

Collections



The visitor, when touring the museum, has the chance to admire the following collections:

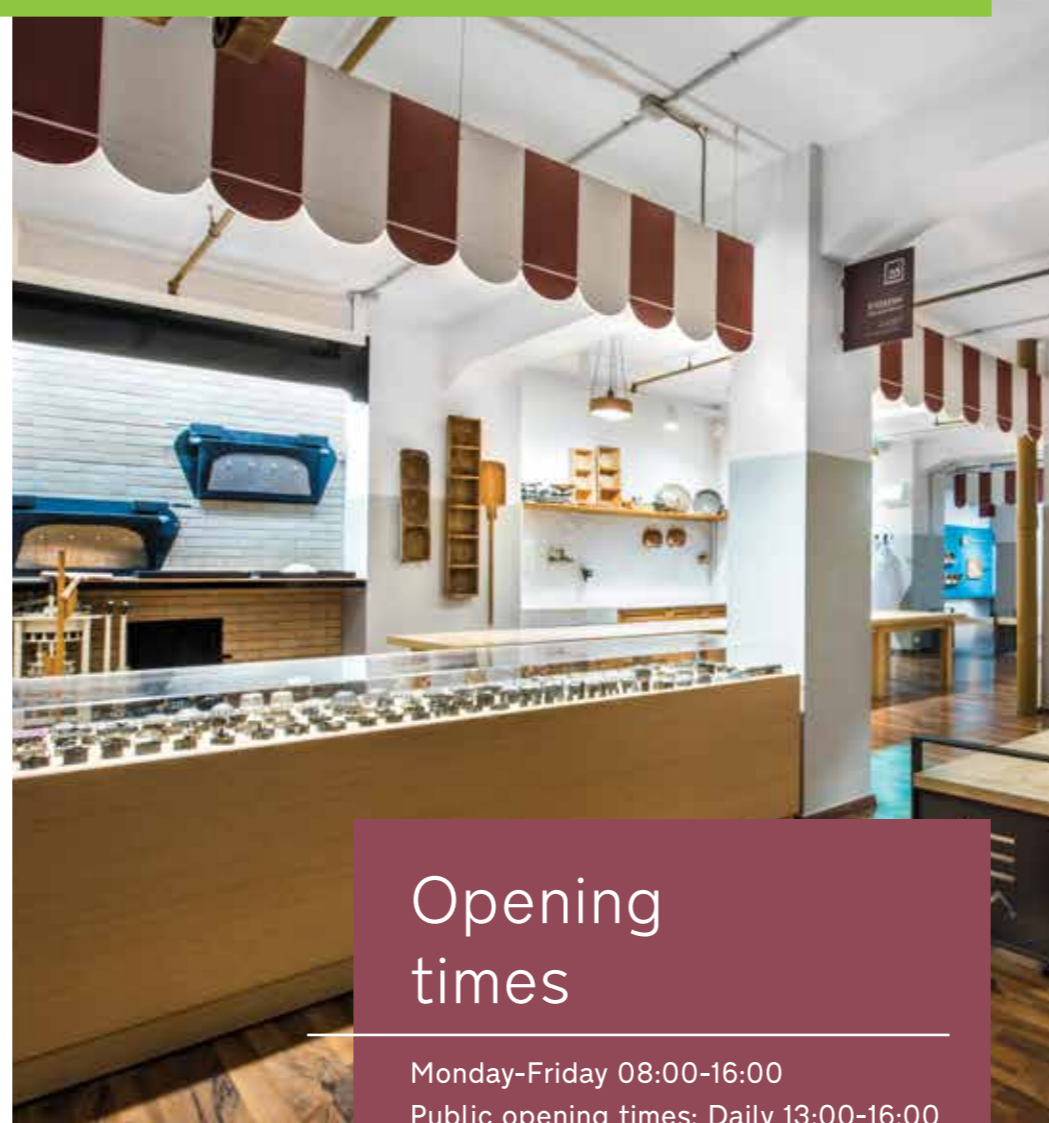
- > Industrial equipment of the mills: a complete collection of all the machinery required for a mill to operate, and their evolution
- > More than 500 bread and 'prosforo' (altar bread) stamps, from the 5th to the 20th century, from all Christian world
- > Traditional farming tools, milling, and kneading tools
- > Agriculture meets art with artwork inspired by farming, from antiquity to modern times
- > Loulis Mills and Saint George's Mills historical archives

Information - Booking



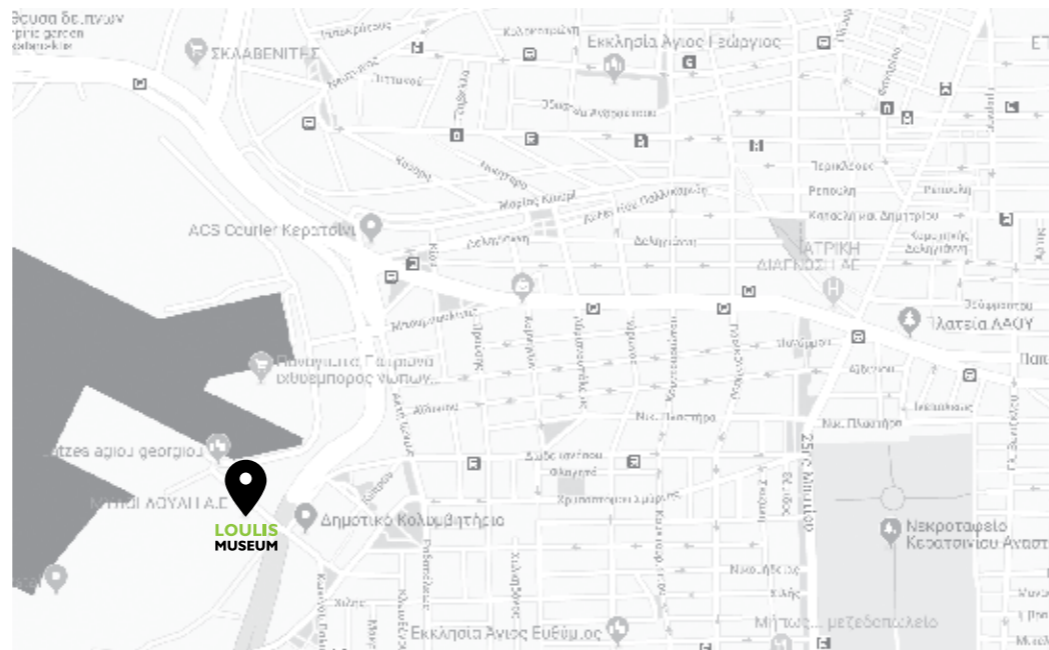
For school visits or individual visits, place a booking online at www.loulismuseum.gr, or call at the contact phone numbers.

- > Entrance to Loulis Museum is free
- > All educational programs are offered for free
- > The Museum is accessible by people with mobility difficulties
- > There is parking space for school buses
- > The Museum has a rest area with automatic vending machine



Opening times

Monday-Friday 08:00-16:00
Public opening times: Daily 13:00-16:00
Closed on all public holidays



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**LOULIS
MUSEUM**

An
interactive
journey of
knowledge
and
experience

www.loulismuseum.gr

History



Loulis Museum was founded in 2012, at the historical building of Saint George's Mills in Keratsini, by Loulis Mills, a company with a long-standing tradition of business and social activity.

The Museum's **vision** is to preserve the history and tradition of cultivating and processing wheat, to note the role and the importance of bread in various aspect of everyday life throughout history, and to showcase the importance of Mediterranean diet as a way of life and an aspect of culture.



The goals of the museum are:

- 01** To approach the history and tradition of the culture of nutrition.
- 02** To offer information on the benefits of a balanced nutrition.
- 03** To raise awareness of food waste and loss, its consequences and what you can do about it.

The museum today



Over 10.000 visitors yearly, attend our guided tours and educational programs. They have the opportunity to enjoy an integrated and modern museum experience and participate in the exciting educational programs aimed at children and adolescents between 4 and 18 years old.

Loulis Museum was redesigned in 2018 and it is fully renewed. It consists of 12 interconnected thematic units that also work individually:

01 The Loulis Museum	02 Myth and History	03 Cereals The basis of human diet
04 From the field to the mill	05 At the Mill	06 Nutrition
07 Environment	08 Visiting our laboratories and offices	09 The history of Loulis Mills
10 Stamping the Bread	11 At the Bakery	12 A visit to the Flour Mill

Educational programs



Our daily tours are framed by various educational programs. Through our interactive educational activities we cooperate, play, and discover all together the world of cereals, their course through the centuries, the history of milling, and balanced nutrition. Moreover, we learn ways to protect the environment by recycling and limiting food waste.

Days: Monday-Friday
Time: 09:00-14:00 (following booking)
Max capacity: 40 people/group
Duration: 90mins

"I learn to eat properly" for students aged 4 to 7

The students learn how to have a balanced nutrition and get informed on its multiple benefits, by watching a specially made video with advice on proper nutrition that can be applied in their everyday life.



Using the motto "Healthy is tasty", children play an interactive game called "make your meal with the nutrition trays", and they create a balanced meal of their own choice, making correct food group combinations.

"Life in the field" for students aged 4 to 8

Students watch a movie to learn about the traditional practices of cultivation of wheat, old farming tools and methods that are applied today with the use of technology. By reading proverbs regarding fields and mills, they learn about Greek traditions and customs.

"I learn about cereals" for students aged 5 to 15

The students learn about the structure of wheat and its importance in human nutrition. They compare the minerals and nutrition information regarding every type of grain. In a fun and interactive way they discover all different types of cereals and where on the 5 continents they are cultivated.



"My home... my planet" for students aged 8 to 12

The program aims to inform students on environmental issues and sensitize them regarding its protection. How can we protect our environment, ourselves? Children learn about the importance of recycling in saving energy and natural resources. They learn to recognize the labeling on the products they consume on a daily basis and to throw them away at the appropriate bin, with the motto "lets recycle, we can make it all together".

"I love food, I do not waste it" for students aged 8 to 12

Students get informed regarding the phenomenon of food waste and learn how to handle food through simple advice and clever tips. There is a wheel asking to be turned and learn how to use the leftover food. Combined, the video being projected helps them learn about this phenomenon, its repercussions on the environment, and how to confront it.

"History of Cereals and Agriculture" for students aged 8 to 15

Students learn about the importance of cereals cultivation in human evolution through history. With the help of an educational movie they learn about Goddess Demeter, the history of cereals, and their contribution to the evolution of human culture.

"Let's stamp" for students aged 10 to 15

The museum hosts the largest collection of bread and altar bread stamps in the world from the 5th to the 20th century. Stamping is a habit established throughout history in many cultures. Let's meet together the history of stamping and the important role of bread in Christianity, and Greek culture. We discover the designs and the symbolism of the stamp, by stamping paper. What is revealed?

"Let's bake bread" for children of all ages

What can be more fun than baking your own bread! The kneading room is full of familiar smells and happy cries. All together we wear an apron and bake the most delicious bread. We touch, we smell, we create with imagination. The recipe is not a secret... let's learn it together!



"I learn the secrets of the mill" for students aged 12 to 17

The students watch the modern mill operation and are offered a tour in it through 8 screens. They enter all areas of production, where all phases of the mill operation are showcased, from receiving the grain, washing, milling, sieving, storing, quality control to packaging. There is also a tour in industrial machinery that gives them the opportunity to see them up close and have a better understanding of the operation of the mill.