



KRUHKI

SMALL BREADS

srce • *heart*
fajfa • *pipe*
krajček • *semi-circle*
parkelj • *Krampus*
med • *honey*

Svet pod Ratitovcem
The land beneath Ratitovec



Dražgoški ali mali kruhki so ročno oblikovano in krašeno pecivo iz medenega testa, danes značilno predvsem za Dražgoše in Železniki, v začetku 20. stoletja pa so male kruhke pekli tudi v drugih krajih Selške doline. Okrašeni so s testenimi cveticami: planikami, murkami, nageljni, šmarnicami, narcisami, telohi, grozdjem, žitnim klasjem, viticami, listki in drugim okrasjem. Poznane so številne podobe, odvisno od priložnosti. Nekdaj so na svete tri kralje dekleta fantom podarjala krajčke, fantje pa dekletom srčke. Kruhke so pekli tudi ob cerkvenih praznikih, žegnanjih, ob semanjih dneh, še vedno pa jih pečejo za osebne praznike, za Miklavževa obdarovanja, kot poslovna darila, turistične spominke, za razstave in predstavitev krajev. V zadnjem času oblike na željo naročnikov pogosto segajo izven nabora tradicionalnih oblik. Temno barvo pečenega kruhka poudarjajo izdelovalke, ki delajo po stari tradiciji. Druga, mlajša različica kruhkov se je oddaljila od te tradicije predvsem z okrasjem, ki je iz svetlejšega testa kot osnova.

Tradicionalno darilo za posebne priložnosti je obenem zdrav prigrizek. Je del kulinarčne dediščine tega okolja. V zadnjem času se pojavlja kot spominček. A naj bo kruhek več kot to – simbolno darilo in obenem zdrav medeni prigrizek.



The Dražgoše honey bread is small intricately hand-crafted and decorated pastry from honey dough, which is nowadays typical mainly for Dražgoše and Železniki. However, in the beginning of the 20th century small bread was also baked in other villages of the Selška valley. The bread is decorated with dough flowers, such as edelweiss, European orchid, carnation, lily-of-the-valley, daffodil, hellebore, and also with grapes, wheat ears, tendrils, small leaves and other decorations. The breads feature many different motives, depending on the occasion. In the old days, on the celebration of the Epiphany, girls would give boys semi-circular breads, and boys would give girls heart-shaped breads. Honey bread was also baked at various religious events, and they are still a great option for birthdays, name days, St. Nicholas Day's gift-giving, as business presents, tourist souvenirs, exhibitions and presentations of towns and villages. In the recent period, at specific requests of clients, the shapes of bread often extend beyond the traditional range. The dark colour of the baked pastry is additionally accentuated by bread-makers, who are loyal to the old bread-making tradition. The newer version of the Dražgoše honey breads moved away from this tradition mainly with decorations, which are made from lighter-coloured dough than the base.

Sometimes a traditional gift for special occasions, the bread is also a delicious snack and part of the local culinary heritage. Nowadays, it is a perfect souvenir choice. However, it should be more than that – a symbolic gift and a healthy honey snack in one.





Recept

Pol litra medu, 60–70 dag moke, klinčki, cimet, žlička jelenove soli, malo vode. Najprej zmešaš segret med, malo moke in začimbe, nato dodaš jelenovo sol, raztopljeno v malo vode. Nazadnje dodaš preostalo moko. Zamesiš v gladko testo in takoj oblikuješ kruhke. Pečico ogreješ na 180 stopinj Celzija in jih pečeš približno 15 minut, dokler niso zlatorjavi. Pečene, še tople, je treba premazati z mešanico medu in vode.



Krajcarkšeft

Izdelovanje malega kruhka se začne z naporim gnetenjem testa, nadaljuje pa se z veliko mero mirnosti, osredotočenosti in potrpežljivega dolgotrajnega sedenja ob krašenju kruhka. Tudi skrbno izbrane sestavine so nekdaj veljale za drage (poper, cimet, nageljnove žbice, med), zaslužek izdelovalk pa ni bil velik. Med izdelovalkami je zato veljalo, da je to krajcarkšeft – skromen zaslužek za naporno delo.

Recipe

Half a litre of honey, 60–70 dag of flour, cloves, cinnamon, teaspoon of hartshorn (ammonium carbonate), water. Mix heated honey, some flour and spices, then add hartshorn dissolved in a small amount of water. Finally, add the remaining flour. Knead to a smooth dough and begin shaping. Heat the oven to 180 degrees Celsius and bake for about 15 minutes until golden brown. Glaze the baked bread, while still warm, with a mixture of honey and water.

Krajcarkšeft

(from the German word Kreuzergeschäft, meaning "paying for a product in low value coins")

The making of small breads begins with rather tiresome kneading of dough and continues with a great deal of composure, focus and patient sitting while decorating the honey breads. In the past, the carefully selected ingredients were considered expensive (pepper, cinnamon, cloves, honey), while the earnings were actually meagre, which is why the bread-makers referred to bread making as "krajcarkšeft" – low earnings for hard work.





Ali veste, da ...

- ... se ročno izdelani dražgoški kruhki po načinu izdelave ločijo od še ene oblike malih kruhkov, ki je značilna za Škofjeloško – loških kruhkov, ki jih odtiskujejo v lesene modele?
- ... je krajček, mali kruhek v obliki polkroga, najstarejša oblika malega kruhka?
- ... ja bila fajfa iz malega kruhka darilo za moškega?
- ... se je v folklornem izročilu domačinov ohranil podatek, da so zmlate male kruhke uporabili kot medeni nadev za potico?
- ... je izdelovanje malih kruhkov in lesenih modelov vpisano v Register nesnovne kulturne dediščine, ki ga vodi Ministrstvo za kulturo?

Did you know ...

- ... that hand-made Dražgoše breads are distinguished by their method of preparation from another form of small breads, which is typical for the Škofja Loka region – Loka honey breads, which are pressed into handmade wooden moulds?
- ... that "krajček", pastry in the shape of a semi-circle, is the oldest shape of small bread?
- ... pipe-shaped small bread is a gift for men?
- ... that if local folklore tradition is to believe, ground small breads were used as a honey filling for potica?
- ... that the making of small breads and wooden moulds was entered in the Register of intangible cultural heritage, managed by the Ministry of Culture?



Tematska zbiranka; kruhki

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