



**DMC**  
NORDIC  
DENMARK

# **Sustainable Copenhagen and CopenHill - Amager Bakke**





# Futuristic, unparalleled ski slope and recreational hill

Futuristic, unparalleled ski slope and recreational hill on top of a new resource handling center.

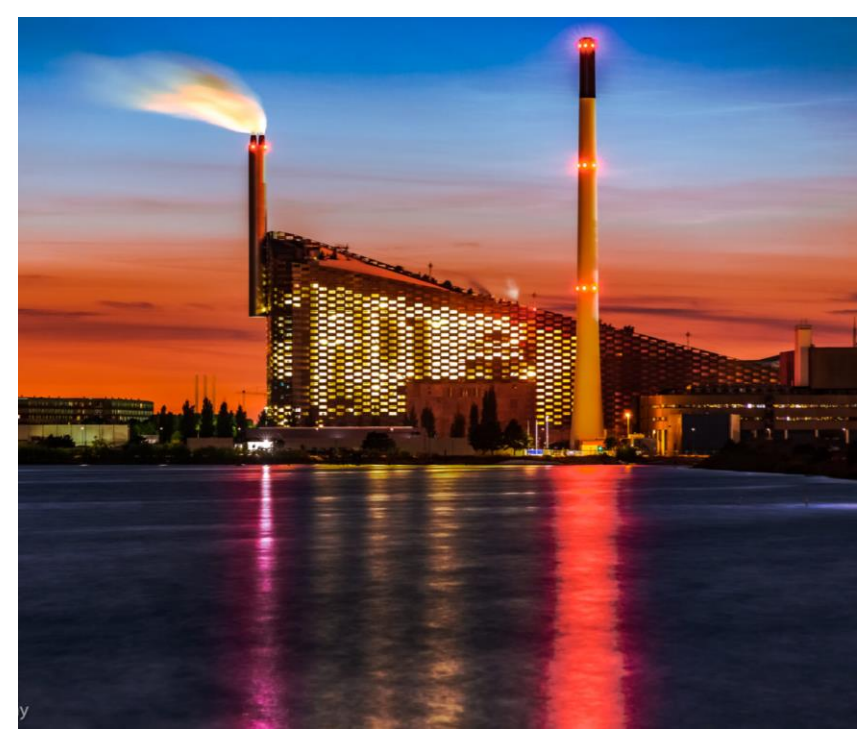
Spectacular and innovative in the true sense of the words. That's Amager Bakke / Copenhill – the artificial ski slope and recreational hiking area which opens in autumn 2019, built on top of the new waste management center.

Not only will the new architectural beacon be visible from most of Copenhagen. a giant chimney way up on top will be blowing giant smoke rings. This sounds like something out of a sci-fi fantasy, but it is a reality as the power plant opened in 2017 under the name ARC (Amager Resource Center).

Combined - the playful design, the conspicuous smoke rings, and of course the ski slope on top – it is a new way to think urban resource handling and build waste-to-energy plants which is actually welcomed by the inhabitants.

ARC is one of the steps towards Copenhagen's goal of becoming the world's first carbon neutral capital. And here comes the explanation of the smoke rings. These will be emitted and be visible to Copenhageners every time 250 kilos of carbon dioxide has been released into the atmosphere.









**Visit the largest Nordic Urban Farm**



# What is Øens Have (Island's Garden)?

- A green building place, an organic restaurant and a place for memorable events
- A habitat for a great diversity of life
- An explosion of impressions, both for guests, members and volunteers
- A community for the curious and those who are hungry for fresh and organic ingredients
- A workplace where we work together to create knowledge and enthusiasm for the interplay between city, nature and food production
- A green oasis in the city and a picture of a future with room for more than people and concrete.

If you are interested in urban farming and see some innovative green spaces in Copenhagen. then this visit here is a must! During 1½-2 hrs visit here you can walk around the farm and learn about their concept and the way they carry on the daily basis. If you have really “green fingers” and would like to contribute yourself then you are very welcome to join daily volunteers here and work with everything from sowing, planting, watering, weeding, harvesting, making compost, building, grinding, slinging honey, squeezing apple juice, etc. No knowledge of agriculture or vegetable growing is required. As long as you have the drive and desire to learn new things! Or you can simply choose to taste some amazing food created by using locally harvested produce.









**Copenhagen CityBees**



# An exclusive visit to Europe's largest urban honey production.

The vision for Bybi (CityBee) arose in 2009 by anthropologist Oliver Maxwell after he cycled past an apiary on Amager on his way home from a Christmas lunch. He was captivated by the bees and their way of making connections across the city's flower beds and communities. Oliver was sure that the bees could contribute positively to the climate debate and give overlooked social groups a positive visibility in Danish society.

The organization was established as a socio-economic company and association on the historic Sundholm on Amager. From the very beginning, people from vastly different social, professional backgrounds and living conditions have contributed to Bybi. Today there are 5 employees, many volunteers and a network of partners who contribute to Bybi both practically and financially. CityBee's versatility is their strength.

The organizational model is inspired by a living system where meaningful collaboration is the basic principle. It is important for to Bybi to involve various voices in their everyday lives, and that to be responsive to changing circumstances and new knowledge.

Bybi invites you to meet the bees, taste the honey, visit the factory and experience an industry that literally makes Copenhagen buzz with life.

## VISIT THE HONEY FACTORY

Our factory is in a former prison a few minutes from the center of Copenhagen. We'll taste honey from different parts of the city and hear about the 9,000-year long relationship between bees and people. From April to September, it is possible to put on a suit and visit the bees.

Taste our Copenhagen honey and discover the variety in aroma, taste and colour. Each district has a unique taste, and every glass tells a story about our urban nature and the people that look after the bees and produce the honey. Taste unique Danish products made with Copenhagen honey: Rum, beer, ice-cream, candy, even frozen bee larvae that we sell to the Restaurant Noma!



