

GOUT. School of Taste: Food Culture and 'savoir vivre' in different European regions
2nd Project meeting in Vienna, 1 - 4 March, 2012
AGENDA / preview 31.1.2012

Thu 1.3.: Welcoming Gout partners

- a) **19:00** Welcome dinner at a typical Viennese inn:
Meetingplace: Gasthaus "Weinschmankerl". www.weinschmankerl.at
1160 Wien, Veronikagasse 17 [about 5 minutes walk from Hotel Geblergasse; look at the map in the hotel or ask at the reception]

Fri 2.3.: Morning

- a) **10:00-12:00** Guided culinary walk through the "Naschmarkt", Vienna's finest food market: information on its history and current development [Eur 29.- per participant/ incl. tastes]
Meetingplace: 9:50 in front of the Opera house, 1010 Wien, Opernring 2 [Tramstation Nr. 1; about 30 minutes from Hotel Geblergasse. From your hotel: Tram Nr. 44/Ottakringer Straße to final station Schottentor; change to tram Nr. 1 till Opera]
b) Lunch – your choice

Fri 2.3.: Afternoon

- c) **14:00 15:00:** preparation of the partners' stalls at the "Market of Taste" [please be aware of the "things to bring along"]
Location: 1190 Wien, Heiligenstädterstraße 155 [we will go together]
d) **15:00-19:00:** "Market of Taste"
e) **Evening:** culinary get-together on site [We ask you to share the expense and to contribute Eur 10,- per person. Please feel free to bring regional products besides.]

Sat 3.3.: Morning

- a) **10:00-11:00: Visiting "Grätzlgarten Alsergrund"**, an urban neighbourhood garden which is currently being created near the VHS by the initiatives "Free Gardening in the City Centre" and "Gardening as a social movement".
Alternative: visit stand-alone "Yppenplatz/Brunnenmarkt": an attractive market place very close to your hotel Geblergasse [5 minutes to walk]
b) **11:30-13:00:** Group discussions of the Gout team [issues: thematic priorities and aims of the partners]
Location: VHS, 1090 Wien, Galileigasse 8 [you will get the map the day before]

Sat 3.3.: Afternoon

- c) **13:15-14:45** Lunch at the traditional Viennese coffee house "Weimar" [we will go together]
d) **15:00-17:00: Group sessions** of the Gout team in the VHS Galileigasse 8 [Gout partners lead workshops on subjects for which they have special expertise (for example Vienna & France: Gout & Literature). **Planning of the following project meeting** in Lithuania.]

Sat 3.3.: Evening

- e) **19:00: Wiener Heuriger "10er Marie"** (wine taverns, where wine-growers serve the most recent year's wine. 20 minutes to come back to your hotel Geblergasse)
www.fuhrgassl-huber.at/piv_d/archive.php?c=m_main&w=&t=m_front.html

Sun 4.3.: Departure or free day in Vienna

Things to bring along.

Please bring with you:

1) For our “European Plants Exchange”:

Bring your plants, seeds, cuttings to Vienna! You will meet the other project partners as gardeners, you can exchange your plants or seeds, and get precise information about best garden practices. So if you have a special plant which is typical for your region: Bring it along! [Some suggestions: Prunes d’ Agens / grapes from Germany 1, a Riesling maybe? –Schefflenz Asparagus from Germany 2, - Bodensee / Tomatoes from Konya / Cucumber from Cluj / Potatoes from Lithuania]. → But remember: We just want the plants, not the fruits! Because: A special offer from the Volkshochschule Alsergrund: If you leave your seeds here in Vienna, we will plant them in the VHS garden and we promise we will look very carefully after your plants. We cannot guarantee sending you the harvest! (Mostly because we would like to eat the fruits and vegetables ourselves).

2) For the “Market of Taste”:

There will be about 10 market stalls of food producers from Vienna and the surroundings who will present regional specialities and allow us to taste them. The focus will be on biological products, processed with traditional techniques, on a high level of quality and taste. Each project partner will have their own market stall. Please bring along some typical products from your region. Do not bring food industry products. We want you to focus on the mindful production and adoption of traditional techniques. Also products which you have made on your own are very welcome.

3) For our culinary get together on Friday evening:

We ask you to share the expense and to contribute Eur 10,- per person. We take care of regional dishes and the ambience. Please feel free to bring regional products besides.

Approximate costs of the visit in Vienna per person:

Hotel: cf. your booking

Evening meals and lunch: Eur 70,-

Guided culinary walk “Naschmarkt”: Eur 29,-

Ground transfer: Eur 14,-

<http://www.wienerlinien.at/eportal/ep/bvContentView.do?contentType=1001&contentId=26751&programId=25957&channelId=-31756>

Contact:

Monika Reif, Vienna

monika.reif@vhs.at

Tel.: 0043 6991 8917430