

Connect

An insight into CPH



Broad hips and long breasts

- the artist behind The Girls from Paris, has always loved the human expression

CONTENT: 42RAW has opened Landside | 32 piglets on their way to boarding | Cola, sweat and greasy hair - CPH was co-organizer of a Hackathon | Come to work with Bird Control | Discover art in the terminals | New manager at Airport Sales

December | 2017

Connect

Connect is published four times yearly by Copenhagen Airport for employees and concessionaires/ tenants of stores and eateries in CPH. Connect writes about new trends in retail and travel retail and focuses on overall development of the airport. In addition, Connect also gives readers insight into everyday life in CPH: the dedicated employees, the happy travelers, and everything surprising and innovative that takes place daily in Denmark's biggest workplace.

Editor in chief

Lise Ryevad

Editor

Henriette Koustrup Madsen

Journalist

Julie Elver

Photographer

Andreas Bro, Henrik Bjerregrav

Art Director

Mathias Ambus

Proof reading

Rikke Christensen

Translation

Bob Salter

Printing

KLS PurePrint

For editorial inquiries, please contact Henriette Koustrup Madsen, henriette.madsen@cph.dk. Content from the magazine must not be reprinted without permission.

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Dear reader,

You are now sitting with this year's final issue of Connect in your hands. December is already well under way, Christmas is just around the corner, and a brand new year will begin before long. However, before we welcome 2018, I would like to dwell a bit on some of the events that made 2017 an extremely exciting year for CPH.

A lot has been going on. Let us be honest about it: it requires more space if we are to achieve our goal of growing to 40 million passengers in the future.

The arrivals concourse is being rebuilt so the flow will be improved in the future. Security is being expanded to double its present size, with more new tracks so that waiting time is not increased even though there are more travelers. The newly renovated Security gave rise, moreover, to a completely new commercial area Landside, where Ricco's, 42 RAW, Excess Baggage Company, and Copenhagen Souvenir have already opened, and where Pret A Manger, Bar Jacobsen, Wok, and Apotek are opening at the beginning of the new year. For the past many months, we have been slogging away – both with respect to craftsmen and with respect to contracts – to be ready for the brand new area Airside between Pier A and Pier B. Twenty-five new eateries and stores will be opening in 2018, and we can hardly wait to welcome you and our guests to the new and impressive area in CPH. We realize that it has been noisy and that the many building walls have been a bother. Therefore, I truly appreciate your patience, which I hope you will take into 2018 with you until we are completely finished with the final expansion work.

Finally, I would just like to say THANK YOU for this past year. I am proud that, once again, and together, we have managed to create one of the world's best shopping centers. Let us hope that 2018 will be just as good and profitable.

Wishing you a Merry Christmas and a colorful New Year

A handwritten signature in black ink, which appears to read 'Lise Ryevad'.

Lise Ryevad

New sales manager will ensure CPH's lead

After twenty years in the grocery branch, Michael Clausen has gone from Haribo, Colgate Palmolive, and Malaco to a managerial position in the CPH-department Airport Sales, which is responsible for The Shopping Center. Connect met him for a chat about the past, the future, and his expectations.



What will be your primary job functions?

"I am employed as Airport Sales Manager in charge of the Retail and Food & Beverage and Convenience categories. Here I will continue the department's good cooperation with the stores while ensuring that CPH is also an attractive place to do business in the future. Right now, for example, we are working in the department on the new expansion of Airside in Terminal 2, where we are opening twenty-five new shops and eateries in 2018. The process has already come a long way, so I'm lucky to have a fantastic team that has done a really good job. It was not long ago that the Danish clothing brand Wood Wood was reported to be part of the new area, and, strategically, it matches very well with the profile we want to create. It is aimed at a younger audience and, at the same time, it is a super strong 'local hero'."

Why do you think the job in CPH is interesting?

"Copenhagen Airport is something quite special, and for me has always been a place where the employees were extremely good at doing business. The airport is constantly in motion, and I want to be a part of it."

You have worked for many years in the grocery sector. What skill sets from there can you use in CPH?

I have skill sets in sales, management, and strategy. At the same time, I have a lot of experience in creating constructive cooperation that ensures both parties experience a win-win situation. I have also worked previously with optimizing stores, shelf communication, as well as price-, channel- and selection strategies."

What are you most looking forward to starting?

"I'm looking forward to learning a lot, being part of a strong team, and constantly endeavoring to achieve the goal of being the best airport in the world."

And how do you do that?

"You do it by having the best team, which, fortunately, we have, and by constantly developing the potential in CPH and being first with modern trends. We must be good at analyzing which customers and consumers we have and offering them what they want. If we manage to continue matching their needs with our selection, we will succeed."

In short about Michael Clausen

Age: 41

Education: Apprenticeship as a grocer in SPAR, and has since taken a CBA, Certificate in Business Administration.

Previous employment: Head of Key Account with Cloetta, Sales director at All Times Company, Senior Business Development Manager at Colgate Palmolive, and most recently Head of Key Account at Haribo.

What you don't know about Michael
"I was a nurse in the army. I drew number 95 at the conscription examination, and so, unfortunately, I could not be exempted. But under these circumstances, I wanted to learn something – I had no desire to lie out in the woods with a rifle. Therefore, I became a nurse, and learned nursing and medicine for the first three months of my national service. This is actually quite typical for me. I want to develop myself. I hate being passive."

The philosophy behind 42 RAW is that food and beverages should give you energy and not make you tired afterward, says owner Jesper Rydahl.



Plants on the menu



Now you can eat your fill of vegetables and healthy oils and fats before your flight or after a long day at work. The popular vegan restaurant chain 42RAW opened Landside in mid-October, and, in the owner's opinion, is a sign that plant-based food has become mainstream.

»We are proud to welcome 42Raw in the airport. Passengers, as well as employees in Copenhagen Airport, want healthy and nourishing food. Moreover, people are asking for vegetarian and vegan food more than ever before, and we are seeing greater and greater interest in plant-based and organic alternatives. Food you can enjoy in relaxed surroundings, but also meals you can take with you – to places in Denmark or to other countries. 42Raw meets this demand in a unique and sustainable way.«

John Lungstrøm Khan

Category Manager - Food & Beverage and Convenience

Green, good tasting food that makes you feel full without draining you of energy. This is the concept behind CPH's newest restaurant, 42RAW, which opened in mid-October. Thus, you will not find meat, eggs or cheese on the menu, and if you take milk in your coffee, it will be made of soya, almond or cashew nuts. Behind the restaurant, the fourth of its kind, is Jesper Rydahl, who has served 100 percent plant-based food for Copenhageners since 2009. During the eight years he has driven 42RAW, there has been a rapid development in Danes' relationship with the vegan-based dishes, he believes. Moreover, the fact that CPH has now chosen to focus on a concept like 42Raw's, supports Jesper Rydahl's thesis that plant-based food has become mainstream.

"People have really embraced the concept of plant-based and gluten-free food – which you can also see in the many vegan cafés that have opened in Copenhagen during the past two years. Which is great, because our mission is to make people realize that this kind of food is tasty, gives a good feeling of being full, and is, at the same time, good for your body. Copenhagen Airport does not accept concepts that are not strong brands, so we are proud of being here. We look forward to giving the many millions of passengers a good food experience when they are on their way to a flight," he explains.

Food must provide well being

Jesper Rydahl got the idea for plant-based food in 2009 when he saw an

advertisement for a lecture on raw food in his local fitness center. He attended the lecture and became so interested in the philosophy that, after the lecture, he went home and scoured the internet for anything he could find on the subject.

"After reading some books, such as the 'China Study', I became convinced that we would eat this way in the future. I could not tolerate milk and gluten myself, so there was a lot I could not eat when I wanted to go to a cafe. "

Eight months later he opened the doors to Denmark's first 100 percent plant-based restaurant in Pilestræde, in the inner city of Copenhagen. For the first many years, the restaurant, as the name perhaps suggests, served only raw food. However, in 2016, burgers, brunch and pizzas also found their way to the menu - though in a somewhat different form than one normally imagines. If you order a burger, you will get a steak made of mushrooms, while the bun is made of buckwheat flour and rice flour to avoid gluten. Because it is important that food provides well-being rather than just filling your stomach with a heavy mass, he says.

"When you go to a café, a club sandwich costs a small fortune and you can drink only soda. A burger with beef makes you heavy and tired, and if you can't tolerate gluten and lactose, you can hardly find anything on the menu. At 42Raw it is completely different – a burger here makes you feel full, but you still have energy after you have eaten it. Our philosophy is that food and drink

should give you energy and not make you tired afterward. In addition, we are the place where you can get sandwiches, brunch, cakes, and coffee without having to worry about a lot of gluten and lactose, "he states.

Healthy eating with more plants

Even though many people have already embraced vegan food, most Danes still eat animal products every day. However, we should reconsider this, says Jesper Rydahl, because there are many good reasons for eating more vegetables.

"We minimize the risk of getting any life-style diseases. You simply become healthier when you eat plant-based food, both now and later in life. In addition, it is better for the environment to eat plant-based food. In addition, in my opinion, the quality of life for animals in captivity is not especially good. I would rather that we simply grew and ate plants and let animals live freely in nature, which is their natural habitat," states Jesper Rydahl, who incidentally is virtually a vegetarian himself.

"I eat probably 90 percent plant-based. At home, I eat 100 percent plant-based, but not when I eat at a restaurant or with good friends. The world isn't designed according to my needs yet, so in order to have the social quality of life I desire, a little flexibility makes things easier."

Threats from the air.



Join Connect out on the runways, where seagull hunter Jan Lykkegaard Carlsson and his colleagues work. Here, they daily frighten off geese, seagulls, and pigeons in order that passengers can be sent well on their way from CPH.

Wearing a neon-yellow vest, CPH's seagull hunter, Jan Lykkegaard Carlsson drives over in his just as colorful vehicle. Sitting there behind the wheel, he doesn't resemble someone who can easily conceal himself from his prey. However, that is not at all the idea, he points out. The title of 'seagull hunter' is actually misleading because his job, to a great extent, is to scare the birds away from the take-off and landing runways in CPH so that aircraft avoid the so-called bird strikes, which can be extremely dangerous. A bullet is necessary only as a last resort, he explains. This is also why he is armed with, for instance, firecrackers, the Labrador Sophy – whose most important task is to frighten the daylight out of birds, and two loudspeakers on the car roof that can play screams of fear from herring gulls, geese, and seagulls. Moreover, these are only a few of his 'weapons'.

"Even though the job description suggests hunting, that is not what we do. We regulate the number of birds out here in order to maintain flight security. Largely, it is not about hunting at all; but of course, there are instances when we must shoot. Sometimes the birds understand the seriousness of the situation a little better when one their friends collapses," he explains.

The airport must be unattractive

Jan Lykkegaard Carlsson is one of twelve seagull hunters who, in teams of two in 12-hour shifts, keep a watchful eye on the sky above the runways around the clock. All wingbeats are recorded on a screen mounted in the car and are analyzed by his colleague in the office, Camilla Rosenquist. As Wildlife Manager at the airport, she plans the strategy for how CPH regulates the bird populations, and she uses the information from the hunters to make trend analyses to document the initiatives. Moreover, it is not only the birds who fly into CPH's area that are interesting. She also keeps an eye on large areas outside CPH because birds obviously are not worried about borders and boundaries.

"We monitor very closely the routes of migrating birds from the most northerly parts of Sweden because it provides us with an indication of when they will be flying past us. In order to focus our efforts most efficiently, it is essential for us to know when to expect them. Yesterday, for example, we were paid a visit by 6,000 geese heading for The Wadden Sea, so it was a rather hectic morning for the hunters," she explains.

Today it is quieter. In fact, there isn't a bird in sight this cool October morning. Sophy, the dog, relaxes in her cage in the trunk of the car while the rifle lies, cracked open, beside the driver's seat. But according to Camilla Rosenquist, who is a biologist, it won't be



»For us, it is about preventing them from seeing through us. That is why we have so many different implements to frighten them. Especially black birds such as crows and ravens are clever, and if they have met firecrackers before, they have very probably realized that they are harmless.«

Jan Lykkegaard Carlsson





Seagulls at garbage dumps

Previously, there were a great many garbage dumps on Amager, attracting great flocks of gulls.

The job title 'seagull hunter' originates from that time, even though today the job is more about regulation than hunting.

Internal employment only

In order to become a seagull hunter in CPH, you must come from another position in the airport. You must be able to find your way around and to move easily on and around the runways without posing a risk for flight security.

Threat assessment

Jan Lykkegaard Carlsson and his colleagues always evaluate the size of a bird, its behavior, and frequency before deciding on a course of action. The bigger the bird, the greater the damage. Take-off runways are more vulnerable than landing runways because the aircraft cannot manage to apply its brakes if it is far into its take-off process. Therefore, one of the hunters always keeps a constant watch on the biggest take-off runway.



the last time the hunters are kept busy keeping away large gaggles of geese.

In fact, all of Europe's biologists are keeping a very close eye on geese. Their population is increasing rapidly in all of Northwestern Europe, and, potentially, can become a real problem for the airport's security in the future, she explains. This increase in numbers also means more stopovers and wintering geese in Denmark; therefore, CPH's Department of Bird Control has made great investments during recent years in order to ensure that geese keep away from the airport. A new type of grass to make it as unappealing as possible for the birds seeking food here is thus replacing all the grass around the runways. This new grass contains a natural fungus that gives birds a bad stomach, which will discourage them

from returning. In addition, this fungus will result in fewer insects and worms, which are the primary food resources of these birds.

"We are trying to make it less attractive for birds to stay within a radius of 13 kilometers from the airport, which is our safety zone. We can do this by removing their food resources, by creating poor breeding conditions, and by disturbing them when they are here. This is particularly aimed at the species we can see will make trouble for us in the future. If we can stabilize the situation already now, we can, hopefully, prevent future threats," explains Camilla Rosenquist.

A meaningful job

For these reasons, the hunting season for wood pigeons has been extended

1. Jan Lykkegaard Carlsson's 'office'. In twelve-hour shifts, two vehicles drive around the runways twenty-four hours a day.

2. A pair of binoculars is one of the seagull hunter's most important tools, and is always ready beside the driver's seat.

3. Jan Lykkegaard Carlsson testing a firecracker to use to scare off birds.

4. For a long time now, the Bird Control Department has wanted to change the designation of the occupation 'Mågejæger'. "It signals something quite different from what we actually try to do," says Wildlife Manager, Camilla Rosenquist.

in both Dragør and Kastrup compared to the rest of the country; and barnacle geese, which are protected in the entire EU, may be hunted in large areas of Amager. But for Jan Lykkegaard Carlsson and his colleagues, it is the exception rather than the rule to fire a bullet.

“A shot into a big flock just makes the birds fly around in complete confusion, and that isn’t very smart when you think about flight safety. Actually, that is what we want to avoid”, he says, adding that birds are actually very clever.

“For us, it is about preventing them from seeing through us. That is why we have so many different implements to frighten them. Especially black birds such as crows and ravens are clever, and if they have met firecrackers before, they

have very probably realized that they are harmless and so they don’t care. Therefore, we can never just use one tool, and it is the reason why a bullet is necessary once in a while to make them understand how serious it is,” he explains.

Before he became part of CPH’s permanent bird defense, he worked in the Security department. However, when he saw the job advertisement for seagull hunter, he applied at once.

“It’s a dream job for someone like me who has always gone hunting. I am paid for doing my hobby. A job like that doesn’t grow on trees.”

The last person to stop in the corps was 70-years-old, and replacements are rare on the team. Even though the job means long, lonely shifts at all times of day and

night and is far from ‘the wild west’ that some people think it is, being part of this is extremely meaningful he points out.

“Birds are the only intractable factor in the airport – everything else is 100 percent regulated in terms of security. But we are up against nature; no two days are alike. I often imagine the airport as a sort of theatrical performance, in which we all, via our functions, help the ‘journey’ to go smoothly. As seagull hunters, we are the final authority to ensure passengers a good departure - they just don’t see us.”



3



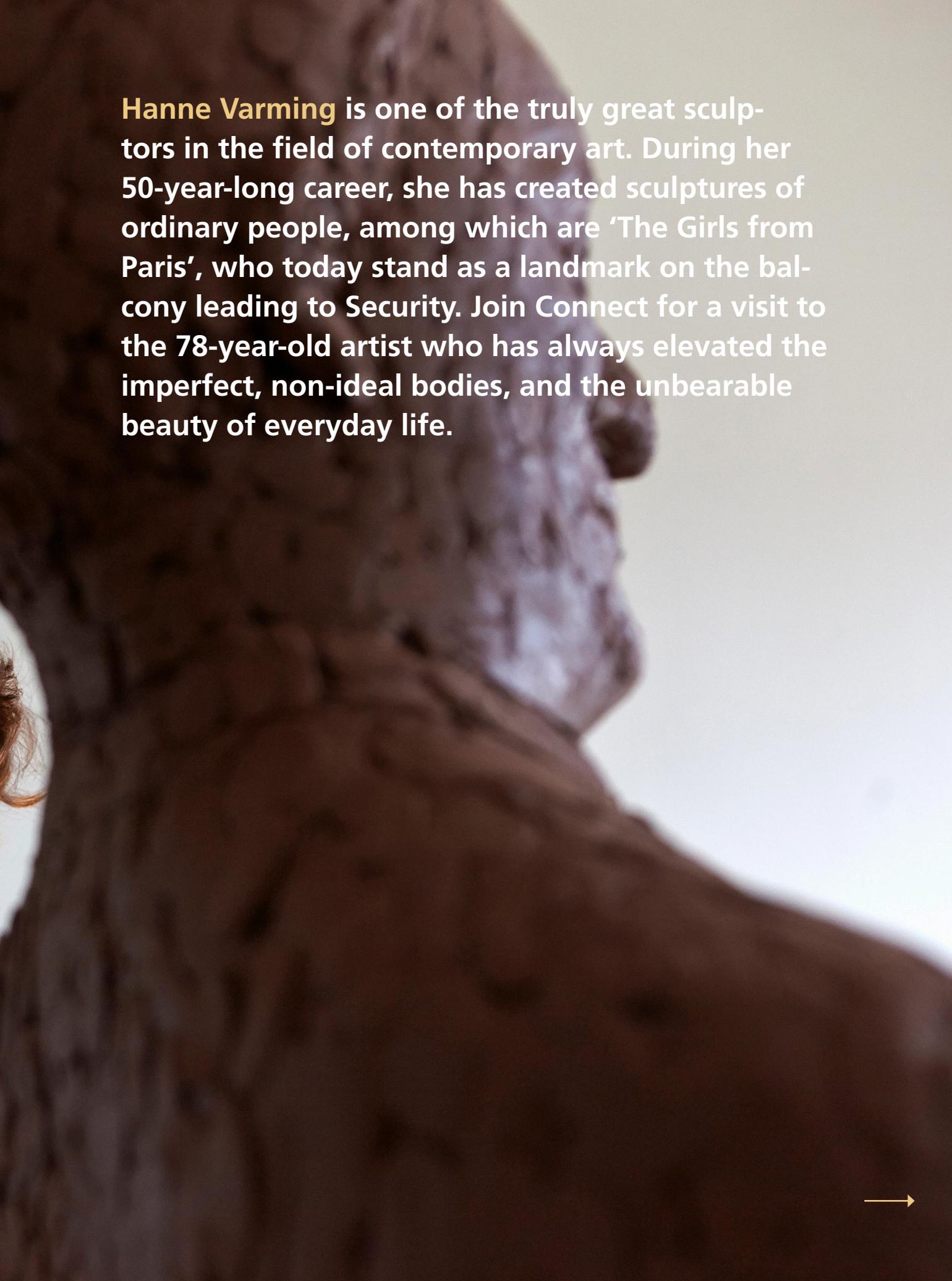
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The art of finding a dead bird

When an aircraft hits a bird, it is important to find it because it gives the pilot important information as to whether s/he should turn around or continue. If the bird is hacked to pieces, it could be a sign that it has caused severe damage to the aircraft. The size of the bird is also important. If it is only a sparrow, there is merely limited damage it can have caused. Here, the dog Sophy is an effective tool for the hunters. If there is a strong crosswind, the bird could be blown far away. However, this is rarely a problem for the trained hunting dog, who has worked here since she was a pup. ‘Bird strikes’ are, fortunately, rare. During the past five years, only one aircraft has been hit while Jan Lykkegaard Carlsson has been at work.

The grand old lady of sculptures





Hanne Varming is one of the truly great sculptors in the field of contemporary art. During her 50-year-long career, she has created sculptures of ordinary people, among which are 'The Girls from Paris', who today stand as a landmark on the balcony leading to Security. Join Connect for a visit to the 78-year-old artist who has always elevated the imperfect, non-ideal bodies, and the unbearable beauty of everyday life.



Observant and calm, they stand on the balcony in Terminal 3. Cast in bronze and yet almost alive. Both leaning on the banister, looking out at the travelers, a sharp contrast to the busy terminal where passengers are on their way out, home or elsewhere. The sculpture 'The Girls from Paris' from 1998 is one of the most well-known works of art in the airport, and the artist is one of the most esteemed sculptors in Denmark. Her sculptures can be seen everywhere in the country, but many of her major works are centered in the capital city. On Kultorvet, you can see 'Hyldebor', a portrait of her own great-grandparents, on a bench on the perimeter of the square; 'Konen med Hundene' adorns Tingstedet in Valby; while 'Konen på Kassen' reigns in Bispebjerg Hospital's Park. But it is not likely that you have heard of the artist herself. For the 78-year-old artist, Hanne Varming, prefers to be anonymous. Nevertheless, she has agreed to a visit from Connect at her apartment in Valby so we can learn more about her bronze girls and her long career. From her favorite spot in the kitchen with a view over a little square in Valby, she has been observing people for the three years she has lived here. She no longer sculpts models; her age put a stop to this a couple of years ago, but she still observes people on the street, who have always inspired her. There is especially one whom she has secretly observed for a long time. With an artificial leg and a little fanny pack, he makes his way over the square on his way to the corner store to buy two bottles of beer.

"I would like to have sculpted him if my fingers still worked," she says, considering her gnarled hands a moment.

"I have always found my inspiration on the streets. Ordinary people are my best models," she continues, and is backed up by her daughter, gallery owner Karen Margrethe Varming, who is here today to help jog her mother's memory. The artist sometimes has a hard time remembering all the little details from a long and eventful life.

"My mother looks at the world differently than us. She sees the beautiful in what others think is ugly. It has often happened that when we were out walking she has grabbed me and said, "Look, a nice bottom!" and pointed at a woman others might consider fat. She does not see that kind of thing at all. "

An eye for triangles

With her keen eye, her sensitive ability to empathize and her sense of capturing the moment, Hanne Varming has created deeply affecting and enthralling works of very

ordinary people during her long and impressive career. 'The Girls from Paris' is thus inspired by two Asian women Hanne Varming saw on a bridge when she had an exhibition at Galleri Asbæk at the famous Parisian art show, Fiac. One was Japanese and one was Chinese; and as they stood there, there was just something about their form and calm that captured the artist's eye.

"One was very rectangular and the other triangular – also her face. I have never drawn or sketched, so, like all my other sculptures, the Parisian girls are modeled freely from my imagination. However, I always exaggerate the figures a bit, which is, fortunately, permitted."

The exaggerated body shapes have become one of Hanne Varming's characteristics. From the long, tired breasts and large bottoms to bodies losing shape or collapsing. When she finished her education at the art academy in 1965, figurative art was not trendy. Instead, abstract, anti-naturalistic, and minimalistic art was popular. But Hanne Varming was never attracted by this.

"I can't see a rectangular sculpture and exclaim 'Oh, this is great'. I've never wanted to create something rectangular. For me, people have always been the most fun," she says, and her daughter elaborates:

"Your way of being abstract has been to distort and pull a bit in your models. But no, the abstract form has never been your thing."

Despite this, she has always observed in shapes – especially triangular ones – when she made models. And if you study The Girls from Paris carefully, you will soon discover the many geometric shapes that, together, create the two women. The angles of the arms, shoulders that bend in towards the neck, and the full hips towering over the gathered knees.

"The process of creation has to be fun for me, and this is where I think the geometric shapes come in. Just think how lucky I have been to work all my life with something that was so much fun."

From factory to academy

Her interest in making shapes began at an early age, and already as a six-year-old, she was making countless models of small figures. She lost interest in school after falling far behind the others due to a year in the hospital because of scarlet fever. Therefore, after struggling back and graduating in 1955, her father got her a position at Royal Copenhagen, where she began making models of flowers for Flora Danica service. One day, one of the factory's sculptors discovered the many model wax figures she kept in her desk drawer, figures she had secretly modeled

1. 'Konen på Kassen' is an iconic example of Hanne Varming's fascination with the human body

2. 'Konen med hundene' is another of Hanne Varming's most famous works. Here, photographed in Palsgaard Park outside Juelsminde near Horsens, but you can also encounter the elderly woman in bronze in Valby.

3. Hanne Varming's method of working with layers of small clumps of clay is very recognizable. She has always worked this way because this is how she was taught at the Academy, she says.



»I can't see a rectangular sculpture and exclaim 'Oh, this is great'. I've never wanted to create something rectangular. For me, people have always been the most fun.«

Hanne Varming

when making flowers became too boring. Here he found figures of the factory workers and visitors such as Prince Philip of England, Queen Ingrid and Jawaharlal Nehru, India's first prime minister. The old artist urged her to enroll immediately at the Royal Danish Academy of Fine Arts – to end her life here in the factory was not an option, as he put it. She was simply too talented. She took his advice and has earned her living ever since by using her hands: with clay, plaster of Paris and bronze. Today, she can look back at her 50-year long career, which has made her one of the most esteemed sculptors in Denmark. Long ago, she earned her own special place in Danish art history – and her art has become part of our collective consciousness.

Her work can be seen in public places all over the country: in town squares, courtyards, parks; or in buildings containing sculptures and busts. Here, they blend in with the surroundings and, like 'The Girls From Paris', become part of the crowd. Moreover, if you ask the aging, cheerful woman why she has kept going for all these years, the answer comes promptly:

"Because I can't stop."

Bread and butter work

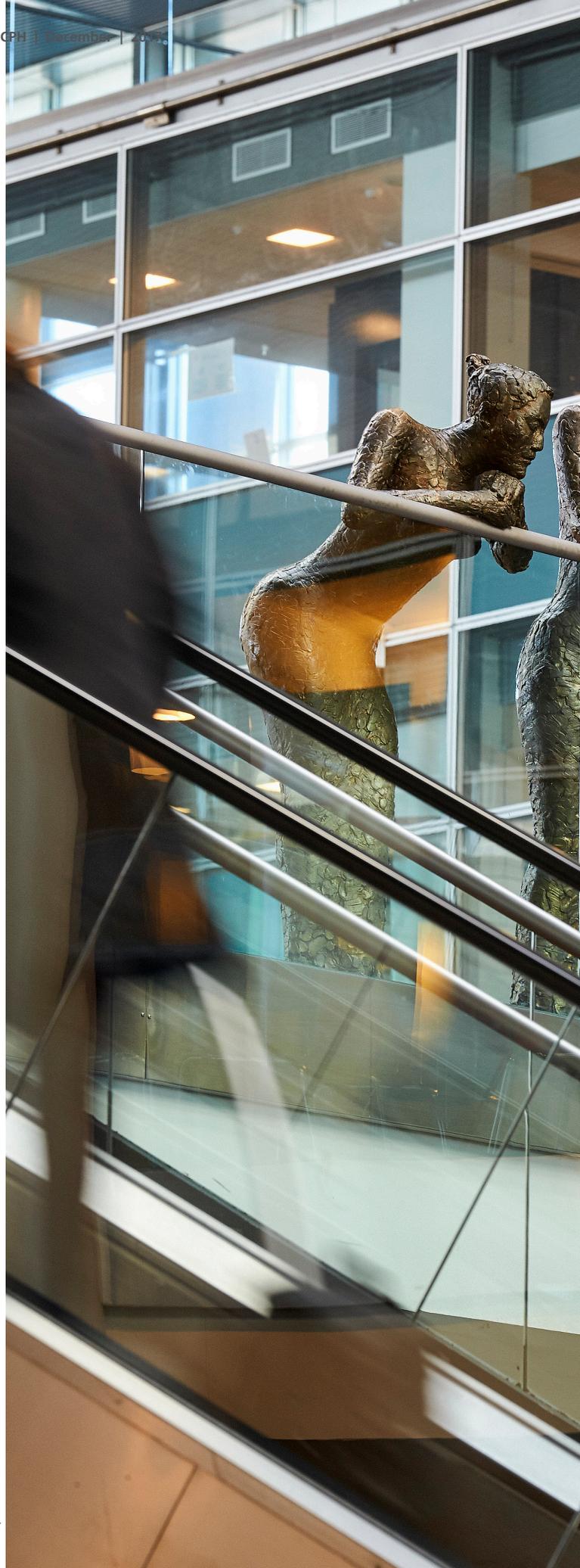
Besides sculptures, Hanne Varming has also made small porcelain figures for Royal Copenhagen, portraits of Queen Margrethe and Crown Prince Frederik on the Danish ten- and twenty kroner coins, and busts of both private and famous people. She calls this her 'bread and butter work', which enabled her artist's economy to make ends meet. Having four children required a certain surplus to keep the family afloat. However, since turning 50, she has toned down the more commercial work in order to concentrate on what she thinks is fun: sculptures, for which she makes all the decisions from A-Z concerning expression, form, and process.

The Girls' life in CPH

The Girls from Paris was not originally made for CPH, but for the artist herself. She exhibited them in a plaster of Paris version in the window of Galleri Asbæk, where former information manager in CPH, Merete Rønde, came by and immediately saw the potential. They were then cast in bronze and adapted to the balcony's dimensions. If you go by KØS – Museum for Art in Public Places – you will see a sketch of the sculpture now standing in CPH.

About Hanne Varming

Hanne Varming made her debut at Charlottenborg's Spring Exhibition in 1963, and over the years has been included in many exhibitions. She has received many awards, too, including The Academy's Gold Medal (1964), the Niels Mathiesen Award in 1983, and the Eckersberg's Medal in 1988. In 1990, she was awarded a lifelong grant by the State Art Foundation.





3 short questions to Peter Christmas- Møller, owner of the gallery Christmas Møller Art Projects

What is it that the artist Hanne Varming can do?

"What sticks out is that she portrays the human expression in a charming and painfully honest way. Always with respect and warmth, though. She conveys a sincerity in each figure, regardless of how deformed the characters appear. Using caricature, she models her way into human decline. Nevertheless, you cannot help loving her portrayals. Varming conveys the unsightly in such a superior manner that we all see something beautiful in it."

How significant a work of art is *The Girls from Paris*?

"When evaluating Hanne's (Varming, ed.) art and influence, it is worth noting that 3-4 million people see *The Girls from Paris* each year. Today, this sculpture is an international celebrity and in many ways in a league with *The Little Mermaid*. It has become a symbol of Copenhagen, and we don't have many of them. It is so perfect that the sculpture has been placed just there. Of course, there has to be someone observing the travelers, someone looking back in time, whereas the travelers are looking ahead. For this reason, it is a stroke of genius both in position and in expression. If you were to make a canon of Danish works of art, *The Girls from Paris* would undoubtedly rank high on the list."

What has this sculpture meant for Hanne Varming's career?

"It is extremely important for an artist's career to have created a work that is famous in wide circles. She has created other significant and powerful works, such as *'Oldeforældre på bænk'* (Great-grandparents on a bench), which is placed on Kultortvet in Copenhagen, but *The Girls from Paris* is in a class of its own."

Looking for art in the terminals.

1/

What: Arkadia

Who: Frans Widerberg

Where: Pier A (between gates 18 and 34)

When: 1998

In Pier A, the Norwegian painter Frans Widerberg and the Danish glazier Per Steen Hebsgaard have created two enormous works in glass. The first is an equestrian statue of glass, located in front of Lagkagehuset where the pier divides into two. The second is a glass frieze of no less than 140 square meters divided into three sections in the pier's window section facing the runways. The life-sized glass horse is the first of its kind in the world and symbolizes 'movement' and being 'on the way'. The glass frieze, which the artist calls Arkadia, portrays flying humans, horses, and centaurs – symbols likewise associated with traveling. Both literally, represented by the airport, and figuratively, in the more philosophical aspect of 'the journey of life'. The friezes are executed in beautiful color combinations accentuated by the daylight streaming through the southern façade and reflecting the themes on the shiny marble floor. Each time you pass by, the effect will be different because the outside light differs from hour to hour and season to season.

2/

What: Labyrinthine Floor Mosaic

Who: Jørn Larsen

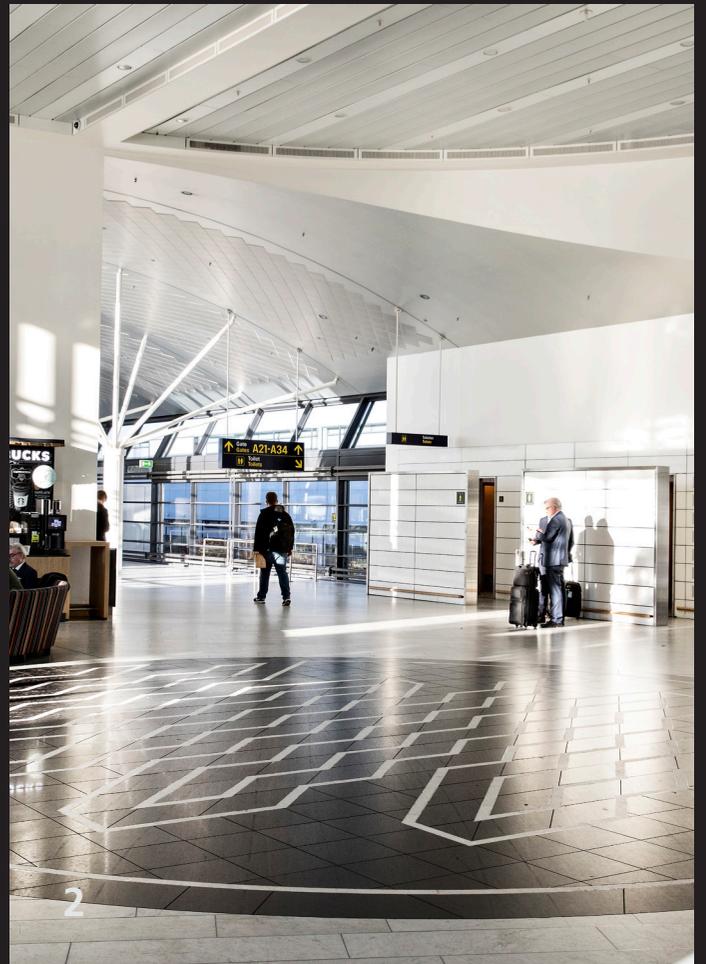
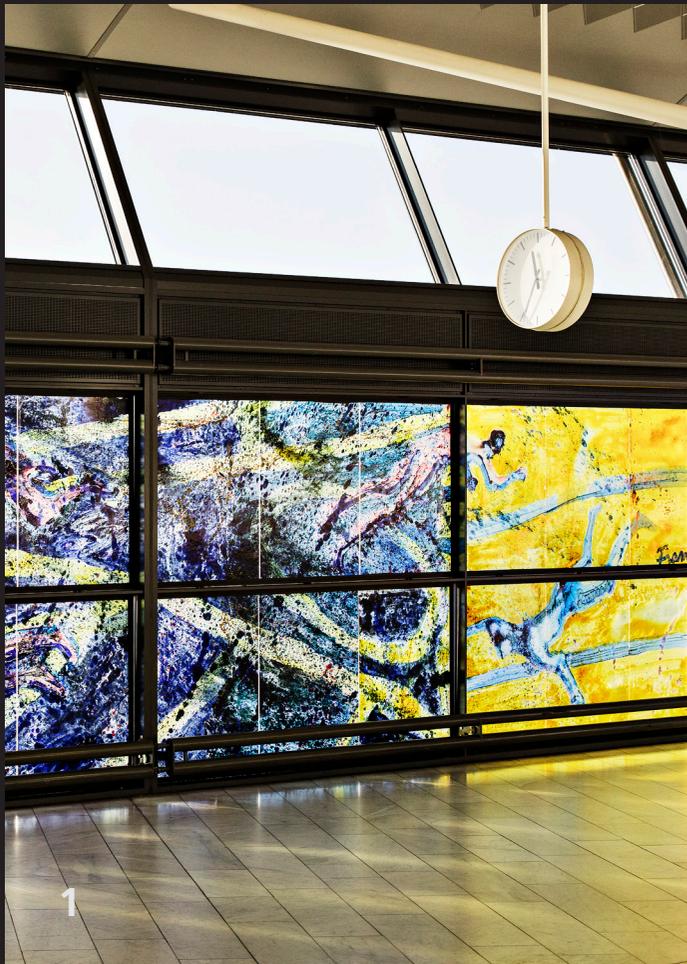
Where: Pier A (between gates 18 and 34)

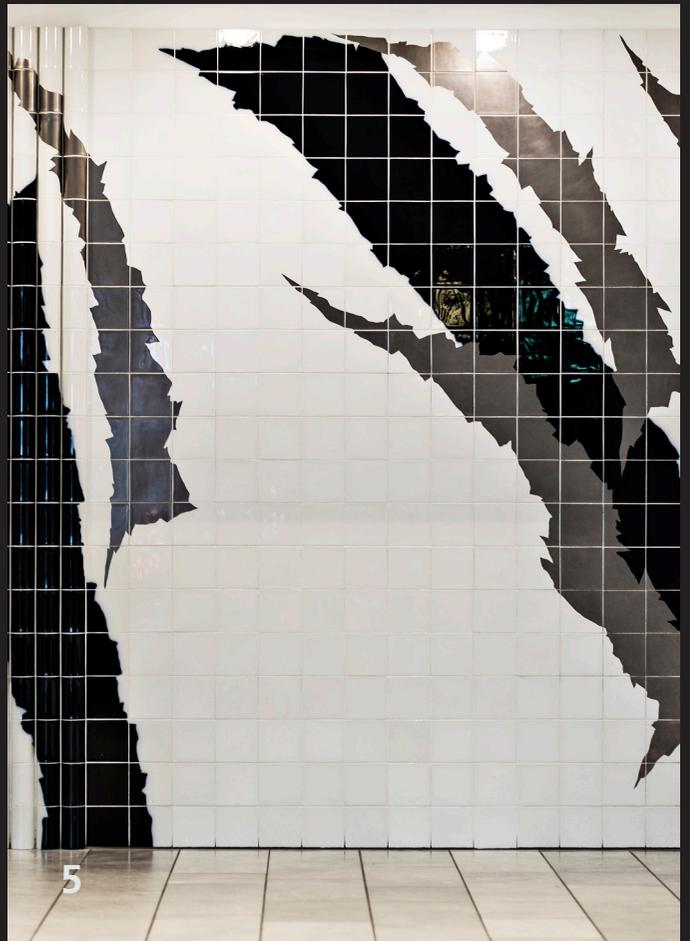
When: 1998

In the middle of the floor leading to gates A18-A34, artist Jørn Larsen has created a labyrinthine mosaic executed in black Swedish granite and white Italian marble. The floor mosaic, 8.9 meters in diameter, with its stringent, almost mathematical form, goes well with the architectonic lines of the surrounding space. At the same time, it contrasts with Frans Widerberg's abstract sensuous world (described above). Jørn Larsen describes his work in this way: "I chose the king and queen of colors – black and white – in whose polished surfaces you can see your reflection; my idea was to add to the work a dimension of flexibility in addition to the geometric drawing's own inherent sense of movement." If you locate the magical spot along the outer circle, you will experience how the labyrinth virtually rises from the surface.



The airport is full of unique works of art, which, over the years, have found their way to the terminals. Learn the stories behind some of them here, when Connect guides you to the greatest art experiences in CPH.





3/

What: The Never-ending Work of Art
Who: Egon Fischer
Where: Pier C, 2nd floor
When: 1996

'We want to enrich, not apologize!' This was the point of departure when Copenhagen Airport, in the mid-1990's, stood on the threshold of an extensive construction project that would result in many building walls around construction sites in the internal terminal areas. An idea came up to decorate the boring white walls and replace the 'Sorry for the inconvenience' signs with outstanding art, and the Danish sculptor Egon Fischer was chosen. Known for his playful approach to the world, his style was perfectly suited to the task. Fischer was thus asked to create 105 reliefs in aluminum, in clear colors and various patterns. He assembled and combined the reliefs himself when a new construction site was to be screened off; and this could be done in an endless number of ways, which gave the name to the work of art. The Never-ending Work of Art. Today, the reliefs are permanently installed on the second floor in Pier C; playful combinations of shapes and colors allow the viewer to create his/her own story based on the many pictures.

4/

What: The Four Winds
Who: Henrik Starcke
Where: The roundabout by the multi-story car park by Terminal 2
When: 1964

Artist Henrik Starcke (1899-1973), in collaboration with the airport's architect, Vilhelm Lauritzen, created The Four Winds. The sculpture is executed in copper, stainless steel and enamel; it portrays, as suggested by the title, the four winds (east, west, north, and south) symbolized by four figures reaching out to the corners of the earth. Starcke was educated in painting at The Royal Danish Academy of Fine Arts, but switched to sculpture, going his own way in a very spontaneous, inventive and humorous style. The sculpture originally stood on an open parking area by Terminal 2. However, when excavation work commenced on the Øresund Bridge in 1993, it was decided to move the sculpture temporarily in order to protect it during the construction period. In the summer of 1999, the artist's centennial anniversary, The Four Winds returned to the airport's public area by the multi-story carpark by Terminal 2. The Four Winds was then re-inaugurated by new graduates from Tårnby Gymnasium, who resumed an old tradition of dancing around the sculpture. This tradition is upheld today, even though the sculpture has been moved again. This time to its present location: in the

middle of roundabout West by the entrance to Terminal 2. The Four Winds, moreover, is somewhat of a symbol of CPH: for instance, it can be seen in the Olsen Gang films, where it is used as a symbol that the gang was in the airport

5/

What: Ceramic Tiles
Who: Lin Utzon
Where: Pier B
When: 1986

In connection with renovations in Pier B in the mid-1980's, the airport and KHRAS architects, who were the project architects, asked artist Lin Utzon to decorate the pier. The result was a number of friezes made of hand-made, half-round and flat ceramic tiles in blue, white and platinum glaze, which today harmonize very well with the pier's recurring materials: concrete and marble. After studying the inflow of light, the artist managed to create a rhythmic progression in the extremely long room with her decoration. Utzon's work was the first in a series of works of art specially created for the airport in an endeavor to make Copenhagen Airport a representative of Scandinavian art, design, and architecture. As in many of her other works, natural impressions and phenomena such as light, water, sky, and organic materials form the basis of the abstract world of shapes. She has a keen sense of materials and composition and finds inspiration in both Nordic light and clear Nordic colors. In addition, she is also fascinated by the simplicity inherent in Japanese art and culture, which can be seen in her minimalistic friezes here in the airport. Lin Utzon, as her name may suggest, is the daughter of world-famous Danish architect Jørn Utzon.

»Art creates a visual experience in a space. Even if you walk past without consciously thinking about it, art gives an unconscious experience of harmony. In an airport, which is characterized by a sense of being busy, art contributes to creating a good experience and a sense of wholeness in the area.«

Inge Wredstrøm, in charge of art in CPH

People are not the only ones who check in daily at Copenhagen Airport. Several times a week, animals of all sizes are loaded on board passenger flights headed for all corners of the earth. Connect visited CPH's Veterinary Center in October when four puppies were trapped in no-mans-land and 32 piglets were on their way to Japan.

Animals on the



The pigs from Kolding have just arrived and are herded over into two large wooden cages.

go



The small pups are happy and playful, even though they are in the airport for the third day.



Eksport Inspektion/udlevering

Animals from third countries must always be checked upon entering the EU. The airport's two border veterinarians see to this.

Cats, horses, aquarium fish. Indeed, even anteaters, armadillos, and rhinoceroses have passed through CPH's Veterinary Center, which is responsible for the control of animals and their accompanying documents. This day in October is not quite so exotic though when Connect pays a visit. Today's program consists of 32 piglets to be sent to Japan later in the afternoon and four little puppies with an uncertain future to be decided. A colleague in customs confiscated the four Maltese puppies a couple of days previously when a man attempted to smuggle them out of the airport concealed in his hand luggage. But, as they came from Serbia, where rabies is a wide-spread dog disease, there are very strict admission requirements, and the four pups did not have proper documentation. Now veterinarian Sørine Quaade Møller is waiting for the owner to make a decision as to whether he will pay to send them back or whether they are to be put to sleep. They are definitely not being allowed in, she states.

"I have been here for a year and a half, and, luckily, I have never had to put any animals to sleep. We usually always find a solution, and I am pretty sure we will find one in this situation, too," she says, while carefully examining each pup in turn. One of them had a bad stomach last night, but otherwise, they seem healthy and fit and are returned to their cages. All they need for now is special diet food.

Bulk shopping for yogurt

Animal keeper Birgit Lena Egebjerg Sørensen is also at work today. She has worked in The Veterinary Center since 1994 – in the beginning as an office assis-

tant, but for the past twenty years as an animal keeper. She is the one who feeds the overnight 'guests', goes for walks with them in the Center's little yard, and assists with virtually all the animal transports. Once, she emptied the gas station by the roundabout of their entire stock of yogurt: a couple of stinking cardboard boxes sent to the wrong place from Amsterdam turned out to contain a pair of armadillos and several anteaters, and a search for the proper feed was immediately commenced.

"The sales assistant stared unbelievably at me when I bought their entire stock of yogurt, but the animals liked it very much. It was quite extraordinary to have them walking around here, and it was one of the more spectacular days here in our department," she says, still unable to resist a big smile when remembering how it was when they discovered what the cardboard boxes actually contained.

Today it is 'only' 32 pigs on their way from Kolding to Japan that are to be loaded on board SAS's departure to Tokyo at 15:45. A long queue on the free-way has delayed the process a little, but there is no panic yet because there is still a long time before departure.

Breeding stock from Denmark popular abroad

When the truck finally arrives at the warehouse on Kystvejen 16, work begins immediately. Stefan Mortensen and Jacob Frost Nørgaard from Breeders of Denmark, who are sending the many breeding pigs to a customer in Tokyo, herd five animals at a time with a loud whistle from the truck over into a

wooden cage, which is to be their home for many hours to come. Before this, the bottom was strewn with sawdust so the big animals have something to root around in. The pigs' numbers are checked in the process so the veterinarians are certain that the papers are in order.

Danish breeding pigs are very valuable because the breeders here at home have succeeded in breeding a sort 'that produces more piglets than any other country', as Area Manager Jacob Frost Nørgaard puts it.

"And they are just much more robust than many other pigs. That is why they are so popular in, for instance, Japan," he says, adding that they send pigs from CPH every second month.

When all the pigs are in the two wooden boxes, the final details must be attended to. The water containers' positions are adjusted a bit and the locks are hammered shut so the animals can't suddenly open them. And now everything is ready. Most of the 15-week-old piglets have lain down and closed their eyes. As if in some way, they know about the long journey ahead and have decided to get some sleep before meeting new experiences in Japan.

Postscript: Luckily, the four little puppies flew back to Serbia a couple of days after Connect's visit to the Veterinary Center.

Birgit Lena Egebjerg Sørensen, animal keeper in CPH, has expertise in handling all kinds of animals, from mice to elephants, from aquarium fish to horses.



When the airports

48 hours. That is how long 200 designers, business entrepreneurs, and programmers had to come up with their ideas as to how we can ensure a better trip for passengers across different airports. Copenhagen Airport, along with six other European airports, were behind the event, which took place in Deutsche Telekom's old headquarters in Berlin. In small groups, the participants had two days to develop an idea, code the solution, and present the result for a panel of judges consisting of one representative from each of the seven airports. The concept, called 'Hackathon' is a fast-growing method for companies to get new input and new knowledge concerning their core competences. And for the airport, it made tremendously good sense to participate, explains Niels Frøhlke, Digital Business Development Manager in CPH and co-organizer of the event.

"We have previously held a case competition at KEA, where the students were tasked with thinking about The Shopping Center and the future of the airport. No completely new ideas emerged, but the process was interesting. Therefore, we began looking more closely at holding a hackathon ourselves. In the meantime,

Schiphol Airport in Amsterdam, asked if we would arrange one with them, and we jumped at the chance," he says, adding:

"In a hackathon, the participants are presented with a broad, general issue for which they typically have up to 36 hours to arrive at solutions. For companies, this means that they get a fresh perspective concerning challenges facing them related to new technology, while the participants as a rule apply for jobs in these companies. Either they want to show off to the companies, or else they have a specific idea that they can test to see how sustainable it is."

Wild energy

Under the title 'Recoding Aviation – Hack the passenger journey', the participants could choose one of four tracks: 'Before the airport', 'In transit', 'In the air', and 'After landing'. Some participants had formed a team already, while others pitched their ideas on the spot, attracting interested parties. Each airport contributed data for the groups to use in their work so that the results could be as realistic as possible.

"The energy was totally wild. People stayed up all night to meet the deadline with their solutions, skipping both sleep and showers. It was very intense and amusing to see the wild ideas that emerged. Especially since they had such a short time to both develop an idea, code it, and prepare a presentation," explains Niels Frøhlke.

One group, for instance, developed an idea with slot-times for the queue to Security: a passenger was given ahead of time a certain time for the security check. Another team worked on an app with which a passenger could take a photo of his/her hand luggage and find out whether or not it was too big to take on board, while a third team attempted to make a game based on flight times. In this game, you could, for instance, guess whether a departure was from Gate 7 or Gate 8.

Simple but good

After two days of intensive development and coding, followed by presentations and live-demos on the stage, the best project was finally chosen. The winning votes went to the team behind 'Unstuck' – a simple system that has the

Wild ideas, lots of cola, and minimal sleep. Together with six other airports, CPH organized a so-called ‘hackathon’ event, in which 200 creative heads gathered for two intensive days in Berlin. The goal was to come up with ideas as to how trips for passengers can become even better.

were

potential to make the waiting time in Security more predictable. The concept is simply this: passengers can book a time in the queue in order to plan their passage through Security in a new way. The time is sent via SMS, and you are subsequently sent a reminder. In order to be implemented, though, the idea requires further development and testing of prototypes to see if the concept can function and if passengers will take advantage of such an opportunity at all. For these reasons, CPH is not considering implementing the project right away, he points out.

“Even though we do not yet have an implementable solution as a result, we have been inspired as to how we can structure innovation using a format in which everyone can participate and which makes use of people who do not usually work with the Airport. The hackathon concept itself is very interesting. This time, it was primarily to try it out and see if it is something we can use in the future, and I can easily see this happening. I don’t know whether it will be in cooperation with Danish companies or in collaboration with other airports again, but the concept is certainly a good one.

hacked

Funding for further development

Two groups that the judges believed had great potential received, in addition to the honor, the opportunity to sharpen their ideas even more in collaboration with a couple of the participating airports. Besides the actual winner, Unstuck, the team behind the project Skill Port also received a sum of money to further develop their idea. Skill Port is based on being a sort of Tinder for business travelers. Not with a dating purpose, but rather with a focus on business and networks. When you are sitting in an airport and killing time anyway, Skill Port gives you an opportunity to come into contact with investors, for instance.

They took part

Københavns Lufthavn, Schiphol Amsterdam, London Gatwick, Genève Aeroport, München Flughafen, Swedavia Airports, Fraport - Flughafen Frankfurt am Main



THE BACK PAGE

CPH is a unique workplace – mostly because of the many committed people coming to work here every day and giving travelers an extraordinary experience. In each issue of Connect, we zoom in on one of them and ask him/her to complete ten sentences.

Sascha Saxo Larsen

Store Manager at DAY BIRGER ET MIKKELSEN

If you have not yet discovered it, you will soon learn that ... I am a work-addict

On the other hand, you can look forward to ... the fact that I am soon taking a vacation

I will never learn to ... think before I speak

People always think that I ... am a poor cook. My mother-in-law thought my boyfriend would die of hunger

But I want to say that ... life is too short for bad food

When I am not a work, you can find me ... busy with at least 10 projects, Netflix and Spotify

Not many know this, but ... I collect fridge magnets

I have only recently discovered that ... Susanne from Ecco is very sweet

My best experience in CPH was when ... an English customer came into the store and said that she was just browsing because we didn't have her size. I told her that we did, but that we kept large sizes in closed cupboards. She ended up buying three different sets of clothes that I recommended.

In conclusion, I just want to say ... that the airport is a really good workplace. It's wonderful to always meet so many happy people: from the moment you pass through Security until you join the crowd at Joe & The Juice and order your morning coffee.