

Visit from Leader *Argyll and the Islands*, Scotland the 4-8th of October 2012



Participants from Leader Argyll and the Islands:

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Morag Duff (Clachan smallholder and Natural artist) [moragduff@btinternet.com](mailto:moragduff@btinternet.com)

## **Programme**

❖ Thursday 4th of October

16.30 Arrive in Copenhagen

19.00 Helsingborg

Shopping breakfast at ICA Kvantum in Höganäs, a well known supermarket for it's selection of locally produced goods.

Dinner: local produced at the hostel

❖ Friday 5th of October

11.00 Visit Bröda Lamm, Allerum meet up owner Johan Bertilsson [johan@broda.se](mailto:johan@broda.se)

We were guided by Johan around the farm and he told us about how it is to be a young Swedish farmer, his sheepfarm and farming in the region.



12.30 *Lunch* at the market hall in Höganäs

15.00 Visit Tomatens Hus, Vallåkra [vegetabilen@telia.com](mailto:vegetabilen@telia.com)

Boel and Bengt gave us a tour of their place. We started in their farm shop with focus on tomatoes then went into the greenhouse where they grow tomatoes and herbs. We finished the tour in their new bakery that is to be taken care of by their son. We talked about greenhouses in Sweden and the general production of tomatoes in Sweden.



17.35- 21.00 Kräftskiva on Ven in ”Hoddan”.

We meet up with producers, members of LAG and others in a fishing hut in the island of Ven and celebrated a Swedish tradition “Kräftskiva”.



❖ Saturday the 6th of October

The 6-7 of October we visited the event *Madarundan i Nordvästra Skåne*, a foodroute in the northwest part of Skania.

10.00-10.45 Krokstorps Gård [agneta@krokstorp.net](mailto:agneta@krokstorp.net)

We were meet up by Agneta Krokstorp and Fredrik Krokstorp that told us about the history of the farm and the production on the farm today. We were given a tour of the rape seed oil factory they have on the farm and were introduced to the production of rape seed oil.





11.00-11.45 Larsvikens Lantbruk [bitte@larsviken.se](mailto:bitte@larsviken.se)

Bitte, one of the owners of Larsviken showed us around the farm, the crisp factory and the farmshop. We also meet up with Brännan Tomaten that this day sold their tomatoes in a stand at Larsviken.



12.00-13.30 Lunch at Kullabondens egen marknad in Höganäs [marcnob@hotmail.com](mailto:marcnob@hotmail.com)

Markus told us about the farmers market in Höganäs and the philosophy behind it.



14.00-14.45 Brunnby Boställe [info@brunnbybostalle.se](mailto:info@brunnbybostalle.se)

We meet up with Ingemar Bengtsson from Brunnby Boställe and went for a tour in car around the area to look at their cattle. We finished the tour at the farm and were introduced to their production, cattle, pigs and shop with local produced food.



15.00-15.45 Kullasparris [info@kullasparris.se](mailto:info@kullasparris.se)

Åsa and Johan told us about their company Kullasparris, about their production of asparagus, Jerusalem artichoke and honey. We were shown a Power point presentation about the start of their company.





16.00-16.45 Purple Living [info@purpleliving.se](mailto:info@purpleliving.se)

Hanna and Rolf told us about their truck farm, flower shop and cultivations. Over a cup of coffee we were told about their visions for the future.



19.00 Dinner/Workshop at the hostel together with Carina Johansson from *Madarundan i Nordvästra Skåne* [carina@gillastig.se](mailto:carina@gillastig.se)

❖ Sunday the 7th of October

09.00-9.45 Visit the Community Garden in the area *Planteringen* in Helsingborg  
[anna@miljoochmarknad.se](mailto:anna@miljoochmarknad.se)

We were guided by Anna Eklund around the community garden in the area Planteringen in Helsingborg. We were impressed by the wellorganized cultivation areas.



10.00-10.45 Backgården, Raus [kjell.moller@lm.lrf.se](mailto:kjell.moller@lm.lrf.se)

Kjell Möller the owner of Backgården gave us a tour of the farm and we visited the pigs and the cattle. Kjell talked about the advantages and disadvantages of having a farm so close to a big city.



11.00-11.45 Nylanders Rött och grönt, Rydebäck [info@gardsbutiken.se](mailto:info@gardsbutiken.se)

The multientrepreneurs Kicki and Bosse told us about their farmshop and cultivations of vegetables and berries.





12.00-12.45 Värmö kyckling [jan@elitutsade.se](mailto:jan@elitutsade.se)

Värmö kyckling is a local producer of chicken, ducks and geese. The farm also includes a slaughterhouse.



13.00- 14.30 *Lunch at the Foodmarket in Skärалid*

15.30-16.15 Food Art Goa Gård, Hasslarp [goagard@foodart.info](mailto:goagard@foodart.info)

We finished the day visiting Katarina at Food Art Goa Gård and she showed us their pigs and goats. We were also invited into the dairy and farm shop where they sell goat cheese and jam.



Dinner: Local produced at home

❖ Monday the 8th of October

07.00 Leave Helsingborg

10.20 Depart Copenhagen