



Samoborski
slatki nokturno

Samobor's
sweet nocturne

Uz tortu Marija

Ivana Dvoržak rođena je u plemićko – građanskoj obitelji Puhek u Samoboru 1864. godine. Otac Mirko bio je bilježnik vanjske općine Samobor. Vrlo mlada ostala je udovica s dva sina te brinula o njihovom školovanju i velikom gospodarstvu. Po porijeklu, kao i udajom, bila je u srodstvu sa starim hrvatskim plemićkim obiteljima: Petev, Barabaš, Valentović, Hotković – Peharnik... Prepisujući stare kuhinjske recepte unuci Vjeri 1926. godine često spominje “iz obiteljskog arhiva”. To će reći da su neki od njih dosta stari, ali i nazvani po nekom članu obitelji od kojega je potekao recept ili ga je dotični član volio. Tako, osobito uz torte, nalazimo nazive: Jelkina torta, Marija torta, Vera torta, Julijeva torta... Torte su redom nazvane po Ivkinoj sestri, rođakinji, unučadi. Kako nas ovom prigodom zanima Marija torta, za reći nam je nešto i o toj ženi. Marija Hotković – Peharnik bila je jedna od posljednjih pripadnika glavne loze Hotkovića. Nikada se nije udavala i bila je gorljiva pripadnica Ilirskog preporoda. Kao takva često je dolazila u Samobor rođacima i prijateljevala s Ferdom Livadićem. O njihovom prijateljstvu najbolje svjedoči Livadićeva skladba “Nocturno”, posvećena Mariji. Tako su ova skladba i ime torte trajno povezali Mariju Hotković – Peharnik sa samoborskom tradicijom.

Milan Žegarac Peharnik

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Note to Marija's cake

Ivana Dvoržak was born in the patrician family Puhek in Samobor in 1864. Her father Mirko was a county recorder of the Municipality of Samobor. She was widowed at a very young age and had to maintain a large estate and ensure her two sons obtained proper education. By origin and marriage she was related to old Croatian noble families: Petev, Barabaš, Valentović, Hotković – Peharnik, etc. While copying old family recipes for her granddaughter Vjera in 1926, Ivana Dvoržak often added the note “from the family archives”. This implies that some of those recipes are very old and named after the family member the recipe originates from or the person who particularly loved a specific dish. Therefore, many cakes carry names of Ivka's sister, cousins and grandchildren. Some of those are: Jelka's cake, Marija's cake, Vera's cake and Julija's cake. Since on this occasion Marija's cake is our focus of interest, we are to present the woman the cake is named after. Marija Hotković – Peharnik was one of the last members of the main lineage of the family Hotković. She had never married and she was a fervent supporter of the Croatian national revival. She often used to visit her cousins in Samobor and was friends with Ferdo Livadić. The best testimony of their friendship is the composition “Nocturne” that the composer Livadić dedicated to Marija. The musical composition and the cake name have connected Marija Hotković – Peharnik with Samobor's tradition forever.

Milan Žegarac Peharnik

Marija torta

Sastojci za listove:

- 28 dkg putra
- 28 dkg brašna
- 14 dkg oljuštenih badema
- 20 dkg šećera
- 2 žumanjka
- sok 1 naranče
- 2 žlice vrhnja

Sastojci za glazuru:

- 28 dkg šećera
- 6 žlica marmelade od ribiza

Postupak:

Umijesiti i razdvojiti u 4 dijela (lista),

potom peći.

Prvi dio se fila orasima,

drugi marmeladom od ribiza,

treći neoljuštenim bademima

u mlijeku s vanilin šećerom.

Preliti glazurom.



*Samoborski
slatki noćurno*



Marija's cake

Pastry ingredients:

- 28 dkg butter
- 28 dkg flour
- 14 dkg peeled almonds
- 20 dkg sugar
- 2 egg yolks
- juice from 1 orange
- 2 spoons of sour cream

Icing ingredients:

- 28 dkg sugar
- 6 spoons of red currant jam

Method:

Knead pastry and form into four sheets.

Bake them.

First sheet is covered with nuts,

the second with red currant jam,

the third with unpeeled almonds

in milk and vanilla sugar.

Cover with icing.

Ferdo (Wiesner) Livadić

U Samobor je došao u ranoj mladosti zbog obiteljskih razloga, prihvatio je rodoljubne ideje i pohrvatio svoje njemačko prezime Wiesner u Livadić te svojim djelovanjem pridonio kulturnom uzdizanju samoborskog kraja.

Glazbu je počeo učiti kod mjesnog orguljaša i učitelja Josipa Herovića, a nastavio za vrijeme studija pravnih znanosti u Grazu. U svome dvorcu Livadić je ugošćavao istaknute predstavnike Ilirskoga pokreta, a posjećivali su ga i mnogi strani umjetnici. Njegov gost bio je i slavni Franz Liszt za svoga posjeta Zagrebu pa je (navodno) i svirao na Livadićevom glasoviru.

Ferdo Livadić ostavio je brojčano velik opus od preko 250 skladbi. Skladao je uglavnom komorna, klavirska i vokalna djela. Najveći dio opusa čine solo popijevke (pretežno romance), najbrojnije su one na hrvatske, a zatim slovenske i njemačke tekstove. Za klavir je skladao niz koračnica, plesova (polke, četvorke, valceri, kola). Najpoznatiji je Nocturno u fis-molu iz 1822. god., koji spada među najranije primjere nokturna u klavirskoj literaturi, a bio je posvećen Livadićevoj muzi Mariji pl. Hotković.

Popularnost su stekle i dvije karakterne minijature za klavir: Charakteristische Tonbilder: 1. Der Scherz i 2. Der Eigensinn (obrada Svetislava Stančića iz 1932. pod naslovom Dva scherza). Popularnost je doživjela njegova budnica (suradnja s Ljudevitom Gajem) Još Hrvatska nij' propala praizvedena 1835. u međučinu njemačkog igrokaza Josepha Schweigerta Die Magdalenen Grotte bei Ogulin, a iste večeri morala je na zahtjev publike biti ponovljena deset puta te tako kao prva pjesma otpjevana s javnog mjesta, i to s njemačke pozornice, na hrvatskom jeziku postala simbol-budnica narodnog preporoda.



Ferdo (Wiesner) Livadić

Ferdo Livadić came to Samobor in his early youth for family reasons. He assimilated to the new homeland, accepted patriotic ideas and changed his German surname Wiesner into the Croatian version Livadić. By his activities,

he significantly contributed to the cultural enhancement of the Samobor region. His first music teacher was the local organist and teacher Josip Herović. He continued with musical education during his legal studies in Graz (1816-1822), where he was also a member of the Music Society of Styria. In his castle, he hosted eminent representatives of the Croatian national revival. He was also visited by many foreign artists including Franz Liszt during his visit to Zagreb in 1846, who (allegedly) played Livadić's piano on that occasion.

Ferdo Livadić's heritage includes an opus of more than 250 compositions. He composed mainly chamber music, piano and vocal compositions. The greatest segment of his opus consists of around 180 vocal recitals (mainly romances), among them the most numerous with lyrics in the Croatian language (125), and some lyrics in Slovenian and German language. The most famous is the Nocturne in F-sharp minor from 1822, which is one of the earliest instances of nocturne in piano literature, and which was dedicated to his muse Marija Hotković.

Two character pieces have also gained popularity: Charakteristische Tonbilder: 1) Der Scherz and 2) Der Eigensinn (in 1932 remade by Svetislav Stančić and named Dva scherza). His patriotic song Još Hrvatska nij' propala, resulting from the cooperation with Ljudevit Gaj, was premièred in 1835 during an interval between acts of the German play by Joseph Schweigert Die Magdalenen Grotte bei Ogulin. It had to be repeated 10 times that same evening at the audience's request and thus as the first song sung in the Croatian language in a public space, on a German stage, has become a symbol - a patriotic song of the Croatian national revival.

Crtice iz povijesti

Samobor je grad bogate povijesti i jednako tako bogate gastronomske tradicije i izdašne ponude, a slastice svakako možemo staviti na vrh liste asocijacija vezanih uz tu ponudu. Uz vrlo poznate kolače i slastice ovog kraja, kao što su fašnički krafli, rudarska greblica te, naravno, neprikosnovena kraljica slastica - samoborska kremšnita, u knjigama s opisima samoborskih običaja i tradicije mogu se naći i podaci o ostalim kolačima i slasticama koje su se radile u građanskim kućama. Milan Lang u knjizi "Samobor – narodni život i običaji" navodi da se "...prave u bogatijim i gospodskim kućama i raznovrsni drugi kolači i kolačići, palačinke, torte i koješta drugo, što umiju moderne kuharice", dok Ivanka Brekalo u "Iz starih rukopisa" navodi da su se "na policama samoborskih dućana mogli kupiti brojni začini koji su se koristili i u kolačima". Stoga u razdoblju s kraja 19. i početkom 20. stoljeća možemo naći poveznice s austrijskom, mađarskom, francuskom te engleskom kuhinjom, budući da su se pripremala jela i slastice prema originalnim receptima iz inozemstva, kao što su torte Sacher, Linzer, Schwarzwald, ili u Mađarskoj popularne Dobos i Lujza Blaha, dok su se neki recepti mijenjali i prilagođavali ovdašnjim prilikama. Što se pića tiče, uz prepoznatljivi bermet i gvir, pili su se likeri i rakije, vino, kava i čaj, a zanimljivo je da su se u Samoboru kratkotrajno proizvodili šampanjac i pivo.

Nepresušno vrelo iz kojeg se može zgrabiti inspiracija je i "Kuharica bake Ivke" Milana Žegarca Peharnika, iz koje je ovom prigodom odabrana Marija torta, zbog zanimljive poveznice sa skladateljem Ferdom Livadićem i posveti skladbe Nocturno Mariji Hotković.

Uz već dobro poznatu muzu Stanka Vraza Juliju (Ljubicu) Cantilly, predaja kaže da je i Marija bila inspiracija za skladbu Ferdi Livadiću, a kasnije je po njoj nazvana i torta. Nakon što je godinama bila skrivena, možda je vrijeme da Marija torta također postane jedna od asocijacija na samoborske slastice.



Notes from the past

Samobor is a city of rich history and gourmet tradition as well as of an opulent gourmet offer, with sweets certainly being most popular delicacies on offer. In addition to very famous cakes and sweets from the region, such as jam doughnuts, the miner's cake (rudarska greblica) and the ultimate queen of sweets - Samobor kremšnita (a custard slice), books on Samobor customs and tradition contain information about other cakes and sweets made at patrician homes. In his book "Samobor – narodni život i običaji" (Samobor - folk life and customs) Milan Lang states that "...in rich and feudal homes, various other pastries and cookies, pancakes, cakes and other sweets are made by modern cooks", while Ivanka Brekalo in her publication "Iz starih rukopisa" (From old manuscripts) states that "shelves of Samobor shops displayed numerous spices used for seasoning cakes". At the end of the 19th and the beginning of the 20th century, connections with Austrian, Hungarian, French and English cuisine could be found. While some dishes and sweets used to be prepared in accordance with original recipes from abroad, such as the Sacher Torte, the Linzer Torte and the Black Forest Cake or the Dobos Torte and the Blaha Lujza Cake popular in Hungary, other recipes were changed and adjusted to local tastes. As far as drinks are concerned, in addition to the famous bermet and gvir, liquors and brandies, wine, coffee and tea used to be popular drinks. It is worth mentioning that for a short span of time even sparkling wine and beer used to be produced in Samobor.

The cookbook "Kuharica bake Ivke" (Granny Ivka's cookbook) by Milan Žegarac Peharnik can be used as an inexhaustible source of inspiration for cooking. One of the recipes from the cookbook is Marija's Cake, which is to be presented on this occasion because of its interesting connection to the composer Ferdo Livadić and the dedication of the composition Nocturne to Marija Hotković. The story of the poet Stanko Vraz and his muse Julija (Ljubica) Cantilly is well-known, but it seems that the composer Ferdo Livadić also had his muse, i.e. was inspired by Marija Hotković for the abovenamed composition and the cake were named after her. After being hidden for years, it is time for Marija's Cake to become one of the sweets Samobor will be associated with.

Slastičarnice

Ocem one najpoznatije, samoborske kremšnite, smatra se Đuro Lukačić, koji je majstorski zanat učio kod svog brata Marka. Prvu slastičarnicu Marko je otvorio 1922. godine kod mosta koji vodi do Hotela Lavica, a potom u kući dr. Juratovića, također na današnjem Trgu kralja Tomislava. Nakon konfiskacije poslije 2. svjetskog rata bio je njen poslovođa. Đuro je počeo raditi 1950. godine, a on je u svoj recept ugradio i iskustva rada u drugim slastičarnicama.

I prije Lukačića u Samoboru je bilo slastičara. Zabilježeno je da je 1904. iz Samobora u Zagreb otišao slastičar Ivan Koudelka, a iste godine u Samoborskom listu svoj oglas objavljuje slastičar Matota. Za Uskrs 1906. svoju novu slastičarnicu preporuča E. Ferketić, a podaci govore da je početkom 20. stoljeća svoje kolače posluživala Melanija Vuja. Glavna kavana u Samoboru reklamira 1911. godine svježi sladoled i ledenu kavu, a sladoled najbolje vrste i kakvoće nudi i vlasnik kavane K gradu Trstu. (Monografija 40 godina Udruženja obrtnika Samobor).

U Samoboru se i danas njeguje tradicija pripremanja kremšnita.

Pastry shops

The father of the most famous custard slice Samobor kremšnita is Đuro Lukačić, who learnt his confectionery skills from his brother Marko. Marko opened his first pastry shop in 1922 near the bridge leading to the Hotel Lavica, and another one later in the house of the physician Juratović, at the present square Trg kralja Tomislava. After the Second World War and the pastry shop confiscation, he was its manager. Đuro started working in 1950 and he built into his recipes experience he had gained working in other pastry shops.

Even before Marko Lukačić opened his pastry shop, there were other confectioners in Samobor. In 1904, confectioner Ivan Koudlek went from Zagreb to Samobor and the same year the confectioner Matota published his advertisement in the local paper Samoborski list. At Easter time of 1906, E. Ferketić was recommending his pastry shop, while records show that at the beginning of the 20th century Melanija Vuja was also offering her cakes. In 1911, the central café in Samobor was advertising fresh ice cream and ice coffee, while the owner of the café K gradu Trstu claimed to offer ice cream of best quality and the widest range of varieties (from the monograph of the Samobor Craftsmen Association Monografija 40 godina Udruženja obrtnika Samobor).

The tradition of preparing custard slice is still treasured in Samobor.

Mjesta slatkog užitka Samobor's sweet destinations

Hotel Livadić

Hotel Livadić

Trg kralja Tomislava 1, Samobor
+385 (0)1 3365 850

Slastičarnica Monika

Pastry shop Monika

Ljudevita Gaja 62a, Samobor
+385 (0)1 3369 993

Slastičarnica U prolazu

Pastry shop U prolazu

Trg kralja Tomislava 5, Samobor
+385 (0)1 3366 420

Slastičarnica Trgovina Re Ni

Pastry shop Trgovina Re Ni

Trg kralja Tomislava 14, Samobor
+385 (0)1 3375 280

Zdravljak Nebi

Bistro Nebi

Ivana Perkovca 12, Samobor
+385 (0)1 3364 410

Slastičarna Franja

Pastry shop Franja

Samoborska cesta 214, Rakov Potok
+385 (0)1 6586 053

Caffe bar slastičarnica Saramassi

Coffee bar and pastry shop Saramassi

Trg kralja Tomislava 7, Samobor
+385 (0)1 3364 390

Caffe bar Slatka tvornica Medenko

Coffee bar Slatka tvornica Medenko

Mirka Kleščića 1, Samobor
+385 (0)1 3371 041

Pekarnica Zemljič

Bakery Zemljič

Ljudevita Gaja 10, Samobor
+385 (0)1 3375 500

Pekarnica Nikl

Bakery Nikl

Mirka Kleščića bb (prolaz prema tržnici)
+385 (0)1 3379 048

Obrt za izradu slastica Merc

Sweets handicraft Merc

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