

Project number

**2023-1-PL01-KA121-SCH-000117151**

The project has been funded with support of European Commission. This publication reflects only the views of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.

# **Traditional crafts - Italian-Polish teamwork**



**Dofinansowane przez  
Unię Europejską**

During the meeting in Tarnobrzeg in November 2024 Italian and Polish students worked together in six international groups on traditional crafts in the two countries. Below you can get familiar with the results of work within the six teams.



# Traditional crafts



# Team 1



- 1) mammutones : it's a typical carnival costume in Sardinia , they are handmade in Mamoiada they have a whip and “beat” people in the street and scare them
- 2) the luthier : the violin was born in italy during the 16 th century , developed between Cremona Brescia and Venice and so italian luthiers are remembered as the best.
- 3) polenta it's a really typical italian food , was born in emilia romagna . there is a small industry in Tidone that is called gattoni mill and it produces corn flour to be mixed with water to form polenta





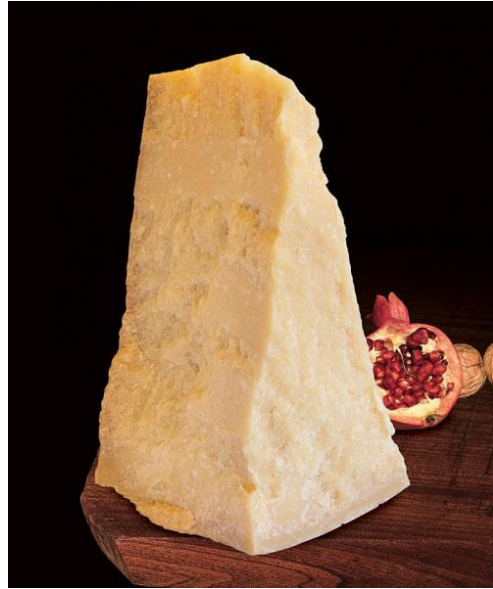
# Team 1

Amber is a fossil resin of coniferous trees. Many years ago, when resin flowed out of the tree it hardened and turns into hardened amber material. The largest deposits of amber in the world are located on the Baltic Sea, especially on the Polish coast. the Baltic Sea and on the beaches near Gdańsk and Słupsk. Most amber can be found on the beaches around the Peninsula helskie. Amber nuggets are washed ashore by storm waves. Therefore, it is best to go searching in early spring or autumn, when the weather is favorable for strong winds. Natural amber should be worn by people with thyroid, heart and spine problems. When hung around the neck, they improve the functioning of the thyroid gland, a long pendant worn around the heart helps to cure heart diseases, and a string of beads tied around the waist helps to get rid of annoying spine pain.



# Team 2

## PARMIGIANO



is a typical cheese of Emilia Romagna, is aged for 12 months, it has an intense salt flavor, it is used for cooking like over pasta or in Salads. It's famous for its rich, nutty flavor and granular texture.

## Team 2 gingerbread

Piernik Toruński is a traditional Polish gingerbread originating from the city of Toruń. Known for its rich, spicy flavor, this gingerbread often contains honey, various spices, and is sometimes filled with fruit preserves or covered in chocolate. Piernik Toruński holds cultural significance, especially during festive seasons, and is a beloved treat that has been enjoyed for centuries in Poland.





## PASTA IN HOUSES



In Italy we have different traditions, one is to make pasta in houses.

Basically our grandmothers used to make pasta like GNOCCHI and TAGLIATELLE with their hands and by using pasta machines until the last century.





# Team 3



Obwarzanki from Cracow, they are often bought by tourists. They are often regarded as the symbol of Cracow. It's a ring shaped bread sprinkled with salt, sesame or poppy seeds. It was first mentioned in 1394. The process of baking them is based on putting them in hot water, which is called “obwarzanie” in Polish.



# Team 4

## Polish traditional local crafts

Kremówka, is a Polish type of cream pie. It is made of two layers of puff pastry, filled with whipped cream, creamy buttercream, vanilla pastry cream or sometimes egg white cream, and is usually sprinkled with powdered sugar. It also can be decorated with cream or covered with a layer of icing.



In the 1970s, Siarkopol (operating since 1954, having plants mainly in the Tarnobrzeg region) became one of the largest sulfur production and processing companies in the world. In 2001 it was closed. There's a sulfur museum in Tarnobrzeg where you can learn something more about it.



## Team 4

Stradivari Violins made in Cremona are made by hand in and high quality.



## Italy



Murano glass is hand made only by professional Venice people

In Trentino people can make poncho's from alpaca's wool

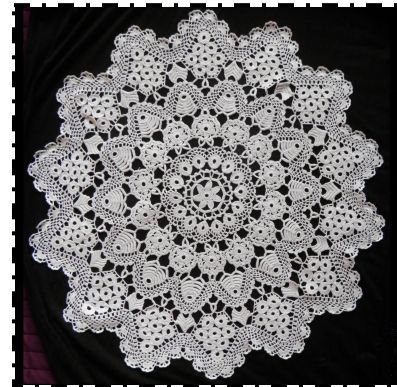
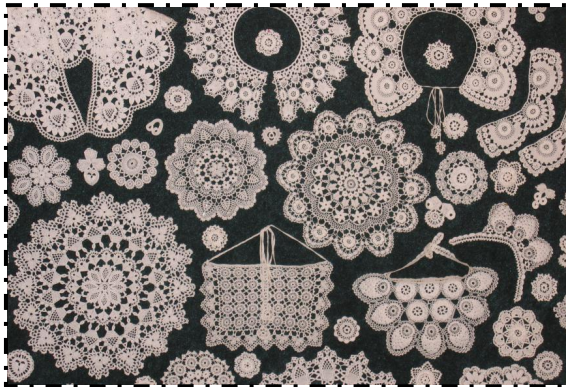




## Team 5

# POLAND

Koronka koniakowska is a technique of hand crocheting doilies from threads called kordonek. It is practised by women living in Koniaków. This type of lace, is not made in any other region of Poland or the world.





# Team 5

## POLAND

Hafty Kaszubskie refers to Kaszubian embroidery, a traditional form of decorative needlework originating from the Kaszuby region in northern Poland. This embroidery style is characterized by its vibrant colors, intricate patterns, and geometric designs.



## Team 5

# ITALY

In the ancient time the mask was an important object for the costume in the Carnival, a very important festival in Venice.

There are a lot of types of mask, they have differences in colors and shapes.

The most famous mask is arlecchino, a very clever servant.

Now you can find the mask everywhere, but the ones from Italy are the best.



# Team 5

## ITALY

Pisarei and faşö are a typical pasta dish from Piacenza. These are dumplings made of flour and breadcrumbs seasoned with a sauce based on beans, lard, onion and tomato.





## Team 6.

## POLAND

### Pierniki toruńskie

Is a typical baking and it comes from city located in Poland - Toruń. It is also a hometown of Mikołaj Kopernik - Polish astronomer





# Makowiec - poppy seed cake

This is a cake with the mass of ground poppy seeds. Poles usually bake it on different holidays such as Christmas. It's a kind of dish which you may love or hate.



# Horn of Naples

ITALY

In Naples this kind of amulet is identified with a "corno" (horn). The history of the "corno" started around the 3500 b.C, during the Neolithic period. This amulet was used by those who lived in the caves with the auspice of bringing fortune and fertility.



# Vigolo cake

ITALY

**Vigolo cake is a traditional homemade italian chocolate cake.**

**It's produced in Vigolo, a city near Piacenza.**



# Coppa piacentina ITALY

Coppa is a typical  
meat from Piacenza,  
and it's made of pig.

We use coppa to fill  
sandwiches and gnocco  
fritto, which is  
fresh and fried dough  
from Piacenza.

