

VIKING GOLD 2.0

Open Nordic-Arctic gathering

Lygra Heathland Center · Bergen · September 17th 2026

Viking Gold 2.0, a project funded by the Nordic Council, brings together people working with native sheep, wool, cultural heritage, rural entrepreneurship and resilient local economies across the Nordic-Arctic region. We invite interested actors to join us virtually or outside Bergen for a day of knowledge exchange, presentations and open discussion.

NORDIC-ARCTIC INITIATIVES & PERSPECTIVES 09.30-14.30 (hybrid seminar)

Sharing knowledge, experience and ongoing initiatives

- 9:30 Welcome, presentation of Lynghesenteret, Fibershed Norway and VikingGold 2.0 (Tone S. Tobiasson, Torhild Kvingedal and Nina Alsborn)
- 10:00 Rural entrepreneurship and local wool value chains - with a bird's eye view on Selbu Spinning Mill and Tingvoll Ull (Lisa Luken)
- 10:30 The history and revival of Old Norse sheep in Greenland (Ellen K. Frederiksen)
- 11:00 Åland sheep, wool and the journey from high fashion to sheep farming (Tommi Pohjakallio)
- 11:30 NordGen, NordWool and the Nordic Woolbank (Mervi Honkatukia)
- 11:50 Questions and reflections
LUNCH & visit to exhibit
- 13:00 WoolInnovation project led by University of Lapland (online TBC)
- 13:30 North Atlantic Wool & Sheep project (Karin Flatøy Svarstad)
- 14:00 Wool in the North project (online Patt Lucas) + short summary (Tone)
COFFEE and end of hybrid seminar

OPEN NORDIC-ARCTIC DIALOGUE 15.00-16.30 (only in person participation)

From local wool to resilient Arctic economies

- What can we learn from different Nordic-Arctic regions?
- Which knowledge, infrastructure and skills are missing?

About the project:

[Fibershed.no- Viking Gold 2.0](https://fibershed.no-viking-gold-2.0)

Register for either in person or online participation here: [Viking Gold 2.0 Gathering](#) or here: [Viking Gold 2.0 Gathering on Facebook](#)
Cost for in person participation: Seminar and lunch NOK 340, seminar with lunch and dinner NOK 990. Dinner will be served at 17:30 and will be fårikål based on the local Lynghesenter sheep, and a cheese platter. Soft drinks, beer and wine can be purchased with dinner.