Magiczny Kraków

Krakovians on the culinary heritage of the city [VIDEO]

2018-12-24

Both residents of Krakow and other cities may enjoy even more materials prepared under the Slow Food-CE project.

The Slow Food-CE project in Krakow will focus on developing a new tourist product related to the local culinary heritage and supporting local food scene. The first step is to recognize what the culinary heritage of Krakow actually is. One can get to know its historical background from the study prepared in 2017 at the request of the City of Krakow. Next, interviews with over thirty people professionally connected with the food industry were conducted. These professionals talked about their personal history and work, and shared their knowledge.

- It is a very diverse group - Szymon Gatlik from the Municipality of Krakow explains.

- We wanted to hear the voices of people dealing with food in different ways - scientific experts, those in the business of food production, running restaurants, or animating the food scene of the city. The recorded material (with English subtitles) can be viewed on YouTube.

The interviews were given by: Kamil Bryś - the Andrus-Maczanka Krakowska food truck owner, Magdalena Sobczyk - owner of an organic food stall on Plac na Stawach (farmer's market), Wojciech Bosak - academic, wine expert, Renata Rusnak - blogger involved in the Slow Food movement, Tadeusz Czekalski - academic, Zbyszek Kmieć - restaurateur and expert on local products, Marcin Chorązki - farmer running an organic farm, Lucyna Gaweł - farmer running an organic farm. Katarzyna Płachecka and Karolina Milczanowska - running the portal devoted to food Haveabite.in and Krakow Foodie, Krzysztof Barczyk - co-owner of family meat industry, Adam Chrząstowski - chef and expert, Adam Cichowski - owner of a traditional confectionery, Agnieszka Wyrobek-Rousseau - enologist, co-owner of Wieliczka Winery, Agnieszka Sendor - running a family trout farm Pstrąg Ojcowski, Alicja Kowalik - co-organizer of the Pietruszkowy Farmer's Market. Bartek Kieżun - a journalist and author of cookery books, Grzegorz Czaja - baker. Jacek Bender - farmer cultivating vegetables and old varieties of cereals, Jakub Lorek - running a family farm "Koziarnia" together with his family. Jan Baran - restaurateur, owner of the "Pod Baranem" restaurant serving traditional Polish bourgeois cuisine, Janusz Fic - chef in the Sieraków Court, Łukasz Cichy - chef in the "Biała Róża" restaurant, Marcin Pławecki - chef of the restaurant "Gęść w dymie", Marta Krzyżek Siudak, running the Obwarzanek (Pretzel) Museum, Mirosław Jaxa Kwiatkowski - co-owner of the Srebrna Góra vineyard, Michał Binkowski - co-owner of a small, traditional bakery, Magda Wójcik - journalist, organizer of food festivals (Restaurant Week, Fine Dining Week, Najedzeni Fest), Magdalena Kasprzyk-Chevriaux – food journalist, Jan Wiesław Nalepa - president of the Merchants’ Stary Kleparz Company, Leszek Marasik - farmer running an organic farm.