

A photograph of a kitchen cabinet with glassware and dishes. The cabinet has white shelves and a dark wood frame. The shelves are filled with various items: the top shelf has several glass tumblers and a yellow teapot; the second shelf from the top has a collection of white ceramic bowls with blue floral patterns; the third shelf is filled with numerous clear wine glasses; and the bottom shelf contains a row of books. The text is centered on the second shelf.

Tá ókunnufólk  
kom á leið  
HEIMABLÍDNI

SPROT N







# When strangers came knocking

HEIMABLÍÐNI

SPROTIN

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This land of mine,  
this land of thine,  
caressed by the sea  
in its beauty divine.  
My home so true,  
is your home too  
and it says to thee,  
„Remember me always where you  
may roam.“

- HANS A. DJURHUUS





## PREFACE

Little did we suspect that HEIMABLÍÐNI would one day become such a big part of our life, when we started dreaming up ways to expand our farm beyond animal husbandry.

This was back when we were both spending all our time working the farm. Our chores included feeding and milking the cows, tending to the sheep, and looking after the fields and mountain pastures. It was important to us to let our children take part in these chores, because we had both experienced the camaraderie of farm work where you know that all hands are needed to gather the farm's bounties.

We particularly recall the winter mornings of 2001 after milking and feeding the cows. Winter allowed time for leisurely breakfasts, and traditional oven-roasted dry fermented ræst ribs were often on the menu. Those were the moments when our thoughts would wander, trying to come up with ideas for harnessing the farm's resources better. It was a period when people were losing interest in food of Faroese origin. Offal was no longer consumed the way it used to be and Faroese beef was not particularly popular. Wool was also losing value; it was impossible to find the outlets for it we would have liked.

These chats sowed a seed, but it needed time to grow. When we laid the foundations for our new farmhouse, which we built in 2006, we prepared for the option to cook for more than a regular household. About the same time, the identity of Nordic cuisine was evolving. It was a trend that also inspired the Faroese and we started selling freshly slaughtered sheep to a trailblazing local restaurant. The global trend was one of sustainably cooking and harnessing local produce. This

came easy to us, sustainability is a natural part of a farmer's identity.

Occasionally we would have guests at our farm for 'Taste the Faroe Islands'. However, it was only in 2013 that we started hosting dinners on a regular basis. This time has taught us the importance of hospitality and of preparing food of Faroese origin. It is a matter of daring to welcome guests to become part of our home and to allow them to taste fresh produce from sea and land. A marriage of traditional cuisine, paired with recipes that have accompanied us throughout our lives, and the courage to try out new ways of serving up what is all around us.

Culinary skills are a legacy we were blessed to receive from home. As a farmer's daughter, Anna learnt as a child to prepare and preserve food from the annual slaughter and to cook traditional dishes. We both had mothers who always insisted that only the best would do when it came to cooking, they went above and beyond the ordinary. In addition to serving delicious food, they set beautiful tables with fine china and silver cutlery taking pride of place. We also had the great good fortune of being included in the kitchen from very early on, and that has contributed greatly to food and cooking playing such a big role in our lives.

Finally, as the 9th generation of custodians of this farm, we set great store by making sure that it retains a level of activity and value that will entice one of our children to take over when we one day retire.

Anna and Óli Rubeksen



Anna and Óli Rubeksen – Farmers á Mýrini in Velbastaður

Anna, born 1961, was born to the farm and Óli, born 1958, is from Tórshavn, they hold the farm on copyhold tenure as the 9th generation. They took over on January 1st, 1995, when Anna's father no longer had the stamina to run it.

The farm's holding is 6 merkur in total. One mørk, merkur in plural, is an ancient local land measurement and the entire Faroe Islands are divided into approximately 2400 merkur. The land is made up of infield, which is land within the old village walls, now used for making hay, and of outfield, which are mountain pastures beyond the old village walls. Anna and Óli's farm has its outfields north of the village in the area called Lambhagi, 'Lamb outfield' in English, which carries 150 sheep. In addition to the sheep, the farm is home to a variety of other animals. Dogs, hens, geese, cats and horses make up the farm's living environment.

The children, who are now grown, are five.