

FOOD FROM THE OCEANS

CARDIFF INTERNATIONAL FOOD AND DRINK FESTIVAL

Events programme in the Norwegian Church on Friday and Saturday

SAPEA: Science Advice for Policy by European Academies
with Academia Europaea Cardiff
Knowledge Hub

SAPEA

Friday 14 July

12:00

Roald Dahl and the Ocean

Gunnstein Akselberg, Professor, Nordic (Scandinavian) Linguistics, University of Bergen

Professor Akselberg talks about Roald Dahl and his relationship to the ocean. This relationship is expressed in his literature for children, for adults, as well in his own Norwegian biographical background. To the English, Norwegians and to Roald Dahl himself, the ocean is an important element surrounding us - and we all are wondering about what exists in it.

The talk is suitable for both adults and children from primary school age.

13:30

My work as a fisherman - not so much a job, as a lifestyle

Ian Kinsey, Fisherman and consultant

The fishing industry has long traditions in the UK and globally, as one of our most ancient primary food-producing industries. Fishing has evolved dramatically since the hunter-gatherer period, when fish were caught primarily for sustenance. How has the role of being a fisherman changed, and how are fishermen perceived by the public at large? The skills of the fisherman have transitioned from catching fish to cover basic needs, to that of an effective supplier of high-quality marine protein, serving discerning markets both at home and globally.

Very few people have first-hand contact with a fisherman; and even fewer live near a fishing town; so how do the public perceive the fisherman and his industry, and what shapes their perception? Do they see it as a quaint, "part of the landscape" kind of industry? Or do they see it as an industry just focused on profit and with little regard for the marine environment? Ian Kinsey will share his story and reflections from an industry that is not so much a job, but a lifestyle.

14:30

The rediscovery of seaweeds as food: a superfood?

Arne Duinker, National Institute of Nutrition and Seafood Research (NIFES)

For many of us, seaweeds on the menu can be a new experience. Recently, seaweed has been warmly welcomed in the new wave of New Nordic Cuisine, with its focus on discovering local specialties. This talk will give an introduction to seaweeds, to why they taste so great and give some examples of how to use these vegetables from the sea in cooking.



15:00 ***Celebrating 25 years of the Norwegian Church***

A welcome reception to celebrate 25 years of the restoration of the Norwegian Church in Cardiff Bay. Afternoon Welsh tea will be served, with a performance by Welsh harpist, Angharad Rees. Open to members of the Norwegian Welsh Society and the general public (numbers limited to 50). *With the kind support of the Royal Norwegian Embassy.*

Saturday 15 July

11.30 ***My work as a fisherman - not so much a job, as a lifestyle***
Ian Kinsey, Fisherman and consultant

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13:30 ***PUBLIC DEBATE***
Can we get more food from the oceans?

Chaired by Prof David Thomas, Head of School, Chair of Marine Biology (Bangor University) and Director of Sêr Cymru National Research Network for Low Carbon, Energy and Environment

The world's human population is projected to grow by 33% between now and 2050. Should we look to the oceans to feed ourselves?

Fancy a jellyfish burger for dinner?

Matthias Kaiser, Professor and Director, Centre for the Study of the Sciences and the Humanities (SVT), University of Bergen

Most of us love the food we know, especially the food we know from childhood. Grandma's cooking is for many of us still something we remember with pleasure. But if we are honest with ourselves, we will often find that our diet has changed over time. When did we start eating pizza? Or a shrimp sandwich? When did we first eat sushi (if we have actually tried it yet)?



We need to do something about our food habits in the near future if we are to feed a global population that will come close to 10 billion people by 2050. Science tells us that the big potential for more and healthier food is from the oceans. But what does that mean for us? We need to prepare ourselves for novel food stuff, including some dishes which may sound very exotic or even revolting to us!

Using seaweed in New Nordic Cuisine and some health considerations

Arne Duinker, National Institute of Nutrition and Seafood Research (NIFES)

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As well as their status as 'super foods', with high content of essential minerals and anti-oxidants, some seaweeds also contain potentially toxic levels of iodine and relatively high levels of some toxic metals. This is of concern for both the Food Inspection Authorities, seaweed producers and consumers in Europe. The question arises: is seaweed good for us or not, and what do we do to find out about this?

Hot, sour and breathless, the future of food from the ocean

Daniela Schmidt, Professor in Palaeobiology, Researcher in Biotic Response to Climate Change, Bristol University

For many of us, images of the ocean evoke childhood memories of family holidays and the happiness we gain by walking by the sea. The ocean also modulates the Earth's climate and provides us with food, coastal protection, clean seawater and the oxygen we breathe.

Emissions of CO₂ to the atmosphere affect the ocean and its ability to provide us with food, livelihoods and recreation. Substantial revenue declines, job losses, and indirect economic costs may occur if climate change damages marine habitats and the services they provide. Ecosystem shifts would create significant sustainability and management challenges, particularly in countries with a strong dependence on food from the sea.

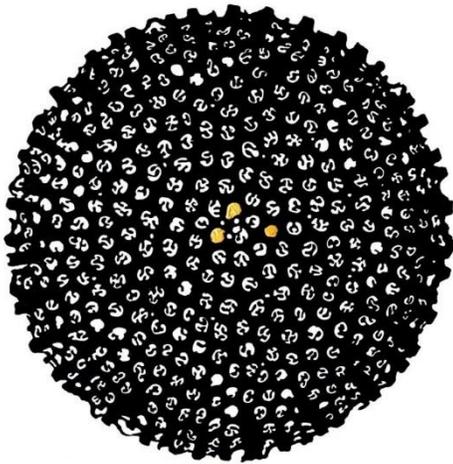
I will show how species in the ocean are reacting to climate change, both close to home and further afield. I will show examples of how the seas around us have changed, in response to changes in temperatures and pH, driven by both natural and human-produced climate change. I will address the uncertainties about predicting the impact of climate change on the ocean and ways local changes can have an impact on our seas.

14:30

Art, architecture and algae

David Thomas, Head of School, Chair of Marine Biology (Bangor University) and Director of Sêr Cymru National Research Network for Low Carbon, Energy and Environment





Algae – ‘wet, slimy and smelly’ or ‘beautiful, inspirational and useful’? Whatever our perception, algae are the starting point for most of our food from the sea. In this presentation we’ll have a look at algae, from the microscopic phytoplankton that grow unseen in all waters, through to giant kelps growing off the Californian coast. The link between them? An inherent beauty which results from the myriad forms, shapes and structures that have inspired artists, designers and even architects.

Using algae as examples, the presentation will highlight how scientists and artists need the same skills to appreciate the complexity of the subjects they are trying

to interpret by their very different methods of expression.

15:00

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Exhibition

Seaweed in Norway: film and photographs by Arne Duinker

Food photography: JuliaArtPhotography

Born in Barcelona, Julia is the third generation of an illustrious photographer family. She began studying photography at the age of 18, and has since been working for more than 25 years as a professional photographer. Julia defines herself as a storyteller through images. She has been recognized for her excellence in photography with numerous awards, including the prestigious LUX Gold and LUX Silver statues – the highest distinction awarded to professional photographers in Spain.

Fishing photographs by Ian Kinsey

Recipes project: digitised images from the Cardiff University Special Collections and Archives

All events are open to the public and free of charge. No registration necessary.

