

MORADA ATLÁNTICA











1. INTRODUCTION



In October 2016, the GALP: Costa da Morte and the GALP SEO from Fisterra and Ría de Muros e Noia: Costa Sostible presented a project named 'Morada Atlántica The support of inter-territorial and transnational cooperation projects of local fisheries sector groups (GALP), for the sustainable development of fisheries areas under the European Maritime and Fisheries Fund (FEMP) 2014-2020'.

The Morada Atlántica Project was approved by the Consellería do Mar in December 2016.









2. MORADA ATLÁNTICA PROJECT



OBJECTIVE: To promote cooperation & transfer of knowledge between Atlantic Arc coastal territories (Spain, Portugal, France, United Kingdom and Ireland)

HOW: **new sustainable tourism products** = diversification + deseasonalise the tourist offer.









3. MORADA ATLÁNTICA PROJECT ACTIVITIES



ATLANTIC COOKERY RECIPE BOOK + HALLMARK

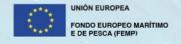
PROMOTION ACTIVITIES

ATLANTIC
MUSEUM SPACE
NETWORK

















ATLANTIC COOKERY RECIPE BOOK + HALLMARK











GASTRONOMIC CULTURE





THREAD: Gastronomy/Atlantic Cooking

This represents a resource that offers a range of potential activities full of heritage, cultural and historical content in order to entertain the tourist, proposing them an innovative way of living experiences in the territory through a multisensory contact.







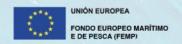


GASTRONOMIC CULTURE





The tourism development of the traditional dishes can increase the tourist offer of each locality; differentiate a destination from its competitors; encourage the creation of direct and indirect employment; encourage producers in the territory; and contribute with the diffusion and valuing of the local traditions.









PROBLEMS



- Enhancement of the value of the Atlantic diet/gastronomy is necessary, in contrast to the Mediterranean diet.
- The final consumers not only are interested in tasting a tradictional dish from the place where they are visiting, but also they are intererested in other aspects related to them: history, tradition and, especially, the local products used in the preparation of the dish.
- Changes in the consumers preferences have an effect in the chain of provision in the field of restoration, generating a great opportunity for local producers.
- The increase in the demand for "sustainable" production products brakes the climate change and improves the environment, having a direct effect on the reduction of transport costs.







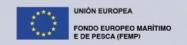


SOLUTION PROPOSED



To value the historical and cultural patrimony of the partner entities of the Morada Atlántica Project, taking the Atlantic gastronomy as a thread, linking these resources with seafaring content, which influences positively on tourism.

Gastronomy represents a resource that offers a range of potential activities full of patrimonial, cultural and historical content in order to entertain the tourists and provides them an innovative way to experience the territory through a multisensory contact.





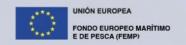




PROPOSED ACTIONS



- 1. To visit the hostelry establishments with the purpose of compiling a **cookbook** related to the territorial sea.
- 2. To design **a hallmark** and an **Accession Protocol** for the hostelry establishments that specialize in Atlantic Cooking.









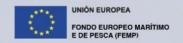
REQUIREMENTS FOR THE HALLMARK



Two conditions must be fulfilled:

- 1. To be a restoration stablishment which offers dishes included in the "Atlantic Cooking Cookbook". These must be cooked using native products.
- 2. To be located in a municipality of influence from the GALP 3 and 4. This is: A Laracha, Carballo, Malpica, Ponteceso, Cabana de Bergantiños, Laxe, Camariñas, Vimianzo, Muxía, Fisterra, Corcubión, Cee, Dumbría, Carnota, Muros, Outes, Noia and Porto do Son.

However, in spite of this second point, the aims are to extend the scope of action of this hallmark, making the entire Atlantic coast a potential beneficiary.







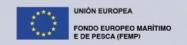


HOW TO APPLY FOR THE HALLMARK



Interested applicants must send the application form by email (standard form is on the web), to: scale or scale documents:

- CIF of the company
- NIF of the legal representantive person
- Company's Memorandum of Association, or an equivalent document.
- A technical report containing the location of the stablishment, a list of the Atlantic dish/dishes for recognition, a list of providers and a list of the local products that are adquired for the preparation of that/those dishes.











PROMOTION ACTIVITIES





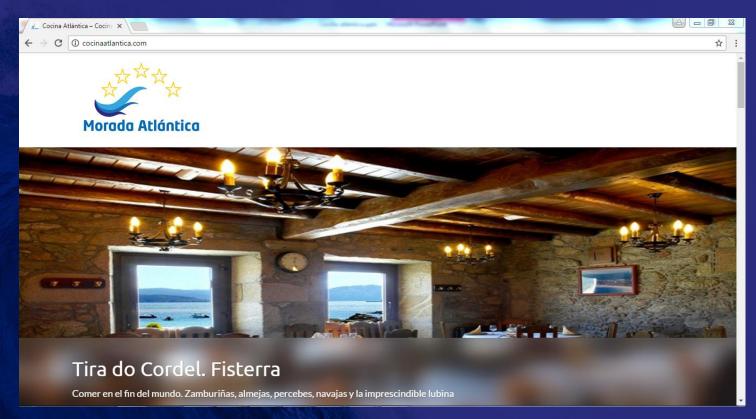


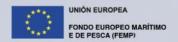




MORADA ATLÁNTICA WEB







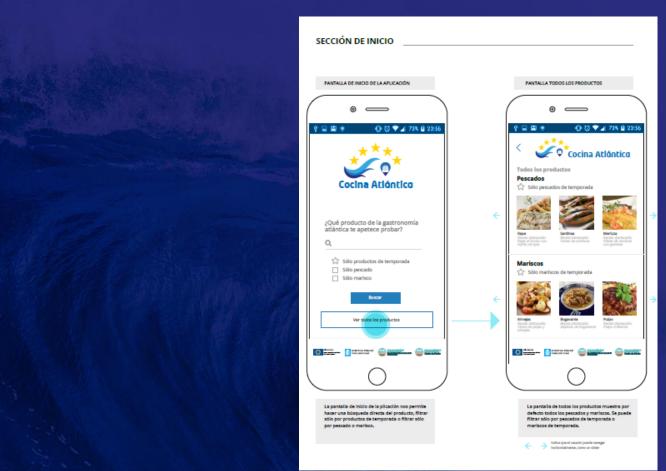


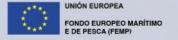




ATLANTIC COOKING APP









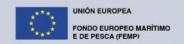




APP INTERFACE



- Product: The user can choose a product among others in a list of local products, of which he/she wants
 to look for information.
- Star product season: The user, depending on the season/month, can learn more about the star product of a particular season/month (fish seasons: Sardine in June, July and August).
- Recipe: When the user select a product, a number of recipes with that product are showed (with name and pictures).
- **Restaurants:** When the recipe is selected, information about restaurants that prepare it are sowed. **Location:** When this option is selected, a number of nearest restaurants are suggested, deppending on the user location.
- Rating: The user can evaluate with stars and comment his/her experience in the restaurant.
- Link a tripadvisor: The user can know more about the restaurant opinions/rating in this social network.
- Filters: The users can filter the information by products, recipe, location, and user ratings.









SOCIAL MEDIA









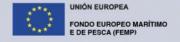




SOCIAL MEDIA















ATLANTIC MUSEUM SPACES NETWORK

REMA









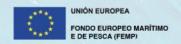


ATLANTIC MARITIME CULTURE





Over the centuries, Atlantic seafaring populations created their **own ways in relation to their feelings related to the sea**. Landscape, language, tradition and toponymy are a reflection of these feelings, in addition to the town arquitecture and, in the end, in the **seafering culture**.









PROBLEMS OF THE SPACES WITH MUSEUM CONTENT



From a cultural and economic point of view, the museum spaces model has been in a crisis situation since ancient times, finding the higher musem spread as an aggravating of the situation: more than half of the museum spaces were created in the last half century.









PROBLEMS OF THE SPACES WITH MUSEUM CONTENT



With the purpose of ensuring the survival of the concept of museum spaces and the current museum framework, the structuration of a space with museum content is necessary, or a network of them, involving a redefinition of the activities/objectives, and a managment reorganizaition.









SOLUTION PROPOSED



To create our own space network with Atlantic museum content (with the Spanish acronym REMA), which has the aim to enhance the value of tangible and intangible heritage linked to the sea.









ADVANTAGES



- More opportunities in order to display more temporary exhibitions/more attractive spaces.
- To promote our territory/museum spaces in other places.
- To share experiences with other members from the network.
- To carry out joint promotional actions.





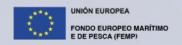




WHO IS PART OF THIS NETWORK INITIALLY?



- Museum spaces with seafering content from the GALP Costa da Morte.
- Museum spaces with seafering content from the GALP SEO in Fisterra and Ría de Muros e Noia.
- Ílhavo Maritime Museum









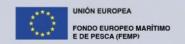
WHO WILL JOIN THE NETWORK IN A SECOND PROJECT STAGE?



Spaces with seafering content:

- Other Gallician GALP
- Other Portuguese GALP
- GALP from Huelva and Cádiz

In a third project stage, the museum spaces will include other museum spaces from France and Ireland.







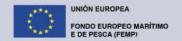


THE FIRST TEMPORARY EXHIBITION FROM REMA NETWORK





A Campanha do Argus, by Alan Villiers









PLACES WHERE THE EXHIBITION WILL BE SHOWED





Museo Man de Camelle Casa do alemán 21st June – 4th July



Fábrica de Sel 6th July – 28th July



Museo do Mar de Laxe 1st August – 31st August









EXHIBITION COMPOSITION

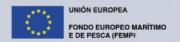








Exhibition of 50 pictures from the Argus Campaing









Contact details:



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• Spanish National Network: redfep@mapama.es

