

# BORÐIÐ; design fellowship

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## Selected projects related to culinary experience:

- 2009** *The Claypot from Fagridalur.* Collaboration between *Borðið* and the clayfactory *Leir 7*. The project was released at the Designmarch in Reykjavík with a feast at The Living Art Museum with the culinary expert and the slowfood chef Friðrik V.
- 2008** *The Stove; The Silent Servant.* Made in the project *8+8 Made in Hafnarfjörður*. Eight international designers were selected to collaborate with eight local production companies in Hafnarfjörður. *Borðið* was paired up the company *Rafhitun*. *Rafhitun* originated from the company *Rafha* that produced various electrical appliances. The electric stove from *Rafha* was a revolution in the lives of Icelandic housewives; less work during cooking, more time for other jobs around the house and possibly some time for hobbies. The stove was the perfect servant and was often referred to as "The Silent Servant". The Silent Servant now cooks in the midst of the party.
- 2008-** *Designers and farmers united, the research part.* In 2008 the project got a research grant to select two projects from the course for further development and prepare for production. The project is a collaboration between many experts for example; food scientists, culinary experts, farmers, students and *Borðið* as the design directors. First results from this phase is the brand *Rabarbia* and the *Rhubarb caramel* in collaboration with the farmers at Löngumýri á Skeiðum and the *Sláturterta* (haggis torte) in collaboration with the farmers at Möðrudalur á fjöllum. This part will be executed three times, started 2008 and will finish 2010.
- 2007-** *Designers and farmers united.* A course at *The Iceland Academy of the Arts* for students in product design, developed by *Borðið* and the professor of product design Sigríður Sigurjónsdóttir. The aim of the course is to create new food products in collaboration with local farmers. The mission is to inspire Icelandic agriculture by pointing out how important it is to build food products on strong identity, traceability and good design.
- 2005-** *Food performances.* Food performances customly designed for various occasions, for example the releasing parties of the dvd magazine *Rafskinna*.
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**Other selected projects:**

- 2008** *100% Design Tokyo*. Japan. Vík Prjónsdóttir.
- 2007** *BRUM; Buffet of Icelandic design*. Curators and designers for the concept BRUM.  
Commissioned by the Icelandic Design Forum for a Lifestyle fair in Reykjavik.
- 2007** *Magma/Kvika*. Reykjavík Art Museum. Vík Prjónsdóttir.
- 2007** Vík Prjónsdóttir. DOGA; Design and Architecture Center Oslo.
- 2006** *The Apostles Clubhouse*. Reykjavík Art Museum.
- 2006** *Sequences; Real Time Festival*. Graphic identity for the festival. Commissioned by the Living Art Museum and CIA.is.
- 2005** *Winner for a Day*. Designersblock, Milan.
- 2005** The Living Art Museum. “*Hangsið*” design of a living space of the museum.
- 2004** *Icelandic graphic design*. Reykjavik Art Museum.
- 2003** Designer for a Day by The amazing design kids. Salone de Satellite, Milan.
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