



Čebelarški turizem – apiturizem

Da je čebelarstvo poezija kmetijstva in da smo Slovenci »nadopreprečen« čebelarški narod, bo potrdil vsak slovenski čebelar, ki v pridelanem medu in čebeljih pridelkih zagotavlja vse najboljše, najsvežje in najbolj zdravo iz narave. Čebele so sinonim za pridnost in delavnost, njihovo življenje in dogajanje v panju pa sta za vse številnejše ljudi odkrivanje novega sveta ter zanimivo in vrednostno ogleda čebelarškega turizma – apiturizma.

Slovenija je prva in trenutno edina država na svetu, ki ima organizirano certificiranje ponudnikov čebelarškega turizma in podeljevanje certifikatov odličnosti. Certifikat nudi konkurenčno prednost na trgu, obiskovalcem pa v določeni meri sporoča, kakšno ponudbo lahko pričakujejo. Čebelarški turizem ali apiturizem je relativno nova oblika ponudbe turističnih proizvodov in hkrati inovativen pristop k trajnostnemu turizmu. V Sloveniji se apiturizem hitro razvija, saj je ponudba posameznega ponudnika čebelarškega turizma vedno bogatejša in vse bolj pestra in raznolika.

Darja Šolar, predsednica sekcije za apiturizem

Beekeeping tourism - apiturism

Every Slovene beekeeper who uses his own honey and other bee products in order to provide the best, the sweetest and the healthiest products the nature has to offer will agree, that beekeeping is the most poetic form of agriculture and that Slovenes as a nation are "well above average" when it comes to beekeeping. While bees are synonymous with diligence and hard work, more and more people are visiting beekeeping farms in order to learn more about the fascinating world of bees – apiturism.

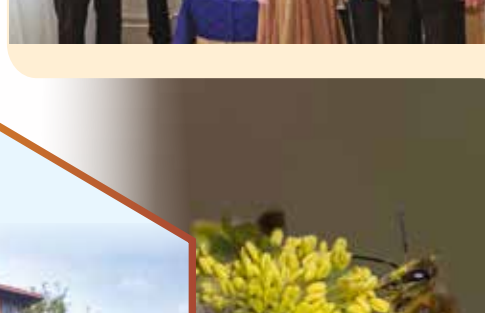
Slovenia is the only country in the world to date with an implemented system of certification for beekeeping tourism providers and for awarding certificates of excellence. The certificate offers a competitive advantage in the market and, to a certain extent, communicates to visitors what kind of offer they can expect. Beekeeping tourism or apiturism is a relatively new form of offering tourist products and at the same time an innovative approach to sustainable tourism. In Slovenia, apiturism is developing rapidly, as the offer of individual providers of beekeeping tourism is becoming richer and more varied and diverse.

Darja Šolar, President of the Apiturism Department



ŽIROVNICA

Zibelka čebelarstva



5. Peter Pavel Glavar

Anton Kačelj, Adamčeva cesta 5,
1293 Šmarje - Sap
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cebelarstvo@kozej.info



Peter Pavel Glavar 1721–1784 si je vse življenje prizadeval izboljšati življenje svojim faranom. Pomagal je revnim, jih poučeval kmetovanje, čebelarstvo, učil pisati in brati v slovenskem jeziku. 1766 – Upokojil se je, kupil posest na Lanšprežu, izdelal nakladni panj in se posvetil čebelarstvu. 1768 – Na prošnjo dunjske vlade je spisal obširno poročilo. Dal je predlog za izboljšanje čebelarstva na Kranjskem. 1772 – Postal je častni član Gornježuljske čebelarške družbe. 1776 – Spisal je prvo slovensko čebelarško knjigo. 1781 – Na Lanšprežu je ustanovil prvo čebelarško šolo. Zgradil je baročno kapelo, v kateri je danes njegova grobnica, poslednje počivališče Petra Pavla Glavarja, kot spomin na znamenito in zasluženo osebnost. Glavarjevo kapelo na Lanšprežu predstavljamo kot edinstven spomenik čebelarstva.

Peter Pavel Glavar 1721–1784 spent his whole life striving to improve the lives of his parishioners. He helped the poor, taught them how to farm and keep bees, taught them to write and read in Slovene. 1766 - He retired, bought an estate in Lanšprež, built a loading hive and devoted himself to beekeeping. 1768 - At the request of the government in Vienna, he wrote an extensive report. He made a proposal to improve beekeeping in Carniola. 1772 - He became an honorary member of the Upper Lusatian Beekeeping Society. 1776 - He wrote the first Slovenian beekeeping book. 1781 - He founded the first beekeeping school in Lanšprež. He built a baroque chapel, where his tomb can be found today, the last resting place of Peter Paul Glavar in memory of his renowned and deserving personality. Glavar's chapel in Lanšprež is presented as a unique monument of beekeeping.

6. Spominski čebelnjak Antona Janše na Breznici Anton Janša's Memorial Apiary

Zavod za turizem in kulturo Žirovnica/Zirovnica Institute for Tourism and Culture
Žirovnica 14, 4274 Zirovnica 0386 (0)4 580 15 03 0386 (0)40 221 929
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Angliške vsebine/English content
visitzirovnica.si/en/ visitzirovnica.si/en/experiences/beekeeping-trail

Ste vedeli, da imajo začetki modernega slovenskega čebelarstva korenine prav v vaseh pod Stolom? Na Breznici je že pred skoraj 300 leti stal čebelnjak. Anton Janša, pionir sodobnega čebelarstva, je kot otrok admiriral očetovo panje in opazoval življenje čebel. Kasneje je z znanjem o marljivih čebeljih skupnostih tako navdušil cesarski dvor, da je na Dunju postal prvi učitelj čebelarstva. Njegov rajstni dan, 20. maj, je Organizacija združenih narodov leta 2016 razglasila za svetovni dan čebel. Na hribčku sredi vasi si lahko ogledate rekonstrukcijo njegovega čebelnjaka, ki je prosto dostopen. Na vodenem ogledu vam razkrijemo zgodbe s panjskih končnic in vas pope-
lijejo v skrivnostni svet čebel.

Did you know that the beginnings of modern Slovenian beekeeping have their roots in the villages below St. There was a beehive in Breznica almost 300 years ago. Anton Janša, a pioneer of modern beekeeping, used to open his father's hives as a child and observed the life of bees. Later, with his knowledge of diligent bee communities, he impressed the imperial court so much that he became the first teacher of beekeeping in Vienna. His birthday, 20 May, was declared World Bee Day in 2016 by the United Nations. On a hill in the middle of the village you can see the reconstruction of his apiary, which is freely accessible. In the guided tour, we reveal stories from beehive panels and take you to the mysterious world of bees.

7. Sekcija za apiterapijo dr. Filipa TERČA pri ČZD Maribor Apitherapy department Dr Filip TERČ at ČZD Maribor

Karl Vogrinčič: 0386 (0)4 1 643 600

Kaj je apiterapija?

Api = čebela, terapija = zdravljenje. Vse, kar dajejo čebele, je hranljivo in zdravilno. Ljudje so tisoletje prežvečeli z zelišči in medom. Čebelarji smo poklicanci, da širimo stara vedenja in znanja o čebelah. Oče moderne apiterapije je dr. Filip Terč, rojen 30. marca 1844 v Propanštu v Sumavi na Češkem. Po študiju medicine se je preselil v Maribor, kjer je ostal do smrti. Pokopan je na pokopališču. Bil je čebelar, predsednik Čebelarškega društva Maribor, narodni buditelj in član gradbenega odbora za izgradnjo Narodnega doma v Mariboru.

Na mednarodnem simpoziju o apiterapiji leta 2006 v Passau, Nemčija, so na predlog Assisa Moisesa iz Floride Terčov rajstni dan predlagali za svetovni dan apiterapije! V avli Narodnega doma v Mariboru smo 30. marca 2019 odkrili njegov doprski kip.

What is apitherapy?

Api = bee, therapy = treatment. Everything that bees give is nutritious and healing. Humans have spent millennia living on herbs and honey. We beekeepers are called to spread old expertise and knowledge about bees.

The father of modern apitherapy is Dr. Filip Terč, born on 30 March 1844 in Propanšt in the Bohemian Forest in the Czech Republic. After studying medicine, he moved to Maribor, where he remained until his death. He is buried in the Podbrzeje cemetery. He was a beekeeper, the president of the Maribor Beekeepers' Association, a national awakener and a member of the building committee for the construction of the Narodni dom in Maribor.

At the 2006 International Apitherapy Symposium in Passau, Germany, at the suggestion of Assis Moises from Florida, Terč's birthday was proposed to be declared World Apitherapy Day! On 30 March 2019, we unveiled his bust statue in the lobby of the Narodni dom in Maribor.

3. Čebelarški muzej Krapje – Čebelarstvo Tigeli

Beekeeping Museum Krapje - Tigeli Beekeeping

Kolodvorska ulica 33, 9241 Veržej 0386 (0)31 761
cebelarstvo.tigeli@gmail.com www.cebelarski-muzej.si

Ob obisku Čebelarstva Tigeli si lahko ogledate star čebelnjak, ki izvira s konca 19. stole-
tja. Z ohranjenjo opremo predstavlja izjemno in bogato kulturno dediščino. Vsi razstavi-
ni predmeti, ki so na ogled, so od drugih čebelarjev, ki so prenehali s čebelarstvom, vendar
so imeli željo ohraniti čebelarstvo, kakršno je bilo nekoč. Sam čebelnjak je osmerokotne
oblike, izdelan po pavilionskem načrtu, s strešno lino za zračenje in svetlobo, v njem je 84
panjev po sistemu Naiser. V čebelnjaku so na ogled različni čebelarški pripomočki in več kot
300 let stari panji ter razna literatura o čebelarstvu. Čebelarški muzej je izročilo preteklosti,
je ogledalo življenja priškega človeka, pridnega, vztrajnega in skromnega. Pogled, povaj in
verjeti, da je sožitje naša prihodnost. Vračaj se in postoj, dragi obiskovalec! Čudovit muzej, vreden ogleda.

When visiting Tigeli Beekeeping, you can see an old beehive dating back to the end of the 19th
century. With preserved equipment, it presents an exceptional and rich cultural heritage. All the
exhibits on display are from other beekeepers who no longer keep bees but had the desire to
preserve beekeeping as it once was. The beehive itself is octagonal in shape and was built
according to a pavilion plan, with a little roof window for ventilation and light, and has 84 hives
according to the Naiser system. In the beehive, visitors can see various beekeeping tools and
more than 300-year-old hives as well as various literature on beekeeping. The Beekeeping
Museum is a tradition of the past, a mirror of the life of a hardworking, persistent and humble
man from Prekopa. Take a look, say and believe that coexistence is our future. Come back and
stop, dear visitor! A wonderful museum worth visiting.

2. Muzeji radovljjske občine Radovljica Municipality Museums

Linhartov trg 1, 4240 Radovljica 0386 (0)4 532 05 20
mro@mro.si www.facebook.com/muzejiradovljjskeobcine
www.instagram.com/radovljicamuseums www.mro.si

Čebelarški muzej, edini te vrste v Sloveniji, je od leta 1959 v močnogi baročni graščini
na Linhartovem trgu v Radovljici. Na stalni razstavi Čebelarstvo na Slovenskem v
petih prostornih predstavljajo tri ključne teme, ki zaznamujejo slovensko čebelarstvo:
avtohtona rasa čebele, kranjska sivka (Apis mellifera carnica), in z njo povezana
tradicijska čebelarjenja, v svetu poznani čebelarji in čebelarstvo slovanstva ter originalne
poslikane panjske končnice, slovenska posebnost v ljudski umetnosti. Zaradi izjemne
kulturne dediščine, ki jo predstavlja muzej, in zaradi turistično vabljivega okolja,
v katerem se nahaja (stara mesto Radovljica, bližina turističnega kraja
Bled, slikovita gorata pokrajina), muzej obiskujejo številni turisti.
V ponudbi so vodeni ogledi skupin in interaktivne delavnice.

The Beekeeping Museum, the only one of its kind in Slovenia, has been housed in a mighty baroque mansion on Linhart
square in Radovljica since 1959. At the permanent exhibi-
tion Beekeeping in Slovenia, which is held in five rooms, it
presents three key themes that characterize Slovenian bee-
keeping: the autochthonous Carniolan honey bee breed (Apis
mellifera carnica), and the associated tradition of beekeep-
ing, world-famous beekeepers and beekeeping literature and
original beehive panels, a Slovenian specialty in folk art. Due to
the exceptional cultural heritage presented by the museum and
the attractive tourist environment in which it is located (the old
town of Radovljica, vicinity of the tourist town Bled, a picturesque mountainous land-
scape), the museum is visited by many tourists. The offer includes guided tours of groups
and interactive workshops.



Spominski panj kranjski s podobo Antona Janše
iz leta 1934. Inv. št. ČM 264.
Memorial wooden-board hive known as "kranjski"
with the image of Anton Janša from 1934. Ref. no. ČM 264.

4. Obležje kranjski čebeli Carniolan honey bee memorial

Zavod Prijetno domače
Prijetno domače Institute,
Sokoljska 8, 1295 Ivančna Gorica
0386 (0)1 781 21 28 0386 (0)31 843 900
info@prijetnodomace.si

Na območju občine Ivančna Gorica je v 19. stoletju dejavno delovala čebelarška družina
Rothschütz, ki je zaslužna za današnjo prepoznavnost, ugled in razširjenost Kranjske
čebele v svetu. Emil Rothsčütz, ki je prebival in deloval v gradu Podsmreko pri Višnji
Gori, je veljal za enega najpomembnejših evropskih čebelarških strokovnjakov svojega
časa. Kranjska čebela ali sivka pa zaradi svoje mimosti, pridnosti in razširjenosti Sloven-
cem predstavlja velik panj.

Ogled Obležja Kranjski čebeli s kombinacijo:
ogled stiškega samostana in samostanskega čebelarjenja,
ogled Jurčičeve domačije in starega čebelnjaka s slamanato streho ter
degustacije medu in medenih izdelkov čebelarških društev in posameznih ponudnikov.

In the area of the municipality of Ivančna Gorica, the beekeeping family Rothsčütz was
active in the 19th century, which is responsible for today's recognition, reputation and
distribution of the Carniolan honey bee in the world. Emil Rothsčütz, who lived and
worked in Podsmreka Castle near Višnja Gora, was considered one of the most important
European beekeeping experts of his time. The Carniolan honey bee or grey-banded
bee is a source of great pride for Slovenes due to its calmness, diligence and distribution.

Offer
Visit the Carniolan honey bee memorial with a combination of:
visit to the Stična monastery and a tour of monastery beekeeping,
a tour of Jurčič's homestead and the old beehive with a thatched roof, and
tastings of honey and honey products of beekeeping societies and individual providers.





ČEBELARSKI CENTER GORENJSKE

8. Čebelarški center Gorenjske/ Beekeeping Centre of Gorenjska

- Rožna dolina 50a, 4248 Lesce
- Spela Kalan Razingar – upravnica [CRICG/manager.CRICG](mailto:CRICG@manager.CRICG): 0386 (0)31 628 499
- cebelarski.center@gmail.com ● www.cricg.si
- www.facebook.com/cebelarskicentergorenjske

Obiščite sodoben center, ki združuje ponudbo za čebelarje in vse, ki se čutijo povezane s čebelami in naravo. Pri nas se lahko kadar koli spotoma ustavite v Kavarni Panj ali obiščete trgovino RePro butik. Na mirni terasi s pogledom na čebelnjak si privoščite skodelico kave, naravno limonado ali medeno pivo. Trgovina je bogato založena z medom, čebeljimi pridelki, izdelki z medom in čebelarstvo opremo. Vse, ki si želite bližje spoznati svet čebel in čebelarjenja, vabimo na voden ogled centra. Peljali vas bomo v svoj čebelnjak z opazovalnim panjem, kjer boste spoznali čebeljo družino in njeno življenje v panju. Sledi ogled satnišnice s predstavitvijo predelave čebeljega voska v satnice in polnilnice medu. Ogled zaključimo z degustacijo vseh vrst slovenskega medu.

Visit the modern centre that combines the offer for beekeepers and everyone who feels connected to bees and nature. You can also stop at the Kavarna Panj coffee shop at any time or visit the RePro boutique store. Treat yourself to a nice cup of coffee, some natural lemonade or a honey beer on a quiet terrace overlooking the beehive. The store is richly stocked with honey, bee products, honey products and beekeeping equipment. Everyone who wants to get to know the world of bees and beekeeping better is invited to a guided tour of the centre. We will take you to our beehive with an observation hive, where you will get to know the bee family and its life in the hive. This is followed by a tour of the honeycomb room with a presentation of the processing of beeswax into honeycombs and honey bottling. The tour ends with a tasting of all types of Slovenian honey.



9. Apitourism BeeHouse

- Zoisova ulica 17a, 4264 Bohinjska Bistrica
- Branko Božnik: 0386 (0)41 569 492, orbta.bb@siol.net
- Mirjam Taporš Božnik: 0386 (0)41 818 890, mirjam.tb@siol.net
- Črt Božnik: 0386 (0)31 490 865, crt.boznik@gmail.com
- www.facebook.com/apitourismbeehouse

Svojo zgodbo pišemo s srcem in ljubeznijo. Za vas smo ji napolnili z vsebinami, ki pomagajo ohraniti in okrepiti zdravje ter pripomorejo k vitalnosti vaše fizične in duhovne energije. Izkusite doživeti v čudovitem in naravnem okolju na obrabru Triglavskega narodnega parka, kjer se boste sprostil, razvajali, obenem pa tudi dejavno preživeli svoj prosti čas. Lahko se oddite za krajši obisk ali pa za večdnevno bivanje. Poleg bivanja v apartmaju 4* boste imeli možnost medene masaže, v saoni pa tudi aromaterapije ali meditacije v tradicionalnem slovenskem čebelnjaku. Dodatna ponudba vključuje domači med, medeni kis, propolis in lastno patentirano pijačo iz medu in koristnih mikroorganizmov. Napolnite se z naravo, energijo in vitalnostjo. Nagrajena s certifikatom Bohinjska/From Bohinj.

We write our story with heart and love. Our goal is to help maintaining and strengthening your health and contributing to the vitality of your physical and spiritual energy. Let yourself experience a beautiful and natural environment just outside of the Triglav National Park, where you will relax, pamper yourself, and at the same time actively spend your free time. You can opt for a short visit or stay for a couple of days. In addition to staying in a 4* apartment, you will have the option of a honey massage, and during the season we also offer aromatherapy or meditation in a traditional Slovenian beehive. Our additional offer includes homemade honey, honey vinegar, propolis and our own patented drink made from honey and beneficial microorganisms. Fill yourself with nature, energy and vitality. Awarded with the From Bohinj certificate.

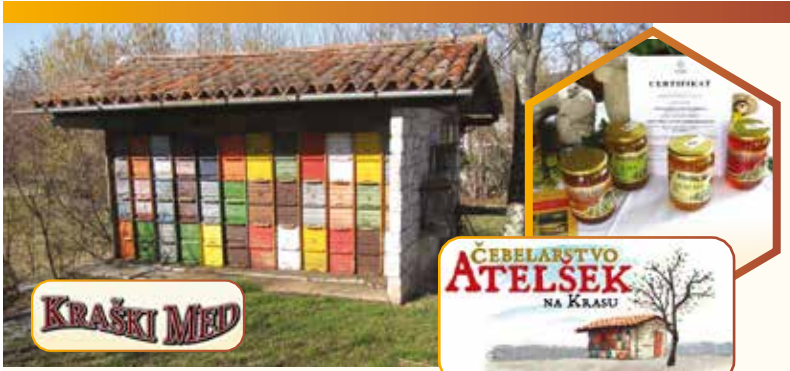


10. Čebelarstvo Ambrožič (Kralov med)

- Selo pri Bledu 26, 4260 Bled
- 0386 (0)41 657 120 ● blazambrozic@gmail.com
- Daniela: 0386 (0)41 227 407 ● ambrozicdaniela@gmail.com
- www.kralov-med.si ● www.facebook.com/cebelarstvomambrozic

V vasi Selo, v neposredni bližini Bleda, stoji čebelarški turizem Čebelarstvo Ambrožič (Kralov med). Lokalna čebelarja Blaž in Daniela Ambrožič sta zgradila učni čebelnjak, ki obiskovalcem nudi varen ogled dela čebelarja. Najprej boste na panjih opazili ročno poslikane panjske končnice, delo čebelarja. Poleg tega si lahko ogledate ogromen naraven roj in spoznate njegovo zgodbo, kako ga goji, z delom debela drevesa, postavili v panj k učnemu čebelnjaku. Blaž in Daniela vam bosta predstavila življenje čebelje družine in pokazala, kako lahko dobesedno božate čebele, zahvaljujoč mirujočim naravi avtohtone krajanske silve. V drugem čebelnjaku je prostor za sprostitve, kjer lahko iz neposredne bližine na posebej zasnovanih posteljah gledate, vporjate in poslušate marjarije čebele pri njihovem delu. Spoznali se boste s čebeljimi pridelki in njihovo uporabo.

In the village of Selo, in the immediate vicinity of Bled, you can find the tourist farm of Beekeeping Ambrožič (Kralov med). Local beekeepers Blaž and Daniela Ambrožič have built a training beehive that offers visitors a safe insight into the work of a beekeeper. First you will notice the hand-painted beehive panels on the hives, courtesy of Daniela. In addition, you can see a huge natural swarm and learn its story of how it was moved from the forest, together with a part of its tree trunk, to a hive next to the training beehive. Blaž and Daniela will introduce you to the life of a bee colony and show you how you can literally pet bees, thanks to the peaceful nature of the autochthonous Carniolian gray-banded bee. In the second beehive you can relax and you can watch, smell and listen to diligent working bees from up-close on specially designed beds. You will learn about bee products and their uses.



11. Družinsko čebelarstvo ATELŠEK/Family beekeeping ATELŠEK

- Ivan Atešek, Povir 52a, 6210 Sežana 0386 (0)41 649142
- ivan@atelsek.si ● www.čebelarstvo.atelsek.si

Smo družinsko čebelarstvo s približno 300 panji AŽ in s potrebnimi prostori in tehniko. Razpolagamo z razstavno in promocijsko klimatizirano dvorano, veliko 250 m², za sprejem do 100 obiskovalcev in po predhodni najavi do 200 ljudi naenkrat – kupce, čebelarje in demonstratorje. V tej dvorani se odvijajo strokovna predavanja, promocijski nastopi čebelarstva in ocenjevanja medu ter drugih blagovnih znakov Krosa. Po lastni inovaciji in projektu izdelujemo samooobračalna točila RF in drugo opremo, primerano za večje čebelarje. V ponudbi imamo vse vrste medu iz blagovne zaščitne znamke »Kraški med« ter številne druge čebelje pridelke in mede ne izdelke. Nudimo ogled dela v čebelarstvu, degustacije in predavanja o čebelarstvu, ki trajajo okoli dve uri. Odvisno od zanimanja.

We are a beekeeping family with about 300 AŽ beehives and with all the necessary facilities and equipment. We have an exhibition and promotional air-conditioned hall with an area of 250 m², which can receive up to 100 visitors and by prior appointment up to 200 people at a time - customers, beekeepers and presenters. This hall hosts professional lectures, promotional beekeeping events and evaluations of honey and other Karst brands. Adhering to our own innovation and projects, we produce self-rotating RF extractors and other equipment suitable for large-scale beekeepers. We offer all types of honey from the protected "karst honey" brand and many other bee and honey products. We offer a beekeeper's workshop tour, tastings and lectures on beekeeping, which last about two hours. Depending on the interest.



12. Hiša medu Božnar Polhov Gradec/Božnar Honey House

Božnar čebelarstvo d.o.o. ● Polhov Gradec 72, 1355 Polhov Gradec

- 0386 (0)1 364 00 20 ● 0386 (0)1 364 00 25
- info@boznar.si ● www.boznar.si ● Hiša medu Božnar

Hišo medu Božnar najdete v čudovitem in čistem okolju Polhogorjskega hribovja. Poleg neokrnjene narave, bogate naravne in kulturne dediščine in številnih možnosti za sprehode je tudi obisk Hiše medu Božnar lahko razlog za obisk Polhovskega Gradca. Tridesetletne izkušnje na področju pridelave in predelave čebeljih pridelkov nam omogočajo, da svojim kupcem lahko ponudimo najboljši iz čebeljega panja. Ne samo med, cvetni prah, matični mleček, propolis in vosek, pri nas najdete tudi številne druge medene izdelke. Obisk Hiše medu Božnar si boste zapomnili po enkratni predstavitvi življenja čebel, po pokušini različnih vrst medu, medenega likerja, medenjakov ali medene čokolade s cvetnim prahom, po medeni kozmetiki ter številnih drugih izdelkih. Predstavitve so prilagojene starostni skupini obiskovalcev. Za obiskovalce, ki želijo kaj več, pa lahko pripravimo strokovno vodenjo pokušino medu, delavnice s čebeljim voskom in drugo.

The Božnar Honey House can be found in the beautiful and clean surroundings of the Polhov Gradec hills. In addition to unspoiled nature, rich natural and cultural heritage and a plethora of wonderful walking trails, a visit to the Božnar Honey House can be a reason to visit Polhov Gradec.

Thirty years of experience in the field of production and processing of bee products allow us to offer our customers the best from our beehives. In addition to honey, pollen, royal jelly, propolis and beeswax, here you can also find many other honey products. You will remember the visit to the Božnar Honey House by a unique presentation of the life of bees, by tasting different types of honey, honey liqueur, gingerbread or honey chocolate with pollen, by honey cosmetics and many other products. The presentations are tailored to the age group of the visitors. For visitors who want something more, we can prepare a professionally guided honey tasting, workshops with beeswax and more.

13. Čebelarstvo CESAR / CESAR Beekeeping

Klasični in drzni medeni užiti z okusom Pohorja

Traditional and daring honey pleasures with the taste of Pohorje

- Čebelarstvo CESAR, Marko Cesar s.p., Pot na Rute 8, Razvanje, Maribor
- Marko Cesar: 0386 (0)41 609 348 ● info@medica-cesar.si
- www.medica-cesar.si ● www.facebook.com/hisapenecemecesar

Nekoč so Slovenci čebelarili na cesarskem Dunaju, danes pa se Cesarjeve čebele pasejo na enem od zelenih biserov Slovenije, Pohorju, kjer je človeški vpliv minimalen, zato se lahko zagotavlja visoko kakovostno slovenski med z geografsko označbo. Odgovoren čebelar Marko s Štepecem inovativnosti medu doda domiselne okuse ter z njimi razvija brbončice. Prejel je številne nagrade in priznanja, med zadnjimi večjimi je nominacija za inovativnega mladega kmetja 2019. V njegovi ponudbi najdete različne vrste medu, bogato izbirko krenimih medov z dodatki, medico – medeno vino, peneto medico (slovenska in svetovna posebnost) in medeni darilni program. Po predhodni najavi sprejemajo goste in velike skupine za ogled čebelnjaka ter nudijo razvajanje brbončic s pokušanjem njihovih dobrot.

Once upon a time, Slovenes were beekeepers in Imperial Vienna, but today, the Emperor's bees forage in one of the greenest parts of Slovenia, in the hills of Pohorje, where human impact is minimal, so high-quality Slovenian honey with a geographical indication can be produced. As the main beekeeper, Marko adds imaginative flavors to the taste of honey, pampering the visitor's palate. He received numerous awards and recognitions, among the biggest ones recently is the 2019 Innovative Young Farmer nomination.

His offer includes different types of honey, a rich selection of creamed honeys with special twists, mead - honey wine, sparkling mead (Slovenian and global specialty) and a honey gift program. By prior appointment, they accept small and large groups for beekeeping tours and offer a proper treat for your palate with their delicacies.



14. Doživljajska kmetija Čebelji gradič

Čebelji gradič Adventure Farm

- Pobožaj, objemi, okusi
- Coress, hug, taste

- Serdica 116c, 9262 Rogošovci
- 0386 (0)2 558 85 30
- 0386 (0)41 723 410 (Herman)
- 0386 (0)41 761 050 (Andrej)
- info@cebelji-gradic.com
- www.cebelji-gradic.com

Na čebelarški izletniški kmetiji Čebelji gradič svojim obiskovalcem nudimo nepozabno doživljajsko ogledno kmetijo in možnost bivanja v apartmaju s štiri zvezdicami. Ob obisku naše kmetije vas pričakamo z dobrodošlo – medenim likerjem za odrasle ter jabolčnim sokom za otroke. Sledi predstavitev kmetije, nato se podamo na pot. Naša prva postojanka je čebelnjak, kjer boste izvedeli vse o čebelji družini, matici, ličinkah, medu ... Seveda bomo za vas odprli tudi panj, kjer boste vse to videli in doživeli. Nato si bomo ogledali muzejski čebelnjak ter etnološko zbirko »Indošnji kaut« . Sledi ogled drugih živali na kmetiji, kjer boste spoznali naše zajčke, kokoši, ptice, ovčki Majo in Kasandro, ponjo Poldija, mangalico Filipa, na koncu boste lahko poskusili in kupili tudi naše štiri vrste medu.

At the Čebelji gradič beekeeping farm, we offer our visitors unforgettable adventure tours of the farm and the possibility of staying in four-star apartments. When you visit our farm, we welcome you with honey liqueur for adults and apple juice for children. Then we present you our farm and off we go. Our first stop is a beehive where you will learn all about the bee colony, the queen bee, the larvae, the honey. Of course, we will also open a hive for you, where you will be able to see and experience all of this yourself. Then we will visit the museum beehive and the ethnological collection called "Indošnji kaut (vintage corner)". We will also visit our other farm animals, so you will meet our bunnies, chickens, birds, our two sheep Maja and Kasandra, our pony Poldi and our mangalica pig Filip; at the end of the tour you can try and buy our four types of honey.



15. Kmetija pri "Jakuc"

Farm at "Jakuc"

- Stefan Inglić, Srednja vas 2, 4223 Poljane
- 0386 (0)4 510 93 93
- 0386 (0)31 500 309
- stefan.inglic@gmail.com

V osrčju Poljanske doline pod Blegošem leži Kmetija pri "Jakuc", ki se poleg živinoreje ukvarja tudi s čebelarstvom z več kot stoletno tradicijo. Trenutno čebelarimo z okoli 100 čebeljimi družinami. Trudimo se zagotavljati najvišjo možno kakovost izdelkov in medu pod blagovno znamko "Med izpod Blegoša". Na ocenjevanjih dosega mo odlične rezultate, za nas pa je najboljša ocena zadovoljen kupec, ki se rad vrača. Neprecenljivo vrednost nam predstavlja predvsem kulturna in zgodovinska dediščina, ki se odraža v ohranjanju starih poslopj (stara hiša iz leta 1636, kozolez tolpar iz leta 1838, hlev iz leta 1888) ter kmetijske in čebelarstvo opreme, ki ju nudimo obiskovalcem na ogled v muzeju in v naravi. Za stranke si z veseljem vzamemo čas tudi za svetovanje, degustacijo in pogovor. Dobrodolci v "roj pod Blegošem" v prelepi Poljanski dolini (Gorenjska)!

In the heart of the Poljanska valley in the foothills of Blegoš lies the farm at "Jakuc", which, in addition to livestock farming, also has a century of beekeeping tradition. We currently keep around 100 bee colonies. We strive to ensure the highest possible quality of products and honey under the brand "Med izpod Blegoša". We achieve excellent results in evaluations, but for us the best evaluation is a satisfied customer who likes to return. The cultural and historical heritage are invaluable to us, which is reflected in the preservation of old buildings (old house from 1636, topol hayrack from 1838, barn from 1888) and agricultural and beekeeping equipment that visitors can see in the museum and in nature. We are also happy to take time for our customers for counseling, tasting and conversation. Welcome to "paradise in the foothills of Blegoš" in the beautiful Poljanska valley (Gorenjska)!

16. Družinsko čebelarstvo KOJEK/ Kojek Family Beekeepin

- Barbara Preslesnik Kojek, nosilec dopolnilne dejavnosti na kmetiji
- complementary activity, operation on the farm

- Hrvačca 58, 1310 Ritbnica 0386 (0)31 655 986 ● cebelica.kojek@gmail.com
- www.cebelica-kojek.si ● www.instagram.com/cebelarstvo.kojek

Družinsko čebelarstvo KOJEK s polstoletno tradicijo je poznano po odličnih medovih in še zlasti po medenih pijačah. Medica, medeni liker, medeno žganje, peneta medica so po desetletjih strokovnega dela in izkušnji postali prepoznavna blagovna znamka našega čebelarstva. V medeni kleti, kjer zorijo naše medene pijače, lahko okusate bogostvo slovenskih medov in raznovrstnost okusov medenih pijač. Ob strokovno vodeni degustaciji spoznate, kako čebelarimo, kako pridelamo različne vrste medu in medene pijače. Predvogo in delavnice s čebelarstvi temami, ki jih vodiva čebelarstvo mojstra Barbara in Boštjan, pripravimo po vaših željah. Pod seboj mogoče tepke ali varnim zavetjem kozolca si lahko organizirate piknik, če pa si želite pri nas bivati dlje, sta vam na voljo tudi dva studia.

The Kojek family beekeeping with a half-century tradition is known for its excellent honey and especially for its honey drinks. Mead, honey liqueur, honey spirits and sparkling mead have become a recognizable brand of our beekeeping after decades of professional work and experience. In the honey cellar where our honey drinks mature, you can taste the richness of Slovenian



honey and the variety of flavors of honey drinks. During a professionally guided tasting, you will learn our way of beekeeping, how to produce different types of honey and honey drinks. Lectures and workshops with beekeeping topics, led by master beekeepers Barbara and Boštjan, are prepared according to your wishes. You can organize a picnic under the shade of a mighty pear tree or in the safe shelter of a hayrack, but if you want to stay with us longer, there are also two studios available.



17. Turistična kmetija LEŠNIK / Tourist farm LEŠNIK

- Hartman - Javornik, Galavabuka 24, 2383 Šmartno pri Slovenj Gradcu
- 0386 (0)4 1453 326 ● 0386 (0)2 885 36 01 ● irma.javornik@guest.arnes.si
- www.turistickemetija.si/kmetija/lesnik
- www.apituzirizem.si/ekološko-turistična-kmetija-lesnik
- Ekološko turistična kmetija Lešnik

Ekološko turistična kmetija Lešnik je invalidom in družinam z otroki prijazna kmetija z bogato naravno in kulturno dediščino. Nudi apartma in sobe ter hrano namrš najvišje-nim skupinam. Možno sta ogled kmetije ter izvajanje praktičnih delavnic, seminarjev in taborov. Kmetija leži na samem in je dobro izhodišče za številne izlete, goriske kolesarske in sankanje in smučanje. Od Slovenj Gradca je oddaljena 5 km in 8 km od smučarskega centra Kope. Na kozolcu so urejeni bivali in družabni prostori, ob njem je prostor za šotore in otodome, v prenovljenem čebelnjaku pa sobica za apiterapijo. Na kmetiji je urejeno otroški igrišče, posebnost pa je ohranjanje starih kmečkih iger iz lesa. Nov objekt s sodobno uredenimi sobami je prilagojen invalidom, v njem pa so tudi prostori za sprostitve in druženje s finško, infra ali želiščno sauno. Kmetijo odlikuje lokalna kuhinarka s poudarkom na dobri, ekološki, doma pridelani hrani.

The Eco Tourist Farm Lešnik is a farm friendly to the disabled and families with children with a rich natural and cultural heritage. It offers an apartment and rooms as well as food for smaller groups by prior appointment. It is possible to visit the farm and conduct practical workshops, seminars and camps. The farm is secluded and is a good starting point for hikes, mountain biking and sledding and skiing. It lies 5 km away from Slovenj Gradec and 8 km from the Kope ski center. The hayrack has living and socializing areas, next to it there is space for tents and campers, and in the renovated beehive there is a room for apitherapy. There is a child's playground on the farm, one of the special details are the preserved farm wooden toys. The new facility with modern rooms is adapted for the disabled, and it also houses rooms for relaxing and socializing with a Finnish, infrared and herbal sauna. The farm is distinguished by local cuisine with an emphasis on good, organic, home-grown food.



18. Čebelji raj Noč/ Noč Bee Paradise

Obisk samo po predhodni najavi

Visits by appointment only:

- Čebelji raj Noč, Selo 42, 4274 Žirovnica
- Zdenka Noč: 0386 (0)40 431 930 ● zdenka.noc@gmail.com
- www.cebelarstvo-noc.si
- Čebelji raj Noč

Čebelarstvo Boštjan in Anton Noč nadaljuje družinsko čebelarstvo tradicijo več rodov. Smo v občini Žirovnica, medele strani od rojstnega kraja Antona Janša. Vstop v Čebelji raj Noč zbudi svojevstren občutek, saj boste z vseh strani obkroženi z motivi čebel in čebelarstva. Vaša čutila bodo zaznala vonjave iz panjev, opazovali boste čebele, poskušali čebelje pridelke ... V apiterapevtskem delu ponujamo možnost vdihavanja zdravilnega aerosola iz panja na posebni relaksacijski postelji in na udobnih stoli. Opazovanje čebel v stekleni kupoli, bogate degustacije medenih pridelkov, znanje izkušenih čebelarjev, osebnost prilagojenih programov in delavnic, interaktivna doživljanja in ter medovitih rastlin so razlogi, da boste iz čebeljega raja odšli sproščeni, naučiti pozitivne energije ...

Boštjan and Anton Noč Beekeeping continues the family beekeeping tradition that spans over several generations. We are located in the municipality of Žirovnica, not far from the birthplace of Anton Janša.

Entering the Noč Bee Paradise evokes a unique feeling, as you will be surrounded by motifs of bees and beekeeping. Your senses will detect a scent from the hives, you will observe bees, try bee products ... In our apitherapy facilities, we offer the possibility of inhaling the healing aerosol from the hive on a special relaxation bed and comfortable chairs. Observing bees in a glass dome, abundant tastings of honey products, expertise of our experienced beekeepers, personal adaptation of programs and workshops, interactive experiences and a garden of honey plants are the reason why you will leave the bee paradise relaxed and full of positive energy.



19. Čebelarstvo PETELIN – Irma Petelin/Petelin Beekeeping

- Pliskovca 102, 6221 Dutovlje 0386 (0)51 470 907 ali 0386 (0)41 544 987
- 0386 (0)5 764 16 83 ● cebelarstvo.petelin@gmail.com ● cebelarstvo.petelin

Naše čebelarstvo že vrsto let sprejema obiskovalce, ki si želijo več izvedeti o življenju čebel, delu čebelarja, prevoznem čebelarstvu, vzreji matic, pridelavi medu in drugih čebeljih pridelkih. Za obiskovalce nečebelarje traja predstavitev eno uro. Čebelarjem, ki se želijo seznaniti s tehnologijo prevznega čebelarstva in tehnologijo vzreje čebeljih matic, namenimo 2–3 ure. Sledijo degustacija posameznih vrst Kraskega medu, prikaz točenja in ogled čebelarških prostorov. Obiskovalci imajo možnost okusiti tudi naše likerje. Sprejemamo skupine do 100 ljudi. Predstavitev je mogoča v slovenščini, angleščini, nemščini in italijanščini. Organiziramo naravoslovne dneve za otroke (delavnice peke medenjakov in barvanja panjskih končnic), mogoče je tudi najem lokalnega vodnika. Dostop je omogočen tudi invalidom.

For many years, our beekeeping farm has been welcoming visitors who want to learn more about the life of bees, the work of beekeepers, honey beekeeping, queen breeding, the production of honey and other bee products. For non-beekeepers, the presentation lasts one hour. We dedicate 2–3 hours to beekeepers who want to get acquainted with the technology of mobile beekeeping and the technology of queen bee breeding. This is followed by a tasting of individual types of Karst honey, a demonstration of extracting and a tour of beekeeping areas. Visitors also have the opportunity to taste our liqueurs. We accept groups of up to 100 people. The presentation is possible in Slovene, English, German and Italian. We organize science days for children (workshops on baking gingerbread cookies and painting beehive panels), and it is also possible to hire a local guide. Access for the disabled is also available.



20. Čebelarstvo Šemen Štefan s.p.

Šemen Štefan Beekeeping

- Lipa 145 A, 9231 Beltinci 0386 (0)2 541 1338
- 0386 (0)31 787 235 ● semen.stefan@gmail.com
- www.apituzirizem.si/semen-stefan-s-p-prodaja-medu

Čebelarimo z večjim številom AŽ-panjev, ki jih prevajamo na različne pašne v Sloveniji. Nakladna DB-panje imamo za pridelavo propolisa na mrežicah. V čebelnjaku za apiterapijo in apituzirizem poleg čebeljega aerosola, sveženega cvetnega prahu iz panja, različnih sort medu, propolisa in voska nudimo še sauno in medeno masažo. Po končani terapiji je možen počitek. Smo na Melnici, ki so 12 km oddaljeni od Murske Sobote. V bližini objekta (500 m) je reka Mura s svojerazno floro in fauno, kjer je območje vidne in bobra, za katere vodijo skozi gozd številne stezice in mrtvice. V bližini so tudi številna znana zdravilišča s termalno vodo: Terme Banovci (4 km), Moravske toplice (15 km), Lipa Lendava (15 km).

We keep bees in a large number of AŽ hives, which we transport to various pastures in Slovenia. We use loading DB hives for the production of propolis on nets. In the beehive for apitherapy and apitourism, we offer a sauna and honey massage in addition to bee aerosol, fresh pollen from the hive and different varieties of honey, propolis and beeswax. After the treatment, you can rest here. We are located in Melinc, which is 12 km away from Murska Sobota. Near the building (500 m) is the river Mura with its unique flora and fauna and a natural habitat of otters and beavers, to which many paths and backwaters lead through the forest. There are also many well-known thermal water spas nearby: Terme Banovci (4 km), Moravske toplice (15 km), Lipa Lendava (15 km).



21. Medena vas Skok Mozirje/ Beeland Skok Mozirje

- Cesta na Lepo njivo 17a, 3330 Mozirje
- 0386 (0)41 450 450 ● 0386 (0)3 828 04 00
- info@apartmajimozirje.si
- www.apartmajimozirje.si
- Apartmaj in wellness SKOK Mozirje
- beeland_skok

Medena vas je primeren kraj za vse, ki si želijo drugačnosti, udobja in sibanjanja z naravo. Za družine z otroki bo to nepozabna pustolovščina, za pare pa izjemna izkušnja, polna romantike. Hiške v obliki satovja vas vabijo, da preizkusite drugačen odih. Vsaka je opremljena s kuhinjo, kopalnico, spalnim medom, prava posebnost pa je zaseben mini wellness znotraj hiške. Vsaka vsebuje še lastno sauno in masožno kad. Različne vrste savn pa vam omogočajo, da si prihranite svoj mali raj. V petletnih mesecih je na voljo tudi zunanji bazen za vse noše goste, ponujamo pa tudi različne terapije, masaže in druge telesne vaje skupaj z wellness centru. Prava posebnost pri vseh je medena masaža.

Beeland is a perfect place for everyone who wants a different experience combined with comfort and coexistence with nature. For families with children, it will be an unforgettable adventure, and for couples an exceptional experience full of romance. Honeycomb-shaped houses invite you to try a different kind of holiday. Each house is equipped with a kitchen, bathroom, bedroom and a very special private mini wellness inside the house. Each house also has its own sauna and hot tub. Different types of saunas allow you to create your own little paradise. In the summer months, there is also an outdoor pool for all our guests, and we also offer various massages and body treatments in our wellness center. The real specialty here is the honey massage.



22. Čebelarstvo, lectarstvo in apituzirizem ŠOLAR