

Swiss Confederation

Federal Department of the Environment, Transport, Energy an Communication DETEC

Federal Office for the Environment FOEN Wood Action Plan



Wood feeds and talks

Innovative applications of wood

Side Event SILVA2015



Tuesday, 3rd of November 2015 Hour: 12.15 – 13.45

Wood feeds: Five tastes

Forest and Wood products are tasteful and sensational!

Appetizer

Ham of a wild boar with marinated carrots, herbages, salad and an ancient grain emmer creation.



Cheese meets trees and wood

Chestnut soup with baked cheese smoked on pinewood.



Forest vegetables on board

Spelt Donuts with a forest mushroom – cheese filling on wild cowberry-rose hip jam.



Wild and furious

Roe deer ragout with lemon corn.



Desert

Forest blueberry pudding with pine nuts & swiss stone pine (*Pinus cembra*) liquor.



Drinks and Beverages

We will serve Engelberger spring water added with forest syrup out of fir needles and woodruff. In addition we offer a little taste from the Queen of the Alps (swiss stone pine schnaps).

Wood talks: five thoughts about innovation

Wood as a key to innovation!

Brunner-Müller, Melanie, lic.rer.publ. HSG, Managing director, PROHOLZ Lignum Lucerne

The Forest-Wood-Chain creates opportunities.



Strahm, Thomas, Head of Engineering, Production Planning, neue Holzbau AG, Lungern

Is hardwood the future of timber construction?



Zöllig, Stefan, Ing. FH HSB Biel, Timbatec Timber Construction Engineers Schweiz AG, Thun

Multilevel Timber Constructions.



Antemann, Martin, CEO Timber Code AG, a company by Blumer-Lehmann AG, Gossau

Omega 1 & 2: Real added value - bridging forest, sawmill and timber construction with the Swatch-Group.



Michen, Benjamin, Dr., ETH Zurich, Institute for Building Materials. Wood Materials Science

Bio-inspired wood modification for advanced wood products.



Place and time

Wednesday 3rd of November 2015

Hotel Ramada, Room 'Locarno'

12.15 – 13.45 pm

Limited number of places (registration needed).

Forest & Wood Menu and Recipe's



Meals and drinks are prepared by **Andreas Bossert**. He is known for his creative nature based cuisine: http://www.mietkoch.ch

Further recipe's:

http://www.vrenelis-gaertli.ch/produkte/laerchenessig

http://bonfromage.ch/kaese/forsterkase-bio

http://www.srf.ch/unterhaltung/kochen-backen/rezepte-landfrauenkueche-2010/tannenschoessling-glace-mit-himbeeren

Wood innovation in Switzerland: Links

Wood Action Plan: www.bafu.admin.ch/aktionsplan-holz/

Innovation Forum Wood: http://www.holz.ch

Regional innovation: http://www.proholz-schwyz.ch