

NAMESTO APERITIVA: O DELAVSKI MALCI ISTEAD OF APÉRITIF: ABOUT WORKERS' LUNCH

Med obema vojnama so imeli delavci v železarni pravico do desetminutnega odmora za malico, ki so jim jo prinašali družinski člani, kasneje pa so si jo morali prinesiti sami. Največkrat je bil za malico le *okisan fržov* – solata iz fižolovega zrnja. Po drugi svetovni vojni so uvedli Gostinsko enoto Železar s kuhinjo in obratnimi kantinami, kjer so sprva točili celo pivo. Ker pa so ga popili preveč in mu dodajali še malo žganega, so ga kmalu, kljub nasprotovanju sindikata, ukinili.

Delavske družine so živele skromno. Tovarna jim je zagotovila streho nad glavo in osnovne življenjske potrebščine. Gospodinje so na vrtičkih pridelale nekaj zelenjave, gojile so kokoši in zajce, nekatere še kozo in celo prašiča. Ostalo meso, ki se je redko znašlo na mizi, so kupovali največkrat *na puf v fabriški kašti* in pri lokalnih mesarjih. Hrana je bila preprosta, a jedilnik pester, saj so gospodinje iz skromnih sestavin znale pričarati marsikaj.

In the Interwar period, the factory workers of the *Železarna Jesenice* iron foundry were entitled to a 10-minute lunch break during each shift. Their meals were either brought to them by family members or they brought something along themselves. Most often, their lunch was simply *okisan fržov* – cooked kidney beans with some onions in vinegar-and-salt 'dressing'. After WWII, the *Železar* kitchen and canteen facility was introduced and initially, they even served beer. Since many workers drank too much during shifts, some even adding brandy to it, beer was soon removed from the menu despite the objections of the workers' union.

The workers' families lived modest lives. The factory provided them with a roof over their heads and the basic necessities of life. The housewives grew some vegetables in their little garden plots, they would raise chickens and rabbits, some had goats and there was even the occasional pig. If any other meat found its way to their tables (which it rarely did), it was most often bought at the local butcher's or *na puf* (i.e. asked to be put on the cuff) in the factory shop. The food was simple but the ingenious housewives knew how to prepare many delicious meals from the limited choice (and amount) of ingredients.



Košarica za nošnjo malice v železarno.
 Woven basket for bringing lunch to the Iron Foundry.

Jeseniška železarna leta 1933, foto Slavko Smolej.
 Železarna Jesenice, photo Slavko Smolej 1933.

Razvojna agencija Zgornje Gorenjske v sklopu projekta KUHAM DOMAče in Gornjesavski muzej Jesenice s projektom Naša kuhna sta združila moči ter v sodelovanju z jeseniškimi gostinci pripravila menije, ki se še danes znajdejo na domačih jeseniških mizah. Sedaj jih lahko poizkusite tudi v jeseniških gostilnah in restavracijah.



Kanglica za nošnje malice v železarno.
Billycan for bringing lunch to the Iron Foundry.

'The Workers' Lunch' is the brainchild of two pre-existing culinary projects, ¹RAGOR's 'KUHAM DOMAče' (HOMEly COOKING) and ²GMJ's 'Naša kuhna' (Our cuisine). Once their enthusiastic employees joined forces with each other and Jesenice chefs and restaurant owners, many charming olden-day menus were re-created, bringing you the best 'classical' home meals. Now you can also try them in the restaurants of Jesenice – brace yourself for flavours that will trigger a flare of nostalgia with each precious bite.

1 RAGOR is acronym for "Razvojna Agencija Zgornje Gorenjske" (The Development Agency for Upper Gorenjska).
2 GMJ is acronym for Gornjesavski muzej Jesenice (Upper Sava Valley museum).



Tovarniška kuhinja leta 1962.
Canteen miracle workers, 1962.