



LEMUSA

Edited by

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The fictitious island of Lemusa currently lies on $33^{\circ}\text{N} / 44^{\circ}\text{W}$ in the middle of the Atlantic Ocean. It has an area of about 3075 pep^2 , (about 3900 km^2), is divided into seven regions and is inhabited by one million people who speak mainly Lemusian, but officially speak French. The island produces a wide variety of spices and is known for the stunning variety of its recipes.

HISTORY

The history of Lemusa reaches far into pre-Christian times. From 1900 B.C., for example, the Liliac culture can be proven in the area of the Mont Majorin, 1200 the Mai-té appear, 800 the Old-Valerians and shortly after Christ's birth the Varisers. From 500 onwards, immigrants from Europe speaking Gallo-Roman appear in the centre of the island. From these dialects the Lemusian language develops in the following centuries, which is why these people are also called Old Lemusians. In the course of time they also developed a new religion, sesoulism, from the encounter with other cultures of the island.

In the 16th and 17th centuries other Europeans migrated to Lemusa in waves, Italians above all and Frenchmen who founded powerful trading companies. Until the end of the 18th

century, the history of the island was repeatedly linked to events in France. Lemusa only achieved complete independence on 27 June 1802 with the declaration of resistance by Lieutenant Louis Claude de Fisbaton. In 1813 the First Republic was proclaimed, but already in 1815 Oscar d'Ocieszyk-Bruno became the first king of Lemusa. In 1832, his daughter Adrienne took power. She was a beauty with cheeky eyes and a strikingly curved nose. However, she had a very bad reputation and her exorbitant lifestyle swallowed large sums of money at a time when the population of the country was in deprivation. In 1848, after her abdication, the *Deuxième République* was established, which lasted until 1899 and was replaced by the fourth republic in 1902 after brief turmoil. After an economic crisis, the New Franc is introduced in 1923, in 1965 the people approve a strongly revised con-



stitution, in 1973 the Lemusair is founded and in 1989 the army is abolished.

In 2011, newer satellite images show that Lemusa so far was previously located in a completely wrong place on the world map. So the island is not located on 14°N / 58°W, as previously assumed, but on 44°N / 33°W. This discovery causes some irritation among the population and leads to protest marches in the capital. Obviously, the new fact also has an impact on the climate of the island, which especially brings the farmers to the barricades. Rumours are spreading that the island has been moved from the Caribbean to the northern Atlantic by teleportation, and the government and the secret service are strongly criticized. In 2016 the «cook» Odette Sissay brings herself to

Adrienne I, painted by Friedrich Dürck around 1836.

power with a lot of skill, calculated charm (and the help of the police president). Within a few months, the world's first female dictator brings about a whole series of changes. She removes *Santa* from the name of the island, which is now only called *Lemusa*, introduces a new currency (the Chnu), founds a daily newspaper, ironically called *Liberté*, and even prescribes a slimming cure to the island.

Although conditions in the country are improving in some areas under the dictator, resistance is strong and the outbreak of a revolution is only a matter of time. One centre of the opposition is said to have formed in the north near Babat, another in the south near Sentores. Critical observers, however, think that each of these two centres is probably just waiting for the other to lead the first blow – almost like in the story *Whisper in the Cellar* by Jana Godet.

WHISPER IN THE CELLAR

by Jana Godet

The chicory from Brussels and the mushroom from Paris agreed: something had to happen. From the eggplant to the courgette, everyone was allowed to bathe in sun, air and rain day in, day out. But the poor zicchory and the deplorable mushroom were kept in gloomy, damp cellars all their lives – and when they finally came to light, that already meant their end immediately. So something had to change, they agreed on that, completely, an uprising was in the air, a revolution.

However, the chicory felt quite at home in its well fertilized soil. And the fungus also liked the moist bed of straw and manure, in which he could stretch out his mycelia won-

derfully in all directions. That's why the salad encouraged the mushroom to dare to break out – and the sponge bolstered the chicory to take the first step.

So much is whispered and lamented in the cellar of chicory and mushrooms to this day, but it hasn't got any brighter.

Odette Sissay in front of Café Vénus in Lucobel. The picture was taken in 2003, 13 years before she came to power, the present dictator was then about 35 years old.



LOUVANIE (NORTH)

The Louvanie is the largest region of Lemusa, a mountainous and mostly wooded area. The highest mountain of the island is also located here: Mont Déboulé (3220 m above sea level), home of the Kloi, an ancient culture with huge influence on the islands culinary history. The northernmost point is the Cape Kabrit, often covered in fog.

The largest settlement and capital of the region is Les Balcons, high above the Bandole valley, which is often used as a starting point for excursions to the Majorin area or to the mighty Chutes de Sugiau. No less impressive is Mont

The Louvanie produces Aniseed, chilli, cardamom, cubeb pepper, nutmeg, nigella, sichuan pepper and salt. The heraldic animal of the region is the Loupodete.



Kara, whose massif dominates the western part of the country. On its eastern flank stand the dark crescent firs of the Forêt des jeyans and in the valley the town of Valodes impresses with its town hall. The first films on the island were shot in the city of Valeria with its ancient history. And Ada attracts visitors with its picturesque location above the Baie des Italiens.

This fragment shows the face of a figure with a headgear called Valeria hat, worn by the ancient on certain occasions.



BIDONNAIS (EAST)

The Bidonnais is the second largest region on the island in terms of area and is particularly diverse. The northern part is largely determined by Mont Majorin. Its massif extends to the east as far as the Pointe des Châteaux. The mighty forests on its eastern flank are home to the lemusian quail and rare orchids. In the north and northeast the coast is rocky and wild, the Baie de Bouden is the only navigable harbour here. To the south, the shores become calmer. From the Majorin massif to the south, the area becomes somewhat flatter and the mountains gradually change into hilly ter-

The Bidonnais produces pepper, tangerine peel, poppy seed, black cardamom, thyme and vanilla. The heraldic animal of the region is the Sparapinse.



rain. The northern area along the rivers Dous and Vany is mostly heavily wooded. South of Senpuav and Duvet, however, there are more and more farms, for example in the area of the German-speaking municipality Palmheim or near Granchan. And in the very south of the province, around Dézé, one even finds an almost desert-like dry zone.

The Chemin Kalepsi, a trail with age-old history, stretches from Mont Majorin to Baie de Bouden.



SENTÔME (CENTER)

The Sentôme is the smallest region of the island of Lemusa, but at the same time by far the most densely populated one. In its centre lies the capital Port-Louis, which stretches about three pep from the Old Port to the interior of the country and is divided into 12 administrative districts.

With its 276,986 inhabitants (as of May 2011), Port-Louis is by far the largest city on the island. It is the political, economic and (multi)cultural centre of the country, full of history and contrasts, full of magnificent buildings and surprising corners, with lively

The Sentôme produces star anise, cinnamon and cinnamon cassia. The heraldic animal of the region is the Coquocotte.



quarters and large parks, excellent restaurants and a broad cultural offer.

To the north of the city, in the suburb of Voltes, is the largest industrial zone on the island. In the south the village of Lugin offers a beautiful sandy beach and can run very busy on weekends. Behind Lugin lies Airport Oskar I, the island's international airport.

Many of the restaurants, cafes and bars in the capital, like the famous 49 Club Stina, are open late into the night.



SAMPOGNE (WEST)

The Sampogne region comprises an area of just under 500 pep² south of Port-Louis. The capital Gwosgout is the second largest city of the island and lies very picturesquely at the end of a long bay. Gwosgout is a lively economic centre that also has a lot to offer culturally and can look back on a rather curious history. The interior of the country is hilly and wooded, but it is also intensively used for agriculture. A rural centre is Bitasyon Francelle, where the Kukaldaria, the guild of Lemusa chefs, has its headquarters. A little further south, sugar is grown and processed. St-Anne en Pyès is a famous for its fer-

The Sampogne produces fenugreek, pimento and juniper. The heraldic animal of the region is the Kouptou.





- Allspice *Mussagor Gwosgout*
Anis *Désir de Tikk*
Black cardamom *Queue d'éléphant*
Cardamom *Kap de la Bandole*
Chili *Krot Kriket*
Chili *Papok*
Chili *Piment Cancan*
Cloves *Boujons d'Ejac*
Coriander *Kantalil*
Cubeb pepper *Cubèbe de Sugiau*
Cumin *Chera de Sentores*
Fennel *Fnui de Castebar*
Fenugreek *Trigonel Arra*
Juniper *Perles de St-Anne*
Laurel *Loia d'Askatas*
Mace *Macis Coco*
Mustard *Moutad Maioli*
Nigella *Mystèr de Maizyé*
Nutmeg *Miskat Coco*
Pepper black *Senpuav nwè*
Pepper white *Senpuav blan*
Poppy *Grains de Liliac*
Saffron *Crocus Mont Fouet*
Salt *Neige Bandon*
Sel Coco
Sesame *Sezam Baba*
Sichuan pepper *Rougeurs de St-Brice*
Thyme *Thym de Carbelotte*
Turmeric *Meriti Kochon*



Lemusa

33° N / 44° W

Am geographischen Mittelpunkt in Serpaar





- Louvanle (North)
- Bidonnais (East)
- Sentôme (Center)
- Sampogne (West)
- Vainée (Midi)
- Goulousin (South)
- Puendevis (Islands)

tile gardens and fields, and hunting traditionally plays an important role here. The south-east of the Sampogne is more densely wooded and wild, namely the area around Lac Flouz, the source of the Miosa, a little higher up. The Miosa, which flows quietly along the northern border of the region, is one of the largest rivers on the island.

Agriculture is important in the Sampogne, in this field near Bitasyon Francelle buckwheat is cultivated.



THE GOLDEN HAND

by Jana Godet

One day, a hunter, who was seldom lucky, saw a deer with antlers of pure gold. He followed the animal deep into the forest and finally cornered it. When the deer saw no way out, he turned to the hunter and said, «If you let me live, I will give you something worth much more than the little bit of gold on my head. I can enchant your hand so that every arrow of your bow reaches its goal.» The hunter thought for a moment and let the animal live.

In fact, from that day on, no more shots missed. Yes, he was even able to kill animals hiding from him behind trees or boulders. The arrows flew according to his will also around the biggest obstacles. It was enough for him

to imagine the prey and the arrow was already stuck in her heart. The man soon became the most famous hunter in the area and supplied half the village with the best game meat, and of course was paid very well for it too.

One day, however, he had a mighty quarrel with his wife. To cool his mind, he ran off into the forest. Soon he saw a fat wild boar standing only a few meters in front of him – a safe shot, even without a golden hand. But at the moment when the arrow left the string, his thoughts flew back to his wife, who was probably trying to recover from the quarrel by doing some gardening.

This is the reason for the saying that is written on the wall in the council hall of St-Anne en Pyès: «If you have cornered a stag with golden antlers, then you shall also hunt it down».

VAINÉE (MIDI)

The southern half of the approximately 350 pep² large Vainée is determined by the marsh landscape of the Marais de Sentores. In the interior, the flat areas are used for the cultivation of rice, on the coast, the marsh grows like a mangrove and is fished eagerly. In the northern half of the province, in the interior of the land, begins the mighty and varied forest, which, occasionally interrupted by agricultural land, continues to the north of the island. Sentores, the capital of the region, is probably the oldest port in Lemusa and the site where the famous cookbook of La Nerva has been found, to which we

The Vainée produces cumin, turmeric, black mustard and sesame seeds. The heraldic animal of the region is the Milunier.



owe the first ketchup recipe in history. Sasselin is home to immigrants from India and is a rice growing centre. The river island of Maioli is the place of activity of the Sœurs Porcines, in whose cult the pig occupies a central position. Further east, St-Benoît-des-Ondes is completely orientated towards the Atlantic Ocean and specialises in the cultivation of mussels.

In St-Benoît-des-Ondes the Atlantic coast is very flat, here mussels are cultivated on poles.



SOUP MÈSI

This recipe comes from the monastery kitchen of Maioli from the cookbook *Bon kom kochon* of Sœur Manon Deivox, which also provides the background. Every first Sunday of the month, the Maioli sisters cook a thick soup of beetroot called *Soup Mèsi*. Their consumption is linked to a special ritual during which the sisters dab a red cross on their chest below the base of the neck with a little soup. In addition they say the following prayer, held in a somewhat ancient Lemusian: «Mèsi tè, di senye pa nou / Mèsi pa yo koulè / Mèsi pa yo odè / Mèsi pa yo goutè / Mèsi tè, di pataje lavi avèk nou / Mèsi tè, pa sa soup» («Thank you Earth for bleeding for us / Thank you for the colors / Thank you for the scents / Thank you for the tastes / Thank you Earth for sharing life with us / Thank you Earth



The Soup Mèsi combines in an unusual way the nutty earthy aroma of beetroot with the light spicy tones of mustard. The basic recipe can be varied in many ways.

for this soup»). The fact that pork liver is added to the soup here is typical of the Maioli sisters, who are famous for their pig breeding. The meat of their animals is considered to be the best on the island. However, the nuns themselves are only allowed to cook the intestines of their protégés, the rest is sold.

FOR 4 PERSONS

1 Tbsp.	clarified butter
1	stately onion, finely chopped
30 g	ginger, cleaned and finely chopped
500 g	beetroot, peeled and cut into cubes of approximately 1 cm edge length
1¼ L	chicken broth or water
3 Tbsp.	ginger mustard (heaped) or another (coarse-grained) mustard
200 g	liver of pork
Some	white pepper, freshly ground
Some	salt
4	walnuts, the kernels broken out of the shells and crumbled slightly
1 Tbsp.	lemon zest

1. Heat the butter in a larger saucepan, sweat the onion until translucent. Add the ginger and steam for about 2 minutes. **2.** Add beetroot and steam extensively (at least 5-10 minutes). Stir frequently, the pieces should not set. **3.** Deglaze with chicken stock or water and add mustard. Bring to the boil, reduce heat and simmer for 50–60 minutes without lid. **4.** About halfway

through the cooking time, let the liver steep for 5 minutes, take it out, let it cool down a little and cut it into wafer-thin strips (cut thicker pieces in half lengthwise beforehand), fine chopsticks are the goal. It doesn't matter if the liver is still bloody. **5.** At the end of the cooking time, allow the soup to cool a little and then puree in a blender. Bring to the boil again carefully and stir until the foam has disappeared. Add some white pepper and season with salt. **6.** Add the liver sticks to the soup, spread on plates and sprinkle with the walnut.

You can give this soup a pleasantly fresh note by sprinkling some lemon zest on the surface with the walnut crumbs. The Soup Mèsi gets a special touch if you stir in some coconut milk at the end. This also brightens the colour, but of course makes the soup more massy.

GOULOUSIN (SOUTH)

The Goulousin is the southernmost region of the island. The area is mostly flat and only a small part of the 240 pep² is wooded. The highest elevation is Mont Goulou at 410 m above sea level. The largest river is the Salée, which flows sluggishly from St-Sous to the south and forms a marsh at Le Umas. St-Sous is best known for its Jardin Gingembre, one of the island's most beautiful botanical gardens with a wealth of species. In the northeast of the region lies the Plaine d'Haris with its ponds, old oaks and rare animals. In Castebar, the Varisers were ruling in former times, they still live on today in their

The Goulousin produces fermented beans, fennel, ginger, bay leaf and salt. The heraldic animal of the region is the Cacoulon.



Codex of Forks, whose secrets are guarded by an association. The capital of the sparsely populated region is St-Pierre, famous for its rabbit fighting arena, the Leporidrome. The area east of St-Pierre is the home of the Mai-té, whose culture is still cultivated today – all the more since Odette Sissay made herself the dictator of the island, because she herself is a Mai-té.

Near Askatas lies the Plaine d'Haris, a nature reserve around a large wet meadow.



THE POLICE DOG

by Jana Godet

There was a police dog in Askatas who didn't know he was a police dog. He therefore had no discipline whatsoever and preferred to dawn all day long. His commander tried in vain to take him on patrol, because at the first corner the animal lay down and fell asleep immediately. The dog's behaviour was soon transferred to his trainer, who also began to doze all day long. This in turn infected the colleagues and when the criminals noticed that nobody was after them anymore, a leaden tiredness attacked them too. But then, when everyone was asleep, the police dog woke up and trotted away in boredom. One could say that he had done his duty after all.

PUENDEVIS (ISLANDS)

The division of the lemusian territory into seven regions dates back to the short years of the First Republic (1813–1815). But the borders shifted in the course of the 19th century so that the island soon had only six regions. The Puendevis remained only as a name. Which area of Lemusa was once called this way is controversial. After taking power, the dictator Odette Sissay decreed that all the islets scattered around the central island should in future form their own region, to which she gave the historical name Puendevis. The measure was generally regarded as completely superfluous, especially as

The Puendevis produces coriander.
The heraldic animal of the region is the Tartarette.



most of the islands are almost uninhabited. On Galak, for example, which lies about twenty peps around the northwest of Lemusa, there is only one person who lives and owns the island. And on Île Touni near Angeval lives, strictly speaking, only a legend. However, it is quite possible that some islands will be more important in the future.

Some islands off the coast of Lemusa look as if they have never been entered by humans to this day.



NATIONAL ANTHEM

L'air est en mouvement, le nez est en joie

La peau hume le sel et un je ne sais quoi

Quelle patrie pour toi et pour moi

Quel moment pour lever sa voix

Haia Lemusa! Ta beauté nous fait briller les yeux

Haia Lemusa! Ton ciel réunit tous les bleus

L'eau fait des splash, les pieds se mettent à la danse

C'est le grand bonheur, on le sent dans sa pense

Le cochon fait trembler sa queue

Et on jouit c'est délicieux

Haia Lemusa! Ta beauté nous fait briller les yeux

Haia Lemusa! Ton ciel réunit tous les bleus



The national anthem of Lemusa has many verses, only two of which are presented here. The beautiful melody, played by the Lemuphones: <https://vimeo.com/361785972>

Hymne nationale de Lemusa

The image shows a musical score for the national anthem of Lemusa. It consists of four staves: Trompète in B, Trompète in B2, Bariton in B, and Posaune in C. The music is in 3/8 time and features a key signature of one flat (B-flat). The score is written in a modern, rhythmic style with various note values and rests.

This publication appears on the occasion of the exhibition *Staying here with you – moving* curated by Esther Maria Jungo and Ksenija Samardžija in the building of Bioskop Balkan in Belgrade (October 11 till November 10, 2019).

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Schweizerische Eidgenossenschaft
Confédération suisse
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Delice paradisum maturum,
rumpe eam super aridam fragmen
panis, adde sal et oleum, expecta
minutam onam, comede.

Recipe from Jacob Schychs (Ed.):
Miscellanea inusitata de Mundo, Coelo et Terra.
Lemusa: Typis Davidis Neri, 1679.

