

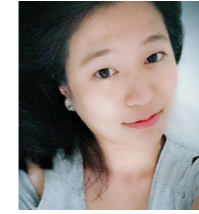


Liquor Cooperative

Schnaps Genossenschaft

Abandoned spaces in fortified church will be reused as a liquor cooperative.

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Kleines Entwerfen Schönberg 2018S



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1. Preamble

Transylvania had been a settlement of Saxons for 700 years; nowadays, these villages and towns are famous with their fortified churches, such as Sighișoara, Biertan and Prejmer...etc.,but still many villages need to be financed and supported, it is better that the local community of village creates their own profits to rehabilitate and improve the current conditions, instead of being funded by EU or some foundations constantly. Luckily the soil quality in Transylvania is very good and suitable for agriculture; my design aims to revitalize the fortified church heritage combining with the local small farming agriculture, moreover, it is not only to create a new highlight of the village in order to attract more tourists, but also to strengthen the social cohesion of the community.

2. Goals of design

1. Enhancing the sense of belonging and local identity of villagers to their own land.
2. Creating extra incomes and the new job opportunities for villagers.
3. Promoting local tourism.
4. Using parts of revenues for the further renovations of the church heritage as well as the new construction of community.
5. Retaining and promoting the Zeitgeist of the fortified church.

3. The relationship between the fortified church and the community

Transylvania is famous for its over 160 fortified churches established by the Transylvanian Saxons in the 13th century. In the 70s and 80s of the last century, most Transylvanian Saxons moved to Germany due to the educational compensation by German government. Till 1989, a lot of fortified churches were often abandoned, because the priests and the Saxons villagers left, whose religion is protestant. Then, the Romanians and the Romas, who have their different religions, have moved to these former Saxons' villages. In fact, the Romanians represent orthodox and they have their own orthodox churches. That means, most of the fortified churches in Transylvania have lost their religious function. Therefore, the new function of these unused and abandoned churches becomes a current topic. Nowadays, some of these fortified churches have been repaired and maintained to varying degrees; still, more than half of them are at risk, which need to be rescued and renovated as soon as possible.

These fortified churches built in the center of villages and towns, include rings of fortified wall and the towers used for both military uses and storage, such as "bacon tower". These towers connect the fortified wall-rings.

Fortified church offered not only religious and spiritual support, but also the protection during the wars against the Ottoman Empire to the residents who lived surround it. That means, the fortified church gathered the lives and the social cohesion of whole community together in the past.

My design is trying to bring the social cohesion of the community back to villages by the way of enhancing the belongingness of the villagers to their own land.

4. Case Study — The fortified church of Moșna

Moșna suffered a big earthquake once, which caused the fortified church a certain degree of damage. Because the village used to produce wine and made fortune by that, it has money to repair and embellish the church as well as adds a museum of traditional hand-craft manufacturing, where displays spinning wheels and the old equipment of making wine...etc.

On the hills on the edge of the village, the former wine fields still can be seen. This special landscape can also be found in some other Saxons villages in Transylvania.



the landscape of the village and fortified church in Moșna



the structural reinforcement in the main hall



the landscape of countryside in Transylvania



the ancient wine making equipment

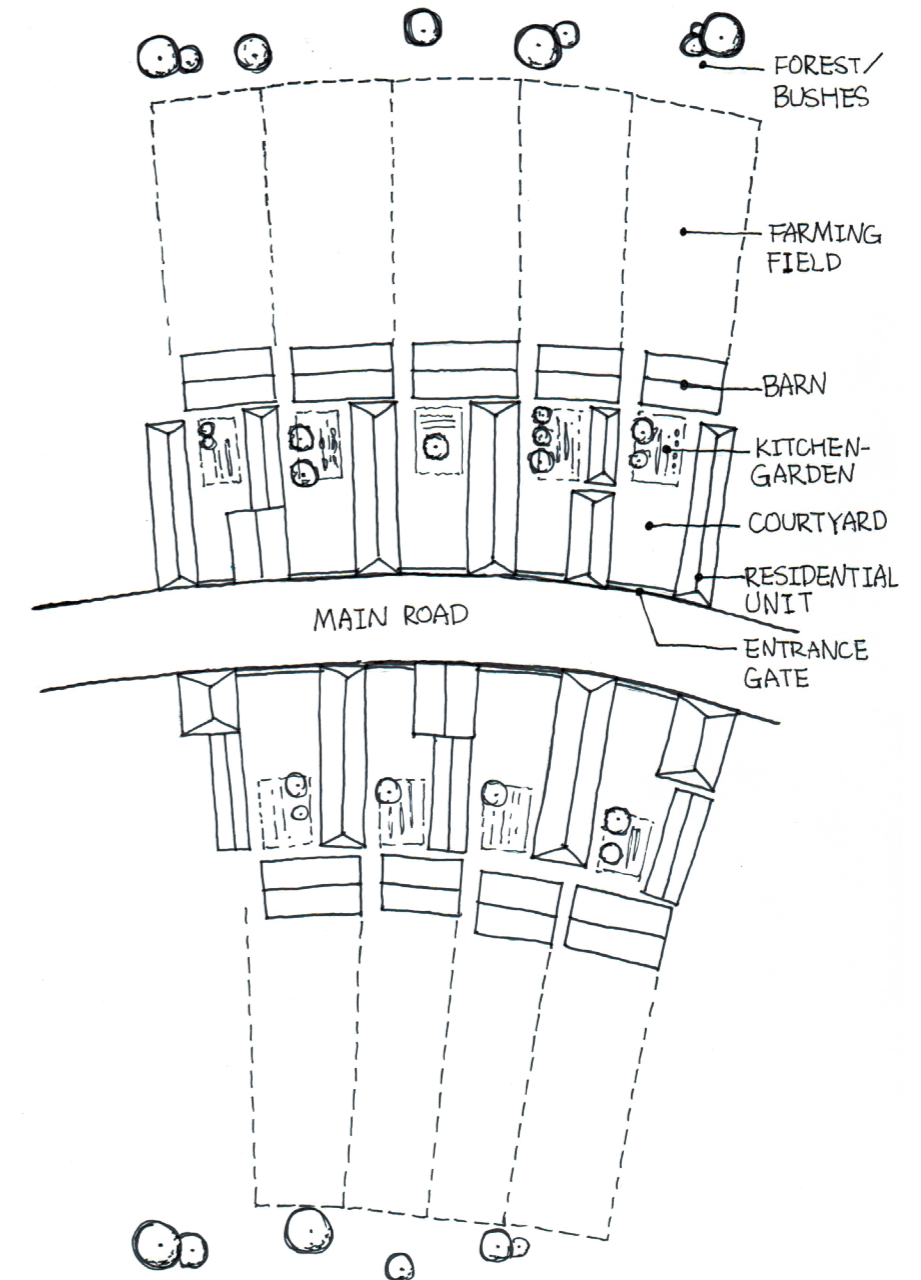
5. Local agriculture in Transylvania

For centuries, the villagers in Transylvania have developed their own agricultural utilization of land as "small family farming", which came out a special landscape of country side.

Each household has a "kitchen garden" in the yard, where the villagers plant vegetable and fruit. Behind the Barn of household, there is a bigger field for growing crops.



small family farming in Dealu Frumos



6. Liquor — as an agricultural product of the community

Apple, pear, sour cherry, cherry, apricot, plum, peach, raspberry and cherry plum (Corcoduș) are often grown by villagers in their kitchen garden; among them, the villagers use apple, pear, sour cherry, apricot, plum, peach and cherry plum to make liquor and the most popular one as well as the most commonly used one is cherry plum (Corcoduș).

Now, this kind of homemade liquor is only a family drink, because it is illegal to sell it, therefore, the establishment of a cooperative could legalize this situation. Sometimes there are large amounts of fruit harvest but there are too few machines to process them to liquor. Besides, it also lacks storage spaces which is large enough to contain both the fresh fruit as the main ingredient and the liquor. Basically, a proper cooperative can help the community to set up a variety of marketing strategies, so that the local made liquor can be promoted more extensively. As a result, the liquor is not a family agricultural product anymore, instead, it is an agricultural product of the community.

7. What is “Cooperative”?

A jointly owned enterprise engaging in the production or distribution of goods or the supplying of services, operated by its members for their mutual benefit, typically organized by consumers or farmers.

Seven principles and values of cooperative:

1. Voluntary and open membership
2. Democratic member control
3. Economic participation by members
4. Autonomy and independence
5. Education, training and information
6. Cooperation among cooperatives
7. Concern for community

8. The liquor cooperative

The liquor cooperative is a kind of agricultural cooperative, which includes a series of interconnected marketing activities involving planning production, growing and harvesting, food processing, grading, packing, storage, transport, distribution and sale; its primary purpose is to add value to primary products, i.e., fruit. In brief, the cooperative provides machinery and equipment to the members, i.e., local farmers, in order to produce more liquor for sale as well as reduce the members' joint costs. The ultimate goal is to promote local-produced liquor more efficiently and effectively, thus bringing more benefits to the villagers.



The sour cherry liquor made by Alina Șamu, a local resident of Dealu Frumos.



Cherry plum (Corcoduș)

9. The designed cooperative vs. the communist collectivization of agriculture in Romania

Romanian land collectivization began in 1948 and ended in 1962. Still till now, some old people in Romania, who suffered from the effects of the collective farming policy during the communist regime, have an extremely negative impression of a cooperative. Because during that period all villagers were forced to join this kind of collective of tillage association (*întovărășiri*) founded by GAC *Gospodării Agricole Colective* (Collective Agricultural Institutions) and GAS *Gospodării Agricole de Stat* (State Agricultural Institutions). Meanwhile they were also coerced or paid to promote communism to the public, which however clashed with the traditional hierarchical structures of the Romanian villages. Peasants from villages entered GAC not only with their land, but also their property including barns, villas, warehouses, farming tools, farming vehicles and working animals. In addition, obligatory quotas of the agricultural production from each farmland were mandatorily and brutally levied.

Collectivization, which caused the peasants to lose their independence, dignity and identity, seriously harmed the Romanian villages and society, at the same time, the industrialization was also forced to promote. These two main reasons led to a series of serious social problems accelerating the decline in the rural population, young people moved to the cities as well as the Saxons immigrated back to Germany or Austria. As the matter of fact, the families during that time suffered from poverty, while interest in work plummeted.

The land collectivization in Romania are also called "the violence collectivization" due to the abusive measures, which were often used by the communist party to enforce the collective agricultural policy. This happened not only in Romania, but also in most of former communist countries in the 20th century, where the collective farms lacked the principle of voluntary membership, as a result, this communist collectivization is regarded as "pseudo-cooperative".

The designed liquor cooperative followed the seven principles of modern cooperative, in which the members i.e. local farmers can participate voluntarily, instead of being forced, that is the most significant difference compared with the communist collectivization. Besides, the members do not need to involve most of their property, they only need to bring their own harvested fruit to the liquor cooperative. Here spaces, machinery and equipment are provided in order to produce larger quantity of high and stable quality liquor for sale. In fact, obligatory quotas of fruit are also not necessarily required, the members can decide by themselves how much amount of fruit should be provided to the cooperative, depending on their harvest.

Unlike the communist collectivization, which weakened the peasants' belongingness to their own land; liquor cooperative operating in a democratic way dedicates to strengthening the dignity and identity of local farmers in the village by adding value to primary products. In brief, through the food processing, liquor cooperative enhances the value of primary products, which then could become a specialty of village. Simultaneously, using a series of marketing methods to promote it, so that both the villagers and community gain benefits as well as develop local tourism jointly.

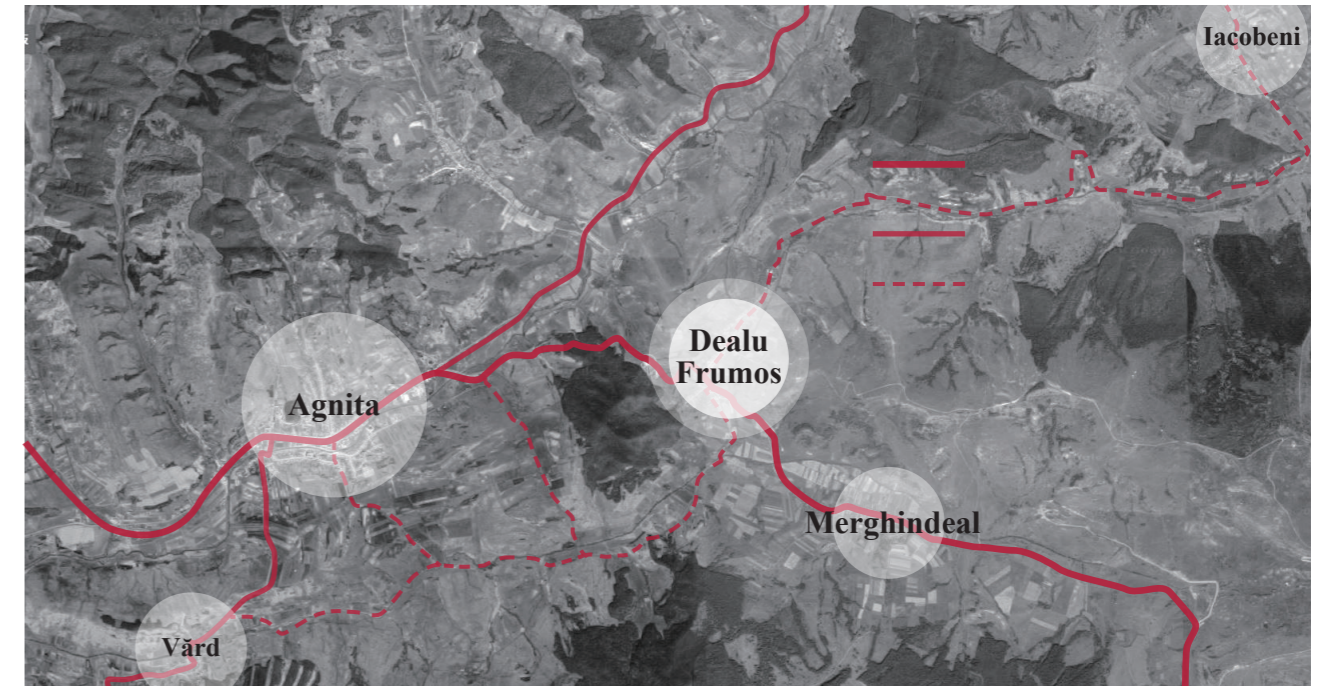


10. Location of design: Dealu Frumos

Dealu Frumos, as known as Schönberg, is part of Merghindeal municipality, Sibiu, Romania. The nearest village called Merghindeal is only around 3km at the south-east side of Dealu Frumos. Dealu Frumos is also near a bigger town called Agnita, which is about 7km to the west. These three regions have all established since the Middle Ages, where also have their own fortified churches. However, there is only one main road (DJ105) connecting Dealu Frumos with Merghindeal and Agnita. There are still hundreds of villages like Dealu Frumos in Transylvania. Take Dealu Frumos as a model of establishing liquor cooperative, using some abandoned components of space of the fortified church as a place to produce, store and sell the local made liquor. In the future, this kind of liquor cooperative could be founded in some similar villages.

When the liquor cooperative makes profits for the community, it could help to defray the construction or improvement of infrastructure, such as the road connections, so that the liquor will also be transported and sold out more efficiently.

- current main connection road through Dealu Frumos
- current main connection road
- - - future designed traffic network



11. The current situation of the fortified church in Dealu Frumos

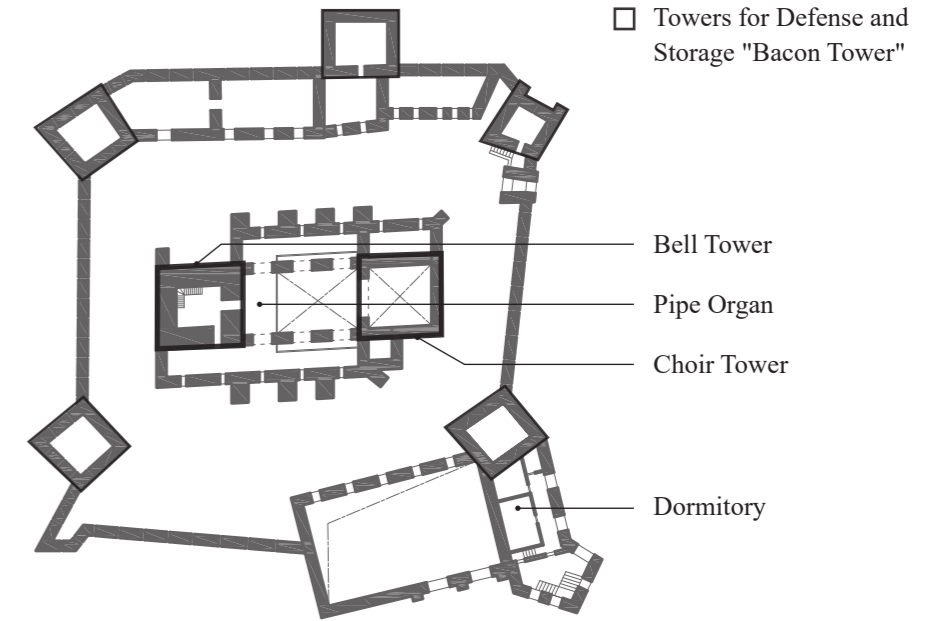
Since 2003 the fortified church in Dealu Frumos has been leased to the UAUIM university, Bucarest, which rehabilitates the church and holds variety of study-conferences in it. This renovation is still in process. Some spaces connecting the fortified wall have also been renovated and given the new functions; for example, there are a dormitory and a big meeting hall at the south side to the church, where the university holds its sommer school and different activities. This meeting hall is also an important communication hall for the whole community, where the villagers hold the weddings, meetings and festival celebrations, take Christmas for example, the former Saxons inhabitants coming back offer gifts for the local children. That means, this location of the church is still the "heart" of the community, still the church remains unused.

12. The interview with the locals

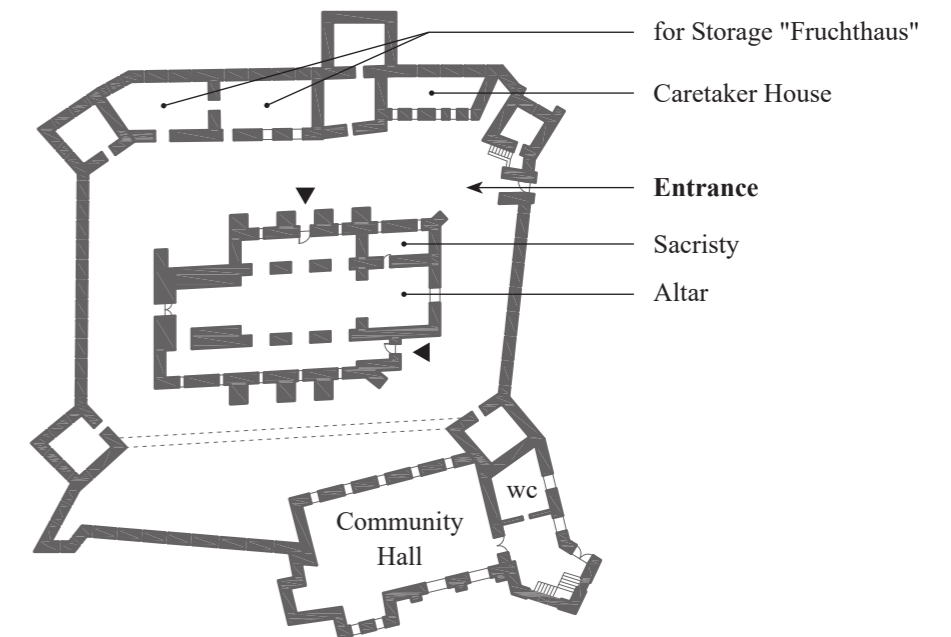
Although the villagers are glad that a series of conferences held in their village, still they hope that these activities could have deeper connection with the community, so that the local highlights and beautiful landscape will be better promoted; furthermore, they want to create more oppotunities to gain incomes and contribute to the community.



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current + original functions



13. The process of making liquor

The process of making liquor will influence the planning of spaces, which will be set up in the current unused and abandoned interior spaces of components of the fortified church.

1. COLLECTION

The fruits grown by the villagers are collected and classified according to their categories and qualities, both the decayed fruit and the un-ripened fruit cannot produce liquor. Then the fruits must be washed clean without any soil, dust or other contaminants.

2. MIX

After washing and drying the fruits appropriately, putting a sufficient amount of the fruit in a large basin and crushing it into mash; simultaneously adding a certain amount of sugar, more sugar equals to more alcohol at the end of producing process.

3. FERMENTATION

Mix the yeast in the fruit mash to begin the fermentation process, which can be accelerated by relatively high temperatures and a certain degree of humidity. Nonetheless, this process usually takes several weeks. During this period, it also produces some waste products, which should be removed regularly from the mash. This fermenting mash is now increasing.

4. DISTILLATION

After the fermentation, the mash first becomes the raw distillate spirits, which will be collected and distilled again in order to get the fine spirits. Later, the fine spirits will be tested its composition and the alcohol content, and then to decide how much water or other additives should be added, so that the nice drinkable liquor is produced, of which respective quality requirements are sufficed.

The typical alcohol contents of liquor are usually sought around 40 percent, the more times of distillation are done, the higher alcohol contents are produced.

5. STORAGE

Finally, the liquor can be stored in barrels at least five years, during this ripening period in barrels, the liquor is also added sugar water occasionally in order to compensate for the loss of the alcohol content changed over time. As a result, the liquor can be bottled and ready to sale.



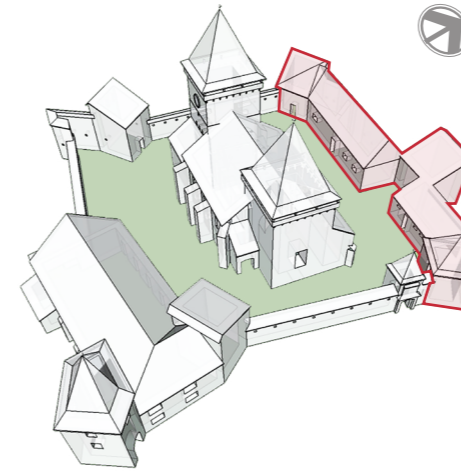
the copper distillery equipment



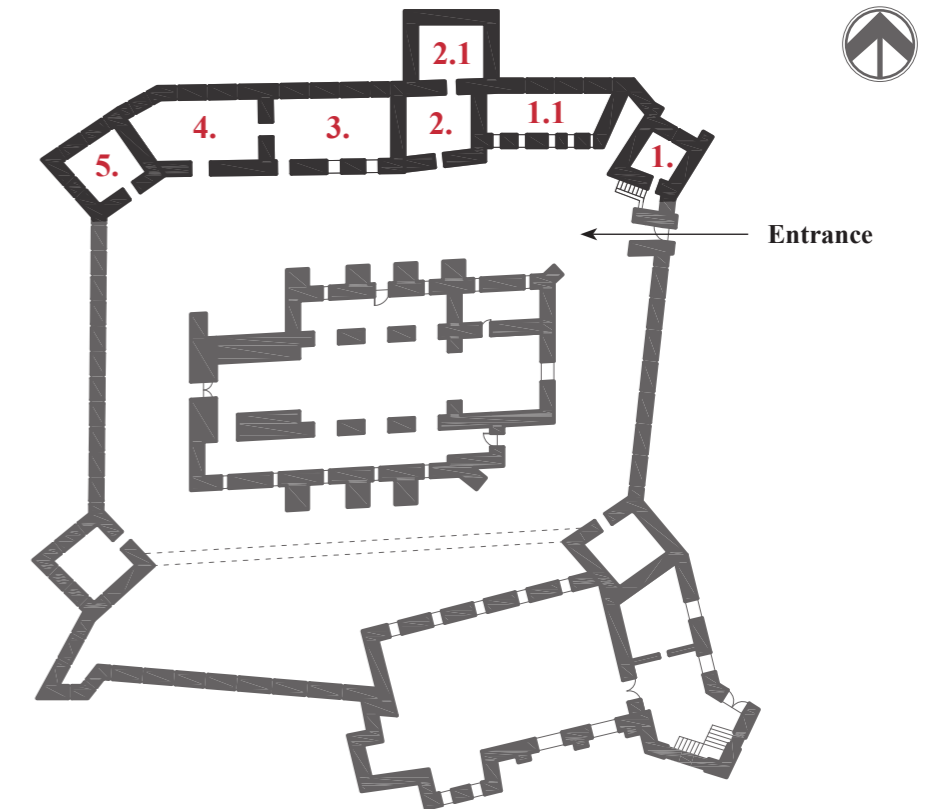
liquor in barrels

14. Design description

Some spaces and structures of the fortified church in Dealu Frumos have not repaired yet, especially the buildings on the north side, which will be the planned area of the design. According to the process of making liquor, the spaces arrangement is sequentially from east to west, due to the main entrance, which is on the east side of the fortified wall, so that the circulation is clear and efficient. Because these spaces have lost their former functions, therefore, the design aims to arrange the new using possibilities of these unused spaces, meanwhile the new set functions are related to the old features, for example, the previous storage towers, as known as "bacon tower", are used for both the storage of the raw materials and the fine made liquor stored in barrels or bottles at the present design.



- 1. COLLECTION**
 - 1.1 Washing
- 2. MIX**
 - 2.1 Gathering the Sugar and Clean dry Fruit
- 3. FERMENTATION**
- 4. DISTILLATION**
- 5. STORAGE**



GROUND FLOOR
new functions
S: 1/600

15. The new connections between the liquor cooperative and fortified church

During sieges, the fortified church not only took the responsibility of protecting the villagers, but also tried its best to keep the life and activities of the whole village working properly. That means, the fortified church substituted for the entire social functions of the community. Therefore, inside the fortified church, several components of different uses were built, where the villagers lived and worked together as collective. In the case of Dealu Frumos, the storage houses, also known as "Fruchthaus", were shared by people. These components of building including the former storage houses, caretaker house and three towers will be transformed into liquor cooperative, of which the new given functions are related to the collective life inside the fortified church in the Medieval. Moreover, unlike the collective life during sieges, that only the Saxons villagers lived inside the fortified church; in the new design, local people of different races, i.e. Saxons, Romanians, Hungarians and Romas, can participate in the liquor cooperative. They can not only introduce liquor to visitors, but also the interesting history and architecture of the fortified church, of which the evangelic church will be entirely rehabilitated and preserved as a symbol and memorial for the past.



the components of building include some storage houses, living units and towers.



the altar in the fortified church of Dealu Frumos

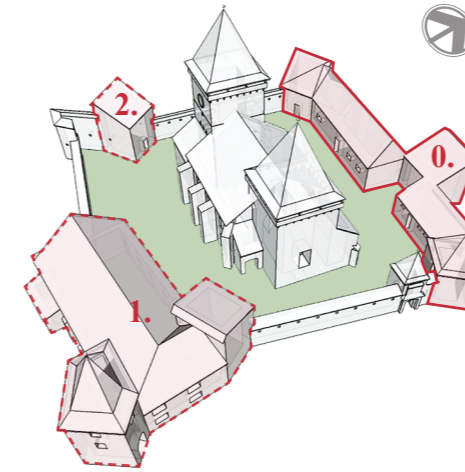
16. The new relationships between the Romas, the liquor cooperative and the community

For centuries, there are a lot of prejudices about Roma, they were not allow to enter the Saxons villages, not to mention going in to the evangelic churches. However, after the Saxons migrated back to Germany and Austria, the Roma "occupied" some houses of these former Saxons inhabitants as their own living dwellings, before that, the Roma often lived in a wandering life. Even though the Roma have settled down in the villages, they are still often rejected by both the Saxons and the Romanian villagers. Luckily in Dealu Frumos the Roma have peaceful relationships with other villagers; the Roma here are farmers and sometimes they also work as a "day labor", which is a kind of contingent work.

While the liquor cooperative occurs in the former fortified church, it offers the new job opportunities for all villagers; the Roma can enter the church not only as the workers of the liquor cooperative, but also the inheritors of culture. As the matter of fact, through the inhabitants working together, the social cohesion of the community will get stronger.



Inside the fortified wall ring, there are some fruit trees with plenty of fruit, which will be picked by the workers of the liquor cooperative and also the tourists experiencing the local agricultural life. This fruit harvest can be used for making the liquor as well.



The Sequence of Renovations:

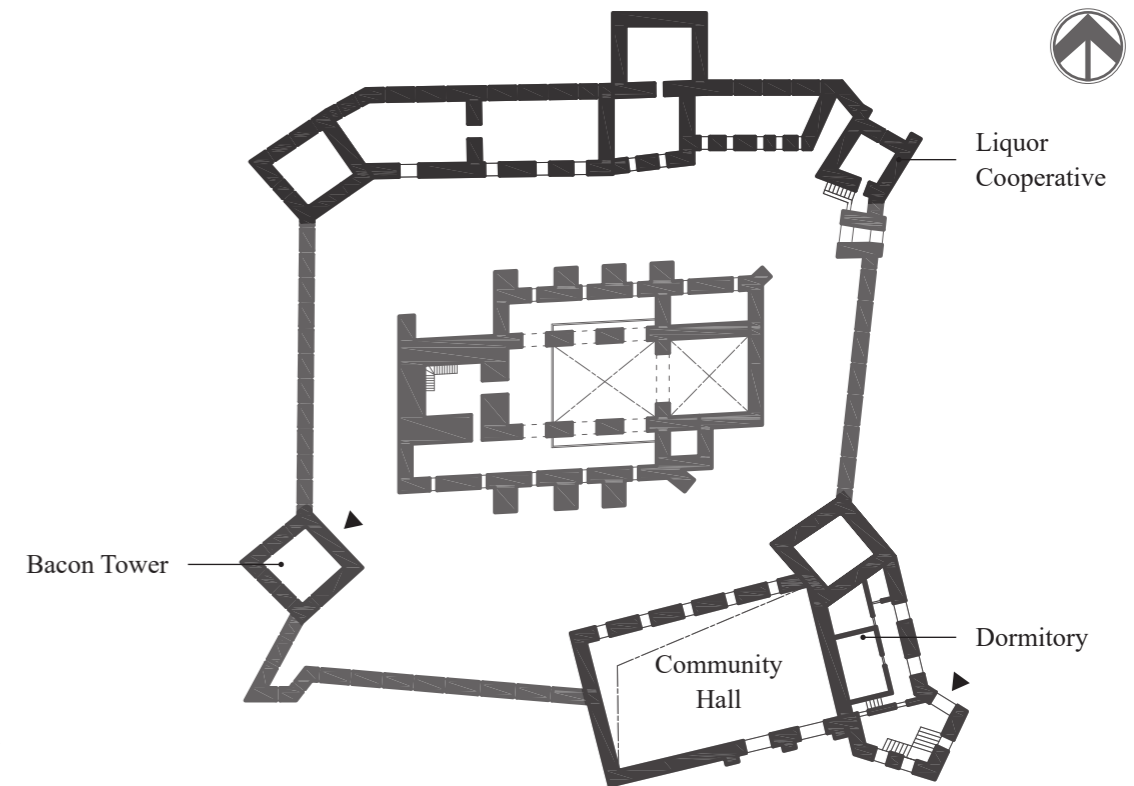
- 0. LIQUOR COOPERATIVE
- 1. COMMUNITY HALL and DORMITORY
- 2. BACON TOWER

17. The further establishments in the fortified church after the liquor cooperative

Once the liquor cooperative is running successfully, a part of the operating profits can be used for the further renovations and planning. First, the current community hall will be newly renovated as well as the dormitory, which will be improved as a hostel for tourists; when there is no study camp and conference hold by the university, it will be open to the public. Then, after the first renovation, the south-west tower will be rehabilitated into a "bacon tower" as a symbol of the continuity of the medieval life, which will offer the villagers a place, where they can hang and dry their homemade bacon and ham as well as sell them as another product of the village. In addition, it is better to think about which items matching the liquor the best will be bought by tourists. Third, the road network will be improved and constructed in order to connect with the adjacent areas more easily, therefore, the products made in the village will be better outwardly transported and sold.

"Only beautiful landscape is not enough to attract people!"

Seven villages with fortified churches in Transylvania have been already listed as a UNESCO world heritage site such as Biertan, Viscri and Prejmer; so why people want to travel other villages instead of these seven? It is not only important to create the different attractive points of the villages, but also necessary to improve and build infrastructures, so that tourists would like to stay and buy something, thus, to activate the villages and increase economic sources.



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new functions
S: 1/600



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