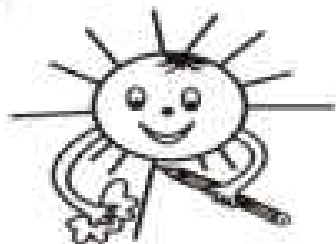


Erasmus+

2020 - 2022



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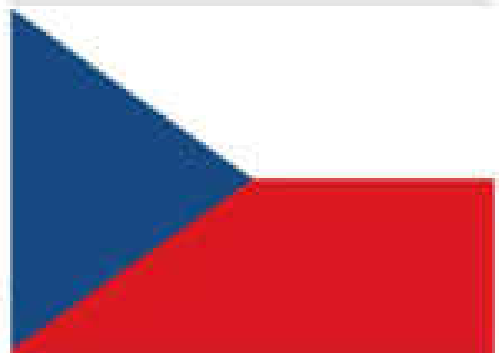
THE CREATIVE WORKSHOP FROM VIZOVICE DOUGH

24. 2. 2021

WE CORDIALLY INVITE OUR PARTNERS FROM POLAND, NORTH MACEDONIA, LATVIA, TURKEY AND PORTUGAL

TO THE CREATIVE WORKSHOP FROM VIZOVICE DOUGH

OF THE ERASMUS+ PROJECT „WE! ABOUT US, FOR US AND NOT ONLY FOR US“,
HOSTED BY STŘEDNÍ ŠKOLA, ZÁKLADNÍ ŠKOLA A MATEŘSKÁ ŠKOLA, FRÝDEK – MÍSTEK, PŘÍSPĚVKOVÁ ORGANIZACE,
THE CZECH REPUBLIC, IN FEBRUARY, 24TH, 2021 AT 10:00 AM AT THE TEAMS PLATFORM ONLINE MEETING.





VIZOVICE DOUGH - PREPARATION PROCEDURE

VIZOVICE PASTRY, WHICH HAS BEEN DECORATING AND ENJOYING HOUSEHOLDS FOR SEVERAL CENTURIES, IS AN IMPORTANT EXAMPLE OF WALLACHIAN FOLK CRAFT. THE PRODUCTION OF THIS PASTRY HAS A LONG TRADITION IN VIZOVICE AND IS PASSED DOWN FROM GENERATION TO GENERATION. VIZOVICE PASTRY AND PRODUCTS FROM IT CAN BE CONSIDERED A CULTURAL HERITAGE OF EASTERN MORAVIA.



HISTORY OF VIZOVICE PASTRY

THE TOWN OF VIZOVICE, LOCATED NEAR ZLÍN, IS KNOWN FOR ITS EXCEPTIONAL AND RICH CUISINE, ESPECIALLY BAKERY AND CONFECTIONERY PRODUCTS. IN THE MIDDLE OF THE 19TH CENTURY, LUTON BAKERS WORKED IN VIZOVICE, WHO WENT TO FAIRS TO SELL EXCELLENT GINGERBREAD. AT THE TURN OF THE 19TH AND 20TH CENTURIES, THE YOUNGEST OF THE LUTON FAMILY BEGAN BAKING FIGURINES FROM UNLEAVENED DOUGH, WHICH WAS LATER CALLED VIZOVICE PASTRY. IT WAS A GREAT SUCCESS AT PILGRIMAGES AND FAIRS, AND ANIMALS AND SMALL FIGURINES WERE BOUGHT MAINLY BY POORER PEOPLE AS TOYS FOR CHILDREN AND LATER AS DECORATIONS FOR THE CHRISTMAS TREE.

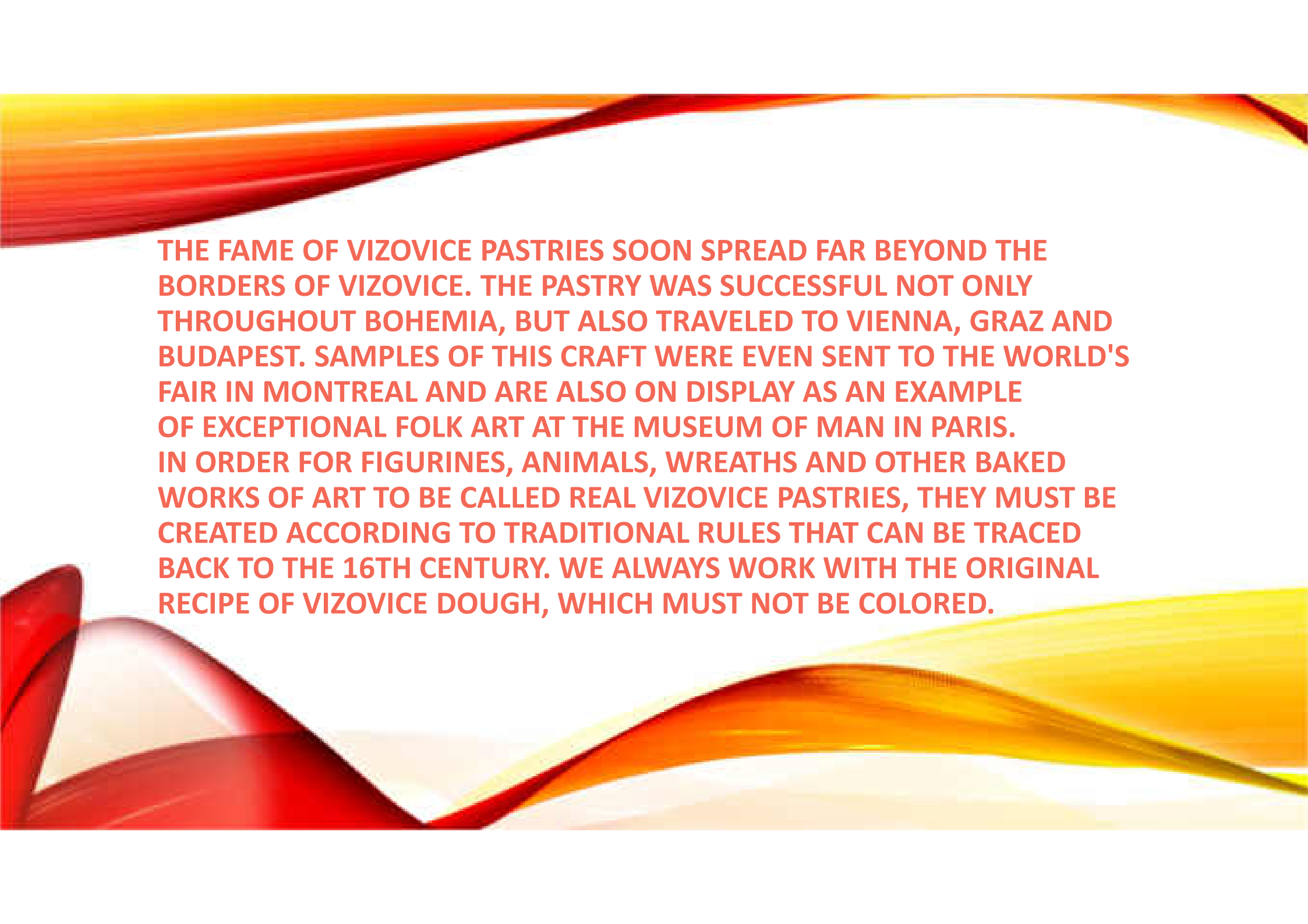


TRADITIONS OF VIZOVICE PASTRY

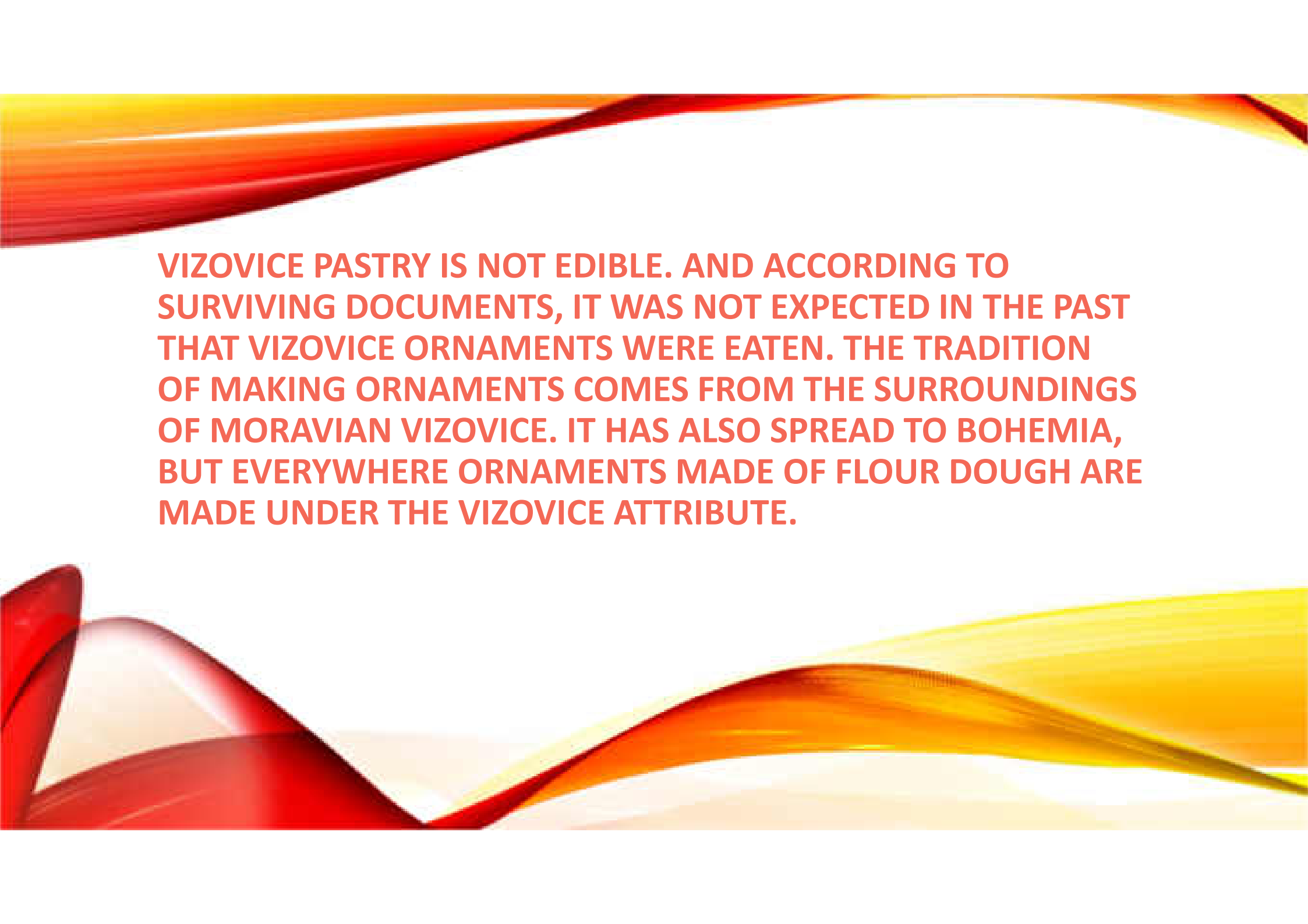
THE ORIGINAL VIZOVICE PASTRY INCLUDED 34 BASIC SHAPES, EACH OF WHICH HAD ITS OWN SYMBOLIC MEANING.

THE INITIAL SHAPE IS A ROLLER, FROM WHICH A FIGURINE IS CREATED BY CUTTING, DECORATING AND GLUING OTHER PARTS. THE TABLE AND HOUSE WERE DECORATED WITH PASTRIES FOR CHRISTIAN HOLIDAYS, WEDDINGS, BAPTISMS AND FUNERALS.





THE FAME OF VIZOVICE PASTRIES SOON SPREAD FAR BEYOND THE BORDERS OF VIZOVICE. THE PASTRY WAS SUCCESSFUL NOT ONLY THROUGHOUT BOHEMIA, BUT ALSO TRAVELED TO VIENNA, GRAZ AND BUDAPEST. SAMPLES OF THIS CRAFT WERE EVEN SENT TO THE WORLD'S FAIR IN MONTREAL AND ARE ALSO ON DISPLAY AS AN EXAMPLE OF EXCEPTIONAL FOLK ART AT THE MUSEUM OF MAN IN PARIS. IN ORDER FOR FIGURINES, ANIMALS, WREATHS AND OTHER BAKED WORKS OF ART TO BE CALLED REAL VIZOVICE PASTRIES, THEY MUST BE CREATED ACCORDING TO TRADITIONAL RULES THAT CAN BE TRACED BACK TO THE 16TH CENTURY. WE ALWAYS WORK WITH THE ORIGINAL RECIPE OF VIZOVICE DOUGH, WHICH MUST NOT BE COLORED.



VIZOVICE PASTRY IS NOT EDIBLE. AND ACCORDING TO SURVIVING DOCUMENTS, IT WAS NOT EXPECTED IN THE PAST THAT VIZOVICE ORNAMENTS WERE EATEN. THE TRADITION OF MAKING ORNAMENTS COMES FROM THE SURROUNDINGS OF MORAVIAN VIZOVICE. IT HAS ALSO SPREAD TO BOHEMIA, BUT EVERYWHERE ORNAMENTS MADE OF FLOUR DOUGH ARE MADE UNDER THE VIZOVICE ATTRIBUTE.

SYMBOLS AND FIGURINES OF VIZOVICE DOUGH

THERE ARE 34 TYPES OF ANIMALS IN THE ENTIRE CRAFT COLLECTION OF VIZOVICE PASTRIES. THESE ARE SYMBOLS THAT REPRESENTED CERTAIN CHARACTERISTICS AS THEY WERE VALUED IN WALLACHIA. IN THE ORIGINAL PROCESSING, 5 BASIC DOUGH PROCESSING TECHNIQUES WERE USED: SLICING, CUTTING, BOWLING, NEEDLING AND DECAL.

VARIOUS SHAPES WERE MADE FROM THE DOUGH: ANIMALS, FLOWERS AND FIGURINES, WHICH HAD THEIR SYMBOLIC MEANING. PEOPLE BELIEVED THAT WHEN THEY HAD A CERTAIN FIGURINE MADE OF VIZOVICE PASTRY AT HOME, WHAT THE FIGURINE SYMBOLIZED WOULD BE FULFILLED.



THE MEANING OF SOME SYMBOLS OF FIGURINES OF VIZOVICE PASTRY

- **STORK: HERALDED THE ARRIVAL OF A NEWBORN**
- **BABY: MEANT JOY**
- **DOVE: BROUGHT PEACE AND TRANQUILITY TO THE HOME**
- **DEER: REPRESENTED ACUMEN**
- **LIZARD: BROUGHT WEALTH**
- **HEDGEHOG: EXPELLED EVIL FROM THE FAMILY**
- **DUCK: SHE WAS A GOOD MOTHER**
- **ROOSTER: MEANT MASCULINITY, SUMMONED HAPPINESS**
- **ROOSTER WITH HEN: FERTILITY**
- **HORSETAIL: MEANT FIDELITY**
- **SWAN: A SIGN OF GRACE**
- **FOX: CLEVER**
- **MERMAID: REMINDED THAT THERE WAS ALSO A SEA IN OUR TERRITORY**
- **DEAD DOVE: A SYMBOL OF A BEATEN WALLACHIAN BANDIT**
- **SHEEP: MEANT A GOOD HARVEST**
- **PEACOCK: A SYMBOL OF WEALTH**
- **SPIDER: BROUGHT GOOD LUCK**
- **CANCER: PROTECTED FROM MISFORTUNE**
- **FISH: SYMBOL OF SECRECY**
- **SUNSHINE: THE GIVER OF LIFE**
- **TREE: A SYMBOL OF MARITAL FIDELITY AND LASTING HAPPINESS**
- **PIKE: WATER PROTECTOR**
- **GROUSE: BROUGHT WEALTH**
- **SQUIRREL: A GOOD HOUSEWIFE**
- **HARE: MEANT OBSERVATION**
- **FROG: A SIGN OF PURE WATER**

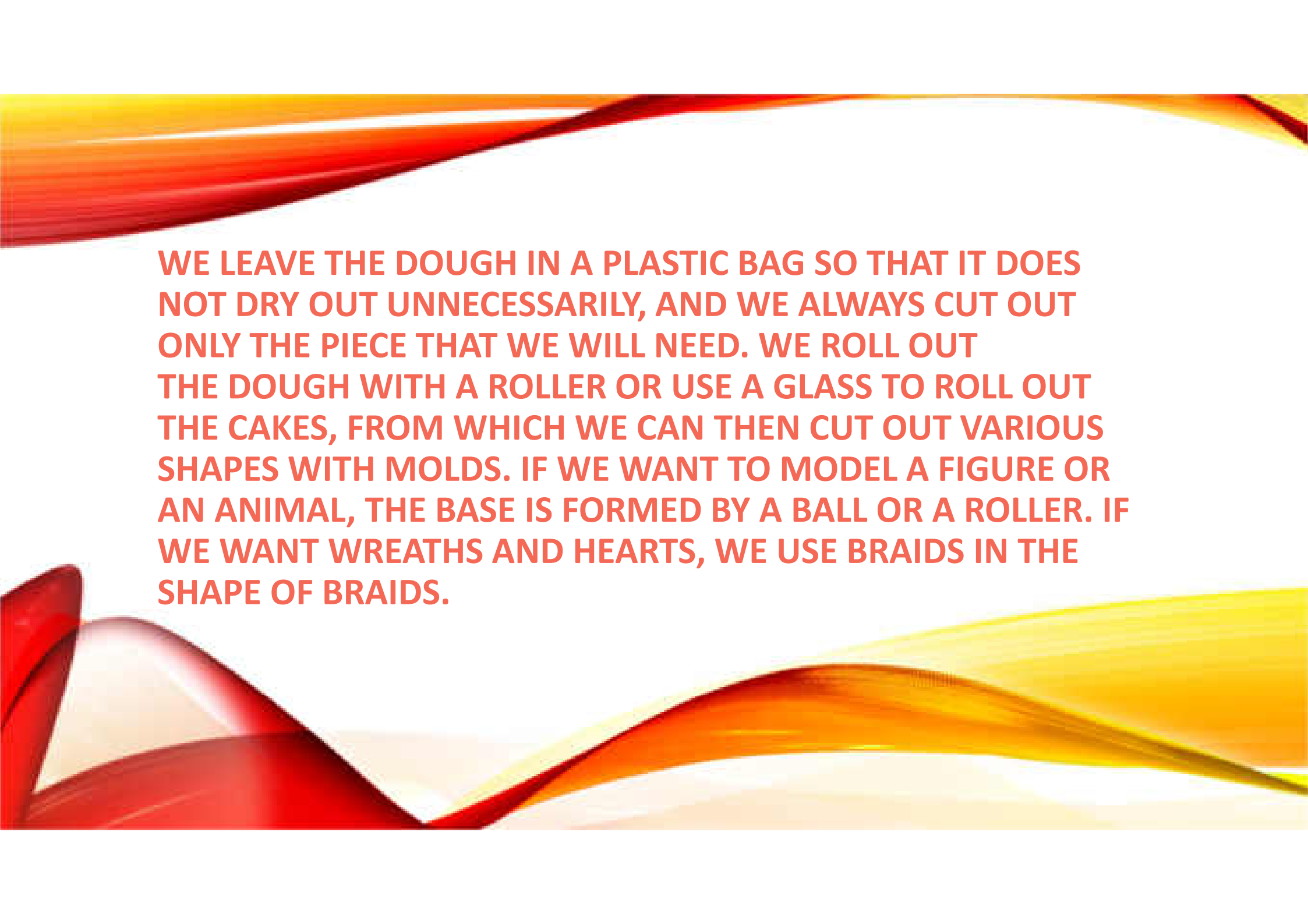
RECIPE FOR VIZOVICE DOUGH

FOR THE PRODUCTION OF VIZOVICE PASTRY, WE NEED ONLY 250 G OF PLAIN FLOUR 1 DL OF WATER. FURTHERMORE, A BOWL, A WOODEN SPOON, A GLASS OR ROLLER, A KNIFE, SCISSORS, A COMB, CUTTING MOLDS FOR CANDY, WHOLE PEPPER, A STRAW, A THIN RIBBON OR STRING, AN EGG AND A BOW TIE.

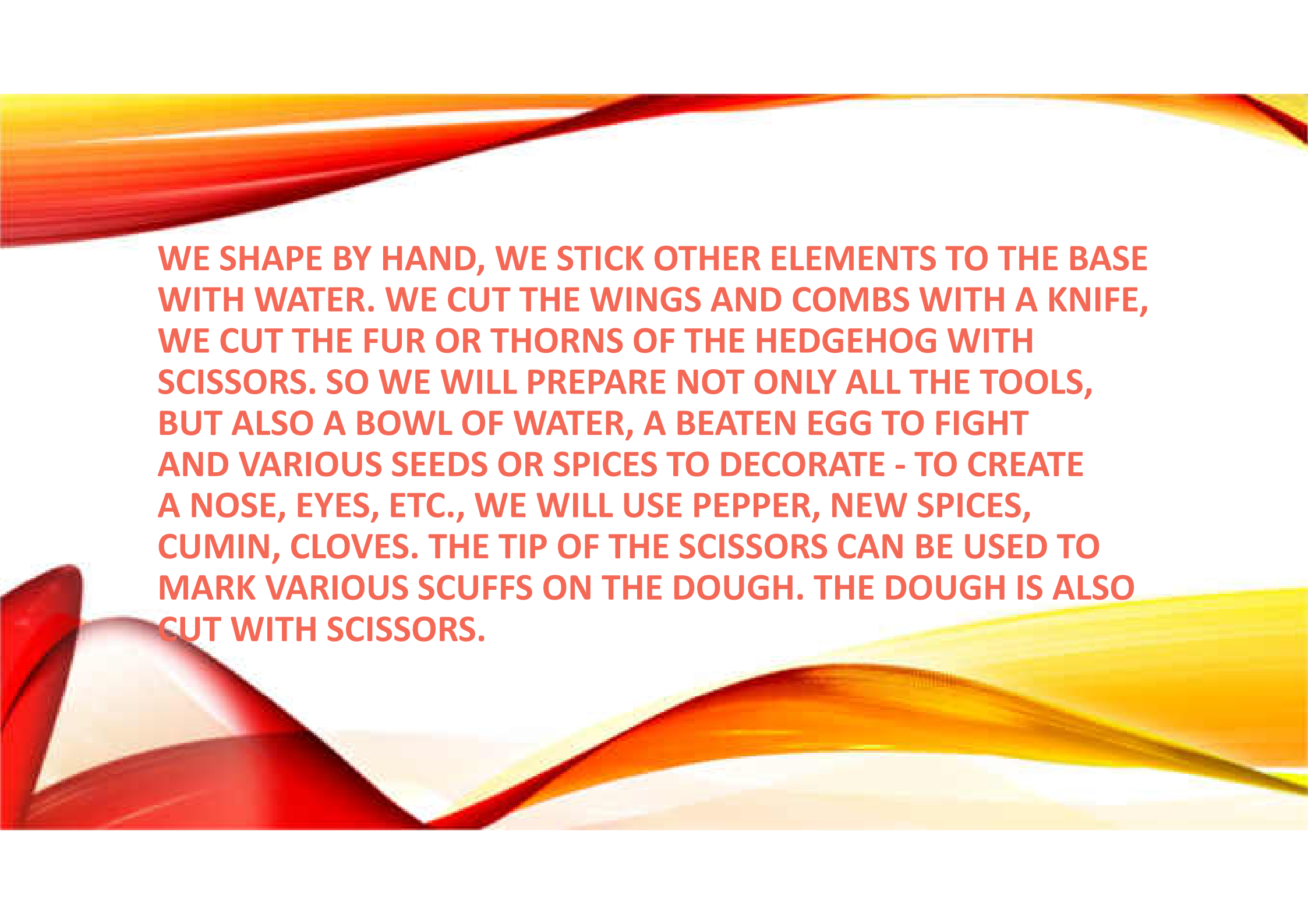
POUR THE FLOUR INTO THE BOWL AND DIG A HOLE IN THE PILE OF FLOUR, INTO WHICH WE POUR WATER. KNEAD THE DOUGH BY HAND FOR ABOUT AN HOUR UNTIL A SOLID IS FORMED. WE PACK THE KNEADED DOUGH IN A PLASTIC BAG AND LET IT REST IN THE FRIDGE FOR ABOUT SIX HOURS. AFTER THE SPECIFIED TIME HAS ELAPSED, UNPACK THE DOUGH AND CUT IT WITH A KNIFE. THIS WILL MAKE SURE THAT THE DOUGH INSIDE IS SMOOTH TO THE TOUCH. IF IT IS FULL OF LUMPS INSIDE, WE HAVE TO REWORK IT. IF WE HAVE A SMOOTH DOUGH, WE CAN START MODELING AND CUTTING.



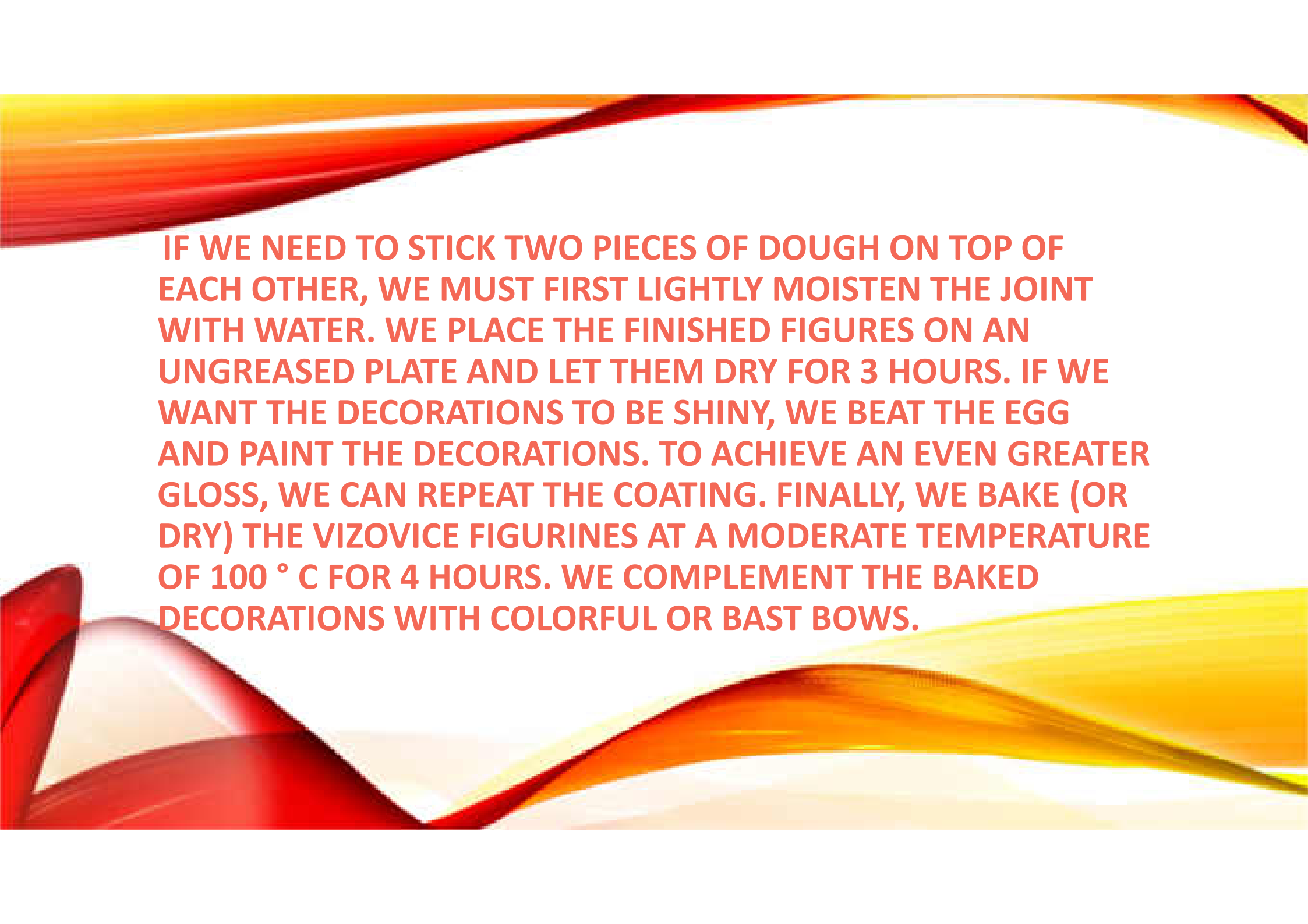




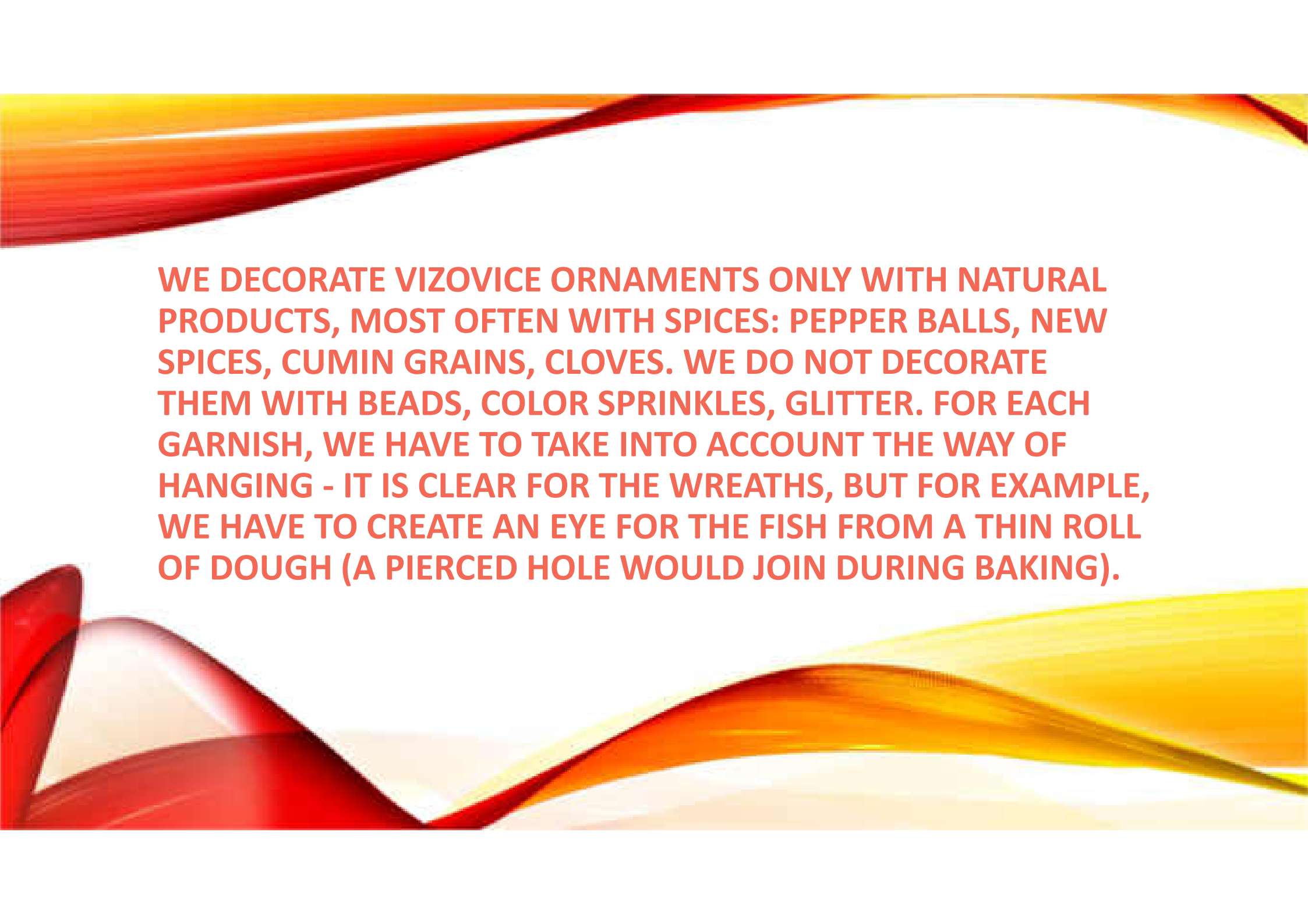
WE LEAVE THE DOUGH IN A PLASTIC BAG SO THAT IT DOES NOT DRY OUT UNNECESSARILY, AND WE ALWAYS CUT OUT ONLY THE PIECE THAT WE WILL NEED. WE ROLL OUT THE DOUGH WITH A ROLLER OR USE A GLASS TO ROLL OUT THE CAKES, FROM WHICH WE CAN THEN CUT OUT VARIOUS SHAPES WITH MOLDS. IF WE WANT TO MODEL A FIGURE OR AN ANIMAL, THE BASE IS FORMED BY A BALL OR A ROLLER. IF WE WANT WREATHS AND HEARTS, WE USE BRAIDS IN THE SHAPE OF BRAIDS.



WE SHAPE BY HAND, WE STICK OTHER ELEMENTS TO THE BASE WITH WATER. WE CUT THE WINGS AND COMBS WITH A KNIFE, WE CUT THE FUR OR THORNS OF THE HEDGEHOG WITH SCISSORS. SO WE WILL PREPARE NOT ONLY ALL THE TOOLS, BUT ALSO A BOWL OF WATER, A BEATEN EGG TO FIGHT AND VARIOUS SEEDS OR SPICES TO DECORATE - TO CREATE A NOSE, EYES, ETC., WE WILL USE PEPPER, NEW SPICES, CUMIN, CLOVES. THE TIP OF THE SCISSORS CAN BE USED TO MARK VARIOUS SCUFFS ON THE DOUGH. THE DOUGH IS ALSO CUT WITH SCISSORS.



IF WE NEED TO STICK TWO PIECES OF DOUGH ON TOP OF EACH OTHER, WE MUST FIRST LIGHTLY MOISTEN THE JOINT WITH WATER. WE PLACE THE FINISHED FIGURES ON AN UNGREASED PLATE AND LET THEM DRY FOR 3 HOURS. IF WE WANT THE DECORATIONS TO BE SHINY, WE BEAT THE EGG AND PAINT THE DECORATIONS. TO ACHIEVE AN EVEN GREATER GLOSS, WE CAN REPEAT THE COATING. FINALLY, WE BAKE (OR DRY) THE VIZOVICE FIGURINES AT A MODERATE TEMPERATURE OF 100 ° C FOR 4 HOURS. WE COMPLEMENT THE BAKED DECORATIONS WITH COLORFUL OR BAST BOWS.



WE DECORATE VIZOVICE ORNAMENTS ONLY WITH NATURAL PRODUCTS, MOST OFTEN WITH SPICES: PEPPER BALLS, NEW SPICES, CUMIN GRAINS, CLOVES. WE DO NOT DECORATE THEM WITH BEADS, COLOR SPRINKLES, GLITTER. FOR EACH GARNISH, WE HAVE TO TAKE INTO ACCOUNT THE WAY OF HANGING - IT IS CLEAR FOR THE WREATHS, BUT FOR EXAMPLE, WE HAVE TO CREATE AN EYE FOR THE FISH FROM A THIN ROLL OF DOUGH (A PIERCED HOLE WOULD JOIN DURING BAKING).



VIZOVICE PASTRY AND CRAFT

OF COURSE, OUR ANCESTORS ALSO NEEDED TO EXPRESS THEMSELVES ARTISTICALLY. BUT THEY NEEDED ART THAT WAS UNDERSTANDABLE, CLOSE TO THEM, AND THAT THEY COULD CREATE ON THEIR OWN. FIGURAL VIZOVICE PASTRY IS A CLEAR PROOF THAT PEOPLE HAVE BEEN STRIVING FOR SPATIAL DESIGN SINCE ANCIENT TIMES. WHEN WE TRY TO LOOK AT THE HISTORY OF VIZOVICE PASTRY, WE FIND THAT IT IS A PHENOMENON THAT OCCURS IN MANY FORMS IN MANY NATIONS. INDIVIDUAL TYPES OF PASTRIES HAD A SPECIAL MEANING AND WERE ASSOCIATED WITH THE MOST IMPORTANT MOMENTS IN FAMILY AND SOCIAL LIFE. THEIR ORIGIN IS THEREFORE ALWAYS IN THE LOCAL IDEOLOGY. TODAY, DECORATIVE VIZOVICE PASTRY IS AN EXAMPLE OF TRADITIONAL CRAFTSMANSHIP AND BRINGS A DEMONSTRATION OF TRADITIONS AND HUMAN IMAGINATION AND SKILLS TO OUR HOMES. THE UNIQUE CHARM OF VIZOVICE PASTRY ATTRACTS THE ATTENTION OF FOREIGN VISITORS, WHO TAKE THESE PRODUCTS FROM US AS A REMARKABLE SOUVENIR, TYPICAL OF OUR COUNTRY.































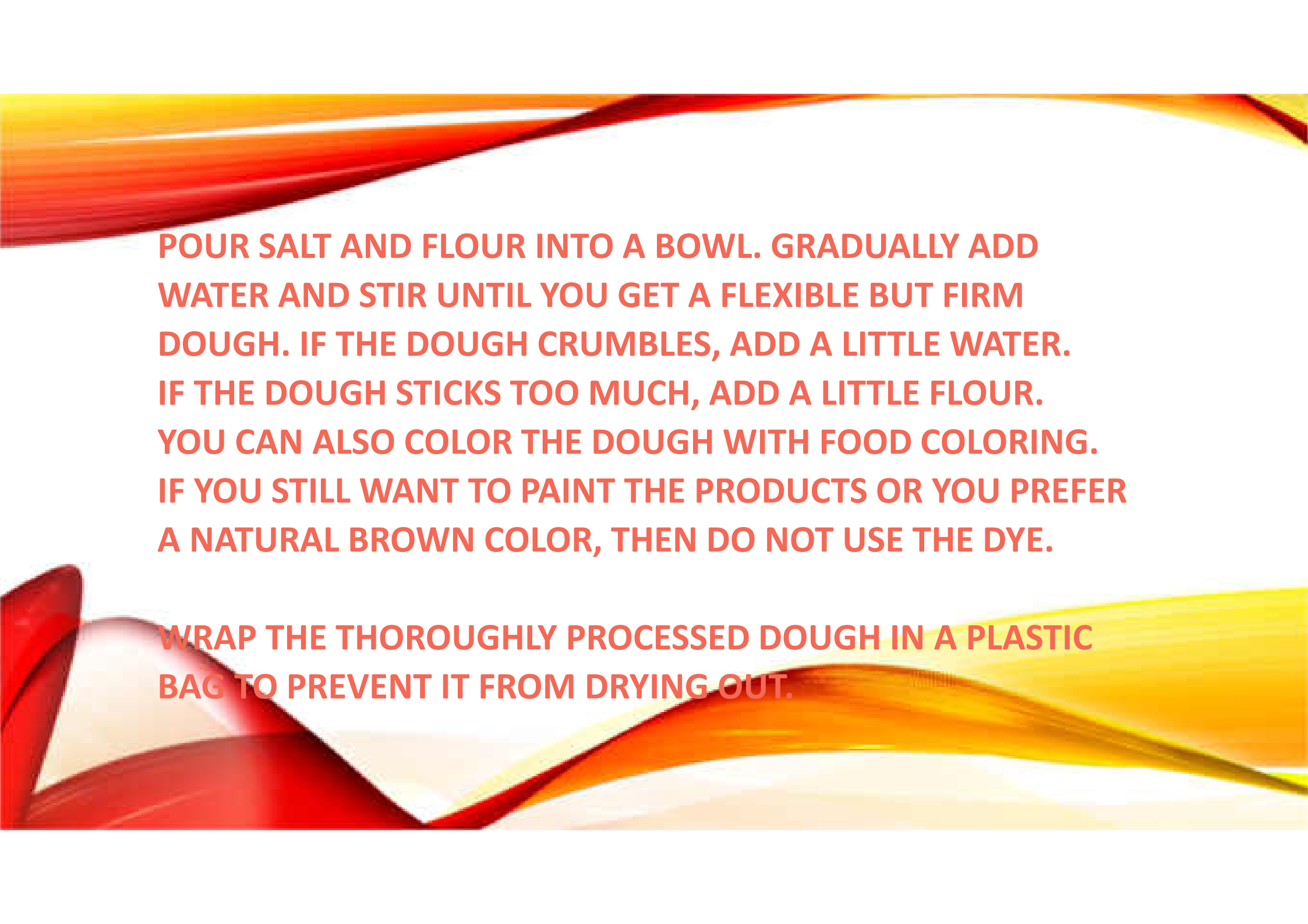


**AN ALTERNATIVE TO VIZOVICE DOUGH IS SALTY DOUGH –
A SIMPLER VERSION OF PREPARING AND WORKING WITH DOUGH**

**INSTRUCTIONS FOR MAKING, BAKING AND DRYING SALTY DOUGH
SALTY DOUGH IS A GREAT MODELING CLAY. YOU CAN CONJURE DECORATIONS FOR
EASTER, CHRISTMAS, SPRING OR JUST FOR FUN FOR THE PLEASURE.**

**PRODUCTION OF SALTY DOUGH
TO MAKE SALTY DOUGH, YOU WILL NEED:**

**2 GLASSES OF PLAIN FLOUR
3/4 GLASS OF COLD WATER
1 GLASS OF SALT**



POUR SALT AND FLOUR INTO A BOWL. GRADUALLY ADD WATER AND STIR UNTIL YOU GET A FLEXIBLE BUT FIRM DOUGH. IF THE DOUGH CRUMBLES, ADD A LITTLE WATER. IF THE DOUGH STICKS TOO MUCH, ADD A LITTLE FLOUR. YOU CAN ALSO COLOR THE DOUGH WITH FOOD COLORING. IF YOU STILL WANT TO PAINT THE PRODUCTS OR YOU PREFER A NATURAL BROWN COLOR, THEN DO NOT USE THE DYE.

WRAP THE THOROUGHLY PROCESSED DOUGH IN A PLASTIC BAG TO PREVENT IT FROM DRYING OUT.



WORKING WITH DOUGH OR MODELING MATERIAL FROM FLOUR SALTY DOUGH - ROLLING PIN

FOR FURTHER WORK WITH THE FINISHED DOUGH, PREPARE A WOODEN ROLL OR BAKING PAPER. IT IS BETTER TO SPRINKLE THE WORK SURFACE LIGHTLY WITH FLOUR SO THAT THE DOUGH DOES NOT STICK TO THE SURFACE. ALWAYS LEAVE THE DOUGH THAT YOU WILL NOT WORK WITH WRAPPED IN PLASTIC WRAP. THIS WILL PREVENT IT FROM DRYING OUT.

CONNECT THE INDIVIDUAL PARTS OF THE FORMED DOUGH WITH WATER. APPLY A LITTLE WATER WITH A BRUSH OR FINGER TO THE PLACES YOU WANT TO CONNECT. IF YOU DO NOT "STICK" THE INDIVIDUAL PARTS WITH WATER, THEY COULD FALL OFF DURING DRYING.

DRYING SALTY DOUGH

YOU CAN DRY SALTY DOUGH PRODUCTS QUICKLY (AND EXPENSIVELY) IN THE OVEN OR FOR A LONG TIME (AND FOR FREE) IN THE AIR. IT ONLY DEPENDS ON YOU AND THE OTHER HELPERS, HOW EAGER THEY ARE FOR FURTHER WORK.

IT IS RECOMMENDED TO DRY THE FINISHED PRODUCTS IN THE OVEN AT 50 ° C FOR 5 OR MORE HOURS. IF YOU CHOOSE AIR DRYING, CHOOSE A WARM PLACE IN THE ROOM NEAR THE RADIATOR, OR DIRECTLY ON IT, WHERE YOU CAN LET THE PRODUCTS DRY FOR SEVERAL DAYS.

YOU CAN RECOGNIZE A THOROUGHLY DRIED DOUGH BY THE FACT THAT IT IS WHITE ON BOTH SIDES, YOU CAN EASILY SEPARATE IT FROM THE MAT, IT IS NOT RAW FROM THE BOTTOM AND DOES NOT STICK.

BAKING SALTY DOUGH

**BEFORE BAKING, SPREAD THE YOLK WITH THE YOLK,
WHICH YOU SPREAD OUT WITH A LITTLE MILK.**

**BAKE THE DOUGH PREFERABLY IN A HOT AIR OVEN AT 150 ° C
UNTIL BROWNING FOR 15 - 20 MINUTES. IF YOU DO NOT
WANT TO DYE THE PRODUCTS FURTHER AND WANT TO
ACHIEVE A DARKER BROWN COLOR, INCREASE THE
TEMPERATURE BEFORE THE END OF BAKING.**



PAINTING THE DOUGH

PAINT THE BAKED DOUGH WITH UNDILUTED WATER-BASED PAINTS. ALLOW THE ALREADY PAINTED PARTS TO DRY BEFORE PAINTING. YOU CAN REPAINT THE FINISHED PRODUCT, PREFERABLY FROM ALL SIDES. THIS WILL INCREASE THE LIFE OF THE PRODUCT.

UNPAINTED PRODUCTS IN A HUMID ENVIRONMENT ABSORB MOISTURE AND CRUMBLE.

YOU CAN USE THE DOUGH TO MAKE CHRISTMAS DECORATIONS.













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THIS PROJECT HAS BEEN FOUNDED WITH SUPPORT FROM THE EUROPEAN COMMISSION. THIS PUBLICATION REFLECTS THE VIEWS ONLY OF THE AUTHOR, AND THE COMMISSION CANNOT BE HELD RESPONSIBLE FOR ANY USE WHICH MAY BE MADE OF THE INFORMATION CONTAINED THEREIN.