

<b>Inventory of Intangible Cultural Heritage</b>	
<b>Category</b>	SaKa- cheese making
<b>Name</b>	Female
<b>Location</b>	Tuba village in South Hebron
<b>Key users/holders</b>	Bedouin community South Hebron
<b>Brief Description of cultural element</b>	
Saka is a tool made from the leather of goat skin. It is an elongated shape that can be opened and closed from one end. You can hold it from one end to rock it forward and backward to produce butter and yoghurt.	
<b>Material objects associated with the element</b>	
Jars to keep the milk and cheese. We also use colour extracted from the tree to colour	
<b>How is it used?</b>	Used to shake the milk to extract the butter. This usually happens during the grazing period in spring time around April-June. It is used for domestic use.
<b>Distribution:</b>	Mostly in the South of Palestine.
<b>The story of the presentation:</b>	
This object reminds me of my family and of when I was a child. My mother would call me to show me how milk and butter would be separated and that I should learn that for the future when I get married and have family, so my mother and sisters in-law will see that I have this skills.	
<b>How has this cultural heritage been transmitted to the next generation</b>	
Through protecting this heritage and presenting it in exhibitions to educate the younger generation about the history of this village.	
<b>Risk elements</b>	
Lack of knowledge on how to use it and around the importance of such a tool. It would be transmitted to the next generation through documentation, raising awareness, workshops, and exhibitions.	
<b>Documentary evidence (ie. Interviews, video, photos)</b>	
Interviews, photos and a video recordings.	