren stagnieren, die Produktionskosten jedoch ständig steigen. Deshalb gilt es, Strategien zu entwickeln und Maßnahmen zu setzen, alternative Einkommensmöglichkeiten zu erschließen und die Preise für landwirtschaftliche Qualitätsprodukte zu stabilisieren.

Innerhalb des INTERREG IIB Projektes NeProValTer beschäftigt sich Südtirol mit den Arbeitspaketen 5 (Biofleisch in den transnationalen Alpengebieten), 7 (Lokale Landwirtschaftliche Lebensmittelproduktionen) und 8 (Transnationales Netzwerk alpiner didaktischer Lehrbauernhöfe). *Im Folgenden eine stichwortartige Beschreibung zu den einzelnen Arbeitspaketen:*

Arbeitspaket 5 – Biofleisch in den transnationalen Alpengebieten:

Es gibt eine sektorenübergreifende Zusammenarbeit mit dem Südtiroler Köcheverband, den Südtiroler Meistermetzgern, diversen Interessenvertretungen sowie mit „Bio-kistl Südtirol“, einer Genossenschaft zur Vermarktung von biologischen Produkten. Die Zusammenarbeit & positive Stimmung trägt bereits jetzt Früchte, wobei eine noch stärkere Vernetzung geplant ist. Mit den Projektpartnern wird reger Erfahrungs- & Informationsaustausch gepflegt. Es werden zB. Produktionskosten & Erlöse verglichen & bei verschiedenen Exkursionen in den Projektgebieten wurden gemeinsame Entwicklungsstrategien erörtert.

- Gründung der ArGe (Arbeitsgemeinschaft) Biofleisch Südtirol mit Richtlinien für Qualitätsfleischprogramm

- Konsumentenbefragung über Biofleisch
- Weiterbildung & Seminare; Thema: Fleischqualität & -verarbeitung Mutterkuhhaltung,
- Tagung über Möglichkeiten von biologisch. Qualitätsfleisch vom Berggebiet
- Vergleichskostungen & Erlebniskochen mit Starköchern
- Wirtschaftlichkeitsberechnungen und Kalkulationen
- Erstellung einer Infobroschüre über Biofleisch
- Freie Universität Bozen erstellt umsetzbare Kriterien zur Rückverfolgbarkeit der Produktion tierischer Produkte (Biomilch und Biofleisch)

Arbeitspaket 7: Lokale landwirtschaftl. Lebensmittel-Produktionen – „Altreier Kaffee“

Hier verfolgt Südtirol relativ eigenständige Ziele. Trotzdem gibt es einen Informationsaustausch mit den Projektpartnern, was Vermarktungs- & Organisationsprobleme angeht. In der Region Altrei selbst konnte eine starkes Netzwerk zwischen den verschiedenen Berufssparten gebildet werden, der Altreier Kaffee dient als transportierbares Medium zur Regional- und Dorfentwicklung – Altrei gilt bis dato als eine der strukturschwächsten Gebiete Südtirols. Alpen & Kaffee – Ist dies ein Widerspruch? Das Kaffee-Rösten von Samen & Früchten heimischer Pflanzen hat auch im Berggebiet Tradition. Historisch gesehen gibt es einige Pflanzen, die als Kaffeepflanzen lokal angebaut & genutzt wurden. In den letzten Jahren sind im Naturkostfachhandel einige koffeinfreie Kaffee-Ersatzgetränke auf den Markt gekommen. Darunter auch zwei reine Soja-Kaffees. Im Rahmen des Projektes wird überprüft, ob man auch aus erhaltenen Südtiroler

Landsorten, vor allem der Lupinensorte „Altreier Kaffee“ ein modernes und marktfähiges Produkt herstellen kann.

Arbeitspaket 8: Transnationales Netzwerk alpiner didaktischer Lehrbauernhöfe

Mit Unterstützung von NeProValTer entsteht in Südtirol ein Netzwerk alpiner Lehrbauernhöfe. In Prags/Pustertal kooperieren 3 innovative Betriebe in diesem Sinne und an der Fachschule für Land- und Hauswirtschaft Salern wurde Mitte des Jahres 2005 ein Lehrbauernhof eröffnet. Weitere Bäuerinnen und Bauern besuchen im Herbst 2005 einen spezifischen Lehrgang und ab 2006 wird es voraussichtlich 15 weitere, zertifizierte Südtiroler Lehrbauernhöfe geben. In der Umsetzung des Projektes wurde eng mit den Projektpartnern zusammengearbeitet; inhaltliche und thematische Schwerpunkte des Lehrgangs und besonders Kriterien zur Führung eines Lehrbauernhofes sind mit den Projektpartnern abgestimmt. Exkursionen und entsprechende Diskussionen in den einzelnen Projektgebieten ergänzen die Aktivitäten.

Einen regen Informationsaustausch gab es u.a. mit dem Projektpartner HBLFA Raumberg-Gumpenstein. Bei einem Schüleraustausch konnten Horizonte erweitert, jeweilige Strukturen besichtigt und spezifische Situationen besser verstanden werden.

- Umbau des „Bruggerhofes“ an der Fachschule für Landwirtschaft Salern zu einem „Lehrbauernhof“
- Realisierung eines Lehrpfades mit Erholungsareal zwischen drei benachbarten Bauernhöfen in Prags/Pustertal
- Entwicklung eines Lehrgangsmoduls „Schule am Bauernhof“,
- Zusammenarbeit mit Grund- und Mittelschulen und gezielte Information von Grund- und

MittelschullehrerInnen & DirektorInnen

- Führungen und Schulungen am „Bruggerhof“ der Fachschule für Landwirtschaft Salern sowie bei drei beteiligten Bauernhöfen in Prags/Pustertal
- Gesetzliche Verankerung von Kriterien zu „Südtiroler Lehrbauernhöfen“



Netzwerke und Entwicklungsstrategien:

Durch das Projekt „NeProValTer“ konnten zunächst in Südtirol selbst diverse Netzwerke gebildet; darüber hinaus mit den Projektpartnern Entwicklungsstrategien entworfen werden:



Kurzer Ausblick in die Zukunft:

Die bisher durchgeführten Aktivitäten im Rahmen von NeProValTer geben berechtigten Anlass zur Hoffnung, dass die gewonnenen Erkenntnisse weitergesponnen und über den Projektzeitraum hinaus aufbauende Maßnahmen gesetzt werden können. Kurzfristig (1-Jahreszeitraum) werden die begonnenen Initiativen abgeschlossen und die gebildeten Netzwerke vertieft; mittelfristig (2- bis 3-Jahreszeitraum) wird es eine Weiterentwicklung und Konsolidierung der Projekte geben.

Project Partner: SLOVENIA

1 INTRODUCTION:

With 20,250 km² of surface area, Slovenia can be considered as one of Europe's smaller countries. It is situated in a transit territory, which is reflected in a diversity of natural conditions as well as its political, economical and cultural characteristics.

It is a land of rapid changes where, over a relatively short distance, some very distinct landscape types may appear. However, a rough division into the following four main landscape types can be made: Alpine, Pannonian, Mediterranean and transitional.

According to data from the most recent population census, Slovenia could, under the OECD typology of regional indicators at local level, be classified as a country with an above-average share of rural areas: 57.3% of Slovenia's population lives in rural areas, which covers as much as 89.1% of the entire country's territory.

The typical rural landscape is disappearing in most of the rural areas, while elsewhere it is being rapidly transformed. The rural environment is slowly changing its characteristics.

According to the level of economic development, Slovenia is one of the leading Central and Eastern European transition economies; in terms of volume and production share it is one of the small economies. Slovenia's GDP amounts to 0.2% of the total GDP of the EU. GDP per capita (measured in purchasing power parity) in Slovenia has reached around 68% of the EU average. According to the latest available land use database (2002), slightly less than 33% of the national territory, i.e., 663,000 ha, is characterized as agricultural land.

Forests cover 59% of the surface area, or 1.2 million hectares and are a very important natural resource. Such an abundance of forests does not prevent the agricultural production directly, it indicates, however, and that a great part of land in Slovenia is unsuitable for cultivation. At the same time, it has to be emphasized that, due to typical fragmented settlement and way of land use, the agricultural area in Slovenia is especially susceptible to spreading of forests. While in the majority of other countries the forest is spreading slowly towards the agricultural area, in Slovenia the process is much more rapid and aggressive.



Map 1: Map of Republic of Slovenia

Area (km ²)	20.273
Inhabitants	2.001.000
Employment in primary sector	436.000
Employment in secondary sector	181.000
Employment in tertiary sector	315.000
Agricultural area (ha)	663.000
There of organic production (%)	3%
Number of farms	77.149
There of organic production (%)	2%
Average farm size (ha)	6,3

Table 1: Some figures about partner region Slovenia



From this brief description we can conclude, that Slovene agriculture has many weaknesses comparing to the agriculture in other for agriculture more appropriate regions. Among main weaknesses we can list:

- high share of LFA areas (over 70% of the country),
- abandoning of marginal agricultural areas,
- small size of agricultural holdings,
- fragmented internal structure of the farms,
- high share of permanent grassland,
- unfavorable age and education structure of the farmers,
- underdeveloped public infrastructure

What also represents, beside lack of investment capital and depopulation of remote areas, the biggest weakness in development of tourism and rural areas in general. But on the other hand the existing situation also represents some comparative strength towards the other regions:

- big areas of land, which are due to low intensity of agriculture rich in biodiversity and suitable for ecological production,
- high cultural and natural landscape diversity,
- existence of traditional farming practices,
- Existence of traditional agricultural products.



2. SHORT DESCRIPTION OF THE PILOT REGION

Within the NEPROVALTER project Slovene partner is participating in two work packages:

- biological meat production, and
- Educational farms.

For the study of ecological meat production we selected a pilot area of Vremšica, which lies on the geographical border between alpine and costal part of Slovenia. This area is traditionally known after extensive animal production, based on grazing the upland pastures from spring till autumn. In this area there are also some farmers who are experimenting with wintering their animals outside. The biological producers in the pilot area are seeking to find the possibilities for marketing their products, as in the area are no abattoir, which would process biologically produced meat. For educational farms the pilot area was no specifically selected, as the number of farms, which are interested in such kind of activity, is at the moment very small. The educational farms are in Slovenia at the moment still under development. The farms which are offering educational services are at the moment still registered as tourist farms.

3. NETWORKS AND DEVELOPMENT STRATEGIES

Networking is in Slovene agriculture is well developed in the field of agricultural production (breeders associations, biological farmers, integrated production associations...). But those networks are much less developed in other with agriculture connected supplementary activities. The only well developed network in this field is association of tourist farms. The educational and social farms are still in the development so they didn't developed any individual networks yet. The active farms are

using already existing networks (biological farms association and tourist farms association are used most often), and they are also starting to develop their own. To use the existing networks and personal connections are the most often used development strategies for starting new activities among Slovene farmers.

4. SHORT VIEW INTO THE FUTURE (SHORT AND MEDIUM TERM)

The social services as supplementary activity in agriculture are becoming more and more absorbing. The pilot projects that are at the moment running in Slovenia are already showing some results.

And also the public administration competent for regulating supplementary activities on the farms had started to develop first rules and regulations for regulating this field. The farms which were part of the pilot projects already started to develop informal networks to alleviate starting their activities when it will be officially possible.



Project Partner: LAVANTAL VALLEY

1. Introduction:

The Lavanttal Valley is situated at the extreme east of the Federal Region of Carinthia.

The modest tourist development of this area has left the traditional methods of natural cultivation and preparation of fruit untouched. The traditional products of this area include fruit juice, malt, apple vinegar distilled pear wine asparagus and free-range chickens. The most of the fruit growing - so called "Streuobst" fruit plantation - are fruit trees in the pasture and the varieties are very old sorts of apples or pears. The trees are tall trees and the harvesting is made by picking up with hands. In 1990 the society "Mostbarkeiten" (cider delicacies) was founded. The members are farmers, restaurant owners, carpenters and communities of the Lavanttal Valley. This society started with the revitalisation of an old farm called "Zogglhof". Today it is a competence centre for fruit processing.

The society is a basis for regional development and tries to reconcile the different interests of the members. The nucleus of the *Mostbarkeiten* is farmers who are intensively occupied with the processing of fruit. They fitted out a sales area - the "*Mostgalerie*" - inside the *Zogglhof*, a renovated old barn. *Zogglhof* is also a centre for seminars, where courses for consumers are held. The museum of fruit trees is also on this area.

2. The Lavanttaler Cider

The Lavanttaler cider is obtained by the squeezing of special economic sorts of apples (most of them old sorts with an exact proportion between sugar and the sharpness of apples, such as the sorts *Bohnapple*, *Marschanska*, *Brünnerling*, different sorts of the *Renettenapple* etc.), taken out of

"*Streuobst*" locations. The juice afterward is fermented to apple wine. The apple wine is called cider (*Apfelmost*) in this region. Initially just the farmers produced the cider. Finally a fruit processing department was set up. The fruit of the farmers is taken there, is processed to cider and then sold.

During the last 10 years a few farmers have specialized themselves on the processing of fruit and have set up an appropriate market. Thus also other commercial fruit processing farmers emerged. A few farmers do not carry out the fruit processing as a main source of income but as a sort of branch. They joined together in processing groups to purchase together the processing machines.

3. Apple Vinegar

Apple vinegar is produced from cider by acetic acid fermentation. Almost every farmer produces for his personal use. It is fermented to apple vinegar inside special vinegar facilities

A cooperative was founded, which takes on the job of production and sale. The raw material is purchased from the members. A concern of this region has developed special oak barrels for the stocking of the vinegar.

4. Apple Juice

Directly after the harvest, the apples are made into juice which is offered by the farmers of the Lavanttal Valley as naturally cloudy or clear and authentic. The juice is gently heated to preserve the pure and natural taste of the fully ripened fruit without any additives for a whole year.

5. Pear Brandy of St. Paul

The pear trees characterize as well as the tall apple trees the landscape

of this region. The fruit is mainly processed to pear juice or schnapps. The wine pear of St. Paul is a special sort of pears (beef pear), that are still widely spread in this region. A few farmers founded the Sacrasanctus wine pear brotherhood (*Weinbirnen-Bruderschaft*). Each member delivers a limited amount of wine pear brandy, which is then blended and stored inside oak barrels.



6. Asparagus

The Lavanttal area is famous for its asparagus which is grown in the sandy soil along the Lavant River. This is considered the 'King' of vegetables and is part of a real gastronomic culture. The Producers of asparagus are joined together to concern cooperation.

During the time of asparagus each field is get in daily. A lot of human labour is necessary for this work. Within the shortest time the asparagus is transported of the field and chilled in icy water. Then it is graded and made ready for dispatch. Typical for the Lavanttaler asparagus is its freshness. Within 24 hours it is delivered to the consumer.



Project Partner: HBLFA RAUMBERG-GUMPENSTEIN

There is mounting general interest in the diverse rural regions. Apart from the rural population, also people in urban conurbations increasingly realize that a prosperous and successful development of our natural and cultural landscape constitutes a firm economic and ecological basis for sustainable development of our rural resources as such. Above all public science has to focus on the ecologically highly sensitive alpine regions characterized by additional impediments as regards farm management & exploitation. HBLFA Raumberg-Gumpenstein researches the most relevant rural issues embedded in EU-research projects. International conferences and seminars ensure an immediate transfer of knowledge and expertise to university students and local students as well as practising farmers. Since we do research work and teaching in one institution, the findings can be passed on without delay to our students and by consulting practising farmers. Furthermore, young people are enabled to participate and cooperate in EU-projects. In four institutes HBLFA Raumberg-Gumpenstein researches the most relevant issues regarding rural development.

1. Institute of Livestock Research

Issues concerning a comprehensive land utilisation for securing a sustainable income for farmers – preserving the area's rural character as well as the production of healthy food of highest quality are the centre of attention.

2. Institute of Plant Production and Cultural Landscape

The key areas of research are: Grassland management and fodder utilisation for livestock – fodder evaluation on agricultural farms – the relationship between the

utilisation of grassland and cultural landscape.

3. Institute of Animal Welfare and Animal Health

Tackling all relevant issues of animal welfare under the aspect of optimal animal health. Preventive health measures play a prominent role. Research and validation of different types of animal husbandry considering ethical issues.

The relationship between animal husbandry and animal health – essential participation in the legal protection of animals

4. Institute of Organic Farming and Biodiversity

Fundamental research in organic farming – trans-national cooperation with organic farms, consultation, training, cooperation with universities and international research institutes. Apart from theoretical issues there is a strong emphasis on a practical approach in all research activities. In our own organically run extensive research and training facilities issues of organic grassland management and organic agriculture are being investigated. Low input systems as a basis of environmentally friendly food production are regarded as an essential approach to sustainable agriculture. Biodiversity preserves the genetic resources of animals for science.

Showing up closed cycles as a basis for a sparing and sustainable agriculture. In the area of teaching a comprehensive agricultural training is offered as well as a special emphasis on agro-marketing and management and organic farming. Field trials and ample training facilities stress the importance of a practical approach. Modern technologies like Geo-information have initiated new opportunities of processing and presenting inter-linked data. Processing and linking

up geographic, ecological and economic data are seen as a basis for a trans-national and sustainable development above all of alpine regions. Apart from modern methodology in research and teaching, particular weight is put on upholding rural traditions. Especially the EU-Project NEPROVALTER focuses largely on traditional methods of agriculture and values. Setting up trans-national networks in order to process the various issues at stake guarantees also in this area a supraregional approach. The supreme goal must be securing comprehensive land utilisation and thus preserving the cultural landscape. In particular the sensitive alpine regions require special consideration to meet the socio-economic needs of the population. Apart from conventional farming methods, organic farming looks very promising particularly in alpine regions. The high quality standards expected by consumers can be guaranteed in this way. Quality, naturalness and genuineness of the produce as well as security and traceability of rural production are of greatest importance for economic success. The institution HBLFA Raumberg-Gumpenstein enjoys a unique position in Europe since we research conventional agriculture as well as organic farming. Students of a great number of foreign research institutions make good use of the ample study opportunities in Ennstal. In this context the network could be successfully extended beyond Europe to transatlantic regions. In addition to setting up a trans-national network, the internal network linking research, tuition as well as consulting practising farmers is of paramount importance.

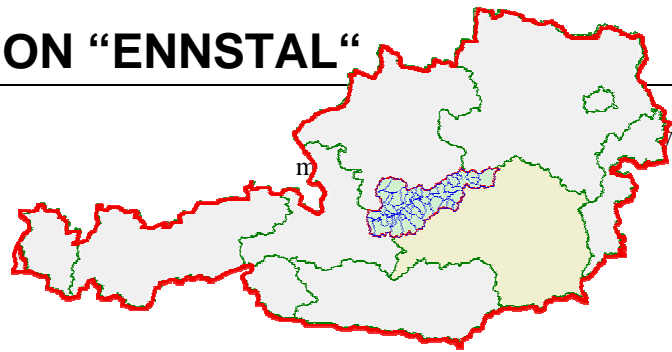


THE REGION “ENNSTAL“

2.2.1 District of Liezen – description of the pilot area

The pilot area is situated in the District Liezen (Enns Valley and Ausseer Land) in the middle of the Alps and therefore has a rough climate which allows mostly grassland production. The bottom of the Enns Valley is 650 m above sea level and the highest farmers are at 1.200 m above sea level. The average temperature on the valley's bottom is 7,2°C with 1.500 hours of yearly sunshine and 1.000 mm of precipitation. This data change is significantly for mountainous areas and also for some side valleys. Long and hard winter (on the average 190 days, for mountain farmers even longer) force the farmers to prepare large amounts of expensive winter fodder (hay and grass silage). Animal housings must be winter proofed because of the cold and snowy conditions and therefore are also expensive. Arable production is limited to potatoes, silage maize and winter crops. Farmers have limited opportunities to enhance their production because of working on steep hills is labour, although an increasing number of steep grassland lies fallow respectively is reforested. Infrastructure including public transport and traffic lines is underdeveloped and the maintenance of the long and difficult access roads to the mountain farmers is cost-intensive.

DISTRICT OF LIEZEN	
Size (km ²)	3.270
Municipalities	51
Inhabitants	82.235
Employment/Unemployment	
Primary sector	1.500
Secondary sector	7.251
Tertiary sector	9.512
Unemployment rate	7.5 %
Farm statistics	
Altogether	2.000
<i>thereof organic farms</i>	660
Part time farms	60%
Mountain farms	> 2/3
Agricultural Area (ha)	33.500
Cattle	42.000
Diary cows	15.000
Suckler cows	3.500



Thus the pilot area belongs to the most disadvantaged areas in Austria and all farmers can apply for EU paid subsidies for disadvantaged mountain areas (EAGFL funds).

Additionally 2/3 of the farmers apply for direct payments under the agri-environmental programme ÖPUL. Since Austria joined the EU suckler cow production and hence beef production increased in the pilot area and therefore farmers also apply for suckler cow, bull and extensification premiums. All in all 80 % of the farmers income consists of direct payments and without subsidies the farmers can not survive. The district is situated in the middle of the Austrian Alps. There are 51 municipalities within the district of Liezen. The area of the district is 3,270 km², 447 km² (13.7 %) are regarded as a permanent settling area. It is the largest district in the Province Styria with the smallest population density (25 inhabitants/km²). According to the last census (2001) there are 82.235 people living in the pilot area. Within the last 10 years the number of people increased by only 1.1 %, which is clearly below the Austrian average of 3.0 %. The regional economy is dominated by agriculture and forestry and their related ancillary and processing industry. Tourism is focused in the “Dachstein Tauern Region” and the “Ausseer Land”.

The main industry is construction industry, metal working industry and mining. 2.299 enterprises existed in 2001. Most of these enterprises are small and medium sized and only 14 % of all employ-

The unemployment rate in 2002 was 7.5 % (Austria: 6.9 %). According to the last total agricultural census (1999) 3.213 farms operate in the pilot area. On the average they manage 16.5 ha of agricultural land.

Dairy farming in combination with cattle breeding and fattening is the main agricultural activity. Sheep- and goat- as well as pig- and chicken-keeping are minor and in most cases for self supply. Horses are kept as a hobby and for tourism. Because there are two organic farms that are specialised in egg production the number of laying hens per organic farm is relatively high.



The district Liezen is an area that is representative in terms of socio-economic, environmental and geographic characteristics for all alpine regions in the partner region Styria. It:

- is limited enough to avoid dispersion and has concentration of resources and high potentiality for further development
- has a lot of typical local products and has long lasting characteristic traditions
- hosts well known advisory service for spreading information

- has enough farmers who are interested in improving and diversifying their production

2.2.2 District of Liezen – the products

Historically the pilot area was focused on dairy production and breeding heifers. Male calves were sold at about 140 kg live weight to arable regions for fattening. Meat production was only very limited. Since Austria became member of the EU in 1995 and negotiated a large quota for suckler cows and fattening bulls respectively steers and oxen, many dairy farmers kept their male calves and fattened them. Especially organic farmers and part time farmers changed to suckler cow production and meat production increased in the pilot area. Based on grass silage (during winter) and pasture grazing (including alpine pastures which play a key role) in summer, male calves from the dairy farms are fattened as oxen till about 600 kg. Male and female calves coming from the suckler cow production are either fattened till a max. live weight of 350 kg and slaughtered or sold alive with 250 kg to arable regions for finishing. Veal production is also increasing in the recent years while intensive fattening systems based on concentrates and indoor housing are not common in the pilot area. Mutton and goat meat as well as pork and chicken production is minor and in most cases for self supply or on farm selling.

Roggene Krapfen: This speciality is a rye dough baked in very hot swine fat. It looks like a Chapati and you fill in Steirakas (see above) or smashed potatoes or cooked beans.

Kletzenbrot: It is bread made of rye flour and in this flour a mixture of spices, nuts and dried fruits like pears, prune etc.

Steirakas: It is a cheese made of skimmed milk with the help of ubiquitous (not specially added) mould. It is a dry crumbly very



Source: HBLFA Raumberg-Gumpenstein

strong tasting cheese sold by weight and unpacked.

Raunkerln: It is a desert made of wheat flour spiced with anis and baked in swine fat and rolled in vanilla sugar.

Historically it was made on the days before the cattle were brought home from their summer residence on the Alps to the valley.

Spezijschnäpse: Spirits made from old variety local fruits and wild berries as well as alpine herbs and spices. For tax reason the amount of spirit made privately or on farm is restricted (the financial office controls the time when the spirit is made and amount of spirit that is produced).



2.2.3 District of Liezen – the producers

Steirakas: 70% of the cheese is made from milk that is produced on the alpine pastures during the summer from farmers. 20% is produced all year round on the farms in the valley and 10% is produced in the local dairy. 10% is sold in local shops (the cheese that is produced by the dairy), 50% is sold on farm respectively on festivals and fairs by the farmers and the rest is sold to hiking tourists on the Alps (Almhütten).

Raunkerln: Only home made on farms and on the summer residence in the alp, house wives. Mostly sold on farmers markets, fairs and festivals and in local shops. High percentage of self consumption.

Roggene Krapfen: Farmers and house wives. Mostly sold on farmers markets, fairs and festivals and in local shops. High percentage of self consumption.

Kletzenbrot: Farmers, housewives and bakeries. Farmers markets, fairs, on farm sell and bakeries.

Spezijschnäpse: Farmers private producers. Mostly sold on farmers markets, fairs and festivals and in local shops and restaurants and hotels.

Manufacturing houses:

The “Ennstal Milch KG” is the only dairy in the pilot area. It belongs to the “Landmarkt cooperative” and is situated in Stainach with cheese factory branches in Gaishorn and Gröbming. It employs 190 workers and produces a range of cheese varieties, yoghurts, butter, cream, whole, skimmed and evaporated milk. From the organic milk it produces fresh whole milk, sour milk (with fruits), fruit yoghurt and butter. One third of the organic milk is sold unprocessed to another dairy. Additionally one organic and one conventional farmer make chocolate milk and yoghurt for kindergarten and elementary schools and 11 farmers (3 of them organic farmers) produce their own cheese and butter which they sell on 10 open farmer markets and 5 farmer driven shops as well as at home. Farmer markets and farmer shops open irregularly mostly one day/week.

The biggest slaughter house and meat processor is “Landena” also a daughter of the “Landmarkt cooperative” and located in Stainach. It employs 350 workers and produces 14,000 t of finished products like snacks, canned food and spreads but they do not process organic meat. Additional there exist 21 butcher shops which dismantle meat. 10 on farm slaughter houses fulfil the high hygienic guidelines of the EU regulations and offer neighbour farmers the possibility to slaughter and dismantle their animals. One slaughter house is specialised in dismantling game. 15 farmers (6 of them organic farmers) who slaughter their own animals sell meat in 10 kg blend packages as well as bit by

bit. Some of them produce sausages, spreads, bacon and ham. 36 sawmills are registered in the pilot area.

The cheese varieties are produced not only by farmers but also in the local dairy the “Ennstal Milch KG”. All other specialities are produced on farms and in small amounts mostly only for special occasions like fairs and festivals.

2.2.5 District of Liezen - positive and negative aspects of local products

Positive aspects:

- Use of local products in public institutions (hospitals, schools, hostels for old people) gain slowly in importance.
- Good offer of training courses to improve processing of local products (technical agricultural schools and colleges, Nature Park Academy, courses organised by local agricultural advisory service)
- In the District Liezen already some structures for production and promotion of local products exist, e.g. an association of producers of Zirbenschnaps.
- Initiatives like “Herbst mit den Bäuerinnen” – information campaign in autumn, organised by local farmers to promote local products, also other festivals and fairs are carried out
- Farmers markets are established, and also farm shops are existing
- in the different communities
- The importance of tourism in the District Liezen is quite high thus the basic conditions are good.
- The new initiative of the Ministry for Agriculture, Forestry,

Environment & Water Management “Genussregion Öster-reich” promotes also a typical product of the District Liezen: “Seesabling”, a typical fish from the “Grundlsee” in the “Ausseer Land”. Organic production of fallow deer and highland cattle are production niches with high market.

Negative aspects:

- More visitors should attend the established farmer markets
- Too less presence of local products at the retail trade.
- The price for milk (conventional & organic as well) should be higher.
- Not the whole produced organic milk can be sold under the label “organic” because demand is too less
- A local association of producers of Zirbenschnaps (sprints produced with the crop of a pine tree) wanted to establish a Protective Designation of Origin for “Zirbenschnaps” but it was refused because there was no clear definition of the small local area of this speciality.



Further information (Organic Production Information Styria):

Farmers	3.220	Dairy cows	13.572
Area ha	49.128	Dairy cows/ farm	9,8
Area/ farm	15,3	Milk production	61.600
Grassland area	44.740	Milk/ farm	44,5
Area/ farm	12,9	Cheese production	
Arable land	7.716	Dairy units	3
Area/ farm	5,6		

Part IV –Meetings, Seminars and Conferences

PP	Subject	Target groups	Partici pants
FVG	Transnational meeting Pordenone (October, 2002)	Project partners. General meeting	All PP
FVG	Transnational meeting Udine (January, 2003)	Project partners, WPs coordinators	~ 10
FVG	Trans-national Meeting Sesto al Reghena (June, 2003)	Project partners. Regular meeting	All PP
FVG	Trans-national Meeting Udine (March, 2004)	Internal Steering Committee	8
FVG	Trans-national Meeting Udine (October, 2004)	Project partners. Meeting dedicated to the up- grading of the AF according to the new monitor- ing requirements of the Programme	12
FVG	Trans-national Meeting Udine (March, 2005)	Project partners.	
FVG	Thematic workshop Malborghetto (June, 2005)	Project partners, Technicians, civil servants	40
FVG	Final Neprovalter Conference Tarvisio (1-2 December, 2005)	Public, Farmers, Stakeholders, Project Partners	70/50
FVG	Thematic workshop Pordenone (November, 2005)	Project partners.	~ 10
FVG	Trans-national Meeting Udine (March, 2006)	Project partners	19

HBLFA	Trans-national Meeting (March 2004)	Project Partners	16
HBLFA	Workshop "Sustainable Agriculture in the Alpine Area" (June 2005)	PP, mayors, interested people	61
HBLFA	Workshop with Italian agricultural advi- sors (October 2005)	PP, interested people	10
HBLFA	Workshop "School on the Alps"	PP, farmers, students, interested people	24
HBLFA	Breeding Strategies in organic diary farming and seed production	farmers, researchers, interested people	82
HBLFA	Excursion of 4b class to Carinthia & Slovenia (July 2006)	pupils, teachers	30
HBLFA	Future of the Agriculture (2006)	PP, farmers	

KAR	General meeting Klagenfurt-Krastowitz (March, 2003)	Project Partners	18
KAR	Financial meeting Klagenfurt (September, 2005)	Project Partners	20
KAR	Regional Net of didactic farms and trans-national cooperation (June, 2006)	Transnational meeting, NEPROVALTER PPs & pilot didactic farm owners of Carinthia, Chamber of agriculture for Carinthia	20

PP	Subject	Target groups	Participants
PABZ	Meeting on organic meat production; Salerno, 06/07. may 2004	Technicians of all project partners	17
PABZ	Technical meeting about the project "Trace - traceability criteria" with the university of Bozen/Bolzano 03./04./10/2005	Technicians of all project partners	7
PABZ	International conference about marketing of local products with emphasis of the coffee of Altrei/Anterivo. 27./28./10/2005	Technicians & staff of all project partners	148
PABZ	Conference about the results of traceability at the agriculture school of Salerno on 10/02/2006	Technicians of all project partners	43
PABZ	Conference about "suckler cows attitude" at the agriculture school of Salerno on 10/02/2006	Technicians of all project partners	76

LIG	Convegno: I nuovi orizzonti dell'educazione alimentare : dal mangiar sano alle fattorie didattiche.	PPs & technicians	50
LIG	General meeting	PPs only	22
LIG	Partnerships meeting	PPs only	25
LIG	Incontro: Zootecnia biologica: una realtà di sviluppo per l'entroterra ligure.	Breeders & technicians	65

VDA	General meeting of the partnership of Neprovalter (21 march 2002)	PPs & Pilot Area's administrators	18
VDA	General meeting of the partnership of Neprovalter (23-24 maggio 2005)	PPs	20
VDA	Le produzioni agricole locali nell'area alpina transnazionale (15 novembre 2005)	PPs, Pilot Area's administrators, technicians, farmers associations, farmers & stakeholders, politicians	60

VEN	General meeting of the partnership Lazise (Oct, 2003)	Project partners	22
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Part V – School projects of the HBLFA Raumberg-Gumpenstein within NEPROVALTER

- **Ins Ennstal g'schaut (2004/2005)**
 - Objective
 - Background
 - Results
 - 3 working groups (Homepage, Custom Calendar, Events, Questionnaires...)

- **BIOLogisch (2005/2006)**

BIOLogisch = HabitatQuality
A common project of Research and Education

 - Objective
 - Background
 - Results

The four working groups and their tasks:

 - A: Effective Micro-organisms
 - B: Filmteam
 - C: Public Relations
 - D: Experience Days for Nursery- and Primary Children at the Moarhof of the HBLFA Raumberg-Gumpenstein

- **“Leitbild” (2006)**

Project: Ins Ennstal G'SCHAUT

The project „Ins Ennstal g'schaut“ was developed in 2004/2005 by the 4b class of the Agricultural Research and Education Centre Raumberg-Gumpenstein within the EU-project NEPROVALTER. Its aim is to improve the knowledge and the use of domestic agricultural production/products in the Alpine area.

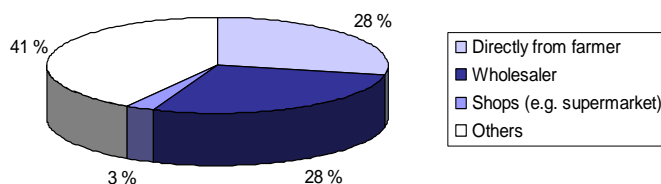
Divided into three groups the pupils collected useful information (concerning customs and typical

food from the “Ennstal”) so that a good result can be achieved.

They for instance consulted different institutions like restaurants, hospitals and retirement homes referring to their use of biological products. Queries, e.g. have been “Would you pay more for a certain quality-level?”, “Are there typical products of the region Ennstal on your menu?” and “Do you practice traditions with your guests?”.



“Where do you get your typical traditional products from?”



Another target was the construction of a homepage, which includes a traditions-calendar as well as typical local food to be found at: <http://ennstal.raumberg.at>

The necessary information was – among others – achieved through museums, books, local tradition groups and a tradition discussion which took place on 2nd March at the agricultural research and education centre for agriculture Raumberg-Gumpenstein.

Moreover the project included an exchange of students with the partner-school in Tyrol. Further activities were a folk dance course and the own production of the so called “Zirbenschnaps”.

The results of the project were presented on the 6th May 2005 at HBLFA Raumberg-Gumpenstein in the context of a tradition festival with typical folk dances and the tasting of local products.



School-Project: BIOLogisch



BIOLogisch = HabitatQuality

A common project of Research and Education

The students of the Agricultural Research and Education Centre Raumberg-Gumpenstein had the target to introduce the people in organic agriculture. This aim was realized through different activities and events as for example:

- Introductory course in organic agriculture
- Use of micro-organisms on organic farms
- Documentation film about organic farms
- PR: Homepage, brochures, posters, events...
- Experience day on an organic farm for children (nursery & primary school) incl. tasting of products

Objective of the project is to bring organic farming nearer to interested groups (children, students, parents, publicity, practitioners, political groups ...) and to mediate knowledge about organic agriculture accordingly to the particular target group.

Background for the school project BIOLogisch were the existing INTERREG IIIB Alpine Space Project NEPROVALTER at the HBLFA Raumberg-Gumpenstein, the subject project studies "Agarmarketing", which enabled the students of the 4b class (2005/06) to develop and to implement, in creative collaboration, the successful project.

The results of the projects were presented at several events. (Day open at the Agricultural Research-

and Education Centre for Agriculture Raumberg-Gumpenstein...)

The four working groups and their tasks:

Group A: Effective Micro-organisms

Germ Approach:

In the period of 13.01.2006 to 27.01.2006 we started a germ approach in the margin of our project studies. We analysed in different dispositions the effect of effective micro-organisms concerning germ speed, germ ability, and medial germ duration. The approach was properly evaluated and the results were showed in a power-point presentation.

Presentation: The results of the approach were presented at the organic seminar (6th/7th February 2006).

Training course of Organic Agriculture at the HBLFA Raumberg-Gumpenstein:

The training course of organic agriculture took place on 6th and 7th February 2006 and was organized and realized in co-operation with the "Landwirtschaftskammer Styria (DI Trinker)". The participants (about 75) were collaborators, students of the HBLFA Raumberg-gumpenstein, farmers of the Ennstal Valley and other interested people. Further we drafted reports referring to the focal points and we presented the results of the germ approaches with effective micro-organisms.

Day open:

For the day open, which took place on the 11th of March 2006, we showed one of the attempts to the audience to show them the effect of effective micro-organisms.

Yearly-general-meeting of the EM-association (Kematen/Krems):

After the "day open" we went to Kematen/Krems to the Yearly-general-meeting of the EM asso-

ciation where we presented our project to an audience of about 200 people.



Group B: Filmteam

Script:

For the planned sketches, as well as for the process of the films, we created a script with all scenes in the corresponding sequencing and with a short description. This script was the basis for a correct construction of the film referring to movie clip & sound processing.

Video about „Organic Agriculture in Austria“:

To collect enough material for our film "Organic Agriculture in Austria", we inspected different enterprises, as the Moarhof of the HBLFA Raumberg-Gumpenstein (Meat- and Milk Production), a rock flour enterprise in Kitzbuehl which also uses effective micro-organisms (EM), and an EM-enterprise in Upper Styria to make a movie about the use of rock flour. Before it was time to cut the raw material we primary had to gain special knowledge which we needed therefore. Our teachers helped us a lot.

Video of the "Experience Days":

Caused by the organic experience days with primary- and nursery children we also made a video of the different stages and activities.

Sketches:

Sketch with socks, Visit of a "Biohütte" (= this is a kind of a restaurant where you get only self-made, organic products), Sketch with whey

Material Requirements: Notebook, Videocamera, Computer with a suitable Software to cut the films, Microphone, Software for the sound, Data carriers, bus for Excursions, Organic products for the filming, external experts (actors), (Music), barmaid, guests

Group C: Public Relations

Homepage of the Project:

For our project we constructed an own homepage with corresponding layout. Further we constantly made up-dates so that the homepage always includes the latest information.

Information of Press:

Another important task was the cooperation with the press and the constant reporting, as well as the collection of press articles.

Design of Folder for Organic Farms in the Region:

The design of folder for organic farms in the region was another important focal point for us. Therefore we contacted different enterprises of the Ennstal Valley to get necessary material and pictures for the folder. These should serve as information for guests and visitors.

Design of a display case:

In school we designed a display case including lots of information to our project. It should be information for students, teachers and other visitors.

Day open/ Poll of organic products:

At the "Day Open" on the 11th of March 2006 we organized a stand where we made a tasting of organic products in connection with a poll. They tasted organic and non-organic products blindfolded and judged them. Further a presentation of the project (status-quo) took place at the "Day open".

Group D:

Experience Days for Nursery- & Primary Children at the Moarhof of HBLFA Raumberg-Gumpenstein

(18. May and 23. May 2006)

Under the motto "**SenseExcursion**" nursery and primary children explored playful (by different stages) the farm, the different animals (cows, sheep, pigs, chicken...), the wood and the pasture and their "secrets".

Stages:

Wood parcours

The distance for the wood parcours is situated in the wood behind the administration building. The children are led through a parcours for about 20 minutes with covered eyes at a rope where they go barefoot over leaves, moss, spinney and stones!



Flower meadow

The children are explained three to five different grasses. Afterwards they are divided into small groups where they have the task to search for these grasses. Further the flowers and grasses are explained through illustrated charts.



Effective Micro-organisms (EM)

The EM-group had the task to explain effective micro-organisms to the children. Therefore the group made a comic which should

lead to an easy understanding of the topic. To observe grubs and frogs the children get magnifying glasses.

Stable Tours

Chicken: Inspection of the free-air stable; **Pigs:** Tour through the pig stable; **Sheep:** The children can caress the sheep; **Cattle:** The children go to the cows at the pasture and afterwards to the calves in the stable



On the surface on which grain is separated the children can jump and have fun in the hay.

Price Game & Snack bar

After all the stages a price game takes place. Every child gets as price a snack pack with organic products of the Moarhof.

The students of the 4b-class (age group 2005/06) have showed through their initiative that the school for life can also be crated creative and that it can also be lived. Further it showed that the involvement on research can be an enrichment for the own knowledge and an important impulse for the future personal development and the future professional life.



„Tall Students" open the eyes of "little students" for our precious property, for an intact nature.

Quote: Miss Vasold, Head of the primary school in Irtding to the Experience Days

“LEITBILD” Project

Project BIOLogisch = “Sustainability for Nature and Human”

The Project “BIOLogisch” of the Agricultural Research & Education Centre Raumberg-Gumpenstein was chosen for the initiative of the Federal Ministry of Agriculture, Forestry, Environment & Water Management “Schools realize the model of the BMLFUW”, because it has to be seen as a milestone in the co-operation between research and education and it gained international significance as part of the INTERREG IIIB Alpine Space Project NEPROVALTER in which the HBLFA Raumberg-Gumpenstein is Project Partner.



BIOLogisch = HabitatQuality ...Is the motto of the HBLFA Raumberg-Gumpenstein for the implementation of the model.

The students of the Agricultural Research and Education Centre Raumberg-Gumpenstein had the target to introduce interested people (like e.g. children, students, parents, publicity, practisers, politicians, different regional associations and so on) in organic agriculture. This aim was realized through different activities and events according to the particular target group.

Quality of life for Human & Environment is realized through:

- Seeing (Animals on organic farms feel good)
- Tasting (Tasting of organic products),
- Feeling ((E.g. Experience Days for Children on the Moarhof) direct contact with animals & plants).

Maintenance as well as use of the habitat

- Environmentally compatible engagement on regional & international level,
- Knowledge transfer for quality and appreciation of regional, agricultural Products (especially organic ones)
- Nature and an intact symbiosis between human & environment,
- Establishment of networks to evolve the elaborated scientific knowledge and the practical know-how in co-operation with international experts
- Education and further education for the practical exchange of experiences

The Agricultural Research and Education Centre researches for healthy food, for an intact nature and the maintenance of the cultural landscape and passes the knowledge directly to education and other important multiples. Therewith the circle between development and implementation of the research results is closed in an effective way.

BIOLogisch = HabitatQuality:

Under this motto the students (4b age-group; 2005/2006) of the Ag-

ricultural Research and Education Centre presented their project under the management of the Acquisition (R. Mayer) and the teachers (A. Schwarzkogler, J. Bauer, F. Hannus and H. Schwarz) at the 4th October 2006 in Vienna to high-ranking audience.



The Federal Minister Josef Pröll was delighted with the creative implementation of the projects and made his own impressions at the so called “market place” at the ‘living’ information desk of the HBLFA Raumberg-Gumpenstein. The students even built the bare-foot-hiking-trail for the sense-exkursion and also the video about organic agriculture was introduced to the audience. Further the students presented their project BIOLogisch by an own sketch in the “Raumberger Biohütte”.



Part VI

Outputs, Publications, Reports Project Collaborations

Outputs, Publications, Report

Output/Title	Subject
General information NEPROVALTER	Folder: General information about the project NEPROVALTER (German), HBLFA Raumberg-Gumpenstein, Irdning, 2004
Didactic Activities, HBLFA Raumberg-Gumpenstein	Information folder about the didactic activities of the HBLFA Raumberg-Gumpenstein, 2006
Austrian Federal Act of Animal Welfare – Effects to the Austrian Agriculture	Conference transcript of the seminar about Austrian Federal Act of Animal Welfare – Effects to the Austrian Agriculture, 30 th November 2004, HBLFA Raumberg-Gumpenstein, ISBN 3-901980-75-X
Strategies in rural development & organic farming	Conference transcript of the conference about strategies in rural development and organic farming
Animal friendly housing systems	Conference transcript of seminar about animal friendly housing systems, 1 st -2 nd June 2005, HBLFA Raumberg-Gumpenstein, Irdning, ISBN 3-901980-81-4
Website: "Ins Ennstal g'schaut"	Homepage about local quality products and traditions in the pilot area (District Liezen) http://ennstal.raumberg.at
Local traditions & history in the pilot region	DVD of the seminar about local traditions & history in the pilot region on 2 nd March 2005 in Irdning (Brauchtumsdiskussion)
Animal welfare standards in the pilot region	Final report about the sub-project animal welfare standards in the pilot region, HBLFA Raumberg-Gumpenstein 2005, Project Manager: E. Ofner, A. Hausleitner, W. Greimeister
31 st Expert conference of livestock	Conference report of the 31 st expert conference of livestock, 27-28 th April 2004, HBLFA Raumberg-Gumpenstein, Irdning, ISBN 3-901980-71-7
Low input strategies and animal nutrition in organic farming	Conference transcript of the seminar about low input strategies and animal nutrition in organic farming, HBLFA Raumberg-Gumpenstein, Irdning, 2005, ISBN 3-901980-84-9
Traceability of organic meat	Final Report, Study Traceability of organic meat, 2006, Author: M. Sargl, PP NEPROVALTER
Traditional, local specialties in the pilot region	Leaflet about traditional, local specialties in the pilot region
„Krapfenspezialitäten aus dem steirischen Ennstal im Jahreskreis“	Brochures „Ins Ennstal g`schaut – Krapfenspezialitäten aus dem steirischen Ennstal im Jahreskreis“
Evaluation of farrowing pens concerning the Austrian Welfare Standards	Final Report about the study "Vergleich von Abferkelbuchten mit den aktuellen Tierschutzstandards (Rechtskonformität)", HBLFA Raumberg-Gumpenstein, Irdning 2006, Authors: J. Baumgartner, U. Winkler
Booklet of Potato	Report about the school project „school on farm“ with primary school of Irdning
Sustainable Agriculture in the Alpine Area	Conference Report about 6th trans-national Workshop „Sustainable Agriculture in the Alpine Area, Trans-national Networks“, 30 th June 2005, HBLFA Raumberg-Gumpenstein, Irdning 2006, Editors: R. Mayer, C. Plank, ISBN 3-901980-95-4
Didactic Farms in the District Liezen, Instruments & rules	NEPROVALTER – Important information about Didactic Farms in the District Liezen, Instruments and rules
“Network of the local agricultural production for the valorisation and the knowledge of the Alpine area”	NEPROVALTER – Poster “Network of the local agricultural production for the valorisation & the knowledge of the Alpine area“
“Future of the Agriculture”	Conference Report: “Future of the Agriculture”, 4 th May 2006, HBLFA Raumberg-Gumpenstein, Irdning 2006
Organic Farming in Austria	Conference Report, 21 st -22 nd March 2006, HBLFA Raumberg-Gumpenstein, Irdning, ISBN 3-901980-92-X

"Final Report of Working Group A" "Final Report of Working Group B" "Final Report of Working Group C" "Final Report of Working Group D" "BIOLogisch = HabitatQuality"	Reports School Project BIOLogisch June 2006: - <i>Working Group A</i> : Effective Micro-organisms - <i>Working Group B</i> : Film Team (Video about Organic Farming in Austria, Video about Experience Days) - <i>Working Group C</i> : Public Relation (Poster, folder, press items, PowerPoint-Presentations) - <i>Working Group D</i> : Experience Days (Moarhof) Project Handbook <i>School Excursion:</i> Information transfer with PP Slovenia & Carinthia HBLFA Raumberg-Gumpenstein, Irdning 2006
"A Mountain of Good Regions"	Learning game alpine space/Teaching material for students, 2006

Collaborations that contributed to realise the Project

- Agricultural Research and Education Centre Raumberg-Gumpenstein
- Agricultural Technical Colleges district of Liezen
- "Biolandwirtschaft Ennstal" and "Bio Austria" Organic Farmers Associations
- Chamber of agriculture of the district Liezen
- Communities (51) and local authorities of the district of Liezen
- Federal Ministry of Agriculture, Forestry, Environment and Watermanagement
- Local agricultural authority of Stainach and the Inspector of mountain dairy farms
- Local co-operative of the Ennstal vally "Landgenossenschaft Ennstal"
- Mrs. Karner Grete
- Museum of the Trautenfels Castle
- Tourism organisations of the Liezen district
- Regional Government of Styria
- Chamber of Styria

Part VII

List of Literature Relevant Links

List of Literature

Sonnleitner, A., Hausleitner, A., Mayer, R., Stadler, M., Hager, R., Minussi, F., Venerus S., Trentin, G., Bondesan, V., Galliani, C., Storace, M., Walder, S., Thaler, E., Innerhofer, W., Udovc, A., Zlamal, I., Plank, C., Kollarits, S., Stehlik, C. (2006). Report of the 6th Workshop "Sustainable Agriculture in the Alpine Area, Trans-national Networks" pp. (47), HBLFA Raumberg-Gumpenstein, Irdning

Minussi, F., Volpe, V., Bottecchia, Ch., Nait, M., Venerus, S., Scimone, M., Luvoni, A., Perlini, R., Cervasco, A., Berard, S., Molino, F., Borsotto, P., Trentin, G., Donadini, P., Bondesan, V., Scalchi, E., Thaler, E., Zlamal, I., Mayer, R., Stadler, M., Prepar, A. (2006). NEPROVALTER "Network of the local agricultural production for the valorisation and the knowledge of the Alpine Area", "Rete delle produzioni agricole caratteristiche per la valorizzazione e la conoscenza del territorio alpino" pp. (184), LP Regione Friuli-Venezia-Giulia

Stadler, M., Karner, G. (2006) Krapfenspezialitäten aus dem steirischen Ennstal im Jahreskreis, HBLFA Raumberg-Gumpenstein, Irdning

Mayer, R., Stadler, M. (2005) Poster Neprovalter „Netzwerk zur Aufwertung und Verbesserung des Wissens über lokale landwirtschaftliche Produktion im Alpenraum“/ "Network of the local agricultural production for the valorisation and the knowledge of the Alpine area", HBLFA Raumberg-Gumpenstein

Lackner, E., Mayer, R., Plank, C. (2006) Homepage Neprovalter (internal), HBLFA Raumberg-Gumpenstein

Ins Ennstal g'schaut:

Students of 4b class HBLFA Raumberg-Gumpenstein (2004/2005) Homepage of the Project „Ins Ennstal g'schaut“, <http://raumberg.ennstal.at>, HBLFA Raumberg-Gumpenstein

BIOLogisch/“Leitbild“:

Students of 4b class (2005/2006) Poster „BIOLogisch“, HBLFA Raumberg-Gumpenstein

Plank, C., Mayer, R. (2006) Poster „BIOLogisch = LebensraumQualität“ (BIOLogisch = HabitatQuality), HBLFA Raumberg-Gumpenstein

Plank, C., Mayer, R. (2006) Poster „BIO-Erlebnistage“ (Experience Days for Children at the Moarhof of the HBLFA Raumberg-Gumpenstein), HBLFA Raumberg-Gumpenstein

Plank, C., Mayer, R. (2006) Poster „Gemeinsame Projektschwerpunkt“ (Common Focal Points of the Project), HBLFA Raumberg-Gumpenstein

Plank, C., Mayer, R. (2006) Information Folder of the Project BIOLogisch, HBLFA Raumberg-Gumpenstein

Links

- INTERREG IIIB Project NEPROVALTER: www.neprovalter.org

Project Partners:

- LP Regione Friuli Venezia Giulia: www.regione.fvg.it
- PP Regione Veneto: www.regione.veneto.it
- PP Regione Valle d'Aosta: www.regione.vda.it
- PP Regione Liguria: www.regione.liguria.it
- PP Provincia Autonoma di Bolzano: www.provincia.bz.it/formazione-agricola
www.provinz.bz.it/land-hauswbildung
- PP Slovenia: <http://www.uni-lj.si>
- PP Lavantal Valley: <http://www.landwirtschaft.ktn.gv.at/>
- PP HBLFA Raumberg-Gumpenstein: <http://www.raumberg-gumpenstein.at/>
<http://www.raumberg-gumpenstein.at/neprovalter>

Austria/Styria:

www.bio-austria.at
www.bioland-ennstal.at
<http://ennstal.raumberg.at>
<http://members.eunet.at/alpenschule/>
www.ernte.steiermark.at
www.kikarimuh.at
www.kinezerhof.at
www.lebensministerium.at
www.lk-stmk.at
www.lfi.at
www.nationalpark.at
www.nationalpark.co.at
www.raumberg.at
www.schuleambauernhof.at
www.soeldtaeler.at
www.steiermark.com
<http://stmk.agarnet.info>
www.stmklandjugend.at
www.styria-beef.at
www.tiscover.at/steiermark-bauernhofurlaub
www.ubz-stmk.at

Region Ennstal:

- The Ennstal: <http://ennstal.raumberg.at>
- Mountain Region of Grimming:
 - Aigen: <http://www.aigen.at>
 - Irdning: <http://www.irdning.at>
 - Donnersbach: <http://www.donnersbach.at>
 - Woerschach: <http://www.woerschach.at>

Part VIII – Annex

Extract of the Final Activity Report of HBLFA Raumberg-Gumpenstein

The Final Activity Report contains, among others, lists about the whole activities, events and outputs of all project partners that have been taken place within the Project NEPROVALTER.