



KNUTHENLUND

Practical Information at The Native Cooking Award 2013

A very warm welcome to The Native Cooking Award 2013. We are looking forward to seeing you all here at Knuthenlund, and we are looking forward to an exciting match between the participating countries. Below please find some practical information in connection to your stay:

Contact persons during your stay:

Owner of Knuthenlund:

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Press Co-ordinator:

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About Knuthenlund

The estate Knuthenlund was founded in 1729 by the county Knuthenborg. In 1913 the estate was sold to the dairyman J. P. Herman Hansen who in 1903 was awarded for his cheeses and therefore was able to buy Knuthenlund. Also the father of J. P. Herman Hansen was a dairyman just as his son started as chairman of the local co-operative dairy in Stokkemarke and later founded a new cooperative dairy The Dairy Lolland. In 2006 the estate was taken over by 4th generation of the family, Susanne Hovmand-Simonsen, who converted the estate into organic production. With its 1,000 hectares, Knuthenlund is today one of the largest organic producers in Denmark. Furthermore, in 2009 Susanne and her husband Jesper Hovmand-Simonsen, who is also a dairyman, reopened the dairy at Knuthenlund, where a new production of artisan dairy products was launched. The cheeses of Knuthenlund have won several national and international prizes amongst them World Cheese Award in Birmingham and Premio Roma in Rome. The goal of Knuthenlund is to produce organic produce of highest possible quality. All products are based on and inspired by the local terroirs of Lolland. Knuthenlund has had a cultural Sociologist to make a report about the wild berries and herbs found on the estate and what they have been used for in the past. All herbs and berries are registered with gps-co-ordinates on a map and are now



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the starting point of all product development of Knuthenlund. Further to the dairy products and the production of goats and lambs meat, Knuthenlund also has a production of old Danish black spotted pigs. Furthermore, Knuthenlund is now building a grain mill in order to be able to process its large grain production with many old cereals into flour.

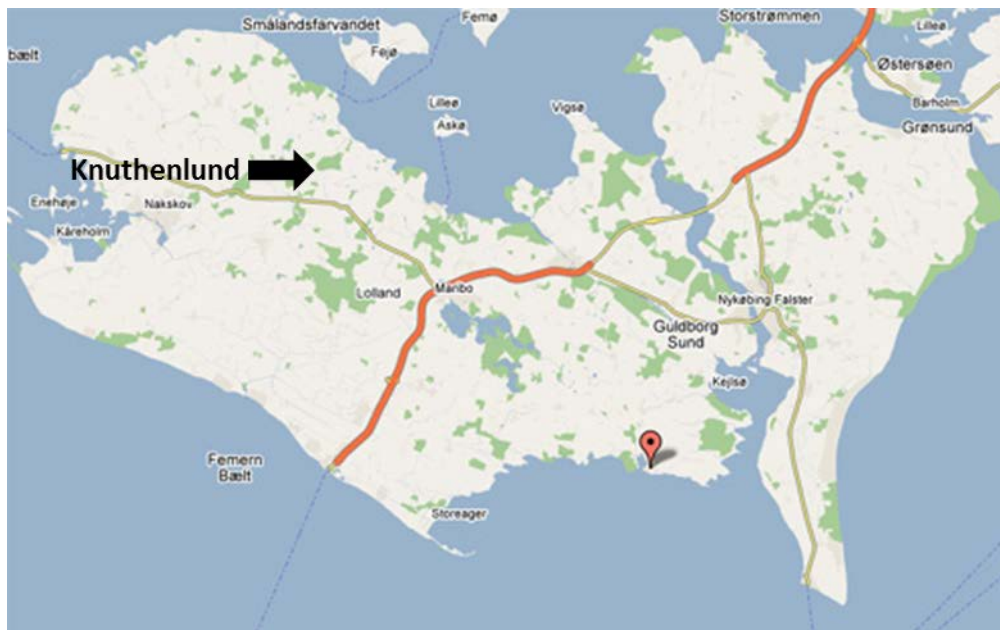
Where to find Knuthenlund

Knuthenlund is situated on the North coast of the Island Lolland about 1½ hour's drive south of Copenhagen. The Island Lolland is together with the neighboring island Falster known as a very fertile growing area with a rich topsoil. Furthermore, the large coastline diminishes the risk of frost in the spring season and gives a great weather condition for growing plants and fruit. The crops of the area are therefore known as deliciously flavoursome.

Map of Denmark



Map of the islands Lolland-Falster



Participants

The participants are as follows:

Jury members

Head of Jury: Jakob de Neergaard



Bocuse d'Or Judge and coach for Danish Participants at Bocuse d'Or. For 9 years Chef at Restaurant Søllerød Kro (1*).

Honorary Jury: Catherine Fogel



Maitre Fromager and Ammbasadeur in Guilde des Fromagers. International cheese and olive oil judge. Diploma as taster from ONA00.

Honorary Jury: Laurent Vanparys



International food critics, Member of the World 50Best Academy, Owner of 3 businesses around food : Chef Consulting Agency, Digital Food Magazine, Private Travel Club for Epicurians.

Jury member Germany: Joachim Gerner



Souchef at Facil in Berlin (1*). Winner of The Native Cooking Award 2012

Jury member Belgium: Sang-Hoon Degeimbre



Chef & restaurant owner Restaurant L'Air du Temps (2*)

Jury member Norway: Esben Holmboe Bang



Chef & restaurant owner Restaurant: Maaemo (2*).

Jury member France: Akrame Benallal



Chef & restaurant owner Restaurant Akrame (1*).

Jury member Denmark: Christian F. Puglisi



Chef & restaurant owner Restaurant Relæ (1*).

Team Germany

Max Maddy



Former Chef de Partie at Restaurant Ortolan (2 *).

Nicolas Volk



Sous-chef at Anabelas Kitchen, Berlin.

Andreas Saul



Head Chef at Bandol sur Mer.

Moritz Lux



Cook at Alice-Salomon-Hochschule. Former cook at Svinkløv Badehotel.

Team Belgium

Christophe Pauly



Chef and owner of Restaurant Le Coq aux Champs (1 *).

Nicolas Darnauguilhem



Chef and owner of Restaurant Neptune

Damien Bouchéry



Chef and owner of Restaurant Bouchéry.

Olivier Deschieter



Cook and Restaurant ambassador at Restaurant L'Air du Temps (2*).

Team France

David Toutain



Former Head chef at Restaurant: Agapé Substance.

Christophe Saintagne



Chef at Restaurant Plaza Athénée Alain Ducasse (3 *).

Alexandre Couillon



Chef and restaurant Owner at Restaurant La Marine (2 *).

Chloé Charles



Sous-chef at Restaurant Septime.

Team Norway

Even Ramsvik



Chef and owner of Restaurant Ylajali.

Matthias Bernwiesser



Sous-chef at Restaurant Ylajali.

Martin Hovdal



Chef de Partie at Restaurant Ylajali.

Roony Kolvik



Chef de Partie at Restaurant Ylajali.

Team Denmark

Jesper Kirketerp



Head Chef & restaurant owner Restaurant: Radio.

Kenneth Hansen



Head Chef: Svinkløv Badehotel. Representing Denmark at next Bocuse d'Or.

Frederik Alexander Rudkjøbing



Sous-chef: Restaurant Formel B (1 *).

Kenneth Bellaire Frausing



Former sous-chef Restaurant Formel B (1*). Now works for vegetable producer Søren Wiuff.



Arrival, Departure and Hotel

Below please find information about arrival and departure:

Arrival the 31st of August

We have arranged a pic-up from Copenhagen by the bus company Jørn Juuls Busser at the below mentioned addresses:

Pic-up at 10.45 AM: Hotel First TwentySeven, Løngang Stræde 27, 1468 København

The below mentioned participants will get on the bus at the Hotel Twentyseven:

David Toutain
Christophe Saintagne
Alexandre Couillon
Chloé Charles
Thai Toutain
Laurent Vanparys
Camille Labro

Pic-up at 11.30 AM: Copenhagen Airport

The below mentioned participants will get on the bus in the airport.

Please notice that Jakob de Neergaard will meet the participants arriving from Paris at 9.05 Am and from Oslo at 9.30 AM in the airport and take them for coffee at Hotel Hilton at the Airport. At 11.15 when the group of participants from Brussels arrive everybody will be picked up by the bus:

Arrival from Paris at 9.05 AM:

Pierre Hivernat
Akrame Benallal

Arrival from Oslo at 9.30 AM:

Esben Holmboe Bang
Even Ramsvik
Matthias Bernwiesser
Martin Hovdal
Roony Kolvik

Arrival from Brussels at 11.15 AM:

Sang-Hoon Degeimbre
Christophe Pauly
Nicolas Darnauguilhem
Olivier Deschieter
Damien Bouchéry
Bénédicte Bantuelle
René Sepul
Philippe Schroeven
Michel Verlinden



Arriving by car directly at Knuthenlund

The below mentioned participants arrive directly at Knuthenlund by Car. *Arrival at Knuthenlund should be no later than 13.30 PM on Saturday the 31st.*

From Belgium:

Olivier Deschieter

From Germany:

Joachim Gerner

Max Maddy

Nicolas Volk

Andreas Saul

Moritz Lux

Hotel during your stay at Knuthenlund

During your stay at Knuthenlund you will stay at Hotel Maribo Søpark in Maribo at the following address:

Hotel Maribo Søpark

Vestergade 29

4930 Maribo

Tlf. +45 54 78 10 11

Check-in at Hotel Maribo Søpark will be arranged by our employee Elsebeth Walther Garrett, who will also be meeting the participants arriving from Copenhagen together with Jakob de Neergaard in the bus in the airport or at the hotel in Copenhagen.

After you have arrived at Knuthenlund Elsebeth will continue to the hotel Maribo Søpark where you will stay during the match. Elsebeth will make sure that your luggage is safely put in your rooms.

Please check out when leaving the hotel in the morning Sunday the 1st of September and bring your luggage in the bus to Knuthenlund.

Departure the 1st of September

Bus to Copenhagen will stop at the airport and at First Hotel TwentySeven, Løngang Stræde 27, 1468 København K:

Copenhagen Airport

The below mentioned participants will get off in Copenhagen airport.



Flight to Paris with Air France at 20.00 PM:

David Toutain
Christophe Saintagne
Alexandre Couillon
Chloé Charles
Thai Toutain
Pierre Hivernat
Akrame Benallal

Flight to Paris with SAS at 20.00 PM

Camille Labro

Flight to Oslo with SAS at 20.10:

Esben Holmboe Bang
Even Ramsvik
Matthias Bernwiesser
Martin Hovdal
Roony Kolvik

First Hotel TwentySeven, Løngang Stræde 27, 1468 København K

The below mentioned participants will get off at the hotel:

Laurent Vanparys
Sang-Hoon Degeimbre
Christophe Pauly
Nicolas Darnauguilhem
Damien Bouchéry
Bénédicte Bantuelle
René Sepul
Philippe Schroeven
Michel Verlinden

Time Schedule during your stay at Knuthenlund

Saturday 31th of August

- 13.30 PM Arrival at Knuthenlund Estate. The bus continue to hotel to check in your luggage. Therefore everything will be in your room when you arrive at the hotel at 22 PM.
- 13.30-14.00 PM Lunch.
- 14.00 PM Draw between the participating countries to find the order the competition next day.
- 14.15 PM Introduction to the products available at the competition from the local producers.



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- 15.00 PM guided tour at Knuthenlund and the nature surroundings where wild herbs and berries can be found.
- 19.00 PM dinner by Food Historian Bi Skaarup who will serve a meal based on the local food tradition of Lolland-Falster for local producers of quality food, Jury members, participants and journalists.
- 22.00 PM departure to Hotel Maribo Søpark.

Sunday 1st of September

- 08.00 AM Pic-up at Hotel Maribo Søpark.
- 08.30 AM Breakfast at Knuthenlund.
- 09.00 The first team is sent off on bikes. Hereafter will the other teams be sent off with an interval of 10 minutes.
- 12.00 PM The first team presents their menu to the Jury and the public (please notice that you will use a microphone for the presentation). Hereafter the other teams will be presenting with an interval of 10 minutes.
- 13.00 PM The teams present their starter with an interval of 10 minutes.
- 14.00 PM The teams present their main course with an interval of 10 minutes.
- 15.00 PM The teams present their dessert with an interval of 10 minutes.
- 15.50 PM Votation of the Jury.
- 16.30 PM The Jury present the winners.
- 16.30-17.30 PM Socializing.
- 17.30 PM departure to airport and Copenhagen.

Wind and weather:

Please be aware that the match will take place outdoor. Therefore please bring comfortable footwear and clothing that can be used in all kind of weather. 2 days before your departure we will send a weather forecast.