

NAŠA KUHNA OUR CUISINE

V projektu *Naša kuhna* smo moči združili trije gorenjski muzeji – Loški muzej Škofja Loka, Gornjesavski muzej Jesenice in Muzeji radovljiške občine – v sodelovanju s Posavskim muzejem Brežice. Projekt je sestavljen iz dveh delov: spletnega in stvarnega. Na skupni spletni platformi – *Špajzi* hranimo digitalizirane »posladke« iz muzejskih zbirk in knjižnega gradiva, ki predstavljajo kulinarične značilnosti, jedilno kulturo in predmete, pa tudi posnetke delavnic in virtualne ogleda razstav.

A hrana preko spleta nima okusa, ne zadiši. Zato smo iskali načine, kako izkušnjo *Naše kuhne* približati čim širšemu krogu ljudi. Precej gostincev pri nas že ponuja tradicionalne, a bolj kot ne praznične jedi. Pozabljamo, da je tudi vsakdanja prehrana izredno zanimiva, raznolika, pogosto pa zaradi pomanjkanja celo bolj izvirna kot praznična. Zato smo v sodelovanju z Razvojno agencijo Zgornje Gorenjske in jeseniškimi gostinci pripravili enoten meni pod imenom *Delavska malca*. Jedilniki spomnijo na jedi, ki smo jih posvojili od delavcev železarne, ki so na Jesenice prišli s trebuhom za kruhom iz drugih delov Slovenije, predvsem s Primorske, in republik nekdanje Jugoslavije. Delavsko malco predstavljamo kot enega od turističnih produktov, a je v prvi vrsti namenjena domačinom, da jim na okusen način predstavi mavričnost naše kulinarične dediščine.

In the Our Cuisine project, three Gorenjska museums – the Loški muzej of Škofja Loka, the Gornjesavski muzej of Jesenice and the Muzeji radovljiške občine – joined forces with the Posavski muzej Brežice. The project consists of two parts: the virtual, online one – and the 3D one which is very much offline and tangible. On our joint online platform 'Špajza' we store digitized 'treats' from museum collections and book materials, which present culinary characteristics, food culture and objects, as well as recordings of workshops and virtual tours of exhibitions.

However, virtual food has no flavour and doesn't smell as lovely as the real deal does – which we found to be a crying shame. Therefore, we started looking for ways to bring the mouth-watering experience of the Our Cuisine project to the widest possible circle of people. Many restaurants in our country already offer traditional Slovene dishes, but more often than not those are special, luscious festive dishes. We forget that the everyday diet of our ancestors is also extremely interesting, varied, and often even more original than festive dishes (the state of lack forced the people to be inventive and resourceful). Therefore we prepared a unique menu called The Workers' Lunch in cooperation with RAGOR and Jesenice chefs and restaurant owners. These menus remind us just how many unique dishes we either developed or adopted from the ironworks workers

who came to Jesenice in search of employment, be it from other parts of Slovenia (especially from Primorska) or from other republics of the former Yugoslavia. Even though we present The Workers' Lunch as one of the tourist products, it is primarily intended for the locals so they can experience the variety of our culinary heritage in the most delicious of ways.

Špela Smolej Milat,
Gornjesavski muzej Jesenice



Kuhinja okoli leta 1960.
Multipurpose kitchen, cca. 1960.