

**APPLICATION FOR REGISTRATION OF
DESIGNATION OF ORIGIN / GEOGRAPHICAL INDICATION
FOR AN AGRICULTURAL PRODUCT OR FOODSTUFF**

I. Applicant:

1. Name or first name and surname:

Stowarzyszenie Producentów Fasoli Tycznej “Piękny Jaś” we Wrzawach [Association of ‘Piękny Jaś’ Climbing Bean Producers in Wrzawy]

2. Seat or residence and address:

Dom Kultury Wrzawy, 39-432 Gorzyce
phone: 0-15 83 63 959

3. Mailing address:

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e-mail: spft.wrzawy@op.pl

4. Person acting on behalf of the applicant:

Wacław Pyrkosz, the Chairman of the Association of ‘Piękny Jaś’ Climbing Bean Producers in Wrzawy

5. Group:

The Association of ‘Piękny Jaś’ Climbing Bean Producers in Wrzawy. At present, the Association includes 301 members.

II. Specifications

1. Name:

‘Fasola wrzawska’

2. Application for registration of:

Please mark [X] if the applicant is seeking to register the name referred to in point 1 of the specifications as a designation of origin or geographical indication.

(1) designation of origin

X

(2) geographica indication

3. Category:

Class 1.6. Fruit, vegetables and cereals, fresh or processed

4. Description:

1. Only dried seeds of ‘Piękny Jaś’ climbing bean, classified as a *Phaseolus multiflorus*, can be sold under the name ‘fasola wrzawska’. It is an annual climbing plant, moderately

productive, rather late. The pods ripen gradually, until frost. Unripe pods are green, turning brown as they ripen. The mature pod is short, very wide, flattened. The variety is grown for dry grains.

2. Bean seeds must be laterally flattened, kidney-shaped, clean, whole, healthy, ripe, well-formed, dry without contamination, not shrivelled, without holes caused by insects, free of dangerous diseases, and must not manifest any deterioration or growth under the influence of temperature.
3. It is not allowed to sell beans of varieties other than those specified in point 1 under the name 'fasola wrzawska', subject to the minimum requirements specified in point 8.
4. Bean seeds must be free of any foreign matter, subject to the minimum requirements specified in point 8.
5. Bean seeds have a glossy germ tegument of uniform white colour (Photos 1, 2).
6. The smell of bean seeds must be characteristic of 'fasola wrzawska', being at the same time natural and specific, free of mouldy, rancid or other extraneous odours,
7. The features that disqualify the entire batch include decayed seeds and seeds with weevils inside or with residues of plant protection products.
8. Minimum requirements applicable to the beans prior to packing:
 - (a) broken beans (halves of whole beans): up to 0.1%,
 - (b) shrivelled beans: up to 0.3%,
 - (c) foreign matter: up to 0.05% (maximum soil content 0.02%),
 - (d) decayed and mouldy beans: no more than 0.2%,
 - (e) beans that are not of a uniform colour: no more than 0.6%

- however, the total quantity of beans that do not meet the specified requirements may not exceed 1.25% by weight.

The bean seeds are very large, which means that there are maximum 50 seeds per 100 grams of beans.

9. A moisture content in the bean seeds must not exceed 18%.
10. 'Fasola wrzawska' has a very thin germ tegument. The beans have a very delicate, mild taste, typical of 'fasola wrzawska'.



Photo 1. 'Fasola wrzawska'



Photo 2. 'Fasola wrzawska'

5. Geographical area:

'Fasola wrzawska' is grown in the following smallest administrative units (*sołectwo*), located in three gminas (Gorzyce, Zaleszany and Radomyśl nad Sanem) in the Tarnobrzeg and Stalowa Wola poviats in the Podkarpackie Voivodeship. These administrative units are as follows:

- in the Gorzyce gmina: Wrzawy, Gorzyce, Motycze Poduchowne, Trześń and Zalesie Gorzyckie;
- in the Zaleszany gmina: Skowierzyn, Zaleszany, Majdan Zbydniowski and Motycze Szlacheckie;
- in the Radomyśl nad Sanem gmina: Dąbrówka Pniowska, Pniów, Nowiny, Witkowiec, Chwałowice, Antoniów, Orzechów.

6. Proof of origin:

1. The entire production process is subject to a special control system that enables comprehensive product traceability. Products to be labelled with the 'fasola wrzawska' PDO must fully meet each of the following conditions:
 - (a) they have been produced in the geographical area specified in point 5 in accordance with the described production method and have the characteristics specified in the description;
 - (b) their producers have undertaken in writing to comply with the specifications;
 - (c) their producers have provided the information listed below to the Association of 'Piękny Jaś' Runner Bean Producers in Wrzawy, hereinafter referred to as the "Association".
2. Producers who want to use the PDO are obliged to report this information to the Association.

3. They shall provide the Association with information on the area covered by bean crops and their location. Changes to the provided information should be reported by 15 June of a given year. Producers who want to use the PDO for the first time should report this to the Association by 30 April of a given year. If the willingness to use the PDO or the location of new plantations is reported after the deadline, the PDO may be used only starting from the following year.
4. The Association should at all times be in possession of the up-to-date list of producers of 'fasola wrzawska' and the up-to-date locations of its crops. An entity wishing to be entered on the aforementioned list must grow 'fasola wrzawska' on its farm on an area of no less than 0.20 ha.
5. Each producer shall also keep a register in which they record the following data:
 - output and sales volumes and the buyer in a given year,
 - areas and numbers of plots where beans are grown.
6. All entities involved in the purchase of 'fasola wrzawska' and its packaging under the PDO must report this to the Association. These entities must be able to demonstrate the suppliers, quantity and origin of the beans, as well as the buyers and quantities of beans sold to them. These entities must also be able to prove the relationship between the quantity of beans purchased and the quantity of beans sold.
7. If the control body finds any discrepancies occurring even at a single stage of the production chain, the product will not be allowed to be marketed under the PDO. The inability of the entity purchasing and further selling the protected beans to prove that protected beans are sold under the name 'fasola wrzawska' shall also be considered a discrepancy.
8. From the moment this application is sent to the EU, producers must start complying with the conditions specified in points 6(1)(a), 6(1)(b) and 6(1)(c) from the earlier of the following dates:
 - fifteen months from the date of sending the application to the European Union or;
 - the date of registration of the application in the European Union.

7. Production method:

Obtaining the final product of the cultivation of 'fasola wrzawska' takes many months of hard and arduous work. This work lasts practically the entire calendar year. Starting from winter, when the poles necessary for growing this plant are obtained, through preparing the soil, planting seeds, staking, care treatments, and harvesting – up to the sale of the crop, which usually takes place in the late autumn and winter months. The applicable production method is as follows:

1. Preparation of poles

The selection and preparation of poles used for production depend on the skills of each producer. These skills are necessary to select adequate poles. The lifespan of a pole, i.e. the period of its use in cultivation, varies depending on a number of factors, including:

1. whether it comes from a coniferous or deciduous tree (including, for example, wicker);
2. the age of young trees;
3. the area from which the pole was obtained (waterlogged or dry);
4. the method and place of storage during the winter;
5. the weather in the given, consecutive years when the pole was used (it is known that in wet years, the pole will deteriorate much faster than in dry ones).

The most commonly used poles include debarked pine and wicker ones. Birch poles are not used. Poles obtained from other trees, e.g. oak, are allowed only after having been dried for at least one season.

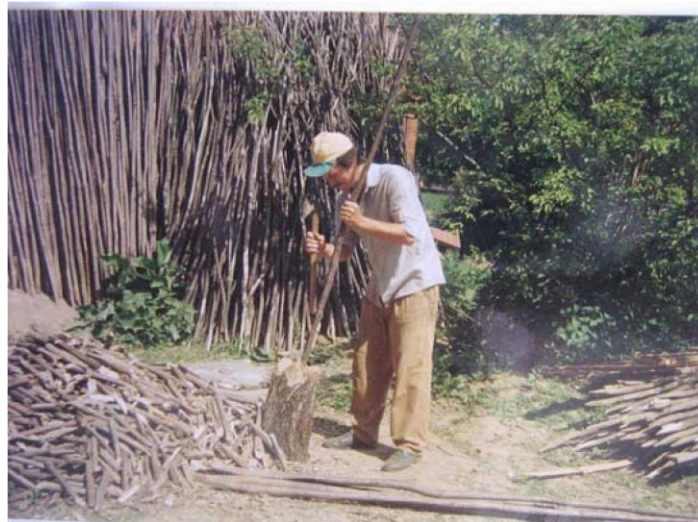


Photo 3. Preparation (whittling) of poles

2. Soil

Bean crops must be located in the geographical area defined in point 5, in an area that used to be flooded and where there are old river alluvial soils. Beans cannot be grown in soils that are too light or sandy.

The preparation of the soil in which beans are to be grown usually begins in autumn and consists in its deep ploughing for the winter. In early spring, the field should be harrowed, and various agrotechnical treatments are used, as required, just before the planned bean planting. During the work, the soil cannot dry out or be excessively compacted.

3. Forecrops

The best yields are obtained when vegetables, root crops (potatoes) or cereals are used as forecrops.

4. Sowing

Due to the climatic conditions in this area, beans should be sown after 25 April. Beans are sown by hand, in strips in single or double rows. One's own propagation material is usually used. Bean planting holes can be prepared using several methods – most often using a plough (Photo 5) or a hoe (Photo 4).



Photo 5. Planting beans (using a plough)

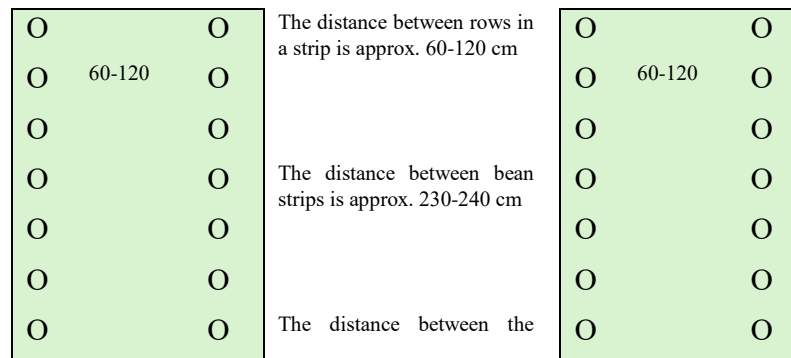


Photo 4. Planting beans (using a hoe)

There are several methods of sowing (planting) beans:

(a) Method I

In strips of 2 rows spaced 60-120 cm apart (depending on the method adopted by the farmer), followed by an approx. 230-240 cm wide strip left unsown. In a row, seeds are planted at a distance of 50-80 cm, throwing 3-5 pieces per hole.



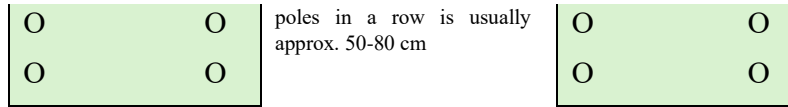


Photo 6. Bean planted in strips (2 rows per strip)

(b) Method II

In single rows between which there are strips with a width of approx. 230-240 cm or approx. 120 cm. In a row, seeds are planted at a distance of 50-80 cm, throwing 3-5 pieces per hole.

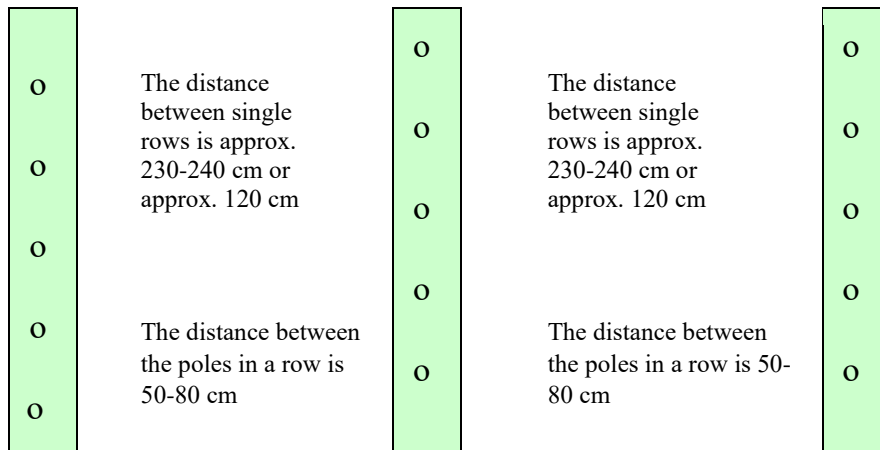




Photo 7. Beans planted in single rows

The described planting methods are the ones that are most often used by producers. However, they are not obligatory and producers may also use other solutions in this respect.

5. Fertilisation

The type of fertiliser and its doses depend on the type of soil and the content of organic matter in it and are determined individually by each producer. Fertilisation must be carried out in accordance with the principles of good agricultural practice.

In poorer soils, it is recommended to grow beans in the first year after fertilising with manure, or in the second year after root crops for which manure was used in a quantity of up to 50 t/ha.

6. Treatments

Important treatments in bean cultivation include weeding, loosening the soil after the plants have emerged, determining the date for setting poles, as well as foliar feeding which has a positive effect on the quality of the obtained seeds. Only products permitted by the Instytut Ochrony Roślin [Plant Protection Institute] may be applied. Loosening the soil and weeding in the bean rows must be done by hand. This treatment is usually repeated 3 or 4 times

depending on a number of factors, including the previous crop, weather conditions, the degree of weed infestation in the field in previous years, etc.

7. Bean training

Since only the seeds of ‘Piękny Jaś’ climbing beans can be sold under the name ‘fasola wrzawska’, the methods of growing these beans are presented below, with staking being the most traditional and commonly used method.

There are 3 methods of training beans:

- (a) on upright poles
- (b) on strings attached to wire extended between poles
- (c) on poles supported by taut wires.

(a) Training ‘fasola wrzawska’ on upright poles (Photos 8 and 9)



Photo 8. Training ‘fasola wrzawska’ on upright poles in 2-row strips



Photo 9. Training 'fasola wrzawska' on upright poles in single rows



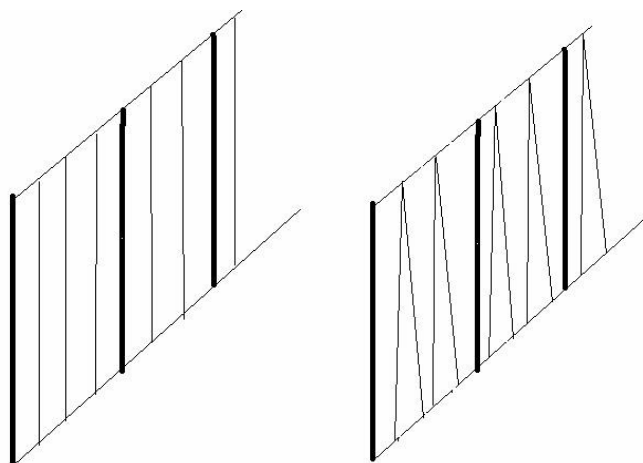
Photo 10. Beans trained on poles when they start flowering



Photo 11. 'Fasola wrzawska' already wrapped around poles in 2-row strips

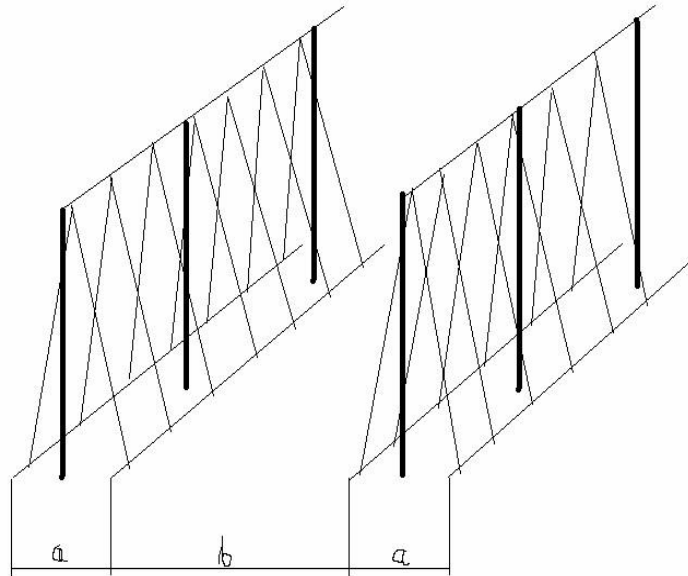
(b) Training beans on strings

1. Single rows on strings, i.e. bean rows overlap with picket rows. (explanation: dark vertical lines are pickets, thinner ones are strings)



- height of pickets (measured from the ground): 3.0 ÷ 3.6 m
- horizontal distance between pickets: 4 ÷ 6 m
- distance between rows, depending on the method of inter-row cultivation (manual, horse-drawn or using a tractor with a cultivator): 1.3 ÷ 2.4 m

2. Double rows on strings, i.e. along one row of pickets, there are two rows of beans (on both sides of the picket row).



- height of pickets (above the ground, measured from the ground): $3.0 \div 3.6$ m
- distance between pickets in a row: $4 \div 6$ m
- distance between rows $a = 0.6 \div 1.2$ m
- width between rows, depending on the method of cultivation (manual and horse-drawn or using a tractor with a cultivator) $b = 1.2 \div 2.4$ m

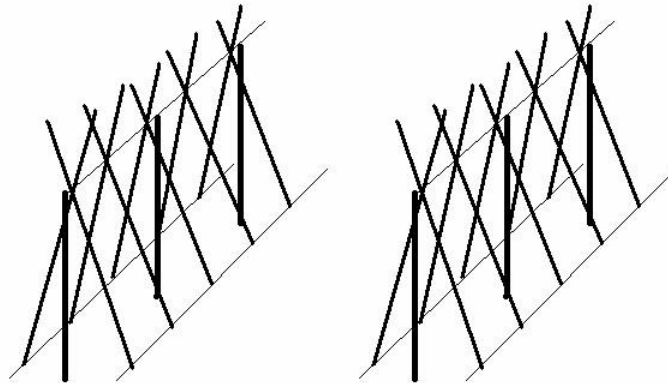


Photo 13. Double rows of beans trained on strings



Photo 12. Double rows of beans trained on strings

(c) Training beans on poles supported by taut wire attached to upright pickets (transitional method during the change of production technology from “poles driven into the ground” to the “on strings” method makes use of old poles that are only inserted into the ground)



Explanation: dark, wider vertical lines are wooden poles, thinner diagonal lines are poles on which the beans are wrapped.

Two rows of beans are trained along a strip. Between the rows of beans, in a straight line, pickets on which wire is stretched are inserted. The poles are supported on the wire.

- height of pickets (above the ground): $2.1 \div 2.5$ m
- distance between pickets in a row: $4 \div 6$ m
- distance between rows $a = 0.6 \div 1.2$ m
- width between rows, depending on the method of cultivation (manual and horse-drawn or using a tractor with a cultivator) $b = 1.2 \div 2.4$ m

The distances between bean seedlings in a row are 50-80 cm.

Wooden poles (usually made of pine or willow) are driven into the ground in a straight line. Narrow slits are cut at the tops of the poles to guide the wire. Once the poles have been driven into the ground, farmers stretch a wire along them (in the above-mentioned slits) and fasten it at the ends. They use different combinations of the arrangement of piles and rows of beans.

The described planting methods are the ones most often used by producers. However, the aforementioned methods and spacing are not obligatory and producers may also use other solutions in this respect.

8. Harvesting

Harvesting of ‘fasola wrzawska’ usually begins at the end of August or in early September, when the first pods in the lower parts of the plant ripen. Harvesting continues, as subsequent pods ripen. It usually ends at the end of September or in October (depending on weather conditions).

During the harvest period, the bean plant is very often cut. Cutting must be done by hand. After this treatment, the plant dries quickly and the last well-developed pods ripen.

9. Drying

The stripped bean pods and cut bean plants are subjected to a natural drying process. It is permitted to strip the dried pods in the field or to bring the poles with the beans to the farm where this process is completed. Drying on farms consists in stacking the poles in vertical heaps (mounds) Thus the pods are stripped on the farm and not in the field. Where beans are trained on strings, bean pods are always stripped in the field.

10. Threshing

Dried beans are threshed to remove grains from pods. The choice of the threshing method depends to a large extent on the knowledge and skills of the producer. The threshed beans are winnowed using a manual or mechanical winnower to remove various types of impurities.

11. Sorting

The threshed beans have to be sorted in order to eliminate ones that are damaged, discoloured or misshapen. The beans are sorted by hand. The sorted beans can be further dried.

12. Storage

After drying, the seeds must be sorted by hand to eliminate any undesirable material, broken and damaged seeds, and seeds of other varieties, placed in bags, and stored in hygienic conditions.

Beans should be stored in clean, dry, well-ventilated rooms that are free of pests and extraneous odours. Beans must not be stored in airtight bags.

13. Transport

The means of transport used to carry beans should be clean, dry, and free of pests and extraneous odours.

All activities and procedures described with respect to the production method must be carried out in accordance with good agricultural practice.

8. Link with the geographical region:

Natural link

‘Fasola wrzawska’ (i.e. dry seeds of the ‘Piękny Jaś’ climbing bean produced in the area specified in point 5) enjoys great popularity and is sought after on the market despite strong competition posed by other bean varieties, both domestically produced and imported ones. ‘Fasola wrzawska’ – due to its appearance and culinary values, i.e. unique taste, and distinctive features, is a product of the highest quality. Soil and climatic conditions in the geographical area specified in point 5 are important determinants of obtaining ‘fasola wrzawska’.

The areas where ‘fasola wrzawska’ is grown are located in the Vistula Lowland and the Lower San Valley, on the border of the poviats of Tarnobrzeg and Stalowola. From the

north-west, this area is delimited by the Vistula River. The river San almost bisects the area, flowing into the Vistula near Wrzawy.

The above-mentioned areas form the northern part of the Sandomierz Basin, the largest macroregion of the Northern Subcarpathia, also known as the Sandomierz Lowland. It has a characteristic triangle shape, with the boundary of the Carpathian Foothills as the base and the arms marked by the Małopolska Upland and Roztocze. The Vistula and San Valleys stretch almost symmetrically along both arms of the lowland triangle to meet at the lowest point of the basin at an altitude of approx. 138 m, between Sandomierz and Zawichost.



Photo 14. Outline of the area where ‘fasola wrzawska’ is produced

I. Climatic conditions

The lowland climate of the northern part of the Podkarpackie Voivodeship (Sandomierz Basin) is characterised by long, hot summers, mild winters and relatively low levels of precipitation. This region is slightly warmer than the surrounding areas. Compared to other regions, this region, called the Sandomierz Region, is characterised by the largest number of days with very warm weather. Very warm, sunny or slightly overcast days are the most frequent. There are also many days that are very warm, with no precipitation. Days of moderately warm sunny weather are relatively frequent. Frequent days with frost are also characteristic of this region.

These are areas classified as “submontane basins and lowlands” or the Sandomierz-Rzeszów agricultural and climatic district. The average annual temperature is 7.7-8.0°C. January with an average temperature of - 4°C) is the coldest month, and July with an average temperature of 18°C is the warmest. The average total annual precipitation is around 600 mm (with over 230 mm in the growing season). The average number of days with frost is about 160-170. The growing period (with an average temperature of 5°C) in the Sandomierz Basin lasts about 195 days.

The proximity of two major rivers was an important factor in the formation of a specific type of microclimate between the Vistula and the San. This has an impact on the growing season), that, at almost 220 days, is 25 days longer than in adjacent areas.

II. Soils

The soils in this area are primarily silts formed by the accumulation of layers of fluvial sediment resulting from the frequent overflowing of the Vistula and the San and other, smaller rivers such as the Łęg, the Trześniówka and the Osa. These are some of the most fertile soils, occurring mainly in river valleys – the so-called Vistula silts, which mainly fall into the very good and good wheat-and-beet soil, good wheat soil, and very good and good rye soil classes.

III. Winds, fog, surface waters and altitude

The Sandomierz Basin is bordered by the Małopolska Uplands, the Roztocze Hills and the Carpathian Foothills. These surface formations limit the occurrence of strong winds throughout the area. Moreover, the area referred to in point 5, where beans are grown, is directly affected by large rivers: the Vistula and the San. It is located at a lower altitude than the surrounding areas. This is a flat area, perfectly sheltered from the adverse effects of wind that plays an important role in the growing of climbing beans.

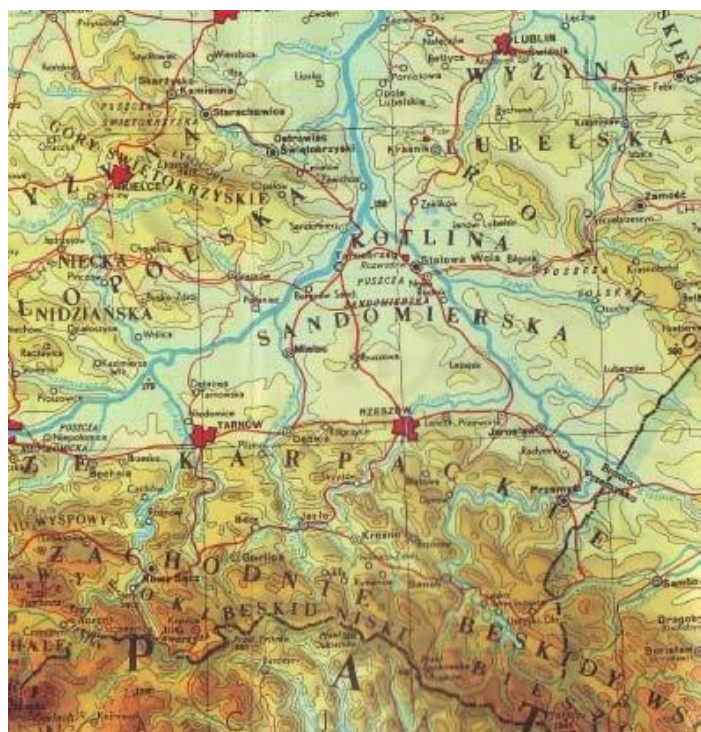


Photo 15. Outline of the area where ‘fasola wrzawska’ is produced

Western winds prevail throughout the year. Due to the surface formations there, its speed is low (below 5 m/sec.), and thus it has a negligent adverse impact on bean growing. This is extremely important, as weak winds are conducive to bean growing. Strong winds (with a speed of more than 10 m/sec.) occur very rarely, usually in winter.

The area is also characterised by frequent mists in spring and autumn. This is effective in limiting sharp changes in temperature between day and night. Thanks to the proximity of the Vistula and the San, there is no shortage of surface waters.

Summary

All the above conditions significantly affect bean growing in this area. Beans are thermophilic plants and require a sunny location sheltered from the wind as well as fertile and rich soil. The area where 'fasola wrzawska' is produced is located in the fork of the Vistula and the San. Due to the prevailing climatic and soil conditions, it is an excellent place for growing beans and developing bean production. High-quality silt soils in a lowered, sheltered area, a characteristic microclimate associated with the proximity of two big rivers, a regulated water regime, an area warmer than its surroundings – all this extends the growing period and favours plant growth, which results in abundant, high-quality crops.

Attempts to grow beans outside the described area

Specific, favourable conditions for growing the 'Piękny Jaś' climbing bean have developed in a compact area delimited by the arms of the Vistula and San (Gorzyce and Zaleszany gminas), and in a rather narrow right-bank strip, on the estuary of the San and part of the Vistula section (Radomyśl nad Sanem gmina), which is shown on the map below. To the east of this strip, there is a compact area of forests, mainly pine ones, that naturally delimit the area where this plant is grown. South-west of the delineated area, there are the villages of Sokolniki and Furmany that belong to the Gorzyce gmina and have much poorer, sandy soils of low agricultural suitability. Forested areas, stretching further south, begin there.

So far, no extensive attempts have been made to grow the 'Piękny Jaś' climbing bean in areas beyond that specified in point 5. Few attempts made were mostly unsuccessful. This was due to the fact that beans, with their high climatic and soil requirements, do not tolerate any deviations in this respect, especially when it comes to soil. Beans planted on poor, sandy, low-moisture soils, with a worse structure, grow and set pods poorly, and the obtained bean seeds are of low quality. Bean plants grown in such conditions have fine shoots, poor foliage, do not show growth dynamics, and their yield is not satisfactory. Seeds of bean plants grown outside the specified area are much smaller and are very often discoloured.

Hence, the cultivation of 'fasola wrzawska' (of the 'Piękny Jaś' climbing variety) is confined to the specified area in the forks of the Vistula and San. This is largely due to the fact that this area is surrounded mainly by areas with poorer, light, sandy soils, often covered with forest.

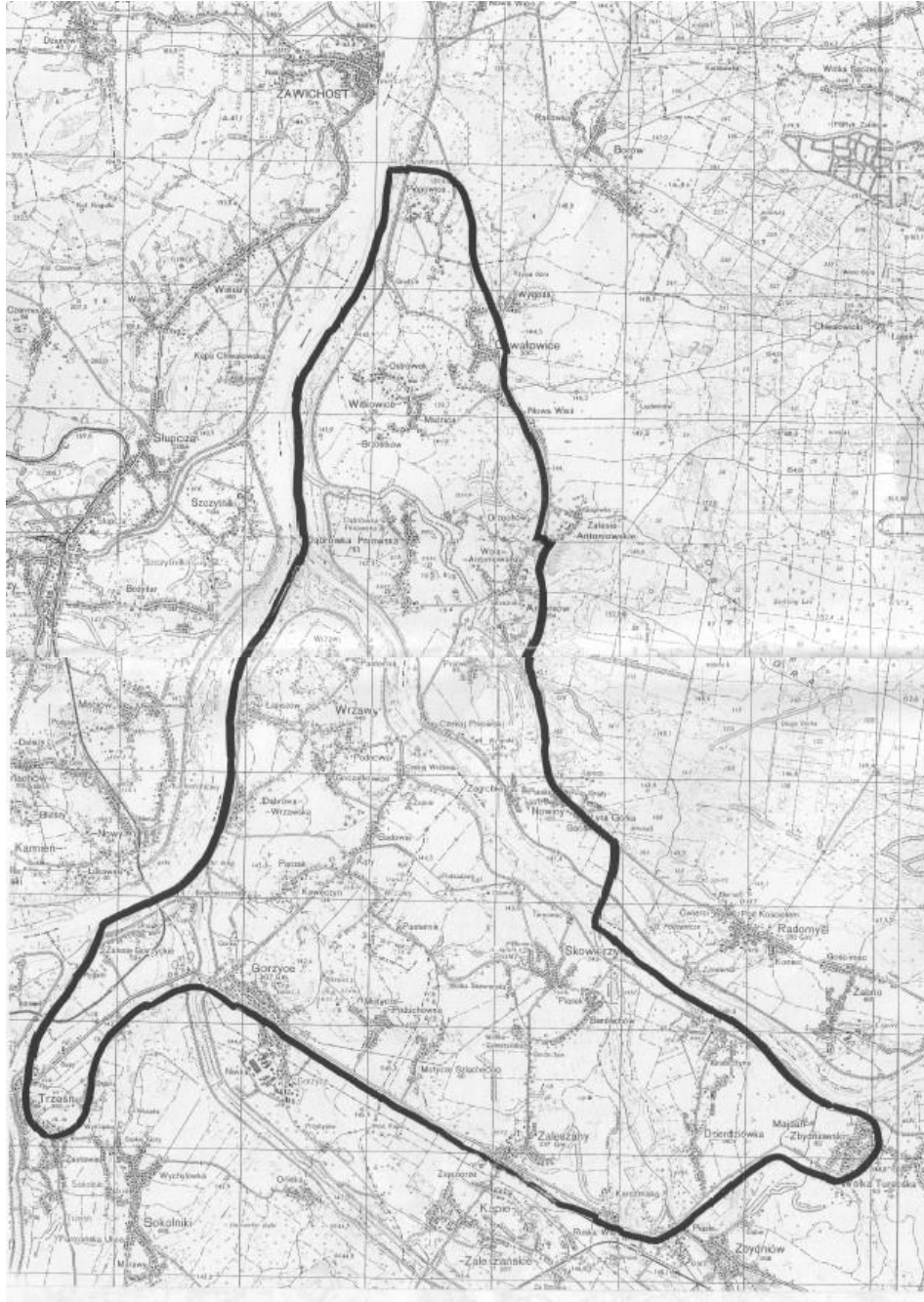


Photo 16. Outline of the area where ‘fasola wrzawska’ is grown

Human factor

Farmers in this area have perfected the bean cultivation process over many years. At the same time, they have tried to keep to procedures that do not disrupt the natural balance in the environment. The inhabitants of Wrzawy and the surrounding villages are people who have worked hard for centuries. Growing beans is definitely hard work. It requires particular care, dedication, timely completion of particular tasks and honesty in their performance. Nothing can be neglected, because any neglect is reflected in the final effect, i.e. the seeds: their quality and appearance. The skills of the local population, developed over the

centuries, are of great importance for bean cultivation in the area concerned. These skills concern in particular the principles and methods of bean production. Bean growing is a complicated process that requires great skills from producers. These skills are being continuously improved, and new experiences are being implemented to make this tedious and labour-intensive production at least a little bit easier.

1. The list of the specific skills of local producers should begin with the method of preparing supports, i.e. poles. This requires choosing the right material for poles and the ability to prepare them to serve their purpose (cutting, hewing out knots, shaving off bark). Many years of experience have proven that wicker and pine are the best material for poles. Pine and wicker poles have numerous advantages in growing beans. This is due to their high durability, and thus also long service life, as well as easy processing and high availability. Poles must have the right thickness and length. They should be debarked, dried and stored in the right conditions. Obtaining right poles for production takes a long time. Where improper poles are used, beans may be destroyed as a result of their breaking during strong winds (storms).
2. The specific skills of the local population also include choosing the right time to sow beans, as sowing at the wrong time may result in the beans freezing after they emerge. In the past, beans were traditionally sown in the first ten days of May, but now sowing starts on 25 April and lasts until the first days of May. There is even a folk proverb: *Siew na Św. Marka – na tyczkach miarka* (25 April is the St. Mark's day).
3. In the described area, 3-5 bean seeds are planted on average at a single point, because practice has shown that this number of beans planted guarantees the highest yield.
4. Local farmers have a particular skill of training beans. Beans are usually trained by their staking. Beans are also trained on strings tied to wires supported on poles. A great variety of bean training methods would not be possible without thorough knowledge of bean growing principles. The most common methods are presented in point 7 of the production method. In the past, beans were grown in the same field with other root crops (e.g. potatoes or fodder or sugar beets) at the same time. Growing beans as the only crop resulted in their wider dissemination and increased yields per hectare. In general, however, these changes did not significantly facilitate the farmer's work in the entire bean production process. It is still an activity based largely on the physical work of farmers and their families. It needs to be emphasised that this work is hard and has been largely performed in the same way for decades, while in the case of many other crops their production is simplified every year, and – owing to mechanisation – particular stages of agricultural production are facilitated.
5. The skills of local producers are also evidenced by the number of procedures that must be performed by hand in the course of the production of 'fasola wrzawska'. Preparation of stakes, sowing beans, hoeing, loosening the soil, staking, harvesting, sorting – all these procedures are performed manually. The timing of bean plant cutting is also very important. This treatment facilitates harvesting and makes pods ripen faster. Plant cutting before the autumn frosts can save developed but not yet ripe pods. However, performing this procedure too early can reduce yields.
6. The specific skills of local producers also include the method of assessing the suitability of pods for shelling after they have dried. Pods are assessed individually by producers

and each producer decides themselves when to start this process. The shelling itself is done using a mechanical sheller, usually constructed by farmers themselves. The threshed seeds are sorted by hand. Each bean seed is assessed separately, which also requires relevant skills and knowledge of this product.

Historical link, reputation and tradition

The name of the village of Wrzawy has a topographic reference – the name referring to water was transferred to the locality situated on it. '*Wrzawy*' is a place where water boils, creating whirlpools and depths. Initially, it was called Wreuici, then, from 1468 – Wrzawy. This settlement dates back to the early medieval period. The first mention of it comes from the end of the 13th century. Research conducted by J. Rawski shows that the settlement of Wrzawy existed much earlier than its first mention. This seems to be indicated by the lists of Peter's Pence and papal tithes, dating the existence of the parish as early as 1271. It was established from part of the Gorzyce parish, as a private foundation of the Dębno family, that owned at that time the entire Wrzawy demesne. It included settlements located on the eastern bank of the San River. During this period, the San flowed in a different riverbed than it does today, and until the end of the 17th century, Wrzawy lay on its right bank.



Photo 17. The mouth of the San into the Vistula near Wrzawy



Photo 18. The mouth of the San into the Vistula near Wrzawy

From its establishment until the beginning of the 20th century, Wrzawy was a noble village. Its owners changed, but the occupation of the people living here remained the same. They dealt typically with agriculture. The specific location on the banks of two rivers: the Vistula and the San, made it possible to export manufactured products by water. Exported goods included both crops from cultivated fields and those obtained from the use of the vast areas of the surrounding forest. Besides grain, numerous vegetables were grown on noble estates, as evidenced by a record from 1734 in the Lublin town books, where a certain Marek Szalga from Wrzawy and Jakób Rojek from Sadowie in the Wrzawy parish, wrote as follows:

“(...) this year, the villages of Wrzawy, Okreglica, Dąbrowa, Łapiszów, Sadowie, fields, meadows, gardens sown with various grains belonging to these estates, due to the constant flooding and the unusual outpouring of waters from the Vistula and San, the fields were reduced to nothing, all meadows and gardens and all grains, vegetables were flooded to such an extent that no use could be made of these grains.”

In order for the right conditions for growing climbing beans in this area to be created, several factors had to occur. There had to be suitable soil and climatic conditions for growing beans, and the local people had to be able to obtain adequate poles. The local population also had to develop the relevant skills for growing this vegetable in order to obtain a product of the highest quality.

Floods

The development of soil conditions was related to the floods that occurred here, bringing river material to these areas. As early as 1847, Kalikst Baron Horoch, the then heir of the Wrzawy estates, wrote about his home village as follows:

“The location of this estate is on a plain, elevated by 7 to 8 feet above the usual water level. There are no mountains or elevations here. All the villages in the vicinity are protected from the flood by embankments, the length of which exceeds 2.25 German miles (i.e. 16.9 km); these embankments, started to be erected by the heir of this estate in 1770, have been enhanced to this day, despite the fact that their height above the ordinary water level in the Vistula is 13 feet (i.e. 374 cm) and in the San – 12 feet (i.e. 345 cm). The land is not yet

protected from flooding during a major water surge.”(quoted from: Horoch Kalikst, *Kaliksta barona Horocha opis gospodarstwa w majątności Wrzawach; zastosowany do pytań zadanych przez Towarzystwo gospodarskie* [Baron Kalikst Horoch’s description of the farm in the Wrzawy estate; applied to questions asked by the Farming Society], Lwów, 1847).

From time immemorial, the proximity of two large rivers: the Vistula and the San, has had an enormous impact on the lives and work of the inhabitants of these lands. These rivers largely determined the present day and the future of the people who settled here. Both the Vistula and the San, flowing in their valleys, have changed their main beds over the centuries. Changes in the riverbeds usually caused ice jams. Masses of piled up ice carved new routes for the river, while the old, eventually drying riverbeds, called ‘*wiślisko*’ and ‘*sanowisko*’ to this day, are clear evidence of these natural processes that took place in the past. Undoubtedly, the largest number of such examples, confirming these events, can be found in the area where the San flows into the Vistula near Wrzawy.

Among the countless floods that have occurred at the mouth of the San into the Vistula throughout history, each of which was somehow tragic, it is worth mentioning the one that has been best remembered in the last 200 years. This was the flood of 1813. The entire area encompassed by the arms of the Vistula and the San, from Tarnobrzeg to Rozwadów (today Stalowa Wola) and Wrzawy, was one large lake. Here is an account of Kajetan Koźmian, an eyewitness to these events: “*When the day brightened, we saw a real flood. The foaming and roaring Vistula carried houses, mills caught together with people who in vain stretched out their hands for help. It also carried trees torn out by the roots, as well as stacks and mounds of hay and grain with animals, especially hares, on them. We saw a real flood (...)*”, (quoted from: Kajetan Koźmian, *Pamiętniki ...* [Memoirs], Warszawa 1907, pp. 124-130).

Detailed information about floods in this area can be found in Waldemar Prarat’s book *Kłęski elementarne w widłach Wisły i Sanu od XVII do I połowy XX wieku* [The biggest disasters in the forks of the Vistula and San from the 17th century to the first half of the 20th century], published in 2006 by the Diocesan Publishing House and Printing House in Sandomierz.



Photo 19. The Vistula inundation (within the protective embankments) near Wrzawy
(20 March 2005)



Photo 20. The San inundation near Wrzawy (20 March 2005).
View towards the ferry crossing in Wrzawy

Obtaining poles

Bean cultivation was also facilitated by easy access to supports on which climbing beans are grown. In the past, only wicker poles were used. This was due to the fact that thanks to being located in the forks of the Vistula and San, Wrzawy had extensive floodplains located in the valleys of these rivers, where wicker was planted on large areas.

“There is little uncultivated and fallow land on the Vistula and San” – writes aforementioned K. Horoch; “as soon as sand from under the water appears, we immediately plant willow which takes root easily, and in a few years bushes will grow. (...). Tufts on the rivers, if divided into 3 clear-cuts and guarded from horses and cattle, bring significant income to the owner, providing the necessary material for securing the banks, and brushwood for fences.”

Over time, it turned out that in addition to the above-mentioned uses, wicker can also be successfully used as a bean pole. And it has served this purpose to this day. Until the early 1970s, beans were planted among root crops, mainly potatoes. From then on, they began to be planted not among other plants, but on their own. Acquisition of an important element of bean production, namely poles, also became easier. Poles made of coniferous trees (mainly pine), and not only wicker ones, started to be used (the resources of wicker poles began to decrease in Wrzawy at that time due to the decreasing area covered with wicker on the Vistula and San). Forest districts eagerly allowed farmers to acquire pine poles, as this had tangible benefits to both parties: farmers – who obtained cheap and good necessary material for agricultural production, and forest districts – that had young trees cleared in return.



Photo 21. Pine poles stacked in a heap for the winter

Beans in Wrzawy

It is impossible to say how long exactly the ‘Piękny Jaś’ bean variety has been grown in Wrzawy. There are, however, references from the first half of the 19th century about the production of legumes in this area. Growing climbing beans started probably at the same time, or a few years later. Having such favourable conditions for growing beans, the residents of Wrzawy initially grew them in home gardens, eventually moving their crops to fields located far from their homes. The fact that the ‘Piękny Jaś’ bean variety has been grown in Wrzawy for a long time is recalled by one of the now oldest residents of the village, Ms Maria Budziło. She remembered as a teenage girl the sight of bean poles standing in the field: *“‘Piękny Jaś’ was planted in potatoes or beets”* – writes M. Budziło, *“because people saved the field and there was no such market for sale as today, sale was possible only in Tarnobrzeg and Rozwadów, because Jews lived there and they only made purchases for themselves. Beans were sold by the gallon 4 litres – 1 gallon. You had to go to Tarnobrzeg or Rozwadów by horse to sell, 3 or 4 gallons of Jaś. When my mother sold it, she came back happy, as sometimes there was no one willing to buy it. It was only after 1950 that collection points for all products were established and the ‘Piękny Jaś’ bean gained demand in the world and people started to grow it in large quantities and plant it on its own. In the past, ‘Piękny Jaś’ was grown with no special treatments – only manure was used, with no other fertilisers or sprays. Beans were harvested and shelled by hand (...)”*

Ms Emilia Szczygieł, born in the 1920s, presents a similar account: *“In the 1930s, when as a little girl I was looking for flowers in fields of grain, I liked to look at the beds of blue-flowering flax and the flowers on poles, i.e. the flowers of ‘Piękny Jaś’, that in autumn turned into beautiful, long golden pods. Growing this bean is very laborious and the saying that a farmer works in the summer and lazes in the winter definitely does not hold true in this case. It is in the winter that every day is used to prepare poles. Due to the fact that the area of Wrzawy is located in the fork of the Vistula and San, i.e. between two rivers whose*

banks are overgrown with wicker that can be used to train beans, the cultivation of this plant has developed.

In the interwar and post-war years, beans were grown in potatoes or beets. Manure was applied to potatoes. Potatoes were planted by hand on a furrow of ploughed soil, and beans were planted in every fourth or fifth row, at the farmer's discretion. The hardest work was to stake these beans. Horses were not allowed on the bed, and all the poles had to be carried around the field on your back. The field also had to be dug up by hand with a hoe to eliminate weeds and loosen the soil. In the autumn, after potatoes have been dug up, horses could be driven into the field to pull out and clean up the beans.

After stripping and drying, bean pods were shelled by hand on long autumn evenings. This work was hard, but it was fruitful. It made it possible for the villagers to survive on their tiny, small and larger farms – (...) because how else can you call farms with an area from one to five hectares, from which you had to maintain and feed sometimes even a three-generation family. Beans or vegetables were usually taken to fairs in Sandomierz, Rozwadów, Dzików (i.e. Tarnobrzeg) and Stalowa Wola. A farmer going to the city with beans had to have scales or a one-litre pot, because it was believed that four litres of beans weighed three kilograms, and that was how they were sold. During the occupation and the first years after the war, the village was visited by traders who bought here beans and other products such as garlic, poppy seeds and nuts, and took them to Radom, Warsaw and Łódź. Farmers from Wrzawy took their goods to these cities themselves as well.

Thanks to this, bean crops were increasingly bigger. People walked into the fields more and more boldly to make their work easier. They no longer planted beans in potatoes, but separately, feeding the soil with artificial fertilisers, which resulted in increased yields. For this purpose, a fruit and vegetable collection point was opened in Wrzawy. Bean prices were also rising, so more and more of them were planted. There was no longer enough wicker for poles. Pine poles had to be brought from the forest. There were concerns whether the beans would climb up pine poles. It turned out that there was no difference. 'Piękny Jaś' climbs up pine poles perfectly."

The widespread cultivation of beans in Wrzawy after World War II is also evidenced by numerous documents and photographs. These include long-term contracts for horticultural products concluded between the Horticultural and Beekeeping Cooperative in Tarnobrzeg and local farmers in Wrzawy, farmers' statements confirming the purchase of 'Piękny Jaś' climbing beans as early as the 1960s, accounts by older residents of Wrzawy, as well as photographs showing bean plantations (the oldest photograph is from around 1950).

As already mentioned, Jews had an undoubted influence on the level of bean growing in Wrzawy. Józef Fusiara gives the following account in this regard: *"The Jews living in Wrzawy, Radomyśl nad Sanem, Rozwadów, Tarnobrzeg and Sandomierz had a major influence on the growth of climbing bean production until 1939. They ate it as a kosher dish."*

Numerous documents from different years have been preserved, testifying to climbing bean cultivation in this area, including purchase documents, delivery notes, contract agreements, payment orders for sold beans, long-term contract agreements for horticultural production regarding the delivery of beans to the collection point in Wrzawy, forms of settlements with farmers, etc. They confirm, among others, the quantities of beans sold and their prices. The above-mentioned documents confirm that bean production in this area was organised and extensive. These documents also confirm that this product occurred in this area and was an

important element of the local economy. All the above-mentioned documents and photographs are held by the Association of 'Piękny Jaś' Runner Bean Producers in Wrzawy and are available for viewing.



Photo 22. Wrzawy around 1949/50. Field work related to potato growing. In the distance, poles with 'Piękny Jaś' climbing beans ('fasola wrzawska') can be seen.



Photo 23. Wrzawy, 1955. Wedding of Kazimierz and Stanisława Kopyto. In the background, on the right, 'Piękny Jaś' bean crop can be seen.



Photo 24. Wrzawy, 1961. In the background, 'fasola wrzawska' ('Piękny Jaś' variety) crop can be seen.



Photo 25. Wrzawy, summer 1972. In the background, 'fasola wrzawska' ('Piękny Jaś' variety) can be seen.



Photo 26. The presbytery in Wrzawy. In the distance, poles and 'fasola wrzawska' crop can be seen. 1970s.



Photo 27. Wrzawy, 26 June 1976. Wedding of A. Lipiec. On the right, poles with 'fasola wrzawska' ('Piękny Jas' variety) can be seen.



Photo 28. Wedding in Wrzawy, 26 June 1976. In the background, climbing beans can be seen as well.



Photo 29. Wrzawy, 12 June 1983. In the background, 'fasola wrzawska' ('Piękny Jaś' variety) can be seen.

Culinary importance of beans for the local population

Due to the high nutritional and taste values of 'fasola wrzawska', the demand for this product is constantly growing, and new dishes based on this valuable vegetable are appearing in local cuisine. In the area specified in point 5, beans are an important element of local cuisine.

They are also a raw material for many other dishes. Here are some examples of what is known, prepared and served in this area: 'fasolka po wrzawsku' (beans in Wrzawy style), unpureed bean soup (ingredients: 'fasola wrzawska' ('Piękny Jaś' variety), potatoes, vegetables, spices ...), pureed bean soup (ingredients as above), loose beans with butter or bacon, loose beans served on poultry broth, beans as a seasoning for cooked broth (7-12 seeds to ensure better taste and the clarity of the broth), bean cake, bean bread, bean salad, and bean pâté.

Local bean crops are also a highly valued source of food for bees, as beans secrete significant amounts of nectar. During the flowering period, beekeepers come here in large numbers to collect this valuable bee food.

Economic importance of ‘fasola wrzawska’:

The economic importance of ‘fasola wrzawska’ for the area being described is proven by the number of members of the Association of ‘Piękny Jaś’ Runner Bean Producers in Wrzawy, the volume of bean production and the area of its crops, and data regarding the exports of this product.

Bean growing in the area specified in point 5 plays here an important role from the economic point of view; crops of ‘fasola wrzawska’ have reached a constant share of crop area and production. The local farmers’ knowledge regarding the principles of bean growing and excellent climatic conditions have made it possible to obtain high-quality products.

The fact that the Association of ‘Piękny Jaś’ Runner Bean Producers in Wrzawy currently has 301 members and there are approx. 1,000 farms in the area specified in point 5 shows that farmers are very keen to better organise not only the production, but also the sale of dry bean seeds. It should be added that the Association is developing and the number of its members will certainly grow every year. This also shows the importance of bean growing for the inhabitants of this region.

In the area specified in point 5, the average production volume of ‘fasola wrzawska’ beans in recent years was approx. 600-650 tonnes. This data does not apply to the past two years, when bean yields were lower due to drought. The ‘Piękny Jaś’ climbing bean crops in the area specified in point 5 account on average for 2.5-5% of all crops in this area.

Currently, the ‘Piękny Jaś’ climbing bean crops cover approx. 200 ha in the Gorzyce gmina and approx. 75 ha in the Radomyśl nad Sanem gmina. The area of bean crops in the Zaleszany gmina is smaller – approx. 40 ha.

The areas where ‘Piękny Jaś’ beans are grown are typically agricultural. While only 20% of all employees work in agriculture in the Gorzyce gmina, in villages such as Wrzawy, practically every farm grows ‘Piękny Jaś’ climbing bean, though in varying quantities. The size of this crop also depends to a large extent on the number of individuals working on a given farm. Labour supply is not always sufficient, as certain stages of production, including staking, first treatments and harvesting, are extremely labour-intensive.

Beans in local culture

‘Fasola wrzawska’, i.e. ‘Piękny Jaś’ climbing bean, has also been present in local culture. Various types of short folk songs and even longer prose pieces have been written about it. Here are some short examples of such works:

*

Wiosenny spacer...

Idę sobie polną drogą pomału przed siebie
Słoneczko tak pięknie świeci wysoko na niebie
A spod między się podrywa i w górę wzlataje
Skowroneczek i swą piosnkę piękną wyśpiewuje

Nie rozumiem cię skowronku, nie wiem o czym śpiewasz
Ale wiem, że echo wiosny wokół nas rozsiewasz
Bo rolnicy którzy śpiewu twego tak czekają
Złote ziarna po brunatnej ziemi rozsiewają
Lecz za nami pozostaje jeszcze pusta rola
Tam zostanie posadzona ta wrzawska fasola
Śpiewaj, śpiewaj skowroneczku, wzbij się pod niebiosy
By nam Pan Bóg, kiedy trzeba zsyłał deszcz i rosy
I słoneczko niech nam świeci, taka jego rola
By się pięknie owinęła na tyczkach fasola
Śpiewaj, śpiewaj skowroneczku, mierz z słowikiem głosy
Aż wyrosną z tych ziarenek piękne złote kłosa
Gdy po żniwach znowu wyjdę, już na ścięte pola
Prócz ziemniaków pozostanie tam tylko fasola
Potem w strąki już przybrana, górą jeszcze w kwiecie
Takiej jak wrzawska fasola nie masz w całym świecie
(author: Emilia Szczygieł)

**

*“Hen między Wisłą a Sanem
Pod Tarnobrzegiem gdzieś
Ptaki śpiewają nad ranem
I budzą całą wieś*

*Wstają we Wrzawach ludzie
Świt płoszy nocy Cień
W radości pracy trudzie
Budzi się nowy dzień*

*W jesieni czy też w maju
Wiatr tę melodie gra
Że nie w całym kraju
Wioski takiej jak ta”*

*Stoją chłopcy ze Wrzaw
I tak sobie radzą
Że ci kożę dadzą
Do Unii wprowadzą*

*Do Unii wprowadzą
Dostaniesz dotacje
Będziesz gospodarzem
Będziesz gospodarzem w całym podkarpackiem*

*Kożę będziesz doił
Jogurt produkował
A wrzawską fasolę*

*A wrzawska fasolę
Na zachód promował*

*Bo wrzawska fasola
W całym świecie znana
W madach nadwiślańskich
Od lat uprawiana*

*Maruniu czy Ci nie żal
Odchodzić ze stron ojczystych
Strączkowych łąków i pól
I tych zakątków błotnistych
Zadola czy ci nie żal
Maruniu wracaj do Wrzaw*

*Kare konie kare
Jeszcze się karują
Ładne są wrzawianki
Choć się nie malują*

*Kare konie kare
Ale nie grzywiacie
Ładne są wrzawianki
I jeszcze bogate*

*Na grzędach warzywa
Na tykach fasola
Same witaminy
Mają nasze pola*

*Oj Jaśku, Jaśku ty bujne ziele
Przy tobie pracy zawsze jest wiele
Oj Jaśku, oj nieboże (chorus)
To na dół, to ku górze
Jaśku nieboże*

*Oj Jaśku, Jaśku rośniesz na madach
Jesteś dorodny, że szkoda gadać
Oj Jaśku, oj nieboże ... (chorus)*

*Oj Jaśku, Jaśku nie jesteś ceres
Będą rolnicy mieli interes*

Oj Jaśku, oj nieboże (chorus)

Note: 'Jasiek' referred to in the above folk song is, of course, 'Piękny Jaś' climbing bean.

Since bean is inextricably linked to Wrzawy and the entire area located at the mouth of the San to the Vistula, to emphasise its role in the lives of the inhabitants of these areas, an outdoor event called "W widłach Wisły i Sanu" [In the Forks of the Vistula and San] is traditionally held in Wrzawy every year on the second or third Sunday of August. This is a customary festival of 'fasola wrzawska', i.e. 'Piękny Jaś' climbing bean.

The event in the form of an open-air festival always gathers large crowds of both the inhabitants of Wrzawy and its surroundings. Those present also include guests from outside this area.

The beginnings of the festival date back to 1996, when the Wrzawy Cultural Centre made the first tentative attempts to organise a folk-style outdoor event that could provide an opportunity not only to have fun, but also to promote beans. The agenda was prepared in such a way that one of the main goals of the event was to show this product and the possible ways of using it in traditional and modern cuisine. Over time, this festival has become an integral part of the landscape of the village of Wrzawy and the Gorzyce gmina, promoting the village and the region. It is also a large family picnic that strengthens the bonds between the people living in the gmina and the powiat.

Year by year, this event is gaining more and more supporters. Since the village of Wrzawy is a typical agricultural locality with folk traditions, an outdoor event of this type is a very successful undertaking. For four years, the event has been included on the list of voivodeship events.

It is an excellent way to show the achievements of the inhabitants of Wrzawy in bean growing. The stands arranged around the square present, among others, dishes prepared with 'Piękny Jaś' beans, that everyone can also taste to discover the great flavour of this bean. Their stands are presented also by institutions dealing with agriculture: the Agricultural Advisory Centre in Boguchwała and the Agency for Restructuring and Modernisation of Agriculture in Tarnobrzeg, as well as local sculptors and other artists. The event also includes performances by artistic groups from outside this area and local ones, e.g. from the Communal Cultural Centre in Gorzyce or folk groups from Wrzawy and Gorzyce.

In 2003, the 'Piękny Jaś' bean festival was held on 10 August. This is what "Tygodnik Nadwiślański" wrote in its article "Pod znakiem fasoli" right after the event: *"In our region, we have many places famous for growing specific types of fruit and vegetables. These also include Wrzawy (Gorzyce gmina), whose residents have chosen the 'Piękny Jaś' bean variety and are apparently doing quite well. This narrow specialisation was an opportunity to organise an outdoor event last Sunday called "In the Fork of the Vistula and the San" featuring 'Piękny Jaś'. The large audience participating in it had reasons to enjoy it, not only thanks to the wonderful weather. The organisers – the Wrzawy Cultural Centre, the Communal Cultural Centre in Gorzyce and the Powiat Agricultural Advisory Centre in Tarnobrzeg – provided plenty of attractions. (...) Those willing to test their skills in growing beans could take part in a pole-driving competition. Rural Women's Associations from the Tarnobrzeg powiat, participating in the competition for the best bean dish, prepared food that could be served in the most renowned restaurants. It is no wonder that the competition judges had a huge problem with determining their verdict and awarding the*

prizes.” (...). The quiz about bean growing and ... Poland’s integration with the European Union, for which over 20 people signed up, was won by Marian Broda from Wrzawy.”

Its account of the celebrations in Wrzawy was also presented by “Echo dnia” in the article entitled “Zjedli Pięknago Jasia”: “The residents of Wrzawy had a great time on Sunday, at the annual outdoor event called “In the Fork of the Vistula and the San”. Dishes made from the ‘Piękny Jaś’ bean variety, whose promotion was the main theme of the festival, reigned supreme on the tables. Seven rural women’s associations from the Tarnobrzeg powiat competed in the culinary competition for the most interesting and tastiest bean dish. The competition was won by the ladies from Zalesie Gorzyckie. And when ‘Piękny Jaś’ was gone, the festival participants were offered beer and shashliks to the rhythm of folk and folk rock music. There was also a quiz about growing and using beans and Poland’s integration with the European Union. The stands promoted, among others, the Voivodeship Agricultural Advisory Centre in Boguchwała, the Podkarpacie Chamber of Agriculture, the Podkarpacie branch of the Agency for Restructuring and Modernisation of Agriculture, agricultural companies, handicraftsmen and artisans. (...)”.

Each of the “In the Fork of the Vistula and San” festivals is different, although they have many common elements. Their main theme is ‘fasola wrzawska’, i.e. the ‘Piękny Jaś’ bean variety, the main product that this region is proud of due to its special qualities.



Photo 30. Postcard with a view of Wrzawy (under the name “Wrzawy”, ‘Piękny Jaś’ bean crop can be seen)

Summary

‘Fasola wrzawska’ is a product that is obtained solely thanks to the specific combination of natural factors (i.e. climate, soil, wind, insolation, location, etc.) and the local producers’ skills regarding the timing of bean sowing and harvesting, principles of bean growing and training, pole selection, seed evaluation, and the performance of various treatments. Only thanks to this combination can the unique quality of ‘fasola wrzawska’ be obtained. Beans undoubtedly have a long history in this area and are now part of the identity of the local culture of the community living here. A special festival featuring beans is even organised.

Beans are an element of local cuisine. They also appear in folk songs and local prose. The number of agricultural producers growing beans as well as the area covered by bean crops testify to the economic importance of this product for the region.

9. Control:

Główny Inspektor Jakości Handlowej Artykułów Rolno-Spożywczych
[Chief Inspector of the Agricultural and Food Quality]
ul. Wspólna 30
00-930 Warszawa
phone: +48 22 623-29-00
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The Inspection is responsible for checking whether the production process is compliant with the specifications. Both documents confirming that relevant measures have been taken by producers and the quality characteristics of the finished product are checked.

10. Labelling:

Specific rules on the labelling of the agricultural product or foodstuff should be provided, if any.

11. Specific requirements introduced by applicable regulations:

Please indicate whether there are any specific requirements imposed by European Union or national legislation concerning the agricultural product or foodstuff concerned.

12. Additional information:

Please provide any additional information regarding the agricultural product or foodstuff concerned.

13. List of documents attached to the application:

The application contains references to the following documents:

LIST OF PHOTOGRAPHS INCLUDED IN THE TEXT

Photo No.:

1. 'Fasola wrzawska'
2. 'Fasola wrzawska'
3. Preparation (whittling) of poles

4. Planting beans (using a hoe)
5. Planting beans (using a plough)
6. Bean planted in strips (2 rows per strip)
7. Beans planted in single rows
8. Training 'fasola wrzawska' on upright poles in 2-row strips
9. Training 'fasola wrzawska' on upright poles in single rows
10. Beans trained on poles when they start flowering
11. 'Fasola wrzawska' already wrapped around poles in 2-row strips (2nd half of June)
12. Double rows of beans trained on strings
13. Double rows of beans trained on strings
14. Outline of the area where 'fasola wrzawska' is produced
15. Outline of the area where 'fasola wrzawska' is produced
16. Outline of the area where 'fasola wrzawska' is grown
17. The mouth of the San into the Vistula near Wrzawy
18. The mouth of the San into the Vistula
19. The Vistula inundation (within the protective embankments) near Wrzawy (20 March 2005)
20. The San inundation near Wrzawy (20 March 2005). View towards the ferry crossing in Wrzawy
21. Pine poles stacked in a heap for the winter
22. Wrzawy around 1949/50. Field work related to potato growing. In the distance, poles with 'Piękny Jaś' climbing beans ('fasola wrzawska') can be seen.
23. Wrzawy, 1955. Wedding of Kazimierz and Stanisława Kopyto. In the background, on the right, 'Piękny Jaś' bean crop can be seen.
24. Wrzawy, 1961. In the background, 'fasola wrzawska' ('Piękny Jaś' variety) crop can be seen.
25. Wrzawy, summer 1972. In the background, 'fasola wrzawska' ('Piękny Jaś' climbing variety) can be seen.
26. The presbytery in Wrzawy. In the distance, poles and 'fasola wrzawska' crop can be seen. 1970s.
27. Wrzawy, 26 June 1976. Wedding of A. Lipiec. On the right, poles with 'fasola wrzawska' ('Piękny Jaś' variety) can be seen.
28. Wedding in Wrzawy, 26 June 1976. In the background, climbing beans can be seen as well.
29. Wrzawy, 12 June 1983. In the background, 'fasola wrzawska' ('Piękny Jaś' variety) can be seen.
30. Postcard with a view of Wrzawy (under the name "Wrzawy", 'Piękny Jaś' bean crop can be seen)

The application contains references to the following publications and studies:

1. Głowaciński Zbigniew, Michalik Stefan, *Kotlina Sandomierska*, Warszawa 1979
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