



Dobra jed
se sama ponuja

Prehrana kot nesnovna kulturna
dediščina Slovenije

Good food
offers itself

Food as intangible
cultural heritage of Slovenia





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Ljubljana, 2021

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Predgovor

Slovenija je oktobra 2018 prejela naziv *Evropska gastronomska regija 2021*. Naziv je priložnost tako za izobraževanje o zdravem in sonaravnem bivanju ter trajnostnem razvoju kot za krepitev promocije kulinarike, gastronomije in turizma ter sinergijo z lokalnim okoljem. V kandidaturo je bilo vključenih 22 partnerjev, ki so s svojimi odličnimi projekti in programi soustvarjali zgodbo na poti pridobitve tega prestižnega naziva. Med njimi je tudi Slovenski etnografski muzej, ki za obeleževanje gastronomiji posvečenega leta pripravlja poseben razstavni program z naslovom *Kulinarične zgodbe SEM*.

V pričujoči publikaciji kot *Koordinator varstva nesnovne kulturne dediščine* posebno pozornost posvečamo predstavitvi nesnovne kulturne dediščine Slovenije s področja kulinarike, vpisane v *Register nesnovne kulturne dediščine*. Ob tem bi radi poudarili, da izbor registriranih enot in nosilcev ne nastaja na podlagi predlogov Slovenskega etnografskega muzeja. Pobudniki vpisa so po navadi nosilci znanj in tradicij, zato izbor ne odseva dejanskega bogastva tradicionalne kulinarike.

Želimo si, da bi ljubitelji kulinarike v pričujoči publikaciji našli navdih, predvsem pa, da bi pri posameznikih, društvih in drugih nosilcih s kulinariko povezanih znanj in tradicij spodbudila zavedanje o pomenu ohranjanja tovrstne dediščine in k vpisu v *Register nesnovne kulturne dediščine*.

Natalija Polenec,

direktorica Slovenskega etnografskega muzeja



Preface

In October 2018, Slovenia was granted the title of the *European Region of Gastronomy 2021*. The title is an opportunity to learn about a healthy and nature-friendly existence and sustainable development, as well as to increase the promotion of cuisine, gastronomy and tourism, and synergy with the local environment. The candidature includes 22 partners, whose excellent projects and programmes helped create the story that led to the prestigious title. Among the partners is the Slovene Ethnographic Museum, which is preparing a special exhibition programme *SEM Culinary Stories* to celebrate the year dedicated to gastronomy.

As the Coordinator for the Safeguarding of the Intangible Cultural Heritage, we pay particular attention in this publication to a presentation of the culinary intangible cultural heritage of Slovenia included in the Register of the Intangible Cultural Heritage. We would like to stress here that the selection of the registered elements and bearers does not appear on the basis of proposals from the Slovene Ethnographic Museum. The initiators of registration are usually the bearers of the knowledge and skills, which is why the selection does not reflect the actual richness of the traditional cuisine.

We hope that lovers of cuisine find inspiration in this publication and, above all, that it will encourage awareness among individuals, societies and other bearers of knowledge and skills connected with cuisine about the importance of the safeguarding of this kind of heritage and to enter it in the *Register of the Intangible Cultural Heritage*.

Natalija Polenec,

director of the Slovene Ethnographic Museum

Okusno znanje

Za predstavitev živil in jedi, vpisanih v državni Register nesnovne kulturne dediščine, je leto 2021 večstransko pomembno. V tem letu Slovenija postaja stalna in enakopravna članica (regija) nove evropske mreže Evropska gastronomska regija (European Region of Gastronomy). V dvoletnem pridružitvenem obdobju je morala Slovenija izpolniti več zahtev in predstaviti posamezna področja prehranskih prizadevanj in znanj. Med temeljnimi vsebinami, ki se zahtevajo od posameznih regij, je tudi primeren odnos do prehranske kulturne dediščine, torej do znanj in spretnosti, ki so v posameznih obdobjih zgodovinskega razvoja pomagale



človeku pri razumevanju naravnega okolja ter pripravi vsakdanjih in prazničnih jedilnih obrokov. Raziskovanje razmerja človek – narava – hrana ima v razvoju etnološke vede v Sloveniji tudi bogato strokovno tradicijo: drugo najstarejšo doktorsko disertacijo, *Ljudska prehrana v Prekmurju*, je avtor Vilko Novak uspešno obranil že leta 1947.

Pogled na do sedaj vpisane enote v uradnem Registru s področja prehranske kulture (gastronomije) pokaže vso pestrost lokalnih in regionalnih posebnosti, ki sooblikujejo tudi sodobne kulinarčne razpoznavnosti Slovenije in njeno istovetnost. Seznam v Registru je samo del velikega prehranskega bogastva, ki je od leta 2006 razdeljeno v 24 gastronomskih regij s čez 430 značilnimi živili, jedmi in pijačami. Vse to je posledica človekovega znanja in povezanosti z naravnim okoljem, ki je v zgodovinskem razvoju pomembno sooblikovalo razmerje med lakoto in izobiljem. Zato upajmo, da bo pričujoča publikacija predvsem skromen prispevek k zavedanju o prehranski različnosti oz. bogastvu Slovenije na tem področju. Ne smemo pa je razumeti le kot uskladiščenega zgodovinskega spomina, temveč tudi kot izhodišče za številne sodobne kreativne dopolnitve, ki bodo omogočale razpoznavnost slovenske gastronomije tudi v prihodnje.

Prof. dr. Janez Bogataj,

ambasador projekta Slovenija – Evropska gastronomska regija 2021

Tasty knowledge

2021 is important in many ways for the presentation of foods and dishes inscribed in the national Register of the Intangible Cultural Heritage. This year, Slovenia became a permanent and equal member of the new network European Regions of Gastronomy. During the two-year accession period, Slovenia had to satisfy a number of requirements and present individual fields of gastronomic endeavour and skills. Among the basic requirements demanded from individual regions is a suitable attitude to the cultural heritage connected with food, i.e. to the knowledge and skills that in individual periods of historical development helped man understand his natural environment and in the preparation of everyday and festive meals. In the development of ethnology in Slovenia, the exploration of the relationship man-nature-food has a rich tradition, since the second oldest doctoral dissertation, *Traditional Food in Prekmurje*, was defended successfully by Vilko Novak in 1947.

Looking at the elements from the field of gastronomy in the official Register that have been inscribed so far fully shows the diversity of local and regional specialities, which also help shape the modern gastronomic distinguishing features of Slovenia and its identity. The list in the Register is only a part of the huge gastronomic richness, which since 2006 has been divided into 24 gastronomic regions with over 430 typical foods, dishes and drinks. All this is the result of people's knowledge and ties to the natural environment, which through historical development importantly helped shape the relationship between hunger and abundance. So let us hope that this publication will serve, above all, as a modest contribution to awareness about the gastronomic diversity and richness of Slovenia. However, it should not be seen as a stored historical memory, but as a starting point for numerous modern creative additions, which will enable Slovenia's gastronomy to continue to be distinguished also in the future.

Prof. Janez Bogataj, PhD,

an ambassador of the project Slovenia – European Region of Gastronomy 2021

Gastronomske posebnosti Slovenije v Registru nesnovne kulturne dediščine

Anja Jerin, Adela Pukl



Slovenija je letos stopila na pot, načrtano že leta 2018, ko je pridobila naziv *Slovenija – Evropska gastronomska regija 2021*. V tem posebnem letu so moči različnih deležnikov usmerjene v spoznavanje lokalnih kulinarčnih posebnosti in promocijo nacionalne kulinarike in gastronomije.

Aktivnostim se kot eden od dvaindvajsetih partnerjev z več projekti pridružuje tudi Slovenski etnografski muzej, ki letos že deseto leto zapored opravlja naloge nacionalnega *Koordinatorja varstva nesnovne kulturne dediščine*. Z največjim veseljem vam predstavljamo publikacijo z izbranimi petnajstimi elementi nesnovne kulturne dediščine s področja kulinarike, ki jih je Ministrstvo za kulturo na predlog *Koordinatorja* v obdobju med letoma 2008 in 2021 vpisalo v nacionalni *Register nesnovne kulturne dediščine*.

Vpis elementov nesnovne kulturne dediščine v *Register* je posledica implementacije leta 2008 v Sloveniji sprejete Unescove *Konvencije o varovanju nesnovne kulturne dediščine* (2003), ki s svojimi mehanizmi tako na nacionalni kot na mednarodni ravni prispeva k ohranjanju in varovanju nesnovne kulturne dediščine.

Gastronomic specialities of Slovenia in the Register of the Intangible Cultural Heritage

Anja Jerin, Adela Pukl

This year, Slovenia started off on the path it set out on in 2018, when it acquired the title *Slovenia – European Region of Gastronomy 2021*. In this special year, the energy of various stakeholders is directed at learning about the special local culinary features and the promotion of the national cuisine and gastronomy.

As one of the twenty-two partners, the Slovene Ethnographic Museum, which for ten years now has been performing the role of the *Coordinator for the Safeguarding of the Intangible Cultural Heritage*, is involved in the activities. With great pleasure we present this publication featuring fifteen selected elements of culinary intangible cultural heritage, which between 2008 and 2021 were entered in the national *Register of the Intangible Cultural Heritage* by the Ministry of Culture, following a proposal by the *Coordinator*.

The entry of intangible cultural heritage elements into the Register is the result of the implementation of the UNESCO *Convention for the Safeguarding of the Intangible Cultural Heritage* (2003), adopted in Slovenia in 2008, which with its mechanisms contributes, at both national and international level, to the preservation and safeguarding of intangible cultural heritage.

According to the Convention, the term intangible cultural heritage means “the practices, representations, expressions, knowledge,

Po Konvenciji nesnovna kulturna dediščina »*pomeni prakse, predstavitve, izraze, znanja, veščine in z njimi povezana orodja, predmete, izdelke in kulturne prostore, ki jih skupnosti, skupine in včasih tudi posamezniki prepoznajo kot del svoje kulturne dediščine*«. Ta se deli na ustno izročilo, izraze in jezik, uprizoritvene umetnosti, družbene prakse, rituale in praznovanja, znanja in prakse o naravi in svetu ter tradicionalne obrtne veščine, ki jih nosilci prepoznajo kot del svoje kulturne dediščine, se z njo identificirajo in skrbijo za njeno ohranjanje in prenos.

V nacionalni *Register nesnovne kulturne dediščine* je bilo do konca junija 2021 vpisanih 95 elementov nesnovne kulturne dediščine. Na Unescov *Reprezentativni seznam nesnovne kulturne dediščine človeštva* ima Republika Slovenija zaenkrat vpisane štiri elemente: *Škofjeloški pasijon, Obhode kurentov, Klekljanje čipk v Sloveniji, Veščino suhozidne gradnje: znanje in tehnike* (multinacionalna nominacija).

Znanja in veščine priprave različnih kulinarčnih posebnosti nosilci prenašajo iz roda v rod, kar ohranja tovrstno nesnovno kulturno dediščino živo. Nosilci, ki se med seboj povezujejo tako na lokalni, regionalni kot nacionalni ravni, s prenosom svojega znanja priprave posameznih jedi na naslednje generacije skrbijo, da te še ne bodo kmalu šle v pozabo. Želimo si, da bi pričujoča publikacija, v kateri vse s prehrano povezane enote predstavljamo po vrstnem redu vpisa v *Register*, tudi druge spodbudila k prepoznavanju lokalnih gastronomskih posebnosti, s katerimi bi lahko obogatili *Register nesnovne kulturne dediščine*.

S pričujočo publikacijo izražamo priznanje nosilcem in njihovemu delu, s katerim pomembno prispevajo k razvoju in ohranjanju nesnovne kulturne dediščine Slovenije.

skills – as well as the instruments, objects, artefacts and cultural spaces associated therewith – that communities, groups and, in some cases, individuals recognize as part of their cultural heritage.” It is divided into oral traditions, expressions and language, performing arts, social practices, rituals and festive events, knowledge and practices concerning nature and the universe, and traditional craftsmanship, recognised by bearers as part of their cultural heritage, with which they identify and look after its safeguarding and transfer.

By the end of June 2021, 95 elements were inscribed in the *Register of the Intangible Cultural Heritage*. At the moment, Slovenia has four elements listed on the UNESCO *Representative List of the Intangible Cultural Heritage of Humanity: The Škofja Loka Passion Play, The Door-to-door Rounds of Kurenti, Making Bobbin Lace in Slovenia, Art of Dry Stone Walling* (a multinational nomination).

The knowledge and skills involved in the preparation of various culinary specialities are passed on by the bearers from generation to generation, keeping this type of heritage alive.

Through the transfer of knowledge about the preparation of individual dishes to future generations, the bearers, who forge links both at the local, regional and national level, ensure that these dishes will not be forgotten. We hope that this publication, presenting all the food-related elements in the order they were inscribed in the Register, will encourage others to recognise the local gastronomic specialities with which the *Register* could further be enriched.

With this publication we wish to acknowledge the bearers and their work, through which they are making an important contribution to the development and safeguarding of Slovenia's intangible cultural heritage.

Prehrana med nesnovno kulturno dediščino in certificiranjem

Nena Židov

Pri vpisovanju prehranskih enot v Register nesnovne kulturne dediščine nas zanimajo tako znanja in spretnosti, potrebna za pripravo določene jedi, kot tudi njihova vloga in pomen v vsakdanjem in prazničnem načinu življenja nosilcev.

Do konca junija 2021 smo v *Register* vpisali petnajst s prehrano povezanih enot: *Tradicionalno izdelovanje kranjskih klobas, Priprava poprtnikov, Priprava belokranjskih pogač, Priprava prostih povitic in belokranjskih povitic, Priprava bohinjskega mohanta, Priprava prleške gibanice, Izdelovanje trničev in pisav, Priprava bovških krafov, Tradicionalno pridelovanje morske soli, Peka velikonočnih oblatov, Izdelovanje malih kruhkov in lesenih modelov, Lectarstvo, Priprava zgornjesavinjskega želodca, Priprava idrijskih žlikrofov in Planinska paša in predelava mleka.*

Nekateri z naštetimi enotami povezani proizvodi so vključeni tudi v evropske sheme kakovosti, ki zahtevajo certificiranje.

Sir mohant in piranska sol sta v shemi

Zaščiteni označba porekla, v kateri morajo vsi postopki pridelave in predelave potekati na predpisanem geografskem območju, s katerega so tudi vse uporabljene surovine. Kranjska klobasa in zgornjesavinjski želodec sta v shemi *Zaščiteni geografska označba*, ki zajema kmetijske pridelke in živila, ki izvirajo iz določene regije, kraja ali države, povezava med geografskim območjem in končnim proizvodom pa je manj tesna kot pri zaščiteni označbi porekla. Belokranjska pogača in idrijski žlikrofi so vključeni v shemo *Zajamčena tradicionalna posebnost*, s katero se ščitita predvsem receptura ali način pridelave ali predelave. Sama proizvodnja ni omejena

Food between intangible cultural heritage and certification

Nena Židov

When inscribing elements of the intangible cultural heritage connected with food into the Register of the Intangible Cultural Heritage, we are interested in both the knowledge and skills necessary for the preparation of a certain dish, as well as its role and importance in the bearer's everyday and festive life.

By the end of June 2021, fifteen food-connected elements were entered into the Register: *Traditional production of the Carniolan sausages, Baking poprtniki, Baking Bela Krajina pogača, Baking prosta povitica and Bela Krajina povitica, Making Bohinj mohant cheese, Baking Prleška gibanica, Making trniči cheeses and wooden markers, Making Bovec krafi, Traditional production of seasalt, Baking Easter wafers, Making small breads and wooden models, Making gingerbread, The preparation of Upper Savinja želodec, Making Idrija žlikrofi, and Mountain pasturing and dairying.*

Some products connected with the elements above are also included in the European Quality Schemes, which require certification. The *mohant* cheese and Piran salt are in the “*Protected Designation of Origin*” scheme, whereby all the production and processing procedures must take place in the prescribed geographical area, from where all the ingredients must also come. The Carniolan sausage and Upper Savinja *želodec* are in the “*Protected Geographical Indication*” scheme, which includes farm products and foods that originate in a



na določeno geografsko območje, te kmetijske pridelke ali živila lahko proizvajajo vsi, ki upoštevajo predpisane recepture, postopke in oblike.

Razumevanje kulinarike in njenega varovanja kot nesnovne kulturne dediščine se po Unescovi *Konvenciji o varovanju nesnovne kulturne dediščine* (2003) razlikuje od njenega certificiranja po evropskih shemah zaščite. Medtem ko naj bi za kulinariko kot nesnovno dediščino skrbele predvsem lokalne skupnosti oziroma njeni nosilci, je pri certificiranju dediščina nadzorovana »od zunaj« oziroma »od zgoraj«; v Sloveniji je za certificiranje pristojno Ministrstvo za kmetijstvo, gozdarstvo in prehrano. Zaradi plačljivosti certifikatov, ki jih je treba obnavljati, niso dostopni vsem pripadnikom lokalne skupnosti oziroma nosilcem. Pri prodaji na embalaži ne smejo uporabiti zaščitnih znakov, prav tako ne smejo uporabljati imen zaščitnih proizvodov, čeprav so izdelani po enakih postopkih. V primeru »zajamčene tradicionalne posebnosti« lahko znanja o pripravi neke jedi, ki so bila prvotno del določene lokalne skupnosti ali regije, uporabljajo posamezniki iz povsem drugega okolja, ki si zaradi certifikata obetajo dober zaslužek, necertificirani nosilci iz prvotnega okolja pa so pri prodaji omejeni.

Certificiranje, povezano z natančno določenimi recepturami in postopki izdelave, ni povsem usklajeno z razvojno naravo nesnovne dediščine, kot jo definira Unescova *Konvencija*, zato v tem primeru govorimo o »zamrzovanju« dediščine. Obstajata torej dva precej različna pogleda na varovanje tradicionalne kulinarike: v primeru certificiranja v okviru evropskih shem kakovosti predvsem za ohranjanje kulinaričnega izdelka z določeno recepturo, postopkom izdelave in izvorom surovin, medtem ko se s stališča nesnovne kulturne dediščine poudarja spretnosti in znanja o pripravi hrane, z njo povezanih šegah, njeni simbolični vlogi, tradiciji deljenja in uživanja hrane, njeni sodobni družbeni vlogi in prenosu znanj na mlajše generacije. V primeru certificiranja je v ospredju zaščita imena določenega kmetijskega pridelka ali živila ter način proizvodnje in receptura, s stališča nesnovne dediščine pa nas zanima širši družbeni in kulturni kontekst prehranjevanja.

particular region, place or country, while the connection between the geographical area and the final product is looser than in the protected designation of origin scheme. The Bela krajina *pogača* and Idrija *žlikrofi* are included in the “*Traditional Specialty Guaranteed*” Scheme, which protects mainly the recipe or the method of production or processing. The production itself is not limited to a specific geographical area: these farm products or foods can be produced by anyone who takes into account the prescribed recipes, procedures and forms.

According to UNESCO’s *Convention for the Safeguarding of the Intangible Cultural Heritage* (2003), the understanding of cuisine and its safeguarding as intangible cultural heritage differs from its certification in the European protection schemes. While cuisine as intangible cultural heritage is supposed to be looked after mainly by local communities or its bearers, in certification the heritage is controlled “from outside” or “from above”; in Slovenia, certification is the responsibility of the Ministry of Agriculture, Forestry and Food. Because they have to be paid for, certificates, which have to be renewed, are not accessible to all the members of a local community or bearers. When selling the products, they cannot use the protection labels on the packaging or use the names of protected products, even when they are made using the same procedures. In the case of “*Traditional Specialty Guaranteed*” the knowledge about the preparation of a dish, which was originally part of a specific local community or region, can be used by individuals from a completely different environment, who hope for a good income based on the certificate, while uncertified bearers from the original environment are limited in their sale.

Certification connected with detailed recipes and production procedures is not completely harmonised with the developmental nature of intangible heritage as defined by the UNESCO *Convention*, which is why in this case we talk about the “freezing” of heritage. There are two rather different views of safeguarding traditional cuisine: in certification within the European quality schemes, the aim is mainly for the preservation of the culinary product with a specified recipe, production procedure and origin of ingredients, while from the intangible cultural heritage standpoint emphasis lies on the skills and knowledge connected with the preparation of a dish, the customs connected with it, its symbolic role, the tradition of sharing and enjoying the food, its modern social role and the transfer of knowledge to the younger generations. In the case of certification, the protection of the name of a specific farm product or dish and the manner of its making and the recipe for it are at the forefront, while from the standpoint of the intangible heritage we are interested in the wider social and cultural context of food consumption.



Najslajša radost je srca,
če srečo si delita dva.

TRADICIONALNO IZDELOVANJE KRANJSKIH KLOBAS

Izdelovanje kranjskih klobas izvira iz kulturne dediščine kolin. Njihova dokumentirana geografska opredelitev sega v drugo polovico 19. stol. in pomeni klobaso s Kranjskega na območju celotne habsburške monarhije kot tudi drugod po Evropi in v svetu.



TRADITIONAL PRODUCTION OF THE CARNIOLAN SAUSAGES

The making of Carniolan sausages arose from the cultural heritage of pig slaughtering. Their documented geographical definition dates from the second half of the 19th century and encompassed sausages from Carniola throughout the Habsburg monarchy, as well as elsewhere in Europe and the world.



PRIPRAVA POPRTNIKOV

Priprava poprtnikov izvira iz tradicije kruhov, ki so morali kot glavna obredna jed stati na mizi od božiča do svetih treh kraljev. Sedaj gospodinje pečejo poprtnik v obliki hlebca s testenimi okraski največkrat pred svetimi tremi kralji.



BAKING POPRTNIKI

Baking *poprtniki* derives from the tradition that bread, as the main ritual food, should stay on the table from Christmas to Three Kings. Now *poprtniki* in the form of decorated loaves are most often baked before Three Kings.



PRIPRAVA BELOKRANJSKIH POGAČ



BAKING BELA KRAJINA POGAČA

Belokranjska pogača je regionalno značilna jed, ki jo na območju Bele krajine pripravljajo vse leto. Danes jo ponujajo predvsem kot dobrodošlico ob prihodu gostov in kot prigrizek k vinu ali mesnim jedem.

Bela krajina *pogača*, a kind of flat loaf, is a regional speciality prepared throughout the year. Today it is offered primarily to welcome guests and as a snack with wine or meat dishes.



PRIPRAVA PROSTIH POVITIC IN BELOKRANJSKIH POVITIC

Prosta povitica in belokranjska povitica sta jedi, pripravljene iz vlečenega testa z različnimi nadevoma, ki ju vse leto pripravljajo v Beli krajini.

BAKING PROSTA POVITICA AND BELA KRAJINA POVITICA

Prosta povitica and Bela krajina povitica are made all the year round in the Bela krajina region from filo pastry with different fillings.



PRIPRAVA BOHINJSKEGA MOHANTA

Bohinjski mohant je tradicionalni polmehki sirarski izdelek z značilnim pikantnim okusom ter svojevrstnim vonjem in teksturo, ki ga na območju Bohinja pripravljajo vse leto. Je stara vrsta domačega sira in velja za kulinarčno posebnost tega območja.



MAKING BOHINJ *MOHANT* CHEESE

Bohinj *mohant* is a traditional semi-soft cheese with a strong characteristic flavour and a specific smell and texture, which is prepared in the Bohinj area all the year round. It is an old kind of cheese and a culinary speciality for this area.



PRIPRAVA PRLEŠKIH GIBANIC

Prleška gibanica je praznična pogača, značilna za območje Prlekije. Pripravljena je iz več plasti vlečenega testa ter nadeva iz skute in kisle smetane. To tradicionalno prleško jed so v preteklosti pripravljali ob velikih delih in praznikih.

BAKING PRLEŠKA GIBANICA

Prleška gibanica is a festive pastry characteristic of the Prlekija region. It is made from layers of filo pastry filled with cottage cheese and sour cream. Traditionally, it was made when major farm tasks were carried out or for festive occasions.



IZDELOVANJE TRNIČEV IN PISAV

Izdelovanje trničev, posušenih sirov značilne hruškaste oblike, je značilno na območju Velike, Male in Gojške planine v Kamniško-Savinjskih Alpah. Izdelani so iz skute, smetane in soli ter okrašeni s posebnimi ornamentami, vtisnjenimi s "pisavami".

MAKING *TRNIČI* CHEESES AND WOODEN MARKERS

The making of *trniči* cheeses – small dried, pear-shaped cheeses – is characteristic of the mountain pastures known as Velika planina, Mala planina and Gojška planina in the Kamnik-Savinja Alps. They are made from curd, cream and salt, and decorated using special wooden markers.





PRIPRAVA BOVŠKIH KRAFOV

Bovški krafi so krapci z nadevom iz suhih hrušk tepk. So najbolj prepoznavna sladica na območju Bovškega. To tradicionalno jed pripravljajo po domovih ob prazničnih priložnostih in je sestavni del jedilnikov lokalnih gostišč in kulturnih prireditev.

MAKING BOVEC *KRAFI*

Bovec *krafi* are a kind of ravioli filled with dried pears. They are the best known dessert in the Bovec area. This traditional dish is prepared at home on festive occasions and features on the menu in local eateries and at cultural events.



TRADICIONALNO PRIDELOVANJE MORSKE SOLI

Tradicionalno pridelovanje morske soli obsega vsakoletna vzdrževalna dela na nasipih v solnem polju ter v izparilnih in kristalizacijskih bazenih, vzgojo petole, pobiranje soli, njeno spravilo ter skrb za solinarsko orodje.



TRADITIONAL PRODUCTION OF SEA SALT

The traditional production of sea salt includes annual maintenance work on the levees in the salt fields, and in the evaporation and crystallisation basins, the cultivation of the biosediment *petola*, harvesting and storing salt, and care of salt-making tools.



PEKA VELIKONOČNIH OBLATOV

Velikonočni oblati so velike okrogle ali ovalne hostije s krščansko simboliko, ki jih iz nekvašenega testa pečejo pred veliko nočjo v številnih krajih po Sloveniji. Nosijo jih k blagoslovu in jih uživajo kot del velikonočnih jedi.

BAKING EASTER WAFERS

Easter wafers are large round or oval Communion breads (hostia) with Christian symbolism made from unleavened dough before Easter in many places around Slovenia. They are taken to be blessed and eaten as an Easter speciality.



IZDELOVANJE MALIH KRUHKOV IN LESENIH MODELOV

Izdelovanje malih kruhkov in lesenih modelov zanje je tradicionalna rokodelska dejavnost, značilna za Škofjeloško območje. Medeno pecivo izdelujejo z vtiskovanjem testa v ročno izrezljane lesene modele ali ga oblikujejo in krasijo prostoročno.



MAKING SMALL BREADS AND WOODEN MODELS

Making small breads and the wooden models for them is a traditional handicraft characteristic of the Škofja Loka area. The honey pastries are decorated by pressing on the dough with hand-carved wooden models or are shaped and decorated by hand.



LECTARSTVO

Lectarstvo je rokodelska dejavnost, povezana z izdelovanjem in prodajo lecta, poltrajnega medenega peciva v obliki ploščic in okrašenih figuralnih piškotov, izdelanih s pomočjo pločevinastih modelov. Povezuje se lahko z medicinarstvom in svečarstvom.

MAKING GINGERBREAD

Making gingerbread is a traditional craft connected with the production and sale of honey-bread (*lect*), a decorated pastry made from honey dough, which is made by tin moulds to make various shapes and figures. It can be connected with the production of honey products and candle-making.





PRIPRAVA ZGORNJESAVINJSKEGA ŽELODCA

Zgornjesavinjski želodec je sušena mesnina, značilna za Zgornjo Savinjsko dolino. Z zmletim ali narezanim svinjskim mesom in narezano slanino napolnijo ovoj, potem pa izdelek sušijo in zorijo. Želodec je predvsem boljša, tudi praznična jed.

PREPARATION OF UPPER SAVINJA ŽELODEC

Upper Savinja *želodec* (stomach sausage) is a cured meat product characteristic of the Upper Savinja Valley. A skin is filled with ground or sliced pork and sliced bacon, and then it is cured and matured. *Želodec* is eaten on special and festive occasions.

PRIPRAVA IDRIJSKIH ŽLIKROFOV

Idrijski žlikrofi so s krompirjevim nadevom polnjene testenine v obliki klobuka, ki se po tradicionalnem receptu izdelujejo na širšem območju Idrije in Cerkna ter pripravljajo kot predjed, priloga k mesnim jedem ali samostojna jed z mesno ali drugo omako.

MAKING IDRIJA ŽLIKROFI

Idrija *žlikrofi* are hat-shaped pasta pockets with a potato filling which are made following a traditional recipe in the wider Idrija and Cerkno area. They are prepared as an entrée, as a side dish to meat or as an independent dish with a meat or other sauce.



PLANINSKA PAŠA IN PREDELAVA MLEKA

Planinska paša je sezonska gospodarska dejavnost, ki obsega poletno selitev živine na pašnike nad gozdno mejo ali na krčevine ter v primeru mlečnih planin tudi molžo in predelavo mleka.

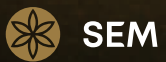
MOUNTAIN PASTURING AND DAIRYING

Mountain pasturing is a seasonal economic activity involving the relocation of livestock to pastures above the treeline or in clearings and, in the case of dairy pastures, also milking and making dairy products.









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