



Education and Culture DG

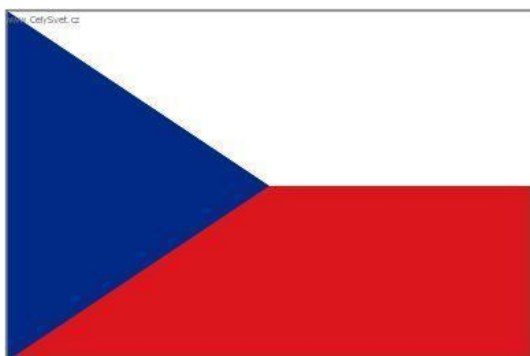
Lifelong Learning Programme



T. G. Masaryka, Hustopeče

## Comenius project „Landscapes of Europe“

Czech republic – South Moravia  
Gymnázium T. G. Masaryka Hustopeče



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# 1 Hustopeče

## 1.1 Short history

**Hustopeče** (in German *Auspitz*) is a town located in Southern Moravia, nearby the oldest settlement of Moravia. The First mention about Hustopeče is from the 13th century. It used to be a village but in 1572 Hustopeče became a town. Hustopeče was for a long time the Capital of the Southern-Moravia-vineculture.

Hustopeče has been an important trade and wine-growing centre ever since the Middle Ages. Nowadays it is one of the best producers of wine in Southern Moravia

The city is located by the D2 motorway D2, within the direction of Brno-Břeclav.

## 1.2 Sightseeing

- The Town Hall built in the early 1920s
- St. Václav & St. Anežka Česká Church
- Syneks' House with its typical Renaissance architecture
- Fountain with Triton and dolphins, also an example of renaissance architecture

### 1.2.1 The Town Museum and Gallery

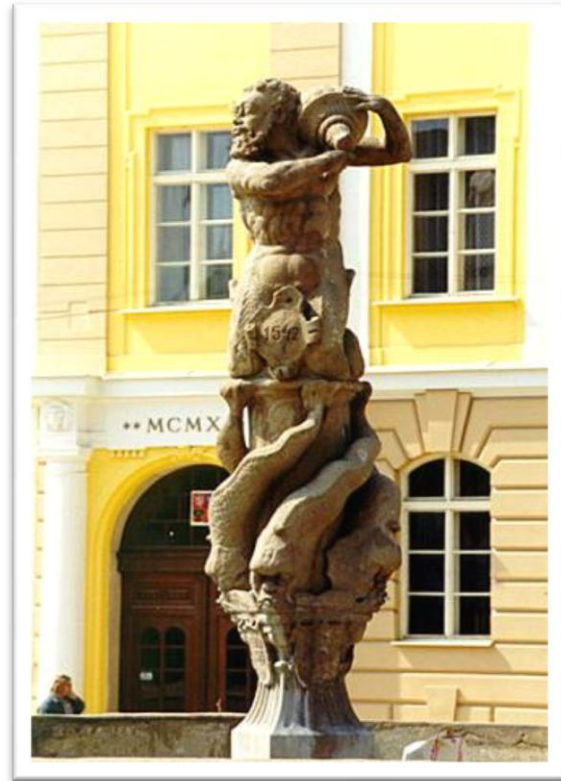
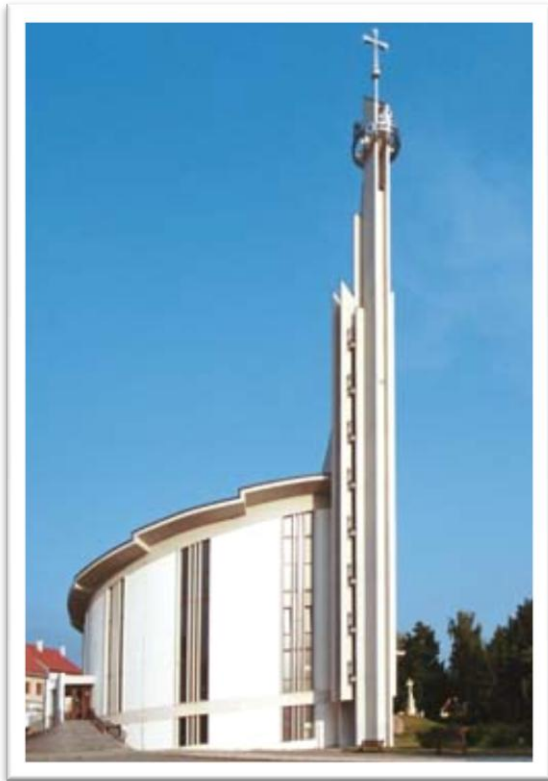
The Synek's House keeps the permanent Hustopeče exhibition, for example the Hustopeče chronicle documenting the history of the town from prehistory to 1945.



There are also expositions of visual arts (sculptures, paintings and applied art by artists but also children from local schools) and an exposition of wine in a local wine cellar.

### 1.2.2 The Church of St. Václav & St. Anežka Česká

The Church of St. Václav & St. Anežka Česká, dating from 1994 and a fountain with Triton and dolphins in front of T.G.Masaryk's grammar school built in 1595



### 1.2.3 The Neo-Renaissance town hall

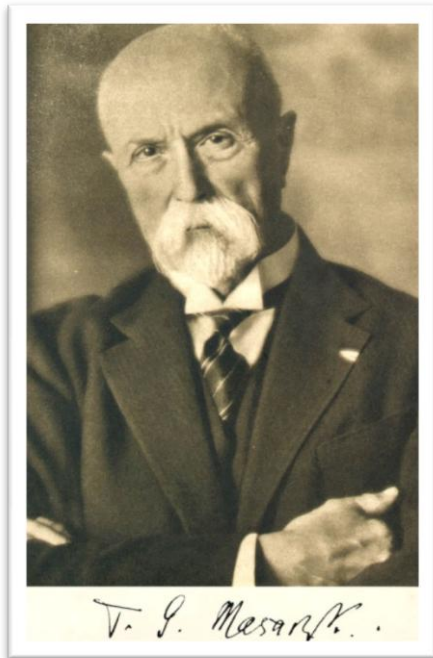


### 1.2.4 Hustopeče's plague pillar



### 1.3 TOMÁŠ GARRIGUE MASARYK

Probably the most famous person who lived in Hustopeče, was the first Czechoslovakian president Tomáš Garrigue Masaryk. He studied in Hustopeče in 1861 – 1863. His parents are buried in the local cemetery.



## 2 St. Wenceslaw Feast

### 2.1 What is it?

A feast is a folk costumed event which is traditionally held in Hustopeče, also in Moravia

The St. Wenceslaw Feast takes place every year during the last weekend in September

The participants of this event have to practice the dancing several months ago. The whole group is divided into girl-boy pairs which usually dance together for the whole event. These people are called „stárci“. Each year there is a „leading couple“ which is titled „the first stárek (boy) and the first stárka (stárka)“.

### 2.2 History

The first St. Wenceslaw Feast was held in the year 1919

The first folk costumes were from Kyjov and Vlčnovice (which are both northeast from Hustopece)

Some time later men wore local folk costumes (and they still do until now), but women wore old Kyjov costumes

Since 2006 women also have local folk costumes.

year 1919





folk costumes from Kyjov



local costumes, since 2006 to nowadays



## 2.3 Friday

On Friday men build a maypole called „mája“. They have to protect it through the whole weekend celebrations so nobody chops it down (usually people from other villages wearing folk costumes go and try to chop it down)

The maypole can be more than 30 meters tall



## 2.4 Saturday

People in costumes go to the mayor, who has to approve the feast

After that they walk around the city inviting people to join the evening celebrations

In the evening, there is an indoor concert of some brass band and people go dancing in folk costumes or without them. During that they usually drink wine or beer.



## 2.5 Sunday

On Sunday, people meet, dance and sing folk songs

People in folk costumes demonstrate a traditional march and dancing



### 3 The Stone Hill

- A very important part of nature around Hustopeče
- It is a dry place – something like **savanna**
- Some very rare plants grow here:

Spring adonis



Rosehip



Saintpaulia



## 4 Pálava = The Pálava Hills

Pálava is a limestone formation located in the southern part of Moravia between the river Dyje and the Czech-Austrian border.

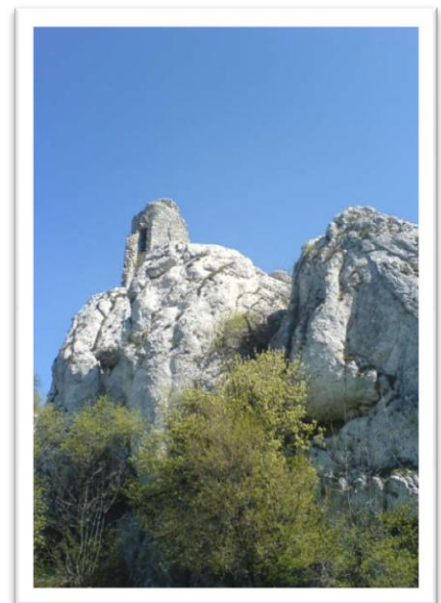
The area has been inhabited for thousands of years. Several nature preserved areas are located here. They protect local fauna & flora

### 4.1 Basic information

- Extant: 83 km<sup>2</sup>
- Altitude above sea level: 163 to 550 m
- The nature preserved area Pálava was established in 1976.
- It is a part of UNESCO.
- It is the highest Moravian range of hills.
- It is also the driest and the warmest place in the Czech republic

### 4.2 About Pálava

- You can find there snow-white rocks and a lot of rare plants, which can be found only here.
- There are a lot of rare insects (spiders, ants), reptiles (lizards, grass-snakes) and birds.
- Mountain-climbers are especially fond of this place.
- Pálava has three peaks.
- Around Pálava there are forests a type of savanna.
- Near Pálava you can find the biggest lake of Moravia called Nesyt.





### 4.3 History

This area has been continuously inhabited since the end of the Ice Age. A lot of important discoveries have been made here. For example Věstonická Venuše statuette (Venus of Dolní Věstonice), pottery, weapons, tools and other findings dating back to the times of mammoth hunters.



Pálava is Czech republic's true natural jewel. As far as the richness of plants and insects species is concerned, all other czech natural preserved areas might give it up right away.

The reason is that there is a limestone subfoil, which guarantees a wide range of animal and plant species. Also Pálava is the driest and warmest place in the Czech republic. Because of these two things, Pálava is special and belongs to the UNESCO list of nature preserved areas.

The limestone comes from the Jurassic age when there were dinosaurs walking across the Southern Moravia. It gained it's current shape (which can actually remind you of a lying dinosaur) during a folding.



There are 3 main peaks on Pálava. The northwest one which towers above the surroundings hides a romantic ruin of Děvičky (the Girls' castles). The highest middle peak is called *Děvín* and its altitude is 550 meters above sea level. It falls to the wide gap of Soutěský, which divides *Děvín* and the southwest peak of *Obora* (485 meters above sea level) with a famous stone wall called *Martinka*.

The best time to visit Pálava is summer, although during every season it is quite windy on the top. In summer you can find there a lot of tourists, but if you visit Pálava in the morning, you have a chance of finding yourself alone there. The top offers a beautiful view of the landscape and surrounding villages. From Pálava you can see even a part of Austria.

If you're going to visit Moravia, we recommend you to go and see Pálava. Surely you will remember this wonderful experience!



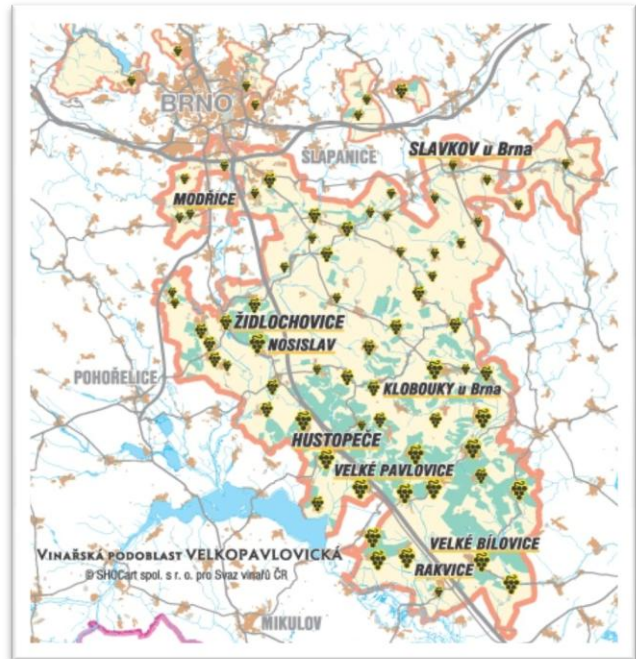
## 5 André, the land of wine

One of the most beautiful places in Czech republic is surely André, the land of wine.

There are various different activities to do – hiking, cycling or sitting and enjoying yourselves in one of many wine cellars. Well, who would refuse a glass of wine after an all-day tour in the country?

In the name of this place – André - most of wine-lovers recognise the far-famed kind of grape-vine, distinguished by the dark-garnet colour. Thanks to its richness, it reminds you of grape-vine kinds from rather southern countries. André is also used for straw-wine and ice-wine production (these are two special kinds of wine). And even more – with growing age, André gets tastier. It's also a great candidate for archiving.

The land of André also offers nineteen kilometres of perfectly maintained foot trail for hikers.



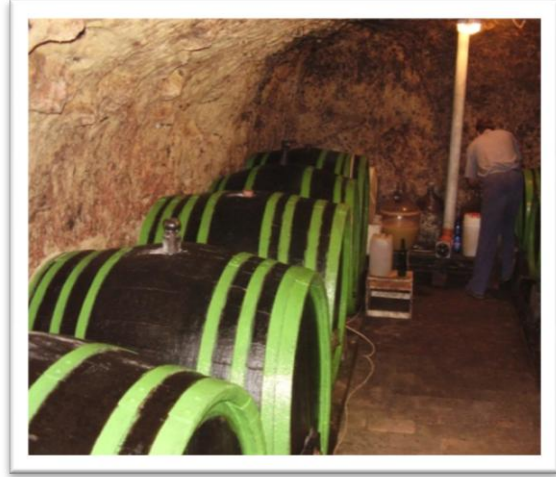
### 5.1 Journey

Our journey begins in the historical town of Hustopeče, in which our school is placed. Finding a good and nice accommodation is not a problem here, just like visiting a swimming pool or borrowing a bicycle. Besides beautiful Renaissance and Napoleonic buildings, you will find many references to T.G.Masaryk's staying in Hustopeče. T. G. Masaryk was the first president of Czechoslovakia and his parents lived in Hustopeče.



Through gold-flowered vineyards in Starovičky, we continue right to the cradle of André species – to Velké Pavlovice. In the town, various wine celebrations and actions take place and are often supplemented by wine tastings. We can also admire a magnificent baroque castle.

Now, let's move on east, right below Kraví hora („The Cow Mountain“) to a beautiful village called Bořetice. This little place boasts with having a title „the village of the year“. Some of its dominant features are baroque St. Anna's church and of course lots of typical wine cellars, where the best wines mature in acacia barrels.



## 6 Czech republic holidays

### January 1th

The first of January is the "New Year's Day".



This day also marks the beginning of the independent Czech Republic. Christians attend church services to give their thanks for the previous year.

### Easter Sunday and Easter Monday – April

Easter is the most important Christian holiday, celebrating the resurrection of Jesus Christ. Jesus was crucified on the cross on the "Good Friday" and came back to life on the "Easter Sunday". In the Czech Republic Easter is a mixture of Christian and pagan traditions. In the morning of Easter Monday, boys and men whip girls and women on their bottoms with a willow stick to make sure they stay healthy for the rest of the year. As a reward girls treat them with hand-painted eggs. The egg is a symbol of fertility and new life.



### **Day of Love, International Workers' Day, Labour Day, May 1st**

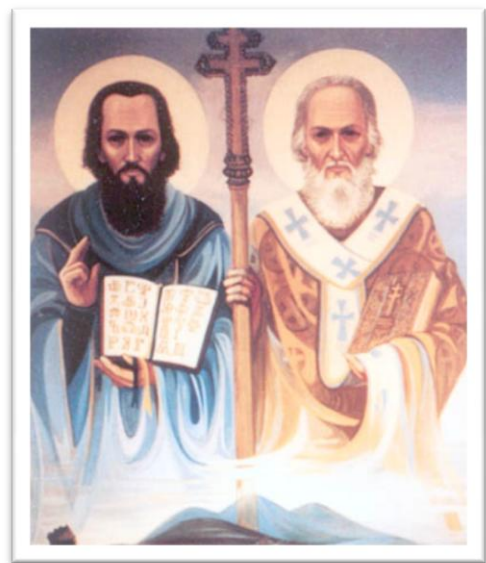
An international Day of Labour is celebrated to remember a strike by American workers in Chicago. It is celebrated in many countries as International Worker' Day. In Czechoslovakia before the Velvet Revolution this day was celebrated by all the workers. It was obligatory to take part in the parade under the socialist regime. As well as all the above, the first day of the blooming May is also the Day of Love.

### **Liberation Day, May 8th**

This day celebrates the end of the Second World War in Europe.

### **Saint Cyril and Methodius Day, July 5th**

A day to remember Cyril (Constantine) and Methodius who came to Great Moravia in 863 to spread Christianity. They influenced the cultural life and development of Slavs because they used the old Slavic language during masses and created the Glagolitic alphabet.



### **Jan Hus Day, July 6th**

On July 6th in 1415, religious reformer Jan Hus was burned at the stake in Kostnice. Jan Hus was a priest and reformer, who blamed Catholic representatives for unholy behaviour. Eventually he was sentenced to death for spreading his revolutionary criticism.

### **St. Wenceslas Day, the Day of Czech Statehood, September 28th**

The day when the whole nation remembers the main patron St. Wenceslas of the Czech state. Wenceslas was one of the early Premyslid dukes of Bohemia. He was murdered by his brother Boleslav I. He is the first Czech ruler to suffer a martyr's death.



### **Independent Czechoslovak Day, October 8th**

On this day the Czechoslovak state declared independence at the end of the First World War in 1918. The first president was Tomáš Garrigue Masaryk. On this day the president gives honors to people who did special deeds.

### **Fight for Freedom and Democracy Day, November 17th**

A day when we remember very important milestones from our history. In 1939, Nazis invaded Czechoslovakia and proclaimed it the Protectorate of Bohemia and Moravia. Czech students demonstrated, but the demonstration was brutally suppressed. On 17th November were Czech universities closed. In 1989 the Velvet Revolution started as a student demonstration against the communist regime. This day commemorates the struggle and fight for freedom.

### **Christmas, December 24th-26th**

#### **Christmas Eve – December 24th**

Christmas in Christian tradition is a celebration of the birth of baby Jesus. Jesus was born as the son of a poor Joseph and his wife Mary in a stable in Bethlehem. It is the most important feast day of all the Czech holidays. Traditional dinner consists of fish soup and carp fillet with potato salad. After dinner children await the ringing of the bell that announces little baby Jesus has come to visit them and left presents under the christmas tree. People go to midnight mass on Christmas Eve.



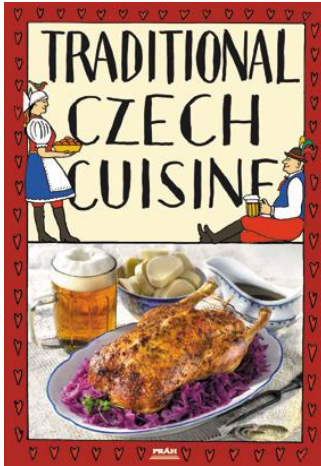
#### **Christmas Day – December 25th**

This day is a time for family visits. It is not as important a day as in English-Speaking countries.

#### **St. Stephen's Day, Second Day of Czech Christmas – December 26th**

Family reunions continue.

## 7 Czech cuisine



Czech cuisine has both influenced and been influenced by the cuisines of surrounding countries. Many of the fine cakes and pastries that are popular in Eastern Europe originated in the Czech lands. Czech cuisine is marked by a strong emphasis on meat dishes. Pork is quite common, and beef and chicken are also popular. Goose, duck, rabbit and wild game are served. Fish is rare, with the occasional exception of fresh trout and carp, which is served at Christmas.

Then there are several traditional dishes associated with various holidays:



designs, and a special stuffing prepared from bread rolls and spring nettles.

**The Easter Holiday** - cross buns (mazance), a kind of tea-cake with a cross marked on top. Prepared from fine raised dough, they contain raisins and are sprinkled with shredded almonds. Other characteristic Easter dishes are doughnuts (koblihy), hard-boiled eggs with their shells painted in colourful

**Christmas:** Christmas Eve (December 24) - fillets of carp (dipped in egg batter and



bread crumbs and fried), and potato salad (smažený kapr and bramborový salát) are

indispensable parts of the festive menu. Some families also prepare an Old Bohemian

dish called Kuba. This is made from pearl barley and dried mushrooms browned in hot fat and seasoned with garlic and marjoram. Another must is a plaited tea-loaf (vánočka) which is

served at breakfast on Christmas Day. The dough is made in the same way as for the above mentioned cross buns and decorated with raisins and shredded walnuts or almonds. The dough is divided into strips and then formed into rolls. Then three or four of those rolled strips are plaited to form a base. On top of this are laid three more plaited strips and then again on top two strips intertwined are placed forming a kind of pyramid. Finally more shredded nuts are sprinkled on top and the loaf is ready to go into the hot oven. Traditional Czech favourites are eaten for Christmas Day dinner - crisply roasted goose or duck with dumplings and sauerkraut, washed down with a glass of delicious beer. Christmas is also the time of family gatherings over a cup of coffee or tea and trays abounding in a delicious variety of Christmas confectionery. The old tradition of eating sour mashed split peas (čočka na kyselo) on New Year's Day, which was sure to bring money into the family for the next year, is now becoming rare.



**Pig killing and butchering** (domáci zabijačka) is a traditional event which has

survived predominantly in village households as a living proof of the inventiveness of

our predecessors and is reflected in their ability to process almost every part of this

domestic animal.

In rural areas

especially, this is an occasion for a small family

celebration. At the end of winter, a hired butcher slaughters a pig which was either purchased or bred by the family themselves. Assisted by the whole family, the butcher prepares a number of exquisite delicacies ranging from a special soup, goulash, ovar (various kinds of boiled pork) to brawn (tlačěnka) and black and white pork pudding (jelítka and jaternice - skins filled with a seasoned mixture of meat, pearl barley and bread crumbs).



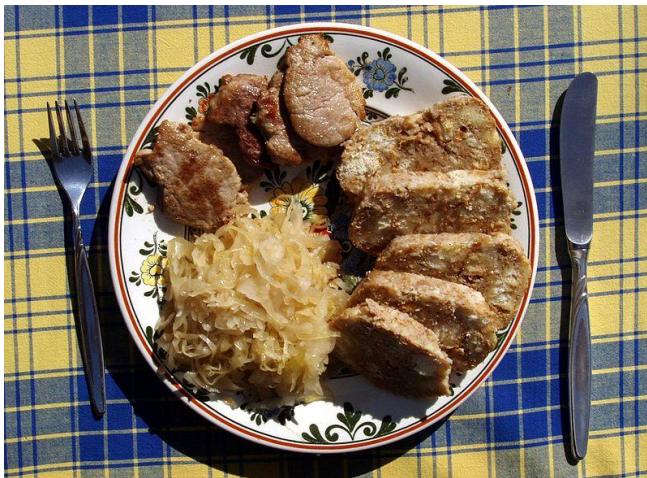
There is a host of other rural celebrations, including Shrovetide and a variety of feasts and country fairs. If you happen to attend some of these events, don't forget to treat yourself to golden roast goose or savoury pork loin sprinkled with caraway seeds. You can also relish the round, homemade tarts specially prepared for these particular occasions - Moravian stuffed tarts, or large, thin Wallachian tarts (made in the northern part of Moravia and called frgály), intricately decorated tarts characteristic of the Chodsko area in western Bohemia. Stuffed or garnished with cottage cheese, plum-jam, poppy-seeds and fruit marmelades, they can also be obtained from baker's shops all the year round.

## 7.1 Side dishes

**Knedlíky** (boiled and sliced dumplings) are one of the mainstays of Czech cuisine and are quite often served with meals. They can be wheat or potato based, and are sometimes made from a combination of wheat flour and stale bread or rolls. In contrast to Austrian cuisine, the type that is large and served cut into slices (instead of smaller balls) occurs more often. The smaller dumplings are usually potato-based.

The most common Czech side dishes are:

- boiled potatoes (*vařené brambory*)
- roasted potatoes (*opékané brambory*)
- mashed potatoes (*bramborová kaše*)
- French fries (*bramborové hranolky*)
- rice (*rýže*)
- bread dumplings (*houskové knedlíky*) or potato dumplings (*bramborové knedlíky*) with sauce (*omáčka*)
- bread or potato dumplings with sauerkraut (*zelí*)
- potato salad (*bramborový salát*)



## 7.2 Meat dishes

← **Roast pork with dumplings and Sauerkraut** (pečené vepřové s knedlíky a se zelím, colloquially vepřo-knedlo-zelo) is considered the most popular Czech dish. They can be prepared from scratch, from cabbage or from sauerkraut, which is most common. There are different varieties, from sour to sweet. Red or white cabbage can be used.

**Marinated beef sirloin** (svíčková na smetaně or simply svíčková). Roast beef, usually larded, with a thick sauce of carrot, parsley root, root celery, and cream. This dish is often served with **Knedlíky**, a cream topping, a teaspoon of cranberry compote, and a slice of lemon. ←





## 7.3 Beef

Boiled, stewed and roast beef dishes are the features of the Czech cuisine. Beef is usually offered with various sauces, whereas roast beef is served with its own juice. Individual dishes owe their special flavours and names to sauces and the spices which are used to season the meat.



Sauces - from days of old the Czech folk cookery has used a variety of sauces to

add a special flavour to boiled beef. Sauces, together with side dishes, created the

characteristic quality of specific warm meals.

Thickened and smooth, the Czech sauces, distinguished by their robust taste, are a

necessity in meals.

Sweet tomato sauce (rajská omáčka) smelling of thyme, aromatic dill sauce (koprová omáčka - vegetarians can substitute meat with hard-boiled eggs), pungent horse radish sauce (křenová omáčka), delicate garlic sauce (česneková omáčka) or the renowned mushroom sauce (houbová omáčka) are all the most characteristic representatives of the most common Czech sauces. These, as well as other sauces listed on the restaurant menus, may pleasantly surprise even the lovers of delicate French sauces. Roast fillet of beef in cream sauce (svíčková) is the most famous representative of the rather complex burghers' cookery and a Czech speciality par excellence. Marinaded beef, threaded with strips of bacon, is stewed with coarsely chopped root vegetables and wild spices. The gravy from the meat is pureéd, thickened and softened with cream. Served with sweet cranberries and a slice of lemon and garnished with whipped cream, this delectable dish with its unique spicy, piquant, sweet and sour flavour will certainly gladden every palate. Svíčková is traditionally served with Czech dumplings.



The town of Znojmo in southern Moravia boasts not only a glorious history but

also a long tradition of cucumber growing. Znojmo gherkins, steeped in piquant

sour-sweet pickle juice, enjoy a great reputation even with foreign gourmets. It is

no wonder then that the name Znojmo roast beef (Znojmská pečeně) denotes

a dish prepared from beef pierced with bits of bacon and pickled cucumbers. The

meat is served with gravy seasoned with minced pickled cucumbers which give it a piquant, sweet-sour flavour. The well-known Czech dumplings, potatoes or rice provide a tasty side dish to this meal.

## 7.4 Pork

Vepřo-knedlo-zelo - is the immediate response to an inquiry about a typical Czech meal. Officially called roast loin of pork with dumplings and cabbage (vepřová pečeně s knedlíkem a zelím), it consists of roast loin of pork (leg, shoulder or spare rib) seasoned with caraway seeds, warm cooked cabbage and dumplings, all sprinkled liberally with salted gravy. He who fails to sample this dish cannot claim to know what the Czech people like to eat. The same meal is popular in Moravia, the only exception being the style of cabbage which is prepared according to a somewhat different recipe. Needless to say that it is



just as good as that common in Bohemia. To wash this palatable dish down with a beverage other than Czech beer would simply be a great mistake. Farmer's pork loin (selská pečeně) - a variant of the above mentioned dish which can be seasoned moderately with garlic. Moravian Sparrow (Moravský vrabec) - roasted small pieces of fat and lean pork. Creamed roast pork loin (vepřová pečeně na smetaně) - a variant of the same dish prepared from cooked lean pork leg with gravy thickened with cream. The usual side dishes include traditional dumplings, rice or bread rolls. Fried slices of pork loin (smažený řízek) - these slices are dipped in flour, then in beaten egg and finally in bread crumbs and fried in oil. They are served with cold potato salad as a side dish on ordinary as well as festive occasions. This



dish should appear on restaurant menus among the made-to-order meals because it is most delicious when served freshly fried. Children especially relish fried fillets of pork with mashed potatoes. Smoked meat (uzené maso) - originally the result of conservation of pork meat when refrigerators and freezers were appliances only being dreamed of. Today this is a widely used, very special treatment of top-quality meat. Smoked meat is served either cold as

an hors d'oeuvre in the form of mixed meat slices, or warm as a main course, usually combined with spinach, potato dumplings or mashed peas or potatoes. Specialities include the famous Pratur ham (Pražská šunka) and Moravian smoked meat (Moravské uzené - steeped in pickled garlic prior to smoking).

**Mutton/Lamb**

**Poultry**

**Fish**

## 7.5 Snacks

Since beer is a big part of Czech life, many popular Czech dishes and cheeses are usually eaten as pub fare.



**Bramboráky** (regionally called *cmunda* or *vošouch* in Pilsen and "strik" or "striky" in Czech Silesia) are fried pancakes made (very similar to *Latkes*) of rough-grated or fine-grated raw potatoes (*brambory* in Czech), flour, milk and sometimes sliced sausages (although this is not common, because *bramboráky* are usually intended to be a vegetarian meal) or

*sauerkraut*. They are spiced with marjoram, salt, pepper, and garlic, and usually sized to fit the cooking dish. Smaller variants are often eaten as a side dish. There is a similar dish from the Slovakian-Ruthenian borderland called *harula*, which is prepared with less milk and fat, and the addition of an onion. *Harula* are baked on tin in an oven instead of frying.

**Utopenci** (literally "drowned") are piquantly pickled bratwursts (Czech "*špekáčky*") in sweet-sour vinegar stock with black pepper, bayleaf, lots of raw onion and cayenne pepper.



## 7.6 Cheese

**Smažený sýr** (colloquially *smažák*) is maybe the less noble, but the most contemporary of Czech national dishes. A slice of cheese (usually *Edam* or *Hermelín*) about 1 cm thick (or whole *Hermelín*) is coated in bread-crumbs like *Wiener schnitzel* and fried and served with tartar sauce (*tatarská omáčka* in Czech) and potatoes.





Nakládaný hermelín is a soft cheese, same family as Camembert marinated with peppers, onion etc. in oil. Hermelin can also be deep fried as above.

**Pivní sýr** (Beer Cheese) is a soft cheese, usually mixed with raw onions and mustard, and spread on bread.

**Olomoucké syrečky** or "tvarůžky" is an aged cheese with a strong odour. It's made in Loštice, a small town in Moravia. The tradition of making this cheese dates back to the 15th century. The company A.W. of Josef Wessels started to produce it in 1876. Tvarůžky can be prepared in a number of ways—for example, you can fry it, marinate it, or add it to Bramboráky.



## 7.7 Soups

Soup plays an important role in Czech cuisine. Czech meals usually consist of two or more courses: the first course is traditionally soup, the second course is the main dish, and then other courses such as dessert or compote may follow. Common soups you can find in Czech restaurants are beef or chicken broth with noodles (optionally with liver dumplings), garlic soup with fried bread (optionally with minced sausage, raw egg, cheese) and cabbage soup with minced sausage. Other soups, which are mainly cooked at home, are pea, bean or lentil soup, tomato soup, leek or broccoli soup (optionally with fried bread), goulash soup, potato

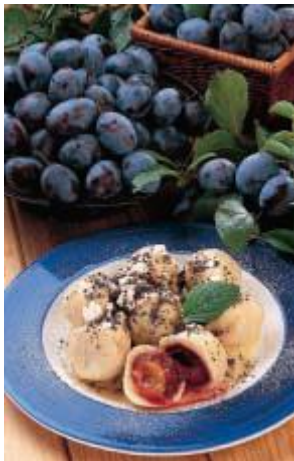
soup, fish soup (carp broth is often served on Christmas), champignon mushroom soup and assortment of mixed vegetable soups.

A Czech meal often starts with soup (*polévka*). Some popular Czech soups are:

- potato soup (*bramborová polévka* or *bramboračka*)
- garlic soup (*česneková polévka* or *česnečka*)
- chicken noodle soup (*kuřecí polévka s nudlemi*)
- beef soup with liver dumplings (*hovězí polévka s játrovými knedlíčky*)
- sauerkraut soup (*zelná polévka* or *zelňačka*)
- dill soup, made from sour milk (*koprová polévka* or *koprovka*)



## 7.8 Sweets



**Fruit dumplings** (ovocné knedlíky) are mostly made using plums (švestkové knedlíky) or apricots (meruňkové knedlíky). Whole fruit, in some regions including the stones, are coated with potato or curd dough and boiled, then served with butter, sugar and sometimes milled poppy seed or tvaroh (rarely also with cream instead of melted butter). Different varieties of fruit dumplings include strawberry, cherry, apricot, bilberry, or peach. They are usually eaten as a main dish.

**Kolache** (Koláče) is a type of yeast pastry consisting of fillings ranging from fruits to cheeses or poppy seed on doughnut. **Buchtý** yeast pastry similar to Koláče, the same filling is wrapped in piece of dough and baked. Sweet dumplings with vanilla cream (Buchtičky se šodo) are traditional Czech dumplings. The recipe comes from Czech roots, however, the bordering countries, mainly Slovakia, Poland, and Hungary consider



Buchtičky se šodo as food that came from their country. **Vánočka** is prepared for Christmas, along with many kinds of biscuits and sweets (vánoční cukroví). Vánočka is the same type of pastry as Jewish Challah.



With the exception of Koláče and vánoční cukroví, most sweets are consumed with coffee in the late afternoon, rather than immediately after a main meal.



Koláče are commonly eaten at breakfast.

Desserts (*moučníky*) come in many varieties and tend to be heavy and fatty because butter (*máslo*) and whipped cream (*šlehačka*) are often used. Some popular desserts are:

- crepes (*palačinky*) filled with jam (*džem*) or strawberries (*jahody*) and whipped cream
- honey cake called Medovník

- blueberry dumplings (*borůvkové knedlíky*)
- apple strudel (*jablečný závin*)
- ice cream sundae (*zmrzlinový pohár*)



## 7.9 Beverages

Aside from Slivovitz, Czech beer and wine, Czechs also produce two uniquely Czech liquors, Fernet Stock and Becherovka. Kofola is a non-alcoholic Czech soft drink somewhat similar in look and taste to Coca-Cola but not as sweet. A mixed drink consisting of Becherovka and

tonic water is called Beton (concrete in Czech). Beton is an abbreviation of BEcherovka and TONic. Another popular mixed drink is Fernet Stock mixed with tonic, called "Bavorák" (literally: the bavarian).



## 7.10 WINE

Wine-growing in Bohemia and Moravia boasts a long and glorious tradition.

Viniculture has always been subject to regulations, first unwritten and later

written. In modern times, wine-growing has even been

administered by law.

As for wine varieties, the most wide-spread are white wines, specifically Grüner Veltliner (Veltlínské zelené), Müller-Thurgau, Italian Riesling (Ryzlink vlašský), Pinot blanc (Rulandské bílé), Rheine Riesling (Ryzlink rýnský), Malvasia (Veltlínské červené rané), Neuburg (Neuburské), Tramín, Sauvignon, Chardonnay, Moravian Muscat (Muškát moravský) and Pinot gris (Rulandské šedé).



The red varieties include St Lawrence's (Svatovavřinecké), Frankovka, Zweigeltrebe, Blue Portugal (Modrý Portugal), Pinot noir (Rulandské modré) and André. Villages in the wine-growing regions of Czechia boast rows of picturesque wine cellars to which they owe their specific local colour. In these cellars, the local people produce and store wine for their own consumption, as well as for the joy of their guests. Like all other ancient crafts, viniculture has its own rituals which should be known and respected. If you happen to visit such a wine cellar, don't forget that the drinking of wine itself is a ritual.

### 7.10.1 White Wines:

Grüner Veltliner - pale yellow in colour and possessing a light linden or aromatic almond-like bouquet (it depends on the composition of soil in which vine grapes were grown), this wine can be combined with a variety of dishes. The most proper choice will be cold meats, fish and neutral sauces. Italian Riesling - this pale yellow-green wine with a neutral smell and piquant taste provides a perfect supplement to hors d'oeuvres, fish meals and patés. It can also be

used as an appetizer with not so strong-tasting dishes. Rhine Riesling - this wine is pale yellow-green in colour and has a delicate flower-like spicy aroma. Delicious with hors d'oeuvres, veal, fish and poultry. Served with small dishes, it is a perfect companion for pleasant moments of relaxation.

Pinot blanc - distinguished by its pale yellow colour and neutral to almond-like bouquet, this wine is well compatible with filling but not so strong-tasting beef and pork dishes, as well as with venison, patés and smoked meats. Pinot gris - this golden yellow dry wine with neutral bouquet is best when served with filling poultry dishes and sustaining soups. Müller Thurgau - pale green in colour, this wine with delicate muscat or nettle-peach bouquet provides a fine supplement to vegetable soups, fish dishes and white soft cheeses. Excellent for meetings with friends. Malvasia - in contrast to its name - it contains the attribute red in its Czech name - this wine is golden yellow in colour. It has a completely neutral aroma which determines its use as a supplement to thick soups and cold meat mixes.

Neuburg - this pale, green-yellow wine with neutral bouquet is a pleasant companion for moments of relaxation in good company. It goes well with boiled meats, beef prepared au naturel, filling but neutral dishes, white cheeses and vegetable soups.

Tramín - golden yellow in colour and having a distinctive spicy bouquet reminiscent of the smell of roses, this wine seems to be created as a supplement to sweet hors d'oeuvres, desserts and blue cheeses.

Sauvignon - with its pale green-yellow colour and distinctive peach-nettle-like bouquet, this wine is compatible with hors d'oeuvres, poultry, fish and sweet desserts.

Chardonnay - distinguished by its pale yellow colour, neutral but distinctive flower-like aroma and piquant taste, this wine is excellent with Camembert-style soft cheeses, thick soups, oysters, fish, veal and poultry dishes.

Moravian Muscat - this light wine with a pale yellow colour and the distinctive aroma of ripe grapes combines well with desserts and patés.

### 7.10.2 Red Wines:

St. Lawrence's - this wine displaying dark, almost mauve garnet-like colour and delicate tannic bouquet is gratifying when combined with heavily seasoned pork dishes, dark meat meals, game, goose, duck and pasta.

Frankovka - with its dark ruby-like colour and pleasantly coarse aroma, this wine will enhance your culinary experience from well prepared game, dark kinds of meat, pasta and refined cheeses.

Zweigeltrebe - this medium-dark red wine, with a fruit-like bouquet slightly reminiscent of St. Lawrence's wine is delicious with delicately spiced meats, pheasant, partridge, beefsteak, pasta and fine hard cheeses.

Blue Portugal - a pleasant wine recognizable by its ruby-like colour and delicate flower-like bouquet. Blue Portugal can be served with poultry dishes, pheasant, duck, goose, fine beefsteak, pasta and mixed cheeses.



André - with its medium red-mauve colour, this wine can be offered with dark meats, cheeses and smoked meat. New wine is wild, but the mature features a distinctive flavour of fruit.

Pinot noir - this wine is pale ruby in colour. In the course of maturing it first has a distinctive aroma of walnuts and then of plums and raspberries. The wine combines well with fine game dishes and dark meat meals, fine kinds of refined cheeses and small desserts.



This list of wines would be incomplete without sparkling wines. These are produced in Czechia in three basic variants - dry, semi-dry and sweet. The foreign visitors who would like to get to know Moravian wines directly in wine cellars will probably appreciate the so-called wine-related programmes prepared for them especially in the Znojmo and Mikulov regions. Many travel agencies offer thematic routes combined with wine-tasting and visits to ethnographical events and wine celebrations. All of them provide a welcome opportunity to explore various regions of Moravia.



Wine celebrations are staged, usually in September, in the focal points of the wine-growing regions, with the most renowned taking place in Mělník (35 km to the north of Prague) and Znojmo (on the Austrian border). No less popular are the celebrations held in the Pálava region in southern Moravia and at

Karlštejn (not far from Prague). Another interesting event is the Valtice Wine Fair held in May in Valtice, one of the major centres of Moravian viniculture. Those who are pressed for

time and would nevertheless like to become familiar with the production and quality of wines in Czechia are recommended to visit the National Viniculture Centre and the National Wine Show Room at the Valtice Chateau (located in southern Moravia, the chateau is part of the UNESCO-protected Lednice-Valtice Complex).



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