

GENERAL INFO: Package Type: Day tour Season: January - December For whom: for individual (min. 2pers.) or groups (min 8. - max.15) Package includes: bread baking workshop + lunch Duration of the package (excl.transportation): 2.5 h Type of transport: Public transport (train) or tourist bus Distance from Riga: 40km VIDEO: http://galerija.celotajs.lv/lv_LV/f/Events/2017/170413_JPN_FAM/Japani/11_Japani_dazi_video (several clips in JPN language)

Bread baking workshop and country life in the country house "Caunites"

Bread baking is one of the most honoured traditional skills in Latvia as bread has always been one of the most important staple foods for Latvians.

"Caunites" is a country house that keeps Latvian traditions and shows them to visitors. The hosts master many of traditional skills in handicraft, music, making food, and they offer specialised excursion and workshop programs to groups and individuals. The house is designed and decorated in traditional Latvian style and carries authentic ambience while having modern facilities.

Bread baking is the most popular programme. Under guidance of the hostess, visitors bake their own loaf of sweet-and-sour bread in a wood-fired bread oven. Traditionally in Latvian families, it was one of the main duties of the mistress of the house, to bake a week's supply of bread for the whole family every Saturday morning. Everyone was proud of her own best recipe and passed it down to her daughters and granddaughters through generations. There are many traditional beliefs, sayings and riddles linked with bread in Latvian folklore. Today, there is great interest in old recipes, bread baking methods and use of ecological ingredients as many families go for healthy lifestyle.

The "Caunites" country house is located 40 km from Riga, the capital, and it can be easily reached by train or private transfer car. The time of the visit and programme should be booked in advance.



More photos: http://www.celotajs.lv/lv/e/glry/caunites



Address: "Caunītes", Cenu pag.,Ozolnieku nov.,LV-3018, Latvija GPS: Lat:56.72267 Lon:23.79211 Distance from Riga: 40 km Website: <u>http://www.celotajs.lv/en/e/caunites</u> Host: Mrs. Santa Rubene with family





DEPARTURE from Riga to country house "Caunites" by train from Riga Central station

Riga Central Train station is located ~1km from Riga Old Town (*Vecrīga*). Address: Stacijas laukums 2, Riga.

From Riga Old Town, the Central Train station can be reached in 15 minutes by foot or by taxi.

Riga Central station in "Google Maps": <u>https://goo.gl/maps/q7PGVrRqhU22</u>





TRAIN SCHEDULE from Riga Central station to station "Dalbe" For "Dalbe" station, take trains heading to Jelgava.

"Dalbe" is the closest train station to the country house "Caunites".

Actual train schedule here: <u>http://pv.lv/en/</u>.





TICKETS

and more information here: <u>http://pv.lv/en/</u>

You can buy a train ticket in advance in this site: <u>http://pv.lv/en/</u> using your bank card (VISA, Mastecard, Maestro card). You can buy a ticket also in a ticket office in Riga Central station. Tickets can be bought also on train, the price is slightly higher then.



TRAIN RIDE from Riga Central station to station "Dalbe" (32 min)

• Duration of the ride - 32 minutes

• Station "Dalbe" - the 9th station from Riga (in trains there are electronic displays showing the next station

and final destination)





PICK UP at the station "Dalbe" and transfer to the country house "Caunites" (~15 min)

Mrs. Santa Rubene, the host of the country house "Caunites" will pick you up at the train station "Dalbe" with her private car and will take you to "Caunites". The ride takes ca 15 minutes.



WELCOME INTRODUCTION of the country house "Caunites" (~30 min)

The host Mrs. Santa Rubene will show the guests around the country house and briefly introduce its history. afterwards there will be a tea or coffee break with some traditional snacks.



BREAD BAKING workshop (~30min)

The host will give instructions how to make a loaf from a previously prepared dough. The host will tell about bread baking traditions and skills. For bread baking, guests are equipped with a special hat and an apron provided

by the host. When the bread loafs are ready, the host puts them in the oven.



LUNCH / DINNER (~50 min)

After the bread baking workshop, while the bread is baking the host serves a lunch - traditional soup with bread.



TAKING OUT THE BREAD FROM THE OVEN (~30 min)

45 min after putting the bread in the oven it is ready. After taking it out of the oven bread should cool down 15 min and then it is ready for tasting and packing for take away. The guests get their own bread loaves to take with them.



RETURNING to Riga (~1 h)

After the meal and taking the bread out of the oven the programme is over and the host brings you back to the station "Dalbe" for the train to Riga. You can buy a train ticket in advance in this site: <u>http://pv.lv/en/</u> or in train by cash.







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