

STUDY REGARDING THE CULINARY SPECIFIC OF PADURENI LAND FROM HUNEDOARA COUNTY

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Abstract: *The cuisine from Transylvania and especially from the Padureni Country contains well-preserved influences of Dacian cuisine blending with the ones of Austro-Hungarian Empire. The assortment of culinary products representative of this area includes pastry products, and in the same time, products specific to religious holidays.*

Key words: *gastronomy, culinary products, influences, Padureni Land*

INTRODUCTION

Romanian cuisine can be defined as a whole, but if it is analyzed the assortment structure of the culinary products, of the preparation way, of the seasoning, of the structure and the combination of different raw materials, it is noted that there are also peculiarities of the area, and regional. [1]

A historical region with a strong impact of the folk tradition from the inside the Romanian Carpathian Mountains arc is Transylvania. This area of Romania belonged for centuries to Dacia, to the Roman Empire and to the Austro-Hungarian Empire.

Padureni Land lies in Hunedoara County, being appreciated for preservation of the traditions and customs, art and folk costume from this area, throughout history.

Folk costume contains at men: pants, wide belt, bolero (jacket) and green hat and at females: shirt, opreg (skirt) and breastplate. Ethnographic items include also specific cuisine, combining influences from old, the recipes being kept strictly and followed by every generation.

Arrived at the 35th edition this year, in this area takes place every year folklore festival "Padureni Festival-Dragan Muntean", named so after the man who was the bearer of Padureni song. Here are celebrated both song specific to the area and the kitchen with products from ancient times, preserved with the help of the elders that send forth the recipes.

MATERIAL AND METHODS

Looking in antiquity, from culinary point of view, the Dacians were considered barbarians because they consume the livid meat prepared in all forms. [2]

Due to different nationalities who pas and put their mark on the area of Transylvania (Daco-Romanian, Hungarian and Székely), here now a tradition and a unique and diverse gastronomy. The products of this area are a mixture of past and modern, in the mountains area emphasizing considerably. [2]

This paper highlights the originality of culinary traditions and customs of Padureni Land from Hunedoara County, through the presence of some of specific pastry products.

The study is based on collecting of information directly from the elders of the place and presents eight specific pastry products of the localities Cerbal, Poienita Voinii, Florese, Ruda, Lunca Cernii, Toplita and Lelese.

RESULTS AND DISCUSSIONS

In one of the villages from Padureni Land, Poienita Voinii, village where they lived the last Dacian, housewives keep the recipes inherited. One of these is the recipe of **pies of Burebista and Decebal**. (Figure 1) [3]

In this area, the pie's dough is called "omelette". The omelette of Burebista and Decebal pies containing flour, fresh milk, cheese, sugar, oil, yeast and a pinch of salt. This dough is filled with three kinds of cheese: feta cheese of cow and sheep, or cottage cheese, being then roasted on "spoar" (traditional name from the Padureni area of hob stove). [3]

Currently, in Hunedoara County was born an association of producers, Hunedoara Traditional Ecological Producers Association, seeking endorsement of this type of food product. [3]

Periciorii with liptari is another product with specific from this area, being the name of different products sweetened with jam of different fruit from own orchard (Figure 2).

Periciorii are formed from a dough based on flour, yeast, sugar, milk, eggs, being filled with liptari, plum marmalade obtained in pot. This type of product is found on the tables of inhabitants of this area at public holidays or Sundays.



Figure 1

Source:www.digi24.ro



Figure 2

Source: own

Pancovele are traditional donuts from Transylvania area, sweet products, fast and very common in households from here (Figure 3). They are based on a rapid dough, formed from eggs, flour, yeast, sugar and milk, cut with a glass and roasted in hot oil. They are served sprinkled with powdered sugar.

Croissants of Hateg have a western influence, but at origin are made in Padureni Country for decades (Figure 4). Are pastry products prepared with flour, eggs, butter, sugar and marmalade (jam or honey). [2]



Figure 3

Source:www.bucatareselevesele.ro



Figure 4

Source:www.restaurantedelux.ro

Raitas is a sweet pie specific to the Padureni Land, consisting from a unleavened dough, using in its preparation only flour, salt, water, sugar and fat (Figure 5). Then it is run, it is formed a spiral that comes to be browned in the pan on stove.



Figure 5

Source: own

In Padureni Land, there are some traditions kept still unchanged during the Christmas holidays. These include the products specific to the area, whose recipe is learned from one generation to another.

On Christmas Eve, it is prepared "**Craciunita**" (Figure 6). This has in composition a special bread that is placed on fog (dry grass). It is said that on Christmas Eve, "the Christmas horse" eat this bread and offer in exchange a lucky and rich new year. This bread has on base flour, yeast, egg, salt, oil, sugar, warm water, nuts and raisins. [5]

Christmas Curl is another customary product from the homes of the inhabitants from here (Figure 7). He is given to carolers as charity for the spirits of the dead. The curl can have different forms, from circle and horseshoe to the star, representing the Sun, Moon and stars, symbolizing traditions as those to not touch the hatchet after sunset in Christmas Eve or not to offer money with loan in holydays. [5]

Its preparation is at base a dough made from flour, yeast, salt, sugar, oil and sprinkled with ground nuts or poppy for a domestic note. [5]



Figure 6

Source: www.zhd.ro



Figure 7

Source: www.zhd.ro

Pitaraii illustrates an ancient tradition of sweet curls (Figure 8). This tradition involves caroling the life of Good Birth by children of the village, in the morning of the Christmas Eve, at the church from the village, they being rewarded when they came out of the church with "pitaraii" or other sweets, donated by people offering charity for the souls left of them. Pitaraii are pastry products that have in composition boiling water, flour, sugar, butter, yeast, honey and egg.



Figure 8

Source: www.bucatareselevesele.ro

CONCLUSIONS

The originality in terms of Romania's gastronomy is possible due to the conservation over time of the recipes and practicing customs and traditions that enclose them by each generation.

Romania's tourism potential is varied and rich, but a main component is the gastronomic potential for which Romania is recognized.

In our days, with joy we can appreciate that traditions and specific products of each areas of Romania have not been forgotten, they still practice and are found mainly in rural households.

The kitchen of Transylvania area, and in particular that of Padureni Land includes traditional elements preserved for hundreds of years, having Dacian and Austro-Hungarian influences, with characteristics unchanged over time.

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