

## Newsletter from Slow Food Denmark – March 2026

Dear Slow Food friends

Spring rimes with seeds... not only on fields and in gardens, but also in the EU. Come and watch the film "FRØ" and learn why it is so important who controls the world's seeds.

"Join us for dinner" is a theme in 2026. We will host several community dinner events, each focusing on a vegetable combining lovely food and engaging conversations. The first is already on Thursday this week - see the other dates in the activity list for spring 2026, presented in this newsletter. At the dinner after the Annual Meeting, old Danish grain varieties will play the lead in form of handmade pasta.

### The Film "FRØ" and Community Dinner



The film "FRØ" "opens the door to a world where small sources of life carry the memories of the past, the choices of the present and the possibilities of the future", tells director Isabelle Denaro.

After the film, you can ask questions to Louise Windfeldt, professional secretary of [The Danish Seed Savers Organisation](#) and a participant in the film.

Thursday March 19th at 16:30

Spring is upon us, and we enjoy the last vegetables in stock from last season. We pay tribute to the Jerusalem artichoke, which can sustain us through a cold winter.

On this occasion and in collaboration with Christianshavns Beboerhus, Slow Food invites you to a community dinner with the Jerusalem artichoke as the star and a screening of a film about seeds and EU legislation on seeds.

At 6:30 p.m., the house's head chef, Thomas, will serve a communal meal on long tables.

The menu is:

Confited Jerusalem artichokes. Celery puree with Vesterhavs cheese. Baked root vegetables. Raw pickled beetroot. Homemade bread and salad. Jerusalem artichoke ice cream. Thyme syrup. Roasted hazelnuts.

The Jerusalem artichokes have been grown on Slow Food Farm [Klippingegård](#).

[Buy ticket for the film "FRØ"](#)

[Buy ticket for the dinner](#)

## Annual Meeting and Dinner with Jazzed on Grains

Slow Foods annual meeting is Thursday April 23rd at 17:00. Agenda according to the statutes is on the homepage and will be sent to members 4 weeks in advance.

With that choice of words, it sounds boring... but it won't be. Because there is much more energy in the board, and we will talk about everything we have done in 2025, and all the plans we have for 2026.

Participation in the general meeting is free.

Anyone who wants to contribute to Slow Food activities is welcome.

Members have the right to vote. You must be / have been a member for at least 4 weeks, so [renew your membership today](#). If the Italian IT-system is not straightforward, please write to [bestyrelsen@slowfood.dk](mailto:bestyrelsen@slowfood.dk) so we know you want to join.

At 7 pm we enjoy a communal dinner: a fresh pasta dish made with local wheat varieties served by Simone from Jazzed on Grains and a salad with the very first greens of the season from Slow Food Farm [Drys Øko Urter og Grønt](#).

Jazzed on Grains received a Slow Food Diploma for 2026, and after dinner Simone will talk about her mission to rediscover Denmark's cultivated biodiversity through pasta.

Read more about Jazzed on Grains and the [Slow Food Diplomas on Insta](#) and see [previous winners](#).

[Registration and meal tickets](#). The event is at Islands Brygge in Copenhagen. You will receive tips on how to get there in the registration confirmation.

[Sign up for Meeting and Dinner](#)

[Renew your membership](#)



## Editorial – by chair person of Slow Food Denmark



Slow Food has always said that “eating is a political act”. Now we also have the chance to act politically with our ballot.

Great many good forces are working in the right direction, so use your vote to make these politicians strong.

[Read the full editorial about export industrial pig farming vs. farming on Insta.](#)

## Activities Spring 2026

- The film FRø and Comunity Dinner, Christianshavns Beboerhus, Thursday March 19<sup>th</sup>.
- Annual Meeting and Dinner with Jazzed on Grains, Copenhagen S, Thursday April 23rd.
- World Disco Soup Day, Hellerup, April 25th. Slow Food Youth Network Copenhagen fights food waste with soup and disco. Read more ([Byens Hus](#)) and follow the activities of the Youth Network ([SFYN CPH on Instagram](#)).
- Community Lunch about Asparagus, Saturday May 9th at [Grønne Bønner](#), Copenhagen N.
- Gastronomic Getaway to Lolland, Falster and Fejø: May 14.-15. in cooperation with [Madpublicisterne](#). SOLD OUT. Interesting itinerary with visits to three Slow Food Farms: [Fejø økologiske madskov](#), [Hideaway Vingård](#) on Fejø and [Lammehave Økologi](#) on Falster – and much more.
- Madens Folkemøde, Nykøbing Falster: May 21.-23. We expect to take part in [Regenerativ Landbrugsfestival](#) on Thursday. Still in the planning phase.
- Community Dinner about new potatoes, June 9th. Christianshavns Beboerhus.
- Event at Torup Marked, Saturday July 18th, Hundested.

Follow our social media for info and [link to tickets](#).

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## Meet the Winners of Slow Food Diplomas 2026

The Slow Food Diplomas for 2026 were awarded at Terra Madre Day in December. Chairperson of the jury was Simon Milwertz Philipsen, [Simons kogeskole](#). Passionate about everyday food, this was especially emphasized in this year's process.

The five diploma winners are:

- Hideaway Vingård, Danish wine on Fejø. Read more: [hideawayvingaard.dk](http://hideawayvingaard.dk)
- Jazzed on Grains, handmade pasta in Copenhagen. Read more: [jazzedongrains.com](http://jazzedongrains.com)
- Kolibri, organic grocery store in Sønderborg. Read more: [kolibri.dk](http://kolibri.dk)
- Torup Marked, seasonal market in Hundested. Read more: [TorupMarked](http://TorupMarked)
- Vestjyllands Højskole, Ringkøbing. Read more: [vestjyllandshojskole.dk](http://vestjyllandshojskole.dk)

Read a [well-written article](#) at Slow Food in the Nordic Countries, where the recipients tell a little about their visions and work. Read the jury's assessments on [Instagram](#), while our website is being updated.



In front from the left: Gina Lorubbio (jury), Lou Langdon and Karin Hvidtfeldt (Hideaway Vingård), Liljan Wagner Smitt (Torup Marked). At the back from the left: Carsten Lunding (jury), Peter Plant (Torup Marked), Simon Philipsen (jury), Daniel Dalsgaard (representative of Vestjyllands Højskole), Veronique Delhalle (Kolibri) and Rie Boberg (jury).

Simone from Jazzed on Grains was not able to participate. Photos: Thanks goes to Bjarne Oldrup.

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## Terra Madre

Thursday to Sunday September  
24<sup>th</sup> - 28<sup>th</sup> in Turin, Italy



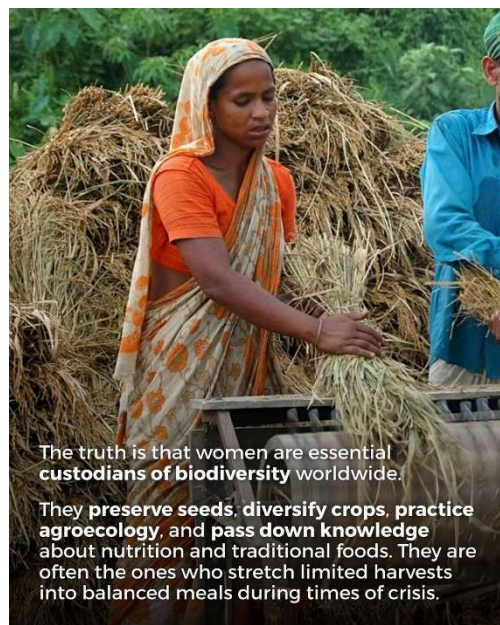
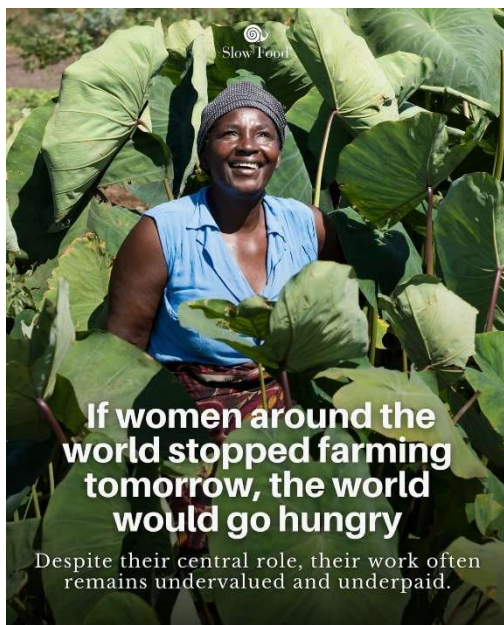
Participating in Terra Madre in Turin is a great and thought-provoking experience. Several Danish members are planning to go - and we dream of renting a bus. Still just a dream, but if we say it out loud now, hopefully a dream will come true ...

Would you like to come? Can you help? Would you like to know more?

Write a non-binding "hi" with your phone number to [bestyrelsen@slowfood.dk](mailto:bestyrelsen@slowfood.dk).

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## International Women's Day



"If we are serious about building fair and resilient food systems, recognition is not enough. Structural change is needed..." On International Women's Day, Slow Food calls for women's rights, visibility, and power to reflect their contribution to our food system! [Read Slow Foods tribute and opinion.](#)



Best regards  
Cornelia Kaas  
Member of the board

Kim Mühlhahn  
Chair person

## Membership

Join a global movement of local communities fighting for good, clean and fair food for all. Annual membership is DKK 210 for those under 30 and DKK 420 for adults. Registration is through the international website, where you can choose between individual/couple and 1-year/3-year membership. (*Sustainer is for those who want to pay an extra contribution to Slow Food activities*).

[Be Part of the Change!](#)  
Membership of Slow Food DK

[Newsletter to a Friend](#)

### Slow Food Denmark Network

Email: [bestyrelsen@slowfood.dk](mailto:bestyrelsen@slowfood.dk)

[www.slowfood.dk](http://www.slowfood.dk)

<https://www.facebook.com/slowfooddk>

<https://www.instagram.com/slowfooddanmark>

Thank you for reading our newsletter, we appreciate it. We send it out a couple of times a year. You receive it because you have signed up online or on a list for an event.