ANNUAL REPORT FOR THE YEAR 2019

In 2019 programme activities of the Balkankult Foundation Interreg were focused on different activities.

Long term project

BREAD CULTURAL HERITAGE

THE EUROPEAN BREAD BOOK

Every region of Europe takes pride in its own, characteristic type of bread. These are not ‘special occasion’ breads made for a particular celebration or ritual. These are the breads served daily. All of these ‘take-pride-in breads’ are the result of a culture’s baking skills and differ according to how they are prepared, type of flour used, shape, taste and smell. In the south-east region of Finland it is Kalakukko (bread made with small lake fish); in Toscana, Italy, they are proud of Schiacciata, Galicia has Pan Gallego, in Northern Wales they make Bara Brith, Mallorca’s is called Mallorca Ensaimadas, in Moscow they bake Borodinsky bread in North Serbia is Cipovka. The European Bread Book aims are: collecting recipes and cultural background of a traditional regional ‘take-pride-in breads’ (bread heritage) preparing in different European regions. For those purpose original recipes for making bread, rolls and cakes from bread dough and their “cultural indentify cards” are being collected. We would be very grateful if you would help in collecting the documentary. If you know any of the ‘take-pride-in breads’ made in your area, please provide us with information. Or give us a contact who could give us relevant information.

BREAD MUSEUMS IN EUROPE

Atlas - Bread Museums in Europe

In the frame of the project “Bread – The World’s Heritage” - Atlas - Bread Museums in Europe was published ten years ago. The monograph and internet database contains basic information about 55 museums dealing with the history, culture and tradition of bread (http://www.breadculture.net). However, in the last ten years a lot has changed and data needs to be updated.

The story of bread is the story of us! Naturally, each of these “Houses of Bread” tells its own, unique story. Some of these museums are dedicated to displaying the several decades long
tradition of family baking, others tell a story of a place or a region, while some of them display the role bread played in the history of various civilizations and religions. While illustrating the various aspects of the story of bread, as a fairy tale, as a craft, or sociologically, some of these establishments are not, strictly speaking, museums, but it certainly does not lessen their importance in developing a story of the place bread holds in European civilization.

Museums of bread are also an important part of the history of economy. These “Houses of Bread” do not solely display the destined connection between man and bread, but, with a wonderful smell of freshly baked bread emanating from them, they teach the skill of baking. The aim of this project is to raise the public awareness and appreciation of the museums which all – in one or another way – bear witness of the culture of bread, representing in its multiple facets a link between humans and civilisations in space and time. The project should initiate the creation of a cluster of bread museums in Europe

6. SHAKESPEARE FESTIVAL 2019 (June 27 to July 3)
Tradition continues

International theatre festival, one of a kind in this part of Europe, presents contemporary world productions of William Shakespeare’s plays. Before each show the actors are served with specially prepared flat bread (pogaca) and salt as a sign of welcome and wishing for the success of the show. Pogaca was served by Dimitrije Vujadinovic and Nikita Milivojevic, director of the Festival. (Photos - Jelena Ivanovic)

EXHIBITION - RITUAL AND TRADITIONAL BREAD IN REGION VOJVODINA
Belgrade, gallery of Djure Jakšića House, May from 21st to 31st
Author: Dimitrije Vujadinović; Reviewer: Prof. Dr Vesna Marjanović, ethnologist; Associates: Housewives from Tomaševac, Uzdina, Deronja, Kucure ...The exhibition consists of 24 panels (70 x 100 cm) on which by text and the photograph are shown 50 rituals breads, as well as 15 original breads prepared by housewives.

Bread in the Great War
Vojvoda Stepa
Prof. Branko Tesanovic, PhD, Colonel and Dimitrije Vujadinovic gave a lecture on the importance of soldier bread in the Great War. Before the lecture, the exhibition Bread in the Great War, by Dimitrije Vujadinovic, was opened
Documentaries

Filming of the two documentaries - *Bread as Symbol of the end of the Agrarian Cycle* and *Ritual and Traditional Bread in region Vojvodina*, was started in August. According to the screenplay by Dimitri Vujadinovic the film will be completed in the spring of next year.

RITUAL BREAD - Bread is the ornament of life
Panel discussion Tuesday, May 28 at 7 pm
Participants: Isak Asiel, Rabbi; Ph.D. Dimitrije Kalezić, Protojerej Stavrofor; Dragomir Antonic, ethnologist; Dimitrije Vujadinovic, culturologist. What is human life without ceremony and customs?

ACTIVITIES

LITERARY AND VISUAL CLUE AGAINST FORGET
Novi Sad
In co-operation with Balkankult, the author's evening of writer, travel writer and painter Milutin Dedic was held at the Matica Srpska Hall in Novi Sad. *A program dedicated to Milutin Dedic and his research into Serbian cultural heritage. Writer Vitomir Teofilovic spoke about Milutin Dedic.*

HOW TO INCREASE HUMAN ENERGY
Belgrade.

An artist from Armenia in Serbia
Multimedia artist, composer and performer of Armenian ethno music Lucineh Hovanissian spent a month in a residency program in Serbia. Her first stay in Serbia was organized by Balkankult five years ago. Lucineh Hovanissian was performed her new opus-- an art + science experimental performance which blends video art, poetry and music-- inspired from the great scientist and visionary Nikola Tesla's autobiographical notes, correspondence and articles published in "The Century Magazine" and "The Electrical Experimenter". Titled "How to increase human energy", it is an essay to "harness" the personal power of the Serbian genius

STORYTELLING MUSEUM, Development of Private Museums in Serbia
The Gallery of the House of Đure Jakšić, Belgrade
Book by Danica Radovic *STORYTELLING MUSEUM*, which was published by Balkankult Foundation, editor in chief of Dimitrije Vujadinović, was promoted by the Belgrade audience
Prof. Dr Dragan Bulatović, Bogdan Ibrajter, publicist, and Žarko Živanović spoke about the book.

FINNISH CULTURE DAY - KALEVALA DAY
Gallery Polet, Belgrade

The audience had the opportunity to see the short film FACTORIES OF ART (22 minutes), which was shot by Dimitrije Vujadinović - director and one of the founders of the Balkankult Foundation, the organizer of the Nordic Panorama Film Festival, as well as the author of several documentary films about the Nordic countries. A great connoisseur and friend of Finland, who gave a lecture: "Cultural and artistic life, through the presentation of two great cultural centers in Helsinki" and "My Finnish friends"

Promotion of the book "Andric in Herceg Novi" in Belgrade
Book by Dr. Vladimir Roganović "Andric in Herceg Novi", which is published by Balkankult Foundation and the Municipality of Herceg Novi, editor in chief of Dimitrije Vujadinović, was promoted by the Belgrade audience at the City Library on 31 May. Academician Miro Vukasnović, Prof. Aleksandar Jerkov and Petar Arbutin spoke about the book

PRESS

Disputes in Culture of the most popular radio programs on Radio Belgrade, which deals with topics in the field of cultural policy. The editor is Meliha Pravdic.

During the 2016 Dimitrije Vujadinovic (Director of Balkankult) participated in several radio broadcasts on the topic of cultural policy:

CONCLUSION

BalkanKult is satisfied with the results achieved in the year 2019. The Foundation has kept the independent status as well as broadened its activities in cultural bridging and setting up new thematic projects.

DETAILED INFORMATION ABOUT THE PROJECTS AND ACTIVITIES CAN BE FOUND ON SITES:

WWW.BALKANKULT.ORG; HTTP://WWW.BREADCULTURE.NET