IZ FABRŠKE KANTINE FROM THE FACTORY CANTEEN

Po drugi svetovni vojni so se v železarni vse bolj množično zaposlovale tudi ženske in doma ni bilo nikogar, ki bi kuhal. Fabrka se je morala prilagoditi novemu načinu življenja in poskrbeti za organizirano prehrano delavcev. Sindikat se je boril za boljšo prehrano, pereč problem pa je bilo točenje piva v kantinah.



Steklenica za pivo, 2. polovica 20. stoletja. Beer bottle, 2nd half of the 20th century.

After the Second World War, women were also increasingly employed in the ironworks, and there was no one left at home to cook. The Factory had to adapt to the new way of life and provide the workers with organised meals. The workers' union fought for a better diet, and a burning issue was the question of serving beer in the canteens: 'The canteens are in a truly miserable state and we will have to resort to serving only alcohol-free drinks in order to avoid all cases of drunkenness in the early morning hours. The company will also bear all the overhead costs of the canteens, thus eliminating the creation of profit, and it is also necessary to ensure a greater variety of food in the canteens.' (The *Železar* local newspaper, volume 6, no. 2-3, April 1955)



Kantine so res v mizernem stanju in treba bo v njih preiti na točenje brezalkoholnih pijač, da se izogne vsem primerom pijanosti že v zgodnjih urah. Podjetje bo tudi prevzelo vse režijske stroške kantin in s tem bo odpravljeno ustvarjanje dobička, zagotoviti pa tudi treba večjo izbiro hrane v kantinah.



V kantini lupi krompir.
Peeling potatoes in the canteen.

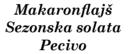


Deljenje obrokov v kantini leta 1962. Lunchtime queue in the canteen, 1962.

Kranjska klobasa Okisan fržov Pecivo

Carniolian Sausage Bean salad Pastry

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Mac&meat Seasonal salad Pastry

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Na žlico: segedin ali vampi ali golaž Kruh Pecivo

Spoon dishes: Szegedin goulash or tripe or goulash Bread Pastry







Želodček s kašo Govnač Pecivo

'Gorenjski želodček³'
rich sausage with porridge
Govnač stew (potato puree
and white cabbage)
Pastry



Goveji srčki v omaki

Pire krompir Sezonska solata

Beef hearts in sauce Mashed potatoes Seasonal salad

*

Tenstana jetrca Polenta Sezonska solata

Braised liver Polenta Seasonal salad





3 "Želodček" or "želodec" means "stomach" in Slovene, but don't be fooled or frightened by the name – THOU SHALL NOT BE SERVED A STOMACH. 'Gorenjski želodček' is a traditional rich sausage from pork, beef, bacon, water, spices and additives, mixed with coarsely ground pork, bacon and porridge. It is only called "želodček" because stomach or other pork of beef intestines were traditionally used as the natural casing of this delicious sausage. Drobovina je bila ob pomanjkanju še najboljši približek mesu. Poleg jeter so pogosto pražene in v omaki jedli še srca, pljuča ali ledvica. Priloga pa je bila skoraj obvezno polenta.

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Safalada ali pasja radost Krompirjeva solata Pecivo

Pred letom 1991 so v ogromnih količinah hrano za fabrške kantine pripravljale jeseniške mesarije pod okriljem Klavnice Jesenice. Njihovi safalada in pasja radost sta bili najboljši! Eden od kuharjev se spominja, da so fabrški delavci takrat dobro jedli. Za marsikaterega delavca je bil obrok na šihtu tudi edini v celem dnevu.

In times of lack, offal (organ meats) was the closest thing to real meat. Braised liver in sauce was often on the menu, as well as hearts, lungs or kidney. The side-dish was almost necessarily polenta.

Stran 9

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Knackwurst sausage or 'pasja radost' (dog's joy) sausage Potato salad Pastry

Before 1991, the food for factory canteens was produced in enormous quantities by the Jesenice butcher shops under the auspices of the Jesenice Slaughterhouse. Their knackwurst and pasja radost sausages were the best! One of the cooks reminisces how well the workers of Jesenice ate back then. For many a worker, the meal during lunchtime at work was the only meal of the day.