

EUROPEAN GRAIN FESTIVAL 2026

Final Report

Kalø Økologisk Landbrugsskole · 25–26 June 2026

5th European Let's Cultivate Diversity! (EC-LLD) Forum



Table of Contents

Table of Contents	2
Thank you	4
About Landsorten	4
About ECLLD	4
The Festival	4
Programme Overview	5
Day 1 - Thursday 25.06	5
Day 2 - Friday 26.06	6
Sessions	6
Track: Science, Agronomy & Breeding (Room A)	6
Soil Health, Food Security & Climate Adaptation	6
Conserving Cereal Varieties in Georgia	7
Sweet Oats – Vitality from Heritage Oats	7
Cereal Quality, Fibre, Naked Barley & Other Grain Stories	7
Cultivating an Interest in Organic Cereals in Ireland	8
Intercropping & Baking Quality + Bean Bread	8
Predicting Baking Quality When Breeding New Varieties	9
Biodynamic Cereal Breeding & Human Nutrition (incl. continued session)	9
The Multitudes of Rye – Anthropological & Sensoric Journey	9
Track: Gastronomy, History & Nutrition (Room B)	10
Original - Sensoric Qualities in Heritage Cereals (DK)	10
Rye Bread Through Time: History and Modern Traditions in Finland, Denmark, and Sweden	10
How Did Chefs Become the New Bakers?	11
It's Not the Wheat, It's How We Eat	11
Organic Rice Tasting & Workshop — Local Varieties from Italy	11
Who Would Be a Farmer? The Neolithic Revolution	12
The People's Bread - Real Nourishment for All	12
15 Years of Grain Revival in Hungary	12
From Field to Loaf: Vertical Integration Without Losing the Plot	13
Track: Seeds, Systems & Policy (Room C)	13
The Centrality of Seed: Building Nordic Seed Systems	13
Introducing a New Perennial Rye Grain	13
Rewiring the Grain System from Within	14
The Flour Rebellion: Artisanal Flour Milling & Economics	14
Dammkultur: Ancient Method of Grain Cultivation	14
What Is an Evolutionary Wheat Population?	15
Seeds of Change: Building Resilient Grain Economies in the UK	15
Track: Food Workshops	16
Bringing whole grains to the plate	16
Sourdough & circular baking at scale	16

Sourdough & circular baking at scale (Continued) + How to understand sourdough?	16
Livets Bröd: Milling and Baking 100% Whole Grain Sourdough	17
Flavorful food in the modern canteen kitchen & don't forget the grain – pulses and grain need each other	17
Livets Bröd: Milling and Baking 100% Whole Grain Sourdough (continued from day 1)	18
Baking with Heritage Grains	18
Baking with Oats: Nutrition, Function and Flavour	18
Art & Cultural Programme	19
Amalie Risom Nyrup	19
Fra ord til tallerken	19
Andrew Whitley & Marie Louise Crochrane	19
Lea Nielsen & Louise Gaarmann	19
Lotte Bækgaard	19
Mette Westergaard Nielsen	19
Åsa Sonjasdotter	19
Photo Gallery	20
Thank You	21

Thank you

On 25–26 June 2026, Landsorten welcomed the European Grain Festival and the 5th Let's Cultivate Diversity! forum to Kalø Økologisk Landbrugsskole. With contributions from an international community of bakers, millers, farmers, breeders, chefs and researchers, the programme explored grain through the people who work actively with it.

Across Europe and beyond, professionals are working to improve food and seed systems and strengthen the grain value chain and this festival was a celebration of those efforts. The European Grain Festival contributes to the ongoing conversation about the future of organic grain and its role in building resilient, diverse and nourishing food systems. We hope the conversations started at Kalø will continue to grow into new relationships, ideas and actions.

Thank you again to EC-LLD, our incredible team of volunteers, partners, speakers and everyone whose hands and hearts helped make this festival possible. Special thanks to Plantefonden, Holkegårdsfonden and Dansk Cater.

We sincerely hope to see you all soon and that insights from the festival are already traveling further.

Emilie Berning and Johan Siboni Lund from Landsorten



About Landsorten

Landsorten is a growing association with more than 140 members from Denmark and across Europe. We bring together farmers, bakers, millers, researchers and others with a shared interest in organic grain and agricultural biodiversity.

Through the association, members gain access to a unique collection of organic and heritage grain varieties. Together, we work to preserve, develop and promote grains with distinctive ecological, agronomic and culinary qualities, while strengthening the connections between field, mill, bakery and table.

About ECLLD

The European Coordination Let's Liberate Diversity! (ECLLD) is an international nonprofit organisation dedicated to the dynamic management of plant genetic resources for food and agriculture. Their core belief is that the diversification of our food systems can be achieved through the collaborative efforts of various stakeholders involved in cultivated biodiversity.

The Festival

- 50+ speakers - voices in farming, baking, breeding, gastronomy, milling, research and food policy
- 21+ countries represented - from Scandinavia to the Caucasus, participants and speakers joined from across Europe and beyond
- Four programme tracks: Science, Agronomy & Breeding · Gastronomy, History & Nutrition · Seeds, Systems & Policy · Practical Cooking Workshops
- 200+ cereal varieties on display in the demonstration field, with guided field walks throughout both days
- A marketplace of producers, organisations, seed initiatives, bakeries and mills
- An art and cultural programme running throughout both days
- All meals were prepared as an organic buffet by Kalø Organic Farm School, using dairy and meat from the farm's own animals. Additionally Lille Bakery contributed with a 'diversity bakery' from the

hands of Akito Saito showcasing different heritage and population flours from Hungary ([Csoroszllya Farm](#)), France ([Ferme D'Orvilliers](#)) and Georgia ([Elkana](#))



Programme Overview

Day 1 - Thursday 25.06

Time	Room A	Room B	Room C	Workshop Area	Demo Field
10:00–10:30	Opening & Welcome by Landsorten and ECLLD				
10:40–11:30	Soil Health, Food Security & Climate Adaptation	Original - Sensoric Qualities in Heritage Cereals	The Centrality of Seed: Building Nordic Seed Systems	Hvordan lander de hele kerner på tallerkenen?	—
11:40–12:30	Conserving Cereal Varieties in Georgia · Sweet Oats	Rye Bread Through Time	The Centrality of Seed (continued)	Surdej & cirkulær bagning i stor skala	Guided tour w. Johan Siboni
13:40–15:00	Cereal Quality, Fibre, Naked Barley & Other Grain Stories	How Did Chefs Become the New Bakers?	Introducing a New Perennial Rye Grain	Surdej (fortsat) + Hvad er surdej?	Guided tour w. Anders Borgen
15:30–16:20	Cultivating an Interest in Organic Cereals in Ireland	It's Not the Wheat, It's How We Eat	Rewiring the Grain System from Within	Livets Brød: Milling and Baking	—
16:40–17:30	Intercropping & Baking Quality + Bean Bread	Organic Rice Tasting & Workshop	The Flour Rebellion: Artisanal Flour Milling	Smagfuld mad / Glem ikke kornet	—

Day 2 - Friday 26.06

Time	Room A	Room B	Room C	Workshop Area	Demo Field
08:30–09:30	Predicting Baking Quality When Breeding New Varieties	Who Would Be a Farmer? – The Neolithic Revolution	Dammkultur: Ancient Method of Grain Cultivation	Livets Bröd (English)	—
09:40–10:40	Biodynamic Cereal Breeding & Human Nutrition	The People's Bread – Real Nourishment for All	Evolutionary Wheat Population · TRIBIOME Project · SMAC	Baking with Heritage Grains	Guided tour w. Johan Siboni
11:10–12:00	Biodynamic Cereal Breeding (continued)	15 Years of Grain Revival in Hungary	Seeds of Change: Resilient Grain Economies in the UK	Creative baking with Oats	—
12:10–13:00	The Multitudes of Rye	—	—	—	—

Sessions

Below you will find short descriptions of each session, contact info, link to full recorded presentations on youtube and Powerpoint presentations shared through google drive. A couple of presentations were unfortunately shortened or missing because of technical issues with sound or camera but most sessions were recorded in their full length.

We have added photos of the presentations if photos were taken during the session.

Track: Science, Agronomy & Breeding (Room A)

Soil Health, Food Security & Climate Adaptation

Day 1 · 10:40–11:30

Links: [Recorded presentation](#) · [PP Presentation](#) · Contact: andersnaess1963@gmail.com



Short description

Healthy soil underpins healthy plants, animals and people. This session explored the relationship between soil biology, carbon cycles and climate adaptation, and asked what role diverse cereal populations and landraces can play in building resilient agricultural systems.

Speakers:

- Anders Næss - Researcher (NO)

Conserving Cereal Varieties in Georgia

Day 1 · 11:40–12:30



Links: [Recorded presentation](#) · [PP Presentation](#) · Contact: director@elkana.org.ge

Short description

Georgia is home to some of the world's oldest and most diverse wheat varieties, many of which nearly disappeared during the Soviet era. This session explored how the biological farming association Elkana has worked with farmers, researchers, and communities to bring these heritage grains back into cultivation. Through seed sharing, on-farm conservation, and local food networks, more than 200 farmers are now growing traditional wheats once again.

Speakers:

- Mariam Jorjadze - Elkana (GE)

Sweet Oats – Vitality from Heritage Oats

Day 1 · 11:40–12:30

Links: [youtube presentation](#) · [PP Presentation](#) · Contact: annika.michelson@hamk.fi

The Finnish Heritage Grain Propagation Network has been working since 2017 on getting old Finnish grains back into cultivation. The Sweet Oat project seeks solutions to diversify the oat varieties cultivated in Finland, utilising landraces and old commercial varieties.

Speakers:

- Annika Michelson - Finnish Heritage Grain Propagation Network, Senior Lecturer Häme University (FI)

Cereal Quality, Fibre, Naked Barley & Other Grain Stories

Day 1 · 13:40–15:00

Links: [Recorded presentation](#) · [PP Presentation](#) · Contact: andrew.ross@oregonstate.edu



Professor Andrew Ross shared his work and latest findings in his work at Oregon State University with naked barley as well as grain quality including fibre, nutritional quality and emerging perspectives on cereal functionality.

Speakers:

- Andrew Ross - Professor, Oregon State University (US)

Cultivating an Interest in Organic Cereals in Ireland

Day 1 · 15:30–16:20

Links: Recorded presentation



Not Recorded · [PP Presentation](#) · Contact: Grace.Maher@postgrad.setu.ie

The organic sector in Ireland has increased significantly in recent years, however growing organic grains does come with very real challenges. This session shared what is happening both at national level and on the ground through current research and experiences. From production challenges, to processing and market demand, we examined where the main obstacles lie, on practical insights, potential opportunities and discussed how a resilient organic cereal market might be developed in a small country experiencing an organic boom.

Speakers:

- Grace Maher - Researcher, SETU (IR)

Intercropping & Baking Quality + Bean Bread

Day 1 · 16:40–17:30

Links: [Recorded presentation](#) · [PP Presentation](#) · Contact: jeftp@icoel.dk or hnie@ruc.dk



Drawing on the IntercropVALUES project, this session explored how wheat-legume intercropping can strengthen resilience, improve nutrition and create new flavour and nutrition profiles in bread. Included tasting with bread from local DUO bakery.

Speakers:

- Jesper Fog-Petersen - Innovation Center for Organic Farming (DK)
- Henrik Haugaard - Professor, Roskilde University (DK)

Predicting Baking Quality When Breeding New Varieties

Day 2 · 08:30–09:30

Links: Recorded presentation · Adrien: [PP Presentation](#) · Anders: [PP Presentation](#) · Contact: adrien_pelletier@hotmail.fr · borgen@agrologica.dk · andreas@kornby.dk



How can breeders, farmers, millers and bakers work together to identify quality before a grain reaches the bakery? This panel kicked off with a case presentation by french baker, farmer and breeder Adrien Pelletier, followed by Andreas Strømberg and Anders Borgen and a discussion of the relationship between breeding goals and baking characteristics.

Speakers:

- Adrien Pelletier - Farmer, Baker & Breeder (FR)
- Anders Borgen - Independent Researcher & Plant Breeder (DK)
- Andreas Strømberg - Owner of Kornby Mill & Baker (DK)

Biodynamic Cereal Breeding & Human Nutrition (incl. continued session)

Day 2 · 09:40–10:40 & 11:10–12:00

Contact: k-j.mueller@cultivari.de



Using cereals as examples, Karl-Josef Müller explored biodynamic breeding approaches and a broader understanding of grain quality beyond yield. The continued session focused on how plant characteristics relate to human nutrition, with insights from his recent research on barley.

Speakers:

- Karl-Josef Müller - Biodynamic Plant Breeder (GE)

The Multitudes of Rye – Anthropological & Sensoric Journey

Day 2 · 12:10–13:00

Links: [Recorded presentation](#) · [PP Presentation](#) · Contact: laura93.valli@gmail.com



Rye has deep roots in European food culture, yet it remains underrepresented in both our fields and on our plates. This session explored the agronomic, anthropological and culinary diversity of rye, asking what this resilient grain has to offer today and what it would take to bring more rye into our food systems.

Speakers:

- Laura Valli - Rye Researcher (EST)

Track: Gastronomy, History & Nutrition (Room B)

Original - Sensoric Qualities in Heritage Cereals (DK)

Day 1 · 10:40–11:30

Links: [Recorded presentation](#) · [PP Presentation](#) · Contact: original@biosfaeren.dk



Heritage grains can offer aromas and flavours ranging from nuts and malt to flowers and caramel. The association Original seeks to preserve and advance the use of these varieties in modern cuisine. Through sensory exploration, this session examined how grain diversity influences taste and how these qualities can inspire new culinary applications.

Speakers:

- Lisbeth Ankersen - Food Sensoric (DK)
- Original - Randi Friis Hansen and Bjarne Hansen (DK)

Rye Bread Through Time: History and Modern Traditions in Finland, Denmark, and Sweden

Day 1 · 11:40–12:30

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: Karin.Gerhardt@slu.se



This session explored the rich history of rye bread in Finland, Denmark, and Sweden, tracing its development from early traditional loaves to the diverse modern rye breads we know today.

Speakers:

- Karin Gerhardt - Doctor of Ecology (SE)
- Åse Hansen - Professor Emerita (DK)
- Eliisa Kuusela - Baker (FI)
- Brian Nybo - Director, Aurion Mill (DK)

How Did Chefs Become the New Bakers?

Day 1 · 13:40–15:00

Links: [Recorded Presentation](#) · [PP Presentation](#)



Bread has become one of the defining expressions of the contemporary Nordic gastronomic scene. This panel explored how chefs helped transform Danish bread culture, and where the movement is heading in the future.

Speakers:

- Mia Boland - Lille Bakery
- Patrick Patterson - La Cabra
- Simon Hansen - Duo Bageri
- Denny Vangsted - Albatross og Venner
- Martin Marko Hansen and Laura Nørgaard - The Danish Hotel and Restaurant School

It's Not the Wheat, It's How We Eat

Day 1 · 15:30–16:20

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: borgen@agrologica.dk



Many assumptions about wheat overlook how grain is processed and consumed. This session challenged common narratives around wheat and health.

Speakers:

- Anders Borgen - Independent Researcher & Plant Breeder (DK)

Organic Rice Tasting & Workshop — Local Varieties from Italy

Day 1 · 16:40–17:30

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: daniela.ponzini@semirurali.net



A sensory exploration of local Italian rice varieties, highlighting flavour, biodiversity and regional food traditions.

Speakers:

- Daniela Ponzini - Researcher, Rete Semi Rurali (IT)
- Giuseppe De Santis - Researcher, Rete Semi Rurali (IT)
- Matteo Bongo - Farmer, Piedmont Organic Rice Biodistrict (IT)

Who Would Be a Farmer? The Neolithic Revolution

Day 2 · 08:30–09:30

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: attyarea3@gmail.com



Through archaeological evidence from Göbekli Tepe and Karahan Tepe, this talk revisited the origins of agriculture and humanity's relationship with cereals.

Andrew asks the question “why give up the 20-hour work week and the fun of hunting in order to toil in the sun?”

Speakers:

- Andrew Forbes (UK) - Independent Researcher

The People's Bread - Real Nourishment for All

Day 2 · 09:40–10:40

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: andrew.whitley@scotlandthebread.org



Andrew Whitley reflected on bread as nourishment, culture and community, drawing on decades of work reconnecting grain, baking and public wellbeing.

Speakers:

- Andrew Whitley - Baker, Scotland the Bread (SCT)

15 Years of Grain Revival in Hungary

Day 2 · 11:10–12:00

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: nobilisago@gmail.com



Ágoston and Gergely recounted the developments of the past 15 years in Hungarian artisan bakeries, how the farmer-miller-baker network has been integrated into this, and where the joint cooperation currently stands in this people-oriented food supply chain.

Speakers:

- Ágoston Nobilis - Farmer (HUN)
- Gergely Vácz - Baker (HUN)
- And colleagues

From Field to Loaf: Vertical Integration Without Losing the Plot

Day 2 · 12:10–13:00

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: m benoit@mac.com



As grain supply chains become longer and margins tighter, vertical integration between farm, mill and bakery offers a practical way to improve profitability, traceability and product quality. This session explored cooperative models, grant-supported infrastructure, mobile milling systems and localised quality testing.

Speakers:

- Marc Benoit - Baker (US)

Track: Seeds, Systems & Policy (Room C)

The Centrality of Seed: Building Nordic Seed Systems

Day 1 · 10:40–11:30 & 11:40–12:30

Links: [Recorded Presentation](#) + [Continued presentation](#) · [PP Presentation](#) · Contact: mp@cultiwilding.dk



Seeds are the foundation of every grain system. This session explored breeding, seed saving and governance as tools for strengthening biodiversity, climate resilience and farmer autonomy across the Nordic region and beyond.

Speakers:

- Nina Isabelle Møller - Associate Professor (DK)
- Judit Fehér - Biologist (NO)
- John Turner - Farmer (UK)
- Louise Windfelt - Horticulturist (DK)
- Martin Pedersen - Founding partner Nordic Seed Alliance (DK)

Introducing a New Perennial Rye Grain

Day 1 · 13:40–15:00

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: gina.nichols@agro.au.dk



In the 1980s, German breeder Dr. Reimann-Philipp developed a perennial cereal rye by crossing modern rye with its wild perennial ancestor. This session explored its performance in Denmark today, including a tasting of products made from its grain.

Speakers:

- Virginia Nichols - Associate Professor (DK)

Rewiring the Grain System from Within

Day 1 · 15:30–16:20

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: Anomarel_Ogen@breadltd.co.uk



Can large bakeries become drivers of regenerative change? Gail's Bakery shared its experience of building stronger relationships throughout the grain value chain.

Speakers:

- Anomarel Ogen - Group Baking Strategy Director & Executive Head Baker (UK)
- Roz Bado - Head of R&D and baking concepts, Gail's Bakery (UK)

The Flour Rebellion: Artisanal Flour Milling & Economics

Day 1 · 16:40–17:30

Links: Recorded Presentation (coming) · [PP Presentation](#) · Contact: hello@quartzmolle.dk



Exceptional flour is not manufactured, it is farmed. At Quartz Mølle, flour quality is understood as a system, flavour, baking performance and nutrient density are shaped long before grain reaches the mill, through soil biology, variety choice and farming decisions.

Speakers:

- Fintan Keenan - Miller & Owner, Quartz Mølle (DK)

Dammkultur: Ancient Method of Grain Cultivation

Day 2 · 08:30–09:30

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: hello@quartzmolle.dk



Turiel-Dammkultur is a method rooted in traditional ridge-tilling practice from West Spain, using a radically different approach to soil cultivation for minimal disturbance and improved soil structure, roots and microbiome.

Speakers:

- David Turiel - Farmer (DE)

What Is an Evolutionary Wheat Population?

Day 2 · 09:40–10:40

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: matthias.lorimer@liberatediversity.org

This session explored genetically diverse wheat populations and their potential for agroecological farming, resilience and distinctive food qualities. The session concludes with a pasta tasting workshop of 3 different populations from tuscan farms.



SMAC: Discover Traditional Italian Wheat Varieties

SMAC is an agroecological living lab in Tuscany, where farmers and researchers collaborate to test biodiversity-enhancing farming practices and strengthen local food systems. This session shared lessons from the field, with a taste of the project's diverse pasta products.

Speakers:

- Matthias Lorimer — Researcher, University of Florence (IT)
- Barbara Pastore — Podere Montisi Farm (IT)
- Francesca Gori - SMAC (IT)

Seeds of Change: Building Resilient Grain Economies in the UK

Day 2 · 11:10–12:00

Links: [Recorded Presentation](#) · [PP Presentation](#) · Contact: charlotte@ukgrainlab.com



Researchers, farmers and bakers from the UK Grain Lab discussed the realities of creating regional grain economies rooted in diversity, resilience and local value creation.

Speakers:

- Fred Price (UK)
- Charlotte Bickler (UK)
- Coralie Henke (UK)
- Maisie Collins (UK)
- Sarah Lemanski (UK)
- William Tooby (UK)

Track: Food Workshops

Links: Recorded Presentation (coming soon)

Bringing whole grains to the plate

Day 1 · 10:40–11:30 · Language: Danish

How do you make whole grain berries a natural part of the professional kitchen? Chef Emilie Qvist Kjærgaard shared experience, inspiration and concrete examples of using Danish organic whole grains in the cold and hot kitchen.



Speakers:

- Emilie Qvist Kjærgaard - Chef, Hengemt and Lyspunktet

Sourdough & circular baking at scale

Day 1 · 11:40–12:30 · Language: English

Links: Recorded Presentation (coming soon)



How can fermentation, surplus streams and circular thinking be integrated into larger-scale baking? Thomas Christensen demonstrated practical experience from the Copenhagen-based bakery Flere Fugle.

Speakers:

- Thomas Christensen — Baker and sourdough bread teacher

Sourdough & circular baking at scale (Continued) + How to understand sourdough?

Day 1 · 13:40–15:00 · Language: English

What is sourdough, and why use it for bread making? This continued workshop explored why sourdough bread is tastier, keeps longer, and is more nutritious than yeast-fermented bread.

Speakers:

- Thomas Christensen - Baker
- Åse Hansen - Professor Emerita



Livets Bröd: Milling and Baking 100% Whole Grain Sourdough

Day 1 · 15:30–16:20 · Language: Scandinavian

Links: Recorded Presentation (coming soon)



In this hands-on session, Sébastien Boudet baked his signature bread, Livets Bröd, made with 100% whole grain emmer and spelt, exploring the full journey from grain to flour to dough. Not just another sourdough bread workshop - Sébastien talks about bread from soil to table.

Speakers:

- Sébastien Boudet - Baker

Flavorful food in the modern canteen kitchen & don't forget the grain – pulses and grain need each other

Day 1 · 16:40–17:30 · Language: Danish

Links: Recorded Presentation (coming soon)

Chefs Mads Henriksen Birk and Mads Frank Herskind demonstrated how Danish grains and legumes can become central ingredients in contemporary canteen and professional kitchens. With tastings of everything from porridge with nordic flavours, ferments and modern twists on green dishes full of flavor and fiber.

Speakers:

- Mads Henriksen Birk - Chef, Bankdata Bistro
- Mads Frank Herskind - Chef, Rebælg, Odense køkener



Livets Bröd: Milling and Baking 100% Whole Grain Sourdough (continued from day 1)

Day 2 · 08:30–09:30 · Language: English

Links: Recorded Presentation (coming soon)



A continuation of the sourdough baking workshop on day 1 where Sébastien baked the bread of life “livets bröd” sharing his philosophy and relation to bread and the produce behind it. Maybe there are no secrets to great bread but in this session we got to experience the soul that truly makes a great and wholesome bread.

Speakers:

- Sébastien Boudet - Baker

Baking with Heritage Grains

Day 2 · 09:40–10:40 · Language: english

Links: Recorded Presentation (coming soon)

A practical baking session exploring flavour, performance and techniques when working with heritage grain varieties.

Speakers:

- Caroline Lindö - Baker & Researcher, Brödlabbet

Baking with Oats: Nutrition, Function and Flavour

Day 2 · 11:10–12:00 · Language: english

Links: Recorded Presentation (coming soon)



Oats are nutritious and valued for their health benefits but challenging to bake with due to their lack of gluten. This session explored the role of oats in Finnish bread culture and practical methods for baking oat-based bread.

Speakers:

- Eliisa Kuusela - Baker

Art & Cultural Programme

This year the festival was cross-pollinated with a selection of arts and cultural events woven into its surroundings: literature, performance, ceramics, video, sculpture, music and more presenting elaborations on the history of grain, production and agriculture. Special thanks to Syddjurs Kommune for supporting the cultural programme and to Mathilde Tams for curating the programme.

Amalie Risom Nyrup

A visual artist working from an interdisciplinary perspective, exploring the cross-aesthetic potential of art through works grounded in natural philosophy. She presented works formed during a residency at the mill Vild Hvede on Funen, based on site-specific research into regenerative biodynamic farming and grain diversity.

Fra ord til tallerken

A project exploring how literature and art can challenge and inspire our relationship with food. At the festival, the project curated a special grain library of fiction and non-fiction, inviting visitors to relax and read stories about cereal, grain and agriculture.

Andrew Whitley & Marie Louise Crochrane

On Thursday evening, Andrew Whitley and Marie Louise Crochrane presented "Songs and Stories for the Bread Revolution" songs and stories reflecting on grain heritage and the seasons, aimed at transforming our food systems and culture for the future.

Lea Nielsen & Louise Gaarmann

Ceramists engaging with the fragmentary, plastic and mutable qualities of clay. They presented their collective piece "Marken er mejet", combining Lea Nielsen's relief walking-path and Louise Gaarmann's grain-filled vessel sculptures.

Lotte Bækgaard

An artist working across sculpture, performance, photography and text. She presented "Souvenir Shop", a sculpture taking a non-nostalgic look at Denmark's agricultural history, with a performative element on Thursday and Friday.

Mette Westergaard Nielsen

A conservator who grows and works with grain, with a particular focus on swidden rye. She presented "Grass Crown" mobiles woven from straw, rotating slowly and casting moving shadow patterns.

Åsa Sonjasdotter

An artist, researcher, writer and social organiser working with the politics and narratives of crop cultivation. She presented the film "Cultivating Abundance" exploring plant breeding through dialogues with plant breeder Hans Larsson and the Swedish seed association Allkorn.

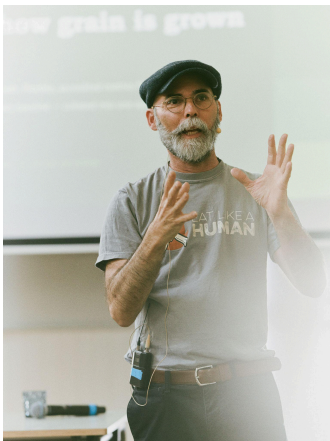


Photo Gallery

For full selection of photos

https://drive.google.com/drive/folders/1Z8s0U8zteBz11ObiMQ3rthPe2pu1E_mT

Or curated selection <https://landsorten.dk/galleri?folder=1>



Thank You

This festival was made possible through the generous support of: Plantefonden, Holkegårdsfonden and Dansk Cater - helping bring together farmers, millers, bakers, researchers and grain professionals from across Europe around a shared vision of diversity and resilient grain, bread and regional food systems.

Grain and flour was generously sponsored by Aurion and Quartz Mølle and complimentary flour and honey presents sponsored by Mejnerts Mølle.

We are also grateful to our exhibitors and partners, whose work and presence contributed to the diversity and spirit of the event: Moulin Astreïa, Dammkultur, Origenal, Aurion, Grønt Marked, Lille Bakery, Bondelaugget Djursland, Simply Bread, Andelsgaard, Jordvirke, and Kornby Mølle, the nine artists of the cultural programme, ECLLD, Allkorn, Norsk Bruksagenbank, and Kalø Organic Agricultural School.

