

Feel Api

**API
EXPERIENCES**

.....
BEYOND
BEEKEEPING





Brochure Information

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BOŠTJAN NOČ

President, Slovenian Beekeepers' Association



Dear all,

Apiculture has long been a traditional activity in Slovenia. Nearly 250 years ago, the indigenous know-how of small Carniolan farmer-beekeepers was introduced to the world through the works of Anton Janša (1734–1773), who became the first teacher of beekeeping at the Habsburg Imperial Court in Vienna. **Today, more than 7,500 apiarists are connected through their local associations and societies to the Slovenian Beekeepers' Association.**

In addition to its excellent apicultural traditions, there is also **the native Carniolan honeybee, which is the pride of Slovenian apiculturists and identified as a national role model.** Its characteristics - such as diligence, organization, tranquillity and moderate consumption - have endowed our Carniolan bee with a reputation that extends far beyond the country's borders.

In collaboration with beekeepers and the Aritours travel agency, the Slovenian Beekeepers' Association develops and promotes api-tourism, further to which it has established a unique certification system of api-tourism and apitherapy service providers. More information on this is available within this brochure.

Slovenian beekeepers are world famous for their beekeeping practice and excellent honeys, whilst the indigenous apiary systems and beehouses naturally lend themselves to apitherapy. Indeed, beyond inspiring stories together with the realization that bee products are healthy and nutritious, and that there would be no life without bees, we have much to show and tell.

On behalf of Slovenia's beekeepers **we would like to invite you to this world of bees and nature**, this with the firm expectation that this land's fine apicultural tradition and **the hospitality of its people will leave an indelible memory!**



TANJA ARIH KOROŠEC

Director, Aritours travel agency, ApiRoutes

Dear beekeepers and friends of bees and nature,

Welcome to the world of unique *Api experiences* – insight and knowledge of a way of life. These encounters are created for those who appreciate the importance, power and vulnerability of nature, and who draw upon such awareness to contribute to its preservation through the promotion of stable and sustainable social development together with the strive for a healthy and happy life.

Through providing authentic experiences in the presentation of unique forms of knowhow and understanding in apiculture, **we offer a new concept in travel.** In an api way, we truly surprise and inspire.

***ApiRoutes* are created for those who respect nature and cultural diversity, as well as travel to enrich their life. Formulated as a fusion of apiculture and travel, the environmentally and socially responsible tours presented herein have been developed and promoted in partnership with Slovenian Beekeepers' Association.**

The *ApiRoutes* story is based on our understanding of your desires and needs, and has been developed through a long-term partnership with experts from the fields of beekeeping and tourism.

We ensure you shall always remember this authentic api journey with delight. **All you have to do is activate all your senses, the rest will come by itself.**

FEEL API!



OUR MISSION

An authentic experience embracing nature, culture and spirit

Api-tourism - A Fusion of Green Destinations, Apiculture & Travel

Some people call it *Natural*. Others call it *Green*. We call it *Api*.

It is about authentic travel which enriches one's life and strengthens one's connection with nature, culture and society. This merger of apiculture and travel opportunities thus becomes *api-tourism*.

Branded *ApiRoutes*, these products are developed and promoted by the *Slovenian Beekeepers' Association* and the *Aritours* travel agency. The content, effects and benefits of api-tourism extend far beyond the beekeeping.

Api Experiences Beyond Beekeeping provide an opportunity to become intimate with Slovenia's nature, culture and traditions, its exceptional cuisine and warm-hearted people. In addition to being a showcase for an apicultural tradition as well as an occasion to become familiar with some unique beekeeping practices, the aim is to raise awareness as to the importance of bees to mankind, enrich knowledge about the use and effects of bee products, preparations and apitherapy, and enhance people's well-being.

With its educational role, *ApiRoutes* brings out the best in people, the best in their perceptions and actions, the best in destinations and services, and it transforms all this awareness and knowledge into an important value to take home, share and live by. It is highly environmental and social responsible. *Api Tours*, *Api Excursions* and *Api Well-being Programs* significantly contribute to the sustainable development of green ecotourism.

The sun's first rays greet my footsteps as I take the path towards the golden hued mountain. My thoughts are clear and easy, and dispersed in a thousand drops of morning dew. My body is still captured by the tempting smell of freshly baked bread, my soul amazed at the life story of a local man recounted last night. I breathe in deeply; then I breathe out. I stop and close my eyes.

All that I've left behind is calm and material: the castle, the corn racks, and the glass. All that I am about to encounter, like bees dancing and colours glittering, is as dynamic and joyful as laughter. All that I feel is here and now. Thirsty for life, I open my eyes. I am happy and my footsteps carry me forward to the spring, thence ever further onwards.

OUR AMBITION

Travel as inspiration, education & enrichment

Experiences That Transform

New social trends, together with the popular quest for health and wellbeing, an active life, spirituality, new knowledge, harmonious relationships and community, dictate new approaches to the creation of travel experiences. **When asking “Where do we want to go?” we need to reflect on “What experiences are we looking for?”** a process that directs us, and may even precipitate a change in our lives. Experiences lived in a manner that makes us more demanding of ourselves, more responsible to the environment, and which allow us to contribute more to the community, shall surely make us more generous, as well as happier better people with each passing day.

ApiRoutes weaves stories dedicated to the individual and their enjoyment of life and the world that surrounds them. Through insight into an individual's personality, their values, principles, interests, wishes and even dreams, we are able to offer our clients a wide range of adventures and experiences. **Api experiences represent new dimensions in travel and new forms of acquiring and exchanging knowledge and experience, in which beekeeping as a way of life is intertwined with a desire to discover the natural and unique.**

Socially & Environmentally Responsible

We promote social responsibility by creating unique travel experiences that encourage mutual understanding, social integration and education. Through this we contribute to quality of life by improving health, life balance and relationships. Our environmental orientation is expressed in the ***ApiRoutes* products and services that follow the strategy of sustainable tourism.** In this we aim to preserve the natural environment, raise awareness and educate as to the importance of nature conservation and the respect of natural laws.

Creating Unique Value

ApiRoutes provides an experience that you can call your own. We transport you into the arms of unspoiled nature and let you experience the beauties and riches of a small verdant land populated by friendly and relaxed people. Set between the snowy Alps and the clear blue waters of the Mediterranean, and bounded by the Dinaric Karst and the great Pannonian Plain of Central Europe, Slovenia never fails to surprise and delight.

Programs are tailored to the individual interests and requirements of the consumer. At all times our aim is for you to enjoy genuine experiences, which reflect lifelong values in relation to health, work, family, love, friendship, respect, tradition, knowledge, creativity, development and growth. This is achieved by activating every sense: sight, hearing, smell, taste and touch. **We provide you insight into nature and culture that will alter your perception of life, experiences capable of enabling one to become a more generous and more satisfied individual, a better person with each new day.**



Our Objectives:

- The preservation of tradition in harmony with nature.
- The provision of education and the design of new dimensions and experiences in travel.
- Raising awareness as to the importance of bees to mankind.
- The promotion of natural products and natural medicines.
- Development of the green economy as well as environmentally, socially and economically sustainable tourism.
- The creation of tourist products based on natural advantages, innovation and high value added.
- Promotion of Slovenia as a country of unique natural and cultural heritage, hospitable people and rich apiculture.

"The Ministry of Agriculture and the Environment has, over recent years, invested a lot of effort and resources into the field of beekeeping. Just how important apiculture is in Slovenia is revealed through the statistics: we have more than 9,600 beekeepers, some 12,500 apiaries and nearly 170,000 hive colonies. Indeed, apiculture has long been a major influence on this country's agriculture, landscape and culture. Certainly the single most significant environmental impact has been pollination, which in itself is a factor in agricultural production, as well as maintaining ecological balance and the quality of the environment. Beehives and specifically the artistic themes depicted in their painted front panels have also been a factor in the creation of Slovenia's unique and invaluable architectural and cultural heritage.

Slovenian beekeeping rests on a centuries-old tradition, and has long been amongst the most advanced in Europe. Indeed, it was at the end of 17th century when Anton Janša's knowledge and experience led him to become the first royally appointed teacher of apiculture at the Court of Maria Theresa in Vienna. It was in that era that indigenous Slovene knowhow was first disseminated across the Habsburg Empire

In symbiosis with beekeeping is an opportunity for apiarists to realize their entrepreneurial ideas and to create employment opportunities. Over recent years our Ministry has witnessed the realisation and development of untapped potentials in relation to apiculture, including the production and processing of hive-related products. Such value-added activities have been discernible not just with regard to honey, but also in relation to dietary, healthcare and cosmetic products, as well as in the integration of beekeeping in such complementary activities as apitherapy and tourism. Through the development of new paradigms and activities in Slovenian apiculture, beekeeping continues to contribute ensuring the vitality and visibility of this nation's rural economy."

Dejan Židan,
Minister of Agriculture and the Environment
Republic of Slovenia



HOW?

In harmony with nature

Rolling hills verdant with vines, the vast Pannonian Plain, mighty forests, crystal clear streams, lofty Alpine peaks and the azure hue of the Adriatic... Taking in all this freshness, my eyes rest on a painted beehouse; it's a genuine alfresco gallery. I move closer and stop. Busy bees emerge and disappear into the colourful front panels, their legs caked with yellowy-orange pollen. On entering the beehouse, the air is imbued with the scent of the propolis emanating from the hives. I recall my grandfather telling me about the healing effect of inhaling air from the hives. I lie down on a bed and while my body starts to slowly relax my eyes look for the queen bee in the observation bee hive. I try to count the bees but all I can perceive is a dance. I close my eyes to the vibration of bees whose gentle buzzing caress my thoughts as they become restive yet increasingly clear and pure. My mind is completely at ease. I feel warm hands applying fresh extracted honey in gentle and regular strokes to my back. In a moment I can genuinely feel the toxins being purged through the pores of my skin. I know.... I didn't make time to eat properly or take regular exercise, and daily stress has become an inevitable fact of life. I turn around. A minuscule stream of honey slides down my face as soft fingers apply a wrap. Silence. In the distance I hear the gentle buzzing again. The sound is becoming increasingly piercing. I open my eyes and the bees still cheerfully dance above me. The air is permeated with the aroma of freshly made honeybread. I refresh myself with a beverage made from squeezed oranges and a lemon, flavoured with cinnamon and sweetened with honey. I take delight in the soft savoury and still warm bread, whose fragrance conquers every last corner of the space. A big smile comes to my face. I am thankful to my friends, embrace them and silently walk into the new day.



An Api Experience

Experiencing nature, culture and people through eyes of bees. Prepare to be intrigued by the mystic world of bees. Not only will you have the opportunity to learn about different bee products, you will also have the chance to get as close to bees as you want. Beekeepers will invite you to enter a Slovene bee house. **Observe a master beekeeper at work**, search for wild swarms. Walk in the honey garden and learn about importance of each plant and tree. **Open one of the hives and search for the queen and drones**; observe them as they go about their work. **Try bee products, a number of which enjoy medicinal applications**, including some renowned meads and honey with beetroot. **Take pleasure in api-cuisine**, and **participate in a workshop** on cooking with honey or making honey dough dishes, baking honey breads, pastries and confectionary. **Try beeswax candle making or decorating a beehive front panel**. **Savour sparkling mead** served with chestnut honey flavoured cheese, or **visit a brewery to see how honey beer is made**. **Reward yourself** with bio honey massage in a typical Slovenian beehouse. **Relax and enjoy the api beneficent fragrance of the hives**. Make your own honey cream. And don't miss the opportunity to take home a piece of what you have tried and enjoyed!

Unique travel experiences that educate and encourage people to develop a heightened awareness, understanding, connectivity, creativity and responsibility.

Api Well-being

Revitalizing Body and Mind

Venture into a world of authentic experiences and first-class service, a world in which products and preparations deriving from the bee help us live happier and more harmonious lives.

Api Well-being is a philosophy and way of life aimed at engendering physical and psychological contentment; it reveals how to strengthen your body, mind and spirit through the knowledge and use of bee products and preparations. With coaching and treatment that integrates the natural and the man-made, *Api Well-being* programs offer a guide in maintaining one's health and a proper balance in life, as well as developing sincere relationships.

Enhance your creativity with a help of Api experiences, such as inhaling the fragrance of hives in a bee house, taking a bio honey massage, or preparing yourself a natural energy-boosting honey drink. All revitalizing treatments are as much preventative as they are curative.

Amazing Benefits to the Human Body

- A honey massage promotes **body's detoxification**.
- Resting in a beehouse and listening to the buzzing bees **soothes and purifies the spirit**.
- Inhalations in a hive **relieve pollen allergies and asthma**, as well as **increase lung capacity**.
- A honey facial mask **stimulates clear, soft and glowing skin**.
- Face cream containing bee venom has an **anti-aging** effect on the skin.
- Bee venom relieves and can even **eliminate rheumatism-related problems**.
- The use of propolis in oral hygiene **reduces the formation of a biofilm and tartar**, as well as **prevents periodontitis**.
- Alginate dressings permeated with chestnut honey have **excellent healing properties**.

The Powers of Health and Healing

Honey: antiseptic, anti-inflammatory and healing

Honey is produced by bees, which collect nectar secreted by plants, as well as honeydew - a sweet liquid excreted by aphid and certain other insects that feed on plant sap. In terms of origin, a distinction is made between flower honey and honeydew honey in that flower honey is lighter, whereas honeydew honey is darker. Bees carry these basic materials to the hive in their honey stomachs. The bees process and thicken them within the hive through adding glandular secretions; these honey solutions are thence stored in the hive's honeycombs.

The raw material – i.e. nectar or honeydew – usually contain complex sugars, primarily sucrose. The bees use enzymes secreted from their glands to decompose these sugars into glucose and fructose, i.e. simple sugars that the human metabolism can immediately utilise as a source of energy. This is one of the reasons why honey is a better source of energy than refined sugar. If your honey crystallizes, there is no need for alarm, or any reason to doubt its quality or natural provenance. Crystallization is a completely natural phenomenon that happens sooner or later, and does not cause any chemical changes in the honey or affect its quality.

As a consequence of the country's biodiversity, Slovenian beekeepers boast a relatively wide assortment of varietal honeys - such as black locust, linden, spruce, chestnut, fir, dandelion – each named after the plants from which the bees collected the majority of nectar or sap. Individual honeys have specific sensory as well as physical and chemical characteristics, and also contain a significant quantity of the pollen of the specific plant species, whereas honeydew honey contains the elements of the collected sap secretion.

Honey needs no additional processing; the beekeeper doesn't need to add or remove anything, it is a 100% natural product. It is also the only food of animal origin that essentially has an unlimited shelf-life if appropriate conditions are met. Honey may lose elements of its nutritional value over time, but if it used as a sweetener it will still surpass ordinary sugar even after decades. The biologically active substances contained in honey gradually break down over time, but the speed of this process depends on the temperature and other storage conditions. If kept at room temperature, honey can be stored for at least two years, and even longer if kept cool. It is recommended that honey be stored in a dark and dry place.



Honey Massage in the Bee House



Wide Variety of High-Quality Honey

Bee Pollen: an antioxidant improves the lustre, beauty and tone of the skin; contains minerals and trace elements. Bees collect pollen from flowers and enrich it with various enzymes, hormones, as well as fungi and bacteria that endow it with antibiotic properties. Bee Pollen is used to treat prostate disease, loss of appetite and anaemia; it helps regulate digestion, and as an anti-oxidant it neutralises free radicals. Bee Pollen can be mixed with honey or yoghurt, or prepared as an infusion. **You can also simply crunch it between your teeth, let it slowly dissolve in your mouth, or wash it down with a drink. Rich in proteins, amino acids and carbohydrates, Bee Pollen is a natural stimulant because it strengthens the immune system, provides energy and promotes physical activity.** Pollen contains vitamin B-complex, provitamin A as well as vitamins C, D, E and K; as to minerals, it has a particularly high potassium and phosphorus content.

Propolis: for respiratory diseases, digestive disorders, endocrine gland deficiencies, and various skin ailments. Brown to greenish-brown in colour, Propolis is yet another valuable product of the hive. Bees collect resinous substances from the living parts of plants, primarily buds, and when feeding the brood, they also disgorge the resinous skins of the pollen and add them to these substances. Used as a hive sealant by the bee, more than 360 ingredients have been identified in Propolis. Indeed, **it is very effective in fighting mildew, bacteria, yeast and virus infections**, and therefore finds its application in the relief of numerous problems.

Honey in body and face care

The beneficent effects of honey on the skin are of age-old repute in almost every culture. Back in ancient times, honey and milk were considered beauty products. **Cleopatra’s beauty has been attributed to her daily baths of honey and milk.** In the mid 19th century women began using honey and milk as a facial lotion to keep their skin tone pale, prevent wrinkles and stave off old age. **Suitable for all skin types and exerting an antiseptic effect, honey softens, invigorates and purifies the skin through helping it to retain moisture and restoring its external outer layers.** In addition, honey nourishes the epidermis and promotes blood circulation in capillaries, which makes the skin smooth and soft. **As a consequence of its moisturising abilities, honey is an excellent remedy for very dry or irritated (red) skin, and of particular help after prolonged exposure to the sun.** Honey is also highly recommended for teenagers because it gently purifies the skin and protects it from bacteria. Indeed, many face cremes and lotions contain honey.

Royal Jelly: toning, detoxifying, stimulating. **Research into the role of Royal Jelly in the life of a honey bee reveals its biological function in the development of the colony as a whole; among other effects, it prolongs life. Indeed, fed on Royal Jelly, the life expectancy of a queen bee is 50-times greater than that of a worker bee.** Royal Jelly, which is a food necessary to the development of larvae, the bee brood and the queen bee, is a genuine masterpiece of nature. It can be described as a creamy-white with a sour yet slightly astringent taste and distinctive odour. It is secreted from the hypopharynx (head) glands of young worker bees (6 to 14 days old). Nurse bees use it to feed larvae up to three days old as well as to feed the queen throughout all stages of her life. It is due to this special type of food that a particular bee larva develops into a queen and not a worker bee. When the cells contain the maximum amount of Royal Jelly, the beekeeper harvests it. However, harvesting royal jelly is extremely demanding. Honeybees produce Royal Jelly primarily from pollen, although honey is most likely also involved in its formulation. **Royal Jelly has great nutritional value** and contains 66% water, 12% proteins (including numerous amino acids), 5% fatty acids, 12% monosacharides (sugars) and 0.82% minerals.

Beeswax: mixed with honey is used **to treat infections of the oral cavity as well as oesophageal and gastric diseases.** It is also used in the cosmetics industry, primarily in the production of cremes and lotions.

Bee Venom: an anticoagulant. Obtain from the bee’s sting is used in various products (ointments and cremes) as well as intravenously **to treat chronic and acute arthritis as well as multiple sclerosis;** it also reduces blood pressure.

Api Mix: a product that combines a valuable mix from the rich treasury of the beehive. **It contains optimal proportions of honey, pollen, royal jelly and propolis.**



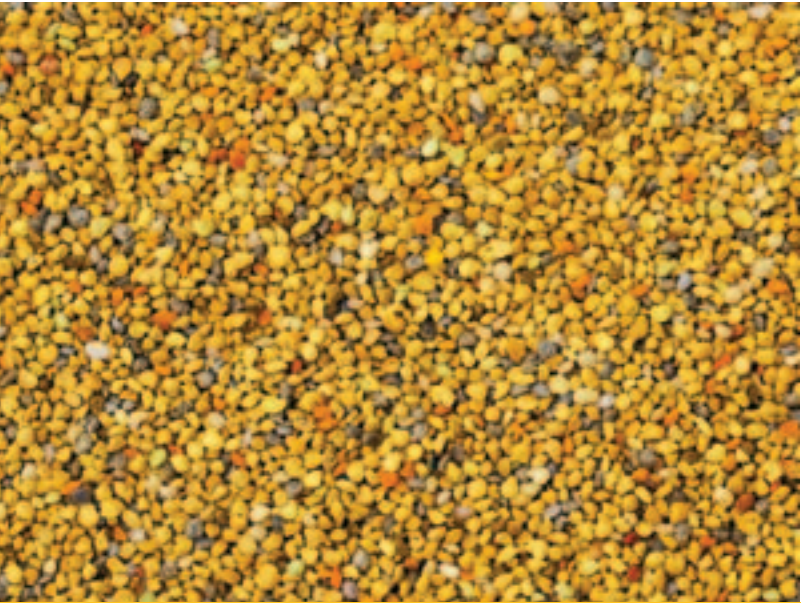
WARNING:
We strongly recommend the moderate consumption and use of all bee products. Those who suffer from diabetes should consult their physician in relation to understanding the possibility of side effects. Pollen, propolis and bee venom can induce allergic reactions.



Maribor Beekeeping Center



Božnar House of Honey



Bee Pollen



Royal Jelly

Apitherapy

Beekeepers are known to be healthy, and many live to a ripe old age, retaining their physical energy and clarity of thought to the very end. The bees themselves contribute a great deal to this because they demand concentration and calmness from the apiarist.

The hive fragrance that beekeepers inhale while working or resting in the bee house is most pleasant and beneficent. Because of the free circulation of aromatic air from the hives, such bee houses engender an extremely fine microclimate which exerts a favourable effect on the human respiratory system and well-being in general. Thus some beekeepers place beds within them, thereby transforming the bee house into an api-therapeutic chamber. Indeed, it is believed that **pollen allergies can be cured through the regular and timely inhalation of air from beehives.**

Even more beneficial to human health is the regular consumption of honey and other bee products, whose composition and characteristics are well known to every beekeeper. So, as our health is of the greatest importance, why not use them when they are forever on hand?

It is well known that **beekeepers, prone to being stung, are less prone to various rheumatic ailments, largely because of their exposure to bee venom.** Today apitherapy is a widely-established discipline, serving as a beneficial supplement to traditional medicine.



Api-therapeutic Chamber



Beeswax Thermotherapy



Slovene honey

Honey produced by Slovenian beekeepers is a safe high-quality product. Very strong internal control by the Slovenian Beekeepers' Association assures the consumer that the honey is completely natural and the producer is compliant with all EU and national regulation. Slovenia is a very verdant country, and bees collect nectar in pristine nature. **Our honeys have distinctive tastes and aromas, they are a national treasure.**

Traditional honeybreads

Visit a remarkable bakery that serves as a living museum; it has produced traditional Slovene honeybread hearts, known as lect, since 1766. **Here you can observe skilled bakers using antique tools and time-honoured skills to produce these sweet surprises as well as other honey confectionery in accordance with old recipes.** Indeed, highly decorative honey dough figurines are made from the mixture of honey, rye flour, pepper, cinnamon and cloves is very old Slovenian tradition.

Honey drinks

Mead (honey wine) is probably one of the oldest alcoholic beverages known to man. Best served chilled (8–10 °C), mead is a drink to be enjoyed with the best of friends, as an aperitif or a digestive to round off lunch and a dessert. A large amount of residual sugar, relatively low acidity and a moderate amount of alcohol, endows this drink with an exceptionally harmonious flavour, and is comparable to a late-vintage or berry selection wine. **Matured for two years, sparkling mead is secondary fermented in the bottle using the classical champagne procedure.**

A sparkling experience

Mead, secondary fermented in the bottle as per the méthode Champenoise takes at least two years to mature. The resultant naturally sparkling mead is about 9.5% a.b.v. Dry, semi-dry, semi-sweet and sweet versions are produced, and these are best served at 6 to 8 degrees Celsius. **Sparkling meads have a honey aroma and taste light and refreshing. Their flavour and tiny playful bubbles rank sparkling mead in the company of the finest of beverages.** A single glass of sparkling mead requires about 40 g of the highest quality honey, for which bees would have had to visit about one million flowers. Cheers!

Recipes and preparations

- **Fresh orange juice with lemon, cinnamon and honey:** 2 cups of fresh (squeezed) orange juice, juice of ½ fresh lemon, 1 teaspoon of ground cinnamon, 1 teaspoon of pure honey. Mix everything together well. Benefits: aids weight loss, cures digestive disorders, cleanses the body, prevents kidney stones, soothes a sore throat, fights colon cancer.
- **Simple honey mask:** Choose a honey that suits you most, or which will exert the effects you most desire. Moisten your face with a small amount of water before applying the honey; this makes it much easier to spread. Gently apply it to the facial skin using your fingertips or a clean foundation brush, staying away from your eyes and lips. Leave it on for 10 – 60 mins. Gently Rinse off with warm water, and pat your face dry.
- **Another great honey treatment for the face:** honey, egg yolks and sweet almond oil, makes a wonderful facial hydration mask.
- **Crushed kernels of peaches or apricots with honey:** make a great softening agent for hands, feet and elbows.
- **Honey hair conditioner:** a rinse with honey and water keeps hair shiny and healthy. Mix one teaspoon of pure honey with about four cups of warm water. After shampooing the hair as usual, simply apply the honey mixture to the scalp and throughout the hair. Leave it for few minutes, then rinse with warm water. This hair treatment can be used on a daily basis, or as needed.



Honey & Herbs Gourmet Experience



Medica Cesar, Apiculture and Mead



Api-tourism Certificate of Excellence

Certification of Service Providers

One of the trends in green tourism is the application of epithets - such as locally produced, bio, eco, organic and healthy - in relation to holidays and trips. Such labels are also applied to api-tourism in Slovenia, while a holistic approach to responsible tourism categorises experiences according to their impact on the environment, culture and community. Further to this, **Slovenia is the first - and as yet the only - country to certify of api-tourism and apitherapy providers.** Assessment as to the specialisation and orientation of various api-tourism providers is currently underway. In most cases these encompass beekeepers who are target-oriented in their exploitation of opportunities in eco-apiculture, biodynamic apiculture, as well as beekeeping using various beehive systems. In addition, **api-tourism also embraces other institutions, artisans and service providers, including, queen bee breeders, beekeeping ethnography collections, open-air museums and beekeeping education routes, apitherapists, beehive front panel painters, honey confectioners, beeswax candle-makers, honey-bread and honey-pastry bakers, honey beverage producers, natural api-cosmetic and care product makers, bespoke and specialist gift makers as well as many others.** Some also offer food and accommodation to tourists, sourcing local produce, innovative wellness packages as well as the possibility to engage in sport and recreation, including horse riding, trekking and hiking.

One, two or three bees in a symbol indicate individual providers according to the quality and attraction of their services, their use of nature-friendly materials, specialisation, innovation, efficiency, experience and setting. In addition to controlling the content and implementation of services, certification is an element of the utmost importance in the promotion of excellence and innovation in the development of api-tourism, due to the very fact that it has an impact on the promotion of quality and competitiveness.



ESPECIALLY FOR THE APIARIST

Excellent apiculture and unique practices

A Great Beekeeping Tradition

In Slovenia beekeeping is considered to be the poetry of agriculture. It is not merely keeping bees for their honey, but much more. It is a way of life.

Lying on the southern sunny side of Alps, mixed coniferous and deciduous forests cover around 50% of the country, which lies in a zone where warm Mediterranean, cool Alpine and the seasonally varied Continental climate regimes meet. **Climate and topography have encouraged the development of a wealth of species, including some important nectar-bearing plants. Its diversity has ensured that Slovenia is a paradise for bees, whilst beekeeping, as one of this territory's oldest and most traditional rural activities, forms an important element of Slovenian culture.**

Many internationally respected pioneers of apiculture were born or worked in Slovenia. A number - including **Anton Janša, Peter Pavel Glavar, Dr. Filip Tertsch and innovator and commercial beekeeper Anton Žnideršič (1874-1947) who co-developed of the A-Ž hive** - are regarded as legends. These men laid the foundation stones of the extensive beekeeping heritage which we enjoy today, and it has been through their endeavours that Slovenes have been made aware as to the important role of bees in the environment, as well as the significance of apiculture in rural development and human health.

The Carniolan Bee

Slovenia is home to the Carniolan bee (*Apis mellifera carnica*), second only to the Italian bee (*Apis mellifera ligustica*) as the world's most widespread subspecies of the honey bee. In the 19th century it was first described as a grey bee breed native to Carniola, of **calm character, good orientation, flying out of hives at temperatures as low as 10° C; this bee is extremely diligent, able to overwinter in relatively small colonies it thus consumes little food in winter and enjoys rapid development in spring. In 1879, the German taxonomist August Pollmann named and classified the bees he obtained from Carniola as the *Krainer Biene* - *Apis mellifera carnica*. Today the Carniolan bee is protected by law which prohibits the introduction and breeding of any other bee subspecies in Slovenia, further to which the country boasts more than forty breeders and traders in live bees and queens. Hence when visiting this country's apiaries, European beekeepers take advantage of opportunities to acquire Carniolan grey queen bees at affordable prices.**

Carniolan Bee Breeding

Selection activities pertaining to the Carniolan honeybee are carefully planned and managed by the Slovenian Beekeepers’ Association in close co-operation with Agricultural Institute of Slovenia, both acting as breeding authorities on behalf of the Slovenian government. Selection is primarily aimed at preserving the breed and its characteristic gentle character; it also aims to improve productivity in terms of increased activity and the amounts of honey harvested, as well as to ensure the population becomes less prone to swarming.

The Carniolan bee is particularly suitable for novice beekeepers and populated areas. It is also well suited for localities with less intensive feeding as well as regions with long winters. Under close supervision of the aforementioned breeding authorities, Carniolan queens are reared by some thirty Slovenian breeders. Their contact details and information as to their various offers are available online at www.kranjska-cebela.si.

Legends of Slovenian Apiculture

Acknowledged as a great expert in the field and regarded as a pioneer of modern beekeeping, Carniolan apiarist and painter **Anton Janša** (1734-1773) was employed as **a teacher of apiculture at Maria Theresa’s imperial court in Vienna.**

Considered the most broadly educated apiarist of his era, **Peter Pavel Glavar** (1721-1784) strove for the development of beekeeping in Carniola; **he established a school of apiary and a number of beekeeper cooperatives, as well as wrote several treatises on beekeeping.**



Beekeeper and Beekeeping Museum Koželj

Dr. Filip Tertsch (*Terč* in Slovene; 1844–1917) is regarded as the father of modern apitherapy. Born in what is today the Czech Republic, Tertsch practiced medicine in Maribor and it was his own seemingly incurable rheumatism and intense joint pain that caused him to experiment using alternative treatment options, including - by happenstance - the use of bee stings in pain relief and the recovery of mobility. **Ultimately Tertsch successfully treated 543 of his 658 patients suffering from rheumatic diseases.** He published his findings in a Viennese journal in 1888, following which the then Austro-Hungarian Empire began to develop an interest in Apitherapy. Tertsch’s experiments and clinical observations opened the way for the subsequent development of the science of Allergy and Immunology. For several years, his birthday - 30th March - has been celebrated as *World Apitherapy Day*.



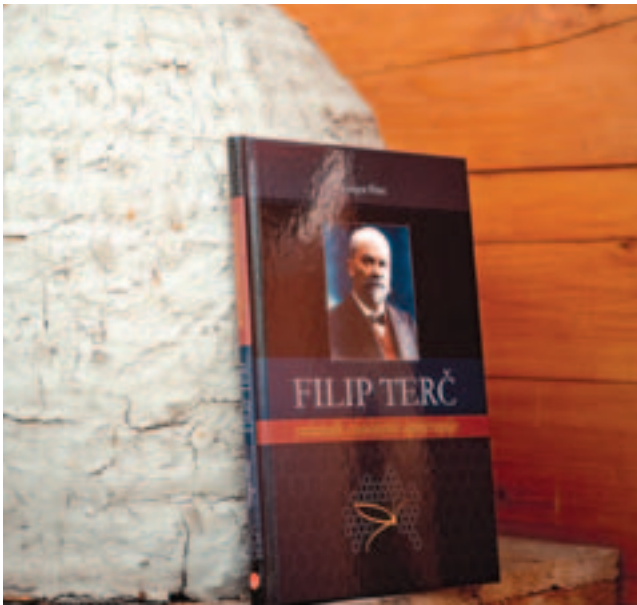
Equipment Manufacture

During the second half of 19th century, a company manufacturing beekeeping equipment operated under the ownership of Baron Emil Rothschütz at Podsmreka Castle, some 20 km southeast of Ljubljana. The son of Philipp Rothschütz, who first described the Carniolan Bee, **Emil Rothschütz** (1836 -1909) became an important breeder as well as the author of several books on beekeeping. **His products, in particular honey extractors and honey containers, hives and various small tools were marketed right across Central Europe. Today this tradition is successfully continued by a number of small manufacturers across Slovenia.**

Open Air Galleries

Throughout the world most beekeepers use box hives – mainly of the Dadant-Blatt (D-B) or the Langstroth-Root (L-R) type designs, whereas **Slovenian apiarists use the modified A-Ž (Alberti-Žnideršič) hive, which enjoys quite some advantages over box hives. Due to the fact that the largest weight that a beekeeper has to handle - i.e. a full comb of honey - is only 2.5 kg, this type of hive is eminently suitable for women, children, as well as the elderly or disabled, who would find it a burden to lift 20 to 30-kg hive boxes full of honey.** A-Ž hives also facilitate working with bees, and are ideal for transport because they are easily stacked domino-style onto trucks or into trailer containers, where they can remain permanently without any need for loading or unloading. Roofed and protected from the rain and snow, such hives commonly last for sixty or more years. Thus it’s not surprising that a great many foreign beekeepers visiting Slovenia, share this enthusiasm, and purchase a sample A-Ž hive to take home.

A-Ž hives are usually arranged in aesthetically beautiful bee houses, constructed in a special decorative style characteristic of the country. Traditionally they have painted front panels, depicting traditional themes and motifs, which is Slovenian peculiarity not found elsewhere in the world.





Api Excursions

Beekeeping Practice, Apicultural Products & Apitherapy

Slovenia has retained much of its heritage, and through combining tradition and modernity it offers a genuine travel experience amongst hospitable people in unspoilt nature. **Due to its being one of the oldest, most traditional and widely practiced rural activities in Slovenia, beekeeping is an important element of the fabric of this nation's culture. Many historically important and internationally respected apiarists hail from the cradle of modern apitherapy, a land of excellent apiculture and fine honeys.** Indeed, this legacy of beekeeping heritage is being further enriched by the endeavours of a new generation of affable apiculturists, who develop and maintain their unique craft with great love and dedication, and are only too happy to open their doors to you.

Api Excursions – Specialist Tours for Beekeepers Available on Request

There are fifteen marked routes traversing Slovenia which explore the country's rich beekeeping traditions and unique practices.

Apiarists are found in almost in every part of Slovenia, and our excursions offer you the possibility to:

- Visit **Carniolan queen breeding stations**, with the possibility of purchasing queen bees
- Learn about **various beekeeping methods**, beehive systems, together with A-Ž hives, which are particularly popular among Slovenia's older beekeepers
- Become familiar with Slovenia's rich apicultural traditions, its history as well as those who have had a great influence on the development of modern beekeeping
- Observe **unique container, trailer and truck transport systems for beehives**
- Learn about **eco and biodynamic beekeeping**
- Visit open-air apiculture galleries, **beekeeping centres, museums** and photo galleries
- Enjoy **sparkling mead**
- Visit a brewery to see the production of honey beer
- Visit specialist **beekeeping equipment** manufacturers and meet producers of api-therapeutic products and food supplements
- See a typical Slovenian bee house, which is not only a store of bee hives but a unique chamber for breathing apiary air as well as benefiting from other apitherapeutic treatments
- Examine the potentials of the flora most important to the production of honey in Slovenia
- Learn **honey-inspired baking**, confectionary and cookery skills
- Join **beehive front panel painting** and beeswax candle making workshops
- **Attend lectures** and discussions on different aspects of beekeeping and apitherapy
- Shop for bee products, equipment and souvenirs

8 Days Api Excursion

- Day 1** **Arrival in Ljubljana, the capital of Slovenia**
- Day 2** **Visit to a Carniolan queen breeding station, a beekeeper and an equipment manufacturer (with the possibility to purchase products)**
- Day 3** **Visit the Apicultural Museum with more than 600 original painted bee hive front panels; Lake Bled and an excursion to the island with a *pletna* boat to ring the wish bell**
- Day 4** **Apiary visit and sparkling mead tasting; Ptuj, beautiful medieval town, visit to the Castle Museum**
- Day 5** **Thermal spa - time for relaxation or wellness treatment; Jeruzalem wine road with wine tasting**
- Day 6** **Visit the Open-air Beekeeping Museum with traditional old bee house; Slovenian Beekeeping Centre; Ljubljana sightseeing**
- Day 7** **Postojna Cave, the Karst's largest and the most visited cave in Europe; Piran, the best preserved Venetian town in Slovene Istria and birthplace of Giuseppe Tartini; folklore show in Ljubljana**
- Day 8** **Departure**



"I visited Slovenia in 2013 to learn more about apitherapy due to the fact that Dr. Filip Terc, who reintroduced this ancient practice in the modern world, has lived in Maribor. As it turned out, I found not only apitherapy but also a wonderful and very friendly country with fascinating culinary diversity, rich cultural tradition, beautiful sites and astonishing nature."

Dr. Mikhael Marques, Medicina Antroposófica, Brasil

Itineraries as well as all travel and tour arrangements are tailored to accommodate your particular interests and preferences, in a language and at a time most suitable to you. **The best period to visit Slovenia is May to October, while the scope and intensity of tour content can be adjusted to the needs of the individual.**

We provide expert guidance in a number of **foreign languages**. All guides are trained in apiculture and we also collaborate with professionals in such fields as art history, geology, archaeology, forestry and the environment.



Partners accompanying beekeepers who may not be particularly interested in apiculture are offered alternative activities and excursions.

In addition to the ample opportunities to savour fine honeys and meads, these routes pass by such attractions as Lake Bled, the Postojna Cave, the capital Ljubljana, the old city of Maribor, Triglav National Park, the Alps and the Adriatic Sea.



For Api Tour, Api Well-being Program, Api Excursion or Api-training call ApiRoutes on +386 2 22 98 360, send an e-mail to info@apiroutes.com or visit www.apiroutes.com.

Api-trainings

Experience Slovenia and Learn About Bees

Curious as to the advantages of A-Ž or Kirar hives? Would you like to know the secret of the Carniolan Honeybee? Or perhaps you just wish to learn more about apiculture in Slovenia and the practices of Slovene beekeepers?

The solution is one of our Api-training programs.

Are you new to beekeeping? At one of our practical and very interesting *Api camps* you can learn how to become an excellent beekeeper! Contact us for further information. All Api-training programs, lectures and workshops are tailor-made and carefully adapted to the specific wants and needs of every single group.



Api-training Programs

For Beginners

Learn how simple it is to have happy and healthy bees in your garden. With no previous knowledge necessary, we will provide you with all the information necessary to decide if, when and how you can become a beekeeper.

For Advanced Beekeepers

Slovenia is a land with a rich apicultural tradition. **Experience for yourself the best in beekeeping practice and learn about new as well as local developments in beekeeping, including: theoretical and practical presentations of sustainable beekeeping, population growth, queen breeding, extracting propolis and bee pollen, using the A-Ž, collecting royal jelly and other honey products.** Due to the fact there is so much verdant woodland, forest nectar is a Slovene speciality. We will take you for a walk into the forest so as you to get to know the nectar-bearing plants. **Be inspired by the experience of a mead and other honey drinks tasting session,** try these Slovene specialities - including sparkling mead - for yourself. **Visit beekeeping museums and practical workshops live in the hive.** Improve your beekeeping skills and learn how to protect your bees!



Tigeli Apiculture and Beekeeping Museum

Kozjansko Farm

Slovenian Beekeeping Centre

Situated in an idyllic milieu in Central Slovenia, and offering a spectacular view of the surrounding hills covered with coniferous and deciduous forests interrupted by occasional pastures and fields, the Slovenian Apiculture Centre at Brdo near Lukovica is a major attraction visited by numerous beekeepers every year. **The Centre also hosts the headquarters of the Slovenian Beekeepers' Association, the beekeepers' advisory service, together with the offices of the Slovenski Čebelar magazine; there is also a laboratory, specialist library, a shop selling beekeeping equipment and products as well as a restaurant. In addition to the architectural beauty of the Centre itself, the immediate vicinity is also of interest. In front, there's a plantation of nectar-bearing and medicinal plants; further down are three beautiful bee houses in the unique Carniolan style.** There is a chapel dedicated to St. Ambrose, a patron saint of beekeepers, and many visitors will find a visit to the bumblebee house - a pavilion where a variety of bumblebees and solitary bees live - of great interest. The Centre's latest attraction is a beekeeping educational trail, composed of 26 information tables with selected photographs and texts in Slovene, English and German. The Centre's large hall, which can accommodate up to 150 visitors, offers presentations of Slovenian apiculture in pictures and words in such languages as English, German, French, Italian and Spanish. **Here one can discover a great deal of interest that you would probably not be able to find elsewhere; for example innovations in the field of apitherapy, as well as the use of some types of honey in healing and the prevention of periodontitis.**



FEEL SLOVENIA

Nature & culture, a land and its people

Getting to Know Slovenia

Welcome to Slovenia, the heart of Europe, where the Alps meet the Mediterranean, amidst this enrapturing world set between snow-capped peaks and sky blue sea, is the mysterious subterranean world of the high Karst.

Enter a verdant wilderness of sumptuous forests and crystal clear waters, rolling vineyarded hills, as well as natural thermal and mineral springs, offering almost limitless possibilities for health and relaxation in the midst unspoilt nature. This is a country of quality wine and excellent food, historic towns, castles, monasteries and hill-top churches, a land of hospitable people who will welcome you with open hearts and a smile.



Žirovnica Institute of Tourism and Culture



A Slovenian Experience

Api Experiences provide insight into the nature, heritage, traditions, foods and hospitality of Slovenia's diverse regions:

- Delight in Lake Bled, one of Europe's most beautiful **Alpine resorts**
- Visit Postojna, the most visited **show cave** in Europe and search for the olm
- Enjoy Maribor, which boasts the world's **oldest living vine**, and pay homage to the memory of a father of modern apitherapy, Dr. Filip Tertsch
- See the white **Lipizzaner horses** at Lipica
- Relax on the **Adriatic coast**, take a swim in the sea or just enjoy a walk along the promenade at Portorož
- Indulge yourself at one of Slovenia's famous **thermal spas**
- Taste the smoked **air-dried prosciutto ham** and the terra-rossa Teran wine of Slovenia's Karst

“On behalf of our group I want to thank you for an excellent organization of the tour. Our journey was very successful. We all admire the beauty of your country, green landscape, vegetation,... To have such beehives as you do is a dream of every beekeeper! We will remember and cherish this experience.”

André Friehe, President of Beekeeping Organisation Haut-Rhin and President of Regional Beekeeping Confederation d'Alsace, France



Premium Quality Wines

With regard to climate and terroir, a number of Slovenia's wine-growing areas rank among the world's best.

Slovenia produces quality white and red wines, the characteristics of which are as diverse as the country itself. White wines - which account for about 70% of total production - range from the dry, crisp and aromatic to rich full-flavoured berry selection and ice wines. There are also some excellent sparkling wines.

The Republic of Slovenia

Area: 20,273 km²

Population: 2,047,000

Bounded by Austria to the north, Hungary to the northeast, Croatia to the east and south, and Italy to the west.

Democratic parliamentary republic since 1991; member of the EU since 1st May 2004

Elevation: 0 m a.s.l. at the Adriatic coast, to 2,864 m at the summit of Triglav, Slovenia's highest peak

Forest: 10,124 km²

Climate zones: Alpine, Continental and Mediterranean

Time zone: Central European Time GMT+1, and CEST in summer (GMT+2)

Average temperatures: July: 21°C; January: 0°C

Capital: Ljubljana (pop. 279,653)

Official language: Slovene

Currency: Euro (€)

International dialling code: + 386

Slovenia Internationally

On 1st January 2007, Slovenia became the first 2004 European Union entrant to adopt the euro, since which time it has experienced one of the most stable political and economic transitions in Central and Southeastern Europe, and enjoys the highest per capita GDP of all the EU's new member states, Slovenia has excellent infrastructure, a well-educated work force, and enjoys a strategic location between the Balkans and Western Europe. In 2007, the country was invited to begin the process for joining the OECD; it became a member in 2012.

Sustainable Green Tourism

The suppliers and providers of tourist products and services are invariably aware as to the importance of best practice and green approaches to tourism, as well as pursuit of the principles of socioeconomic and environmental sustainability in order to minimise all negative impacts while maximising benefit to local communities.

Not to be Missed

Škocjan Caves: purportedly the largest Subterranean canyon in the world, it is on UNESCO's list of world heritage sites

Volčji Potok: renowned as the country's most popular arboretum

Coal Mining Museum of Slovenia: one of the best and most modern such museums in Europe

Sečovelje Salina Nature Park: the northernmost salt flats in the Mediterranean

Savica Waterfall: running horizontally from a spring, the Savica plunges over a 51 m fall

Hrastovlje Church of the Holy Trinity: famous series of medieval frescos entitled the Dance of Death

Križna Jama: fifty underground lakes through which crystal-clear water flows

Ptuj: Slovenia's oldest town, today best known for its carnival and the country's oldest preserved wine cellars

Floating Mill on the Mura: a unique invention that harnesses the natural energy of a river to operate a flour mill

Pleterje: Slovenia's only Carthusian monastery surrounded by a mighty wall that protects the peace and quiet of the monastery from the world without

Antonijev Rov Mineshaft: The Idrija Mercury Mine

Triglav National Park (TNP): covers 838 km² of Alpine Slovenia, it is one of Europe's oldest such parks

Soča Valley: stunningly beautiful valley encompassing a magnificent azure river that rises in the Alps and flows into the Adriatic

Julian Alps: one of the best ranges in Europe for hiking, climbing and mountaineering



WHY CHOOSE APIROUTES?

Remarkable values to take home

- We ask the question "What do you wish to experience?" instead of "Where do you want to go?"
- We are the first in the world to establish, develop and promote api-tourism as a strategic economic activity.
- We were the first to introduce certification to the providers of api-tourism & apitherapy.
- We are always willing to go the extra mile to exceed your expectations as well as provide absolute satisfaction.
- We are experts from the field of beekeeping and tourism with many years of experience, thousands of satisfied travelers and an extensive network of business partners.

Professional & Experienced Team

Aritours travel agency, ApiRoutes is a trusted partner with extensive knowledge and experience in travel arrangements. Loyal and highly motivated, our professional team provides comprehensive services, ranging from transfer and accommodation arrangements, to the organization of guided tours, seminars and training events.

Memorable Genuine Attention

On the basis of their experience, our friendly and dependable staff endeavour to ensure that you relish an unforgettable encounter; indeed, at *ApiRoutes* we take pride in our awareness and understanding of diverse natural and cultural environments, our language skills and attention to the cultural and the spiritual needs of our guests.

Partnership

ApiRoutes operations are predicated on mutual social responsibility, together with effective co-operation and partnership in achieving sustainable development. **We encourage local initiatives that endow new meaning to the notions of travel and tourism in the context of community, thus our approach to the providers of beekeeping and authentic experience is one predicated on the belief there is always the possibility to add value. Development and progress should always be considered as an ongoing process that offers unlimited opportunities.** As a sponsor and funder, and with the aim of developing and promoting sustainable api-tourism and Slovenia as a tourist destination, *ApiRoutes* supports a number of educational initiatives, projects, study tours, trips and events which involve children, youth and adults.



"Slovenia is undoubtedly among those European countries with the longest tradition in beekeeping. I visited Slovenia for the first time in 2010 to attend APIMEDICA, and I must say that I fell in love with that wonderful country. I love everything in Slovenia: the countryside, the people, the culture, the food.... and the Carniolan bee. Slovenia is definitely a must see destination for anyone interested in beekeeping and apitherapy. I highly recommend a can visit to one of the beekeepers who are building on knowledge and experience of many generations."

Antonio Couto, apitherapist, Portugal

"Slovenia - one small and charming country, where you like to return. The beauty is everywhere in the nature and in the way of living. Honey, the symbol of sweetness and love is a part in the children education. It looks like a space where the spirit of the bees lives free."

Dr. Cristina Aosan, Member in the Apitherapy Commission of Apimondia, Vicepresident of the Romanian Apitherapy Society

"Bees have made it possible for me to travel all over the world (I have given lectures on Apitherapy in 45 countries). Slovenia is by far the best beekeeping destination, a real bee paradise. In addition to this, Slovenia has long-standing tradition of Apitherapy, starting with the modern father of Apitherapy Dr. Philip Terc, who worked in Maribor. Therefore, I heartily recommend to everybody to come and visit this wonderful country and get a deeper understanding of the extremely important relationship between bees, nature and health."

Dr. Stefan Stangaciu, Secretary-General of the International Federation of Apitherapy



Our story is at an end, yours is about to begin...

*Travel for fulfilment, immerse yourself in nature and culture and realize the very best in your own life. Whichever form or meaning a travel experience may have for you, **ApiRoutes ensures that you shall return home happy, more aware and with new knowledge or even philosophy.** In short: it's all about people - and what we make of our lives in the context of our families and friends as well as responsibilities to generations yet unborn. **Understanding and respecting natural patterns and living in harmony with nature, establishes a healthy basis for developing ourselves and indeed society as a whole.***



Museum of Apiculture, Radovljica



KIPGO, Beekeeping Equipment

Advertisers

Anton Koželj, Beekeeper and Beekeeping Museum

Address: Adamičeva 5, 1293 Šmarje Sap, Slovenia

Telephone: +386 31 619 961

cebelarstvo@kozelj.info | www.kozejl.info

Beekeeping with a rich tradition, rearing queens and colonies for export; hive front panel painting; api-tourism and beekeeping museum with a rich collection of heritage.

Božnar House of Honey

Address: Polhov Gradec 72, 1355 Polhov Gradec, Slovenia

Telephone: +386 1 364 00 20

ceb.boznar@siol.net | www.boznar.si

Many years of experience in apiculture and the production of such products as royal jelly, pollen, propolis mixtures and honey specialties, including honey-gold, choco-honey, chocolate with honey, chocolate with pollen and api-cosmetics.

KIPGO d.o.o. Beekeeping Equipment

Address: Batuje 83, 5262 Crnice, Slovenia

Telephone: +386 5 368 45 80

kipgob@gmail.com | www.kipgo.net

Manufacture and trade of beekeeping equipment: hives, extractors, clothing, uncapping machines, wax foundation, honey pumps and other beekeeping equipment.

Kozjansko Farm, Bojan Guček

Address: Ravno 13, 3324 Dobje pri Planini, Slovenia

Telephone: +386 41 340 619

info@kozjanska-domacija.si | www.kozjanska-domacija.si

A most beautifully restored traditional farmhouse in the Kozjansko hills of eastern Slovenia. In addition to being an open air museum of cultural and ethnological heritage, this farm offers accommodation, apitherapy in an authentic bee house, as well as honey massages.

Maribor Beekeeping Center, Jana Pušnik Pokrivač s.p

Address: Streliška Cesta 150, 2000 Maribor, Slovenia

Telephone: +386 51 348 426 and +386 2 331 80 10

jana.pp@amis.net | www.cebelarski-center.si

Products include honey, pollen, propolis, royal jelly; souvenirs and gifts; painted beehive front panels; decorative honey jars; protective and other equipment for beekeepers. including hives and honey extractors.

Medica Cesar, Apiculture and Mead, Marko Cesar

Address: Pot na Rute 8, Razvanje, 2000 Maribor, Slovenia

Telephone: +386 41 609 348

info@medica-cesar.si | www.medica-cesar.si

Premier producer of mead, honey liqueur and brandy, as well as a unique sparkling mead; innovative product range. A remarkable and authentic Slovene experience, in harmony with nature.

Museum of Apiculture, Radovljica

Address: Linhartov Trg 1, 4240 Radovljica, Slovenia

Telephone: +386 4 532 05 20

cebelarski.muzej@siol.net | www.muzeji-radovljica.si

The rich tradition of beekeeping is an essential part of Slovenian history and culture, and in addition to its presentation of the indigenous Carniolan honeybee this museum boasts a wealth of typical beehives and related heritage, together with the country's largest exhibited collection of painted beehive front panels, a unique curiosity of Slovene folk art.

Novo Mesto Bee Institute, Andreja Stankovič

Address: Šmarješka Cesta 44, 8000 Novo Mesto, Slovenia

Telephone: +386 41 697 907

andreja@zavod-cebela.si | www.zavod-cebela.si

Apiculture with a centuries-long tradition. Reception of tourists, and introduction to beekeeping as well as pottery as a domestic craft, including demonstration of making prize-winning honey pots. Apitherapy apiary and observation of bees behind glass. Tasting of prize-winning golden honeybreads and honey biscuits. Sale of products.

Tigeli Apiculture and Beekeeping Museum

Address: Krapje 22, 9241 Veržej, Slovenia

Telephone: +386 31 853 390

jozef.tigeli@gmail.com | www.cebelarski-muzej.si

Beekeeping and museum containing one of Slovenia's oldest surviving wooden bee houses – the Naiser type which has its origins in 19th century.

Žirovnica Institute of Tourism and Culture

Address: Žirovnica 14, 4274 Žirovnica, Slovenia

Telephone: +386 4 580 15 03

info@zirovnica.eu | www.zirovnica.eu

We invite you join us in the Alpine splendour of Upper Carniola, the cradle of Slovene beekeeping and apiculture!



Contact Us

Try ApiRoutes! Let us take you to places where you will experience joy, inner strength and peace. Programs are tailored to the interests and requirements of the individual. Visit our website and search for programs, or simply send a request to: info@apiroutes.com or call us on +386 2 22 98 360. Our professional multilingual team will be happy to assist you in creating your own Api experience!

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