



PROGRAM

Friday 19.11.2021

14 Arrival and coffee

14.30-15 Welcome to Ahlman

15-16 Harri Ala-Kapee: Presentation of livestock work at Ahlman

16-17 Country presentations

17-18 Dinner

Possibly a surprise program

20-Evening snack

Saturday 20.11.2021

8-9 Breakfast

9-11 Oskari Pikkarainen: Soil food web

11-12 Lunch

12-13 Galina Kallio: Regenerative agriculture – balancing between the land and the economy

13-14 New initiatives for land ownership in Finland

14-14.30 Coffee

14.30-16 Andrew Mcmillion: Regenerative peasant

16-17 Ulla-Maija Takkunen Perennials and forest gardening

17-18 Dinner

18-20 Social evening starts with music

20- Evening snack

Sunday 21.11.2021

8-9 Breakfast

9 - 10.30 Future of biodynamic food production in Nordic countries, farmers voice, CSA, other approached - workshop

10.30 Meeting of Nordisk Forskningsring før Biodynamisk Odling (NFR) (Open to all)

11-12 Lunch

12 Biodynaamisen yhdistyksen syyskokous

Prices:

Full price 40 €, students 30 € and remote participants 20 €. Members of the biodynamic association minus 10 %.

Conference fee includes venue, program and drinks in a meeting room.

Meals and accommodation are self-payable on site.

More information Pirkko Okkonen +358 40 518 7695 or info@biodyn.fi

Contact details

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<https://ahlman.fi/yhteystiedot/>

<https://ahlman.fi/tilat-ja-majoitus/>

Other accommodation possibilities nearby:

<https://hotelliville.fi/uk/pages/home>

<https://mangohotel.fi/>

<https://mangohotel.fi/contact/>

About Ahlman

Ahlman offers vocational education, art subjects, game education and training, local food, and meeting and accommodation services in a rural setting, right next to the center of Tampere. In line with our vision, our goal is to build Ahlman into a knowledge park of creativity, courage, skill and entrepreneurship.

We train food chain professionals such as farmers, animal keepers, chefs and waiters, tourism professionals extensively from cities to wilderness, and experience-producing florists, musicians, game developers, visual artists, writers and garden builders. We also offer Finland's highest quality Esport training line.

At Ahlman, we learn by doing and have built work environments where we meet the right customers on a daily basis in real customer service situations. We produce experiences for all the senses - tastes, music, imagination, eye pleasure, emotions and atmosphere.

Our adventure park is home to 41 genbank cows from Finnish cattle, from whose milk our Farm Dairy processes top-quality cheeses, yoghurts, buttermilk and other delicacies. Ahlman's Tilameijeri products can be purchased from Tilapood, which offers local food and our own bakery products, as well as from a growing number of grocery stores.

The products of the farm, dairy and our own bakery can also be enjoyed in Restaurant Kapusta, which offers the best school food in Finland, and Restaurant Anna, which produces food experiences. Offering meeting, banquet and accommodation services, Ahlman Manor is known for its wonderful setting, excellent food and friendly customer service.

Ahlman is also a nationally known developer of the food chain and rural businesses in its own areas of strength. Our project portfolio includes e.g. local food, the competitiveness of small food producers, the productization and production of Finnish livestock, and projects promoting tourism in Pirkanmaa rural areas.

