

VISIT PROGRAMME “CREATION OF ADDED VALUE OF AGRICULTURAL PRODUCTION”

"Latvian Rural Advisory and Training Centre"

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(10-14 JUNE 2024)

ARRIVAL (10.06.2024) GROUP LEADER: MRS. VIOLA KAPARSMITE AND MS. IEVA GUSTE	
18.00	ARRIVAL AND ACCOMMODATION IN THE HOTEL BARTLOWIZNA SP. Z O.O. UL. NADBIEBRZAŃSKA 32, 19-110 GONIADZ
20:00	DINNER IN THE HOTEL BARTLOWIZNA
DAY 1 (11.06.2024)	
7:00 – 8:00	BREAKFAST
8:00 – 9:00	DRIVE TO KRZYZEWO
9:00 – 11:00	VISIT 1 IN SDOO (EXPERIMENTAL STATION FOR VARIETY EVALUATION) IN KRZYZEWO HTTP://WWW.KRZYZEWO.COBORU.GOV.PL/ FARM SPECIALISING IN CEREAL CROPS, MAIZE, OILSEED RAPE AND BROAD BEAN PLANTS
11:00 – 12:00	DRIVE TO ROSOCHATE KOSCIELNE
12:00 – 13:00	VISIT 2 THE OXYTREE FARM, 0.5 HA, PLANTATION OPERATING SINCE 2019 OXYTREE, ALSO KNOWN AS THE OXYGEN TREE, IS A PLANT CREATED BY SPANISH BIOTECHNOLOGISTS IN THE LABORATORY. IT IS NOT A TREE NATURALLY OCCURRING ON EARTH LIKE OTHER SPECIES SUCH AS OAK OR BEECH. IT IS A HYBRID GENERATED IN LABORATORY CONDITIONS FROM A BLEND OF TWO PAULOWNIA VARIETIES. IN 2011, THE TREE WAS OFFICIALLY RECOGNIZED AS A PAULOWNIA VARIETY, APPROVED BY THE EUROPEAN UNION PLANT VARIETY OFFICE. THE OXYGEN TREE ABSORBS CARBON DIOXIDE AND GENERATES OVER 10 TIMES MORE OXYGEN THAN OTHER SPECIES OF DECIDUOUS TREES. IT IS A TREE OF LIFE THAT CAN ACTUALLY INFLUENCE CLIMATIC CONDITIONS. THE OXYGEN TREE BELONGS TO THE GROUP OF CLIMATE REGULATORS.
13:00 – 14:00	DRIVE TO DROHICZYN
14:00 – 15:00	LUNCH IN DROHICZYN
15:00 – 16:00	DRIVE TO RUDKA
16:00 – 18:00	VISIT 3 ALPAKI FARM HTTPS://WWW.ALPAKARIUM.NET/ IN THE PICTURESQUE SETTING OF ALPACA LAND, AN AGRITOURISM FARM OPEN TO VISITORS OFFERS AN EXTRAORDINARY EXPERIENCE WITH LIVE ALPACAS. IN A FRIENDLY AND INTIMATE ATMOSPHERE, GUESTS HAVE THE OPPORTUNITY TO ENGAGE WITH THESE ADORABLE CREATURES IN VARIOUS WAYS. THEY CAN EMBARK ON A VISIT TO THE FARM WHERE GROUPS WANDER THROUGH THE FARM AREA, GETTING TO KNOW THE ALPACA HERD UP CLOSE. DURING THIS ENCOUNTER, GUESTS CAN EXPLORE PASTURES AND LEARN ABOUT THE BREEDING OF THESE ANIMALS. AT THE END OF THE VISIT, WE ENCOURAGE YOU TO VISIT THE FARM SHOP WHERE YOU CAN PURCHASE ALPACA WOOL PRODUCTS.
18:00 – 18:15	DRIVE TO THE HOTEL DWOR DROBLIN
20:00	DINNER IN THE HOTEL DWOR DROBLIN
DAY 2 (12.06.2024)	
7:00 – 7:30	BREAKFAST
7:30 – 9:00	DRIVE TO KORYCINY

9:00 – 12:00	<p>VISIT 1 ZIOLOWY ZAKATEK https://ziolowyzakatek.pl/</p> <p>BOTANICAL GARDEN/AGRITURISM FARM - AMONG PICTURESQUE FORESTS AND FIELDS, FAR FROM URBAN POLLUTION AND HUSTLE, LIES THE HERB HAVEN. THIS UNIQUE AGRITOURISM FACILITY IS LOCATED IN THE HEART OF THE PUREST REGION OF POLAND, PODLASIE. ENCOMPASSING NEARLY 20 HECTARES, IT GATHERS THE RICH CULTURE AND TRADITION OF THIS AREA. HERE, YOU CAN FIND CHARACTERISTIC REGIONAL ARCHITECTURE, CRAFTSMANSHIP, AND ABOVE ALL, UBIQUITOUS HERBS.</p> <ul style="list-style-type: none"> • GUIDED TOUR OF THE PODLASKIE HERB GARDEN - WALKING TOUR OF THE PODLASIE HERB GARDEN, HISTORY OF THE SITE, STORYTELLING ABOUT HERBS, RECOGNITION OF SOME HERB SPECIES. • FREE TIME TO SIGHTSEEING, SHOPPING
12:00 – 12:30	DRIVE TO BOCKI
12:30 – 13:30	<p>VISIT 2 BOCKI TRADITIONAL BUTCHERY</p> <p>A SMALL SLAUGHTERHOUSE IN BOĆKI BASED ON PORK MEAT FROM ITS OWN FARM AND LOCAL FARMS, TRADITIONAL RECIPES AND CLASSIC SPICES. CURED MEATS ARE TRADITIONALLY SMOKED IN SMOKE MADE FROM FRUIT TREES AND ALDER WOOD.</p>
13:30 – 14:00	DRIVE TO BOCKI
14:00 – 15:30	LUNCH IN THE FARM STANISŁAW DEREHAJŁO
14:00 – 17:30	<p>VISIT 3 IN THE FARM STANISŁAW DEREHAJŁO</p> <p>THE FAMILY FARM CONSISTS OF TWO LOCATIONS, TOTALING 150 HECTARES. THE FARM GROWS WHEAT, CORN FOR GRAIN, RAPESEED, PEAS, AND HEMP. THERE IS ALSO A HERB DRYING FACILITY, SOLAR PANELS FOR RENEWABLE ENERGY, AND A BEEKEEPING OPERATION ON THE FARM.</p>
17:30 – 18:00	DRIVE TO HOTEL (ZIOLOWY ZAKATEK https://ziolowyzakatek.pl/)
20:00	DINNER IN THE HOTEL ZIOLOWY ZAKATEK
DAY 3 (13.06.2024)	
7:00 – 8:00	BREAKFAST
8:00 – 9:00	DRIVE TO SZEPIETOWO
9:00 – 10:30	<p>VISIT 1 THE AGRICULTURAL ADVISORY CENTER IN SZEPIETOWO HTTPS://ODR.PL</p> <ul style="list-style-type: none"> • LECTURE ON AGRICULTURAL ADVISING AND SMALL-SCALE PROCESSING • VISIT TO PROCESSING WORKSHOPS
10:30 – 11:00	DRIVE TO REBISZEWO ZEGADLY
11:00 – 12:30	<p>VISIT 2 DAIRY AND CROP PRODUCTION FARM 1</p> <p>FAMILY FARM COVERS 110 HECTARES AND HOUSES 120 DAIRY COWS. THEY SUPPLY MILK TO MLEKPOL DAIRY. THEIR CROPS INCLUDE WHEAT, BARLEY, LUCERNE, GRASSES, AND CORN FOR SILAGE. THEY EMPLOY MODERN TECHNOLOGIES TO ENHANCE MILK PRODUCTION.</p>
	<p>VISIT 3 DAIRY AND CROP PRODUCTION FARM 2</p> <p>FAMILY FARM OF 80 HECTARES WITH 100 DAIRY COWS. THEY PROVIDE MILK TO MLEKOWITA DAIRY. THEIR CROP ROTATION INCLUDES GRAINS SUCH AS WHEAT AND BARLEY, ALONG WITH CORN FOR SILAGE, GRASSES, AND LUCERNE. LIKE PAWEŁ'S FARM, THEY ALSO UTILIZE MODERN TECHNOLOGIES IN MILK PRODUCTION.</p>
12:30 – 14:30	DRIVE TO DROHICZYN
14:30 – 15:30	LUNCH IN RESTAURANT IN DROHICZYN HTTPS://ZAMKOWA-DROHICZYN.PL/
15:30 – 16:00	DRIVE TO THE HOTEL (ZIOLOWY ZAKATEK https://ziolowyzakatek.pl/)

16:00– 18:00	<ul style="list-style-type: none"> • INFORMATIVE FILM ABOUT "DARY NATUREY" COMPANY ALONG WITH A TASTING OF ORGANIC DISHES USING HERBS • LECTURE 'DIGITALIZATION OF PROCESSES IN AGRICULTURAL PRODUCTION' – PROF. ANDRZEJ BORUSIEWICZ, INTERNATIONAL ACADEMY OF APPLIED SCIENCES IN ŁOMŻA – IN HOTEL ZIOLOWY ZAKATEK
20:00	DINNER IN THE HOTEL ZIOLOWY ZAKATEK
DAY 4 (14.06.2024)	
7:00 – 7:30	BREAKFAST
7:30 – 9:00	DRIVE TO BIALYSTOK
9:00 – 10:00	<u>VISIT 1 MARSHAL OFFICE URZAD MARSZALKOWSKI WOJ. PODLASKIEGO</u>
10:00 – 10:30	DRIVE TO WASILKOW
10:30 – 12:00	<u>VISIT 2 OLEJOWY RAJ</u> "OLEJOWY RAJ" IS A COMPANY SPECIALIZING IN OIL EXTRACTION AND COSMETIC PRODUCTION. THEY ARE ENGAGED IN CREATING HIGH-QUALITY NATURAL OILS AND COSMETICS BASED ON THEIR BENEFITS.
12:00 – 12.30	DRIVE TO AULAKOWSZCZYNA
12:30 – 14:00	<u>VISIT 3 TO THE CHEES FARM KORYCIN</u> KORYCIŃSKIE CHEESE FARM IS WHERE TRADITION MEETS MODERNITY TO CREATE EXCEPTIONAL CHEESE PRODUCTS. SPECIALIZING IN LOCAL CHEESES MARKED WITH THE REGISTERED "PROTECTED GEOGRAPHICAL INDICATION" LABEL, THE FARM EMPHASIZES NATURAL INGREDIENTS AND METICULOUSLY PRESERVED RECIPES PASSED DOWN THROUGH GENERATIONS. CHEESEMAKERS CRAFT PRODUCTS DISTINGUISHED BY THEIR UNIQUE TASTE AND AROMA. EACH PIECE OF CHEESE REFLECTS THE PASSION AND DEDICATION TO MAINTAINING HIGH-QUALITY STANDARDS, MAKING PRODUCTS FROM THIS FARM HIGHLY ESTEEMED BY CONNOISSEURS WORLDWIDE.
14:00 – 15:00	LUNCH IN THE CHEES FARM
15:00	RETURN TO LATVIA