

MINDS into MATTER – the "Book of Business"

Erasmus+ 2016-1-IS01-KA202-017090



Staff Book of Business

Na Stránce Farm, Zápy, Czech Republic

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1 THE PURPOSE

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2 THE TARGET

With the support of the experienced Mentors the best practices in the field of tourism and hospitality were developed. Training TURBOs, ie good and promising entrepreneurs aimed at finding the innovative ways for their further development and future improvement. We intended to improve knowledge, skills and competencies of the owners and the staff as well as the ways to increase profit of the business and sustainability in the fast growing area of rural tourism in Europe. The key goal has been sharing and multiplying the results with other businesses upgrading thus the level of provided services.

Mentors:

- PhDr. Eva Svobodová, Hotel School and College of Hospitality and Tourism Poděbrady
- Ing. Zuzana Hummelová, Hotel School and College of Hospitality and Tourism Poděbrady

Turbos:

- Hana Burdová, Na Stránce Farm, Zápy
- Michal Burda, Na Stránce Farm, Zápy

3 DO YOU WANT TO BE THE PART OF THE TEAM?

Staff and the work duties

Cooks: Extra staff is mostly wanted at weekends.

We need:

- practice confirmed by a school leaving exam or certificate,
- health card,
- interest in cooking and catering,
- creative access to menus,
- punctuality and reliability,
- responsiveness to clients' demands and wishes,
- stress resistance,
- ability to calculate prices and quantities,
- respect to hygiene rules and HACCP.

Service: The staff with the professional experience is wanted.

We need from you:

- knowledge of the basic kinds of service,
- knowledge of table etiquettes,
- ability to work under stress,
- keeping body and work hygiene,
- timekeeping and reliability,
- responsiveness to clients' demands and wishes.

Florist and outdoor/interior decoration designer:

We need professional help with requested arrangements for the events. Interest in design business, reliability, creativity and responsiveness to clients' demands and wishes are a must.

Transport: Offer your service for potential transport of the guests.

Housekeeping: If necessary we need the staff for cleaning.

Barn: On the ground floor there is a large hall equipped with stylish furniture with the capacity of 140 seated places, a bar and toilets, a prep room for catering. The upper hall is used for wedding ceremonies and exhibitions. Both halls can be used all the year round, if needed they can be heated.

In the houses: There are double and triple rooms, bathrooms (shower and tub), fully equipped kitchens (stove, fridge, microwave oven). The kitchens are accomplished by stylish furniture, hot and cold water and heating, in the rooms extra beds can be provided.

After the previous agreement the guest may bring their pet dog.

Prep-room and the bar: If the guests bring their own refreshment, they may use for its storing the prep-room. If agreed with the owners they may also use the bar, the drinks can be stored in the fridges which are for the guests' disposal. The serving staff will be provided by the guests or by the owners (which is a paid service).

4 AS THE PART OF THE TEAM KEEP UP WITH THE RULES HOW TO DEAL WITH A CLIENT

4.1 Meeting a client

- Greet the client by name.
- Introduce yourself, explain your position and responsibility.
- Explain the consequence of work.
- Be polite, friendly and patient.
- Listen to what the customer is saying.
- Offer the ongoing support.
- Explain potential changes.
- Be transparent – transparency is a critical factor in building trust and honesty, critical points when it comes to mistakes, transparency means that you have nothing to hide and you are not scared of feedback.
- Recognize responsibility = customer is always right.
- Kindness and gratitude will take you far, always say “thank you”.

4.2 How to deal with a client on the phone = proper call is a science 😊

- Give the name of our company when you greet the caller.
- Smile on the phone; your voice will sound more enthusiastic and friendly.
- Use the caller's name where appropriate.
- Keep a notebook and pen by the phone and note the caller's name, number, the date and time, and the message.
- Use open and closed questions.
- Check that the caller is satisfied with the outcome of the call before you finish = summarize what you discussed on the phone, especially repeat the times, places, dates.
- When finishing wish a guest to have a nice day.
- Let the caller replace the handset first, it sounds less abrupt.



Figure 1 – Wedding ceremony

5 ORGANIZING THE WEDDING EVENT

5.1 Your appearance

- Never show up to work sick and in dirty clothes. If you feel sick make sure to inform your manager (Ms Hana Burdová or Mr Michal Burda).
- You must arrive to work well rested and clean.
- Take a shower before you arrive.
- Put your personal stuff into lockers.
- Take off all jewellery and watches and place them into the locker, too.
- Put on clean chef's/waiting staff uniform and closed-toed shoes and a hat.
- Ladies pull their hair back in a bun.
- Wash your hands and put your apron on.
- Don't rub your nose, don't touch your hair when you work.
- If you have to go to the toilet, take your apron off. After the toilet wash your hands properly, first under hot water, get some soap and rub your hands, get among the fingers, under the fingernails, and your upper arms. Rinse your hands and dry with a towel.
- Don't drink or eat over the food being prepared. If you need a snack you must go to the designated areas.

5.2 The day before the wedding

- Switch on electricity in the houses, barn.
- Switch on water boilers.
- Pass the keys from the entrances and houses.
- Prepare the adequate numbers of the glasses and the layout of the room (if needed).
- Sort out the drinks brought by the guests.

5.3 On the wedding day

Hygiene and appearance of the cooking staff

Staff working in the kitchen work in a hot environment and under pressure. You must get enough sleep, exercise and fresh air. You should eat at regular times and drink enough to replace liquid lost through perspiration in a hot kitchen.

Suitable kitchen clothing must be protective, washable, and light in weight and comfortable. Chef's jackets must be double-breasted and have long sleeves. Aprons must protect the legs from any liquids which may be spilled. Hats prevent loose hair from falling into food and absorb perspiration from the forehead. Footwear must protect the feet, a neckerchief is used to prevent perspiration from running down the body.





One staff person will be available from the morning till the arrival of the guests and cooks.

He/she will:

- unlock the doors of the houses,
- switch on the cooling boxes and fridges,
- wash the outside tables,
- put the glass ash trays on the outside tables + stone table,
- put metal ashtrays outside and 1 at the grill area.
- pour fresh water into jugs and on the bar,
- prepare the glasses and plastic cups for soft drinks on the table in the barn,
- prepare the drinks offer,
- put the cakes and sweets on trays,
- put the benches for the outside wedding ceremony.

5.4 The day after the wedding

Breakfast is served from 8.30 to 10am or as agreed with the client. The staff arrives at the working place in clean uniforms at 7am.

- Settle the tables for the presumed number of the guest:
 - Set the clean ironed tablecloths on every table and all serving surfaces.
 - Prepare the glasses for juice and water, cups and saucers for coffee and tea.
 - Prepare cutleries, tea and coffee spoons, napkins, plates and bowls.
 - Prepare dessert plates and cutleries for the buffet table.
- Prepare bread and pastry baskets, salt and pepper shakers, toothpicks.
- Turn on the coffee maker – prepare coffee in the kettle by the number of guests:
 - 1 coffee pot = 6 portions of ground coffee for 12 cups.
 - In case of fewer guests serve coffee individually in small coffee pots or in case of groups from thermos flasks.
- Boil water into thermos flasks and prepare the basket with tea bags (check on satisfying variety of teas).
- Prepare cereals with a large spoon.
- Prepare the milk jug and the saucer.

- Cover the baskets with pastry by a napkin.
- Prepare baskets with fruit and trays with sliced vegetables.
- Prepare plates with butter, bowls with jams and honey.
- Prepare cheese, ham and smoked sausage platters.
- Switch on the containers with scrambled and hard-boiled eggs and sausages.
- Prepare yoghurts.
- Prepare water jugs with saucers, peel and slice the lemon.

6 ORDERS FOR HOUSEKEEPING STAFF

6.1 The Barn:

- Wash the tables, put the chairs on the dry tables.
- Sweep the floors in the barns, galleries included.
- Clear the waste baskets.
- Wash the floors.
- Wash the cooling boxes, leave the glass doors opened.
- Remove all the decoration apart of white veils on the galleries.

6.2 The Bar:

- Wash the bar and fridge, with the glass door opened.
- Wash all the stainless areas and the sink.
- Wash the glass ashtrays as well as metal ones.
- Clear all waste baskets.
- Clear the coffee maker with the steamer and milk pipe.
- Sweep and wash the floor.
- Sanitize the beer tap.

6.3 Toilets on the ground and upper floors:

- Wash all the toilets and urinals (put the pills into urinals), basins and mirrors.
- Clear the waste baskets.
- Wash the floor.
- Prepare new rolls of toilet papers and paper towels.
- Check for the liquid soap.

6.4 Prep Room:

- Wash all the tables and microwave oven.
- Wash the sink drain.
- Wash and dry the double sink.
- Wash the fridges.
- Sweep and wash the floors.

6.5 Garden and yard:

- Clear the fags, broken glass and other waste.
- Wash the tables.
- Sort out the waste and put it into the recycling containers at the village green (glass, plastic waste, paper).
- Roll out the dustbins into the green village.

6.6 Houses:

One house will be prepared at 11am the second at 12am.

- In the bathrooms wash the tub, the bath, the toilet, sweep the floor and polish the mirror; if necessary refill the liquid soap and prepare clean towels.
- In the houses sweep all the floors, not only in the rooms but also in the corridors, the needed cleaning tools and protective gloves will be provided by the owner.
- Prepare the extra bed for the next wedding.
- Prepare the adequate number of towels.
- Prepare the dirty bed linen for laundry.

- Check the houses before the departure of the newlyweds, report and list potential damage.

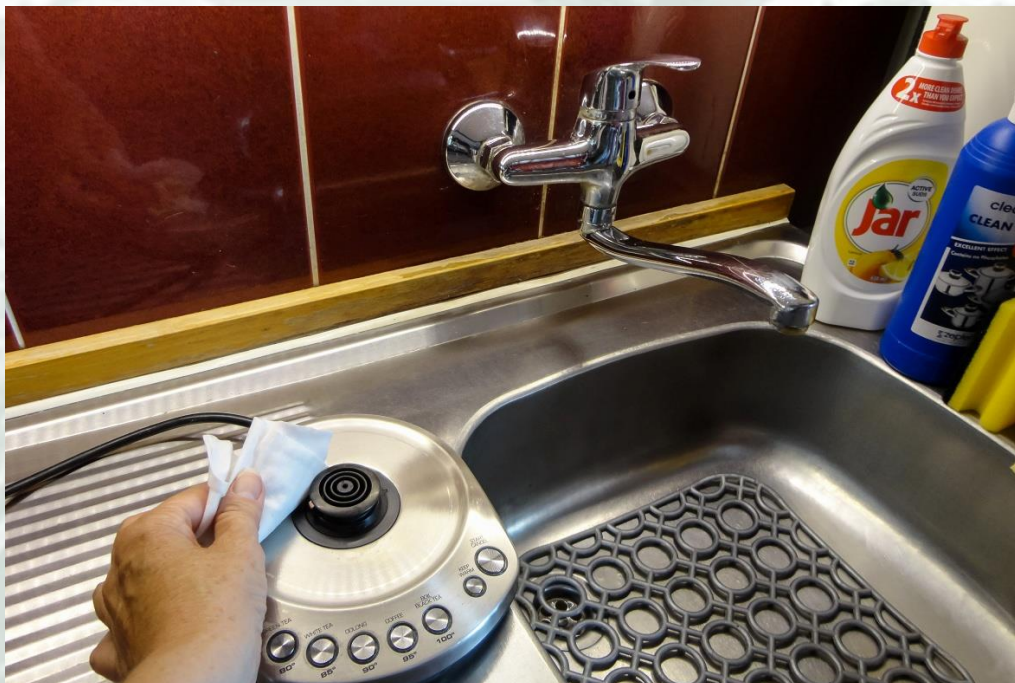


Figure 2 – Kitchen



Figure 3 – Kettle



Figure 4 – Bathroom

7 HOW TO RESPOND TO THE PROVIDED QUALITY?

A short questionnaire could be emailed to the client after the event. The guests' satisfaction can be reflected on the www.svatebnimistoroku.cz

8 HACCP

(Hazard Analysis and Critical Control Points)

- No customer wants to eat food prepared in a dirty kitchen. To keep kitchen clean we need: brooms, brushes, buckets, cloths, dustbins, mops, sanitising liquids, oven cleaners, plastic sacks, soap and washing powder.
- Good lighting is necessary (natural light is better than artificial lighting).
- There must be hand-washing and drying facilities including brush and soap.
- Toilets must never be cleaned by those who handle the food. Sinks and basins should be cleaned and thoroughly rinsed.
- Floors must be smooth but not slippery, without cracks and able to be easily cleaned. They must be washed at least once a day.
- Walls should be strong, washable and light in colours.
- Doors and windows must be clean and washed regularly.

9 CLOSING THE WORKING SHIFT

- Prepare the dirty bed linen for laundry.
- Check the houses before the departure of the newlyweds at 1pm.
- List and report potential damages.
- Return the keys from the guests to the owners.
- Check that all the electrical appliances are switched off and the taps are not running nor leaking.



Erasmus+

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- Hana Burdová, statek Na Stránce, Zápy
- Michal Burda, statek Na Stránce, Zápy

3 TURBOS

Hana Burdová is the graduate from the Secondary Economical School (1975) and she worked as the sales manager in the Artia, later as the accountant in the Orbis Publishing House. She always liked creativity, that is why she started since 1996 craft courses (basket making, weaving, flower arrangements) at the family farm in Zápý. In 2000 - 2007 she organized in the farm one-day festivals. Craftsmen performed here their skills, the visitors enjoyed the puppet show and folk dancing. Every year the exhibition was organized, e.g. the display of nativity scenes, gingerbreads, angels, historical costumes.

Michal Burda worked as an artist and graphic designer, he created many record cover designs, brochures and book designs, posters. Hana and Michal are a happy couple, having together 4 children and 3 grandchildren.



Figure 1 – Michal Burda, Hana Burdová

4 HOW THE BUSINESS STARTED

After the Velvet revolution in 1989 Hana and Michal decided to try their good luck in private business. In 1996 they bought the farmstead in a small quiet village Zápý, some 10 km from Prague. Step by step they reconstructed it as their goal was to live there and Michal could have a studio in a large barn.



Figure 2 – Front view – before reconstruction



Figure 3 – Front view – after reconstruction



Figure 4 – Side view – before reconstruction



Figure 5 – Side view – after reconstruction



Figure 6 – View from the courtyard – before reconstruction



Figure 7 – View from the courtyard – after reconstruction

But plans changed. It took years to reconstruct two houses and a barn. In 2001 their daughter married, which was the first wedding at the farm, starting the tradition. Her wedding inspired Hana and Michal and they started offering the wedding services, though in the beginning only 5 times a year. When interiors and surrounding large garden were adapted, more and more people wanted to have their wedding in the farm. Both houses were rented especially in the summer months by the guests preferably from the Netherlands. Two years ago it was decided to focus only on the wedding business, at present there are about 30 weddings organized in the farm.



Figure 8 – Wedding ceremony

5 PRESENT BUSINESS

Nowadays in the area there are two buildings providing 14 beds (plus 23 extra beds), traditional barn suitable as the socializing area (for dinners, parties), indoor swimming pool 6 x 3 m with circulation, sheltered large porch with garden furniture and grill, outdoor fireplace and a large garden (4000 m²) ideal for sport activities (football, table tennis etc.). The car park is available in the yard. All the premises or only a part of it can be rented according to a client's wish.

6 SPECIFICS OF OUR BUSINESS

- Wedding ceremonies and receptions.
- Family reunions.
- Classmate reunions.
- Dancing parties and smaller balls.

7 WHAT DO WE OFFER?

- Help to arrange outdoor wedding ceremonies (by the well, in the garden), in case of bad weather on the upper floor in the stable. On the farm premises civic and religious wedding ceremonies are available. In both cases it is necessary to contact the Register Office in Brandýs nad Labem (tel. +420 326 909 105).
- The registered partnership must be approved by the Register Authority Office in Kladno.
- For religious ceremonies the engaged couple must contact personally the church representatives.
- Accommodation – in both our houses there are double and triple rooms with bathrooms (tub, shower) and fully equipped kitchens.



- Buffet style breakfasts.
- Professional cooking and catering services.
- Laundry and cloth ironing in 24 hours or express service in 4 hours.
- Organisation of weddings, birthday and family reunion parties, company parties.
- Graphic design of invitation cards and promotional materials and printing.
- A photographer, a live band or a DJ.
- Sports activities (football, table tennis, archery ...).
- Presentation of traditional crafts (weaving, spinning, gingerbread decorating, straw products (potential participation of the wedding guests)).

- Projecting of your logo, stylish and elegant motives on the walls and on the dancing floor.
- Floristic services: wedding bouquets, bouquets for mothers, bridesmaids, car decoration, decoration of the wedding ceremony place, tables.



- Team-building packages.
- Incentive packages.
- Renting spaces for parties and dancing balls.
- Guided tours round the farmstead after previous booking. On display there is the collection of 33 dolls in national costumes, which are true copies of national costumes from Bohemia, Moravia and Silesia (the collection of Ms Františka Garlíková).



Figure 9 – Collection of dolls in national costumes

7.1 Wedding catering

Provided by Mr. Martin Fridrych – www.kuchar-kuchtik.cz

Menus: There is the choice from

Cold buffet:

- Yellow melon with ham
- Choice of pickled kinds of cheese
- Roast beef with horseradish sauce and celery
- Caprese mozzarella with basil and tomatoes
- Pieces of chicken in cream-based batter
- Small pork fillets fried in breadcrumbs
- Pickled cheese
- Caprese mozzarella with tomatoes and basil
- Olives in Provencal herbs
- Roasted chicken wings
- Mixed chips and salted sticks
- Riffettes (pork meat bread spread)

Warm buffet:

- Beef goulash with horseradish
- Grilled brie

Starters:

- Paté with cranberries and balsamic



Soups:

- Broth with liver balls and home-made noodles
- Slovak sauerkraut soup with smoked pork and sausage



Main courses:

- Pork with baby carrots, roasted green beans, and roast potatoes with dip
- Beef in red wine and mashed potatoes

Large grill:

- Turkey stuffed the royal way
- Roast piglet

Garden grill

- Shrimps grilled in rosemary and garlic
- Salmon in herbs
- Marinated Diamond steak with cranberries
- Corn-on-the knob
- Grilled vegies (pepper, eggplant, carrot)
- Chicken in thyme
- Marinated plank steak with cranberry dressing
- Grilled pine-apple
- Grilled pepper stuffed with cheese/goat cheese and garlic

Late dinner:

- Home-made Tartar from minced beef with fried toast

Salads:

- Coleslaw
- Vegetable platter
- Green salad
- Cuscus with vegetables
- Fruit salad
- Pasta salads
- Vegie platter
- Chinese salad with black mushrooms

Dressings:

- Garlic dip

- Grated horseradish with apple sauce

Side dishes:

- Bread
- Rustical baguette
- Ratatouille
- Parisian style with thyme and baby potatoes
- Mashed potatoes

7.2 Event Staff

- Cooking and waiting staff
- Florist and outdoor/interior designer
- Transport service – taxi available upon your call









7.3 Price list

Accommodation – 1st house **3000 CZK**

Accommodation – 2nd house **4000 CZK**

Additional extra bed 200 CZK

Dog 60 CZK / day

Swimming pool 600 CZK / first day, 200 CZK / next day

Accommodation Capacity

House No 1 (with the oven)

Ground floor: Double bedded bedroom + 3 extra bed

Ground floor: Sofa + extra bed

Ground floor (kitchen): 2 mattresses on the oven
+ 2 mattresses (extra beds) on the floor)

First floor: Three-bedded bedroom + 3 extra beds

First floor: Double-bedded room + 1 extra bed

House No 2

Ground floor: Double-bedded room + 1 extra bed

Ground floor: Three-bedded room + 2 extra beds

Ground floor: Sofa + extra mattress

First floor: Three-bedded room + 4 extra beds

First floor: Two-bedded room + 2 extra beds

7.4 We protect the environment

Dear guests,

Following the world-wide „Green Programme“ in accommodation, we beg you to inform us that you need your towels to be changed by dropping these on the floor. We can help in this way to the nature and life on the Earth, as the needless washing burdens the environment by wasting the water and getting the chemicals, mainly phosphates into the water circulation.

Your Na Stráncé Farm team

8 REFERENCES FROM THE GUESTS

8.1 Why do customers choose our farm for their events?

- An excellent place for a wedding, the owners are very kind, if necessary they help to arrange everything from flowers to beer. They cooperate with an amazing catering providers who are more magicians than chefs.
- We had our wedding in Zápy and we were highly satisfied. You can agree with the owner on anything, before the wedding I called her many times and had countless number of questions, she was very patient and any problem could be solved. Preparations, the wedding and the after-wedding day - everything was as agreed. We were highly satisfied and are for repeating our wedding again. The chef is very professional, his dishes are gorgeous as well as the way he treats his dinners. We can only heartily recommend this place!
- We were simply EXCITED! The farm is charming, the owners cooperate well, they are nice and patient, they provided an amazing and professional catering which is hard to describe in words. Already during the wedding about ten of our friends came and asked if we would mind if they have their wedding in the same place. I thing that those who could enjoy the wedding here will not like to have the wedding in any other place. emoticon
-we would like to thank you for all the arrangements for the lovely wedding of our daughter. We all liked the wedding very much and each of us was highly satisfied...

- I would like to thank you for all the services provided, everything was excellent, everybody liked the wedding and we will gladly recommend you to other potential clients.
- Many thanks for the wedding in your farm. We liked the place and the wedding itself a lot. Wishing you more charming weddings in the future!

8.2 How to evaluate the quality of our services

The guests may be sent a short questionnaire after the event. If the guests were satisfied, we beg them to vote for us on www.svatebnimistoroku.cz

8.3 Farmstead Na Stránci on the map



9 PHOTOGALLERY









10 WHAT TO SEE IN ZÁPY

Zápy is located in the Elbe Lowlands 20 km from Prague. In the village there are over 700 permanently living inhabitants, 40 years old in an average. Though the village is smaller, her history is over a thousand years old, the first reference is from 1052.

The dominant of the village is late-Baroque St. James Senior church. It has been listed as the cultural sight of the Czech Republic.

The church was mentioned for the first time in 1329. The present shape is the result of the reconstruction in 1750, when it was rebuilt according the design of Kilian Ignác Dietzenhofer.

Another sight worth visiting in the village are the 14th century ruins of a former stronghold in Ostrov by Zápy. Preserved to the present is the wall with a small window and ruins of the upper floor. The part of the palace was an oval tower. The fortification of the stronghold did not remain.

<http://www.zapy.cz/>



Zápy

11 WHAT TO SEE IN THE SURROUNDINGS OF ZÁPY

Brandýs nad Labem (3 km from Zápy) The former local ford has been of high importance since early Middle Ages, as it had been the cross point on the significant way from Prague to the North. The first written note is from 1304, when the market village with a bridge and a church had been mentioned.



Brandýs Castle from a bird's eye view

Brandýs flourished under the reign of Rudolf II., who used to stay here quite often. The Emperor on October 5, 1581 upgraded Brandýs to a royal town status. He also had the castle rebuilt and terrace garden redesigned in an Italian style.



Interior of the former synagogue

Since the first half of 16th century there was a significant Jewish community in the town, in the 19th century it presented 6 % of the population. The community has been today commemorated by the Synagogue from 1829 and the Jewish cemetery, one of the oldest in Czechia.

In 1813 three sovereigns met at the Brandýs castle: Austrian Emperor František I., Prussian King Fridrich William III., and Russian Tzar Alexander I. to plant the tactics against Napoleon. But even later Brandýs was visited by outstanding persons. In Brandýs served in the army the last Austrian Emperor and the Czech King Charles I. who loved the place and after being enthroned he bought the castle. At the yearly so called Audience with the Emperor Charles I. you can meet many cultural, political, army celebrities. In 2013 among the guests were Karel Habsburg-Lotrinian, the grandson of Charles I. with his daughters.

In April 1919 the President Tomáš Garrigue Masaryk paid a private visit to Brandýs, in March 1935 he was appointed an Honoured Citizen of the town.

The historical centre of the town has been since 1992 the Municipal Protected Zone. We recommend to visit a co-town of Stará Boleslav.

<http://www.infocentrum-brandysko.cz/>

<http://www.brandyszamek.cz/>

Stará Boleslav (5 km from Zápý)

Stará Boleslav was named by Boleslav I. who built here his castle in the beginning of the 10th century. It is a historical Czech town and the oldest pilgrimage site in Central Bohemia. Its fame originated from a major historical event: the murder of Prince Wenceslas by his brother Boleslav at the gate of the original St Cosmas and Damian Church on September 28, 935 (or sometimes already in 929). After his death, Wenceslas was proclaimed a saint by the church and became the patron saint of the Czech nation as well as the symbol of moral reinforcement during hard times.

In 2003, the St Wenceslas National Pilgrimage to Stará Boleslav was renewed and is now the largest official celebration of St Wenceslas Day (Czech Statehood Day, September 28). On this occasion the Pope Benedict XVI. visited the St Wenceslas basilica and held mass for over 50,000 people who had gathered in Stará Boleslav. Visit the St Wenceslas Basilica and St Kliment Church.

<http://www.infocentrum-brandysko.cz/cs/turisticke-cile/12/>

Čelákovice (7 km from Zápý)

The location has been settled since the Stone Age. The oldest written mention is from 1290, when Čelákovice became the sale and purchase subject between the Czech King Václav II. and the monastery in Sedlec by Kutná Hora. Čelákovice flourished since the Middle Ages thanks to fishing and farming. In 1910 Josef Volman founded the factory for machine tools and had his villa built in 1939. A valuable functionalism style building, so called Volman's villa, unfortunately is not at present opened to the public.



Functionalism style building, so called Volman's villa

Our guests are recommended to enjoy a nature trail tour 21 km long.

<http://www.celakovice.cz/cs/informace/naucna-stezka/>

Lázně Toušeň / Toušeň Spa (4 km from Zápý)

The historical fort once guarded the old way trading both with salt and amber, from Prague into Silesia and further to the Baltic Sea and Lithuania. The settlement is much older as proved by finding a gold ear-ring of the Eneolithic culture (3 000 years B.C.), which is the oldest gold object found in Central Europe.

In 1338 the region was visited by the future King and Emperor Charles IV. He stayed in Toušeň, as he wrote in the introduction to the XI Chapter in his own biography Vita Caroli.

The strong spring of the local ferrous water protected local people from cholera already in the 14th century. The slowly developing spa place flourished after 1871

when more rooms, a spacious dining room were annexed and spa park was founded. In 1888 about 200 clients arrived to Toušeň for treatment, not only from Bohemia, but also from Austria and Bulgaria. The spa offered apart from drinking cure and mineral baths also the wrappings into the local sulphuric-ferrous fen soil. Among the guests coming to Toušeň were Josef and Karel Čapek, Jiří Mahen, Jiří Voskovec and Jan Werich, Adolf Branald, Alice Masaryková, Eliška Junková. Jarmila Novotná, Ivanka Devátá, Stella Zázvorková and others were also treated here.

Outstanding sportsmen underwent the treatment in Toušeň, listing Ludvík Daněk, Imrich Bugár, Jan Železný, after 2000 decathlonists Tomáš Dvořák and Roman Šebrle as well.

Since September 1, 2006 the spa is the part of the Faculty Hospital Na Bulovce, Prague.

<https://www.laznetousen.cz/>

<http://www.slatinnelaznetousen.cz/>



Toušeň Spa



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