

**Interreg**

CENTRAL EUROPE



European Union  
European Regional  
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**CULTURECOVERY**



# WHAT IS CULTURAL HERITAGE?



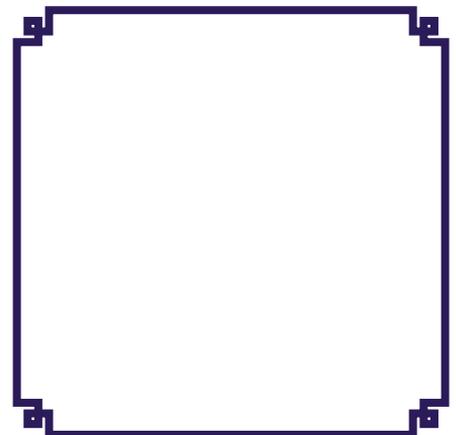
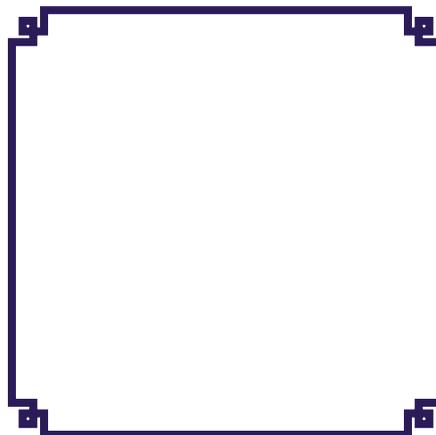
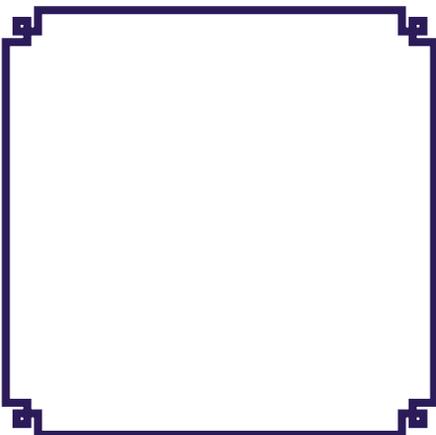
There are things that should be preserved for future generations. Why? One of the possible reasons is the emotions they evoke within us and because they make us feel part of a tradition belonging to a certain country and a certain way of life.

They could be things we hold or buildings we explore, music we listen to or stories we tell. Whatever their form may be, they are part of one's heritage and safeguarding it requires active effort.



If you had to present your country to a foreigner, what monument (sculpture or painting) would you use for this purpose? Would you present your country using a story, dance or music?

Use the boxes below to draw a monument representing your country, a typical dish and a dance or write the lyrics of a characteristic song.



Would the content of these boxes be the same if you had to present the region you come from?

One's cultural belonging is not defined only by material monuments or collections of objects in museums.

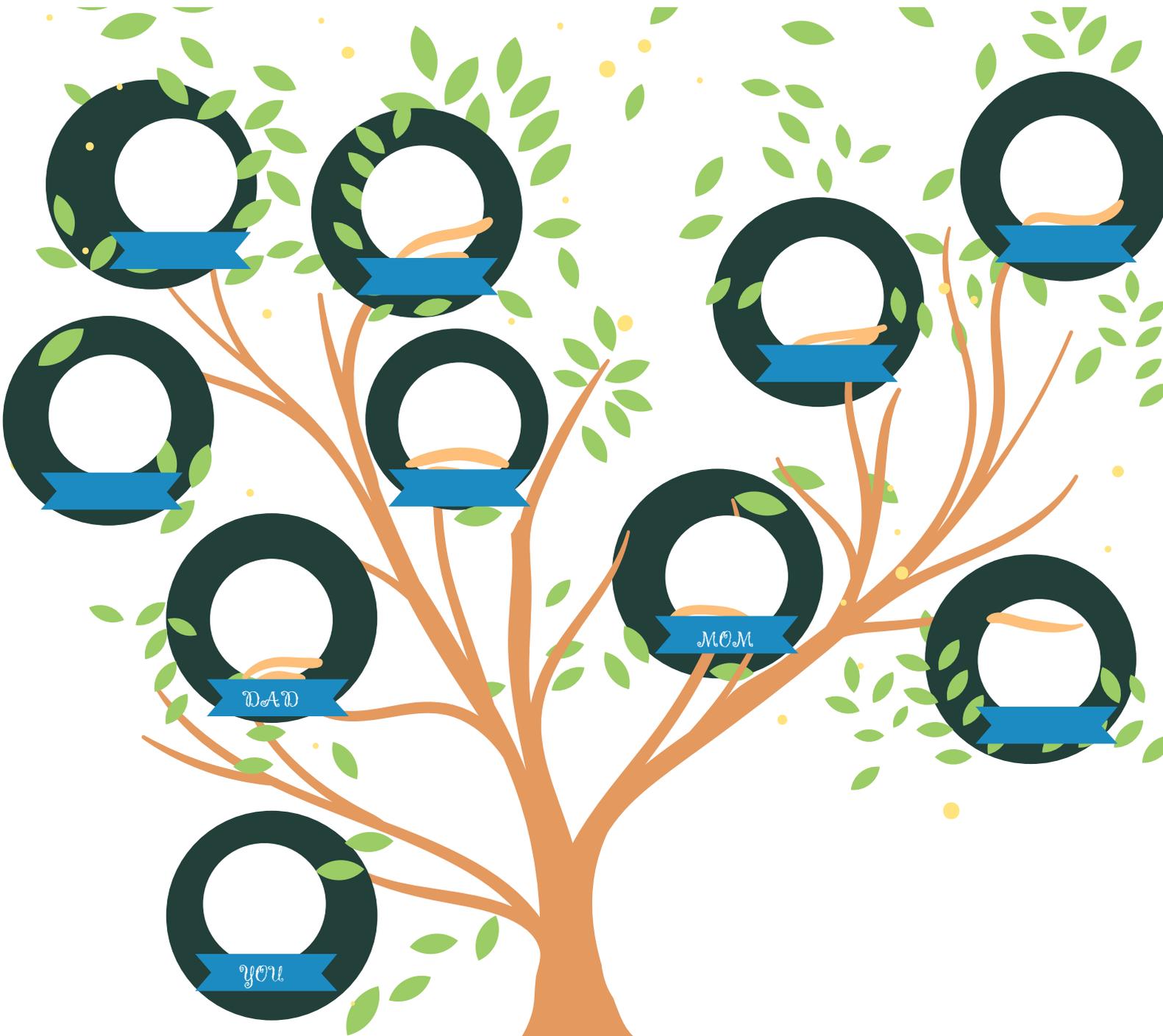
Cultural identity is also made up of traditional practices, representations, expressions, knowledge, rituals and production skills. Such tradition is intangible (we cannot touch it, turn it or move it like we can with a painting or sculpture) and thus called:

**INTANGIBLE CULTURAL HERITAGE** and it is an important part of our identity.



Who are your ancestors?

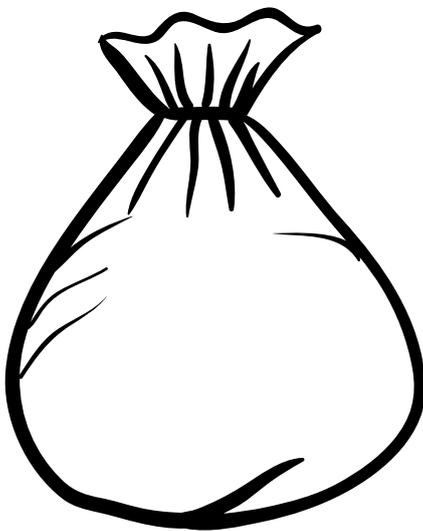
Draw your family tree that goes all the way to your great-grandparents and write the names of the places they are from.



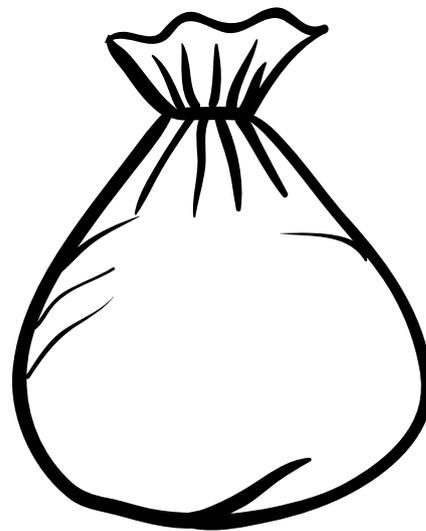


What is tangible and intangible cultural heritage? Put (copy) the objects related to tangible cultural heritage in one sack, and terms related to intangible cultural heritage in the other.

- TRADITIONAL MUSIC
- MUSEUM OBJECT
- STORYTELLING (MYTHS AND LEGENDS)
- LACE-MAKING SKILL
- MONUMENT
- CHURCH



TANGIBLE



INTANGIBLE

Learning about the different forms of intangible culture teaches us to respect and keep an open dialogue with other communities. Although such tradition is intangible and non-material, it is an important part of our identity. The communities and groups that create it are those that keep it alive and pass it on to the next generations. It is a living form constantly changing because it is created anew by communities as a response to their environment.



Have a look at your family tree again and the places your ancestors come from. Has your ancestors' place of origin brought a certain custom into your family that differs from the customs in your environment?  
Describe it!

.....

.....

.....

.....

In order to be kept alive, intangible heritage must be important for the community it originates from. Certain forms of intangible heritage risk being forgotten and lost if not aided. However, this kind of heritage does not have to be or cannot be preserved at all cost. Being a living form, it follows life cycles and it is completely natural that some elements disappear after some new forms derive from them. Sometimes certain forms are no longer important to their original community and are therefore lost and forgotten...



**Ask your eldest family members** how they prepared for the end of the year and the start of a new one?

.....

Was December an important month?

.....

Was it connected to any special holidays and celebrations, or was January more important?

.....

What about New Year? Was it a special, or just an ordinary day?

.....

Was the end of the year connected to any special holiday?

.....

Was there music and dance? If yes, what kind of music and dance?

.....

Were there presents? If yes, what kind of presents?

.....

What dishes did they eat?

.....

Can they still make those dishes or are they forgotten?

.....



Make a list of customs and compare them with customs preserved to the present day. Draw an element (if there is any) that has been preserved in your family and passed on from generation to generation, from your ancestors to the present, related to the end of the year and welcoming the new one.

A large, empty rectangular box with a dashed border, intended for a student to draw or write about a preserved custom.

Intangible cultural heritage is an important factor in maintaining cultural identity and diversity in the face of growing globalization.

Why is UNESCO an important factor in the safeguarding of intangible cultural heritage?



Have you ever heard about the UNESCO organisation? What is its goal? What do the letters UNESCO stand for?

**U**

**N**

**E**

**S**

**C**

**O**

**UNESCO** is an organization within the United Nations with a mandate in education, science and culture. UNESCO's main goal is to contribute to safety and peace and promote collaboration among nations in the field of education, science and culture. UNESCO includes 193 member states.



VISIT UNESCO'S WEBSITE AT [WWW.UNESCO.ORG](http://WWW.UNESCO.ORG) AND FIND THE MEMBER STATES.

This organization has been active in the field of intangible cultural heritage for 60 years now and adopted the Convention for the Safeguarding of the Intangible Cultural Heritage in 2003.



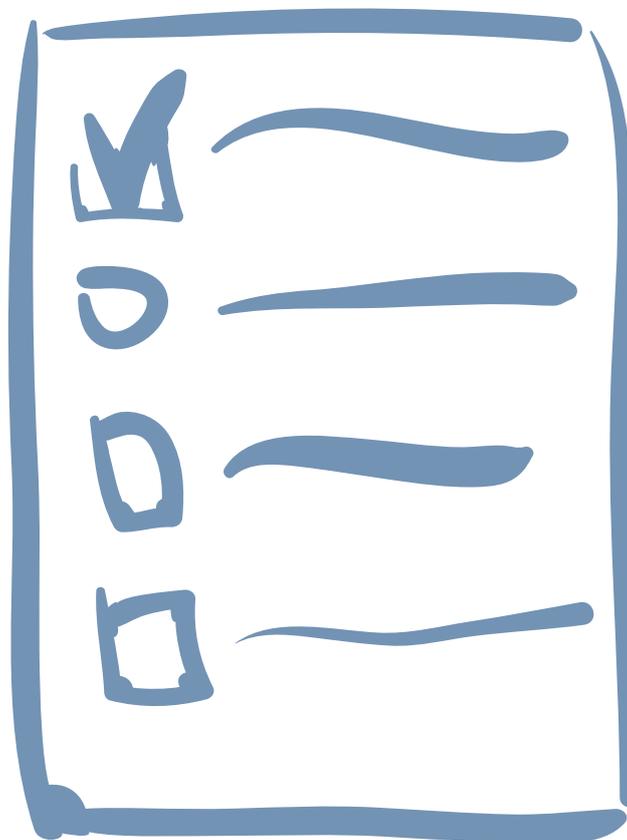
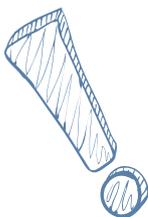
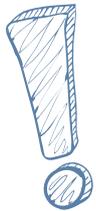
The Convention is aimed at safeguarding intangible cultural heritage, raising awareness about its importance and providing international collaboration and help. The Convention is focused on the role of the community and group in safeguarding intangible cultural heritage.

There are two lists and a register of good safeguarding practices that include elements of intangible cultural heritage:

- ▶ Representative List of the Intangible Cultural Heritage of Humanity
  - ▶ List of Intangible Cultural Heritage in Need of Urgent Safeguarding
  - ▶ Register of Good Safeguarding Practices
- **The List of Intangible Cultural Heritage in Need of Urgent Safeguarding is of utmost importance for those elements which need urgent measures to be kept alive.**



Go to <https://ich.unesco.org/> and enter your country in the search engine to find how many elements are inscribed in the register of intangible cultural heritage. Single out the most interesting element for you and find out as much as possible about it.



# ECOMUSEUMS AND INTANGIBLE CULTURAL HERITAGE



What does the word “ecomuseum” remind you of? What do ecomuseums do?

.....

The term “ecomuseum” is very often misinterpreted. The “eco” part of the word gives the wrong impression that ecomuseums are ecological institutions. Although they do take ecology into account, it is not the main point of action for these museums. Instead, they aim at establishing an active collaboration with the local population. Ideally, and very often in practice, the museum staff are part of the local population. Professionals help in a very small segment: when doing research, catalogue production or event and project organization. However, the driving force in most ecomuseums are volunteers that can be the local population or professionals from nearby areas.

Ecomuseums are active in the field of preserving the cultural and natural heritage and represent an important link in the process of safeguarding intangible cultural heritage.

**This booklet presents the work of 10 ecomuseums and the elements of cultural and natural heritage that they preserve and interpret with their activities. Apart from traditional practices, knowledge and skills, the booklet also presents the flora and fauna that is interpreted by some of the ecomuseums. In this way we strive to present the contemporary practices of heritage preservation that understand the close ties between the natural, social and cultural habitat.**

**Go through these pages and find out their stories.**

CARP  
VALLEY  
ECOMUSEUM



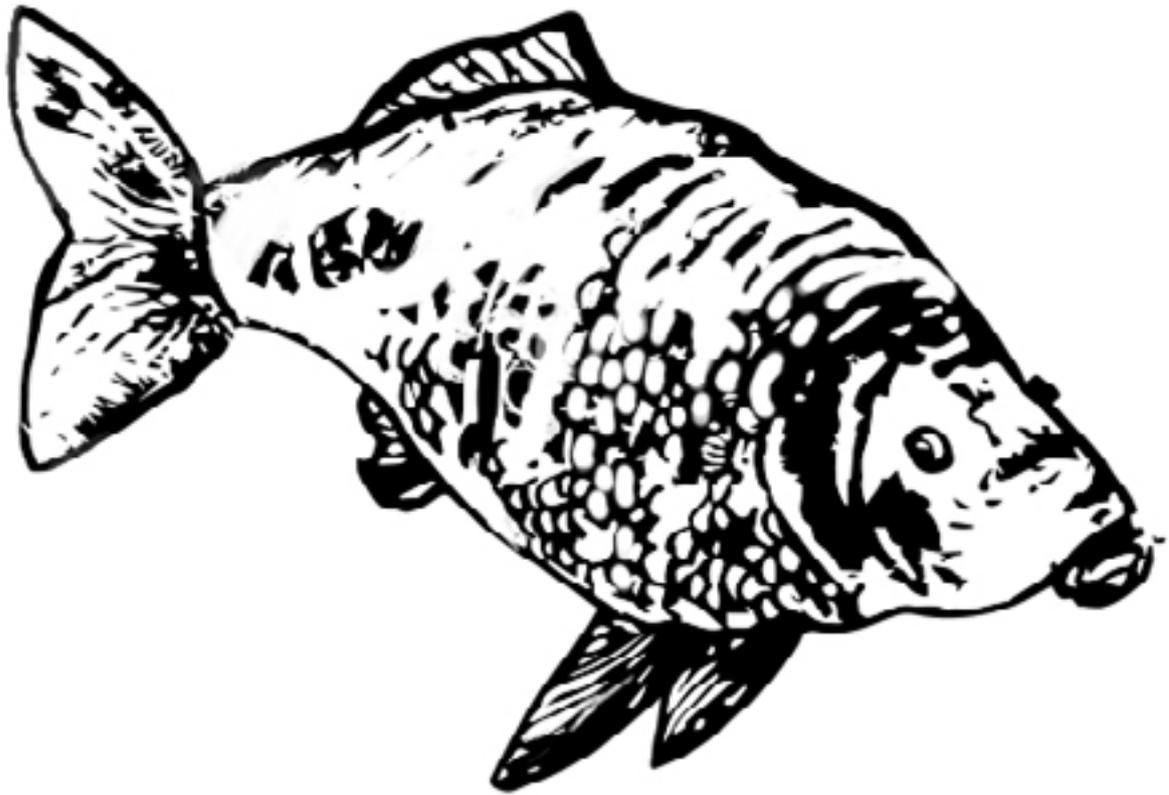
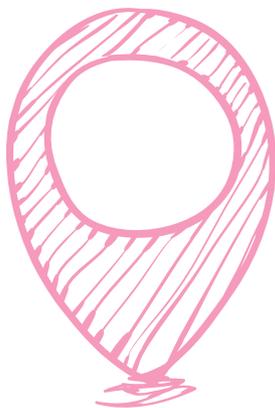


Illustration of a carp– coloring page

The Carp ecomuseum is located in the attractive natural environment and bustling tourist area near Auschwitz and Wladowice.



Find these places on the map.



The ecomuseum was launched to encourage the collaboration between local communities – the 7 municipalities in the valley area. The fishing character of the valley enables the visitors to learn about the fishing tradition, to buy fresh or processed fish and to relax outdoors. Besides, in the surrounding areas there are numerous places where you can learn about bee-keeping and buy honey products, attend pottery workshops, cooking classes and buy local souvenirs.

The ecomuseum focuses on several elements:



## FISHERY AND FRESH-WATER FISH FARMING



The tradition of fresh-water fish farming dates to the 13th century and is passed on from generation to generation. Fishery is not only an important branch in the economy of the valley, but it is also important for its heritage.



What could have changed in fish farming since the 13th century up to the present day? What remained the same? Has the fishing equipment changed? Are any new materials used nowadays? Are there any negative influences affecting fish spawning? What are they?

Is there a branch in the local economy of the place where you live that has such a long tradition? If yes, write it in the field below.

.....

.....

.....

.....



## THE TRADITIONS OF WICKER BASKET WEAVING AND MAKING PAPER FLOWERS



The valley is well-known for its craft traditions: same as fishery, wicker weaving also dates to the 13th century.



Find the video on making paper flowers here: <https://www.youtube.com/watch?v=6MmzT8Gc-aU> (or a similar one) and try your hand at this skill.



## FISHERY

An important element of the ecomuseum's activity is the fisheries. A fishery is a place where fish are reared for commercial purposes.





## ZATOR CARP



The Zator carp is a special kind of carp named after the Zator municipality where this sort of carp is produced.

It weighs between 1,100 and 1,800 grams.

The beginning of carp breeding dates to the times of king Boleslav Wrymouth (1086-1138) and the first written records of Zator Carp can be found in Jan Długosz's (1415-1480) chronicle.

On 20 May 2011 the Zator carp received its Protected Designation of Origin and it may be bred exclusively in three municipalities in Lesser Poland.



Have you ever been fishing with anyone?

.....

What equipment did you use?

.....

What did you use for bait? Does your family eat fish?

.....

How many times a week?

.....

Is eating fish related to a special holiday?

.....

Ask your parents and grandparents how much fish they used to eat and whether the preparation and eating habits changed.

.....

What kind of fish do you mostly have?

.....

Find a recipe for the preparation of carp and make a feast dedicated to the carp.

.....

# CERVIA ECOMUSEUM



The local population is at the heart of Cervia's ecomuseum. The ecomuseum is organized around several elements: the water and sea, the natural environment, the history of the ancient salt pan and the production process that is more than 1000 years old. The Cervia salt pan is the oldest and northernmost one in Italy and has a surface of 827 hectares.



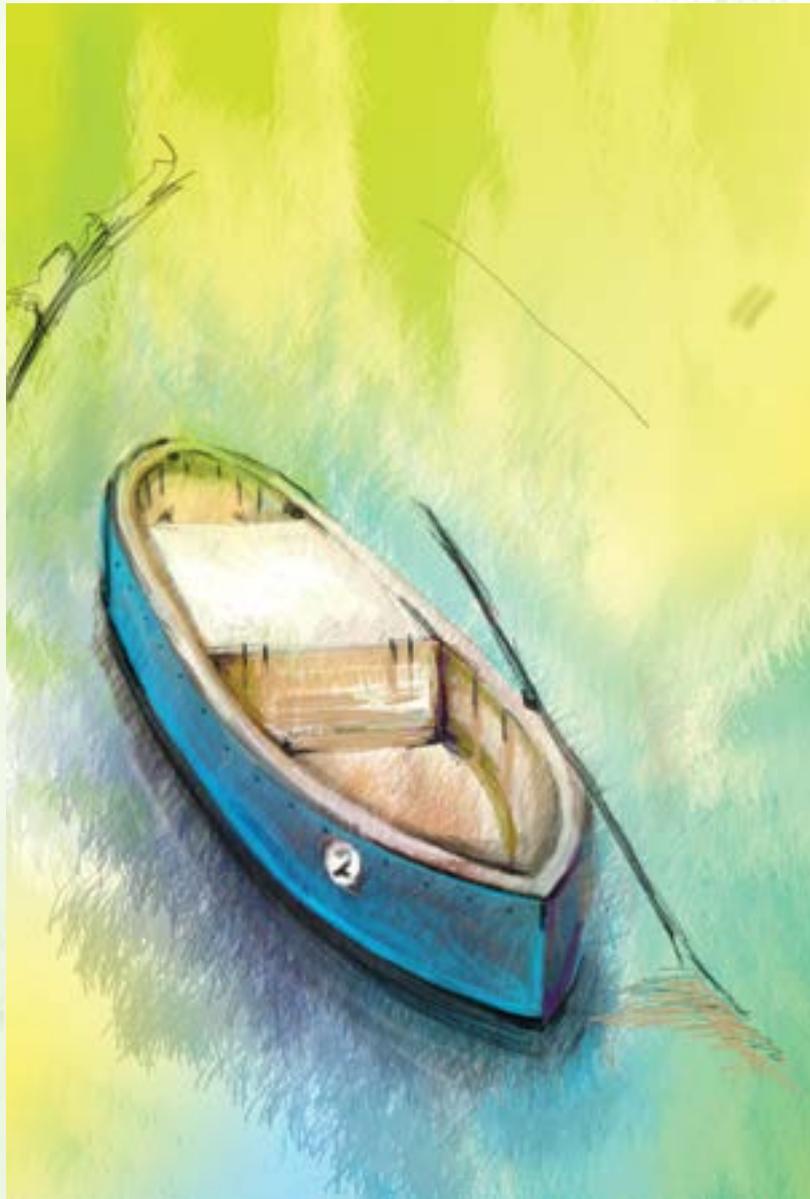
What is a hectare? Find out yourself or ask the Maths teacher how many meters make one hectare.

.....

In the past, salt used to be called white gold due to its importance.

The salt pan became an animal reserve in 1979 and in 1988 it became part of the Po River Park.

The salt was collected by hand until 1959 when the process became mechanised. Until then, the salt pan had been divided in 200 smaller areas and each of them was given to a salt-worker and his family.





## TOOLS FOR SALT COLLECTION

An important element closely related to collecting salt are the traditional tools used by workers, such as:

- ▶ Cariol
- ▶ Caseta
- ▶ Ghevar
- ▶ Palunzel



Based on their appearance, write what each tool was used for.

.....

Are there any similar tools in the area where you live?

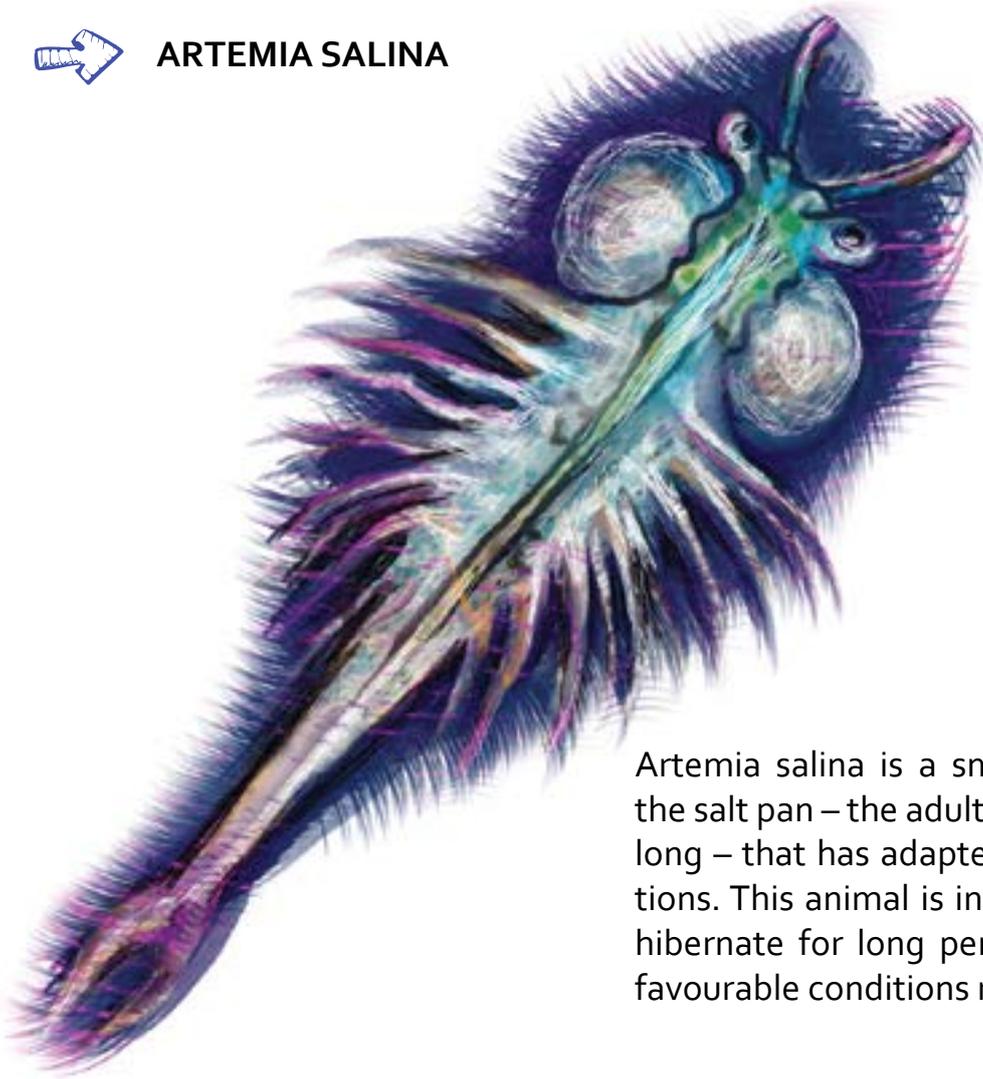
.....

What are they used for (if they are still used)?

.....



## ARTEMIA SALINA



Artemia salina is a small crustacean living in the salt pan – the adult is about one centimetre long – that has adapted to extreme life conditions. This animal is interesting because it can hibernate for long periods (many years) until favourable conditions reappear.



It feeds on seaweed, especially on a red alga called *Dunaliella salina*.  
The pink bird flamingo owes its gorgeous pluming to its favourite food – the tiny brine shrimp *Artemia salina*.



## SALICORNIA

Salicornia (glasswort) is a plant, which grows in the salt-doused land near the salt pan. The soil salinity is what gives the plant a strong, salty taste. This plant was used for seasoning food in the past when salt was very expensive and was referred to as "poor people's salt". Today, this plant is also called "sea asparagus".



Find a recipe containing glasswort (either as a fresh ingredient or as seasoning).  
Make an herbarium containing local plants.





## PIADINA

Gastronomy is an important element of intangible cultural heritage. There are dishes that are traditionally linked to certain areas. Piadina is such a dish and it is related to



the Emilia- Romagna region. Each area in Romagna has its piadina with its own peculiarities and way of making. Depending on the area, it bears different names: piada, piê, pijda, pida, pida.

The intangible local heritage is also reflected in the variety of names we use. It is linked to the production of focaccia and unleavened breads, popular in the Mediterranean and in the Middle East.

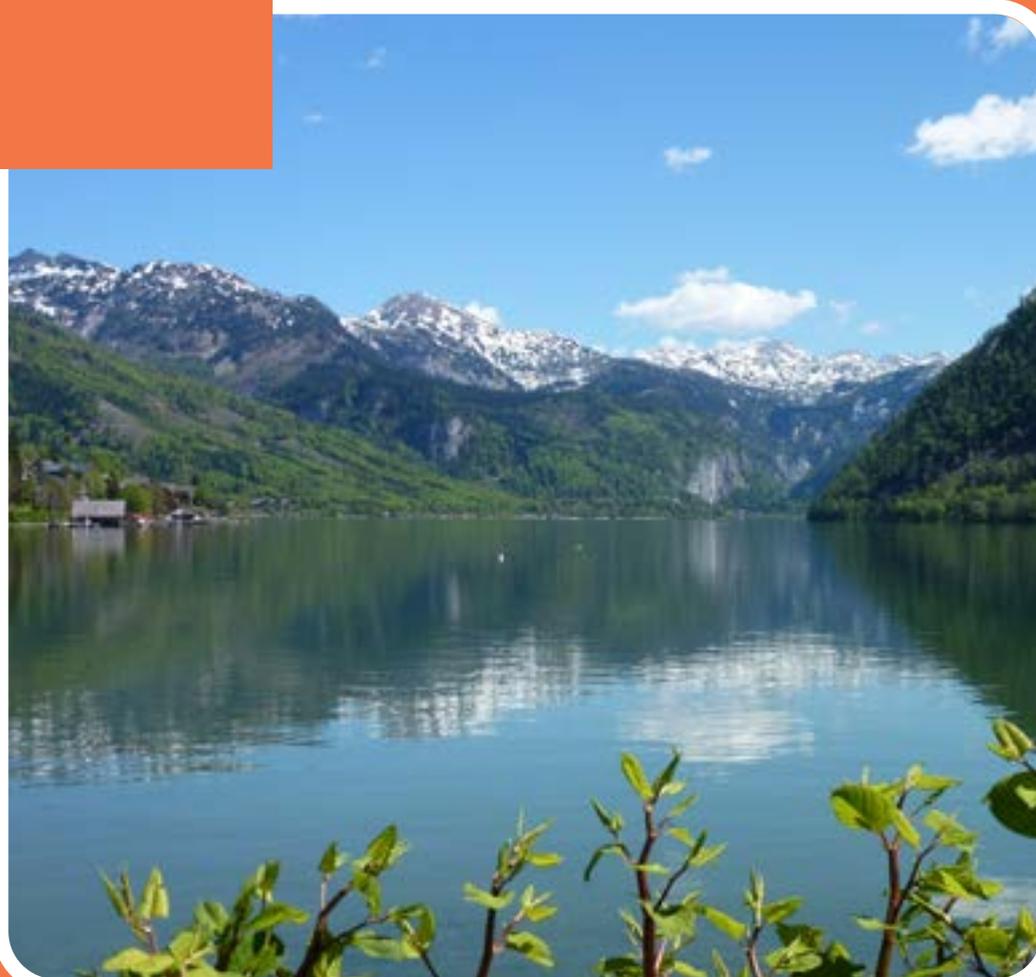
### Ingredients:

- ◇ *White flower*
- ◇ *Lard or olive oil*
- ◇ *Cracked coarse salt*
- ◇ *Tepid water (you can add a bit of milk, too)*
- ◇ *Baking soda (for a fluffier piadina)*
- ◇ *Honey - used in the traditional recipe from Cervia*



*The ingredients are kneaded and formed into dough balls called 'panet', and then left standing for half an hour. The dough balls are then flattened to 0.5-0.75 cm thickness, depending on the local traditions. A good piadina goes hand in hand with seasonal products (garden herbs, cabbage, radicchio), cold cuts (ham, salami) and cheese (pecorino, squacquerone, etc.).*

# STYRIA ECOMUSEUM



Styria is one of the 9 federal states of Austria. It is also called the “**Green Heart of Austria**” because of its expansive green forests.

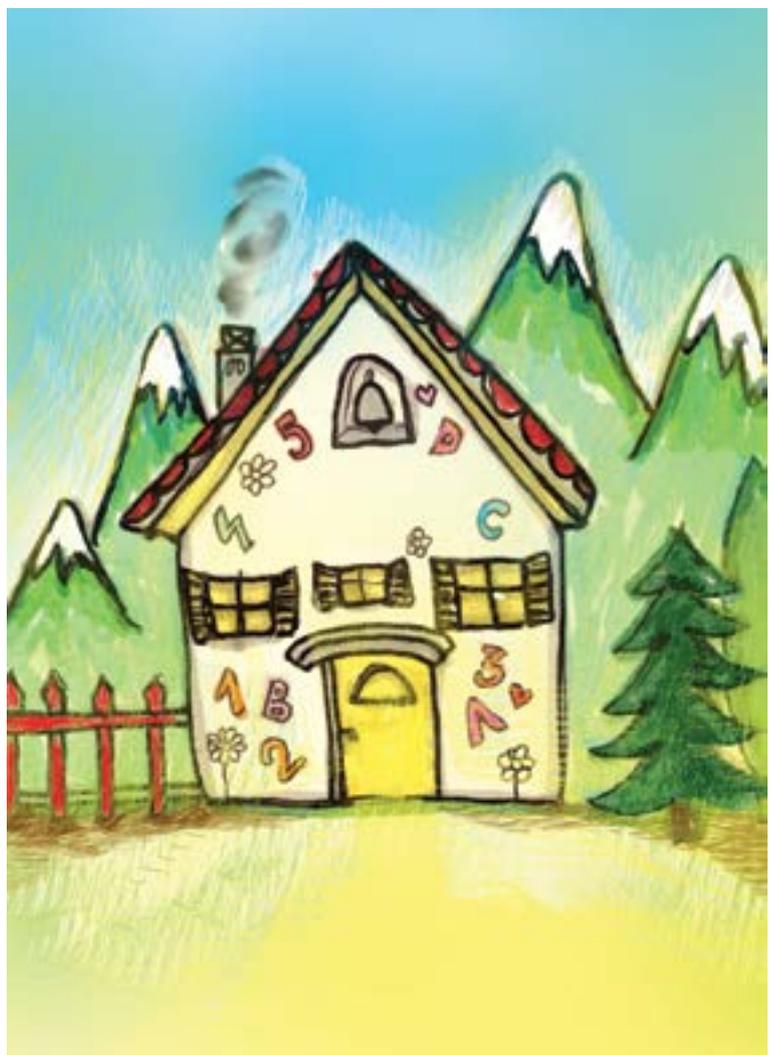
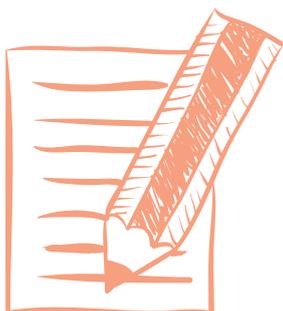
*“The future needs origin”: In the same way that a tree cannot live without its roots, people also need to connect to their roots (parents, grandparents).*

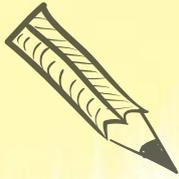
The Styrian Ecomuseum focuses on the importance of heritage for today’s and future generations. The Styrian eco-museum, thus, was created for children and adults who want to preserve their cultural heritage and identity. At the moment, it includes 3 locations: Krieglach, Puch bei Weiz, and Trofaiach.

## FOREST SCHOOL

The Forest school was opened thanks to the endeavours made by Peter Rosegger. It was used as an educational institution for Krieglach children and was closed in 1975 and then turned into a museum.

A school is a place for learning;  
childhood and learning are closely  
related to playing.





Talk to the elderly about their education.

How many years did it take?

.....

What school subjects were there?

.....

What did they use for writing?

.....

How did they calculate?

.....

Did they have homework?

.....

What was their favourite subject?

.....

What happy moments do they remember?

.....

Do they remember their teachers' names?

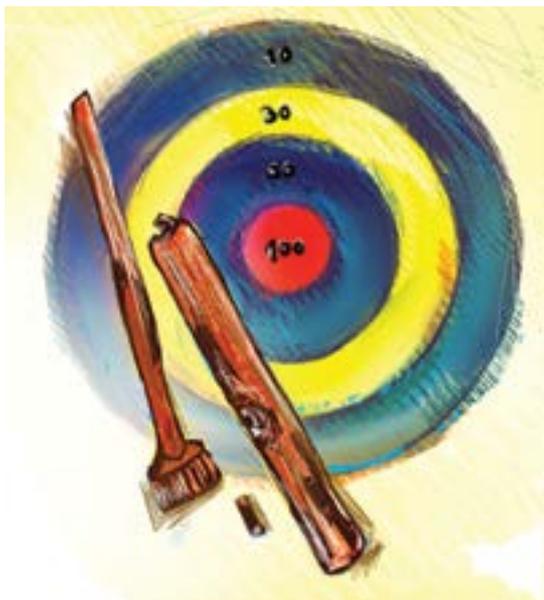
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Was there anything unusual you found out?

.....



 **HOLLERBÜCHSE**



This wooden toy that comes from the municipality of Puch bei Weiz was enjoyed by both old and young. Corks were used as bullets for shooting, with the traditional target painted or stitched onto a white cloth. The shooting distance was usually between 4 and 5 meters.



Is there a similar game today?

.....

Where is it played?

.....

Who is it played by?

.....

Ask the adults if they have ever played a game of target shooting?

.....

What did they use for playing?

.....

How many players did it include?

.....

What was it called?

.....

Write down the rules and play it outside.





## GAI-DIRNDL

Gai-dirndl that comes from the municipality of Trofach, is the traditional costume of this area. The development of traditional clothing is driven by people's need to preserve clothes that have been tried and tested but that also need to fulfil modern needs.

The Gai-Dirndl is composed of:

- ▶ Leibl (shirt)
- ▶ Kittel (gown)
- ▶ Schürze (skirt)
- ▶ Bluse (blouse)
- ▶ Tücherl (small scarf)





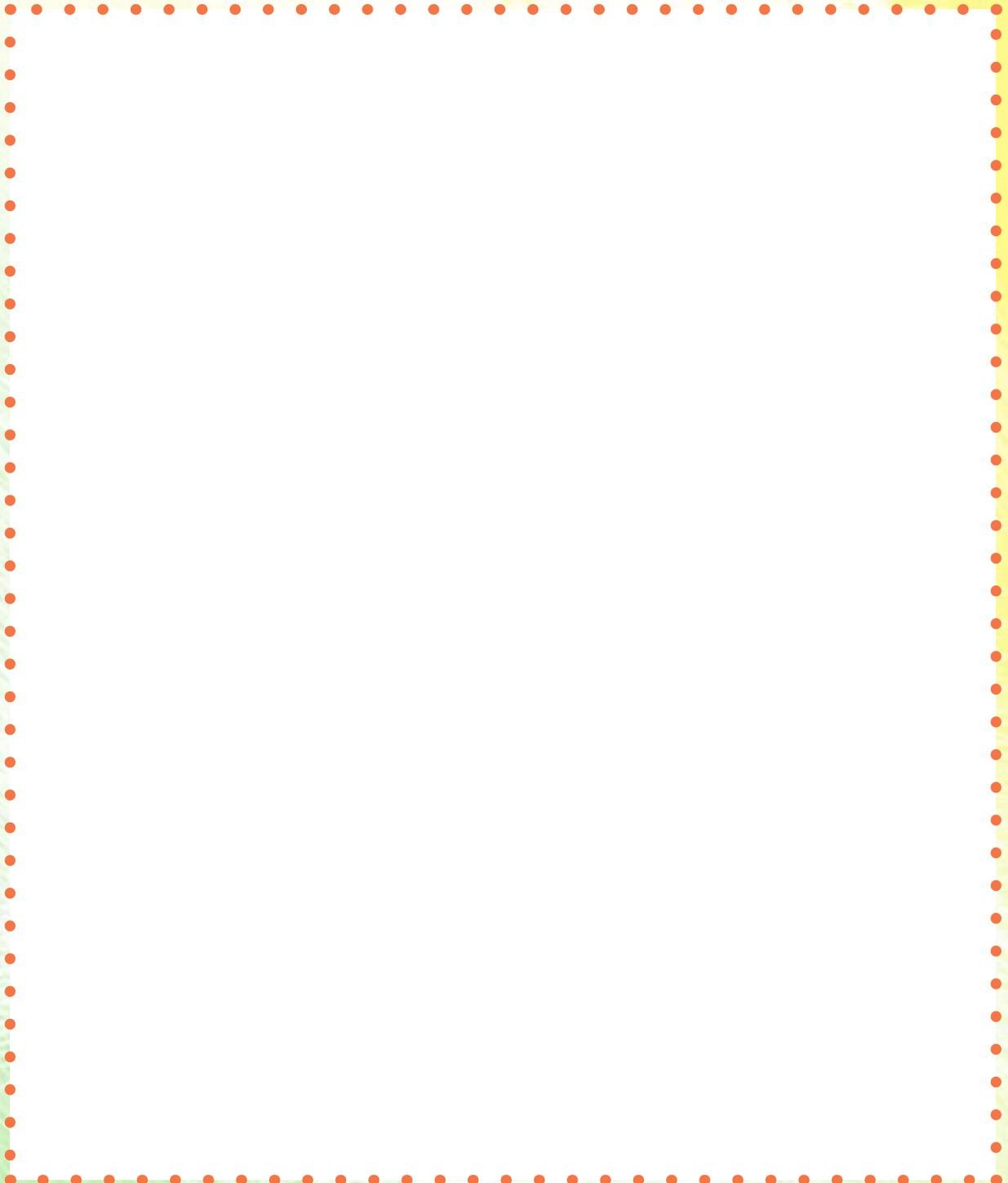
Imagine you are a fashion designer and redesign all the Gai-dirndl elements - change their colour, form, add a new pattern, design a new decoration for the apron.

What do traditional clothes in your area look like?

.....

What are the traditional colours?

.....





## **MARMOT (*Marmota marmota*)**

The loveable rodent, which became popular due to its characteristic whistle, lives around the area of Zölzboden. There, the rodent can be watched while it plays, eats, and lazes around. Marmots grow to be 50 cm tall.



 **APPLE TREE (*Malus pumila*)**

Evidence shows that apple trees have been grown in this part of Europe for centuries, certainly since Roman times. Nowadays, farmers aim to selectively grow the most delicious and resistant types of apples. Apple plantations cover large parts of the Puch municipal area.



What kinds of apples do you know?

.....

Is there a proverb or story in your country where apples are mentioned?  
(*An apple a day keeps the doctor away, Snow White, Original sin*)

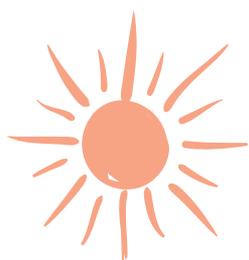
.....

What apple-based dishes do you know?

.....

Can apples be used to make savoury dishes?

.....



Ask your grandparents how they used to eat apples.  
Ask your mum to make your favourite apple cake or help her prepare it.

# ECOMUSEUM OF MARSH PLANTS



The Ecomuseum of Marsh Plants is located in Villanova di Bagnacavallo (Ravenna), on the left bank of the Lamone River.

In ancient times this area was part of a complex system of waterways and wetlands which extended to the Adriatic coast.

The first inhabitants began to exploit the modest marsh grasses which grew spontaneously and abundantly (bulrush, lakeshore bulrush, sedge, common reed) to create different types of artefacts.

Over the centuries this original form of handicraft grew to become, in the nineteenth and twentieth centuries, one of the major businesses in the area.

The artefacts were made by all the community members, from children to the elderly, and they offered employment and supplementary income to women. Nowadays, the ecomuseum preserves the memory of this production with its collection.

## GIANT CANE HUTS

Huts made of common reed (*capèn* or *capân* in the local dialect) show how marsh grasses could be used for the construction of large buildings. They can be defined as natural houses, comparable to bird nests. The material and construction method make them earthquake-proof. Their thick plant-made walls fulfil even modern thermal protection criteria, thanks to the air inside the reeds.



Nowadays, only a few examples of huts survive, but in the past, they were very widespread and were a distinctive feature of this rural environment. Unfortunately, these buildings have been neglected and abandoned, leading to the loss of an important testimony of tangible (the huts) and intangible (construction skills) cultural heritage. Originally, the huts were used as houses. However, with the improvement of living conditions, the huts were turned into warehouses, garages or something else.





Is there a similar kind of hut used for living or storage that was eventually forgotten or neglected due to the advancement of building techniques?

.....

What is its ground plan?

.....

What is it made of?

.....

What are the similarities and differences between this building and the huts described above?

.....

Besides large huts, there are several other important elements in this area:

 **ROPE (Tnisa)**



Ropes were often made by 5/6-year-old children – before and after school – who had the task to produce a 60-meter skein of rope wrapped around a chair (about 90 m). This length was necessary to be able to warp the loom to make a large mat.

  
**Interesting fact:**  
one circle around the chair  
as a measurement unit.  
Is there an unusual  
measurement unit  
in your area?



## BULRUSH MAT



There are several kinds of mats:

- STURA
- STURÓN
- STURA 'D ZIRIA
- BLACA
- STURÖL



Can you find bulrush objects in people's homes nowadays?

.....

Design and draw a bulrush object for everyday use.

What is it used for?

.....



## ➔ THE SHOPPING BAG

The most important artefact for this area was the shopping bag.



A peculiar type of present given to a newly-wed couple consisted of a shopping bag that contained bread, salt and a bottle of wine.

It was called *e' ragàl* (the present) in local dialect: the bag symbolized the home, the bread symbolized what was necessary, the salt symbolized intelligence and the wine was "something more"- they represented good wishes and material abundance for the couple.

SHOPPING BAG



BAGS FOR FISH





What are the traditional presents for newly-weds in your country?

.....

Apart from this, what other wedding customs are there?

.....

**Ask the elderly to tell you about wedding customs present in their times.**

.....

Was there a special kind of dish or drink?

.....

What were the wedding toasts and wishes?

.....

Did they use to sing or recite any special songs and poems?

.....

Did they wear traditional clothes at weddings?

.....

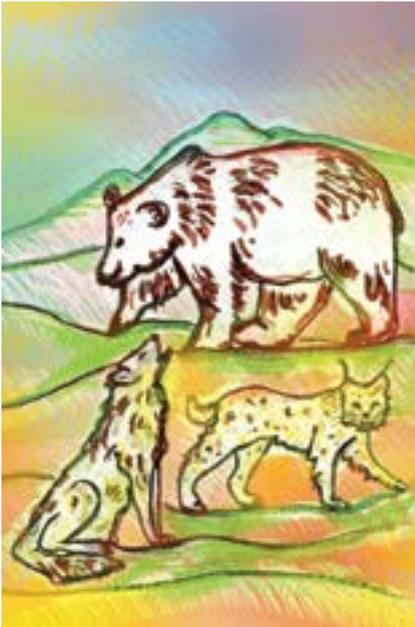
What colour was it?

.....

**Look for your grandparents' and parents' wedding photos...  
Write down all about it.**

ECOMUSEUM  
OF SEASONAL  
LAKES PIVKA





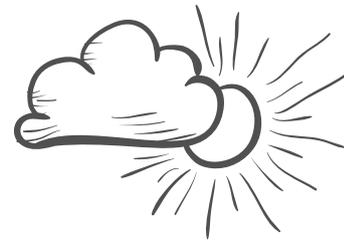
The Seasonal Lakes of Pivka Nature Park are located in the south-west part of Slovenia.

The park consists of 17 seasonal or intermitted lakes. There are three natural factors that affect the area:

- the karstic relief,
- climate and
- water.

However, the human imprint should not be left out or neglected, since people have been present in this area throughout the centuries.

The Ecomuseum of the Seasonal Lakes Pivka is located near Petelinjsko Lake and tells the story of the water (lakes) and people (customs and way of life) in this region.



## HARVESTING AT PIVKA LAKES

Harvesting at Pivka lakes started at the end of August.

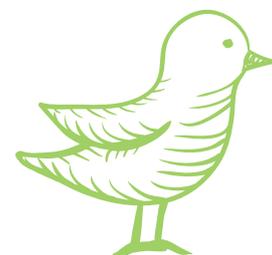
Most farmers harvested their plots at the same time, so that the hay in the lake would not get too damaged.



At the time of harvest, the harvesters arrive from distant locations and all of a sudden, the Palško Lake contained up to fifty harvesters at once.

The harvest started early in the morning and lasted until twelve or one o'clock. At four in the afternoon, after the scorching heat passed, they started harvesting again.

Only men harvested, the best harvester cut the first swath. He was followed by other men, who harvested in a parallel direction.





The women brought food from home in wicker baskets carried on their heads. For breakfast, at 5 am, they prepared buckwheat polenta, eggs, smoked ham, cracklings, coffee and bread. For brunch at around 9 am, they prepared potatoes in sauerkraut water, sausages, cracklings, eggs and a cooked pancetta.



What do we have for breakfast today?

.....

Why was food in the past so heavily buttered?

.....

Do we need so many calories nowadays?

.....



The dishes were heavily buttered, since the harvesters needed a lot of energy for such hard work.

They protected the food and beverages against summer heat with hazel – they tied hazel branches and other shrubs into a cone and covered it with hay. They also used the shacks to cool themselves.

The insects were a major nuisance. The harvesters often told their partners: “Let me do the harvesting, and you use a branch to protect me from flies.”

When the dew in both lakes evaporated, the cut grass was beaten apart with rakes and forks, and women and men worked together. To accelerate the drying of the hay, the “beaten” swaths were turned over by women and children. When there were signs of upcoming bad weather, they set the hay into heaps (luonca). With fully loaded hay carts, pulled by livestock, they took the harvest home where they stored it in barns.



Is there in your area a similar example of people working together in the field or harvesting?

.....

Have you ever taken part in anything similar?

.....

## TEPEŽKANJE

Tepežkanje or tepežnica or Hitting Day or Innocent Children Day is celebrated on 28 December. This custom is still preserved in at least two villages in the Pivka region, Parje and Suhorje.

This tradition has been preserved for more than a century in the village of Parje, and was never interrupted, not even during the war years. This was the only day when children could hit adults with a rod. The children walked from one house to another and hit the adults with a rod, and received a biscuit, piece of bread, fruit, walnuts or

something similar in exchange. Nowadays, children in Parje do not hit adults anymore, but they do still walk around with a rod and the villagers always give them a little something for their bag called “tepežnica”. They usually receive sweet bread, hazelnuts and fruit. Traditional gifts are replaced with candies, chocolate, apples or oranges. Nowadays, children carry their gifts in backpacks or plastic bags.

“Tepežkanje” is something that is done even if it is snowing and children like it even more then.





## TEPEŽKANJE

**Bibli, bibli, bobli,**  
**Vaši štruklji so bli dobri,**  
(Your dumplings were good)  
**ce nam daste še pol,**  
(If you give us some more)  
**pa gremo prec domov.**  
(We will go home straight away)

(told by Angela Žitko, born in 1922)



Does this custom remind you of a similar one involving visiting homes?

.....

Ask your parents if they have ever taken part in anything similar?

.....

What was the custom related to?

.....

Is there a similar custom in your country nowadays?

.....

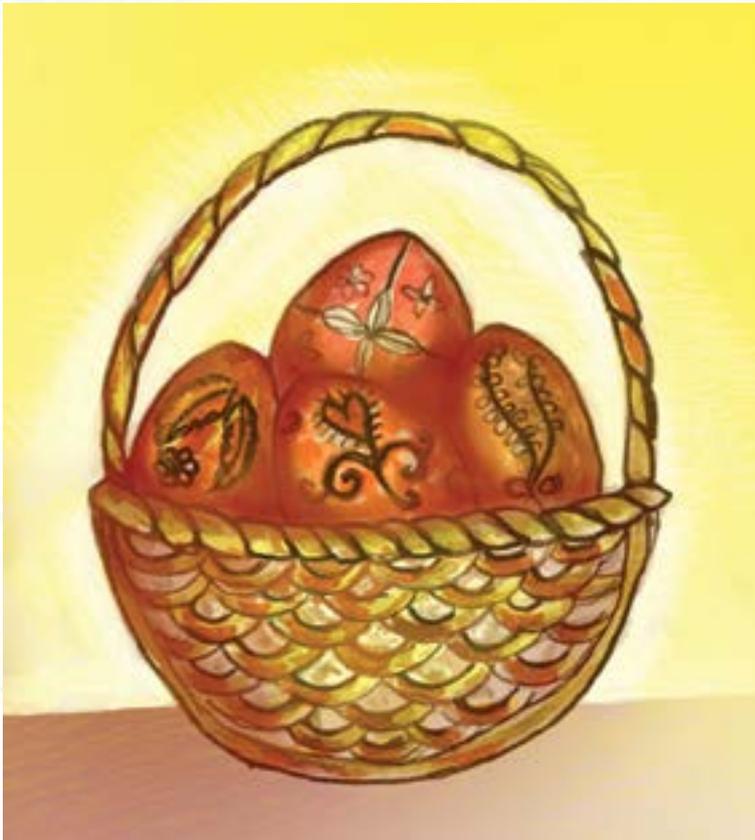
If yes, where? Describe...

.....



## BRKINI EASTER EGGS

Making the Brkini Easter egg is a tradition passed on from generation to generation. Traditionally, women use onion shells and “*pražilka*”, a type of Brazilian wood, to colour the eggs red and brown. To ensure that the eggs were nicely coloured, they had to



be boiled for almost two hours. Finally, the boiled eggs were coated with grease, which made the eggs shine beautifully.

Today people use store-bought edible colours.

People used to draw on the shells and scratch the egg shell with tiny scissors or men’s shaving razors.

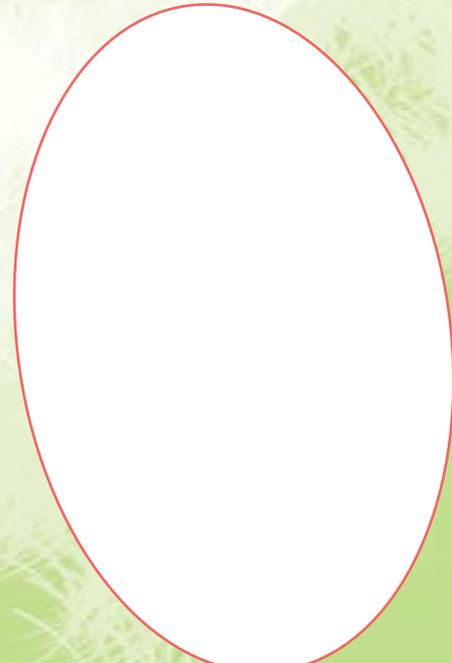
In the past, they decorated Easter eggs on Easter Friday or Saturday morning. The main motifs of Suhorje Easter eggs are hearts, flowers, a dove carrying an olive branch in its beak, an anchor or some other religious motif.

The local children were especially excited when they brought coloured Easter eggs to the housewives to decorate them with the desired image.

Supposedly, decorated Easter eggs are a lot tastier than others.



Draw the traditional Suhorje motifs on these Easter eggs.



# BALATON ECOMUSEUM



The area of the Balaton Ecomuseum is planned to cover 8500 km<sup>2</sup> including the whole catchment area and the surface of the lake.

The interdisciplinary approach includes terms such as:

- ecology,
- agriculture,
- climatology,
- geology...

The ecomuseum is not built around one theme but it is based on the overall cultural landscape of the area. The most important cultural heritage components will be included in the mentioned interdisciplinary structure, that will be included in the existing and potential tourism routes.



### CONSTRUCTION OF TRADITIONAL BRICK-LINED WINE CELLARS

The most important components of cultural heritage derive from traditional skills and crafts, one of which is brick constructing.



The most well-known buildings created in this way are brick-lined wine cellars, but also castles nearby the lake (Szigliget, Nagyvázsony, Sümeg).



If traditional construction near Balaton Lake involves bricks, is there a traditional construction material in your area?

.....

If yes, what is it?

.....





## COLLECTION, CULTIVATION AND PROCESSING OF MEDICINAL PLANTS

Collection, cultivation and processing of medicinal plants, herbs and spices as an ancient craft, tradition and skill.

Since March 2015, the Herb Valley Centre in Zánka has presented a collection of more than 500 different medicinal plant species in a 7,000-square metre park, offering interesting educational programs.



What medicinal plants do you know?

.....

What medicinal plants grow naturally in your area?

.....

What medicinal plants are grown?

.....

Ask the older members of your family what medicinal plants they used and for what purposes?

.....

How can medicinal plants be taken?

.....

One way to take medicinal herbs are teas.

What tea do you usually prepare?

.....





## WINE



Winemaking is one of the main branches of agriculture in the Balaton Lake area.

Wine is made of various kinds of grapes.

In the Balaton region, the most important grape varieties are indigenous Hungarian grape varieties (Olaszrizling, Furmint, Juhfark and Kéknyelű).

The processes of grape cultivation and wine production include a whole range of skills and knowledge such as the duration of special processes to barrel construction.

Wine festivals are closely related to this tradition and they are organized mainly in August.



Imagine you are a designer and create a label for your own wine. Think of a name, kind, and year.

### Ask the elderly about the way they used to make wine.

Is there a celebration related to wine in your area?

.....

Is there a saint related to wine in your area?

.....

Have you ever heard of wine baptising?

.....



## GRAPEWINE

A precondition for winemaking is grapevine – the grapevine is widely cultivated around the lake.



Find out about the traditional varieties in your area.  
Do you know anybody who grows grapevine?

.....

Ask what songs were traditionally sung during grape picking?

.....

Was there any food served at that time and for this occasion?

.....

In what season are grapes picked?

What else, beside wine, can be done from grapes?

.....

Find a recipe that contains dried grape berries.  
Is this a recipe for a sweet or savoury dish?

.....



## MANGALICA

Mangalica pig, a Hungarian breed of domestic pig with long hair and fatty, soft meat, is a favourite among farmers and consumers.



Do people in your area process meat to make sausages and/ or ham?

.....

If yes, ask about the way meat is dried in your region.



MOŠĆENIČKA  
DRAGA  
ECOMUSEUM



The Mošćenička Draga Ecomuseum was established in Mošćenička Draga in 2012 in order to preserve and valorise heritage and develop cultural tourism.

The ecomuseum consists of 4 elements and their central locations are:

- Mošćenička Draga,
- Mošćenice,
- Brseč and
- Trebišća.

Mošćenička Draga already has an interpretation centre dedicated to the fishing and maritime heritage (*House of the Sea*). However, plans include the establishment of an interpretation centre for the other three elements.

The ecomuseum holds presentations of:

- ▶ traditional fishing techniques,
- ▶ maritime tradition and
- ▶ traditional ship building.

Apart from maritime culture, the ecomuseum also covers these topics:

- vocabulary (local dialect)
- fishing,
- diet,
- carnival customs,
- mythological history related to the Old Slavic god Perun.

## GLAGOLITIC SCRIPT

The Glagolitic script is believed to have been invented in the 9th century in order to spread Christianity among Slavic people in Moravia. This script was used in liturgical books in Mošćenice as far as the 20th century.

However, numerous inscriptions carved in stone have been preserved. Nowadays, the preserved inscriptions date back to the 16th century.

The Glagolitic script was used for public documents – such as the preserved notary documents – public notaries used this script to write their books (protocols). The Statute of the Town of Mošćenice dates back to 1622 and was written using this script. There are also some other preserved documents such as wills and dowry documents from which you can learn about common folk's life at the time.

Glagolitic chanting was developed in Mošćenice Parish, while 3 chants from Mošćenice remain preserved.



Ɑ	A	1	Ɱ	Đ	30	Ⱳ	F	500
Ɫ	B	2	Ᵽ	K	40	Ɽ	H	600
ⱦ	V	3	ⱨ	L	50	ⱪ	(O)	700
ⱬ	G	4	Ɱ	M	60	Ɒ	(Š)Ć	800
Ⱳ	D	5	ⱴ	N	70	ⱶ	C	900
ⱸ	E	6	ⱺ	O	80	ⱼ	Č	1000
ⱼ	Ž	7	ⱼ	P	90	ⱽ	Š	
ⱽ	Dz	8	Ȿ	R	100	Ɀ	(polugas)	
Ɀ	Z	9	Ȿ	S	200	Ɀ	JA, (I)JE	
Ɀ	(I)	10	Ȿ	T	300	Ɀ	Ju	
Ɀ	I	20	Ȿ	U	400	Ɀ	J	



As you can see, the letters were also used to represent numbers – in that case there was a small square before and after the letter sign and a ringlet above it.

Write down your birth date using this alphabet.

Study the letters and write your name and surname.



### IMPORTANT!

The Glagolitic writing cannot be considered intangible cultural heritage in its full sense, because it is no longer actively used. However, it is an important part of the Croatian cultural identity.

 **PERUN**

Perun Hill (881 m) is located in Mošečnice hinterland.

The toponym indicates the sanctuary of the Slavic god Perun.

There is no oral neither written evidence that a sanctuary dedicated to the cult of Perun existed in Trebišča, so we should focus on studying the place names at this location (toponyms, hydronyms and topography).

According to a legend, Perun always lives in the upper part, on an oak tree or pine, together with Mara the cuckoo and nine brothers (eaglets). He is often portrayed as a strong man with a millstone or stone arrow. His enemy is the feathered snake Veles, who always lives in the lower part, by the water where the oak tree or willow grows. Hidden in the oak tree roots, there is a cave with treasure and it is guarded by the snake. The battle between Perun and Veles is eternal: Perun strikes Veles with a stone thunder and releases the waters that were held back by the snake. This is how Perun rights the wrongs – the dry fields are finally soaked in water that makes them fertile. This is how the new year starts and marks the beginning of another cycle of birth and germination year after year.

Both deities are far from being exclusively good or bad – Perun can be good and merciful but also dangerous for people at times, while Veles is not just an evil snake that holds back the water but also the god of farmers.

If we look for this legend's elements at the actual location i.e. the Mošćenička Draga canyon, we can see that a lot of the elements correspond:

Perun Hill is on top, there is a stream called Potok that flows through the rocky precipice and Voloski kut, a rock located on the water source, is located nearby. Although all South Slavic peoples use the name version Veles, here we find the version Volos in which we recognize the name of Perun's adversary.

In Trebišća we can also find the ruins of a mill that was of utmost importance to the inhabitants of the villages nearby, but it is also important for the interpretation of this



area because Perun used a mill stone to kill the dragon.

Veles dwells in the cave and guards the treasure; immediately next to Trebišća and the Potoki village there is a cave and, according to a legend, the devil lives there – he takes the gold out of the cave to dry it in the sun. The word “Trebišća” reminds of the Slavic word meaning sacrifice – thus, this place might have been used for sacrifices to Perun.

Perun is to Slavs what Thor is to Germanic peoples or Zeus to Greeks – god of thunder.

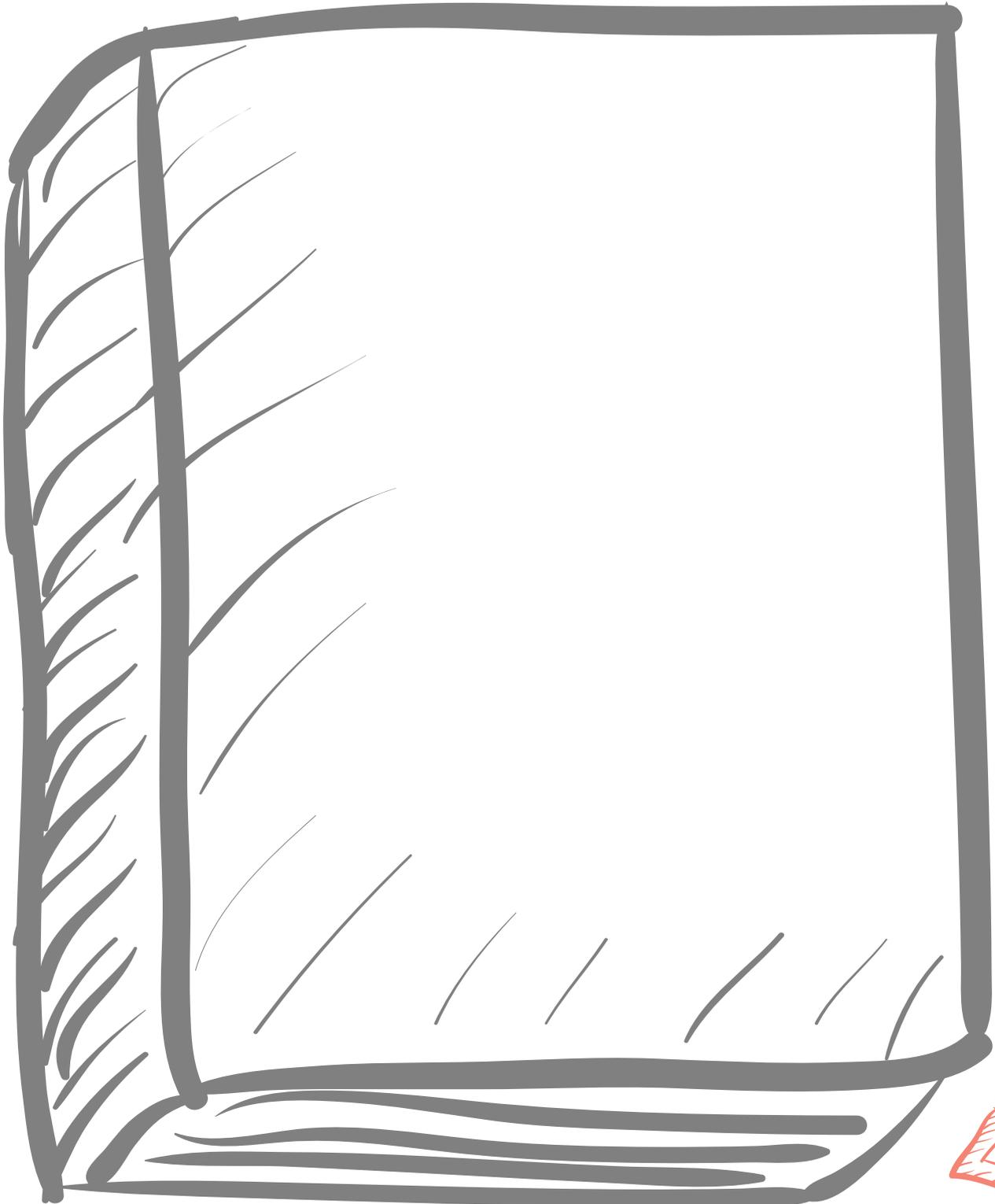


The Trebišća-Perun history and mythology trail as part of the Učka Nature Park was opened in 2009 and included special signs to show the way to visitors.

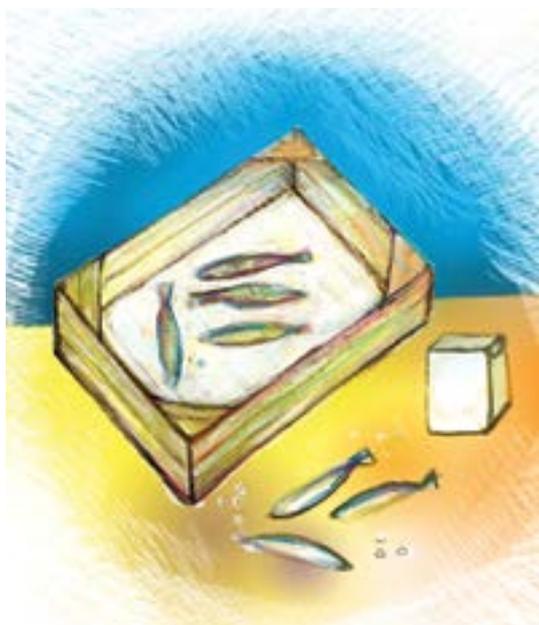
The info boards located along the whole trail contain information for visitors about Slavs and their origins, migrations, way of life and beliefs.



Find stories about Thor and Zeus and find similarities between them. Following the story, illustrate the front page of a book about Perun and Veles.



## FISH SALTING



It is known that fish has been salted since antiquity. This job requires skills and patience. You can salt only fresh fish: fish is first salted and then covered with coarse salt and then left in crates for blood to drain. There are two ways of salting: one is to leave the whole fish; the other is to clean it first.

*Sardines or anchovies are first put one next to the other, with backs facing bellies. After one layer is finished, a large amount of coarse salt is put on top of it, while the next layer is formed in the same way, but the fish is laid vertically. After the container is full, brine is poured up to the top and the container is covered with a lid on which you place weight. The fish matures for at least 3-4 months and then it is ready to be eaten.*

*Before salting, the head is removed by hand along with intestines but very carefully to preserve the thyroid gland to slow down the aging of meat. This is followed by salting which removes fat from the fish, the fish is then put in barrels with layers of salt in between layers and brine is poured over the fish. The container is covered with a lid that puts pressure on the fish.*



*The room temperature must not exceed 25 °C and the maturing process lasts for 3 to 6 months. The higher the temperature, the shorter the process. This is then followed by the final processing phase during which fish is taken out of the barrel and carefully drained or even centrifuged - the fish is laid on a cotton cloth, rolled and put in a special centrifugal machine (sometimes it is done by hand) in order to remove all the brine. After that, the fish is filleted by hand and processed further (rolled around capers) and then put in small jars and deoused in olive oil.*

 **BRSEČ GARLIC**

Garlic is generally considered to be very good for our health due to its anti-inflammatory properties and its taste.

Greek and Roman athletes used to eat garlic before a competition and soldiers had garlic before going to war.

The red garlic from Brseč is considered to be a variety characterized by quality and stability. Unlike other varieties, it has a small head, pink shell, intensive scent and strong taste. If stored well, it can last for a year and keep its quality. It is sold weaved in a wreath called "grešta" in the local dialect.



Learn to weave a wreath made of wicker or garlic.

 **KVARNER PRAWN**

According to a story, the Kvarner prawn originated as a cross between the local prawn and the prawns that arrived in Rijeka port from the South China Sea on the bodies of British warships. However, scientists do not agree with this explanation and say that it was brought to the Adriatic Sea from Norway, and it was confirmed by analyses carried out 30 years ago.

Prawns live at depths ranging from 50 to 500 m, at a maximum temperature of 8 °C.

Seeing that it changes its shell, it grows slowly and reaches a weight of 20 decagrams in about ten years. Prawns live in colonies on a solid and muddy seabed. Our prawn is light red and has a thinner shell than northern species because the sea here is warmer and shallower. Prawns are caught with traps and trawls and usually the best season for catching prawns is spring.

The number of Kvarner prawns is decreasing because of their overfishing in the last 20 years.

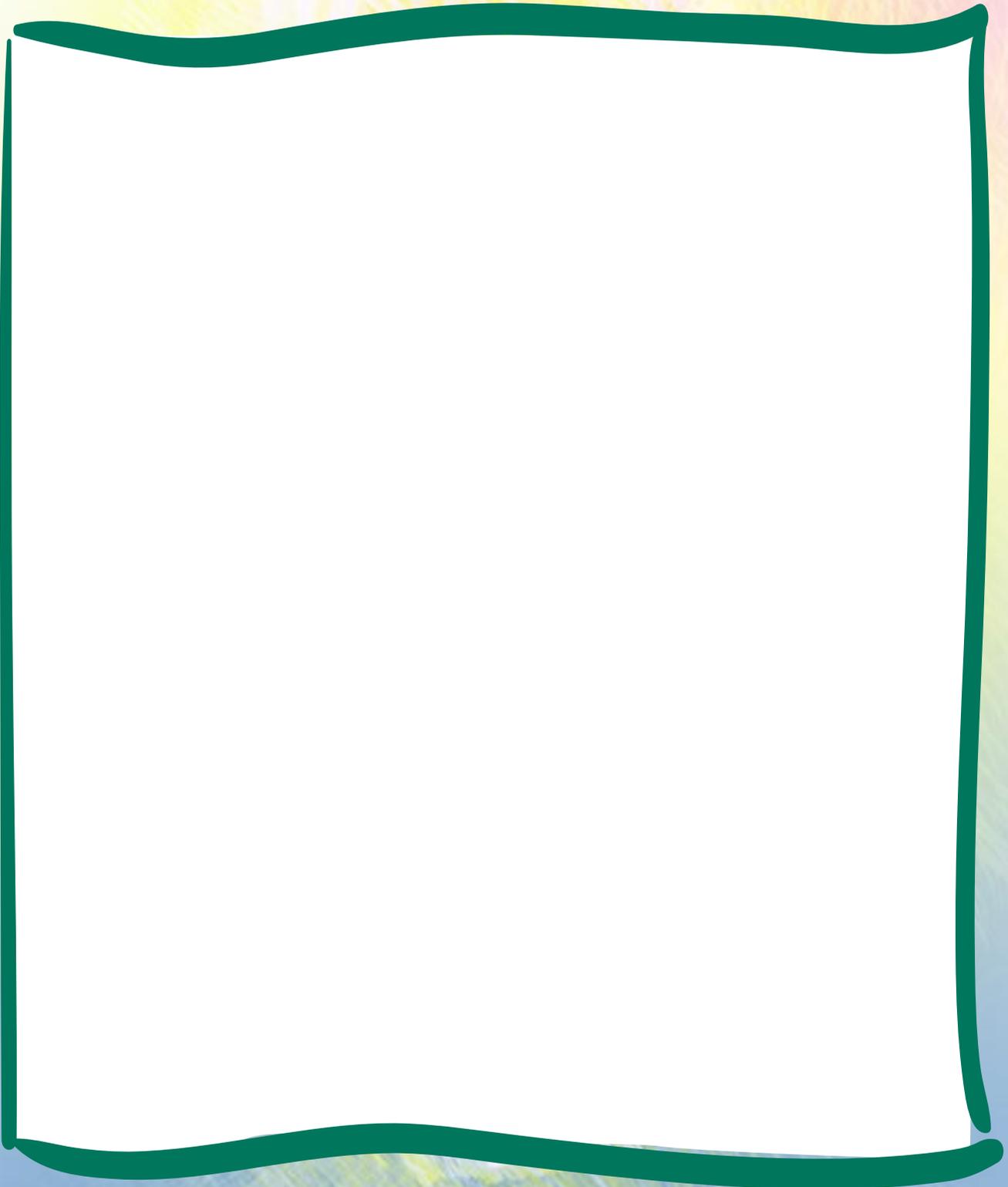
**INTERESTING FACT:**

1 kilogram used to include 5 to 10 prawns, whereas today it contains 20 prawns.

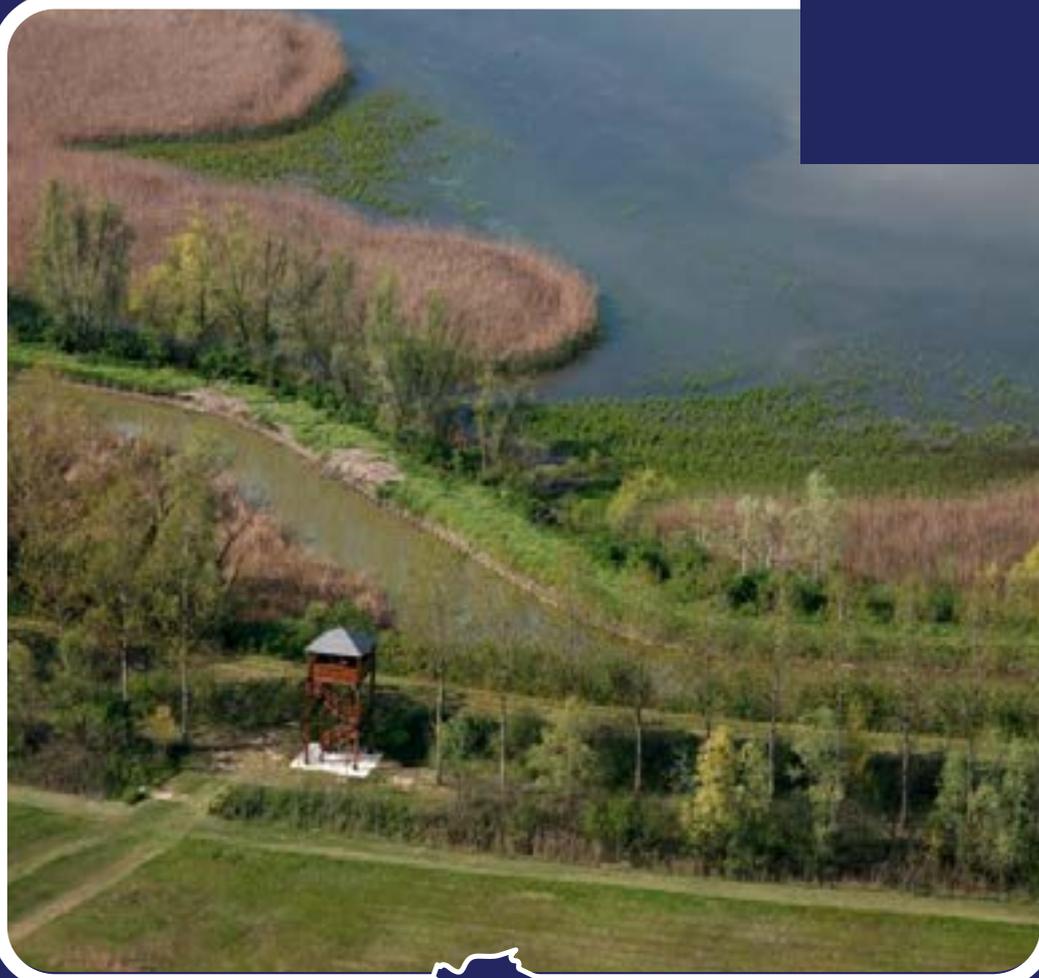


If nets are used in your area, find out what types of nets are used and draw them.

If no such thing is used in your area, learn what a trap or trawl look like and draw them.



# ARGENTA ECOMUSEUM





Find where the Po Delta Natural park is.  
Can you guess what kind of territory it is only by looking at the map of the area and the river delta?

The Argenta Ecomuseum is located within the Po Delta Nature Park, the ecomuseum consists of three facilities (museums) that together form a whole.

**Museo delle Valli**

It was opened in 1991 and was and recognized as "Museum of the Year" in 1992 by the Council of Europe. It is the organizational centre of the whole ecomuseum. It offers an overview of the culture, traditions and environment of the whole territory. It consists of two sections: the historical and anthropological one, which shows the evolution of the territory and the way of life and work in the past, and the other one dedicated to natural sciences that proposes a journey through the four natural environments of the Campotto Oasis.

**The Museum of Reclamation**, which is located at the Saiarino hydropower plant, illustrates the water supply system, the artefacts, the machinery and their operation and tells the millennial history of the relationship between man and water. Already partly opened in 1994 (the water pump room was open for the public), it was completed in 2002 when the whole complex and the outside area were open to the public. It is an excellent example of industrial archaeology.



What is archaeology and what does it deal with?

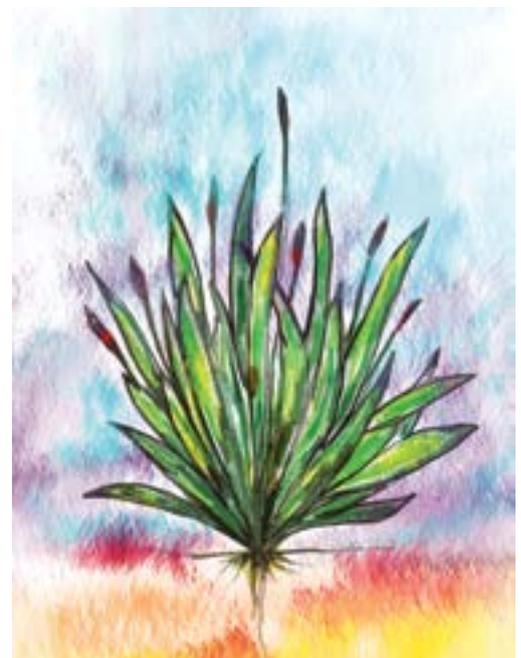
.....

What does industrial archaeology deal with?

.....

**The Civic Museum** is housed in the former church of San Domenico, a fifteenth-century building, and documents the evolution of urban settlements. It offers a rich collection of archaeological finds discovered in the area adjacent to the Pieve di San Giorgio.

Among the paintings of particular importance, we can find those by Scarsellino and " Benvenuto Tisi - Il Garofalo.



!

**Argenta valleys**  
 It represents an extremely valuable historical area characterised by abundant fresh water covering a surface of 1624 m. These locations make up one ecomuseum.

 **WATER PUMP**

The water pump was built in 1923 and consists of an electric engine and a pump body. The six large engines located in the pump were produced by Franco Tosi of Legnano, one of the leading companies in the Italian industrial revolution, founded in 1882 to produce steam locomotives and boilers. Even today, the water pumps are functional.



What do you think, how did people use to collect and use water before the introduction of the water supply system?

.....

Do you know the difference between a cistern and a well?

.....



 **PIKE**

The Italian pike is a fish present with rare specimens in the Campotto Valley. In the Emilia-Romagna region there are only a few basins that are suitable for the survival of this species. In recent decades, its number has drastically fallen, one of the reasons being the increase of the number of herons.

It reaches the maximum length of 150 cm and the weight of 35 kg. It has an elongated body and is a great predator. Its jaw contains 700 teeth. The pike is at the top of the food chain and it likes quiet waters rich in vegetation. To ensure that this species returns in large numbers, a hatchery for breeding pike has been opened in Campotto.



What is a hatchery?

.....

Is there a hatchery for breeding fresh water or salt water fish in the area where you live?

.....

Have you ever eaten fresh water fish?

.....

Visit the fish market and find the pike and use the recipes online to prepare a pike-based dish with the help of a grown-up.  
Invite the whole family for dinner.



 **BOATS**

There are two types of boats that are characteristic for this area: the *barchén* and the *bèrca* that are named so because of the difference in their size. Both are made of wood and have a flat bottom to move in shallow waters. Both boats were driven by a single oar, called a *paradello* (*paradèl*), equipped with a "*giamban*": a kind of fork able to grip the muddy bottom.



Imagine you could make boats – what would your boat look like?

.....

What would you use it for?  
Describe!

.....



## ETCHED CERAMICS

Archaeological excavations conducted between 1980 and 1993 resulted in abundant findings that included etched ceramics.



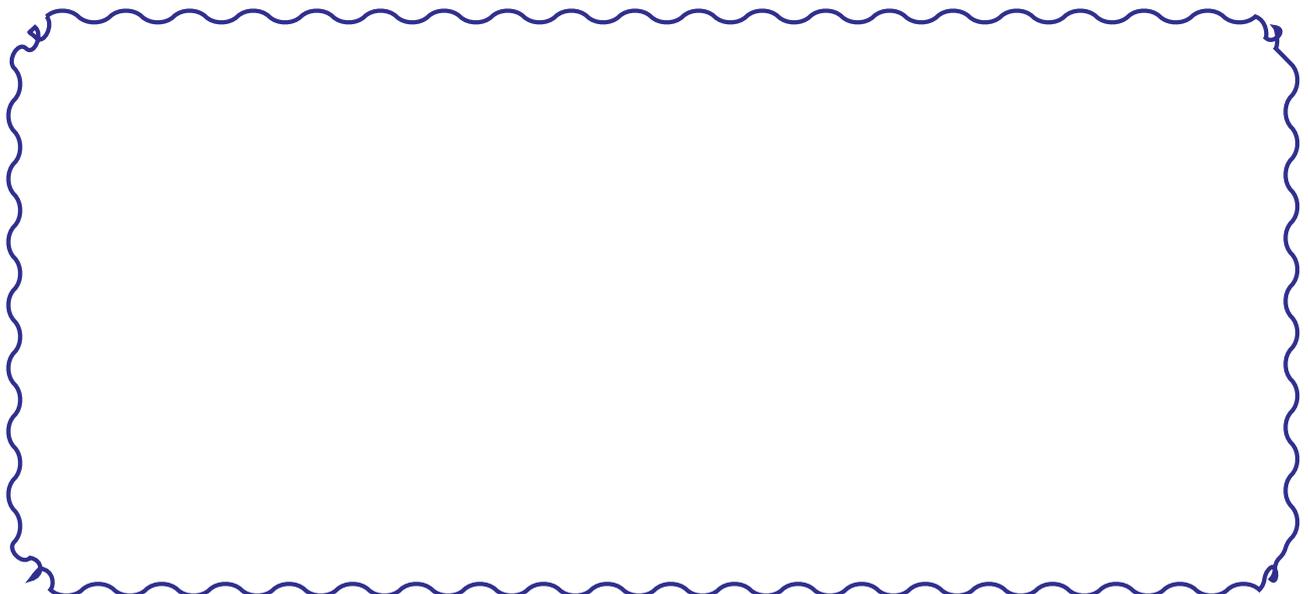
The typical engobe colour is yellow and green, while the motifs of the etched decorations are profiles contoured by:

- \* floral
- \* animal
- \* geometrical ornaments.

The objects are displayed at the civic museum and even today etched ceramics is a typical local craft product.



Try to imagine what the motifs described above looked like and draw them in the box below.



# BATANA ECOMUSEUM



The Batana Ecomuseum is dedicated to the traditional wooden vessel known as batana and the community that has chosen the batana as its own symbol.

The Batana ecomuseum consists of the following:

1. The House of the Batana (local name: *muòstra*) the central interpretation and documentation centre containing a permanent exhibition;
2. Spacio Matika (local name: *spàcio*) the place to experience the flavours, scents and the singing belonging to the local maritime heritage;
3. Mali Škver- Little Shipyard (local name: *peìcio squèro*), the place where the batana is constructed;

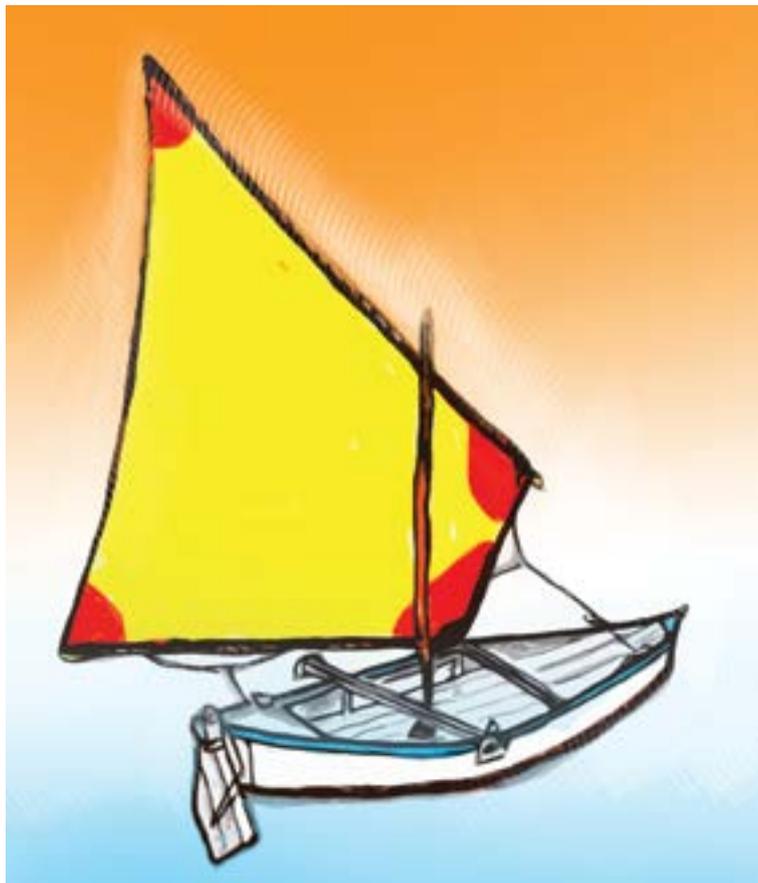
The ecomuseum also holds the Rovinj regatta of traditional wooden boats. It is Rovinj's main event celebrating boats, the sea and sailors.

## BATANA

The batana is a traditional fishing boat that is 4 - 8.5 meters long and flat-bottomed for sailing shallow waters.

It is said that the name *batàna* comes from the Italian word "*battere*" (to bang, beat or

wallop) due to the sound made when the boat's flat bottom hits the waves.



Before the outboard motor boat engine became increasingly popular in the 1960s, batanas moved with the help of oars or sails. Each family had its own sail that was decorated in a way to make it easy to tell boats apart even from a large distance.

The traditional batana construction is protected as part of the intangible cultural heritage and is part of the cultural heritage of the Republic of Croatia.

In the port of Rovinj you can still see about thirty batanas on which fishermen occasionally clean their nets and prepare their equipment.

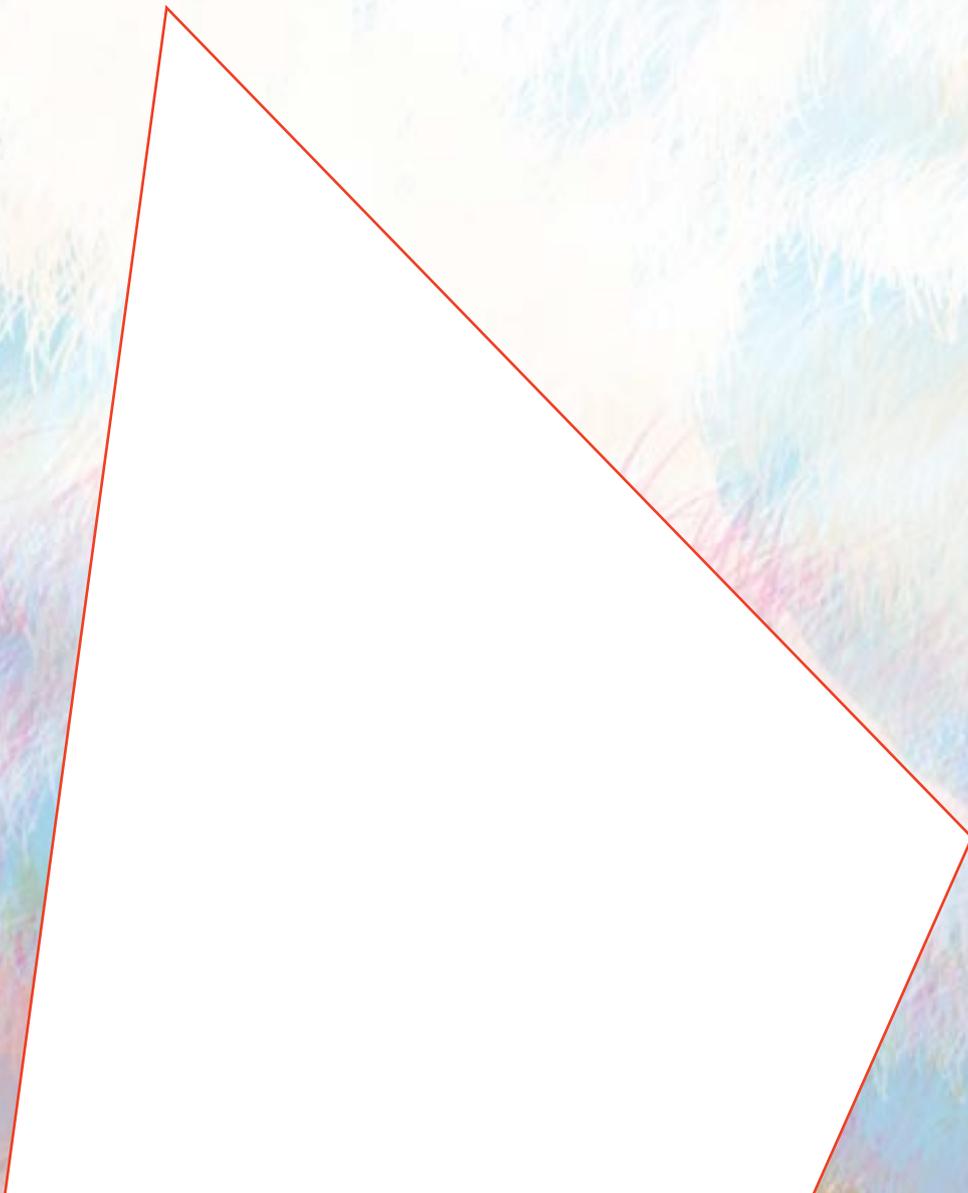
Nowadays, batanas are used by families who preserve the tradition. It is possible to go on a trip around the town on a batana. The batana owners, members of the eco-museum, BARCARIOLI will make your batana trip memorable while you enjoy the views of Rovinj from the boat.



There are no two batanas that are the same, because they are built out of available wood in one's house on the ground floor and the room length determines the length of the boat.



Imagine you are a batana owner and draw your own sail.



 **BITINADA**

It is the original method of performing music (an archaic, but functional version of karaoke). The soloist or duo sings while the group of approx. 15 choir singers (*bitinadùrs*) begin to imitate the sounds of various musical instruments with their voices, sounding like an orchestra. Each performance is an improvisation caught in the moment.



Find videos of Rovinj bitinadurs on the ecomuseum web page and listen to some of them.

What is the language of the bitinadas?

.....

## **MEDITERRANEAN DIET**

The Mediterranean diet is not represented only by recipes and food, it is a way of life. It is also one of the goals of the ecomuseum:

- ▶ to provide a unique experience of the local everyday life to each guest by presenting the ingredients, the way food is prepared and eaten in an authentic ambiance.



**UNESCO added the Mediterranean diet on the Representative List of the Intangible Cultural Heritage of Humanity in 2013.**

The Mediterranean diet involves a set of skills, knowledge, rituals, symbols and traditions concerning crops, harvesting, fishing, animal husbandry, conservation, processing, cooking, and particularly the sharing and consumption of food.

As part of the Mediterranean diet, Spacio Matika offers wines such as malvasia and teran, local olive oil and local fresh fish.



What are the features of the Mediterranean diet?

.....

Is it characteristic only for Rovinj?

.....

Where else can we find it? (name the countries)

.....

Although it is one of the healthiest diets, do you eat in this way?

.....

Besides fish and olive oil, what other food is part of the Mediterranean diet?

.....

Are there any fruits that are characteristic for the Mediterranean?

.....





### The archipelago and coast of Rovinj

This exceptionally valuable landscape includes all the twenty islands and islets of the Rovinj archipelago and the coastal part extending 500 metres into the sea. St. Andrew's Island, covering a surface of 23 ha, is the largest island of this archipelago, followed by the stunning St. Catherine's Island where botanists found as many as 456 plant species. The lighthouse on St. John at Sea is 23 m high and was built in 1853. It is located on a small, rocky island measuring 50x70 m and, besides stunning views that can be enjoyed from the lighthouse, it also includes an apartment that can be rented by tourists.

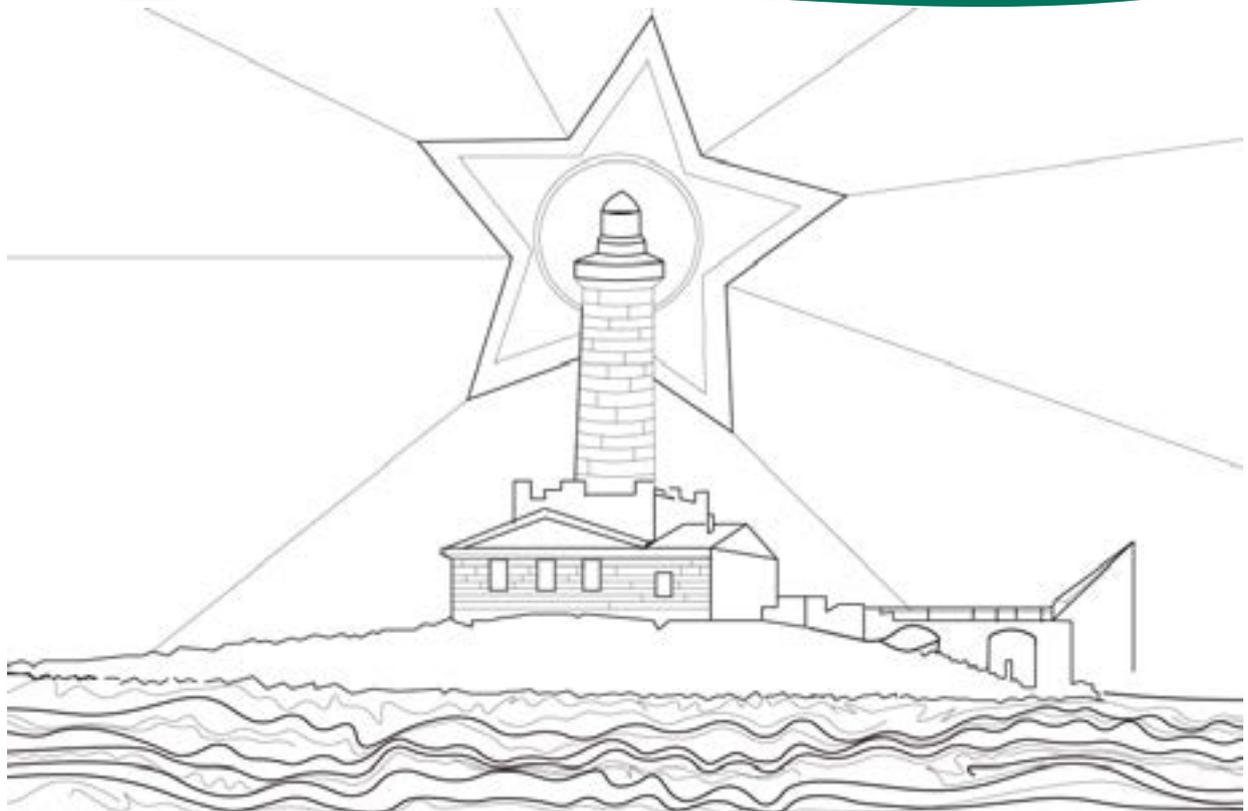


Illustration of St. John at Sea – coloring page

## SEAGULL

The seagull is a common bird on the Adriatic coast and this animal is often a companion to sailors and fishermen. Seagulls are strong birds and they need up to 4 years to reach their maximum weight of 1,500 grams. They are large and powerful fliers with a wing range between 138 and 150 cm. The seagull is the lord of the air currents. Certain kinds of seagulls spend their whole life out on the open sea, while Adriatic species usually nest away from the coast. Seagulls are great swimmers even in the most turbulent sea and strongest currents, and they usually follow passenger ships and fishing ships to feed on food waste and what fishermen catch.



It seems that seagulls can read fishermen's minds because they always come just in time for a feast whenever fishermen return with their catch. These birds are omnivores and eat whatever they may find. Many people wonder how seagulls can bear high temperatures without drinking water, and the answer is quite surprising. Seagulls drink seawater and remove the salt with the help of glands in their beak. They are kind and caring parents and the male and female bird stay together for their whole life. Both parents sit on the eggs and feed their young together. Seagulls are resourceful, curious and intelligent.



Have you just found out new information about this bird?

.....

If yes, what is it?

.....

# BOSCO DELLA MESOLA ECOMUSEUM



Bosco della Mesola Ecomuseum is part of the Po Delta River Regional Park. It is a protected area characterized by a great variety of landscapes:

- woods,
- marshes,
- flooded forests,
- fresh and brackish water
- and the Este Castle as the dominating feature.

Boscone is also nearby – it is one of the ancient forests of the Adriatic coast dating back to the 1st century AD and is also the northernmost Maquis shrubland in Europe. The ruler of this forest is *Cervus elaphus* – an indigenous deer species living together with other animals in this area.

Besides visiting the forest, you can also explore Massenzatica's dunes, an area of great geological importance.

## CASTELLO DELLA MESOLA AND MUSEUM OF THE DEER

Built in 1578 by Duke Alfonso II d'Este and designed by Marcantonio Pasi, Castello della Mesola features four majestic towers and is a cross between a luxurious residence and a fortress. The Museum of the Deer is on the top floor.



What does an architect do?

.....

Imagine you were an architect and design a palace that will be a cross between a residence and fortress. Draw the floor plan and the building front in the boxes below.

## SANTA GIUSTINA'S GROVE

Located a few kilometres from Castello di Mesola, it extends over 4 kilometres and covers an area of approximately 100 hectares. It is one of the most important ecological points for tourism in the area of Ferrara due its vegetation and wild birdlife.



Today, tourism is a diversified industry and has a major role in a country's economy.

Ask older people if they have ever travelled as tourists.

Where have they been?

.....

How often have they travelled?

.....

## MASSENZATICA'S FOSSIL DUNES



The Natural Reserve of Fossil Dunes of Massenzatica is a natural wonder.

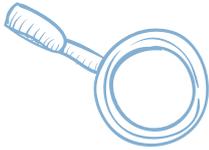
The remains of the dunes rise to 800 metres above sea level and reveal what the ancient shoreline was like in Etruscan times. They are covered by low vegetation revealing at times the fine, yellow sands.





What climate is usually linked with dunes?

Were you surprised to read about dunes near Ferrara?



Find the region on the map.



 Cuisine

The cuisine of this area is characterized by strong but simple flavours. The sandy soil is ideal for growing numerous types of vegetables: asparagus, carrot, red radicchio, violina pumpkin, Ferrara's watermelon.

This area is also known for truffles and mushrooms. Besides vegetables, the area is also known for its wines called "Vini delle Sabbie" or Wines of the Sand.

*A traditional recipe: Cappelletti di Mesola*

*Ingredients:*

*cappelletti in broth (for 6 people)*

*Ingredients for the filling:*

*100 grams of beef,*

*100 grams of duck breasts,*

*100 grams of capon,*

*100 grams of guinea fowl,*

*100 grams of salami from the pot,*

*200 grams of grated parmesan,*

*1 egg, nutmeg,*

*salt,*

*olive oil.*

*For the pastry:*

*500 grams of flour*

*5 eggs.*



*Procedure:*

*Brown the various types of meat in a pan with a little oil, chop the meat and add the Parmesan, nutmeg, egg, salt. Mix everything until a homogeneous and consistent but soft mixture is obtained. It is advisable to prepare the mixture the day before so that when resting the flavours can be better amalgamated. Prepare the dough, pulling it to a thickness of about a couple of mm. Cut it into squares on which you will place a generous teaspoon of stuffing. Combine the non-contiguous ends of the pasta squares, to obtain a filled triangle whose free ends weld again. Put the cappelletti into a good meat stock and bring to a boil for 5 - 10 minutes.*

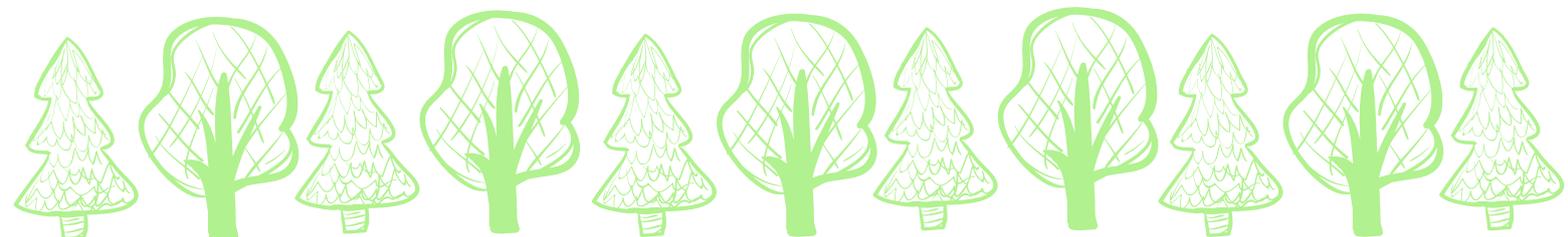


 **BOSCONI**

Boscone covers an area of 1058 hectares and has been owned by the Italian Forests since 1954.

In 1977 it became a natural reserve. This green area has been managed by the Italian Ministry of Agriculture, Food and Forestry.

It is characterised by a balance of the wild and marshy environment, and is home to numerous species: badgers, foxes, skunks, barbastrelli and many other species of birds, amphibians and reptiles.



 **THE DEER**



One of the three typical European deer species lives in the forest called Boscone della Mesola. Due to smaller quantities of food, this species' antlers are smaller than the standard.



Choose one of the animals mentioned above and research the relationship between humans and this animal.

For example, has it ever been classified as pest?

.....

Has it been part of the human food chain?

.....

Has man hunted it for food, fur or skin?

.....

Has man influenced the decrease in the number of these animals?

.....

Ask grown-ups for information to include in your research.

 **TORRE ABATE**



Torre Abate is a building that dates back to the 16th century. It is the most important evidence of how people strived to protect the land from water. Originally, the water flow was controlled by a door system (Vinciane doors). Nowadays, Torre Abate is no longer used to control the water flow and today it is surrounded by marshy vegetation and a small lake.



Sometimes people no longer need a building and it does not serve its original purpose. Such buildings are then converted into something else – their purpose changes.

Can you find such a building in the area where you live?

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What new purpose would you give to Torre Abate?

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