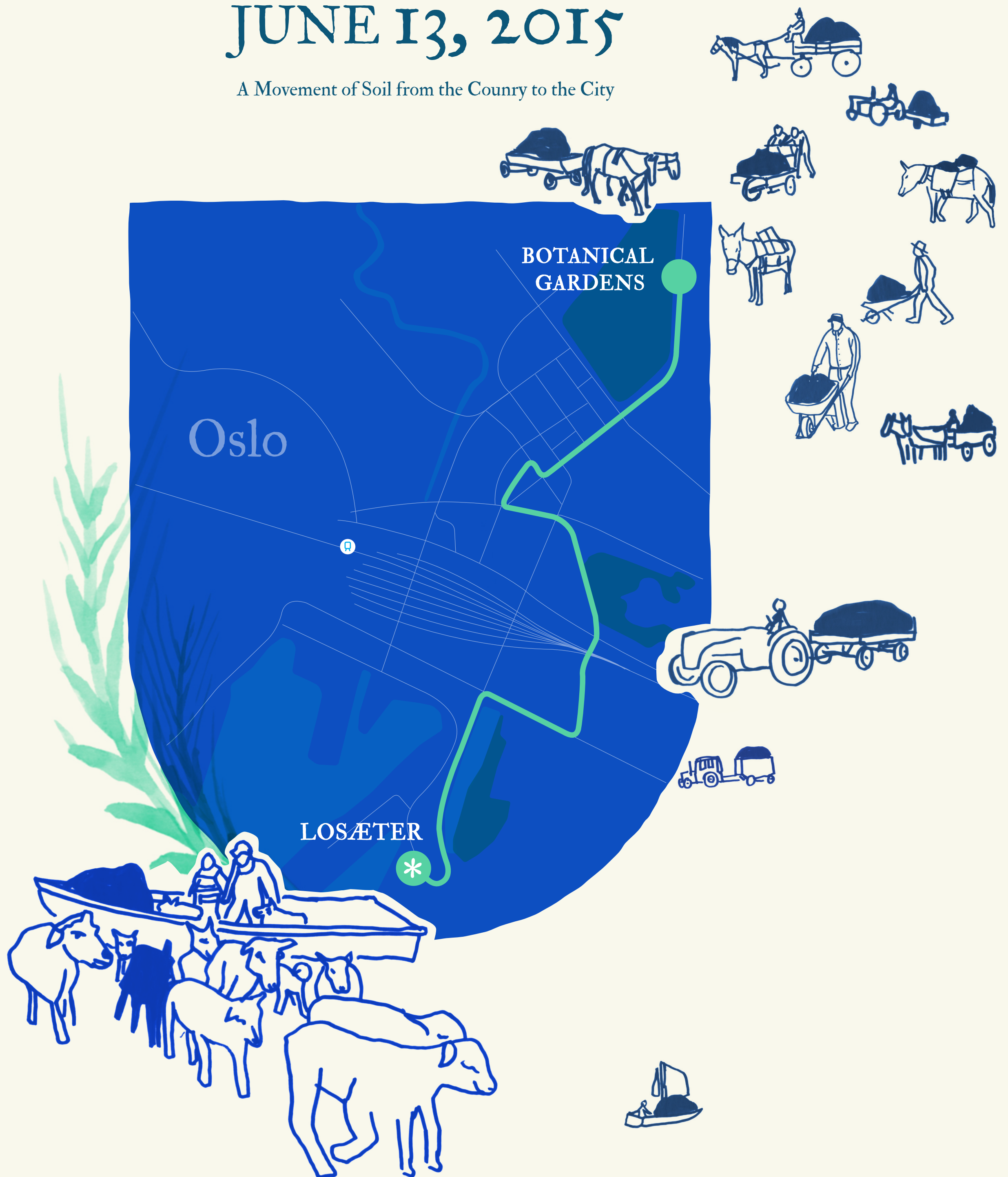


FLATBREAD SOCIETY

SOIL PROCESSION

JUNE 13, 2015

A Movement of Soil from the Counry 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 Fønsteli - Oslo Apiary -
Jørund Aase Falkenberg - 31B
Cafeteatret - Zoe Christiansen*



www.flatbreadsociety.net

FLATBREAD SOCIETY SOIL PROCESSION

SATURDAY, JUNE 13, 2015
1pm - 7pm

Moving from
OSLO BOTANICAL GARDEN
to
LOSÆTER

Bjørvika
Oslo, Norway

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 Apiary*
A movment 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 Rønd 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 Loseter 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

Hailing from Brandbu, Johan and Kristin Sward of Aschim Vestre share their 'Cultivated Grain' project which breeds and disseminates varieties, to provide information to other stakeholders and to society at large in order to maintain biological diversity within northern agriculture, and to establish a Norwegian gene bank at their farm. They are also a part of Økologisk Spezialkorn. • Ezje of Prestfoss is run by Anders Ness. He is the founder of Økologisk Spezialkorn, a cooperative-run mill and grain farm community focusing on organic, ancient grains. • Ramstad, Nedre Båsum, Hov, Hovlandsmoen, Øvre Høganare are all member farms of the cooperative Økologisk Spezialkorn. • Ommang Søndre is a biological-dynamic farm close to Stange in Hedmark. In the old farm brewery they make their own dairy produce from both goat and cow milk. • Bogstad is located twenty minutes away from central Oslo and holds an important position in Norwegian history, both as an industrial estate and as a centre during important periods of our political history. It is now run by the Municipality of Oslo. • Alm Østre in Stange is one of the oldest biological dynamic farms in Norway. Today it is run by a bunch of enthusiastic and engaged people from a new generation of farmers, focusing on international work and has exchange programs with farm schools in Germany. • Heinrich Jung is an agricultural Engineer from Germany. In 1997 he bought a farm in Solør, and today he's running a pig- and vegetable farm based on ecological methods. • Uksum was bought by Anne Leinaas and Morten Bjerkvik in Vestre Gausdal in 2007 and is now evolving into a bio-dynamic farm. They raise everything from livestock, chickens, vegetables, potatoes, forest and dairy, and they even have a shoemaker's workshop. • Nes of Roknes is run by Inge and Kari Anne Nes who sell lamb meat and skins of old Norwegian spelsau, as well as being a CSA farm. They grow heritage potatoes and bake bread in a stone oven. • Fokbol was taken over from Stange municipality in 1990 after nearly 100 years of municipal ownership. The entire property is placed into biodynamic operation, and all income from the farm goes back into the project. • Solli of Stokke is owned by Dan and Silje who have developed a small sausage factory. They receive 1,500 students each year from both public schools and Steiner schools. • Bergmyrene is a biodynamic garden in Kana run by Dale and Evelyn Romer Iversen. They produce a large variety of vegetables and sell it all locally, both directly from the farm and by subscription. • Overland was established in Berum in 2006 as the first farm in Norway operated as a CSA. The ongoing dialogue between the farmer and the shareholders is essential for the success of this unique way for local food distribution. • Bygdø Kongsgård is Oslo's largest ecological milk producer and a venue for the dissemination of both contemporary and historical agriculture. In 2015, they opened Gartneriet, an Urban Farming Center, a knowledge base for urban agriculture. • Hegli is a part of Nannestad secondary school. Sidelst Sandberg receives pupils from all grades once a week and is one of the main suppliers to the Food Studio feast at Soil Procession. • Vikabråten in Valdres is run without the use of car, tractor or large agricultural machinery, instead with real horse power. They produce organic cheese, butter and cured meats. • Albang in Helgøy is known for its black currant production. Soil, lime level, drainage, light and climate, together with craft and technique and thorough care for the plants is their secret to quality. • Øvre Ringstad in Skiptvet is an artist-run farm, a place to live and work, and also a place for others. Geir Tine Holm and Susa Jørgensen have created this farm with a focus on exploitation of nature, ecology, exchange of knowledge and small-scale architecture. • Kulturstua i Ro

in Vestre Gausdal combines food archeology with food crafts to create cultural experiences. They offer traditional food based on local and self-grown produce, served by hosts who lives and breathes 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. • Ødeserp 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. • Dysterjordet is a CSA connected to the farm Dyster gård in Ås. • Sø-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. • Fjellvik of Øvre Eiker is owned by Øystein Hangerud, the leader of the Økologisk Foregangsskole Buskerud, a program run by the Country Governor Offices of Norway where six regions in Norway research and disseminate different aspects of organic farming. In Buskerud they focus on soil. • Søndre Sæterbakken in Grue Finskog is the project of Martine Horvold Brokken 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 Sæderjering. • Horgen in Nes produces meat and breeds Aberdeen Angus cattle, grains (barley maling, oats for baby food as well as wheat) and seeds for organic grass production. • Groset Seter in Nedre Eggedal has been run by Bjørn Karsten for the last 20 years and tells a true story about seter life past and present. This project has slowly but surely built up, and stands today as the largest tourist experience production in Trillemarka, Sigdal. • Solheim is run by Inge Selmer Myhre, and located in Holmestrand. • Jøndal 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 Jøndal Farm Bakery, a combined organic bakery and café in the center of Eidsvoll. • Tufi is owned by Magnus Wammen, and located in Sande in 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 up. • Holli Gård is run by Trygve Næfje, the founder of Holli Mølle, an organic mill and grocery store producing flour for well-known bakeries. The production is focused on ancient grains like spelt and emmer. • Kaldjford, Tromsø (California) is a farm run by Thomas Bohn, 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-webs. He is also a very small-scale organic potato farmer. • Lislørud 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 Danish 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.



www.flatbreadsociety.net



Partners

