LOGISTICAL DOCUMENT

AGROECOLOGY EUROPE FORUM 2023

Converging Movements for Resilient Food Systems

GYÖNGYÖS, HUNGARY

16-18 November 2023





VENUE:

Károly Róbert Campus, Hungarian University of Agriculture and Life Sciences Mátrai street 36. Gyöngyös 3200 Hungary



WITH THE SUPPORT OF



VIEWS AND OPINIONS EXPRESSED ARE HOWEVER THOSE OF THE AUTHORS ONLY AND DO NOT NECESSARILY REFLECT THOSE OF THE EUROPEAN UNION, CINEA, THE FONDATION DE FRANCE, L'INSTITUT FRANCAIS DE BUDAPEST AND HEALTHY FOOD HEALTHY PLANET .



Upon arrival, please register at the entrance of Building B.

All sessions, workshops, and coffee breaks will take place in Building B. Lunches and dinners, the poster exhibition, and evening concerts will take place in Building A.

Please see the <u>programme with room numbers here and at the</u> <u>QR code.</u>

Please see the list of posters exhibited in the library here.





www.agroecology-europe.org

INTERPRETATION HEADSET



On day 1, the opening keynote will be in Hungarian. If you need simultaneous interpretation from Hungarian to English, please pick up a headset at the dedicated desk next to registration. You will receive a headsets in exchange for an ID card that serves as insurance that the headset will be kept safe for the duration of the talk. Please return the headset to our volunteer after the plenary session to receive your ID back. The rest of the Forum will be in English.

MAPS OF THE VENUE



The 2023 Agroecology Forum is hosted at the Károly Róbert Campus of the Hungarian University of Agricultural and Life Sciences (MATE) in Gyöngyös, Hungary.

Gyöngyös is a familiar Hungarian town bounded by the Mátra mountains, the highest in Hungary. This peaceful location was chosen for the Forum to experience first hand the urban-rural connection at the heart of agroecology.

Only an hour away from Budapest, Gyöngyös is a unique place to discover with rich local biodiversity, culinary and farming traditions—foraging for mushrooms and medicinal herbs besides mixed farming practices—and viticulture on volcanic rocks dating back more than 700 years. In addition, 90% of the town's electricity comes from solar energy.

Soak in the views of the Mátra mountains after rich exchanges and later enjoy a dip in one of the nearby thermal baths. We hope to offer a fully regenerative experience beyond the conference room!

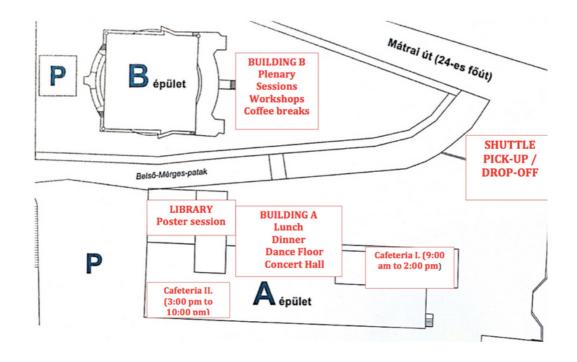


FORUM VENUE:

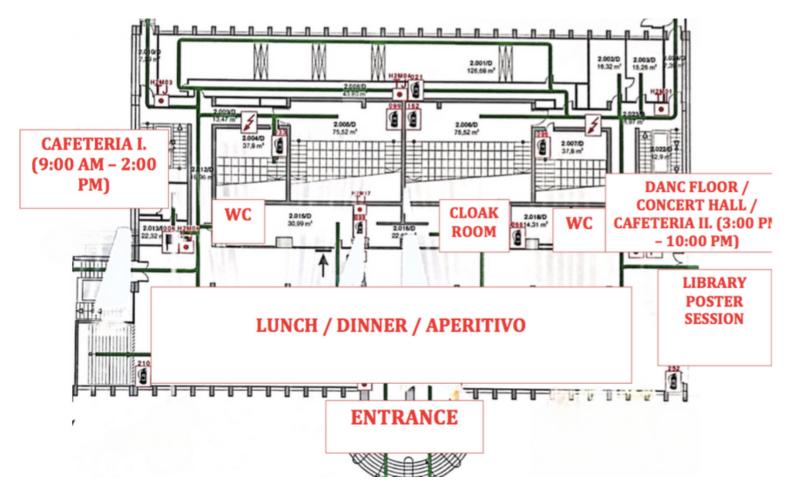
Károly Róbert Campus, Hungarian University of Agriculture and Life Sciences Mátrai street 36.



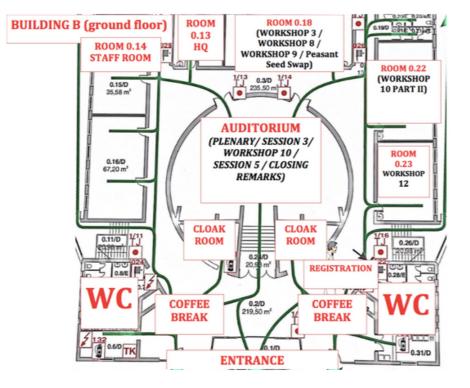
MAPS OF THE VENUE

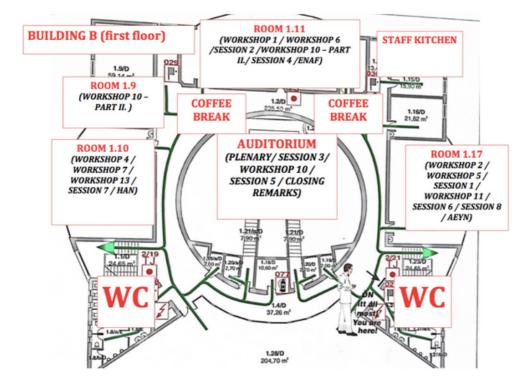


BUILDING A



BUILDING B





GROUNDFLOOR

FIRST FLOOR

CLOAKROOM, LOST & FOUND



A cloakroom will be available at the venue for you to store your coat and any luggage while you are attending sessions and workshops. During the day, please use the cloakrooms in Building B. This cloakroom will have attendants on duty at all times to ensure the safety of your belongings.

Additionally, the cloakroom will serve as the lost & found. If you misplace anything at the Forum, you can contact one of the attendants of the cloakroom and enquire if anyone has found and dropped in your lost item.

For the evening programmes (dinner and concerts) starting at 19:00 on days 1 and 2, please move your belongings to the cloakroom in Building A.

TRANSPORTATION

GYÖNGYÖS-BUDAPEST

Gyöngyös is about 90 km from Budapest. We encourage you to use public transport to arrive at the venue to minimize the emissions footprint of the event. It is easy to reach from Budapest. There are frequent bus and train rides from Budapest to Gyöngyös and back. The venue is a 15 minute walk from the central Gyöngyös train and bus stations.

CAR



- From Budapest city center via M3 freeway, approximately 1 hour
- From Budapest Airport via MO and M3 freeways, approximately 1 hour

TOLLS

TRAIN

- Hourly train from Budapest Keleti railway station (accessible with Metro lines M2, M4)
- To Gyöngyös railway station, 1 hour 23 minutes
- 15 walk from the station to the Campus
- Option to take bus 3655/3656 from Gyöngyös vasútállomás (railway station) to Mátrai úti ABC (2 stops)

TRAIN TICKETS



- From Budapest Puskás Ferenc Stadion (accessible with Metro line M2)
- To Gyöngyös bus terminal, 1 hour 10 minutes
- 15 walk from the station to the Campus
- Option to take bus 3656/3664 from Gyöngyös autóbusz-állomás (bus terminal) to Mátrai úti ABC (1 stop) or bus 1045 to Gyöngyös, Főiskola (1 stop)

REGIONAL BUS SCHEDULES

AIRPORT TRANSFER TO BUDAPEST CITY CENTER

Bus 100E to Astoria–Metro line M2 connection



BUS

TICKET INFO

SHUTTLE BUS FROM AIRPORT TO MATE UNIVERSITY



We offered a paid shuttle service organised directly by K&V Logistic Solutions from Budapest Liszt Ferenc Airport to your chosen Hotel in Gyöngyös on 15 and 16 November and on the way back on 18 November. If you requested this service, please expect the schedule via email from: Peter Balog, <u>balog.peter@k-v.hu</u>

LOCAL SHUTTLE BUSES

MORNING AND EVENING SCHEDULE AND ROUTES

Pickup points

Hotel Avar parking lot: for Hotels Völgy, Diana, Tornyos If stay at one of these hotels, arrive at the entrance of Hotel Avar ten minutes before your scheduled bus transfer (see schedule below).

Dominium Panzio: for Hotel Sziluett

If stay at one of these hotels, arrive at the entrance of Dominium ten minutes before your scheduled bus transfer (see schedule below).

THURSDAY 16 NOVEMBER



MORNING

8:50 am: HOTEL AVAR 9:00 am: HOTEL DOMINIUM 9:10 am: STUDENT HOTEL (KÁROLY RÓBERT) 9:20 am: HOTEL OPÁL 9:30 am: UNIVERSITY

BUS 2.:

10:50 am: HOTEL AVAR 11:00 am: HOTEL DOMINIUM 11:10 am: STUDENT HOTEL (KÁROLY RÓBERT) 11:20 am: HOTEL OPÁL 11:30 am: UNIVERSITY



EVENING

FROM THE UNIVERSITY ON THE FOLLOWING ROUTE: OPÁL - STUDENT HOTEL - DOMINIUM - AVAR Departure times from the venue: 8:30 PM/ 9:00 PM/ 9:30 PM/ 10:00 PM/ 10:30 PM

FRIDAY 17 NOVEMBER



MORNING

BUS1

7:50 am: HOTEL AVAR 8:00 am: HOTEL DOMINIUM 8:10 am: UNIVERSITY

BUS 2

8:00 AM: STUDENT HOTEL (KÁROLY RÓBERT) 8:10 AM: UNIVERSITY

BUS 3

8:15 AM: STUDENT HOTEL (KÁROLY RÓBERT) 8:25 AM: HOTEL OPÁL 8:35 AM: UNIVERSITY



EVENING

FROM THE UNIVERSITY ON THE FOLLOWING ROUTE: OPÁL - STUDENT HOTEL - DOMINIUM - AVAR Departure times from the venue: 8:30 PM/ 9:00 PM/ 9:30 PM/ 10:00 PM/ 10:30 PM

SATURDAY 18 NOVEMBER



BUS 1

7:30 AM: STUDENT HOTEL (KÁROLY RÓBERT) to UNI

BUS 2

7:30 AM: STUDENT HOTEL (KÁROLY RÓBERT) to UNI

BUS 3 7:25 AM: HOTEL AVAR via SZILUETT to UNI

BUS 4 7:30 AM: HOTEL OPÁL to UNI



FOR THE FIELD VISITS, ALL BUSES LEAVE AT 8:00 AM ON SATURDAY, 18 NOVEMBER FROM THE PARKING LOT OF BUILDING B. LATER ARRIVALS WILL NOT BE ADMITTED.

IMPORTANT LOCAL INFORMATION

IN CASE OF EMERGENCY



- MATE (venue): +3637518300
- 112: European emergency number
- 104: ambulance
- 105: fire department
- 107: police
- Taxi: +3637501501, <u>matrataxi@gmail.com</u>
- K-V SHUTTLE SERVICE: 8 am to 5 pm +36308265176, szemelyszallitas@k-v.hu
- Theodora Jordanidisz (local organising team): +36306763638

WEATHER CONDITIONS



In November, Gyöngyös typically experiences moderate rainfall and low temperatures averaging around 9.5°C during daytime, and dropping to 2°C at night. The mid-November weather forecast suggests overcast and rainy conditions, with temperatures expected to range between 4°C and 10°C.

WHAT TO BRING?

- @	
	=
	T

- Your own reusable water bottle and mug all tap water is drinking water!
- Notebook and pens
- Weather appropriate clothing, raincoat, waterproof shoes for the field visits
- Umbrella
- An ID card
- Your good vibes :-)

CURRENCY



Although Hungary has been a member of the European Union since 2004, the Euro has not been adopted as the national currency. Instead, the Hungarian Forint (HUF) is the official currency, and prices are displayed in the format 800 Ft.

It is advisable to withdraw cash once you arrive in Hungary as not all stores will accept card payments. You can withdraw Hungarian Forint from ATMs, however, you may incur some fees if your bank charges international withdrawal fees. Otherwise, this can be a cost-effective option, as ATMs typically offer a competitive exchange rate. If you prefer to exchange money at a currency exchange, you can do so at <u>Correct Change Gyöngyös</u>.

You can use the websites or apps such as \underline{XE} or online banks such as Revolut, so you can easily convert prices in HUF to your own currency.

SUSTAINABILITY



Please help ensure the Forum has a minimal environmental footprint and make conscious decisions about your travel and consumption!



The venue will be equipped with separate bins for general waste, recycling, and **compost** collection (organic waste). We kindly request you separate your waste into the appropriate bin, with particular attention given to the **organic and food waste**. You will find separate containers during the coffee breaks where we ask you to collect **ALL food waste**.



The venue has made a special effort to facilitate compost collection for the duration of the Forum and bring it to a local zoo, so it is important that we make use of these facilities.

All tap water is **drinking water**. All rooms have a tap where you can fill your water bottle.

SIDE EVENTS

COLLECTIVE ART PROJECT: AGROECOLOGY THROUGH YOUR LENSES



Storytelling has many ways. Pictures speak a million words. We wanted to awaken your senses through pictures from the ground, representing agroecology through your lenses. Take a look at the photos on the walls and hang up yours! For more details, go to the information desk, and we will give you the materials to hang up the pictures you brought.

SEEDS OF CHANGE



We all carry the seeds of change! Bring a seed with you to the Forum! Contribute your "seed of change" to a collective vase, as a visual representation of the diversity and richness of the community we are. Please take a seed with you home too (or even more at the Peasant Seed Swap on Saturday). We will tell you more at the opening ceremony!



Join the conversation online with **#AEEUForum2023**!

We hope you can share your excitement for the Forum with your colleagues and network. Before, during, and after the Forum, we will be posting about each workshop and session on LinkedIn, Instagram, Twitter, and Facebook. When you share these posts or your own, please use the hashtag #AEEUForum2023.

There will be a professional photographer and videographer on site to capture the moment—we will share the images with you later.

Feel free to take your own photos too.

Tag the organisers:

Instagram: agroecology_europe

LinkedIn: Agroecology Europe Association

X/Twitter: <u>@AgroecologyE</u>

Facebook: <u>Agroecology Europe</u> <u>Agroökológia Magyarország</u>

#AEEUFORUM2023

NATIONAL BIODIVERSITY CENTER (NBC)



NEMZETL BIODIVERZITAS – ÉS GÉNMEGŐRZÉSI KÖZPONT

The NBC carries out full-scale gene bank activities. Its work covers the development of national gene bank collections, agro-botanical assessment, documentation, and publication. Their activities also include medium and long-term preservation in refrigerated seed stores, seedlings, and in-vitro cultures. The Centre organizes and manages the maintenance of domestic landscape species and local ecotypes ("in situ" or "on-farm"). They have over 56,000 different items in their collection! Parallel to this, the Centre's activities extend to gene conservation of wild vascular plants, fruit-bearing plants, grapes, and ornamental plants.

KENDERESKERT (HEMP-GARDEN)



This farm is unique as it is not a private garden but initiated, developed, and run by the local government of Hajdúnánás. Its name refers to the earlier usage of the area: for a long time it was used by hemp growers. Its production is certified organic, growing vegetables alongside indigenous animal husbandry, such as gray cattle, mangalica pigs, ducks, goose, various shepherd dogs, etc. There is also a small-scale slaughter-point connected to the farm. Besides production, the farm also serves educational purposes and can be visited by schools and individuals.

The Hemp-garden is part of a local development of a small agricultural town in East-Hungary, Hajdúnánás. As a curiosity, the town has introduced a local currency that is now used by six other cities supporting local, exchange-based economic activities.

As part of the municipality's efforts to promote locally grown organic vegetables and healthy diets, they use the produce for school lunches. The local government believes that the best way to support this way of farming is to make it available to people in practice.

ECOLOGICAL VEGETABLE GARDENS IN ZSÁMBOK



Zsámboki Biokert (Zsámbok's Organic Garden) is a 3.5 hectare organically certified bio-intensive market garden in the village of Zsámbok, Hungary, in operation since 2010 and established by Matthew Hayes. The farm includes a one-hectare outdoor vegetable production area, a 3,000 m2 orchard of about 100 heirloom fruit trees, 2000 m2 of unheated polytunnels, and three hectares of pastureland. The farm offers seasonal produce through a weekly organic box system and has been a mainstay of the weekly Budapest Organic Market for two decades. Team members welcome groups at the farm regularly, and educational outreach on the farm has included primary school and University groups, Waldorf schools, urban residents, the hosting of trainees, trainings, and week-long educational camps, and onsite instruction for new and experienced farmers.



The second farm, Orsiherba Biokert, is also in the village of Zsámbok. It is a new project managed by Orsolya Papp, a female farmer, who, in addition to being a gardener, is a researcher at the Organic Agriculture Research Institute of Hungary (ÖMKi). Her garden is one of the ten Magház Hubs—a reserve area for heirloom vegetable varieties. The farm is 0,5 ha and includes open-ground beds and 400 m2 of unheated polytunnels. The vegetables are delivered to two shopping communities in Gödöllő and Budapest. The farm also has educational and demonstration activities: throughout the year many students and groups visit to learn and practice horticulture.

BUFFALO FARM AND WINERY



Dominium Winery is a 12-ha organic vineyard growing 18 grape varieties across the Mátra wine region. The family business has been running for 15 years, growing exclusively organic grapes and processing them through high-quality handcraft methods. The past nine years they have been selling certified organic wines grown from their own soil, renouncing all chemical pesticides, herbicides, and fungicides and only benefiting from natural immune boosters for the vines. Their philosophy rests on the power of nature and symbiosis between humans and nature to produce naturally flavourful wines with the right balance of minerals. The cosy mountainside winery welcomes guests with a hotel, event venue, and wine and grill terrace.



At the buffalo reserve, visitors will have the chance to see buffaloes living in the wild almost completely undisturbed, right at the gates of West Mátra on the outskirts of Szurdokpüspöki on one of its largest plateaus. After the start of their husbandry, it soon became clear to the experts that buffaloes are outstanding at restoring neglected wetlands, overgrown grasslands, and embankments, and thus play a significant role in maintaining valuable habitats.





AGROECOLOGY EUROPE FORUM 2023

Converging Movements for Resilient Food Systems

GYÖNGYÖS, HUNGARY

16-18 November 2023



WITH THE SUPPORT OF





Fondation de France





VIEWS AND OPINIONS EXPRESSED ARE HOWEVER THOSE OF THE AUTHORS ONLY AND DO NOT NECESSARILY REFLECT THOSE OF THE EUROPEAN UNION, CINEA, THE FONDATION DE FRANCE, L'INSTITUT FRANCAIS DE BUDAPEST AND HEALTHY FOOD HEALTHY PLANET .

www.agroecology-europe.org