



**museo enogastronomico di solopaca**

**MEG** an acronym for **Museo enogastronomico** e.s. Oenogastronomic Museum, hosts educative tours about the history of oeno-gastronomy, and scientific studies of feed products. The old structure called Palazzo Cutillo, built in the 1826 is in the historical centre and exhibits a fabulous collection of feed labels from the end of the 800's to current labels.



In the 1900's the neoclassical building became a nursery and a school for the poor babies of Solopaca, and in 1918 the seat of a Moral Agency. In 1980 it hosted the infant school "Giovanni Cutillo" but unfortunately was damaged by an earthquake and consequently abandoned, thus passing under the ownership of the municipality. Recently the building has been restructured by the Public Administration to improve its prestige even if it preserves its austere simplicity, and now the complex is dedicated to MEG which takes about 1100 sq feet on more levels.

**The project of the museum** is the frame of MEG, beginning with industrial Nutrition (mechanization, standardization, advertisement, etc.) and ending at what we refer to now as biotechnological food.

Thanks to well maintained documentation, the museum allows its visitors to find a tour where typical products, of the inland south are considered with great regard for the exceptional flavours which satisfy

the peoples of the region when celebrating old traditions, even exceeding the tradition of bimillenary. What and how people eat are some the identifying elements which constitute a population, especially for Italy, land of hundreds of steeples, where every society, in every part of the Beautiful Land, has its own "interpretation" about nourishing.





## MEG

Palazzo Cutillo C.so Cusani 114, Solopaca.

With booking from Monday to Thursday; Friday, Saturday  
and Sunday from 10:00 – 13:00 / 15:00 – 19:00

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Full price ticket € 2,00; reduced € 1,00

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To protect the regional products, MEG has a thematic section dedicated to the “false feed” designed by the Museum of the University of Salerno, so that the visitor can learn about the differences between deception and bluffs which are hidden in foods. The exhibition displays the misconceptions of the feedstock, finished products and of common drinks.

The museum hosts a tour called the “horrifying lunch” an educative feed tour where one can learn to recognize the easiest counterfeits which are bread, pasta and flour and discover the dangers hidden in these falsifications. MEG will educate and enlighten the visitor about the foods which are different in reality and how they look to

deceive the eyes.

The museum represents an important centre of study, learning and science, but also for the spread of feed culture and its preservation. The educative tour, along with its collection of rare and original pieces plus the section dedicated to the scientific studies make MEG an important centre for the research of oeno-gastronomy. MEG holds discussions between the scientific culture and people where it hosts organized guided tours to the collections, activities in the interactive laboratories, scientific events, special projects, shows, theatrical events, conventions, concerts, and trainings, days and nights for institutions, factories and visitors.

