



# EKO gajbico, prosim!

AN ECO-BASKET, PLEASE!



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**Glavni namen partnerskega sodelovanja med Slovenijo in Bolgarijo je zasledovanje oziroma prispevanje k doseganju ciljev strategije »Od vil do vilic«, ki stremi k razvoju pravičnega, zdravega in okolju prijaznega prehranskega sistema. Operacija z naložbami na kmetijah in pri partnerjih prispeva k trajnostni ekološki proizvodnji hrane in predelavi ekološke hrane ter posredno k prehodu na zdrav in trajnostni način prehranjevanja.**

The primary purpose of the partnership between Slovenia and Bulgaria was to pursue or contribute to the 'Farm to Fork' strategy, which aims to develop a fair, healthy and environmentally friendly food system. The operation contributes to sustainable organic food production and processing, and, indirectly, to the transition towards a healthy and sustainable way of consumption through investing in farms and partners.

#### **Prijavitelj projekta** Project applicant

**LAS Zgornje Savinjske in Šaleške doline** LAG of the Upper Savinja and Šalek Valley

#### **Projektno partnerstvo** Project partnership

**LAS Spodnje Savinjske doline · LAS Raznolikost podeželja · LAS Od Pohorja do Bohorja · LAS Obsotelje in Kozjansko · LAS Tundzha · LAS Balchik – General Toshevo · LAS Elhovo – Bolyarovo** · LAG of the Lower Savinja Valley · LAS Raznolikost podeželja · LAG From Pohorje to Bohor · LAG Obsotelje and Kozjansko · LAG Tundzha · LAG Balchik – General Toshevo · LAG Elhovo – Bolyarovo

#### **Obdobje trajanja projekta** Project duration

September 2022 – september 2024

#### **Znesek sofinanciranja** Amount of co-financing

**Sodelujočim petim LAS iz Slovenije je bilo za operacijo sodelovanja odobrenih 492.198,07 EUR nepovratnih sredstev.** The five participating LAG from Slovenia were awarded a grant of EUR 492.198,07 for the cooperation operation.

**Projekt je nastal s finančno pomočjo Evropskega kmetijskega sklada za razvoj podeželja. Za vsebino informacij so odgovorne LAS Zgornje Savinjske in Šaleške doline, LAS Raznolikost podeželja, LAS Spodnje Savinjske doline, LAS od Pohorja do Bohorja, LAS Obsotelje in Kozjansko. Organ upravljanja, določen za izvajanje Programa razvoja podeželja RS za obdobje 2014–2020, je Ministrstvo za kmetijstvo, gozdarstvo in prehrano.**

The project was funded by the European Agricultural Fund for Rural Development. The content of the information is the responsibility of the LAG of the Upper Savinja and Šalek Valley, LAG The Diversity of the Countryside, LAG of the Lower Savinja Valley, LAG From Pohorje to Bohor, LAG Obsotelje and Kozjansko. The Managing Authority designated for the implementation of the Rural Development Programme 2014–2020 is the Ministry of Agriculture, Forestry and Food.



## Nagovor

INTRODUCTION

Vedno bolj se zavedamo pomena hrane, ki jo uživamo, tako za naše zdravje kot tudi za okolje. In tu vstopa v igro ekološka hrana. Naši ekološki kmetje se držijo strogih ekoloških standardov, kar pomeni, da se izogibajo uporabi sintetičnih pesticidov, herbicidov in umetnih gnojil. Namesto tega uporabljajo naravne metode, ki ohranjajo rodovitnost tal in podpirajo biotsko raznovrstnost. Ekološka hrana ni koristna le za naše zdravje, saj je bogata z vitamini, minerali in antioksidanti, ampak tudi za okolje. Zmanjšuje obremenitev okolja s škodljivimi kemikalijami in podpira trajnostno kmetijstvo, ki spoštuje naravne cikle in ohranja ekosisteme. Poleg tega nakup ekološke hrane podpira naše lokalne skupnosti in male kmete. S tem, ko izberemo lokalno ekološko hrano, podpiramo lokalno gospodarstvo, ohranjamo delovna mesta in zagotavljamo, da hrana potuje krajše razdalje od kmetije do naših krožnikov, kar zmanjšuje ogljični odtis. V našem katalogu boste našli nabor ekoloških izdelkov kmetov, vključenih v projekt EKO gajbico, prosim!. Z nakupom ekološke hrane se ne odločate le za zdravje in kakovost, temveč tudi za trajnostno prihodnost našega planeta.

We are becoming increasingly more aware of the importance of the food we eat, both for our health and for the environment. This is where organic food comes into play. Our organic farmers adhere to strict organic standards, which means avoiding the use of synthetic pesticides, herbicides and artificial fertilisers. Instead, they use natural methods that maintain soil fertility and support biodiversity. Organic food is not only good for our health, as it is rich in vitamins, minerals and antioxidants, but also for the environment. It reduces the burden of harmful chemicals on the environment, and supports sustainable agriculture that respects natural cycles and preserves ecosystems. In addition, buying organic food supports our local communities and small farmers. By choosing local organic food, we support the local economy, maintain jobs and ensure that food travels shorter distances from the farm to our plates, reducing our carbon footprint. In our catalogue you will find a range of organic products from farmers involved in the An ECO-basket, please! project. By buying organic food, you do not merely make a decision for your health and quality, but also for the sustainable future of our planet.



# Zemljevid slovenskih partnerskih LAS-ov

MAP OF SLOVENIAN PARTNER LAGs

## 1 LAS Zgornje Savinjske in Šaleške doline

LAG of the Upper Savinja and Šalek Valley

**Vodilni partner** Lead partner:

**Savinja, zavod za razvoj podeželja in turizma**

Savinja, institute for Rural Development and Tourism

Foršt 6, 3333 Ljubno ob Savinji

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info@zavod-savinja.si

[www.savinja.si](http://www.savinja.si)

## 2 LAS Spodnje Savinjske doline

LAG of the Lower Savinja Valley

**Vodilni partner** Lead partner:

**Razvojna agencija Savinja**

Development Agency Savinja

Ulica heroja Staneta 3, 3310 Žalec

+386 (0)3 713 68 66

las.ssd@ra-savinja.si

[www.las-ssd.si](http://www.las-ssd.si)

## 3 LAS Raznolikost podeželja

LAG The Diversity of the Countryside

**Vodilni partner** Lead partner:

**SIMBIO d.o.o.**

Teharska cesta 49, 3000 Celje

+386 (0)3 425 64 66

las@raznolikost-podezelja.si

[www.las-raznolikost-podezelja.si](http://www.las-raznolikost-podezelja.si)

## 4 LAS Od Pohorja do Bohorja

LAG From Pohorje to Bohor

**Vodilni partner** Lead partner:

**Razvojna agencija Kozjansko**

Development Agency Kozjansko

Ulica skladataeljev Ipavceev 17, 3230 Šentjur

+386 (0)3 747 13 04

info@las-pohorje-bohor.si

[www.las-pohorje-bohor.si/domov](http://www.las-pohorje-bohor.si/domov)

## 5 LAS Obsotelje in Kozjansko

LAG Obsotelje and Kozjansko

**Vodilni partner** Lead partner:

**Razvojna agencija Sotla**

Development Agency Sotla

Aškerčev trg 24, 3240 Šmarje pri Jelšah

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Projekt sodelovanja  
**EKO GAJBICO,  
PROSIM!**

se osredotoča na  
promocijo lokalne  
hrane, ekološkega  
kmetijstva in strategije  
»od vil do vilic«.

V rokah držite eko  
gajbico z lokalnimi  
ekološkimi dobrotami,  
ki so jih prispevali  
projektni partnerji.  
Prizadevajo si za razvoj  
zdravega, pravičnega  
in okolju prijaznega  
prehranskega sistema.

Pa dober tek!

PROGRAM  
RAZVOJA  
PODEŽELJA  
Povprečni kmetijski obhod za leto 2019, povprečni  
Temple: 

# Predstavitev bolgarskih partnerskih LAS-ov

PRESENTATION OF THE BULGARIAN PARTNER LAGs

Projekt EKO gajbico, prosim! je projekt skupnih ukrepov za transnacionalno sodelovanje, ki se izvaja v partnerstvu s tremi bolgarskimi lokalnimi akcijskimi skupinami: LAS Tundzha, LAS Elhovo - Bolyarovo in LAS Balchik - General Toshevo. Namen projekta je povezati proizvajalce in predelovalce zdrave, lokalne in ekološke hrane ter druge zainteresirane strani za doseganje ciljev strategije EU »Od vil do vilic«, ki podpira razvoj poštene, zdrave in okolju prijazne prehranske verige.

Projekt vključuje skupne pobude za podporo in promocijo lokalnih in bioizdelkov. Analiza stanja pridelave, predelave in oskrbe z lokalno in ekološko hrano na območju partnerskih lokalnih akcijskih skupin je podlaga za prenos dobrih praks. Partnerske lokalne akcijske skupine so oblikovale nov skupni izdelek območja: skupni katalog in spletno stran Agrobiocenter v bolgarskem, angleškem in slovenskem jeziku.

Z razvojem in distribucijo skupnega izdelka se zagotavlja priložnost za celovitejšo uporabo virov na območju za podporo pridelave in promocije lokalnih in ekoloških proizvodov.

The project An ECO-basket, please! is a joint action project for transnational cooperation, implemented in partnership with three Bulgarian LAGs: LAG Tundzha, LAG - Elhovo - Bolyarovo and LAG Balchik - General Toshevo.

It aims to bring together producers and processors of healthy, local and organic food, and other stakeholders, to the objectives of the EU's 'Farm-to-Fork strategy', supporting the development of a fair, healthy and environmentally friendly food chain.

The project includes joint initiatives to support and promote local and bio-products. The analysis of the state of production, processing and supply of local and organic foods in the territory of the partnering LAGs is the basis for the transfer of good practices. The partnering LAGs have created a new joint product for the territories: Joint Catalogue and Internet-based Agrobiocentre in the Bulgarian, English and Slovenian languages.

The development and distribution of this joint product provides an opportunity for a complete use of territorial resources in order to support the production and promotion of local and organic products.



## LAS Balchik – General Toshevo

LAG BALCHIK – GENERAL TOSHEVO

Na ozemlju LAS Balchik - General Toshevo, Bolgarija, ekološka pridelava vključuje pšenico, limete, vinsko trto, lubenice, melone, jabolka, češnje, slive, mandlje, lešnike, orehe, zelišča, olje, paradižnik, papriko, med.

- Gojišča ostrig, tartufov, gob, ribjih konzerv in školjk: **Farma ostrig Kranea | Lovišče za tartufe | Delavnica za soljenje gob - Rogachevo | Lovemeat and Fish General Toshevo**
- Kruh in pekovski izdelki: **Krušna peč Dimitar Parmuksozov - Balchik | Krušna peč - General Toshevo | Etno mlin na kamne Kalula | Kmetija Smelt, Gurkovo**
- Čebelarstvo – akacijev, zeliščni, gozdni, sivkin med, propolis, cvetni prah, mazila, voščene sveče, zdravilna medena kozmetika: **Čebelarstvo društvo Balchik | Charmel | Naravna kozmetika | Sladkarije**
- Pridelava zelenjave: **Kmetijski inštitut Dobrudja | Farma paradižnika in zelenjave Kanavrov | Agropact - Senokos**
- Sadje in oreščki: **Kmetija za naravne oreščke | Sredina | Družinska kmetija za jagode - Obrochishte**
- Sivka, olje in derivati: **Sevtopolis - Balchik | Olje sivke | Cybele - Naravni izdelki**
- Živinoreja, meso in mesni izdelki: **Farma prepelic - Dabrava | Eco-Agro Albena | Meso - Kalchevi, Dropla | Prašičjereja - Senokos**
- Proizvodnja mlečnih izdelkov: ovčji, kravji in kozji sir, sir in skuta: **Mlekarna Rolles - Kardam | Kozja farma - Nedelcho Rusev, Obrochishte**
- Vinska klet: **Kraljeva klet v palači kraljice Marije Edinburške**

On the territory of LAG Balchik - General Toshevo, Bulgaria, organic production includes wheat, limes, vines, watermelons, melons, apples, cherries, plums, almonds, hazelnuts, walnuts, herbs, oil, tomatoes, pepper, honey.

- Farms for oysters, truffles, mushrooms, canned fish and shellfish: **Kranea Oyster Farm | Truffle hunting farm | Workshop for salting mushrooms - Rogachevo | Lovemeat and Fish EOOD General Toshevo**
- Bread and bakery products: **Bread oven Dimitar Parmuksozov - Balchik | Bread oven - General Toshevo | Kalula Ethno Stone Mill | Smelt farm, Gurkovo**
- Beekeeping – acacia, herbal, forest, lavender honey, propolis, pollen, salves and ointments, wax candles, healing honey cosmetics: **Balchik Beekeeping Association | Charmel | Natural cosmetics | Sweets**
- Vegetable production: **Dobrudja Agricultural Institute | Tomato and vegetable farm Kanavrov | Agropact - Senokos**
- Fruits and nuts: **Farm for natural nuts - Sredina | Family farm for strawberries - Obrochishte**
- Lavender, oil and derivatives: **Sevtopolis - Balchik | Lavender oil | Cybele - natural products**
- Animal husbandry, meat and meat products: **Quail farm - Dabrava | Eco-Agro Albena | Meat - Kalchevi, Dropla | Pig farm - Senokos**
- Production of dairy products: sheep, cow and goat cheese, cheese and cottage cheese: **Dairy Rolles - Kardam | Goat farm - Nedelcho Rusev, Obrochishte**
- Winery: **Royal Cellar in the palace of Queen Mary of Edinburgh**

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www.mig-balchik-toshevo.bg





МИГ ТУНДЖА-СЛИВЕН  
ДОЛИНАТА НА ТУНДЖА

## LAS Tundzha

LAG TUNDZHA

Na območju LASa Tundzha - Sliven - Tundzha nižine v Bolgariji ekološko kmetovanje in pridelava vključuje orehe, mandlje, vinsko trto, jabolka, lubenice, češnje, slive, šipek, sirek, zelišča, sončnično olje, moko in med. Skupaj je 12 certificiranih ekoloških pridelovalcev.

- Proizvodnja mleka in mlečnih izdelkov: sveže in jogurtovo mleko ter sir iz kravjega, ovčjega in kozjega mleka, maslo in skuta, rumeni sir: **Youth – 2, Eternal Youth | Bulgarian yogurt Ltd | Bulmilk Nikolay Nikolov**
- Čebelarstvo (163 čebelarjev na ozemlju) - med iz zelišč in dreves, kremni med, cvetni prah, propolisova tinktura in mazilo, voščene sveče, medena medicinska kozmetika: **Čebelarska kmetija Avramovi | Čebelarska kmetija Plamen Sivkov | Galabinci BHoney**
- Pridelava zelenjave: **Silivryak Ltd | NorDigFarm**
- Vinarstvo: **Silivryak Ltd Balar | Chateau Botevo | Villa Meden Marvin**

In the territory of LAG Tundzha - Sliven - Tundzha lowland, Bulgaria, organic farming and production include walnuts, almonds, vines, apples, watermelons, cherries, plums, rose hips, sorghum, herbs, sunflower oil, flour, honey. There is a total of 12 certified organic producers.

- Production of milk and dairy products: fresh and yoghurt milk, and cheese from cows, sheep and goat milk, butter and cottage cheese, yellow cheese: **Youth – 2, Eternal Youth | Bulgarian yogurt Ltd | Bulmilk Nikolay Nikolov**
- Beekeeping (163 beekeepers on the territory) - honey from herbs and trees, cream honey, pollen, propolis tincture and ointment, wax candles, honey medical cosmetics: **Beekeeping farm Avramovi | Beekeeping farm Plamen Sivkov | Galabinci BHoney**
- Vegetable production: **Silivryak Ltd | NorDigFarm**
- Wineries: **Balar | Chateau Botevo | Villa Meden Marvin**

**Manager: Georgi Mitev**  
2 fl.2 Opalchenska str.  
8670 General Inzovo village, Tundzha Municipality, Yambol Region

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www.tundzhaleader.org/site



## LAS Elhovo – Bolyarovo

LAG ELHOVO – BOLYAROVO

Na območju LAS Elhovo - Bolyarovo se ekološko pridelujejo orehi, slive, šipek, pira, zelišča, v ekološki živinoreji pa govedo in čebele. Pridelava tradicionalnih lokalnih živil in izdelkov:

- Pridelava mleka in mlečnih izdelkov: jogurt in sir iz ovčjega, kravjega in bivoljega mleka, maslo in skuta, rumeni sir, ročno izdelan rumeni sir 'gyobek': **Kmet Todor Gospodinov | Arachievi Ltd. | Mlekarna Sitos**
- Meso in mesni izdelki: tradicionalna klobasa 'Strandzhansko dyado', klobasa 'Elhovo' in klobasa 'babek' ter drugi mesni izdelki: **Elhovo mes EOOD | Strandzha MP**
- Čebelarstvo (260 čebelarjev na območju) - med iz zelišč in dreves, kremni med, cvetni prah, propolisova tinktura in mazilo, voščene sveče, medena medicinska kozmetika: **kmet Georgi Georgiev | Čebelarska kmetija Dimitra | Thracian Herbs EOOD | ZP Ivan Petkov**

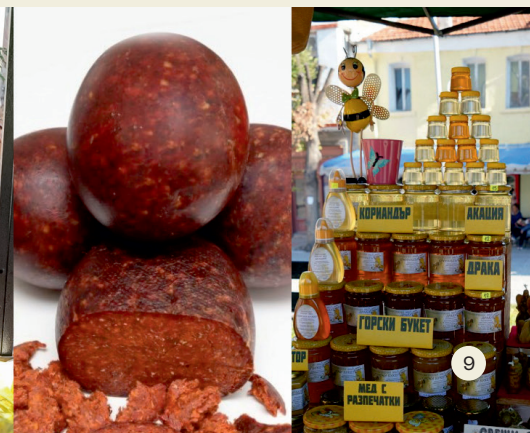
In the territory of LAG - Elhovo - Bolyarovo the organic crop production includes walnuts, plums, rosehips, spelt, herbs, and the organic livestock breeding – beef cattle and bees.

Production of traditional local foods and products:

- Production of milk and milk products: yoghurt and cheese from sheep, cows and buffalo milk, butter and cottage cheese, yellow cheese, hand-made yellow cheese 'gyobek': **Farmer Todor Gospodinov | Arachievi Ltd. | Dairy Sitos**
- Meat and meat products: traditional sausage 'Strandzhansko dyado', sausage 'Elhovo' and sausage 'babek' and other meat products: **Elhovo mes EOOD | Strandzha MP**
- Beekeeping (260 beekeepers on the territory) - honey from herbs and trees, cream honey, pollen, propolis tincture and ointment, wax candles, honey medical cosmetics: **Farmer Georgi Georgiev | Beekeeping farm Dimitra | Thracian Herbs EOOD | ZP Ivan Petkov**

**Manager: Neli Kadieva**  
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## Naša ekološka ponudba

OUR ECO OFFER

Na območju Zgornje Savinjske in Šaleške doline je registriranih več kot 110 ekoloških kmetij. Njihovo ponudbo lahko najdete na spodaj navedenih tržnih lokacijah.

More than 110 organic farms are registered in the Upper Savinja and Šalek valley. You can find their offer at the market locations listed below.

| OBČINA<br>MUNICIPALITY | TRŽNO MESTO<br>MARKET PLACE   |
|------------------------|---|
| Ljubno                 | Prodajni avtomati ob kulturnem domu Vending machines at the Cultural Centre |
| Nazarje                | Kmetijska zadruga Šaleška dolina Šalek valley Agricultural Cooperative      |
| Mozirje                | Prodajni avtomati ob avtobusni postaji Vending machines at the bus stop     |
| Šoštanj                | Kmetijska zadruga Šaleška dolina Šalek valley Agricultural Cooperative      |
| Mestna občina Velenje  | Mestna tržnica Velenje Velenje Town Market                                  |

## Ekološka kmetija Potočnik-Poprask

ECO-FARM POTOČNIK-POPRAK

Ko sta Aleš in Tatjana Poprask prevzela družinsko kmetijo na hribovitem predelu med Šoštanjem in Šmartnim ob Paki, sta želela obogatiti tradicionalno dejavnost z novimi izdelki in dodatno ponudbo. Danes gospodarita na eni prvih ekoloških kmetij na območju Šaleške doline. Kmetija Potočnik-Poprask se namreč že od leta 2003 ponaša z ekološkim certifikatom, ki potrjuje, da so njihovi sadni, zeliščni in pekovski izdelki preverjeno vrhunske kakovosti iz zdravih lokalnih sestavin. Blagovna znamka Potočnik-Poprask slovi po domačih piškotih neprekosljive kakovosti in pristnega porekla. Izdelani so ročno v družinskem krogu. Zanje Tatjana izbira najboljše sestavine in jih skrbno uravnoteži. Iz lokalno pridelane in mlete pirine, ajdove ali pšenične moke peče piškote, kruh v krušni peči in izdeluje drobno pecivo, ki navdušuje gurmane.

When Aleš and Tatjana Poprask took over the family farm in the hilly area between Šoštanj and Šmartno ob Paki, they aimed to enrich the traditional activity with new products and additional offers. Today, they manage one of the first organic farms in the Šalek valley. Since 2003, Potočnik-Poprask Farm has been certified organic, certifying that their fruit, herbal and bakery products are of proven top quality made from healthy local ingredients. The Potočnik-Poprask brand is renowned for its homemade biscuits of unsurpassed quality and authentic origin. They are handmade in the family circle. Tatjana selects the best ingredients and balances them carefully. She uses locally-grown and milled spelt, buckwheat or wheat flour to bake biscuits, bread in the bread oven, and make fine pastries that delight gourmets.



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Veliko pozornosti namenjajo osveščanju in širjenju znanja o sonaravnem kmetovanju, zato pripravljajo različne delavnice in tečaje, ki so primerni tako za predšolske otroke kot tudi za obiskovalce v tretjem življenjskem obdobju.

Poiščite njihove izdelke v lokalnih butičnih trgovinah po vsej Sloveniji ali se napovejte na obisk.

They focus on raising awareness and spreading knowledge about sustainable farming, and organise a variety of workshops and courses suitable for pre-school children, as well as third-age visitors.

Look out for their products in local boutique shops across Slovenia, or arrange a visit with them.

## EKO turistična kmetija Ramšak

ECO-TURIST FARM RAMŠAK

Kmetija leži na nadmorski višini 750 m tik ob solčavski panoramski cesti. Tu se boste počutili domače in vedno dobrodošle. Domači si dan popestrijo z delom v gozdu in na vrtu, na travniku in v sirarni, veliko dela in veselja pa jim prinašajo tudi njihove živali.

Poleg nastanitve nudijo tudi hrano. Kulinarična ponudba njihove kmetije je pestra in ekološka. Pripravijo zajtrke, večerje, malice ali degustacije, ki temeljijo na tradicionalnih jedeh in zadovoljijo vsak okus. Z veseljem vam bodo pripravili tudi vegetarijanske menije. Iz lastnega, ekološkega in senenega kravjega mleka v novo urejeni sirarni dnevno pripravljajo sveže mlečne proizvode, ki jih lahko poskusite in kupite.

Njihova ponudba vabi, da se odmaknete

The farm is situated at an altitude of 750 m, just off the Solčava Panoramic Road. Here, you will feel at home and always welcome. Members of the family make their day in the woods, in the garden, in the meadows, and in the cheese factory. Their animals bring them a lot of work as well as joy.

In addition to accommodation, they also offer a large and varied culinary menu full of organic food. You can enjoy in their breakfasts, dinners, snacks or tastings based on traditional dishes which satisfy every taste. They will gladly prepare vegetarian menus. Using their own organic and hay cow's milk, the newly renovated cheese shop prepares fresh dairy products daily, which you can taste and buy.

Their offer invites you to take a break from the hustle and bustle of everyday life. A 'take away' bag is available on request, with



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od vsakodnevnega vrveža. Po predhodnem naročilu pripravijo torbo »za sabo«, z dobrotami pripravljenimi na kmetiji. Svoj obrok boste lahko vzeli s sabo na njihov lesen podest, ki se nahaja na travniku, na skrajnem vrhu naše kmetije. Na njem se predajte vonju cvetlic, sveže trave, glasbi vode, žarkom sonca in uživajte v samoti in miru.

Alpska pokrajina, v kateri se nahajajo, vas ne bo razočarala, ko boste na poti po planinah. Kmetija je odlična izhodiščna točka za obisk gora ter tudi lažjih poti v Logarski dolini in Robanovem kotu.

goodies prepared on the farm. You can take your meal with you on their wooden platform, located in the meadow at the top of the farm, where you can enjoy the scent of flowers, fresh grass, the music of the water, the rays of the sun and enjoy the solitude and peace.

The farm is located in the Alpine landscape, which never disappoints, especially when you walk in the mountains. The farm is therefore an excellent starting point for visiting the mountains, as well as easy trails in the Logarska dolina and Robanov kot valleys.



## Naša ekološka ponudba

OUR ECO OFFER

Ekološke kmetije na območju Spodnje Savinjske doline predstavljajo pomemben prispevek k ohranjanju okolja in zagotavljanju kakovostnih živil. Po zadnjih podatkih Kmetijsko-gozdarske zbornice je na tem območju v letu 2023 delovalo 62 (delno) ekoloških kmetij, kar predstavlja približno 5% vseh kmetijskih gospodarstev. Povprečna velikost ekološke kmetije je 8 hektarov, glavna proizvodna usmeritev pa je predvsem sadjarstvo in poljedelstvo. Na teh kmetijah se uporabljajo trajnostne metode pridelave, ki ne škodujejo naravnemu okolju, s tem pa prispevajo k ohranjanju tradicionalnih kmetijskih praks ter promociji zdravega načina življenja in prehranjevanja v lokalni skupnosti. Hkrati je zelo živahna tudi tržnična dejavnost, veliko ekoloških proizvodov pa je vključenih tudi v ponudbo lokalnih javnih zavodov.

The organic farms in the Lower Savinja Valley make an important contribution to preserving the environment and providing quality food. According to the latest data from the Chamber of Agriculture and Forestry, 62 (partly) organic farms were operating in the area in 2023, representing approximately 5% of all agricultural holdings. The average size of an organic farm is eight hectares, and their production focus is mainly on fruit and arable farming. These farms use sustainable production methods that do not harm the natural environment, thus contributing to the preservation of traditional farming practices and the promotion of a healthy lifestyle and diet in the local community. At the same time, market activity is very lively, and many organic products are also included in the offer of local public institutions.





## Eko kmetija Škorjanc

ECO-FARM ŠKORJANC



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FB Od vil do vilic brez kemije - Eko  
kmetija Škorjanc - Prebold

Že več kot 10 let deluje kmetija Škorjanc kot ekološka kmetija in v tem času je postala prepoznana kot inovativen in okoljsko ozaveščen partner razvoja doline. Lastnik Tomaž Škorjanc z družino pod sloganom »Od vil do vilic brez kemije« uporablja napredne tehnologije za trajnostno pridelavo hrane, npr. ne orje, plevel selektivno uničuje z elektriko, z brezpilotnim letalnikom seje ozelenitve in aplicira biološke preparate.

Prideluje ekološki med ter goji stare in

The Škorjanc Farm has been listed as an organic farm for more than 10 years. In this time it has become recognised as an innovative and environmentally conscious partner in the development of the valley. Under the slogan 'From Farm to Fork without chemicals', the owner Tomaž Škorjanc and his family use advanced technologies for sustainable food production, e.g. no-till, selective weed control with electricity, drone sowing of greenery and application of biological preparations.

skoraj že pozabljene vrste žit, kot so ajda, proso, emmer, lan, toter, sončnice, iz katerih ustvarjajo kaše, olja in moka. Te prvobitne, starodavne rastline so polne mineralov, koristnih maščob, beljakovin, so lažje prebavljive in nekatere kljub vsebnosti glutena primerne tudi za prehransko občutljive ljudi.

They produce organic honey and grow old and almost forgotten cereals, such as buckwheat, millet, emmer, flax, golf-of-pleasure, and sunflowers, which are used to make porridge, oil and flour. These primitive, ancient plants are full of minerals, healthy fats, proteins and are easier to digest. Despite their gluten content, some of them are also suitable for people with dietary restrictions.





## Ekološka kmetija Pšaker

ECO-FARM PŠAKER

Dobrodošli na ekološki kmetiji Pšaker!

Idilična kmetija se nahaja pod Dobroveljsko planoto v neposredni bližini Braslovškega jezera. V 3,6 ha velikem nasadu prevladujejo sorte jabolk, ki so naravno odporne na škrlup – topaz, opal, ametist, sirius, rdeči boskop. Poleg jabolk za prodajo pridelujejo tudi jabolčni sok, jabolčni kis in jabolčnik – toukec. Trudijo se, da bi bilo življenje na kmetiji čim bolj pestro in v sozvočju s čudovito naravo, ki jih obdaja, hkrati pa se zavedajo, da je danes zelo pomembno, da potrošnik lahko zaupa v poreklo in kakovost ekološke hrane, zato jim gospodar kmetije, mag. Peter Pšaker, z veseljem predstavi način kmetovanja, svoje pridelke, pogled na življenje in na tak način ustvari obojestransko zaupanje.

Welcome to the Pšaker Organic Farm!

This idyllic farm is located below the Dobrovlje Plateau, in the immediate vicinity of Braslovče Lake. The 3.6 ha orchard is dominated by varieties of apples that are naturally resistant to scab – topaz, opal, amethyst, sirius, red boskop. In addition to apples, apple juice, apple cider vinegar, and cider 'toukec' are produced for sale. They try to make life on the farm as varied as possible and in harmony with the beautiful nature that surrounds them. However, at the same time they are well aware that it is very important for the consumer today to be able to trust in the origin and quality of organic food. The farm manager Peter Pšaker is glad to present his farming methods, produce and outlook on life to their visitors, because he believes that this helps to build mutual trust.



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## Naša ekološka ponudba

OUR ECO OFFER

Naravne značilnosti območij občin Celje, Laško, Štore in Vojnik, ki so povezana v LAS Raznolikost podeželja, omogočajo pridelavo kakovostne hrane. V kontrolirano ekološko pridelavo je vključenih 92 kmetij, ki se pretežno ukvarjajo z živinorejo. Predvsem mladi, ki imajo željo nadaljevati s kmetovanjem, se odločajo za pridelavo in predelavo jagodičja in zelenjave, ki jih ponujajo potrošnikom na lokalnem trgu. V projektih spodbujamo povezovanje kmetij z uporabniki lokalne ekološke rane, predvsem kuhinjami šol in vrtcev, saj menimo, da so mladi tisti, ki bodo v prihodnje pridelovali in uživali kakovostno lokalno hrano.

The natural characteristics of the area of the municipalities of Celje, Laško, Štore and Vojnik are linked together in the Diversity of the Countryside, make it possible to produce quality food. The 92 farms involved in controlled organic production are mainly livestock farms, and it is mostly young people who wish to continue farming, and choose to grow and process berries and vegetables to offer to consumers on local markets. Such projects encourage the linking of farms with users of local organic produce, especially school and kindergarten canteens, as we believe that it is young people who will produce and consume quality local food in the future.



## Kmetijska zadruga Laško

AGRICULTURAL COOPERATIVE LAŠKO

Kmetijska zadruga Laško zastopa interese kmetov - članov na nabavnem in prodajnem trgu s kmetijskimi proizvodi ter potrebnimi materiali za kmetovanje. Usmeritev poslovanja temelji na dolgoročnosti delovanja in vzajemnosti akterjev prehranske verige: kmet-lastna predelava-trgovina-potrošnik. Zavedanju, da je zdrava, predvsem pa varna hrana, osnovna pravica vsakega potrošnika, za KZ Laško pa najpomembnejša obveza pri plasmaju hrane v vseh oblikah na trg, so podrejene vse odločitve tako lastnikov kot zaposlenih. Ciljna usmeritev je ponudba živil, proizvedenih po shemah kakovosti:

- EKO (ekološko meso in ekološki mesni izdelki),
- IK (meso izbrane kakovosti slovenskega porekla),
- BREZ GSO za kokošja jajca hlevske reje (krmljeno brez gensko spremenjenih žit).

Dolgoročni cilj je ponudba vsaj 40 % EKO in IK proizvodov ter povezovanje vseh zainteresiranih deležnikov za sodelovanje v mreži za oskrbo prebivalcev s kakovostno hrano.

The Agricultural Cooperative Laško represents the interests of its farmer-members on the upstream and downstream markets for agricultural products and the materials needed for farming. The orientation of the business is based on the long-term orientation and reciprocity of the actors of the food chain: farmer-own processing-trade-consumer. All decisions of both, the owners and the employees, are subordinated to the awareness that healthy and, above all, safe food is the basic right of every consumer, and for The Agricultural Cooperative Laško the most important commitment in the distribution of food in all its forms on the market. The aim is to offer food produced under quality schemes:

- ECO (organic meat and organic meat products),
- SQ (selected quality, meat of selected quality of Slovenian origin),
- GMO-FREE for hen eggs from barn breeding (fed without GM cereals).

The long-term objective is to offer at least 40% of organic and SQ-products, and to bring together all interested stakeholders to work together in a network to supply people with quality food.



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## Ekološka kmetija Očko

ECO-FARM OČKO

Ekološka kmetija Očko iz Laškega prideluje ekološko zelenjavo na način partnerskega kmetovanja s tedensko dostavo zabojčkov. Vselej sproti ročno nabrano svežo ekološko zelenjavo zabojčke in dostavljajo ljudem, ki jim ni vseeno, kaj jedo, ustanovam, kjer je hrana pomemben del zdravja, in restavracijam, ki stavijo na vrhunsko kakovost.

Na kmetiji z 200 let staro hišo in staro kaščo je prejšnja generacija gospodarjev dolgo gojila koruzo za živino. Skrb za lastno zdravje in zdravje treh otrok pa jih je usmerila k pridelavi zdrave hrane

The organic farm Očko from Laško grows organic vegetables in a partnership farming method with a weekly delivery of boxes. Fresh organic vegetables are hand-picked and delivered to people who care about what they eat, to institutions where food is an important part of healthy lifestyle, and to restaurants that rely on superb quality. On a farm with a 200-year-old house and an old granary, the previous generation of owners had long grown maize for their livestock. The concern for their own health and the health of their three children led them to grow healthy food for themselves and others, and to

work the land differently. In Celje, they were among the first providers of organic crates, a partnership farming still not well-known in Slovenia.

Katarina, a proud organic food producer, who has become a candidate for the Female Slovenian of the Year Award, thanks to her commitment in various fields, cannot imagine life without her own personal delivery of carefully grown vegetables. Work is meaningful when it leads to genuine contact with people. In winter when there is less work, passing on knowledge and experience and mentoring newcomers to organic farming becomes a new important part of their lives. When meeting Katarina, she always reminds you that are not only healthy things important for success, but also a smile! You are welcome to visit the farm and taste their organic vegetables.

Katarina, ponosna pridelovalka ekološke hrane, ki je zaradi zavzetega delovanja na različnih področjih vmes postala kandidatka za Slovenko leta, si življenja ne predstavlja brez lastne osebne dostave skrbno pridelane zelenjave. Delo ima smisel, ko vodi v pristen stik z ljudmi. Pozimi, ko je dela malo manj, postaja nov pomemben del njihovega življenja prenašanje znanja in izkušenj ter mentorstvo za novince v ekološkem kmetijstvu. Na srečanjih vas Katarina opozori, da je za uspeh poleg zdravih reči pomemben nasmeh! Vabljeni k obisku kmetije in pokušini njihove ekološke zelenjave.

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## Osnovna šola Vojnik

PRIMARY SCHOOL VOJNIK

Osnovno šolo Vojnik skupaj s podružnicami obiskuje 799 učencev. Šola je primer dobre prakse uporabe lokalnih in ekoloških živil, iz katerih za učence pripravljajo okusne malice in kosila. Učenci sodelujejo pri raziskovalnih nalogah na temo uporabe lokalne hrane v kuhinjah šol in vrtcev. Na šoli so sestavili primere različnih jedilnikov, v katere so vključili lokalne sestavine, enkrat tedensko pa učencem ponudijo obrok, ki je v celoti pripravljen iz lokalnih oziroma ekoloških sestavin. Šola organizira tudi naravoslovne dneve na ekoloških kmetijah, kjer učenci v živo spoznajo pridelavo hrane na okolju prijazen način.

The Vojnik Primary School and its branch schools are attended by 799 pupils. The school is an example of good practice in the use of local and organic food, which is used to prepare tasty snacks and lunches for pupils. The pupils take part in research assignments on the use of local food in school and kindergarten canteens. The school has created examples of different menus that include local ingredients, and once a week, the pupils are offered a meal made entirely from local or organic ingredients. The school also organises science days at organic farms, where pupils learn about how food is produced in an environmentally friendly way.



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## LAS Od Pohorja do Bohorja

LAG FROM POHORJE TO BOHOR

Razgibana hribovito-gričevnata pokrajina Pohorja, Paškega Kozjaka, Kozjanskega in Bohorja je naravna danost, ki jo kmetije izkoriščajo za lokalno pridelano ekološko hrano, ki je danes neprecenljivega pomena. V nižinskem delu prevladujejo večje njivske površine ter intenzivno kmetijstvo s poudarkom na živinoreji, ohranili pa so se tudi vinogradi in kmečki sadovnjaki, kjer se najdejo avtohtone sorte sadnega drevja in biotske pestrosti. Na območju LAS Od Pohorja do Bohorja so partnerji operacije zaznali potencial za doprinos k doseganju strategije »Od vil do vilic«, ki stremi k razvoju pravičnega, zdravega in okolju prijaznega prehranskega sistema.

The rugged hilly landscape of Pohorje, Paški Kozjak, Kozjansko, and Bohor is a natural endowment that farmers exploit for locally produced organic food, which is invaluable today. In the lowlands, large arable areas and intensive agriculture with an emphasis on livestock farming predominate, however, also vineyards and farm orchards, where indigenous varieties of fruit trees and biodiversity can be found, have been preserved. In the LAG area From Pohorje to Bohor, the partners of the operation have identified the potential to contribute to the 'From Fork to Fork' strategy, which aims to develop a fair, healthy, and environmentally friendly food system.





## Naša ekološka ponudba

OUR ECO OFFER

LAS Od Pohorja do Bohorja pokriva strnjeno območje sedmih občin, kjer prevladujejo ruralna naselja s kmetijskimi zemljišči. Za območje je značilna precejšnja biotska pestrost in ohranjena narava, kot tudi kakovostna kulturna krajina, kar prispeva k bogastvu vrst in habitatov. Prevladuje hribovit svet, v katerem je največ trajnih travniških površin, ki so osnova za živinorejo. V nižinskih delih je večji delež njiv. Prevladuje reja govedu za meso in mleko, ki se v večini primerov kot primarni produkt izvaža. Uveljavlja se okolju prijazno in ekološko, a intenzivno kmetovanje. Razlog za to najdemo v večji osveščenosti prebivalstva o pomenu zdravega načina življenja in skrbi za naravo kot tudi večjem povpraševanju po zdravi, ekološko pridelani hrani.

The LAG From Pohorje to Bohor covers a compact area of seven municipalities, dominated by rural settlements with agricultural land. The area is characterised by considerable biodiversity and nature conservation, as well as a high-quality cultural landscape, which contributes to the richness of species and habitats. The predominant landscape is hilly with the majority of permanent grassland, which is the basis for livestock farming. In the lowland areas, a higher proportion of arable land is found. Cattle rearing for meat and milk is predominant, most of which is exported as a primary product. Environmentally friendly and organic, but intensive farming is being practiced. This is due to the population's increased awareness of the importance of healthy lifestyles and care for nature, as well as the increased demand for healthy, organically produced food.

## Ekološka kmetija Brodej

ECO-FARM BRODEJ

Kmetija Brodej je bila prvič omenjena že leta 1404. Zaradi trdoživosti in predanosti družinskih članov skozi vrsto generacij na domačiji živijo še dandanes. Preživljajo se z gozdarstvom in živinorejo ter kmetujejo po ekoloških smernicah. Na kmetiji je urejen tudi Etnološki muzej Brodej, ki se razteza na kar 150 kvadratnih metrim. Z njim poskušajo ohraniti zgodovino kmečkega dela in prikazati način življenja kakršen je bil nekoč v teh krajih. Na kmetiji Brodej nudijo tudi pet glamping kočic, ki so ročno delo gospodarja Jožeta in v katerih je mož preživeti nepozaben oddih od mestnega vrveža.

The Brodej Farm was first mentioned in 1404, and, thanks to their resilience and dedication to the farm over many generations, they continue to live there today. They make their living from forestry and livestock farming, and farm organically. The farm also houses the Brodej Ethnographic Museum, which covers 150 square metres. It attempts to preserve the history of farm work, and shows the way life used to be like in these places. The Brodej Farm also offers five glamping huts, handmade by the owner Jože, which offer an unforgettable break from the hustle and bustle of the city.



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## Ekološka kmetija Čadej

ECO-FARM ČADEJ

Ekološka kmetija Čadej kmetuje na obrobju kozjanskih hribov v občini Dobje. Območje je na višini 500 metrov in je precej težavno za obdelavo. Osnovna dejavnost je živinoreja, pridelava EKO senenega mesa in mleka. Mleko predelajo v skuto, mladi sir in jogurt. Sezonsko je na kmetiji tudi zelenjava. Imajo tudi visokodebelni sadovnjak, če je letina dobra, so na razpolago stare sorte jabolk, sok, kis in jabolčniki. Trudijo se, da je pridelano in predelano naravno, po tradicionalnih postopkih, potrošnik pa zdrav in vitalen. Priporočamo obisk!

The eco-farm Čadej is located on the outskirts of the Kozjansko Hills in the municipality of Dobje. The area is at an altitude of 500 metres and is quite difficult to farm. The main activity is livestock breeding, production of organic hay, meat and milk. The milk is processed into cottage cheese, young cheese and yoghurt. Vegetables are also grown seasonally on the farm. They also have a high trunk orchard; old apple varieties, and juice, vinegar and ciders are available if the harvest is good. They strive to produce and process everything naturally, using traditional methods, and to keep the consumer healthy and vital. Visit recommended!



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## Ekološka kmetija Urška

ECO-FARM URŠKA



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Edinstvena doživetja, kot so spanje na seniku, opazovanje zvezd, pobiranje jajc v kurniku, obisk sosednje kmetije, pomoč pri peki kruha ali delavnice polstenja ustvarjajo zgodbe, ki nas povezujejo. Gospodaričine recepture so bolj lahkotne sorte, temeljijo na sezonski izbiri surovin in svojim gostom ponujajo velik delež, kar 90 % svojih lastnih proizvodov z lastne njive, zeliščnega in cvetličnega vrta. Ker sta za kakovostno življenje pomembni vitalna moč in energija, se lahko razvajate s savno, masažnimi tuši in bazeni ter z zunanjim bazenom.

Unique experiences, such as sleeping in the hayloft, stargazing, collecting eggs in the hen house, visiting a neighbouring farm, helping to bake bread or visit felt-making workshops create stories that connect us. The host's recipes are of a lighter variety, based on a seasonal selection of raw materials, and offer guests a large proportion, 90%, of her own produce from her own arable, herb and flower gardens. Since vitality and energy are important for a good quality of life, you can pamper yourself with sauna, massage showers and pools, and the outdoor pool.





## LAS Obsotelje in Kozjansko

LAG OBSOTELJE AND KOZJANSKO

Obsotelje in Kozjansko, subregija v jugovzhodnem delu Slovenije, je znana po svoji neokrnjeni naravi, bogati biotski raznovrstnosti in tradicionalnem načinu kmetovanja, ki spoštuje okolje in naravne cikle. Ekološko kmetovanje pa v zadnjih letih na tem območju predstavlja pomemben del kmetijske dejavnosti, kar dokazuje višanje števila ekoloških kmetij v uradnem certificiranju. Ekološko kmetovanje tu temelji na tradicionalnih znanjih in praksah, ki so jih sodobni kmetje nadgradili z novimi spoznanji in s tehnologijami, a še vedno ostajajo zavezani naravni proizvodnji in biodiverziteti, saj njihove prakse spodbujajo zdravje tal, vodnih virov in ekosistemov. Tukaj najdete ekološke proizvode visoke kakovosti, med njimi je predvsem veliko sadja (predvsem jabolka, hruške in breskve), zelenjave, žit, mleka in mlečnih izdelkov ter mesa.

Obsotelje and Kozjansko, a sub-region in the south-eastern part of Slovenia, is known for its unspoilt nature, rich biodiversity, and traditional farming methods that respect the environment and natural cycles. In recent years, organic farming has become an important part of agricultural activity in the area, as evidenced by the increasing number of organic farms undergoing official certification. Organic farming here is based on traditional knowledge and practices, which have been upgraded with new knowledge and technologies. However, modern farmers still remain committed to natural production and biodiversity, as their practices promote the health of the soil, water resources and ecosystems. Here, you will find organic products of high quality, including a large variety of fruit (especially apples, pears and peaches), vegetables, cereals, dairy products and meat.



## Kozjanski park

KOZJANSKO PARK

Kozjanski park je eno od najstarejših in največjih zavarovanih območij v Sloveniji. Regijski park je obsežno območje regijsko značilnih ekosistemov in krajine z večjimi deli prvobitne narave, kjer je človekov vpliv večji, vendar z naravo trajnostno in sonaravno zgledno uravnotežen. Zaradi izjemne biotske pestrosti je velik del parka umeščen v ekološko pomembna območja NATURA 2000, leta 2010 pa je območje Kozjanskega in Obsotelja pridobilo status biosfernega območja v okviru Unescovega programa MAB (Man and Biosphere – Človek in biosfera).

The Kozjansko Park is one of the oldest and largest protected areas in Slovenia. The Regional Park is a vast area of regionally characteristic ecosystems and landscapes with large parts of pristine nature, where the human influence is greater, but in an exemplary sustainable balance with nature. Due to its exceptional biodiversity, a large part of the park is included in the ecologically important NATURA 2000 sites, and in 2010 the area of Kozjansko and Obsotelje was granted the status of a biosphere area under the UNESCO MAB (Man and Biosphere) programme.



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## Praznik kozjanskega jabolka

KOZJANSKO APPLE FEST

Praznik kozjanskega jabolka, tradicionalna prireditev v Kozjanskem parku, poteka vsako leto drugi oktobrski vikend v Podsredi od leta 2000. Slavi jabolko in združuje strokovnjake, razstavljalce, kulturne skupine ter umetnike, osredotoča se na trajnostni razvoj in varstvo narave. Prireditev, znana kot največja okoljska v državi, izpostavlja kmetijsko kulturno krajino Kozjanskega s tradicionalnimi sadovnjaki in ponuja ekološke pridelke, obrtniške izdelke ter bogat kulturni program. Uvod v praznik je Pohod po kozjanskih sadovnjakih, dogodek pa zaključí sejmski vikend.

The Kozjansko Apple Festival, a traditional event in Kozjansko Park, has been held every year on the second weekend of October in Podsreda since 2000. It celebrates the apple and brings together experts, exhibitors, cultural groups and artists, focusing on sustainable development and nature conservation. The event, known as the largest environmental event in the country, highlights the agricultural cultural landscape of Kozjansko with its traditional orchards, and offers organic produce, artisan products and a rich cultural programme. The festival is preceded by a hike through the Kozjansko orchards, and it concludes with a fair weekend.



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# Blagovna znamka Sožitje – Kozjanski park

THE SOŽITJE BRAND - KOZJANSKI PARK

Kolektivna znamka Sožitje – Kozjanski park podpira trajnostno pridelavo in predelavo na zavarovanem območju Kozjanskega parka in Biosfernega območja Kozjansko in Obsotelje. Znamka zagotavlja, da so proizvodi prijazni do narave in ljudi, z minimalnim vplivom na okolje. Pridobijo jo lahko kmetje, obrtniki in organizacije z območja parka. Do sedaj je 33 ponudnikov prejelo pravico do uporabe znamke, ki se podeljuje na letnem Prazniku kozjanskega jabolka, promovirajoč sonaravno pridelavo.

The Sožitje – Kozjanski Park collective brand supports sustainable production and processing in the Kozjansko Park protected area and, the Kozjansko and Obsotelje Biosphere Reserve. The brand ensures that products are friendly to nature and people, with a minimal impact on the environment. It is open to farmers, artisans and organisations in the park area. So far, 33 suppliers have been awarded to the right to use the label and promote sustainable production. The label is awarded to new suppliers at the annual Kozjansko Apple Festival.



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