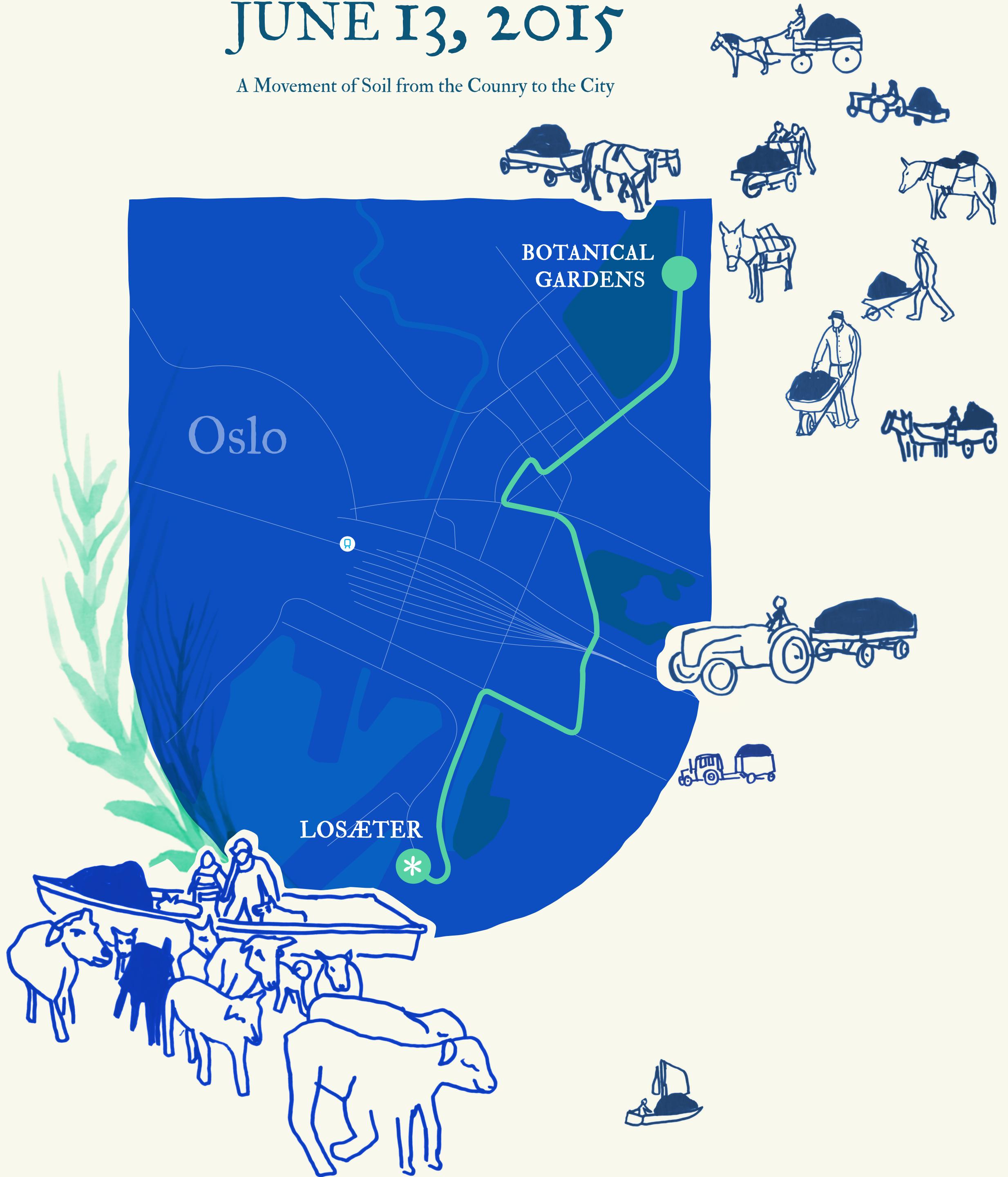


FLATBREAD SOCIETY

SOIL PROCESSION

JUNE 13, 2015

A Movement of Soil from the Country to the City



On June 13, 2015, a procession of farmers carry soil from as far as north as Tromsø and as far south as Sokke, Norway to its new home by the Oslo fjord. The farmers meet at the Botanical Garden where they are joined by voices, music and horses. Together, this constellation of soil and people moves in a procession through the city towards Losæter where a Ground Building Ceremony unfolds. The soil collected from over 50 Norwegian farms becomes the foundation of the Flatbread Society Grain Field, Bakehouse and Losæter.

PROCESSION

13:00

Presented by

Flatbread Society

SOIL CEREMONY

15:00 - 19:00

Collaborators

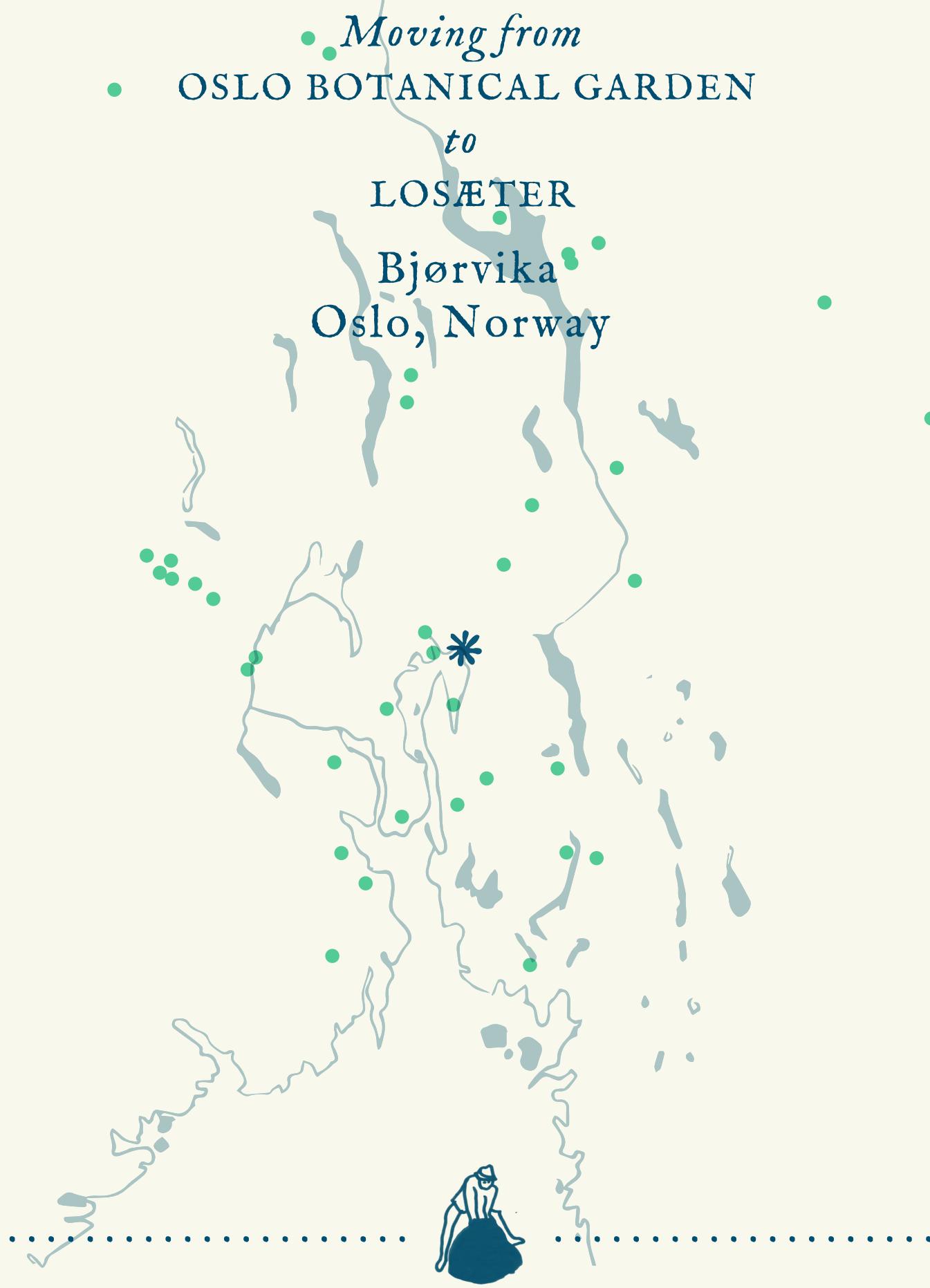
*Food Sutdio - Masayo Funakoshi
Kjartan Fønstelien - Oslo Apiary -
Jørund Aase Falkenberg - 31B
Cafeteatret - Zoe Christiansen*



www.flatbreadsociety.net

FLATBREAD SOCIETY SOIL PROCESSION

SATURDAY, JUNE 13, 2015
1pm - 7pm



ACTIONS

Flatbread Society Soil Procession presented by Futurefarmers

A procession of over 50 farmers moving from the Oslo Botanical Gardens to Losæter in Bjørvika.

Beneath the Pavement – A Feast with Food Studio hosted by Masayo Funakoshi from Japan

A feast to celebrate the soil and the daily work of the farmers with locally sourced vegetables from Heggeli gård in Nannestad and contributions from several of the attending farms.

Ground Building Action with Futurefarmers & Norwegian farmers

Announcements and a participatory movement of people and soil.

Portal by Jørund Aase Falkenberg

A temporary sculpture.

Sæter Song by Losæter Budeie

Hive is Home with Oslo Apairy

A movement to welcome the bees.

The Cooking Pit with Kjartan Fønstelien, Food Historian

Prehistoric and universal cooking with earth. How pagan man made food for feasts!

Storage Economy with Emmanuel Rand of Åpent Bakery

Transforming grain into flatbread on a traditional Norwegian Takke oven.

Land Charter with Futurefarmers and special guests

A reading and signing of the Flatbread Society Land Charter, an agreement to preserve Losæter as a biological commons in perpetuity.

Soil Horizons with Futurefarmers

Liberate the clay from the soil below our feet. Learn to make, fire and shape clay gathered from the farmers soil.

Seaweed as Food and Fertilizer with Zoe Christiansen, founder of Fremtidens Mat

A MOVEMENT of Soil from the Country to the City by Farmers

One day a letter came for all of the farmers between Tromsø and Stokke, Norway, "Dear Farmers, will you come and visit us this summer? Best wishes Flatbread Society".

The letter made all the farmers very happy, and one of them hoped in his boat right away, to say thank you for the invitation. He took his daughter with him for company and off they went. They borrowed a horse from a friendly farmer for the last part of the journey, and the two of them arrived on a field in the middle of the city.

When the people of Oslo heard that all the farmers were coming from as far as Tromsø and Stokke to visit them, they immediately set about preparing for their arrival. And they got out their biggest cooking pots, because everybody knows that farmers eat a lot of stew. And they rejoiced as they waited for all the farmers to arrive.

It was just a week before summer holiday when the farmers arrived. One by one, upon tractors, wagons, bicycles, wheelbarrows and boats, a

procession of farmers came carrying loads of soil. And out of one wagon came ten Budeie, and then two sheep and a big spotted donkey with a loud voice, and a chicken and a goat. And right behind them came an enormous carriage full of the most beautiful colored glacial soil.

Once they had got safely into the city, and said "Good day!" and "Oh Joy!", they were joined by a bright lot of city folk. Together, they all went off into the city in a long procession. They brought along a cart with a cooking stove on it, where they made flatbread for anyone who needed something warm to eat. And all the farmers joyously carried precious soil from their farms into the city.

The farmers and those who joined the procession arrived at Losæter at mid day, and they found the people waiting for them singing songs of the sæter and preparing a pit for roasting a pig, and mmm, it was delicious. And afterwards they went straight to bed, for they were very tired from moving all the way to Oslo, not to mention the long parade through the city...

FARMS

In Vestre Gausdal combine food archeology with food crafts to create cultural experiences. They offer traditional food based on local and self-grown produce, served by hosts who live and breathe for the experiences they provide. • Ekebo sits on thirty-six thousand square meters of land in Nesodden, comprised of forest, perennial beds with bedrock and steam. They practice permaculture farming. • Ødeverp is an organic farm in Øvre Eiker that has been Debio approved for over 20 years. Rune Høstvik, who owns and operates the farm supplies vegetables to wholesalers. • Grette is starting up as a CSA in 2015, on a 7th generation family farm in Hov. • Dyterjordet is a CSA connected to the farm Dyter gård in Ås. • So-Strom is a CSA in Nittedal with about 60 shares, cultivating a variety of vegetables and sell directly to the consumer. The farm was previously an ecological grain producer. • Energigården of Brandbu is a leader in on-farm bioenergy production, producing 85-90% of the energy they use on the farm. In 2015, it was highlighted by the leader of IPCC, Rajendra Pachauri, and is now used as an example around the globe. • Fjellvirk of Øvre Eiker is owned by Øystein Hangerud, the leader of the Økologisk Foregangsfylke Buskerud, a program run by the County Governor Office of Norway where six regions in Norway research and disseminate different aspects of organic farming. In Buskerud they focus on soil. • Sondre Sæterbakken in Grue Finnmark is the project of Martine Hotvedt Brokkken who grew up on a farm, and in 2007 she chose to fulfill her dream and buy a farm. She keeps pigs and sheep and also grows grains, for example our favourite the Sædverdig. • Horgen in Nes produces meat and breeds Aberdeen Angus cattle, grains (barley malting, oats for baby food as well as wheat) and seeds for organic grass production. • Grøtet Seter in Nedre Eggedal has been run by Bjørn Karsten for the last 20 years and tells a true story about sørter life past and present. This project has slowly but surely built up, and stands today as the largest tourist experience provider in Trøndelag, Sigdal. • Solheim is run by Inge Selmer Mybre, and located in Holmetstrand. • Jondal was bought by Stina and Omar Wiker in 2007, and together with this protected farm was an old smokehouse with a wood burning bread oven. Stina began selling bread on local markets and in 2013 they opened the Jondal Farm Bakery, a combined organic bakery and café in the center of Eidsvoll. • Tufi is owned by Magnus Wammen, and located in Sande i Vestfold. • Oslo Botanical Garden was founded in 1814. It belongs to the Natural History Museum of the University of Oslo and possesses around 8,500 plant species. Through research, education and plant conservation, the garden raises public awareness of the importance of plant diversity. • Kampen Organic Children's Farm in Oslo keeps many small and big animals. Since 1994, they have received over 200,000 kids and grown ups. • Holli Gård is run by Trigve Næsje, the founder of Holli Molle, an organic mill and grocery store producing flour for well-known bakeries. The production is focused on ancient grains like spelt and emmer. • Kaldjord, Tromsø (California) is a farm run by Thomas Bohm, a researcher at GenØk – Center for BioSafety in Tromsø. His main research focus is genetically modified plants, and the impacts of modern biotechnology on biodiversity and food-web. He is also a very small-scale organic potato farmer. • Listerud has become a small, blooming farming community. Anne and Urs Gamper wish it to be a place where individuals can develop work and become caring and responsible human beings.

1. An adaptation of When Santa Claus Came To Town by Solvognen. Published by Demos, 1975.

Flatbread Society is a permanent public art project conceived by the international arts collective, Futurefarmers – commissioned + produced by Bjørvika Utvikling, Oslo, Norway + curated by Situations of Bristol, England.



FOOD STUDIO
VILLEBORG



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Partners