



# Transnational LAG-cooperation

Helle Breindahl, coordinator LAG Djursland



# LAG Djursland – transnational projects

- Summer og 2012 – international partner search via ENRD website
- Focus on local produce and marketing of local food
- Responses from several LAGs
- Since then, cooperation projects with LAGs in Rumania, Bulgaria, Austria and France



# LAG Confluences autour du Verdon and LAG Djursland

- LAG Djursland visits LAG Confluences autour du Verdon in august 2013

*The trip to France was a great inspiration – they were very advanced in promoting local food and cuisine*

*Jakob Vinkler, Local chef, Djursland*



# LAG Confluences autour du Verdon and LAG Djursland

*We learned a lot by seeing how they solve some of the problems we face regarding e.g. distribution.*

*Flemming Petersen, Chairman, LAG Djursland*

*I was impressed by the fact that they had a working local "marking" used by restaurants etc.*

Jakob Vinkler, local chef, Djursland

- First conclusion – we can learn more from each other!
- 2. stage collaboration – a visit to LAG Djursland in June 2014



# LAG Confluences autour du Verdon and LAG Djursland





# LAG Confluences autour du Verdon and LAG Djursland

## Programme for the visit:

- A tour of different local food-sights, farmers, restaurants etc.
- Exchange of best practice, ideas and possibilities for future collaboration
- A workshop with local stakeholders on promoting local food and local produce

Program for besøg fra LAG Confluences 16. – 19. juni 2014

16.06	kl. 13.45	Ankommer fra Nice til Kastrup
	Ca. 19	Ankommer til Gjerrild Vandrerhjem
	19.30	Aftensmad på Gjerrild Vandrerhjem
17.06	kl. 9.00	Afgang fra Gjerrild Vandrerhjem
	10.00	Ankomst til Knebelgodt – rundvisning
	11.30	Afgang til Ebeltoft
	12.00	Ankomst til Smag i Ebeltoft – rundvisning v. Jakob V.
	12.30	Frokost hos Jakob
	14.00	Afgang mod Hyllested Skovgårde
	14.30	Besøg på Ebeltoft Gårdbryggeri
	15.45	Afgang til Bønnerup
	16.30	Besøg hos Møllefisk og rundt på Bønnerup havn
	17.15	Møde om fremtidigt samarbejde på den nye café i Bønnerup
	19.15	Aftensmad samme sted
18.06	9.00	Afgang fra Gjerrild Vandrerhjem
	10.00	Ankomst til Stenalt – rundvisning v. Dorte Mette Jensen
	11.15	Afgang fra Stenalt
	11.45	Ankomst til Mejlgård Slotskro
	12.00	Let frokost på Mejlgård Slotskro
	13.00	Workshop samme sted (program følger)
	19.00	Middag samme sted
19.06.	07.00	Afgang fra Gjerrild Vandrerhjem
	11.00	Ankomst til København
	16.00	Ankomst til Kastrup
	17.55	Afgang til Nice

# LAG Confluences autour du Verdon and LAG Djursland



# LAG Confluences autour du Verdon and LAG Djursland

What did French take home?

- The combination of art and gastronomy: Danish we met have a very pronounced taste for art, everywhere we went there were paintings, sculptures and other art objects, including and especially in the production workshops.
- Among their marketing channels, we discovered the roadside huts for small seasonal crops (strawberries, potatoes, ...), where people use and leave in the box provided for this purpose the amount of their purchases.
- The development of new technologies: Danish are very advanced on the use of tablets, smartphones etc. Internet is essential in shortening the supply chain.





# LAG Confluences autour du Verdon and LAG Djursland

*The use of new technologies will be an asset and we have things to learn on this point, either for our information on tourism in particular but also to develop the network of producers and restaurateurs.*

Marielle Bruel, project Pays Gourmand, France

*As a small producer who runs her stock all very local, almost by dealers, I feel a bit like the Danish producers (...)*

Julie Margaillan, farmer dairy sheep, France

*It was great for me to have had the opportunity to come as a restaurateur and network with others in the same profession. These four days were very enriching on several points (...) I think that our visit has brought them a lot also about how we operate in our territory and I hope that this exchange will bear fruit later in their projects.*

Pascal Fornaresio, Pays Gourmand restaurant in La Martre, France



# LAG Confluences autour du Verdon and LAG Djursland

What did we learn?

- New input on existing challenges
- Using local produce in restaurants is part of their DNA
- Inspiration from specific projects in LAG Verdon
- Specific outcome from the workshop
- Attention to some of our strong point *and* on were we can improve!



*Authenticity and honesty about local produce is key! We drew inspiration from both concepts and concrete projects. I feel that this exhance has been very beneficial to both LAGs!*

Flemming Petersen, Chairman, LAG Djursland

# LAG Confluences autour du Verdon and LAG Djursland

The road ahead:

- Footprints in our respective strategies
- Plans for further cooperation to be planned in autumn 2015
- The main focus continues to be local food and produce, but it may expand to other areas.
- Hopes for even more tangible projects and results!



Thank you for your time 😊  
[www.lag-djursland.dk](http://www.lag-djursland.dk)

