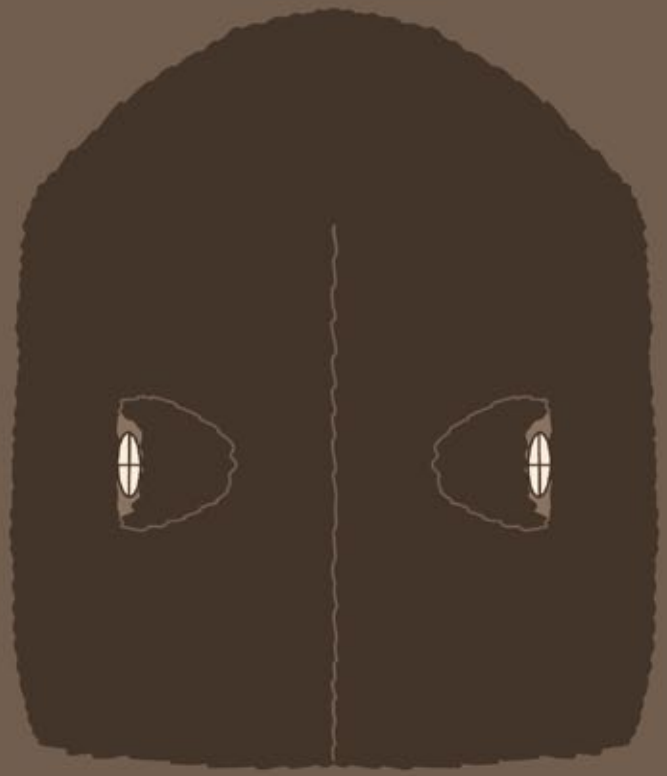
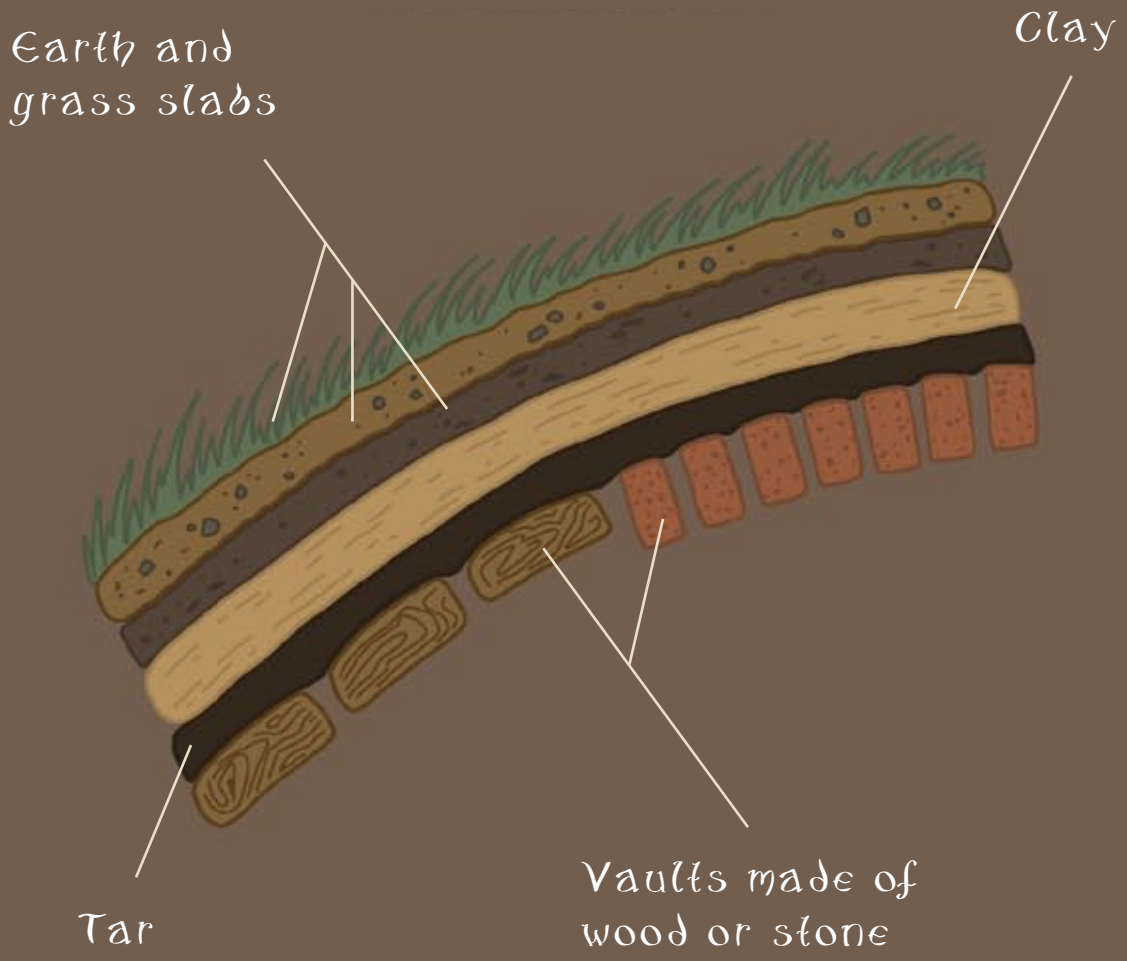
THE FIRST CAVE

The construction technique of the first cave is reminiscent of the construction of a classic log cabin of the American emigrants. It is relatively simple and offers two advantages. It allows for very quick construction of a walk-in cave. Also, it fits very well with the background story of Halblingen.

The basic structure is a square frame made of tree trunks, into which the door and windows are sawn. A roof made of bark is the final piece. This can optionally be replaced later by a more stable and nice-looking roof, for example, made of straw. The construction of this cave takes about a month.



THE CAVE ROOFS



Getting the roofs of the caves leakproof is the biggest difficulty. Therefore, in the end, the decision was made to use the following technique:

First, the vaults are formed from wood or - more durable and stable - stone. Then a layer of tar is applied, which seals everything. On top of this comes a layer of clay, which in turn is dense and water repellent, to further protect the tar. Earth and grass slabs finish off the roof and give the caves their natural look. This makes the caves fit into the surrounding landscape in a special way.

BEEKEEPER

The beekeeper's cave serves as workshop and dwelling at the same time. The garden is full of flowers and beehives.

Halflings enjoy everything that blossoms and grows. Therefore, beekeeping is one of the most honourable and highly respected professions. Moreover, its bees are important for the growth and fertility of plants. Bee colonies are native to beehives and tree trunks all over the park.

As everyone knows, halflings love round and harmonious shapes that fit naturally into their surroundings and reflect their philosophy of life. The beekeeper›s den, however, is a little different. For him, the honeycomb shape determines daily life and so it is only natural that

hexagonal shapes dominate in his cave. The honey pots, the front door and the bull›s-eye windows are all made in this characteristic honeycomb shape.

The beekeeper makes everything that can be produced from or with honey and beeswax in his small workshop.

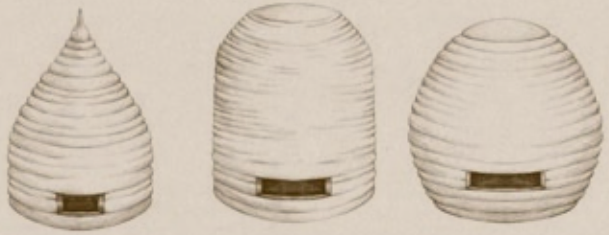
ABOUT HONEY PRODUCTION

It is in the nature of bees to build structures. So the combs are always constructed from top to bottom. The brood is raised in one part of the combs and the honey is stored in the other. When honey is extracted, it is cut out with a sharp knife and placed in a press. Pressing separates the honey from the wax.

1

2

3



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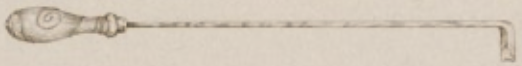

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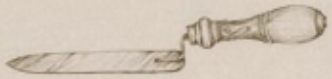


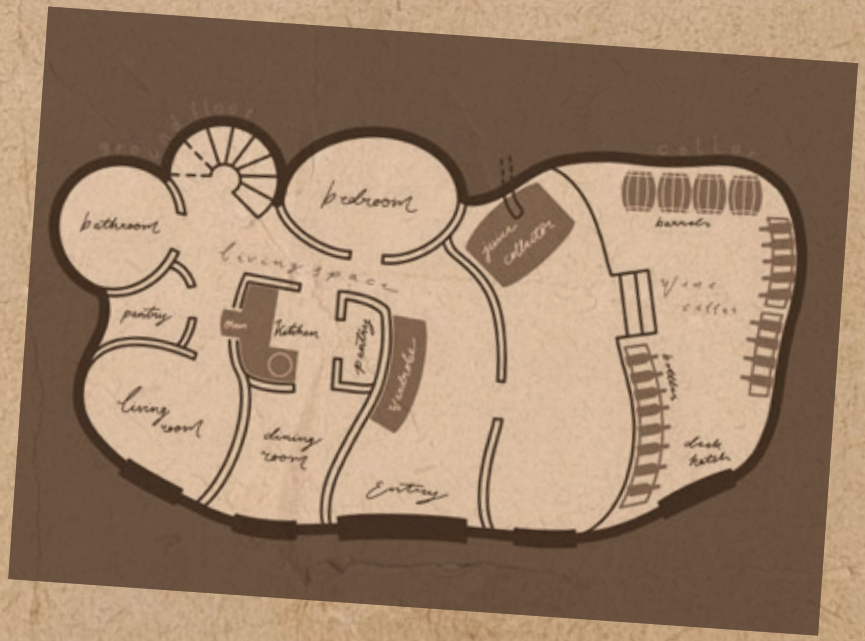
1 honey labels
2 Mead labels
3 Various beehives
4 Honey pots
5 Mead bottles
6 Honey press
7 Basket knife
8 Honeycomb knife

WINEMAKER

WINEMAKER

Halflings are interested in everything that has to do with indulgence and its production and try to perfect this process. So they are not only enthusiastic about brewing beer and smoking pipe weed, but also about making wine.

The winemaker's cave is two-storeyed, which is rather unusual, because halflings are very down-to-earth and do not particularly like buildings with stairs. As with the beekeeper, the winemaker's cave is both a place to live and a place to work.



THE WINEMAKER'S WAY OF WORKING

Because there are no modern pumps or other modern machines in Halblingen, the halflings often use gravity for their work. This can be explained quite nicely with the example of wine making.

The trough is used to transport the grape juice or wine from one working level to the next, keeping the loss of the valuable juice as low as possible, but saving energy in the process.

1 THE WINE PRESS

At the beginning there is always the grape harvest. The grapes are harvested by the helpers and brought to the wine press in baskets. The winepress is a large container made of stone with a hole in the bottom. The grapes are crushed in it and the juice flows through the hole into a container below. Many helpers are needed for this process in order to get everything done in as short a time as possible.

2 THE COLLECTING VAT

The collected grape juice usually remains in the collecting vat for several days and begins to ferment in the course of this time. From this stage onwards, the winemaker can continue refining the grape juice alone or with just one other helper.

A few days after the harvest, when the juice has begun to ferment, it is transferred to large clay amphorae. To do this, the trough is placed from one side of the vat to the opening of a lower-standing clay vessel. In this way, the winemaker can use a bucket to remove the liquid from the vat and pour it into the trough. With the help of gravity, the fermenting grape juice flows through the trough directly into an amphora. The liquid that drips down while working ends up back in the vat. This way, Nothing is lost.

3 THE CLAY AMPHORA

A clay amphora filled with the grape juice is covered with a linen cloth and a wooden board to prevent foreign substances in the air from getting into the wine. The amphora contains yeast strains from the previously produced wines. These now begin to work in the wine as well, giving it its typical character. Prepared in this way, the wine matures for months. First it ferments. Then it is stored in the clay jar for another few weeks until the wine has clarified itself. After that, it is again filled directly into lower-standing wine barrels with the help of a trough.

4 THE BARRELS AND BOTTLES

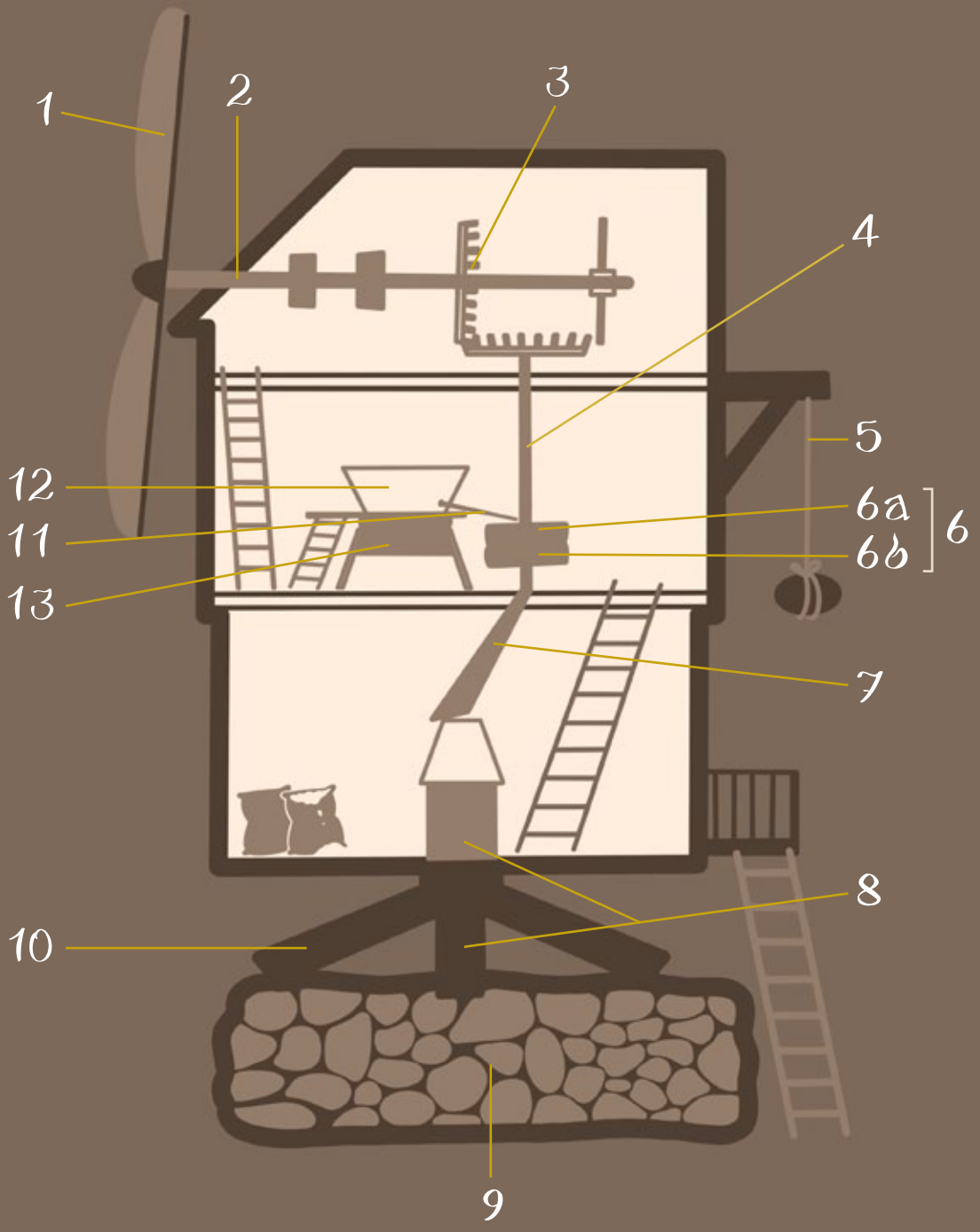
The wine barrels are then sealed and the wine is allowed to mature in them for months or even years until the winemaker deems it mature and bottles it. The finished bottles are then stored in the wine cellar until they are sold. Good wine continues to develop in the bottles with appropriate storage and steadily gains in aroma.

MILLS

Mills play a very central role in the construction of Halblingen. It is the only mechanical force that halflings dare to use, although they are also sceptical about too much change in this respect. Even if the mills seem simple at first glance, there is an extremely complex and very precisely tuned mechanism at work in them. The mills are used to grind flour, to draw wire and - very important - to fill the water tower so that every halfling has running water for washing and bathing in his dwelling.

THE POST MILL

The Halblingen post mill is built in the style of the first European mills of the 15th century. The special thing about the post mill is that their bodies are supported on only one pole and they are turned as a whole so that their blades are in the wind. In the same way, the mill can be stopped when the blades are turned back out of the wind.



TERMS:

1. MILL BLADE
2. SHAFT
3. ANGULAR GEARS
4. MAIN SHAFT
5. SACK/ROPE WINCH
6. GRINDING GEAR
   - 6a. RUNNING STONE
   - 6b. TRESTLE STONE
7. FLOUR PIPE/FLOUR PIPE
8. HOUSE TREE
9. FOUNDATION
10. TRESTLE
11. GRAIN CHUTE
12. HOPPER
13. VIBRATING SHOE

FROM GRAIN TO FLOUR

When the grain is to be processed into flour, the first thing to do is to lift the grain sacks into the middle section of the mill using the winch (5). There the grain is poured into the hopper (12). The vibrating shoe (13) ensures that the grain is filled evenly via the grain chute (11) into the opening of the running stone (6a). The flour is produced by grinding the grain between the running stone (6a) and the trestle stone (6b). The ground flour is then passed through the flour pipe one level down, where it is collected in a bag.

THE POWER FROM THE WIND

Wind is needed to drive the mill. If the wind is strong enough, the mill is aligned so that the mill blades (1) are in the wind. The power absorbed is directed into the mill by the shaft (2). The two angular gears (3) transfer the energy to the main shaft (4), which in turn rotates the running stone (6a) so that the grain can be ground.

THE LAMPLIGHTER

The lamplighter is one of the most important professions among halflings. Equipped with a lantern, his staff and a bag filled with candles and oil, he lights the streetlamps in the village every evening. He also has a small, slow-burning wick, with which he can light the lanterns, and a bell shaped candle snuffer to extinguish the flame. On his staff there is a hook with which he can lift the lanterns from their posts.

The profession of the so-called night watchman also existed in Europe until the early 19th century. After the previously conventional street lanterns were replaced by gas lanterns, their main activity changed.

1 Designs for hats with light
2 Fire bag with fire steel and tinder
3 Fire steel and flint
4 Directional lantern, that casts its glow forward
5 Candle bag
6 Coat buttons (various designs)

THE CLOTHING

The clothing of the halflings poses a great challenge. From a historical point of view, it is very probable that the common people in the Middle Ages were not well dressed. In order to better represent the individual crafts and also to be able to immediately distinguish them visually from one another, the clothing was adapted accordingly and designed more opulently than would have been usual in the Middle Ages.

In her designs, the designer has adhered to the standards for modern occupational health and safety while working with historical methods to keep the clothing as authentic as possible. The next pages show some of her designs and their implementation.

While halflings always dress elegantly, such clothing is not suitable for the practice of any profession. It was necessary for the halflings of each profession to create stylish and practical clothing. Thus, the most elegant and filigree clothes can be found mainly in the professions that do not involve physically hard work, which in our park, for example, concerns the halflings in tumbling.

Under the actual dress is worn undergarment, which is made of easily washable material.