

## Program Study-trip Iceland 2022

### Monday 17. October

08:30 Check-in at Gardermoen OSL Airport

09:30 Dep. Gardermoen OSL Airport

10:20 Arr. Keflavik (lokal tid 2 timer etter oss)

12:00 Arr. [Blue Lagoon](#)

Everyone buys their own lunch at Blue Lagoon

16:00 Dep. Blue Lagoon

On the bus:

Berlind Viktorsdottir at Hey Iceland: *The development of the farmtourism-industry at Iceland from start upon today*

Tjörvi Bjarnason at The Farmers Association Iceland: *The Farmers Association contribution and role in developing farmtourism in Iceland*

17:00 Arr. [Centerhotel Midgardur](#), Reykjavik

18:00 Dinner at [Jørgensen Kitchen & Bar](#), Centerhotel Midgardur

### Tuesday 18. October

07:00 Breakfast

08:00 Dep. Centerhotel Midgardur, Reykjavik

10:00 Arr. [Erpsstaðir](#): Helga Guðmundsdóttir og Þorgrímur Guðbjartsson. Cowmilk production with creamery and farmshop. Produce traditional skyr, Ice-cream, cheese and chocolate pralines filled with skyr. The owners show us around and tell their story from the time they decided to start a new business area, the road to where they are today and plans for the future.

12:00 Dep. Erpsstaðir

12:30 Arr. [Hraunsnef Country Hotel](#): Brynja Brynjarsdottir. Countryside-hotel with restaurant focusing on homemade, no-traveled food. Artistic/handcrafted approach on interior by the owners.

Starting with lunch.

The owners show us around and tell their story from the time they decided to start a new business area, the road to where they are today and plans for the future.

14:30 Dep. Hraunsnef Country Hotel

15:00 Arr. [Háafell Goat Farm](#): Jóhanna B Þorvaldsdóttir og Þorbjörn Oddsson.

Goatmilk production. Farmshop with local produced food, different kinds of product from goats: Soaps, Creams, leather and handicrafts.

Coffe, cakes and ice-cream from goatmilk. The owners show us around and tell their story from the time they decided to start a new business area, the road to where they are today and plans for the future.

16:30 Dep. Haafell Goat Farm

17:00 Arr. [Hotel Varmaland](#)

18:00 Dinner at the [restaurant Calor](#), Hotel Varmaland

### **Wednesday 19.october**

07:00 Breakfast.

08:00 Dep. Hotel Varmaland

08:30 Arr. [Ljómalind](#) – Farmers Shop in Borgarnes

12 farmes from the westernpart of Iceland came togheter in 2013 and founded this shop which aims to serve the guests with local produced food and handicrafts. One of the owners show us around and tell their story from the time they decided to start a new business area, the road to where they are today and plans for the future.

09:30 Dep. Ljómalind

09:45 Arr. [Ullarselið](#)

is a store set up by individuals interested in the utilisation of wool and other natural Icelandic material. The new and old ways of handling this material are used, especially techniques of processing wool by hand. The shop selection places emphasis on a variety of hand-made items, e.g. articles which have been combed, spun, knitted, matted, woven, and check-woven. One of the owners show us around and tell their story from the time they decided to start a new business area, the road to where they are today and plans for the future.

10:45 Dep. Ullarselið

12:30 Arr. [Eldhestar](#)

Starting with lunch. Since the beginning in 1986, Eldhestar have been striving to combine pleasure, comfort and adventure selling riding tours through scenic landscapes. Hróðmar Bjarnason, one of the founders and owners, takes us throug the story of this fantastic establishment. Guidance around the venue. He tell us the story from the time they decided to start a new business area, the road to where they are today and plans for the future.

14:30 Dep. Eldhestar

15:45 Arr. [Gullfoss – The largest waterfall in Iceland](#)

16:45 Dep. Gullfoss

17:00 Arr. [Geysir/Strokkur](#)

18:00 Dep. Geysir/Strokkur – short walk to the hotel

18:05 Arr. [Geysir Hotel](#)

19:00 Dep. Geysir Hotel

19:15 Arr. [Efstidalur 2](#): Halla Rós Arnarsdóttir with 3 sieblings.

This family farm (cowmilk and meat) has opened up for tourists and offers a variety of products straight from the farm, such as the famous ice cream, skyr and feta cheese. The restaurant also offers beef from the farm and other local food. All hotel facilities. One of the owners show us around and tell their story from the time they decided to start a new business area, the road to where they are today and plans for the future.

20:00 Dinner at the [restaurant Hløduloftid](#)

#### **Thursday 20. October**

07:00 Breakfast

08:30 Dep. Geysir Hotel

08:45 Arr. [Fludasveppir](#): Emma Ragnheiði Marinósdóttir and Georg Ottósson.

[Farmers Bistro](#) was founded in 2017 and sells food that is prepared mostly from the local area and own greenhouses. Most known is probably the mushroom-soup which we off course will taste. One of the owners show us around and tell their story from the time they decided to start a new business area, the road to where they are today and plans for the future.

10:15 Dep. Fludasveppir

10:30 Arr. [Fridheimar](#): Knútur Rafn Ármann og Helena Hermundardóttir.

At Friðheimar, tomatoes are beeing grown all year round, despite Iceland's long, dark winters, under artificial lighting in greenhouses. Here they yearly welcomes 180.000 visitors to see the greenhouses, and then enjoy a taste of the crop in the greenhouse-restaurant. Off course food souvenirs are offered, made of tomatoes and cucumbers. They also breed horses, and put on a horse show. One of the owners show us around and tell their story from the time they decided to start a new business area, the road to where they are today and plans for the future.

[Lunch restaurant Fridheimar](#)

13:00 Dep. Fridheimar

14:15 Arr. [Thingvellir National Park](#)

16:15 Dep. Thingvellir

17:00 Arr. Centerhotel Midgardur

#### **Friday 21.october**

07:00 Breakfast

08:30 Dep. Centerhotel Midgardur

09:30 Check-in Keflavik

11:35 Dep. Keflavik

16:15 Arr. Gardermoen