



# Tastes of Danube: Bread connects *Geschmack der Donau: Brot verbindet*

# Die Webseite [www.bread-wine-herbs.tastes-of-danube.eu](http://www.bread-wine-herbs.tastes-of-danube.eu)

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# Website/Webseite

<http://bread-connects.tastes-of-danube.eu/>



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## Tastes of Danube – Bread Connects

Welcome to our new website! Here you can find information about our international project in the frame of the educational Network Danube-Networkers.

Visit the [Tastes Of Danube Overview](#) website to view our other projects.

# Website/Webseite

<http://bread-connects.tastes-of-danube.eu/>



## Exhibition of children's bread in Backa Palanka, Serbia

By Ljiljana Cumura Zizic Children and teachers from pre-school „Mladost“ from Backa Palanka (Serbia) organized a workshop of making bread. Children self-baked dough and enjoyed the new creations. The exhibiton of beautiful children's breads was organized for moms, dads, grandparents and other guests, collaborators, spectators. [...]

[Read More...](#)

[👤 Baking together](#)



## Traditional bread baking near Ulm: Brittlekuchen in Renquishausen

Danube networkers Brigitte and Wolfgang Doster visited and interviewed Mrs. Theresia Volk, baking woman, and Jürgen Zinsmayer, mayor of Renquishausen near Tübingen. 80-18-2017 Hello Mrs Volk, you and many helpers are currently baking for the upcoming baking festival in Renquishausen. Do you have some spare time for us, anyway? Of course, we just put some [...]

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# Qualification Seminar Sofia

The date for our **qualification training “Baking as a social event” in Sofia** is now fixed.

**Mo/Tue 9<sup>th</sup>/ 10<sup>th</sup> October 2017**

Arrival in Sofia Sun 8<sup>th</sup>October/ departure from Sofia 11<sup>th</sup> October

The event is part of the international project “Danube connects” (Working package 2). Through this 2-day qualification training, 16 representatives of selected institutions from preferably 8 different Danube countries shall be introduced both theoretical and practical into the method of “Baking as a social event” which was developed by Dr. Nadezhda Grigorova, Bread House Sofia. Simultaneously, activating methods of adult education and intergenerational learning which strengthen the European dimension of this project shall be imparted. The qualification training takes place in Sofia on the 9<sup>th</sup> and 10<sup>th</sup> October 2017. The seminar and all other activities referring to it will be documented on the project’s own website. The working language is English.

Requirements for free-of-charge participation in this qualification seminar are the willingness to test this method several times (min 3 x) with different target groups in one’s own country, to exchange experiences with the other participants and to impart the method and the reflected experiences to potential multipliers on a 1-day multipliers event in one’s own region in spring 2018.

Another aim of the working package is to present the experiences with the method during the Danube-Workers Conference in Ulm on 13<sup>th</sup> July and thus to contribute to the dissemination of the method “Baking as a social event”.



## Bread Houses Network

Part of International Council for Cultural Centers (I3C)

# Culture route of bread/ Kulturstraße des Brotes: Research of baking oven/ Recherche von Backhäusern

English

Deutsch

## Seißen (D-89143)



- The two ovens in Seißen's baking house are heated with wood and brushwood
- It is a public baking house, run by the commune
- The citizens say that the baking house is the living center of the village
- It has been since the 17th century, the two ovens were replaced two years ago, after they had been in service for 90 years
- The annual baking festival celebrates its 40th anniversary in 2017

## Halmaj – Hungary



There is an open fire furnace in Halmaj (heated with wood), run by the municipality.

The oven is in use occasionally, for example Village Day.

If a group or community of the village wants to use it they need to ask permission from the mayor.

For more information, read our post on this baking oven

# Braed Baking week along the Danube/Brot-Back-Woche entlang der Donau



**Bread Connects -  
Give a sign of  
friendship!**

*7<sup>th</sup> – 16<sup>th</sup> of October 2017*  
**Bread-Baking-Week along  
the Danube  
Brot-Back-Woche entlang  
der Donau**

[bread-connects.tastes-of-danube.eu](http://bread-connects.tastes-of-danube.eu)

Baking Week October 2017 ▾

General information

Baking week activities

Give a sign of friendship!

Material

Program

Program in Ulm

Program in Timisoara

Program in Zagreb



# Give a sign of friendship/ Gib ein Zeichen der Freundschaft







**Join us!**  
**Mach mit!**

**Institut ILEU e.V.**  
**Schweinmarkt 6**  
**89073 Ulm**  
**0731- 379951-66**  
**info@ileu.net**