

Group: Portugal, Slovenia, Latvia and Serbia



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SOFINANCIRA PROGRAM
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Kolofon

KULTURNA DEDIŠČINA PRIHODNOSTI, e-knjiga projekta Erasmus +

CULTURAL HERITAGE WITH MODERN TOUCH, e-book of the project Erasmus +

e-knjigo pripravili: Mateja Leskovar Polanič, Ilze Stiprā, Pedro Miguel Santos Regadas, Dubravka Kovačević

Jezikovni pregled: Bernardka Marinič, Jasna Ivanušič

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Erasmus + project

Partners:

Latvia,

Portugal,

Serbia,

Slovenia

ABOUT OUR e-BOOK

Our idea was that we gather different countries around very interesting and important topic. We worked together in a project that we named Kulturna dediščina prihodnosti - Cultural heritage with modern touch.

For us, this was a very special occasion, because our municipality Ljutomer declared the year 2022 for The year of our ('prleške') values and wine culture. This project fits to this special year in our community. Every year we celebrate one of the chosen values.

This subject is very wide and we hope, that with this project we will find those few important topics and discuss them, write and talk about them and what is more, spread our knowledge to young people. Our aim was to keep some of those topics of cultural heritage of our countries preserved for our heirs, who will cherish them and take care of them. We tried to add some modern touch to make it more interesting for the youth and to make sure our heritage is not forgotten.

Portugalska

Portugal



COVILHETES



Os covilhetes, espécie de empadas de carne, hoje tão divulgadas e representativas da gastronomia vila-realense, devem o nome ao seu formato. Tinham a sua tradição ligada à Festa e Feira de Santo António, mais tarde também às Festas do Senhor do Calvário e da Senhora da Almodena, ocasiões praticamente únicas, em que eram comercializados em barracas montadas para o efeito. Eram igualmente comidos pelo Carnaval.

(eng)

The Covilhete is a type of minced pie named after the small black clay mould (from Bisalhães) in which it would be baked. Today, the delicacy's mould is no longer made of clay but its name has been preserved. The tradition of this speciality is very old and is linked to the religious festivals of Santo António, Senhor do Calvário and Senhora da Almodena, the only occasions where they would be sold. The popularity of the Covilhetes within the gastronomy of Vila Real has been growing since the 19th century, as there were people who would sell them through the streets in trays covered with linen. Nowadays, it's possible to buy Covilhetes at every confectionery in Vila Real as they are made on a daily basis.

CAVACÓRIOS

Os Cavacórios apresentam-se em forma côncava, semelhantes a uma taça que, conjuntamente com as Bexigas, fazem parte dos doces típicos das festas em honra de São Lázaro, que é considerado o protetor contra as doenças de pele (varíola, bexigas e outras).



(eng)

Cavacórios are concave, bowl-shaped specialities that, along with the Bexigas, are part of the typical delicacies related to the religious festival in honour of São Lázaro, the protector against skin diseases such as smallpox and others.

MARONESA DOP

A Carne Maronesa DOP é obtida a partir de bovinos da raça Maronesa, provenientes da área delimitada pelas serras do Marão, Alvão e Padrela. Trata-se de uma carne de gordura branca a branco marfim, conforme se trate de vitela ou animal adulto. O músculo possui cor rosa a vermelha escura, também de acordo com a idade do animal. A raça Maronesa define-se como uma raça de montanha, primitiva, natural e rústica. Tem como principais particularidades físicas a pelagem castanha escura a negra e o tufão de cabelo na cabeça, de cor mais clara. Estes bovinos são responsáveis pelo aroma simples e delicado, extremamente saboroso e succulento da carne Maronesa DOP.



(eng)

The PDO Maronesa veal is obtained from the Maronesa cattle breed, deriving from the delimited area by the Marão, Alvão and Padrela mountains. The veal has a white to ivory white fat, depending on whether it is calf or adult cattle. The muscle is of a pink to dark red colour also according to the age of the animal. The Maronesa breed is defined as being a mountain, primitive, natural and rustic breed. Its main physical features are its dark brown to black hair/fur and a tuft of hair of a lighter colour. These cattle are responsible for the simple and delicate aroma and extremely tasty and juicy meat of the PDO Maronesa.



GANCHAS DE SÃO BRÁS

A 3 de Fevereiro de cada ano, faz-se uma festa em honra de São Brás na Igreja de São Dinis, em Vila Real, em que os que fazem ou cumprem promessas dão a volta ao cemitério, às arrecuas, "sem abrir a boca ou dizer palavra para não entrar enguiço". A esta tradição, está ligada a de Santa Luzia quando, a 13 de Dezembro, as raparigas compram Pitos para oferecer aos rapazes. Estes retribuem o presente a 3 de Fevereiro, dando Ganchas às raparigas, simbolizando talvez "um gancho para apanhar raparigas com vontade de namorar".

(eng)

Every year, on February 3rd, there's a religious festival in honor of São Brás at the chapel of São Dinis in Vila Real, where those who make or fulfil a promise walk backwards around the cemetery "with their mouth shut so as to be safe from evil eye". This tradition is connected to the one of Santa Luzia when, on December 13th, the girls buy Pitos and offer them to the boys. On February 3rd the boys, in return, offer Ganchas to the girls, as if "a «gancho»>> (hook) to catch those girls willing to date".

PITOS DE SANTA LUZIA

Bolos preparados com massa tenra feita com farinha, açúcar, banha, ovos e sal, tendo 6cm de lado, com cerca de 3 cm de altura. Os bolos têm mais ou menos a forma de pirâmide quadrangular ou trouxa da lavadeira, já que são feitos a partir de um quadrado de massa cujas pontas são repuxadas para o centro e para cima. A massa tenra é recheada com doce de abóbora e canela (preparado com abóbora e açúcar, sendo o açúcar metade do peso da abóbora e condimentado com canela e pimenta).

(eng)

The Pitos de Santa Luzia emerged in the Convent of Santa Clara. It was Maria Ermelinda Correia, later to become Sister Imaculada de Jesus, who moulded their shape and flavour. Made from pumpkin jam, the Pitos have the shape of a folded napkin, inspired in the linseed patches that Sister Maria Ermelinda would apply to those who suffered from eye diseases. These delicacies were consecrated to Santa Luzia, patron saint of such patients, who is still honoured in a religious festival on December 13th in the chapel of Vila Nova, in Folhadela.



Latvija



Grey peas and bacon



(eng)

Latvian grey peas have been entered into the register of EU national products and symbolise wealth and vitality in folklore. They are especially popular in winter, most at Christmas time, when they make for a hearty, filling dish. Eating a bowl of these peas will warm you up from the inside and give you the energy you need.

Pelēkie zirņi ar speķi

(orig)

Latvijas pelēkie zirņi ir iekļauti ES nacionālā produktu reģistrā un folklorā simbolizē bagātību vitalitāti tie ir īpaši populāri ziemā visvairāk Ziemassvētkos kad no tiem ir veidots mīlestību pilns ēdiens apēdod bļodu ar šiem zirņiem jūs sasildīs no iekšpuses un iedos jums nepieciešamo enerģiju.



Rey bread



(eng)

Rupjmaize is a traditional Latvian type of rye bread, which is baked in a wood-fired oven on a slab of coarse out of rye flour, adding malt and cumin to the dough, which gives the characteristic taste and smell of rupjmaize. In 2014 the European Commission approved the inclusion of rey bread in the European Union's food quality label "Products with guaranteed traditional characteristics".

Rupjmaize

(orig)

Rupjmaize ir tradicionāla Latviešu rudzu maize, kura ir cepta uz koka uguns plīts uz koka palikņa kurā ir apbērti rudzu milti, pieliekot iesalu un ķimenes iekšā mīklā, kas iedod to tradicionālo garšu un smaržu priekš rupjmaize. 2014.gadā Eiropiešu komisija apstiprināja iekļaušanu pirekš rudzu maizes uz eiropas savienības ēdiena kvalitātes etiķetes"produkti ar garentētām tradicionālām īpašībām".



Cabbage soup

(eng)

It consists of sauerkraut boiled with potatoes, carrots and groats. You can also sometimes find a variation that includes bacon. Soup is usually eaten in winter. People cook it and eat for several days. It tastes even better when warmed up.



Kāpostu zupa

Tas sastāv no skābētiem kāpostiem kas vārīti ar kartupeļiem, burkāniem un putrainiem. Dažreiz var atrast arī variāciju kas ietver bekonu. Zupu parasti ēd ziema. Cilvēki to gatavo un ēd vairākas dienas. Uzsildīts garšo vēl labāk.



Bacon pies and cheese

Jāņu siers ir nenogatavināts Latvijas skābpiena siers ko tradicionāli gatavo Līgo un Jāņos Ķīmenes ir raksturīga siera sastāvdaļa.



(eng)

Crescent-shaped baked bread rolls or pastries filled with finely chopped fatty bacon cubes and onions.

Jāņu cheese is an unripened Latvian sour milk cheese, which is traditionally made on Līgo and Jāņi.

Cumin is a characteristic ingredient of cheese.

Speķpīrāgi un siers

Pus mēnes formā ceptas maizītes vai kondetorijas izstrādājumi kas pildīti ar smalki sagrieztiem trekna bekona kubiņiem un sīpoliem.





Slovenija
SLOVENIA

TÜNKA



Prleška tünka je sestavljena iz mesa in zaseke. Meso prašičjega stegna, hrbta, ledij ali vratu je razsoljeno in nato suho toplotno obdelano ter prekajeno. Zaseka se pripravi s toplotno obdelavo trde hrbtne slanine, ki se nato zmelje in začini. Po pripravi mesa in zaseke se ti dve komponenti po plasteh zložita v posodo, imenovano tünka, v kateri skupaj zorita 30 dni. Ko je zorenje končano, izdelek imenujemo Prleška tünka. Prleška tünka se vidno loči od podobnih izdelkov, kot so "kibla", "čeber", "meso v zaseki", "štajerska bunka", "meso v masti", po pripravi zaseke in po uporabljenih kosih mesa. Od teh izdelkov se loči tudi po senzoričnih lastnostih.

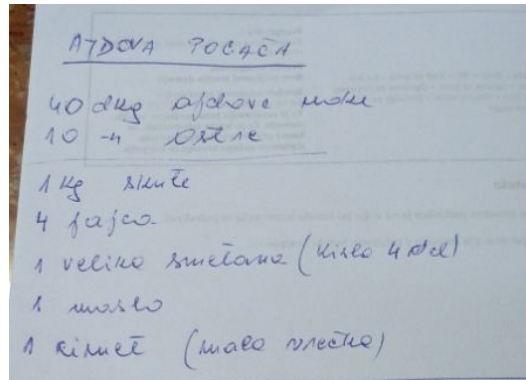
(eng)

Prleška tünka consists of meat and minced lard. The meat of the pig's thigh, back, loins or neck is desalted and then heat treated dry and smoked. Chicken is prepared by heat treatment of hardback bacon, which is then ground and seasoned. After preparing the meat and meat, these two components are stacked in layers in a container called a tünka, in which they mature together for 30 days. When the ripening is complete, the product is called Prleška tünka. Prleška tünka is visibly distinguished from similar products, such as "kibla", "čeber", "meat in a skewer", "Styrian bunka", "meat in fat", by the preparation of the minced lard and by the pieces of meat used. It is also distinguished from these products by sensory properties.

AJDOVI ŽGANCI

Ajdovi žganci so tradicionalna slovenska jed, ki se navadno postreže kot priloga k obaram in jedem na žlico. Postrežemo pa jih lahko tudi kot samostojno jed, zabeljeno s polivko iz zaseke, ocvirkov in kisle smetane. Kako so postreženi, se razlikuje od pokrajine v Sloveniji.

AJDOVA POGAČA



(eng)

Buckwheat porridge is a traditional Slovenian dish that is usually served as a side dish to stews and dishes on a spoon. They can also be served as an independent dish, topped with a sauce of minced lard, cracknels and sour cream. Every landscape in Slovenia prepare them differently.

Buckwheat cake

POTICA

Potica zaseda prvo mesto med slovenskimi tradicionalnimi prazničnimi pecivi.

Pripravljena je iz zavitega in razvaljanega kvašenega testa in polnjena z različnimi nadevi.

Poznamo več kot 80 različnih nadevov, ki jih zavijemo v testo, po čemer je zavita potica (po-vitica) dobila tudi ime.

Najznačilnejše slovenske potice so **orehova, lešnikova, pehtranova, makova, sirova** in druge.

To je praznično pecivo, ki ga pečemo v pekaču ali neposredno na ognjišču.



(eng)

Potica occupies the first place among Slovenian traditional holiday cakes. It is prepared from rolled and rolled fermented dough and filled with various fillings.

We know more than 80 different fillings that are wrapped in dough, after which the wrapped potica (po-vitica) got its name. The most typical Slovenian potices are walnut, hazelnut, pehtran, poppy, cheese and others.

This is a festive pastry that is baked in a baking tray or directly on the hearth.

Srbija
SERBIA

TRADITIONAL DISHES

If you visit the city of Užice you must sample the local cuisine. We are proud of our traditional dishes. They are popular with residents and form part of the country's identity.

Meat products-This region is famous for meat products. We produce products that meet customers' quality requirements. Producers use beef, pork, veal, and mutton to produce pieces of smoked meat. Meat products are produced, using traditional technology, and the highest quality of pieces of meat. They have a very pleasant smell and taste. People enjoy eating this, salted, smoked, and dried meat. If you try smoked ham or smoked pork, you smell a delicious, but distinctive aroma, which is special for this kind of product and its origin.

Dairy products



This region boasts delicious dairy products such as: " kajmak"- salted clotted cream natural yogurt, sour milk, sour cream, and pressed cottage cheese. " Kajmak" is a local delicacy, which is made from cow's, goat's or sheep's milk. It is produced, using traditional methods in the rural households, in the hilly and mountainous regions of central and western Serbia.



pressed cottage cheese



"Kajmak" -salted clotted cream

Sarma



“Sarma“: minced beef or pork mixed with rice, and stuffed inside sauerkraut leaves (pickled cabbage leaves)

Her majesty “Komplet lepinja”

A local speciality



According to the traditional recipe, “Užička komplet lepinja” is made from eggs, clotted cream, gravy and flat buns

INGREDIENTS

- 1 cup flour
- 125 ml water
- 2 tbsp oil
- 1/2 tsp salt
- 1/4 tsp sugar
- 20 g fresh yeast
- 1 tbsp "kajmak" clotted cream
- 2 eggs
- 6 tbsp roasting meat juice/gravy

To get further information visit the following websites: <https://www.youtube.com/watch?v=atGjMD4H8bE>
<https://www.youtube.com/watch?v=vEsUvUTYmvs>
https://www.youtube.com/watch?v=02qY_pwFuVE
https://www.youtube.com/watch?v=tOCML_0E4GM

CRAFTS



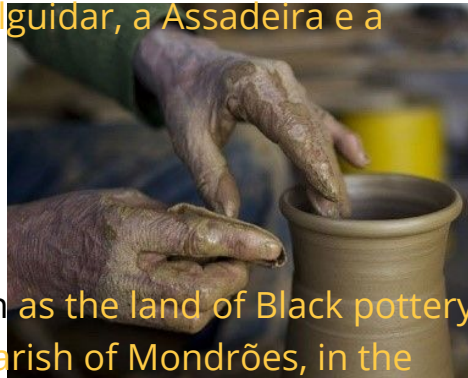
POTTERY



LOUÇA PRETA DE BISALHÃE

Bisalhães, conhecida como a terra da Louça Preta, pertence à freguesia de Mondrões, concelho de Vila Real. Em 2016, o Processo de Fabrico da Louça Preta de Bisalhães foi classificado pela UNESCO na Lista do Património Cultural Imaterial que Necessita de Salvaguarda Urgente. Um reconhecimento mundial da singularidade desta arte ancestral. O registo mais antigo de um oleiro, em atividade nesta aldeia, remonta a 1709. O Processo de Fabrico desta louça mantém praticamente as técnicas que remontam às suas origens, com poucas e necessárias alterações. Único e singular, é um trabalho árduo e um ofício familiar, passando de geração em geração, sendo que tanto o homem como a mulher acompanham o processo do início ao fim e, cada um cumpre a sua função.

No complexo processo da cozedura, que dá a característica cor preta à louça de Bisalhães, toda a família se reúne e trabalha em alegria, por cerca de 6h, para que nada falhe na consecução da identidade única desta louça. Tudo culmina com a venda da louça, sendo as peças mais tradicionais a Bilha de Rosca, a Bilha do Segredo, os Pucarinhos, o **Alguidar, a Assadeira e a Pichorra.**

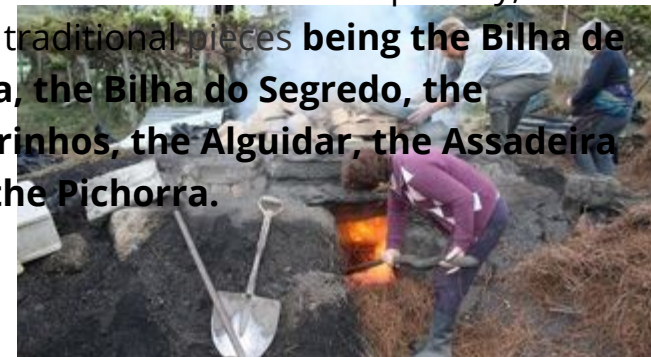


(en)

Bisalhães, known **as the land of Black pottery,** belongs to the **parish of Mondrões, in the** municipality of Vila Real.

In 2016, the Bisalhães Blackpottery Manufacturing Process was classified by UNESCO on the List of Intangible Cultural Heritage in Need of Urgent Safeguarding. A worldwide recognition of the uniqueness of this ancient art.

The oldest record of a potter working in this village dates back to 1709. The process of making this pottery practically maintains the techniques that date back to its origins, with a few necessary changes. and singular, it is hard work and a family craft, passed down from generation to generation, with both men and women following the process from start to finish and each fulfilling their role. During the complex firing process, which gives Bisalhães pottery its characteristic black colour, the whole family comes together and works happily for around 6 hours to ensure that nothing fails to achieve the pottery's unique identity. Everything culminates in the sale of the pottery, the most traditional pieces **being the Bilha de Rosca, the Bilha do Segredo, the Pucarinhos, the Alguidar, the Assadeira and the Pichorra.**



Wicker baskets



Wicker baskets are made from willow trees. There are baskets for picnics, shopping, picking mushrooms, berries, bringing wood etc.

Very popular are woven rugs and belts. Unusual rugs are made of plants. A lot of Lubāna region women wear folk costumes made by themselves.

Weaving



SERBIAN POTTERY /MAKING PIECES OF POTTERY

Zlakusa is a nearby village famous for crockery and pottery. Zlakusa pottery making, that is, hand-wheel pottery making, relates to the knowledge and skills involved in making unglazed vessels for thermic food processing. Zlakusa pottery is made of clay and calcite. The manufacturing process has three phases and it includes: making, drying, and firing pots in an open kiln "žičanica ". The traditional forms of pottery are pots of different shapes and sizes, used mainly for cooking and baking food. The manufacturing of pottery products has been passed from one generation to another among male family members. The workshops in Zlakusa are conducted by Sofija Bunardzić, who is a painter and ceramist and one of the Zlakusa pottery experts.



LONČARSTVO



Lončarstvo je dejavnost, s katero so se ukvarjali že naši daljni predniki. Je obrt izdelovanja posod in drugih izdelkov iz gline bodisi ročno bodisi na lončarskem vretenu. Kepo pregnetene gline položijo na leseno lončarsko vreteno. Plošča se vrti in z navlaženimi rokami se oblikuje posoda. Sledi sušenje in žganje. Žge se lahko na ognju, v električnih ali plinskih pečicah. Na koncu so izdelki polirani in ročno poslikani. Lončarstvo Žuman, ki se nahaja v Ljutomeru, je v Prlekiji zelo znano. Imajo manjši muzej, v katerem so zbrani izdelki petih družinskih generacij, ki ponujajo bogat vpogled v našo lončarsko dediščino. Glino naberejo sami in jo eno zimo pustijo na domačem dvorišču, nato pa jo očistijo in pripravijo za različne predelave.

(en)

Pottery is an activity that has been practiced by our distant ancestors. It is the craft of making vessels and other products from clay, either by hand or on a potter's wheel. A lump of kneaded clay is placed on a wooden pottery spindle. The plate rotates and we shape the container with moistened hands. This is followed by drying and firing. It could be burned on fire, in electric or gas ovens. In the end, the products are polished and hand painted.

The Žuman pottery, located in Ljutomer, is very famous in Prlekija. They have a small museum in which the products of five family generations are collected, which offers a rich insight into our pottery heritage. They collect the clay themselves and leave it in their backyard for one winter, then clean it and prepare it for various processing.

Customs, Traditions and Habits

Local attractions



VINHOS



Protegida dos ventos atlânticos pelo maciço montanhoso do Marão, a bacia hidrográfica do Baixo Corgo, formada por vales agrestes e apertados, dispõe de um microclima singular que, aliado à natureza do seu solo xistoso, permite que as vinhas cultivadas por processos tradicionais, produzam uvas de excelente qualidade. No século XVIII, em 1756, as características únicas da região levam o Marquês de Pombal a instituir a Região Demarcada do Douro, a primeira região do mundo a ser definida e regulamentada com vista a proteger as qualidades inimitáveis dos vinhos í produzidos. Importa ainda mencionar, que o concelho de Vila Real dá imagem a vários vinhos cuja qualidade é conhecida e reconhecida internacionalmente.

Exemplo disso é o famoso Mateus Rosé, que desde a sua origem traz no rótulo a célebre Casa de Mateus e, mais recentemente, os vinhos da Adega de Vila Real, distinguida nacional e internacionalmente em diferentes concursos da especialidade.

(en)

Protected from Atlantic winds by the massif of Marão, the Baixo Corgo hydrographical basin is formed by rural narrow valleys and features a unique microclimate that, along with the nature of its schistous soil, enables the traditionally cultivated vines to produce high-quality grapes. Thanks to the land's unique features, the Marquis of Pombal established the Douro Demarcated Region in 1756, the first one to be defined and regulated as so in the whole world, in order to protect the inimitable qualities of its wines. In 1955, the "Grémio dos Vinicultores do Concelho de Vila Real" gave place to the Wine Cooperative of Vila Real, whose purpose is to protect the interests of its partners, ensuring the product's distribution and marketing. This wine has been internationally acclaimed and awarded with several medals. It should be noted that, besides Douro wines (dessert, Port and table wines), Vila Real also produces Trás-os-Montes wines and embodies the Mateus Rosé brand, through the Casa de Mateus, the best-known Portuguese tablewine abroad.



Casa de Mateus

Encontra-se classificado como Monumento Nacional desde 1910. Todos os estudos referentes ao Solar de Mateus são unânimes em considerá-lo uma das obras mais significativas da arquitectura civil portuguesa do período barroco. Na realidade, e apesar das muitas questões de autoria que permanecem por esclarecer, certo é que, neste sumptuoso solar, estão presentes todos os elementos que caracterizam a arquitectura barroca, nomeadamente, a simetria, a axialidade, os frontões interrompidos, as balaustradas, as escadarias e os elevados pináculos.

Não se sabe ao certo em que data é que a Casa começou a ser construída, mas é certo que a sua conclusão se verificou em 1744, a Capela foi terminada em 1750, data que coincide com a época em que o arquitecto italiano Nicolau Nasoni trabalhou na zona, a quem é atribuída a autoria da obra. Esta não é, no entanto, uma questão pacífica uma vez que, se por um lado, existe uma aproximação evidente entre este imóvel e os restantes trabalhos do arquitecto, por outro, há quem considere que a profusão decorativa na fachada de Mateus e a utilização de diversos elementos arquitectónicos são completamente estranhos a Nasoni, podendo ter sido executadas posteriormente. Actualmente, a Casa de Mateus é administrada pela Fundação com o mesmo nome, fundada em 3 de Dezembro de 1970, e dirigida pela família, organizando diversas actividades de âmbito cultural, para além de conservar a biblioteca e o museu.

(en)

House of Mateus

The 18th century Casa de Mateus (House of Mateus), attributed to Nicolau Nasoni, is one of the finest examples of civil Baroque architecture in Portugal. Mateus house has a library and a valuable museum collection that includes the unique version of The Lusiadas by Luís de Camões, ordered by the Majorat of Mateus in the 19th century, which is accessible to the public. The chapel and the gardens are also a very worthy visit.

Sé de Vila Real



Classificada como Monumento Nacional. A igreja de São Domingos ou Sé de Vila Real, sede de um convento dessa ordem, foi erigida a partir de 1424 e constitui o melhor exemplo transmontano da arquitectura gótica. Passou por uma primeira remodelação, no século XVI, durante o reinado de D. Manuel, mas foi mais tarde, no século XVIII, que sofreu obras mais profundas. Nesta altura, a primitiva cabeceira gótica foi substituída em benefício de uma mais ampla, profunda e moderna, profusamente iluminada através de janelões nas paredes laterais. É deste período, também, que data a torre sineira (1742). A extinção das Ordens Religiosas, em 1834, significou a decadência do convento. Alvo de um violento incêndio, em 1837, que destruiu grande parte do recheio, só viria a ser restaurado nas décadas de 30 a 50 do século XX, altura em que foi colocado o actual retábulo-mor, obra maneirista do Convento de Odivelas.

Mais recentemente, o IPPAR promoveu um projecto inovador, convidando o pintor João Vieira a efectuar um conjunto de vitrais para o edifício. O resultado foi uma composição inspirada no prólogo do »Evangelho Segundo São João«, actualmente integrada na estrutura medieval do edifício.

(en)

Church of São Pedro

Originally with a baroque style, the church of São Pedro was built in 1528 and was ordered by Dom Pedro de Castro, Abbot of Mouçós, who was buried there in 1692. Domingos Botelho da Fonseca, a nobleman from the Royal House who also rests there, ordered the tiling of the main chapel. It's worth mentioning the richness of the woodcarving and the ceiling caissons. Featuring a profusely decorated frontage, this temple is one of the best religious examples of Baroque style in Vila Real, besides being the city's only church with two bell towers.

Folk dances



Latvian folk dance has its origins in the traditions of the Baltic tribes that arrived in the Baltic region in approximately 2000 BC. Dances show the day-to-day life of rural people (harvesting, fishing etc.) as well as specific events (marriage, birth etc.) and reflect the surroundings important to Baltic culture (animals, birds, nature, the changes of the seasons).



Folk dance group »Žuburi«



We represent a youth folk dance group »Žuburi« which means branches of a tree or deer's horns.

Song and dance festival

The Latvian Song and Dance Festival is one of the largest amateur choral and dancing events in the world and an important event in Latvian culture and social life. It is also a part of the UNESCO Masterpieces of the Oral and Intangible Heritage of Humanity list.



The All-Latvian Song Festival has been held since 1873, normally every five years, with the Latvian Dance Festival component added in 1948.

Approximately 40,000 performers altogether participate in the event.

Since 1960 we have also Latvian School Youth Song and Dance Festival.

The intricate dance patterns and the colorful costumes are great to watch and fun to perform.

This year in July we are going to have the XXVII Song and XVII Dance festival.

Folk music instruments

Kokle



Whistler



Leviņas



Devil's drums



Folk dance

Folk songs and traditional dances have been recognised as our national heritage. Members of The National Folk Dance Ensemble, called »**Ere**« perform folk dances and sing famous folk songs, from a particular historical period. »**Kolo**« is a traditional folk dance, performed by dancers, forming a chain and moving in a line. The Serbian word »**Kolo**« means the **wheel (circle)** and refers to the circle of the sun. It has been performed at national and international gatherings. It is also a symbol of national identity.



National instruments

Traditional musical instruments:

- »**gusle**« (a single-stringed musical instrument),
- »**gajde**« (bagpipes),
- »**svirale**« (fifes),
- »**dvojnice**« (a double-whistled ended pipe),
- »**harmonika**« (the accordion) and
- »**truba**« (the trumpet) represent the cultural identity of this area.

National costumes

- »**Jelek**« is a hand-woven waistcoat, adorned with authentic patterns and details, combined with a simple white shirt
- »**Čakšire**«: close-fitting men's trousers, made from manufactured blue wool cloth (»čoha«), worn full above the knees.

- »**Šajkača**«: the Serbian national hat or cap traditionally worn by men. A popular national symbol in Serbia since the beginning of the early 20th century. It is typically black, grey or green in colour and is usually made of soft, home-made cloth.
- »**Opanci**«: a pair of men's leather shoes made of a single piece of pale brown leather, the toe curling up to form a stiffened horn 'serpent' folded back over a plaited leather front panel.



»Slava« (»St. Patron's Day«)

is the most significant family holiday when families celebrate their own patron saint, who protects families and ensures general health, happiness, and safety. St. Patron's Day symbolizes both traditional and religious customs. It preserves and protects our cultural heritage. Sons inherit St. Patron's Day from their fathers, while daughters inherit it only if they don't get married. On that special day, families read prayers and perform rituals, remembering their ancestors. After conducting a religious ritual, a delicious feast is held. Traditional food is usually served: sea fish, baked beans, cornbread, pork scratchings, smoked ham, salted clotted cream, pressed dry cottage cheese, »sarma«.



THE ĐETINJA RIVER CANYON



STARI GRAD (»OLD CASTLE«)



UŽICE HYDROELECTRIC POWER PLANT

Užice hydroelectric power plant is located under »The Old Town Fortress. It is the first plant of its kind in Serbia, built and based on Nikola Tesla's principles of polyphase currents. It is also the second of its kind in the world. It was built in the year 1900. On the anniversary of its existence, it was completely reconstructed and brought back into use again. There is also The Museum of Science and Technology in that place now.



Folklor

Prleki se trudijo ohranjati plesno izročilo s folklornimi skupinami. Na različnih prireditvah sta v Prlekiji najbolj priljubljena plesa **SOTIŠ** in **ŠAMARJANKA**. V 90. letih prejšnjega stoletja je plesno izročilo skorajda zamrlo, po letu 2000 pa se je ponovno začelo oživljati. Tudi vrtci in šole s folklornimi skupinami ohranjajo to kulturno dediščino.

(en)

Prleki try to preserve the dance tradition with folklore groups. At various events in Prlekija the most popular dances are **SOTIŠ** and **ŠAMARJANKA**. In the 1990s, the dance tradition almost died out, but after 2000 it began to revive again. Even kindergartens and schools with folklore groups preserve this cultural heritage.



Tamburaštvo

Na Slovenskem se je tamburaštvo začelo že v 19. stoletju. V zadnjem času se pojavlja vedno več novih skupin, ki poustvarjajo staro glasbo in ustvarjajo novo. Tamburica se pojavlja tudi v osnovnih šolah. Farkašev sistem igranja tamburice je značilen za našo šolo, kjer ohranjamo tovrstno kulturno dediščino - učenci delujejo v tamburaški skupini Vigred.



(en)

In Slovenia, the Tambura movement began as early as the 19th century. Recently, there are more and more new groups that recreate old music and create new ones. Tamburica also occurs in elementary schools. Farkas's system of playing tambourine is typical for our school. We also preserve this kind of cultural heritage - students work in the Tambura Group Vigred.

TRGATEV, OBIRANJE IN STISKANJE GROZDJA,

»BROTVA«

Trgatev je bila nekoč poleg kolin in cerkvenih praznikov največji in najbolj pričakovan dogodek v letu. Pozno poleti in zgodaj jeseni so otroci ob peči poslušali modre stare starše, kako pripovedujejo o grozdju in vinu. Trgatev je bila praznik za vso družino. Grozdje so nabirali v lesene brente (püte), ga stiskali (prešali) v lesenih prešah, žlahtno kapljico pa shranjevali v lesenih sodih (püčlih). Grozdje so stiskali tudi z bosimi nogami.

FILM - [povezava!](#)

Harvesting was once the biggest and most anticipated event of the year, next to "KOLINE" and church holidays. In late summer and early autumn, the children listened by the stove to the wise grandparents talked about grapes and wine. The harvest was a holiday for the whole family, the grapes were harvested in wood grape basket (**püte**), pressed (**prešano**) in wooden presses (**preša**) and stored in wooden barrels (**püčel**). The grapes were also pressed with bare feet.



Church of St. Ana

Beekeeping

The most famous bee in Slovenia is the Carniola Lavender: KRANJSKA SIVKA. Bees are usually kept in hives. Honey bees in the EU can no longer survive without a beekeeper.



Within the framework of the United Nations, Slovenia proposed that May 20 to be declared a **World bee day**. Then, on May 20, 2017, UN members approved Slovenia's proposal.



Farm museum in

Pristava

More than 300 years of farming life of the Pavličič family can be viewed in an interesting collection, which they lovingly prepared right in their own home. Authentic folk music, ethnological objects and beautifully furnished rooms tell interesting stories about Prlekija and its people. Visitors can see beautifully preserved rooms, furniture, former farm buildings, clothes, musical instruments and other objects. They can sit in the beautifully landscaped yard, listen to the tambourine or try traditional farm dishes.



QR codes



Portugalska



Latvija



Srbija



Slovenija

Zahvala

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- Turistični kmetiji Frank - Ozmec
- g. Mirku Koštiju
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