“Artisan Food Centres” in the Nordic Countries

workshop on SME’s and Nordic Food Competence Centres.
Presentation

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The content of my presentation:
• Short about the The Outer Islands Association
• About projectets content and purpose
• Where are we now
• Our future plans
The outer islands association

Established: 2002
Members: 250

8 of 17 inhabited islands are outer islands

• Fugloy
• Svínoy
• Kalsoy
• Mykines
• Koltur
• Hestur
• Skúvoy
• St. Dímun

Population: 260
Stagnation og balance 1999 - 2010

Eks. Skúvoy, har et fald på 39%, Hestur med 28%
Something had to be done

Especially families with children leave the outer islands. This upsets the natural population balance. It hampers both industrial progress and community life in the islands.
The goal of the association’s work

To improve conditions for those living on the outer islands.

The tools is Cooperation and mobilization

- between the people in the local area and other areas
- between the local and the political system
- organise activities, projects, and social events
- **help to create jobs**, education and opportunities for young people
Ensure the ability for the next generation to choose to live in a small village
The rural areas are vulnerable but contains a tremendous resource.
One of these resources is food and food culture
A resource located just in front of our feet, which, along with tradition and culture can give us new opportunities
In 2009 we were involved in the project Nordic Delight and became part of the slow Food Movement. The goal for the projects was to:

• Inspire and mobilize local producers
• Create a sustainable production built on local resources
• Create new and evolving networks
• Develop local food products as souvenirs (Local food and tourism)
• Coperation between young and old people

Nordic Delight was supported by: NORA
We started with a workshop

Workshop leaders: Anne Siri Branderud og Hanna Frosta, Madstedet på Højden i Bergen
We started slowly, so everyone could participate.
We tried to develop products from a whole range of possibilities
So we made several workshops where we experimented
..and seminars, courses and teaching
And out of all this, we have selected some products which we put into production this summer and autumn.
Organisation - the challenge

Production Group:
- Organising the production (coordinating)
- and ensures that all food legislation is met
- Ensures that production is sustainable
- Organizes sales and marketing
- Colinary school, Klaksvik

Suppliers and producers: (Artisan food processing)
- All producers in rural areas can be part of the project.
- Today there are around 10 producers (farmers and other) ready for start op

Networking
- Other relevant projects
- Food Centers?
- Leif Sørensen - head chef – (Food Manifest)
Products

- Rabarbusaft/rhubarb juice
- Mjøðurt/meadowsweet (syrup)
- Herbal and seaweed salt
- Hvann/angelica og rhubarbjam
- Products from sheep
The heart behind the local food is: 
tradition
the farores nature
and the original taste

The market is local people and tourist
Lokalur smakkur – okkara smakkur
“Local taste - our taste”

Taste are culture, and when everything tastes the same, we have lost a basic value of life

Dried meat from Gambia
Svanhilds knettir/fish balls

Biodiversity, sustainability and local food traditions

Good Clean and fair

Slow Food® Útöggj–Føroyar
Takk fyri - thank you