



FOTOGRAFIJE
PHOTOS



3.01 Mišanca, gruda, parapač

Samoniklo jestivo bilje, omiljena tradicijska hrana izravno iz prirode

Wild edible plants, favourite traditional food straight from the nature



3.02 Soćivo – vara

Receta kako va jist varu*

Iskud počet? Gledat? Činit kuco? Hvastat?
Žudnja? Kad malo boje protresēš pijat pjusnut
će te prvo vonj uja. Nagni se, povonjaj, što te je
strah? Jesi vidi, an? Ma što san ti reka? E, sadar
promišaj. Ala, još jedan put. E sadar možeš
prisegnut.

Vazmi, nejadno vele, iz pijata, zlicon, i prinesi
justima pa pusti da ti sve leže na jezik. Priverni,
dva tri puta, a možeš i više, i jezikon pritiskaj
prema nepcu, a ondar kada si sve dobro odo-
nidi, pusti da se kontuba, bez kontrole, po jus-
tima. Uvike moraš pazit kako i kolikon snagon
sve to skupa vonja. Obrati pažnju na slanutak
koji svojom neutralnošću spaja, kao bariton u
klapama, sve glasove i ukuse šenice (sv. Jelene),
leće pa sve do čvrstih i snažnih, basnih, dionica
boba. Uslast! (I. Cetinić)

Soćivo – vara, a dish consisting of a mixture of various beans and cereals

A recipe how to eat vara

*Where to begin? To look at? To be quiet? To praise?
To yearn? When you stir the plate a little better, the
scent of oil will strike you first. Bend over, smell it, why
are you scared? Have you seen? What did I tell you?
Well, give it a stir now. Do it once more. Now you can
taste it. Take a good spoonful from the plate and let
everything lie on your tongue. Turn it over two or three
times, or more if you will, and toss it with your tongue
towards the palate, and then, when you have done it
well, let the food tumble in your mouth without control.
You must always watch how well and how strong it all
smells. Draw attention to chick peas which, like a bari-
tone in a harmony-singing group blends all the voices,
blend with their neutrality all tastes of the wheat (of St.
Helen's), and lentils, up to the firm and strong bass
passages of broad beans. Enjoy your meal! (I. Cetinić)*



3.03. Žrna

Etnografska zbirka u privatnom vlasništvu Pavla Šaina, Žrnovo, Postrana. Kućna, ručno pokretana žrna svakodnevno su mljela pšenicu i kukuruz (frmentun). Bio je to vrlo zahtijevan posao domaćica, a rano jutro bilo je ispunjeno specifičnim zvukom koja su proizvodila brojna žrna, obećavajući kako neće biti gladi...

Hand-mill

The hand mill belongs to the ethnographic collection in private possession by Pavle Šain, Žrnovo, Postrana. The house hand-mill used to grind wheat and maize daily. This was a very demanding housewife's job in early morning hours. The air was full of characteristic sound made by numerous hand-mills, promising that there will be no hunger...



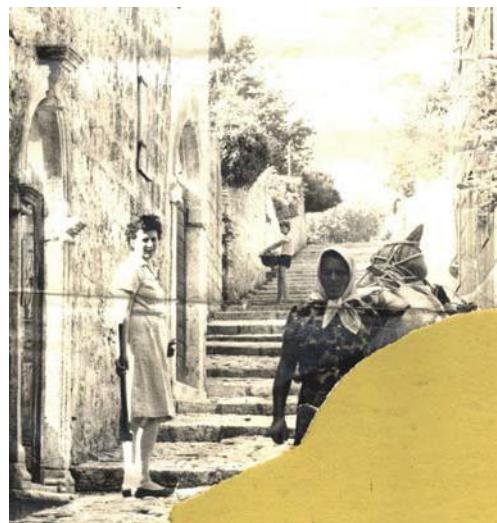
3.04. Gere na gradele

Uz sardele, najčešće korištena mala riba.
Picarels on a grid Together with pilchards, picarels are the most often consumed small fish.



3.05 Stari komin, gradele i komostre

Uobičajeni pribor za pripremu hrane.
An ancient fireplace, a grid and a kettle chain
This is usual equipment for food preparation.



3.06 Dolazak u grad s tovarom

Kuhanje na otvorenom ognjištu ili štednjacima na drva iziskivalo je svakodnevno opskrbljivanje gradskih kućanstava granjem za potpalu i drvima. Fotografija prikazuje ulaz u grad Korčulu ulicom "Pelavi mir", najčešći put kojim su seoske žene dopremale sve namirnice iz sela u grad. *Arriving to town with a burden of sprigs* Cooking on an open fireplace or using wood-burning stoves demanded for the daily providing of urban homes with sprigs for kindling fire and firewood. The photograph presents the entrance into the town Korčula along the street "Pelavi mir", the usual path which village women used to bring all the victuals from the village to the town.



3.07 Priprema tripe i kulina
Preparation of tripes and kulin



3.08 Janje – kalup za uskrsni kolac

Muzejski predmet iz Etnografske zbirke Gradskog muzeja Korčula.
Lamb – a mold for the Easter cake
This is a museum item from the ethnographic collection of the Town museum of Korčula.



3.09 Frižu se prikle
Prikle (a kind of doughnuts) are being fried.



3.10 Prikle su gotove

Prikle boje uskisnu na toplo. Pa prsru na tri-pije i po komodu. Brže se izidu nego se isfrižu. Ma ne va da je veli organj, nego pomalo.

Prikle are ready to eat.

“Prikle will rise more quickly in a warm place. Then you put a pan on a tripod and start frying slowly. They are eaten up more quickly than fried. But you should not make a strong fire, better keep a low one”.



3.11 Makarunada

Posjetitelji izrađuju makarune na radionici
“Učini sam svoj pijat makarunih”

Makarunada (A Feast of Macaroni)

Visitors make macaroni in a workshop named “Make yourself your plate of macaroni”.



3.12 Makarunada

Kako se misu makaruni? Najvažnije je dobro umisit. Kilo muke, jedno jaje, malo duhate vode i malo uja, pa zamisi i dobro natiraj. Va da su glatki i dobro natrti. Onda učini guje, pa riži na male bokune i pa čini makarune, na drveni prut. Ne puno stiskat, nego flako, da spuznu iz igle lako. I tako dokle ne učiniš svo tisto...

Makarunada (A Feast of Macaroni)

How do we make macaroni? The most important thing is to knead them well. You take one kilogram of flour, one egg, some spring water and some oil, knead all the ingredients and rub well. They should be smooth and well rubbed. Then you make snakes from the dough, cut them into small pieces and make macaroni using a wooden stick. Do not squeeze firmly, but let the dough stay loose, so that macaroni can easily slide down the stick. You should continue to do so till you use up the whole amount of the dough...



3.14 Postav izložbe "Gozbe u kući Marka Pola" u Gradskom muzeju Korčula

The exhibition display "Feasts in the house of Marco Polo" in the Town museum of Korčula



3.13 Makaruni u šugu od malih pamidorih i govedine

Cinu zubi vodu! A što reć nego: U slast! Ali ne u mast!

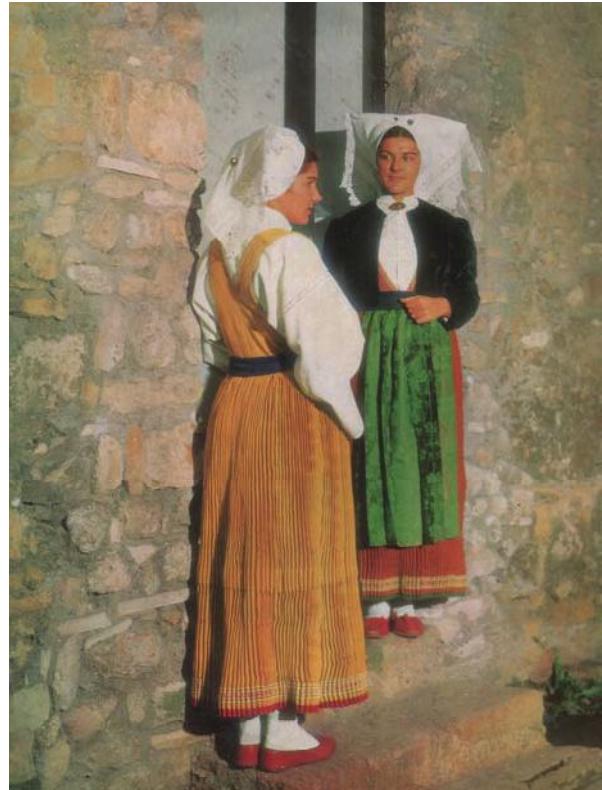
*Macaroni in a sauce of small tomatoes and beef
It makes your mouth water! What else to say but: Enjoy the meal! But do not fill out!*



3.15 Ulomak graffito keramike s motivom ptice, arheološki lokalitet "Kuća Marka Pola" u Korčuli"

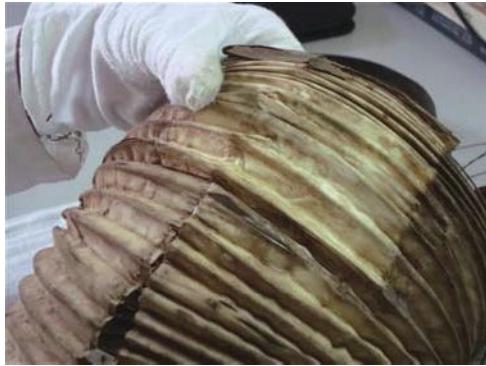
A fragment of a graffito ceramics with a motive of a small bird, archaeological site "House of Marco Polo" in Korčula

4.01 Žene s otoka Paga.
Fotografirao Nedeljko Čaće,
objavljeno 1975. godine
(Narodne nošnje Hrvatske,
Jelka Radauš Ribarić)



4.02 Škrinja
(Etnografski muzej
Split),
Jesenice kod Dugog
Rata, 18. stoljeće.
Fotografirao
Branko Bralić
2010. godine

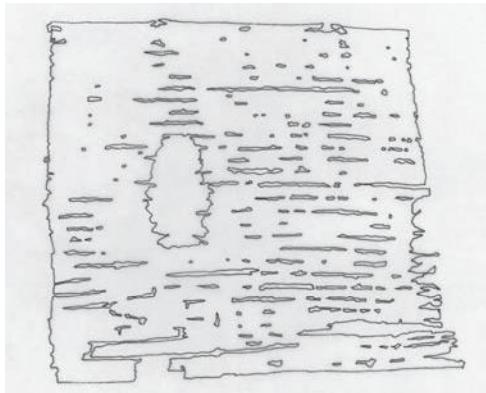




7.01 Predmet prije početka radova
Object before the start of works



7.02 Predmet prije početka radova
Object before the start of works



7.03 Grafički prikaz oštećenja na fenjeru
Graphical display of the damage on the lantern



7.04 Mikroskopski prikaz oštećenja na fenjeru
Microscopic display of the damage on the lantern



7.05 Zatvaranje oštećenja restauratorskim bo-
dom Closing the damage with a restoring stitch



7.06 Predmet nakon završetka radova
Object after the intervention



7.07 Predmet prije početka radova
Object before the start of works



7.08 Shematski prikaz oštećenja i prošiva na predmetu *Schematic illustration of the damage and sewing through of the object*



7.09 Shematski prikaz oštećenja i prošiva na predmetu *Schematic illustration of the damage and sewing through of the object*



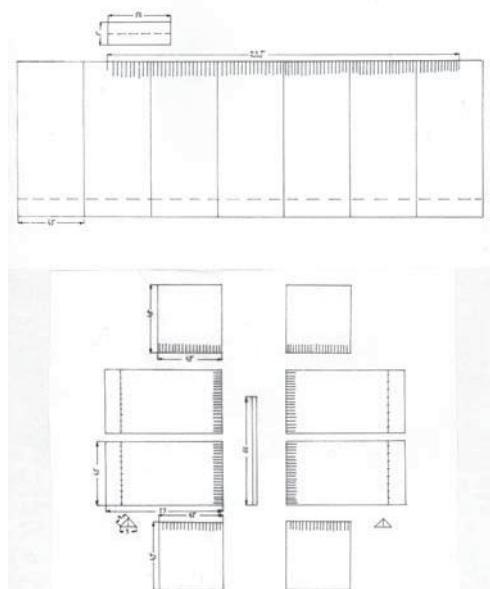
7.10 Mikroskopski prikaz oštećenja na koži
Microscopic display of the damage on leather



7.11 Kalup pripremljen za deponiranje
Last made for storing

7.12
Predmet nakon
završetka
radova
*Object after the
intervention*





7.13 Shematski prikaz kroja rubine i oplećka
Schematic illustration of the cut of skirt and bodice



7.15 Oštećenja na rubini
Damages on the skirt



7.14 Shematski prikaz zlatoveza na rubini (a, b)
i oplećku (c, d)
Schematic illustration of golden embroidery on skirt (a, b) and bodice (c,d)



7.16 Podlaganje rubine novim nosiocem
Lining the skirt with a new bearer



7.17 Predmet nakon završetka radova
Object after the intervention



7.18 Oplećak nakon završetka radova
Bodice after the intervention



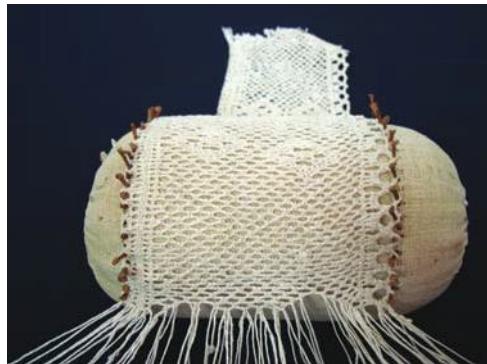
7.19 Predmet prije početka radova
Object before the start of works



7.20 Konzervatorsko-restauratorski radovi
Conservative-restorative procedure



7.21 Konzervatorsko-restauratorski radovi
Conservative-restorative procedure



7.22 Predmet nakon završetka radova
Object after the intervention



7.23 Predmet nakon završetka radova
Object after the intervention



7.24 Predmet nakon završetka radova
Object after the intervention



7.25 Predmet prije početka radova
Object before the start of works



7.26 Predmet prije početka radova
Object before the start of works



7.27 Mokro čišćenje predmeta
Wet cleaning of the object



7.28 Relaksiranje predmeta
Relaxing of the object



7.29 Konzervatorsko-restauratorski radovi
Conservative-restorative procedure



7.30 Predmet nakon završetka radova
Object after the intervention



7.32 Predmet prije početka radova
Object before the start of works



7.31 Predmet prije početka radova
Object before the start of works



7.33 Mikroskopski prikaz oštećenja
Microscopic display of the damage



7.34 Predmet nakon mehaničkog čišćenja usisavanjem
Object after the mechanical cleaning with vacuuming



7.35 Mikroskopski prikaz nakon čišćenja predmeta *Microscopic display after the cleaning*



7.36 Predmet nakon završetka radova
Object after the intervention



7.37 Predmet prije početka radova
Object before the start of works



7.38 Predmet prije početka radova
Object before the start of works



7.39 Mehaničko čišćenje usisavanjem
Mechanical cleaning by vacuuming



7.40 Mokro čišćenje predmeta
Wet cleaning of the object



7.41 Mokro čišćenje predmeta
Wet cleaning of the object



7.42 Predmet nakon završetka radova
Object after the intervention



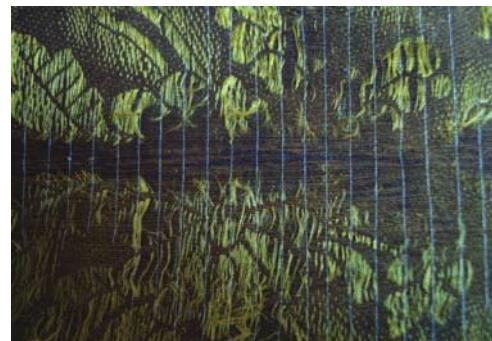
7.43 Predmet prije početka radova
Object before the start of works



7.44 Oštećenja na predmetu
Damages on the object



7.45 Oštećenja na predmetu
Damages on the object



7.46 Zatvaranje oštećenja restauratorskim bo-
dom
Closing damages with restoring stitch



7.47 Konsolidiranje čipke na novu podlogu
Consolidating the lace to the new pad

7.48 Predmet nakon završetka radova
Object before the start of works

8.01 Obiteljska kuća kazivačice i do nje, kuća svekra i svekrve, (s lijeva na desno), Ivankovo
Family house of the interviewed lady, and next to it, the house of her father-in-law and mother-in-law (from the left to the right), Ivankovo



8.02 Vikendica u vikend naselju Rokovačke zidine u blizini Rokovaca
*Vacation house in vacation site Rokovci
Walls in the vicinity of Rokovci*



8.03 Stari štagalj u dvorištu, Ivankovo
Old hay-barn in the courtyard, Ivankovo

8.04 Voćnjak pokraj vikendice u naselju Rokovačke zidine u blizini Rokovaca

Orchard next to the vacation house in Rokovci Walls site in the vicinity of Rokovci



8.05 Kazivač peča na rijeci Bosut, u neposrednoj blizini svoje vikendice na Rokovačkim zidinama

Interviewed man who is fishing on the river Bosut, in the nearby vicinity of his vacation house, Rokovci Wall