



***ERASMUS+* LET'S BET FOR HERITAGE!**

DRUSKININKAI "RYTO" GYMNASIUM

BET_C5 IN BUZAU, ROMANIA

2019-10-01



CULTURAL HERITAGE PROMOTION



IN DRUSKININKAI,
LITHUANIA



PLACES AND ACTIVITIES



Druskininkai Crafts Center “Arts Smithery”



August Family Farm



Salt Studio



Dzukija Region Potato Pies



Tree Cake Baking



Blacksmith's Education. J. Kavaliauskas



The Way of Milk

Crafts Center “Arts Smithery”



VISITORS ARE WELCOME TO THESE WORKSHOPS:

Workshop	The educator	Workshop visiting time	Registration for educational activities
 CERAMICS	Indrė SVIRSKAITĖ	II, III 11.00-18.00 val. IV 11.00-17.00 val.	Tel. 8 686 15 814 indrė.svirskaitė@gmail.com
 SILK PAINTING	Rūta BURBULĖ	II, IV 12.00 -18.00 val. V 15.00 -19.00 val. VII 12.00 -16.00 val.	Tel. 8 601 93 513 ruta.burbule@gmail.com
 WATERCOLORING & GRAPHICS	Ugnė VITONYTĖ	II, III 12.00-19.00 val. IV 12.00-18.00 val.	Tel. 8 696 03 580 ugnetvito@gmail.com
 PAINTING	Deividas SINKEVIČIUS	II, III, IV, V 13.00-17.00 val. VI 11.00-15.00 val.	Tel. 8 699 89 857 deividasd@gmail.com
 NATURAL LEATHER PRODUCTS	Viltė GUOZINSKIENĖ	II 14.00 -18.30 val. III, IV 12.30 -18.00 val. V 11.00 -15.30 val.	Tel. 8 640 36 899 viltė.guoziusienė@gmail.com
 WEAVING	Laima GRĮŠKEVIČIENĖ	III, IV 11.00-19.00 val. VI 15.00-19.00 val.	Tel. 8 620 39 561 laima.gr@gmail.com
 JEWELLERY	Giedrius BOČISAS	II, III, IV, V 13.00-18.00 val.	Tel. 8 699 67 354 giedrius.bocius@gmail.com
 FLORISTRY	Rūta KAZAKEVIČIENĖ	II, III 11.00-19.00 val. IV 13.00-17.00 val.	Tel. 8 611 56 015 rbutov@yahoo.co.uk

SALT STUDIO

Drawing on salt



Making some salty souvenirs



The purpose of the activity – to develop imagination, creativity, promote observation and stimulate ability to see exclusive forms of objects in nature and domestic surroundings.



TREE CAKE BAKING

You will learn how tree cakes appeared and observe the process of baking a tree cake.

It's the only place in Lithuania where you can taste a tree cake which you bake on an open fireplace.



THE WAY OF MILK



How did our ancestors make cheese, sour cream or butter using milk on their own?

What kind of tools did they use?

You will have an opportunity to find out all these things and explore wooden household items used by our ancestors as well as to taste cottage cheese with homemade bread and butter.

AUGAI FAMILY FARM

Opportunities for visitors to get better acquainted with the way cheese is made.



Possibility to buy not only traditional Lithuanian cheese, but also ripened and fermented cheese and cheese made using mould.



BLACKSMITH'S EDUCATION

JUOZAS KAVALIAUSKAS

Charismatic blacksmith Juozas will present blacksmith's craft in a witty talk. He'll tell you different stories, proverbs, tutorials related to blacksmithing in the folklore of Lithuania. There will be some demonstration of a blacksmith's practical work.

You will use: ancient blacksmith leather bellows, forge, other blacksmith's equipments.

You can practically work with a hammer and with the help of the blacksmith try to forge a simple souvenir, e.g., a nail, a horseshoe.



THEATRICAL GUIDED TOURS OF DRUSKININKAI

GUIDE GROUP "ARTELE"

CHATTY MADAM



SOURCES:

https://www.facebook.com/pg/Druskinink%C5%B3-amat%C5%B3-centras-Men%C5%B3-kalv%C4%97-2141284422812439/photos/?tab=album&album_id=2283554278585452

www.romnesa.lt

<https://www.facebook.com/plepiponia/photos/a.1631060970489510/1884666468462291/?type=3&theater>

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www.druskosstudija.lt

www.surusvejai.lt/en/product/blacksmiths-education/

<http://www.culinarytrail.eu/en/lithuanias-routes/attractions/augus-family-farm-augu-ukis/>

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