

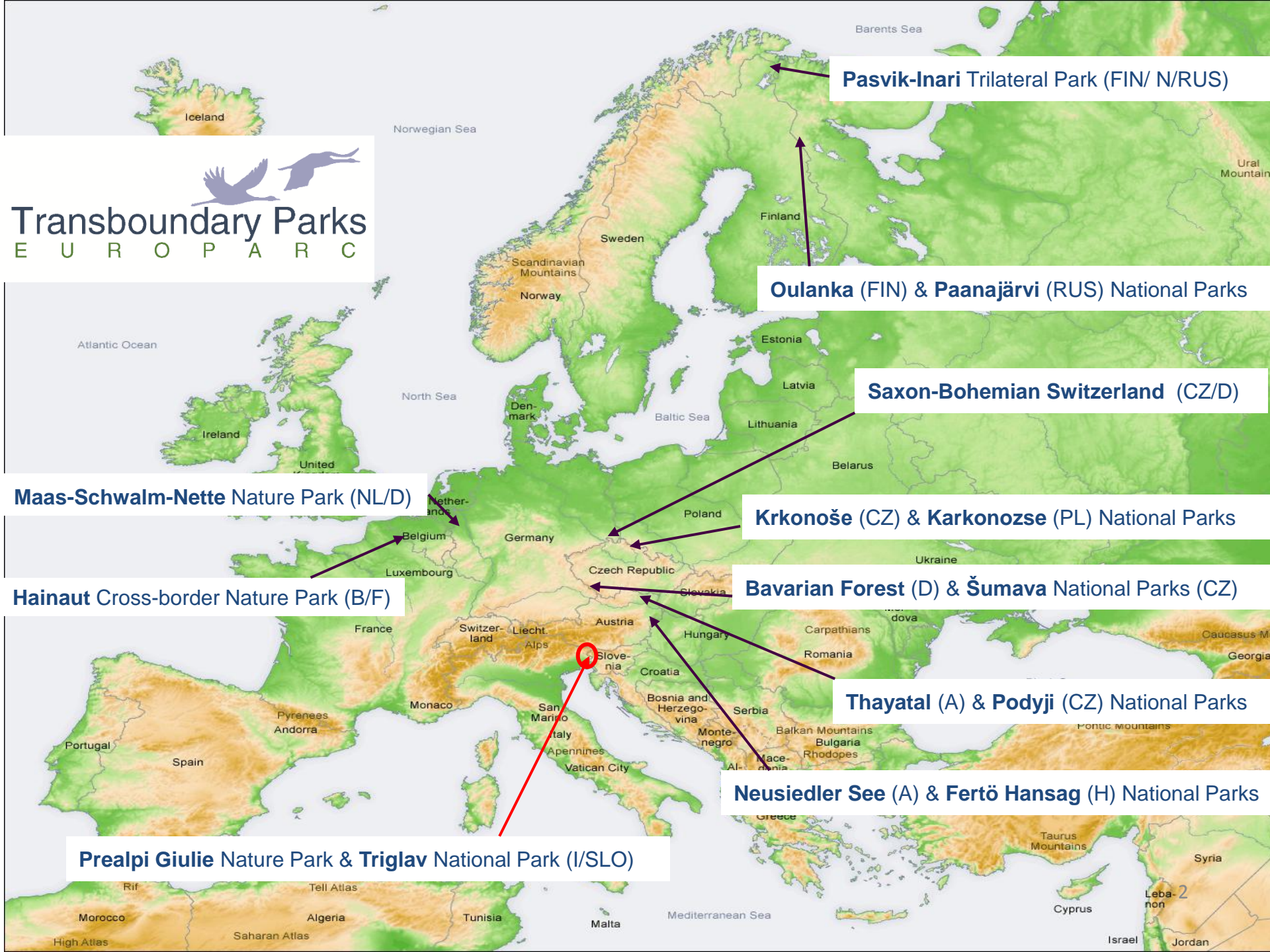


*PARCO
NATURALE
PREALPI
GIULIE*

TYPICAL PRODUCTS IN
PREALPI GIULIE NATURE PARK:
A NARROW PATH TOWARDS
SUSTAINABLE DEVELOPMENT

TransParcNet Meeting 2016 - Saxon-Bohemian Switzerland





Pasvik-Inari Trilateral Park (FIN/ N/RUS)

Oulanka (FIN) & Paanajärvi (RUS) National Parks

Saxon-Bohemian Switzerland (CZ/D)

Krkonoše (CZ) & Karkonosze (PL) National Parks

Bavarian Forest (D) & Šumava National Parks (CZ)

Thayatal (A) & Podyji (CZ) National Parks

Neusiedler See (A) & Fertő Hansag (H) National Parks

Prealpi Giulie Nature Park & Triglav National Park (I/SLO)



Maas-Schwalm-Nette Nature Park (NL/D)

Hainaut Cross-border Nature Park (B/F)

MUNICIPALITY	FARMS	WITH ANIMAL BREEDING
Chiusaforte	3	1
Lusevera	9	5
Moggio Udinese	15	15
Resia	10	9
Resiutta	2	2
Venzone	14	9

Agriculture in the area is very weak

High request of typical products

Good number of restaurants and traditional events

Some typical products





STRATEGY: THE BASKET OF THE PARK (ROZAJANSKI STROK – RESIAN GARLIC)







STRATEGY: THE BASKET OF THE PARK (STAK – MASHED FIORINA BEAN AND POTATOES)







IMPROVING PRODUCTION THROUGH VALORISATION

All productions are regulated



Special promotion made by the Park

For anyone of them specific agreement with
local Municipality and producers

MAIN SHOWCASE FOR THE BASKET: AGRICULTURE FEAST IN RESIUTTA



Both for farms and typical products

- *to promote Park and surrounding area and its image*
- *to encourage and push local economy towards sustainable development*
- *to increase quality in activities connected with Park*





IZDELKI IN TRZENJE

Na območju Bovca, kjer sirarska tradicija sega v 13. stoletje, rejci mlečnega tipa drežniške koze v določenem razmerju iz surovega polnomastnega kozjega, ovčjega in kravjega mleka izdelujejo bovški sir. Pri tem sta stranska proizvoda albuminska skuta in sirotka. Prodaja večine mlečnih proizvodov poteka na domu, v času poletne paše pa tudi na planini. Povpraševanje je pogosto večje od ponudbe. Kozji sir s svojo nežno aromo in prijetnim okusom velja v kulinariki za odlični dodatek k različnim jedem.



Foto: Arhiv Posočnega razvojnega centra

PRODUCTS AND MARKETING

In Bovec area where cheesemaking tradition dates back to the 13th century, the breeders of dairy type make the Bovec cheese. The cheese is made in certain proportion from the raw whole milk of goat, sheep and cow's. There are also two by-products known as ricotta and whey. Most dairy products breeders sell at home, as well as at the high and mountain pastures where goats graze in the summer. Demand is often greater than the supply. Goat cheese with its gentle aroma and pleasant flavor is famous in cuisine as the great addition to the various dishes.



Foto: Arhiv DPOBD, UL BF

MOŽNOSTI ZA RAZVOJ

Drežniška koza je nacionalno bogastvo, povezano s pečatom slovenske identitete. Ena izmed smernic izkoriščanja njenih odličnih pašnih lastnosti je širitev reje zlasti na območja, ki spadajo med intenzivno zaraščena kmetijska zemljišča. Na ta način bi pripomogli k ohranjanju poseljenosti in kultiviranosti krajine.

POSSIBILITIES FOR DEVELOPMENT

Dreznica goat is a national treasure associated with the seal of the Slovenian identity. One of the guidelines, the exploitation of its excellent grazing properties is the expansion of farming in the areas where the agricultural land is intensively overgrown and thereby the goat will affect the preservation and cultivation of the landscape.



Foto: Arhiv DPOBD, UL BF

Javna služba nalog genske banke v živalinoreji
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Biotehniška fakulteta
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Izdavba: Kmetijska založba, d.o.o.
Tisk: Tiskarna Golc
Domžale, 2010



Univerza v Ljubljani
Biotehniška fakulteta



DREŽNIŠKA KOZA

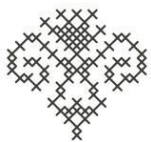
SLOVENSKA AVTOHTONA PASMA KOZ

DREŽNICA GOAT

SLOVENIAN AUTOCHTHONOUS GOAT BREED



Foto: Metka Žan Lotrič



BOHINJSKO
FROM BOHINJ



TRIGLAV NATIONAL PARK BRAND



TRIGLAVSKI
NARODNI
PARK

KAKOVOST
QUALITY

Transboundary Parks...following nature's design



STRATEGY AND ACTION PLAN

FOR SUSTAINABLE TOURISM IN TRANSBOUNDARY ECOREGION JULIAN ALPS



AREA OF INTERVENTION 3

TO PROTECT AND ENHANCE THE AREA'S NATURAL AND CULTURAL HERITAGE, FOR AND THROUGH TOURISM, AND TO PROTECT IT FROM EXCESSIVE TOURISM DEVELOPMENT.

This AREA OF INTERVENTION concentrates mainly on tourism and promotion of the TB Ecoregion.

Operational goals are:

- To create new points and trails and increase the existing ones, reachable by everybody, children and seniors citizens, and also by disadvantaged people.
- To actively sustain local economy and agriculture, and promote typical local products.
- To increase communication and publicity about the areas of the park in terms of cultural tourism. More dissemination of information on the events. More collaboration with cultural associations (ex. Folk Groups) and with Pro Loco and LTOs. Improve and enrich with historic and cultural information the promotional material. Increase the number of cultural guided tours.
- To provide all visitors with a high-quality experience in all aspects of their visit and communicate effectively to visitors about the special qualities of the area.

	<ul style="list-style-type: none"> - Train farmers on active nature conservation - Promote local gastronomy
Results	<ul style="list-style-type: none"> - More quantities of typical local products - More typical products in the restaurant of the area and in menus - Promotion of a common basket of typical local products
Indicators	<ul style="list-style-type: none"> - 10 products in common basket - 20 restaurants involved - 2 fairs or markets per year
Partners	<ul style="list-style-type: none"> - Farmers' organisation and farmers - Tourist local offices (LTO / Pro Loco) - Municipalities - Restaurants
Connection with other activities	<ul style="list-style-type: none"> - Strengthening cooperation with all local stakeholders, tourist organizations and services in TB Ecoregion - Joint promotion actions

Action title	PROMOTE TYPICAL PRODUCTS
Implementing body	Both Parks of TB Ecoregion
Strategic goals	To provide all visitors with a high-quality experience in all aspects of their visit. To ensure that tourism supports and does not reduce the quality of life of local residents. To increase benefits from tourism to the local economy.
Specific goals	To actively sustain local economy and agriculture. To increase knowledge of the area and its characteristics through typical products and gastronomy. To help local farmers to continue their activities. To support local producers to sell their products through promotion and advertising. To ensure typical local products to the tourists. To ensure typical local products to the restaurants.
Current situation	In the area there are several good quality and healthy typical products (e.g. Resia garlic, Tolmin cheese, ...) but for the majority of them productions are very low. This is due mainly to the fact that only traditional agriculture can not grant sufficient incomes to the farmers and a lot of young people abandoned this activity. Nevertheless in last times consumers' attention to healthy, quality and typical food has increased and some new good practices have been developed in the area. Local fairs and farmers' markets traditionally take place in the area. Parks often support these activities through promotion and assistance these activities. NP Julian Pre-Alps do this through two projects: Park Basket and Park Brand.
Description of the activities	<ul style="list-style-type: none"> - Support farmers' activities cooperating with their organizations even through information and training - Promote typical local products even through organisation and participation to specific fairs and/or markets - Disseminating existing good practices - Encourage the meeting between farmers' and restaurants



Thanks for your kind attention

