

News from Slow Food DK – October 2026

Dear Slow Food friends – members and newsletter readers

A quick special edition about the Slow Food Awards 2027, since NOW is the time to nominate your candidates. Preferably before October 17th.

Invitation to eat together and talk - Community dinner about Pumpkins - Thursday October 15th.

Events are your opportunity to connect with like-minded people and become more involved with the Slow Food community. More are being planned.

PS: Terra Madre in Turin was inspiring, engaging, fantastic... More about that later - hopefully as an AfterParty.

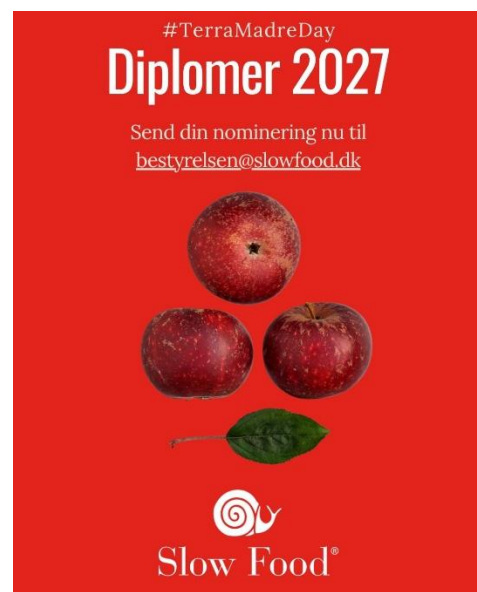
Awards 2027 – Nominate Your Candidate Before October 17th

For the fifth time, the Slow Food Denmark Network is presenting awards to food system actors that deserve recognition for good, clean, and fair food.

The purpose of the awards is:

♥ To highlight lovely producers and eateries

♥ To strengthen the network among small, strong food system actors.



Nominate your candidates with an email to bestyrelsen@slowfood.dk.

Right NOW – and preferably before Saturday October 17th.

We award a prize to people and businesses who, beyond food production, engage in communication and storytelling - those who proudly stand by their ingredients and see them as part of an integrated ecosystem. We also value those who bring new ideas and fresh energy to the good, clean and fair food scene. The recipients of this award will be worth keeping an eye out for in 2027- and support, since they may need encouragement (and sales).

We would like to learn about places from across the country and from every part of the food system value chain - from farm to fork. Please include

restaurants, kitchens, communicators, researchers, devoted enthusiasts, and everything in between.

Once again this year, we have assembled a strong jury - with board members, past winners, and partners. All volunteering their time and energy.

- Chair person of the jury: Anne Birgitte Agger / "Gigger", independent consultant in [Aggers Selskab](#), former director of Hotel- og Restaurantskolen.
- Karin Hvidtfeldt, owner of Hideaway Vingård on Fejø, which received an Award for 2026 – and noted in parentheses is one of the [danish Slow Food Farms](#).
- Carsten Lunding, former chairperson, long-standing member of the board. Cook at Svendborg Forsamlingshus and [sebastianskokken.dk](#).
- Rie Boberg, long-standing member of the board. Former olive farmer in Tuscany. [Ries olivenolie](#).
- Luna Sjöblom, co-founder of the new [SFYN CPH](#). Responsible for SoMe.

The nominees will be presented on [Instagram](#). Tune in!

Award Winners
2026, 2025, 2024, 2023

Nominees 2027

The award ceremony will take place on Terra Madre Day
Sunday December 6th at [Grønt Marked](#), Enghave Plads ♥

Event: Community Dinner and Talk about Pumpkins



Thursday October 15th, at 5 PM,
Christianshavns Beboerhus.

Pumpkin is the star of October – in
our farmer's talk and on the plate.

In 2026, we will hold a series of
community dinners in collaboration
with Christianshavns Beboerhus.

We will focus on one "star"
vegetable in a unifying and
conversational, shared meal.

At 5 PM, a regenerative farmer will talk about growing pumpkins – a
diversity of shapes and colours. In the café. Free. Everybody is welcome.



At 6:30 PM, Thomas & Team will serve a lovely, long-table dinner.

Menu: Speltotto folded with pumpkin purée and Vesterhavs cheese. Pickled pumpkin and butter-sautéed Tuscan kale. Herbs. Dessert: Pumpkin panna cotta. Served with pumpkin spice latte ice cream.

Buy your [tickets](#) at Christianshavns Beboerhus for the dinner. 95 kr. Drinks can be purchased at the bar.

Volunteer shift in the kitchen or helping with serving? Starting around 2 PM. Write to Thomas, thomas@beboerhus.dk. Thanks.

[Buy Tickets for Dinner](#)

Danish Youth Food Alliance. Fabrika Festival. SFYN_CPH.

[Danish Youth Food Alliance](#) brings together youth organizations and other committed individuals from across the food system for the green food landscapes of the future. Meeting and next steps as part of [Fabrika Festival](#) October 29.-30th. A festival for the community-building entrepreneurs of the future, featuring an exciting program!

Follow [SFYN CPH on Instagram](#) for Slow Food Youth's own events.

Slow Food Farm No. 1'000



Always good news from the global Slow Food Farms network, which is rapidly growing stronger and stronger. A small family farm in central Iran has become the symbolic number 1'000.

At Hana Farm, Bayat cultivates a rich diversity of vegetables, herbs and medicinal plants and keeps bees. The farm dedicates its profits to supporting vulnerable children, helping fund their education. At the same time, the farm has become a centre for learning, offering free workshops for farmers and schoolchildren on biodiversity, organic farming and sustainable food production.

For Bayat – and the [Danish Slow Food Farms](#) - agriculture is not simply about growing food. It is about cultivating opportunity, knowledge and hope.

[Read more about the celebration of Slow Food Farm no 1'000.](#)

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).

It's a multi-step process and involves an email from the Slow Food membership system, which unfortunately often ends up in spam. If it does not work, please write to bestyrelsen@slowfood.dk.

Be Part of the Change!
Join Slow Food

Newsletter to a friend



Best regards
Cornelia Kaas
Volunteer, Boardmember

Kim Mühlhahn
Chairperson, volunteer

Slow Food Danmark Netværk
Email: bestyrelsen@slowfood.dk



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.

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