

**Academia Europaea Knowledge Hub Region Bergen  
related programs during the Hanseatic Days**

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Friday 10, June 2016:      **The HANSA WAY -Networks for EUROPE**

"Hanseatic League - Networks for Europe - Northern Dimension and Impact,  
Has the Hansa impact on the development of modern Europe been under-rated?"

Friday, 10 June 2016, 17:00 – 19:00

Venue: Grand Selskapslokaler

**CONSENSUS-2016**

CONSENSUS is an annual, early summer public discussion (2 hours) in the spirit of the Nordic Model - analogue to Barcelona's DISPUTATIO.

Opening remarks for CONSENSUS-2016

Convener: Rector Dag Rune Olsen (UiB, MAE):

Profiling Theme and Question (10 minutes).

CONSENSUS Discussion Panel

Moderator: Jan S. Vaagen (Hub Acad. director MAE),

Convener: Dag Rune Olsen

Regional Hub associates:

Geir Atle Ersland, (UiB)

Frank Aarebrot, (UiB)

Ex auditorio contributors incl. foreign guests

Questions from Audience to CONSENSUS Panel, (20 min)

Closure of CONSENSUS-2016 by Chair

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Saturday, 11 June 2016, 8:30 - 9:15

Venue: Bryggens Museum

**Regional Members Meeting**

Report on the status of the Hub

Report on the status of SAPEA (Sci. Adv. for Policy by Eur. Academies)

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Saturday, 11 June 2016, 9:30 - 17:00

Venue: Bryggens Museum

**Registration required**

**Gastronomic Hansa Knowledge Symposium  
A Historic and Gastronomic Stock fish Conference**

- 09.30 Welcome  
Professor Dag Rune Olsen (MAE), rector, University of Bergen
- 09.40 Imprint of Knowledge driven Hansa Networks in modern Europe  
Professor Jan S. Vaagen (MAE), academic director, Academia  
Europaea Knowledge Hub Region Bergen
- 10.00 Language and Law in Hansa networks  
Professor Gunnstein Akselberg, University of Bergen
- 10.20 Cod harvest in response to changing Climate Conditions  
Director Ole-Arve Misund (MAE), Norwegian Institute of Food Research
- 10.40 Questions and remarks
- 10.50 Coffee break
- 11.05 Stock fish production regions from early ages up to our days  
Director Jarle Sanden, Romsdalsmuseet, Molde
- 11.30 Stockfish consumption in Northern Germany and beyond during the 15th to the 17th centuries:  
a (zoo) archaeological and historical perspective  
Historian Bart Holterman, Deutsches Schiffahrtsmuseum, Bremerhafen
- 12.00 Stockfish history and culinary traditions of the Iberian Peninsula  
Professor Antonio Marques da Silva, University of Coimbra

- 12.30 Questions and remarks
- 12.45 Tiziano Biasioli, Film about Young Bacala
- 12.55 Stock fish buffet lunch, specialities from Northern Italy
- 13.45 The culinary use of Stock fish from early middle ages and up to today from traditional to innovative recipes, from one local recipe to a European Stock fish Recipe Map  
Professor Otello Fabris, University of Padova and dr. Andrea Vergari
- 14.10 Franco Fortunato, Film about the Art project The Quirini Story
- 14.30 The Living Stock fish traditions in Frankenwald  
Burgermeister Klaus Adelt, member of the Bavarian Parliament
- 15.00 The Quirini story  
Assistant professor Angela Pluda, University of Padova and Paolo Francis Quirini, Venetian Patrician, Count of Castle Temenos and Dafnes
- 15.20 Artistic video of the Querini Shipwreck  
By artists Franco Fortunato, Martina Fortunato and Valentina Grossi
- 15.35 The Querini European Cultural Route  
Advisor Inga-Lill Sundset, Nordland County Council
- 16.00 Can traditional stock fish production, cultural heritage and culinary uses be protected and harnessed?  
Senior advisor Terje Inderhaug, Hordaland County Council
- 16.30 Questions and remarks
- 16.55 Closing reflections with UNESCO related perspectives



General Director of UNESCO Irina Bukova holds a dried fish as an important cultural heritage item in Bergen. Here together with Terje Inderhaug and Andrea Vergari.

Organisers:

Hordaland County Council (HCC),      Academia Europaea Knowledge Hub Region Bergen (AEKHRB),  
City of Bergen (CB),