

Fish Stock

Stocks, *Fonds* in French, are indispensable in the classic French *Cuisine*. Stocks are made by cooking bones. Some preparations may take as long as 12 hours, as the *Fond Brun de Veau* for example ("Brown Veal Stock").

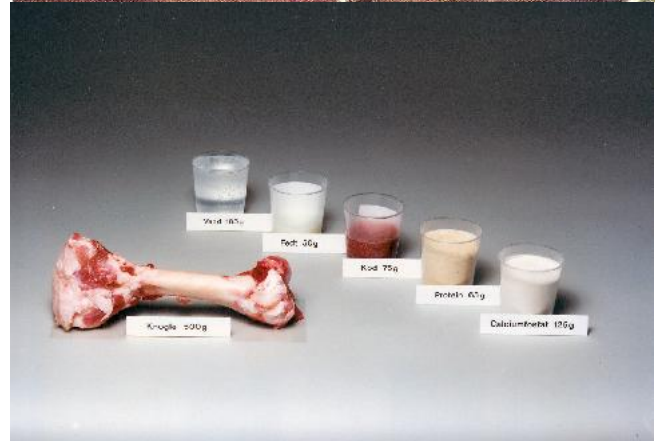
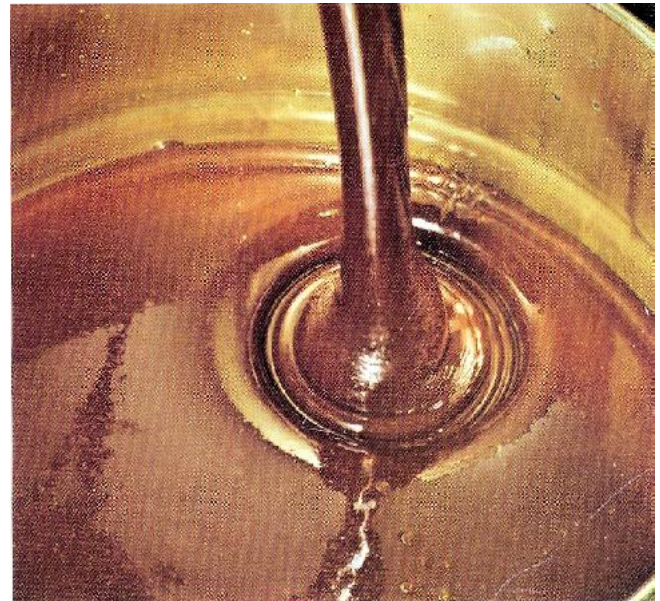
LENFOS

In Lenfos, Hobro stocks are made industrial by cooking beef and swine bones in autoclaves and concentrating the soup in evaporators.

Lenfos was acquired by Grindsted Products.

1984 I borrowed the factory for a weekend to make fish stock. Lorries of fish bones and cuttings arrived from Hanstholm. The cooking was successful, but it raised an outcry against the smell lying as a fog over the city.

An exhibition was arranged in Tokyo. We hired Søren Geriche, a popular chef known from TV to cook soups in Tokyo etc. Unfortunately I was hospitalized and had to stay.



Net-working.

The Fish Stock Project followed a general pattern. From the very beginning to breakthrough with factory scale test more than a year passed by. I met again and again with each and every influential person in the fish industry, ministry of fisheries, research stations and individuals. Slowly I got green lights all way round - then it was just to push the button and lorries were rolling in with fish trimmings etc. and the enthusiasm would not come to an end. Top-seeded exhibition in Japan, now we should conquer the World. When I got back from hospital and resigned the enthusiasm evaporated and the project soon got stone dead.