

Ustvarjalnost in dediščina z roko v roki
Creativity and Heritage Hand in Hand



Katalog ponudnikov in izdelkov kolektivne
blagovne znamke Idrija izbrano
*Catalogue of Providers and Products of the Idrija
Selected Collective Trademark*



IDRIJA IZBRANO

V pokrajini, kjer ni nič ravnega, kjer pravijo, da je še ravnina postavljena pokonci, generacije že stoletja trajnostno gospodarijo. Kljub težkim življenjskim pogojem na Idrijskem živijo prijazni, iznajdljivi in ustvarjalni ljudje. Izpod pridnih rok te razumne, a humorja polne kulture prihajajo tudi izdelki s certifikatom IDRIJA IZBRANO.

Certifikat odličnosti IDRIJA IZBRANO priča o visoki kakovosti izdelkov, ki ob uporabi lokalnih surovin pripovedujejo o tradiciji, kulturi in načinu življenja na Idrijskem. Izdelki, narejeni s skrbnostjo in ljubeznijo, so dokaz bogatega kulturnega izročila v tukajšnjem prostoru.

Tako kot pravijo kuharski mojstri o idrijskih žlikrofih, da so kot življenje – iz preprostih stvari je narejeno nekaj slastnega, podobno velja tudi za izdelke IDRIJA IZBRANO. Izdelki s certifikatom so odraz odličnosti, tistega najfinejšega, čeprav narejenega iz preprostih, domačih, lokalnih sestavin. Vanje so ljudje vnesli življenje, dušo, trdoživost in nežnost, okuse narave in podeželja, ter pridih meščanskega.

Vse te odtenke lahko okusite, prepozname in doživite v jehih, pridelkih, izdelkih, ki smo jih izbrali za vas in jih zbrali na naslednjih straneh. Poiščite jih na lokalnih tržnicah, pri ponudnikih in v naši spletni trgovini ter se prepustite izbrani domačnosti.

IDRIJA SELECTED

In a landscape, where there is nothing flat, where even flatlands are set upright, generations have sustained here for centuries. Despite the harsh living conditions, these friendly, resourceful and creative people have settled the Idrija area. The diligent hands of both rational and humorous people have made products that carry the IDRIJA SELECTED certificate.

The IDRIJA SELECTED certificate of excellence is awarded to high-quality products that use local raw materials and offer an insight into the traditions, culture and way of life in the wider Idrija area. Products made with care and love bear evidence to a rich cultural tradition in this area.

Just as chefs describe Idrija žlikrofi to be like life – something delicious made from simple ingredients, the same goes for Idrija products that bear the IDRIJA SELECTED certificate. Although they are made from simple, domestic, local ingredients, they reflect excellence and the finest quality. The people who created them instilled part of their lives into them, their souls, their endurance and tenderness, the tastes of nature and the surrounding countryside and the bourgeois touch.

You can taste, identify and experience all these nuances in the dishes, crops and products that we selected and collected for you on the following pages. Find them at local marketplaces, at vendors, in our online store, and indulge in your choice of products from our wide range.

USTVARJENO Z ROKAMI

Rokodelstvo na Idrijskem živi tudi v sodobnem času. Današnji ustvarjalci ohranjajo in obujajo tradicijo domače in umetnostne obrti v njeni prvotni obliki ali jo prepletajo s sodobnim ustvarjanjem. V tem procesu nastajajo celoviti in zanimivi izdelki, ki predstavljajo vez med preteklostjo in sedanjostjo. Oktrojani in uporabni izdelki pričajo o izročilu krajev v izvirnih oblikah ali se z oblikovalsko nadgradnjo tradicionalnih oblik spogledujejo s prihodnostjo. Unikatnost, kakovost, ročna izdelava in odraz idrijske identitete so najpomembnejše lastnosti izdelkov s certifikatom IDRIJA IZBRANO.

CREATED WITH HANDS

Handicraft is still preserved in the Idrija area. The creators of today uphold and revive the tradition of handicraft and arts and crafts in their original form, or put a modern spin on them. Through this process, interesting products are created that present a link between the past and the present. Decorative and useful products tell about the local tradition in their original form or they flirt with the future utilising design upgrade from traditional forms. The most important properties of the IDRIJA SELECTED certified products are their uniqueness, quality and handmade production.





METKA PREZELJ

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Metka se ukvarja s suhim polstenjem volne. Pravi, da je to delo za njeno dušo, v katerem najde sprostitev po naporni službi. Ideje za svoje izdelke je dobila v idrijski naravni in kulturni dediščini ter v spominu na otroška leta, ko ji je nona pripovedovala o pravljičnem možiclu, jamskem škratu Perkmandlcu, ki je že takrat buril njen domišljijo.

Metka enjoys dry felting. She says this is something for her soul and a relaxation after a hard day at work. She found the idea for her product in the natural and cultural heritage of Idrija and in her childhood memories of her grandmother telling her stories about this fairy-tale creature, the mine elf Perkmandlc who has been rousing her imagination ever since.



Polstena Figura iz volne – Jamski škrat Perkmandlc
A felted wool figure – Mine elf Perkmandlc

Naj vas na Idrijo spominja simpatični rudniški škrat Perkmandlc, ročno izdelan v tehniki polstenja z iglo. Iz slovenske alpske mikane in doma pridelane volne. Na voljo v različnih velikostih.

A great souvenir from Idrija, this naughty mine elf Perkmandlc is handmade in needle felting technique. Made of Slovenian Alpine carded and home-made wool. Available in various sizes.



»Padritnk« – volnena podloga za sedenje
”Padritnk“ – wool sitting mat

Prijetno topla podloga iz slovenske ovčje volne, z ročno filcanimi motivi živali in rastlin, ki jih najdemo na območju Geoparka Idrija.

A cosy and warm mat made from Slovenian sheep wool; with hand-felted motifs of animals and plants found in the Idrija Geopark area.



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Sonja je članica rokodelske sekcije Društva rejcev drobnice Idrija-Cerkno, ki skrbi za ohranjanje tradicionalnih rokodelskih znanj, povezanih z uporabo ovčje volne. Posebno rada sede za kolovrat, kjer pod njenimi spretnimi prstimi nastaja čudovita volnena preja. Poleg tega se ukvarja tudi s polstenjem, tkanjem in pletenjem.

Sonja is a member of the craft section of the Idrija-Cerkno Sheep-Keeper Society, which preserves traditional crafts connected to using sheep wool. She especially enjoys sitting at the spinning wheel, where her nimble fingers spin gorgeous woolen yard. She also loves to felt, weave, and knit.



Ročno predena lokalna ovčja volna (natur, barvana)
Hand-spun local sheep wool (natural, dyed)

Odbrana pri lokalnih rejcih, oprana samo v vodi iz štirne, posušena na zraku, ročno mikana, spredena na kolovratu in pobarvana z barvami iz lokalnih rastlin. Čudovit naravni material za vaše izdelke.

Selected at local sheep farm, washed in well water, air dried, hand carded, spun on the spinning wheel, and dyed with pigments from local plants. A wonderful natural material for your products.



MANICA GOVEKAR

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Manico pletenje in kvačkanje spremljata že od otroških let. Po pletilkah rada poseže zlasti v zimskih mesecih, ko so večeri dolgi in je več doma. Pletenje ji predstavlja tudi prijetno sprostitev po službi. Navdih za izdelavo rokavic iz kuhané volne je dobila, ko je potrebovala zelo tople in trpežne rokavice, primerne za gorništvo in alpinizem.

Manica has been engaging in knitting and crocheting since childhood. She especially likes to grab a pair of knitting needles in the winter months when the evenings are longer and she spends more time at home. For her, knitting is a pleasant relaxing activity after work. She found inspiration for her boiled-wool gloves when she herself needed extremely warm and durable gloves in which she could mountaineer and climb.



Ročno pletene rokavice iz kuhané volne Hand-knitted gloves from boiled wool

Naj tudi vaše roke grejejo čudovite rokavice iz 100-odstotne slovenske ovčje volne. Najprej so ročno pletene v več plasteh z izbranim vzorcem in nato filcane, da se volna spolsti. Izdelane so po vzorcu rokavic, ki jih je med 2. svetovno vojno na Vojskem izgubil zavezniški vojak.

Give your hands the gift of extremely warm and beautiful gloves made from 100 percent Slovenian sheep wool. Firstly, the gloves are hand-knitted in multiple layers with a chosen pattern and then felted for the fibres to mesh. Their look was inspired by the gloves lost by an allied soldier at the village of Vojsko during WWII.





IVANA MIKUŽ

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Vsi izdelki so ročno stekani iz lanenega prediva, pridelanega na Črnovrškem.

All products are hand-woven from flax tow made in Črni Vrh region.

Ivana je gonilna sila tako imenovanih Lanenih žensk s Črnovrške planote, ki so pred leti obudile tradicijo pridelave in predelave lanu v teh krajih. Danes bi se verjetno strinjale, da rek "Lan je lan, z njim je posta leto in dan" še kako drži. Da je pred nami končni izdelek, je namreč potrebnega veliko ročnega dela, pomoči narave in truda. Spretne Ivanine roke tkoje čudovite uporabne izdelke, ki lahko krasijo dom ali služijo kot modni dodatek.

Ivana is the driving force of the Lanene ženske (Flaxen Women) group from the Črni Vrh Plateau who have revived the tradition of growing and processing flax in the area. They would probably agree with the saying: Flax will be flax, a good year of work before you relax. Before the end product is achieved, an incredible amount of handwork and effort needs to be invested and some help from nature added. Ivana's nimble fingers weave astonishing functional products that can decorate your home or serve as a fashion accessory.



Lanen prtiček – pogrinjek.
Linen napkin

Za popestritev praznične mize.

To embellish a festive table.



Lanen prtiček z vtkano rdeče-črno bombažno prejo
Linen cloth woven in combination with red and black cotton yarn.

Za dekoracijo doma v naravnih materialih.

To decorate your home in natural materials.



Šal v kombinaciji lanu in bombaža
Scarf in linen/cotton combination

Za vse, ki se radi odenete v naravne materiale.

For everyone who likes to wrap themselves in natural materials.



Lanena kravata
Linen tie

Posebna kravata za posebne moške in posebne priložnosti.

A special tie for special men and special occasions.



Laneno bralno znamenje
Linen bookmark

Dekorativno in uporabno. Za še večji užitek pri branju.

Decorative and useful. For an even greater reading pleasure.



ALENKA RUPNIK

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Pri vseh izdelkih je možna izdelava iz lanu ali bombaža ali kombinacije obeh materialov.
Every product can be made either from linen or from cotton or, alternatively, from a combination of the two materials.

Alenko rokodelske spretnosti navdušujejo že od otroštva, v zadnjih letih pa je ideje za svoje izražanje našla v tkanju na statve. Ohranjanje dediščine ročnega tkanja ji veliko pomeni. S prepletanjem osnovnih in votkovnih niti nastajajo novi, unikatni izdelki iz naravnih materialov, namenjeni predvsem opremi interierja.

Alenka has been a crafting enthusiast since childhood and has recently found an outlet for her creative ideas in weaving on looms. She finds the preservation of the hand-weaving heritage extremely important. By intertwining the weft and warp yarns, she creates new and unique products from natural materials that are mostly intended for interior decoration.



Unikaten, ročno tkan namizni tekač
Unique, hand-woven table runner
Polepša mizo in prostor.
Decorates the table and the room.

Unikaten, ročno tkan pogrinjek
Unique, hand-woven place setting
Okrasi mizo in ji doda pridih dediščine.
Decorates the table and gives it a feel of heritage.



**Unikatna, ročno tkana vrečka za kruh
Unique, hand-woven bread sack**

Iz naravnih materialov za trajno uporabo.

Made from natural materials for a long-lasting use.

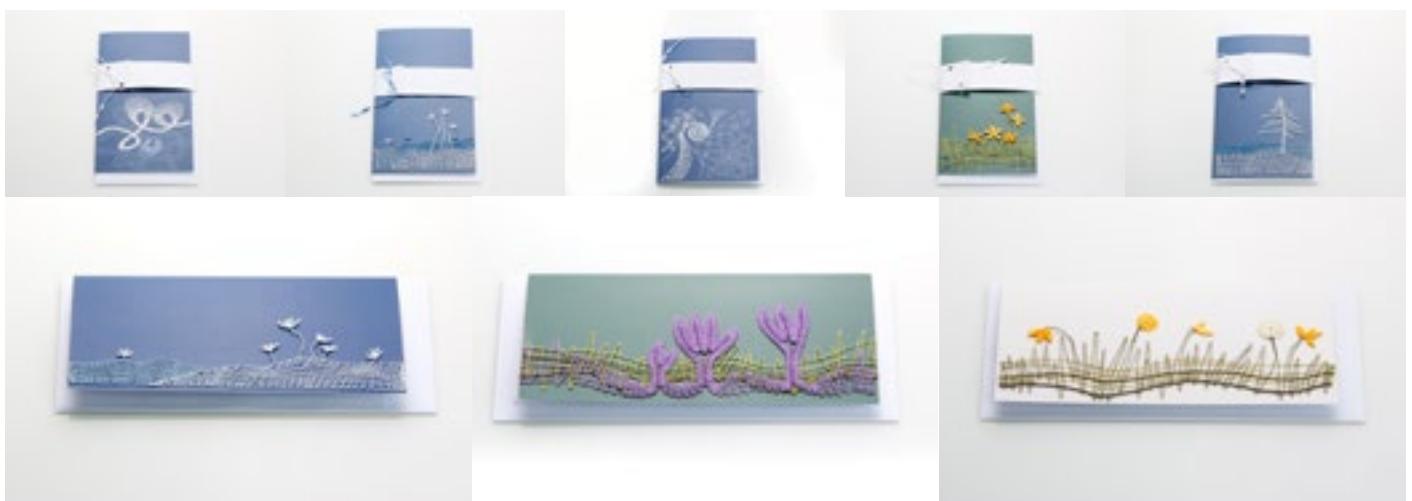


DRUŠTVO KLEKLJARIC IDRIJSKE ČIPKE *IDRIJA LACEMAKER ASSOCIATION*

Društvo klekljarič idrijske čipke
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Društvo združuje klekljarice iz Idrije, Spodnje Idrije, Dol, Ledin in Črnega Vrha. Namen in poslanstvo društva so v prvi vrsti aktivnosti za ohranjanje dediščine idrijske čipke ter znanja in veščine klekljanja. Članice društva povezuje želja po klekljanju, izobraževanju in izpopolnjevanju ter iskanju novih izzivov v idrijski čipki.

The Association unites lacemakers from Idrija, Spodnja Idrija, Dole, Ledine, and Črni Vrh. Primarily, the purpose and mission of the association are its activities in preserving the heritage of Idrija lace, as well as the lacemaking knowledge and know-how. The members share the wish to make lace, learn and perfect their skills, and find new challenges in Idrija lace.



Voščilnice s klekljano čipko
Bobbin lace card

Čipka v domiseln inovativni obliki, uporabljena na voščilnici. Navdih za motive in imena so klekljaričice našle v naravi in letnih časih. Na voščilnicah tako najdemo pomladne, poletne, jesenske in zimske barvne motive. Voščite izbrano, voščite s čipko!

Lace in clever innovative form used on greeting cards. Lacemakers found inspiration for the motifs and titles in nature and the seasons. The cards therefore feature spring-, summer-, autumn-, and winter-coloured motifs. Express selected wishes, select lace!



ČIPKARSKA ŠOLA IDRIJA
(GIMNAZIJA JURIJA VEGE IDRIJA)
IDRIJA LACE SCHOOL
(JURIJ VEGA GRAMMAR SCHOOL, IDRIJA)

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Idrijska čipkarska šola neprekinjeno deluje že od leta 1876 in skrbi za izobraževanje otrok in odraslih v večini klekljanja idrijske čipke. V okviru šolskega tržnega programa nastajajo kakovostne ročno klekljane idrijske čipke in izdelki z njo. Sodelovanje s priznanimi oblikovalci, umetniki, podjetji, obrtniki in klekljaricami se odraža v unikatnih in inovativnih izdelkih z visoko dodano vrednostjo, ki so tudi del družine Idrija izbrana.

Continuously active since 1876, the Idrija Lace School educates children and adults in the craft of Idrija-lace making. The school's commercial programme produces quality handmade Idrija lace and lace products. The collaboration with renowned designers, artists, companies, craftspeople, and lacemakers gives birth to unique and innovative products with high added value that are also a part of the Idrija Selected family.

Nuno polsten šal z idrijsko čipko
Nuno felt scarf with Idrija lace

Unikaten, ročno izdelan šal v tehniki nuno polstena z dodano ročno klekljano idrijsko čipko. Na voljo v različnih barvah in velikostih. Nastal je v sodelovanju z Vlasto Lukek.

Unique, handmade, Nuno felt scarf with handmade Idrija lace. Available in different colours and sizes. Created in collaboration with Vlasto Lukek.





Usnjena damska torbica z idrijsko čipko Leather handbag with Idrija lace

Je plod znanja slovenskih mojstrov usnjarske obrti in lokalnega znanja ter veščin oblikovanja in klekljanja idrijske čipke. Nastala je v sodelovanju z družinskim podjetjem Usnjeni izdelki Pavli. Na voljo v različnih velikostih, barvah in motivih čipk.

The coming together of Slovenian master leather craftspeople and local know-how of designing and making Idrija lace. It is created in collaboration with the Usnjeni izdelki Pavli family company. Available in various sizes, colours and lace motifs.



Uokvirjena čipka Živo srebro Framed lace Mercury

Sodobno interpretirana dedičina Idrije skozi ročno klekljano idrijsko čipko v kombinaciji z drugimi materiali. Simbolizira cinabaritno rudo s kapljicami živega srebra. Na voljo v treh različnih velikostih.

Idrija heritage in contemporary design of hand-made Idrija lace combined with other materials. It symbolizes the cinnabar ore with droplets of mercury. Available in three sizes.



Uokvirjena idrijska čipka Vilinski simbol Framed Idrija lace Attraction Symbol

Linija štirih različnih vilinskih simbola (ljubezen, sreča, uspeh, zdravje), prenesenih v idrijsko čipko, ki še dodatno odsevajo svojo moč s stekla v ozadju. Nastali so v sodelovanju z Maya Peron.

A line of four attraction symbols (love, happiness, success, health) transferred into Idrija lace, their power further intensified in glass reflections. Created in collaboration with Maya Peron.



IRMA VONČINA, oblikovalka / designer

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Irma se že več kot 25 let ukvarja z oblikovanjem in izdelavo tekstilij, nakita in oblek z idrijsko čipko. Njene izdelke najdete v trgovinah v Idriji in v središču Ljubljane. S sodobnim oblikovalskim pristopom ustvarja kakovostne izdelke, ki temeljijo na tradicionalnem znanju izdelave klekljane čipke. Sodelovala je pri pripravi več protokolarnih daril. Njen izdelek je tudi posteljnina s klekljano čipko, ki so jo podarili angleškemu dvoru ob rojstvu princa Georgea.

For more than 25 years, Irma has been designing and making textiles, jewellery, and clothing with Idrija lace. Her products can be found in her two small shops in Idrija and in the centre of Ljubljana. Her contemporary designs enrich high-quality products that are based on the traditional skill of hand-made bobbin lace. She has collaborated in preparing numerous ceremonial gifts; one of her products was also the bobbin-lace bedding gifted to the British court at the birth of Prince George.



Svilena zaščitna maska s klekljano idrijsko čipko
Silk protective mask with Idrija bobbin lace

V zlati ali srebrni barvi je lahko lepo osebno ali poslovno darilo.

Gold or silver protective mask that makes a unique personal or business gift.



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Družinsko podjetje združuje arhitekturo, oblikovanje in prodajno galerijo idrijskih čipk. Izdelujejo in prodajajo estetsko dovršene izdelke z idrijsko čipko. V njihovi prodajni galeriji na Mestnem trgu v Idriji najdete širok izbor klekljanih čipk in izdelkov s čipko ali se dogovorite za oblikovanje unikatnih izdelkov po meri.

The family business combines architecture, design and a gallery selling Idrija lace. They make and sell aesthetically beautiful products with Idrija lace. In their gallery at Mestni trg in Idrija, you can find a wide selection of bobbin lace and products with Idrija lace or you can arrange for the creation of unique custom products.

Brisača z idrijsko čipko

Towel with Idrija lace

Bombažna brisača z ročno klekljano idrijsko čipko, ki v vaš vsakdan prinaša pridih tradicije.

A cotton towel with handmade Idrija lace, which connects tradition to your everyday life.





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Serija slik »Razmišljanje ob čipki«
A series of images "Reflections Inspired by Lace"

Uokvirjene črno-bele reprodukcije vektorskih risb, ustvarjene na enak način kot čipka: z vozlički prepleteno nitjo. Prikazujejo razmišljanje ob mislih, spletenih v glavah klekljaric. Avtor je slikar Dado Andder.

Framed black-and-white reproductions of vector drawings, created in the same way as lace: intertwined threads with knots. They reflect contemplations that spring up in the minds of the lacemakers. By Dado Andder.





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Pod blagovno znamko ustvarja Simon Eržen, ki izdeluje unikatne izdelke iz lesa. Njegovi izdelki so funkcionalni, združujejo tradicijo in modernost ter nosijo posebne zgodbe. Simon velik poudarek daje detailom ter se poigrava z obliko in materiali. Izdelki v vaš dom vnesejo svežino in dobro počutje.

Simon Design is the trademark of Simon Eržen who creates unique wooden products. His products are functional, combine tradition with contemporaneity, and tell special stories. Simon pays particular attention to detail and enjoys playing with form and materials. His products bring freshness and a sense of well-being into your home.



Nalivno pero z motivom idrijske čipke Fountain pen with Idrija lace motif

Unikatno nalivno pero iz masivnega orehovega lesa z gravuro motiva idrijske čipke. Lično zapakirano v lesen embalaži. Uporaben izdelek z dodano vrednostjo, ki združuje tradicijo in sodobnost.

A unique fountain pen made of solid wood and engraved with an Idrija lace motif in a lovely wooden packaging. A useful product with added value that combines tradition with contemporaneity.



Pisalo z motivom idrijske čipke Ballpoint pen with Idrija lace motif

Unikatno leseno pisalo z gravuro motiva idrijske čipke. Iz češnjevega, orehovega ali javorjevega lesa. Uporaben izdelek z zgodbo, ki je lahko lepo darilo.

A unique ballpoint pen made of solid wood and engraved with an Idrija lace motif. Made of cherry, walnut, or maple wood. A useful product with a story that makes a beautiful present.



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Meta je študentka lesarstva, ki nadaljuje družinsko tradicijo ustvarjanja iz lesa. Izdeluje različne uporabne izdelke, navdih zanje pa najde v povezavi lesa, idrijskega človeka in tradicije. Uporablja lokalen les, v oblikovanje pa vključuje tipične idrijske elemente, kot sta čipka in živo srebro.

A student of woodworking, Meta continues in the family tradition of creating from wood. She manufactures various useful products, seeking inspiration in the connection between wood, the people of Idrija, and tradition. Using local wood, she includes typical Idrija elements such as lace and mercury in her designs.



Idrijska dilca
Idrija "dilca"

Unikatna lesena degustacijska dilca (deska) z imitacijo živega srebra v epoksi smoli. V lični laneni vrečki. Izdelana iz materialov iz lokalnega okolja.

A unique wooden degustation board with a mercury imitation in epoxy resin. In a smart linen bag. Made from local materials.



»Idrsk taler«
Idrija tray

Unikaten lesen pladenj s klekljano čipko, ujeto v epoksi smolo. Uporaben izdelek z visoko dodano vrednostjo, ki združuje lokalne surovine ter znanje obdelave lesa in izdelave čipke.

A unique wooden tray with bobbin lace caught in epoxy resin. A useful product with high added value combining local raw materials with the knowledge of woodworking and lacemaking.



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Sašo in Alenka Ličer pod blagovno znamko HludDesign izdelujeta darila iz lesa za različne priložnosti. Sta pravi naslov, kadar potrebujete uporabno darilo z dodano vrednostjo za poslovne partnerje ali svoje najbližje. Z novimi idejami širita ponudbo izdelkov iz naravnih materialov.

Under the HludDesign trademark, Sašo and Alenka Ličer create wooden gifts for various occasions. Think of them when you need a useful gift with added value for your business partners or your nearest and dearest. They keep adding new ideas to their offer of products made of natural materials.



Uhani Earrings

Leseni uhani v obliki snežink ali cvetov in rebrasti; za vse ljubiteljice nakita iz naravnih materialov. V leseni embalaži.

Wooden earrings in the shape of snowflakes or flowers, or ribbed – for those who love to accessorise in natural materials. In wooden packaging.



URŠKA JURIĆ – OBČUTKI URŠKA JURIĆ – FEELINGS

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Urška Jurić ustvarja ročne poslikave uporabnih lesenih izdelkov. Idrijska čipka ji je bila navdih za razvoj motiva klekljarsko-kofetarske društine deklet – pup, ki se nasmihajo z lesenih šatuljic, peresnic, kazal in drugih lesenih izdelkov. Kolekcijo z elementi idrijske dediščine je dopolnila z uhani s poslikanim motivom čipke in cinabarita, ki se poklanja tradiciji rudarstva.

Urška Jurić creates hand-painted useful wooden products. Inspired by Idrija lace, she developed the motif of lace-making and coffee-sipping group of girls smiling from wooden boxes, pencil cases, bookmarks and other wooden products. A new addition to her collection with elements of Idrija heritage are her earrings with a painted motif of lace and cinnabar in homage to the tradition of mining.



Ročno poslikana lesena šatuljica Hand-painted wooden box

Lesena šatulja z ročnimi poslikavami motivov idrijske kulturne dediščine, dobrovoljnih klekljaric (Pepce, Angelce, Berte in Olge) ali z abstraktno motiviko.

A wooden box with hand-painted motifs of Idrija's cultural heritage, amiable Idrija lace makers (Pepca, Angelca, Berta and Olga), or with abstract motifs.



Uhani serij Čipka in Cinabarit *Earring series Lace and Cinnabar*

Unikatni leseni uhani v obliki kroga in kaplje z motivom idrijske čipke v črno-rdeči barvni kombinaciji ali z abstraktnim motivom, ki s teksturo in barvo ponazarja cinabaritno rudo. Obliki uhanov simbolizirata vodno kolo kamšč in kapljice vode, načrpane iz podzemlja idrijskega rudnika. Akril na les, na voljo tudi v darilni embalaži.

Unique wooden earrings in the shape of a circle or a drop, representing the kamšč water wheel and the droplets of water pumped from the depths of Idrija mine. The motif is either Idrija lace in a black and red colour combination, or an abstract painting, the texture and colour of which represent the cinnabar ore. Acrylic on wood, also available in gift packaging.



Sličica na lesu z magnetom *Small picture on wood with a magnet*

Unikatni motivi idrijske kulturne dediščine in domišljijskih likov idrijskih klekljaric – idrijskih pup (Pepce, Angelce, Berte in Olge) na lesnih ploščicah z magnetom.

Unique motifs of Idrija's cultural heritage and fictional characters of Idrija lace makers – Idrija girls (Pepca, Angelca, Berta and Olga) on wood with a magnet.



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»Praznična sklida« *Festive bowl*

Ročno izdelana keramična skleda z intarzijo čipke. Simbolika sklede je praznovanje družine – pristnost in trdnost odnosov, druženja in družinskega povezovanja. Nekoč je bilo pomembno, da je v njej nekaj dobrega, danes je na njej nekaj zlahtnega. Na voljo v različnih velikostih in barvnih kombinacijah.

Handmade ceramic bowl with lace intarsia. The symbolism hidden in the bowl is family celebration – the authenticity and strength of the relationships, gatherings, and family connections. What mattered once was that there was something good in the bowl; today, something precious is on it.

Darinka je inspiracijo za svoje ustvarjanje našla v idrijski čipki, ki jo je stilizirala in na svojstven način vključila v keramiko. S svojimi deli dosega vidne rezultate v Sloveniji in tujini, saj se uvršča na pomembne mednarodne razstave. Njeni izdelki so del stalnih zbirk v muzejih keramike tudi zunaj meja Slovenije.

Darinka found inspiration for her creative work in Idrija lace that she stylized and included in ceramics in her own unique way. Her works are achieving visible results at home and abroad as she is part of important international exhibitions. Her products are part of permanent collections in ceramics museums also abroad.





Uhani Ivanine sanje *Earrings Ivana's Dreams*

Izdelani v tehniki raku, stalnica uhanov je čipka, glazirana z enotno glazuro, ki ohranja strukturo klekljane čipke. Navdih za kolekcijo je Ivanka Ferjančič: učiteljica klekljanja, vztrajna in nadarjena ustvarjalka, ki je pripomogla k temu, da je idrijska čipka poznana širom sveta. Na voljo v različnih barvah.

Made in raku technique, they feature lace glazed with monochrome glazing to preserve the structure of bobbin lace. Her inspiration was Ivanka Ferjančič: a lacemaking teacher and a diligent and talented artist who helped make Idrija lace known across the world. Available in various colours.



Ogrlice Emilija Harmony *Necklaces Emilija Harmony*

Izdelane v tehniki raku, stalnica ogrlic je čipka, glazirana z enotno glazuro, ki ohranja strukturo klekljane čipke. Navdih za kolekcijo je Eva Lucija Cecilija Viktorija Kraus – Emilija: ženska, Idrijčanka, ki je, kot pravi Darinka, ljubila Napoleona, mu sledila in s tem prekršila vsa moralna pravila takratnega časa. Na voljo v različnih barvah.

Made in raku technique, they feature lace glazed with monochrome glazing to preserve the structure of bobbin lace. Her inspiration was Eva Lucija Cecilija Viktorija Kraus – Emilija: an Idrija woman who, in Darinka's words, loved Napoleon and broke every moral code of the era by following him. Available in various colours.

Uhani Ivanine sanje – kolekcija s klekljano čipko *Earrings Ivana's Dreams – bobbin-lace collection*

Kolekcijo Ivanine sanje dopolnjujejo unikatni uhani v kombinaciji klekljane idrijske čipke in keramike v tehniki raku. Na voljo so v različnih barvnih kombinacijah.

The Ivana's Dreams collection features unique earrings that combine Idrija bobbin lace with raku pottery. Available in various colour combinations.



LONČARSKI CENTER BAHOR BAHOR POTTERY CENTRE

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Lončarski center je družinsko podjetje Igorja in Jane Bahor, ki imata lončarsko delavnico in prodajalno v Velenju, Kanji dol pod Javornikom pa je postal kraj za poletne šole lončarstva in druge dejavnosti, povezane z ustvarjanjem iz gline. V zadnjih letih se še posebej posvečajo raziskovanju starodavnih postopkov izdelave glinenih predmetov.

The centre is a family company by Igor and Jana Bahor who own a pottery workshop and a shop in Velenje, while they come to Kanji dol to run summer schools of pottery and other activities connected to clay and ceramics. Recently, they have been focusing on exploring ancient procedures of making clay objects.

priSRČNA skodelica *The Cup with a Heart*

Unikatna, ročno izdelana skodelica je nastala v sodelovanju z Zavodom za turizem Idrija. Navdih zanjo smo našli v dediščini Idrije, idrijski čipki, katere pečat smo pustili v skodelici. Kot klekljarice srčno prepletajo niti in tako ustvarjajo neprecenljivo idrijsko čipko, naj se v priSRČNI skodelici prepletajo okusi izbranih čajev.

This unique, hand-made cup has been created in collaboration with the Idrija Tourism Board. We have found inspiration for it in the heritage of Idrija – Idrija lace, which left a lasting imprint on the cup. May the tastes of select teas interlace in the Cup with a Heart just like the lacemakers pour their hearts into intertwining threads to create the priceless Idrija lace.





SaSim KERAMIKA, OPIMUS d. o. o.

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Pod blagovno znamko
SaSim keramika ustvarjata
Silva Menard in Saša Gnezda. Ideje
za izdelke unikatne servirne keramike
črpata iz dedičine rудarstva in čipke,
pri tem pa je osnovna zamisel izdelka vedno
osredotočena na postrežbo pristnih idrijskih jedi
in pijače. Uživanje tradicionalne idrijske hrane se
v njunih skodelicah, krožnikih in čašicah razvije v
posebno doživetje. Njuna keramika je poklon idrijski
kulinariki.

The SaSim ceramics trademark unites Silva Menard and
Saša Gnezda. They find inspiration for their unique
ceramic serving dishes in the heritage of mining and
lace, while the central idea of the product always
focuses on serving authentic Idrija foods and
drinks. Their bowls, plates and cups transform
the act of eating traditional Idrija food
into an event. Their ceramics are an
homage to Idrija cuisine.



Servirni in desertni krožnik ter tri čašice iz knapovske linije keramike
Serving and dessert plate and three small cups; the miner's line of ceramics

Naključno razbrazdani detajli knapovsko linijo definirajo kot robustno in so simbol trdega knapovskega življenja. Namenjeni so serviranju sladkih in slanih idrijskih dobrot, kot sta zeljševka in ocvirkovca, ter za šilce geruša ali drugega žganja, seveda pa so primerni tudi za druge vrste suhih jedi.

Randomly furrowed details define the miner's line as robust and are a symbol of the hard miner's life. Primarily used to serve sweet and savoury Idrija delicacies such as the zeljševka chive roulade or the ocvirkovca savoury roulade and a shot of geruš wormwood spirit or other spirits, you can also use them for other types of dry dishes.



Servirni in desertni krožnik iz klekljarske linije keramike
Serving and dessert plate; the lacemaker's line of ceramics

Odtis čipke v glini klekljarsko linijo keramike definira kot elegantno in simbolizira postavitev klekljanega prta na jedilno mizo, ki je bil v preteklosti pogrnjen le ob velikih praznikih. Namenjena sta serviranju sladkih in slanih idrijskih dobrot, kot sta zeljševka in ocvirkovca, seveda pa sta primerna tudi za druge vrste suhih jedi.

A lace imprint in clay defines the lacemaker's line of ceramics as elegant and symbolizes how a lace tablecloth adorns the dining table – which only used to happen on special occasions. Primarily used to serve sweet and savoury Idrija delicacies such as the zeljševka chive roulade or the ocvirkovca savoury roulade, you can also use them for other types of dry dishes.



TURISTIČNO DRUŠTVO FARA TOURIST SOCIETY FARA

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Turistično društvo Fara ohranja kulturno dediščino Spodnje Idrije. Poleg urejanja okolja in priprave kulinaričnih dobrot so posebno pozornost namenili obuditvi izdelave in uporabe šajblčkov – glinenih lučk, ki so jih včasih prižigali na grobovih in na praznične dneve, ob veliki noči in 1. maju.

The Tourist Society Fara preserves the cultural heritage of Spodnja Idrija. In addition to keeping their environment tidy and preparing culinary delicacies, the society pays special attention to reviving the old craft of making and using 'šajblčki' – clay lamps, which used to be lit at graves and on festive days such as Easter and May 1st.



Šajblčk "Šajblčk"

Šajblčki so ročno izdelane glinene lučke, dediščina bogate lončarske tradicije, ki so se ohranili samo v Spodnji Idriji. Danes imajo šajblčki poleg etnološke tudi ekološko vrednost.

"Šajblčk" is a handmade, small clay pot, which used to be filled with fat or wax and used as candle on the graves. Preserved only in Spodnja Idrija, it comes from a rich pottery tradition. Today, "šajblčk" has both ethnological and ecological value.



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Pod znamko Naturalina že vrsto let ustvarja Vanja Troha, ki izdeluje naravne izdelke za nego telesa. Za svoje izdelke uporablja nerafinirana olja in masla, 100 % naravna eterična olja ter zdravilne rastline, nabrane v neokrnjeni naravi idrijskega hribovja.

Vanja Troha has been making natural body care products under the brand Naturalina for many years. She uses unrefined oils and butter, 100 % natural essential oils and medicinal plants, which are harvested from the unspoiled nature of the Idrija hills.



Naravno oljčno milo – jesenski gozdiček Natural olive soap – Autumn Forest

Naravno, ročno izdelano milo z dodatkom eteričnega olja cimeta ter poprove mete. Primerno je za zelo občutljivo, utrujeno, dehidrirano in oslabljeno kožo. Kožo poživlja, ji vrača sijaj in mehkobo.

Natural, handmade soap, with the addition of cinnamon and peppermint essential oils. Suitable for highly sensitive, tired, dehydrated and weakened skin. The skin revitalizes, becomes silky and vibrant again.



Smolnato mazilo *Resin ointment*

Naravno, ročno izdelano mazilo iz smrekove smole z dodatkom arnikе in čebeljega voska. Primerno za uporabo pri kožnih poškodbah, vnetjih in bolečinah v mišicah. Deluje antibakterijsko.

Natural, handmade ointment made from spruce resin with added arnica and beeswax. For skin lesions and wounds, inflammations, and muscle pain. Has antibacterial properties.



Mazilo za ustnice – med *Lip ointment – honey*

Naravno, ročno izdelano mazilo za nego ustnic, ki neguje suhe in razpokane ustnice ter jim daje prožnost in poln, zdrav videz. Narejeno je iz kakavovega masla, konopljinega olja, jojoba olja, domačega čebeljega voska in olja pšeničnih kalčkov z dodatkom domačega slovenskega medu.

Natural, handmade lip ointment, which helps lips that are chapped or dry. It restores lip elasticity and provides a full, healthy look. Made from cocoa butter, hemp oil, jojoba oil, home-made beeswax and wheat sprouts oil, with the addition of home-made Slovenian honey.



Ognjičeve mazilo *Pot marigold ointment*

Ognjičeve mazilo je popolnoma naravno brezvodno mazilo z izvlečkom ognjiča. Mazilo ne vsebuje umetnih arom, barvil in konzervansov. Primerno je za občutljivo kožo, zdravljenje kožnih poškodb, celjenje ran ali nego razpokanih ustnic. Mazilo je ročno izdelano v Sloveniji.

Pot marigold ointment is a completely natural, anhydrous ointment, infused with pot marigold extract. The ointment does not contain any artificial aromas, dyes or preservatives. For sensitive skin, the treatment of skin lesions and wounds, or lip care. The ointment is handmade in Slovenia.

RAZVAJAJTE SE Z OKUSI IDRIJSKEGA

Okusi Idrijskega so okusi tradicije, lokalne narave in kakovostnih domačih pridelkov. Prvovrsten med, izvrsten sir iz ekološko pridelanega mleka, domač kruh, jedi in pijače, pripravljene iz lokalno pridelanih sestavin, sestavlajo paletu okusov s certifikatom IDRIJA IZBRANO. Spoznajte se z okusi Idrije in okolice, ki se pričnejo s preprostimi, polnimi, domačimi okusi z idrijskih kmetij, a vas popeljejo tudi v pristno doživetje idrijske kulinarike – tradicionalnih, pa tudi čisto novih jedi, ki gredo v slast. Hrana in žlahtne pijače, pripravljene v duhu tradicije in domišljije, bodo razvajale vaše brbončice.

INDULGE YOURSELF WITH THE TASTES OF THE IDRIJA AREA

The tastes of the Idrija area are those of tradition, the surrounding nature and quality home-grown produce. Excellent honey, exquisite cheese from organic milk, home-made bread, dishes and beverages prepared from locally grown ingredients make up the range of flavours that carry the IDRIJA SELECTED certificate. Learn about the tastes of Idrija and its surroundings! They begin with simple, full-bodied flavours from Idrija's farms, but they also take you to experience authentic Idrija cuisine, which consists of both traditional and truly new and delicious dishes. Food and noble drinks prepared in the spirit of tradition, with a touch of imagination will enlighten your taste buds.





Anita in Marjan Pivk iz Zadloga se na svoji kmetiji ukvarjata s pridelavo kravjega mleka, sirarstvom in izdelavo mlečnih izdelkov. Dodano vrednost izdelkom daje uporaba doma pridelanega mleka živali, ki so večino leta na paši.

Anita and Marjan Pivk from Zadlog are engaged in the production of cow's milk, cheese-making and dairy products. An added bonus to their products is the use of milk produced at their home, where the cows graze for as long as the weather permits.

KLANČARJEVA KMETIJA KLANČAR FARM

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Navadni jogurt
Plain yoghurt

Kakovosten jogurt iz mleka krav, ki so čez leto na paši, pozimi pa se hranijo z doma pridelano krmo. V plastični ali stekleni embalaži.

Quality yoghurt from cow's milk. The cows graze in pastures as long as the weather permits. In winter, they are fed with domestically grown fodder. In plastic or glass packaging.



Sadni jogurt
Fruit yoghurt

Kakovosten jogurt iz mleka krav, ki so čez leto na paši, pozimi pa se hranijo z doma pridelano krmo. Z okusom gozdnih sadežev. V plastični ali stekleni embalaži.

Quality yoghurt from cow's milk. The cows graze in pastures as long as the weather permits. In winter, they are fed with domestically grown fodder. Forest fruits taste. In plastic or glass packaging.



Poltrdi sir
Semi-hard cheese

Domač mlečni izdelek iz mleka krav, ki so čez leto na paši, pozimi pa se hranijo z doma pridelano krmo.

Home-made dairy product from cow's milk. The cows graze in pastures as long as the weather permits. In winter, they are fed with home-grown fodder.



Viljem Kavčič se na svoji kmetiji v Črnom Vru ukvarja s predelavo mleka v ekološke mlečne izdelke ter z ekološko pridelavo krompirja in jajc. Kmetija je nosilka eko certifikata, vsi njihovi pridelki in proizvodi pa so pridelani v sozvočju z naravo.

Viljem Kavčič from Črni Vrh is engaged in the processing of cow's milk into organic dairy products and the organic production of potatoes and eggs. The farm is the holder of an eco-certificate. All farm crops and products are produced in harmony with nature.

EKOLOŠKA KMETIJA SMREKAR *SMREKAR ECO FARM*

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Sir z orehi *Cheese with walnuts*

Sir iz surovega ekološko pridelanega kravjega mleka z orehi z domače kmetije.

Cheese made from raw, organic cow's milk and infused with walnuts grown on the farm.



KMETIJA NA KRNICAH NA KRNICAH FARM

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»Pr Krnčanu« – na kmetiji, ujeti med pašnike, travnike in okoliške gozdne vrhove Idrijskih Krnic, se lahko pohvalijo z dolgoletno tradicijo kmetovanja in s pridelavo okusnih mlečnih izdelkov. Ob predhodni rezervaciji vam bo sirar Jure pokazal, kako nastane sir Krnčan, po katerem so znani daleč naokoli, gospodarja kmetije Janez in Agata pa vam bosta pripravila pokušino sirov in ostalih mlečnih izdelkov.

Caught between pastures, meadows, and surrounding forest-covered hilltops of Idrijske Krnice, "Pr Krnčanu" farm is proud of its long tradition of farming and of its delicious dairy products. On prior booking, cheesemaker Jure will show you how he makes the Krnčan cheese, which is known far and wide, while the farm owners Janez and Agata will prepare a tasting of cheeses and other dairy products.

Starani trdi sir Krnčan / v darilni embalaži Krnčan hard ripened cheese / in gift packaging

Je pravi posebnež izdelkov Kmetije na Krnicah, izdelan iz polnega surovega kravjega mleka po načinu tolminca. S staranjem v zorilnici sir dobi žlahten okus, ki ga cenijo tudi najbolj zahtevni gurmani. Najstarejši siri so stari tudi dve leti.

The true pièce de résistance among the Na Krnicah Farm products, it is made from whole raw cow's milk following the tolminc cheese recipe. By ripening in the mature, it acquires a fine taste appreciated by the most demanding of gourmets. The oldest ripened cheeses are up to two years old.





Trdi sir Krnčan / v darilni embalaži Krnčan hard cheese / in gift packaging

Glavni adut Kmetije na Krnicah, ki se ponosa z nazivom Šampion kakovosti 2017, AGRA. Narejen je po receptu sira tolminca, a je za kraj in sirarno značilna svojevrstna mikroflora, ki daje siru unikaten in poln okus. Na voljo tudi v izvirni darilni embalaži, osnovani na dediščini oglasarstva Idrijskih Krnic.

The strongest asset of Na Krnicah Farm boasts the 2017 Šampion kakovosti (Champion of Quality) title at AGRA. It is based on the tolminc cheese recipe, but the special microflora typical for the town and the cheese dairy gives it a unique and full flavour. The cheese is also available in original gift packaging evoking the charcoal-burning heritage of Idrijske Krnice.



Krnčanovo surovo mleko Krnčan raw milk

Polno nehomogenizirano kravje mleko za vse, ki imate radi okus svežega mleka.

Whole, non-homogenised cow's milk for those who like the taste of fresh milk.



Navadni jogurt Krnčan Krnčan plain yoghurt

Iz neposnetega kravjega mleka, čvrste strukture in polnega okusa.

Made from whole cow's milk, of firm structure and full of taste.



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»Pr' Kendu« v Idrijskih Krnicah so osnovno dejavnost govedoreje dopolnili s predelavo mleka v različne slastne mlečne izdelke, ki nastajajo pod spretno roko gospodinje Katice Prezelj in njene družine s sodelavci. Izdelke s preverjeno kakovostjo lahko poskusite ob obisku kmetije po predhodnem dogovoru.

Pr' Kendu Farm in Idrijske Krnice supplemented its primary activity of cattle farming with the processing of milk into various delicious dairy products made by the experienced hands of Katica Prezelj and her family together with co-workers. On prior arrangement, you can visit the farm and taste their products, all of which are of verified quality.



Kislo mleko
Curdled milk

Iz neposnetega kravjega mleka. Smetana, ki se nabere na vrhu, mu daje poseben, poln okus.

Made from whole cow's milk. The cream that forms on the top gives it a special, full flavour.

Kendov sir
Kenda cheese

Iz surovega neposnetega mleka krav, ki se pasejo na zelenih visokogorskih pašnikih, kar daje siru edinstven okus.

Made from whole raw milk from cows grazing on green highland pastures, giving the cheese its unique flavour.



Navadni jogurt *Plain yoghurt*

Iz neposnetega kravjega mleka, polnega okusa in z obilno mlečno smetano na vrhu.

Made from whole cow's milk, full of flavour and with a rich milk cream on top.

Sadni jogurt z okusom jagode ali gozdnih sadežev *Fruit yoghurt – strawberry or forest fruits*

Čvrst jogurt iz neposnetega kravjega mleka, z okusnim sadnim pripravkom na dnu lončka in plastjo mlečne smetane na vrhu.

Firm yoghurt from whole cow's milk with a tasty fruit preparation on the bottom of the cup and a layer of milk cream on the top.



Sadna skuta z okusom jagode ali borovnice *Fruit cottage cheese – strawberry or blueberry*

Kremast mlečni izdelek, pripravljen z mešanjem skute in jogurta, ki z dodanim sadnim pripravkom postane pravi posladek.

Creamy dairy product made by mixing cottage cheese with yoghurt and turned into a true delicacy with an added fruit preparation.



Skuta *Cottage cheese*

Iz neposnetega kravjega mleka, polnega okusa, primerna za pripravo sladkih in slanih jedi.

Made from whole cow's milk, full of flavour, it can be used to prepare both sweet and savoury dishes.



ALOJZIJA STREL

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Gospodinja Kmetije na Kalu v Idrijskih Krnicah, ki leži na nadmorski višini 1000 m, se v popoldanskem času ukvarja s peko peciva in kruha ter vrtnarjenjem. Domače dobrote peče predvsem po naročilu, vrtnine pa prodaja na idrijski tržnici. Po predhodnem dogovoru kmetijo lahko obiščete.

The homemaker of the Kmetija na Kalu farmhouse in Idrijske Krnice, which lies at an altitude of 1000 m, is engaged in baking pastries and breads, and gardening in the afternoon. She bakes home goodies when she receives an order, and sells vegetables at the Idrija market. You can visit the farm by prior arrangement.



Domači mešani kruh
Home-made mixed bread

Domač hlebec iz pšenične polbele, bele (TIP 1100) in ržene moke ter vode, kvasa, sladkorja in olja.

Home-made loaves of bread, made with semi-white wheat flour, white flour (TYPE 1100), rye flour, water, yeast, sugar and oil.



Domači jušni rezanci *Home-made soup noodles*

Rezanci iz pšenične bele moke, domačih jajc in olja.
Noodles made from wheat flour, free-range eggs and oil.



Piškoti Oglarske kope *Charcoal pile biscuit*

Ko poletni vetrič čez Krniško planoto zaveje, v njem začutiš omamne vonjave rož, trav in gozdov, poiščeš jih v mleku in maslu s hribovskih pašnikov. Okusi opojnih gorskih zelišč se stapljajo v krepčilnem napitku, ki oglarja pozivi pri napornem delu ob kopij, kjer les se v oglje spreminja. Vse to spretna ženska roka s ščepcem ljubezni začini in ustvari slastne oglarske kope.

When the summer breeze blows across the Krnice Plateau, it brings the captivating aromas of flowers, grasses, and forests. You can find these in the milk and butter from high hill pastures. The enchanting tastes of mountain herbs melt in an invigorating drink that offers stimulation to charcoal burner during his hard work at the charcoal pile, where wood transforms into charcoal. With a delicate woman's hand and a pinch of love, these ingredients turn into delicious charcoal piles.



KMETIJSKO GOZDARSKA ZADRUGA IDRIJA

KGZ Idrija z. o. o.
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V Zadrugi veliko pozornost namenjajo ponudbi v svojih trgovinah, kjer v t. i. domačem kotičku ponujajo bogat izbor izdelkov in pridelkov ponudnikov z Idrijskega. Sveže goveje meso je lokalnega izvora s certifikatom Izbrana kakovost Slovenije, v ponudbi imajo tudi ekološko vzrejeno govedino. Njihovi lastni mesni izdelki so narejeni po tradicionalnih postopkih predelave mesa, iz najkakovostnejšega mesa z domačim geografskim porekлом.

The Zadruga devotes special attention to the quality of goods in their stores. Their "home corners" therefore offer a rich assortment of products and produce sourced in the Idrija region. While fresh beef is of local origin with the Izbrana kakovost (Selected quality) certificate, organic beef is also on offer. The meat products of their production follow traditional procedures of meat processing and are made from highest-quality meat with local geographical origin.

Idrijska hrenovka *Idrija hot dog sausage*

Pasterizirana mesnina iz lokalnega govejega mesa izbrane kakovosti in svinjskega mesa slovenskega porekla. Ročno izdelana po tradicionalnem receptu, z blagim vonjem po dimu.

Pasteurized meat product made from local selected-quality beef and Slovenian pork. Handmade following a traditional recipe, features a light smoky aroma.





Idrijska klasično prekajena svinjska rebra *Idrija classically smoked pork ribs*

Prekajena mesnina iz svinjskega mesa slovenskega porekla. Prekajena na klasičen tradicionalen način, s toplim dimom bukovih drva, kar daje mesu značilen vonj in aroma.

Smoked meat product made from Slovenian pork. Smoked in a classical traditional way, with warm beech wood smoke giving the meat its typical smell and aroma.



Idrijska klobasa *Idrija sausage*

Pasterizirana mesnina iz svinjskega mesa slovenskega porekla. Izdelana po tradicionalnem receptu, začinjena s česnom in poprom, z blagim vonjem po dimu.

Pasteurized meat product made from Slovenian pork. Handmade following a traditional recipe, spiced with pepper and garlic, features a light smoky aroma.



Idrijska zaseka *Idrija minced lard*

Pasterizirana mesnina iz dimljene svinjske slanine slovenskega porekla. Tradicionalna jed, izdelana po specifični tehnologiji in receptu z idrijskega območja.

Pasteurized meat product made from smoked Slovenian bacon. A traditional dish following a specific technology and a recipe from the Idrija region.



BOJAN TROHA - BOVA

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Bojan Troha se že več kot deset let ukvarja s pridelavo in prodajo kakovostnega domačega medu. Na kmetiji Trepališe v Spodnji Kanomljji goji tudi zelenjavno, posadil je nasad sadnega drevja in jagodičevja. Njegov med, medena darila in druge pridelke lahko kupite na kmetiji in na lokalnih sejmih.

For more than a decade, Bojan Troha has been engaged in the production and sale of quality home-made honey. At the Trepališe farm in Spodnja Kanomlja, he also grows vegetables. He has an orchard and a plantation of berries. His honey and other crops can be bought at the farm and at local fairs.



Cvetlični med Multi-flower honey

Domači med aromatičnega okusa, ki so ga nabrale čebele na travnikih, pašnikih in v sadovnjakih Geoparka Idrija.

Honey with an aromatic flavour collected by bees in the meadows, pastures and orchards of the Idrija Geopark.



Gozdni med Forest honey

Med z območja Geoparka Idrija, ki je mešanica različnih vrst manе in gozdne podrasti, je temne barve in polnega okusa.

Honey from the Idrija Geopark area is a mixture of various types of honeydew and forest undergrowth pollen. It is dark in colour and full of flavour.



Set treh vrst medu Set of three types of honey

Set dišečega lipovega, z rudninskimi snovmi bogatega gozdnega in blagega cvetličnega medu v ličnem pakiranju naravnega izgleda (lesen zaboček, ovit v blago).

A set of fragrant linden honey, mineral-rich forest honey and mild, multi-flower honey in neat, naturally looking packaging (wooden box wrapped in fabric).



Ciril in Sandra Rupnik sta svojo čebelarsko zgodbo začela leta 2000. Danes imata okrog 40 čebeljih družin in prideljujeta slovenski med z geografsko označbo ter druge čebelje pridelke. Sta prejemnika številnih priznanj za med in delo ter aktivno sodelujeta pri razvoju čebelarstva na Idrijskem in širše.

ČEBELARSTVO RUPNIK RUPNIK BEEKEEPING

Čebelarstvo Rupnik

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Ciril and Sandra Rupnik started their beekeeping story in 2000. Today, they have about 40 bee families. The couple produces Slovenian honey with a geographical indication, and other bee products. They are recipients of numerous awards for their honey and their work and are actively involved in the development of beekeeping in the wider Idrija area.



Lipov med
Linden honey

Izvrsten med z znakom geografskega porekla »slovenski med« z območja Geoparka Idrija. Z značilno svežo aromo in vonjem po lipovem cvetju, nabran z lipe in lipovca.

Excellent honey with the Slovenski med (Slovenian honey) geographical designation from the Idrija Geopark area. With a characteristic fresh aroma and the smell of lime flowers, collected from the linden trees.



Gozdní med
Forest honey

Izvrsten med z znakom geografskega porekla »slovenski med« z območja Geoparka Idrija. Raznolika naravna mešanica medu, nabranega na različnih drevesnih vrstah in rastlinah gozdne podrosti.

Exquisite honey with the Slovenski med (Slovenian honey) sign of geographical origin from the Idrija Geopark area. A varied, natural mixture of honey, gathered from various tree species and plants in the forest undergrowth.



Cvetlični med
Flower honey

Izvrsten med z znakom geografskega porekla »slovenski med«, ki so ga nabrale čebele na travnikih, pašnikih in v sadovnjakih Geoparka Idrija.

Excellent honey with the Slovenski med (Slovenian honey) geographical designation collected by bees on meadows, pastures and orchards in the Idrija Geopark.



ČEBELARSTVO MARTIN KOLENC BEEKEEPER MARTIN KOLENC

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Martin Kolenc zase pravi, da mu čebele predstavljajo veliko ljubezen in sprostitev po napornem delu v službi. Poleg skrbi za svoje čebele aktivno pomaga pri razvoju čebelarstva nasploh in pri delu Čebelarskega društva Idrija, kjer je zadnjih nekaj let predsednik. V svoji ponudbi ima različne vrste medu: cvetličnega, gozdnega, akacievega, lipovega in hojevega.

Martin Kolenc says that bees are his great love and provide a much-needed relaxation after a hard day at work. While taking care of his own bees, he is also active in developing beekeeping, not least at the Idrija Beekeeping Association the president of which he has been for the past few years. His offer includes various honeys: flower, forest, acacia, linden and fir.



Lipov med
Liden honey

Izvrsten med z znakom geografskega porekla »slovenski med« z območja Geoparka Idrija. Z značilno svežo aromo in vonjem po lipovem cvetju.

Excellent honey with the Slovenski med (Slovenian honey) geographical designation from the Idrija Geopark area. It features a typical fresh aroma and a scent of linden flowers.



Cvetlični med
Flower honey

Izvrsten med z znakom geografskega porekla »slovenski med«, ki so ga čebele nabrale na travnikih, pašnikih in v sadovnjakih Geoparka Idrija.

Excellent honey with the Slovenski med (Slovenian honey) geographical designation from the Idrija Geopark area. Collected by bees on the meadows, pastures, and orchards of the Idrija Geopark.



ČEBELARSTVO ZVONKO MOHORIČ BEEKEEPER ZVONKO MOHORIČ

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Zvonko Mohorič nadaljuje tradicijo družinskega čebelarstva, ki sega več generacij nazaj. Na Ledinski planoti čebelari s tridesetimi čebeljimi družinami. Med njegovih čebelic je prejemnik številnih, tudi mednarodnih priznanj. Zvonko skrbi za prenos znanja o čebelarstvu na mlajše generacije, saj je mentor mladim čebelarjem na Osnovni šoli Idrija.

Raising 30 bee colonies at the Ledine Plateau, Zvonko Mohorič hails from the latest of several generations of family beekeepers. His honey has been awarded numerous national and international recognitions. Zvonko also engages in transferring the beekeeping skills onto the younger generations as he is mentoring young beekeepers at the Idrija Primary School.



Gozdni med
Forest honey

Izvrsten med z znakom geografskega porekla »slovenski med« z območja Geoparka Idrija. Čebele ga nabirajo na cvetočem podrstaju v gozdu in na cvetovih dreves.

Excellent honey with the Slovenski med (Slovenian honey) geographical designation from the Idrija Geopark area. Collected by bees in the flowering forest undergrowth and trees.



Lipov med
Linden honey

Izvrsten med z znakom geografskega porekla »slovenski med« z območja Geoparka Idrija. Z značilno aromo in vonjem po lipovem cvetju.

Excellent honey with the Slovenski med (Slovenian honey) geographical designation from the Idrija Geopark area. With a characteristic aroma and smell of linden flowers.



ČEBELARSTVO DARKO IPAvec BEEKEEPER DARKO IPAvec

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Darko Ipavec se je s čebelarstvom začel ukvarjati leta 2005, ko si je kupil prve čebele, pred tem pa je leto dni znanje o čebelah in čebelarstvu nabiral v literaturi. Danes pravi, da v čebelarstvu uživa. Njegove čebele se pasejo v Krajinskem parku Zgornja Idrijca, kjer nabirajo cvetlični, gozdni in hojev med. Darko se lahko pohvali tudi s certifikatom Medvedu prijazno.

Darko Ipavec dived in the world of beekeeping in 2005 when he bought his first bee colony after studying bees and beekeeping for a year. Today, he is a happy beekeeper with bees collecting flower, forest, and fir honey in the Upper Idrijca Landscape Park. Darko is also a proud owner of the Medvedu prijazno (Bear-friendly) certificate.



Cvetlični med Flower honey

Izvrsten med z znakom geografskega porekla »slovenski med«, ki so ga čebele nabrale na travnikih v Krajinskem parku Zgornja Idrijca.

Excellent honey with the Slovenski med (Slovenian honey) geographical designation collected by bees on the meadows of the Upper Idrijca Landscape Park.



Gozjni med Forest honey

Izvrsten med z znakom geografskega porekla »slovenski med« z območja Krajinskega parka Zgornja Idrijca. Čebele ga nabirajo na cvetočem podrastju v gozdu in na cvetovih dreves.

Excellent honey with the Slovenski med (Slovenian honey) geographical designation from the Upper Idrijca Landscape Park. Collected by bees in the flowering forest undergrowth and trees.



Kremni med Creamed honey

Cvetlični ali gozjni med brez dodatkov, le s posebnim postopkom mešanja spremeni barvo in dobi gosto kremno strukturo.

With no additives, flower or forest honey undergoes a special mixing procedure to change colour and acquire a rich creamy structure.



ČEBELARSTVO SILVIJ IN BLANKA VIDMAR BEEKEEPING SILVIJ AND BLANKA VIDMAR

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Silvij in Blanka pravita, da te čebele preprosto osvojijo. Če sta se pred leti s čebelarstvom začela ukvarjati po sili razmer, si danes življenja brez čebel ne moreta več predstavljati. Skrbita za 38 čebeljih družin, ki nabirajo različne sorte medu: cvetličnega, akacievega, kostanjevega, lipovega in gozdnega. Za med sta prejela več priznanj, aktivno sodelujeta tudi v Čebelarskem društvu Idrija.

Silvij and Blanka claim that bees simply win your heart. If they started their beekeeping business due to circumstance, they cannot imagine a life without bees anymore. They are raising 28 bee colonies that collect various honeys: flower, acacia, chestnut, linden, and forest. Silvij and Blanka received multiple recognitions for their honey and are active in the Idrija Beekeeping Association.



Gozdni med
Forest honey

Izvrsten med z znakom geografskega porekla »slovenski med« z območja Geoparka Idrija. Čebele ga nabirajo na cvetočem podrstiju v gozdu in na cvetovih dreves.

Excellent honey with the Slovenski med (Slovenian honey) geographical designation from the Idrija Geopark area. Collected by bees in the flowering forest undergrowth and trees.



Lipov med
Linden honey

Izvrsten med z znakom geografskega porekla »slovenski med« z območja Geoparka Idrija. Z značilno aromo in vonjem po lipovem cvetju.

Excellent honey with the Slovenski med (Slovenian honey) geographical designation from the Idrija Geopark area. Collected by bees on the meadows, pastures, and orchards of the Idrija Geopark.



Cvetlični med
Flower honey

Izvrsten med z znakom geografskega porekla »slovenski med«, ki so ga čebele nabrale na travnikih, pašnikih in v sadovnjakih Geoparka Idrija.

Excellent honey with the Slovenski med (Slovenian honey) geographical designation from the Idrija Geopark area. Collected by bees on the meadows, pastures, and orchards of the Idrija Geopark.



ZAVOD ZA TURIZEM IDRIJA IDRIJA TOURISM BOARD

Zavod za turizem Idrija

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Zaposlene
na Zavodu za

turizem Idrija skrbijo za
oblikovanje, promocijo in trženje
turistične ponudbe na Idrijskem.
Med njihove pomembne naloge sodi tudi
vodenje in koordinacija aktivnosti UNESCO
globalnega geoparka Idrija in kolektivne
blagovne znamke Idrija izbrano. Skupaj z lokalnimi
ponudniki in drugimi organizacijami se trudijo za
razvoj privlačnih ter kakovostnih izdelkov in storitev,
ki govorijo zgodbe naših krajev.

*Idrija Tourism Board manages the development,
promotion and marketing of tourist offer in Idrija
region. Their tasks include the management and
coordination of the UNESCO Global Geopark Idrija
activities, and the collective trademark Idrija
Selected. With local service providers and
other organisations, they strive to develop
attractive and quality products and
services that are telling the
stories of our land.*



Čipka & med
Lace & honey

Sladkorna čipka po vzorcu idrijske, prelita z lokalnim medom. V kozarcu je združena dolgoletna tradicija Idrije: rudarstvo, čebelarstvo in klekljanje, ki so se v Idriji skozi stoletja vedno povezovali. Izdelek je rezultat projekta Med-o-vita.

Sugar lace based on Idrija lace pattern, coated with local honey. The pot unites the centuries-long tradition of Idrija: mining, beekeeping, and lacemaking, which have always been connected. The product is a result of the Med-o-vita project.



Med-O-Vita
Honey for Vita

Cvetlični med treh lokalnih čebelarjev v kozarčkih, opremljenih z zgodbami idrijske dediščine: idrijske čipke, rudnika živega srebra Idrija in idrijskega meščanskega čebelnjaka. Ena vrsta medu, trije različni okusi. Izdelek je rezultat projekta Med-o-vita.

Multi-floral honey by three local beekeepers in pots featuring stories from Idrija heritage: lace, mercury mine, and townspeople apiary. One type of honey, three different tastes. The product is a result of the Med-o-vita project.



HIŠA ZELIŠČ – DEŽELA DOŽIVETIJ LOG HOUSE OF HERBS – LOG LAND OF EXPERIENCE

Dežela doživetij Log

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Geruš
Geruš

Stara grenka pelinova pijača, ki je knape odzejala, razvedrila in jim lajšala vsakdanje tegobe rudarjenja.

An old, bitter spirit derived from the grand woormwood, which used to be consumed by miners. It lifted their spirits and eased their everyday toil.

Oglarjev požirek Charcoal Burner's Sip

Zeliščni liker na osnovi žganja z izvlečkom izbranih zelišč. Ponaša se s prijetno zeliščno aromo in grenko-sladkim okusom. Najskrbnejše žene so možem le ob posebnih priložnostih, ko so naprimer odhajali kuhat oglje, naredile podobno zeliščno pijačo.

Spirit based herbal liqueur, with extracts of selected herbs, a pleasant herbal aroma and bittersweet taste. It was served only on special occasions, and only the most caring women made a similar herbal drink for their husbands during the charcoal burning season.



Čajanka v škatli
Tea party in a box

Čajanka v škatli je pakiranje šestih različnih zeliščnih čajev za različna razpoloženja. Škatla vsebuje Osvežilni čaj z ognjičem v oranžni barvi veselja, Menta čaj s plavico z modro barvo umirjenosti, Hišni čaj z vrtnico v vijolični barvi ustvarjalnosti, Zimski čaj s slezenovcem z roza barvo topline, Sadnoleliščni čaj z rdečo barvo ljubezni in čaj za dobro jutro v rumeni barvi energije.

A package of six different herbal teas for different moods. Refreshing tea with calendula in a joyful orange colour, Menta tea with cornflower in a calming blue colour, House tea with rose in a creative purple colour, Winter tea with mallow in a warm pink colour, Fruit-Herbal tea in red, the colour of love, and Tea for a good start in the morning in yellow colour for energy.

Lara Lapajne Golob v krajih 1000 metrov nad morjem razvija svojo življenjsko in poslovno zgodbo, ki jo navduhuje ljubezen do narave. S tradicionalnimi ročnimi postopki, po navodilu babic in prababic, iz zelišč izvabi blagodejne »esence« ter jih preoblikuje v zeliščne pripravke in izdelke pod blagovno znamko Hiša zelišč. V Deželi doživetij Log pa za goste pripravlja unikatna doživetja za sproščajoč ali aktivno preživet dan v objemu narave.

1000 metres above sea level, Lara Lapajne Golob leads her life and her career inspired by the love of nature. Using traditional manual processes which she learnt from her grandmothers and great-grandmothers, Lara extracts beneficial "essences" from herbs and transforms them into herbal preparations and products under her House of Herbs trademark. At the same time, her Log Land of Experience offers the visitors unique experiences for a relaxing or an actively spent day in nature.



Trufli z Gerušem **Truffles with Geruš**

Čudovit preplet sladke čokolade in grenke rudarske pijače. Srebrni delci v prelivu nakazujejo povezavo z rudnikom in njegovimi rudarji.

An exquisite combination of sweet chocolate and bitter miners' drink. The touches of silver in the topping are a wink to the Idrija mine and its miners.



Bio čaj »Dobro jutro« **“Good Morning” bio tea**

Prijetnega, malce pikantnega okusa, ki ga ustvarita rožmarin in ožepek. Prebuja, poživilja in napolni z energijo kadarkoli v dnevnu.

With a gentle, yet slightly spicy taste created by rosemary and hyssop, this infusion will wake you up, revitalise you and fill you with energy at any time of day.



Bio »Hišni čaj« **Bio “House Tea”**

Prijeten in opojen vonj vrtnic daje čaju posebno mehkobo in prefinjenost, citronka pa s svojo svežino skrbi za dobro razpoloženje.

With its pleasant and enticing smell of roses, this tea is especially soft and refined, while the freshness of lemon verbena will ensure that your mood will lift.



3 vrtnice – bela čokolada **3 roses – white chocolate**

Bela čokolada vrhunske kakovosti z listi in aromo vrtnice. Sladka razvada s kančkom idrijskega podeželja.

High-quality white chocolate with the petals and the aroma of roses. A sweet guilty pleasure with a touch of Idrija countryside.



3 vrtnice – temna čokolada **3 roses – dark chocolate**

Temna čokolada vrhunske kakovosti z listi in aromo vrtnice. Sladka razvada s kančkom idrijskega podeželja.

High-quality dark chocolate with the petals and the aroma of roses. A sweet guilty pleasure with a touch of Idrija countryside.



DOŽIVETJE EXPERIENCE

Mir na travnati preprogi
Calm on a grass carpet

Na izbranem kotičku zelene travnate preproge si umirite misli, meditirate, berete svojo najljubšo knjigo ali zoglj uživate v naravi. Ob srkanju zeliščnega čaja in grizlanju domačih piškotov poslušate zvoke narave in se predajate vonju zelišč. Tako pozabite na skrbi in doživite svoj mir, ki vas napolni z novo čisto energijo in sproščenostjo za premagovanje vsakodnevnih izzivov. Da je na travniku še udobnejše, prejmete odejico Hiše zelišč, ki jo lahko odnesete tudi domov.

On a select patch of green grass carpet, you can calm your thoughts, meditate, read your favourite book, or simply enjoy nature. Listen to the sounds around you and immerse yourself in herbal scents while sipping herbal tea and nibbling home-baked biscuits. Feel your worries float away and be replaced by calm that will fill you with new and pure energy and a sense of relaxation to help you combat everyday challenges. Your meadow moments will be even more comfortable on a House of Herbs blanket, which you can take home.

DOŽIVETJE EXPERIENCE

Čajanka v objemu zelišč
Herbal tea party



Prepustite se doživetju in razvajanju brbončic z okusi izbranih zeliščnih čajev in domačim pecivom. V družbi svojih prijateljev in družine ali sami. Lara bo med šestimi različnimi čajnimi mešanicami izbrala najprimernejšo glede na vaše trenutno razpoloženje in počutje. V poletnem času prijajo ohljeni zeliščni čaji in zeliščne limonade, v zimskem pa si privoščite topel čaj ob odprttem ognju in doživite zimske radosti Dežele doživetij Log.

Try something new and treat yourself to select herbal teas and home-baked biscuits. In the company of your friends and family or alone. Among six different tea blends, Lara will choose the one that will suit you most depending on your mood and state of mind. During the summer, you will enjoy a refreshingly cold herbal tea or herbal lemonades; during the winter, you will warm yourself with a hot tisane and open fire following winter fun in the Log Land of Experience.



PIVOVARNA ZAJC ZAJC BREWERY

MSOS, Jože Podobnik s. p.
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Za pivoljubce je na voljo dvanajst različnih stilov piva, zaenkrat jih sedem nosi certifikat Idrija izbrano. Piva odlikujejo poln okus in kakovostne surovine: voda iz lastnega izvira pivovarne, ki so ga poimenovali »Reški vrelec mladosti«, izključno slovenski hmelj, belgijska ječmenov in pšenični slad ter francoski kvas.

Beer aficionados can choose from twelve beer styles, seven among which have the Idrija Selected certificate. They are marked by a rich taste and high-quality ingredients: brewery's own water spring called "the Reka Fountain of Youth", exclusively Slovenian hops, Belgian barley and wheat malts, and French yeast.

HOPPY LAGER

Nefiltrirano, nepasterizirano svetlo pivo iz družine ležakov.

Unfiltered, unpasteurised pale beer from the lager family.

S kraft pivovarno Zajc se je po skoraj 200 letih na Idrijsko-Cerkljansko vrnilo varjenje piva. Jože Podobnik je uresničil svoje dolgoletne sanje in začel z varjenjem kakovostnih piv odličnega okusa, za katera pravi, da ne bodo razočarala še takoj zahtevnih pivoljubcev. Ponuja pa tudi pristno doživetje ogleda pivovarne z degustacijo, ki ga je poimenoval Pivsko doživetje v neandertalčevi deželi. After almost 200 years, Zajc Craft Brewery brings brewing beer back to the Idrija-Cerkno region. Jože Podobnik made his dreams come true and began brewing high-quality beer with excellent taste, claiming that not even the most demanding beer lovers will be disappointed with them. Jože also offers an authentic experience of visiting the brewery which includes food tasting and is called Beer Experience in the Land of the Neanderthal.





LALA LAGER

Nefiltrirano, nepasterizirano svetlo pivo iz družine ležakov.

Unfiltered, unpasteurised pale beer from the lager family.



PALE ALE

Nefiltrirano, nepasterizirano svetlo pivo iz družine piva ale.

Unfiltered, unpasteurised pale beer from the ale family.



PORTER

Nefiltrirano, nepasterizirano temno pivo iz družine piva ale.

Unfiltered, unpasteurised dark beer from the ale family.



RED ALE

Nefiltrirano, nepasterizirano temno pivo iz družine piva ale.

Unfiltered, unpasteurised dark beer from the ale family.



RIPA – RED INDIA PALE ALE

Nefiltrirano, nepasterizirano svetlo pivo iz družine piva ale.

Unfiltered, unpasteurised pale beer from the ale family.



WEISS BEER

Nefiltrirano, nepasterizirano svetlo pivo iz družine pšeničnih piv.

Unfiltered, unpasteurised pale beer from the family of wheat beer.



DOŽIVETJE
EXPERIENCE

PIVSKO DOŽIVETJE V NEANDERTALČEVI DEŽELI BEER EXPERIENCE IN THE LAND OF THE NEANDERTHAL

Varjenje piva so v pivovarni nadgradili v nepozabno doživetje z vodenim ogledom pivovarne, degustacijo piv in prigrizki iz lokalnih sировин. Za piko na i pa vam ponujajo še prelep razgled na neandertalčovo deželo. Ogled pričnete s šilcem »dubre wade« – vode iz lastnega izvira, ki je osnovna sestavina dobrega piva. Sledi doživeta predstavitev proizvodnje s pokušanjem različnih stilov piva, na koncu pa postrežejo lokalne dobrote. Vsekakor nepozabno doživetje, ki združuje bogato znanje o pivovarstvu in raznoliko idrijsko-cerkljansko dediščino, kar je tudi osnovna formula zgodbe o uspehu.

The brewery upgraded its brewing process by including it into an unforgettable experience of a guided tour of the brewery, beer tasting, and a degustation of local products. The cherry on the top is a beautiful panoramic view over the Land of the Neanderthal. You begin your tour with a shot of "good water" – the water from their very own spring which is the basic ingredient of a good beer. After a colourful presentation of the production process that includes the tasting of various beer styles, you will also try local specialities. They promise you an unforgettable experience stemming from a rich knowledge on brewing and the diverse Idrija-Cerkno heritage, which is also the basic formula of their success story.





ZLUMAK DISTILLERY, CRAFT GIN ZLUMAK DISTILLERY, CRAFT GIN

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Uroš zase pravi,
da je podjetnik, ki ima
rad nove izzive. Eden izmed
teh je tudi destilacija, s katero
se je začel ukvarjati pred kratkim.

Preučil je literaturo, si kupil opremo za
destilacijo, pripravil recept za gin in počasi
prišel do prvih vzorcev gina. Dobre kritike ga
navdihujojo pri zasledovanju cilja: Zlumak Distillery
– mikrodestilarja z mikrokoličinami v iskanju
makrookusa gina Zlumak.

Uroš says he is an entrepreneur who loves new challenges. Among the recent ones is his new distillery. He studied the literature, bought the equipment for distillation, prepared his own gin recipe, and slowly produced the first samples of gin. Good criticism inspires his goal: Zlumak Distillery – a microdistillery with microquantities searching for the macro-taste of Zlumak gin.



CRAFT DRY GIN ZLUMAK ZLUMAK CRAFT DRY GIN

Ročno izdelan pr'farski gin s pomemljivim imenom Zlumak (hudič v idrijskem narečju) je pripravljen z vodo iz lokalnega izvira, k njegovi edinstveni aromi pa prispeva 16 večinoma lokalno pridelanih zelišč. Da se ohrani bogata in polna aroma eteričnih olj, pijača ni hladno filtrirana.

Hand-made Spodnja Idrija gin with the meaningful name of Zlumak (Idrija dialect for the devil) is prepared with water from a local source, while his unique aroma is the blend of 16 mostly locally sourced herbs. To preserve the rich and full aroma of essential oils, the drink is not cold filtered.



LIMONGINO LIMONGINO

Liker na osnovi craft gina Zlumak z nižjo stopnjo alkohola in s poudarjeno noto citrusov. Primeren kot aperitif ali digestiv. Pripravljen s kocko ledu, tonikom ali kančkom mineralne vode nudi prijetno osvežitev.

A liqueur based on the Zlumak craft gin with a lower alcohol content and a predominant flavour of citruses. You can consume it as an aperitif or a digestif. It offers pleasant relaxation in a glass with an ice cube, tonic water, or a dash of soda.



GOSTILNA PRI ŠKAFARJU ŠKAFAR INN

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Gostilna s 25-letno tradicijo se nahaja v centru Idrije in je najbolj znana po pripravi idrijskih lokalnih specialitet – predvsem idrijskih žlikrofov, smukavca in zeljševke. Njihova ponudba je raznolika in pestra, prav posebno presenečenje pa je njihova tortica Rezi s slatkorno čipko.

The inn with a 25-year-old tradition, is located in the centre of town, and is best known for local specialties - Idrija žlikrofi, smukavc and zeljševka in particular. They serve a varied menu, and surprise their guests with Rezi cake with sugar lace.



Idrijski žlikrofi z bakalco
Idrija žlikrofi with bakalca

Tradisionalni idrijski žlikrofi z golažem iz koštrunovega mesa, pripravljenim po hišnem receptu.

Traditional Idrija žlikrofi with mutton goulash, prepared according to a house recipe.



Tortica Rezi
Rezi Cake

Sadno-čokoladna tortica, okrašena z ljubko slatkorno čipko, ki je dobila ime po hčerki legendarnega idrijskega škafarja, najditelja živega srebra.

Fruit-chocolate cake decorated with lovely sugar lace, which got its name after the daughter of the legendary Idrija tub maker, who discovered mercury.



Butični, sodobno in funkcionalno opremljen hotel s štirimi zvezdicami, ki vas bo razvajal z gostoljubjem, udobjem in vrhunskimi storitvami le nekaj sto metrov stran od neokrnjene narave. Kuharski mojstri vam bodo v restavraciji hotela pripravili tako tradicionalne kot sodobne jedi, ki jih bodo postregli z izbranimi vini.

HOTEL JOŽEF, Nebesa d. o. o.

Hotel Jožef

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Contemporary and functional, this four-star boutique hotel will pamper you with its hospitality, comfort, and superior services only a few hundred metres away from unspoilt nature. In the hotel restaurant, chefs serve both traditional and contemporary dishes, accompanied by select wines.



**Jožefova dilca – narezek lokalnih suhomesnatih izdelkov in sirov
Jožef's board – a plate of local cold cuts and cheeses**

Izbrani siri s kmetije Krnčan, suhomesnati izdelki Mesarstva Podobnik, zaseka Kmetijsko gozdarske zadruge Idrija.

Selected cheeses from the Krnčan Farm, Mesarstvo Podobnik cold cuts, Kmetijsko gozdarska zadruga Idrija minced lard.

Hotel Jožef z restavracijo, katerega arhitektura je svoj navdih iskala v Čermak-Špirekovi žgalniški peči, stoji na mestu nekdanje rudniške žgalnice. Je poklon vsem idrijskim Jožefom, ki so skozi leta pomembno ustvarjali idrijsko zgodbo in zgodovino, tako da izbira imena Jožefova dilca za krožnik lokalnih suhih mesnin in sirov ni zgolj naključje.

Built at the site of a former mine smelting plant, Hotel Jožef and its restaurant sought architectural inspiration in the Čermak-Špirek furnace. It is an homage to all of Idrija's Jožefs who have co-created Idrija's (hi)story – and therefore the name Jožef's board for a plate of local colds cuts and cheeses is no coincidence.



Ocvirkovca

Zgodba o slani potici z ocvirkovim nadevom je povezana z idrijskimi rudarji. Ker so ti pogosto trpeli zaradi zastrupitve z živim srebrom, so jim dajali špeh za žvečenje, ki je nase vezal živo srebro in omilil simptome. Rudarji so ga večkrat raje nesli domov svojim ženam, ki so ga porabile za pripravo ocvirkovce.

The story of this savoury roulade with crackling filling is connected with the Idrija miners. As they often suffered from mercury poisoning, they were given bacon to chew as the grease binds with mercury and helps ease the symptoms. However, the miners often preferred to give the bacon to their wives who used it in their ocvirkovce.

Smukavc

Če želite poskusiti katero od tradicionalnih idrijskih jedi, bo smukavc vsekakor prava izbira. Enolončnica, največkrat pripravljena iz zunanjih temnih listov zelja ali ohrovta, je dobila svoje ime zaradi načina priprave, saj liste uporabljene vrtnine osmukamo. Poleg se prileže ocvirkovca ali zeljševka.

If you are ready to taste a traditional Idrija dish, you cannot go wrong with smukavc. Most often, this stew is made from the dark green leaves from the outside of cabbage or kale, which also influenced its name: the leaves are stripped off the vegetable(osmukati). Best enjoyed with an ocvirkovca or zeljševka.



Šefov krožnik Chef's plate

Krožnik predstavlja preplet sodobnosti in tradicije: svinjsko ribico na zelenjavni posteljici nežno objema panceta, družbo pa ji delajo nepogrešljivi idrijski žlikrofi.

The plate presents a connection between the contemporary and the traditional: pancetta is gently wrapping the tenderloin over a bed of vegetables, accompanied by the indispensable Idrija žlikrofi.

Jožefov kunčji file s krniškim sirom in idrijskimi žlikrofi Jožef's rabbit fillet with Krnice cheese and Idrija žlikrofi

Že naše babice so dobro vedele, da se kunčja ali zajčja pečenka izvrstno dopoljuje z idrijskimi žlikrofi. Kuharski mojstri v hotelu Jožef so to tradicionalno kombinacijo obudili in ji dodali pridih sodobnosti: v roaldo zvit kunčji file na korenčkovi posteljici s krniškim sirom in idrijskimi žlikrofi ni samo paša za oči, temveč tudi poezija za brbončice.

Our grandmothers passed on the knowledge of combining roasted rabbit or hare with Idrija žlikrofi. The chefs at the Jožef Hotel revived this traditional combination and infused it with a contemporary touch: the hare-fillet roulade over a bed of carrots with Krnice cheese and Idrija žlikrofi is not only visually stunning but pure poetry for the taste buds.



HIŠA GABRON d. o. o.

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Idrijski ali veganski žlikrofi s slanim sladoledom

Idrija or vegan žlikrofi with savoury ice cream

Z uvedbo slanih sladoledov, ki so primerni kot omaka k jedem, je s preizkušanjem nastala nova jed: idrijski ali veganski žlikrofi s sirnim ali olivnim sladoledom. Unikatno poletno jed odlikujejo kakovostne surovine lokalnih dobaviteljev in dobaviteljev s sosednje Vipavske doline. Izbirate lahko med naslednjimi kombinacijami:

- idrijski žlikrofi s sladoledom iz vipavskih oljk
- idrijski žlikrofi s sladoledom iz mehkega kozjega sira
- idrijski žlikrofi s sladoledom z modrim sirom iz kozjega in ovčjega mleka
- idrijski žlikrofi s sladoledom iz staranega kravjega sira
- veganski žlikrofi s sladoledom iz vipavskih oljk

With the introduction of savoury ice creams that go well with various dishes, it was a matter of tasting to come up with a new dish: Idrija or vegan žlikrofi with cheese- or olive ice cream. This unique summer dish is characterised by quality ingredients from local producers and the suppliers from the neighbouring Vipava Valley. You can choose between these combinations:

- Idrija žlikrofi with Vipava-olive ice cream
- Idrija žlikrofi with soft-goat-cheese ice cream
- Idrija žlikrofi with blue-cheese ice cream from goat- and sheep milk
- Idrija žlikrofi with aged-cow-cheese ice cream
- Vegan žlikrofi with Vipava-olive ice cream

V družinski kavarni in slaščičarni Gabron v centru Idrije svoje goste že več kot 30 let razvajajo z okusnimi domačimi sladoledi in raznovrstnimi sladicami. Ponudbo sladolednih okusov so obogatili tudi s hišnimi okusi, ki se navezujejo na idrijsko dediščino. Eden najbolj prepoznavnih je tako imenovani idrijski rudnik, pripravljen v kombinaciji temne čokolade z malinovim polivom srebrnimi kakavovimi granolami.

This family café and patisserie has been pampering their customers with delicious home-made ice cream and various desserts for over 30 years. Their offer of ice creams has been enriched with unique tastes connected to the heritage of Idrija. One of the most prominent ones is the Idrija mine ice cream that combines dark chocolate with raspberry topping and silver cocoa granola.





KMETIJA PODOBNIK PODOBNIK FARM

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Družinska kmetija s prenočišči stoji na pobočju nad Idrijo ter nudi prelep razgled na mesto in okoliško hribovje. Lastnika Bernarda in Marijan za svoje goste pripravljata različne hišne dobrote in tradicionalne idrijske jedi. Posebej znani so po odličnih hišnih mesninah in urejenih prenočiščih z udobnim pridihom tradicije.

This family farm with lodging stands on a hill overlooking Idrija and offers a wonderful view over the town and the surrounding hills. Its owners, Bernarda and Marijan, love to prepare various home-made delicacies and traditional Idrija dishes for their guests. They are especially famous for their excellent home-made charcuterie and comfortable accommodation with a rustic feel of tradition.



Hišni narezek Home cold cuts

Sestavljen iz kakovostnih, na kmetiji pripravljenih suhomesnatih izdelkov – klobas, pancete, salame, želodca in zaseke, ki jim je dodan sir z okoliških kmetij. Zraven postrežejo kruh izpod rok gospodinje Bernarde. Uživajte v pristnih podeželskih okusih le nekaj korakov iz centra mesta.

The plate is full of high-quality charcuterie made at the farm: sausages, pancetta, salami, želodec, and minced lard, accompanied with cheese from local farms. They couple well with the bread Bernarda bakes herself. Enjoy in the authentic countryside delicacies only a few steps from the city centre.



PLANINSKO DRUŠTVO IDRIJA KOČA NA HLEVIŠKI PLANINI *IDRIJA ALPINE SOCIETY HLEVIŠKA PLANINA HUT*

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PD Idrija deluje že od leta 1904 in skozi različne odseke skrbi za mlade in starejše rekreativne in zahtevnejše člane. Organizirajo pohode, izlete in srečanja. Oskrbi Koče na Hleviški planini, Majda in Gorazd Ržek, pa pohodnike razveseljujeta z gostoljubjem in dodelano kulinarično ponudbo.

The Idrija Alpine Society was established in 1904. Different sections include young and old enthusiasts, recreational and more demanding members. The society organizes hikes, trips and get-togethers. Majda and Gorazd Ržek, the keepers of the Hleviška planina hut, greet hikers with their hospitality and their wonderful culinary delights.



Knapove sanje *Miner's dream*

Jed iz kulinaricne piramide Idrije – idrijski žlikrofi, pripravljeni s slanino in drobnjakom. Za prilogo solata iz zelja in fižola.

A signature dish of Idrija – Idrija žlikrofi, prepared with bacon and chives. Side dish: cabbage and bean salad.



Geo-menu
Geo-menu

Jed in več hodih: hladna predjed Škafarjev šcaf (testena skodelica z zeliščnim namazom, domača salama, kruh), glavna jed Tomaževa miza (svinjski filez z jurčkovo omako in gluhi štrukljem), sezonska solata Živini in Tončkovi vitaminčki ter sladica Pisani konglomerat (miške z makom).

Za Geo-menu je potrebna vnaprejšnja rezervacija, najpozneje do petka zjutraj in za najmanj 4 osebe.

A multicourse meal: Škafar's Bucket cold starter (a dough cup with a herb spread, home-made salami and bread), Tomaž's Table main course (pork tenderloin in a porcino sauce with gluhi štruklj (rolled dumpling)), Živa's and Tonček's Vitamins seasonal salad, and Colourful Conglomerate dessert (fried-dough fritters with poppy seeds). For the Geo-menu, advance reservation is required, no later than Friday morning, for a minimum of 4 persons.



DOŽIVITE LOKALNI SVET

Idrijsko, bogato z naravnimi danostmi, razgibano krajino in neprecenljivo kulturno dediščino, nudi pestre možnosti za aktivnosti v neposrednem stiku z naravo in kulturo. Posebna doživetja Idrijskega, ki vam približajo lokalni svet na potepu skozi slikovito pokrajino z obiskom domačij, na poteh skozi zeleno naravo ali v mestu na praznovanjih kulinarične in druge dediščine, so zbrana pod znakom odličnosti IDRIJA IZBRANO. Občutite utrip mesta, podeželja, neokrnjene narave, spoznajte zgodbe naših krajev in ob raziskovanju lokalnih lepot napišite svojo.

EXPERIENCE THE SURROUNDING AREA

The wider Idrija area, with its diverse landscape, rich natural features and invaluable cultural heritage offers many possibilities for activities in direct contact with nature and culture. Special experiences such as hiking through this picturesque landscape, visits to homesteads, hikes along the trails that take you through lush green nature, or visits to the town in times of celebration of culinary and other heritage events bring you closer to the local environment. These experiences are gathered under the Idrija Selected symbol of excellence. Feel the pulse of the town, the countryside and its unspoiled nature, and get to know the stories of our places. While exploring the local sites, write your own story.





RUDNIK ŽIVEGA SREBRA
IDRIJA Mercury Mine

CENTER ZA UPRAVLJANJE Z DEDIŠCINO ŽIVEGA SREBRA IDRIJA THE IDRIJA CENTRE FOR THE MANAGEMENT OF THE HERITAGE OF MERCURY (CUDHg)

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Lov na Perkmandlčkov zaklad
Perkmandlc treasure hunting

Za družine z mlajšimi otroki, vrtce, šolske skupine do 5. razreda OŠ, rojstnodnevne zabave, ... Lov na zaklad se prične v prizivnici Antonijevega rova z uvodnim filmom, ki ga pripoveduje jamski škrat Perkmandlc. Pred odhodom v jamo vodnik otrokom razdeli markice, ki so nekdaj beležile varen povratek rudarjev, v igri pa so označene z rudarskimi poklici. Ob magični besedi se odprejo velika železna vrata v skriveni podzemni svet. Vspremstvu vodnika najmlajši obiskovalci skozi opazovanja, doživetja in občutenja spoznajo skrivnostni svet živega srebra. Doživijo temino in tišino rudniških rovov ter skozi igro spoznajo rudniške poklice. Ogled je zasnovan na različnih nalogah v parih, kijih morajo rešiti, da pridejo do končnega zaslada. Ob prihodu iz jame vsi sodelujoči dobijo Prekmandlčkov štempl (žig) ter markico z ilustracijo rudarskega poklica s svojim imenom.

CUDHg
Idrija z razstavami, dogodki in doživetji skrbi za ohranjanje, varovanje, promocijo in ozaveščanje o UNESCO dediščini živega srebra. V Topilnici Hg se seznanite z lastnostmi in uporabo živega srebra ter s postopki žganja rude. Posebno doživetje je obisk Antonijevega rova, kjer spoznate svet idrijskih rudarjev. Nepozabna pustolovščina za otroke je Lov na Perkmandlčkov zaklad. Otroci na interaktiven način spoznavajo rudarske poklice, rudo in živo srebro ter morda srečajo jamskega škrata Perkmandlca.

The CUDHg organizes exhibitions, events and experiences to preserve, protect, promote and raise awareness on the UNESCO heritage of mercury. Visit the Hg Smelting Plant to learn about mercury and its use, as well as the procedures of its extraction. Another special experience awaits you in the Anthony's Main Road where you descend into the mine and see the world of Idrija miners. The children will not forget the Perkmandlc treasure hunting, an interactive tour that will teach them about mining occupations, ore, and mercury. Perhaps they will even meet Perkmandlc the pit elf!



Designed for families with young children, kindergartens, school groups for children aged up to 11 years, birthday parties, etc. You will begin the treasure hunt in the Anthony's Main Road call room with an introductory video narrated by Perkmandlc the pit elf. Before descending into the mine, the tour guide gives the children chips with mining occupations, designed like miner's marks once used to show the owner's safe return from the pit. With the help of a magic word, large iron door open into the hidden underground world. Accompanied by the guide, the youngest mine visitors learn about the mysterious mercury through observation, perception, and experience. They feel the darkness and the quiet of the pits and get to know mining occupations through play. The visit is based on various games played in pairs that must be solved to find the treasure. Back on the surface, every participant gets Pekmandlc's stamp and a mark illustrated with a mining occupation and the participant's name.



ZAVOD ID20 ID20 INSTITUTE

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Ustanovljen je bil z namenom preobrazbe dediščine iz stvari preteklosti v snov prihodnosti. Mlada ekipa zavoda ima za sabo že več kot 20 uspešnih, tudi večkrat nagrjenih projektov s področja življenja s kulturno dediščino in (socialnega) podjetništva. Zaupana jim je bila tudi organizacija Praznika idrijskih žlikrofov, izvajajo kulinarični sprehod po Idriji, imenovan »Frudl špancir«.

The institute was created to transform heritage from a thing of the past into a material for the future. Its young team is proud of more than 20 successful, recognised, and awarded projects from the field of living with cultural heritage and (social) entrepreneurship. They were entrusted with organising the Idrija Žlikrofi Festival and they guide you on their trademark Idrija Food Walk.



Praznik idrijskih žlikrofov
Idrija Žlikrofi Festival

Praznik idrijskih žlikrofov je kulinarična prireditev, katere namen je promocija idrijskih žlikrofov, regionalne in evropsko zaščitene jedi. Na prireditvi se predstavljajo certificirani izdelovalci idrijskih žlikrofov, lokalni gostinci in lokalni ponudniki kulinaričnih izdelkov. Praznik je namenjen lokalnim in zunanjim obiskovalcem, vsem ljubiteljem kulinarike, žlikrofov in druženja.

The Idrija Žlikrofi Festival is a culinary event, aimed at promoting Idrija Žlikrofi, a dish that was granted regional and European protection. At the event, certified producers of Idrija Žlikrofi, local caterers and local suppliers of culinary products are presented. The festival is intended for local and foreign visitors, all lovers of cuisine, žlikrofi, and of course socializing.





DOŽIVETJE
EXPERIENCE

»Frudl špancir« *Idrija Food Walk*

Je doživetje kulture idrijskih rudarjev in žena skozi jedi in pijače ter sprehod mimo najpomembnejših znamenitosti, ki so tudi del Unescove svetovne dediščine. Na 2,5 km dolgem kulinaričnem potepu se obiskovalci ustavijo na petih postajah, ki vsaka po svoje razkrivajo bogastvo lokalne kulinarike in dodajajo svoj košček v mozaik raznolikih okusov idrijske rudarske preteklosti. Vsem jedem in pijačam je skupna uporaba kakovostnih, lokalno pridelanih sestavin.

Is an experience offering insight into the culture of Idrija miners and wives through food and drinks, and a stroll past the most prominent monuments, which are also a part of the UNESCO world heritage. This 2.5-km-long culinary adventure includes five stations that show the richness of local cuisine, each adding a special piece in the mosaic of diverse tastes from Idrija mining past. The dishes and drinks are all made of quality, locally sourced ingredients.





OBIŠČITE NAS VISIT US



1. Metka Prezelj
2. Sonja Mlakar
3. Manica Govekar
4. Ivana Mikuž
5. Alenka Rupnik
6. Društvo klekljaric idrijske čipke/Idrija Lacemaker Association
7. Čipkarska šola Idrija (Gimnazija Jurija Vege Idrija) / Idrija Lace School (Jurij Vega Grammar School Idrija)
8. Irma Vončina – oblikovalka/designer
9. Studio Koder
10. Kooperativa Simon design / Simon Design Cooperative
11. Meta Pivk
12. Se-maks
13. Urška Jurić – Občutki / Urška Jurić – Feelings
14. Darinka Lapajne
15. Lončarski center Bahor / Bahor Pottery Centre
16. SaSim keramika
17. Turistično društvo Fara / Tourist Society Fara
18. Naturalina naravna kozmetika / Natural Cosmetics Naturalina
19. Klančarjeva kmetija / Klančar Farm
20. Ekološka kmetija Smrekar / Smrekar Eco Farm
21. Kmetija Na Krnicah / Na Krnicah Farm
22. Kmetija Pr Kendu / Pr Kendu Farm
23. Alojzija Strel
24. Kmetijsko gozdarska zadruga Idrija
25. Čebelarstvo Bojan Troha – Bova / Beekeeping Bojan Troha – Bova
26. Čebelarstvo Rupnik/Rupnik Beekeeping
27. Čebelarstvo Martin Kolenc / Beekeeper Martin Kolenc
28. Čebelarstvo Zvonko Mohorič / Beekeeper Zvonko Mohorič
29. Čebelarstvo Darko Ipavec / Beekeeper Darko Ipavec
30. Čebelarstvo Silvij in Blanka Vidmar / Beekeeping Silvij and Blanka Vidmar
31. Zavod za turizem Idrija / Idrija Tourism Board
32. Hiša Zelišč – Dežela doživetij Log / House of Herbs – Log Land of Experience
33. Pivovarna Zajc / Zajc Brewery
34. Zlumak Distillery – Craft Gin
35. Gostilna pri Škafarju / Škafar Inn
36. Hotel Jožef
37. Hiša Gabron
38. Kmetija Podobnik/ Podobnik Farm
39. Koča na Hleviški planini (PD Idrija) / Hleviška planina hut (Idrija Alpine Society)
40. Center za upravljanje z dedičino živega srebra Idrija / The Idrija Centre for the management of the Heritage of Mercury
41. Zavod ID20 / ID20 Institute



Prodajna mesta *Points of sale*

TIC Idrija
Idrija Tourist Information Centre
Prelovčeva 5, Idrija
t: +386 (0)5 374 39 16
e: tic@visit-idrija.si

Trgovina Vitaminčk
Vitaminčk grocery store
Ulica sv. Barbare 1, Idrija
t: +386 (0)51 373 454

Trgovina Bonmark
Bonmark grocery store
Trg sv. Ahacije 1, Idrija
t: +386 (0)5 37 73 676

Pokrita tržnica Idrija
Idrija covered market
Ulica sv. Barbare 8, 5280 Idrija
Vsako sredo, 14.00–17.00 /
Wednesdays 2 PM–5 PM
Vsako soboto, 8.00–12.00 /
Saturdays 8 AM–noon

Spletna trgovina /
Web store:



TRGOVINE KMETIJSKO GOZDARSKE ZADRUGE IDRIJA / KGZ IDRIJA STORES:

Živilska trgovina Spodnja Idrija
Spodnja Idrija grocery store
Na Vasi 32, Spodnja Idrija
t: +386 (0)5 37 43 268
e: poslovalnica.5@kgz-idrija.si

Mesoteka Pr' Far
Slovenska cesta 27, Spodnja Idrija
t: +386 (0)5 37 43 278
e: mesoteka@kgz-idrija.si

Živilska trgovina Idrija
Idrija grocery store
Ulica Sv. Barbare 6, Idrija
t: +386 (0)5 37 43 265
e: poslovalnica.2@kgz-idrija.si

Živilska trgovina Črni Vrh
Črni Vrh grocery store
Črni Vrh 84, Črni Vrh nad Idrijo
t: +386 (0)5 37 43 266
e: poslovalnica.6@kgz-idrija.si

Živilska trgovina Šebrelje
Šebrelje grocery store
Šebrelje 53, Cerkno
t: +386 (0)5 37 43 270
e: poslovalnica.9@kgz-idrija.si

INFORMACIJE / INFORMATION:

TIC IDRIJA

Prelovčeva 5, 5280 Idrija

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E-mail: tic@visit-idrija.si

www.visit-idrija.si

www.geopark-idrija.si

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