

ABSTRACT

STUDY REGARDING THE TRANSHUMANCE ON EUROPEAN CONCEPT AND THE WAYS OF COMMERCIALIZATION OF THE SPECIFIC PRODUCTS IN THE FRAMEWORK OF ECOLOGICAL RURAL TOURISM

Transhumance is defined as the movement of herds using alternatively and after season, two areas - pasture and stubble, both being separated by a region to be crossed, so we can find the purpose and the importance of transhumance roads. The Romanian etymology and ethnography testifies the set of names of localities, tradition and port similarities generated by this constant technical and economic oscillation historical unlimited and practiced consistently.

It can explain otherwise the practical and economic spirit, which was the sign of "miraculous" in autumn, by the descending or climbing of flocks to the mountains, from generation to generation, if not secular experience and the need to ensure feed, sent from father to son.

The pastoral practice in our country was notified by geographer Emm. De Martonne (1904, 1912, 1926) who define transhumance in a correct manner, unlike G.Maier that in 1899 is calling it "peregrinație nomadă" or also "wandering sheep"; as it was recognized by the Spanish. Documents and arguments concerning the types of grazing have been brought by Morariu (1937, 1942), Herseni (1936), Danube (1956, 1984), Vuia (1964) and Condrea Drăgănescu (1999).

Flocks roads of Romanian shepherds were studied by Emm. De Martonne (1904), Vuia (1926), Dragomir (1926, 1938), Pop (1929) Oprea (1930), Someș (1935) Morariu (1937), Petrovich (1936). Muller (1939) took some maps from them including Romanian's transhumance in the European – Mediterranean space.

In Europe, the Mediterranean countries are those that have a very old pastoral tradition. Sweet climate, little frosty winters, pure ambient, fresh air from the thick forests, many roads used during autumn and winter, have created lasting links between man and his flock (Oliver, 1983).

At present, in Europe there is a common politics to keep this type of sheep breeding. Recently launched "Transhumance - sign of common culture", is a program that will involve European countries defined as having national specificities related to this phenomenon: Portugal, Spain, France, Italy, Greece and Romania.

This paperwork aims to study in depth the problems of modern transhumance and tries an exercise in theoretical achievement of a sheep exploitations in the traditional system benefiting traditional system of local transhumance.

In this respect, were studied: concept and modalities of transhumance, grazing systems, transhumance routes, types of transhumance pastoralism practiced axes bet on our country and bet on the main countries in Europe. The conclusions from this study may be useful, in present, for those who want to grow and exploit sheep flocks in the system of Transhumance. Thus, by knowing the past we can improve the present and also we can observe and respect everything that was good and useful in the Transhumant archaic system.

Pastoral systems, according to the literature studied, are grouped bet on the following categories: local pastor (stationary), grazing with screeds (by Radu 1935 Vuia 1964, the Danube, 1984, Tadic, 1994) and classical transhumance with three normal variants (plain), reverse (mountains), combined (intermediate zone) that has been studied by many historians specialized on the subject (Capidan, 1920 Herseni 1936; Braudel, 1965; Grigg, 1974; Drăgănescu C., 1981.

Transhumance roads for our country, have been studied by Emm De Martonne (1904), Vuia (1926), Dragomir (1926, 1938), Pop (1929) Oprea (1930), Somes (1935) Morariu (1937), Petrovich (1936). Muller (1939), the authors concluded that the main transhumance routes were heading south towards the Danube and the Black Sea, between Varna and Odessa and towards the north Bulgaria, towards the East, on the Black Sea seashore up to Crimea and North Caucasus, the Caspian Sea seashore and towards the inside Russia; South-West direction towards Banat Vojvodina and then in Istria or from Banat to Bosnia - Herzegovina; Northwest direction towards Tisa plane, Northern Hungary, Slovakia, South Poland, Moravia, Suez. Whole Romania and Europe, were crossed over and across by people and sheep, overlapping national character, strengthening interstate relations, printing to the events, trade and culture unimaginable creative dynamism.

Types of shepherding practiced in our country were different depending on the historical stage and livestock development. Thus: the first phase took place until the XVIIIth century,

when unimproved sheep predominated, with mixed production and lower in quantity; the second stage is characterized by improvement, creation and development of fine wool sheep and semi-fine Merino type, placed until the first half of the XIX century, the third stage already requires specialized wool production sheep with fine and less fine wool production, meat and skins, produced by massive crossings until the second half of the XIX century.; the fourth stage is influenced by economic dynamics of market development, the historical conjuncture of the two European political systems installation which will experience an increase of livestock in European, but also the creation of new breeds and varieties of mixed production (wool-meat, meat-wool, milk-meat-wool) in parallel with those specialized in a particular production.

At European level, especially in Mediterranean area, where prevails sheep flocks breeding in transhumant type, shepherds types were classified in: local agricultural grazing, grazing on the grassland areas, grazing farm with mountain fold (oscillation between agricultural villages and pre-mountain pastures) and Alpine pasture grazing and the wintering based on the plain (transhumance itself).

Transhumance axes from Romania and from the main European countries included grouped settlements in centers which were sending sheep to long distances towards other suitable areas of transhumance. In our country, the specialized literature reminds of 40 villages practicing transhumance which were grouped into four centers: Marginimea Sibiului - 16, Bran – 10, Săcele - Braşov 7, Covasna 3-5 later being made other 2: Vaideeni - Valcea and Serbian Banat (Vojvodina). The centers of derivative transhumance appeared by stabilizing shepherds or of permanent grazing at the end of paths in villages that had economic potential and become fairs, as reported today in Tulcea, Hârşova, Cernavoda. Currently, transhumance is regulated by legislation at European level and also on our country is allowed, but only on certain conditions. Council Regulation (EC) no. 112 005 of 22 December 2004 on the protection of animals during transport and related operations and amending Directives 609/133 / EEC and 931119 / EC and Regulation (EC) no. L255 / 97 shall apply to the transport of live vertebrate animals within the Community, including specific controls that competent officials carry out on consignments entering or leaving the customs territory of the Community.

The main breed of sheep used in transhumance in our country is Țurcana, a breed of sheep that was formed in the Carpathians on the territory of Romania and probably comes from the shape of wild sheep *Ovis vignei* Arkar. This is the oldest breed of sheep from Romania, currently

accounting for about 40% of the total number of sheep. As spread through transhumance, Țurcana arrived also up to Central European countries, covering various types of relief. In Ukraine, Moldova, Greece, Albania, Yugoslavia, Croatia, Slovenia, Czech Republic, Slovakia and Poland it is known as the Wallachian or Valachian Zeckel.

On the territory of our country, it is widespread, but the largest flocks of sheep are displayed on mountain and foothill areas. The most valuable nucleus are grown in Vaideeni - Vâlcea, Novaci - Gorj county and Poiana Sibiului.

This is a rustic race, unpretentious to the environmental conditions and food, with pretty good productions that lends itself to extensive exploitation and especially the transhumance one. In Europe, sheep and goat farming, including the farming of traditional breeds, play a key environmental role that includes the maintenance of the less fertile areas and the preservation of landscapes and sensitive ecosystems. Natural spaces of the pastureland type have been preserved for centuries thanks to sheep and goats. The main sheep breeds used are: Appennica, Bergamasca, Biellese, Sarde, Comisana (Italy), Latxa, Merino (Spain), Mourerous, Bizet (France).

The modalities of realizing transhumance on our country were complex and included several types of transhumant shepherds, according to the specifics of each geographical area and affordability of Romania and its surrounding areas. The specific rich literature shows that there were both on our territory shepherds like: ungureni, țuțuieni, bârseni, Moroieni and Aromanians who had either distinct areas of grazing or intersecting roads, finally giving great national unity. They traveled roads that have become legendary and even now traces are visible through the names of settlements, by folk customs or language and time of traditional celebrations.

In terms of transhumance in Europe, this was a special focus in countries like Italy, France, Spain and Portugal. On the continent existed in ancient times a great practical transhumant route crossing the continent, located in the north central area thereof and small spreading areas where there is a thriving local transhumance.

Specific products made from sheep's milk in traditional system in our country are varied and many of them are made with great craftsmanship also today, being sought and appreciated by connoisseurs. From ordinary sheep cheese that is made today in large quantities and to acidic products: yogurt, buttermilk, milk thick and great tasting specialties: sheep cheese, the cheese on the fir tree bark, cheese dolls, urda and jinta. All this demonstrates mastery of our shepherds who

found the most suitable formulas for preserving milk but kept their perfect balance between healthy and tasty, thus achieving exceptional food.

At European level, all countries that have practiced transhumance, developed sheep milk products according to their specific climate and possibilities, suitable on storage and marketing them. Italy created Ricotta and pecorino, Spain - Queso Manchego, Roncal or castellano. French people created the most cheeses having the most exquisite gourmet range in this area. Portugal has a long tradition in making buttery cheese, matured, especially yellow old varieties as serra da estrela and Serpa.

To see with certainty, the way our country can achieve traditional products from sheep bred in mountain areas I realized, after an intense study, a model farm sheep reared extensively in the Carpathians. To do this, we have to start from the initial choice of place, become legal by creating a firm or authorized individuals, then launch the procedure for agreements, permits and authorizations necessary to initiate the desired activity. Who will start the investment must have a thorough knowledge of: construction necessary for holding extensive sheep type, then know technology breeding and exploitation of and sheep in mountain (maintenance conditions, nutrition, breeding, sanitary veterinary measures etc.) and finally to manage the whole business properly and profitably.

The farm itself will be located in the locality Secaria, located close to Doftanei Valley, and the summer sheepfold will be set up on a mountain slope in Comarnic, Prahova county.. The sheep will perform a local transhumance between firm and the summer sheepfold, every year, being possible to be admired by many tourists from Doftanei Valley area.

Because the issue is a traditional sheep farm with mixed production of milk and meat, we use a very old breed well known Țurcana, which we will exploit in an extensive system. In our extensive farm will practice a system of natural mating with the flock rams introduction and using free unguided practice of mating. For 400 sheep we have provided a number of 11 rams, to be sure that they will provide the mounting of all sheep herding mares. Purchase of rams will be made by buying them from specialized breeders to make sure possession of healthy animals, vigorous and good breeding. Some of them will periodically reform (25% reform) to ensure an adequate replacement in elderly males flock to achieve the proposed reproduction indices.

Feeding our farm sheep will be seasonal in simple ratios, using resources from the area. During summer, when the sheep are grazing, they will consume grass pasture at will, and indoors

during the ration will be a guideline for adults and youth. Adult sheep will consume daily, around 1 kg alfalfa hay, 0.5 kg coarse, 1 kg fodder beet, 0.2 kg of grain cracks. Youth will receive 0.5 kg of alfalfa hay and 0.1 kg of grain cracks. The salt will be permanently available both in summer and winter time.

In winter water will be supplied by a pump, brought in fresh conditions directly in wooden troughs from the shelter of sheep and during summer, it will be made of natural water captured from the mountain springs and administered in stone troughs in the sheep fold. During grazing sheep can meet, natural water springs can drink according to their needs.

Microclimate conditions are important for the health of the sheep. Therefore, the period sheep spent inside, sheep in our farm will be housed in a suitable space, we'll take care that straw bedding is clean and dry, we will isolate areas that can create strong currents of air with bales of straw or wood plank as needed, thus ensuring a relatively constant ambient temperature. Ventilation will naturally run at set hours when animals are in the paddock outside, by opening of doors and windows.

Milking sheep at the farm will be done twice daily after weaning lambs occurs at 45 days. Towards the end of lactation, milking will be done once a day. Milking in our unit will be located in the portion called strunga placed on a higher region of the pasture and will be done manually with 4 milking people. They will take all measures to achieve milk according to the quality requirements imposed by the European Union. For this there will be a thorough hygiene utensils used for milking, of the milkier and sheep. Sheep will be cosmetized to prevent the occurrence of wool yarn or residues in milk.

Meat sources will be represented by several types of animals, namely:

- Lambs slaughtered around Easter;
- Lambs slaughtered for making pastrami;
- Adult sheep refurbished slaughtered for the production of pastrami late autumn.

The slaughter of these animals will be done taking into consideration the European Union regulations, and the specifics of our traditional Carpathian areas. Slaughter, skinning, gutting and cutting can be made in a concealed area of the sheepfold. Willing tourists will participate to these steps. Meat obtained will be exposed to the wind for a short time until its delivery to eager. Another part of these animals will be sold alive or after slaughter, in the authorized markets from the area of influence of the farm.

Harvesting wool from Turcana sheep will be done once a year, in May, by shearing manually performed after a program previously established. After shearing, wool is weight, the dirt shook off with a grill and packed in bags with a length of 2 m and a width of 1 m. The bags should be stored in stacks in a designated area until delivery to a wool processor. Retention will be in low humidity conditions, free from rodents and other biological contaminants. In addition to the annual shearing, the farm is to practice also `codinitul`, which consists of shearing the wool from the latch area of the animal, to facilitate their milking.

The farm will do the primary conservation of the skins obtained from all sheep slaughtered by drying method and then the skins will be handed over to a leather processing center.

Landfill will be located near the place where we need to use it as fertilizer for soil. Because the unit is in a mountain area, garbage will be used to fertilize pastures in the immediate vicinity of the village of Secărie, after its fermentation occurs.

During grazing garbage accumulated in the rest place of the sheep will remain in place after their removal and lead to the "grazing" of pasture. Accumulated manure on pasture, during sheep driving will be embedded in the ground and will serve over time as its natural fertilizer. In traditional farm, night watchmen are not required. During the grazing sheep are generally close at night in pens equipped and their security is performed using shepherd dogs and staff sheepfold. They can be as many as 4 to 6 animals to take care of sheep so guard against thieves and especially for protection from predatory animals (wolves, bears). During the day these dogs are useful in needed guidance and gathering the sheep on pasture. During the period spent inside sheep dogs will stay in the sheep farm and will continue to ensure their security.

Besides guard unit are required: 1 shepherd, three milking people and a caretaker. They will perform current work on the farm and milking sheep, also their trimming and bathing. Treatments and sanitary- veterinary works shall be conducted by trained personnel provided by the health center of the region where is ascribed the farm.

Loads of milk production recorded is 13,600 liters will be processed (70% `telemea` cheese and 30% Rumanian pressed cheese) and will get 1587 kg of `telemea` cheese and 408 kg of Rumanian pressed cheese. Meat production consists of: 121 male lambs sold at Easter, youth male harnessed for pastrami - 64 heads, young females valued for pastrami – 86 sheep heads and adult sheep heads exploited for the production of pastrami - 100 heads.

Annual level total wool production will be 2199 kg of wool. Manufacture of leather and fur annual level will be 374 skins. Annual gross income are of 275,596 lei. The expenses are 236,435 lei annually, leading to a profit of 39,161 lei annually (14.21%).

In the area where our extensively reared sheep farm was designed are numerous villas and pensions that receive tourists throughout the year, the area is easily accessible both in summer and winter. Some of the works that are done by the milking shepherds can be seen by tourist groups. In this way, especially in the sheepfold, we can see how it performs and looks like raw wool shearing, unsorted and unwashed. Then after each milking can be seen the main operations that have been done for producing sheepfold dairy products. Tourists can taste and buy cheese directly from the sheepfold owner.

The entire sheepfold can be organized in summer, Romanian traditional evenings with campfire, specific products from the sheepfold and old stories of the shepherds. Tourists can be brought to the sheepfold using donkeys or on foot and find out here adventures of shepherds who practiced transhumance in these areas.

Sizing pensions that can serve farm will be based on the number of clients that can be supported by the sheep farm. At an average occupancy of 70% - 240 days per year and taking into account the average consumption of cheese per capita in our country - 270 g / day, it appears that the unit can serve a year a hostel with 16 rooms or two pensions with 8 rooms each. These can be arranged as possible in a rustic and traditional style, using objects and products from the sheepfold (rugs, bags, wool socks, etc.).

The final conclusion of the paper is that transhumance should continue living due to charm and necessity of its existence, and we who live bet on these modern times, we must adapt to its requirements and needs of the process and create the possibility of presenting it to new generations, even through rural tourism, so you can defend and respect it in the future.