

# REPORT OF PILOTING OF THE SOLUTION FOR INTEGRATING TRADITIONAL FOOD PRODUCTION AND CULINARY TOURISM IN COMPANY LEVEL



**BASCIL PROJECT, 2025**

**KRINOVA INCUBATOR & SCIENCE  
PARK**

**Interreg**  
Baltic Sea Region



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RESILIENT ECONOMIES AND COMMUNITIES

**BASCIL**

# PILOTING IN NUMBERS

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**70 food producers piloted  
new or updated services  
in 2024**

**10-15 food producers  
planning piloting 2025**

**Ca 12 500 visitors  
enjoyed updated or new  
services**

**In average there were ca  
180 visitors in each pilot  
company during piloting**

**Ca 93% of food producers  
plan to continue in the  
future**

**Ca 90% said that new or  
updated services are  
economically beneficial**

# PILOT COMPANIES

## ☀ Estonian Wine Trail

- Valgejõe Winery: New cooking class package integrated with wine tasting
  - Habaja Winery: Wine tasting experience package for groups
- Uue-Saaluse Winery: New 7 packages for small and big groups and individuals
  - Järiste Winery: New group tours in cooperation with local manor

## ☀ Norwegian Cider Route- Western Norway

- Ølmheim siderhage cidery: updated tasting, pairing and orchard walks
- Skarbø gard and Lingebakke cidery: pairing local cider with home made pizza
- Syse gard cidery: pairing local cider with other traditional products of the region
  - Apal sideri cidery: Boat Cruise with cider tasting

## ☀ Jõgevamaa Sets The Table from Estonia

- Ole Mari goat and herbal farm: New educational programme for children
  - Meemeistrid honey farm: Updated farm visit programme, new packages in cooperation with tour operators
- Juulamõisa cafe: Integration of dining service with tasting of own local products
  - Ulge Winery: Wine tours and tastings, recreational services
- Tädirutt Nokitseb chicken farm: Interactive and educational farm experience programme, personalized egg box selection

# PILOT COMPANIES

## ☀️ Klaipeda Stone Road from Lithuania

- Villa Rusnė: New tasting experience
- Tadas Mockus milling and oil pressing farm: New online sales channels
- Vida Viskontiene bread baking: New on-spot educational experience
- Žydrūnas Drazdas home wine production: Updated tasting package
- Petras Pušinkas honey farm: New educational tours and fun lectures

## ☀️ Taste researchers route (TRR) from Latvia

- Bruzilas beef farm: New biotype nature trail with quizz and QR codes
- Lejarskroki rabbit and goat farm: New trail Nature values for food, participation in home cafe days
- Mežtrautu Siers cheese farm: participation in culinary festival and open market
- Nicas Siers cheese farm: participation in culinary festival and open market
- Piena Aitas sheep and goat farm: Masterclass and degustation for groups
- Cooperative Provinces Produkti: participation in culinary festival and open market
  - Pilslejas Beef farm: Masterclass of beef in farm and on-spot

## ☀️ Latvian Cider Route

- Mr. Plume cidery: Updated programmes with orchard excursions, refreshed brand
- Abuls cidery: cheese and cider degustations, participating in home cafe days
- Sabile cidery: updated tasting and excursion packages, stopover for weddings
  - Turkalne manor cidery: Updated excursions, food and drink tasting
  - Lauskis cidery: public harvesting event with tasting and excursion
- Abava cidery: Non-alcoholic beverage tasting, ticket sales using online-platform

# PILOT COMPANIES

## ☀ Timeless Flavours network from Lithuania

- Sleves Ukis fruit farm: New educational programme
- Panekelpiu Kaimas agrotourism farm: New Elderberry workshop
- Šušves Midus honey farm: Updated educational programme
- Skemiu Traktierius farm: Updated educational programme mixed with cultural experiences
  - Pociūnėliai Community gourmet: New educational workshop and tasting of beetroot products

## ☀ Pomorskie region from Poland

- Gościna Agritourism gourmet farm: New culinary workshop
- Chwastowe Pole gourmet farm: New Slow Life workshop
- Tabun Cidery: Cider tasting with food pairings, cider making workshop
  - Eko Elita organic vegetable and beef farm: New farm tour
  - Kashubian Herbs farm: Herbal and culinary workshops
- Makowa Koza goat farm: Cheese making workshop with tasting
  - Miodolandia honey farm: Workshop with beekeeper
- Podkowska goat farm: Cheese making workshop with tasting
- Podole Wielkie distillery: Guided tour with tasting and food pairing
  - Smaki Kaszub delicacies: New cooking workshop
- Statkiewiczówka cheese farm: Cheese making workshop with tasting and tour
  - Witann Anna Witkowska meat farm: Outdoor food making

# PILOT COMPANIES

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## ☼ Lubuskie region from Poland

- Piekarnia Anters bakery: Baking and confectionery crafts academy
- Gospodarstwo agrotourism farm: Culinary Weekend workshop
- Malinowka farm: Nature walk with wild plant collecting, cooking workshop
  - Smaki Przulasek gourmet farm: Cooking workshop and tasting
- Sad Solniki fruit and vegetable farm: Farm cafeteria and coffee shop
  - Salcum-Fixum meat farm: Factory tour and tasting
- Winnica Kinga winery: cooking workshops and wine pairing
- Progusta coffee roastery: roastery tour and demonstration, tasting

## ☼ Saimaa region from Finland

- Marjatila Teittinen berry and vegetable farm: Summer bag with local products
- Luonto-Taipale berry and vegetable farm: Wellness day with horses
  - Päivi-Angervo farm: Wild herbs guided tour
- Kannelniemen meat farm: Spring event with pop-up restaurant
- Ingin sheep and beef farm: Farm visit programme with a twist

# PILOT COMPANIES

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## ☼ Skåne region from Sweden

- Ivögården Mat och vingård restaurant and hotel with small winery: Vineyard Weekend tasting for locals, English language programme
  - linas och binas honey farm: self-guided experience and knowledge garden tour
- Österlenbryggarna brewery: Beer tasting programme

## ☼ Vogelparkregion Recknitztal from Germany

- “Gutes aus Neuenrost” fruit spreads and liqueurs: Ad-hoc guided tour in garden and production facility, participation in open garden event
- LandDelikat roastery: Coffee roasting workshop, summer cafe, evening events
  - Männerhobby distillery and brewery: rum and ging tastings, chocolate experience workshop
  - Ostseemühle gourmet: „Flour mill“ experience in farm shop
  - Senfmühle Schlemmin gourmet: regional products offer
    - Salzmanufaktur Mecklenburg-Vorpommern salts: Regional breakfast with/without brine inhalation

# HIGHLIGHTS AND SUCCESS STORIES

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- ✿ Enthusiastic children groups in OleMari farm (EST)



- ✿ Exciting cooking together programme in Valgejõe winery (EST)



- ✿ Local cider and product tasting in Syse Gard (NOR)





# HIGHLIGHTS AND SUCCESS STORIES

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- ☀ Orchard walk in Mr.Plume cidery (LAT)



- ☀ Beef masterclass near shopping center in Saldus (LAT)



- ☀ On-spot bread making workshop of Vida Viskontiene (LIT)



# HIGHLIGHTS AND SUCCESS STORIES

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- ✿ Educational programme in Šušves Midus honey farm (LIT)



- ✿ Cooking workshop experience in Smaki Kaszub (POL)



- ✿ Workshop with beekeeper in Miodoloandia farm (POL)



# HIGHLIGHTS AND SUCCESS STORIES

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- ✿ **Baking Academy in Piekarnia Anters bakery (POL)**



- ✿ **Spring event letting cattle to the fields with pop-up restaurant in Kannelniemen farm (FIN)**



# HIGHLIGHTS AND SUCCESS STORIES

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- ☀ Garden tour experience in linas och binas honey farm (SWE)



- ☀ Ad-hoc guided tours in Gutes aus Neuenrost (GER)



# OVERALL CONCLUSIONS

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## ☼ Culinary Tourism as a Growth Driver

- Despite varied scales (small family farms vs. more established food SMEs), nearly all pilots found that adding or refining culinary tourism experiences (e.g., tasting events, farm tours, cooking workshops) boosted brand visibility and direct sales.
- On-farm experiences and events proved especially important in countries with strict alcohol or marketing regulations, providing a unique way to “tell the story” behind products.

## ☼ Seasonal & Off-Season Innovation

- Many producers successfully addressed their “low season” by developing new activities (e.g., cooking classes, indoor tastings, orchard/winery tours for small groups).
- Off-season experiences helped stabilize revenue throughout the year, even if these services brought smaller, more intimate visitor groups.

## ☼ Collaboration & Cooperative Models

- Several pilots showed that joining forces—whether through a cooperative (e.g., “Provinces Produkti” in Latvia), local tourist boards, or cross-promotional events—amplified impact.
- Shared stands at festivals, pop-up markets, or “farm clusters” allowed small producers to pool resources, draw bigger crowds, and offer richer visitor experiences.

## ☼ Direct-to-Consumer Channels

- Pop-up stores, local festival participation, e-shops, and even vending machines (for fresh beef in Latvia) connected producers to consumers eager for short-food-chain transparency.
- By combining onsite tastings with product sales, many SMEs found that visitors purchased more after learning the backstory and sampling the goods.

## ☼ Time & Capacity Constraints

- The major limiting factor for almost every farmer or small producer was balancing production work with new tourism tasks (hosting groups, marketing events, travel to fairs).
- Often, a single family or a very small team runs the entire operation—leading to scheduling bottlenecks and limited ability to expand tourism offerings quickly.

# KEY LESSONS LEARNED

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## ☼ Hands-On Experiences Drive Engagement

- Workshops (cheese- or bread-making, beef or fish cooking, orchard/winery tours) significantly boosted visitor satisfaction.
- Interactive elements—like nature trails with QR-code quizzes, the chance to pick garden produce, or direct contact with animals—created memorable impressions and stronger word-of-mouth.

## ☼ Well-Targeted Packages & Tiered Offerings

- Several wineries and farms introduced multiple package tiers to cater to different audiences (e.g., small private groups, larger tour operators, families with kids).
- Tailoring the content (e.g., simpler cooking for families, advanced tasting notes for foodies) increased appeal and repeat business.

## ☼ Off-Farm & Collaborative Events Matter

- Producer success was not limited to on-farm visits alone. Pop-up stands at regional festivals or community markets exposed them to new clientele, effectively acting as mobile “brand ambassadors.”
- Partnerships with local restaurants, manors, or other attractions created multi-stop routes—a strong draw for organized tour groups.

## ☼ Importance of Storytelling & Education

- In pilot after pilot, visitors proved very receptive to the farm’s or winery’s narrative: sustainable methods, animal welfare, local traditions, or historical building tours.
- Educational components (nature conservation, pollinators, “field to fork” demonstrations) added intangible value and justified premium product pricing.

## ☼ Infrastructure & Marketing Support

- Even relatively small investments—a pop-up sales stand, bilingual signage, simplified workshop spaces—helped producers accommodate guests more smoothly.
- Where external mentors/consultants provided marketing assistance (e.g., branding, social media promotion, website translations), visitor numbers and sales typically rose.

# RECOMMENDATIONS FOR FUTURE DEVELOPMENT

## ☼ Scale Up Incrementally

- Start with small, high-quality experiences (e.g., weekend workshops or seasonal pop-ups), then expand capacity and frequency as staff and facilities allow.
- Avoid overcommitting to large visitor groups if the farm infrastructure or staff is not yet ready.

## ☼ Strengthen Cooperative or Thematic Clusters

- Clustering with neighboring producers, local tourism boards, or thematically similar farms (e.g., “wine route,” “cheese trail”) appeals to visitors seeking diverse, all-in-one regional experiences.
- Consider joint marketing, shared booking platforms, and cross-promotional events.

## ☼ Engage Tour Operators & Local Tourism Centers

- For wineries, breweries, or farms near tourist routes, forging ongoing relations with tour operators ensures a consistent flow of group bookings.
- In rural regions, official tourism info centers can highlight farm visits or tasting packages as part of their recommended itineraries.

## ☼ Combine Digital & On-Site Sales

- Festivals and on-farm workshops drive interest but also funnel new customers to e-commerce sites, subscription services, or direct farm pick-ups.
- Maintain user-friendly online presence (social media, e-shop) to retain visitors’ loyalty after their trip.

## ☼ Keep Innovating & Diversifying

- Some farms are adding new experiences (e.g., fish smoking, orchard-based cooking, nature trails with interactive technology).
- Ongoing creativity fosters repeat visitation—visitors return to see “what’s new” each season.

# BEST EXAMPLES SELECTED FOR UPDATED MANUAL

## **Pomorskie region, Poland – “Podole Wielkie”**

A high-volume distillery-tour and tasting concept that drew approximately 750 visitors in just a few months. Their well-coordinated tours, strong online reviews, and a clear storytelling approach around local spirits helped them stand out among the pilot participants. Even with relatively large groups, they maintained a quality visitor experience, showcasing the power of storytelling to connect guests with regional heritage and artisanal production.

## **Klaipeda Region, Lithuania – “Duonos Ponia”**

Originally a traditional bread baker, this producer made a remarkable pivot to “edutainment” by hosting bread-baking workshops, folk-style parties, and on-demand mobile baking events. This transformation not only revitalized her personal enthusiasm but also attracted new audiences, including schools and international travelers. By focusing on interactive cultural experiences, she turned a routine product into a dynamic, story-driven attraction.

## **Pociūnėliai Region, Lithuania – “ŠUŠVĖS MIDUS”**

A mead producer who elevated its existing tasting experience—“Midaus upės tekėjo”—with multimedia enhancements (videos, slides) and interactive quizzes that integrated historical context. This refresh drew around 200 visitors, including a group from Japan, illustrating how a well-conceived educational element can draw both local and foreign audiences. The improved format enriched visitor engagement, showing that even heritage beverages can thrive with modern presentation.

## **Latvian Cider Route – “Abavas”**

A cider winery that hosted roughly 4,000 visitors from June to November, implementing a systematic, ticketed tasting approach. They also introduced non-alcoholic options, appealing to a wide demographic. By structuring time slots and ensuring a balanced mix of experiences, Abavas successfully attracted both local Latvians and international travelers. Their consistent approach to scheduling, marketing, and product variety earned them a reputation as one of the route’s top destinations.

## **“Provinces Produkti”, Latvia**

A cooperative in Saldus that adopted pop-up events, Friday markets, and participation in a major regional culinary festival, all while featuring multiple small producers under one brand. This strategy yielded 10–20% higher sales and significantly boosted brand awareness for the entire cooperative. By investing in a new sales stand, they showcased local products in fresh ways, demonstrating the advantages of cooperative marketing for small farmers.

## **Saimaa, Finland – “Kannelniemen Tila”**

A Highland Cattle farm that hosted a pop-up dining experience alongside the seasonal spectacle of letting cows onto summer fields. Approximately 150 visitors attended the event, blending a routine farm task with a tourist-friendly attraction. The farm’s approach not only generated on-site sales but also offered a genuine, memorable glimpse into Finnish rural life—proving how creative event design can transform everyday farm activities into must-see experiences.

## **Vogelparkregion, Germany – “Männerhobby”**

A brewery and distillery that introduced three themed workshops—rum tasting, gin-making, and chocolate sessions. These experiences quickly reached full bookings. Their success highlights the viability of hands-on, interactive content to educate and enthrall visitors, circumventing traditional marketing challenges by focusing on in-person, experiential learning.

## **Skåne region, Sweden – “Ivögården Mat & Vingård”**

Located on an island accessible only by boat, Ivögården Mat och vingård overcame logistical hurdles by hosting “Vineyard Weekend” getaways and adding English-language materials for international audiences. Approximately 40 participants joined their inaugural weekend events, complemented by increased local tourism. Their story underscores how targeted marketing efforts and a willingness to adapt can breathe life into an otherwise challenging location.

## **Norwegian Cider Route – “Syse Gard”**

In the scenic Hardanger region, Syse gard combined cider production with cured lamb meats for curated pairings. They welcomed 1,500–2,000 visitors, including many from cruise ships, showcasing how orchard tours and local produce can capture both domestic and international interest. Their ability to handle high foot traffic without compromising the authenticity of the experience set them apart in the Norwegian pilot.

## **Jõgevamaa, Estonia – “Meemeistrid”**

A honey producer that noted a tenfold increase in visitor numbers, thanks to personalized honey tastings, where tasting cups were labeled in visitors’ preferred languages. This extraordinary level of attention, combined with strong ties to tour operators and creative travel packages, positioned Meemeistrid as a top farm for many tour guides—a testament to the power of small, thoughtful details in drawing repeat business.

## **Estonian Wine Trail – “Uue-Saaluse Winery”**

This organic vineyard introduced seven distinct package offerings for various audiences, resulting in ~500 visitors over three months. By diversifying content—from corporate strategy retreats to family-friendly tastings—they dramatically broadened appeal. Moving forward, they aim to add further playful and educational activities, emphasizing that flexible packaging and tiered experiences can significantly boost a winery’s visitor numbers.

## **Lubuskie region, Poland – “Malinówka Farm”**

A small fruit and berry wine producer that launched “wild cuisine” workshops combining foraging walks, nature immersion, and communal cooking. Though serving smaller groups (~50 visitors during low-season testing), these sessions quickly sold out, proving a solid market exists for forest-to-table, hands-on culinary adventures. Their story highlights the success of specialized activities in bridging seasonality gaps.