Guide of Best Practices

TEMPLATE

Museum of ethnography Andrupenes lauku sēta

Latvia

Action Personal Card

Name of the best practice:	Museum of ethnography
Country, region, municipality:	Latvia, Dagda municipality, Andrupene village
Responsible organisation (name and type, e.g. municipality, museum, NGO, etc):	Andrupene homestead
Partner organisations (if applicable):	Andrupenes secondary school Dagda municipality
Period of implementation (start year and end year or if it's ongoing):	23.06.2000
Problems it wanted to solve	Museum of ethnography is located in Andrupene village, in a very beautiful place. It is very interesting not only for adults but also for children, because each person can find something interesting for himself. The museum takes part in Latgales region's Culinary heritage. There is a possibility to taste Latgales cuisine meal (booking in advance is needed).
Goal:	Introduce to Latgale's cultural and historical heritage
Description of the good practice (max 1000 words):	This is an authentic Lettigalian farm which dates back to the early 20th century. It features a house, granary, cattle shed, sauna and smithy. Folklore groups perform here. You can celebrate the Summer Solstice, attend a St Michael's Day market and learn ancient craftsmanship skills. Lettigalian foods are served to groups. Latvian cuisine: Cottage cheese pies, pancakes, homemade bread, butter, cheese, herbal teas, original locally-brewed alcohol. Special foods: Andrupene bread.
Impact (short term and long term if applicable):	Christmas Eve - the museum's staff present the Advent traditions - carols and singing, the tasting of Advent dishes. A lot of young people are involved.
How citizens participated in developing and implementing the action (please stress if the	One lady has decided deeper to explore the old positions of its rootsand Latgale's hosts. One of those skills is the making a rag mats from unnecessary fabrics cut into stripes. These carpets, bothwoven and crocheted, are long-standing and warm the single-farmfloors of the countryside.

vulnerable groups where involved):	During the event, this lady offers the participants a workshop to try a small ragrug in tamboring from stripes of fabrics in different colors. The ragmats that have been launched during the event can be completed at home, designing larger and brighter on their own way. Making such carpets is a great opportunity to give unnecessary clothes a second chance to serve as a visual element of the house.
For those who want to know more (insert link where more information on the action can be found):	https://www.celotajs.lv/en/e/service/list/andrupenes lauku seta/all http://www.dagda.lv/novads/andrupene.html https://www.facebook.com/Andrupeneslaukuseta/
Please identify qualities that make this action a good practice and/or social innovation (max 300 words)?	"Alive" sourdough is used for baking the bread, which each time is overleft for the next baking. The wheat flour, wheat cotton gauze kept in the barrels. Brans with a small amount of flax seeds and sunflower seeds, salt and sugar are added to the sourdough. The prepared dough is left to stay for 12 hours and then is baked for 1 hour in the oven. The taste of this Andrupene bread is memorable and just for the taste of real bread people come here again and again
Please identify success factors in implementation of action (max 300 words)	The museum "Andrupene Farmhouse" is a Latgalian house complex of the beginning of the 20th century, which includes dwelling house, barn, bathhouse, granary, and smithy. Tools, household items, and furniture create a special rural atmosphere and ambience that tells about life and farming in the countryside during the first years of Latvia's independence and during the Soviet regime. These factors attract tourists.
Local development: How has the action contributed to local development? (max 300 words)	Guided tour at the museum; hall for seminars and celebrations (up to 40 persons); participation in the process of baking bread and cooking butter; performances of a local folklore group in traditional style; the degustation of dishes of the culinary heritage of Latgale give extra money for local development, Dagdas local Municipality recognition
Sharing is Caring: what would you advise to some other organisation that would like to implement similar action in their local community?	A lot of new attractive actions were with EU grants, projects developed. Different workshops will be organised: formed bird cages and low-ice wooden fishinglines

Attach photos of the action (as a separate document)







Optional: other material	http://www.dagda.lv/novads/andrupene.html
relevant for good practice	https://www.facebook.com/Andrupeneslaukuseta/
(links to publications or	
video material)	