In early spring 2010, whilst looking for some suitable conservation experience, I was lucky enough to be accepted to go on a fantastic 2 week trip with the European Conservation Action Network (EUCAN).
EUCAN was established in 2007 by The Kingcombe Trust, a charity based at The Kingcombe Centre in west Dorset, dedicated to conservation and environmental education (Reg. Charity no. 1054758), in association with the Dorset Branch of Butterfly Conservation. The project is funded through the Leonardo da Vinci section of the European Union Lifelong Learning Programme and has partners in France, Hungary, the Czech Republic, Belgium, Poland and Romania.
This placement was based in Hungary at Aggtelek National Park in the Carpathian basin on the northern border with Slovakia. It was for me a very worthwhile, rewarding and informative trip, and all the participants who joined Nigel and Kathy and the staff of Aggtelek National Park seemed to get a great deal from it. So here follows a brief account of those 2 weeks, good company, lots of fun and a smattering of hard work set against the breathtaking scenery, wildlife and people of northern Hungary.

Wednesday 03/03/10
I'm the last one to wake up in the St Pancras youth hostel, just before 6am, after a quick shower I realize I have forgotten my towel and so have to use the pillow case! Was bound to forget something, must get one on route somewhere. Packed lunches are collected at reception and we all head over to the station for the 7.30 departure to Brussels. Everything goes smoothly enough and we reach Brussels after a few of hours with 2 more to kill before the connecting train to Cologne. I take a short stroll around the station and photograph some of the modern architecture, then noticing the significant drop in temperature I pop to a shop and stock up on some basic (junk) food supplies. The train to Cologne takes about an hour, on arrival we amble around the immense gothic cathedral in the square before the next connection. We make Berlin in good time and watch the sun set across its endless industrial landscapes, then catch the 8.30 sleeper that takes us across the rest of Germany, the Czech Republic, Slovakia, and into Hungary.
The sleeper compartments hold 6 people (like sardines) so most of us head further down the train to the seating carriages via the kitchen. In the kitchen is a very genial mustachioed Czech man who speaks amazing English, the menu is very limited and the dialogue goes something like this:

Czech man "hello, we have very modern kitchen here, with microwave, I am learning to use, I have at home for cooking potatoes"
Volunteer 1: "just a packet of chipsy's please"
Czech man: "gypsies! There are no gypsies here, they are all thieves"
Volunteer 2: "I'll have the vegetable soup please"
Czech man: "we have vegetable soup but there's meat in it, it is best you don't eat"
Myself: "Can I just have a beer, a Gambrinus"
Czech man: "the factory was bought by Africans, not 100% Czech now, it's no good, you shouldn't drink this"

Most of us finally settle on bottles of Budvar, while the brave among us order various unidentifiable snacks, Luminous pink rubber sausages etc. A few carriages further down, an ever dwindling group of us are eating frankfurters and other dubious looking salty treats, and tucking into bottles of cold beer, a good end to the day. By midnight there are only four of us left, we have depleted the train's entire stock of beer and wine, and our own supplies of whisky. At about 1am we try to return to our sleeper only to find that the door to that carriage is now locked, the man from the kitchen approaches and tells us it has been secured against "the gypsies with brown faces" and that we must now risk our possessions and personal safety and sleep in the seating area. At 5 in the morning I am

awoken by my 2 remaining companions, Adam and Ewan, they had tried to get back into the sleeper carriage again but on opening the door found that the rest of the train had been uncoupled. The carriage we are on is bound for Vienna, in a muddled haze we jump of the train and sprint up and down the platform very stupidly trying to find out where our train has gone. It seems a funny thing now to be stranded on a winter's night in a T-shirt with no passport or money somewhere in the middle of the Czech Republic, thankfully our train hadn't made it far yet and we get back on OK, a close call.

Thursday 04/03/10

Awake at 8 am, everybody else is up, chocolate croissant and water for breakfast. Then, wow, what a sight, through the window lays radically altered scenery, we are just over the border and into Hungary, a brutal landscape, beautifully rugged wetland, scrub and grassland play host to endless clusters of factories, simple family dwellings, wood smoke and rotting Lada's, unmistakably eastern European. I am just about up and ready to go when we arrive in Budapest, nobody seems to know what they are doing today, least of all me, but everybody looks very excited to be here, There's just time to get some cash and share a huge suspiciously red sausage on a bed of pickles chilli's before getting the final train towards Miskolc.

We are greeted at the station by Aggtelek National Park (ANP) volunteer Barbara and ferried in minibuses to the Tengerszem restaurant at Jósvafő. An immense four course meal is served with beers which leaves most people incapacitated. The meal consists of bowls of pea, ham and root vegetable soup with bread, a dish of fish wrapped in bacon in a juniper and herb white sauce with crispy roasted orange slices, carrots, boiled potatoes and rocket, a huge plate of turkey Kiev's with potato croquettes, broccoli and rice, and finally a pudding of poppy seed and mashed pumpkin pastries with a cherry sauce!

After arriving at the Salamandra guest house in Szögliget the rest of the day is occupied with introductions, settling in and a short induction talk with Sándor Boldogh, then a quick nighttime walk to try and burn of the dinner just before tucking into another mountain of food and more beer…

Friday 05/03/10

Last up (again), a hefty breakfast of scrambled eggs, meats, muesli, cheese, bread and coffee is served. At 10 am we sit down to an informative talk about the history of ANP by Attila Huber:

Aggtelek has been a protected area since 1978 and is separated from the neighbouring Slovakian Karst only by the national border. A Karst is a limestone region consisting of characteristic scenery of sink holes, fissures, caverns and underground streams. The Aggtelek Karst spans the border of two important bio-geographical units, pannonicum and carpathicum**.** There is an incredible array of biodiversity here, and this is partly accountable for its unique microclimate and by the overlapping and connectivity of habitats. The total are of ANP is around 20,000 hectares and of this 77.1% is forest and 13.7% grassland. Because of much of land had been left unmanaged until recent years, the grasslands are now threatened, much of the conservation work here involves the management of these grasslands by mowing, grazing, scrub clearance, and removal of invasive/alien species.

Hornbeam, oak and beech make up >60% of the parks forests and host strong populations of dear, wild boar and also large predators including wolf and lynx. These forests are also home to the fire salamander (the ANP logo), the Ural owl and the vulnerable longhorn beetle (Rosalia alpine). This striking blue and black beetle can be found from northern Africa, across Europe and the Middle East to Russia. Its numbers in Europe have greatly depleted in recent years, and it is a protected species in Germany, Hungary, Poland and Slovenia. The adults are active from June to September. By day the beetles sit near

flowers and feed on the pollen. They make a chirping sound by scraping their rear legs and elytra together. After mating, the female lays the eggs within a crack in the bark of a decaying beech or hornbeam. The larvae spend 2-3 years there eating the bark and then pupate before emerging as adults.

Later we take a pleasant walk in the sun and put our ID skills to the test, entomologists vs. botanists, a beautiful crisp morning.
Lunch is served, a soup of carrots, noodles and red deer, followed by some fantastic homemade sausages, potato and cherries! Fat bellies and trouble moving again.
For the afternoon we take a short drive to Jósvafő and then embark on a very cold walk with Erika Tóth to learn a little about this area of the park and see some Hucul studs. This ancient breed of horse were collected in the 1960's and bred in Budapest zoo until 1986 when they were transferred to ANP, there numbers are steadily increasing and there are now more than 100 in the park.

On the way home a selection of interesting liquors is purchased, and on arrival we tuck in to another hearty pork based meal followed by a delicious home baked chocolate & coconut cake. After dinner the identifying and cataloguing of species continues accompanied by spirit tasting. Being early spring and still very cold meant that it was far from an optimum time for recording invertebrates. A large proportion of the moth species identified were actually found dead inside the exterior light fittings.

Invertebrate species identified today:

Early moth- Theria primaria
Small brindled beauty- Apochemia hispidaria
Plume moth- Amblyptilia acanthadactyla
Satellite- Eupsilia transversa
Hebrew character- Orthosia gothica
Spring usher- Agriopis leucophaeria
Ground bug- Lygaeus sp.
Forrest bug- Pentatoma rufipes.
Dor beetle- Geotrupes stercorarius
Oil beetle- Meloe sp.
Daddy long legs spider- Pholcus phalangioides.

Saturday 06/03/10

A bit hung-over this morning, most of us are in the same boat though. Breakfast as usual then we head up to Szögliget at Várkert with ANP ranger Mihalik Imre for a half days work clearing and burning scrub to open up the grassland.

The majority of scrub is blackthorn, it's hard but very satisfying work and the perfect cure for a hang-over, excellent progress is made. A lunchtime picnic of sandwiches and cakes is devoured before packing up and returning to Szalamanda house, it's Saturday so we have most the afternoon off to do with as we please, a small group go bird watching to the lake but I just take it easy with a book, a short walk and a bit of ID work.

Invertebrate species identified today:
Ichneumon- Netalia/Ophion sp.
3 other unidentified Ichneumons
Green lacewing- Chrysopidae sp.
Ruby tiger- Phragmatobia fuiginosa
December moth- Poecilocampa populi
Clouded border- Lamaspilis marginata
Festoon- Apoda limacodes

Sunday 07/03/10
After a breakfast of scrambled eggs and toast we take a trip to Rákóczi cave and are given a fantastic guided tour by István Kozmóczky. In the 1920's iron ore was mined around the Bódva Valley and one of the mining tunnels opened up into this cave.

It's a relatively small cave with only 2 chambers but a very wide variety of interesting formations and 2 beautiful deep blue lakes at the bottom. On ascending the cave we spot a couple of Mediterranean horseshoe bats hanging above us.

Next is a visit of Tornaszentandrás church (St Andrews church), built in the 12th century and later enlarged in a Gothic style in the 14th century. The church has double apsis, in one stands the statue of the patron saint of the miners, St. Barbara. In the other stands the statue of the patron saint of the church, St. Andrew. The twin-sanctuary is native to the Southeast German and Czech mining lands where St. Barbara, to whom this church is dedicated, is venerated as the patron saint of miners.

We have a packed lunch of egg and spiced pork with bread, cheese and biscuits in Szögliget and watch Syrian woodpeckers in the Walnut trees. By now it is snowing fairly heavily and we still have to cram in 1 more essential activity, to visit Imre's cellar high in the hills to taste his home made wine and palinka. 3 types of palinka are sampled I think: grape must, quince and plum, although due to sampling so enthusiastically it is now a little hard to recall the exact details.

In the failing light atop a hill in the falling snow, the group indulges in strong liquors and gorges greedily on pork fat, onions and toasted bread around a blazing fire.

After an entertaining journey we eventually make it back to Salamandra house to be resuscitated by another hearty dinner cooked by Ezster.

Invertebrate species identified today:
Field cricket- Gryllus campestris
Fire bug- Pyrrhocoris apterus
Small rivulet- Perizoma alchemillata
Peacock- Inachis io

Monday 08/03/10
A national holiday is declared as there is thick snow on the ground and none of us are good for much after the extended wine tasting/testing!
It was -15*c at 6am today. Instead of work wolf and large carnivore researcher Ádám Szabó takes us on a long walk up the road on the way to the Slovakian border towards Derenk to look for animal tracks, Derenk was established by Polish settlers in the early 18th century but was abandoned by 1943. On the walk we spot the tracks of wild boar, deer, martin and a young lynx.

Invertebrate species identified today:
Royal mantle- Catarhoe cuculata
Silver ground carpet- Xanthorhoe Montana Montana

Tuesday 09/03/10
Back to work, after breakfast we load the van and head off to an orchard just beyond Tornakápolna, this settlement is now one of the smallest in Hungary with only around 14 registered voters. The orchard grounds here used to be a vineyard until the phylloxera bug struck. Phylloxera is a destructive plant louse and became a problem in the late 1870's, it had spread throughout Hungary by the late 1880's. The phylloxera epidemic had a devastating effect on the vineyards of Hungary and many traditional grape varieties were lost. After the old world grapes were wiped out an orchard was cultivated here,

chiefly of plum for the production of palinka &jam. There are also walnut trees present, and higher up quince and apple.

There is a very large selection of plum varieties here, some very thorny appear similar to sloe, but it is hard to distinguish between the others in winter with no foliage or fruit to observe. The main work is clearing and burning hazel and dogwood, I busy myself with a bow-saw while others utilize loppers, brush-cutters and chainsaws. Another activity in the orchard is to use some of the flexible dog-wood for the production of stork nests (six were completed today), the nests are being made as replacements for the ones that have to be destroyed. Stork nests are usually found on top of chimneys, pylons etc, and as the adults tend to add more material to the nests each year they continue to gain in weight until they threaten the supporting structures, in this area recently one was found to weigh around one ton! Storks are a symbol of good luck in Hungary and are much respected, they classically are supposed to give a blessing of a child if you help them in some way, perhaps this is why I stuck to my bow-saw activities. Storks spend the winter in South Africa and then migrate across the Sahara desert into Eastern Europe. Due to climate change the Saharan desert is widening making their long hungry trip even tougher, this combined with increased hunting and poisoning through pesticide use means that it is very important to give these birds any help you can.
Back at Szalamanda house we are all famished and very grateful for hot soup, Venison and potatoes, and poppy seed pancakes.
After dinner and a few beers Kyle Turner gives a talk on the Woodpecker species found in the Aggtelek karst region. Of the 10 European species nine are found here, Kyle has already heard the drums and calls of 8 of the species in the last few days. Of the remaining two, one is a migrant (the Wryneck) and will be here later in the year, and the other (the Three toed Woodpecker) is found just a few miles away over the border in Slovakia.

Wednesday 10/03/10
Back to the Orchard again today, another very satisfying day, lots of ground cleared and thinned, and seven stork nests completed. On the way home we spot a herd of Hungarian grey cattle then take a walk down to the town of Szögliget through a wooded valley.

A dinner of soup, pork and pineapple with rice, and orange and poppy cake is devoured with much gusto.
In the evening Ádám Szabó gives a talk on wolf occurrences in northern Hungary:
Wolfs are very rarely sighted here now and very little is known about them, they were declared extinct in Hungary until the 1970's and the population is still very small, probably comprising of Slovak wolfs with territories spanning the two countries borders.
The main reasons for their decline and very slow re-establishment seem to be deforestation, trapping, disease (distemper), hunting and general persecution. This persecution is mainly due to the negative images that have been attached to them because a lack of understanding hunting habits. Apart from being a top trophy for hunters they are still regularly killed by farmers and shepherds, and convincing these groups not to shoot them on sight is still one of the biggest challenges to their conservation.

Invertebrate species identified today:
Hunting spider- Drassodes sp.
Micromoth- Agnopterix alstromeriana

Thursday 11/03/10
We are snowed off work today (boohoo), 1 group takes a walk with Ádám Szabó to look for carnivore tracks, I take a trek up the hill with 3 others to the 12th century ruins of Szadvar castle. It's less than an hour's push up a steep hill to reach the and as we approach the top the silence is broken by the drumming of a black woodpecker just as it starts snowing again, all very beautiful.

In the evening we are visited by the Mayor, Kathleen, for a chat about the history of Szögliget. To be mayor here means far more than it does in the UK, the role is taken seriously and the town relies on her. Duties are very expansive, including giving talks, organizing jobs, scheduling, dealing with social issues, taking people to the doctor, even driving the local bus! Szögliget has a population of about 740 people of whom the mayor knows most by name, many of the young people moved away to the cities under past communist/socialist regimes and the remaining population is mainly middle aged and elderly (the 1 doctor in the village is 72 years old). The majority of people here are on social benefits as jobs are so scarce, the main work being with ANP, forestry, kindergartens, litter picking etc, and there are limited government funds to invest in rebuilding the economy. It is hard for people to motivate themselves when there has been little to do apart from drink palinka for 20 years, and when it is so much cheaper and easier to buy food from a Tesco's than to produce it yourselves! There is however more optimism now with the upcoming elections and people are hoping for change, a school is due to open and there is an influx of young families, there are also some growing export industries here, pallets, palinka, elderflower syrup etc.

Invertebrate species identified today:

Micromoth- Agapata hamana
Seven spot ladybird- Coccinella 7-punctata
Two spot ladybird- Adalia bipunctata
Eyed ladybird- Anatis ocellata

Friday 12/03/10

Today I spot my first fire salamanda, absolutely stunning.

The fire salamander can trace its origin in southern and central Europe as well as the Middle East and Northern Africa. Fire salamanders can be hard to spot because they spend a lot of their time hiding under wood, stones and leaves etc, either in the water or in terrestrial areas and they tend to be active only at night. But during the rainy season, they become active during the day too, and this is when we spotted them. They are the largest species of the salamandridae family, usually being 15-20cm long, their basic color is black, and depending on the sub species can have white, red, yellow or orange markings. On average, the life span is between 10-15 years although one is reported to have lived to 50 years old in Koenig museum in Germany. Their diet consists of various

insects, spiders, earthworms and slugs, but they also occasionally eat small vertebrates like newts and young frogs. Besides various anti-predator postures, adults are able to extrude heavy toxic skin secretions including samandarin, this alkaloid causes muscle convulsions hyperventilation in all vertebrates. Males and females look very similar except during the breeding season, when the most conspicuous difference is a swollen spermatophore gland in the male. The courtship happens on land, after the male becomes aware of a potential mate he confronts her and blocks her path, he then deposits a spermatophore on the ground and attempts to lower the female's cloaca into contact with it. If successful, the female draws the sperm packet in and her eggs are fertilized. The eggs develop internally and the female deposits the larvae into a body of water just as they hatch. In some subspecies the larvae continue to develop within the female and may compete with, attack and eat each other before their birth in the spring.

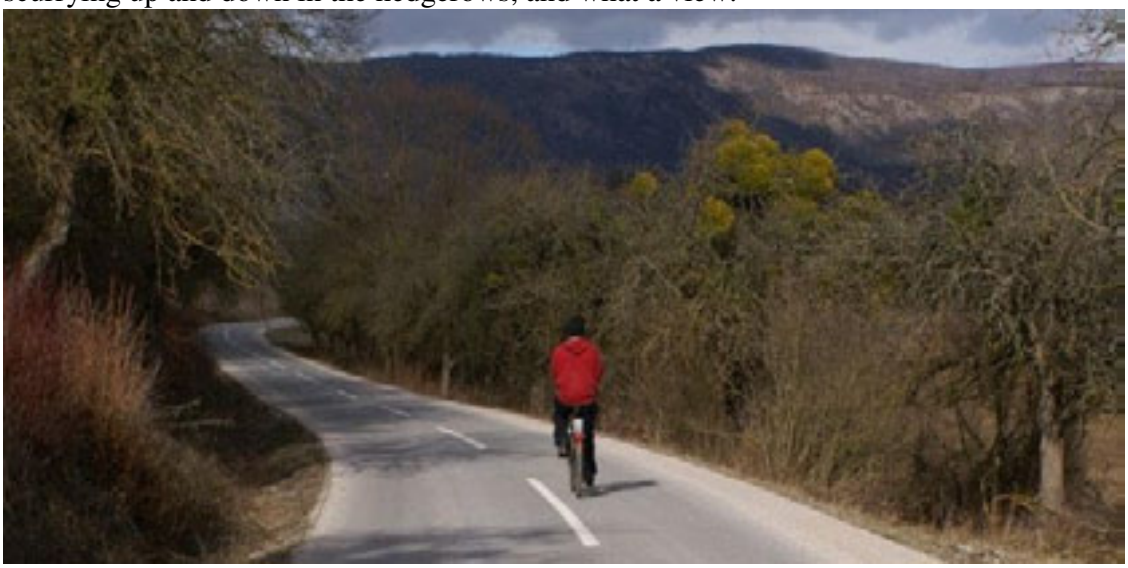
Saturday 13/03/10
Back to work, a morning of felling and burning scrub just up the road near Szögliget.
Hot potato, sausage and paprika stew for lunch, then off to josepho for a re-enactment of the 1848 revolution, including a horse charge and firing of the canon.

The Hungarian Revolution of 1848 was one of many European revolutions that year and closely linked to other revolutions of that time. On March 15th 1848 a group of Magyar (native Hungarian) nationalists rioted in Pest and Buda (later to become Budapest) demanding the political autonomy of Hungary from Austria. This resulted in the Austrian prince and foreign minister resigning. In turn Emperor Ferdinand promised Hungary a constitution, an elected parliament, and the end of censorship. The new government imposed the Magyar language on all the other nationalities in Hungary. This angered many people, and uprisings followed. In June 1849 Tsar Nicholas I marched into Hungary with over 300,000 troops. The Russian and Austrian armies heavily outnumbered the Hungarians and the Austrian government was soon restored to its original position with Hungary placed under brutal martial law.

Invertebrate species identified today
Footman- Eilema sp.
Paper wasp nest- Polistes gallicus
Salamander beetle- Ptosima undecimaculata

Sunday 14/03/10
Couldn’t sleep, up ridiculously early.

A lovely day out cycling with Sam in the snow. We head out and push up the mountainous tracks towards the Slovakian border then cycle down the icy roads towards Jablonov and Tarkou. It's pretty steep and rocky and there's thick snow everywhere, a treacherous cycle with many close shaves. By the time we reach Slovakia and start to ascend the mountains to the north the sun is shining brightly and there are lizards scurrying up and down in the hedgerows, and what a view.



The village streets in Slovakia are dead, its Sunday and we descend and pass through Hrosov then on to Silicka Jablonica where a handful of silent people ignore us and shuffle home from church. It's a good cycle, 5 or 6 hours in total and back in time for tea. Eszther produces yet another mountain of food, pork schnitzels as I recall, and is then presented with mothers day cards and chocolates for looking after us all so well.

Invertebrate species identified today:
Shield bug- Pentatomidae sp.
Hoverfly- Episyrphus balteatus.

Monday 15/03/10
Back to the plum orchard for the last time, not much to report on today so I will tell you a little about the local tipple:
Pálinka, a spirit made from distilled fruit, has a long history in Hungary, evidence of its production dating back more than 500 years. The first known reference to distilled spirits in Hungary comes from the early 14th century royal court and refers to aqua vitae, a wine

distillate, several authors have also mentioned aqua vitae reginae Hungariae which means the Queens water of life. Queen Elizabeth, wife of Charles 1st of Hungary, wrote in1332 about the beneficial effects upon gout of drinking and washing in rosemary infused aqua vitae "it renews vitality, sharpens the mind, cleans the marrow and the nerves, restores and preserves vision, and elongates life." Elizabeth was a well traveled monarch of her age and may well have brought the recipe with her from Western Europe, in these days it was likely used as medicinal liquor. Prior to the 16th century the first pálinka's continued to be considered medicinal beverages, in addition the high alcohol content of pálinka was thought to aid in the digestion of the fatty foods traditionally eaten in Hungary.

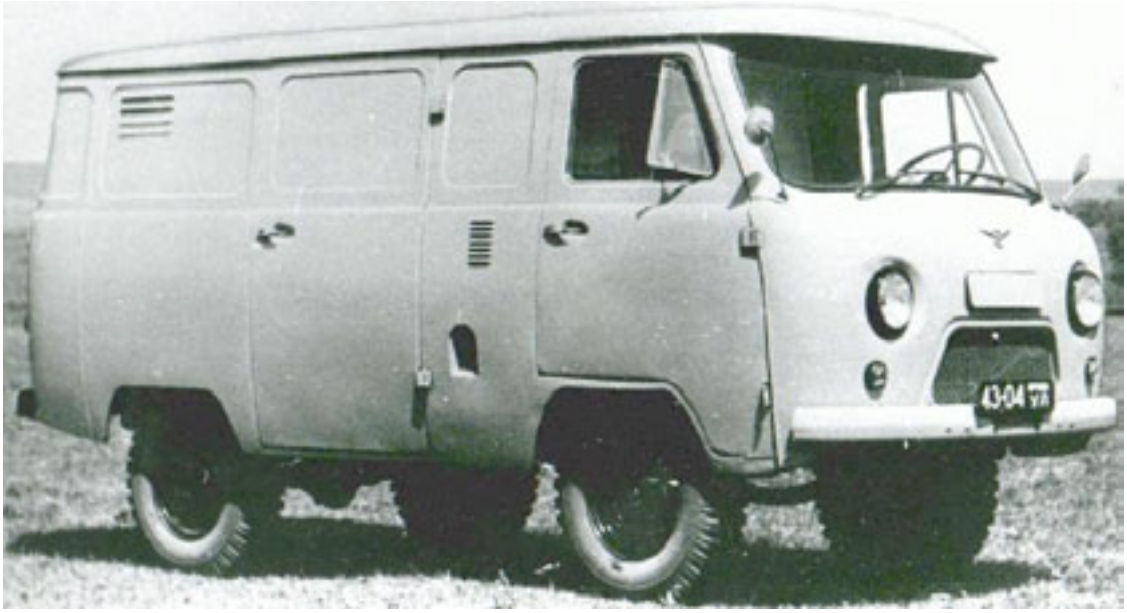
In the countryside a small glass of pálinka was traditionally downed with breakfast to prepare workers for a day in the fields or factories, a larger one would be drunk at lunch. It was a necessity at village events such as pig killings when a pick me up would be needed to cheer and endure the long icy days, and it still seems to be a large and integral part of country life and culture in Hungary. An old Hungarian saying goes "what can be used to prepare jam can also be used to produce pálinka". For an alcoholic fermentation you do of course need sugar, and the majority of fruits found in the Carpathian basin contain enough, therefore you can find pálinka made out of almost anything: Apple, apricot, cherry, elderflower, grape, pear, plum, and quince are all popular choices, and even chestnuts can be used. I found Szilva (plum) pálinka particularly tasty and readily available around Szögliget with its many plum orchards.

The new EU legal definition states that true pálinka must be made 100% from fruits or herbs indigenous to the Carpathian Basin and grown in Hungary, must not contain any additives, must be produced and bottled in Hungary, and have an alcohol content between 37.5% and 86% vol.

For non-commercial distillation most towns (as in Szögliget) have their own still, whereby the local people can produce their own fermented fruit mash and then use the towns still for the next step. The basic process of pálinka production from fruit to glass is as follows. Firstly the ripe fruit would be collected and de-stoned as many seeds, including plum and cherry, can contain toxic levels of prussic acid (hydrocyanic acid). Next the fruit will be ground, pulped and put into anaerobic fermenting bins at 14-16°C for about 2 weeks until fermentation slows/stops, this should give an alcohol content of roughly 8-11% vol. There should be adequate natural yeast on most fruits for a successful fermentation but some fruit e.g. quince will require an additive to assist the fermentation, usually citric acid. The next step is the distillation itself, traditionally a small pot still would be used (<1000 litres), these have little or no reflux column so usually a double distillation is required.

The first distillation will produce a liquid of around 22-24%, but like all good distillations the second is the critical one and is divided into 3 fractions: foreshots, middle, and feints. The foreshots contain the majority of the tasty fruity esters but unfortunately also contain a high level of toxic methanol and so are (hopefully) discarded, the middle cut will make up the bulk of the distillate and could be anything from 40-90% alcohol by volume.
Finally the pálinka may be aged to improve the taste and colour, very fruity varieties may be aged in metal barrels so as not to impede the natural aromas, other's may be aged in wood to impart some of the barrels characteristics into the final product. The longer it ages the more delicate and tasty it becomes, King Edward VIII even claimed that pálinka mixed with soda was better than whisky!
Pálinka is usually drunk neat as a shot, the best glasses for drinking pálinka are considered to be tulip shaped to concentrate the vapors and magnify the aroma of the drink. All pálinka's have a very distinctive scent and fruity bouquet and are reminiscent to me of good Irish poteen. It should really be consumed at 18-20 °C to fully appreciate the fine smells and fruit flavors. Advice for drinking some of the cheaper or stronger versions though would be to hold your nose and swallow quickly whilst trying to avoid any contact with the tongue! The strongest pálinka's are known as kerítésszaggató, which translates literally to 'fence-tearer', the idea being that after several of these you will have such trouble walking home that you will crash and drag your way through half the town's property.

Tuesday 16/03/10
Up to breakfast before an eagerly awaited trip in a 1969 UAZ-452. In 1941, after the start of Great Patriotic War, Stalin's government made every effort possible to try to save Soviet industry from being captured by the German army. So, because of rapid advances by the Germans on Moscow, a decision was made to relocate ZIS (a Moscow car and freighter manufacturing plant) further away from the front line. Such a place was Ulyanovsk. At that time, the plant was considered a subsidiary of ZIS. In 1943, when the prospect of Germans winning the war was less likely, a decision was made to separate the relocated plant from ZIS and UAZ (Ulyanovsky Avtomobilny Zavod) was born. A logical choice for the newly created plant was to produce military and paramilitary cars, mostly due to its distance from the border. Therefore, in mid-1950es the production of the only Soviet off road car (GAZ-69) was moved to Ulyanovsk. This car marked a beginning of a famous line of off road vehicles manufactured by the plant. By the 1960's the plant completed development of first original UAZ cars. The GAZ-69 off road vehicle was replaced by UAZ-469, a vehicle very similar in design to the original Jeep, a sturdy but not-so-comfortable car that was able to drive in virtually any terrain and was easy to fix. The car didn't enter the personal use market until late 1980's and was reserved for police forces and paramilitary. The Uaz-469 has gained legendary status all over the world for its off-road ability, reliability and simplicity.
Serial production of the UAZ-452 started in 1965, its Russian nickname translates to loaf of bread due to its distinctive shape. It is powered by a 4 cylinder 2.5 litre petrol 4 stroke engine with 4 or 2 wheel drive transmission, it has a maximum speed of just under 60mph and can manage around 10 miles/gallon of fuel! The UAZ-452 has been used extensively by both the military and domestic markets and has been modified for such uses as ambulances, minibuses, cargo vans and pickup trucks.



Our final days work at Szögliget at Várkert, good progress today; we take it in turns to experiment with axe felling, hard work and excellent fun.

Other identified moth species:
Chestnut- Conistra vaccinii
Grey shoulder knot- Lithophane arnitapus
March moth- Alsophila aescularia
Rannoch sprawler- Brachionycha nubeculosa

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