

## New changes for traditional vegetables

Vegetables are healthy, vegetables are delicious! The number of vegetable species and cultivars is enormous and they have divergent tastes and use possibilities. Yet the supply of vegetables in the supermarket is limited to a small number of vegetables. Fortunately the interest for special and traditional vegetables is increasing. However while the term 'forgotten vegetables' is known to a wide audience, the knowledge on the use and the tastes of traditional vegetables is often limited.

During the workshop 'new changes for traditional vegetables' we will explore the possibilities to introduce traditional vegetables in a smart way to the market, solving existing bottlenecks and fitting to the nature and size of the cultivation of these vegetables. The aim of the workshop is to inform, inspire and activate participants to give concrete form to work with traditional vegetables during the workshop. In this context there is plenty of time to discuss in an informal way and develop new plans for the future.

Date: October 13 2015

Location: Bij Daphne in de Kas, Victoriameer 51, 3825 VR Amersfoort, the Netherlands

Participants: growers, traders, cooks, processors, breeders, food ambassadors

### Programme

- 10.00: Reception and welcome – Chris Kik, Noor Bas and Rene de Bruin
- 10.30: The New Dutch Cuisine - Albert Kooy - - Restaurant Wannee, book author 'De Nieuwe Nederlandse Keuken'
- 11.00: 'Amuse': tasting of six different traditional vegetables - all
- 11.15: Working together: preparation of the lunch via modern and traditional recipes using vegetables brought by the participants to the workshop - all
- 12.30: Lunch
- 13.30: Afternoon programme with practical solutions and inspiring examples
  - Vers 24/7; the online local market - Peter Terwindt – Deli XL / Vers 24/7
  - promotion of pulses - Yneke Vocking - Bruinebonenbende
  - novel forms of direct selling: subscription systems - Helma van Schendel – Beebox
  - fermenting as a new trend - Christian Weij, book author of 'Verrot Lekker'
- 15.30 Conclusions , closing workshop – Chris Kik, Rene de Bruin
- 16.00 'Talking after the others have gone'

This workshop is organized in the context of Trafoon, a European knowledge network around traditional products (<http://www.trafoon.eu/>)

Participation to the workshop is free, but we ask everybody to bring products, knowledge and inspiration. The final programme is based on close interaction with the participants.

You are kindly requested to apply for the workshop before October 1; you can do this by sending an e-mail to [rdbruin@streekwijzer.nl](mailto:rdbruin@streekwijzer.nl) referring to 'Workshop October 13'