

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, prepoznate in doživite v jedeh, 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. Okrasni in uporabni izdelki pripovedujejo 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 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 možicljju, jamskem škrtu Perkmandlcu, ki je že takrat buril njeno 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.

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Polstena figura iz volne – Jamski škrt Perkmandlc
A felted wool figure – Mine elf Perkmandlc

Naj vas na Idrijo spominja simpatični rudniški škrt 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.



Copati iz filca **Felt slippers**

Odlikujejo jih natančna izdelava, skrbno izbrani detajli in toplota ovčje volne. Metka jim je nadelala zanimivo ime Cãrt žuók (ljubek copat), ki ga je našla v idrijskem slovarčku Stanka Majnika iz leta 1979.

Carefully crafted, these slippers feature select details in the warmth of sheep wool. Their name – Cãrt žuók (cute slipper) – comes from a 1979 local vocabulary of Idrija dialect by Stanko Majnik.



»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.





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 prsti 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 woollen yard. She also loves to felt, weave, and knit.

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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.



Kolekcije posodic **Home sweet home**

LJUBO DOMA so ročno izdelane v tehniki mokrega polstenja iz lokalne ovčje volne. Vsak izdelek nosi zgodbo in ime, povezano z naravo in tradicijo idrijskega območja. Na voljo so naslednje kolekcije: banti (kamni – prodniki), bimce (ovčke) in peški (jabolka).

BOWL COLLECTIONS are hand-made in wet-felting technique using local sheep's wool. Each product bears a story and a name linked to the nature and traditions of the Idrija region. The following collections are available: banti (pebbles), bimce (sheep) and peški (apples).



Mikanka **Carded wool**

Lokalna ovčja volna, skrbno odbrana, oprana in ročno mikana na bobenskem mikalniku.

Local sheep wool, carefully selected, washed, and hand carded on a drum carder.



Strojno predena lokalna ovčja volna **Machine-spun local sheep wool**

Na voljo je v naravni barvi ali pobarvana z rastlinami, ki jih Sonja nabere na domačem vrtu. Vsak klouček je zato enkraten in neponovljiv.

Available in natural colour or dyed with the plants Sonja finds in her garden. This makes every skein unique and unrepeatable.



Manica
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 kuhane volne je dobila, ko
je potrebovala zelo tople in trpežne rokavice,
primerne za gornišstvo 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.

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Ročno pletene rokavice iz kuhane 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.



Sekcija deluje na področju ohranjanja in promocije rokodelskih dejavnosti in izdelkov, povezanih z drobnico.

Članice oživljajo tradicijo uporabe volne, ki je bila v preteklosti na območju idrijsko-cerkljanskih hribov zelo razširjena. Na osnovi tradicionalnih znanj ustvarjajo volnene izdelke za sodobno rabo. Z delavnicami, ki jih organizirajo, pa želijo rokodelske veščine posredovati tudi drugim.

The section preserves and promotes the artisanal activities and products of sheep-keeping. Its members are reviving the tradition of using wool which used to be widespread in the Idrija-Cerkno Hills. On the basis of traditional know-how, they are creating wool products for contemporary use, and organise workshops to transfer their artisanal skill to other people.

ROKODELSKA SEKCIJA DRUŠTVA REJCEV DROBNICE IDRIJA-CERKNO IDRIJA-CERKNO SHEEP-KEEPER SOCIETY, ARTISAN SECTION

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Volna naših ovc Our Sheep's Wool

Odbrana pri lokalnih rejcih, ročno sortirana, oprana in posušena ter nato po tradicionalnih postopkih strojno zmikana in spredena v predilnici. Čudovit material za raznorazne izdelke.

Locally sourced, hand-sorted, washed, and dried, then machine-carded and spun in a spinning plan following traditional procedures. A wonderful material for various products.



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 opremitvi 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.

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Unikatna, ročno tkana volnena odeja *Unique, hand-woven wool blanket*

Naj vas objame toplota niti ovčje volne. Odeja je ročno stkana iz volne lokalnega izvora (»Volna naših ovcc«).

Wrap yourself in the warmth of sheep's wool yarn. The blanket is hand-woven from locally sourced wool ("Our Sheep's Wool").



Unikatna, ročno tkana volnena prevleka za blazino *Unique, hand-woven wool pillow case*

Iz lokalno pridelane volne. Za okrasitev doma v naravnih materialih.

From locally sourced wool. To decorate your home in natural materials.



Ročno tkan volnen šal
Hand-woven wool scarf

Iz lokalno pridelane volne. Za vse, ki se radi odenete v naravne materiale.

From locally sourced wool. For everybody who loves to be wrapped in natural materials.



Ročno tkan šal
Hand-woven scarf

Lanen ali v kombinaciji lanu in bombaža. Za vse, ki se radi odenete v naravne materiale.

In linen or in a linen/cotton combination. For everybody who loves to be wrapped in natural materials.



Unikaten, ročno tkan namizni tekač
Unique, hand-woven table runner

Polepša mizo in prostor.

Decorates the table and the room.



Ročno tkana volnena preproga
Hand-woven wool rug

Iz lokalno pridelane volne. Za okrasitev doma v naravnih materialih.

From locally sourced wool. To decorate your home in natural materials.



Unikaten, ročno tkan pogrinjek
Unique, hand-woven place setting

Okraši 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.

6.

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Vsi izdelki so ročno stkani 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 posla leto in dan" še kako drži. Da je pred nami končni izdelek, je namreč potrebnega veliko ročnega dela, pomoči narave in truda. Spretno Ivanine roke tkejo 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 prtček – pogrinjek.
Linen napkin

Za popestritev praznične mize.
To embellish a festive table.



Lanen prtček 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.



Lanen prtíček za košarico za kruh
Linen napkin for the breadbasket

Naraven, trpežen in ustvarjen z mislijo na tradicijo domače mize. Kot poklon laneni dediščini, za piko na i praznične pogostitve.

A natural, durable napkin created in the tradition of the family table. A tribute to the heritage of linen, it adds the cherry to the top of any celebration.



Lanen metuljček
Linen bow tie

Poseben metuljček za posebne moške in posebne priložnosti.

A special bow tie for special men and special occasions.



Lanena brisačka
Linen towlette

Ustvarjena za ljudi, ki cenijo pristnost. Primerna je kot darilo ob vselitvi ali poroki ali kot pozornost, ki nosi simbol domačnosti in toplote.

Created for the people who value authenticity. Suitable for a moving-in gift, a wedding gift, or a token of homeliness and warmth



Laneno bralno znamenje
Linen bookmark

Dekoratívno in uporabno. Za še večji užitek pri branju.

Decorative and useful. For an even greater reading pleasure.



7.

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Za imenom »dolga zgodba kratko« se skriva Živa, ki zase pravi, da je ljubiteljica dolgih zgodb, čeprav obožuje pripovedovanja na kratko. Idejo za s certifikatom nagrajene izdelke so ji prinesle ptice na drevesni krmilnici, ki jih je pozimi ob toplem kaminu opazovala skozi okno. Motivi, barve in materiali so izbrani z namenom, da pričarajo nasmeh in polepšajo dan.

"Long story short" is the motto of Živa, who loves long stories and short narratives. The idea for the certified products was inspired by the birds at her tree feeder, which she watched through the window in the winter sitting by the warm fireplace. The motifs, colours, and materials are chosen to bring a smile and brighten up your day.



Broška s čipko in vezenino Lace and embroidery brooch

V celoti ročno izdelane broške združujejo tehnike klekljanja, vezenja in šivanja. K ohranjanju tradicije prispevajo tudi naravni materiali – lokalna ovčja volna, lan in bombaž.

Entirely handmade, the brooches combine techniques of lacemaking, embroidery, and sewing. To help preserve tradition, natural materials are used: local sheep's wool, flax, and cotton.



8.

Društvo združuje klenjlarice 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 klenjlanja. Članice društva povezuje želja po klenjlanju, 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.

DRUŠTVO KLEKLJARIC IDRIJSKE ČIPKE IDRIJA LACEMAKER ASSOCIATION

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Čipkasto popotovanje po pr'farskih legendah *A lace journey through the legends of Spodnja Idrija*

Klenjlarice iz Spodnje Idrije so se posvetile pr'farskim legendam, zapisanim v lični publikaciji, ki ji je dodana lesena knjižna kazalka z motivi iz legend. V skupno zgodbo so povezale najbolj znane legende o ribi, ki poje na topolu, o nastanku cerkve Marije Device na Skalci in o tem, kako so pogumni Pr'farci pregnali Turke. Vse te zgodbe so združile v veliko, več kot dva metra dolgo klenjano instalacijo, za katero je vzorce izrisala Tina Koder Grajzar. Motive čipk so vključile tudi v publikacijo.

The Spodnja Idrija lacemakers published several local legends in a lovely book with a wooden bookmark embellished with the motifs from the stories. They have interlaced the most famous legends: the one of the fish singing in the poplar tree, the one about the church of St Mary-on-the-Rock, and the one about the courageous locals defeating the Turkish army. They all feature in a lace installation that is more than 2 m long and was designed by Tina Koder Grajzar. Its motifs are also found in the book.





Knjižna kazalka s klekljano ribico
Lace fish wooden bookmark

Leseni knjižni kazalki je dodana ročno klekljana ribica, ki je nastala pod pridnimi rokami klekljaric. Izdelek je navdihnila pr'farska legenda o ribi, ki na topolu poje.

A wooden bookmark with a bobbin lace fish, hand-made by the Spodnja Idrija lacemakers. The bookmark was inspired by the local legend about the fish singing in the poplar tree.



Skodelica s klekljanim plaščkom
A mug with a lace cosy

Pitje kave ali čaja je užitek, ki ga še povečata dobra družba in lepa skodelica. Klekljan plašček iz lokalne ovčje volne in lanu pa bo krasil in grel vaše roke.

The pleasure of drinking coffee or tea is even greater in a good company and with a beautiful mug. A lace cosy made from locally sourced sheep's wool and linen will keep your hands nice and warm.





9.

Idrijska
čipkarska šola
neprekinjeno deluje že od
leta 1876 in skrbi za izobraževanje
otrok in odraslih v veščini 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 izbrano.

*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.*

CENTER ŠOLSKIH IN OBŠOLSKIH DEJAVNOSTI OE ČIPKARSKA ŠOLA IDRIJA IDRIJA LACE SCHOOL

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

Unikaten, ročno izdelan šal v tehniki nuno polstenja 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 Vlasta 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 dediščina 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 simbolov (ljubezen, sreča, uspeh, zdravje), prenesenih v idrijsko čipko, ki še dodatno odsevajo svojo moč s stekla v ozadju. Nastali so v sodelovanju z Mayo 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 Mayo Peron.



Klekljan angelček
Bobbin lace angel

Ročno klekljan okrasek za novoletno jelko ali za nad posteljo. Izbrano darilo za božične praznike ali ob rojstvu.

Hand-made bobbin lace decoration to hang on a Christmas tree or above your bed. A select gift for Noel or to welcome a new baby.



Klekljana zapestnica
Bobbin lace bracelet

Ročno klekljan nakit, ki pritegne pozornost. Na voljo v petih različnih barvah.

Hand-made bobbin lace jewellery that attracts attention. Available in five colours



Toaletna torbica s klekljano idrijsko čipko
Toiletry bag with Idrija bobbin lace

Nepogrešljiv pripomoček vsake ženske, izdelan iz svile in bombaža ter okrašen s čudovito ročno izdelano idrijsko čipko.

An indispensable accessory for every woman. Made from silk and cotton, decorated with a marvellous hand-made Idrija lace.



Klekljana broška
Bobbin lace brooch

Ročno klekljana idrijska čipka in kristal Swarovski. Modni dodatek, ki pritegne pozornost. Na voljo v petih različnih barvah.

Hand-made Idrija bobbin lace and a Swarovski crystal. This fashion accessory is sure to attract attention. Available in five colours.



Klekljani uhani – kaplja
Bobbin lace earrings – a drop

Ročno klekljana čipka in kristali Swarovski. Nakit, ki pritegne pozornost.

Hand-made bobbin lace and Swarovski crystals. Jewellery that attracts attention.



ZAVOD ZA TURIZEM IDRİJA IDRIJA TOURISM BOARD

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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.



Idrijska čipka – čebelica *Idrija lace – The Bee*

Rudarstvo, čebelarstvo in klekljarstvo so se v Idriji skozi stoletja vedno povezovali. Domneva se, da je večšina klekljanja prišla v Idrijo s tujimi delavci v rudarstvu, ki pa so se za sprostitev večkrat ukvarjali s čebelarstvom. Čebelica je našla svoje mesto tudi na klekljani broški.

In Idrija, mining, beekeeping and lacemaking have always been connected over the centuries. It is assumed that the art of lacemaking came to Idrija with foreign miners, who often engaged in beekeeping for relaxation. The bee has also found its place on a lace brooch.

ZAVOD ZA TURIZEM IDRIJA

IDRIJA TOURISM
BOARD



Klekljana ogrlica – choker
Bobbin lace choker

Priljubljena, drugačna, drzna ... slog ženske, ki jo nosi ... Ročno klekljana ogrlica s kristalom Swarovski za posebne priložnosti in s pridihom tradicije.

Popular, different, daring ... the style of the woman who wears it. Hand-made bobbin lace choker with a Swarovski crystal for special occasions in the spirit of tradition.



Različne ročno klekljane broške
Various hand-made bobbin lace brooches

Ročno klekljane broške za posebne priložnosti in s pridihom tradicije.

Various hand-made bobbin lace brooches for special occasions in the spirit of tradition.



Klekljana čipka v obroču – novoletni motivi
Bobbin lace in a loom – Christmas motifs

Unikatne ročno izdelane obešanke za novoletno jelko. Za božični čas s pridihom tradicije.

Unique hand-made pendants for the Christmas tree adding a touch of tradition to the festivities.

ZAVOD ZA TURIZEM IDRIJA

IDRIJA TOURISM
BOARD



Klekljan nakit *Lace jewellery*

Kakovosten ročno klekljan nakit za posebne priložnosti in s pridihom tradicije nastaja v sodelovanju z različnimi klekljaricami in risarkami vzorcev. Na voljo so ogrlice, uhani in zapestnice ter kolekcije nakita v različnih motivih in barvah.

With a hint of tradition, this high-quality hand-made bobbin lace for special occasions is made in collaboration with various lacemakers and pattern designers. Browse through necklaces, earrings, and bracelets, as well as sets in different colours and motifs.



Voščilnice s klekljano idrijsko čipko *Idrija bobbin lace cards*

Voščite izbrano, voščite s čipko! Z motivom smrečice, snežinke, srčka, čebelice, pikapolonice ali samoroga razveselite svoje najbližje ob novoletnih praznikih, rojstnem dnevu ali rojstvu otroka. Skupaj z lepimi željami podarite klekljano čipko, ki obdarovancem ostane kot novoletni okrasek, broška, priponka ali slika.

Select a wish, select a lace! Christmas trees, snowflakes, hearts, bees, ladybugs, or unicorns will bring joy to your family and friends for New Year's festivities, birthdays, or births. Your wishes will be embellished with a bobbin lace that the recipient can keep as a Christmas tree decoration, a brooch, a pin, or a wall décor feature.

ZAVOD ZA TURIZEM IDRIJA

IDRIJA TOURISM
BOARD



Idrijska čipka »Iz Ljubljane v Idrijo« Idria lace "From Ljubljana to Idria"

Prtiček spominja na vožnjo iz Ljubljane do Idrije. Pot iz Godoviča do Idrije je polna ovinkov, ravno tako kot prtiček, le da se po njem namesto avtomobilov vozi 6 parov klekljev.

The napkin depicts the drive from Ljubljana to Idria. The road from Godovič to Idria is winding, just like the napkin. Instead of cars, the napkin is a map for 6 pairs of bobbins.



Idrijska čipka »Iz Tolmina v Idrijo« Idria lace "From Tolmin to Idria"

Prtiček spominja na pot iz Tolmina v Idrijo, ki je ovinkasta, a izredno lepa s slikovito naravo in čudovitimi razgledi. Po njem pa se namesto avtomobilov vozi 6 parov klekljev.

The napkin depicts the road from Tolmin to Idria, which is winding but impressively beautiful with picturesque nature and wonderful views. Instead of cars, the napkin is a map for 6 pairs of bobbins.



Idrijska čipka – srček Idria lace – heart

SRČEK – simbol ljubezni, radosti, čutnosti, energije in kreativnosti. S tem čudovitim klekljanim srčkom lahko razveselite ljubljeno osebo. Čipko lahko uporabite kot obesek, priponko, sliko ...

THE HEART- a symbol of love, joy, sensuality, energy and creativity. This bobbin lace heart will bring joy to your loved one. The lace can be used as a brooch or a wall décor feature.



Idrijska čipka – žlikrof Idria lace – žlikrof

V Idriji žlikrofe ne samo kuhajo, ampak tudi klekljajo. Čipko lahko uporabite kot priponko, sliko, dekoracijo v kuhinji ...

This excellent Idria pasta dish is now also a lace. Use it as a brooch or a wall décor feature.



11.

IRMA VONČINA, oblikovalka IRMA VONČINA, designer

Mestni trg 17, 5280 Idrija

Tel: +386 (0)31 314 558

E-mail: voncina.irma@siol.net

Irma se že skoraj 30 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.

For almost 30 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.



Idrijska čipka v obroču – Perkmandlc Idrija lace in frame – Perkmandlc

Navdih za njen izdelek je rudniški škrt Perkmandlc, ki je našel svoje mesto tudi v klekljani čipki. Čipka je izdelana po predlogi risbe akademskega slikarja Jurija Pfeiferja.

The inspiration for this product is the mine elf Perkmandlc brought to life in bobbin lace. The design follows the sketch by the academic painter Jurij Pfeifer.



12.

SAŠA RASPET s. p.

Saša Raspeta s. p.

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Njena strast je klekljanje, ki jo spremlja od malih nog. Pridobljen ima certifikat geografske označbe Idrijska čipka in opravljeno nacionalno poklicno kvalifikacijo klekljarica. Njeni izdelki nosijo certifikat slovenskega rokodelstva in umetnostne obrti.

Her passion is bobbin lace making, which she has practiced since childhood. She has obtained the "Idrijska čipka" (Idrija Lace) geographical indication certificate and has passed the national vocational qualification for lacemakers. Her products hold the Slovenian Art & Craft certificate.



Fragmenti idrijske čipke ujeti v les *Idrija lace fragments captured in wood*

Skrbno izbran vzorec in natančno izdelana klekljana čipka v kombinaciji z orehovim lesom in svilo pričarata unikaten modni dodatek, ki ga lahko uporabimo kot zapestnico, rutko ali šal. Magnet pa predstavlja kakovostni idrijski spominek.

A carefully selected pattern and precisely made bobbin lace combined with walnut wood and silk conjure a unique fashion accessory that can be worn as a bracelet or scarf. In the form of a magnet, they are a quality souvenir from Idrija.



**Kolekcija klekljanega nakita – večplastna,
ročno klekljana z dodatkom kristalov Swarovski**

***Multilayered – A lace jewellery collection;
hand-made bobbin lace with Swarovski crystals***

Saša je zapisala, da je klekljan nakit kot ženska – večplasten in skrivnosten, ki ga počasi odkrivamo, plast za plastjo. Vsaka plast prinese novo lepoto in milino, podobno kot ženska, ki jo spoznavamo ter odkrijemo njeno čustvenost in spremenljivost, kot klekljan nakit iz te kolekcije.

Saša writes that bobbin lace jewellery is like a woman – multilayered and mysterious, revealed slowly, layer by layer. Each layer of these jewellery pieces unveils new beauty and grace, just like that of a woman we get to know, discovering her sensitivity and changeability.



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.

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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.



13.

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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.





Poznano idrijsko družinsko podjetje nadaljuje tradicijo trgovine s klekljanimi čipkami z začetki v letu 1875. V ponudbi imajo razne uporabne in okrasne izdelke s klekljano idrijsko čipko. Pri oblikovanju in izdelavi izdelkov sodeluje več članov družine. Ko potrebujete lepo oblikovan izdelek, so idrijske čipke Lapajne prava izbira.

The well-known family business in Idria continues the tradition of the bobbin lace trade, which dates to 1875. They offer a variety of useful and decorative products made with Idria bobbin lace. Several members of the family are involved in design and production. When you need a beautifully designed product, Lapajne Idria lace is the right choice.

ČIPKE LAPAJNE

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Izdelki s klekljano idrijsko čipko *Idria bobbin lace products*

Klekljane izdelke odlikujejo kakovostni materiali in natančna izdelava.

The bobbin lace products are marked by quality materials and precision craftsmanship.





15.



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 detajlom ter se poigrava z obliko in materiali.

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.

KOOPERATIVA SIMON DESIGN SIMON DESIGN COOPERATIVE

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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 leseni 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 wooden 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.



16.

URŠKA JURIĆ

Urška Jurić o. d. d.

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Urška Jurić ustvarja ročne poslikave uporabnih lesenih izdelkov. Idrijska čipka ji je bila navdih za razvoj motiva klekljarsko-kofetarske družine deklet – pup, ki se nasmihaajo 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 kamšt 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 kamšt 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 domišljijjskih likov idrijskih klekljaric – idrijskih pup (Pepce, Angelce, Berte in Olge) na lesenih 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.



Linorez v darilni mapi *Linocut in a Gift Folder*

Zgodba in liki družine idrijskih klekljaric se nadaljujejo tudi na papirju, v obliki linoreza.

Idrija lacemakers' story and characters continue on paper, in the form of linocut.



17.

Je družinsko podjetje z več kot 30-letno tradicijo. Njihova dejavnost je povezana z naravo in lesom. Želijo biti inovativni, prijazni do narave in kupce ozaveščati o prednostih uporabe lesa. S svojo ponudbo želijo strankam predstaviti uporabne lesene izdelke za vsakodnevno uporabo, ki so natančno, premišljeno in domiselno oblikovani.

Prokum is a family business with more than 30 years of tradition of working with nature and wood. They wish to be innovative, environmentally friendly, and raise customer awareness about the advantages of using wood. Their offer includes useful wooden products for everyday use that are precisely, thoughtfully, and imaginatively designed.

PROKUM d. o. o.

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Čipka v lesu *Lace in wood*

Izdelki iz slovenskega lesa z lasersko gravuro idrijske čipke združujejo dve tradicionalni rokodelski dediščini slovenskega prostora – klekljanje čipk in izdelavo lesenih izdelkov. V kolekciji najdete krožnike, dilce, skodelice in žlice, zaščitene z oljnim premazom, primernim za stik z živili – za vsakdanjo uporabo s pridihom slovenske tradicije.

Products made from Slovenian wood with laser engravings of Idrija lace combine two traditional handicraft heritages of Slovenia – lacemaking and woodworking. The collection includes plates, boards, cups, and spoons coated with food-safe oil – for everyday use with a touch of Slovenian tradition.





18.

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.

DARINKA LAPAJNE

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»Praznična sklada« Festive bowl

Ročno izdelana keramična skleda z intarzijo čipke. Simbolika skleda 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.





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, Idričanka, 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.



Ogrlica Emilija Harmony – kolekcija s klekljano čipko **Emilija Harmony necklace – bobbin lace collection**

Kolekcijo Emilija Harmony dopolnjujejo unikatne ogrlice v kombinaciji klekljane čipke in keramike v tehniki raku. Na voljo so v različnih barvnih kombinacijah.

The Emilija Harmony collection offers unique necklaces combining bobbin lace and ceramics made in raku technique. Available in various colour combinations.



19.

TURISTIČNO DRUŠTVO FARA TOURIST SOCIETY FARA

Turistično društvo Fara
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Turistično društvo Fara ohranja kulturno dediščino Spodnje Idrije. Poleg urejanja okolja in priprave kulinarčnih 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.





20.

Kim je diplomirana modna oblikovalka, ki rada bere in piše ter ustvarja unikatne. Njena posebnost so ročno sešite unikatne lutke, za katere navdih črpa iz vsem poznanih slavnih izmišljenih filmskih in knjižnih likov. Vsaka lutka je posebna in izdelana z veliko občutka za podrobnosti. Naročila zanje dobiva od zbirateljev s celega sveta.

Kim is a graduate fashion designer who loves to read, write, and create unique works. She specializes in hand-stitched unique dolls inspired by famous fictional characters from films and books. Each doll is special and made with great attention to detail. Kim receives commissions from collectors all over the world.

LUŠTNE LUTKE

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Plišasti dinosaver Zjalca *Plush dinosaur Missy*

Lutko odlikujejo ročna izdelava in natančno izdelani detajli. Nastala je v sodelovanju z Geoparkom Idrija. Zgodba Zjalce je povezana s predhodnikom dinosavra, ki je pred več kot 200 milijoni let v blatu na nekdanji morski obali pustil stopinje, ki so danes vidne v okolici Godoviča.

The handmade doll is characterised by its craftsmanship and meticulous details. It was created in cooperation with Geopark Idrija. The story of Missy is linked to a dinosaur predecessor: more than 200 million years ago, it left footprints in the mud on the ancient seashore that are visible today in the Godovič area.





21.

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.

NATURALINA NARAVNA KOZMETIKA NATURAL COSMETICS NATURALINA

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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 oslajeno kožo. Kožo poživilja, 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 arnike 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.



Ognjičevo mazilo **Pot marigold ointment**

Ognjičevo 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, sestavljajo paleto 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.



22.

Anita in Marjan se ukvarjata s pridelavo kravjega mleka, sirarstvom in izdelavo mlečnih izdelkov. Dodano vrednost izdelkom daje uporaba kakovostnega mleka krav, ki se večino leta pasejo na slikovitih pašnikih kmetije. Izdelke prodajata na domu, najdete jih tudi v lokalni trgovini, na Pokriti tržnici v Idriji in drugih priložnostnih tržnicah.

Anita and Marjan Pivk produce cow milk, cheese, and dairy products. The added value of their products comes from the use of high-quality milk from cows that spend most of the year grazing on the farm's picturesque pastures. The products are sold at home and can also be found in the local shop, at the covered market in Idrija and other occasional markets.

KLANČARJEVA KMETIJA KLANČAR FARM

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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.



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.



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.



23.

»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.

KMETIJA NA KRNICAH NA KRNICAH FARM

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

Je pravi posebnost izdelkov Kmetije na Krnicah, izdelan iz polnega surovega kravjega mleka po načinu tolminca. S staranjem v zoričnici 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 ponaša 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 oglarstva 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.



Krnčanovo surovo maslo **Krnčan raw Butter**

Surovo maslo iz nepasterizirane smetane, bogatega okusa za dodatek jedem ali kot namaz.

Raw butter made from unpasteurised cream, rich in flavour, to add to dishes or as a spread.



24.

KMETIJA PR KENDU PR KENDU FARM

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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 so krmljene s krmo pridelano na višinskih travnikih, kar daje siru edinstven okus.

Made from whole raw milk from cows fed on forage grown in highland pastures, which gives the cheese its unique flavour.



Surovo mleko **Raw milk**

Polno nehomogenizirano kravje mleko za vse, ki želite uživati kakovostno živilo brez kakršnekoli predhodne obdelave.

Whole, non-homogenised cow's milk for those who wish to enjoy high-quality non-processed food.



Kendovi jogurti **Kenda's yoghurts**

Izdelani iz neposnetega toplotno obdelanega mleka z dodatkom jogurtove probiotične kulture. Na voljo so čvrsti ali tekoči, zokusnim sadnim (jagoda, gozdni sadeži, borovnica) pripravkom ali navadni.

Made from whole thermally processed cow's milk, with added yoghurt probiotic culture. Available as liquid or firm, with a tasty fruit preparation (strawberry, forest fruits, blueberry) or plain.



Albuminska skuta **Ricotta**

Izdelana je iz sirotke z dodanim kisom. Je blago sladkega okusa in grudičaste strukture. Vsekakor jo veljaokusiti: ni samo dobra, ampak tudi zelo zdrava, saj vsebuje najboljše lahko prebavljive beljakovine.

Made from milk whey with added vinegar. It has a subtle sweet taste and a grainy texture. Don't give it a miss: it's not just delicious, but also healthy as it contains the best proteins that are easy to digest.



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.



25.

KMETIJA NA HMENICI NA HMENICI FARM

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Na kmetiji, ki leži 870 m nad morjem, se družina Podobnik že več let ukvarja z rejo drobnice. S količino namolzenega mleka in nastrožene volne se uvrščajo med največje rejce drobnice na Severnem Primorskem. Z mlečnimi izdelki iz ovčjega mleka bogatijo tovrstno ponudbo na Idrijsko-Cerkljanskem, kjer jih prodajajo v lokalnih trgovinah in na tržnicah.

Situated 870 metres above sea level, the Podobnik family farm has been rearing small livestock for many years. The amount of milk produced and the wool shorn make them one of the largest small livestock farmers in Severna Primorska. Their dairy products made from sheep milk are sold in local shops and markets of the Idrija-Cerkno region.



Ovčje mleko na kmetiji predelajo v odlični sir, skuto, navadne in sadne jogurte. Njihove izdelke odlikujeta preverjena kakovost in edinstven okus.

Na voljo so: MLADI OVČJI SIR, POLTRDI OVČJI SIR, ALBUMINSKA OVČJA SKUTA, NAVADNI OVČJI JOGURT, SADNI OVČJI JOGURTI Z OKUSI BOROVNICE, JAGODE, MALINE, MARELICE IN VIŠNJE.

The farm processes sheep milk into excellent cheese, cottage cheese, and plain and fruit yoghurt, distinguished by proven quality and unique taste.

They offer: YOUNG SHEEP CHEESE, SEMI-HARD SHEEP CHEESE, RICOTTA, PLAIN SHEEP YOGHURT, FRUIT SHEEP YOGHURT; BLUEBERRY, STRAWBERRY, RASPBERRY, APRICOT, AND SOUR CHERRY FLAVOURS.



26.

Gospodinja Kmetije na Kalu v Idrijskih Krnicah se ukvarja s peko kruha ter različnega sladkega in slanega peciva ter z vrtnarjenjem. Hišne dobrote peče predvsem po naročilu, vrtnine pa prodaja na različnih priložnostnih tržnicah in sejmi. Ideje za njene okusne izdelke izhajajo iz bogate lokalne kulinarčne dediščine, ki jo s pridom ohranja in nadgrajuje.

Lojzka from the Na Kalu Farm in Idrijske Krnice bakes bread and various sweet and savoury pastries, and also gardens. She mostly bakes homemade delicacies to order and sells vegetables at various occasional markets and fairs. She finds ideas for her delicious treats in the rich local culinary tradition, which she loves to preserve and enhance.

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Domači mešani kruh *Home-made mixed bread*

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

Home-made loaves of bread, made with semi-white wheat flour, white flour, 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.



Piš koti 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 poživlja pri napornem delu ob kopi, 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.



Potičke – habance, zeljševke, orehove **Rolls – habanca, zeljševka, walnut roll**

Habance, polnjene z ocvirkovim nadevom, zeljševke z nadevom iz drobnjaka in sladke potičke z orehovim nadevom. Majhni grižljaji, ki popeljejo v svet idrijskih okusov.

Savoury habanca rolls with crackling filling and sweet rolls filled with chives (zeljševka roll) or walnuts. Small bites that will launch you in the world of Idrija cuisine.



DAŠA SKOK

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Iz ljubezni do peke nastajajo izdelki, ki navdušujejo z domačnostjo, kakovostjo in prístnimi okusi. Daša peče kruh, ocvirkovca in raznovrstne piškote, še posebej pa slovi po sladkih krofih. Njene dobrote so popolna izbira za priložnosti, kot so poroke, praznovanja, birme in krsti. Peče po naročilu, njeni izdelki so občasno na voljo na Pokriti tržnici v Idriji in drugih lokalnih dogodkih.

Her love of baking inspires delicacies that will win you over with their quaintness, quality, and original tastes. Daša bakes bread, the ocvirkovca crackling roulade, and various biscuits, and is most well-known for her sweet doughnuts. Her products are perfect for special occasions, such as weddings, celebrations, confirmations, and baptisms.

Daša bakes to order and occasionally offers her bakes at the Idrija covered market and other local events.



Ocvirkovca

Okusna potica z bogatim polnilom iz ocvirkov in slanine – značilna jed idrijskega območja.

A delicious savoury roll with a rich filling of cracklings and bacon – a typical dish of the Idrija area.



28.

FINA KAVA, PREMIČNA KAFETARNA

Martina Čuk s. p.

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Martina je lastnica podjetja Premična kafetarna, kjer pripravlja kakovostno sveže praženo kavo. V pražarni jo praži na sodoben način, za individualne skupine pa izvaja prikaz praženja po starem. Specializirana je za področje coffee cateringa. Je stalna gostja dogodkov, festivalov in tržnic kjer z njene stojnice vedno omamno diši.

Martina is the owner of Premična kafetarna, Moving Coffee Shop, where she prepares high-quality freshly roasted coffee. The roastery roasts it in a modern way, but offers demonstrations of old-fashioned roasting for individual groups. She specialises in coffee catering. Regularly appearing at events, festivals, and markets, Martina's stalls always smell amazing.

Karolina – kava idrijskih klekljaric

Karolina – the coffee of Idrija lacemakers

Ročno obrana kava iz brazilskega gorovja Caparao, z ljubeznijo in do popolnega okusa sprajena v pražarni. Navdih za Karolino – kavo idrijskih klekljaric je Martina našla v druženju klekljaric kjer nikoli ne manjka tudi dobra kava. Kava v lični embalaži za večkratno uporabo je opremljena tudi z zanimivo zgodbo, ki jo je vsekakor vredno prebrati.

Hand-picked coffee from Brazil's Caparao Mountains, lovingly roasted to perfection in the roastery. Martina found the inspiration for Karolina – the coffee of Idrija lacemakers – in a gathering of lacemakers where good coffee is always a must. Available in a beautiful reusable packaging, the coffee also comes with an interesting story that is definitely worth reading.





Divje babe – kava s pradavnim sporočilom ***Divje Babe – coffee with an ancient message***

Je poklon zgodbi, stari več kot 50.000 let. V jami Divje babe je bila odkrita najstarejša neandertalčeva piščal – simbol ustvarjalnosti, skupnosti in prvobitnega izraza človeka. Ob 30. obletnici tega izjemnega odkritja je nastala kava, ki ne le pogreje, temveč spomni na naše korenine in moč trenutka. V njenem okusu se prepletata surova moč narave in nežnost človeškega duha.

The coffee is a tribute to a more than 50,000-year-old story. Discovered in the Divje Babe cave, the oldest Neanderthal flute is a symbol of creativity, community, and the primitive expression of man. On the 30th anniversary of this remarkable discovery, a coffee was created that not only warms you up, but also reminds you of your roots and the power of the moment. Its taste intertwines the raw power of nature and the gentleness of the human spirit.





29.

KMETIJSKO GOZDARSKA ZADRUGA IDRIJA

KGZ Idrija z. o. o.

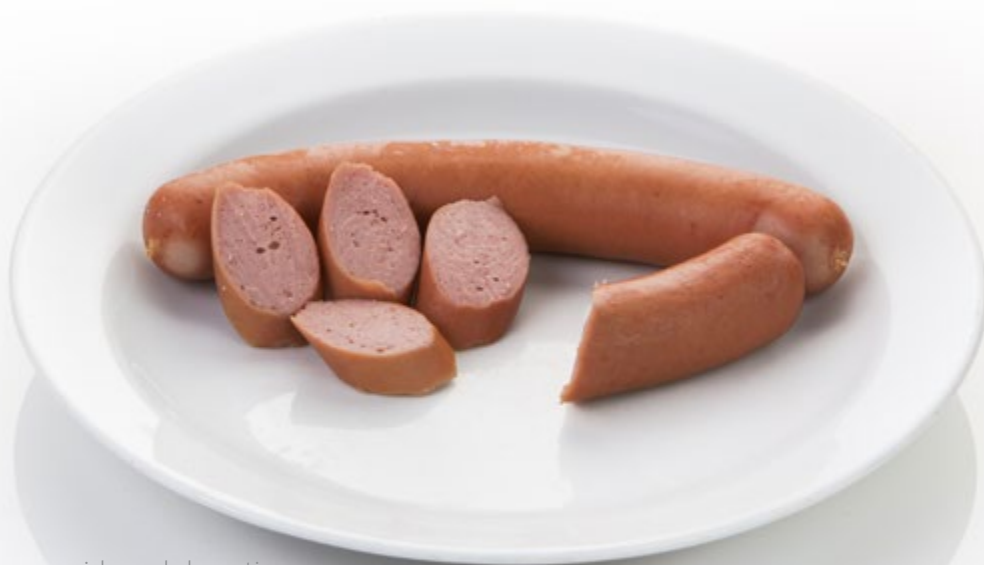
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V Zadrugi veliko pozornost namenjajo ponudbi v svojih trgovinah, kjer v t. i. domačem kotičku ponujajo bogat izbor izdelkov in pridelkov ponudnikov z Idrijskega. Sveže goveje meso je lokalnega izvora s certifikatom Izbrana kakovost Slovenije, v ponudbi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

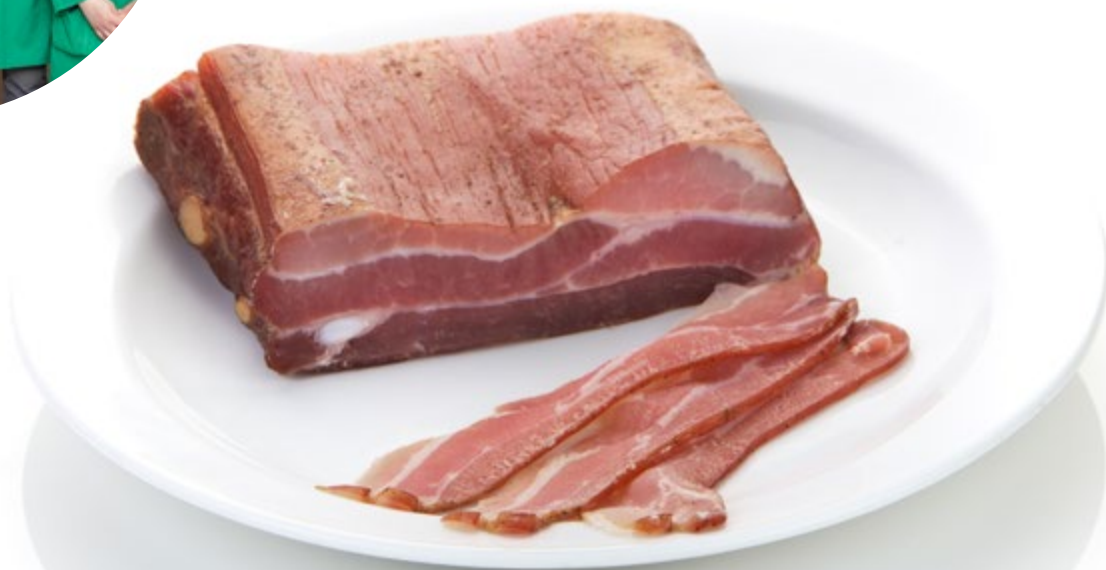
The Zadruga devotes special attention to the quality of goods in their stores. Their "home corners" therefore offer a rich assortment of products and produce sourced in the Idrija region. While fresh beef is of local origin with the Izbrana kakovost (Selected quality) certificate, organic beef is also 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 drv, kar daje mesu značilen vonj in aromo.

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.



Hamburška slanina **Hamburg bacon**

Dimljena mesnata svinjska slanina slovenskega porekla. Toplotno obdelana in pečena pri temperaturi 135 °C.

Smoked meaty pork bacon from Slovenia. Thermally processed and roasted at 135 °C.



Pečen pršut **Roasted ham**

Mesnina iz svinjskega mesa slovenskega porekla. Termično obdelana in pečena v modelu. Prekajena na tradicionalen način, s toplim dimom bukovih drv, kar ji daje značilen vonj in aromo.

A product of pork meat from Slovenia. Thermally processed and roasted in a tin. Smoked in a traditional way, with the warm smoke of beech wood, which gives it a typical scent and aroma.



Hamburger slanina v modelu/s poprom **Hamburg bacon roasted in a tin/with pepper**

Mesnata svinjska slanina slovenskega porekla. S poprom ali brez. Toplotno obdelana in v modelu pečena pri temperaturi 135 °C. Odlična sestavina za narezke, tudi v kombinaciji z lokalnimi siri.

Meaty pork bacon from Slovenia. With or without pepper. Thermally processed and roasted in a tin at 135 °C. An excellent addition to your cold cuts, also in combination with local cheeses.



Suha panceta **Dried pancetta**

Klasično dimljena v naravnem dimu suhih bukovih drv, brez dodanih konzervansov in aditivov.

Classically smoked in the natural smoke of dry beech wood, with no added preservatives and additives.



Idrijski sendvič– Štrikavc **Idrija sandwich – Štrikavc**

Sveža kajzerica, obložena z mesnimi dobrotami Kmetijsko gozdarske zadruga Idrija ter sirnim namazom in sirom s Kmetije Pr' Kendu.

Cold cuts from the Idrija Agricultural and Forestry Cooperative topped with cheese spread and cheese from the Pr' Kendu Farm are the highlights of this sandwich.



Mlečni sladoled **Dairy ice cream**

Točen sladoled, pripravljen iz mleka s Kmetije Pr' Kendu v Idrijskih Krnicah, ki je prav tako prejemnik certifikata kakovosti Idrija izbrano.

Soft ice cream made from milk from the Pr' Kendu Farm in Idrijske Krnice, which is also a recipient of the Idrija Selected quality certificate.



Sladomed **Ice cream with honey drizzle**

Točen sladoled iz svežega lokalnega mleka, prelit s kapljicami domačega medu in postrežen s hrustljavim piškotkom iz lokalnih surovin, ustvarja popolno harmonijo okusov. Vsak grižljaj pripoveduje zgodbo o skrbnih kmetih, marljivih čebelah in ustvarjalnih rokah.

Made with fresh local milk, drizzled with local honey, and served with a crispy cookie made with local ingredients, this soft ice cream creates a perfect harmony of flavours. Each mouthful tells a story of caring farmers, diligent bees, and creative hands.



Družinsko podjetje, ki ga vodi Janja Žigon, je zavezano tradicionalni ročni izdelavi idrijske kulinarčne specialitete, zato se lahko pohvalijo, da njihovi žlikrofi nosijo certifikat z jamčene tradicionalne posebnosti. Žlikrofi Žigon bogatijo kulinarčno ponudbo različnih gostiln in trgovin, s svojo ponudbo so stalni gostje na Prazniku idrijskih žlikrofov.

Led by Janja Žigon, this family company is committed to the traditional handcrafting of Idrija's culinary speciality of žlikrofi. They are proud of their žlikrofi being certified as a Traditional Speciality Guaranteed. Žlikrofi Žigon feature on the menus of various restaurants and can be found in numerous stores and on the Idrija Žlikrof Festival.

ŽLIKROFI ŽIGON

Janja Žigon s. p.

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E-mail: zlikrof.zigon@gmail.com



Idrijski žlikrofi *Idrija žlikrofi*

Ročno izdelani iz kakovostnih surovin s certifikatom Idrijski žlikrofi.

Hand-made from quality ingredients; certified as Idrijski žlikrofi.

Vegetarijanski žlikrofi *Vegetarian žlikrofi*

Brezmesni žlikrofi so prav tako izdelani ročno iz kakovostnih surovin. Za vse, ki ne uživajo mesa.

A meatless option, hand-made from quality ingredients. For the non-meat eaters.



31.

Irma je 24 let vodila okrepčevalnico s prenočišči na Vojskem. Po zaprtju se je preusmerila v izdelavo vrhunskih idrijskih žlikrofov, za katere je pridobila tudi certifikat z jamčeno tradicionalna posebnost. Njeni ročno izdelani žlikrofi so na voljo v manjših trgovinah v Idriji in okolici ter na nekaterih tržnicah. Je stalna gostja prireditev v Idriji, na katerih streže žlikrofe z različnimi omakami.

After managing an inn in the village of Vojsko for 24 years, Irma switched to making top-quality Idrija žlikrofi, for which she also obtained a certificate of guaranteed traditional specialty. Her handmade žlikrofi are available in small shops in Idrija and the region, as well as at some markets. She is a regular guest at events in Idrija, where she serves žlikrofi with various sauces.

IRMA GROŠELJ

Irma Grošelj s. p.

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Idrijski žlikrofi *Idrija žlikrofi*

Ročno izdelani iz kakovostnih surovin s certifikatom Idrijski žlikrofi.

Hand-made from quality ingredients; with the Idrijski žlikrofi certificate.



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.

ZAVOD ZA TURIZEM IDRİJA IDRIJA TOURISM BOARD

Zavod za turizem Idrija
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Idrijski zajtrk *Idrija breakfast*

Izbrani idrijski okusi, združeni v okusen obrok za dober začetek dneva. Zajtrk je sestavljen iz dobrot, ki so jih ustvarili narava in ljudje na Idrijskem. Okusni mlečni in mesni izdelki, med in čaj so pripravljani v duhu tradicije, znanj in izročila. Za dve osebi ali za vso družino.

A selection of tastes combined in a delicious meal for an excellent start to the day. It consists of delicacies created by nature and the people of Idrija. Delicious dairy and meat products, honey, and tea are following in the spirit of tradition and local know-how. For two persons or for the whole family.





32.

ČEBELARSTVO MARTIN KOLENC BEEKEEPER MARTIN KOLENC

Čebelarstvo Martin Kolenc
Carl Jakoba 7a, 5280 Idrija
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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, akacijevega, 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.



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.



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.



Gozdni med **Forest honey**

Izvrsten med z znakom geografskega porekla »slovenski med« z območja Geoparka Idrija. Čebele ga nabirajo na cvetočem podrastju 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.



Hojev med **Fir honey**

Aromatičen in polnega okusa, z značilnimi smolnatimi notami. Pravi zaklad gozdov.

Aromatic and full-bodied, with characteristic resinous notes. A true treasure of the forests.



Medeni liker **Honey liqueur**

Harmonična kombinacija domačega meda in skrbno izbranega sadnega žganja.

A harmonic blend of home-made honey and carefully selected fruit brandy.



33.

ČEBELARSTVO SILVIJ IN BLANKA VIDMAR BEEKEEPING SILVIJ AND BLANKA VIDMAR

Čebelarstvo Silvij in 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, akacijevega, 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 podrastju 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 lipovim 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.



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.



Lara Lapajne Golob v krajih 1000 metrov nad morjem razvija svojo življenjsko in poslovno zgodbo, ki jo navdihuje 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.

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.

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 odžejala, 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.





Zeliščni gin **Herbal gin**

Prefinjena kombinacija brina, melise in citronke ustvarja svežo, večplastno aromo z značilno, prijetno ostrino. Vsaka kapljica odraža tradicijo, znanje in ljubezen do zelišč.

A sophisticated combination of juniper, lemon balm, and lemon verbena creates a fresh, multi-layered aroma with a distinctive, pleasant sharpness.

Every drop reflects tradition, knowledge, and a love of herbs.



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 toplote, Sadno-zeliščni 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.



Ogjarjev 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.



Zeliščni čaj škrate Perkmandlca **Perkmandlc the Elf herbal tea**

Naj vas na Idrijo spominja čaj nagajivega rudniškega škrate Perkmandlca. Čaj prijetnega zeliščnega okusa je primeren za vsakodnevno pitje in za vso družino.

Let the mischievous mine elf Perkmandlc remind you of Idrija with his tea. With a pleasant herbal aroma, this infusion makes an excellent daily ritual for the whole family.



**Bio čaj »Dobro jutro«
"Good Morning" bio tea**

Prijetnega, malce pikantnega okusa, ki ga ustvarita rožmarin in ožep. Prebuja, poživlja in napolni z energijo kadarkoli v dnevu.

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.



35.

PIVOVARNA ZAJC ZAJC BREWERY

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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 tako 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.

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.





PORTER

Nefiltrirano, nepasterizirano temno pivo iz družine piva ale.

Unfiltered, unpasteurised dark beer from the ale family.



PALE ALE

Nefiltrirano, nepasterizirano svetlo pivo iz družine piva ale.

Unfiltered, unpasteurised pale beer from the ale family.



LALA LAGER

Nefiltrirano, nepasterizirano svetlo pivo iz družine ležakov.

Unfiltered, unpasteurised pale beer from the lager family.



BLONDE ALE

Nefiltrirano, nepasterizirano svetlo pivo iz družine piva ale.

Unfiltered, unpasteurised pale 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.



BLONDE SAISON

Nefiltrirano, nepasterizirano svetlo pivo iz družine piva ale.

Unfiltered, unpasteurised pale beer from the ale family.





KORENJAK

Nefiltrirano, nepasterizirano svetlo pivo. Posebno zelenjavno pivo. Belgijski ale stil z dodano korenčkovo kašo, nižjega alkohola, živo oranžne barve in unikatnega okusa.

Unfiltered, unpasteurised pale beer. A special vegetable beer: Belgian style ale with added carrot pulp, lower alcohol, bright orange colour, and a unique taste.



BANT (BLOND ALE) BANT (BLOND ALE)

Nefiltrirano, nepasterizirano svetlo pivo iz družine piva ale. Morda se zdi nenavadno, vendar je pivo tesno povezano z geologijo. Pomislite, koliko kamnov vpliva na vodo na poti do izvira, kjer se črpa najpomembnejša surovina za pivo. Pravilna izbira tal za setev ječmena in hmelja je pomembna za kakovost piva. Poskusite pivo BANT (idrijski narečni izraz za kamen) in vsa »filozofska« vprašanja bodo razjasnjena.

An unfiltered, unpasteurised pale ale. Although it may seem strange, beer is closely linked to geology. Think of how many rocks affect the water on the way to the source where the most important raw material for beer is extracted. The correct choice of soil for sowing barley and hops is also important for the quality of the beer. Try a BANT beer (the Idrija dialect term for stone) and all "philosophical" questions will be cleared up.



LAUFAR (HOPPY LAGER) LAUFAR BEER (HOPPY LAGER)

Nefiltrirano, nepasterizirano svetlo pivo iz družine lager piv. Pivo je bilo zvarjeno posebej za lokalne športne prireditve, odkoder tudi ime Laufar, ki izhaja iz nemške besede laufen (teči).

An unfiltered, unpasteurised lager brewed specifically for local sporting events, hence the name Laufar, which comes from the German word laufen (to run).



NEIPA

Nefiltrirano, nepasterizirano svetlo pivo. New England IPA je modernejši stil piva, zvarjen izključno s slovenskimi aromatičnimi sortami hmelja, kot so dragon, cardinal in wolf.

Unfiltered, unpasteurised pale ale. New England IPA is a more modern style of beer brewed exclusively with Slovenian aromatic hop varieties such as Dragon, Cardinal and Wolf.





MINCA MALINCA **MINCA MALINCA BEER**

Nefiltrirano, nepasterizirano svetlo pivo. Osvežilno sadno poletno pivo na osnovi stila piva American Weisse (ameriško pšenično), z dodano malinovo kašo.

Unfiltered, unpasteurised pale ale. A refreshing fruity summer ale based on American Weisse style with added raspberry purée.



SEŠN IPA **SEŠN IPA**

Nefiltrirano, nepasterizirano svetlo pivo, z manj alkohola in veliko slovenskega hmelja.

Unfiltered, unpasteurized light beer with less alcohol and lots of Slovenian hops.



PATRIK **PATRIK**

Nefiltrirano, nepasterizirano temno pivo. Nežnega okusa po praženi fini kavi, v kateri se skriva kanček čokolade.

Unfiltered, unpasteurized dark beer. A delicate taste of roasted fine coffee with a hint of chocolate.





36.



Gostilna s 30-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.

The inn with a 30-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.

GOSTILNA PRI ŠKAFARJU ŠKAFAR INN

Gostilna pri Škafarju

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Idrijski žlikrofi z bakalco *Idrija žlikrofi with bakalca*

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

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



Bakalca v kozarcu *Bakalca in a jar*

Tradicionalna omaka za idrijske žlikrofe v priročni stekleni embalaži za domov. Pogrej in pojej.

The traditional Idrija žlikrofi sauce in a convenient glass jar to take home, reheat, and eat!



37.

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.

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.

HOTEL JOŽEF, Nebesa d. o. o.

Hotel Jožef

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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 cold 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 ocvirkovca.

Smukavc

Če želite poskusiti katero od tradicionalnih idrijskih jedi, bo smukavc vsekakor prava izbira. Enolončnica, največkrat pripravljena iz zunanjih temnih listov zelja ali ohrovtu, 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 dopolnjuje z idrijskimi žlikrofi. Kuharski mojstri v hotelu Jožef so to tradicionalno kombinacijo obudili in ji dodali pridih sodobnosti: v rolado zviti 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.



38.

KMETIJA PODOBNIK PODOBNIK FARM

Marijan Podobnik s. p.
Pot v češnjice 24, 5280 Idrija
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m: +386 (0)41 489 371

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. Uživate 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.





Žlikrofi s pečenko **Žlikrofi with roast**

Hišna specialiteta je paša za oči in brbončice. Ročno izdelani žlikrofi in svinjska pečenka ustvarijo kombinacijo, ki bo navdušila še tako zahtevne gurmane.

This house speciality is a feast for the eyes and the taste buds. Handmade žlikrofi and roast pork create a combination that will delight even the most demanding gourmets.



Medena pita **Honey pie**

Hišna specialiteta s skuto, medom, orehi, maslom in sladkorjem. Za popoln zaključek kosila na kmetiji Podobnik.

House specialty with cottage cheese, honey, walnuts, butter, and sugar. The perfect way to end your lunch at the Podobnik farm.



39.



Gostišče Barbara v središču Idrije združuje bogato kulinarčno tradicijo z domačnostjo in prijetnim ambientom. Dinamična družinska ekipa poskrbi za vrhunsko izkušnjo obiska Idrije. Gostom je na voljo pestra izbira jedi, pripravljenih iz lokalnih sestavin. Znani so po doma izdelanih tradicionalnih idrijskih žlikrofih Žigon.

In the centre of the town, the Barbara Inn combines a rich culinary tradition with the cosiness of a comfortable ambience. The dynamic family team makes sure that your visit to Idrija is an excellent one. Their guests can choose from a variety of dishes, made from local ingredients, the most famous of which are the home-made Žigon Idrija žlikrofi.

GOSTIŠČE BARBARA BARBARA INN

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Porušen rov *Collaped pit*

Porušen rov je hišna sladica iz biskvita, vaniljeve kreme, orehov in rozin. Njena oblika spominja na rudniški rov.

The collapsed pit is the house dessert made with sponge cake, vanilla cream, walnuts, and raisins. Its shape resembles a mine pit.



Okusno, s certifikatom Idrija izbrano nagrajeno idrijsko **mesno kosilo** si lahko v gostišču Barbara sestavite iz:

*The Barbara Inn offers a delicious Idrija lunch (**meat option**) certified with the Idrija Selected trademark:*



Smukavca Smukavc

Tradicionalna idrijska enolončnica iz ohrovtovih listov, pripravljena po hišnem receptu.

A traditional Idrija stew made from kale leaves, prepared according to a house recipe.



Idrijskih žlikrofov z divjačinsko omako Idrija žlikrofi in venison sauce

Žlikrofi Žigon so hišna specialiteta in glavna zvezda menija gostišča Barbara. Preliti z divjačinsko omako, pripravljeno iz vrhunske divjačine slovenskega porekla, ustvarjajo pristno lokalno kulinarično doživetje.

The Žigon žlikrofi are the house speciality and the star of the Barbara Inn menu. In venison sauce made from top-quality venison of Slovenian origin, they create an authentic local culinary experience.

Okusno, s certifikatom Idrija izbrano nagrajeno idrijsko **brezmesno kosilo** si lahko sestavite iz:

*The Barbara Inn offers a delicious Idrija lunch (**meatless option**) certified with the Idrija Selected trademark:*



Gobove juhe Mushroom stew

Krepka enolončnica, pripravljena iz različnih vrst gob, ki jih najdemo v gozdovih v okolici Idrije.

A rich stew made from various types of mushroom found in the woods around Idrija.



Vegi žlikrofov s sirovo omako Vegetarian žlikrofi in cheese sauce

Za vse, ki niso ljubitelji mesa, v gostišču strežemo brezmesno različico žlikrofov, ki jih pripravijo z okusno sirovo omako.

For those who do not enjoy meat, the inn offers a meatless version of žlikrofi, served in cheese sauce.



Za ljubitelje **ribjih jedi** pa v Barbari priporočajo naslednje jedi, pripravljene iz rib ribogojnice Libo iz Gorenje Trebuše:

*For those who **enjoy fish**, Barbara Inn recommends the following dishes made from fish from the Libo fish farm, Gorenja Trebuša:*



Postrvino pašteto, postreženo s sveže pečenimi kruhki
Trout pate, served with freshly baked bread



Postrvin karpačo na posteljici iz rukole
Trout carpaccio on a bed of arugula



File postrvi s krompirjem in blitvo
Trout fillet with potato and chard

In seveda, vedno je prostor še za sladico.

And of course, there's always room for dessert.



40.

Jan Fortuna in Patricija Klemenčič sta pred nekaj leti oživila mestno kavarno v Idriji, v kateri svoje goste razvajata z bogato ponudbo pijač ter organizirata dogodke in manjše koncerte. Kavarna je posebno znana po izvrstnih tortah in drugih sladcah, ki nastajajo pod spretnimi Patricijinimi rokami.

A few years ago, Jan Fortuna and Patricija Klemenčič revived the town café to serve a rich variety of drinks and organise events and small concerts. The café is famous for delicious cakes and other sweets made by Patricija herself.

KAVARNA VEGA

KAVARNA VEGA d. o. o.

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MEDeni prepLET – sveža, poletna tortica **HONEYcomb interLACE – a fresh summer cake**

je preplet lahkotne skutne kreme, sladkega medu, lešnikov, domače mešane marmelade in praline iz bele čokolade. Ročno pripravljena iz lokalnih sestavin, brez dodanega sladkorja in umetnih dodatkov, z veliko mero potrpežljivosti in ljubezni.

*combines soft quark creme, sweet honey, hazelnuts, home-made jam, and white chocolate pralines.
Hand-made from local ingredients, no added sugar or artificial sweeteners, and with a large portion of patience and love.*

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 kulinarčne 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.



41.

RUDNIK ŽIVEGA SREBRA
IDRIJA Mercury Mine

CENTER ZA UPRAVLJANJE Z DEDIŠČINO 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 škrt Perkmandlc. Pred odhodom v jamo vodnik otrokom razdeli markice, ki so nekdaj beležile varen povratak rudarjev, v igri pa so označene z rudarskimi poklici. Ob magični besedi se odprejo velika železna vrata v skrivni podzemni svet. V spremstvu vodnika najmlajši obiskovalci skozi opazovanja, doživetja in občutenja spoznajo skrivnostni svet živega srebra. Doživijo temino in tišino rudniških rogov ter skozi igro spoznajo rudniške poklice. Ogled je zasnovan na različnih nalogah v parih, ki jih morajo rešiti, da pridejo do končnega zaklada. Ob prihodu iz jame vsi sodelujoči dobijo Perkmandlčkov 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 seznaniš z lastnostmi
in uporabo živega srebra ter s postopki žganja
rude. Posebno doživetje je obisk Antonijevega
rova, kjer spoznaš 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 škrate
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 Perkmandlc's stamp and a mark illustrated with a mining occupation and the participant's name.



Lov na alkimistični zaklad ***Alchemist treasure hunt***

Enourno doživetje za vso družino v družbi alkimistovega pomočnika, na katerem obiskovalci na zanimiv način spoznavajo vrednost živega srebra. Doživetje, ki najmlajše spodbuja k raziskovanju, krepi njihovo radovednost in iznajdljivost, pritegne pa tudi starše in skrbnike. V magičnih pregrinjalih se odpravijo na lov za zakladom in ob pravilno rešenih nalogah dobijo potrdilo o opravljenem alkimističnem tečaju.

An alchemist's assistant invites the whole family for an hour-long experience during which you will learn about the value of mercury in a fun way. The activities will encourage the youngest visitors to explore and boost their curiosity and inventiveness, with their parents and guardians enjoying, too. Donning a magical cape, you will take on a treasure hunt – solve it and a alchemist's certificate is yours!



35.

PIVOVARNA ZAJC ZAJC BREWERY

MSOS, Jože Podobnik s. p.
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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 tako 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.

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 surovin. Za piko na i pa vam ponujajo še prelep razgled na neandertalčevo deželo. Ogled pričnete s šilcem »dobre 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.





42.

DIONYSOS, DEJAN LEVPUŠČEK S. P.

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Pod imenom Dionysos poslovno zgodbo ustvarja Dejan Levpušček, sommelier, ki svojo strast do vin sveta z različnimi dogodki in doživetji prenaša na druge ljubitelje dobrega. Pri svojem delu se povezuje z lokalnimi ponudniki in tako je prišlo tudi do sodelovanja s Hiško na Griču, kjer s Katarino Kenda pripravita posebno kulinarčno doživetje.

Dionysos is the business story of Dejan Levpušček, sommelier, who wishes to pass on his passion for the wines of the world to other wine lovers through various events and experiences. He loves to connect with local suppliers, one of which is Katarina Kenda – her House on the Hill is the place of a special culinary experience.



Kulinarčno doživetje v podzemni utrdbi *Culinary event in an underground bunker*

Je posebna izkušnja, ki združuje kombinacijo zgodovine, edinstvenega ambience in okusov. Dejan in Katarina pripravita degustacijo vin, ki jih dopolnjujejo mesne in sirne dobrote s Krniške planote in okolice. Poleg kulinarike je doživetje obogateno z zgodbami o zgodovini in pomenu utrdb, izveste pa tudi marsikaj o Krnicah, ki se lahko pohvalijo s čudovito naravo in razgledi.

Is a special experience that combines history, unique ambience, and flavours. Dejan and Katarina host a wine tasting, coupled by meat- and cheese delicacies from the Krnice Plateau and the region. In addition to the cuisine, the experience is full of stories about the history and significance of the fortifications; you will also learn about Krnice, a village of beautiful nature and views.



43.

ZAVOD ID20 ID20 INSTITUTE

Zavod ID20, Zavod za inovacije v dediščini
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Ustanovljen je bil z namenom preobrazbe dediščine iz stvari preteklosti v snov prihodnosti. Ekipa zavoda ima za sabo že več uspešnih, tudi večkrat nagrajenih projektov s področja življenja s kulturno dediščino in (socialnega) podjetništva. Zaupana jim je bila tudi organizacija Praznika idrijskih žlikrofov.

The institute was created to transform heritage from a thing of the past into a material for the future. Its team is proud of a lot 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.



Praznik idrijskih žlikrofov Idrija Žlikrofi Festival

Praznik idrijskih žlikrofov je kulinarčna 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 kulinarčnih izdelkov. Praznik je namenjen lokalnim in zunanjim obiskovalcem, vsem ljubiteljem kulinarike, žlikrofov in druženja.

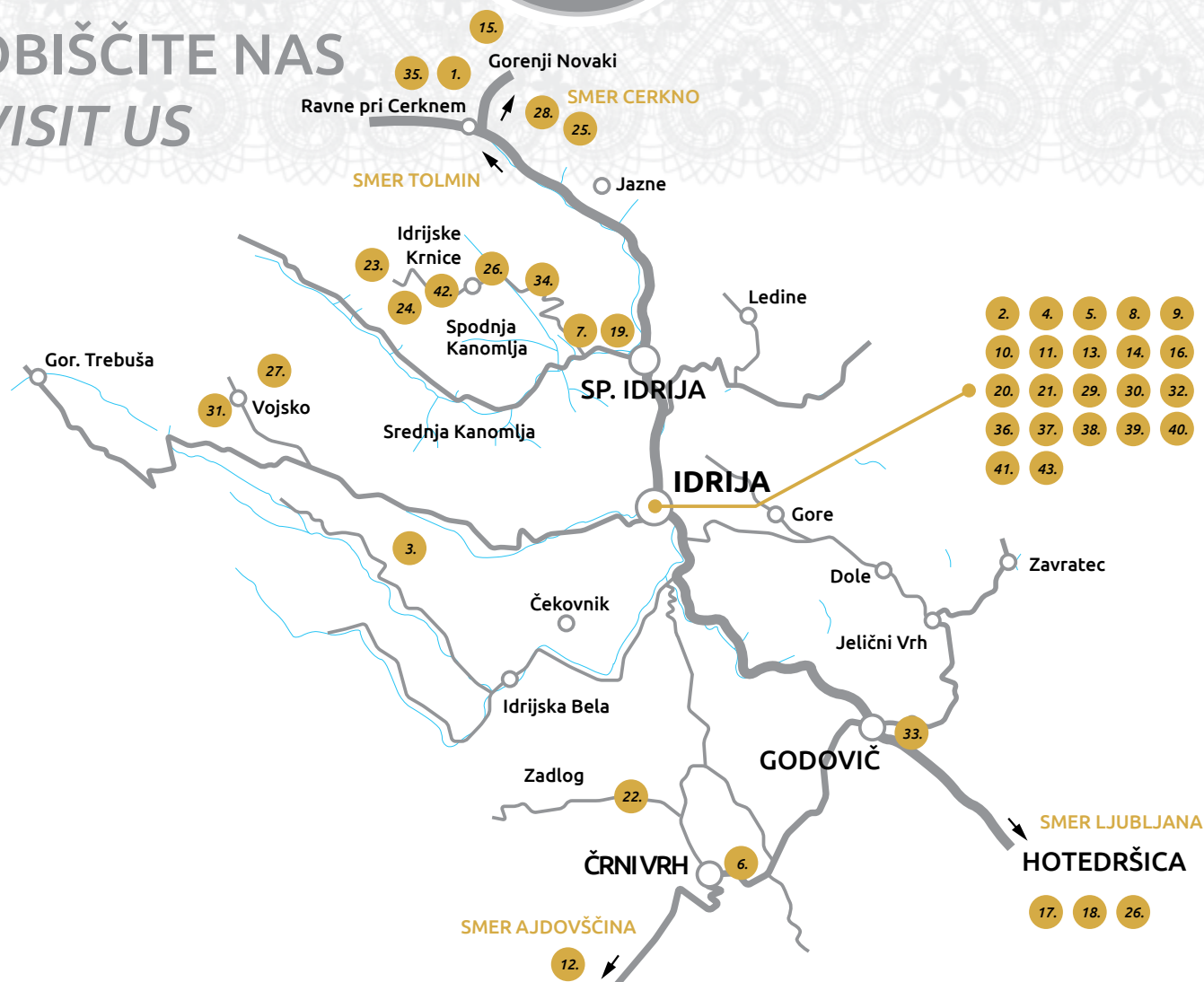
The Idrija Žlikrofi Festival is a culinary event, aimed at promoting Idrija žlikrofi, a dish that was granted regional and European protection. At the event, certified producers of Idrija žlikrofi, local caterers and local suppliers of culinary products are presented. The festival is intended for local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







OBIŠČITE NAS VISIT US



- | | | |
|---|---|---|
| 1. Metka Prezelj | 15. Kooperativa Simon design/Simon Design Cooperative | 31. Irma Grošelj |
| 2. Sonja Mlakar | 16. Urška Jurič /Urška Jurič | 32. Čebelarstvo Martin Kolenc/Beekeeper Martin Kolenc |
| 3. Manica Govekar | 17. Prokum d.o.o. | 33. Čebelarstvo Silvij in Blanka Vidmar /Beekeeping Silvij and Blanka Vidmar |
| 4. Rokodelska sekcija društva rejcev drobnice Idrija Cerklje/Idrija-Cerklje Sheep-Keeper Society, Artisan Section | 18. Darinka Lapajne | 34. Hiša Zelišč – Dežela doživetij Log/ House of Herbs – Log Land of Experience |
| 5. Alenka Rupnik | 19. Turistično društvo Fara/Tourist Society Fara | 35. Pivovarna Zajc /Zajc Brewery |
| 6. Ivana Mikuž | 20. Luštne lutke, Kim Carli Kašpirc | 36. Gostilna pri Škafarju/Škafar Inn |
| 7. Živa Marinko | 21. Naturalina naravna kozmetika/Natural Cosmetics Naturalina | 37. Hotel Jožef |
| 8. Društvo klekljaric idrijske čipke/Idrija Lacemaker Association | 22. Klančarjeva kmetija/Klančar Farm | 38. Kmetija Podobnik/Podobnik Farm |
| 9. Čipkarska šola Idrija/Idrija Lace School | 23. Kmetija Na Krnicah/Na Krnicah Farm | 39. Gostišče Barbara/Barbara Inn |
| 10. Zavod za turizem Idrija/Idrija Tourism Board | 24. Kmetija Pr'Kendu/Pr'Kendu Farm | 40. Kavarna Vega |
| 11. Irma Vončina | 25. Kmetija Na Hmenici/Na Hmenici Farm | 41. Center za upravljanje z dediščino živega srebra Idrija/ The Idrija Centre for the management of the Heritage of Mercury |
| 12. Čipkarna Saša, Saša Raspet | 26. Alojzija Strel | 42. Dionysos, Dejan Levpušček s.p. |
| 13. Studio Koder | 27. Daša Skok, Kmetija Hum/Hum Farm | 43. Zavod ID20/ID20 Institute |
| 14. Čipke Lapajne, Vanda Lapajne | 28. Fina kava, Martina Čuk | |
| | 29. Kmetijsko gozdarska zadruga Idrija | |
| | 30. Žlikrofi Žigon | |



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 Bonmark

Bonmark grocery store

Trg sv. Ahacija 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:

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Prelovčeva 5, 5280 Idrija

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E-mail: tic@visit-idrija.si

www.visit-idrija.si

www.geopark-idrija.si

www.idrijskacipka.si

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