Fornello Sustainable Preservation Project.
12 day workshop
Dates July 23 – August 2017

ABOUT FORNELLO

Fornello is a site made up of a Byzantine fresco cave, 12 additional cave dwellings and evidence of a settlement dating to the 3rd century B.C. The ancient settlement includes a shepherd's house that dates to the 1700's and dry-stone courtyards that outline a pre-existing sheep farm. It is one of the most interesting and historically important sites in the Murgia region of Puglia. The frescoes are comprised of three layers that date to 1100, 1200, and 1350. The fresco paintings document a link and a time in history when Byzantine communities spreading from the Balkans were establishing themselves in Puglia in the rupestral settlement.

OUR MISSION - THE FORNELLO SUSTAINABLE PRESERVATION PROJECT

The ancient cave site of Fornello (3rd-century B.C.E.) is located east of the town of Altamura, in Puglia, Italy. The future goal for the site of Fornello is to create a sustainable conservation model through the complete restoration of the historical landscape, highlighting the importance of the site by converging interests, energies and actions toward the preservation of the original settlement as well as promoting sustainable living practices.

The goal is to restore the site to the point in which it can function as its original settlement: as cave dwellings, a place of congregation, wine storage, milk collection- cheese making and cheese cave aging. Once restored, local shepherds will be offered the site to use as their own as a milk collective and caves to age their cheeses.

We will restore the original rain water collecting system on the site and, ultimately, introduce renewable energy-based utilities.

Work will be carried out to recover and preserve the Byzantine frescoes located in the site's rupestral cave church.

Through the restoration process and archaeological surveys and investigations, the projects aims to offer educational activities and research opportunities.

Finally, the project aims to support and promote the local agro-pastoral community, the history and the heritage of the local food culture practices, strongly bound to the geomorphological characteristics and climate of the region. Through hands-on activities, educational workshops and lectures of food anthropology and history of biodiversity related to the production of cheese, bread and wine, the site will offer the opportunity of experiencing a sustainable way of life.

WORKSHOP 2018

Throughout the course of the 2019 workshop session, we will work to stabilize cave entrances and the natural skylights made by the original inhabitants of the rupestral site of Fornello using natural material as tufa blocks and lime base mortar. Participants will learn the art of dry-stone-wall techniques to reconstruct the site's stone walls. You will be introduced to the practices of fresco restoration and the history of Byzantine frescoes. We will work to clear caves and landscape of brush and rock debris. During the work session participants will be given instruction on archeological methods, techniques and documentation while operating in an historical site.
We'll continue the archaelogical investigastion
Time at Fornello will be scheduled in half days (4 hours), alternately with lectures, guided visits to historical towns and sites of the region for the other half of the days.

CONTACTS
For more information and application contact: Tonio Creanza; email: messors.tonio@gmail.com; toniocreanza@hotmail.com. Phone: mp Canada: 604.618.8449; mp Italy: (011)39.338.4547519 web site: www.messors.com.

continue

Activities include:

- Make typical cheeses of Puglia and make Mozzarella, Burrata, Scamorza, Provolone, Pecorino and Ricotta.
- Walk to pasture with the shepherd and his flock and make a traditional shepherds lunch in the field to share together.
- Visit the Unesco world heritage site of Sassi di Matera for a walking tour and art exhibition of writer and artist Carlo Levi who wrote the book "Christ Stopped at Eboli".
- Visit the town of Altamura, famous for its bread, for a architectural tour of the historic centre and hands on bread/focaccia making.
- Visit to restored Masseria's (traditional working farm houses) in the Puglian region.
- Spending an afternoon at the beach of a coastal town.
- Visit to the archaelogical sites of Botromagno and Metapontum.
- Informal Italian language classes.

ACCOMMODATION

Our private residence is in a 15th-century building in the historic town centre. The palazzo has retained some of its original features, however, it has been largely updated with modern amenities. Meals will be prepared in our kitchen and shared in the dining room, which leads to salons, bedrooms, bathrooms, and a balcony overlooking one of the narrow hustoric residential streets.
Shared bedrooms and bathroom facilities.

12-DAY WORKSHOP FEE: €1,680 EUR
Includes: accommodation, transportation from and to Bari airport or train station on arrival and departure days to Gravina, meals and wine, entrance fees to museums and sites.
Price does not include: airfare, personal health and travel insurance, and personal expenses.