

With your help Tasting room 'tAiland will get a little sister: Filetting room 'tAiland

Fishermen with a mission

We are Jan and Barbara Geertsema-Rodenburg. On the Waddenzee, we fish in an artisan way. We are proud of our profession and feel privileged to earn our money on the Waddenzee. We think it is a pity that not many people in the Netherlands know that our field of work still exists. To be more precise: the Dutch do not know much about fishery in general. This is a shame, for it is our last great wild source of food. If managed well, it is something we could live of for generations and generations.

As fishermen, we have the mission to bring that wealth to the people: the scent, colour and flavour of food from the sea. And more: the stories of fishermen and their craftsmanship.



A tasting room that has outgrown its space

Three years ago, Carlo Petrini opened our tasting room 'tAiland, in the port of Lauwersoog. Our dream became reality. We have our own space, where we serve our own fish and fish from other "Goede Vissers", together with a story about the fish.

Over the last three years, the tasting room has developed fast. What started as a small restaurant, has grown into a fully licensed restaurant. Our guests are not people who stumble upon our tasting place by accident anymore, but people travel from far to taste our fish. That is something we are tremendously proud of!



Because of these developments, there is no room in our tasting room to facilitate workshops, seminars and thematic meetings. When 'tAiland just opened, we would filet fish on the bar, together with our guests. That just is not possible anymore. However, our guests still want to learn more about fish. They want to watch us fileting and to try it themselves. That is why it is high time for a next step: Tasting room 'tAiland will get a little sister.

Filetting room 'tAiland is coming

Tasting room 'tAiland is built out of 6 former garage boxes. On the other end of the building, 3 boxes have been put together into one big room. We want to rebuild that room into a modern, licensed room where we can process all kinds of food from the sea. We want to create plenty working space with all accessories necessary. During winter, we will have more than enough time to rebuild. The filetting room will be ready in april.

The room will be used to process our fresh fish in to filetted fish, soups and all kinds of other food – together with our guests - . And of course smoked fish.

Before filletting the fish, we will teach our guests how to assess the freshness of the fish and which fish is which. Furthermore, we will tell them about different ways of processing and preparing the fish



Good food from a healthy sea

There is more to harvest from the sea than just fish. According to the last ecological insights, it is good to harvest from the sea in a way that reflects the proportions in which species are found in the sea. But that means we will have to eat it too. Therefore, we will start working with seaweed and shore crabs in the filleting room as well. Together with that, we will tell the story about the changing proportions and that we find. Nowadays there are way more crabs than we used to find in the Waddenzee, and less fish. However, in the North Sea, there is plenty of plaice, which of course we have to eat too. Nice!

A shared responsibility



The stories about fishery are the most important. For instance, the impact of adding sea sand to the beaches on the coast for shore protection. In these places there will be no fish to be found for years. And the stories about policies that are not thought trough well and send the entire fishing fleet in the wrong direction. About dams and pumps, and how fishermen help eels to get on the other side of the dykes. In that way, we will keep the eel, which will benefit artisan eel fishery in the Waddenzee. A healthy fishing stock in a healthy sea is a shared responsibility. Not something that just the fishermen can achieve on their own.

A place where fishermen, fish and fish lovers come together

That is what we want to achieve with fileting room 'tAiland. To achieve that, a lot needs to be done. New walls, a new ceiling and a new floor. During summers, we will have to cool the room, so we will need additional doors to keep the temperature inside low. We need working benches, places to wash hands and waterworks. And – of course – cutting boards, knives, aprons. But also and a special pit in the street to seperate greasy stuff and prevent it from flowing directly into the sewage. We have some money ourselves, but we will need an additional 40.000 euro. For this, we ask everyone around us to help us see this dream come true.

And there is more

Once the fileting room is ready, we can start organizing workshops and making soups, sauces and bouillon on a small scale. But every week, we have plenty fish heads and fish bones. The Waddenzee has plenty sand crab, which can be caught in the same proportions as fish. Therefore, we would like buy a big kettle, together with an electric sieve and a label printer that also produces barcodes.

Wit that, we could sell our products through stores with a completely licensed track and trace system.



For workshops about smoking fish, we will need four smoking tons, so we can work on smoking fish in four small groups. And for processing sea weed, we will need big bassins and a big centrifuge.

We do not need to achieve this in one time. We can grow slowly, and finance our extra wishes bit by bit. But if our crowdfunding raises more than 40.000 euro in one time, we will have no problem spending this money responsibly. And we will have to, because most of the people will want their reward, so it is not free money.

Everyone can help us to reach our goal

Our goal is to involving people into fishery and enjoying fish. But we also want to show what is happening at sea and talk with our guests about the opportunities and dilemma's in fishery. That is what 'tAiland is all about. Half february 2015 our crowd funding campaign starts. From than on everyone can show their commitment by helping us to realise our fileting room. And enjoy it together from may 2015 onwards.

For more information on how to donate and what you can expect in return, look at www.ailand.nl.