ulture | Education | Sustainable | Industry

Wandering oven; We knead desirable futures

Forno Vagabondo; Impastiamo futuri desiderabili

LOCATION

Villa Lagarina, Italy

TIME PERIOD

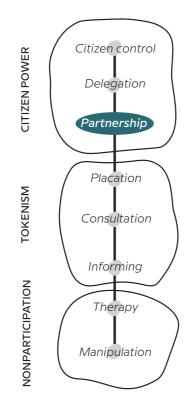
Since 2020

THE PROJECT

Forno Vagabondo is an itinerant social oven that travels through Alta Vallagarina on an electric cargo bike. At each stop in a public space located in a small village of Vallagarina, the oven becomes a meeting and experimentation point for the local community.

Its challenge is to build an innovative and familiar space to guide people towards sustainable living and to connect stakeholders of the region through a simple and familiar practice such as making bread together.

For the space analysis, we focused on one spot of the itinerary: Palazzo Camelli in Villa Lagarina.



DESCRIPTION OF THE SPACE

Villa Lagarina is an Italian town territory. In fact, the activities in the autonomous province of Trento. It is located in the middle **organized by different associations** of Vallagarina, on the right bank in each town. These associations of the Adige river, 4 km north of collaborate and activate the local Rovereto and about 22 km south community. In Villa Lagarina, of Trento. 3,787 inhabitants live the name of the association is there. The town is characterized by Associazione Multiverso. the presence of sumptuous noble palaces, vast parks, squares and rich ROLE OF THE LOCAL COMMUNITY churches, which make its historic & METHODS USED center one of the most distinctive of Trentino. Villa Lagarina also hosts different hotels, markets, libraries, and seasonal markets for small producers. However, the the valley through excursions to town is **badly accessible with public** discover new tips related to the labs. transports and people mostly move The passion for bread, curiosity, by car.

INITIATION AND ACTORS

Forno Vagabondo has been developed by Associazione La

Foresta with the support of other organizations active on the related to the itinerant oven are co-

The Forno workshops vary from making sourdough together and baking bread, to exploring and the desire for discovery and sharing animate the path and guide in kneading desirable futures. The local community has been involved in the project since its beginning by participating in

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the activities. All of this has been supported by the Research Project "Alpine Community Economies Laboratory" that uses participatory design methods (co-design) to support Alpine communities in addressing issues of sustainable local socio-economic development. Moreover, Forno Vagabondo received financial support from the association sVOLTA.

RESULT

The Project leaders of Forno Vagabondo didn't set up a specific impact methodology.

For this reason, it was not possible to measure a quantitative impact. However, Flora Mammana, one of the creators of the project, highlights the fact that locals, thanks to Forno Vagabondo initiatives, have begun to open more to others by sharing stories and experiences. There have been three main beneficiaries in this project: local inhabitants, the associations involved in the activities and small local businesses.

Generally speaking, the project has been well perceived both by the attendees and by the supporting associations: this is valid for all the different locations where the oven stopped by.







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The Booklet with instructions to make sourdough ©Julia Wagner



Villa Lagarina_"La Saletta" in Palazzo Camelli _The palace courtyard during one of the creative works



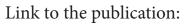


Villa Lagarina / Trento, Trentino-Alto Adige, Italy

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