





















LET'S SEE THE OLD FARMING



EXPERIMENTAL PRIMARY SCHOOL OF UNIVERSITY
THESSALONIKI, GREECE
ERASMUS+ 229 "DEEP EUROPEAN CUL TOUR"
POLAND, 25-29.10.2021









































OIVE TRES

Olea europaea









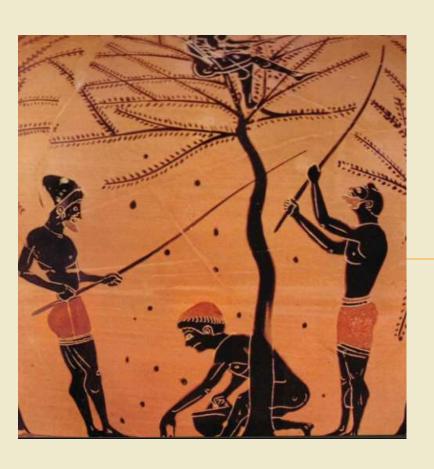












Olive tree cultivation and olive oil production has been with humankind since time immemorial, according to evidence that provide the artefacts and archaeological remains of the most ancient civilisations.

The olive has been an integral part of life in the eastern Mediterranean from the first stirrings of civilisation.

Olive farming is a crucial part of Greece's economy



First group of domesticated fruit trees.







The traditional way of harvesting was with long wooden sticks that the farmers used to hit the olives.

Unrolled enormous nets under the trees to catch the falling olives.

Then, each one got a little rake and got to it. You drag the rakes over the leaves and separate out the olives from the tree, which then fall onto the nets laid out on the floor.

You do this again and again until there are no more olives left.









Once olives were collected and put in sacks in the field, they were carried on the back of humans, donkeys or mules to the olive press. Depending on the size of the facility, three to six people would be working there almost round the clock, each one in charge of different duties.

It was hard work —but rewarded with such a precious resource that it was considered good fortune to be hired in the press.







Pistacia lentiscus

















Mastic has been harvested for at least 2,500 years since Greek antiquity



Agriculture Landscape



Mastiha Cultivation

Mastiha production is a family affair - Requires work and attention

They prune lower branches to give a specific shape to the tree and to create passages for the circulation of air and light as well as for the drying of resin.

Cleaning and soil leveling take place so that any mastiha drops that may fall on the ground can be easily gathered.

The cleaning process is done in a "circular" way around the trunk (creating "tables")

Done with well riddled white soil powder, which is spread and firmly pressed on the ground to create a smooth surface.











Kentos

The kentos, as we call the carving of small scars on the lentisk's bark, is the most crucial stage in mastiha production.

With the help of a small sharp iron tool with grooved ends, called "kentitiri", they make small cuts on the tree's trunk and main branches, beginning from the lowest part of the trunk and going up to the

branches.

Tears of Chios



As these clear drops hang from the tree, and sparkle in the sunlight, they are said to resemble crystalline teardrops. It takes about 15–20 days for the first resin crystals to harden and fall to the ground.

The farmers then collect the pieces of dry mastic and wash them in natural spring water, and spend most of the winter cleaning and separating the tears from the sand.



The tradition of Chios mastiha extends far beyond just its culinary and medicinal use.

The entire agricultural process of mastiha production has been recognized in recent times as a Protected Designation of Origin (PDO) by the European Union & by UNESCO as an Intangible Cultural Heritage of Humanity



TOBACCO













For centuries, farmers and gardeners have cultivated homegrown tobacco for personal use and sale.





Hang the tobacco leaves in a well-ventilated, hot, and humid area.









When the plants grew and began to turn green from the bottom up, they picked the "mature" leaves. The smoke was passed through special needles and then emptied into the reed string. The reeds were then placed in the "kremantala", in a field that could be seen by the sun (sunny) to dry the smoke.







At the end of the season the holder of the ball machine would come, put a sack cloth inside the machine, squeeze the smoke and use a string to tie the tobacco balls.

