



Pot poljanskih dobrot

Path of Poljane Treats

Napolnite si
košarico z
dobrotami na
Poti poljanskih
dobrot!

Fill your basket with treats
on the Path of Poljane Treats!



Pot poljanskih dobrot

Tematska pot Pot poljanskih dobrot vas bo popeljala po idiličnih koticčkih Poljanske doline. V zloženki vam podajamo številne namige za aktivno preživljanje prostega časa v neokrnjeni naravi, glavni poudarek pa smo dali kmetijam Poljanske doline, na katerih pridni domačini pridelujejo in izdelujejo raznovrstne domače dobrote. Na kmetijah lahko pokusite in kupite kakovostne pridelke in izdelke, pripravljene na tradicionalen način, z veliko mero ljubezni in skrbnosti.

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The Thematic Path 'The Path of Poljane Treats'

The Thematic Path 'The Path of Poljane Treats' will lead you through the idyllic corners of the Poljane Valley. This leaflet offers a number of suggestions for spending your free time actively amid unspoilt nature, and with the main emphasis on presenting the farms in the Poljane valley where locals produce and grow various homemade products. Top-quality products, prepared using traditional methods, with a large measure of love and care, can be tasted and bought on the farms.

Pr' Rejcu

Biolško
dinamična
kmetija

Kmetija Pr' Rejcu se nahaja v Krnicah pri Novakih, na nadmorski višini 780 metrov. Na hribovski kmetiji se na prostornih travnikih prosto pasejo krave, v sadovnjaku še najdete stare sorte jablan in hrušk, na njivah pa pridelujejo različno zelenjavo, krompir, oves in piro v ekološki in biodinamični kontroli. So tudi nosilci blagovne znamke Demeter.

PONUDBA:

- korenje, čebula, česen, pesa, zelje, krompir;
- hruške (tepke), jabolka, slive;
- jajca;
- hladno stiskan sok (kopriva, regrat, trpotec);
- zelenjava v soli;
- sadni sok, sadni kis;
- pirni kruh s svežim eko kvasom, kruh z drožmi;
- mleko.

Nakup izdelkov je možen na kmetiji ob predhodni najavi, izdelke pa dostavijo tudi na dom ali pošljejo po hitri pošti, najdete pa jih tudi na ekološki tržnici v Škofji Loki in na Bledu.

ORGANIC DYNAMIC FARM PR' REJCU

The Pr' Rejcu Farm is situated in the village of Krnice pri Novakih, at an altitude of 780m. On this hillside farm cows graze on the vast meadows, traditional types of apples and pears are found in the orchard and in the fields a variety of vegetables, potatoes, oats and spelt are produced using organic and bio-dynamic methods. The farm is also the holder of the trademark Demeter.

PRODUCTS OFFERED:

- carrots, onions, garlic, beetroot, cabbage, potatoes;
- pears (must variety), apples, plums;
- eggs;
- cold pressed juices (nettle, dandelion, plantago);
- vegetables in salt;
- fruit juices and vinegars;
- spelt flour with fresh organic yeast, sourdough breads;
- milk

Products may be purchased at the farm upon prior notice and at the organic markets in Škofja Loka and Bled. Home delivery or delivery by quick-delivery post can also be arranged.



KONTAKTNI PODATKI / CONTACT DETAILS

Marinka in Janko Rejc, Krnice pri Novakih 8, 4224 Gorenja vas
T: 04 518 16 45, M: 031 775 091, E: rejcmary@gmail.com

Pr' Dimšarji

Kmetija

Kmetija Pr' Dimšarji se nahaja v vasi Krnice pri Novakih. Poleg dela na kmetiji se ukvarjajo tudi z dopolnilno dejavnostjo peke kruha in peciva, tako lahko po predhodnem naročilu pri njih dobite domač kruh iz krušne peči ter več vrst potic, piškotov in drugega peciva, ki jih pripravi gospodinja Nežka.

PONUDBA:

- več vrst kruha;
- več vrst potic;
- več vrst piškotov;
- več vrst peciv.

Za nakup izdelkov je potrebno predhodno naročilo, lahko pa izdelke kmetije Pr' Dimšarji poiščete tudi na tržnicah, ki jih organizirata Razvojna agencija Sora in Društvo za razvoj podeželja Resje ali v domačih kottičkih trgovin Kmetijske zadruge Škofja Loka.

THE PR' DIMŠARJI FARM

The Pr' Dimšarji Farm is situated in the village of Krnice pri Novakih. Besides working on the farm, the family also carry out additional activities such as baking bread and pastries. Homemade bread from the bread oven, a variety of different potica (a rolled cake with various fillings e.g. walnuts, raisins) biscuits and other bakery products, all made by the farmer's wife, Nežka, can be purchased upon prior arrangement.

PRODUCTS OFFERED:

- various types of bread;
- many different kinds of potica;
- a range of biscuits
- a variety of other bakery products

The purchase of products is available upon prior arrangement. However, products from the Pr' Dimšarji Farm can also be found at the markets organised by the Sora Development Agency and the Association for the Development of the Country Resje, or in the home-products corner in the farm co-operative shop in Škofja Loka.



KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Pr' Dimšarji, Nežka Demšar, Krnice pri Novakih 9, 4224 Gorenja vas
T: 04 518 23 72, M: 041 705 796, E: nezka_demсар@siol.net

Na Domačiji na Polud v vasi Robidnica se ukvarjajo s predelavo mesa iz doma vzrejenih živali. Vsi izdelki so pripravljene na naraven in tradicionalen način; tako, kot so različne mesne izdelke pripravljali že predhodniki sedanjih gospodarjev. Še zanimivost – ime domačije izvira iz vrste močvirskega rastja, poluda, saj naj bi bilo na tem kraju včasih močvirje.

PONUDBA:

- klobase;
- salame;
- zaseka;
- razne vrste prekajenega mesa;
- slanina;
- krvavice ter druge dobrote, tudi po željah strank.

Nakup izdelkov je možen na kmetiji, zaželjene so predhodne najave, najdete pa jih tudi na tržnici v Škofji Loki in v Idriji ter v domačih kotičkih trgovin Kmetijske zadruge Škofja Loka.

THE NA POLUD FARM

The Na Polud Farm in the village of Robidnica specialises in producing meat from home-reared animals. All products are prepared using natural and traditional methods as were used by the predecessors of the current householder. A point of interest – the name of the farm comes from a type of swamp plant, poluda from the poppy family, as this area was once a swamp.

PRODUCTS OFFERED:

- Sausages;
- Salami;
- zaseka – smoked minced lard;
- various types of smoked meat;
- bacon;
- black pudding and other products – also prepared to order.

Upon prior arrangement, products may be purchased at the farm. They are also on sale at the markets in Škofja Loka and Idrija and in the homemade-product corner in the Škofja Loka Farm Co-operative shop.



KONTAKTNI PODATKI / CONTACT DETAILS

Domačija na Polud, Irena Kežzar, Robidnica 1, 4224 Gorenja vas
T: 04 518 02 10, M: 041 571 872, E: irena.kejzar@yahoo.com

Kmetija Pr' Čum v Studorju leži na lepi sončni legi, v njeni bližini pa se nahajajo tudi številne poti, primerne za pohodništvo in kolesarjenje. Poleg kmetije domačijo sestavljajo še velik gozd, njive in sadovnjak. V sadovnjaku najdete tudi stare sorte jablan, hrušk, sliv in češenj, iz katerih gospodinja Stanka pripravlja različne marmelade za domače slaščice. Vso pecivo, ki ga pripravijo Pr' Čum je izdelano brez konzervansov in aditivov, večinoma iz domačega masla in različnih sestavin z domačega vrta in sadovnjaka, pripravljeno na tradicionalen način. Imajo veliko izkušenj s pripravo in postrežbo slaščic na različnih športnih in kulturnih prireditvah, porokah in praznovanjih. Vključeni so tudi v blagovno znamko Babica Jerca in Dedek Jaka.

PONUDBA:

- potice (orehova, makova, lešnikova, kokosova, pehtranova, drobnjakova, čokoladna, rožičeva) v klasični ali banketni izvedbi;
- ocvirkovica;
- slano pecivo z različnimi posipi, rolade s šunko, makovi rogljički;
- sadni kruh (po želji brez jajc, maščobe in sladkorja);
- krhki flancati;
- sirove, jabolčne in ribezove pite ali zavitki;
- 25 vrst sladkih piškotov;
- različni minjončki, ruske kape, biskviti, mini tortice, metrski kolač, šamrole, mafini;
- domač kruh (ajdov z orehi, bel, črn).
- Naročeno pecivo vam lahko tudi pripravijo na različnih pladnjih (po izbiri) in vam s tem olajšajo postrežbo.

Za dobrote kmetije Pr' Čum oddajte predhodno naročilo, izdelke pa lahko osebno prevzamete na njihovem domu, ali pa vam jih dostavijo na kraj vašega praznovanja oziroma dogodka.



KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Pr' Čum, Stanislava Homec, Studor 5, 4224 Gorenja vas, T: 04 510 78 70,
M: 041 535 326, E: stanka.homec@gmail.com, W: <http://stankahomec.blog.si/ol.net>

THE PR' ČUM FARM

The Pr' Čum Farm lies in an idyllic sunny position in Studor where there are also a number of paths for walking and cycling in close proximity. Beside farming, the farm also comprises a large forest, fields and orchards. In the orchard traditional types of apples, pears, plums and cherries can be found, from which the farmer's wife prepares various jams and homemade desserts. All the bakery products, which are prepared at Pr' Čum are made without preservatives and additives, and are prepared using traditional methods using mainly homemade butter and other ingredients from their garden and orchards. They have a lot of experience in preparing and serving desserts for various sports and cultural shows, wedding and other celebrations. The farm is also included in the trademarks 'Grandma Jerca and Grandpa Jaka'.

PRODUCTS OFFERED:

- various potica (rolled cakes with fillings – walnut, poppy-seed, hazelnut, coconut, tarragon, chives, chocolates, carob) prepared in classic or banquet style;
- pork crackling potica;
- savoury pastries with various topping, ham roulades, poppy-seed rolls;
- fruit bread (also available without eggs, fat and sugar);
- fried sugared puff pastry – flancati
- a variety of strudels - apple, blackcurrant, cheese;
- 25 types of biscuit;
- various small cakes, sponges, biscuits, tarts, muffins and more;
- homemade bread (buckwheat, white, brown).

The above can also be prepared to order and served on trays (by choice) to enable easier serving. For products from the Pr' Čum farm, prior ordering is required. Products can be collected in person or delivery can be arranged to your event or celebration.

Namigi za aktivnosti in ogleda

- Vzpon na Blegoš (izhodišče Kopačnica)
- Italijanska kasarna na poti med Krnicami in Robidnico
- Termalni izvir v dolini Kopačnice (možnost kopanja in osvežitve)
- Izlet na Makovce (priporočamo izhodišče pri kmetiji Pr' Čum)
- Vzpon na Ermanovec (izhodišče Leskovica)

ZANIMIVOSTI:

Kot pravi stara povedka, naj bi do Krnic včasih segalo morje, v vasi pa naj bi živeli čolnarji, ki so s čolni prevažali ljudi. Še danes naj bi bila vidna navpična skala, ki je služila za privez čolnov, vendar jo lahko vidite le, če imate dovolj sreče in poguma, saj jo skrbno čuvajo modrasi.

V zelenih hostah Blegoša je živel velikan. Povsod, kamor je stopil se je pod njim udrila zemlja; zato je še dandanes okrog Blegoša toliko dolin... Kaj se je zgodilo z velikanom z Blegoša lahko izveste v knjigi Lojzeta Zupanca Kamniti most.

TIPS FOR ACTIVITIES AND TRIPS

- hike to Blegoš (start point from the village of Kopačnica)
- visit the Italian barracks on the path between the village of Krnice and Robidnica
- see the thermal spring in the Kopačnica valley (an opportunity for a refreshing dip)
- take a trip to Makovce (the recommended start point is from the Pr' Čum Farm)
- hike to Ermanovec (start point from the village of Leskovica)

Points of interest:

An old tale says that once the sea extended to the village of Krnice and people were transported by boat by boatmen who lived in the village. It is said that even today the vertical rock, which acted as a mooring for boats, is still visible but can only be seen by those with enough luck and courage, since it is guarded by vipers.

A giant lived in the green copse of Blegoš. Everywhere he stepped the earth beneath him gave way; this is why still today the area around Blegoš has so many valleys. More about what happened to the giant from Blegoš can be found in the book 'The Stone Bridge' by Lojze Zupanc.



Pr' Petelin

Kmetija

V Gorenjem Brdu najdete kmetijo Pr' Petelin. Na kmetiji se ukvarjajo s sirarstvom ter peko različnih vrst potic in peciva že od leta 1999. Vključeni so tudi v blagovno znamko Babica Jerca in Dedek Jaka.

PONUDBA:

- poltrdi sir Tinček;
- poltrdi sir Dimko;
- beli sir, bel sir z drobnjakom, bel sir s pečeno papriko;
- poltrdi sir s poprom, poltrdi sir z orehi;
- sir za žar;
- surovo maslo;
- skuta;
- kislo mleko;
- potice;
- piškoti.

Njihove izdelke lahko kupite na tržnicah v Ljubljani, v Domači vasi v Kranju, na Jesenicah ter v Škofji Loki, lahko pa se oglasite tudi na kmetiji, zaželeno je predhodna najava.



THE PR' PETELIN FARM

The Pr' Petelin Farm is found in Gorenje Brdo. The farm has been making cheese and baking different types of potica (a rolled cake with various fillings) and other bakery products since 1999. The farm is also included in the trademark 'Grandma Jerca and Grandpa Jaka'.

PRODUCTS OFFERED:

- semi-hard cheese - Tinček;
- semi-hard cheese - Dimko;
- white cheese, white cheese with chives, white cheese with roasted peppers;
- semi-hard cheese with pepper, semi-hard cheese with walnuts;
- cheese for grilling
- raw butter
- curd cheese
- sour milk
- potica (rolled cakes with various fillings)
- biscuits

Products from Pr' Petelin can be bought in the market in Ljubljana and in the Home-Village (Domača vas) in Kranj, Jesenice and in Škofja Loka. By prior arrangement, you can also visit the farm.

KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Pr' Petelin, Roman Bogataj, Gorenje Brdo 1, 4223 Poljane
T: 04 518 60 15, M: 041 353 699, E: rbogataj@gmail.com

Pr' Režen

Kmetija

V Gorenjem Brdu se nahaja tudi kmetija Pr' Režen. Na kmetiji se že od leta 1997 ukvarjajo z izdelavo rezancev, kasneje pa so tej dejavnosti pridružili še peko piškotov in kruha. Pri njih lahko dobite kar sedem različnih vrst kruha, različne vrste potic, piškotov in peciv, zavitkov ter krhke in vzhajane flancate, z veseljem se prilagodijo tudi vašim željam. Za razne slovesnosti vam sladke dobrote tudi pripravijo za postrežbo. Kmetija je vključena v blagovno znamko Babica Jerca in Dedek Jaka.

PONUDBA:

- različne vrste kruha;
- različne vrste potic;
- piškoti;
- peciva;
- krhki in vzhajani flancati;
- zavitki;
- domači rezanci.

Njihove izdelke lahko najdete na tržnicah v Kranju in Škofji Loki, domačih kotičkih trgovin Kmetijske zadruga Škofja Loka, po predhodnem naročilu pa tudi na domu.

THE PR' REŽEN FARM

The Pr' Režen Farm is also located in Gorenje Brdo. Since 1997 the farm has been producing various types of pasta and later the production of biscuits and bread was also introduced. Seven different types of bread can be bought at the farm along with various types of potica (a rolled cake with various fillings), biscuits, strudels, fried puff pastry flancati' and other bakery products. They are pleased to accommodate your wishes and make things to order. In addition, all products can be prepared for serving at various celebrations. The farm is also included in the trademark 'Grandma Jerca and Grandpa Jaka'.

PRODUCTS OFFERED:

- various types of bread and potica (a rolled cake with various fillings)
- biscuits
- pastries and other bakery products
- fried sugared puff pastry – flancati
- strudels
- homemade pasta

Products from Pr' Režen can be found at the markets in Kranj and Škofja Loka, the home-products corner in the Škofja Loka Farm Co-operative and upon prior arrangement also at the farm.



KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Pr' Režen, Francka in Matej Ržek, Gorenje Brdo 12, 4223 Poljane
M: 040 460 949, 040 672 858

Martinuc

Kmetija

V vasi Dolenja Ravan najdete kmetijo Martinuc. Na kmetiji se poleg kmetijskih dejavnosti že tradicionalno ukvarjajo tudi z žganjekuho. V zadnjih letih so svojo ponudbo razširili še z izdelavo likerjev, katerih posebnost je v tem, da v pripravo vključujejo tudi plodove in listje gozdnega drevja, med njihovimi izdelki pa najdete tudi različne sirupe, marmelade in želeje ter vloženo zelenjavo. Za svoje izdelke so dobili priznanja na ocenjevanju Dobrote slovenskih kmetij, ki jih podeljuje Kmetijsko gozdarska zbornica Slovenije, vključeni pa so tudi v blagovno znamko Babica Jerca in Dedek Jaka.

PONUDBA:

- tepkovo žganje;
- jerebikovec – žganje iz plodov jerebice;
- regratova grenčica;
- tepkovo žganje iz hrastovega soda;
- češnjavec s suhimi divjimi češnjami;
- bukov liker:
- gozdni liker – iz plodov rumenega dreva, črnega trna, jerebice, mokovca ...;
- glogov liker – iz cvetov in plodov gloga;
- travniški liker – iz cvetov marjetic, trobentic, regrata, plahčice, rmana ...;
- kisle kumarice;
- rdeča pesa;
- jušna zelenjava v soli;
- čemaž v oljčnem olju;
- gobe v kislu (jurčki, mešane, sirovke, štorovke)
- smrekov žele – žele iz smrekovih vršičkov;
- divja marmelada – plodovi lesnike, rumenega dreva, črnega trna ...;
- slivova marmelada;
- tepkova marmelada;
- regratov med;
- lesnika z bezgovim sirupom;
- bezgov sirup, regratov sirup.

THE MARTINUC FARM

The Martinuc Farm is situated in the village of Dolenja Ravan. Besides farming activities, it is also involved in the tradition of producing schnapps. In recent years, the range of farm products has expanded to include liqueurs, the speciality of which is that they are prepared using the fruit and leaves of forest trees. Besides schnapps and liqueurs, cordials, pickled vegetables, jams and jellies from the fruits of fruit and forest trees can also be purchased. The products have received special recognition in the review of the 'Treats from Slovenian Farms', which is awarded by the Farming and Forest Chamber of Slovenia. They are also included in the trademark 'Grandma Jerca and Grandpa Jaka'.

PRODUCTS OFFERED:

must pear schnapps; schnapps from the fruit of the mountain ash tree; dandelion bitters; must pear schnapps from oak barrels; cherry schnapps with dried wild cherries; beech tree liqueur; forest liqueurs – from the fruit of the yellow dogwood, blackthorn, mountain ash and whitebeam trees, and more; hawthorn liqueur – from the flowers and fruit of the hawthorn; meadow liqueurs – from the flowers of daisies, primrose, dandelion, Lady's Mantle, yarrow and more; pickled gherkins; beetroot; vegetables in salt wild garlic in olive oil; mushrooms in vinegar; pine tree jelly – jelly from young pine tree shoots; wild jams – from the fruits of the crab apple, yellow dogwood, blackthorn trees and more; plum jam, pear jam; dandelion honey; crab apple and elderflower cordial; elderflower cordial, dandelion cordial



KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Martinuc, Milena in Franc Miklavčič, Dolenja Ravan 2, 4223 Poljane
T: 04 510 91 29, M: 041 613 870, E: milenamikla@gmail.com

Zamuda

Kmetija

Zamudova kmetija leži v Dolenčicah, na sončni strani Starega in Mladege vrha, ob cesti, ki vodi tudi na Blegoš. Na sicer živinorejski kmetiji imajo tudi manjši travniški sadovnjak in prav ta je botroval odločitvi, da na kmetiji registrirajo dodatno dejavnost, to je pridelava sadja, ki pa so jo zaradi njegove sezonskega značaja dopolnili še s peko kruha in peciva na tradicionalen način. Posebnost med ponudbo Zamudove kmetije je potica z nadevom iz suhih hrušk, ki v enem izdelku združuje okuse sadnega in pekarskega programa. Kmetija je vključena v blagovno znamko Babica Jerca in Dedek Jaka, izdelke pa tržijo tudi pod blagovno znamko Zamuda.

Svoje delo, znanje in navdušenje nad podeželjem lastnika kmetije rada pokažeta in delita tudi z drugimi. Tako se lahko napovedane skupine dogovorijo za ogled kmetije in degustacije, v okviru naravoslovnih dni pa življenje in delo na kmetiji lahko spoznavajo vrtčevske in osnovnošolske skupine.

PONUDBA:

- različne vrste kruha, potic, piškotov in peciv;
- mlinci iz krušne peči, rezanci;
- marmelade in suho sadje;
- izvedba naravoslovnih dni s tematiko pridelave sadja ali peke kruha;
- tečajji peke;
- ogledi kmetije in degustacije za organizirane skupine.

Izdelke kmetije Zamuda lahko kupite na kmetiji (priporočljiva je najava), v domačih kotičkih trgovin Kmetijsko gozdarske zadruga Škofja Loka, v trgovini Biomax na Tržnici Koseze v Ljubljani ter na prodajnih mestih Kmetije - sirarne Bogataj iz Gorenje vasi.



THE ZAMUDA FARM

The Zamuda Farm lies in Dolenčice, on the sunny side of two hills Stari and Mladi vrh, beside the road which also leads to the peak of Blegoš. The farm's main activity is cattle breeding. However, it also has a small orchard, which led to the decision that the farm should use its fruit to produce fruit products. As this is seasonal, the farm's income is supplemented by baking bread and cakes using traditional methods. The speciality among the products on offer at the Zamuda farm is the potica (a rolled filled cake) with a dried pear filling which combines the taste of fruit and baking into one product. The farm is also included in the trademarks 'Grandma Jerca and Grandpa Jaka' and its products are also sold under the trademark 'Zamuda'. The owners of the farm like to show their work, knowledge and enthusiasm for the countryside and to share this with others. By prior arrangement, groups can visit to tour the farm and for tastings. Nursery school and primary school children can get acquainted with work and life on the farm by way of natural-science days.

PRODUCTS OFFERED:

various types of bread, potica (rolled filled cakes), biscuits and other bakery products; thin dried flat bread mlinci from the bread-oven, pasta; jam and dried-fruit; arrangement of natural-science days with thematic activities including baking bread and producing fruit products; bakery courses; tours of the farm and tastings for organised groups

Products from the Zamuda farm can be bought at the farm (prior arrangement is recommended), in the homemade-product corner in the Škofja Loka Forest Co-operative shop, the Biomax shop at the Koseze market in Ljubljana and in the sales outlets of the Bogataj Farm - Dairy from the village of Gorenja vas.

Andrejon

Kmetija odprtih vrat in sirarna

Kmetija Andrejon leži na nadmorski višini 950 metrov v Gorenji Žetini; prav tam, kjer je Ivan Tavčar občudoval in užival cvetje v jeseni. Lepa in sončna lega kmetije omogoča pridelavo kvalitetnih in zdravih pridelkov, ki jih z veseljem ponudijo obiskovalcem. V hlevu redijo tudi živino, zato je vse meso, ki ga ponudijo gostom domače, kvalitetno, naravno in zdravo. Iz domačega mleka izdelujejo tudi mlečne izdelke, poznani so predvsem po zorenem siru Žetinc ter skuti, v manjših količinah pa izdelujejo tudi maslo in mlade sire.

Geslo kmetije Andrejon se glasi:

»Pri nas se narava živi in uživa.«

PONUDBA:

- kmetija odprtih vrat;
- mlečni izdelki.

Nakup izdelkov je mogoč na kmetiji, zaželeno je predhodno naročilo.

THE ANDREJON WORKING FARM AND CHEESE DAIRY

The Andrejon Farm lies at an altitude of 950m in the village of Gorenja Žetina. It was here where Ivan Tavčar, the renowned Slovene writer, lawyer and politician, admired and enjoyed the autumn flora. The idyllic sunny position of the farm enables the production of top-quality, healthy products which are available for visitors. Cattle are also reared in the barn therefore all the meat offered to guests is of high quality, natural and healthy. Home-produced milk is used to make dairy products, the best known being the mature Žetinc cheese and curd cheese. Butter and young cheese are also produced in smaller quantities.

ON OFFER:

- working farm;
- dairy products.

Upon prior arrangement, products may be purchased on the farm.



KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Zamuda, Majda in Zvone Možina, Dolenčice 9, 4223 Poljane, T: 04 518 81 33, M: 031 641 480, 041 350 280, E: majda.mozina@gmail.com, zvone.mozina@gmail.com, W: <http://zamuda.si>

KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Andrejon, Družina Vodnik, Gorenja Žetina 11, 4223 Poljane, T: 04 518 81 74, M: 051 389 108, E: anka.vodnik@gmail.com, W: www.freeweb.si/ol.net/mvodnik6

Namigi za aktivnosti in ogleda

- **Vzpon na Blegoš** (izhodišče Gorenja Žetina)
- **Spominska soba in kip slikarja Antona Ažbe v Dolenčicah**, Dolenčice 2, 05 995 50 81, 041 685 948, info@priazbetudoma.si
- **Pot na Malenski vrh** (na Goro)
- **Ogled prodajno razstavne galerije in delavnice lesostrugarja Stanislava Lamovška**, Dolenčice 1a, 031 580 827, stanislav.lamovsek@gmail.com
- **Vzpon na Stari vrh in Mladi vrh**
- **Slatuški slapovi** (na poti iz Javorij proti Gorenji Žetini)

ZANIMIVOSTI:

Anton Ažbe (1862 – 1905), slovenski slikar, se je rodil v Dolenčicah. Med letoma 1898 in 1901 je inel v Munchnu slikarsko šolo, ki so jo med drugimi obiskovali tudi slovenski impresionisti. Njegova najbolj znana slika je ženski portret Zamorka, ki je na ogled v Narodni galeriji v Ljubljani.

TIPS FOR ACTIVITIES AND TRIPS

- hike to the peak of Blegoš (start point from the village of Gorenja Žetina)
- memorial room and statue of the painter Anton Ažbe in Dolenčice - Dolenčice 2, 05 995 50 81, 041 685 948, info@priazbetudoma.si
- Path to Malenski vrh (Paths to Gora)
- Visit the sales exhibition gallery and workshop of the wood turner Stanislav Lamovsek - Dolenčice 1a, 031 580 827, stanislav.lamovsek@gmail.com
- Hike to Stari vrh and Mladi vrh
- See the seven Slatuški waterfalls (on the path from Javorje towards Gorenja Žetina)

Points of interest:

The village of Dolenčice was once also called 'little heaven' since wheat would grow there but elsewhere, higher than the village, it would not.

The Slovene painter, Anton Ažbe (1862 – 1905), was born in Dolenčice. Between 1898 and 1901 he had a painting school in Munich which was visited by, among others, Slovene impressionist painters. His best known painting is the portrait 'A Negress', which is on view in the National Gallery in Ljubljana.



Šifrar

Ribogojnica

Ribogojnica Šifrar je majhna ribogojnica v Poljanski dolini, ki obratuje od leta 1974 ter tako predstavlja eno prvih zasebnih ribogojnic v Sloveniji. Napaja se iz studenca in potoka Hotoveljščica. V ribogojnici se ukvarjajo z vzrejo kalifornijskih postrvi (šarenk). V skrbi za kvaliteto in zadovoljstvo kupcev vse ribe prodajajo očiščene. Prodaja postrvi poteka na domu. Hišna specialiteta so dimljene postrvi, ki so pripravljene po skrbno premišljeni recepturi in začinjene z izbranimi začimbami in zelišči.

PONUDBA:

- sveže in dimljene postrvi.

Postrvi lahko dobite v ribogojnici po predhodnem naročilu od ponedeljka do sobote dopoldne.

THE ŠIFRAR FISH FARM

The Šifrar Fish Farm is a small farm in the Poljane valley which has been operating since 1974, making it one of the first private fish farms in Slovenia. It is fed by the Hotoveljščica spring and stream. The fish farm specialises in breeding Californian trout. In order to ensure that all fish are top-quality and purchasers are satisfied, all fish are sold ready-cleaned. Fish are sold direct from the farm. The house speciality is smoked trout, prepared using a well thought out recipe and seasoned with chosen spices and herbs.

PRODUCTS OFFERED:

- fresh and smoked trout



KONTAKTNI PODATKI / CONTACT DETAILS

Ribogojnica Šifrar, Ana Šifrar, Hotovlja 46, 4223 Poljane nad Škofjo Loko
T: 04 518 54 13, E: sifrar.primoz@gmail.com, W: www.ribogojnica-sifrar.com

Brdarjeva kmetija leži na samem, sredi travnikov, v vasi Vinharje. Na kmetiji vam po predhodni najavi ponujajo nedeljska kosila, pri njih lahko organizirate tudi vaše praznovanje, saj imajo na voljo jedilnico s 60 sedeži. Pohvalijo se lahko s širokim naborom doma pridelane hrane (mleko, maslo, skuta, meso in mesni izdelki, zelenjava), od leta 2008 pa ima kmetija tudi certifikat ekološke kmetije, tako da so njihove dobrote ekološko pridelane in predelane. Gostje lahko na kmetiji tudi prespijo v sobah ali apartmajih, organizirajo pa tudi naravoslovne taborne za otroke.

PONUDBA:

- nedeljska kosila;
- nočitev z zajtrkom ali polpenzion;
- naravoslovni tabori za otroke.
- Specialitete: visoška pečenka, ješprenjeva rižota, slani ali sladki štruklji, krhki flancati, pečenice in krvavice z zeljem, ajdovi žganci, mesni narezki.

Goste sprejemajo po predhodnem naročilu.

THE LJUBICA TOURIST FARM

The Brdar Farm lies on its own, surrounded by meadows in the village of Vinharje. By prior arrangement the farm offers Sunday lunches as well as organising and catering for various celebrations in the 60-seat dining room. It is renowned for the wide choice of home-produced food (milk, butter, curd cheese, meat and meat products, vegetables) and since 2008 the farm has held an Organic Farming Certificate, confirming its products are organically grown and produced. Guests may also sleep at the farm in rooms or apartments and additionally nature camps for children can be arranged.

ON OFFER:

- Sunday lunches;
- Bed and breakfast or Half Board accommodation
- Nature camps for children

Specialities: Visoška roast pork, barley risotto, sweet or savoury dumplings, fried sugared puff pastries 'flancati', sausages and black pudding with cabbage, buckwheat mush 'zganci', cold-meat plates.

Prior reservations are required.



Namigi za aktivnosti in ogleda

- Pohod na Bukov vrh do cerkve sv. Sobote
- Pohod do cerkve sv. Urbana nad Gorenjo Dobravo
- Oglede Kulturnega centra slikarjev Šubic v Poljanah Poljane nad Škofjo Loko 70, 059 250 549, 031 394 751, info@subicevahisa.si
- Oglede Tavčarjevega dvorca na Visokem pri Poljanah in sprehod po Gozdni učni poti Visoko
- Pohod na Pasjo Ravan

ZANIMIVOSTI:

Vinharje so bile včasih znane tudi pod imenom »žitnica Poljske doline«.

Stari Poljanci pripovedujejo, da je bilo nekoč v Poljanah jezero. V jezeru je živel povodni mož, ki je pastirjem kradel ovce in jih žrl s kostmi in runom vred. Poljanci so razmišljali in razmišljali, kako bi se znebili sluzavega povodnjaka, a si niso nič pametnega izmislili. Tisti čas se je v Poljane preselil Žirovec in se širokoustil, da lahko on prežene povodnega moža ... Kaj se je zgodilo s Povodnim možem v Poljanah, si lahko preberete v knjigi Lojzeta Zupanca Kamniti most.

Pasja ravan je gora v Poljski dolini. Na njenih senožetih so se nekoč pasle ovce, ki jih je gozdni škrt začaral v pse. Poljanci trde, da ima gora od tod tudi svoje ime. Tudi to zgodbo si lahko preberete v knjigi Kamniti most.

TIPS FOR ACTIVITIES AND TRIPS

- walk to the peak of Bukov vrh and the church of St. Saturday
- walk to St. Urban's church above Gorenja Dobrava
- visit the Cultural Centre of the artist Šubic in Poljane, Poljane nad Škofjo Loko 70, 059 250 549, 031 394 751, info@subicevahisa.si
- visit Tavčar Manor in Visoko pri Poljanah and take a walk through the Visoko Forest Nature Trail
- walk to the Pasja Ravan mountain

Points of interest:

The village of Vinharje was once known by the name 'The Poljane Valley Granary'.

According to tales from older folk from Poljane, there was once a lake in Poljane. A Triton who lived in the lake stole sheep from the herdsmen and devoured them whole including bones and fleece. The locals thought and thought some more, how they could get rid of the slimy Triton, but they were unable to think up anything clever. At this time, a man from Žiri moved to Poljane and bragged that he could make the Triton leave ...

More about what happened to the Triton from Poljane can be read in the book 'The Stone Bridge' by Lojze Zupanc.

Pasja ravan is a mountain in the Poljane valley. Sheep once grazed on its pastures which the forest elf magically turned into dogs. Locals from Poljane confirm that this is how the mountain got its name. More about this story can also be read in the book 'The Stone Bridge'.



KONTAKTNI PODATKI / CONTACT DETAILS

Turistična kmetija Ljubica, Ljubica in Miloš Stanonik, Vinharje 10, 4223 Poljane, T: 04 510 73 50, M: 041 676 703, E: ljubicastanonik@gmail.com, www.turisticna-kmetija-ljubica.si

Na kmetiji Lojz na Fužinah so se s pridelavo in predelavo sadja ter zelenjave aktivneje začeli ukvarjati leta 2005. Ukvarjajo se predvsem s pridelavo in predelavo zelja in repe, svojo ponudbo pa so razširili še s svežo zelenjavo v soli in suho zelenjavo v soli, ki jo tržijo pod blagovno znamko Kašča. Pri pripravi kot konzervans uporabljajo samo sol iz sečoveljskih solin, ki jo uporabljajo tudi pri kisanju zelja in repe. Svoje pridelke gojijo na čim bolj naraven način, pri čemer uporabljajo le minimalno količino gnojil in škropiv.

PONUDBA:

- kislo zelje;
- kisla repa;
- kisle zeljnate glave;
- naravna zelnica;
- sveža zelenjava v soli;
- suha zelenjava v soli.

Njihove izdelke lahko kupite na domu, v domačih koticčkih trgovin Kmetijsko gozdarske zadruga Škofja Loka ter v nekaterih prodajalnah na Škofjeloškem in v okolici.

THE LOJZ FARM

The Lojz Farm in Fužine has been producing and processing fruit and vegetables since 2005. Whilst its main speciality is producing cabbage and turnips, its range has also expanded to also include fresh and dried vegetables in salt which are sold under the trademark Kašča. Vegetables are prepared using only salt from the Sečovlje salt pans as a preservative and it is also used for pickling cabbage and turnips. Products are grown using the most natural methods possible, using minimal quantities of fertiliser and pesticides.

PRODUCTS OFFERED:

- sauerkraut;
- pickled turnips;
- pickled heads of cabbage;
- natural cabbage water;
- fresh vegetables in salt;
- dried vegetables in salt.

Products can be bought from the farm, in the homemade-product corner of the KGZ Škofja Loka shops and in other selected shops in Škofja Loka and the surroundings.



KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Lojz, Igor Bogataj, Fužine 10, 4224 Gorenja vas, T: 04 519 19 25,
M: 041 414 702, 041 436 702, E: info@kmetijalojz.com, W: www.kmetijalojz.com

Kmetija Lužar se nahaja v vasi Kladje v Poljanski dolini. Ukvarjajo se s peko kruha in piškotov ter izdelavo testenin na tradicionalen način. Z dopolnilno dejavnostjo so se pričeli ukvarjati leta 2009. Za njihove izdelke je značilno, da za njihovo pripravo uporabljajo večinoma sestavine, ki jih lahko dobijo v domačem kraju in na okoliških kmetijah – izdelki imajo zaradi domačih jajc, domače marmelade, surovega masla, kisle smetane, medu in orehov tako še posebej dober okus.

PONUDBA:

- domači strojno in ročno rezani jušni rezanci (široki pirini, pšenični in polnozrnat rezanci);
- kruh iz krušne peči (polbeli, črni, rženi, s semeni);
- piškoti različnih vrst;
- potice in peciva.

Njihove izdelke lahko po predhodnem dogovoru kupite na kmetiji, najdete pa jih tudi na ekološki tržnici v Škofji Loki, v domačih koticčkih trgovin Kmetijsko gozdarske zadruga Škofja Loka ter v nekaterih drugih trgovinah.

THE LUŽAR FARM

The Lužar Farm is situated in the village of Kladje in the Poljane Valley. In addition to farming, it has been baking bread and biscuits and producing pasta, using traditional methods, since 2009. The speciality of the products is that they are prepared using mainly ingredients which can be bought from the farms in the surrounding areas and therefore the products – fresh farm eggs, homemade jams, unpasteurised butter, sour cream, honey and walnuts - have an especially good flavour.

PRODUCTS OFFERED:

- homemade and hand-produced pasta (spelt, wholemeal, wheat tagliatelle);
- bread from the baker's oven (half-white, brown, rye, with seeds);
- a range of biscuits;
- potica (rolled filled cakes) and other bakery products.

Upon prior arrangement, products can be bought at the farm. They can also be found at the organic market in Škofja Loka, in the home-made product corner in the Farmers and Forest Co-operative shop in Škofja Loka and in selected other stores.



KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Lužar, Majda Hladnik, Kladje 18, 4224 Gorenja vas,
M: 051 410 116, E: gasper.kladje@gmail.com, W: www.kmetija-luzar.si

Namigi za aktivnosti in ogleda

- Oglede utrdb Rupnikove linije
- Po zanimivostih v okolici vas bo vodila Pot z razgledom, ki jo je pripravilo Društvo podeželja Kladje (več informacij dobite na Kmetiji Lojz ali Kmetiji Lužar).

ZANIMIVOSTI:

Vas Fužine je dobila ime po aktivnosti kopanja rude in predelovanja železa.

Podzemna slemenska utrdba Hrastov grič je ena večjih podzemnih utrdb obrambnega sistema Rupnikove linije. Od vhoda do treh pehntnih še nedokončanih bojnih blokov vodijo podzemne galerije v skupni dolžini 700 m, v katerih so bili narejeni izkopi in jaški s stopniščem. Vstop v utrdbo je možen samo v spremstvu vodiča.

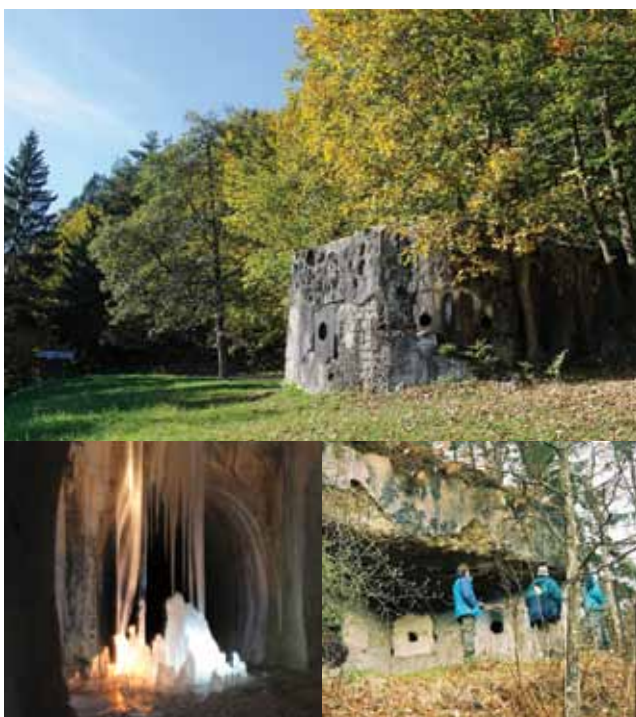
TIPS FOR ACTIVITIES AND TRIPS

- visit the fortifications on the Rupnik Line
- The Path with a View, prepared by the Kladje Countryside Association, leads to the sights of interest in the surroundings (more information can be obtained at the Lojz Farm or the Lužar Farm)

Points of interest:

The village of Fužine, meaning iron foundry, was named after the village's activities of digging iron ore and producing iron.

The underground ridge fort Hrastov grič is one of the largest underground fort defence systems of the Rupnik Line. An underground gallery leads from the entrance to the three infantry blocks of the unfinished battle blocks. It has a total length of 700m and there are excavations and ditches with steps. Entry to the fort is possible only when accompanied by a guide.



Pr' Šupc

Kmetija

Kmetija Pr' Šupc se nahaja na Hotavljah. Poglavitna dejavnost na kmetiji je reja govedi in pridelava mleka, v zadnjem času pa so se pričeli ukvarjati še s pridelavo in predelavo zelenjave. Na kmetiji Pr' Šupc se trudijo, da je vsa njihova dejavnost prijazna do človeka in narave, kar se odraža v kakovostnih pridelkih.

O dolgi tradiciji kmetije priča letnica 1823, ki je izrezljana v notranjosti hiše, ob njej pa raste tudi več kot sto let stara vinska trta.

PONUDBA:

- dnevno sveže mleko;
- sezonska zelenjava;
- več vrst suhe zelenjave, jušne zelenjave;
- suh paradižnik v oljčnem olju;
- ozimnice.

THE PR' ŠUPC FARM

The Pr' Šupc Farm is situated in Hotavljah. The main activity on the farm is the rearing of cattle and milk production. Lately it has also begun to grow and produce vegetables. On the Pr' Šupc farm they endeavour to ensure that all their activities are friendly to both humans and nature and this is reflected in the quality of their products.

The long tradition of farming dates back to 1823, which is shown carved into the interior of the house. Additionally a vine, more than one hundred years old, grows next to the house.

PRODUCTS OFFERED:

- fresh milk daily;
- seasonal vegetables;
- various dried vegetables, vegetable stock;
- dried tomatoes in olive oil;
- vegetables for winter storage



KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Pr' Šupc, Petra Potočnik, Hotavljah 9, 4224 Gorenja vas
M: 041 245 219, E: petra.hotavlje@gmail.com, W: www.kmetija-supc.si

Na kmetiji Matic na Hotavljah se ukvarjajo s predelavo sadja, proizvodnjo sadnih sokov, jabolčnega kisa, suhega sadja in žganih pijač po tradicionalnih in naravnih metodah. Sodobna oprema v predelavi zagotavlja kakovost, izbor in naravna predelava sadja starih sort pa omogoča, da vam lahko ponudijo darove narave v kar najbolj pristni obliki, brez konzervansov. Kmetijo, predelavo in prešanje sadja radi pokažejo tudi vrtčevskim in šolskim skupinam, izletnikom in drugim, ki jih to področje zanima, po naročilu pripravijo pa vam tudi degustacijo.

PONUDBA:

- naravni sokovi iz jabolk, hrušk, grozdja;
- jabolčni kis;
- suho sadje;
- žganje (sadjevec, kuminovec, borovničovec, orehovec, sadjevec z medom, slivovka);
- jabolčno vino;
- Adam Cider.

Njihove izdelke lahko kupite na kmetiji, v trgovinah KGZ Škofja Loka, v prodajalni Štacunca v Bitnjah ter v nekaterih specializiranih trgovinah v Ljubljani in Kranju.

THE MATIC FARM

The Matic Farm in Hotavlje produces fruit, fruit juices, apple vinegar, dried fruit and schnapps using traditional and natural methods. The modern equipment used in production ensures the quality selection and natural processing of traditional types of fruit, thus offering nature's gifts in their most genuine form, without preservatives. The owners like to show nursery school and school children, day trippers and others interested in this field, their methods of farming, production and fruit processing. Tastings can also be arranged by prior agreement.

PRODUCTS OFFERED:

- natural apples, pear and grape juices;
- apple vinegar;
- dried fruit;
- schnapps (fruit liqueur, cumin brandy, blueberry schnapps, walnut schapps, fruit liqueur with honey, plum brandy);
- apple wine
- Adam cider

Products may be purchased at the farm, in the KGZ Škofja Loka shops, in the Štacunca shop in Bitnje and in selected specialised shops in Ljubljana and Kranj.



KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Matic, Danilo Jezeršek, Hotavlje 3, 4224 Gorenja vas, T: 04 518 13 62, M: 041 424 789, 041 481 433, E: 1825@kmetija-matic.com, W: www.kmetija-matic.com

Na kmetiji pr' Zink v Čabračah pripravljajo različne alkoholne pijače že od leta 2000 dalje. Najbolj znani so po domačem kvasnem pivu Gamsar 'spod Blegoša, v ponudbi pa najdete tudi druge pijače. Za Blisky so prejeli tudi znak kakovosti Dobrote slovenskih kmetij. Na kmetiji vas tudi postrežejo, po predhodni najavi pa lahko priskrbijo tudi kaj za pod zob.

PONUDBA:

- Domače kvasno pivo Gamsar
- Blisky
- Pšenična vodka

THE PR' ZINK FARM

The Pr' Zink Farm in the village of Čabrače has been preparing various alcoholic drinks since the year 2000. It is most known for the homemade yeast beer Gamsar spod Blegoša (Gamsar from beneath Blegoš) - other drinks are also available. The farm received the mark of quality - Slovene Farmers Treats - for its barley schnapps Blisky. Drinks can also be served and enjoyed at the farm and upon prior arrangement, food can also be prepared.

PRODUCTS OFFERED:

- Homemade yeast beer - Gamsar
- Barley schnapps - Blisky
- Wheat vodka



KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija pr' Zink, Miha Primožič, Čabrače 4a, 4224 Gorenja vas, M: 040 721 468, 031 790 022, E: miha.primozic4@gmail.com

Pekarna

Gorenja vas

Pekarna Gorenja vas deluje od leta 1991, kruh pa pripravljajo po stari, klasični metodi, brez umetnih dodatkov in barvil, zato le-ta ostaja svež dlje časa in se ne drobi.

Pekarna se nahaja v središču Gorenje vasi, njihove izdelke pa najdete tudi na tržnici v Škofji Loki ter v nekaterih trgovinah v Poljanski dolini, Škofji Loki in okolici.

PONUDBA:

- kruh in pekarsko pecivo.

DELOVNI ČAS:

Vsak delavnik: 7.00–14.30

Sobota: 7.00–11.00

THE GORENJA VAS BAKERY

The Gorenja vas Bakery has been operating since 1991. Bread is prepared using traditional, classic methods, without artificial additives and colours meaning it stays fresher for longer and doesn't crumble. The bakery is located in the centre of the village of Gorenja vas. Additionally products can be found at the market in Škofja Loka and in selected shops in the Poljane valley, Škofja Loka and the surroundings.

PRODUCTS OFFERED:

- bread and other bakery products

Opening hours:

Monday – Friday: 07.00 -14.30

Saturday: 07.00-11.00



KONTAKTNI PODATKI / CONTACT DETAILS

Pekarna Gorenja vas, Peter Oblak, Gasilska ulica 1, 4224 Gorenja vas
T: 04 518 00 30, M: 041 383 987, E: oblak.pgv@siol.net

Pri Pustotniku

Kmetija

Na Kmetiji pri Pustotniku, ki se nahaja v osrčju Poljanske doline, točneje v Gorenji vasi, se poleg živinoreje že več kot dve desetletji ukvarjajo tudi s sirarstvom. Žuža in Milan Brencce sta bila tista, ki sta leta 1988 v preprosti majhni sirarnici začela s predelovanjem doma pridelanega mleka in tako ponovno obudila obrt, ki se je tu pojavljala že pred več stoletji. Z znanjem, ki sta si ga nabirala v tujini ter predvsem z veliko željo in vnemo do dela, sta tako začela s tradicijo, ki se po četrtsotletju še vedno nadaljuje ... Danes sirarna Pustotnik poleg kravjega mleka predeluje tudi kozje in ovčje mleko z okoliških kmetij in tako svojim kupcem ponuja široko paleto že več kot sedemdesetih različnih izdelkov iz kravjega, kozjega in ovčjega mleka. V letu 2013 je na kmetiji svoja vrata odprla Sirnica Pustotnik - center sirarstva in kulinarike.

PONUDBA:

- mleko in mlečni napitki iz kravjega, kozjega in ovčjega mleka
- sveži izdelki iz vseh treh vrst mleka
- kravji, kozji in ovčji zorjeni siri:

Ponudba Sirnice Pustotnik - centra sirarstva in kulinarike:

- degustacije in kulinarični večeri;
- delavnice;
- izobraževanja in predavanja.

ODPIRALNI ČAS SIRNICE:

pon – pet: 8.00–17.00, sob: 8.00–15.00, ned: zaprto

Vsa prodajna mesta Kmetije Pustotnik poiščite na spletni strani.



KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Pustotnik, Poljanska cesta 19, 4224 Gorenja vas
T: 04 510 73 10, E: info@kmetijapustotnik.si, W: www.kmetijapustotnik.si

THE PRI PUSTOTNIKU FARM

The Pri Pustotniku farm is located in the heart of the Poljane valley in the village of Gorenja vas. Besides rearing cattle, the farm has been involved in cheese-making for more than two decades. The owners, Žuža and Milan Brencce, began producing in a small simple dairy at home and in doing so revived the craft which had once been here more than a century ago. With the knowledge that they acquired from abroad, and above all with great desire and enthusiasm, they began the tradition which almost a quarter of a century later still continues.

Today, besides producing their own cow's milk, the Pustotnik dairy also produces goat's and sheep milk from surrounding farms and therefore offers buyers a wide choice of more than 70 different products from cow's, goat and sheep milk. In 2013 the farm opened the Pustotnik Dairy – a cheese-making and culinary centre.

PRODUCTS OFFERED:

milk and other cow, goat and sheep dairy products: fresh products from all three types of milk: cow's, goat's and sheep mature cheeses; Offered at the Pustotnik Dairy – Cheese-making and Culinary Centre: tastings and culinary evenings; workshops; education and lectures

Dairy Opening Hours: Monday – Friday: 8.00–17.00 Saturday: 8.00–15.00 Sunday: closed; All the locations selling products from the Pustotnik farm, can be found on their official website.

Kmetija Žunar leži v Škofjeloškem hribovju, na nadmorski višini 900 m, v vasi Stara Oselica.

Z mesarstvom se ukvarja že drugi rod v družini, z aktivnejšo domačo predelavo pa so pričeli v letu 1997. Prisegajo na tradicionalno predelavo mesnih izdelkov, vse izdelke predelujejo brez dodajanja vode, solijo jih v slanici, prekajujejo pa v klasičnih komorah na suha bukova drva, kar da mesnim izdelkom pristen okus. Svoje izdelke prodajajo pod blagovno znamko Kmetija Žunar

PONUDBA:

- Domače salame
- Klobase
- Suho meso
- Prekajena zaseka
- Ocvirki
- Poltrajne salame
- Hrenovke
- Sveže svinjsko in goveje meso
- Meso iz žar programa

Njihove izdelke lahko kupite v mesnici v Cerknem ter v Stari oselici, najdete pa jih tudi na tržnici v Škofji Loki in v Kranju, trgovinah KGZ Škofja Loka, M Sora Žiri in KZ Medvode.

THE ŽUNAR FARM

The Žunar Farm lies in the Škofja Loka hills at an altitude of 900m in the village of Stara Oselica. The production of meat is being continued by the second generation of the family, who more actively started production in 1997. The family maintains the traditional method of preparing meat products. None of the products contain added water, but are salted in brine and smoked in a classic chamber on dry beech wood in order to give the meat products a genuine flavour. Products from the Žunar farm are sold under the trademark Kmetija Žunar.

PRODUCTS OFFERED:

- homemade salami;
- sausages;
- dried meat;
- smoked minced lard;
- pork scratchings;
- semi-preserved salami;
- frankfurters.

Products can be purchased from the butchers in Cerkno and Stara Oselica as well as at the markets in Škofja Loka and Kranj, KGZ Škofja Loka shops, M Sora in Žiri and KZ Medvode.



Namigi za aktivnosti in ogleda

- **Pohod na Ermanovec** (izhodišče Stara Oselica)
- **Ogled utrdb Rupnikove linije** (Turizem Škofja Loka, 04 517 06 00, info@skofja-loka.com)
- **Gorenja vas – vodnjak Ljubezni v času murenčkov na trgu Ivana Regna** (delo akademskega kiparja Metoda Frlica, Neškova brv)
- **Ogled Galerije Krvina**, Poljanska cesta 7, Gorenja vas, 04 510 73 00, 031 726 096
- **Ogled Fotomuzeja Vlastja** Trata 9, Gorenja vas, 04 519 18 64, 04 512 23 59 (Fridays from 15.00 – 18.00 or by prior arrangement)
- **Vzpon na Blegoš** (izhodišče Čabrače, Hotavlje, Suša)
- **Vzpon do cerkve sv. Jedrta v Čabračah, ki je lepa razgledna točka**
- **Vzpon na Slajko** (izhodišče Hotavlje)

ZANIMIVOSTI:

Ob zahodni strani Stare Oselice poteka razvodnica, ki loči Jadransko in Črnomoško povodje.

22. maja 1901 je zaradi otroške igre z ognjem pogorela skoraj celotna Gorenja vas, saj se je ogenj zaradi močnega vetra in slamnatih streh zelo hitro razširil po vasi. Vaščani so vas družno hitro obnovili.

TIPS FOR ACTIVITIES AND TRIPS

- Walk to Ermanovec (start point Stara Oselica)
- Visit the fortifications of the Rupnik Line (Turizem Škofja Loka, 04 517 06 00, info@skofja-loka.com)
- Gorenja vas – the fountain 'Love in the Time of Crickets' in the Ivan Regen Square (the work of the academic sculptor Metod Frlic), Neškova brv
- Visit the Krvina Gallery, Poljanska cesta 7, Gorenja vas, 04 510 73 00, 031 726 096
- Visit the Vlastja Photomuseum, Trata 9, Gorenja vas, 04 519 18 64, 04 512 23 59 (Fridays from 15.00 – 18.00 or by prior arrangement)
- Hike to the peak of Blegoš (start points from the villages of Čabrače, Hotavlje or Suša)
- Hike to the St. Jedrt church in Čabrače, which offers great views
- Hike to Slajka (start point from Hotavlje)

Points of interest:

A boundary runs along the western side of Stara Oselica forming a basin which separates the Adriatic and Black sea.

On the 22nd May 1901 almost the entire village of Gorenja vas burnt to the ground as a result of a child playing with fire. Due to the strong wind and straw roofs the fire spread very quickly through the village. However, the villagers united and the village was quickly rebuilt and restored.

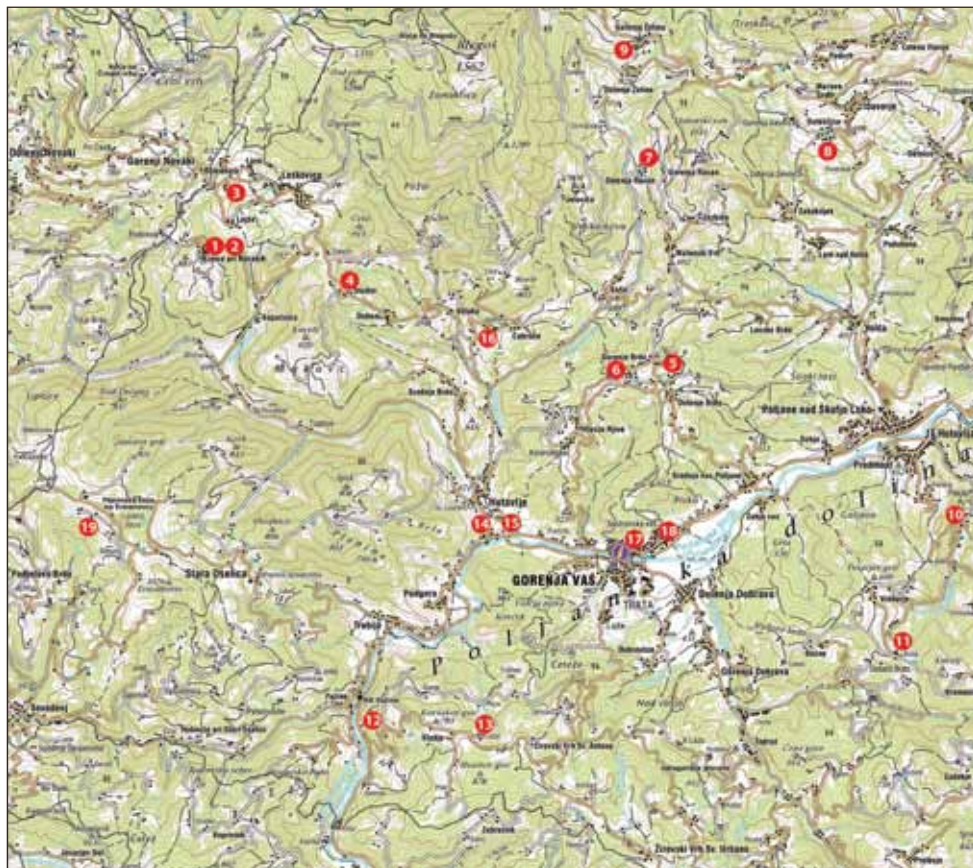


KONTAKTNI PODATKI / CONTACT DETAILS

Kmetija Žunar, Jereb Jožef, Stara Oselica 61a, 4225 Sovodenj
T: 04 510 80 90, M: 041 482 531, E: kmetija.zunar@siol.net

Pot poljanskih dobrot

Namigi za aktivnosti in ogleda



- 1 Biološko-dinamična kmetija Pr' Rejcu
- 2 Kmetija Pr' Dimšarji
- 3 Domačija na Polud
- 4 Kmetija Pr' Čum
- 5 Kmetija Pr' Petelin
- 6 Kmetija Pr' Režen
- 7 Kmetija Martinuc

- 8 Kmetija Zamuda
- 9 Kmetija odprtih vrat in sirarna Andrejon
- 10 Ribogojnica Šifrar
- 11 Turistična kmetija Ljubica
- 12 Kmetija Lojz
- 13 Kmetija Lužar
- 14 Kmetija pr Šupc

- 15 Kmetija Matic
- 16 Kmetija pr Zink
- 17 Pekarna Gorenja vas
- 18 Kmetija pri Pustotniku
- 19 Kmetija Žunar

Poleg izpostavljenih aktivnosti in zanimivosti so vam na voljo številne kolesarske, pohodne in sprehajalne poti, organiziramo pa vam tudi poldnevni ali celodnevni izlet po vaših željah.

Vabimo vas, da zanimivosti in lepote Poljanske doline odkrijete in okusite še sami, pri raziskovanju pa vam bodo zagotovo z veseljem na pomoč priskočili tudi prijazni domačini.

TRADICIONALNE TRŽNICE NA LOŠKEM

TRŽNICA KMETIJSKIH PRIDELKOV IN IZDELKOV

(od marca do decembra)

Škofja Loka, Mestni trg

vsaka prva sobota v mesecu dopoldne (8.00 – 12.00)

Gorenja vas, Vaški trg

vsaka druga sobota v mesecu dopoldne (8.00 – 12.00)

Železniki, pri BC Mercator

vsaka druga sobota v mesecu dopoldne (8.00 – 12.00)

Žiri, pred DPD Svoboda

vsaka tretja sobota v mesecu dopoldne (8.00 – 12.00)

Informacije: Razvojna agencija Sora, 04 50 60 225, info@ra-sora.si

EKOLOŠKA TRŽNICA V ŠKOFJI LOKI

(od marca do decembra)

Škofja Loka, Mestni trg – vsako sredo med 16.00 in 19.00

Informacije: Razvojna agencija Sora, 04 50 60 222, info@ra-sora.si

TIPS FOR ACTIVITIES AND TRIPS

In addition to the suggested activities and points of interest, there are also numerous cycling, hiking and walking paths. We can also organise half-day or full-day trips, tailored to your wishes.

We invite you to discover the sights and beauty of the Poljane Valley. Whilst exploring, the friendly locals will be pleased to help you.

We also invite you to traditional markets which take place in the Loka area.

Farmers Markets

(from March to December)

- Škofja Loka, Town Square (Mestni trg) – every first Saturday morning of the month (8.00 – 12.00)
- Gorenja vas, Village Square (Vaški trg) – every second Saturday morning of the month (8.00 – 12.00)
- Železniki, at BC Mercator – every other Saturday morning of the month (8.00 – 12.00)
- Žiri, in front of DPD Freedom Hall – every third Saturday morning of the month (8.00 – 12.00)

Information:

Sora Development Agency, 04 50 60 225, info@ra-sora.si

Organic Markets in Škofja Loka

(from March to December)

- Škofja Loka, Town Square (Mestni trg) – every Wednesday from 16.00 to 19.00

Information:

Sora Development Agency, 04 50 60 222, info@ra-sora.si



Pot poljanskih dobrot

Path of Poljane Treats

Izdala / Published by:

Razvojna agencija Sora | PE Turizem Škofja Loka

Vsebinska zasnova in besedilo / Contents and text:

Društvo za razvoj podeželja Resje, Turizem Škofja Loka in predstavniki kmetij

Fotografije / Photos :

Denis Bozovičar, Jana Jocič, Jošt Gantar – Picture Slovenia, Izidor Jesenko, Matevž Lenarčič, Jure Porenta
arhiv Turizma Škofja Loka, arhiv Občine Gorenja vas – Poljane, arhivi kmetij

Oblikovanje / Design:

Simon Pavlič

Prevodi / Translation:


Adele Gray

Tisk / Print:

GTO Košir

Naklada / Edition:

2000



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Pot poljanskih dobrot

Path of Poljane Treats

Informacije / Info:

Turizem Škofja Loka / Tourist Board Škofja Loka

Kidričeva cesta 1a, 4220 Škofja Loka

T: +386 4 517 06 00

E: info@skofja-loka.com

W: www.skofja-loka.com

Društvo za razvoj podeželja Resje

Poljanska cesta 2, Škofja Loka

E: kristina.miklavcic@ra-sora.si



Lokalna akcijska skupina
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Evropski Kmetijski sklad za razvoj podeželja: Evropa investira v podeželje



Občina
Gorenja vas - Poljane



RAZVOJNA
AGENCIJA
SORA d.o.o.



Turizem - Tourist board



Za vsebino informacij je odgovorna Razvojna agencija Sora d.o.o. Organ upravljanja, določen za izvajanje Programa razvoja podeželja RS v obdobju 2007-2013, je Ministrstvo za kmetijstvo in okolje.