

EverydayRarity



Giuseppe Biagini makes a stop in Paducah to share “Days of Bread”

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SK GIUSEPPE BIAGINI WHAT EVERYONE NEEDS TO KNOW ABOUT THE International Traditional Knowledge Institute, the Italy-based organization with which he's associated, and he's quick with his own question, “How much time have you got?”

Instrumental in developing the “Days of Bread” initiative, Paducah's second UNESCO Creative Cities collaboration focusing on culinary creativity, Giuseppe recently spent the morning at Kirchhoff's Bakery making Salt Rising Loaf bread with co-owner, Josh Ryan.

The inspiration for “Days of Bread” comes from the words of Krakow City of Literature, “. . . bread is a symbol of fecundity and miracles, generosity and sharing . . . bread fulfills a specific function in social and culture by providing nourishment and sustenance, and its methods of preparation and associated traditions are as diverse as the world itself.”

The Salt Rising Loaf recipe represents the Kirchhoff's baking tradition, which has been deeply intertwined with Paducah's history for generations. In 1873, Prussian immigrant, Franz Kirchhoff, began baking bread in historic downtown using a wood-fired oven and proven family recipes. Today, Kirchhoff's Bakery continues to combine old world recipes with quality ingredients to make fresh artisan breads.


These are the kinds of traditions that make a place unique, according to Giuseppe. “Sometimes it takes someone else to tell you what richness you hold in your own hands,” he explains.

A native of Carrara, Italy, Giuseppe began his career as an assistant professor at the University of Pisa (yes, *that* Pisa) doing mathematical research. An invitation to come to the U.S. for one year to do some collaborating on an IBM project turned into 10 years and a software start-up, a business that continues to this day.

Now Giuseppe is a resident of Tucson, AZ, another UNESCO creative city. “And that's no accident,” he adds with a grin. Giuseppe's passion is the hunt for traditional and creative knowledge. “Traditional knowledge is a way of connecting people,” he says. “People take for granted the kinds of things I want to promote. What I do is see these things with fresh eyes and new perspective and the Institute communicates to the rest of the world the practice of this uniqueness.”

As a result of the collaboration through UNESCO the Kirchhoff's recipe, native to Appalachia, is included along with others of creative cities like Paratay, Brazil, and Parma, Italy both in a print cookbook as well as in a “Days of Bread” app, now free and easily downloadable.

It's all a part of the “Year of Kentucky Food” that promotes what we all know and love about the general deliciousness of the Bluegrass and then sharing that with the rest of the world.

“Keeping these traditions alive and making them even more relevant, that is almost a duty,” says Giuseppe. “That's really the way a community preserves its own treasure.” 



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