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Le 28 MARS 2013  
N° 0231

Ljubljana, 12. 3. 2013

PODPORA NOMINACIJI TRADICIONALNEGA IZDELOVANJA KRANJSKE KLOBASE  
ZA UNESCOV DEZNAM NESNOVNE KULTURNE DEDIŠČINE

Slovenski proizvajalci kranjske klobase so leta 2005 združili v Gospodarsko interesno združenje (GIZ Kranjska klobasa) - z namenom zaščite kranjske klobase z geografsko označbo in s tem ohranjanje tradicionalnega izdelovanja kranjske klobase in njenega izvirnega poimenovanja. GIZ Kranjska klobasa je leta 2006, v sodelovanju s pristojnimi strokovnjaki, začel pripravljati Specifikacijo Kranjska klobasa, s predpisano recepturo in proizvodnim postopkom. Avtorji so v postopku priprave upoštevali najstarejši zapisani recept o izdelovanju kranjske klobase (iz leta 1896). Pristojno ministrstvo (Ministrstvo RS za kmetijstvo in okolje) je Specifikacijo potrdilo leta 2008 in z objavo Pravilnika v Uradnem listu Slovenije (Ur. l. RS, št. 29, z dne 31. 3. 2008) je bila kranjska klobasa umeščena v sheme kakovosti hrane, s statusom izdelka, ki je zaščiten z geografsko označbo.

S tem je GIZ proizvajalcev kranjske klobase postal nosilec certifikata Kranjske klobase (CP-009) in je v okviru svojega delovanja pristojen za nadzor nad kvaliteto izdelka - v postopkih rednih notranjih kontrol pri certificiranih proizvajalcih ter v postopkih zunanje kontrole neodvisnega certifikacijskega organa.

Geografsko območje pridelave Kranjske klobase predstavlja območje znotraj Slovenije, ki leži na stičišču slovanske, germanske in romanske kulture. V ta mozaik slovenske raznolikosti sodi tudi regionalno tipična kulinarika - katere značilnost je, v vseh regijah prisotno izdelovanje Kranjske klobase.

Danes je kranjska klobasa eden od najbolj mednarodno prepoznavnih slovenskih izdelkov s področja hrane, zato smo nominacije tradicionalnega izdelovanja kranjske klobase za Unescov seznam nesnovne kulturne dediščine veseli in jo iskreno podpiramo.

Predsednik UO:

Jure Bojnec, univ. dipl. ekon.



Ljubljana, 12 March 2013

LETTER OF SUPPORT FOR THE NOMINATION OF TRADITIONAL PRODUCING OF KRANJSKA  
KLOBASA (CARNIOLAN SAUSAGE) FOR THE UNESCO LIST OF THE INTANGIBLE CULTURAL  
HERITAGE OF HUMANITY

In 2005, Slovenian Kranjska klobasa (Carniolan sausage) producers established the Kranjska klobasa Business Interest Association (GIZ Kranjska klobasa), an association that endeavoured to protect Kranjska klobasa (Carniolan sausage) with geographical indication in order to preserve its original name and the traditional method of production. Working with competent experts, in 2006 GIZ Kranjska klobasa compiled the Kranjska klobasa Specification, a document that included the official recipe and production process. When describing the production process, the authors adhered to the oldest written recipe for Kranjska klobasa (Carniolan sausage), which dates back to 1896. In 2008, the Specification was approved by the Ministry of Agriculture and the Environment and the Rules were published in the Official Gazette of the RS (vol. 29, dated 31 March 2008), placing Kranjska klobasa (Carniolan sausage) in food quality schemes and giving it the status of a product with protected geographical indication.

As of 2008, GIZ Kranjska klobasa holds the Kranjska klobasa Certificate (CP-009) and is the competent authority for monitoring product quality. This is done by organising regular internal controls of certified producers and external controls by the independent certification authority.

The geographical area of Kranjska klobasa (Carniolan sausage) production is the area of Slovenia, which is situated at the juncture of Slavic, Germanic and Romance cultures. Slovenia is characterised by a range of unique features, including region-specific cuisine; however, Kranjska klobasa (Carniolan sausage) is produced and consumed in every region in the country.

At the international level, Kranjska klobasa (Carniolan sausage) is one of the most recognisable Slovenian food products today, so we are truly pleased about the nomination of traditional producing of Kranjska klobasa (Carniolan sausage) for the UNESCO List of the Intangible Cultural Heritage and give it our full support.

Chairman:

Jure Bojnec, BSc(Econ)



REPUBLIKA SLOVENIJA  
MINISTRSTVO ZA IZOBRAŽEVANJE,  
ZNANOST, KULTURO IN ŠPORT

Masarykova 16, 1000 Ljubljana

PROJ. CIT / OIH / ITH  
Le 28 MARS 2013  
N° 0231

100 let  
službe za varstvo dediščine  
na Slovenskem  
1913-2013

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E: gp.mizks@gov.si

UNESCO  
7, Place de Fontenoy  
Paris

Številka: 511-25/2013/7  
Datum: 11. 3. 2013

**Zadeva: Izjava o podpori nominacije za vpis na Reprezentativni seznam nesnovne kulturne dediščine človeštva**

Ministrstvo za izobraževanje, znanost, kulturo in šport v okviru svojih pristojnosti trdno podpira nominacijo Tradicionalnega izdelovanja kranjskih klobas za vpis na Reprezentativni seznam nesnovne kulturne dediščine človeštva.

Ministrstvo vodi nacionalni register žive dediščine, kamor je vpisana omenjena enota žive dediščine, ki je s sklepom Vlade RS pridobila najvišjo možno zaščito na ravni države: status žive mojstrovine, torej kulturnega spomenika državnega pomena. Ministrstvo intenzivno sodeluje s Koordinatorjem varstva nesnovne kulturne dediščine, Slovenskim etnografskim muzejem, središčem strokovnega presojanja pobud, ki izhajajo praviloma iz civilne družbe, iz ljudi in skupin, ki ohranjajo in osmišljajo to dediščino.

Slovenija je Unescovo Konvencijo o varovanju nesnovne kulturne dediščine ratificirala leta 2007, nato na podlagi Zakona o varstvu kulturne dediščine iz 2008, ki je nesnovno kulturno dediščino poimenoval s terminom živa dediščina, postavila temelje za njeno implementacijo - sistem institucionalnega varstva ter do začetka leta 2013 v register žive dediščine uvrstila dva ducata enot. Nekaj deset pobud se nahaja v različnih fazah obravnavanja in presojanja.

Podporna vloga ministrstva pa ni le vzpostavitev nacionalnega sistema prepoznavanja in priznavanja žive kulturne dediščine, ampak tudi različni načini neposredne ali posredne podpore nosilcem žive dediščine. Pri tem imajo zelo veliko vlogo tudi lokalne skupnosti, zlasti občine, in lokalna civilna družba.

Vpis predlagane žive mojstrovine na Reprezentativni seznam nesnovne kulturne dediščine človeštva bi nedvomno pomenil zelo veliko za promocijo te dediščine v Sloveniji in močno okrepljen in spodbudil delovanje združenj ljudi, strokovnih institucij, široke javnosti in lokalnih oblasti za odkrivanje še žive tradicije in njeno ohranjanje v slovenskem kulturnem prostoru. Bil bi veliko dejanje za Slovenijo, hkrati pa tudi pomemben prispevek k ohranjanju in večji raznolikosti svetovne nesnovne kulturne dediščine.



Aleksander Zorn  
Državni sekretar za kulturo





**UNESCO**  
**7, Place de Fontenoy**  
**Paris**

Ref. No.: 511-25/2013/7

Date: 11 March 2013

**Subject: Declaration of support for the nomination for inscription on the  
Representative List of the Intangible Cultural Heritage of Humanity**

The Ministry of Education, Science, Culture and Sport, within its powers, firmly supports the nomination of the "Traditional making of *Kranjska klobasa*" for inscription on the Representative List of the Intangible Cultural Heritage of Humanity.

The Ministry maintains the national register of living heritage, and this unit of living heritage was entered in the register on the basis of a decision of the Government of the Republic of Slovenia granting it maximum protection at the national level: the status of a living masterpiece, i.e. a cultural monument of national importance. Furthermore, the Ministry cooperates closely with the Slovene Ethnographic Museum that was assigned the role of the coordinator of measures to protect intangible heritage and the central institution for an expert evaluation of initiatives that are, in the majority of cases, submitted by civil society, individuals and groups endeavouring to conserve cultural heritage and make it meaningful.

Slovenia ratified the UNESCO Convention for the Safeguarding of the Intangible Cultural Heritage in 2007, and with the adoption of the Cultural Heritage Protection Act in 2008 laid the foundations for the implementation of the Convention – a system of institutional protection. In this Act the term "living heritage" is used for intangible cultural heritage. By the beginning of 2013, Slovenia entered two dozen units in its register of living heritage. There are currently several tens of initiatives at different stages of the examination and evaluation process.

The supporting role of the Ministry does not include only the setting up of a national system for the identification and recognition of living heritage, but also the provision of various forms of direct and indirect assistance to the holders of living heritage. To this end, local communities, primarily municipalities, and local civil society play an important role.

The inscription of the proposed unit of living heritage on the Representative List of the Intangible Cultural Heritage of Humanity would undoubtedly have a considerable impact on the promotion of heritage in Slovenia and would further encourage and intensify the activities of associations, professional institutions, the general public and local authorities aimed at identifying and conserving the living traditions in the Slovenian cultural space. This would represent both a great act for Slovenia and a significant contribution to the conservation and diversification of the world's intangible cultural heritage.

Aleksander Zorn  
State Secretary for Culture



Slovenski etnografski muzej  
Metelkova 2  
1000 Ljubljana

Ljubljana, 7.3.2013

03 – 8/13 – C

Spoštovani!

Oddelke za etnologijo in kulturno antropologijo Filozofske fakultete Univerze v Ljubljani v celoti podpira prizadevanja za nominacijo kranjske klobase za Unescov seznam nesnovne kulturne dediščine. Brez dvoma je kranjska klobasa po izvoru imena in kot izdelek neposredno vezana na osrednji slovenski kulturni in zgodovinski prostor oziroma na nekdanjo deželo Kranjsko, eno od dežel habsburške monarhije. V tej smeri je bilo v zadnjih letih opravljenih veliko raziskav, objavljenih več odmevnih člankov in samostojnih monografij, ki nesporno dokazujejo izvornost in domicilnost kranjske klobase v slovenskem kulturnem prostoru.

Izr. prof. dr. Vito Hazler,  
predstojnik Oddelka



UNIVERZA V LJUBLJANI  
Filozofska fakulteta  
ODDELEK ZA ETNOLOGIJO IN  
KULturno ANTHROPOLOGIJO  
Ljubljana, Aškerčeva 2, p.p. 580

*University of Ljubljana*  
**FACULTY**  
**OF ARTS**

Slovene Ethnographic Museum  
Metelkova 2  
1000 Ljubljana  
Slovenia

Ljubljana, 7.3.2013  
03 - 8/13 - C

Dear Sir or Madam,

The Department of Ethnology and Cultural Anthropology at the Faculty of Arts, University of Ljubljana, fully supports the effort to nominate the Kranjska klobasa (Carniolan sausage) for the UNESCO List of the Intangible Cultural Heritage of Humanity. There is no doubt that the name and the sausage itself are directly linked to the central Slovenian cultural and historical space and the erstwhile Carniola, a province in the Habsburg Monarchy. In recent years, we have seen a considerable amount of research on this subject, as well as the publication of several major articles and books that prove beyond doubt the origin and domicile of the Kranjska klobasa (Carniolan sausage) in the Slovenian cultural space.

Dr. Vito Hazler, full professor  
Head of Department

**UNIVERSITY OF LJUBLJANA**  
**Faculty of Arts**  
**DEPARTMENT OF ETHNOLOGY AND**  
**CULTURAL ANTHROPOLOGY**

Prof. dr. Janez Bogataj  
Kosovelova 15  
1000 Ljubljana

7.3.2013

### **Podpora nominaciji tradicionalnega izdelovanja kranjskih klobas za Unescov seznam nesnovne kulturne dediščine**

Podpisani sem leta 2011 objavil knjigo »Mojstrovine s kranjsko klobaso – iz Slovenije«. Knjiga je izšla v slovenskem in angleškem jeziku ter je leta 2011 prejela v Parizu nagrado »Gourmand World Cookbook Award – Best in the World«. Namen knjige je bil približati slovenski in mednarodni javnosti stoletna znanja in veščine za izdelavo kranjskih klobas, ki so bile in so še vedno pomembni členi prehranskega ciklusa posameznikov, družin in skupnosti na ravneh vsakdanjega ali prazničnega prehranjevanja. Znanja in veščine segajo na področja sonaravne reje domačih živali (prašiči), poznavanje lastnosti svinjskega mesa, njegove predelave in tradicionalnih konzervacijskih postopkov s hladnim dimom, ki daje kranjskim klobasam značaj poltrajnega mesnega izdelka, značilnega za kulturo kolin in sodobno izdelovanje za potrebe dnevnega prehranjevanja. Ta bogata paleta znanja je dobivala že od 19. stoletja lokalne in mednarodne potrditve in priznanja. Tako npr. leta 1932 na svetovni prehranski razstavi v Bruslju.

Kranjske klobase pomembno sooblikujejo dve sodobni ritualni praksi v Sloveniji in sicer Festival kranjske klobase (Sora pri Medvodah) in Dneve kranjske klobase (vsako leto v drugem kraju v Sloveniji). Vse oblike in načini sodobnega izdelovanja kranjskih klobas temeljijo oz. nadaljujejo tradicionalno znanje s tega področja, ki mu lahko dokumentirano sledimo od srednjega veka. Nekdanja mesena klobasa je v 19. stoletju dobila geografsko oznako »kranjska«, kar je nedvoumna oznaka porekla njenega izdelovanja, torej v nekdanji kronovini Kranjski v okvirih Habsburške monarhije. Poreklo tega znanja potrjujejo tudi tuja strokovna in poljudna dela, ki navajajo, da se je kranjska klobasa razvila na ozemlju, ki ga danes predstavlja Republika Slovenija.

To je le kratek povzetek velike zgodbe o kranjski klobasi, pravzaprav velikega mojstrskega znanja, ki se je ohranjalo iz roda v rod ter se nadaljuje še danes. Zato podpiram nominacijo tradicionalnega izdelovanja kranjskih klobas za Unescov seznam nesnovne kulturne dediščine.



(Prof. dr. Janez Bogataj)



Prof. Dr. Janez Bogataj  
Kosovelova 15  
1000 Ljubljana  
Slovenia

7 March 2013

**Letter of support for the nomination of the traditional production of the Kranjska klobasa (Carniolan sausage) for the UNESCO List of the Intangible Cultural Heritage of Humanity**

In 2011 I published a book entitled *Kranjska Sausage Masterpieces from Slovenia*. Published in Slovenian and English, the book won the Gourmand World Cookbook Award in Paris in 2011 – Best in the World. The purpose of the book was to introduce the Slovenian and international public to the centuries old knowledge and skills behind the production of the Kranjska klobasa (Carniolan sausage), a foodstuff that has played and continues to play an important part in the holiday and everyday diet of individuals, families and communities. The knowledge and skills include sustainable livestock farming (pigs); familiarity with the properties of pork; processing and traditional conservation methods using cold smoke, which makes the Kranjska klobasa (Carniolan sausage) a semi-durable meat product, characteristic of a culture where pork meat and sausages are produced and consumed; and contemporary production methods for daily consumption. This extensive knowledge has been winning local and international awards and recognition since the 19th century, including at the 1932 World Food Expo in Brussels.

The Kranjska klobasa (Carniolan sausage) plays an important part in two contemporary events in Slovenia, namely the Kranjska klobasa Festival (held in Sora near Medvode) and Kranjska klobasa Days (held in a different Slovenian town each year). Every single process and method of contemporary Kranjska klobasa (Carniolan sausage) making is based on or continues the traditional knowledge in this field. Records documenting this can be traced back all the way to the Middle Ages. In the 19th century, the erstwhile meat sausage was given the geographical indication of "Kranjska" (Carniolan), a clear designation of origin that places the sausage in the former Province of Carniola, a part of the Habsburg Monarchy. In addition, a number of foreign expert and popular publications also attest to the fact that the Kranjska klobasa (Carniolan sausage) originates from the territory that is now part of the Republic of Slovenia.

This is just a brief summary of the great story of the Kranjska klobasa (Carniolan sausage) and of the wealth of knowledge that has been passed on from generation to generation until the present day. For this reason, I support the nomination of the traditional production of the Kranjska klobasa (Carniolan sausage) for the UNESCO List of the Intangible Cultural Heritage of Humanity.

(Prof. Dr. Janez Bogataj)



# Občina Naklo

Stara cesta 61, 4202 Naklo

Tel.: 04/277 11 00, fax: 04/277 11 11

Datum: 14. 3. 2013

## **PODPORA NOMINACIJI TRADICIONALNEGA IZDELOVANJA KRANJSKE KLOBASE ZA UNESCOV DEZNAM NESNOVNE KULTURNE DEDIŠČINE**

Spoštovani!

Številne so ljudske razlage, kje na območju današnje Slovenije, naj bi najprej začeli izdelovati kranjsko klobaso. Nesporna pa je zgodovinska povezava med našo občino in kranjsko klobaso, ki se odraža v slikoviti pripovedi o cesarju Francu Jožefu, ki se je nekoč peljal s kočijo z Dunaja proti Trstu in se je ustavil v vasi Naklo pri Kranju, v znani furmanski gostilni Marinšek ob deželni cesti. Cesar se je želel okrepčati in povprašal je gostilničarja, kaj mu lahko ponudi. »Imamo le navadne hišne klobase in nič drugega« je odgovoril gostilničar. Cesar je naročil klobaso in ko jo je pokusil, je navdušeno dejal: »To pa ni navadna ampak kranjska klobasa!«

Zaradi tradicije izdelovanja kranjske klobase, njene posebnosti in legende o cesarju Francu Jožefu, je kranjska klobasa pomemben del naše turistične in gastronomske ponudbe in veseli nas, da je tradicionalno izdelovanje kranjske klobase nominirano za Unescov seznam nesnovne kulturne dediščine, zato tej nominaciji izrekamo vso podporo.



Župan občine Naklo

Marko Mravlja

NAKLO Municipality

(address, logo)

Ljubljana, 14 March 2013

LETTER OF SUPPORT FOR THE NOMINATION OF TRADITIONAL PRODUCING OF  
KLANJSKA KLOBASA (CARNIOLAN SAUSAGE) FOR THE UNESCO LIST OF THE  
INTANGIBLE CULTURAL HERITAGE OF HUMANITY

Dear Sir or Madam,

There are many folk stories that try to pinpoint the part of Slovenia where the first Kranjska klobasa (Carniolan sausage) was produced. However, there is no doubt about the historical connection between our municipality and Kranjska klobasa (Carniolan sausage) as reflected in this entertaining story about Emperor Franz Joseph: travelling by carriage from Vienna to Trieste, the Emperor stopped in the village of Naklo near Kranj, at the famous Marinšek Inn at the side of the regional road. Hoping for some refreshment, the Emperor asked the innkeeper what he had to offer. "I'm afraid there's nothing but plain homemade sausages," the innkeeper replied. The Emperor ordered a sausage, tasted it and exclaimed with delight, "That's no plain sausage, it's a Carniolan sausage!"

The tradition of Kranjska klobasa (Carniolan sausage) production, its unique properties and the legend of Emperor Franz Joseph make Kranjska klobasa (Carniolan sausage) and important part of our tourist and gastronomy offer. We are please that traditional producing of Kranjska klobasa (Carniolan sausage) has been nominated for the UNESCO List of the Intangible Cultural Heritage and give the nomination our full support.

Mayor of Naklo Municipality:

(name and surname)

signature



OBČINA MEDVODE  
ŽUPAN  
Cesta komandanta Staneta 12  
1215 Medvode



Ljubljana, 14. 3. 2013

PODPORA NOMINACIJI TRADICIONALNEGA IZDELOVANJA KRANJSKE KLOBASE  
ZA UNESCOV DEZNAM NESNOVNE KULTURNE DEDIŠČINE

Spoštovani!

Kranjska klobasa v slovenskem prostoru sodi med najizvirnejše in najbolj prepoznavne mesne izdelke, katere prepoznavnost sega tudi izven naših meja. Pomembno mesto v našem prostoru ima tudi ohranjanje tradicionalnega izdelovanja kranjskih klobas, ki se razvija v okviru lokalnih in regionalnih skupnosti, v obliki različnih družabnih dogodkov, prireditev in festivalov.

V naši občini vsako poletje poteka ena največjih prireditev povezanih s kranjsko klobaso – Festival kranjske klobase v Sori pri Medvodah, ki ga organizira Športno društvo Sora v sodelovanju z lokalnim gostincem. Osrednja tema tridnevne prireditve je priprava tradicionalnih in sodobnih jedi iz kranjske klobase, ki jih obiskovalci lahko okušajo in ocenjujejo.

Festival kranjske klobase pomembno prispeva k zavedanju o pomenu ohranjanja narodne dediščine in po našem prepričanju bo nominacija tradicionalnega izdelovanja kranjske klobase za Unescov seznam nesnovne kulturne dediščine, to zavedanje še okrepila, zato to nominacijo podpiramo.

Župan občine Medvode:

Stanislav Žagar

župan

Medvode Municipality

(address, logo)

Ljubljana, 14 March 2013

LETTER OF SUPPORT FOR THE NOMINATION OF TRADITIONAL PRODUCING OF  
KLANJSKA KLOBASA (CARNIOLAN SAUSAGE) FOR THE UNESCO LIST OF THE  
INTANGIBLE CULTURAL HERITAGE OF HUMANITY

Dear Sir or Madam,

Kranjska klobasa (Carniolan sausage) is one of Slovenia's most original and visible meat products that also enjoys international recognition. It is very important to preserve the traditional producing of Kranjska klobasa (Carniolan sausage), which is developed and maintained in local and regional communities in the form of social events, festivals and celebrations.

Every summer, our municipality hosts one of the largest events themed around Kranjska klobasa (Carniolan sausage): the Kranjska klobasa Festival, held in the village of Sora near Medvode and organised by the Sora Sports Club in cooperation with a local restaurant. The focus of this three-day event is on preparing traditional and modern dishes with Kranjska klobasa (Carniolan sausage) and giving visitors the opportunity to taste and rate them.

The Kranjska klobasa Festival contributes significantly to raising awareness of the importance of preserving national heritage. It is our firm belief that the nomination of traditional producing of Kranjska klobasa (Carniolan sausage) for the UNESCO List of the Intangible Cultural Heritage will serve to reinforce this awareness, so we are happy to give it our full support.

Mayor of Medvode Municipality:

(name and surname)

signature



Anton Arvaj s.p.-mesarija  
Britof 25, 4000 Kranj  
Slovenija

## **PODPORA NOMINACIJI TRADICIONALNEGA IZDELOVANJA**

### **KRANJSKE KLOBASE**

## **ZA UNESCOV SEZNAM NESNOVNE KULTURNE DEDIŠČINE**

V družinskem podjetju Arvaj že vrsto let, skoraj od samega začetka, proizvajamo kranjsko klobaso. Zato je tudi našla prav posebno mesto v našem proizvodnem in prodajnem programu.

Povpraševanje po kranjski klobasi med kupci vsako leto bolj in bolj narašča, predvsem zaradi njene kakovosti, za katero si v podjetju še posebej prizadevamo.

Kranjska klobasa ni poznana le v Sloveniji, temveč se njena prepoznavnost veča tudi na mednarodnem področju, zato z veseljem podpiramo nominacijo tradicionalnega izdelovanja kranjske klobase za Unescov seznam nesnovne kulturne dediščine.

Kranj, marec 2013

ARVAJ Anton s.p. - mesarija  
Direktor :

ARVAJ Anton

ARVAJ ANTON s.p. - MESARIJA  
BRITOF 25, KRANJ, ID.ŠT.:S158053050





Anton Arvaj s.p.-mesarija  
Britof 25, 4000 Kranj  
Slovenia

**LETTER OF SUPPORT FOR THE NOMINATION OF THE TRADITIONAL PRODUCTION OF  
THE KRANJSKA KLOBASA (CARNIOLAN SAUSAGE)  
FOR THE UNESCO LIST OF THE INTANGIBLE CULTURAL HERITAGE OF HUMANITY**

Arvaj is a family company that has been producing Kranjska klobasa (Carniolan sausage) since our early beginnings. Through the years, it has found a special place in our production and sales programme.

We find that demand for the Kranjska klobasa (Carniolan sausage) is increasing year by year. Consumers particularly appreciate its quality, which is something our company strives to maintain.

In addition to being well known throughout Slovenia, Kranjska klobasa (Carniolan sausage) is also gaining international visibility, so we are more than happy to support the nomination of the traditional production of the Kranjska klobasa (Carniolan sausage) for the UNESCO List of the Intangible Cultural Heritage of Humanity.

Kranj, March 2013

ARVAJ Anton s.p. - mesarija  
Managing Director:  
ARVAJ Anton



Maribor, 12.3.2013

**PODPORA NOMINACIJI TRADICIONALNEGA IZDELKOVANJA KRANJSKE KLOBASE  
ZA UNESCOV SEZNAM NESNOVNE KULTURNE DEDIŠČINE**

Podjetje KOŠAKI TMI d.d. kot najstarejše mesnopredelovalno podjetje v Sloveniji podpira in aktivno vzpodbuja zaščito tradicionalne recepture ter postopka izdelovanja kranjskih klobas.

Kot največji proizvajalec Kranjskih klobas v Sloveniji smo ponosni na dediščino in postopek izdelave Kranjskih klobas, saj predstavlja eno izmed pomembnejših slovenskih kulturnih izročil, ki je zaslovelo tudi onkraj državnih meja.

Ročni način izdelave izdelka v povezavi s tradicijo kolin, tradicionalna receptura in skrbna izbira najboljših surovin je danes v mesnopredelovalni panogi, ki je podvržena velikim cenovnim pritiskom, pravzaprav redkost in jo kot takšno moramo ohraniti prihodnjim rodovom.

Tradicionalno izdelovanje kranjske klobase kot enega izmed mednarodno najbolj prepoznavnih slovenskih živilskih proizvodov si vsekakor zasluži nominacijo za Unescov seznam nesnovne kulturne dediščine. To nominacijo v družbi Košaki močno podpiramo, saj predstavlja velik simbolni kapital za širjenje zavedanja o tradicionalni izdelavi in lahko bistveno pripomore k ohranitvi te tradicije prihodnjim rodovom.

Jure Bojnec  
Predsednik uprave

KOŠAKI  
KOŠAKI, Tovarna mesnih izdelkov d.d. Oreško nabrežje 1 2000 Maribor

# K O Š A K I

## 140 Years

Maribor, 12 March 2013

### LETTER OF SUPPORT FOR THE NOMINATION OF THE TRADITIONAL PRODUCTION OF THE KRANJSKA KLOBASA (CARNIOLAN SAUSAGE) FOR THE UNESCO LIST OF THE INTANGIBLE CULTURAL HERITAGE OF HUMANITY

As the oldest meat processing company in Slovenia, KOŠAKI TMI d.d. supports and actively promotes the safeguarding of the traditional recipe and process of Kranjska klobasa (Carniolan sausage) production.

As the largest producer of Kranjska klobasa (Carniolan sausage) in Slovenia, we are proud of the heritage and process of Kranjska klobasa (Carniolan sausage) production, one of the country's most important cultural traditions, which has also gained considerable recognition abroad.

In the meat processing industry of today, which suffers from considerable price pressure, manual production that harks back to the tradition of *koline* (butchering a pig within a community), a traditional recipe and carefully selected quality ingredients are a great rarity that should be preserved for future generations.

Traditional production of the Kranjska klobasa (Carniolan sausage), one of the most recognisable Slovenian food products at the international level, undoubtedly deserves to be nominated for the UNESCO List of Intangible Cultural Heritage. At Košaki d.d., we strongly support the nomination, which offers great symbolic capital for raising awareness of traditional production and could make a significant contribution to preserving the tradition for future generations.

Jure Bojnec  
Chairman of the Board  
KOŠAKI





**Združenje Turističnih Kmetij Slovenije**  
Association of Tourist Farms of Slovenia

Celje, 11. marec 2013

**Pismo podpore nominaciji Tradicionalnega izdelovanja kranjske klobase na  
Reprezentativni seznam nesnovne kulturne dediščine človeštva**

Združenje turističnih kmetij Slovenije je bilo ustanovljeno konec leta 1997 in med seboj povezuje že 395 turističnih kmetij iz vse Slovenije. V naše združenje je vključenih: 325 izletniških kmetij, 129 vinotočev, 31 osmic in 391 turističnih kmetij z nastanitvijo. Med skrb za povezovanje, informiranje in izobraževanje sodi tudi ohranjanje gastronomske dediščine, saj predstavljajo najbolj zanimiva gastronomska doživetja in priporočila za gastronomske izlete, potovanja in počitnice na slovenskem podeželju. V pestri ponudbi lokalnih in regionalnih jedi in pijač smo izpostavili tudi kranjsko klobaso kot najbolj priljubljeno slovensko poltrajno, rahlo dimljeno in kuhano klobaso, ki deli svojo bogato zgodovino z drugimi izvrstnimi izdelki iz časa kolin. Na številnih turističnih kmetijah izdelujejo kranjsko klobaso v skladu s tradicijo in to znanje prenašajo tudi na mlajše generacije.

**Zaradi zgoraj opisanih razlogov podpiramo prizadevanja za vpis  
Tradicionalnega izdelovanja kranjskih klobas na Reprezentativni seznam  
nesnovne kulturne dediščine človeštva.**

Vencleslav Tušar,

**Predsednik Združenja turističnih kmetij Slovenije**

**ZDRUŽENJE TURISTIČNIH  
KMETIJ SLOVENIJE**  
Trnoveljska c. 1, Celje

Association of Tourist Farms of Slovenia  
Trnoveljska cesta 1  
3000 Celje  
Slovenia

**Letter of support for the nomination of the traditional production of the Kranjska klobasa (Carniolan sausage) for the Representative List of the Intangible Cultural Heritage of Humanity**

Established in late 1997, the Association of Tourist Farms of Slovenia currently comprises 395 tourist farms across Slovenia. The Association includes 325 excursion farms, 129 wine cellars, 31 seasonal wine cellars and 391 tourist farms offering accommodation. Our efforts to connect, inform and educate also include the preservation of gastronomic heritage; we present the most appealing gastronomic experiences and prepare recommendations for gastronomic trips, tours and vacations in the Slovenian countryside. In the rich and varied selection of local and regional food and drink, we highlight the Kranjska klobasa (Carniolan sausage) as Slovenia's most popular semi-durable, lightly smoked, cooked sausage that shares its long history with other top-of-the-line pork meat and sausage products. There are many tourist farms where Kranjska klobasa (Carniolan sausage) is produced using traditional methods and where this knowledge is shared with the younger generations.

For the above reasons, we support this effort to add the traditional production of the Kranjska klobasa (Carniolan sausage) to the Representative List of the Intangible Cultural Heritage of Humanity.

# O kranjski klobasi in Slovencih

Bili so časi, ko Slovenci še nismo imeli svoje države. Bile so dežele - Štajerska, Koroška, Ljutiška, Kranjska... Dežela Kranjska je bila osrednja slovenska dežela in beseda "Kranjec" je promeniла toliko, kot danes beseda "Slovenec". Naš pesnik iz konca 18. st., Valentin Vodnik, v pesmi "Zadovoljni Kranjec" pravi,

"Al' bodi pogača,  
blobasa al' sobi,  
al' bar se obrača  
na raznu obrogy!"

In ta blobasa je bila gotovo kranjska klobasa. Torej so kranjsko klobaso poznali že naši davni predniki in zato je naša in nobenemu je ne damo - razen, seveda, če pride k nam kot gost in si jo naroči v gostilni... He, he, he,...

V knjižici Slovenska kuharica iz leta 1912 najdemo recept za kranjsko klobaso:

6 kg sesekljanega prašičjega stegna, 18 kg soli, 3 kg steklenega popra...

Čy, ta poper, ki ga jaz ne maram, a v kranjski klobasi mi je všeč. In še ena misel, ki se mi je utnila, ko sem počasi in z užitekoma jedla kranjsko klobaso, ki jo je iz trgovine prinesel tata! Tako kot jaz grizljam klobaso, ki je še vedno manj, tako nas že tisoč let od vseh strani "grizljajo" veliki narodi, od severa Nemci, od zahoda Italijani, z juga Slovati, z vzhoda Madžari. Hočejo naše ozemlje, ker je v srcu Evrope in je "najboljše", kot je med klobasami najboljša kranjska klobasa. Mi pa smo še vedno Slovenci in kranjska klobasa bo vedno "kranjska", torej - slovenska.

Ana Bajc  
9. razred  
OŠ Col



## *About Kranjska klobasa (Carniolan Sausage) and the Slovenian People*

*There was a time when the Slovenian people did not yet have a country of our own. There were only provinces - Štajerska, Goriška, Kranjska ... Kranjska (Carniola) was the main Slovenian province and the name for its inhabitants, "Kranjci", meant what the word "Slovenians" means today. In a poem entitled "The Satisfied Kranjec", the late 18th century poet Valentin Vodnik wrote:*

*Be it a flat cake,  
a sausage or juice,  
or anything we can  
roast on the grill.*

*There is no doubt that the sausage he refers to is the Kranjska klobasa, the Carniolan sausage. This means that the Kranjska klobasa (Carniolan sausage) was produced by even our distant ancestors, so it is ours and we won't let anyone else have it - well, not unless they visit as guests and order it in a restaurant ... Ha ha ha ...*

*In the 1912 Slovenian Cookbook, there is the following recipe for Kranjska klobasa (Carniolan sausage):*

*6 kg minced pork leg, 180 g salt, 30 g smashed peppercorns ...*

*Oh, pepper! I don't like it, but it is nice in Kranjska klobasa (Carniolan sausage). Here is another thought I had as I enjoyed the sausage my dad brought from the shop: just as I am nibbling on this sausage so that there is less and less of it left, so larger nations have been "nibbling" on us for the last thousand years - Germans from the north, Italians from the west, Croats from the south, Hungarians from the east. They want our territory because it is in the heart of Europe and because it is the "best", just as the Kranjska klobasa (Carniolan sausage) is the best of all sausages. But we are still Slovenians and the Kranjska klobasa (Carniolan sausage) will forever remain "Kranjska", that is - Slovenian.*

*Ana Bajc  
Year 9  
Col Primary School*

# Ko se je oče ženil...

Ida se je moj oče ženil, se je odločil, da gre v <sup>NY</sup> Njujork,  
s svojo punco.

Ta sta puspela tjo, sta bila lačno. Išli so, do gre  
v restavracijo. Tam so stali vse, od krajših hlobas  
do dolgih rezcov. Naročil je štiri krajše hlobase.  
Dve za sebe, dve za punco. Tudi ji dejal: "ta klobasa je  
presketo dobra!" Mama pa ji dejala: "veš, ta klobasa res  
ni slaba!"

Tako so v misli pojedli in (di) s polnim teletom  
odšli domov.

Alojz Bajc

G.R.

OŠ. Col



## *When Father Was Getting Married...*

*When my father was getting married, he decided to take his girlfriend to Kranj.*

*When they got there, they were very hungry and decided to go to a restaurant. They served everything from Kranjska klobasa (Carniolan sausage) to Vienna-style steaks. He ordered four servings of Kranjska klobasa (Carniolan sausage). Two for himself, two for his girlfriend. My father said, "This sausage is bloody good!" My mother said, "You know, this sausage really isn't bad at all!"*

*So they finished their meal in peace and went home with a full stomach.*

*Alojz Bajc*

*Year 6*

*Col Primary School*

Minister Gregor pa nič!

Isabel Celobely  
OŠ Col, 8. raz.

Lo slišim ime kranjska klobasa, se najprej spomnim na ime dežela Kranjska. Kaj pa je kranjska dežela: drugača kot stara Slovenija? Prav gotovo dežela Kranjska ni ležala na ozemlju današnje Avstrije ali pa na ozemlju današnje Italije.

Saj smo brali Martina Krpana, ki je tovaril sol.

Za klobase, seveda! Naši daljni predniki so redili puje in zakaj ne bi upotobili tudi recepta za kranjsko klobaso?

Martin Krpan je po litki iz Brdavsom vprašal cesarja za dovoljenje tovarjenja soli. Zakaj ni nobeden pomislil, da je sol potreboval za kranjsko klobaso, da ne bi bila 'plehka'?

Pa poglejmo, kako se ime kranjska klobasa sliši v talijansčini: Salsiccia carniolana.

Ali se vam ne zdi ime podobno hrenovkam, oblečenim v kunja črevesa?

Ali pa v nemščini: Kraimer Wurst.

Lot da bi bila polna robidovega trnja (in mogoče še kakšnih grobih primesi ter oblečena v debelo črevo), v našem jeziku pa: kranjska klobasa.

Šlisi se zelo enkratno!

Ipam, da se lo našel kakšen Martin Krpan, ki bo Brdavske prepričal, da je kranjska klobasa naša.

Minister Gregor pa nič!

## *Minister Gregor<sup>1</sup> Will Say Nothing!*

*When I hear the name Kranjska klobasa (Carniolan sausage), the first thing I think about is the Kranjska province. Kranjska was nothing but old Slovenia - it certainly wasn't situated in what is now Austria or Italy.*

*We have all read the story of Martin Krpan, the famous salt smuggler. He needed salt for sausages, of course! Our distant ancestors farmed pigs, so it seems obvious that they would come up with a recipe for Kranjska klobasa (Carniolan sausage) as well.*

*After his fight with the brutal warrior Brdavs, Martin Krpan asked the Emperor for permission to transport salt. Didn't anybody realise that he needed the salt for Kranjska klobasa (Carniolan sausage) so it would not be bland?*

*Let's see what Kranjska klobasa (Carniolan sausage) sounds like in Italian:  
Salsiccia carniolana.*

*Don't you think that sounds like a frankfurter in chicken intestine?*

*Or in German: Krainer Wurst.*

*That sounds like spiky brambles (and perhaps some other rough ingredients in a thick intestine). But in Slovenian: Kranjska klobasa.*

*That sounds fantastic!*

*I hope that we can find another Martin Krpan who can convince all the Brdavses that Kranjska klobasa (Carniolan sausage) is ours.*

*And Minister Gregor will say nothing!*

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<sup>1</sup> Minister Gregor, Martin Krpan and Brdavs are literary characters created by Slovenian writer Fran Levstik in the famous tale *Martin Krpan z Vrha* (Martin Krpan from Vrh) published 1858. In the story, Martin Krpan is a doughty salt smuggler who saves the Emperor from the brutal giant Brdavs.