

**Slovenia:**  
**A Curriculum Guide for Secondary School  
Teachers**



Created by the **Center for Russian and East European Studies**  
University Center for International Studies  
University of Pittsburgh  
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## INTRODUCTION

*Slovenia: A Curriculum Guide for Secondary School Teachers* was created to provide information on the historical and contemporary development of the Slovenian nation, and in so doing, to assist teachers in meeting some of the criteria indicated in the Pennsylvania Department of Education's Academic Standard Guidelines ([http://www.portal.state.pa.us/portal/server.pt/community/state\\_board\\_of\\_education/8830/state\\_academic\\_standards/529102](http://www.portal.state.pa.us/portal/server.pt/community/state_board_of_education/8830/state_academic_standards/529102)). To fulfill the fundamental themes for many of the disciplines prescribed by the state guidelines, this curriculum guide provides the following information:

- A description of the unique traits of Slovenian culture.
- A description of the effects of political, economic and cultural changes and how these changes shaped the present Slovenian nation.
- Identification and explanation of the contributions of key historical individuals and groups in politics, science, the arts, and religion in Slovenia.
- Examination of the changing economic and political system of the Republic of Slovenia, and how these changes have affected Slovenian society.

These and other areas of Slovenian society and culture are explored in an attempt to assist the secondary school teacher in fulfilling the Academic Standard Guidelines. As the unique transitions in Slovenia provide a laboratory for studying political, economic and cultural change, this guide may be additionally useful as a means for comparison with our own country's development. Whether as a tool for meeting the Academic Standard Guidelines, or as a means to explore issues affecting a society in transition, we expect that this guide will be useful in your classroom preparation.

Each section of this guide is designed to be suitable for classroom use either independently, or as part of a comprehensive study of Slovenia covering the entire guide. Therefore, you may tailor your use of the guide to fit the amount of time that you have available and the specific topics that are most relevant to your subject area. The guide also contains references to sources of additional information.

This guide was prepared by the Center for Russian and East European Studies at the University of Pittsburgh, with funding from the U.S. Department of Education. It is part of a series of curriculum guides on post-communist countries in East Central Europe that have entered the European Union in 2004.

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## About the Center for Russian and East European Studies

Founded in 1965, the Center for Russian and East European Studies (REES) at the University of Pittsburgh is designated by the U.S. Department of Education as a National Resource Center. This distinguishes REES as one of the nation's strongest language and area studies centers. The Center is responsible for coordinating the efforts of the University of Pittsburgh in teaching, research, and public service related to the former Soviet and Central/East European world region. The 69 faculty members affiliated with REES are based in 14 arts and sciences departments and five professional schools at the University of Pittsburgh.

REES offers undergraduate and graduate certificates to students who complete a multi-disciplinary study of the area and attain proficiency in a language of the region. The Center coordinates the collection of materials on its world region in the University of Pittsburgh's library system, publishes the *Carl Beck Papers in Russian and East European Studies*, maintains academic exchanges with 26 overseas partner institutions, and sponsors lectures and special events on a weekly basis. REES also sponsors study abroad programs and, since 1986, a Summer Language Institute for students throughout the U.S., offering intensive courses in nine Slavic and East European languages.

The REES Outreach Program is dedicated to providing elementary, secondary, and post-secondary schools and community organizations with a broad understanding of the cultures, languages, histories, politics, and economies of former Soviet and Central/East European nations. For educators at all levels, REES offers a school visits program, instructional resource lending library, outreach newsletter, and professional development workshops. Most of these services are free of charge. For more information, please see the REES Outreach website at <http://www.ucis.pitt.edu/crees/outreach.html>.

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# MAPS AND ATTRACTIONS

## MAPS OF SLOVENIA



# MAP OF LJUBLJANA CITY CENTER



# ATTRACTIONS



1. Town Hall



2. Old, Upper & Old Ljubljana Town Squares



3. Church of Saint James



4. Cobbler's Bridge



5. Slovene Academy of Arts and Sciences



6. National and University Library



7. Križanke



8. Roman Wall



9. Slovene National Theater



10. Congress Square



11. Church of the Holy Trinity



12. University of Ljubljana



13. Slovene Philharmonic



19. Dragon Bridge



14. Prešeren Square



20. Ljubljana Castle



15. Church of the Annunciation



21. Skyscraper



16. Triple Bridge



22. National Opera & Ballet Theater



17. Market



23. National Gallery



18. Cathedral of Saint Nicholas



24. Museum of Modern Art



25. Tivoli Mansion



26. National  
Museum of  
Slovenia



29. Cekin Mansion



27. Republic  
Square



30. Slovene  
Ethnographic  
Museum



28. Cultural and  
Congress Center



31. Fairgrounds

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# FACTS ABOUT SLOVENIA

## Flag of Slovenia



**Official name:** Republic of Slovenia (Republika Slovenija)

**Regions:** Primorska, Notranjska, Goriska, Gorenjska, Central Slovenia, Dolenjska, Zasavje, Posavje, Savinjsko, Koroska, Podravje, Pomurje

**Capital:** Ljubljana (257,300)

**Largest Cities/Cities of Note:** Maribor (92,300); Celje (37,500)

## Geography

**Location:** Formerly part of Yugoslavia, Slovenia is located in Central Europe. It shares borders with Austria to the north, Hungary to the northeast, Croatia to the south, and Italy to the west.

**Area:** 20,256 square kilometers (slightly smaller than New Jersey)

**Terrain:** Alpine mountains in the north, short coast line along Adriatic Sea in the southwest, plateaus (Dinaric Range) in the south, Pannonian Plains in the north and northeast

**Climate:** There are three distinct climate types: continental, Alpine, and Mediterranean. Most of the country has cold winters and warm summers.

## People

**Population:** 1.93 million

**Population growth rate:** -0.7%

**Population composition:** Slovenes (88%), Croats (3%), Serbs (2%), Bosnians (1%), Yugoslavs (.6%), Hungarian (.4%), other (5%)

**Male to female ratio:** 0.96 male(s)/female

**Religion:** Roman Catholic (71.36%), Atheist (4.35%), Orthodox (2.38%), Muslim (1.51%), Lutheran (.97%), Oriental cults (.02%), Jewish (.01%), believers who belong to no religion (.2%), other religions (.01%), unknown (14.97%), did not answer (4.21%)

**Language:** Slovenian (91%); Serbo-Croatian (6%); other (Hungarian, Italian, German, English) (3%)

**Median age:** 38.6 years

**Life expectancy:** 79.5 years (female); 72.2 years (male)

**Birth rate (births per woman):** 1.2

**Infant mortality rate (per 1000 live births):** 4.0

**Literacy (% of ages 15 and above):** 99.7

**Unemployment:** 6.4% (2002)

## Government

**Type:** Parliamentary democratic republic

**Branches:** Executive (President, Prime Minister, Council of Ministers); Judicial (Supreme Court and Constitutional Court); Legislative (unicameral National Assembly or Drzavni Zbor). The National assembly consists of 90 seats: 40 are directly elected; 50 are selected on a proportional basis

**Executive:** Prime Minister Anton Rop (head of government); President Janez Drnovsek (head of state)

**Independence:** June 25, 1991

**Constitution:** Adopted December 23, 1991

**Political parties:** Liberal Democratic Party(LDS), 34 seats in National Assembly; Social Democratic Party of Slovenia (SDS), 13; United List of Social Democrats (ZLSD), 11; Slovene People's Party (SLS), 10; New Slovenia (NSi), 8; Slovene Youth Party (SMS), 4; Slovene National Party (SNS), 4; Democratic Party of Retired (Persons) of Slovenia (DeSUS), 4; Hungarian and Italian minorities, 1 seat each

**National holidays:** National Day (June 25); Independence Day (December 26)

**Voting age:** 18 (16 if employed)

## Economy

**GDP (current US \$):** 18.8 billion (2001)

**GDP per capita (current US \$):** 9,443

**GDP per capita annual growth rate:** 3.0%

**Currency:** tolar (SIT)

**Primary economic sectors:** services (60.5%), industry (36.3%), agriculture (3.2%)

**Primary industries:** ferrous metallurgy and aluminum products, lead and zinc smelting, electronics

**Natural resources:** coal, lead, zinc, mercury, uranium, silver, natural gas, petroleum

**Agricultural products:** corn, wheat, potatoes, sugar beets, fruits

**Primary trading partners:** Germany, Italy, France, Austria; 59% of goods are exported to the EU while 68% of goods are imported by EU countries.

**Primary exports:** machinery and transport equipment, chemicals, footwear, furniture and other household goods

## Crest of Slovenia



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# HISTORY

## Slavic Origins

The pre-Slavic history of what is now defined as Slovenia is marked by the occupation of ancient Illyrian and Celtic tribes and by its inclusion in the Roman Empire as the provinces of Pannonia and Noricum in the 1<sup>st</sup> century (BC).



The origin of the area's ethnic identity can be traced to the settlement by the Slavs of the Julian Alps following a southward migration across modern day Romania. There they established the early state of Samo. The Slavs enjoyed autonomy until the late 8<sup>th</sup> century (AD) when the Franks, led by King Charlemagne, invaded and were subsequently enslaved by the Germans.

Following the division of Charlemagne's empire, the Slovenian lands were later incorporated into the duchy of Carantania in 952 AD by Emperor Otto I. Carantania was later split into three provinces: Carinthia, Carniola, and Styria. Eventually, the Slovenian lands fell under the province of the Austrian-Hapsburg Empire, and remained part of the Empire until its demise following the conclusion of World War I in 1918.

## The Reformation and Counterreformation

Throughout the 16<sup>th</sup> and the 17<sup>th</sup> centuries, the Slovenian people were subject to attacks by Turkish marauders. During the instability of the 16<sup>th</sup> century, German nobles in the three Slovenian provinces turned away from the traditional Slovenian religious center, the Catholic Church, and instead embraced the ideals and principles of the Slovenian Protestant Reformation. The Reformation was a cultural awakening for many of the Slovenian people. Throughout the 16<sup>th</sup> century, a number of cultural milestones occurred due to the emergence of the Reformation. Protestant reformer Primož Trubar was responsible for many of Slovenia's early landmark events. The founder and first superintendent of the Protestant Church, Trubar helped to consolidate the Slovenian language and published the first Slovenian language book in 1550. Trubar later translated a Slovenian language version of the New Testament. The appearance of Slovenian editions was particularly significant as Slovene was a language primarily used by members of the peasantry while members of the upper class continued to speak in either German or Italian. The importance of Trubar's cultural contributions cannot be underestimated as language has surfaced as a critical element of national identity throughout Slovenian history.

The Catholic Counterreformation gained momentum in the 17<sup>th</sup> century and marked another cultural turning point in Slovenian history as the Hapsburg Empire forced Protestants to convert to Catholicism or face exile. Counterreformers used a variety of methods in their largely unsuccessful efforts to suppress Protestantism and elements of culture conceived within the boundaries of the Reformation. While some conversion tools, such as book burning, were of a drastic nature, others utilized the Slovenian language to make proposed reforms more palatable and its usage beyond the peasantry and into the upper classes of society. Methods used by Catholic reformers included delivering sermons and composing hymns in Slovene, opening

schools, and sending Slovenes to Austria to further their education. These efforts were unsuccessful, and the upper classes continued to communicate in German and Italian.

## The Emergence of the Middle Class and the Enlightenment

In addition to cultural change, growth also occurred within the Slovenian economy. Primary exports at this time included agricultural products and raw materials. Slovenia's long history of economic ties to Germany and Italy emerged during the 17<sup>th</sup> and 18<sup>th</sup> centuries, as trade routes between the regions continued to develop and strengthen. These economic partnerships resulted in a strong middle-class and the increased distribution of education materials, assets that ultimately helped to lay Slovenia's foundation as the economic leader of Southeastern Europe.

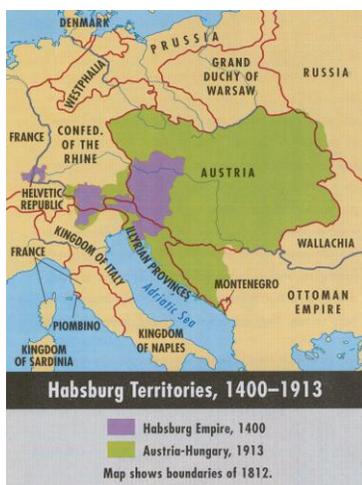
The strong middle class and the increased distribution of educational materials had a critical effect on culture, as they both contributed to the introduction of Enlightenment ideals into the Slovenian lands. Young male members of the Slovenian middle class typically traveled to Paris and Vienna during the course of their education. After completing their studies abroad, students would then share the ideals of the Enlightenment with the Slovenian people.

The introduction of Enlightenment ideals led to a number of important cultural events such as further growth in the publication of Slovenian written texts and the emergence of the idea of a Slovenian national identity. A number of critical achievements occurred in the aftermath of the spread of Enlightenment principles throughout the region, as Anton Linhart wrote the first anti-feudal, anti-clerical history of Slovenia between 1788 and 1791, and Father Valentin Vodnik founded the first Slovenian newspaper in 1797.

## The French Interlude

Important political changes occurred following Napoleon's victory against Austria in 1809, as the Slovenian lands and their Southern Slav neighbors were combined to form the Illyrian Provinces and became part of the French Empire. The French imposed unpopular taxes, but gained favor among the people as they used the Slovenian language in government documents and proclamations in addition to German, the traditional official language, and French. The French also improved infrastructure and government institutions, and opened Slovenian language schools for both male and female students. During this time an increased sense of nationhood

emerged among the Slovenian people, mirroring the feelings of other Slavs located in different regions of Southern Europe. The Illyrian Provinces may be regarded as a predecessor of the modern Yugoslavian state, as they each served a similar function: to promote ties between the Slovenes, Croats and Serbs.

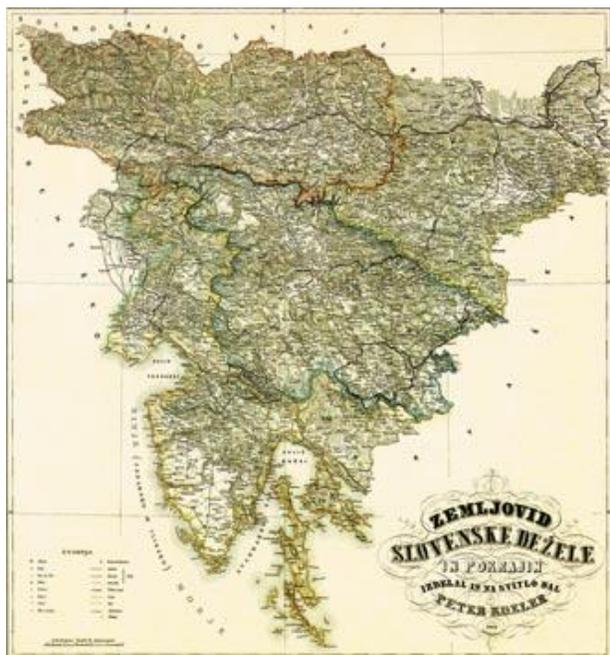


## The Re-Emergence of the Hapsburg Empire

In 1813, Austria reasserted its rule within Slovenia, and dissolved reforms made by the French. Slovenian intellectuals worked to promote Slovenian culture despite the actions of the Hapsburgs. Cultural advancements made during the early 19<sup>th</sup> century included the further development of the Slovenian language by linguist Jernej Kopitar and poet France Preseren, the first public address delivered in Slovene, the first public performance of Slovenian

songs, and the establishment of a practical journal specifically targeting peasants and craftsmen by Janez Blajvais.

In 1848, a series of revolutions pervaded the European continent—only England and Russia escaped without incident. Violent conflict occurred in France, the Austrian Empire, Germanic states, and Italian states due to social, economic, and ethnic discord. Revolutions occurred within the Austrian Empire largely due to the respective unpopular and ineffective rule of Chancellor Metternich and Emperor Ferdinand. The Slovenes attempted to make political reforms, concentrating on the advancement of a nationalistic agenda, but these were never realized beyond theoretical suppositions. Change remained confined to the cultural sphere as the Hapsburgs ultimately maintained authority following this tumultuous time.



**Map of Slovenian land and provinces, 1853**

Austria and Hungary enacted the 1867 Ausgleich (Compromise) that formed the Austria-Hungary Empire, or Dual Monarchy, united under the rule of the Hapsburg family. The Dual Monarchy was designed to restore the stature of Austria following its defeat in the Austro-Prussian War of 1866, and to satisfy Hungarian aspirations of independence. The Dual Monarchy was divided into two regions: Cisleithania (“the land on this side of the Leitha River”), to be ruled by the Hapsburgs as emperors of Austria, and Transleithania (“the land on the other side of the Leitha River”), to be ruled by the Hapsburgs as kings of Hungary. Slovenia was part of Cisleithania along with Bohemia, Moravia, Austrian Silesia, Austrian Poland, and Austria proper. Transleithania consisted of Hungary, Transylvania and Croatia. Given the weakened condition of the Empire during the formation of the Dual

Monarchy, the Slovenes worked to promote unity among their neighbors in hopes of forming a South Slav union. Support for the union waned as the Dual Monarchy reasserted its position.

### **Prelude to War and the Birth of Yugoslavia**

Tensions were pervasive throughout Southeastern Europe during the final years of the 19<sup>th</sup> century and the early years of the 20<sup>th</sup> century, ultimately culminating in events that triggered the start of World War I. In 1908, Austria-Hungary annexed Bosnia-Herzegovina and simultaneously heightened nationalistic feelings in Slovenia as well as among its Slavic neighbors. The Slovenes supported this action as a means towards forming a union of Slavs within the Empire, but it soon became evident that this would not occur in a climate of persecution for supporters of pan-Slavism, a 19<sup>th</sup> century intellectual movement advocating the union of Slavs based on their common ethnic background, cultural and political ideals. The First Balkan War (1912) and Second Balkan War (1913) heightened existing anxiety within the region. This highly strained environment proved to be fertile ground for origins of World War I,

as the assassination of Arch Duke Franz Ferdinand, heir to the Austria-Hungary throne, served as the trigger for conflict between the Central Powers (Germany, Austria-Hungary, Turkey) and the Triple Entente (France, Britain, Russia). The Slovenes, Croats and Serbs within Austria-Hungary waged war against Serbia and Montenegro.

Slovenia escaped the majority of instability that other Slavic countries endured due to the use of primogeniture (land inheritance by the oldest son), which eliminated disputes regarding the division of land. Policies such as primogeniture, as well as credit and marketing cooperatives helped to maintain Slovenia's position as an economic leader throughout the 20<sup>th</sup> century. During World War I, the Slovenes suffered heavy casualties. The London Pact, signed in 1915, threatened to split the Slovenian territories between the imperial powers. As a response, the Slovenes attempted to form a unified state with the Croats and Serbs by issuing the May Declaration in 1917. The declaration was quashed by Austria-Hungary.



Following the defeat of Austria-Hungary, the Slovenes and Croats declared freedom and formed an independent State of Slovenes, Croats and Serbs on October 29, 1918. Due to pressure from both the Italians and the Serbs, the State of Slovenes, Croats and Serbs merged with the Kingdom of Serbia and formed the Kingdom of Serbs, Croats, and Slovenes on December 1, 1918. The Kingdom of Serbs, Croats, and Slovenes would be renamed the Kingdom of Yugoslavia in 1929.

Ethnic tensions and poor economic conditions characterized the inter-war period, as Yugoslavia struggled to establish itself as a united and independent state.

## World War II

1939 marked the beginning of World War II. Despite pressure to sign the Tripartite Pact and join the Axis Powers—Germany, Italy, and Japan—Yugoslavia attempted to remain neutral. This proved to be a futile effort, as its immediate neighbors aligned with Axis countries and Yugoslavia maintained its position as a focal point for the Germans. In March 1941, Yugoslavia signed the Tripartite Pact in order to avoid an attack by the Germans, despite pervasive pro-Western sentiments. In response, the military installed a new government with the teenage Petar II as its figurehead. The Yugoslav people displayed their support with pro-Western public demonstrations. In an attempt to assuage German fears of insurrection, the new government issued a proclamation reaffirming its allegiance to the Pact. The Germans, however, were not satisfied by this action—in response, Belgrade was bombed, Axis forces invaded, the government fled, and the army and resistance forces surrendered. The Kingdom of Yugoslavia disintegrated and the Slovenian territory was divided between Germany, Italy, and Hungary. The northern region of Slovenia was decimated by German occupying forces. The Germans forced Slovenes to resettle in Serbia, while simultaneously providing Germans with the opportunity to resettle Slovenian farms. The Germans also made a concerted effort to exterminate Slovenian culture. Southern Slovenia fared better than its northern counterparts.

The Slovenian Catholic Church played a leading role in tempering the effects of Italian occupation.

The Liberation Front of the Slovene Nation was founded in 1941 as a resistance force against occupying forces. The Communist Party took a leading role in both the Liberation Front and the Partisans, the leading Yugoslav resistance movement. At the conclusion of World War II, the Partisans liberated ethnic Slovenia, and the Communist party emerged as the most powerful political faction in postwar Yugoslavia. Yugoslavia suffered tremendously from World War II—1.7 million Yugoslavs (11% of the total population) died during the conflict. 1 million of those casualties were killed by their own countrymen. In addition to this staggering human loss, Yugoslav society in general was left in complete shambles. Its postwar recovery can be largely attributed to assistance from the United Nations.

### The Post-War and Cold War Years



In October 1943, Slovenia determined that it would be part of the new Yugoslavian state which was formed at AVNOJ (Anti-Fascist Council for the National Liberation of Yugoslavia). It adopted the Federal People's Republic of Yugoslavia (FPRY) in 1945, and Slovenia was renamed the Republic of Slovenia. Josip Broz Tito, the Communist leader of the Partisan movement, was also appointed as head of the Yugoslav government. Tito was at the center of Yugoslav politics from 1945 until his death in 1980. In order to maintain a unified Yugoslav state, he suppressed the basic human rights of its people by utilizing dictatorial mechanisms such as threats, coercion, violence, and a notorious secret police force, the UDBA, to maintain his grip on the government.

A number of reforms took place in subsequent years that would eventually distinguish Yugoslavia from its Central and East European neighbors. Following the nationalization of all private property in 1947, the FPRY broke with the USSR and adopted a milder form of socialism based on common ownership in 1948. Unlike the Soviet approach, the Yugoslav system of socialist self-management placed industry ownership in the hands of that sector's workers instead of the state. Economic reforms also took place, and prices were allowed to fluctuate. Other changes included the decentralization of the agricultural system and the further expansion of industry. The self-management system resulted in a more flexible society, and positive reforms occurred in the social and cultural spheres. In 1963, the FPRY was renamed the Socialist Federal Republic of Yugoslavia, and Tito was named President for life. Slovenia was also renamed the Socialist Republic of Slovenia. During the latter half of the 20<sup>th</sup> century, Slovenia remained the economic leader of Yugoslavia. The Slovenian economy continued to develop, as industry grew and strengthened and human capital flourished. The self-management system, however, could not suppress ethnic regional tension that steadily grew throughout the 1960s and 1970s.

Given Tito's overwhelming presence in Yugoslav political life, his death in 1980, as anticipated, heralded a new chapter in the country's history. The economic, political, and social climate grew increasingly strained, eventually culminating in the dissolution of Yugoslavia ten years later.

### **An Independent Slovenia**

1987 marked the first signs of the Slovenian independence movement, and in 1988 and 1989 opposition parties emerged. The May Declaration, issued in 1989, demanded a sovereign state for Slovenia. In April 1990, the DEMOS (the united opposition movement) won the first democratically held elections, as 88% of the Slovenian population voted for a free and independent Slovenia. Slovenia declared its independence on June 23, 1991 and was consequently attacked the next day by the Yugoslav Army. A truce was called following a ten-day war. The final evacuation of Yugoslav troops took place in October 1991. In November, Slovenia passed a de-nationalization law, followed by the implementation of its new constitution in December. Slovenia was largely spared from the violent conflict that engulfed the former Yugoslavia during the early 1990s.

In 1992 Slovenia realized further integration into the international community as it was officially recognized by the European Union (EU) as an independent state in January and joined the United Nations in May of that same year. Slovenia was officially recognized as a member of the European economic and political community when it joined the EU along with nine other countries during the most recent enlargement cycle in May 2004. Slovenia was the first member of the former Yugoslavia to join the EU.



**European Commission President Roman Prodi & former President Milan Kučan**

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# **SLOVENIA AND THE EUROPEAN UNION**

## **What is the European Union?**

The European Union (EU) is a democratic coalition of 25 European member states that possess common institutions, legislation, currency, and internal borders.<sup>1</sup> The origins of the EU can be traced to the aftermath of World War II, as Europeans were determined to prevent similar events from descending again upon the continent. The ‘birthday’ of the European Union (now referred to as “Europe Day”) is May 9 to commemorate the day in 1950 on which French Foreign Minister Robert Schumann proposed the idea of integrating coal and steel industries of the countries of Western Europe. Schumann’s initiative resulted in the formation of a precursor to the EU, the European Coal and Steel Community (ECSC), comprised of Belgium, West Germany, Luxembourg, France, Italy and the Netherlands. Due to the success of the ECSC, European continued to develop other collective bodies throughout the remainder of the 20<sup>th</sup> century, including the European Atomic Energy Commission (EAEC), the European Economic Commission (EEC), the Council of Ministers, and the European Parliament. This process of unification culminated with the signing of the Treaty of Maastricht in 1992, which furthered solidified intergovernmental cooperation between states. This heightened degree of cooperation in sectors such as defense and “justice and home affairs” was the final impetus in the creation of the European Union. The European Union consists of five primary institutions: the European Parliament, the Council of the European Union, the European Commission, the Court of the Justice, and the Court of Auditors.

The European Community expanded in five different waves, beginning in 1973 with the addition of Denmark, Ireland and the United Kingdom. Subsequent enlargements occurred in 1981 (Greece), 1986 (Spain and Portugal), and 1995 (Austria, Finland, and Sweden). On May 1, 2004, the EU admitted Cyprus, Czech Republic, Estonia, Hungary, Latvia, Lithuania, Malta, Poland, Slovakia, and Slovenia in its largest expansion in history.

## **Slovenia and the European Union**

Following the demise of communism throughout the region in the late 1980s and early 1990s, the countries of Eastern Europe were eager to rejoin the European community. The mechanism recognized as the most effective method to realize this objective was to gain entry into the European Union. Membership in the EU offered East European countries, including Slovenia, a variety of potential benefits including: trade partnerships, European market access, institutional stability, improved status within the international community, economic growth, increased job opportunities, social assistance, and the elimination of internal borders within Europe. Achieving EU membership would not be an easy task for the east European countries, as they were first required to fulfill EU expansion provisions, or the “Copenhagen criteria”:

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<sup>1</sup> The member states of the European Union are: Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Germany, Greece, Finland, France, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, and the United Kingdom. There are currently three EU applicant countries: Bulgaria, Romania, and Turkey. While the official currency of the EU is the Euro, it is currently not the official denomination of all member countries. It was adopted by the following 12 states on January 1, 2002: Belgium, Germany, Greece, Spain, France, Ireland, Italy, Luxembourg, the Netherlands, Austria, Portugal and Finland. The new member countries admitted on May 1, 2004 have yet to introduce the Euro as well.

- The existence of stable institutions guaranteeing democracy
- The rule of law, respect for and protection of human rights and minorities
- The existence of a functioning market economy
- The capacity to cope with market forces and competitive pressures within the European Union
- The ability to take on the obligations of membership, including economic and monetary union.

Slovenia, unlike the majority of its counterparts in Eastern Europe and the former Yugoslavia, already enjoyed a relatively stable structure due to a number of important factors. As a result of Slovenia's strong relationships with neighbors such as Austria, Germany, and Italy, Slovenian political and intellectual thought was influenced by Western ideals that shaped a society more amiable to democratic reforms than its Yugoslav counterparts. Economic linkages to West European countries that can be traced back to the 17<sup>th</sup> and 18<sup>th</sup> centuries also aided in Slovenia's emergence as Yugoslavia's most economically prosperous republic as well as a leading regional performer. As part of Yugoslavia, Slovenia accounted for one-fifth of its GDP and for one-third of its exports. It also retained a low unemployment rate, possessed an effective work force, and maintained the second highest literacy rate in Europe. Finally, its strong commitment to preserving national culture and its ties to the Roman Catholic Church created stability within Slovenian society. This strong foundation prompted the emergence of Slovenia as a key candidate for EU membership.

## **Slovenia and the Accession Process**

Upon its declaration of independence in 1991, Slovenia tailored its reform efforts to adhere to the existing institutional frameworks of the European Community in order to become part of it. The first steps in the process that eventually led to its admission into the European Union occurred with the recognition of Slovenia as an independent state by the EU in January 1992 and the signing of the Co-operation Agreement in September 1993. Following these initial exchanges, Slovenia and the EU signed the Association Agreement in 1996, which addressed critical elements of the membership process such as trade issues and political dialogue and co-operation. Slovenia applied for EU membership in June 1996. Following the issuance of the Commission Opinion in 1997, accession negotiations began to take place between the EU and Slovenia in March 1998. Membership negotiations for Slovenia concluded in December 2002, along with the other nine new member countries, following the meeting of the European Council at Copenhagen. On March 23, 2003, a referendum vote was held in Slovenia regarding EU membership. With a voter turnout rate of 60%, 90% of Slovenes voted in favor of becoming a member country. Through a series of reports issued since 2002, the European Commission monitored Slovenia's progress in adhering to admission criteria. While receiving criticism for delays in the implementation of structural reforms, Slovenia primarily received praise for its stable democracy, multi-party system and excellent human rights record. Slovenia entered the European Union as the only representative from the former Yugoslavia on May 1, 2004.

## Unofficial Results: Slovenia European Union Referendum, March 23, 2003

Number of citizens eligible to vote for referendum - 1,609,587.

Number of approximate voters - 970,422 of voters (60.29 % of voters).

Number of counted ballot papers - 969,577 (from 99.97 % of polling stations)

Number of invalid ballot papers - 4,806

Number of valid ballot papers - 964,771

Referendum Question	For	Against
Do you agree to the proposal that Republic of Slovenia should become a member of the European Union?	864,542 (89.61 %)	100,229 (10.39 %)

The EU and NATO Referenda: <http://www.rvk.si/referendum/eu-nato/eng/index.html>

## Slovenia: May 1, 2004 and Beyond

As previously mentioned, entry into the EU holds the promise of numerous benefits for new member countries. These theoretical advantages, however, are not guarantees, and a number of obstacles still exist for the countries of Eastern Europe through this new phase of the reform process. Slovenia, like other new member states, will continue its efforts to ensure the implementation of the Schengen Agreement providing for open movement across internal borders of the European Union. This will be particularly difficult for countries such as Slovenia that share a deep history with neighboring countries, in this case members of the former Yugoslavia. Friends and family members of Slovenes residing in these states will encounter new regulations when attempting to enter the country. Economic growth, though a major impetus for EU membership, will not occur immediately and is not assured for new members, as the following table reveals.

### Time needed for new members and prospective members to reach average income per person in EU15 countries (members prior to May 1, 2004)

Countries	Average annual GDP growth per person, %	Years to catch up*
Bulgaria	3.8	63
Czech Republic	3.7	39
Estonia	4.8	31
Hungary	4.0	34
Latvia	3.9	58
Lithuania	3.8	53
Poland	3.8	59
Romania	3.8	80
Slovakia	4.0	38
Slovenia	3.2	31
Weighted average	3.8	56
Cyprus	3.4	21
Malta	4.1	29

\*Reaching EU15 average GDP per person, assuming average EU15 GDP per person growth of 2% per year.  
Source: EU "Europe Enlarged: Understanding the Impact" from the *Economist*, November 23, 2003.

Furthermore, the strength of the Slovenian economy will likely present a set of challenges unique from those in other new member states. Positive aspects of the Slovenian economy, such as a higher GDP per capita than Greece and lower unemployment rates than Germany and France, could potentially harm Slovenia upon membership. The lure of jobs abroad, for example, does not hold the same appeal for Slovenes. Additionally, the manufacturing sector, a leading component of the Slovenian economy, could face losses as cheaper labor and more modern facilities in other countries will become more accessible due to open internal borders. As it is too soon to accurately assess the situation, a concern lingers among Slovenes that their contribution to the EU might actually outweigh the benefits they derive from membership. Though enlargement itself is complete, the ascension process is far from over.

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## DID YOU KNOW? Facts about Slovenia and Slovenes



Slovene Martin Strel was the first person to swim the length of the Danube River (2000). Strel also holds the world record in distance for uninterrupted swimming (2001).

### Martin Strel

The first full-length Slovenian language novel, Josip Jurcic's The Tenth Brother (Deseti Brat), was published in 1866.



A bear bone with holes in it, thought to be a Neanderthal flute, was discovered in Slovenia in 1995. The flute is one of the oldest musical instruments ever recovered.

### Neanderthal Flute

On October 7, 2000, Slovene Davo Karničar was the first person to descend uninterrupted down Mount Everest.



Slovenia qualified for the World Cup for the first time in 2002.

### Miran Pavlin, 2002 World Cup

The seventh stanza of the “The Toast” by France Prešeren, Slovenia’s greatest poet, has been used as the country’s national anthem since 1991.



International athletic events held in Slovenia include: World Cup downhill skiing in Kranjska Gora and Pohorje, World Cup ski jumping in Planica and biathlon competitions in Pokljuka.

### Kranjska Gora

According to legend, Ljubljana, the capital of Slovenia, was founded by Greek prince Jason along with companions the Argonauts. Jason arrived after stealing the golden fleece from King Aites and then defeated the Ljubljana dragon.



Ljubljana became the capital of Slovenia in 1991 after the country declared its independence and fought a subsequent 10 day war with Yugoslavia.

**Image from 10 Day War, 1991**

Slovenia is the only former Yugoslav republic to join the European Union.



Lipizzaner show horses are named after the small Slovenian coastal town of Lipica where they were first bred in the 16<sup>th</sup> century.

**Lipizzaner Horse**

Winemaking, or viticulture, has a long history in Slovenia. Its origins can be dated to the 6<sup>th</sup> century BC. It is well known for both its red and white wines.



Established during the 15<sup>th</sup> and 16<sup>th</sup> centuries, the town of Brdo and Brdo Castle, the former summer home of Yugoslav leader Josip Tito, has become a meeting place for many predominant world leaders, including Mikhail Gorbachev, Pope John II and President Bill Clinton. It was the first meeting place for President George W. Bush and Russian President Vladimir Putin.

**Brdo Castle**

Triglav (“three heads”), Slovenia’s highest mountain, measures 2,864 meters high.

**Sources:**

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BBC World News: <http://news.bbc.co.uk/1/hi/world/europe/848744.stm>  
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# FAMOUS SLOVENES

## Famous Leaders



**Milan Kučan** (1941- ): Slovenia's first democratically elected president, Kučan served as a political independent from 1990 to 2002.



**Rudolf Maister** (1874-1934): Military leader. Near the conclusion of World War I, Maister mobilized a Slovene army of 4,000 soldiers, disarmed the German *Schutzwehr* security service and disbanded the army of the German city council. His occupation of Slovenian lands helped to establish the northern border between Austria and Yugoslavia that was later ratified by the Saint Germain peace treaty (September 10, 1919).



**France Prešeren** (1800-1848): Slovenia's greatest poet, Prešeren was also considered a great leader of Slovenian culture, nationality and independence. His poetry further modernized the Slovenian language, and a portion of his poem "The Toast" is used as the national anthem. The day of his death, February 8, is a national holiday.



**Bishop Anton Martin Slomsek** (1800-1862): Catholic religious leader. Slomsek united the Styrian Slovenes in an effort to combat Germanization. The author of both religious and educational books, Slomsek helped to strengthen Slovenian national awareness. He instituted the use of Slovene in theological seminaries. Pope John Paul II proclaimed him a "Venerable Servant of God" in 1996. Slomsek became the first beatified Slovene on September 19, 1999.



**Primoz Trubar** (1508-1586): Leader of the Slovenian Protestant movement, superintendent of the Slovenian Protestant church and founder of Slovenian theology. Trubar helped to lay the foundation of the Slovenian written word and literature by writing the first book in the Slovenian language in 1550. Other accomplishments include establishing Ljubljana's first public library.

## Famous Writers



**Ivan Cankar** (1876-1918) Representative of the Slovenian Modernist movement, Cankar is Slovenia's greatest short story writer and dramatist. He was a leading writer for the Slovenian nationalist movement.



**Josip Jurčič** (1844-1881): Wrote the first full-length Slovenian language novel, The Tenth Brother (Deseti Brat), in 1866.



**Janez Vajkard Valvasor** (1641-1693): Nobleman, scholar and member of the Slovenian Enlightenment. Valvasor used the majority of his fortune to write and publish books. He was made a member of the Royal Society of London for his work on the hydrology of Lake Cerknica. Valvasor wrote The Glory of the Duchy of Carniola, an encyclopedia consisting of 15 volumes that describe the land, culture and customs of Slovenia.

## Famous Artists



**Ivana Kobilca** (1861-1926): Slovenia's most important female painter. Her work is representative of the Slovenian realist movement and is displayed in galleries and museums throughout Europe.



**Rihard Jakopič** (1869-1943): Slovenia's leading Impressionist painter and theoretician. Jakopič established the Slovenian School of Impressionist Drawing and Painting, the predecessor of the Academy of Art, and a pavilion in Tivoli Park for art exhibitions. A statue of Jakopič and the new Jakopič Gallery were erected on the site of the original pavilion in 1968 after the demolition of the original structure in 1962.

## Famous Athletes



**Davo Karničar** (1962- ) Alpine skier. In 2000, Karničar became the first person to ski nonstop down Mount Everest. He has also skied Mont Blanc and Annapurna in the Himalayas.



**Martin Strel** (1954- ): Marathon swimmer. Strel's records include swimming the entire length of the Danube River (2000), longest continuous swim (2001) and swimming the length of the Mississippi River (2002).



**Leon Štukelj** (1898-1999): World class gymnast. In a career spanning from 1922 to 1936, Štukelj competed in seven major international competitions and won two Olympic gold medals (for Yugoslavia), in addition to 18 other medals. He was a distinguished guest of honor at the 1996 Summer Olympic Games in Atlanta.

### **Other Figures of Note**



**Jacobus Gallus** (1550-1591): Leading composer of the 16<sup>th</sup> century. Gallus composed 374 motets, musical compositions in which a religious text is set to music. His collection of motets, *Opus musicum*, ranks him among the most important European composers of this genre.



**Jože Plečnik** (1872-1957): World-renowned architect. Plečnik designed buildings and churches throughout Slovenia and the former Yugoslavia, as well as household objects. Plečnik served as the architect for Prague Castle (1921). His influence is extensive throughout the structures of the capital city of Ljubljana.



**Jurij Vega** (1754-1802): Slovenia's foremost mathematician, Vega specialized in the study of logarithms. He helped to regulate the Sava and Ljubljanica Rivers and was a decorated member of the military.

Slovenia has honored some of its most significant historical figures by issuing their likenesses on banknotes.



**Primož Trubar**



**Janez Vajkard Valvasor**



**Jurij Vega**



**Rihard Jakopič**



**Jacobus Gallus**



**Jože Plečnik**



**France Prešeren**



**Ivana Kobilca**



**Ivan Cankar**

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Ivan Cankar: [http://www.murn-aleksandrov.net/slo/2-6\\_kdo\\_je\\_kdo/ivan\\_cankar.asp](http://www.murn-aleksandrov.net/slo/2-6_kdo_je_kdo/ivan_cankar.asp)

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Wikipedia: [http://en.wikipedia.org/wiki/France\\_Preseren](http://en.wikipedia.org/wiki/France_Preseren)

Wikipedia: [http://en.wikipedia.org/wiki/List\\_of\\_Slovenians](http://en.wikipedia.org/wiki/List_of_Slovenians)

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<http://www.worldwidewalker.org/walker/location.cfm?location=as&story=nepaleverest>

## REGIONS

Despite its small size, Slovenia is divided into subdivisions at several different levels. The country's various towns and villages are grouped into 182 *obcines* (municipalities) and 11 *mestne občines* (urban municipalities). Each municipality has a functioning local government. Slovenian municipalities are further grouped into regions. Regions are not government entities. They are informal divisions that serve to reflect the geographic identity and cultural composition of an area, as regions in Slovenia maintain their adherence to values associated with their traditional rulers: Austria, Hungary and Italy. Given that Slovenian regional boundaries are not formally recognized, this following list is based on a compilation of sources including the European Union and Slovenian Tourism Board.

### Pomurska

This area located in the northeast corner of the country borders Austria, Croatia and Hungary and is Slovenia's largest plain. Known as "Slovenia's bread basket", it is the country's largest agricultural region. Premium white wines and a sparkling white wine harvested using a 150 year old French method are produced in the Goricko hills along the northern border. *Radenska-Three Hearts* mineral water has been distilled in the town of Radenci since 1869. Pomurska is also home to natural health resorts and castles.



Mura River

### Podravska

Notable areas found in Podravska include the Drava and Ptuj food plains, the hilly region Slovenske gorice and the forested mountain range of Pohorje. This region also features the Drava River, whose dams are sources for both hydroelectric power and recreational lakes. The mild climate and soil conditions provide a hospitable atmosphere for white wine production and large wine cellars are located in Maribor, Ptuj and Ormoz. Maribor, Slovenia's second largest city, is home to both a university and a stadium for a women's World Cup slalom event. Ptuj, or Poetovio, is Slovenia's oldest city and was part of the Roman Empire.



Maribor

### Koroška

Sharing a border with Austria, Koroška was first settled in the 6<sup>th</sup> century by Slavic tribes. Also known as Carinthia, this northern region serves as the location for a variety of diverse geographical features and industries. Manufacturing sites can be found in the valleys of Koroška, while farms are situated throughout the forested mountain areas. The city of Ravne is a center for Slovenian ironworking. Slovenj Gradec, the regional center, is the host city for special cultural events.



Slovenj Gradec

## Savinjsko

Health resorts and the natural attractions of Savinjsko, such as glacier-carved valleys in Logarska dolena, Matkov Kot and Robanov Kot, draw tourists from throughout the world to this centrally located region. The region's Savinja River runs from the Kamnik-Savinja Alps and the Karavanke Mountains to the Savinja Valley, the location for the famous "Savinja golding" hops plantations. Slovenia's largest lignite coal mine can be found in the Zalek Valley. Celje or the "City of Princes" is the regional center and Slovenia's third largest city. It was the seat of the principality in the 15<sup>th</sup> century.



Celje

## Zasavska



Bogenšperk Castle

Although Zasavska was a center of coal mining for 200 years, production has recently been in decline over the last several years. "The Black District's" coal legacy still lingers, however, in the mining towns that are located beside the Sava River and close to railways. Zasavska is also home to other industries, such as papermaking in the city of Radeče. Other cities of note include Zagorje, which lies exactly on the 15<sup>th</sup> meridian. Zasavska has a growing reputation as a popular destination for excursions and as a center for rural, natural and cultural traditions. Its landmarks include Bogenšperk Castle, one of the best preserved castles in Slovenia.

## Spodnjeposavske

Located along the Croatian border, this Slovenian region possesses an ideal climate and environment for agricultural production. Orchards and vineyards are located throughout the fertile Krsko Basin. Other notable locales in Spodnjeposavske include the Krakovski gozd oak forest and the city of Krsko, home to Slovenia's only nuclear power plant. Other highlights include the thermal hot springs found along the Slota River and Atomske Toplice and Rogaska Slatina, Slovenia's two largest natural health resorts.



Rogaska Slatina

## Jugovzhodna

Jugovzhodna is home to a number of diverse activities such as winemaking, manufacturing and tourism. Like Rome, Novo Mesto, the industrial center of this southern region, sits atop seven hills. Primary industries located in Novo Mesto include automobile and pharmaceutical production. The Gorjanci Mountains are a source for outdoor activities like hiking, cycling and hunting. Visitors interested in winemaking flock to Trška Gora to learn more about Cviček, a Slovenian specialty wine, and the town of Bela Krajina, which also features churches and temples.



Novo Mesto

## Osrednjeslovenka

Also known as Central Slovenia, Osrednjeslovenka serves as the location for Ljubljana, the national capital of Slovenia, the country's largest city and the focal point of the region. According to legend, Ljubljana was founded by Prince Jason and his companions, the Argonauts of Greece, after taking the mythical golden fleece. In addition to serving as the political capital, Ljubljana serves as the center for Slovenian business, cultural and educational life. It houses parliamentary buildings, government institutions, the University of Ljubljana, the Slovene Academy of Sciences, Ljubljana Castle and the International Ljubljana Summer Festival. Other notable



### Ljubljana

areas located near the city include the waterfalls of Pekel Gorge and Iški Vintgar, a gorge with picturesque river pools.

## Gorenjska

This alpine region in the northwest contains the Julian Alps including Mount Triglav, the country's highest mountain peak and a national symbol of Slovenia. Other famed natural attractions include the alpine lake of Bled, featuring a center island with a castle and health resort, and the Bohinj lake region, an area of cultural significance. The city of Planica hosts international ski jumping and sky flying competitions. Gorenjska also includes the industrial town of Kranj.



### Bohinj

## Notranjsko

The terrain of the Notranjsko region is dominated by both forests and the karst phenomenon, or the dissolution of rock that often features caves. Prominent industries include tourism, wood processing and stock breeding. Notranjsko contains some of the most famous caves in Europe. First mentioned in 1231, the Postojna Cave in the region's center is the most visited karst cave in Europe. Other notable attractions in Notranjsko include: Vilenica, the oldest tourist cave in the world, and the Škocjan Caves, which rank on the United Nations Environmental, Social and Cultural Organization's (UNESCO's) list of natural and cultural world heritage sites.



### Postojna Cave

Notranjsko is also the regional home of Lipica, the site of origin for the famed Lipizzaner Stallions.

## Goriška



**Soca River**

This western region contains important geographic locales such as the watershed of the famous Soca River and the Vipava Valley. The Soca or Isonzo River is well known for both its beauty and for its role as a battleground during World War I. The museum at Kobarid commemorates the importance of Goriška during the war. The city of Nova Gorica, established in 1947, is the economic, cultural, and social center of the region. It has also emerged as a tourism destination, as casinos and entertainment structures have led to the emergence of its nickname as the “Slovene Las Vegas.”

## Obalno



**Strunjan Cliff**

This coastal region bordering the Mediterranean Sea features both geographic and historical landmarks. The Strunjan Cliff is the highest flysch wall on the Adriatic coast. The Sečovlje saltworks were first mentioned in the 13th century. Nearby attractions include a bird sanctuary and medieval structures. The Istria area contains many historical sites such as the Holy Trinity Church, adorned with Gothic frescoes.

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# CUISINE

Slovenia shares many of the same culinary traditions as other Slavic countries. Staples of everyday eating in Slovenia include beef, fish, cabbage, beans, potatoes and dumplings. Bread is also an important part of the Slovenian cooking tradition.

Like many aspects of Slovenian culture, Slovenian cuisine is influenced by former members of the Hapsburg Empire and its present-day neighbors--Austria, Italy and Hungary. Slovenian dishes influenced by external countries include:

## Austria

- klobasa (sausage)
- zavitek (strudel)
- Dunajski zrezek (Wiener schnitzel)

## Italy

- njoki (potato dumpling)
- rizota (risotto)
- zlikrofi (similar to ravioli)

## Hungary

- golaz (goulash)
- paprikaz (a chicken or beef stew)

The various regions of Slovenia also feature certain specialty dishes--each for example, serves its own type of traditional bread. Famous regional foods include Primorska's fish and seafood and Karst's *pršut* (cured ham).

A typical Slovenian meal begins with soup before moving on to the main course. The main course, accompanied by a side dish and salad, is followed by a dessert.

## Soups (Juhe)

The most popular Slovenian soup is *Goveja juha z rezanci*, a beef or chicken broth with noodles. Other soups include:

- Grahova juha (pea soup)
- Gobova kremna juha (creamed mushroom soup)
- Zelenjavna juha (vegetable soup)

## Main Courses

Main courses in Slovenia are usually meat based, though some options do exist for vegetarians including dumplings. Among the most popular main courses are *svinjina* (pork), *teletina* (veal), *govedina* (beef), and *srna* (venison). *Riba* (fish) is also a staple of the Slovenian diet. Common main dishes include:

- Jota (beans, sauerkraut and potatoes or barley cooked with salt pork)
- Kmecka pojedina ("farmer's feast"--consists of smoked meats and sauerkraut)
- Brodet (Mediterranean fish stew)

### **Side Dishes (Priloge)**

- Mlinci (small pancakes)
- Kruhovi cmoki (bread dumplings)
- Ajdovi (buckwheat)

### **Salads (Solate)**

Unlike their counterparts in other Slavic countries, Slovenes are quite fond of salads. Salads can be found in almost all Slovenian restaurants, no matter their size or location.

- Zelena solanta (lettuce salad)
- Kumarična solata (cucumber salad)
- Dandelion salad

### **Desserts**

A number of rich desserts can be found in Slovenia including *potica*, a type of rolled cake with both sweet and savory fillings, and *gibanica*, a pastry with filling and topped with cream. Typical fillings include walnuts, poppy seeds, raisins, various herbs, cottage cheese, honey or crackling. *Krofi*, a filled doughnut, are also popular and are served with dairy products and yogurts at milk bars throughout the country.

### **Drink**

A very important aspect of the Slovenian culinary tradition is wine making. According to archeological evidence, wine making first occurred in Slovenia 2400 years ago, but did not flourish until the 1<sup>st</sup> century when the Romans dominated the Slovenian lands. Production ebbed beginning in the 6<sup>th</sup> century upon the arrival of the Slavs and did not re-emerge until their Christianization in the 9<sup>th</sup> century. Wine making thrived in Slovenia until the plague struck in 1880. The plague greatly reduced the land area of vineyards--the area available for wine making has never realized pre-plague levels. Slovenia is known for producing wines of a high quality--only 30% are table wines. The primary wine making regions are Podravje (Rizling, Sauvignon, Chardonnay), Posavje (Criček) and Primorje (reds).

Other popular drinks include *zganje* (brandy) and Union and Zlatorog beers.

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## RECIPES

### POTICA

The secret of a good *potica* is in the dough, and the secret of the dough is in the flour. It is critical to use a high-quality, fine grain wheat flour. Flour should be very dry. Flour is traditionally kept on top traditional bread ovens in Slovenian kitchens to keep it dry and warm. Make sure that the flour has been warmed up—making a good *potica* requires a bit of patience: you should prepare it in a very hot kitchen, otherwise the yeast or the dough might become too cold and the dessert will not rise properly.

#### Dough

- 4 cups warmed, fine-grain dry wheat flour
- ¼ cup fresh yeast
- 1 cup warm milk
- 1 stick of softened butter
- 3 egg yolks
- ½ cup sugar
- 2 Tbsp dark rum
- grated peel of 1 lemon
- pinch of salt

Sift the flour into a bowl (cover and set in a warm place if the flour has not been previously warmed). Crumb the yeast into a large cup. Add 2 Tbsp warm milk, 1 tsp sugar and mix; set the yeast into a warm place to rise (the mixture should rise to at least twice its original volume before usage).

Mix softened butter, sugar and egg-yolks and beat until the sugar is well dissolved and the mixture is frothy. Warm up the milk; mix in salt, lemon peel, rum and the butter mixture. Form the dough out of the warm flour, yeast and the milk mixture—the trick is not to pour in all the milk mixture immediately: use about ¾ to start with; add more as the dough forms. The quantity of milk (in the above list of ingredients) is not quite fixed—it depends on the quality of the flour. For very dry, very fine-grain flour, use all 4 cups—you should use less for inferior quality flour. Beat the dough vigorously with a wooden spoon until it is smooth and separates easily from the spoon and the bowl. Cover the bowl with a cloth and set the dough in a warm place to rise—before continuing, the dough should rise to twice its size.

**Cooking:** *Potica* is traditionally baked in a round, “toroidal” (i.e., with a raised hole in the middle) ceramic mold. Whatever you use, make sure your pan has high sides—*potica* is supposed to raise quite a bit. For good *potica*, the proportions of the height of the mold versus its width should be at least 2:1.

Set the oven to 400 degrees. Roll out the dough to the thickness of your little finger (that’s the traditional measure) and spread with chosen filling, within 2 inches of the covering or “last”

edge. Roll the *potica* gently, but make sure there are no air pockets left in the roll (for easy handling, roll out the dough on a dry linen cloth dusted with flour).

Grease the baking dish and dust with bread-crumbs; carefully transfer the *potica* into the dish, with the covering (“last”) edge at the bottom. Cover the dish with a cloth and set in a warm place—*potica* should raise to twice its size before baking. Put the *potica* in the pre-heated oven and bake for 1 hour; if the top starts to turn dark brown, cover with paper.

Baked *potica* should be removed from the baking dish immediately (if you have greased and dusted the dish properly, you just need to turn it over onto a plate). Dust warm *potica* with vanilla-scented powdered sugar and cover with cloth—but do not cut until completely cooled (traditionally, *potica* was always baked a day before it was served).

### Some Fillings

**Chocolate:** mix ½ pound softened butter with 4 eggs and 1 cup sugar; beat the mixture until frothy; mix in 10 ounces softened chocolate (or powdered) and 10 ounces chopped almonds.

**Walnut:** scald 1 ½ cups ground walnuts with ½ cup boiling milk; mix in ¾ cup sugar, 2 Tbsp dry bread-crumbs, 4 Tbsp softened butter, 3 Tbsp thick cream, 2 egg-yolks, ½ tsp ground cinnamon, ½ tsp ground cloves; beat 2 egg-whites until very stiff and fold into the mixture.

**Hazelnut:** same as walnut—just use ground hazelnuts instead of walnuts.

**Tarragon:** mix 1 stick of softened butter with 3 egg-yolks and ½ cup sugar; beat vigorously until frothy; add ½ cup freshly chopped tarragon and 1 cup very thick cream. Sprinkle ½ cup chopped tarragon on top of the spread mixture.

**Raisins:** soak 1 ¾ cup raisins in dark rum for 2 hours; mix 1 stick softened butter with ¾ cup sugar and 3 egg-yolks until frothy; mix in the drained raisins, grated lemon peel, 3 Tbsp dry bread-crumbs, 6 Tbsp plus 2 tsp very thick cream; beat 3 egg-whites until very stiff and fold into mixture.



### Source:

<http://www.matkurja.com/eng/country-info/food-drinks/recipes/potica/>

## JOTA

The chefs of Primorska region prepare *jota* with a good *pr'sut* (prosciutto) bone, but smoked ham may be used instead.

### Ingredients:

- 1 pound sauerkraut
- 1 pound smoked pork or *pr'sut* bone
- 1 clove of garlic
- ½ pound dry beans
- 1-1/3 cups potatoes
- ½ cup onions
- 1 Tbsp tomato paste
- 1 Tbsp vegetable oil
- 1 bay leaf
- water
- pepper and salt



Soak the beans overnight. Boil the sauerkraut and meat together the following day. Boil beans separately. Boil potatoes separately. Add boiled beans (along with the water in which they were boiled) to sauerkraut. This is the foundation for the *jota*. Mash potatoes and add to beans and sauerkraut. Chop onion, brown in oil and add to *jota*. Add bay leaf, salt, and pepper. Add tomato paste for color. For additional thickness, add a roux.

## DANDELION SALAD

Salads are a traditional part of Slovenian meals. The dandelion salad is typically served in spring, the season when dandelion shoots, a delicacy in Slovenia, are most abundant.

Dandelion shoots are best picked when very young; once the buds are formed, they become increasingly bitter. There are several kinds of edible dandelion; none are poisonous, but the ones with pronounced serrated leaves and white stems are the best. Cut the florets just above the root, remove any semi-formed flower buds and fluff, and wash thoroughly several times in cold water.

### Modern recipe:

- ½ pound dandelion shoots, washed and drained
- 2 medium potatoes, cooked, peeled and sliced
- 1 hard-boiled egg, sliced
- 1 clove garlic, finely chopped
- 2 Tbsp pumpkin-seed oil or 3 Tbsp salad oil (a mixture of pumpkin-seed and other vegetable oils)
- wine vinegar to taste
- salt to taste



Put hot potatoes on dandelion shoots; add egg and sprinkle with garlic. Mix oil, vinegar and salt, pour over dandelion and toss vigorously. Serve with fresh rye bread.

### Sources:

<http://www.matkurja.com/eng/country-info/food-drinks/recipes/jota/>

<http://www.matkurja.com/eng/country-info/food-drinks/recipes/dandelion/>

## KMECKA POJEDINA (“FARMER’S FEAST”)

A “farmer’s feast” consists of:

### **Belokranjsko Cvrtje** (ground pork in pancake dough)

Filling:

- 2 cups ground pork
- pinch of salt and pepper
- garlic
- parsley

Mix all the ingredients together well and shape into patties. Coat separately with dough and fry.

Dough:

- 2 egg yolks
- $\frac{3}{4}$  cup, 2 tsp milk
- 1 cup flour
- pinch of salt
- 2 egg whites

Mix all ingredients except egg whites. Whip egg whites separately and fold into dough.

### **Matevz** (Mashed Potatoes)

Mash together 12  $\frac{1}{4}$  ounces boiled potatoes and 8 ounces mixed cooked beans. Season to taste with fried chopped onion, garlic, salt and pepper. Sprinkle with cracklings.

### **Kisla repa** (Sour Turnips)

Boil 1 pound sour turnips for at least 30 minutes. Add salt, whole peppercorns and bay leaf to taste. After boiling, thicken with a pinch of flour. Before serving, sprinkle with cracklings.

### **Kislo Zelje** (Sauerkraut)

Prepared like Kisla repa.

A “farmer’s feast” platter also includes:

- 1 pound boiled smoked pork ribs
- Boiled homemade smoked sausages
- 1 pound roasted pork neck

Garnish the platter with dried or canned fruit.



**Source:**

<http://www.matkurja.com/eng/country-info/food-drinks/recipes/farmers-feast/>

## GIBANICA

### Dough:

- 1-1/3 cups flour
- 3 Tbsp lukewarm water
- 2 Tbsp wine
- 1 Tbsp sugar
- salt to taste
- 2 Tbsp oil
- 2 Tbsp melted butter for brushing dough

### Fillings:

#### Poppy seed

- 1 ¾ cup ground poppy seeds
- 1 cup sugar
- cinnamon to taste
- 1 cup hot milk

\*soak poppy seeds in milk

#### Apple

- 1 pound apples, grated
- 1 cup sugar
- cinnamon to taste
- 1 lemon rind, grated
- 1 Tbsp lemon juice

\*coat apples with lemon juice and rind

#### Cottage cheese

- 1 ¾ cup cottage cheese
- 1 cup, 2 Tbsp sour cream
- 1 egg
- 1 cup sugar
- 2 Tbsp raisins, soaked in rum
- vanilla to taste

#### Walnut

- 1 pound ground walnuts
- 1 cup sugar
- cinnamon to taste
- sour cream

Mix ingredients for each filling.

Mix the dough ingredients in a bowl. Knead the dough thoroughly and let stand for 1 hour. Roll dough out and cut into pieces to fit baking dish. You can also use ready made or filo dough. Place one layer on the bottom of the greased pan and spread half of the filling in an even layer. Dot each layer of dough with butter. Cover layer of filling with another layer of dough. Continue the procedure with remaining filling and layers of dough. Finish with a layer of dough. Spread 1 cup of sour cream over the *gibanica* and bake about 1 hour at 350 degrees.



### Source:

[http://www2.arnes.si/~osngso3s/the\\_image/gibanica.htm](http://www2.arnes.si/~osngso3s/the_image/gibanica.htm)

## BRODET

It is important to use a variety of white-fleshed fish for the *brodet*, e.g. cod, haddock, etc.

Ingredients:

- 2 pounds fish (various)
- 2 yellow onions, chopped
- ½ cup olive oil
- 16 ounces peeled tomatoes (seeds removed), chopped (or use a can)
- 1 cup, 1 heaping Tbsp dry white wine (for authenticity, use Rebula, Malvazija or Tokaj)
- 1 heaping Tbsp fresh basil, chopped, or 1 heaping tsp dry basil
- 3 bay leaves
- 1 tsp rosemary
- 1 heaped Tbsp chopped parsley
- 1 lemon
- all-purpose flour to coat fish
- salt and pepper to taste

Sprinkle fish with salt and lemon juice; marinate for at least 20 minutes. Pre-heat oven to 300 degrees. Heat the olive oil in a medium-height pan. Dry fish and dust lightly with flour; fry until lightly golden. Remove from oil and keep warm in pre-heated oven.

Fry onions until lightly browned, mixing constantly, de-glazing the pan. Add tomatoes and reduce heat to low. Add wine, basil, bay leaves, rosemary, salt and pepper and cook until the alcohol has evaporated—about 6 minutes. Place fried fish gently into the sauce. Shake the pan (no mixing or fish will disintegrate) and cook uncovered over very low heat for 25-30 minutes. Sprinkle with parsley and serve. Do not re-warm.



**Source:**

<http://www.matkurja.com/eng/country-info/food-drinks/recipes/brodet/>

## KROFI

Though usually translated as doughnuts, *krofi* are somewhat different from their American counterparts. They are a traditional Carnival sweet, but can be enjoyed at any time. There are several recipes, differing in dough ingredients only.

### Krofi dough:

- 2 pounds wheat flour
- 3 ½ ounces or 1 package dry yeast
- 3 eggs
- 1 stick of butter
- 6 Tbsp sour cream
- ¼ cup sugar
- 1 cup warm milk
- pinch of salt

### Other ingredients:

- apricot marmalade for filling
- frying oil
- powdered sugar

Sift the flour. Crumble yeast into 3 Tbsp warm milk, mix in 1 tsp sugar and 1 tsp flour; set the yeast into a warm place until it rises to about twice its size.

**For Dough:** mix warm milk with eggs, butter, cream, sugar and salt; mix flour with yeast and milk mixture. Beat the dough with wooden spoon, until very smooth and soft—the dough is done when it separates from the bowl and spoon. Cover the dough and set it into a warm place to rise to about twice its size.

Dust a working surface lightly with flour. Roll out the dough to "half the thickness of your finger", or about a ¼ inch. Cut round shapes with a glass (size is optional—3 to 6 inches in diameter). Put 1 tsp of apricot marmalade on the dough, then cover with another piece—make sure that the dusted side of the dough is on the top. Press the sides of *krofi* lightly, then cut out the shape again with a slightly smaller glass. Arrange the assembled *krofi* on a dusted cloth, about two fingers apart; cover and set in a warm place to rise for about 30 minutes.

Heat the oil in the fryer to about 300 degrees. Put in the *krofi* carefully, just a few at a time (it is a good idea to test one alone first); fry covered on one side until brown, then turn over. Properly baked *krofi* should have a yellow band—i.e., they should sink into the oil just a bit less than one half. A few pointers: if *krofi* sinks to the bottom, the oil is too cold; if *krofi* spin while frying, they have risen too much; if they float on their sides, you have not centered the marmalade properly. Remove *krofi* onto paper towels to drain off the excess oil, then dust with powdered sugar while still hot and arrange on a serving platter.



### Source:

<http://www.matkurja.com/eng/country-info/food-drinks/recipes/krofi/>

## ŠTRUKLJI

*Štruklji*, or dumplings, are a multi-purpose dish: they can be served as a side-dish with game or any dark meat with a heavy sauce, as an independent course (usually with a salad) or as a dessert (with a sweetened cream sauce or just dusted with sugar). 70 variations of *štruklji* can be found throughout the country, with cheese being the most popular flavor.

The dough can be made several ways. The method given below is for the “soft” wheat recipe.

### **Wheat dough:**

- 1 pound white flour
- 2 eggs
- 2 Tbsp lemon juice
- 2 Tbsp vegetable oil
- warm water as needed
- a pinch of salt

Mix the flour, eggs, oil, lemon juice and salt with your hands, adding enough warm water to form a thick, but pliable dough. Knead well until the dough is smooth. Form one or several "buns"; oil the surfaces, and allow the dough to rest for at least one hour on a surface dusted with flour.

Roll out the dough just enough to make it flat; continue stretching it using the backs of your hands; the dough should be stretched to approximately 1/8 inch thick or less. Cut off the thick edges; spread with filling and prepare for cooking.

### **Some fillings:**

**Walnut:** mix 16 ounces freshly ground walnuts, 2 eggs, 1 cup heavy or whipping cream, 3 Tbsp dry bread-crumbs, ground cinnamon, ground cloves, lemon zest. For dessert only: add ½ cup sugar.

**Cottage cheese:** mix 2 pounds fresh, smooth, unsalted cottage cheese with 2 eggs, 4 Tbsp whipping cream, 3 Tbsp dry bread-crumbs, ¼ cup melted unsalted butter. For dessert only: add one cup raisins soaked in dark rum and 1 cup sugar.

**Tarragon:** mix 6 Tbsp freshly chopped tarragon, ½ cup softened unsalted butter, 1 egg, ½ cup sugar; or 8 Tbsp freshly chopped tarragon, 8 ounces fresh unsalted cottage cheese, 2 egg-yolks, 8 ounces whipping cream, 3 Tbsp dry bread-crumbs. For dessert only: add ½ cup sugar.

**Walnut and honey:** 16 ounces freshly ground walnuts, 2 eggs, 6 Tbsp honey, 4 Tbsp softened butter, 3 Tbsp dry bread-crumbs, ground cinnamon, ground cloves, lemon zest.

## Cooking

After spreading the filling on the dough, roll the dough tightly, making sure that there are no air pockets in the roll. Uncooked wheat roll should be up to four inches thick. Moisten a thin linen cloth, wringing out excess water; spread the cloth on a flat surface and dust lightly with dry bread-crumbs. Wrap the *štruklji* tightly with the cloth and tie both ends—the cloth should cover the *štruklji* roll at least twice.

Bring four cups salted water to boil; drop the roll into boiling water and cook for 30 minutes.

Remove immediately, unwrap and cut into serving pieces. Brown some bread-crumbs on butter and pour over *štruklji*; serve hot.

If served as a dessert with cream sauce, serve the sauce separately.

To make cream sauce: mix equal volumes of lightly whipped cream and sour cream, sprinkle with sugar.

Guests should add sugar to taste.

If you want to cook several rolls at a time, but wish to re-warm them, do not unwrap; freeze the *štruklji* in their linen wrap, then re-warm by cooking in slightly salted water for 5-10 minutes.



### Source:

<http://www.matkurja.com/eng/country-info/food-drinks/recipes/struklji/>

## TRADITIONAL CLOTHING

Traditional costume varies in Slovenia from region to region—there is no one national style. This type of clothing is today reserved for festivals and special occasions. The pictures below illustrate some common features of folk dress, such as bright colors and floral designs. Ethnic clothing styles, like other elements of Slovenian culture, were influenced by neighboring countries like Austria and Italy.



**Source:**

VirtualTourist.com: <http://www.virtualtourist.com/vt/3ef/a/?o=3&i=1>



**Source:**

VirtualTourist.com: <http://www.virtualtourist.com/vt/3ef/a/?o=3&i=2>



**Source:**

VirtualTourist.com: <http://www.virtualtourist.com/vt/3ef/a/?o=3&i=5>

**Additional source:**

Narodna Nosa/Folk Costume:  
[http://www2.arnes.si/~bridges/narodna\\_nosa\\_folk\\_costume.htm](http://www2.arnes.si/~bridges/narodna_nosa_folk_costume.htm)

# **ATTITUDES AND BEHAVIORS**

## **Perceptions**

- It is important to remember that Slovenia is not part of the Balkans. Slovenes take pride in their reputation as a stable and prosperous country and are irritated when lumped together with the Balkans, one of the most contentious and volatile regions in Europe. They prefer to maintain an association with Alpine countries of Central Europe like Austria, Liechtenstein and Switzerland —those that share a similar history, psychology and geography.
- Another pet peeve among Slovenes is the frequent tendency for individuals to confuse it with its similarly named regional neighbor, Slovakia. Those making this mistake will be quickly corrected that the two are very distinct entities.

## **Conceptions of time**

- The Slovenian day is divided into four parts: early morning, daytime, evening and night.
- Shops, groceries and department stores are opened during typical business hours on weekdays. They usually open between 7am and 8am and close around 7pm. They have Saturday hours until 1pm. Stores sometimes close earlier during the winter months.

## **Etiquette**

- Slovenia is considered to be a conservative country. Many individuals are regarded as having an intolerant attitude towards people of a different culture, ethnicity or background other than their own. Travelers are often advised to act in a formal manner and to show respect when speaking with Slovenes they do not know. Visitors to Slovenia remark that exercising a bit of caution almost always results in a friendly and welcoming response.
- When partaking in a toast with a Slovenian family, be sure to look the other individuals in the eye. Avoiding eye contact is considered to be bad manners.
- Follow universal good etiquette guidelines when making introductions in Slovenia. Remember to look into the other individual's eyes and to firmly shake his or her hand.
- Though virtually everyone in Slovenia speaks another language besides the native speech, it is considered good manners for guests and visitors to learn a few key words and phrases.
- Business etiquette is similar to practices elsewhere in Central Europe. Special attention is paid to academic and professional titles, as well as to the person's standing in an organization.
- In certain social situations (classrooms, waiting rooms) individuals are addressed with only their last names. Prefixes are used in formal and professional environments.
- Typical European styles of dress are considered the norm. Informal and casual attire is acceptable for most social situations.
- Smoking is prohibited in most public places.

- A 10% gratuity is expected at hotels, restaurants and for taxis.

### **Eating habits**

- During the work week, few Slovenes eat at restaurants in cities or towns. Exceptions are made for work functions or when entertaining visitors. People reserve the weekends for dining outside of the home. On these occasions, many Slovenes typically visit rustic restaurants that resemble inns known as *gostilnas*, where they enjoy traditional, ethnic foods.
- A dining custom that is attributed to Slovenia's agricultural traditions is the manner in which salad is eaten at a family's dining room table. It is common for a large salad bowl to be placed in the middle of the table and for everyone to eat out of the common bowl.
- Sunday lunch is an important time for families in Slovenia. Several generations of a family will gather together to share a large mid-day meal. While specialties vary according to region, some traditional entrees found at these types of meals include *goveja juha* (beef noodle soup), *prazen krompir* (roasted potatoes with onion), *meso iz juhe* (beef soup), *zelena solata* (green salad) and a type of strudel for dessert.

### **Drinking habits**

- Wine drinking is a passion for many Slovenes, but they usually confine it to mealtimes or to the home.
- Beer and coffee are the beverages of choice when visiting a pub or café.
- Many Slovenes take a mid-day break to have a small glass of *špička*, liquor similar to schnapps.

### **Gender relations**

- While the Slovenian constitution includes provisions for anti-discrimination laws, women and minorities regularly have to deal with unequal treatment and bias. Though laws exist to protect women from harassment and violence, they are still subject to abuse as a result of the patriarchal nature of Slovenian society.

### **Race relations**

- There is a high degree of racial homogeneity in Slovenian society, as approximately 87% of the country's population is of native descent. As a result, minorities and immigrants are often met with an unwelcoming attitude. A current of racism towards different ethnic groups lingers in Slovenia.

### **Sources:**

Columbus World Travel Guide: <http://www.wtg-online.com/data/svn/svn460.asp>

Slovenian for Travelers: <http://www.ff.uni-lj.si/sft/>

VirtualTourist.com: <http://virtualtourist.com/vt/3ef/a/a>

## HOLIDAYS

There are two types of official holidays in Slovenia: national holidays and work-free holidays. National holidays are held on the same day each year and involve some sort of state-sponsored celebration. Work-free holidays are actually religious (Catholic) holidays. They vary by calendar year and are celebrated within the home. Businesses and schools are closed for each type of holiday.

### **January 1 and 2: New Year (*Novo leto*)**

New Year's festivities in Slovenia typically include gathering with friends and family to light firecrackers, sing songs and indulge in a midnight champagne toast. Slovenes also decorate trees with candles and lights to mark the occasion. Many Slovenes gather in Prešeren Square in the capital city of Ljubljana to celebrate the holiday.

### **February 8: Prešeren's Day (*Prešernov dan, slovenski kulturni praznik*)**

Prešeren's Day is the Slovenian national day of cultural celebration. It is held on the anniversary of the death of Slovenia's greatest poet and cultural figure, France Prešeren. It was established as a national holiday in 1942.

### **March or April: Easter Sunday and Monday (*Velika noč in velikonočni ponedeljek*)**

Slovenes celebrate Easter by attending church services, decorating eggs using traditional techniques and enjoying a special meal that often includes ham and potica, a popular Slovenian dessert. Slovenes also indulge in chocolate and candy on Easter.

### **April 27: Day of Uprising Against Occupation (*Dan upora proti okupatorju*)**

Formerly known as Liberation Front Day, this national holiday commemorates the establishment of the Liberation Front that formed in 1941 to fight the German, Italian and Hungarian occupations in Slovenia during World War II.

### **May 1 and 2: Labor Day (*Praznik dela*)**

Slovenes use these vacation days from work and school to attend bonfire parties or *kresovanje*. *Kresovanje* are celebrations that feature food, drink, music and dancing. Slovenes also mark the days by attending parades and concerts.

### **May or June: Whit Sunday (*Binkoštna nedelja*)**

Also known as Pentecostal Sunday, this religious holiday is celebrated to mark the descent of the Holy Spirit among the Apostles 50 days after Easter and 10 days after the Ascension. Whit Sunday is named after the white robes the newly baptized wear on this day.



### **June 25: National Day (*Dan državnosti*)**

National Day is celebrated in honor of the Slovenian declaration of independence from the former Yugoslavia in 1991. A major, country-wide celebration was held in 2001 to observe Slovenia's 10 year anniversary as an independent country.

### **Slovenia Independence Movement**

**August 15: Assumption Day (*Marijino vnebovzetje—veliki šmaren*)**

The Assumption, a religious holiday, is the day when Slovenes pay tribute to the Virgin Mary. Fairs known as *žegnanje* take place throughout the country on Assumption. *Žegnanje* celebrate the feast day of a church's patron saint.

**October 31: Reformation Day (*Dan reformacije*)**

Reformation Day honors the Protestant Reformation and commemorates Martin Luther nailing the 95 Theses to the door of a church in Wittenberg, Germany.

**November 1: Remembrance Day (*Dan spomina na mrtve*)**

Formerly called the Day of the Dead (*Dan mrtve*), this day is also known as All Saint's Day.

**December 25: Christmas Day (*Božič*)**

Christmas is the most popular religious and family holiday in Slovenia. The celebration of Christmas combines both Indo-European and Christian traditions. Christmas ("little god" in Slovene) was traditionally associated with the myth of the Sun god, the winter solstice and the beginning of the New Year. Gradually, new customs that are common throughout Europe were introduced including the cult of the greenery, fortune telling, gift giving, carol singing and baking. Bread baking is an important part of the Christmas holiday. Each region of Slovenia bakes a different type (wheat, rye or buckwheat) to celebrate the season. This modern ritual was originally part of pre-Christian celebrations, and the loaves are said to have magical properties for people and animals. Children in Slovenia also eagerly await a visit from the gift-bearing *Božiček* (Santa Claus) on Christmas.

**December 26: Independence Day (*Dan neodvisnosti*)**

Independence Day in Slovenia celebrates the signing of the Slovenian constitution in 1991.

There are a number of other important celebration days, festivals and events that Slovenes commemorate annually that are not official holidays. Among the most notable are:



**February or March: Mardi Gras (*pust*)**

As in other countries, Slovenes celebrate Mardi Gras by attending parties and festivals in preparation for Lent and the Easter holidays. Many people recognize the holiday by wearing costumes unique to the regions of Slovenia. The costume materials for the *Laufarji* figure from the Cerklje region include moss, ivy and phloem. The *Kurent* figure from the Ptuj region and Slovene mythology is dressed in

**Kurent**

sheep and rabbit skins. The costume's features include a long leather nose and tongue, cow horns and cow bells. The individual also swings a club covered with hedgehog skin

in order to drive away evil spirits. This mythical figure is the most famous character at *pust* celebrations and is said to bring good luck, ensure a bountiful harvest and welcome spring.



### **March or April: Palm Sunday**

Palm Sunday takes place on the Sunday before Easter. Slovenes celebrate the day by creating elaborate arrangements of greenery and ribbon called *butare* to carry to church. They also bring foods to be served at Easter dinner to services on Palm Sunday in order to receive a blessing. After church, they use the *butare* as home decorations or to decorate the graves of departed relatives.

### **Butare Bunches**

### **April 23: St. George's Day (*jurjevanje*)**

St. George's Day marks the welcoming of spring.

### **Late June/Early July: Festival of Lent, Maribor**

A two-week event celebrating Slovenian culture and folklore.

### **July: Ljubljana Jazz Festival**

This international jazz festival has hosted famous jazz artists for 45 years.

### **Mid-July through August: International Summer Festival, Ljubljana**

This festival is Slovenia's premier cultural event. Past festivals have hosted 2,100 artists from 22 countries and 44,000 visitors. Festival attendees are treated to operas, concerts, ballets, art exhibitions and theatrical performances over 47 days.

### **November 11: St. Martin's Day (*martinovanje*)**

This day marks the changing of *must* (pressed grape juice) into wine. Families celebrate the occasion by feasting on goose, drinking young wines and listening to folk music.

### **December 6: St. Nicholas Day (*miklavž*)**

The day when children receive presents in preparation for the upcoming Christmas holidays.

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&keyword=Slovenia](http://www.kidlink.org/KIDPROJ/MCC/getmcc.cgi?infotype=country&querytype=match&keyword=Slovenia)

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VirtualTourist.com: <http://www.virtualtourist.com/vt/3ef/a/?o=3&i=2>

Word IQ Dictionary: <http://www.wordiq.com/definition/Slovenia>

## **RELIGION**

Roman Catholicism dominates the religious landscape of Slovenia. Over 70% of the population identify themselves as a member of the church. Catholicism in Slovenia can be traced to the Christianization of the Slavs following the Frankish invasion in 745. Modern day Slovenia was later divided into three provinces and incorporated into the Austrian Hapsburg Empire. While the Catholic Church dominated Slovenia's early religious history, the nobility turned to the ideals of the Protestant Reformation during the volatile 16<sup>th</sup> century. Though the Protestant Church has a small presence in modern Slovenian society, the Reformation was critical to the development of its cultural history. The activities of Primoz Trubar, the founder of the Slovenian Protestant Church, were of particular significance to the development of the Slovenian language. Catholicism regained its influence in Slovenia as a result of the Counter Reformation in the 17<sup>th</sup> century, an initiative of the Hapsburg Empire. The Counterreformers used extreme methods such as book burning, as well as appealing to native Slovenian speakers to restore the position of the church in society. Each of these movements helped to formulate Slovenia's cultural heritage.

The significance of religion as a cultural force in Slovenia re-emerged during the 19<sup>th</sup> century, as intellectuals trained by members of the Catholic clergy became leaders of the Slovenian nationalist movement. The Church's ability to withstand adversity surfaced again during Slovenia's time as part of the Yugoslav state. While the role of religion declined in many of the former member countries of the Eastern Bloc during the communist era, Catholicism maintained its position within Slovenian society.

Besides Catholicism and Protestantism, other religious affiliations in Slovenia include Orthodoxy, Islam and atheism. There are no requirements for a religion to be formally recognized by the Slovenian government. In order to achieve recognition as a legal entity, a religious community must first register with the Government's Office for Religious Communities. No applicant group has ever been denied this status.

While religious groups freely exercise their right to worship in Slovenia and positive interfaith relations exist between sects, there are a few issues of note. Though they have not been prevented from practicing their faith, Muslims, usually members of the immigrant Serb and Bosnian communities, typically hold services in cramped conditions, often in private homes. There were no Islamic religious centers as of 2002. Similarly, there are no functioning Jewish temples, though a few synagogues are maintained due to their historical significance. Some tension exists between members of the Catholic Church and atheists and agnostics due to events that occurred during World War II. This lasting resentment is attributed to the massacre between 1946 and 1948 of Nazi and Fascist collaborators, many of whom were wealthy businessmen and prominent members of the Catholic Church.

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# LANGUAGE AND LITERATURE

Slovene is the official and state language of the Republic of Slovenia. It is the native language of approximately 2.4 million people, 1.85 million of whom live in Slovenia. The language has changed little over time. This Indo-European language still resembles the proto-Slavonic dialect spoken in Ukraine over 1,000 years ago. Slovenes typically speak additional languages including German, Italian and Serbo-Croatian due to the country's history as part of both the Hapsburg Empire and the former Yugoslavia. Many people, especially members of the youth population, also speak English.

## History and Origins



**Friesing Fragments**

The early history of language in Slovenia reflects its roots as a settlement for the Slavs beginning in the 6<sup>th</sup> century. The oldest known written form of the language can be traced to three manuscripts from Friesing, Germany (the “Friesing Fragments”), which were transcribed in the Latin alphabet with a Slavic dialect, the precursor of the Slovene language. This form of the language continued to be used throughout the Slovenian lands even after they became part of the Hapsburg Empire in 1278.

The Slovene language and literary tradition, as well as Slovenian culture in general, truly emerged when Primoz Trubar, the founder and first superintendent of the Slovenian Protestant Church, helped to consolidate the language and printed the first Slovenian language book, The Catechism, in 1550. Trubar would later translate a version of the New Testament and write other religious manuscripts in both Latin and Cyrillic. The first printing press appeared in Ljubljana in 1575, but was shut down after Jurij Dalmatin attempted to publish the first Slovenian translation of the Bible. Publishing activity then shifted to Germany, where Dalmatin printed his translation in 1584. In that same year, Adam Bohorič published the Slovenian grammar book Spare Winter Hours in Latin. In total, approximately 50 Slovenian books were published during this period, including a dictionary in 1592. These advancements were especially significant as members of the peasantry were the primary speakers of Slovene—members of the upper class spoke Italian and German. Literary progress helped to improve the overall literacy of the Slovenian population. Members of the Counterreformation, despite burning Slovene language books that were written as part of the Protestant Reformation movement, also used the Slovene language in sermons and hymns in order to advance the agenda of the Catholic Church. Authors continued their publication efforts throughout the 16<sup>th</sup>, 17<sup>th</sup> and 18<sup>th</sup> centuries, but encountered increasing obstacles as a result of growing dialectical differences between regions.

The 18<sup>th</sup> century emerged as a period of great progress for language and literature in Slovenia. Hapsburg monarchs Joseph II and Maria-Theresa initiated educational reforms and improved literacy by distributing Slovenian translations of learning materials. In addition to increased educational access, members of the middle class advanced

Slovenian language and literature by introducing the ideals of the Enlightenment to the region. Dramatists and poets such as Anton T. Linhart and Valentin Vodnik strengthened literary traditions and also incorporated ideas related to the Slovenian national identity into historical accounts and the first Slovenian newspaper respectively.

Following several victories over the Hapsburg Empire, Napoleon incorporated the Slovenian lands into the French Empire. Though the French imposed a number of unpopular taxes, they also instituted civil reforms that further encouraged literary growth, including issuing proclamations in Slovene as well as in German and French and opening schools to both male and female students.

Language continued to evolve during the 19<sup>th</sup> century, when Slovenes heard the first



**France Prešeren**

public speech and singing performance delivered in Slovene. Slovenian literature also achieved new heights, as some of Slovenia's greatest writers were at their creative peaks during this time. Though he published only one volume of poetry in his lifetime, France Prešeren's accomplishments are of great significance to Slovenian literature. Prešeren, one of Slovenia's greatest cultural figures, refined the language as it shed many of the characteristics of its peasant origins in his eloquent and lyrical poems. By writing his poems in Slovene, he established new standards for the literary use of Slovene at a time when German was the conventional language of Slovenian literature. His poetry also helped to raise the consciousness of his compatriots, as Slovenian national identity was one of the major themes in his body of work. Today, a stanza from Prešeren's poem "Zdravljica" ("The Toast") serves as the country's national anthem.

A number of other important literary achievements occurred in the 1800s. The Kranjska Čebelica (Carniolan Bee) emerged as a venue for nationalist writing. Fran Levstik transcribed oral folktales into writing form in the compendium Martin Krpan. Josip Jurčič published Slovenia's first full-length novel, Deseti Brat (The Tenth Brother) in 1866.

Language emerged as one of the Slovenes' most useful tools in establishing their national identity during the waning days of the Hapsburg Empire, preceding World War I. Slovene was used when the country was a member of the various unions of Slavs during the Interwar Period and was an official language when Slovenia was a member of the former Yugoslavia, though it often receded to the background in favor of Serbo-Croatian. The first half of the 20<sup>th</sup> century also was a significant time for literary progress, as poet Oton Župančič and novelist-playwright Ivan Cankar introduced modernism to Slovenian literature. Both writers have been extremely influential in the world of Slovenian literature. Following the conclusion of World War II, the partisan struggle and socialist realism surfaced as dominant literary themes. While Slovenian literature has increasingly drawn on Western literature for inspiration, the Slovene language remains an important part of Slovenian national identity. Slovenes continue to use an archaic element of the language, the dual form for words specifically pertaining to two people, in order to retain its unique identity.

## **Mechanics**

- There are approximately 46 defined dialects of Slovene that are further divided into six regional groups: Carinthian, Upper Carniolan, Lower Carniolan, Littoral, Rovte, Styrian and Pannonian.
- The ‘purest’ form of the language is spoken in northwest Dolenjska.
- Slovene uses a 25-letter Roman alphabet.
- There are six cases for nouns and adjectives, three different genders and four verb tenses. In addition to singular (one person or object) and plural (more than two people or objects) forms of words, there is also the “dual” form. The dual form is used to refer to two people or things.
- Articles such as “a” or “the” are not used in Slovene.
- Unlike many other languages found in Eastern Europe and the former Soviet Union, Slovene only uses one diacritic, the “strešica” ( ˇ ) or little roof.

## **Similarities to English**

- The pronunciation of letters varies in Slovene according to their usage in words.
- Many consonants are pronounced the same way as consonants in English.
- Slovene vowels are “a, e, i, o, u.”
- The Slovene alphabet contains the same letters as the English alphabet except for “q, w, x, y.” Instead of these letters, it has č (pronounced “ch”), š (pronounced “sh”) and ž (pronounced “zh”).

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## SLOVENIAN WORDS AND PHRASES

English	Slovene	Pronunciation
Hello (formal)	Dober dan	DOH-behr dahn
Hi/Bye (informal)	Živjo	ZHEEV-yoh
Do you speak English?	Ali govorite angleško?	AH-lee goh-VOH-ree-teh ahng-LEHSH-koh
yes	ja	yah
no	ne	neh
Please/ You're welcome	Prosim	PROH-seem
Can I help you?	Izvolite	eez-VOH-lee-teh
Thank you	Hvala	HVAH-lah
I'm sorry/Excuse me	Oprostite	oh-proh-STEE-teh
Good	Dobro	DOH-broh
Goodbye	Nasvidenje	nahs-VEE-dehn-yeh
How much?	Koliko?	KOH-lee-koh
Where is...?	Kje je...?	Kyeh yeh
Cheers!	Na zdravje!	nah ZDRAHV-yeh
men	moški	MOHSH-kee
women	ženski	ZHEHN-skee
water	voda	VOH-dah
local currency	tolar	TOH-lar

## ALPHABET AND PRONUNCIATION

Letter	Slovene Example	English Translation	Similar English sounds
A	mama	mom	father
B	biti	to be	be
C	cena	price	tse-tse fly
Č	čokolada	chocolate	chocolate
D	dan	day	day
E	cena	price	bed
	teta	aunt	fat
	pes	dog	the
F	fant	guy	far
G	garaža	garage	garage
H	hiša	house	juan
I	vidim	i see	see
J	jej	eat	Yankee
K	kam	where to	kick
L	levo	left	left
M	mama	mom	mom
N	nič	nothing	nothing
O	telefon	telephone	horn
	oče	father	hot
P	pot	path	path
R	roža	flower	road
S	sedem	seven	seven
Š	šest	six	shock
T	taksi	taxi	taxi
U	ura	hour	soon
V	vaza	vase	vase
Z	zob	tooth	zero
Ž	žena	wife	pleasure

The letters 'L' and 'V' at the end of a word or preceding another consonant are pronounced like the English 'W.' For example:

Slovene Example	English Translation	Similar English sounds
pol	half	know
volk	wolf	
nov	new	wrong
v mestu	in town	

The letters 'D' and 'Ž' together are pronounced like the English 'J.' For example:

Slovene Example	English Translation	Similar English sounds
Madžarska	Hungary	Jane

## TIMES AND DATES

English	Slovene
When?	Kdaj?
today	danes
tonight	danes zvečer
tomorrow	jutri
the day after tomorrow	pojutrišnjem
yesterday	včeraj
all day	ves dan
every day	vsak dan

## DAYS OF THE WEEK

English	Slovene
Monday	ponedeljek
Tuesday	torek
Wednesday	sreda
Thursday	četrtek
Friday	petek
Saturday	sobota
Sunday	nedelja

## MONTHS

English	Slovene
January	januar
February	februar
March	marec
April	april
May	maj
June	junij
July	julij
August	avgust
September	september
October	oktober
November	november
December	december

## NUMBERS

0	nič
1	ena
2	dve
3	tri
4	štiri
5	pet
6	šest
7	sedem
8	osem
9	devet
10	deset
11	enajst
12	dvanajst
13	trinajst
14	štirinajst
15	petnajst
16	šestnajst
17	sedemnajst
18	osemnajst
19	devetnajst
20	dvajset
30	trideset
40	štirideset
50	petdeset
60	šestdeset
70	sedemdeset
80	osemdeset
90	devetdeset
100	sto
1000	tisoč
1,000,000	milijon

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## EDUCATION

Education is an integral part of life in Slovenia. Slovenes, in general, are extremely well educated—the country has almost achieved a 100% literacy rate. The question “*Kako si pisete?*” or “What is your last name,” for example, translated means “How do you write yourself?”

### **Primary School (Osnovna Šola)**

*Policy reforms introduced beginning in 1999 have increased the length of elementary education from eight to nine years. Elementary education is divided into 3 three-year cycles. Those attending one of Slovenia’s 814 primary and lower secondary schools enjoy a twelve to one student-teacher ratio. Almost all students attend a secondary school upon completion of their elementary education. The academic year for primary school students lasts from September 1 to June 25 with week-long breaks between Christmas and the New Year, during the first week of February and for Easter.*

### Nine Year School

Type of School: Primary and Lower Secondary Schools

Length of Program: 9 years

Age Level from: 6 to 15 years

### **Secondary School (Srednja Šola)**

*There are three types of secondary school courses in Slovenia: Gimnazija, professional/technical, and middle and lower vocational. Students attend secondary school for two to four years, depending on the program. Gimnazija is a four-year general education program designed to prepare students for university. Students must pass the Matura examination at the end of their final year before receiving their diploma. Professional/technical courses are four-year programs that ready students for post-secondary vocational or professional studies and train students for careers in occupations such as nursing. Students take the “Zaključni izpit” exam at the end of their final year in the chosen field of study. Middle and lower vocational students enter the labor market after completing a three- or two-year program and passing their final exams. Additionally, post-secondary non-tertiary vocational courses (one year) serve as an option for students who do not pass the Matura exam or who change their occupation. Secondary school students follow the same academic calendar as primary school students.*

### General Secondary

Type of School: Gimnazija

Length of Program: 4 years

Age Level from: 15 to 19 years

Diploma: Maturitetno Spričevalo (Secondary School Leaving Certificate)

### Professional (Technical) Secondary

Type of School: Technical 4-Year Secondary School

Length of Program: 4 years

Age Level from: 15 to 19 years

Diploma: Maturitetno Spričevalo, Spričevalo o Poklicni Maturi, or Spričevalo o Zaključnem Izpitu (Secondary School Leaving Certificate)

#### Middle Vocational

Type of School: Vocational Upper Secondary School

Length of Program: 3 years

Age Level from: 15 to 18 years

Diploma: Spričevalo o Zaključnem Izpitu (Secondary School Leaving Certificate)

#### Lower Vocational

Type of School: Vocational Upper Secondary School

Length of Program: 2 years

Age Level from: 15 to 17 years

Diploma: Spričevalo o Zaključnem Izpitu (Secondary School Leaving Certificate)

#### Grading scale: Secondary school

*Secondary schools use a five-point scale and classification system:*

5 – Excellent; ZU (Very Successful)

4 – Very Good; U (Successful)

3 – Good

2 – Sufficient (Pass); MU (Unsuccessful)

1 – Insufficient (Failing mark)

### **Higher Education**

*Higher education in Slovenia consists of universities, faculties, art academies and professional colleges and is divided into two tracks: academic and professional. The official duration of university studies is four to six years, while students attend professional colleges for three to four years, though students are given an additional year known as the “absolventsko leto” to complete their degree work. Public higher education at the undergraduate level is free for native students; part-time students and postgraduate students must pay tuition fees.*

### **University level first stage (Undergraduate studies)**

#### Professional Program

Type of School: Professional College (višje strokovne šole)

Entrance Exams: Matura exam, Poklicna Matura exam or final examination from technical secondary school

Official Length of Program: 3 to 4 years

Degree: Diplomirani or Diplomirani Inženir (Diploma); professional title in field of study

Postgraduate options: Specializacija (Specialist) degree; Magisterij (Masters) degree (in certain cases); enter work force

### Academic Program

Type of School: State University (državne univerze)

Entrance Exams: Matura exam or Poklicna Matura exam and subject area Matura exam

Official Length of Program: 4 to 6 years

Degree: Univerzitetni Diplomirani, Akademski, Univerzitetni Diplomirani Inženir (examples of Diplomas); professional title in field of study

Postgraduate options: Specializacija (Specialist) degree; Magisterij (Masters) degree; Doktorat Znanosti (Doctorate) degree; enter work force

*There are only three universities (the University of Ljubljana, the University of Maribor and the University of Primorska) in Slovenia. With an approximate enrollment of just 80,000 students, competition for admissions is quite fierce. The academic year for university students lasts from October 1 to May 30.*

### **University level second stage (Graduate studies)**

*There are three types of postgraduate degree programs.*

#### Specializacija

The admission requirement for a Specializacija degree is the completion of a first stage degree. Students must defend a thesis upon finishing a one- or two-year program. After successfully defending their thesis, students are awarded a Specializacija degree and receive the professional title of Specialist in a specific field. They then have the choice of pursuing a career in their field or continuing their education.

#### Magisterij

The admission requirement for a Magisterij degree is the completion of an academic or professional degree. The specific requirements for the two-year Magisterij program depend on the student's chosen field of study. Students must defend a thesis upon finishing their coursework. After successfully defending their thesis, students are awarded the title of Magister Znanosti in a specific profession or Magister Umetnosti. Students may then seek employment or pursue a doctoral degree.

#### Doktorat Znanosti

The admission requirement for a Doktorat Znanosti degree is the completion of an academic first stage degree or a Magisterij degree. Academic first stage students must complete a four-year course of study, while Magisterij students attend classes for two years.

#### Grading scale: Higher education

10 – Excellent

9 – Very Good

8 – Very Good

7 – Good

6 – Sufficient (Pass)

5 to 1 – Insufficient (Failing marks)



**University of Ljubljana**



**University of Maribor**

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# ARCHITECTURE

Architectural style in Slovenia is a unique reflection of traditional European design movements, especially those of geographical neighbors Italy and Austria, combined with native folk heritage and customs. Structures such as churches, castles and monasteries dating back to the early history of the region can be found throughout the country's cities and towns. While many European countries achieved their architectural peaks during the Renaissance, architecture in Slovenia did not truly flourish until the early 20<sup>th</sup> century when famed architect Jože Plečnik embarked on his transformation of Slovenia's most visible city, Ljubljana. It is difficult to imagine a city that displays the architectural vision and influence of one individual more than Plečnik's Ljubljana. Given the importance of Plečnik to both Slovenian architecture and history, as well as the limited availability of information regarding previous movements, the following assessment provides a brief review of existing structures from important architectural periods and an evaluation of Plečnik's work.

## **Romanesque: 11<sup>th</sup> century – 12<sup>th</sup> century**

Modern term used to link medieval European architecture to ancient Rome, given both movements' similar use of forms and materials such as rounded and slightly pointed arches, barrel vaults, cruciform piers, supporting vaults and groin vaults.



**Podsreda Castle**

Podsreda Castle is considered the best-preserved Romanesque style castle in Slovenia. Though the castle underwent Renaissance and Baroque influenced renovations, architectural elements such as the castle chapel and the defense tower are among the excellent examples of Romanesque design detail.

### **Gothic: 12<sup>th</sup> century – 15<sup>th</sup> century**

Term used to define the style associated with medieval European churches and cathedrals beginning in the 12<sup>th</sup> century.



**Praetorian Palace**



**Loggia**

The Slovenian port city Koper features many of the country's best examples of Gothic design largely due to the architectural influence of its Italian neighbors. Both of the above structures are specifically characterized as good examples of the Venetian style. Many Gothic buildings in other areas of the country were destroyed during an earthquake in 1511.

### **Renaissance: 15<sup>th</sup> century – 17<sup>th</sup> century**

Term used to express the realization of the cultural movement's ideals in architectural design, primarily rationality, clarity and simplicity. This period marked a revival of Roman architectural practices. The Brdo Castle contains such Renaissance features as a fortified surround, two corner towers and rectangular courtyard. This structure also houses the first translation of the Bible in the Slovene vernacular (1584).



**Brdo Castle**

### **Baroque: 17<sup>th</sup> century**

Term used to describe the style that used the humanist influence of the Renaissance in a new way to reflect the triumph of the absolutist state and church. Additional emphasis was given to architectural elements such as color, light and shade.



**Franciscan Parish Church**

Baroque inspired buildings can be found throughout Slovenia due to the influence of neighboring Italy. The Franciscan Parish Church, built between 1646 and 1660 dominates Prešeren Square and is characteristic of the ornate and elaborate architectural style.

### **Classicism (Neo-Classical): 18<sup>th</sup> century**



**Rogaška Slatina**

Term used to characterize the architectural movement that responded to excessive style of the Baroque and Rococo periods with a revival of Roman design elements such as columns and arches.

Rogaška Slatina is among Slovenia's most famous health resort areas. In addition to its famous springs, the region features some of the country's finest examples of Neo-Classical architecture. Classical landmarks such as the Tempel pavilion were built during Rogaška Slatina's boom period in the 19<sup>th</sup> century.

### **Art Nouveau: 20<sup>th</sup> century**



**Miklosicev Park**

as a result of repairs necessitated by an 1895 earthquake.

Term used to describe the popular movement of the early 20<sup>th</sup> century. Art Nouveau emphasized flowing lines and used nature as a design inspiration. Planned and designed by architect Maks Fabiani in 1902, Miklosicev Park features a memorial to linguist Fran Miklosic and the Palace of Justice. Although this is Slovenia's only Art Nouveau inspired square, many of Slovenia's buildings are influenced by the Art Nouveau movement as a

## **Jože Plečnik (1872-1957)**

Jože Plečnik is by far Slovenia's most important architectural figure. Plečnik gained initial fame as the architect commissioned by Czechoslovak president Tomáš Masaryk to renovate Prague Castle in 1921. Masaryk selected Plečnik due to his Slavic background as well as a distinctive design style that combined elements from classical Greek and Roman architecture with Byzantine, Islamic, ancient Egyptian and folk themes. Upon his return to Slovenia, Plečnik redesigned the capital city of Ljubljana according to his unique vision. Plečnik continued his work as a city planner and architect throughout Slovenia until his death in 1957. He was virtually forgotten by the Slovenian architectural community and general public until an exhibition of his work in Paris revived interest in his career. Scholars today praise Plečnik as an innovative architect whose work was ahead of its time.

### **Examples of Plečnik's designs:**



**St. Michael's Church**



**Bank of the Ljubljana**



**National and University Library  
(interior)**



**National and University Library  
(exterior)**



**French Revolution Square**

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## CLASSICAL MUSIC

The Slovenes have an ancient musical tradition. Some experts, in fact, believe that Slovenia could be the cradle of European music: a bear bone with holes drilled into it was discovered in a cave above the Idrijca River in 1995 and is widely regarded as a 30,000 year-old flute. The roots of Slovenian music can be traced to when the Slovenes resettled in the 6<sup>th</sup> century; words such as “*pesem*” (song) and “*peti*” (singing) were already part of the vernacular at this time. Religion has played an important role in the Slovenian musical tradition, dating back to choral singing in the 8<sup>th</sup> century. Medieval song, created between the 11<sup>th</sup> and 15<sup>th</sup> centuries, found a home in monasteries, parish churches and schools.

During the 16<sup>th</sup> century at the close of the Middle Ages, music evolved to a higher level partly due to the influence of other European musical institutions, and Slovenia developed its own polyphonic tradition (music arranged in parts for several voices or instruments). The tone of Slovenian music at this time reflected the modest circumstances in which many Slovenes lived. Slovenian music also progressed at this time due to the work of composer Jakobus Gallus Carniolus (1550-1591). Carniolus, one of Europe’s most well-known polyphonists, helped to initiate the beginning of Slovenian musical development. The popularity of orchestral music grew during the 16<sup>th</sup> century (partly due to the influence of the Baroque period) and lovers of art and music began to meet in Ljubljana, quickly making it the region’s cultural center.

Musical culture continued to advance during the 17<sup>th</sup> century. The effects of Italian Classicism infiltrated Slovenian music during the 1600s, and Baroque’s influence declined—the first Slovenian opera was written during this period: *Belin* by J. Zupan and F.A. Dev. In 1701, the Slovenes founded the Academia Philharmonicorum, one of Europe’s first artistic associations. Modeled after Italian academies, it is regarded as the earliest predecessor of the modern Slovenian Philharmonic. The association’s membership largely consisted of the aristocracy and the intelligentsia, who chiefly performed pieces composed by Italian Baroque masters. In 1794, the association was replaced by the Philharmonic Society, the first of its kind within the boundaries of the Hapsburg Empire. Prominent musicians from throughout Europe came to Ljubljana to play with the Philharmonic Society’s orchestra, which consisted of musicians whose repertoires included compositions by Haydn, Mozart and Beethoven.

The Classicism of the 18<sup>th</sup> century gave way to the 19<sup>th</sup> century’s Romanticism. Prominent Slovenian Romantic composers included Benjamin Ivapec, Fran Gerbič and Anton Foerster. A series of musical activities occurred during the 19<sup>th</sup> century that emphasized nationalism, culminating in the establishment of the first Slovenian Philharmonic Society independent of the Hapsburg Empire.



**Slovenian Philharmonic Building**

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## POPULAR MUSIC

There are a variety of musical genres popular in Slovenia today ranging from polka to jazz to techno. World War II interrupted the musical growth that Slovenia experienced during the late 19<sup>th</sup> and early 20<sup>th</sup> centuries as many of the nation's musicians were preoccupied with the resistance movement. The end of the war, however, marked the birth of modern popular music.

The 1950s were musically dominated by polka and waltz pioneers Slavko and Vilko Avsenik. Slavko Avsenik is among the world's most famous polka musicians. The Avsenik brothers are credited as the fathers of Slovenian popular music. Polka is the musical genre most often associated with Slovenia—it is very popular, for example, in the Slovenian-American community in Cleveland, Ohio.

During the 1960s, avant-garde classical music grew in popularity primarily due to the work of Primož Ramovš and Ivo Petrič, conductors of the Slavko Osterc ensemble. The opera *l'Armonia*, composed by Vinko Globokar, is an enduring piece from this period.

The Ljubljana-based band Begnograd helped to influence world music during the early 1970s, as did the solo accordion work of the band's leader, Bratko Bibič. Interestingly,



**Laibach**

<http://www.laibach.nsk.si/>

some of this usually conservative country's most famous musical acts emerged during the 1970s as part of the punk movement. Bands such as Pankrti, Borghesia and Laibach served as inspirations for their counterparts throughout Eastern Europe. Laibach, the German word for Ljubljana, was particularly popular and influential. Founded in 1980, this techno and industrial band musically represented the political arts collective Neue Slowenische Kunst (NSK) ("New Slovenian Art").

Other forms of popular music include oberkrainer (a genre containing elements from country and folk music), choral singing, chanson (troubadour music), jazz and folk. Slovenian folk music (*ljudska glasba*) developed differently than native music in most countries. It was only formally recognized as a distinctive classification of music during the nationalistic Romantic period of the 19<sup>th</sup> century. Traditional folk instruments include the accordion, bowed zither, wooden cross flute and eight string guitars.

Popular music acts in Slovenia include:

- Siddharta
- Planet Groove
- Sfiltrom
- Sunny Orchestra
- Katice
- Panda
- Ditka Haberl
- Skupina Victory
- Caddies
- Neurvsцени
- Lado Leskovar
- Mojo Hand

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# NATIONAL ANTHEM OF SLOVENIA

The poem from which the Slovenian national anthem was extracted, "Zdravljica" ("The Toast"), was written in 1844 by Slovenia's most celebrated writer France Prešeren. The poem, composed during the "Spring of Nations" in the 19<sup>th</sup> century, includes popular themes of the time period such as nationhood and independence, but also incorporates the importance of humanity and unity amongst nations. "Zdravljica" was proclaimed the new Slovenian national anthem in 1989 and officially adopted on March 19, 1990, specifying the seventh stanza of the poem set to the music of Stanko Premrl as the actual anthem.

## Zdravljica

France Prešeren

STANKO PREMRL

$\text{♩} = 120$

Ži- ve naj vsi na- ro- di, ki hre- pe- ne doč- ka- kat' dan, da, ko- der son- ce ho- di, pre-  
pir iz zve- ta bo preg- nan; da ro- jak. Prost bo- vsak, ne- vrag, le so- sed bo me- jak!  
da ro- jak. prost bo- vsak, ne- vrag, le so- sed bo, ne- vrag, le so- sed bo me- jak!

## Original Slovenian Words

## English Translation

Žive naj vsi narodi,  
ki hrepene dočakat' dan,  
da, koder sonce hodi,  
prepir iz sveta bo pregnan;  
da rojak  
prost bo vsak,  
ne vrag, le sosed bo mejak!  
da rojak,  
prost bo vsak  
ne vrag, le sosed bo,  
ne vrag, le sosed bo mejak!

God's blessing on all nations,  
Who long and work for that bright day,  
When o'er earth's habitation  
No war, no strife shall hold its sway;  
Who long to see  
That all man free  
No more shall foes, but neighbors be.  
Who long to see  
That all man free  
No more shall foes, but . . .  
No more shall foes, but neighbors be.

Lyrics: France Prešeren (1800-1849)

Music: Stanko Premrl (1880-1965)

Adopted: 1989

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Zdravljica: <http://home.wxs.nl/~jschoone/si.html>

## MYTHOLOGY

### *The Founding of Ljubljana*

According to legend, Greek Prince Jason and his companions, the Argonauts, discovered the city of Ljubljana during their escape from King Aites after taking the mythical golden fleece. Jason and the Argonauts landed in Ljubljana after sailing up the Danube River and into the Sava River. They encountered a horrible dragon upon their arrival, which Jason fought and killed. Dragons remain a symbol of Ljubljana. The city's coat of arms and one of its most popular landmarks, Zmajski Most (the Dragon Bridge), feature these mythical creatures.



**Zmajski Most (Dragon Bridge)**

### *The Discovery of the Spring at Rogaška Slatina*

According to legend, the spring at Rogaška Slatina (today, one of Slovenia's most popular health resorts) was first discovered by the Greek winged horse Pegasus when he advised the god Apollo to take a drink from it. The spring remained hidden in obscurity, however, until a Croatian feudal lord drank some of the water as a remedy advised by his doctor. Feeling better, he told everyone he could about the spring's medicinal value, and soon everyone from peasants to royalty flocked to Rogaška Slatina. This continued for hundreds of years. In the 19th century, Rogaška Slatina became an official spa town.



**Rogaška Slatina Coat of Arms**

### *The Legendary Zlatorog ("Goldenhorn")*

According to legend, a great white chamois buck named Zlatorog used to live in a beautiful garden on Mount Triglav. Zlatorog, a proud and mighty goat with golden horns, served as the custodian of a hidden treasure. One day, a greedy hunter decided to steal the treasure. Upon seeing Zlatorog, he shot him while still hidden from the mythical animal's view. Zlatorog collapsed to the ground and a magical flower grew next to him, bringing him back to life. Zlatorog killed the hunter in furious rage. He was so consumed with anger that he destroyed his garden and was never seen again. He is remembered today in Slovenia, as a popular brewery bears his name.



**Zlatorog Monument**

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## ART

Visual art assumes many different forms in Slovenia including painting, sculpture and traditional crafts. Many of the country's museums, churches and civic buildings feature important pieces that display influences from major European art periods.

A number of excellent examples of Gothic art still exist in Slovenia today. Usually



commissioned by wealthy patrons, pieces are characteristic of the style associated with the paintings, sculptures and cathedrals of the Middle Ages (12<sup>th</sup>-15<sup>th</sup> centuries). This fresco, *Dance of Death*, illustrates the preeminence of death in medieval life due to the disease epidemics that swept across Europe at that time.

***Dance of Death, Janez of Kastav***



*The Fountain of the Carniolan Rivers* is regarded as one of the remarkable examples of Baroque sculpture in Slovenia. Located in Ljubljana at the intersection of three streets in reference to the city's three rivers, the fountain displays the ornate style associated with Baroque art (17<sup>th</sup> century). Like many artists of the period, Francesco Robba drew on the influence of the Italian school of art and modeled his piece after a fountain in Rome.

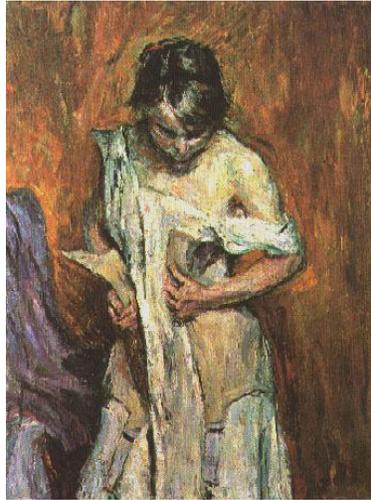
***The Fountain of the Carniolan Rivers, Francesco Robba***

The 19<sup>th</sup> century was an important period for art in Slovenia. During the first half of the 1800s, art typically reflected the smooth lines of Classicism and idealization of Romanticism. The latter half of the period, however, was dominated by the emergence of the Realism movement, a school of art dedicated to portraying images as seen by the artist in their natural state and without embellishment. Important Slovenian Realists include Ivana Kobilica, Slovenia's most famous female artist, and the impressionists Rihard Jakopič, Matija Jama, Ivan Grohar and Matej Sternen.

## Examples of 19<sup>th</sup> Century Slovenian Art



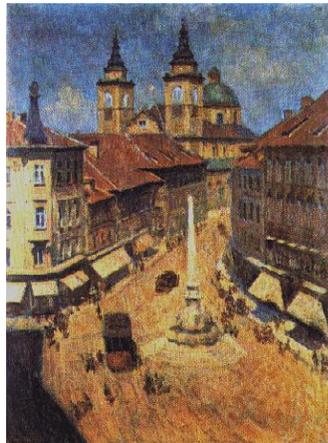
*Apple Tree in Blossom*  
**Ivan Grohar**



*Woman in Corset*  
**Matej Sternen**



*Memories*  
**Rihard Jakopič**



*Ljubljana Town Hall Square*  
**Matija Jama**



*The Children in the Grass*  
**Ivana Kobilca**

Prior to World War II, Slovenian artists were influenced by artistic movements such as Expressionism that were popular throughout the continent. As in other Eastern Bloc member countries, art produced in Slovenia following the conclusion of the war adhered to the region's dominant cultural movement, socialist realism, a style conceived to glorify the socialist state. Slovenia's leading socialist realist sculptors, Jakob Savinšek and Lojze Dolinar, are regarded as having exercised a higher degree of restraint than many of their more lavish contemporaries. Savinšek, in particular, gained acclaim in the Slovenian art world for incorporating modern sculptural concepts and themes into his work despite the uneasy creative climate.



*Thinker*, Jakob Savinšek

Slovenia's best known post-modern artists are members of the art collective IRWIN.



This five-member group has dominated the Slovenian art world since the 1980s and infuses a variety of eclectic styles in their work. They are members of the “Neue Slowenische Kunst” (“New Slovenian Art”) or NSK movement. Recently, Marjetica Potrč, an architect and sculptor, has gained international attention in the art world. She had a solo exhibition at New York's Guggenheim Museum in 2001.

### ***Propaganda, IRWIN***

Slovenia also has a rich folk art tradition.

Decorated eggs are a popular Slovenian folk tradition. Pisanice eggs are made by blowing the yolk from raw eggs through small holes pierced into each end. Eggs are decorated with intricate patterns by scraping off layers of paint. Pirhi eggs are created by adhering decorations such as flowers or leaves to eggs by tightly tying them with a sheer stocking. The stockings are then placed into a bucket with red onion peels to achieve a base color. When the process is complete, a layer of wax or fat is rubbed on the egg as a sealant.



**Pisanice eggs**



**Pirhi eggs**



**Beehive Panel**

Beekeeping is an ancient tradition in Slovenia. As a result of the Slovenian affinity for this popular hobby, *panjska končnica* (beehive panel design) continues to be among the country's most popular forms of folk art.



**Slovenian Lace**

Lace-making remains a popular art form and pastime for many Slovenes, especially those living in rural areas of the country. Lace production also serves as a means for people, especially women, to supplement their income.

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## PASTIMES

Slovenia has a very active population. Most Slovenes take advantage of the country's various resources and attractions including mountain corridors, caves, ski slopes, hiking trails, bike paths, springs, films, museums and theater.

### Sport

*Slovenes enjoy both outdoor activities and organized sports including:*

- Caving
- Cross-country and downhill skiing
- Cycling
- Fishing
- Football (soccer)
- Gymnastics
- Handball
- Hiking
- Mountain and rock climbing
- Ski jumping
- Snowboarding
- White-water rafting and kayaking

### Film

*Though it is host to the annual Festival of Slovenian Film, Slovenia does not enjoy the rich film-making tradition of countries such as Croatia, the Czech Republic and Poland. Only 140 films were produced in Slovenia between 1931 and 1998. Slovenes usually visit one of the country's few cinemas to see imported, subtitled films. While movies produced today belong to genres that are universally popular such as the criminal drama and comedy, films made during the 1950s and 1960s explored themes such as the Partisan struggle and modernism.*

### Museums, Theaters and Performance Groups

*Slovenes frequently attend exhibitions and performances at a variety of venues located throughout the country. These are often staged by one of the country's many performance collectives:*

#### Museums and Theaters

- Modern Gallery
- National Gallery
- Mladinsko Theater
- The Slovenian Philharmonic
- Ljubljana Opera House

#### Performance Groups

- Slovene Philharmonic Orchestra
- The Ljubljana Ballet
- RTV Slovenia (philharmonic orchestra)
- Betontanc (avant-garde dance company)
- Neue Slowenische Kunst (art collective)

Additionally, the following theaters each house their own drama, opera and ballet companies:

- The Slovene National Theater, Ljubljana
- The Slovene National Theater, Maribor
- The Municipal Theater
- The Slovene Youth Theater

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