



#### HUNGARY, BUDAPEST

## **BREAD ON TOUR**



# THE TEAM

- Division Kult13 Public Service of the 13th District of Budapest
- × Association for Angyalföld
- × Association "Cultural Center Láng from Angyalföld"
- × Association of Large Families of Angyalföld











# WE ARE FROM HUNGARY



## THE HISTORY OF OUR BREAD

#### Festive recepcion of sourdough from Ulm Hall of Hotel Gellért in <u>March 2016</u>



## ACTIVITIES

# Baking of bread with common singing at the Large Families in Budapest, <u>April</u>



#### Making of bread

Ingredients: flour, salted ramsons in oil, water

#### Measurement of the ingredients, sifting of the flour, kneading of the dough







#### Making of bread The dough with ramsons is ready and it follows its salt-rising





## THE BREAD IS READY

#### Serving of the fresh bread after baking



#### ACTIVITIES

Participants on events organized by the XIII th District are served by us with bread and dripping, bread and butter and ramsons, <u>April-May</u>





## ACTIVITIES

### Hungarian eating habits with common singing and a short presentation about herbs in Láng Cultural Center, June





## BREAD AND DRIPPING TRANSPORTED BY THE LITTLE LOCOMOTIVE, HERBS



## MEMORIES Bread grain threshing



# THREE BREADS

- A man bought three breads every day. People asked him, why he buy a lot of bread, since they are only two: hi and his wife. The man simple said:
- I owe somebody a bread, I lend somebody a bread, and we eat the third bread.
- If everyone would do the same, it would be a better world.



## Thank you for your attention!