

IO2.A – GUIDELINES TO IMPLEMENT THE STORYTELLING ACTIVITIES AND COLLECT THE VISUAL SOURCES

IL CACCIUCCO DALLE 5 C

In each country, project partners' experts will cooperate with the teachers and with pupils' families asking them to tell traditional tales during classroom activities.

Every project partner will coordinate the activities of 5 kindergartens each represented by 2 preschool teachers, a class of at least 15 children and 6 representatives (parents/grandparents/family caregivers) of the families of the children.

The tales will represent both the local traditions of the area in which the kindergarten is located and the traditions of those pupils who are part of other countries/ethnic/religious backgrounds.

Once the tales are identified the parents/grandparents/family caregivers will tell the stories to the class and the children will be asked to produce drawings/collages/clay models representing their understanding of the story plot.

From 3 to 6 stories should be collected for each Kindergarten involved. That is a total of 15 to 30 per partner.

For every tale the project partners' experts will collect and provide the following information:

- Tale description
- Collection of photos of the drawings/collages/clay models
- **If possible: Photos, Audio, Video of the activity**

Title of the Tale	IL CACCIUCCO DALLE 5 C
Name of the Kindergarten	SCUOLA DELL'INFANZIA PESTALOZZI, LIVORNO
Tale typology	<input type="checkbox"/> Local traditions
Story teller	<input type="checkbox"/> Parent
Tale summary	<p><i>The story of cacciucco</i></p> <p style="text-align: center;"><i>Il cacciucco with 5 C</i></p> <p>Il cacciucco (the word with 5 C) is a typical dish of livornese cooking. It is a poor dish because it is made with reject of fish. This is the story of the name Cacciucco. Once upon a time ... in 1600 there was Ahmet, a child, who lived with his parents in a small town in Turkey. His father was a fisherman and he brought Ahmet on boat. Ahmet dreamed to go to the other shore and one day the father brought his child to sell fishes, he was very happy. Ahmet liked to stay at the tavern of his mother, who was a skillful cook and she cooked "balik çorbası", a special soup made with little fishes, that her child loved. Ahmet became a young man and he met Ozgur, a rich merchant who went to Livorno, a multiethnic city. So also Ahmet</p>

	<p>went to Livorno and he opened his “taverna da Ahmet”, his typical dish was “balık çorbası”. Ahmet bought little fishes, “küçük balık” (the pronunciation is KUCIUK) and so the fishermen of Livorno gave him a nickname: Cacciucco, this name was given also to his soup. Ahmet married Corinna and they had an tavern in the district of Venezia, where a lot of Livorno’s citizen went to eat the famous “Cacciucco”. In 1891 Pellegrino Artusi described for the first time the recipe of “Cacciucco”: different kinds of fish, onion, garlic, capers, vinegar, sage and chilepepper.</p>
Tale Gallery	<p>Fotoracconto del laboratorio Attività in sezione</p>
Media Gallery (If possible)	<p>Photos, Audio, Video of the activity Video del laboratorio</p>