

## **Detaljerat program Terra Madre Nordic**

### **\* Søtofte Jordbrug & Muld field trip**

Slow Food views farmers as stewards of the land. Part of Terra Madre Nordic is introducing you to the people that help influence the movement of sustainable food production. This is a chance for you to meet some small-scale Danish farmers in your own region and learn about seasonal food production.

Field trip 26.4. 2018

Start Copenhagen at 9.00

1<sup>st</sup> stop:

Søtoftes Jordbrug is a 10 Ha certified organic farm located an hour outside Copenhagen and was established in March 2017 by Michel Poulsen. He runs it with two workers and one intern. The farm produces vegetables on a 1/2 Ha no-till market garden. They lay pastured eggs on a mobile chicken coop and grass fed beef using holistic planned grazing. All of their produce is purchased directly by restaurants and cafés.

The farms foremost goal is to build healthy soils. By re-introducing organic material in the soil, it restores the earth's microbiology. This binds CO2 from the atmosphere back into the soil. This soil sequestration enhances biodiversity, water and mineral circulation as well as energy flow.

They are inviting you to hear about their approach and how they farm with very limited machinery and a lot of fun.

2<sup>nd</sup> stop:

Muld founders are Ane Rørdam Hoffmeyer and Jens Vestergaard Jensen. In July 2013 they moved with their two girls from their conventional Copenhagen life to Vipperød. On 5.5 hectares, they cultivate as many crops as possible and keep a variety of animals to be as self-sufficient as possible. As sole owners and operator, they want to share their labor-intensive way of life with you and how living with the season brought more meaning to their life.

Come take a tour of our their land, in the orchards, fields and paddocks.

You will enjoy a bountiful homegrown lunch supporting their ideals.

Bus leaves for Copenhagen at around 15.00, arrival time approx. 16.00

\*\*University of Gastronomic Science Day:



Università di Scienze  
Gastronomiche di Pollenzo  
University of Gastronomic Sciences of Pollenzo

Terra  
madre  
Nordic

**ONE**

**DAY**

**SEMINARS**

**APRIL 27**

FOOD \_ AND \_ SUSTAINABILITY

F O O D \_ A N D \_ H E A L T H

F O O D \_ A N D \_ T A S T E

F O O D \_ A N D \_ S E N S E S \_ + \_

T A S T I N G \_ W O R K S H O P S

TAUGHT BY 4

**UNISG PROFESSORS**

MORE INFORMATION AND APPLICATION FORM ON [TMN18.COM](http://TMN18.COM)

RESERVATIONS

[j . d a l @ s l o w f o o d . i t](mailto:j.dal@slowfood.it)

## Slow Fish at Terre Madre Nordic

### Guest workshops

- Sustainable fishing in the Baltic sea – L.I.F.E.

### **SF Nordic workshops – ideas**

- The great story about what was before the oil and gas! – Norwegian stockfish (or tørrfisk) from North Atlantic to the Mediterranean Sea (Terje).
- Don't eat it! – Farmed salmon from Norway by? - Vi kan sikkert trække på Pål, Ove og Terje fra Slow Food Norge i den forbindelse.
- Íslensk Hollusta workshop: : Seaweeds and dulse in our dish

### **Danish Slow Food workshops/talks ideas:**

- The Slow Food Presidia Thorupstrand on fishing methods and the organization of the guild.
- FSK – Foreningen for Skånsomt Kystfiskeri holder Fish tasting workshop. Can you taste how the fish was caught and handled until it landed on your plate!
- Heering battle Skåne v. Sjælland – across the Øresund  
3 traditional heering serverings from each region presented by XX from Sjælland and YY from Skåne.
- Tasteworkshop/stand by Martin Bregnballes new canned products with sprat from Latvia/Bornholm and heering from Gilleleje, Denmark.
- Learn how to fillet a fish (for children)

### Partners:

FSK (Foreningen for Skånsomt Kystfiskeri) who are also members of LIFE

Smaka på Skåne

Thorupstrand Kystfiskerlaug

LIFE

\*\*\*\*Tastings/demos:

- Camilla Plum: demo on traditional varieties (conservation by eating)
- Cider Tasting: various Danish and Nordic Ciders
- Food conservation and Icelandic specificity: smoked, dried, smoked, sour
- Tasting of Scottish products related to the Nordic countries
- Tasting workshop: Nordic Root Vegetables
- Tasting workshop: Seaweed in various Nordic countries
- And more

\*\*\*\*\*Workshops and debates:

- Nordic approach to organic agriculture and production
- Ark of Taste: Presentation of item number 5000 and discussion on Slow Food Ark of Taste and its importance in various countries
- Future Nordic Diets (re-cap)
- Nordic Food Education
- Local Food Chains
- Innovative Nordic Concepts on Sustainable Food/REKO
- Geographical Indications & Presidia
  
- Idé 1: Future of New Nordic Food: inputs to further Nordic work (debate featuring New Nordic Food steering group, New Nordic Kitchen Manifesto signatories, etc.) (Fredag)
- Idé 2: Slow food in the city: Consumer driven urban food systems (perspectives on the links between the rural and the urban in a Slow food future, local food policies, food education programmes, consumer driven biodiversity in supermarkets, urban demand for better food. What role for urban food production systems?) (Lørdag)
- Idé 3: Consumer driven biodiversity (great examples to be learned from and used as basis for new policies; with i.e. Christian Pugliesi etc. – follow up from “farm of ideas”)
- And much more, such as:

**Videos: Food, Craft and Senses.**

“Taste for Life” and Nordic Food Lab explores some of the best craftsmen in the food industry and asks them about how they use their senses as a tool in their profession.

**Towards a Common Food Policy: Slow Food commitment to put forth producer’s needs**

Slow Food is engaged at European level to promote a significant change of the current policies that, at the moment, do not effectively involve small scale producers. To understand their needs better, in 2017 Slow Food ran a direct consultation to all the producers of its network in seven European countries, involving other associations that work in the sector at local level. The initiative aimed to give voice to farmers and food producers and allow them to express their opinions on the policies that concern them and the critical problems that hamper their activity. The workshop is an occasion to present the survey results, discuss our current strategies and future actions.

### **The role of subsidies on intensified and extensive use of landscapes**

Introduction followed by discussion?

The subsidy systems we have had so far in the EU have all proved ineffective to protect and enhance biodiversity and to protect endangered species and cultural heritage. We need systems that promote a more intensive use of extensively used landscapes. Perhaps a graduated system that rewards the best management more than management that just lives up to a minimum standard. "Best management" could be defined as a management that also promotes local high level food production and the promotion of local social activities related to biodiversity and cultural landscape.

### **Connection between food production, local development and protection of cultural heritage**

Introduction followed by discussion?

The state of cultural landscapes all over the nordic countries is deteriorating. This is especially true for all the open landscapes depending on grazing but also for the sea and the cultural landscapes associated with fisheries. The only permanent and robust way to protect these landscapes is by promoting a stable and high level / high value production of local food that secures a decent income for the farmers and food producers and strengthens consumers awareness of the landscape. We imagine a cooperation between Slow Food Nordic and Nordic Association the Cultural Landscape and Danish Association for Landscape Ecology to develop and secure these goals.

### **European Days of Action: Good food, good farming - now!**

Civil society organizations across Europe are getting together to organize a large mobilization of citizens and farmers on the last weekend of October 2018. The goal: to show decision makers and everyone else what food system we want, through demonstrations and any other creative activities bringing citizens and farmers together. Terra Madre Nordic Countries hosts the first meeting of partner organizations in Denmark (and beyond?), to discuss and organize together the European Days of Actions.