

3 Civilisation of salt: memories and knowledge

Before the transformation of 1959, the salt workers worked in the 149 existing salt pans with the whole family, including women and children: the "cavadori" and "cavador". The art and secrets of production were passed down from father to son, from generation to generation and every salt pan had its own name. After the "white gold" harvest, the salt was transported to warehouses for storage before being commercially distributed. This was a truly spectacular event for the town's residents and guests. Around seventy "burchielle" loaded with salt arrived at the warehouses. Here the load was checked and assessed, and the workers were rewarded for their work based on quantity as well as the quality of their product.



4 Archaeological section

The archaeological section, established in 2013, begins with a series of images on the development of the places to complement the local area's cultural and historical excursus.



Every year, we commemorate this moment with the "rimessa del sale", the symbolic arrival of a burchiella loaded with the precious "white gold" to Cervia's old commercial area.

This takes place every year in the second weekend of September, during the great "Taste of Salt" festival dedicated to the town's salt producing past.



amici

Become a friend of MUSA!
Receive our newsletter
by sending an email to
musa@comunecervia.it



We focus on the past of old Cervia, its ports and places of worship. Visitors can be stunned by the important finds that mark the periods of development of this multi-faceted land, while the images, objects and documents bear witness to the historical and social context of the town. An extensive area is devoted to archaeological finds of great importance, from the anchors and copper container of the early medieval ship (sixth-seventh century) discovered in a sand pit in 1956, through to the mosaic floors of San Martino church prope litus maris (sixth century) discovered in 1989 in the area of the salt pans. In glass displays, there are also kitchen utensils, crockery, coins, jewellery, fishing tools and items devoted to burial and worship, coming from the site of old Cervia and surrounding areas.



MUSEO DEL SALE
DI CERVIA



MUSEO
DI QUALITÀ
riconosciuto da

Regione Emilia-Romagna
ibc istituto per i beni artistici
culturali e naturali

via Nazario Sauro, 24
Magazzino del sale Torre
48015 Cervia (RA)
musa@comunecervia.it
tel./fax 0544 977 592

OPENING HOURS

1 June / 15 September
every day 8:30 pm / 11:30 pm.
Openings on request for groups
on Thursdays
9:00 am/12.00 noon*.

16 September / 31 May
Saturday, Sunday and holidays
3:00 pm / 7:00 pm.
Openings on request for groups
from Monday to Friday
9:00 am / 1:30 pm*.

Christmas and holiday season
every day 3:00 pm / 7:00 pm.

[*]
For opening requests call
+39 338 9507741

Admission price € 2

Reduced price € 1

<http://musa.comunecervia.it>



SALINA
DI CERVIA®

PARCO DELTA DEL PO
EMILIA-ROMAGNA

MUSEO DEL SALE
DI CERVIA

MUSEO
DI QUALITÀ
riconosciuto da

Regione Emilia-Romagna
ibc istituto per i beni artistici
culturali e naturali

VIBACI SOPRINTENDENZA
ARCHEOLOGIA
DELL'EMILIA-ROMAGNA

COMUNE DI CERVIA

ECOMUSEO
DEL SALE E DEL MARE
DI CERVIA

GRUPPO
CULTURALE
CIVILTÀ
SALINARA

SISTEMA
MUSEUALE
PROVINCIA
DI RAVENNA

SALINA
DI CERVIA®

PARCO DELTA DEL PO
EMILIA-ROMAGNA

MUSEO DEL SALE
DI CERVIA

MUSA



MUSEO
DI QUALITÀ
riconosciuto da

Regione Emilia-Romagna

ibc istituto per i beni artistici
culturali e naturali

VIBACI SOPRINTENDENZA
ARCHEOLOGIA
DELL'EMILIA-ROMAGNA

COMUNE DI CERVIA

ECOMUSEO
DEL SALE E DEL MARE
DI CERVIA

GRUPPO
CULTURALE
CIVILTÀ
SALINARA

SISTEMA
MUSEUALE
PROVINCIA
DI RAVENNA

SALINA
DI CERVIA®

PARCO DELTA DEL PO
EMILIA-ROMAGNA

MUSEO DEL SALE
DI CERVIA

MUSA



An entire Town in a grain of Salt...

A world of 3 men and the sea, sun and wind

Cervia has a long, charming and fascinating history, where salt is at the heart and soul of its local culture.

Over time, the salt tradition has been studied and protected, leading up to the creation of a museum, which conserves and enhances the tools, equipment, documents, but also the traditions, legends and popular sayings linked to salt as well as the people, culture, development and history of the town.

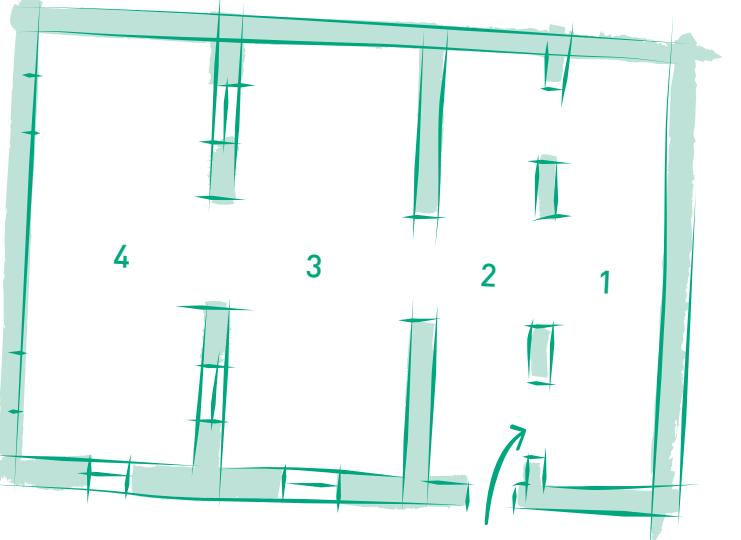
Today a centre of documentation and research, MUSA, provides visitors an essential key to understanding the local area. A place to meet and discover, the museum collects and enhances memories and testimonies, traditions and legends tied to the place and people.

The changes in the landscapes and local community are the key focus of this exhibition, which recounts the development of the civilisation of salt.

This story revolves around the production of the so-called "white gold", a highly precious and somewhat unique food preservation element up until the advent of the refrigerator.

Today, MUSA is part of the Museum System of the Province of Ravenna. As an antenna of the Ecomuseum of Salt and Sea, it holds the title of a Museum of Quality of the Emilia Romagna Region.

It is in constant contact with the local community through various initiatives, including teaching, research, restoration and enhancing historical memories.



1 The origins, local area and relationship with water

The town's origins are shrouded in vague hypotheses and legends but, it is most likely to date back to Roman times, despite there being evidence of a presence in the area as early as the late Bronze Age.

From the sixth century, documents testify to the presence of a bishop's seat and, since the tenth century, the existence of old Cervia, located at the centre of the salt pans. Protected by a rampart,



with numerous churches and spacious interiors, Cervia stayed at the heart of the salt pans up until 1698, the year the first stone of the new town was laid. Overlooking the sea, the town later became a great tourist spot in the 1960s. Cervia's history is marked by the salt industry and its people's relationship with the water, a difficult and painful coexistence where salt water played a fundamental role in its salt production.

Meanwhile, the freshwater surrounding the salt pans presented health issues that seriously endangered the workforce and, as a result, also the town's vital salt production. This gave rise to the town's "relocation", authorised by Pope Innocent XII.

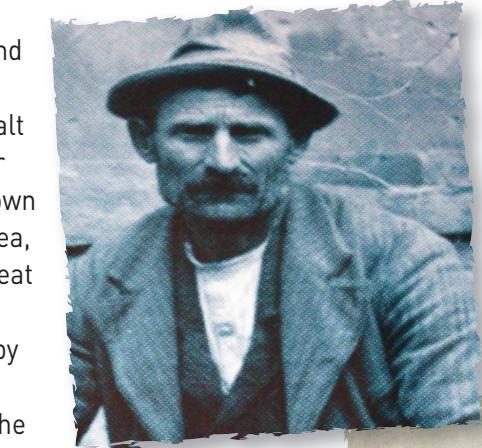
Cervia was then rebuilt by the sea through a project to ensure the defence and production capacity of this "factory town". Various services were placed at

the four corners of the quadrangle in the ramparts: the furnace, slaughterhouse, hospital and prisons.

Whereas, the premises of civil and religious authorities were located in the central square, as they are today.

The defensive walls were home to the salt workers up until the 1950s.

The new town began construction using building materials recovered from the dismantling of the old settlement, which was transferred from the salt pans to the new site using "burchielle", the typical vessels used to transport salt.



An integral part of MUSA is the outdoor Camillone salt pan, the last salt pan saved from the restructuring project. This is still active today, thanks to the ongoing work of volunteers salt workers, who produce salt using the old "Cervese" style artisan method with multiple harvests (every five days), which is one of a kind in Italy. This age-old method is likely to have been introduced to the Mediterranean by the Arabs in the ninth century.

You can visit the Camillone salt pan during the summer holiday period on Sundays and Thursdays, and you can also experience it with the salt workers on Tuesdays. The salt produced in the Camillone salt pan, given its special method and the high-quality product,

is recognised by Slow Food.



2 The salt pans before and after 1959

Until the late 50s, the majority of the population of Cervia was involved in salt production. However, in 1959, the State monopolies carried out a large structural transformation of the salt pans and changed the production system by opting for the "French" method, performing a single yearly harvest and using mechanical machinery.

This project, aiming to increase production, swept away the small artisan salt works and the figure of the salt maker in one fell swoop.

