

## SECRETS OF CONTINUITY – GRAIN MILL

### Summary

The latest contribution of the author Dimitrije Vučadinović to his rich life's opus of author's monographs (in addition to thematic exhibitions, works at domestic and foreign conferences, articles in the media, activities in the preparation and recording of documentary films, book editing, management and participation in research projects, managerial and advisory functions and membership in organizations of different segments of the culture of memory) is also a two-part monograph on milling as a cultural heritage entitled SECRETS OF CONTINUITY - GRAIN MILL. The monograph is characterized by a visual photo collage of 49 archival photographs on the front cover, which show a mosaic of the evolution of grain mills with different driving powers (from horse "drive" and windmills, through mills on streams and rivers or using the potential of tides and tides in the sea coast, to steam and electric machine mills), various equipment in grain processing and flour production in mills, ambient landscapes where certain types of mills were built, characters of owners, millers and users of mills, ... The first part of the monograph (on the left column) contains four subtitles:

(1) LESSONS FROM THE PAST THAT SHOULD BE TRANSFERRED TO THE FUTURE - in addition to the Introduction, the author also covered four thematic determinants: Bread is older than man; Locality Donkey Mill; Bread is a product of nature and culture; Mill, miller and She-miller in the collective imagination. The brevity of the text is the first characteristic of the monograph, which is already recognized in the Introduction, where the author defines the role of the mill in one sentence: "The mill is a turning point on the path of grain from earth to heaven, where grain becomes flour and the adventure of bread begins!". In contrast, the richness of the description of milling is another feature of the text contained in the majority of the thematic determinants of the monograph, which the author describes through the "holy trinity" in reality and imagination: the mill - an ambient unit, the miller - a craftsman and his miller as a link between the She-miller and the bringer of grain for milling.

(2) THE MOSAIC OF THE MILL HISTORY is the richest with 20 thematic determinants: the millennial role of grindstone, the importance and quality of *metata* or volcanic stone for grinding, new revolutionary inventions with the appearance of mills - as the basis of a successful economy, and descriptions of individual types of the largest flour mills in the world in Minneapolis, Mill between tradition and modernity, Mill in Serbia, floating mills, Dunavka; Vienna mills; Water walkers; Water wheel mill; The Danube water mills of the Sabadoš family, to the

Mills of the sea tides and tides, Windmills, and the description of the "leasing" of the Wind, Suvača - the mill of the plains, the miller as an evil man and the revolution in milling.

(3) HERITAGE contains 16 thematic areas: Watermilling, Pannonian Granary, Watermills on the Tisa, Mill Apatin Dunavke, Last Watermill on the Danube, Mill on the Great Bačka Canal, Old Mill in Mali Stapar, Vojvodina Giants, The Power of Giants at the Entrance to Ada, Suvača (where there was no water and wind, the first in Pančevo in 1727) and the sad history of a dryer (where there was no water and wind), the first Chantavirski mill, the *Velikokikindski mill*, the mill in Perlez, and the last two that have national of Serbia) and global importance (*Molinological Dictionary*) in the history of milling. Association of millers of Serbia and their president Milan Pavlović - co-owner of the mill in St. Mark's church (Lajkovac), although it has members from the Republic of Srpska and Montenegro, it is responsible for the restoration of the old mills, which are "ecological creations, a perfect combination of nature and human invention, love and persistence to survive". *Molinological dictionary* is the result of the work of the international association (*The International Molinological Society*) dedicated to the protection of milling as a cultural heritage, started at the First Symposium in Portugal in 1965. It contains "ten chapters with numerous sections", of which the first two sections are devoted to the basic concepts of milling, the following seven to the technical-technological characteristics of mills, and the last chapter is devoted to the interdependence of the "post-farming sector" - milling, baking and trade in flour and flour products.

(4) WORLD INDUSTRIAL AND CULTURAL HERITAGE has four thematic determinants: from the comprehensive importance of Milling Heritage, through the Example of Industrial and Cultural Heritage Conservation of Windmills in the Netherlands, to the International Mill Museum on 15 hectares in Gifhorn, Germany with 13 mills in their original size from various countries and an exhibition hall (800m<sup>2</sup> with 49 models of mills and windmills from 20 countries) and the Mill City from the preserved spatial complex of the largest mill in Minneapolis (Pillsbury A-Mill) - in whose attics today there are 251 apartments-ateliers of artists. The author systematized all water mills in Serbia into three basic groups (spoon/shovel mills, Prekajka and Dunavka), but he also collected numerous other names according to certain specificities (Ajtašica, Opakuša, Potocara, Podmakuša, Sitarica, Rekavica, Tumbasara, Skripavac, ...) - as a potential treasure trove of questions on popular TV knowledge quizzes.

Dimitrije Vujadinović and all the authors of the literary works he cited from different eras and countries in this monograph describe the events in milling through the relationships in the "holy trinity": the mill - the ambient unit, the miller - the craftsman and his she-miller as the link between the miller and the grain bringer for sloopy. The author has shown the evolution of flour

production from the manual mill used by women in the household or legionnaires in conquest campaigns, through millstones - the lower stationary and the upper rotating, to modern technological units in mechanical mills for processing grain into different types and quality categories of flour. Vučadinović proudly points out that out of only two dryers preserved in Europe, one is a protected historical asset built in Kikinda (1889). At the end of the first part of the monograph, the author presents the readers with a special bibliographic appendix - which contains lists of the most important 15 European and international associations of mill lovers, 71 mill museums in Europe and the files of Windmills historical and cultural heritage of the world - for 24 countries by continent.

The second part of the monograph (on the right column) contains only one subtitle STORIES FROM THE MILL, but with as many as 49 thematic determinants that can be thematically systematized into several groups: Determinants about bread - about 6000 years "noble gift of nature that cannot be replaced by any other food", "decoration of life", "gift of the gods" - "Christ is bread", "house of bread", ...; The eternal conflict - between the suspicious peasants and the millers/watermen and how the promulgation Sima Matić, the director of Novi Sad's "Danubius", hired "Jugoinspekt" to sample every delivery of wheat to the mill and based on the reference values of three indicators (hectoliter weight - 76, moisture - 13 percent and admixtures -2 percent). The farmers knew in advance the value of the wheat delivered to them, depending on the market price, with the exception of the Kovilj monastery, to which they always recognized all reference values of wheat; The Golden Fleece - as a "wheat symbol (sieve) ... for better quality flour and better bread"; War for grain - to prevent hunger and the economic power of states; Descriptions of milling - in terms of: Meljarice, Miller (reduces the percentage for rent but takes more flour), Watermill the first automatic machine, Watermills miraculous handiwork of self-taught builders (in the springs of Shara mountain), Mill - fragments, Letters from my mill - First impressions (meeting with an owl in the mill), The mill is clattering, The story of the silent millstone (the sound of the howling of the millstone announces that the old grain has been ground, that the cycle has been completed in its perfection of endless circular movement), ... True antiquity - quotes from Russian classics about the mill (17 quotes from the 19th and one from the 20th century), ...; Myths and legends about windmills/mills - in terms of: "the first windmill of St. Save no cheketalo ", Dangerous places of demons (fairies and elves, waterfowl, karakodjule, drekavac, bukavac, vampire - the only Serbian word that has been taken into all the languages of the world!), God and the devil, Watermill on the top of the mountain - Sopotnica, God and the devil , Sava Savanović, The Mill is clattering, Struggle with windmills, In the mill ("the people cannot imagine a mill without the devil or a miller without sin"), ...; There are

no nations in the mill, because the mill is bread - "for grinding wheat and corn, the best stone for the mill is from Teocak, and all the people in the mill are the same - because every stomach is hungry"; The Mill on the Po River - in which Riccardo Bacelli "a family of millers on the river during the century from Napoleon to the First World War", The Canterbury Tales, The Millers of Novi Sad in which "the miller-bakery family Huber is described" in the late 18th and early 19th centuries, Mills on the River Groats ("turned off" by electrification and the possibility of buying flour in stores); Forgotten mills, The miller gets married, You sleep with the miller - whose descriptions include verses about mills; and Sexual associations in the description of the mills: Wagner's mill - draft for the "small" (three-fingered miller's stamp of flour on the back of the daughter-in-law returning from the mill), Mill and eroticism - millers and bakers work at night, and the ambience and sounds in the mill have an erotic stimulus, "the lower stable stone was called male, and the upper softer one that turned female", the Code of the 6th century prescribed a penalty if someone assaulted the king's maid, he would pay 50 shillings, but if he did it in the mill he would pay 25 shillings...

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Reviewer