

„**Ki spi, ribi ne ji**“ is a state cultural heritage project of highschool Mate Blažine from Labin. The aim of the project was to connect students of various educational orientations with a number of activities ranging through different subjects. The project was conceived as a way to bridge the gap between different subjects while focusing on a central topic, which in turn allowed catering, business and electrical engineering school departments to take part in the project.



In chemistry class, students did the first of many planned activities to come under the title: „Proof that sardines contain mercury“. This activity was carried out by third year students (3.o and 3.f) as part of their optional chemistry class, led by

chemistry teacher Olivera Tadić. The next activity was salting of sardines in the school restaurant. Students attending grammar school (classes 3.f and 4.f) took part in the workshop about traditional salting of sardines, together with students of catering school, attending class 3.g (cooks). The workshop leaders were teachers Dorijano Mohorović and Nevio Gašparini who demonstrated the technique and process of fish salting.



Moreover, the above- mentioned catering teachers together with their students, prepared various sardine recipes, as part of their practice lessons in school. At the Homeland festival, you will find salted sardines, so called *sardines in savor*, marinated sardines, fried sardines a la Parisienne and fried sardines in

breadcrumbs, sardines with pasta and fried sardines.

„The role of fish in a healthy nutrition“ was an activity carried out at the chemistry class under the guidance of teacher Olivera Tadić. Nutritionists Vedrana Fontana Mikulić and Nina Penezić from the Public Health Institute visited the school. They spoke about a healthy and balanced nutrition. In addition, they informed the third grade students about the nutritional values of fish and differences between pelagic and white fish.



In the next activity, as part of their history and chemistry lessons, students visited Arbacommerc, a state-of-the-art fish processing plant in Labin. Thanks to the expert guidance of Beatrise Smoković Zahtila, the students were acquainted with

the treatment of fish in the facility, including delivery, storage and the ways the fish is processed.

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Their fieldwork also included visits to local markets in Rabac and Plomin where the students gathered information about fishing, sardines and the current fishing situation. They also visited a shipping boat called: „Poletuša“ where they learned how

sardines are fished and delivered to consumers. In the end, electrical engineering students got a chance to catch some sardines on a fishing boat with their teacher Milivoj Crvak.

As part of the lessons of the Basics of Tourism, under the mentorship of teacher Orijana Tenčić, sophomore year Economy students, created a calendar with recipes for sardines dishes. In 12 months, the students found and wrote down 12 recipes.



In the Digital mapmaking lessons, students researched and made a theme map, which shows the spread of sardines on the east coast of the Adriatic Sea. The students used Google maps-Google's free digital network mapping technology to create the maps. Under the mentorship of geography teacher Karmen Milevoj Diminić they

observed satellite pictures, located and named the locations of sardines, and edited the pictures.

Under the mentorship of biology teacher, Sandra Juran, students learnt about the sardines dissection procedure. Sophomore year high school students had to mark certain organs in a picture and on a dissected fish, describe the form and role of some organs, and link physical appearance of the fish with their habitat and way of life. Class 2.g evaluated freshness of the fish and its nutritional and energy value as part of the subject "Knowledge of Food and Nutrition". The activity was carried out by teacher Gordana Benković Gušić.



In the end, the history group explored and learned about the History of Fishing in our

region. Under the mentorship of history teacher, Dijana Muškardin, the students visited the Pazin State Archives and went on a field trip, and gathered the data on the development of fisheries in the area of Labin, about first known fishermen and fishermen's families, and the way they fished throughout the history.



As part of the project, third grade student Vanessa Aničić designed and created a project logo, printed on T-shirts and canvas gift bags. In addition, as part of the Homeland teaching class, students created

a multilingual brochure. Second year grammar school students (Class 2.f), who are part of the advanced English group, translated this brochure into English, under the guidance of English teacher Karla Golja Milevoj while Italian teacher Martina Lukež and her students translated the brochure into Italian.

Viktoria Mikuljan and Anamarija Šumberac, the third grade students (3.f), made a video clip about all the activities done together with their History teacher D. Muškardin.



Text written by: Dijana Muškardin