

## 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. *Fabrika* 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)



# ŽELEZAR

LETO IV  
ŠTEV. 2-3  
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Kantine so res v mi-  
zernem stanju in treba bo v njih preiti na točenje  
brezalkoholnih pijač, da se izogne vsem primerom  
pijanosti že v zgodnjih urah. Podjetje bo tudi pre-  
vzelo vse režijske stroške kantin in s tem bo od-  
pravljeno 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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*Makaronflajš*  
*Sezonska solata*  
*Pecivo*

*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 želodček'<sup>3</sup>  
rich sausage with porridge  
Govnač stew (potato puree  
and white cabbage)  
Pastry*



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**Goveji srčki v omaki  
Pire krompir  
Sezonska solata**

*Beef hearts in sauce  
Mashed potatoes  
Seasonal salad*



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**Tenstana jetrca  
Polenta  
Sezonska solata**

*Braised liver  
Polenta  
Seasonal salad*



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 *ših*tu 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.

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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.

<sup>3</sup> "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 or beef intestines were traditionally used as the natural casing of this delicious sausage.