



Norden &
Tyskland

„A meal between...“

Identity, opportunities and threats



NORRÆNA HÚSIÐ

a conference on foodculture in
Germany and the Nordic countries

-heritage-branding-waste-

The Nordic House in Reykjavik will be the platform of an interesting reflection on the culture of food and mealculture in Germany and the Nordic region during **17-18th of March 2013**, held in connection to the event DesignMarch of Reykjavik.

The conference could be seen as a „meal between“, in the series of conferences discussing political, cultural, historical and industrial relations between the Nordic region and Germany

This will be the sixth conference in the series „Norden – Tyskland/Deutschland“, initiated by the cooperation of the Nordic pearls – Voksenåsen (NO), Hanaholmen (FI) and Schaeffergården (DK) together with the Folk High School Biskops Arnö (SE) and in cooperation with the Nordic Embassies in Berlin (DE) and the Nordic House (IS). The project is supported by Nordisk Kulturfond. For more information on the series of conferences: www.nordentyskland.com/.

The last conference in the series will take place in Berlin 27-28th of May 2013.

Food is of course one of mankind's most important concerns, sometime too obvious to talk about. Many traditions of our cultures and our identities are based on food and the culture around meals, where the Nordic heritage could be traced to the regions of nowadays Germany.

Food culture is an important part of national and regional cultural identity. The conference in Reykjavik will look at foodculture in the two regions in our own time, where the New Nordic Cuisine is one of the most successful cultural manifestations coming from the Nordic region in the last decades. What about Germany in this context? Will there be a brand called „the New German Cuisine“ in a couple of years?

Food and health is closely linked to the development of health food products, spa-culture and a wide distribution of organic food in Germany, where the Nordic countries could gain on deeper knowledge and good examples.

The „jolefrokost“, the „hamborgarhryggur“, the soups as starters, the beer culture and much more are some of the cultural influences from Germany the Nordic and Icelandic people see as their own culture and are a vital part of our identity.

In the beginning of the 21st century new challenges are approaching. Mentioning these days actual fakes as for example the horsemeat in prefabricated food products.

The conference will especially address the problem of food waste. Waste of food is probably one of the main problems the world is facing. Although it seems like the earth is able to produce enough food for everybody, tremendous amounts of food is thrown away or wasted at all steps of the food chain. Sometimes one-third of the food that enters the home goes to trash and the same is for food stores, restaurants and institutions. This issue is very actual and relevant in Iceland, and we are lucky to present representatives from both Germany and Scandinavia to present their take on it. This part of the conference is done in cooperation with the “green” student organization of University of Iceland and Slow Food Iceland.

As a prelude to the conference we proudly present the concert program

“German encounters”

A program with the renowned clarinet duo **Beate Zelinsky/David Smeyers** (DE) together with **Caput Ensemble** (IS)

Caput performed a concert at the ARD in Köln 2009, with Icelandic and German music. Among others, Caput gave a premier to a work by the German composer Günter Steinke, specially written for Caput. The ensemble received the 2011 Council of Nordic Composers prize for the advancement of contemporary Nordic classical, electro acoustic and art music.

The Chefs **Sebastian Wussler** and **Miles Watson** (DE) from **Pure Berlin** visit Restaurant Dill in the Nordic House on their world tour and create together with Chef **Gunnar Karl Gislason** (IS) a special innovative German/Nordic dinner in connection with the conference theme.



The language of the conference is English.

Participation in the conference is free of charge, but needs registration at nh@nordice.is at the latest the 15th of March (due to limited access).

Concert/Chefs Dinner (incl. wines)/Lunch – packet cost ISK 11.200,-/€ 70,-
(Concert and Chefs Dinner Sunday 17th of March is € 60,-)
(Waste Food Lunch Monday 18th of March is € 10,- (excl. drinks))

PROGRAM:

<p>Sunday 17th of March 15.15</p> 	<p>German encounters Caput Ensemble from Iceland performs together with the German Das Klarinettenduo - Beate Zelinsky/David Smeyers The German Klarinetduo was founded in 1980 and have performed throughout Europe as well as North America and Japan.. They have both performed and recorded as the Klarinettenduo, and together with other chamber music formations.</p>
<p>19.00</p> 	<p>The Chefs Sebastian Wussler and Miles Watson from Pure Berlin visits Restaurant Dill in the Nordic House on their world tour and create a special innovative German/Nordic dinner in connection with the conference theme.</p> <p style="text-align: center;">Registration essential. First come..</p> <p style="text-align: center;"><i>Price for Sundays both programs are € 60,-/person</i></p>
<p>Monday 18th of March 09.30</p>	<p>Registration, welcome coffee</p>
<p>10.00</p> 	<p>Welcome Max Dager (SE) Director of the Nordic House And Thomas H.Meister (DE) Ambassador of the Federal Republic of Germany to Iceland</p>
<p>10:00-10:10</p> 	<p>Puríður Helga Kristjánsdóttir (IS) Environment Project Manager the Nordic House Introduction and moderating</p>
<p>10:10:10:40</p> 	<p>Selina Juul, (DK) Founder and leader of the consumer organization <i>Stop spild af Mad</i> Stop Food Waste-Problems and solutions in a Danish perspective</p>
<p>10:40-11:00</p> 	<p>Sólveig Ólafsdóttir (IS) Melabúðin Conflicts in consumption and waste in the retail business. Best practice,.</p>

<p>11:00-11:20</p>	<p>Gylfi Freyr Gunnarsson, Hotel Grand (IS) <i>Best Practice in the Hotel Grand</i></p>
<p>11:20-11:40</p> 	<p>Stefán Gíslason (IS) Director, Environce, Environmental consulting Iceland <i>Food waste, about the problem and finding solutions</i></p>
<p>11:40-12:00</p> 	<p>Nadja Flohr- Spence.(DE) Slow Food Germany. <i>Youth Food – Action and Experiments; culinary disobedience happenings in Germany</i></p> 
<p>12:00-13:00</p>	<p>Lunch: Wasted Food! Hinrik Carl Ellertsson, chef and member of the Slow Food convivium in Reykjavik will cook lunch with the chefs from Dill restaurant using salvaged food products.</p>
<p>13:00-13:15 TBC</p> 	<p>Mats Hellström (SE) Former Minister and Swedish Ambassador in Germany. Relations between Germany and the North seen from a Swedish dinnertabel.</p>
<p>13:15-13:35</p> 	<p>Mads Holm (DK) Academy Gastronome <i>German influences in Nordic food culture - Is Icelandic Food Danish, and Danish food German?</i></p>
<p>13:35-14.00</p> 	<p>Dominique Plédel Jónsson (IS) Journalist, Conviviumleader Slow Food Reykjavik <i>An Icelandic Food revolution? What have happened in Icelandic food and food culture since the economic crisis?</i></p>

14.00 -14.15	Coffee
14.15-14.35 	Sebastian Wussler (DE) Chef and founder Pure Berlin. <i>The ideas behind Pure Berlin - How we will change the way people think of German food</i>
14.35 -15.00 	Rudolf Böhler (DE) Journalist; Deputy conviviumleader, Slow food München and initiator of the Slow Mobile® project <i>German Food Culture: Protestant and Catholic Bratwurst</i>  
15.00 -15.15	Max Dager (IS) Sum up and end of the conference <i>Welcome to the conference in Germany</i>

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