



WORKSHOP: Grain Working Group - Restoring Our Heritage of Wheat and Bread Traditions

Date: Friday, February 25, 2011, 01.00 PM – 03.00 PM, Workshop session 1

Language: English, Hungarian

Room: III. Seminary room (atrium)

Coordinators:

Eli Rogosa – Heritage Wheat Conservancy, Israel

Lajos Horváth - Plant Diversity Center, Tápiószele, Hungary

Géza Kovács - Agriculture Research Institute of Martonvásár, Hungary

Workshop Summary:

Landrace grains have evolved robust resilience to adapt to low-input farming and to unprecedented weather extremes of climate change. They have delicious flavour and high nutrition, however many are on the verge of extinction due to loss of traditional knowledge and local seed systems.

This workshop will build a network to share knowledge and skills to collect, conserve, evaluate, exchange and restore the landrace grains, and traditions of baking, culinary arts, seasonal grain festivals and folk arts. Participants will present their work, exchange landrace grains, and plan collaborative projects.

Presentations:

Mariam Jorjadze/Elene Shatberashvili – Elkana, Georgia

Anders Borgen – Agrologica, Denmark

Kostas Koutis – Aegilops, Greece

Svilen Klasanov – Sun and Moon, Bulgaria (*to be confirmed*)

Eli Rogosa – Heritage Wheat Conservancy, Israel

Several presentations on Hungary:

Lajos Horváth, Plant Diversity Center, Tápiószele, Hungary

Géza Kovács, Agriculture Research Institute of Martonvásár, Hungary and István Szekeres, Piszkei Öko Organic Bakery

Lajos Bona, Cereal Research Institute, Szeged, Hungary

József Werli, Hungarian Federation of Bakers