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TURKEY and EUROPEAN UNION
CIVIL SOCIETY DIALOGUE PROJECT II

DECEMBER 2011 - NEWSLETTER

DIALOGUE





"I regard all civil society organizations in our country as an essential component of Turkey in the EU process. They are natural members of the negotiation delegation and as such I appreciate each and every member as an EU ambassador"

Egemen Bağış
Minister for EU Affairs and Chief Negotiator

I believe that the European Union process of Turkey is perceived as a project that is owned altogether by the young and old, women and men, military members and civilians, easterners and westerners, employees and employers. And I regard the civil society organizations as a natural component of this process and as such natural members of the negotiation delegation and each one of them as EU ambassadors.

For this reason, as the Ministry for EU Affairs, we encourage civil society organizations to put forward projects and to establish long lasting cooperation by coming together with their counterparts in the EU countries. The Civil Society Dialogue programme, which is executed under our Ministry, has set out on the route of explaining the EU to Turkey and vice versa. It was initiated in 2008 and since then more than 2 million people have been reached through the programme, through 119 projects carried out by civil society organizations.

In the second phase, launched on 18 October 2010, grant support has been awarded to 41 projects under the main headings of Agriculture & Fishery and Culture & Arts, along with some financial contribution for 56 small scale projects. The projects under Civil Society Dialogue II have brought together numerous civil society activists from Sinop to Elazığ, Antalya to Sakarya together with the civil society organizations of many member countries such as Italy, France, Spain, the Netherlands, Poland and Czech Republic.

The projects implemented within the scope of the CSD Agriculture & Fishery Grant Scheme have been a platform for various events such as trainings, seminars, information exchanges, study visits that focus on issues such as awareness-raising on the EU standards, good agricultural practices and establishing sustainable trade networks. As for the Culture-Arts component of the programme, the civil society representatives from the EU member countries are supportive of long lasting dialogue through many creative events from Turkish traditional arts to architecture projects, joint cartoon workshops to concerts organized in the magical atmosphere of the Mount Nemrut. In fact CSD-II has seen, to date, more than 300 events, reaching up to 500 thousand people both in Turkey and the EU.

I believe that the relations between Turkey and the EU will be reinforced further by bringing communities together under joint projects, giving them an opportunity to work together towards common goals and providing people the chance to get to know each other better.

DIALOGUE NEWSLETTER

DECEMBER 2011

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EDITORIAL

In the second phase of the Civil Society Dialogue programme, within the scope of 41 grant projects carried out under the main headings of agriculture fishery and culture-arts, events such as trainings, study visits, workshops, concerts, exhibitions and panel meetings have been organized. Thousands of people have participated in the events jointly held by the civil society representatives from all over Turkey and their European partners. As a result of these events, strong commercial, cultural and academic links have been forged and a great deal of experience and information exchange has been realized between Turkish and European counterparts.

In this issue of our bulletin, we would like to share with you information about the projects carried out on food safety and those related to agriculture and fishery. We also take a brief look at some of the activities related to culture and arts, another pillar of the programme, and share with you stories written by those directly involved in implementing the projects. On account of limited space, we are sorry not to be able to include all the stories submitted to the bulletin, but we will endeavor to share these in future issues.

Finally, we would like to draw your attention to an exciting new feature of CSD-II. Towards the end of last year, photo-artist Çağrı Öner visited various project cities, taking photos of project partners and their works. The **Turkey-EU Dialogue with Photographs Exhibition**, which is comprised of these shots, will be on display in different countries, cities and locations, throughout 2012.

You may follow the exhibition programme, reflecting the excitement and the richness of the civil society dialogue, and the news on the programme related events, through the re-launched CSD website.

Turkey and European Union Civil Society Dialogue Project Team

AGRICULTURE & FISHERIES PROJECT





Foods are Now Safer with the Support of the Ministry for EU Affairs

Taking action to facilitate the implementation of the EU food safety standards, the Ministry for European Union Affairs is working directly with the producers by providing support to a range of civil society organizations.

Some of the important priorities of Turkey are ensuring that the legal regulations on food safety do not remain on paper and Turkish society gets the utmost benefit out of the safe food system. For this reason, the Ministry for European Affairs is supporting grant-funded projects, totaling 2 million 830 thousand Euros. Many of these operate in the field of agriculture-fishery, some which are designed to include the establishment of systems for the follow-up and evaluation of the food chain and bringing the best practices in the EU countries into action for providing food safety.

The Minister for European Affairs and Chief Negotiator Egemen Bağış, who made a statement within the framework of the World Food Day,

drew attention to the benefits that the new practices of food safety will bring both to the producers and consumers. "Our Ministry is supporting many civil society organizations through projects, carried out to raise awareness on food safety during the European Union harmonization process and also to increase the knowledge and experience of all actors of the food sector on the European Union standards. We believe that our producers, being as much ready as possible for the new period, will facilitate trade both inside and outside the EU. Briefly, new food safety practices will protect our meals and also our farmers" said Minister Bağış. Stating that he appreciates the efforts, deployed by the civil society organizations (CSO) that have pioneered and supported producers in

putting new regulations into practice, in compliance with the EU standards, Minister Bağış also expressed: "As the Ministry for European Affairs, we are aware of the important role that the civil society organizations play in the integration process with the EU and in the future, we will continue to support the works of the CSOs carried out in this direction."



We support the awareness-raising on food safety during the EU harmonization process.

With 23 Pilot Projects, Thousands of Producers are Informed on EU Standards



Many of the 23 grant projects financed within the framework of Agriculture-Fishery subcomponent, have activities for complying with the EU standards, in numerous food groups from meat and dairy products to sugar and flour, and expect to be able to meet the international **ISO 22000 Food Safety Management System**. So, on the one hand, Turkish food producers are learning how to ensure compliance of their production systems with the EU standards, and at the same time are gaining concrete achievements by working together with their counterparts in the EU. The programme executed by the Ministry for EU Affairs shows that the EU accession process is not only about regulatory practice at

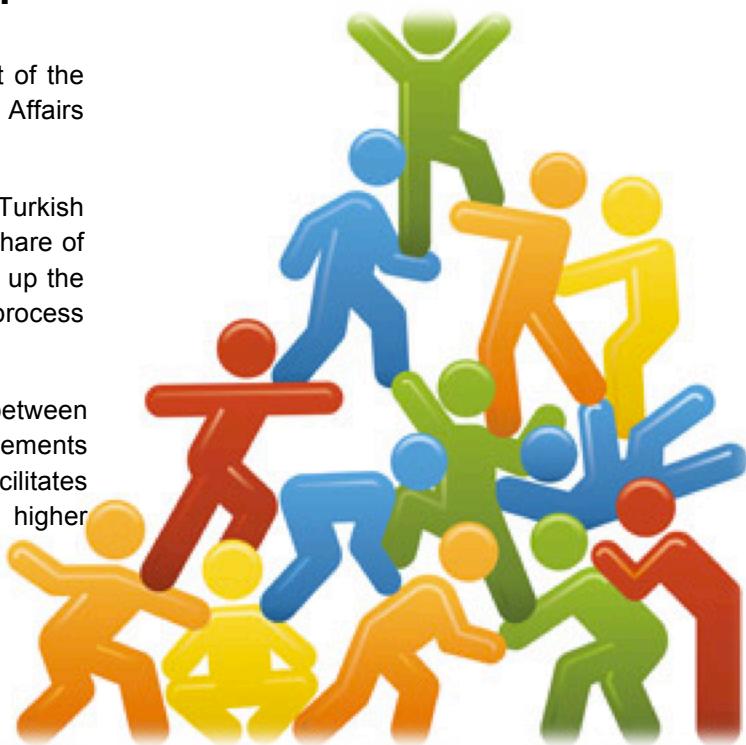
governmental level but also that of civil society. For example, the grant project of 113 thousand Euros, implemented by Eskişehir Chamber of Industry together with Education and Social Research Institute from Spain, is strengthening the capacity of the producers throughout the province and opening new marketing gates to over 600 food producers. Alanya Banana Producers Union, together with their colleagues from Canary Islands, is providing training courses and consultancy services to the farmers from Alanya and Anamur regions so as to increase product quality and to take more share in the internal and foreign markets. Thanks to the project of approximately 114 thousand Euros, the way will be paved for the local producers to be more effective in Turkey's internal market, which meets more than half of the banana demand from imported banana. Another prominent grant project within the program carried out by the Ministry is "the Certified Agriculture in Fruits and Greenhouses" project, which is implemented by Simav Chamber of Commerce and Industry together with the Italian partners. Through the pilot project to be executed, more than 2000 farmers in Simav will be trained on importance and procedures of certified agriculture and thus, take the opportunity of marketing their products more powerfully.

Civil Society Organizations are Supporting Public-Private Sector Cooperation

All projects that have received grants within the context of the programme executed by the Ministry for European Union Affairs are being implemented by civil society organizations.

With this programme, the Ministry is both supporting the Turkish food producers' competitiveness, as they fight for their share of EU markets, and at the same time is continuing to back up the role that the civil society organizations play through the process of integration with the EU.

While this situation, without making any distinction between public and private sector or civil society, provides achievements for all parties participating in the programme, it also facilitates consumers' access to food produced, according to higher standards.





Increasing the Profit of the Hazelnut Producers

Ordu Chamber of Commerce and Industry - Eurogems, Organization For Civil Society Empowerment:

Aflotoxin-Free Hazelnut in Ordu

Turkey holds 75 % of the world hazelnut production and 70 % of the exportation worldwide. The return of establishing such an overwhelming market share to the national economy is annually around 2 billion dollars of foreign currency. Almost all worldwide hazelnut consumption, with a percentage of 91, is made by the European countries. The reason behind the European countries' fascination with hazelnut is that they use 80 % of the imported hazelnut in chocolate and confectionery industry. Of course, in order to be able to enter the EU markets, high standards of production, packaging and marketing are required to be pursued.

Although we hit a record by realizing the greatest hazelnut kernels importation of all times, during the exportation season of 2010-2011, the civil society organizations, which have a say in the sector, continued to take measures and initiated a series of serious actions to fight against aflotoxin, a major problem in hazelnut cultivation. The Chamber of Commerce and Industry of Ordu, one of the leading provinces in hazelnut production, started to carry out various training and information activities, aiming to reach hundreds of actors

in sector, in order to eliminate the hazard inflicted by aflotoxin, occurring because of mold in picked hazelnuts. "The Aflotoxin-Free Hazelnut in Ordu", a project of approximately 95 thousand Euros, which is financed by the European Union, is targeting to minimize the hazelnut loss that amounts up to 40 thousand tons annually in Turkey.

The project is also developing a technical standard that is to be sent to the TSE (Turkish Standards Institution) regarding the sorting of hazelnuts. The information on how to achieve the EU standards in the sector, is given by the experts from Germany and Italy, which are the project partners and respectively are the second and third in the world hazelnut production. In the September 2010 – August 2011 hazelnut exportation season, Turkey exported 281,330 tons of hazelnut kernels and in return, made 2 billion dollars of revenue. With this project, the objective is to increase this rate at least by one percent.



Streets are Blooming with the EU

Mersin Chamber of Commerce and Industry – Mantova Chamber of Commerce, Italy

Project on the Development of the Outdoor Ornamental Plant Sector and Development of Investment Strategies

The CSOs, which closely follow needs and shortcomings of the producers, also better observe the potential of the sector that they serve. For example, the ornamental plant sector attracts great attention all over the world. The **outdoor ornamental plant sector**, which is a side branch of the ornamental plant sector, is not common and has limited experience in Turkey.

The interest in the ornamental plant sector, which surpasses 35 billion Euros, increases more day by day. According to the data by Turkish Exporters Assembly, the exportation in September 2011 increased by 16,21 percent when compared to September 2010 and the second greatest increase was seen in the ornamental plant sector. In spite of major increase in exportation, Turkey's share in the worldwide pie is only 0,007%. For instance, Turkey is exporting outdoor ornamental plants to about thirty-five European countries. Ensuring a production in compliance with the EU standards is a great problem for the local producers who suffer from lack of technical capacity.

Turkey's ornamental plant trade volume is estimated to be around 600 million dollars; however, it is presumed that 100-150 million dollars of the volume consists of import. On the other hand, if the cut-flower segment is kept out, the export rate is approximately 4-5 million dollars. The experts draw attention to the fact that the increase in the production would decrease the costs and also underline that the absence of any standardization for the production in this sector in our country, causes low competitiveness in view of our producers.

Although the sector has a high potential of export and employment opportunities, employers are complaining about not being able to meet the need of qualified employees in this specialized field. With the purpose of responding to the increasing demand around the world through local production and ensuring flourishing of the sector in Turkey, Mersin Chamber of Commerce and Industry is jointly

carrying out a project with Mantova Chamber of Commerce of Italy, within the context of the Civil Society Dialogue II, Agriculture Fishery Grant Program since 70 % of Turkey's outdoor ornamental plant importation is made to Italy.

In order to provide Turkey with the utmost benefit from this fast growing sector, with their project of 151 thousand Euros budget, representatives of Mersin Chamber of Commerce are working to permanently increase the competitiveness of the outdoor ornamental plant sector in the international market. The project officials are building up a profitable and advantageous development strategy for Turkey, in cooperation with producers, academicians and investors. So as to meet the need for qualified work-force, attention is paid to the inclusion of not only producers but also relevant student groups into the training programs. Within the context of this project, an "investment guide" is also being prepared, intended for firms that wish to approach the sector.





The Czech Study Visit by Isparta Chamber of Commerce and Industry

Isparta Chamber of Commerce and Industry, South Bohemia University, Czech Republic

Project on the Enhancement of Crawfish Production and Marketing in Turkey

Within the scope of the **“Enhancement of Crawfish Production and Marketing Project”** of Isparta, which was awarded with a grant under the Civil Society Dialogue II, Agriculture Fishery Grant Program and the local partnership of which was executed by Süleyman Demirel University, a study visit was paid to the Czech Republic between 12-17 October 2011.

The project team paid a series of visits to enterprises in the Czech Republic that operate in the production and processing of fishery products, and enjoyed the opportunity of sharing information and experience with their European colleagues.

Throughout the visit, it was observed that fresh, frozen and heat-treated products were offered to the choice of consumers in different formats, by application of different techniques to sea and fresh water fish in the processing facilities, where fresh water trout production was common.

The first stop of the visits was the Klatovské Rybárství, Water Products Processing Facility in the historical city of Klatovy, on the border of Germany. Following the field visit, accompanied by the Facility Director Tomas Navokav, various kinds of fish processed in the facility were served to the visitors.

On the same day, detailed information on the fish that is farmed in the facility and the system in use was given to the project team visiting the Pstruharství Trout Farm in the city of Mlyn. The Project team was also informed on the fund transferred to the facility by the European Union.

On the second day, South Bohemia University Faculty of Fisheries and Protection of Waters, which was one of the project partners, was visited. Here, the experts of both universities held meetings on operations regarding the crawfish project carried out together and also exchanged opinions for the development and enhancement of the bilateral cooperation.

Following the tour of the ‘water products facility’ of the university, the team visited the South Bohemia Chamber of Commerce in the city of Ceské Budejovice. Assoc. Prof. Adem Korkmaz, Secretary-General of Isparta Chamber of Commerce and Industry, gave detailed information, to the host representatives, about the economy of Isparta and the projects in place. In addition, he invited the businessmen who wish to make investments, to Isparta.





Importance of Crawfish

Isparta Chamber of Commerce and Industry, South Bohemia University, Czech Republic

Project on the Enhancement of Crawfish Production and Marketing in Turkey

Crawfish, which is also known as freshwater crayfish, is among the products that Turkey has vast production potential. Unfortunately, its export capacity has not increased so far. The crawfish segment attracts a great deal of attention especially in Europe and America. Also, since China is supporting its production and marketing, it is leading the world market; however, Turkey is losing its place in the market gradually. Although Turkey used to meet 75% of the demand by the European countries, which are top crawfish consumers, currently the amount of exportation has decreased from 10.000 tons to 300 tons. The reasons behind this are; excessive and improper fishing practices, decrease in the crawfish population as a result of environmental contamination and change in the fishing reserve on account of pollution.

The civil society organizations, which were once the most important production sites for crawfish in **Turkey**, have taken action to regenerate the crawfish production.

Isparta Chamber of Commerce and Industry which developed a project within the context of Civil Society Dialogue II, Agriculture Fishery Grant Program supported by the EU, is organizing theoretical training courses for producers on sustainable fishing, proper marketing techniques, food safety, EU legislation and also hands-on training sessions on such as crawfish fishing and processing.

Under the project, implemented thanks to a grant of 135 thousand Euros, awareness-raising campaigns are also carried out throughout the province, for the regeneration of the crawfish production.



Experts Trained for Crawfish Processing Sector



Within the context of the Project on the Enhancement of Crawfish Production and Marketing in Turkey, which is carried out under the leadership of Isparta Chamber of Commerce and Industry and in partnership with Süleyman Demirel University, hands-on training programs have been organized.

50 participants, comprised of university students and housewives, received training on crawfish processing, storing, packaging, food control as well as the EU standards.

ICCI (Isparta Chamber of Commerce and Industry) Secretary-General Assoc. Prof. Adem Korkmaz stated the following in his speech: "Training on crawfish processing has been given by the expert academicians from our project partner Süleyman Demirel University, Faculty of Aquatic Products. Thus, the relevant phase of our project has been completed. We will continue our activities in the upcoming processes with the same meticulousness."

Strengthening Jobseekers' CVs

In the speech delivered by the project partner Osman Şahlan, owner of the food company Şahlanlar Gıda, stated that they were very happy to support the implementation of the project and expressed that one of the primary aims of the project was to provide employees in the food sector with an opportunity to find jobs easily in the future with those certificates they would get.

Şahim also said that another aim was to render the résumés of the students of Eğirdir Faculty of Aquatic Products more qualified, for their job applications, through the certificates they earn.

Prof. Dr. Abdullah Diler, a Project Expert and a faculty member at Süleyman Demirel University, the Faculty of Aquatic Products expressed his opinion by stating the following: "We initiated the business trainings on 9 September and completed them on 13 October. And according to the result of the examination, we will give the certificates to those who earn the right to receive one. Thus, by completing the following phases, the project will reach to success. In this respect, we will put forward efforts at the utmost level. I hope the outcome of the project will be rewarding for us all."

In his speech, Assistant Prof. İrfan Ateşoğlu, the Project Coordinator, stated that with this project, they hope to increase the crawfish production in Eğirdir and be able to offer more business opportunities to the trainees in future years. Another speaker, Assoc. Prof. İbrahim Diler from SDU Faculty of Aquatic Products, said that the project was one of the best examples of university-industry cooperation.





The 'Real Price of Livestock' Project is Promoted

Sakarya Chamber of Commerce
Imathia Chamber of Commerce and Industry

The Project of Real Price of Livestock

As is well known, food safety is a leading problem amongst nutritional challenges worldwide, and the importance of the food safety is rising day by day. In order to draw attention to this issue, each year 16 October is celebrated as the "World Food Day", as founded by the members of the United Nations Food and Agriculture Organization (FAO).

With this regard, the Department of Food Engineering at Sakarya University organized the "World Food Day Activity" on 17 September 2011. Mr. Yiğit Ateş, the Secretary General of Sakarya Commodity Exchanges promoted "the Project of Real Price in Livestock", carried out under the Civil Society Dialogue-II: Agriculture and Fisheries Grant Scheme Programme, and within the scope of this broadly attended activity, he provided information about the food safety practices in the livestock markets.

Mr. Yiğit Ateş highlighted that "the Project of Real Price of Livestock" which is still underway, serves the same purpose as the main theme of this year's World Food Day designated by the FAO: "Food prices, from Crisis to Stability".

Mr. Ateş, having provided extensive information about Sakarya Commodity Exchanges Livestock Market Parking Place and the "Livestock Sale Room", expressed that the current Livestock Market Parking Place will become more sophisticated through the highest level of health and hygiene conditions in compliance with the EU standards. The Secretary General of Sakarya Commodity Exchanges and the project officer Mr. Ateş also highlighted that the tendering procedure will contribute to price stability in the country by placing livestock under register.

Mr. Yiğit Ateş stressed in his speech that the opening of "the Chapter on Food Safety, Veterinary and Phytosanitary Policy" (twelfth chapter) to the negotiations has elevated the importance of following topics; food safety, animal health, animal welfare and control of the animal trade.





Sakarya Commodity Exchanges joined the Agro-Polis Agriculture and Livestock Network

Sakarya Commodity Exchange
Imathia Chamber of Commerce and Industry

The Project of Real Price of Livestock

Under the framework of the Civil Society Dialogue II Agriculture and Fisheries Grant Scheme a study visit took place on 3-7 October 2011 to the Imathia Chambers in Greece. Within the scope of this visit, an AGRO-POLIS Agriculture and Livestock Accession Protocol has been signed.

Mayor of Sakarya Metropolitan Municipality Mr. Zeki Toçoglu, and the President of the Executive Board of Sakarya Commodity Exchanges (STB) Mr. Fikri Koç, and with the members of the Executive Board, in total ten representatives from Sakarya Commodity Exchanges have participated the five day long study visit to Greece.

Trainings on European Union Policies and Practices, Food Safety, Veterinary Services and Animal Health that are included in the project activities realized by the STB delegation, have been delivered at Imathia Chamber of Commerce and Industry within the scope of this visit. Furthermore, the presentations on Imathia Chamber, the region, AGRO-POLIS Agriculture and Livestock Network were delivered and an exchange of ideas about the AGRO-POLIS Working Plan took place.

Sakarya Commodity Exchanges has been the first institution from Turkey to participate the AGRO-POLIS Agriculture and Livestock Network on the basis of a protocol, signed by the President of Imathia Chamber of Commerce, Ousoultzoglou Nikalaos and the President of the Sakarya Commodity Exchanges Executive Board, Fikri Koç within the scope of this visit.

As a result of this protocol, a Support Office shall be established, in order to share the EU best practices in the fields of agriculture and livestock, realize the exchange of experience and information, enable communication with the AGRO-POLIS network and contribute to the boosting foreign trade volume of the companies registered to the STB. Furthermore, thanks to this office, the sustainability of the project underway will be ensured.

Under the leadership of Imathia Chamber of Commerce and Trade, the delegation of the STB paid visits to the Governor of Veria and the Mayor of Veria, with the purpose of improving the trade volume between the two regions.



Eskişehir Chamber of Commerce Trainings on Food Safety

Human health becomes more and more important each passing day in our rapidly changing world. Due to this reason, the concept of food safety holds a key place in the public agenda. One of the most significant areas of works that is being carried out in the food sector is traceability. Traceability is generally defined as tracing a product back in the production chain. Thanks to the concept of traceability of any hazardous substances for human health can be detected in food.

By the opening of “the Chapter on **Food Safety, Veterinary and Phytosanitary Policy**” and by providing the conditions in the process of tracing the food from farm or raw products to fork, the importance of guaranteeing the food safety has increased significantly.

Eskişehir Chamber of Commerce within this context aims to provide significant added values to the region with “the Project on Adaptation of Traceability in Food Sector and Improvement of SME Awareness” under the framework of the Civil Society Dialogue-II: Agriculture and Fisheries Grant Scheme Program executed under the Ministry for European Affairs.

The EU foresees that current food enterprises will face with great costs during the adaptation of the legislation on food safety. The need rises to provide technical assistance to the SMEs in the fields of awareness-raising against the mentioned problems and adapting their current capacities to the EU standards. Under the project carried out by Eskişehir Chamber of Commerce, in sixteen months, fifty SMEs will be trained on the topics of tracing systems and HACCP. The farmers will also be trained on GLOBALGAP (EUREPGAP) within the same scope. As a result of these works, the current state of play in the region will be improved and the awareness-raising in every level of the food sector will be assured.

Eskişehir Chamber of Commerce announced that the training courses were free of charge and all interested SMEs and farmers can participate.

Mutual study visits to the Spanish Reus Chamber of Commerce, the foreign project partner, will be undertaken beside organizing an international conference on “The EU Food Safety, Traceability and Quality Standards” with the participation of partners and contributors; these are among future activities. All actors of the food chain ranging from producers, SMEs, brokers to consumers will be included in the scope of the project so that they could be better informed about food safety.



Eskişehir Chamber of Commerce
Reus Chamber of Commerce, Industry
and Navigation

Adaptation of Traceability in Food Sector
and Improvement of SME Awareness

CULTURE & ARTS PROJECTS





Nemrut in the World, the World in Nemrut

Italian cook Giuliano Tassinari, renown worldwide, held a workshop with the students of Adiyaman University.

The famous Italian chef came to Adiyaman within the framework of the project of '**Nemrut in the World, the World in Nemrut**' and shared recipes of Italian cuisine, by explaining the most delicate parts of the dishes to the students of Adiyaman University students.

Among the gastronomy activities of the '**Nemrut in the World, the World in Nemrut**' Project; under the leadership of Adiyaman Nemrut Rotary Club, carried out with the Italian and Hungarian partners, the students of Adiyaman University in the Department of Culinary Arts and Tourism enjoyed the chance of elevating their know-how beside gaining new perspectives thanks to this European chef.

The students, who practiced dishes in groups during the Italian cuisine workshop, both exhibited their skills and embraced the team spirit, necessary for international competitions. A second year student at Adiyaman University, Vocational School, the Department of Hotelier, Restaurant and Catering Services, Ezgi Arpacı evaluated the activity as follows:

I had some doubts when I first came to Adiyaman University as a student, but seeing the quality of education here and our committed, patient and devoted lecturers provided me with the impetus for success.

I am sure that the trainings that the Italian Chief Giuliano Tassinari gave to us about Italian cuisine under one of the projects carried out by our University, "Nemrut in the World, the World in Nemrut", will be very beneficial for us in the future. As a matter of fact, I am already excited that I will be favored in the enterprises that I will work as I can cook dishes from Italian cuisine. I have never heard that gastronomy is included in the projects of the European Union, but now I have experienced it and found out that the EU projects are very comprehensive and beneficial. I hope that other students like me will have a chance to enjoy this opportunity"



A second year student at Adiyaman University Vocational School, Hotel Restaurant and Catering Services Department, Azat Atmaca

....“ It never occurred to me that I could have the chance to learn about Italian food from an expert chef before graduating”. She explains her impressions as follows:

“I love the Department that I study very much. Especially we, the Culinary Arts Department students are very lucky at Adiyaman University. I was both delighted and surprised about the things taught by Mr. Giuliano Tassinari, one of the world’s most famous cooks, who came to our university to deliver trainings, said. I asked how it would happen, and when I learned that under the scope of a European Union project, he would come to our school, but only a limited number of students would attend the activity. I really wanted to be one of the chosen students. Afterwards, the fact that Adiyaman Nemrut Rotary Club included all second year students to the project, made everyone happy.

Remzi Akdağ is another student who interprets his happiness, as he had the chance of being one of the lucky students participating the project, as an important experience and an opportunity.

Akdağ who indicated that he was knowledgeable about the European Union project but he attended a gastronomy project for the first time, comments: *“I am trying to find chances with the student exchange programs to get training of culinary arts, cuisine and gastronomy and maybe to work. From this point of view, the fact that gastronomy is included in the culture and art activities organized by the Adiyaman Nemrut Rotary Club bears great importance for me.*

During this activity when I was trained by the Italian chef Giuliano Tassinari, I observed that he knew Turkish cuisine. I think it points out that this is a very successful project. I consider myself lucky as I had a chance to attend a fruitful project. I hope that there will be more projects introducing Turkish cuisine to Europe and the opportunity to promote Turkish cuisine to whole Europe will be enjoyed.



Nemrut in the World, World in Nemrut

Adiyaman Nemrut Rotary Club in partnership with Torok Iranytu Europaba Egyesulet, Hungary and RC Santa Severina, Italy



Together Different Colours Project

International Workshop on Folklore and Dance

Blacksea Environment Foundation
(KAÇED)
Fundacio Societat I Cultura, FUSIC
Spain

Increasing cultural awareness and establishing mutual cultural and artistic admiration have critical importance as much as economic and political harmonization.

The KAÇED and the “FUSIC-Foundation for Culture and Society”, the headquarters of which is located in Spain, implementing **Together Different Colors Project** aims to bring the representatives of culture and folklore comprised of artists/operators from the Black Sea Region, a region in Turkey, less exposed to the EU, together with the local artists and operators from Catalonia, Spain and to establish long term partnerships.

Within the scope of the project, “International Folklore, Music and Dance Workshop” took place in Ayder Highlands on 29-30 October 2011. Approximately seventy cultural activists attended the workshop both from the Black Sea Region and Spain.

Beside local Black Sea and Catalan local music, street arts were included in the workshop. Furthermore, a video streaming was performed about the street art festivals in Spain. After the workshop in which intensive knowledge and experience took place, excursions to Ayder and Kavrun Highland, Palovit Waterfall, Zil Castle, Rize Tea Museum and Botanic were held.





“Experience for a Change within the Cultural Heritage Sector” Project opens up to the Caucasus

The President of Georgia National Committee International Council of Museums (ICOM), Inga Karaia also attended the last activity of the Project of “Experience for a Change within the Cultural Heritage Sector”, carried out in partnership with “the World Association for the Protection of Tangible and Intangible Cultural Heritage in times of Armed Conflicts (WATCH)” in Rome, Italy with FOCUH, on 14 September 2011.

Karaia, the partner institutions of the project; Rome University, Sapienza, Kocaeli University, FOCUH and WATCH representatives beside different NGOs and the target group university representatives exchanged lots of information while visiting the Topkapı Palace Textile Laboratory and Istanbul Central Restoration and Conservation Laboratory of the Ministry of Culture and Tourism.

Karaia who follows closely the activities of FOCUH, and was in Istanbul for another international activity at the time, stated that she attended that event to receive detailed information about the project and have exchange of views with the target group.

Karaia, emphasizing that there exists a Department of Conservation and Restoration of Art Works in Fine Arts Academy in Georgia, and also the NGOs support courses, designed for similar fields. She expressed her wishes for that the exchange of information shall continue within and after the project. She manifested that Georgia can share their experiences with the project management.

Lastly, Karaia indicated that she would provide support the outcomes of the project so that they can be disseminated to other Caucasian countries’ cultural heritage sector.



Your Stories

Saint Blaise Theatrical Research Center shares the Kapadokya experiences...

Neslihan Demirci, Project Manager, Turkey

Aunt Cahide...

As a part of our project
“Turkish Traditional

Performing Arts Cultural Center” carried out under the Civil Society Dialogue II, Culture and Arts grant scheme, we are planning to produce a DVD including traditional songs, performed by local people and disseminate it to large masses in France. Last September, we were in Ortahisar town to start recording for the first time.

With Ms. Erica Letailleur, one of the managers of Saint Blaise Theatrical Research Center, we consulted many people in town and asked whether there is anyone they can recommend us to support our efforts. Everyone, ranging from shopkeepers to municipal employees, gave us the same name: “Aunt Cahide”...

As if whole town agreed discreetly beforehand, they led us to the same person. When we asked why they recommended her, the answer we got was the same, too: “Let her sing, and you will see even a dead man would wake up from his sleep just to lament for his condition...”

In awe and excitement, we followed the town residents heading to her house to listen to Ms Cahide’s touching and sad songs.

When we arrived, Aunt Cahide greeted us with laughter and welcomed us to her table. Before we asked; as we were holding back a little, whether she would sing for us a local song, a lullaby or an elegy, she took her hand drum from the back of the divan. Everyone stopped talking, at once. Aunt Cahide started to sing... She indeed had a beautiful voice. She sang local songs, one after another. She even danced while singing. So, she surprised everyone. When everyone was expecting lamentable songs from her, she was singing cheerfully.

When the songs came to an end, we learned that Aunt Cahide bought a house which she was dreaming for many years, and that day was the last day she spent in her old house.

The echo of her voice was still in our heads which conveyed us her happiness about her new house with her hand drum and her songs, and she promised to host us next time in her new house before we left. This is the way how we got our first application from Aunt Cahide for the song contest to be realized next year in April with the participation of international jury members

Your Stories

French Beneficiary Saint Blaise Theatrical Research Center conveys Kapadokya impressions...

Neslihan Demirci, Proje Manager, Turkey



Night at Kapadokya

Within the framework of our project "**Turkish Traditional Performing Arts Cultural Center**", we provided training sessions on traditional dances to young students in Mustafa Paşa village in Ürgüp, Nevşehir, during last September.

We continue preparations day and night for a DVD of Turkish traditional dances and also the festival we will organize next year, within the context of the project. As we did our dance rehearsals outdoors when the sun went down in the evening, the temperature fell significantly but our students did not want to interrupt the work despite the cold weather. We set out for Ürgüp in order to buy heaters to facilitate the outdoor practices to some extent. Uncle Veli, seeing the outdoor heaters for the first time, claimed that those heaters would not be effective in the region.

Despite his disagreement, we bought the heaters, went back to Mustafa Paşa to practice. When the sun went down, we were indeed cold despite the heaters. We saw Uncle Veli, approaching us with his van, late night. He had filled the van with woods, shrubs and tin cans. While we were emptying his van, we listened to Uncle Veli's childhood stories. The local children, not wanting to refrain from playing out in the streets

in harsh winter nights, would warm up with the coals they burn in tin cans, calling these 'heaters' or tree lanterns.

The owner of the hidden valley where we practiced, seeing that we prepared tree lanterns with the participation of students, brought tall torches and placed them in the field. These traditional lanterns and torches both warmed the area and also provided magnificent night scene to enjoy.

GENÇEV Members Narrate a 'Thessalonika-Oropos Journey'

Oropos, Greece

18-26 September 2011

Your Stories.....

With our group of seventeen people and a big trunk full of material, we left Ankara for Oropos in the evening of 18 September, Sunday. Later, two friends of ours joined us in Istanbul and we arrived in Ipsala without even noticing the passing time, accompanied by puppets, instruments and after we passed the routine controls at the border, we proceeded to Thessalonika, our first stop.

Now, we were getting closer to Oropos after that stop and we were even more curious to see this seaside town, the name of which we have mentioned many times and never seen before. I believe that seeing familiar faces must have relieved our tiredness, because everyone was so energetic even after twenty five hours of road trip.

Altogether, with our partner from "Citizens in Action" volunteers and the team of Youth Museum, we had a dinner seaside and then, we went to the hotel we were going to stay.

The next morning as the project team; after we made an overall general assessment, distributed the duties, talked comprehensively about the daily program and we set out to visit the places where the activities, concerts and workshops would be held.

The next day, just after we left the hotel we started to mingle with the local people who knew us from the posters and publications.



After the first day passing by pantomime, puppets, body music, photo workshops and two concerts at night, we received very positive feedbacks and were ready for the second day. The sculpture workshop, story-telling sessions and forum theatre as well as personal pantomime and puppet shows took place beside the ongoing workshops; as a result, it was not any difficult to notice the vividness in Oropos.

On 25 September, Sunday; a cocktail was held on the occasion of the last day of our visit, which was full of activities and the outcomes of the workshops were exhibited in the yard of the former old Oropos Prison building, where Mikis Teodorakis served his time.



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Your
Stories..



Opening speeches were delivered by Öyküm Bağcı Sütlü and Xenia Koutentaki on behalf of the Youth Culture House and the "Citizens in Action", respectively. A miniature olive tree presented to Öyküm Bağcı Sütlü at the Opening Ceremony has proven to us that our project went way beyond its purposes. At the end of the night, in which puppet show with live music took place, many musicians took stage and performed improvisations suited to the Museum.

Perhaps the way back to Ankara was not as energetic as the way to Oropos, but after a stopover given at Kavala with live music and 25 hours of journey, we were back in Ankara.

We hope that you will also enjoy this exciting experience of ours, through a few shots chosen out of thousands of others.





CSD

PROMOTING
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DIALOGUE

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