



**Pist Protta**

**visits**

**Nomi's Kitchen**

## Monday

**February 13th:** Up 6.45 am (DK-time), breakfast.  
Packed Danish lunch specialities: pickled heering, rye bread and cheese.  
Jesper, Jesper and Åse left home at 8 am.  
Met Gitte Broeng at the airport 8.30 am.  
Bought snaps, chocolate and liquorice pipes [lakridspiber].  
Flight from Copenhagen 10.40 am, arrived at Edinburgh at noon.  
Picked up hired car.  
Chose wrong lane 5 or 7 times before getting on the Forth Bridge Road.  
Drove to Queensferry.  
Lunch at The Wee Restaurant (mmm).  
Walk under railroad bridge, smell of salt water and coke [koks], heavy sound of invisible trains.  
Blooming gorse, weather mild and beautiful.  
Took the Coastal View Tourist Road along north bank of Firth of Forth.  
Culros Palace, artichokes and many types of cabbage in palace garden.  
Arrived at Karna's place at 5.30 pm (UK time).  
Haggis and tattis for dinner — even vegetarian haggis, all very good  
Pickled some beetroots  
Brought rye bread, Danish traditional lunch specialities and a silicone loaf pan as donation to the kitchen.  
After dinner tea.  
Inspected the project room.  
Displayed types (lead and wood), transfer letters etc. on a table.  
Made our beds.  
Good sleep.

## Tuesday

**February 14th:** Nice weather, warm compared to DK  
Up at 9 am, Karena and Jesper F up already.  
Breakfast: porridge for the others, bread and cheese for me.  
Coal tits in the garden (Karena has great tits).  
Meeting in the kitchen, discussion of what to do in the word- and printplay workshop on Saturday.  
Lunch at 2.30 pm  
Walked along river Clyde to city centre. Many bridges. Nice acoustics beneath.  
Visited galleries: Mary Mary — Kendall Koppe — Transmission.  
Bought Scotland road map at WH Smith.  
Went to Sloans for a beer, then also dinner: fishpie with cheesy mash, steak and Kelburn ale pie with chunky chips and peas, fish and chunky chips and NO tatar sauce. Sticky toffee pudding with vanilla ice cream.  
Taxi home.  
After dinner tea and coffee.  
Planned next day's road trip.  
Went to bed, Jesper R took a shower.

## Wednesday

**February 15th:** Fine, sunny weather  
Road trip day  
Up around 8am, new ticket for the car  
Breakfast — the usual  
Lunch bag and water bottles  
Left St. Vincent Crescent at 11am  
Rather cramped to sit 3 in the backseat, difficult for Karena to have room for her long legs, but beautiful scenery along the road  
Drove to Aberfoyle Visitor Centre — Go Ape info point. Very good view.  
Ate lunch: boiled eggs, bread, carrots and apples.  
Had tea and scones in the cafe  
Introduced to the concept of Lumber Jills  
Memory bench with a view of Lumber Jill's statuesque behind reads: enjoy the view  
Continued to Lake Katrine  
Nice walk along the lake  
Drove on to Rob Roy's grave. Most likely Rob Roy is not even buried there, very, very old grave stone and rather late iron fence around it  
Good plaque saying: Margaret McLaren of McLaren / Wife of the McLaren  
Sunset, dusk, arrived back at St. Vincent Crescent around 5 pm  
Opening at CCA, met with Martin (Aye-Aye bookshop) and Anne.  
Had dinner in the cafe: risotto and bruschetta and beers  
Taxi home  
Tea and biscuits  
Beds — JR shower

## Thursday

### February 16th:

Up around 9am, renewed ticket for the car

Breakfast as usual: four times porridge, one time bread and cheese, many coffees and teas

Meeting in the kitchen: planning preparation of lunch for Saturday — traditional Danish frokostbord (lunch-table) — and workshop preparations. Taggart and Forbrydelsen (The Killing) are difficult. We will prepare leverpostej, rye bread (rugbrød), remoulade, karrysalat, workshop-programme and briefs etc.

Concluded the meeting with lunch

JF went on foot to see Martin at Aye-Aye bookstore

JR went by car to Red Road to take some photos

Gitte, Karena and Åse stayed in to work on workshop-programme and develop briefs

JF checked Waitrose for pork liver and suet, no luck

Performance at 5 pm at Western Infirmary (Peggy Shaw), Åse nearly fainted.

Bought caro negro (palmekål) on the way back to St. Vincent Crescent

Grønsagsfrikadeller, caro negro, potatoes and lentils for dinner

Karena started rye bread

Beds and shower

## Friday

**February 17th:** Up, ticket for car, Usual breakfast  
Planning meeting, delegating the tasks  
J-J-Å went by train to Argyle Street to buy printing colour and rollers,  
Checked Marks&Spencers for pork liver and suet —no luck  
Checked a butcher in Duke Street — no luck (bought scotch pies for lunch,  
he also had goose eggs)  
JF went back to St Vincent Crescent  
JR-Å continued by clockwork-orange-underground to Byres Road butcher  
— no luck. Had to improvise  
Went to Waitrose, bought chicken liver, lambs liver and suet (on cuts of pork)  
— together with many other ingredients for Saturday  
List of treats for Frokostbordet (The Lunch): Pickled herring (curry, white,  
spicy), cheese (stilton, cheddar, Danish goudan, goats cheese), leverpostej  
with bacon and mushrooms, cold boiled potatoes with mayonnaise and  
chives (purløg), boiled eggs, tomatoes, cucumber, pickled beetroot, egg  
salad, shrimps, thin slices of cold beef with remoulade, beer and snaps.  
Returned by taxi to St Vincents Crescent at 3pm  
K-J-J-Å visited the Caseroom at Skypark (GSA) — impressive. Edwin was in  
(in which case the room is open). We had arranged to meet. Saw a lot of his  
fine and humourous typography  
Back to cook and prepare (Cut the pork meat from the suet and made  
it into curry for dinner (proper reuse)) — rye bread, scones, applecake,  
leverpostej, workshop-programme and briefs  
To bed at 2,30am  
Dead tired  
JR took a shower

## Saturday

**February 18th:** Up at 7.30 am, parking for the car free on weekends

Usual but hasty breakfast

All very busy preparing the lunch, cleaning, moving bed, tables, and chairs, printing programme and briefs, fetching wine, beers and flowers

Programme of the day

1.00 pm

Lunch — Danish 'smørrebrød' with optional snaps / schnapps

### Wordplay

— Say something in Danish / say something in Scots. Tested with sentences from popular crime series — *Forbrydelsen* and *Taggart*. (Funny)

— Onomatopoeia (wuff, meow etc.) in English, Danish and possibly Gaelic (Too much like school because of the lines on the printed brief)

— An unknown language. How much do you understand? Tested with an excerpt from *Peter Pan* in Dutch. (very difficult). A text describing an exhibition series — can you suggest the overarching theme? (Even more difficult)

— False Friends: words with the same spelling in Danish and English but different meaning (Intriguing)

Coffee / tea break

### Printplay

— Putting ideas on paper. Working with types in wood and lead, transferrable lettering, ruler with letters, stencil cutting — colour blotting (it felt good to get hands on type)

6:00 pm

Snacks (leftovers from the lunch) and drinks

Participants: Sarah Tripp, Amelia Bywater, John Calcutt, Edwin Pickstone, Jane Topping, Neil Bickerton, Owen Piper (with Gus), Clara Ursitti, Michael Stumpf, Graham Ramsay and Peigi Piper joined later. When everybody had left, Rob Kennedy and Peter Dowling arrived with red wine and appetite. Good company. Gitte was too tired, went to bed. Åse nearly fell asleep on a chair, then began tidying the kitchen and doing the dishes instead, JR joined.

Rob and Pete left to catch the last train and JF-K joined the tidying.

Moved tables, chairs and bed back. Dishes, glasses, cups and food went back into cupboards and fridges. K, JF and Å went to bed. JR took a shower..

## Sunday

**February 19th:** Up at 9 or 10 am, breakfast and small lunch bag, had in mind to eat at Loch Fyne Oyster Bar  
Left St. Vincent Crescent at midday, drove to Loch Fyne  
Walk in the valley. Many signs told us what not to do and to look out for this and that.  
Scottish Highland cattle with long hair and big horns on the road  
Visited brewery, bought beers  
When we were ready to eat, the Oyster Bar had closed  
Disappointment  
Bought very good cheese and fruity bread and game sausages to prepare for dinner later  
Drove along the east side of Loch Fyne — headed towards Dunoon  
Ferry to Gourock (went from dusk to dark)  
Returned to Glasgow along southern bank of the Clyde  
Back in St. Vincent Crescent at 6pm  
Cooked dinner: Toast with shrimps for starter, warm potato salad (sliced boiled potatoes heated in a sauce of fried onions (cut in rings), butter, vinegar, salt, pepper and a bit of sugar depending of the kind of vinegar used), leftovers from Saturday  
Packed our bags for tomorrow's home trip  
Tea and to bed  
Shower for JR

## Monday

**February 20th:** Up at 7 am, still dark  
Breakfast with Karena  
Karena fed the birds and went to work  
G+JR+JF+Å left St. Vincent Crescent at 8.30 am  
Drove to Edinburg Airport  
Detour to fill the car, difficult to get back on the road to airport  
Left the car at Budget Cars  
Flight delayed 2 hours  
Boring  
Landed in Kastrup at 4.30 pm (DK time)  
JR took train for Aarhus, G+JF+Å took metro  
Gitte got off at Amager Strand  
JF+Å home around 5.30 pm  
Very tired

## Leverpostej [baked liver pâté]

400g of lambs liver

200g of chicken liver

200g of pork suet (the fat from cutlets is excellent, don't use the meat)

2 big onions or 8 shallots

4 anchovies

Chop these ingredients in food processor

Make a roux sauce using

100g butter

75g flour

1 l milk

2 dl extra thick double cream

Add 2 eggs and spices:

1 tsp sage

1 tsp ground allspice (allehände)

1 small tsp ground cloves

2 tsp ground pepper

3 tsp salt

Mix with the chopped liver/suet/onions/anchovies

Pour into baking dish — approx. 28x20cm or two smaller ones

Bake in a water bath (place the baking dish in a larger pan — surrounding it with about 2 cm water)

200° C for 1 hour

## **Remoulade [a bit like tatar sauce]**

1 cup finely chopped capers and cornichons

1 cup finely grated turnip, carrot and spring cabbage

Mix with 2 tbsp creme fraiche and 2 tbsp mayonnaise

add ground turmeric [gurkemeje], curry powder, salt and sugar to taste.

Serve with cold meat

## **Æggesalat (egg salad)**

6 hardboiled eggs

6-8 finely chopped cornichons

1/2 finely chopped red onion

1 cup mixed creme fraiche and mayonnaise (2:1)

1 tsp curry massala

1 tsp turmeric [gurkemeje]

Mix all ingredients.

Add salt to taste

Serve with rye bread and pickled or smoked fish

## Syltede rødbeder (pickled beetroot)

1000 gr beetroot approximately same size

3 cups red wine vinegar

1 cup sugar

1 bayleaf

5 black peppercorn

1 clove

20 gr finely sliced horseradish (optional, helps conserve the pickled beetroot)

Rinse the beetroots and boil them in salted water until tender (30-45 minutes depending on the size)

Pour cold water over the tender beetroots. Rub off the peel.

Cut the tender and peeled beetroots in slices (ca 3 mm).

Put sliced beetroot in scalded glass jars (remember to scald the lids too)

Mix vinegar, sugar, bayleaf, black pepper, horseradish and clove in a pan.

Heat until it boils.

Pour the mixture over the beetroots and close the glasses while still hot.

Let cool and then keep in fridge

## Scones

1050 gr plain flour [hvedemel]

170 gr sugar

10 gr salt

50 gr baking powder

375 gr cold butter

3 cups buttermilk

50 gr baking powder

Mix dry ingredients in a bowl.

Cut butter into cubes and mix it into the dry ingredients with hands

Add buttermilk and mix together

Roll out the pastry

Cut scones with the rim of a glass

Place on a buttered baking tray

Bake 10-15 minutes at 225°C

## Grønsagsfrikadeller (vegetable cakes)

2 cups of chopped cauliflower  
1 cup of coarsely grated carrot  
1-2 chopped onions  
Mix together

Add

3 tbsp plain flour  
1-2 tsp salt  
Pepper  
1/2 tsp dried basil (optional)  
1/2 tsp dried oregano (optional)  
Mix

Add

3 eggs  
Mix thoroughly

Fry in heated olive oil (set the cakes on the pan with a tablespoon)  
Fry 3-4 minutes on each side

Serve with salad and potatoes (boiled or roasted)

### **Programme Februar 13th to February 19th**

- Monday Flight — drive to Queensferry, Culross — Arrival in Glasgow
- Tuesday Meeting in Nomi's Kitchen — Walk to city centre (galleries, Sloans)
- Wednesday Road trip (Aberfoyle, Lake Katrine, Rob Roy's grave) — CCA opening
- Thursday Meeting in Nomi's Kitchen — Preparing workshop and food for Saturday — Performance at Western Infirmary
- Friday Buying, cooking and cleaning
- Saturday Danish Frokostbord, Wordplay and Printplay
- Sunday Road trip (Loch Fyne — Dunoon — Gourrock)
- Monday Leave

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Karena Nomi / Gitte Broeng / Jesper Fabricius / Jesper Rasmussen / Åse Eg Jørgensen

Space Poetry, 2012

Booklet and photo-appendix

[www.nomiskitchen.com](http://www.nomiskitchen.com)

[www.spacepoetry.dk](http://www.spacepoetry.dk)