

## 10<sup>th</sup> of July, tour number 1/2 — Mjøsa

### Program

07.30: Departure from hotel

#### Visits:

- Tømte farm, Eidsvoll
- Steamboat across Mjøsa
- HOFF—Potato industry, Gjøvik
- Research station NIBIO Apelsvoll, Kapp
- Dinner at Viken II, Skreia

Before 20.00: Arrival at hotel



Photo: Tømte



Photo: Tømte



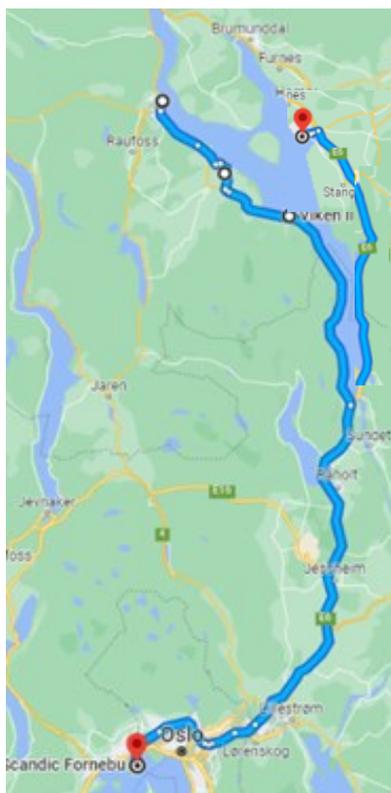
NIBIO Apelsvoll



www.skibladner.no



www.evjua.no



**Tømte gård** in Eidsvoll grows and store potatoes for French fries and crisps, and supply their local market with potatoes from their own farm shop. They also take active part in development within sustainability, technology and innovations.

**Skibladner** is the world's oldest paddle steamer operating on a regular schedule, and was launched in 1856. The vessel operates at a speed of 13.2 knots and was built for passenger and goods traffic on lake Mjøsa.

**HOFF** is a co-operative with an origin from distilleries established in the 1840's. HOFF is the largest potato company in Norway and the 4 factories utilizes 1/3 of all potatoes annually grown in Norway. The factory by the main office in Gjøvik produces French fries and other frozen products, potato flakes and ethanol.

**NIBIO** is a research institute with around 700 employees in the areas of food production and environment. NIBIO Apelsvoll, situated by the lake of Mjøsa, is the largest research regional station with around 40 employees. NIBIO Apelsvoll is the main site for applied research within potato agronomy and storage. Other activities include crop-, vegetable-, and berry research, as well as research related to precision agriculture and soil, with a long term field lysimeter.

**Viken II** and Evjua beach park is situated by the lake of Mjøsa in beautiful Totenvika. It contains a marina, a campground and a restaurant, Viken II, placed on the molo and shaped like a traditional boat on the lake.

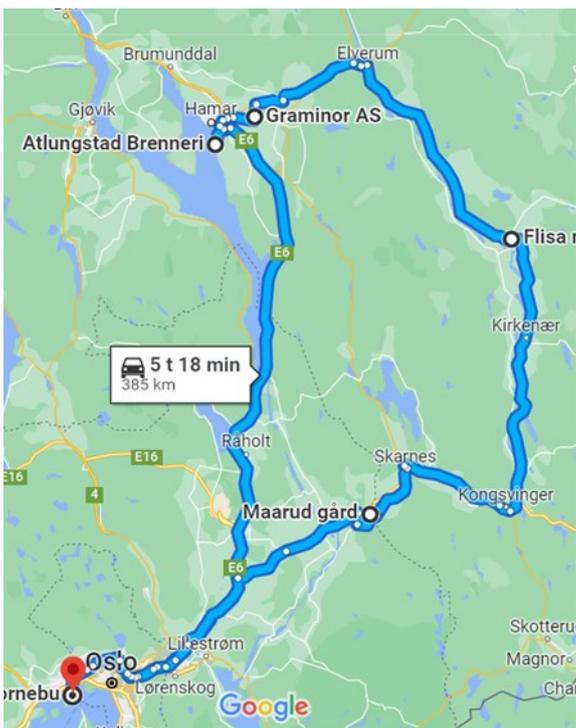
## 10<sup>th</sup> of July, tour number 3 – Hedmark 1

### Program

07.30: Departure from hotel

- Atlungstad distillery
- Graminor breeding station
- Seed potato farmer Erik Kjøs
- Maarud chips factory
- Dinner at Maarud

Latest 20.00: Arrival at hotel



[Atlungstad distillery](#). Distilling aquavit has long traditions in Norway. To become a Norwegian Aquavit it has to be made of at least 95% Norwegian potatoes. At Atlungstad distillery a guide will take you through the distillery and follow the potato's journey from farm to table using storytelling and audiovisual experiences.

[Graminor](#) breeding station is the only one in Norway. Graminor is working with potatoes, cereals, fruits and berries. Their mission is to deliver plant varieties that are suited for the Nordic climatic conditions and market needs.

Norway does not import seed potatoes. We will visit seed potato grower **Erik Kjøs at Haukestad farm**. He grows seed potatoes for the company NORGRO. With just under 40 ha of cultivated land, Haukestad is a medium-sized Hedmark farm. Today, potatoes, onions, barley and currants are grown here.

[Maarud](#) is the biggest chips factory in Norway, and has produced chips since 1936.

We will enjoy dinner at Maarud farm before return to the hotel.

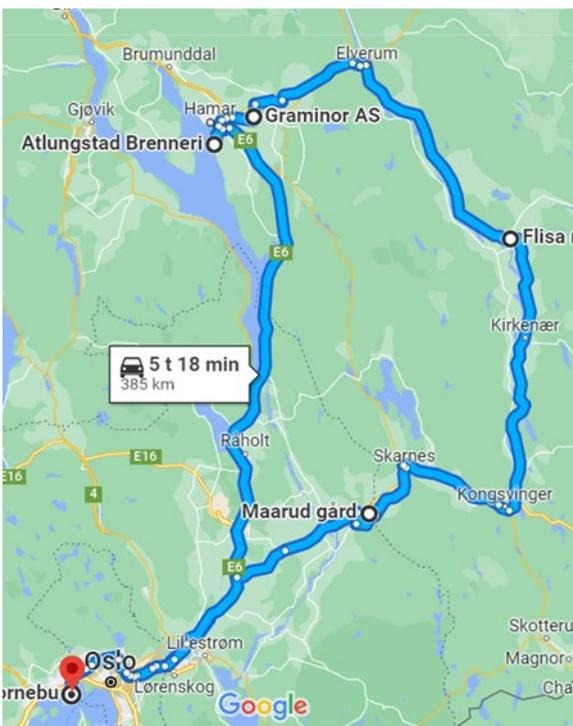
## 10<sup>th</sup> of July, tour number 4 – Hedmark 2

### Program

07.30 Departure hotel

- Maarud chips factory
- Lunch at Kongsvinger fortress
- Seed potato farmer Ole Jakob Bjørneby
- Løiten Distillery: «Akevisitt», a theatre with a brief history of Norwegian aquavit
- Dinner at t.b.d

Latest 21.00: Arrival at hotel



### Visits on tour 4:

[Maarud](#) is the biggest chips factory in Norway, and has produced chips since 1936.

It's a fantastic view from [Kongsvinger fortress](#). Despite several wars with Sweden, Kongsvinger never saw attack. We will stop for lunch.

Norway does not import seed potatoes. We will visit Ole Jakob Bjørneby at [Sjurderud Gård](#). He is a seed potato grower for the seed potato company NORGRO.

Distilling aquavit has long traditions in Norway. To become a Norwegian Aquavit it has to be made of at least 95% Norwegian potatoes. Norwegian Aquavit even has its own law! At Løiten Brænderi we will be presented the theatre "Akevisitt". It is performed in Norwegian, but with a brief reading before the show you will understand it very well.

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## 10<sup>th</sup> of July, tour number 5/6 – Oslofjord east

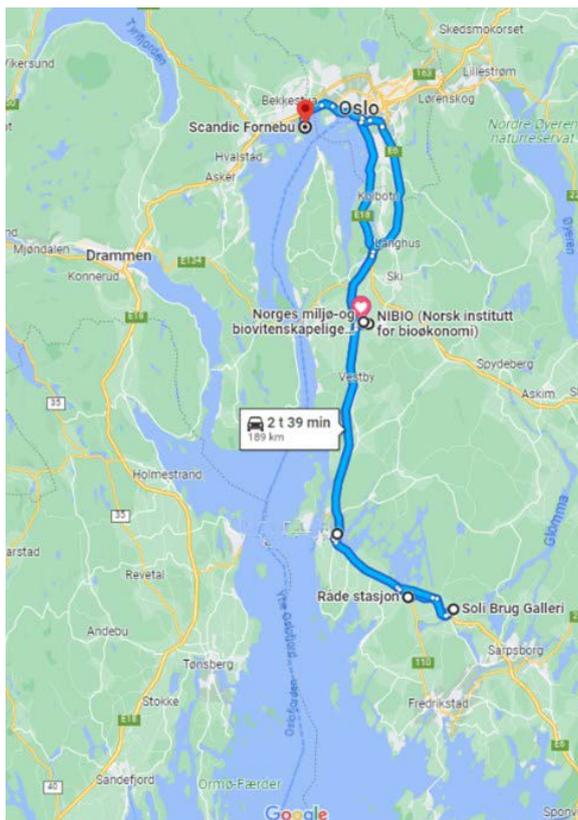
### Program

07.30 Departure from hotel

#### Visits:

- NIBIO, Norwegian Institute of Bioeconomy, Ås
- NMBU, Norwegian University of Life Science, Ås
- Grønt Pakkeri Øst - packing plant for potatoes and root vegetables
- Visit a potato grower close to Oslofjord
- Dinner and art at Soli Brug

20.00 Arrival at hotel



We will first go to Ås area where NIBIO and Norwegian University of Life Science are located. We will get information about research on potatoes and the study program for plant science.

Then we visit a packing plant for potatoes and root vegetables in Råde. They start packing fresh potatoes in the beginning of July. We will also visit one of their suppliers of early potatoes.

The climate around Oslofjord is suitable for early crops, so we visit a potato farmer growing early varieties.

Dinner in the evening will be at Solli Brug. From 1860–1880 Solli Brug was the biggest sawmill in northern Europe. The area is currently used for art exhibitions.

## 10<sup>th</sup> of July, tour number 7 – Oslofjord west

### Program

07.30 Departure from hotel

#### Visits:

- Potato farmer Geir Olav Næss (french fries)
- Potato farmer Fredrik Bakke (early potatoes)
- Potato farmer of small potatoes
- Visit [Mølen Geo Norvegica Geopark](#)
- Summer dining at «Bakke Brygge»
- Bjertnæs & Hoel, potato packing facilities

20.00 Arrival at hotel (latest)



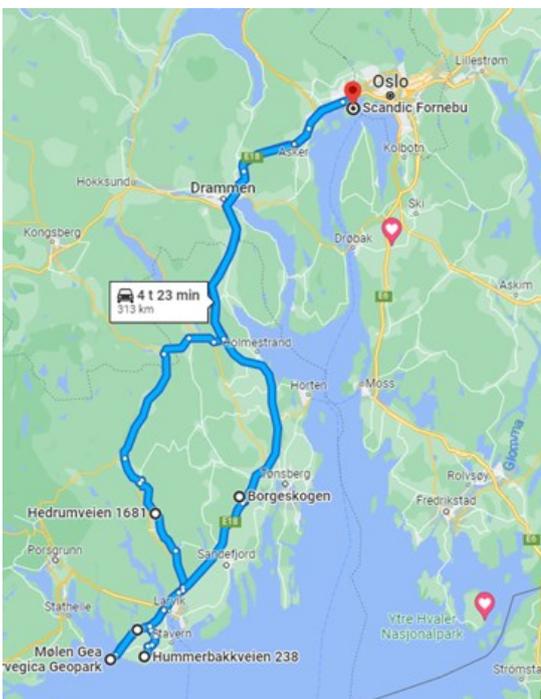
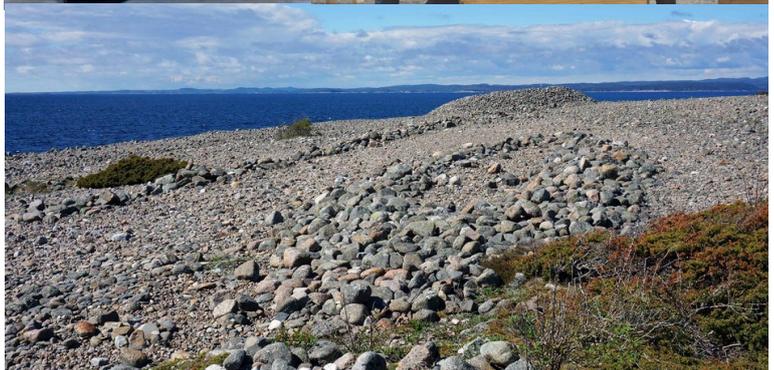
Geir Olav Næss



Fredrik Bakke



Bjertnæs & Hoel



In this trip we will visit potato farmers producing for different potato markets (french fries, early potatoes, small potatoes). At the farmer's sites we will meet the partners Findus (french fries) and Flex (producer of liquid fertilizer). At the end of the day we will visit the packing facilities at Bjertnæs & Hoel, who are producing small potatoes.

The climate around Oslofjord is suitable for early and late crops. The topics will be challenges that these farmers meet in their production and in the market in the season of 2024.

A visit to Mølen Geo Norvegica Geopark in Mølen will tell us about part of one of the largest natural monuments from last Ice Age in Europe.

Dinner will be on a private pier by the sea (if weather allows).

*Photo: Solveig Haugan Jonsen, Siri Abrahamsen, Bjertnæs & Hoel, Geo Norvegica and Borghild Glorvigen*