

Slovenian Cuisine

This inspirational new book reveals the full potential of this little-known cuisine, a fascinating blend of European and Slavic tastes. Whether one chooses to start with the smoky flavoured sweet-and-sour Bean and Sauerkraut Hotpot from the Primorska region close to the Adriatic sea, or the celebrated multi-layered Prekmurje Gibanica Pie from the north east, the selection of dishes gives a delightful insight into the varied and wholesome tastes of Slovenia. Slovenia is a small country with dramatic contrasts - from the Julian Alps and the wine-producing hills of Stajerska in the north to the low-lying forests along the Croatian border, and from the picturesque medieval villages in the hilly eastern Dolenjska region to the small fishing towns on the tiny stretch of western coastline. Such notable geographical features also reveal varied regional emphases to the cuisine, which is characterized by simple country fare, and often enhanced by the dishes of the surrounding countries - Italy, Austria, Hungary and Croatia. The book opens with an enlightening introduction to Slovenia's geography, culture and cuisine, describing the landscape and characteristics of the various regions of the country, the feasts and festivals that highlight the Slovenian year, and the variety of locally cultivated products. All the locally produced ingredients - ranging from cured ham, fresh and saltwater fish, cereal crops, root vegetables and beans, to olives and mountain fruits - are explained in detail, along with basic recipes for classic components such as filo pasty, mlinci (a thin dough bread) and bread dumplings. Over 60 authentic, mouthwatering recipes follow in chapters on Appetizers and Soups, One-pot Meals, Vegetables and Dumplings, Meat, Fish, and Bread, Cakes and Desserts. The many tempting dishes include the

nutritious and flavoursome Chicken Noodle Soup, the peppery taste of Millet-Stuffed Turnips, the lightly smoked Slovenian Pork Sausages, and Poppy Potica, a traditional sweetbread and a classic example of the many potica recipes found within the region. While dishes traditionally incorporated generous amounts of carbohydrate and fat to support the peasant diet, they have now been adapted to suit a modern, healthy lifestyle, and the recipes are all fully tested to be suitable for the modern kitchen.

This new 2nd edition of Bradt's Croatia: Istria, with Rijeka and the Slovenian Adriatic has been fully updated and remains the only full-length guide to the region including background and practical information. Istria has some of Croatia's most famous sites, including Pula's Roman amphitheatre, UNESCO-protected Byzantine mosaics in Porec, picturesque medieval hilltowns and frescoes, and the Brijuni Islands National Park, home to Tito's summer residence. This guide also includes the transport hub and gateway city of Rijeka in the neighbouring Kvarner region, which is set to become European Capital of Culture in 2020. Istria makes a great base to explore the nearby Capodistria region of the Slovenian coast and Karst areas, including beautiful coastal towns, Lipizzaner horses and UNESCO-listed caves, all of which are given expanded coverage in this new edition. Also new is increased coverage of the Parenzana cycling and hiking route. With detailed sections on trekking, cycling and diving, plus information on windsurfing, paragliding, wreck diving (including sites such as the Coriolanus and the Baron Gautsch) and sailing, Bradt's Croatia: Istria, with Rijeka and the Slovenian Adriatic is ideal for adventurous people of all ages and on all budgets, who are curious about this well-heelled part of the former Yugoslavia. There is also a comprehensive wildlife section. Croatia is renowned for its cuisine (and particularly its truffles) and there is plenty of pampering on offer, too, with some excellent luxury

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and boutique hotels and restaurants, as well as cheap spas and treatments compared to the rest of mainland Europe. Festivals, music, travelling with children, buying and maintaining property in Croatia, dinosaur tracks and ancient history are all included, as are inland areas which often receive comparatively little attention (and with the exception of Motovun see far fewer visitors than the coast).

Winner of the Gourmand Award for Best Chef Book; a love-letter to the region, by the internationally-renowned chef and father of modern Slovenian cuisine. First published in Slovenian in 2018, this long-awaited, award-winning book has finally been translated to English. With beautifully written introductory essays for each new stop and robust narrative elements, it follows a road trip around Slovenia in search of the finest ingredients in the country, and the best producers of them. Each chapter profiles an ingredient key to the culture, and the passionate producer or farmer who supplies it, before delving into two select recipes for each—one interpretation of a traditional Slovenian dish and one modern presentation—which highlight the product and showcase its versatility. The reason for this format is simple. For JB, the ingredient is paramount—the source of inspiration. Every dish in his restaurant is created from completely fresh ingredients, which he always hand selects and likes to trace back to their source. So it is only natural that his cookbook would be organized in the same way. It's very much a reflection of the chef himself: an innovator rooted in local tradition and ingredients. Featuring carefully-chosen ingredients like Adriatic fish, beef, game, fleur de sel, olive oil, prosciutto, wild herbs, goat cheese, and cabbage, you'll find recipes such as: Soft red polenta with chanterelle sauce and sour cream Creamed Jerusalem artichoke soup with truffles, fried Jerusalem artichoke peels, olive oil, and red peppercorns Red deer fillet with juniper berry sauce, tarragon roll, red Swiss

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chard stems, celeriac, and cranberry jam Hazelnut ice cream with olive oil, dark chocolate, and fleur de sel Fried and cooked beef tendons with honey in wild garlic sauce, with cold-pressed sunflower oil, vinegar, and wild herbs Chicken in white wine with root vegetables and new potatoes Prosciutto-wrapped monkfish with celeriac purée, peach cream, and olive oil jelly Fellow Slovenian Ana Roš (named the best female chef in the world in 2017) told CNN: "Every country has 'The Chef.' In Slovenia, this is him. Chef Janez Bratovž is the father of modern Slovenian cuisine." With the country being awarded the title of European Region of Gastronomy in 2021, it's clear that Slovenia and its beautiful and diverse cuisine is fast becoming the next major culinary destination, and its time in the spotlight is overdue.

How strong and how significant is the interaction between migrants and homelands in the late 20th century? Have the processes of globalization and transnational interaction produced new forms of nationalism or at least altered the old ones? By using Croatians and Slovenians in Australia as examples this book examines the extent to which migrants are influenced by historical and contemporary processes of migration mediated through political and cultural symbolism. What are the factors which influence the existence, nature and intensity of ethno-nationalism in the migrant context? The study analyses both the existence and transmission of ethno-nationalism between migrant settings and homelands and specifically deals with the transmission of ethno-nationalism sentiments across migrant generations. To understand the effects and consequences of long-distance nationalism fully the book proceeds from an analysis of nationalism's public manifestations to an analysis of the relatively private domain of diasporic ethno-communal existence.

Traditions, Ingredients, Tastes, Techniques, Over 60 Classic Recipes

The Bradt Travel Guide

Croatia: Istria

Slovenia Business Law Handbook Volume 1 Strategic Information and Basic Laws

Rick Steves Croatia & Slovenia

with Rijeka and the Slovenian Adriatic

Slovenia Country Study Guide - Strategic Information and Developments Volume 1 Strategic Information and Developments

As simple as burek? is a popular phrase used by many young people in Slovenia. In this book Jernej Mleku? maintains that the truth is just the opposite. The burek is a pie made of pastry dough filled with various fillings that is well-known in the Balkans, and also in Turkey and the Near East by other names. Whether on the plate or as a cultural artifact, it is in fact, not that simple. After a brief stroll through its innocent history, Mleku? focuses on the present state of the burek, after parasitical ideologies had attached themselves to it and poisoned its discourses. In Slovenia, the burek has become a loaded metaphor for the Balkans and immigrants from the republics of the former Socialist Federal Republic of Yugoslavia. Without the burek it would be equally difficult to consider the jargon of Slovenian youth, the imagined world of Slovenian chauvinism and the rhetorical arsenal of advertising agents when promoting healthy foods. In this analysis, Mleku? refers to the burek as the ?metaburek.? All at the same time it is greasy, Balkan, Slovene, not-Slovene, Yugoslavian, familiar, foreign, the greatest, the worst, disturbingly unhealthy, plebeian, junk food, and finally, a cherub (burek spelled backwards is kerub, the Slovene word for cherub). And this metaburek, the protagonist of this book, is never a completely pure, innocent, unconditioned burek. It is much more. Ÿ Slovenia seems closer to Austria or Italy than to its Balkan neighbors. The richest of the Slavic nation-states, it has an

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entirely Western tradition, having belonged in the past to the Roman Empire, the Frankish kingdom, the Holy Roman Empire, the Republic of Venice, the Habsburg monarchy, and the First French Empire. After the Second World War it became part of the Republic of Yugoslavia, before declaring independence in 1991. This extraordinary cultural legacy is what sets Slovenia apart, matched by an amazingly varied topography packed into a small area. Traveling toward the coast, you see changes in the landscape and in the architecture. This reflects both the natural and the historical variety: the Venetians built their buildings one way, the Austrians another. Slovenia's natural beauty is astonishing. Legend relates that when God was allotting nature's bounty, he forgot Slovenia. His last-minute solution was to take bits of the best from other places: gorgeous Alpine ranges, the less craggy Pohorje mountains, the Pannonian plain stretching toward Hungary, hill after hill rolling southward into the horizon, the unique karst landscape, rivers aplenty, and a few miles of Adriatic coastline. Never having had a glorious unified kingdom in the past, Slovenians identify themselves not by blood or history but by their language, which differs from the other languages of the ex-Yugoslavia. The older generation is fluent in Serbo-Croatian, which helps for politics and trade, but has little of its historical baggage, and the country has geo-political importance as a politically stable stepping stone to the Balkans. As far as nationhood goes, Slovenia's golden age is now. There is a sense of change in the country—mostly for the better, and not the dull stampede toward materialism that one sees in some other former Eastern bloc countries. As a tourist destination Slovenia has it all, from medieval ruined monasteries to whitewater rafting. The people of this lovely land are genuinely glad that others are "discovering" their country. There are no real language problems; the younger people all speak English. Moreover, membership of the EU means that

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this is a country in transition. Culture Smart! Slovenia will introduce you to the inner world of this moderate, orderly, and conservative people who have emerged into the post-Communist world hungry for change.

Enjoy this sampler of a diverse culinary heritage and culture, replete with 200 delicious recipes, a section on well-known Slovenian beers and wines, and stories of a fascinating past. Tucked between the foothills of the Alps, the coast of the Adriatic Sea, and the beginning of the Panonian plains to the East, Slovenia is a beautiful land in Central Europe. Among the popular draws are its peaceful Mediterranean affordability, scenic aspect and increased accessibility and affordability. Newly independent from Yugoslavia at the end of the 20th century, Slovenia emerged fairly recently with a resilient culture and rich arts scene that has caused tourism to flourish. This book presents perhaps the only comprehensive guide to the country's cuisine. Ranging from such perennial favourites as Friko (Hearty Potato Pancake), linkrofi (Meat Dumplings), Bakala (Dried Salt Cod Pate) and Kostanjeva Juba (Chestnut Soup) to more unusual preparations like Crni Rioto.(Black Risotto with Squid, ink included) and Meerli (Baked Encrusted Pig or Veal Lung -- a version of Haggis), Slovenian fare is both hearty and wholesome. Not only do we discover these tasty dishes, but also ruminations on golf, the capital city of Ljubljana, and the art of Slovenian bee-keeping. Tales of such legendary locals as the 'sunshine salesman' and a Slovenian Robin Hood along with ghosts and fairytale castles also bring the culture alive in this unique volume.

The Food and Cooking of Slovenia

Slovenia Mineral, Mining Sector Investment and Business Guide Volume 1 Strategic Information and Regulations

The Rough Guide to Slovenia

Toronto's Many Faces

The Geography of Slovenia

provides 400 recipes that are American adaptations from over 120 ethnic groups including Black Muslims, Australians, Creoles, Dominicans, Filipinos, Koreans, and Persians.

Slovenia Investment and Business Guide - Strategic and Practical Information

Slovenia Business Law Handbook - Strategic Information and Basic Laws

This is the only guide to Toronto's multicultural character, featuring profiles of more than sixty ethnic communities, including local histories, food, and art. Monuments, museums, and restaurants are identified, while maps and photographs of festival events help bring the city's varied communities to life.

Best Slovenia Guide to Date - 332 Things You Need to Know

Slovenian Cuisine

Explore the Authentic Taste of an Undiscovered Cuisine in Over 60 Traditional Dishes

Slovenia

Slovenia - Culture Smart!

Ljubljana

This book analyses the relation between different discourses and actors through an ethnographic approach, showing not only how fishermen in Slovenia respond to international political economy, how they struggle to survive but also how they generate small changes. Fishing in the northeastern part of the Adriatic Sea makes for a substantial economy anchored in many stories. Regional conflicts, wars, the demise of empires and the rise of nation states with ensuing maritime border issues, socialist heritage, transnational and transformational processes in Europe, and the growth of capitalist relations between production and consumption in coastal areas, have all contributed to the specific discourses

that have affected this relatively under-researched area. Here, this complex, layered and ambiguous quarrelling is constituted at different levels and how this situation is lived and experienced by the local fishermen working along the present Slovene coast effectively forms the core of this book.

The guide covers the whole range of attractions in this historic city, as well as giving full details of practicalities.

Francis Tapon yearned for a European adventure, but Western Europe seemed too tame and passé. So he traveled

3 years visiting every Eastern European country—all 25 of them. The Hidden Europe cleverly mixes insightful facts with

hilarious personal anecdotes. It's profound, yet light. Francis

Tapon is a sharp observer who helps you distinguish a Latvian from a Lithuanian, while not confusing Slovenia with

Slovakia. You'll also learn: - Why Baltic people are human squirrels.- When and why Poland disappeared from Europe.

Why Czechoslovakia and Yugoslavia broke up.- Why Hungarians are really Martians.- How Slovenians learn

languages so quickly.- Why the Balkans is so screwed up.- Why there's much more to Romania than Dracula.- Which

Moldovan tradition saves marriages.- What the future holds for Belarus, Ukraine, Russia.- Why communism was a dream

... and a nightmare. You'll understand a side of Europe that is still mysterious and misunderstood even 20 years after the

collapse of the Soviet Union. Francis Tapon is an ideal guide in a book that will become a classic travel narrative.

This book includes travel tips, guides, hotel reviews, traveling solo and food adventures. Escape from the daily mundane life and have the most fun and adventurous journey. Work. Earn. Save. Travel.

Food and Wine from Central Europe's Hidden Gem

Cookbook of Southern Slavs

Taste Slovenia

We Europeans

Long-Distance Nationalism

Diasporas, Homelands and Identities

A personal chef monograph, and the first book, from globally-acclaimed chef Ana Roš of Hiša Franko in Slovenia Set near the Italian border in Slovenia's remote Soča valley, in the foothills of mountains and beside a turquoise river full of trout, Ana Roš tells the story of her life. Through essays, recollections, recipes, and photos, she shares the idyllic landscape that inspires her, the abundant seasonal ingredients from local foragers, the tales of fishing and exploring, and the evolution of her inventive and sophisticated food at Hiša Franko - where she has elevated Slovenian food and become influential in the global culinary landscape.

Slovenia Customs, Export-Import Regulations, Incentives and Procedures Handbook - Strategic, Practical Information, Regulations

This booklet presents 140 old - and not so old - national dishes, reflecting Slovenia's rich culinary tradition. Slovenian cuisine consists of exquisite dishes once prepared for nobility, a wide variety of regional dishes, culinary treats from farm kitchen, and dishes that once were the typical fare of miners, lumberjacks, parish priests and city folk. The Slovenian cuisine of today consists of simple home-made dishes prepared in inventive and imaginative ways. And dishes that were once laid on farmers' tables on special occasions are quite a feast today.

This volume explores the relationship between media and identity along the fault-lines and fissures of the ever-shifting

collectivities that constitute Europe. At the centre of this dynamic are human beings, who, as makers and users of media, negotiate identities, affiliations and meanings. The collection explores how ethnicities, religions, tastes, generations and languages overlap one another, interact within individuals and define communities. Whether triggered by individual desires or shared fantasies, these dynamic collectivities make use of media in very different ways.

Addressing topics such as films and television programmes, the Euro, photographs, postcards or public monuments, contributors reflect on this notion of 'new collectivities', not in an individualistic sense or collectively as nations but as multiple and shifting identities. With this as a starting point, the volume interrogates the processes that create and shape identity and characterize Europe as it physically expands and administratively consolidates. Essays explore media texts as sites of dreams and longed for identities, and articulate the fears and tensions surrounding the uses of transnational media, whether for purposes of cultural homogenization or isolation. Drawing on novels, films and the press, the volume demonstrates the intricate interactions of history and memory as they inform and give shape to the present. *We Europeans? Media, Representation, Identities* addresses a scholarly readership with an interest in textual analysis and policy issues regarding media, identity and the many vantage points of Europe.

Strategic Tools and Methods for Promoting Hospitality and Tourism Services

Cruising the Gulags

DK Eyewitness Travel Guide Slovenia

A Culinary Metaphor

Recipes from a Slovenian Kitchen

Slovenia Investment and Business Guide Volume 1 Strategic and Practical Information

Highly illustrated with colour photographs, maps and drawings, this book contains information about Slovenia, its culture, people, history, geographical features, climate and economy.

Tourism marketing is a vital tool in promoting the overall health of the global economy by not only bringing necessary revenue to a particular region, but also providing an opportunity for tourists to explore another culture, building tolerance and overall exposure to different ways of life. Strategic Tools and Methods for Promoting Hospitality and Tourism Services provides interdisciplinary perspectives in the areas of global tourism and hospitality. Highlighting cultural boundaries of strategic knowledge management through the use of case studies and theoretical research, as well as the opportunities and challenges of tourism marketing, this publication is an essential reference source for academicians, research scholars, marketing professionals, graduate-level students, and industry professionals interested in international travel and the vacation industry.

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Stroll along Dubrovnik's ancient walls, hike the idyllic Julian Alps, and set sail on the glimmering Adriatic: with Rick Steves, Croatia and Slovenia are yours to explore! Inside Rick Steves Croatia & Slovenia you'll find: Comprehensive coverage for spending a week or more in Croatia and Slovenia, with side trips to Montenegro and Bosnia-Herzegovina Rick's strategic advice on how to get the most out of your time and money, with rankings of his must-see favorites Top sights and hidden gems, from Roman ruins in the heart of bustling Split to stunning waterfalls and mountains in Slovenia How to connect with culture: Taste wines at a vineyard in Hvar, tour museums and Baroque churches in Zagreb, and sample fresh seafood at an open-air market in Dubrovnik Beat the crowds, skip the lines, and avoid tourist traps with Rick's candid, humorous insight The best places to eat, sleep, and relax with a glass of local wine Self-guided walking tours of lively towns and interesting museums Detailed maps for exploring on the go Useful resources including a packing list, Slovenian and Croatian phrases, a historical overview, and recommended reading Over 800 bible-thin pages include everything worth seeing without weighing you down Complete, up-to-

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date information on Zagreb, Plitvice Lakes National Park, Istria, Split, Hvar, Korcula, Dubrovnik, the Bay of Kotor, Mostar, Sarajevo, Ljubljana, Lake Bled, the Julian Alps, Logarska Dolina and the Northern Valleys, Ptuj, Maribor, the Karst, Piran, and more Make the most of every day and every dollar with Rick Steves Croatia & Slovenia.

A tribute to Slovenia's cuisines offers insight into its dramatically contrasting, regional and small-country flavors and provides a bountiful selection of recipes, including hearty hotpots, dumplings and spiced breads.

*The American Ethnic Cookbook for Students
The Essential Guide to Customs & Culture
Small But Diverse*

140 Recipes

Media, Representations, Identities

Ana Ros

Take Slovenia one step further. There has never been a Slovenia Guide like this. It contains 332 answers, much more than you can imagine; comprehensive answers and extensive details and references, with insights that have never before been offered in print. Get the information you need--fast This all-embracing guide offers a thorough view of key knowledge and detailed insight. This Guide introduces what you want to know about Slovenia. A quick look inside of some

of the subjects covered: Prime time - Slovenia, Carte Blanche (credit card) - Slovenian scandal, Films considered the greatest ever - Slovenia, Slavic neopaganism - Slovenia, Slovenian tolar, Education in Slovenia - Marks and grades, Telecommunications in Slovenia - Television, Slovenian cuisine, Buddhism in Slovenia, Tramontane - Slovenia, Croatia-Slovenia border disputes - Border demarcation along the Mura river, Name day - Slovenia, Languages of Slovenia - Prekmurje Slovene, Countries using DAB/DMB - Slovenia, List of castles in Slovenia - O, List of architecture schools in South Africa - Slovenia, Martinmas - Slovenia, Croatia, Slovenian cuisine - Meat dishes, Law enforcement in Slovenia - Guns, 15 October 2011 global protests - Slovenia, List of poetry awards - Slovenia, Commission for the Prevention of Corruption of the Republic of Slovenia - Zoran Jankovi, 1999 IIHF World Championship - Group 2 (Slovenia), List of castles in Slovenia - C, Tip (gratuity) - Slovenia, Collaboration with the Axis Powers during World War II - Slovenia, Ages of consent in Europe - Slovenia, Slovenian wine - History, Music of Slovenia - Composition, Water tower - Slovenia, Slovenian cuisine - Protected foodstuffs and food products, Slovenia in the Eurovision Song Contest 2015 - Voting history, Automotive industry by country - Slovenia, and much more... Slovenian Cuisine From the Alps to the Adriatic in 20 Ingredients Simon and Schuster

Presents information about Slovenia, including details about the people, lifestyle, culture, land, geography, government, economy, and history. !!!Large pictures Included!!! During your stay in Slovenia, you have to taste some typical Slovene dishes. As you will see, the choice is big and most of the restaurants still offer home made food. If you are not planning to travel Slovenia by yourselves, you may still want to at least learn how to prepare genuine Slovenian meals at home.

Slovenian Cooking

Library of Congress Subject Headings

Slovenia Customs, Trade Regulations and

Procedures Handbook - Practical Information and Regulations

Flavors of Slovenia

The Hidden Europe

From the Alps to the Adriatic in 20 Ingredients

Presents information on the history, topography, culture, cuisine, transportation, climate, economy, and environment of Slovenia.

The travel guide that leads you straight to the top attractions Slovenia has to offer. Whether you are looking to explore picturesque Ljubljana and its castle, magnificent Postojna Cave, stunning Lake Bled and Lake Bohinj, or the beautiful coastal towns of Piran and Koper, DK Eyewitness Travel Guide Slovenia provides information on all the best things to do in Slovenia. There is comprehensive advice on everything from hiking and skiing in the Alps to Slovenian food, shopping and entertainment, alongside detailed maps, key phrases in

the Slovenian language, and recommendations for the best places to eat and stay. Winner of the Top Guidebook Series in the Wanderlust Reader Travel Awards 2017.

This book is the first to give a comprehensive and detailed overview of the complete geography of Slovenia in English. Only very few countries, even considerably larger ones, can boast the landscape diversity found in Slovenia since the Alps, the Pannonian Basin, the Dinaric Alps, and the Mediterranean meet and interweave in this small corner of Central Europe, as do Germanic, Hungarian, Slavic, and Romance cultural influences. The book provides a systematical overview of physical and human geographical elements of Slovenia from landforms to cultural characteristics. Special attention is given to landscape diversity, to the presentation of Slovene landscape types and regions, to some particularities and interesting facts of Slovenia, and to the position of Slovenia in the World. The book also illustrates some other important geographical phenomena, processes and interactions between nature and society in nowadays Slovenia. This volume appeals to researchers as well as students in the field of regional geography. It can also serve as a source for complete background information as well as a field guide for Slovenia.

Slovenia Mineral & Mining Sector Investment and Business Guide - Strategic and Practical Information

Why I didn't quit my job to travel

Fish on the Move

Slovenia Country Study Guide Volume 1 Strategic

Information and Developments

Discourse on Applied Sociology: Volume 2

Sun and Rain

Bibliography of Sources on the Region of Former

Yugoslavia Volume III

The brand-new Rough Guide to Slovenia is the definitive handbook to one of Europe's smallest, yet most beguiling nations. The northernmost republic of the former Yugoslavia, straddles central Europe and the Balkans, and is said to be the greenest country on the continent. There's a wealth of things to see and do. The guide covers the country in all the detail it deserves, with as much attention to the capital Ljubljana's youthful culture and Baroque and Hapsburg architecture as to the stunning cave network at Postojna, the wilds of the Julian Alps and the charms of the Istrian coastline. There are maps and plans throughout and a full-colour introductory section listing the author's favourite 'things not to miss'. The contexts section includes informed background on Slovenian history, folklore, music and wildlife.

This full-length Bradt guide explores a secret corner of Europe. Once part of the larger republic of Yugoslavia, Slovenia is now an independent country, with Alpine scenery in the north to rival Austria and charming Adriatic coastal towns. In addition to full practical information and extensive coverage of the accessible capital,

Ljubljana, the Bradt guide explores off-the-beaten-track Slovenia, and includes visits to wine-growing regions, hiking in the Julian Alps, the caves of the Karst region, white-water rafting, and skiing. A strong emphasis on culture and history is combined with everything independent travelers need on visiting Slovenia's attractions. This guide features:

Fishing Between Discourses and Borders in the Northern Adriatic

Slovenia Company Laws and Regulations

Handbook Volume 1 Strategic Information and Basic Laws

Burek

What Eastern Europeans Can Teach Us