



Erasmus+



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Let's Blend Together!

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POZITIVA SAMOBOR
Udruga za održivi razvoj





The project "Let's blend together" was designed for young people without previous experience in inter cultural cooperation or who don't have any particular opportunities to experience living and working in multicultural environment.

With participating in this exchange, young participants had a chance to promote their own cultural richness but also to learn more about other cultures. Project gathered young people from 18 to 28 years old from six countries, and promoted values found on common base, so they can find similarities among themselves and feel as one.

This project explored cultural diversity through folk / world music, songs, traditional clothes and foods. For young people it offered multicultural environment in which they can live and work together and also explore and share cultures. Multiculturalism and cultural diversity were central elements of this youth exchange.

Program of the project involved: Mutual understanding between young people through their rapprochement; Transferring the European culture and promoting European values; Promoting culture and healthy lifestyle in the country life; Promoting Erasmus + Program; Promoting and encouraging active participation of young people in everyday life; Implementing public action in local community.



Facts about project:

- 35 happy participants with new experiences
- Included countries: Croatia, Hungary, Italy, Lithuania, FYR Macedonia and Romania
- Direct cooperation with private, NGO and public sector
- 2 open activies: Cooking and promotion of traditional food , Traditional and folk dance workshop with mixture of Latin dances
- interview on the local Radio Samobor
- live broadcast on the national TV program
- articles in local Internet news portal
- new young people getting involved with host Pozitiva Samobor and taking action

Host and partners:

Pozitiva Samobor - Croatia

Association for sustainable development

JOINT - Italy

Association of Social Promotion

RJOS Apvalus stalas - Lithuania

Rokiskio Youth Organization

Asociatia Tinerii 3D - Romania

Youth organisation

NGO Volunteers Sfera - FYR of Macedonia

Association Young Volunteers Firefighters

Szegedi Ifjúsági Ház - Hungary

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Project '**'Let's Blend Together'**' is the first implemented Erasmus+ project of our organization Pozitiva Samobor. We had 35 participants from Hungary, Italy, Lithuania, FYR Macedonia, Romania and Croatia. It was a great experience implementing this project in Samobor for all participants and to exchange cultures and traditions through games, dances, national clothes, various food, presentations etc.

This brochure has been created by all participants of the project. They presented their countries and cultures from their point of view and also shared their impressions about Samobor. I can only say that the last day was very emotional and in nine days we all made friends for life.

For Pozitiva Samobor this was also a great experience. New young people came to our organization willing to work with us, gain more experience and take advantage of participating in Erasmus+ and other youth / EU programs.

The result from this project was forming a new group of young people who wished to learn more about Erasmus+ and prepare new projects, so we started to train them how to do it. Other citizens also heard about us and our work, giving us support and asking how they can help. We also made very good cooperation with **Youth Advisory Board of City Council in Samobor** that gave us the maximum support during LBT project and after it. We also had great support from **dance studio Bailatino, restaurant Mlin iz bajke and Social service centre in Samobor** who helped us organize our 2 public events.

All of that gave us motivation to work more on youth projects, and we believe that working with youth, helping them gain experience, knowledge and new competences is sustainable and the right way to choose.





Pozitiva Samobor was founded in October 2011. from informal group initiatives. The main idea was brought by our President Irena Majica. She started with the projects New health sphere, Children park 'Samoborček and Bikes festival in Samobor. Now we are also working on youth projects and involvement, building a strong and sustainable future.



Joint (Milano, Italy) was founded in December 2003. and it's an association that promotes social activities for youngsters between 14 and 30. The mission of the organization consists of providing non-formal education opportunities for young people.



RJOS „Apvalus stalas“ (Rokiškis, Lithuania) is regional union of youth organizations established on in December 2004. Main aim is to support and empower youth organizations in their development by providing the space and tools to share, learn and solve common problems, encourage youth initiatives and improve the conditions for youth organizations by providing recommendations for governmental institutions and local authorities;



The Association of 3D Youngsters (Craiova, Romania) is existing since 2012. We are a group of young who is fighting for respecting the right of the young people in the community, for social integration and support of the youngsters that belong to disadvantaged social groups and also for to develop a healthy way of life in 3Directions: education for the mind, culture for the soul and sport for the body.



NGO Volunteers Sfera (Bitola, Macedonia) who is working from 2007. like a informal group and in July 2009 like a registered NGO. We are working on different kind of project along our main activities that is Young firefighters. We have project for: Tackling the poverty and unemployment, Developing leadership skills and democracy among youth, Fire and environmental protection, Networking with organizations and networks.



Szegedi Ifjúsági Ház (Szeged, Hungary) is non-profit Ltd., partially financed by city of Szeged. We have been organizing the youth life since the socialism, we are the heart of the youth affairs of the city. In the Youth and Event Center we have three rooms (for 50, 80 and 600 people) where we organize conferences, concerts and other events.





Sharing culture of traditional food: tasting cooking and telling stories

During the morning we prepared food in the Restaurant Fairy mill (Mlin iz bajke), and served it later in the Open University centre (POU) where all participants presented their national dishes while wearing traditional clothes. The **Social service centre** in Samobor helped us organizing young people from Samobor to visit our event and taste the dishes. All other citizens and employees of the centre also had a chance to try the dishes. One of the goals was to feel the cooking multiculturalism, first in your mouth then in your heart.

Deputy Mayor of the City of Samobor Mrs. Sanja Horvat Iveković and the president of the Youth Advisory Board of City Council Ms. Romina Galović welcomed all the participants. All participants were delighted with the effort that we all put into this project and with the positive energy that could have been felt in the room along with the guitar sounds.

Food left overs were donated to the Safe Women House which was arranged with the principal of the Social service centre Mrs. Nataša Koražija, who was also participate in organization and participation of event.



Watch 5 minutes reportage on HRT

<http://youtu.be/n4-WrUTzfvw>

Listen to radio interview with video

<http://youtu.be/bf53dpnbzao>

Republic of Macedonia - NGO Volunteers Sfera



The Republic of Macedonia is a land-locked country in Europe, bordered with Kosovo, Serbia, Bulgaria, Greece and Albania. It has declared its independence from Yugoslavia on 8th September 1991 and from all of the countries that were part of Yugoslav territories, Macedonia was the only one that gained independence peacefully.

Famous people:

Mother Theresa – Missionary
Todor Toshe Proeski – Singer/Humanitarian
Esma Redzepova – Singer/Humanitarian
Goran Pandev – Football player
Kiril Lazarov – Handball player
Mike Ilitch - entrepreneur, founder and owner of the fast food Little Caesars Pizza
Milcho Manchevski – Director/writer/actor

Places to visit!

You have to visit Ohrid and the Ohrid Lake with 365 churches surrounding this coastline city as well as the old University of ST Cyril and Methodius, the place where the Cyrillic alphabet was invented. Also visit if you can Skopje with the fully renewed square at the center where you can find the museums, old Turkish bazar, memorial house of Mother Theresa and lot more. Bitola with the walking zone 'Shirok Sokak' can offer you lot of old buildings from the Consul era, Museum which exhibit artefacts from bronze era till now, memorial house of Kemal Ataturk (founder of Republic of Turkey) and cinematography festival in the name of the Brothers Manaki (people who brought the first camera to the Balkan). Krusevo offers you traditional culture, food, architecture, monument of the start of the Macedonian revolution, Toshe Proeski memorial house, ski centers and more. Kokino, has the the forth oldest sky observatory in the world Kuklice, geological site Canyon Matka and a lot more to explore.

Fun Facts

- The diversified ethnicity in Macedonia is the inspiration for macédoine, a salad of mixed diced fruits or vegetables popular in France, Italy, Spain, and Latin America.
- There are parts of the cross on which Jesus was crucified in the foundations of the monasteries of St. Bogodorica Prechista in Kichevo, and St. Jovan Bigorski and St. Georgij Pobedonosec in Debar.
- Ohrid Lake is the oldest and one of the deepest lakes in Europe (max depth 288m or 940ft). It is estimated to be 4 million years old and has 200 endemic species that haven't been found at any other place in the world. It was declared a World Heritage site by UNESCO in 1979.
- Mine Alshar (Allchar) on mountain Kozuf in Kavadarci, Macedonia in recent years and decades has been researched enough to bring relevant scientific conclusions: it has an abundance of thallium lorandite ore, which is a natural detector of 'neutrino particle' that travels from Sun to Earth in 8 seconds. In other words, he recognizes the reactions that come directly from the core of the Sun. There are legends of mineral lorandite associated with Alexander of Macedon. Apparently, he has first discovered its power and his phalanx covered their shields with this mineral. It is said that when the army of Alexander went to fight against the Persian Army, Alexander blinded them with this crystal.

What to eat and drink?

The first thing you have to try when you come to Macedonia is 'Shopska Salad' and take a shot of Rakia. Later you can visit some of ethno houses where you can try 'Tavche Gravche', 'Sarma', 'Kebapi', 'Ajvar' and other traditional food and local wines and Rakia's. Also for sure you have to try the 'Burek' in the morning for a fatty start of the day. And of course you can try the Turkish coffee with 'Lokum' in most of the bars.



Traditional dish



Gravce Tavce (for 4 people)

Tavče gravče (Macedonian: Тавчегравче) is a traditional Macedonian dish. It is prepared with fresh beans and it can be found in almost all restaurants in Macedonia and all over the Macedonian diaspora. It is served in traditional clay pot. Tavče gravče is considered the national dish of Macedonia.

Ingredients:

- 400g beans
- 300g sausages
- 1 onion
- 2 carrots
- 1 dried paprika
- 2 spoons salt

We arrived in the morning at the restaurant and were warmly welcomed by the owner and the staff that work there. In short period we started preparing the beans. We put them in a pot and started boiling. With the help of the Hungarian team, who helped us with cutting onions and carrots and then adding them in the pot. When the beans were almost ready, we started preparing the dressing. We were lucky to have an experienced Croatian chef who helped us with the preparation. We put the beans and the dressing together with sausage cuttings in a pan and in the oven on 220 degrees for 1 hour.

When it got the wanted reddish color, we took it out and served it in a plate. And for better taste, we served it with a glass of dry red wine. Bon appetit. Nazdravje!

Traditional dances

For centuries we have been under occupation but despite that we managed to survive through the music and dances. The ethnic Macedonian traditional music includes lyric songs, ritual songs, circle dance called 'oro'. Often referred oro dances are "teskoto" "pajdusko""komitsko" etc.

For project "Let's Blend Together" in Samobor we decided to show "pajdusko oro".

The Dance is known as the "Drunken Dance" in the Macedonia and is believed to have been brought to Turkey hundreds of years ago within the early stages of the Ottoman Empire occupation of Macedonia.

The dance is a little bit complicated but fun to learn. It is a line dance, with the dancers in a line facing left, holding hands. The dance starts moving right with a series of four lift-steps, followed by moving left: crossing the right foot in front of the left, transferring the weight onto the right foot while moving the left foot to the right (this is the characteristic movement of this dance, and is done four times). Dancers will then move backwards using a series of four lift-steps.

At the beginning others had difficulty remembering the steps but they persisted and eventually they did it good at the end. We had a lot of fun and it was a little bit chaotic at the beginning (mixed legs and mistakes) but everything finished great. We also shown one simple traditional dance called "Pravo oro" that everybody learned fast.



Experiencing Samobor city

Since the first day we arrived in Samobor, we felt the peace and quietness of this beautiful city.

While walking around the city we were amazed with beautiful colors, looking like a painting created by famous painter. As we were walking for the first time in the city square we felt part of everyday life of the local people, sitting down drinking their coffee, eating famous 'kremšnita' cake, relaxing and absorbing the positive energy of the city.

As we walked along the narrow streets of Samobor we felt like we were in some kind of a historical museum admiring the characteristic and unique architecture. An interesting fact we found about Samobor is that it has a sister city - the Macedonian city Veles. They also have a good cooperation on a cultural level.

Looking up from the city makes you breathless. The sight that steals your glimpse is the Samobor Castle looking like a crown at the top of the hill.

Hidden in the deep colorful forest we found another proof of Samobor's rich history – The Etno House. There we found out about the living conditions of Croatian rural life through the centuries. The host was a true representative of the warm, kind and hospitable Croatian people. A short walk through the woods took us to the fortress Okic where we enjoyed one of the most beautiful views we've ever seen!

After returning back to the city center we had the chance to try one of the finest wines you can find in the region. This was the "cherry on the top" of our gourmet experience in this rich cultural city of Samobor.

There is so much more to experience and see in this city that can't be written down, so we are strongly recommending everyone to visit this little magical place in Croatia.



Romania - The Association of 3D Youngsters



Romania emerged within the territories of the ancient Roman province of Dacia, and was formed in 1859 through a personal union of the principalities of Moldavia and Wallachia. The new state, officially named Romania since 1866, gained independence from the Ottoman Empire in 1877.

Facts about "Romania":

- The name of "Romania" comes from the Latin word "romanus" which means citizen of the Roman Empire.
- Romania is the only Latin country in East Europe. Romania is a member of European Union since 2007.
- Our currency is "leu" (means "lion") and our money is made of plastic.
- The Romanian parliament "House of the People" is the 2nd largest building in the world (after Pentagon, USA).
- Romania is Europe's richest country in gold resources.
- We have the largest rock sculpture: The Statue of Decebalus (55m height).
- Romania is one of the world's biggest wine producers.
- We also have one of the fastest internet connection in the world.

How to make Romanian "Sarmale"

In Slovenia, Bosnia and Herzegovina, Croatia, Hungary, Serbia, Montenegro, Armenia, Bulgaria, Republic of Macedonia, and Romania, sarmale is a traditional meal for Christmas and other religious holidays (in Serbia for slava and Easter, in Slovenia and Croatia for New Year's Day, and in Bosnia and Herzegovina for Eid ul-Fitr). **In Romania, sarmale is often served with sour cream, mamaliga, hot pepper and smoked meat.** Traditionally, a pot filled with sarme/sarmale is usually prepared for an entire family.

Sarma is often served as one of the main dishes during wedding ceremonies. In diasporic communities, it is often cherished as a reminder of their former homelands.

What you need:

- 2kg ground pork meat
- sauerkraut
- 2 Large onion minced
- 1 ½ cup rice (white)
- 1 can of tomato sauce (non-spiced)
- pepper, salt, 1 teaspoon of oil
- 3 bay leaves

Mix minced meat with rice, onions, pepper and salt. Then add a little bit of water (about 100 ml).

Choose sauerkraut leaves so that meat can be easily wrapped in. Take a small amount of meat in your hand and place it on a sauerkraut leaf and then wrap it tightly.

Take a big pot and put 3 bay leaves on the bottom. Then place spirally stuffed sauerkraut rolls starting from the center of the pot.

Between the layers of cabbage rolls put a layer of minced sauerkraut. Add the tomato sauce and water making sure that the liquid level comes up to the top level of rolls. Bring it to boil and then reduce heat to low. Boil it for the next 2 or 3 hours checking it from time to time.

You have to serve it with "Mămăligă" like all the Romanians do it respecting the old tradition.

Ingredients:

- 1 cup of corn flour
- 4 cups of water
- 1 teaspoon of salt

Put salt in the water and boil it. Then add corn flour little by little and continue boiling around 10 minutes until the texture gets thick.



Romania - The Association of 3D Youngsters

Traditional dance

The exchange in Samobor had also a dance part where all of the countries presented some of their tradition dances and they were all great. We, the Romanians, presented "Hora Românească".

Hora is a traditional Romanian folk dance where dancers hold each other's hands and they spin in a circle, usually counter clockwise, as each person follows a sequence of three steps forward and one step back. The dance is usually accompanied by musical instruments such as the cymbal, accordion, violin, viola, double bass, saxophone, trumpet and pan pipes.

Hora is usually preformed during wedding celebrations and festivals, and is an essential part of the social entertainment in rural areas. One of the most famous "hora" is Hora Unirii (Hora of the Union), which became a Romanian patriotic song as a result of being the hymn when Wallachia and Moldavia united to form the Principality of Romania in 1859.



Feelings and impressions about Samobor

The first thing that we noticed about Samobor is that it is a very nice and quiet town. People here are very friendly and helpful.

If you feel like taking a quiet walk or have a fun night at a pub with singing and dancing, Samobor has the thing for you. If you chose the walking part you will see gorgeous parks, hills and woods that are beautifully colored by the autumn leafs.

If you have a chance to get here you have to try the wines. Samobor has great traditional wines and some wine celebrations where you can taste and buy these wines.

Italy - JOINT



Italy is one of the world's oldest cultures. Italy is considered to be a central place of Western culture and the starting point of worldwide phenomena such as Roman Empire, Roman Catholic Church, Renaissance and Risorgimento. Until today, Italy brought to world huge number of notable people.

Both internal and external facets of Western culture were born on the Italian peninsula. Just look at the history of the Christian faith, civil institutions (such as the Senate), philosophy, law, art, science, or social customs and culture. Furthermore, the country played a leading role in the fight against the death penalty.

Elements of this famous Italian culture are: art, music, fashion, and iconic food. Italy was the birthplace of opera therefore the language of opera was Italian for generations, no matter what was the composer nationality. Popular tastes in drama in Italy have long favored comedy; the improvisational style known as the Commedia dell'arte began in Italy in the mid-16th century and is still performed today. The famous Ballet dance genre has also originated in Italy before being exported to France.

Traditional dance

Pizzica is a folk music that originates in Puglia, Basilicata. The music is played on typical instruments such as vocals, tambourine, accordion, violin, mandolin, guitar, organ or flute.



This dance is of ancient origins but its popularity is growing since the 1990s.

The pizzica (known in its more traditional dance form of community aggregation pizzica pizzmercial phenomenon branches taranta) is a popular dance attributed particularly to Taranto and Lecce, but up to date found in another region of Puglia, the Lower Murgia. Until the early decades of the 20th century present throughout the territory of Puglia, assumed different names than the dialects of the region often confusing it with the tarantella.

It is a part of a great family of traditional dances called tarantellas, how we call that diverse group of dances from modern age in southern Italy.

Traditional recipes

Struffoli is a Neapolitan dish made of deep fried balls of dough about the size of marbles. Crunchy on the outside and light inside, struffoli are mixed with honey and other sweet ingredients. There are many different ways to dress them, but the traditional way is to mix them in honey with diavulilli (nonpareils sprinkles), cinnamon, and bits of orange rind. In Calabria they are also known as scalilli. They are often served at Christmas and are sometimes served warm.



Ingredients:

- 600 gr of flour
- eggs 4 + 1 egg yolk
- 2 tbsp. of sugar
- 80 gr of butter
- a pinch of salt
- seeds oil for frying
- yeast
- 400 gr of honey
- little colored sugar balls

Procedure:

Combine all ingredients and mix. Make a snake with the dough then cut and form small balls.

Fry the balls and dissolve the honey then put the little balls inside and decorate.

Italy - JOINT



Pizza is an oven-baked flat bread generally topped with tomato sauce and cheese. It is commonly supplemented with a selection of meats, vegetables and condiments. The term first appeared in 997 AD, "in a Latin text from the southern Italian town of Gaeta",^[1] in Lazio, Central Italy. The modern pizza was invented in Naples, Italy, and the dish and its variants have since become popular in many areas of the world.^[2]

Make the base: Put flour into a large bowl then stir in the yeast and salt. Make a pile with niche, pour in it 200ml warm water and olive oil then bring together with a wooden spoon until you have soft, fairly wet dough. Turn onto a lightly floured surface and knead for 5 minutes until it is smooth. Cover with kitchen cloth and set aside. You can leave the dough to rise if you like, but it's not essential for a thin crust.

Make sauce: mix the tomato sauce, basil and crushed garlic together, then season as you wish. Leave it to rest at room temperature while you get on with shaping the base.

Roll out the dough: if you've let the dough rise, give it a quick knead, then split into two balls. Roll out the dough into large rounds on a floured surface, about 25cm across, using a roller. The dough needs to be very thin because it will rise in the oven. Put the rounds onto two floured baking sheets.

Top and bake: heat oven to 240C/fan 220C /gas 8. Put another baking sheet or an upturned baking tray in the oven on the top shelf. Smooth sauce over bases with the back of a spoon. Scatter with cheese and tomatoes, drizzle with olive oil and season. Put one pizza, still on its baking sheet, on top of the preheated sheet or tray. Bake for 8-10 minutes until crisp. Serve with a little more olive oil, and basil leaves if you wish. Repeat step for remaining pizza.



Samobor, small city full of emotions

It includes folklore festivals and Latin dance center. Here you can taste wines and see a wonderful sunset behind the mountains, smelling the wood and seeing the autumn colors around you.

You can go back to originally village life visiting houses and tasting special cakes and liquors. When you reach the highest point of the city you can feel the **majestic mix between traditions, modernity, architectures and natural landscapes**. Samobor is also socially active: with the **Italian city of Parabiago** (MI) it started in 60's a collaboration concerning the red cruise, that still continues today even in other field.



Lithuania is tiny country was the first to declare independence from the Soviet Union in 1990, leading the way for other countries to break free from the USSR soon after.

The colours of the Lithuanian flag are the same colours as a stop-light. Not the same order, though. Basketball is the country's national sport, and the team is ranked third worldwide. Several players have joined the NBA.

The Lithuanian language is more ancient than Greek, Latin, German, Celtic, or the Slav tongues. It belongs to the Indo-European group and is nearest to Sanskrit.

Traditional dance

Lithuanian people have always loved dancing. Young people gathered to dance in field parties (in summer), or in farmer houses (in winter). Older people and small children also took part in these festivities talking, socializing, and generally amusing themselves.

Lithuanian dance is characterized by inward great emotional energy. Since traditional Lithuanian lyrical folklore originated among farmers and peasants, it still retains their outlook. There are no war or hunting dances, no high jumping or kicking. Lithuanian traditional dances are dominated by subdued ring dances and games whose lyrics center around growing crops and livestock or relations between young people and match making. Dance music has a moderate tempo, it is usually symmetric and without large interval jumps.

We presented two folk dances "Oira oira" and "Transkveras" and folk song "O pas mus mieste".

Tinginys (The lazy one)

Tinginys is a popular dessert in Lithuania. The dish is typically prepared with biscuits or crackers, cocoa, butter, sugar and solidified milk.

Ingredients:

- 520 g tea biscuits
- 1 can or 400 g of condensed milk (sweetened)
- 3 tbs of cocoa
- 100 g butter
- 150 g raisins

1. Put raisins in a small bowl add water and put it in microwave oven for a minute or two so that they get a bit moist.

2. Put biscuits in a large bowl and crush them up but don't make flour of them.

3. Put butter into a bowl and just microwave it for a minute or two till its melted. When its done just remove it from the microwave and set it aside.

4. Add 3 tbs of cocoa and the melted butter and mix with crushed tea biscuits.

5. Add the condensed milk (give it a taste before putting it :P) the nuts too and start mixing till its smooth.

6. After this it takes up to your imagination to make it any shape you want. So take some clear wrap, place it in the shape you want and then wrap it. Put it in the freezer for 15 minutes take it out and place it to the fridge. This is very important because if you leave it in a freezer it will crystallize and make a mess.





How we experienced Samobor

It was a great pleasure to spend more than a week in this beautiful town of Samobor. Mountains and impressive old town architecture, fountains and cosy squares create a magical atmosphere in this city. It looks like time has stopped when you sit down on the main square with a cup of 'bijela kava' (coffee with lots of milk).



Hungary - Szegedi Ifjúsági Ház



Hungary is situated in the heart of Europe. This country has a rich historical background and a very diverse cultural heritage.

After the conquest of the Carpathian Basin in 891 Hungary became a Christian kingdom in 1000. The Árpád Dynasty ruled until 1301. During Tatar Invasion King Béla 4th got shelter in the city of Zagrab. Afterwards Hungary became a well-developed country and so-called free kingdom cities were founded. Hungary had the biggest territory during the Polish-Hungarian Personal union (reign of Ulászló 1st) when the country had three seas. The 'Black Army' of King Matthias Rex occupied the city of Wien.

Later bigger part of Hungary's territory became a part of Ottoman Empire for 150 years. Then it was a part of Habsburg Empire. Thanks to help of Queen Elizabeth (Sissy) and the revolution in 1848, Franz Joseph 1st was coroneted also as Hungarian king so the country became the part of Austro-Hungarian Monarchy.

Hungary lost 2/3 of its territory in 1920 after the tragedy of World War I (Trianon). Between two world wars Hungary was a kingdom without king. After World War II the country was occupied by the Soviet Union. Until 1956 country was under Stalinist dictatorship and the Revolution brought the relief. Hungary was the 'Happiest Barack' and later arrived the era of 'Goulash communism'.

In 1989 country turned to Republic of Hungary in peace and Hungary helped the fall of 'Berlin Wall'. Hungary joined the European Union in 2004. and thanks to cooperation with it country is progressing.

Hungaricums

Noteworthy values of Hungary

Founded in 1826, Herend Porcelain is one of the world's largest ceramic factories, specialized in luxury hand painted and gilded porcelain. Zsolnay Porcelain Manufacture is a Hungarian manufacturer of porcelain, pottery, ceramics, tiles, and stoneware. The company introduced the eosin glazing process and pyro granite ceramics.

The music of Hungary consists mainly of traditional Hungarian folk music and music by prominent composers such as Liszt and Bartók, considered to be the greatest Hungarian composers. Zoltán Kodály invented the Kodály method.

Puli is an ancient breed of Hungarian sheep dog. It is medium-sized, sturdy with a unique corded coat. It is a lively, cheerful little dog who is very loyal to his family. Pulis came to Hungary with the first Hungarian settlers, but at the time of World War II, the breed had almost died out. There was a special breeding program that ensured the survival of these unique little Hungarians.

Hungarian scientists

Hungary is famous for its excellent mathematics education which gave numerous outstanding scientists. Famous Hungarian mathematicians include father Farkas Bolyai and son János Bolyai, who was one of the founders of non-Euclidian geometry. John von Neumann, a key contributor in the fields of quantum mechanics and game theory, a pioneer of digital computing. Many Hungarian scientists, including Erdős, von Neumann, Leó Szilárd, Eugene Wigner, Rudolf E. Kálmán and Edward Teller emigrated to US.

Thirteen Hungarian or Hungarian-born scientists have received the Nobel Prize, all of whom emigrated, mostly because of persecution of communist and/or fascist regimes. Until 2012 three individuals: Csoma, János Bolyai and Tihanyi were included in the UNESCO Memory of the world register as well as the collective contributions: Tabula Hungariae and Bibliotheca Corviniana.

Sport

The Hungarian national water polo team (in blue caps) is considered to be among the best in the world, holding the world record for Olympic golds and overall medals. Ferenc Puskás, footballer, was the highest goal scorer of the 20th century. Hungary is also successful in swimming, kayak-canoe, fencing and horse riding.

Hungarian folkdance

In Samobor we performed a Hungarian folkdance called 'Szatmári'. The name comes from the region Szatmár which is situated in the northern-east part of Hungary. It is a kind of dynamic dance with a lot of jumping steps. Like other Hungarian dances it starts in slow speed and with time gets faster. At the slow part you start with a typical Hungarian double step called 'Csárdás'. At the end you finish it with a spinning.

This is a very good dance to learn because you can dance it in group (like a circle), in pair or even alone. It doesn't matter how many men and women are in a group.

On the photo you can see a typical Hungarian dancing costume with Kalocsai embroidery.



Hungarian cuisine

Hungarian cuisine is a prominent feature of the Hungarian culture, just like the art of hospitality. Traditional dishes such as the world famous Goulash (gulyás stew or gulyás soup) feature prominently.

Dishes are often flavored with 'paprika' (ground red peppers), a Hungarian innovation. The 'paprika' powder, obtained from a special type of pepper, is one of the most common spices used in typical Hungarian cuisine. The best quality of paprika comes from the city of Kalocsa. Thick, heavy Hungarian sour cream called tejföl is often used to soften the dishes flavor. The famous Hungarian hot river fish soup called Fisherman's soup or halászlé usually is a rich mixture of several kinds of poached fish.

Desserts include the iconic Dobos Cake, strudels filled with apple, cherry, poppy seed or cheese, Gundel pancake, plum dumplings, somlói dumplings ...

Pálinka: is a fruit brandy, distilled from fruit grown in the orchards situated on the Great Hungarian Plain. It is a spirit native to Hungary and comes in a variety of flavors including apricot and cherry. However, plum is the most popular flavor.

Hungarian wine regions offer a great variety of styles: the main products of the country are elegant and full-bodied dry whites with good acidity, although complex sweet whites (Tokaj), elegant (Eger) and full-bodied robust reds (Villány and Szekezsdárd). The famous Tokaji wine was called "Vinum Regum, Rex Vinorum" ("Wine of Kings, King of Wines") by Louis XIV of France.

Recipe of Székely Cabbage

This traditional Hungarian dish was invented by József Székely in the 20th century.

Ingredients (for 2 serves):

- 300 g lean pork
- 1 teaspoon caraway seeds
- 1 small onion
- 1 big garlic clove
- 300-350 ml sauerkraut (raw, not cooked)
- 3 tablespoons Hungarian sweet dried paprika (1 tablespoon hot Hungarian paprika)
- 1-2 tablespoons oil
- sour cream or milk salt, pepper

Preparation: about 2 hours (but it's definitely best reheated the following day)

Drain the sauerkraut, but don't throw away the liquid. Cut the meat into bite-size pieces, chop onion and garlic. Fry onions until it is soft and then add meat and fry it until golden brown. Take the pan from the heat, add spices and garlic, 125 ml (1/2 cup) water. (Add hot paprika to taste or skip it if you don't want a fiery dish.) Lower the heat and cover the pan, simmer meat for one hour. Take the lid off, add the sauerkraut and some more hot water to cover the whole dish. Continue to simmer first uncovered, then, after 30 minutes, covered for about 1 hour in total. Serve immediately with a splash of sour cream or sour milk or let it cool down,

Expressing our feelings and thoughts about Samobor

First we would like to thank all for the opportunity to be a part of 'Let's blend together' project in Samobor. It was a fantastic experience for all of us. Although it was in November the weather was very nice and warm with lot of sunshine. It was a perfect occasion to relax and also to have great parties in the hostel and outside of it.

The Samobor city has a lovely atmosphere. It has its special historical sites and new designed sites too. We've got a sight on friendliness of Croatian local people too. Also there is an amazing natural landscape surrounding Samobor. The nature made us feel very calm.

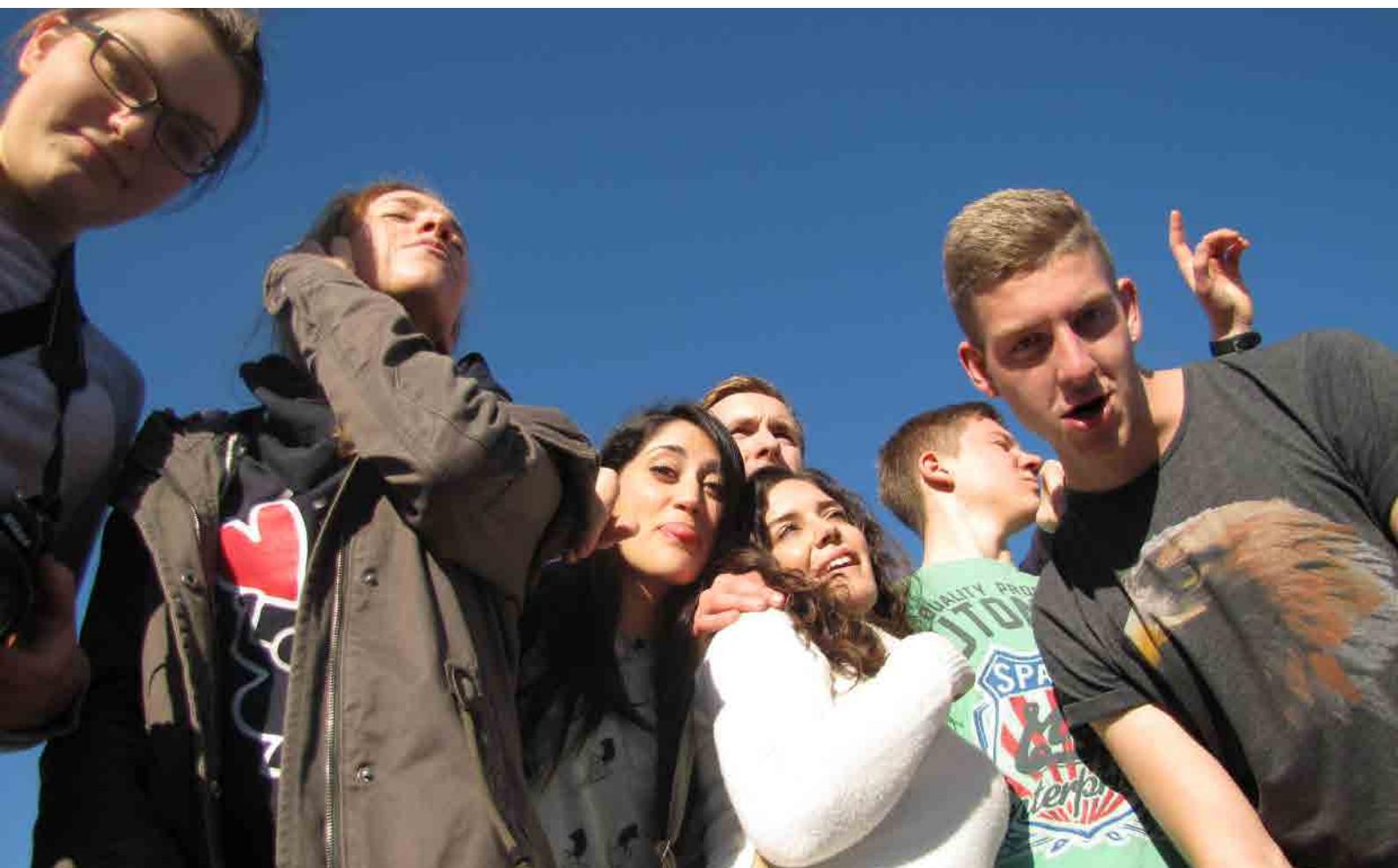
We are glad that we met new colorful people and made new friendships with other participants. This might help us maintain contact with organizations abroad.

We had a chance to get to know better other European cultures, also we had a great opportunity to practice English language and learn some expressions in other languages. During the training we developed more openness with each other and whit presenting and cooperating.

Thanks for the group building games we had a lot of fun together and finally we became a real group. By the way we can also use these games at our workplaces in the future.

Last but not least the food was very special. Our favorite dish was the mushroom soup and we were content with vegetarian food too. We had the chance to taste traditional meals of other counties too.

We hope that we can meet you here again in the future!



Croatia - Pozitiva Samobor



Croatia is one of ex-Yugoslav countries and the newest member of the European Union. She has a long and sometimes harsh history. From a Kingdom to county in Hungary. Croatia today is in economic troubles but if history thought us anything it's that Croats always find a way to overcome troubles.

Croatia is a colourful and diverse. From it's industrialized and cold north to the beaches and party centres of the seaside. Adriatic sea is the main income of Croatia. When summer comes and sun starts to burn the flatlands of inner Dalmatia, Zrće opens, UMF opens it's gates and Split blooms in House and other EDM music, Dubrovnik opens its walls to Game of Thrones crews and the medieval warriors flock in the city. The north is more conservative and holds the richness of cousin and modern age. From the skyscrapers of Zagreb to the underground wineries of Ilok and Slavonia.

Samobor was LBT project host. It is known as one of the towns given the rights as a free royal town similarly as Zagreb in 1242 when king Bela IV of Hungary and Croatia was running from the Mongol horde.

Traditional dance

We learned traditional Croatian two-step dance and then professionals from dance group Bailatino taught us some Latin-American dances which we then combined with traditional dances of Lithuania, Romania, Italy, Macedonia and Hungary. It was a great experience and fun to mix all these dances in a multicultural environment.

The male traditional clothes are farmer like with a black vest and hat. Women's dresses and clothes are diverse. Even different towns have different colour and pattern differences.



Traditional food

Some of the most famous Samobor cousins are Rudarska Greblica, Bermet, Kremšnita etc.

Rudarska Greblica is a type of a traditional flour product originally from the town of Rude near Samobor.

Kremšnita are a cake famously made in Samobor. The recipe is unknown which makes kremšnita such a speciality.



Visit Samobor!

If you come in Samobor for sightseeing you should go to the old town Tabor and the castle of Samobor from which you can even see the buildings of west Zagreb.

If you're of a hiking spirit you should visit Okić or take the stroll in the hills and forests of Samoborsko gorje for a hike.

If you are of a biking spirit you can take a bike and see near grassland villages, vineyard and even see the valley of the 2nd biggest Croatian river Sava.

Croatian participants impressions about guests and projects

This youth exchange was a wild ride from it's jumbled up start to the tear driven ending. Everyone learned from everyone. Each culture giving a better view of what they thought as their own. Projects programme leaders did everything to make the project good what they did. They put their hearts in it and they did something great: Let's Blend Together Samobor.

From the Crazy and always smiling Mecedonians you could always expect pranks, jokes and laughter. They were the heart of fun and they did the great job in doing it.

Hungarians may feel cold on first meet. But wow I changed my mind 3 days in. Hungarians are a happy bunch, often shy in their English. We tried to help them cheer up and express themselves, learn and evolve. We succeeded, they did and I'm happy they did.

Italians came late first evening. But they didn't need a lot of time to jump in the social events of the project. Mostly girls, they were always together and always laughed, but they new when to be serious and do the job.

Lithuanians. These guys were all over the place. Every room, every tree, every bathroom. Just joking, Lithuanians were the tech freaks and even as tech freaks they did a good job of us remembering how fun they can be.

From the beautiful girls to the charismatic boys this group was a blast.

Romanians. This guys made everything seem brighter. Always optimistic and cheerful. If these guys we somewhere you could always here laughter, jokes, burns and fun.

The project was a great success, it made my eyes brighter. But it showed that even in differences we are same.

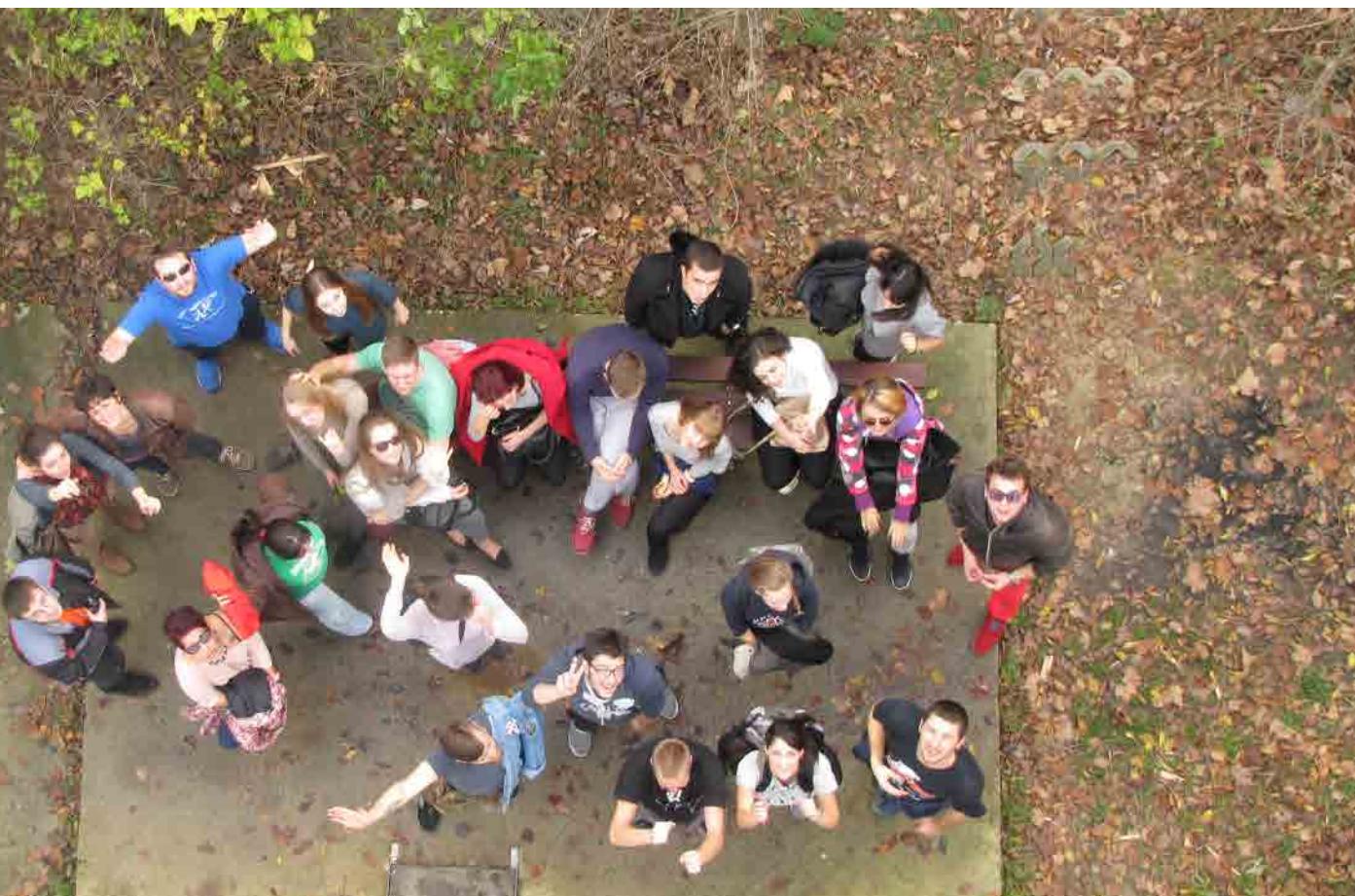
You can be Romanian, Lithuanian or even Croatian. You will always be accepted. You just need to start talking. You just have, to Blend in.

- Dorian

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Romina Galović

Youth Advisory Board of City Council in Samobor
President



Youth Advisory Board of City Council in Samobor

is an advisory body which proposes and coordinates youth projects, as well as fosters mutual cooperation between youth organizations and local self-government representatives.

By being able to participate in the Erasmus+ project „**Let's Blend Together**”, which we recognized as a foundation for future development of youth projects in Samobor, we managed to achieve one of our main goals: connect with proactive youth organizations and concentrate on giving support to their activities. „Let's Blend Together” brought young people from different countries and cultures to our town, with one important aim: to interchange knowledge, experiences and impressions, as well as share them with the whole community.

“We can all agree that it is necessary to work continuously in order to create more similar projects for the young people, as well as encourage them to become active participants in the society.”

From our point of view it was an incentive for our board as well as other local youth organizations to create similar projects which will take a broader view of issues important for young people in our town.

Moreover, „Let's Blend Together” attracted the interest of local self-government and, in our opinion, created basis for their future support and participation in the implementation of similar projects. Namely, involvement of young people in such projects can result in one consistent and long-term youth policy in Samobor.

