

OD VARDARA PA DO TRIGLAVA

FROM VARDAR TO TRIGLAV

Na Jesenice so priseljenci iz republik nekdanje Jugoslavije prihajali oziroma so »po njih prihajali dol« že po letu 1948, ker so potrebovali delavce za železarno. Leta 1969 naj bi bilo v železarni od 6300 zaposlenih 15,3 % priseljencev iz drugih jugoslovanskih republik. Iz svojega okolja so prinesli svoje navade in jih ohranili. Te se kažejo tudi ali predvsem v prehrani, ki je prispevala k jeseniškemu *fusion foodu*.⁴ V Tovarniškem vestniku v rubriki *Za naše gospodinje* najdemo recept za sarme že leta 1938. Podobno kot primorsko jota so fabriške kantine nudile še pasulj, *filane* paprike in sarme, musako ... A spretnosti vlečenja testa z oklagijo so se naučile le redke domačinke in tako so pite in burek bolj ali manj ostali v domeni priseljenskih gospodinj. Zelo pomemben dejavnik pri spoznavanju Slovencev s prehrano priseljencev so bili mešani zakoni in skupne delovne akcije.



Oklagija ali sukaljka za valjanje testa, spletni vir.
Oklagija rolling pin for rolling out dough,
online source.

As early as 1948, immigrants from the republics of the former Yugoslavia were either coming to Jesenice by themselves or the Iron Foundry representatives 'went down to get them' because they needed workers for the ironworks. In 1969, 15.3% of the approximately 6,300 employees of the *Železarna* iron foundry were immigrants from other Yugoslav republics. They brought their habits from their environment and kept them very much alive. This is clearly manifested in their cuisine, which largely contributed to the current 'fusion food' culinary culture of Jesenice.⁵ In the 'Za naše gospodinje' (For Our Housewives) section of the *Tovarniški vestnik* Factory Journal we find a *sarma* recipe as early as 1938. Similar to the *jota* of Primorska, the *Železarna* canteens soon offered *pasulj* bean stew, filled bell peppers and *sarma*, moussaka etc. However, only a few local housewives mastered the skills of rolling dough with the '*oklagija*' rolling pin, so 'pita' pies and *burek* more or less remained in the domain of immigrant housewives. A very important factor in introducing Slovenes to the diet of immigrants were mixed marriages and joint work campaigns.

4 *Fusion kuhinja* združuje elemente različnih kulinarčnih tradicij, ki izvirajo iz različnih držav, regij ali kultur. Tovrsten koncept kuhanja ni kategoriziran v skladu z določenim slogom kulinarike in je že od sedemdesetih let gibal inovacij številnih sodobnih restavracijskih kuhinj.

5 *Fusion food* cuisine combines elements of different culinary traditions originating from different countries, regions or cultures. This type of cooking concept is not categorized according to a certain culinary style and has been the driving force of innovation in many modern restaurant kitchens since the 1970s.

Konec šifta – delavci pred vratarnico
Železarne Jesenice leta 1964.
Waiting for the morning shift to end;
workers outside the gatehouse of
the Železarna Jesenice Iron Foundry,
1964.



***Pita ali burek
Jogurt / ajran***

Pita je jed iz testa, ime ji določajo različni nadevi. Burek je le ena vrsta pite, in sicer z mesom. Znani bosanski rek pravi: »Sve su pite pite, samo je burek pitac,« saj je vsaka pita ženskega, le burek je moškega spola. Poleg pit je obvezna osvežitev jogurt ali ajran – soljen jogurt, razredčen z vodo.



***Kljukuša s piščancem
Jogurt / ajran***

Kljukuša ima v različnih delih Bosne in Hercegovine različna imena: kljukuša, razlivača, buranija ali uljevak.

***Čorba: bosanski lonec
ali bamija
Somun (lepinja)***

V vsakdanji tradicionalni bosanski prehrani imajo čorbe posebno mesto. Bosanski lonec je delavska jed bosanskih rudarjev, ki so jo kuhali kar med

***Pita or burek
Yoghurt / ayran***

'Pita' (pie) is a generic name for various dishes made of dough, whereby its more specific name is determined by the filling it contains. *Burek*, however is just one type of pie, filled with minced meat. There is a famous - and untranslatable - Bosnian saying: '*Sve su pite pite, samo je burek pitac*', which would, very loosely translated mean something like 'Every 'pita' is a Queen, but burek is King.' For the truest experience, yoghurt or ayran (salted yoghurt, diluted with water) - is a must when eating *pita* or *burek*.

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***Pita kljukuša with chicken meat
Yoghurt / ayran***

The *kljukuša* has many different names in different parts of Bosnia and Herzegovina: *kljukuša*, *razlivača*, *buranija* or *uljevak*.

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***Čorba' stew: Bosnian pot
or 'bamija' (okra soup)
Somun (lepinja) bread roll***

Čorbas have a special place in the everyday traditional Bosnian diet. A 'Bosnian pot' is a workers' dish of Bosnian miners, which was cooked during the shift. It is considered a group dish, as it gets a better taste and aroma if prepared in larger quantities and in a clay pot. *Bamija* or *okra* is an unripe seed pod that is used as a vegetable in many Bosnian *čorba*

šihom. Zanj velja, da je skupinska jed, saj dobi boljši okus in aromo, če se pripravlja v večji količini in v glineni posodi. Bamija ali okra je nezrel semenski strok, ki ga uporabljamo kot zelenjavo v mnogih bosanskih čorbah. Enako se imenuje tudi najznačilnejša čorba z bamijo, ki je izredno cenjena jed po vsem Bližnjem vzhodu.

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Sarma ali dolme
Pire krompir, kislá smetana

Sarma v turškem jeziku pomeni vse, kar je zavito v liste zelja ali trte, dolma pa pomeni nadev iz mletega mesa in riža. Pri nas največkrat z njim polnimo paprike, lahko pa z njim nadevamo paradižnike, čebulo, bučke ...



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Musaka
Sezonska solata

Musaka je beseda arabskega izvora in pomeni jed iz zelenjave in praženega mesa, pripravljena v več plasteh.

stews. The most typical okra soup, which is an extremely prized dish throughout the Middle East, is also called 'bamija'.



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Sarma rolls or dolme
Mashed potatoes,
sour cream

In Turkish, *sarma* means anything wrapped in cabbage or vine leaves, and *dolma* means stuffing of minced meat and rice. In Slovenia, we usually use *dolma* as stuffing for stuffed bell peppers, but we can also use it to stuff tomatoes, onions, zucchini etc.

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Moussaka
Seasonal salad

'Moussaka' is a word of Arabic origin and it signifies a dish made of vegetables and roasted meat, prepared in several luscious layers.

Boranija ali pasulj
Somun (lepinja)

Boranija je lahko mesna ali brez mesa. Nekateri jo imenujejo golaž iz stročjega fižola. A boranija je pravzaprav ime za stročji fižol kot tudi za enolončnico iz njega. Tako kot je pasulj ime za fižolova zrna ter enolončnico iz njih. Simpl ko pasulj!

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Gravče na tavče s suhim mesom
Vloženi feferoni

Med pravoslavci ima vsaka hiša svojega zavetnika in po tradiciji družine pripravijo svojo »slavo« na dan družinskega svetnika, kjerkoli so, četudi v tujini ali daleč od doma. V Makedoniji na ta dan postrežejo sarmo, gravče na tavče iz fižola tetovca, turšijo (v kis vložena mešana zelenjava iz korenja, cvetače in še zelenega paradižnika), pečeno rdečo papriko in s skuto nadevano papriko, solato iz svežega ali kislega zelja, narezek iz salame in slanega belega sira ter obvezne slaščice, kot sta baklava in tulumba. Na navaden dan pa jedo le gravče na tavče brez mesa.

Boranija or pasulj
Somun (lepinja) bread roll

Boranija can be meatless or with meat. Some even call it 'string beans goulash'. The word '*boranija*' simultaneously means 'string beans' and 'string bean stew'. Just as '*pasulj*' in its native tongue denotes both beans and bean stew. Easy beansy!

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Gravče na tavče with dried meat
Pickled pepperoni

Among the Orthodox families, each household has its patron saint, and according to tradition, families prepare their 'slava' (patron saint celebration day) on the day of the family saint, wherever they are, even abroad or far from home. In Macedonia, on this day, they serve *sarma*, *gravče na tavče* from special tetovac beans, *turšija* (mixed pickled vegetables: carrots, cauliflower and unripe green tomatoes), roasted red bell peppers and peppers stuffed with cottage cheese, salad from fresh cabbage or sauerkraut, cold cuts with salami and salty white cheese and mandatory desserts such as *baklava* and *tulumba*. On an ordinary day, however, they will eat only *gravče na tavče* without meat.