









The bread itinerary extends in an area particularly rich in water, with abundant springs and fountains that provide several drinking sources for the hikers.

In the past fountains were the sole sources of water supplies for the village, where both men and animal drank. They also were aggregation spots, where women met to do the laundry with lye and where they exchanged information and chatted about the goings-on of their lives.

Along the itinerary, besides the many fountains and springs, there are several panoramic areas with view of the village of Trentinara, of the thick vegetation of its mountains, and the plain of Paestum and its sandy shore. There also are finds of industrial archaeology, like the remains of the Roman aqueduct and the "Calcare", circular stone structures where, through well- established techniques, lime was produced.

## The grain mills

For long years some of these springs fed the ancient grain mills built along river Solofrone, thanks to the expert use of water that was diverted from its natural course and conveyed to large collection tanks, from which it flowed – through a channel - to the mill tower. When the distance between the tanks and the mills was large, the channel, which ran on solid walls – emptied in a series of arches that reminded of the unwinding of Roman aqueducts.

The towers for the drop of water were the elements that better marked the horizontal grain mills: usually built in the back of the building, had variable height between 4 and 12 meters.

Views of the Serra mill

The rotating upper millstone, rubbing the wheat against the inferior one, caused its crushing. This way they obtained flour that was then expelled by centrifugal force. Since the wheels were subject to wear and tear, they were made of very strong limestone and were constantly bushhammered to ensure maximum power. In particular, the inferior wheel was carved with radial furrows that had the double effect of improving grinding power and expulsion of flour. The grain mill better conserved in the area of Trentinara is called Mill of Serra and belongs to the Passaro family.

It is still possible to observe the stone arches that supported the water conduit used to set grindstones in motion, the tower for the drop of water and its final part, which was a room with barrel vault, located below the room used for grinding.





Traditional processing of bread in Trentinara

After such a fall, water acquired the necessary

power to rotate the hydraulic wheel placed hori-

zontally inside the tower and, through the axis

fixed to the vertical turbine (ritrecine), transmit-

Wheat, poured in a hopper, was conveyed be-

tween the two horizontal millstones through a

ted rotation from the wheel to the millstone.

central hole opened in the upper one.



## The itinerary

Starting from provincial road no. 13, near the Cavallino bar, the itinerary passes next to the Vetuso Fountain, continues in a path till the Mill of Serra, goes beyond the stone arches of the ancient water conduit and leads to a ground full of rocks, junipers, hornbeams, brooms and many varieties typical of the Mediterranean Maquis. It then climbs up gradually, skirting the Calabrese farm and the L'Aia B&B. After crossing the provincial road, following indications towards the Green Park agritourism, it meets the Voso Fountain on the left side. Here the vegetation changes as the itinerary reaches the foot of Mount Soprano, among woods of chestnut trees, olive trees, holm-oaks and rich brushwood.

The itinerary foresees a stop at the Green Park agritourism, where it is possible to taste fresh baked bread in wood burning ovens and attend

to its processing. It then continues till the springs called Ospedale (Hospital) and Nome di Dio (Name of God), in front of which is a large farmyard where grain threshing (pisatura) once took place. The itinerary continues to the Fontana che Assecca (Driedup fountain), from where it is easy to reach the

village of Trentinara, through a panoramic road in Contrada Perato. Here it is possible to visit the characteristic old town center, where the bread production cycle is concluded by more bread baked in wood burning ovens. In this locality is the church where bread is blessed during the traditional Bread Celebration in August. From the panoramic square and following the indications for the Tremonti pathway, it is possible to return to the starting point through an easy trail that leads to River Solofrone and the Mill of Serra after crossing antique stone terraces, long rows

Ancient bridge on River Solofrone

of dry-stone walls and several ruins of traditional technologies that are the symbol of the close ties between the inhabitants and their territory.

