



“Vocational Education for the Sustainable Development  
of Rural Tourism Enterprises” VESURT

**Report of the seventh meeting held in Białystok, Poland  
( April , the 8<sup>th</sup> – 10<sup>th</sup> , 2014)**

From the 8<sup>th</sup> to 10<sup>th</sup> of April, 2014 there was another working visit in Białystok in connection with the project "Vocational Education for the Sustainable Development of Rural Tourism Enterprises" in the framework of the Leonardo da Vinci, Education and Culture. The meeting took place in Zespół Szkół Technicznych im. gen. Andersa in Białystok. It began with a discussion on activities implemented under the project. First of all, Adam Cade - project coordinator and Agnieszka Raubo-coordinator of ZST, took up working on the final report. It was followed by a tasting of regional delicacies prepared by the students of catering course. Beneficiaries of the project went to the workshop of ZST school. Laboratories unions have made enormous impression on our guests. We could boast of modern machines for wood, paint shop and inlaid furniture made by our students. Beneficiaries talked to teachers about the timber industry cooperation in vocational schools with local employers and universities.

On the second day ( April , the 9<sup>th</sup> ) we participated in the workshop "Painted eggs" in Białystok Village Museum in Jurowce, which is a branch of the Podlaskie Museum in Białystok. There, under the tutelage of folk artificers we learned how to do Kurpian palms, we knew interesting customs associated with Palm Sunday. We also saw how one of the traditional technique of batik eggs, or decorating eggs with hot wax. In addition, our guests were able to see the interior of a traditional, rural cottage of the early twentieth century. The workshop ended with a picnic by the fire.

The next point of the program was a visit to Korycin, which began from the meeting in the Municipal Office with the Mayor of Korycin, Mr. Mirosław Lech and Ms. Ewa Michnowicz-an employee of the office. Mrs. Ewa took us on a brief tour of the town. We saw Koryciński market square which was re-edified where the statue of "Strawberry Princess" surrounded by shooters fountains is situated. A wooden windmill "paltrak" from 1945, redeemed by the Municipal Office in Korycin from a private owner, was next on the agenda. Today, it houses the regional chamber and a mini hotel for guests who wish to stay overnight in an unusual place. The property has been beautifully integrated into the Koryciński landscape, Nearby, there is the restored in 2013 complex park and church of the seventeenth century with the saints springs. We admired the renovated neo-gothic Church of the Discovery and the Exaltation of the Holy Cross, which is surrounded by the fenced stone wall, four wooden shrines and quadrangular bell tower of stone from around 1744. Noteworthy is the only one in the region with the Plebanski Park's saints springs. All operations were carried out under extraordinary project "Monuments of the Royal Korycin". Protection of cultural values, regional and traditional landscape is one of the principles of sustainable tourism.

Koryciński cheese, one of the flagship regional products of our country is the advantage of the municipality. The authorities of the municipality and the province are willing to support new sources of income of the local population.

Koryciński cheese, a local variety of rennet cheese, maturing, made from unpasteurized cow's milk in the municipality of Korycin in Podlasie. In the traditional technology of its production as rennet used dried and grated powder calf stomachs. Local legend has it that the inhabitants Korycin learnt to make cheese from the Swiss mercenary troops which were involved the Polish side during the Swedish invasion (1655-1660), took part in the fights in Podlasie. After the war, some wounded soldiers were treated in Kumiała near Korycin. The rumor is that some of them settled down in Poland for good, giving local people the secrets of yellow cheese made from cow's milk.

Today Koryciński cheese is called simply homemade, with its variations are manufactured with additives spices and herbs, and garlic and walnuts. The cheese is formed in a flattened sphere with a diameter of some twenty centimeters and a weight of about 3 kg; to produce the quantity of cheese takes about 30 liters of milk. Traditionally, it was produced in wooden forms and piled on rye straw threshed with a flail in the basement, where he matured as many weeks. Today, instead of grated rennet stomachs apply to dairy, the aging period also sometimes much shorter.

The taste of the Koryciński cheese depends both on the possible use of different herbs and natural flavors, as well as the aging time, and even the time of year, in which it was developed.

In addition to cheese Korycin and surroundings is famous for growing strawberries.

Unfortunately, at the beginning of April, we could not even taste fruit, but it tasted different kinds of delicious cheese, cold meats and a homemade strawberry compote on the organic farm of the Nietupscy. Our guests were captivated by the hospitality and openness of the hosts. We felt like at home.

The third day of the visit (April, the 10<sup>th</sup>) we started together with Portuguese partners from visiting the Podlasie Opera and Philharmonic - European Centre for the Arts in Białystok. The edifice made an impression on our guests, because the project is a very interesting proposal, fusion of nature with culture, the unique mix of unique landscape of Mary Magdalene's hills, Puppet Theatre and Amphitheatre with increasing greenery, which remains with each other in a mutual symbiosis.

Then we went to Tykocin, where we visited the Great Synagogue and museum. The museum is focused on promoting a broad knowledge of Jewish history and culture, as well as the history of Tykocin and its place in the culture of the former Commonwealth.

The educational activities and popularization important area is also nurturing and promotion of Polish tradition inhabitants of Tykocin.

In the eighteenth-century former House Talmudic, near the synagogue, we saw the inside of an old pharmacy. In "Tejsza" restaurant we tried Jewish cuisine.

After a good meal we went along Narew river to the rebuilt castle, which now houses a museum, restaurant and hotel.

We ended the visit with the work on the project, discussing the tasks completed and a summary of the project. Nuno Mota, Fernando Vieira, Agnieszka Raubo participated in the work.

Agnieszka Raubo