

Academia Europaea Knowledge Hub Region Bergen related programs during the Hanseatic Days

Friday, 10 June 2016, 17:00 – 19:00

Venue: Grand Selskapslokaler

CONSENSUS-2016

Opening remarks for CONSENSUS-2016

Convener: Rector Dag Rune Olsen (UiB, MAE):
Profiling Theme and Question (10 minutes).

CONSENSUS Discussion Panel

Moderator: Jan S. Vaagen (Hub Acad. director MAE),
Convener: Dag Rune Olsen

Regional Hub associates:

Geir Atle Ersland,
Stein Kuhnle (MAE) and
Frank Aarebrot, (all UiB)

Ex auditorio contributors incl. foreign guests
Questions from Audience to CONSENSUS Panel, (20 min)

Closure of CONSENSUS-2016 by Chair

Saturday, 11 June 2016, 8:30 - 9:15

Venue: Grand Selskapslokaler

Regional Members Meeting

Report on the status of the Hub
Report on the status of SAPEA (Sci. Adv. for Policy by Eur. Academies)

Saturday, 11 June 2016, 9:30 - 17:00

Venue: Bryggens Museum

[Registration required:](#)

**Gastronomic Hansa Knowledge Symposium
A Historic and Gastronomic Stock fish Conference**

- 09.30 Welcome
Professor Dag Rune Olsen (MAE), rector, University of Bergen
- 09.40 Imprint of Knowledge driven Hansa Networks in modern Europe
Professor Jan S. Vaagen (MAE), academic director, Academia
Europaea Knowledge Hub Region Bergen
- 10.00 Language and Law in Hansa networks
Professor Gunnstein Akselberg, University of Bergen
- 10.20 Cod harvest in response to changing Climate Conditions
Director Ole-Arve Misund (MAE), Norwegian Institute of Food Research
- 10.40 Questions and remarks
- 10.50 Coffee break
- 11.05 Stock fish production regions from early ages up to our days
Director Jarle Sanden, Romsdalsmuseet, Molde
- 11.30 Stockfish consumption in Northern Germany and beyond during the 15th to the 17th centuries:
a (zoo) archaeological and historical perspective
Historian Bart Holterman, Deutsches Schiffahrtsmuseum, Bremerhafen
- 12.00 Stockfish history and culinary traditions of the Iberian Peninsula
Professor Antonio Marques da Silva, University of Coimbra
- 12.30 Questions and remarks
- 12.45 Stock fish buffet lunch, specialities from Northern Italy
- 13.45 The culinary use of Stock fish from early middle ages and up to today from traditional to
innovative recipes, from one local recipe to a European Stock fish Recipe Map
Professor Otello Fabris, University of Padova and dr. Andrea Vergari
- 14.30 The Living Stock fish traditions in Frankenwald
Burgermeister Klaus Adelt, member of the Bavarian Parliament
- 15.00 The Quirini story
Assistant professor Angela Pluda, University of Padova and Paolo Francis Quirini, Venetian
Patrician, Count of Castle Temenos and Dafnes

- 15.20 Artistic video of the Querini Shipwreck
By artists Franco Fortunato, Martina Fortunato and Valentina Grossi
- 15.35 The Querini European Cultural Route
Advisor Inga-Lill Sundset, Nordland County Council
- 16.00 Can traditional stock fish production, cultural heritage and culinary uses be protected and harnessed?
Senior advisor Terje Inderhaug, Hordaland County Council
- 16.30 Questions and remarks
- 16.55 Closing reflections with UNESCO related perspectives



General Director of UNESCO Irina Bukova holds a dried fish as an important cultural heritage item in Bergen. Here together with Terje Inderhaug and Andrea Vergari.

Organisers:

Hordaland County Council (HCC), Academia Europaea Knowledge Hub Region Bergen (AEKHRB),
City of Bergen (CB),