

**APPLICATION FOR REGISTRATION OF  
GEOGRAPHICAL INDICATION<sup>1)</sup>  
FOR AN AGRICULTURAL PRODUCT OR FOODSTUFF**

**I. Applicant:**

**1. Name or first name and surname<sup>2)</sup>:**

Piekarnia B. A. Madej sp. j. [B. A. Madej sp. j. bakery]

**2. Seat or residence and address:**

31-060 Kraków, ul. św. Wawrzyńca 16

**3. Mailing address:**

31-060 Kraków, ul. św. Wawrzyńca 16

phone: +48 12 422 85 48

fax: +48 12 421 86 52

e-mail: poczta@piekarnia\_madej.com.pl

**4. Person acting on behalf of the applicant:**

Antoni Madej

31-060 Kraków, ul. św. Wawrzyńca 16

phone: +48 12 422 85 48

fax: +48 12 421 86 52

e-mail: poczta@piekarnia\_madej.com.pl

**5. Group:**

Please provide information on the composition of the group.

Currently, ‘**chlepek prądnicki**’ is produced only by master baker Antoni Madej, co-owner of Piekarnia B. A. Madej sp. j. in Kraków. At the time of reproducing the recipe, a group of bakers from the Kraków powiat cooperated in this respect, but only master Antoni Madej has taken on and maintains production.

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<sup>1)</sup> Delete as appropriate

<sup>2)</sup> Only a group is entitled to apply for registration. A natural or legal person can apply for registration once the European Commission has defined the conditions under which such person can be treated as a group.

## II. Specifications:

### 1. Name:

Please provide the name of the agricultural product or foodstuff.

**‘CHLEB PRĄDNICKI’**

The name **‘chleb prądnicki’** is used to describe bread produced in Kraków. The name of this bread derives from the original place of its production (the village of Prądnik – today’s district of Kraków). The first mentions of baking **‘chleb prądnicki’** in Prądnik date back to 1421.

### 2. Application for registration of:

Please mark [X] if the applicant is seeking to register the name referred to in point 1 of the specifications as a designation of origin or geographical indication.

(1) designation of origin

X

(2) geographical indication

### 3. Category:

Please specify the category to which the agricultural product or foodstuff belongs<sup>3)</sup>.

### 4. Description:

Please provide a description of the agricultural product or foodstuff, and where necessary to demonstrate the link referred to in point 8, information should also be provided on the raw materials as well as physical, chemical, microbiological or organoleptic properties.

**‘Chleb prądnicki’** is a traditional brown bread made with fermented rye, produced according to a traditional recipe. It is characterised by a very large size of loaves. Due to this feature, which entails a suitably long production process, it requires special baker’s craftsmanship.

### Shape:

**‘Chleb prądnicki’** is baked in two shapes: oval and round.

Oval loaves come in two weights:

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<sup>3)</sup> To be completed by the body sending the application to the European Commission.

(1) approx. 14 kg: approx. 1,000 mm in length, 120 to 150 mm in height, width at centre from 450 to 500 mm. Loaves with this weight are made for special occasions.

(2) approx. 4.5 kg: approx. 600-650 mm in length, 120-150 mm in height, width at centre from 300 to 350 mm.

The width of the oval loaves (of both weights) gradually decreases towards the 'heels' of the loaf.

Round loaves come in one weight only: approx. 4.5 kg, diameter approx. 500 mm.

**Crust:**

The crust (whatever the shape of the loaves) is approx. 6 mm thick, its colour is brown to dark brown, its surface is homogeneous or has visible cracks, and it is covered with a thin layer of rye bran.

**Crumb:**

In cross section the bread has a light colour and is uniformly porous. The crumb, if subjected to light pressure, should return to its original shape without damage to the structure. The bread has a taste characteristic of this type of bread and a smell characteristic of bread made with fermented rye.

**Physical and chemical properties:**

Moisture content: at eight hours after baking, not more than 50%

Volume: 100 g of bread has a volume of not less than 200 cm<sup>3</sup>.

Acidity: not more than 10 pH.

**Raw materials:**

- high-quality rye flour, type 720,
- high-quality wheat flour, type 750,
- cooked potatoes or potato flakes (used seasonally in spring and early summer),
- rye bran,
- salt,
- drinking water,
- fresh yeast,
- caraway.



Figure 1. 'Chleb prądnicki'



Figure 2. 'Chleb prądnicki'

##### 5. Geographical area:

Specify the geographical area.

The city of Kraków within its administrative boundaries.



Figure 3. Detailed administrative division of the Małopolskie Voivodeship. The red line delineates the geographical area where ‘**chleb prądnicki**’ is produced – the city of Kraków within its administrative boundaries.

## 6. Proof of origin:

Please provide information regarding the procedure adopted to ensure that the agricultural product or foodstuff comes from the specified geographical area.

The name ‘**chleb prądnicki**’ may only be used in reference to bread produced in bakeries located in the area of the City of Kraków, within its administrative boundaries, in accordance with a traditional recipe from the 15<sup>th</sup> century. Currently, ‘**chleb prądnicki**’ is manufactured by only one producer, but if there are more producers in the future, each of them, in order to ensure compliance with the specifications, will be inspected by a certification body. The inspections will include documents and analyses of finished products. ‘**Chleb prądnicki**’ will be labelled, whereby the label will include a well visible symbol of the Protected Geographical Indication.

## 7. Production method:

Please provide a description of the method of production of the agricultural product or foodstuff, as well as information on packaging, if there are reasons why packaging should take place in the geographical area specified in point 5, and indicate these reasons.

The production of ‘**chleb prądnicki**’ consists of the following successive stages.

**The first stage** consists in preparing the necessary ingredients, i.e. rye flour, type 720, wheat flour, type 750, cooked potatoes or potato flakes (used seasonally in spring and early summer), fresh yeast, salt, caraway, drinking water and rye bran.

**The second stage** consists in preparing the leaven-based dough using the traditional five-stage method described in Table 1. It should also be noted that the bakery keeps at all times

the adequate quantity of mature rye leaven to be able to turn rye flour to mature sourdough as part of the technological process.

**Table 1. Fermentation scheme of rye leaven-based dough produced using the 5-phase method with the addition of wheat flour**

Name of fermentation phase	Quantity of previous phase (kg)	Quantities of raw materials (kg)						Total quantity of raw materials (kg)		Total quantity of the phase (kg)	Approx. yield	Temperature (C)	Fermentation time (h)
		rye flour	wheat flour	water	potatoes/ <i>potato flakes</i>	yeast	salt	rye-wheat flour	water				
Preferment	2	-	-	-	-	-	-	1	0.9	1.9	190	-	-
First fermentation	2	3.7	-	3.7	-	-	-	4.7	4.5	9.4	200	24-26	5
Second fermentation	9.4	21	-	11	-	-	-	24.7	15.5	40.2	160	26-28	5
Proofing	40.2	37.5	-	40	-	-	-	62.2	50	112.2	180	28-30	3
Dough	112.2	78+2	30	ca.23	10/ 3.5	0.7-1	1.5 - 2	100	ca.70	170	170	29-31	0.33

All ingredients are put into a mixer and are kneaded for about 5-7 minutes at low speed revolutions and for about 10 minutes at high speed revolutions.

The finished dough matures for about 15-20 minutes at a temperature of 28-30°C.

**The third stage** consists in manually dividing the dough into pieces, depending on the size of the loaf (of the weight of 5.2 kg or approx. 15 kg) and its manual shaping.

**The fourth stage** consists in final proofing of the shaped pieces in baskets made of wicker, straw or tree root, for about 20-25 minutes, at a temperature of approx. 29-32°C.

**The fifth state** consists in preparation of the pieces for baking, i. e. removing them from the baskets, moistening with water and sprinkling with rye bran.

**The sixth stage** consists in baking the pieces in a batch oven at a temperature of 240-200°C, for about 2.5 hours.

**The seventh stage** consists in cooling the baked bread at room temperature for at least 4 hours.

**Note!**

Due to the specific nature of the process of preparing and baking bread, each stage, regardless of the given parameters, should be completed in accordance with baking practice.

**8. Link with the geographical region:**

Please present elements substantiating the link between a specific quality, reputation or characteristic of the agricultural product or foodstuff and its geographical origin in the area referred to in point 5, when applying for registration of the name specified in point 1 as a geographical indication.

**8.1. BRIEF HISTORY AND TRADITION OF 'CHLEB PRĄDNICKI'****8.1.1. Brief history of Prądnik Czerwony and Prądnik Biały**

The name Promnik (actually Prądnik), that may be derived from fast-flowing water (in old privileges this name was *'flumen Prandky'*) was borne by six villages (Józef Mączyński believed that there were seven of them<sup>1</sup>) on the Prądnik stream, flowing between the limestone hills of the Ojców Valley.<sup>2</sup>The most important of these were Prądnik Czerwony and Prądnik Biały.

The Prądnik area was divided into two parts by the Miechów route, leading to the north of Poland. In the 11<sup>th</sup> century, the Prądnik lands were divided. The lands on the left side of the route belonged to the bishop of Kraków, and those on the right to the Benedictines from Tyniec.<sup>3</sup>

Prądnik Czerwony, also called Tyniec or Wielki<sup>4</sup>, bordered on Węgrzce from the north, Batowice, Mierzejowice and Rakowice from the east, and Dąbie and Grzegórzki from the south. Prądnik Czerwony, lying along the Prądnik stream, extended its borders all the way to St. Nicholas' Church, and that is why until 1923, it belonged to St. Nicholas parish, whose origins are traced to the Benedictines of Tyniec.<sup>5</sup> The first mention of it comes from a document from 1105, where the papal legate Giles enumerates the localities belonging to the Benedictines of Tyniec<sup>6</sup>. In 1275, this ownership was confirmed by Duke Bolesław the Chaste. Thus, the main owners of Prądnik Czerwony were the Benedictines from the monastery in Tyniec. In 1327, Prądnik *'solectwo'* (smallest administrative unit in Poland) (administered by its *'sołtys'*, Jan Stepko) was established on their land, which was taken over by the Kraków Dominicans in 1418 (it was given to them by the Łęczyca voivode J. Ligęza).<sup>7</sup> In 1479, Jan Długosz acquired some land in Prądnik Czerwony with the intention of settling the Carthusian order there, but due to his death, this plan was not implemented.

Over time, granges were established in Tyniec Prądnik, including ones owned by wealthy townspeople and other Kraków monasteries, including those of Franciscans, Carmelites and Jesuits. Prądnik Czerwony was the most popular refuge when the plague was raging in Kraków.<sup>8</sup>

There were numerous mills here that ground grain into flour, made malt needed for beer production, tanned hides, filled cloth, and make paper.<sup>9</sup>

The residents of Prądnik Czerwony were famous above all for baking huge **Prądnik bread** loaves (this was written about in more detail by Józef Łepkowski, among others, which will be discussed below).

At the end of the 16<sup>th</sup> century, a Renaissance manor house of the Cellari family was built here, where the Polish King Władysław IV Vasa was hosted in the 17<sup>th</sup> century. In 1642, a Baroque chapel of St. John the Baptist was built on the Dominican grange, that has survived to this day. During the Swedish Deluge, Prądnik Czerwony was partially destroyed.<sup>10</sup> In 1785, Canon Sebastian Sierakowski built in Prądnik Czerwony a brick bridge which was unique among Polish bridge monuments.<sup>11</sup> In the 19<sup>th</sup> century, the Pocieszka manor house was built on the site of the destroyed Cellarich manor house. At the end of the 19<sup>th</sup> century, Prądnik Czerwony had approx. 2,750 inhabitants and a two-grade primary school.<sup>12</sup>

Prądnik Biały was also called Biskupi or Mały.<sup>13</sup> From the west, it bordered on the villages of St. Mary's Basilica – Bronowice and Tonie. From the north, there were the villages of Zielonki and Witkowice, from the east, it bordered on the village of Górka, and the border with Prądnik Czerwony ran along the tract leading to Słomniki.<sup>14</sup>

Initially, Prądnik Biały was under the rule of the bishops of Kraków and belonged to the Holy Cross Church parish related to the Holy Ghost monks due to their endowment in this village by Bishop Iwo Odrowąż. In 1220, a hospital serving as a typical shelter was built here. In 1244, after the Tatar invasion and the destruction of the hospital, the Holy Ghost monks moved to Kraków, but their abbots still had their endowments in Prądnik Biały.<sup>15</sup>

Next to the Holy Ghost monks' grange in Prądnik Biały there was the Kraków bishops' summer residence consisting of a palace with a Renaissance garden. In 1545, Bishop Maciejowski began the construction of the palace, and the residence was a meeting place for the intellectual elite of the time, hosting, among others, Jan Kochanowski, Mikołaj Rej, Stanisław Orzechowski, and Łukasz Górnicki, who wrote "Dworzanin Polski" there. In the 17<sup>th</sup> century, the palace also hosted Polish kings when they came from Warsaw to Kraków.



What has remained to this day is, among others, the neoclassical manor house<sup>16</sup> which houses the “Dworek Białoprądnicki” Cultural Centre.

In 1574, the nobility welcomed on the Prądnik meadows Henry Valois on his way to Kraków. In 1587, Jan Zamoyski defeated the troops of the Austrian Archduke Maximilian (a pretender to the Polish crown) on the fields between Prądnik Biały and Prądnik Czerwony. It was in Prądnik Biały that August II started his coronation entry to Kraków in 1697. In 1794, Tadeusz Kościuszko also stayed here, and in the manor park there is a sycamore tree known as the Kościuszko tree. In the 19<sup>th</sup> century, the village was first part of the state estates, and later it belonged to private owners. At the beginning of the 20<sup>th</sup> century, it was inhabited by approx. 650 people.<sup>17</sup>

There were five mills here: three of the Holy Ghost monastery and two ones owned by bishops.<sup>18</sup> Prądnik Biały, just like Prądnik Czerwony, was known for the production of flour and baking huge loaves of bread.

By the efforts of a special city committee chaired by Juliusz Leo (later the mayor of Kraków), Prądnik Czerwony and Prądnik Biały were included within the boundaries of Kraków. In 1907, the committee presented the City Council with a report on its activities, agreements with neighbouring communes on incorporating them into Kraków, and a draft law on extending the city's borders.<sup>19</sup>

In the State Archives in Kraków there is the petition from 1 October 1908 to the High Sejm of the Kingdom of Galicia and Lodomeria in Lviv addressed by communes, including Prądnik Czerwony with Olsza, to incorporate them into the city of Kraków. On behalf of Prądnik and Olsza, the petition was signed by Jan Grabczak:

*“(...) the communes neighboring Kraków and located on the left bank of the Vistula River, turn to the High Sejm with a heartfelt request that the matter of extending the borders of Kraków be taken into consideration without further delay at the current session, and that the above matter find such favour and recognition from the High Sejm as the readiness of the communes adjacent to Kraków to support the development of this city is.”<sup>20</sup>*

The City Council passed a relevant resolution on this matter. Then, following a resolution of the National Sejm dated 13 November 1909, the act was signed by Emperor Franz Joseph with effect from 1 April 1910. On that day, part of Prądnik Biały and Prądnik Czerwony were incorporated into Kraków. Part of Prądnik Czerwony and Olsza formed the Warszawskie district, and part of Prądnik Biały was incorporated into the Krowdrza

district.<sup>21</sup> Currently, Prądnik Czerwony is part of District III of Kraków with the same name, and Prądnik Biały is part of District IV with the same name.

### 8.1.2. History of ‘chleb prądnicki’

At the outset, it should be noted that ‘**chleb prądnicki**’ is also sometimes called ‘**promnicki**’ in sources where it is mentioned and was classified as a type of rye bread also called dark or black.

The first indirect references to the bakers in Prądnik date back to the 14<sup>th</sup> century. In the privilege of Tyniec Abbot Michał for the aforementioned Jan Stepko, renewed in 1367 (for the ‘*solectwo*’ in the village of Prądnik from 1327), there are records that he had, as a ‘*soltys*’, two bakery benches, among other things.<sup>22</sup> However, the oldest information about ‘**chleb prądnicki**’ comes from 1421.<sup>23</sup> Albert, Bishop of Kraków, granted his cook Świętosław Skowronek two zhebie (units of surface measurement) of land in Prądnik. The inhabitants of that land were made to bake bread for the Bishop’s table. It was therefore most likely a settlement of bakers – servants whose duty, in this case, was to bake bread.<sup>24</sup>

On 26 May 1496, King Jan Olbracht granted a privilege whereby bakers of rye bread from localities including Prądnik were allowed to maintain the longstanding custom of selling it in Kraków once a week at the Tuesday market. This privilege allowed guild bakers within the city walls to bake and sell white and rye-based baked goods without restrictions. The sale of rye bread baked outside the city walls (bakers outside the city walls were not allowed to bake white baked goods) in Kraków was limited.<sup>25</sup> It was not until 1 July 1785 that the City Council allowed rye bread to be brought with no limitation (due to its small quantity on the market) to Kraków by residents from its surroundings (including perhaps Prądnik):

*“Please be advised (...) that when there is a shortage of rye bread in the city of Kraków, all people regardless of their situation (position, social status) from cities, towns, villages and other jurisdictions are allowed to bring rye bread here to Kraków at any time and every day, and no person bringing rye bread will face any obstacles or attacks here in Kraków and can be assured of safe selling, which is hereby announced, and everyone has secure sale of rye bread in Kraków assured by the Office.”<sup>26</sup>*

According to J. Łepkowski, the first bread baked from new grain was usually given to the lord in the village and the country's ruler. The mayor of Kraków, heading the municipal council, carried this gift in a ceremonial procession to Wawel. Every year on St. John's Day, the mayor of Kraków carried a loaf of '**chleb prądnicki**' to the King of Poland, Stanisław August Poniatowski, who received it in Warsaw.<sup>27</sup>

The documents of the Kraków bakers' guild include an interesting document regarding the prices of, among others, '**chleb prądnicki**' and the rules governing its sale:

*"Please be advised that the Kraków Soviet Office, in accordance with the list of standard prices of 29 November 1754 regarding the sales of bread, strictly orders that bakers who bake dark bread sell one pound of '**chleb prądnicki**' for five shillings, and one pound of bread from Błonie and other jurisdictions for four shillings. A pound of bread from fine white wheat flour is to be sold for two groszy and that made from inferior flour for five shillings. However, bakers who make dark bread should not make bread for 3 groszy, for 6 groszy, for 9 groszy, for 12 groszy, for 15 groszy, up to 1 zloty, which they should not haggle about, only as much as it weighs, and – so that there is no harm to buyers and sellers – scales will be available at the Cloth Hall from the Market Square from 8 o'clock in the morning until 3 o'clock in the afternoon on small days, and so that the bakers do not argue and make noise under a pain of penalty of 14 fines, which is hereby announced."*<sup>28</sup>

In the 19<sup>th</sup> century, '**chleb prądnicki**' was still sold in accordance with lists of standard prices. According to the "List of Standard Prices of Food, Soap and Candles for the Free City of Kraków with the District for August 1847", bakers, among others, those making '**chleb prądnicki**', should follow the rules below:

- *"Anyone engaged in baking bread for public sale should avoid using stale or congealed flour, flour contaminated by moths or flour mixed with another type of grain, because bread made from such flour, being underbaked, doughy or gritty, will be confiscated.*
- *Each loaf of bread should have the price number and baker's number stamped on it, as assigned by the Market Commissioner.*
- *Bread sold by a baker to the public should, just like any other, have the weight prescribed by the list of standard prices.*

- *Bread hidden during sale in public squares, in taverns or other private warehouses will be confiscated, in accordance with the regulation published in the Government Journal No. 31 of 1831.*<sup>29</sup>

In the 1930s, there was a severe conflict between bakers making ‘**chleb prądnicki**’ and those making white bread. The files of the Department of Internal Affairs and Police (Free City of Kraków) include a document prepared by a commission which was to examine in 1838 “the principles of calculating standard prices for wheat bread”. The commission found two facts:

*“(...) in 1830, a mistake was made, namely ‘**chleb prądnicki**’ and other rye bread that was not made by bakers making white bread (...) had standard prices assigned, and this was due to white bread bakers’ deceitful report that bakers from Prądnik and other dark bread bakers did not sell pure rye bread, which was, however, soon corrected by the Senate (...).”*

*“The German bakers claimed that rye bread be therefore sold by dark bread bakers one-fourth cheaper, and that through this measure the dark bread bakers, i.e. those from Krowodrza and Prądnik, who were unable to make profit, would fail, and thus the white bread bakers would have the monopoly of the sale of all bread (...).<sup>30</sup>*

In 1851, the issuance of lists of standard prices, including those referring to dark bread (and thus also ‘**chleb prądnicki**’), was discontinued:

*“In order to satisfy the general interest of the inhabitants of the city of Kraków (...) and to stimulate competition, the High Imperial Royal Governorate Commission (...) authorised the Council of the City of Kraków to abolish for an indefinite period the standard prices for both white and dark bread in force in the city so far (...). The Kraków City Council hereby announces as follows:*

- (1) *As of 1 July 1851, the government standard prices for bread, rolls and all other types of white or dark baked goods, established so far on a monthly basis, are hereby abolished.*
- (2) *From that date on, there will be unlimited freedom in the conduct of the bakery profession, with free competition for bread, rolls and all other types of bakery products, subject only to compliance with the regulations of the medical police.*

(3) *Therefore, anyone residing within the boundaries of the city of Kraków and its suburbs or outside that area (...) will be allowed, without having to seek and obtain consent, to engage in baking and selling baked products publicly both on market days and in other places designated by the city authorities.*<sup>31</sup>

However, the abolition of standard prices resulted in a decrease in the weight of bread and an increase in its prices. Therefore, on 26 April 1853, the Administrative Council of the Grand Duchy of Kraków, taking into account that the abolition of the official standard prices for white and dark bread two years earlier had not stimulated competition among Kraków bakers to the benefit of consumers, but had contributed to maintaining the low weight of bread inadequate to grain prices, ordered the reinstatement of the official standard prices as of 1 May of that year, while allowing non-local bakers to sell their bread only on market days.<sup>32</sup> In order to implement this regulation (reinstate standard prices for bread), the Administrative Council appointed a special commission that was to set monthly standard prices for white and dark bread made from rye flour, “*known as krowoderski, **prądnicki**, pędzichowski.*”<sup>33</sup> Before the June 1853 standard prices were announced, Jan Stanisławski, Wojciech Targowski and Błażej Małek, bakers of ‘**chleb prądnicki**’ residing in Biały Prądnik, on 6 May 1853, applied to the President of the Kraków City Council, on behalf of themselves and other bakers making this bread, to raise the standard price from 5 to 6 groszy. The request was due to problems they had with seven mills where their rye was ground. Probably these mills were not working, so the bakers from Prądnik had to send grain elsewhere for it to be ground. Moreover, for reasons that are not quite clear, they had to add two bushels of wheat to ten bushels of rye. All this resulted in an increase in production costs.<sup>34</sup> At the meeting of the above-mentioned commission, Błażej Małek representing the bakers of ‘**chleb prądnicki**’ undertook that if grain prices did not change, they would sell it according to the standard prices for 2.5 kreuzers.<sup>35</sup>

# T A X A

Żywności, Mydła i Świec dla Miasta Krakowa z Okręgiem na miesiąc *Maj*

1853 r.

ŚREDNIA CENA FORALIOW TARGOWYCH Z ZESZŁEGO MIESIĄCA.		Ziemię.	sr.
Paznocy relny kosztował korzec		9	22 1/2
Zysa		1	24 1/2
Wół ciężki wypadł na		1 1/2	24 1/2
Wół lżejszy wagi wypadł na		3 1/2	22 1/2
Cieło w średniej cenie kosztowało		3	24 1/2
Wieprz tłusty		3 1/2	22
detto chudy		4 1/2	21
Skop		4	22
<b>BIELI I CHLÉB PSZENNY.</b>			
Bólka z maki najpiękniejszej na mleku pieczona za 1 xr. ma ważyć			1 1/2
detto do 1 xr. ma ważyć			1 1/2
Bólka lub rożek z piekarni maki pszennej za 1 xr. ma ważyć			1 1/2
detto do 1 xr.			1 1/2
Bochenek chleba stołowego			1 1/2
detto do 1 xr.			1 1/2
detto do 3 xr.			1 1/2
detto do 6 xr.			1 1/2
<b>CHLÉB ŻYTNY.</b>			
Bochenek chleba z czystej maki żytniej za 1 xr. ma ważyć			1 1/2
detto do 3 xr.			1 1/2
detto do 6 xr.			1 1/2
detto do 12 xr.			1 1/2
<b>CHLÉB RAZOWY.</b>			
Bochenek chleba razowego za 3 xr. ma ważyć			1 1/2
detto do 6 xr.			1 1/2
Płatek solony za 1 xr.			1 1/2
<b>CHLÉB PRĄDNICKI</b>			
Chleba prądnickiego z czystej maki żytniej bez dodania jęczmiennej, bochenek za 1 1/2			1 1/2
powinien ważyć funtów 5, lubów 2 1/2, a za każdy funt chleba przeważający, ma być płacono po <i>grzyby 2 1/2</i>			
<b>M A K A</b>			
Maki pszennej przedniej miarka czyli 8 kwart			3 1/2
detto bułczanej do 10			1 1/2
detto średniej do 10			2 1/2
detto posiedniej do 10			2 1/2
detto do 10			2 1/2
Maki żytniej w najlepszym gatunku do 10			2 1/2
<b>M I E S O</b>			
Mięsa wołowego ze spalonego bydła funt			5 1/2
Polędwicy wołowej funt			4 1/2
Mięsa wołowego z drobniejszego bydła funt			4 1/2
Cielęciny pięknej funt			5 1/2
Skopowiny pięknej funt			5 1/2
Wieprzowego mięsa bez skórki funt			5 1/2
detto do 10 funt droższy o grzyby			5 1/2
<b>P I W O</b>			
Piwa marcowego trzymającego 24 Magiera, beczka 36 garncowa u piwowara			12 1/2
Piwa takiegoż garniec u szynkarsza			12 1/2
detto kwarta do 10			12 1/2
detto należycie wystalego butelki kwartowa, dobrze zakorkowana i w piasku			12 1/2
otrzymywana			12 1/2
Piwa dobelowego trzymającego 18 gradusów Magiera, beczka 36 garncowa u piwowara			12 1/2
Piwa takiegoż u szynkarsza garniec			12 1/2
Piwa flaszowego trzymającego 12 gradusów Magiera, beczka 36 garncowa u piwowara			12 1/2
Piwa takiegoż u szynkarsza garniec			12 1/2
<b>S O L</b>			
Sól cenzur wagi berlińskiej			1 1/2
Sól funt wagi krajowej			1 1/2
<b>MYDŁO I ŚWIECE</b>			
Świec rurekowych z loju lęgowanego funt			1 1/2
Świec ciągniętych z knotami bawelnianymi funt			1 1/2
Mydła dobrego tłurowego funt			1 1/2

Kraków dnia 30 Mca *Wiosna* 1853 r.  
Z RĄDY MIASTA KRAKOWA

Vice-Prez  
*J. K...*  
Z Sekretarz Jony  
*J. K...*

## OSTRZEŻENIE.

### CO DO PIECZYWA.

- Każdy wypiekaniem chleba na sprzedaż publiczną trudniący się, ma się wystrzeżać użycia maki stęchłej, smolalej, zrosłej lub z mąką innego gatunku zboża zmieszanej, gdyż chleb z takiej maki, jako też niedopieczony, zakalony lub grysowy, będzie skafunkowanym.
- Każdy bochenek chleba, powinien mieć wyciętym numer ceny i numer piekarsza, nadany mu przez Kommissarza targowego.
- Pieczyno sprzedawane przez piekarszy publiczności powinno równie jak każde inne trzymać wagę jaką taxa przepisuje.
- Chleb w czasie sprzedaży na placach publicznych, po wykach lub innych składach prywatnych ukryty, skafunkowanym zostanie stosownie do rozporządzenia ogłoszonego Dziennikiem Rządowym N. 31 z roku 1831.

### CO DO MIĘSA.

- Wszystkim rzecz trudniącym się, zakazuje się jak najsurowiej, ażeby bydła lub trzody chorowiciej nie zakupowali, jeżeli nie była na sprzedaż.
- By nie zaryzowali cięty, którzy nie mieli po całym tygodniu i po zabiciu nie ważyły najmniej funtów 40 mięsa czystego.
- Wydymanie cielęciny i stopowiny, jak najmocniej się zakazuje.
- Nie wolno jest rzeźnikom dowozić do mięsa podrobów, jakimi są głowa, nogi i inne drobne części, a co się tyczy dokładania kości, służy następujący przepis: jeżeli się ma być soleni dwa funty mięsa wołowego kupuje, dowożenie kości nie ma mięsa, do 2 funtów, wolno dowozić 4 funt, do 3 do 8, do 4 do 14, do 5 do 24, do 6 do 1 funt, do 7, 8, 9, do 1 funt 16 funtów, do 10, 11, 12, do 2 funty, do 13, 14, 15, do 2, 16, do 16 funtów mięsa i więcej, wolno dowozić kości 3 funty; jednak do mięsa wołowego, tylko takiej samej kości a nie inne dowożenie być mogą, a to pod karąmi urzędowemi z dnia 20 Czerwca 1802 r. przepisaniemi.

### CO DO PIWA.

- Beczka każda powinna trzymać garcy 30 i tym numerem obudowa dna beczki winny być odczuwane.
- Piwo niestrajające gradusów, lub nad taxę sprzedawane, czy to u piwowara czy u szynkarsza ulęga konfiskacie; a nadto sprzedający podlega karom, redryptom Wydziału Spraw Wewnętrznych z dnia 10 Grudnia 1822 r. do Nru 2703 oznaczonym, co równie dotyczy się dodających do piwa różne mieszanki, oprócz słoju i rchmiele.
- Piwo butelkowe nie może być w innych jak tylko w kwartowych butelkach sprzedawane a że dla zapewnienia sprawiedliwych korzyści tym, którzy piwo marcowe dobrze w butelkach zakorkowane w piasku utrzymywane i należycie wystale, dostarczać starają się, do wolności zostaje butelki kwartowa piwa gromem wylęj sprzedawać; gdyżby przeto inne w butelkach kwartowych niewystale piwo marcowe lub piwa dobelowe, za marcowe sprzedawali, należąca nie tylko karom policyjnym ulęgać będą, ale nadto utracą dośrodek sprzedawania piwa butelkowego.
- Szynkarze delewający wodę do piwa, ukaranym zostanie; gdyżby zaś ukarany dowiódł, że piwo niestrajające przepisaną tęgości, już z browaru dostał, natenczas piwowar nie tylko mu karę wynagrodzić obowiązany będzie, ale nadto osobą karę ponieść.
- Trudniący się szynkiem piwa, dopódy szynkować piwa nie powinien, dopóki się takowe należycie nie wykharuje, równie piwowarowie nie wrzeźnią piwa na szynk wystawiać mają; po wyrobieniu i odejściu drożdży.
- Jęczmień w najlepszym gatunku użytym być powinien przez piwowara; przeto użycie podłego jęczmienia nie zasłoni od kary, gdy piwo niedobrem będzie.

### CO DO MYDŁA I ŚWIEC.

Świec i mydła z loju zgnilego mydlarze wyrabiać nie powinni.

### W OGÓLNOŚCI

- Każdy handlujący artykułami niniejszej Taxą objętymi, powinien mieć szale i wagi lub miary sprawiedliwe, i stemplem miasta oznaczone.
- Nie mogący kupić podług cca Taxą objętych przepisanych, lub będąc oszukany w miarę, wadze, gatunku lub cenie, uła się do Inspektora Biły Miejskiej służyć policyjny, lub do Kommissarza targowego, albo wprost do Rady Miejskiej, gdzie sprawiedliwość pokrzywdzonemu wymierzona, a przekraczający przeciw powyższym przepisom, nie tylko konfiskatę objęty, ale nadto karąmi policyjnymi ukaranym zostanie.

1163

Figure 4. "List of Standard Prices for Food, Soap and Candles for the Free City of Kraków with District for May 1853"

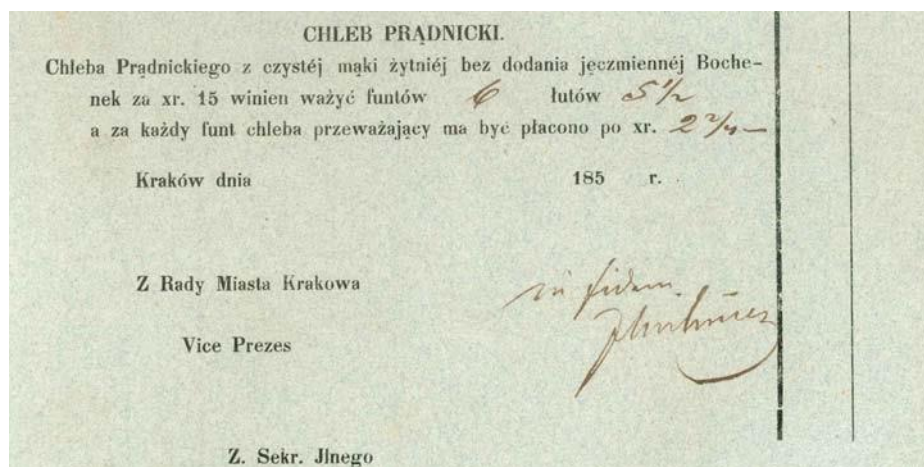


Figure 5. Excerpt from the general list of food prices relating to bread, for June 1853

It is worth noting (to explain the price of ‘**chleb prądnicki**’ from the list of standard prices presented above) that at that time the price of bread was given to buyers differently than it is done nowadays, namely it was specified how many pounds or lot of bread could be bought for a given monetary unit.<sup>36</sup>

To see the real value of the price of ‘**chleb prądnicki**’, it can be compared to the price of other food products in 1853. At that time, the Rhenish zloty (zlr.), which was divided into 60 kreuzer (kr.), was used in Kraków.<sup>37</sup> The daily wage of a bricklayer’s assistant was 15 kr., a bricklayer’s apprentice – 45 kr., and that of a carpenter’s apprentice – 36 kr.<sup>38</sup> Ordinary (worse) beer cost 7 kr. per gallon<sup>39</sup>, spirits – 2.5 kr. per gallon<sup>40</sup>, a pound of beef – 6 kr.<sup>41</sup>, a pound of pork – 9 kr.<sup>42</sup>, butter – 2.30 kr. per gallon<sup>43</sup>, eggs – from 50 kr. to 1 zlr per threescore<sup>44</sup>, potatoes – 3 zlr. 24 kr. per bushel<sup>45</sup>, wheat – 34 kr. per measure<sup>46</sup>, rye flour 22 kr. per measure<sup>47</sup>, wheat bread – 0.29 lut for 3 kr.<sup>48</sup>.

However, due to the low prices of ‘**chleb prądnicki**’, a year later its bakers went on strike (this strike was also written about by Maria Estreicherówna<sup>49</sup> and Juliusz Demel<sup>50</sup>). In the “Czas” newspaper of 24 March 1854, the following information appeared in connection with this event:

*“Today is market day, and it was impossible to get bread in the square; all the bread stalls were empty, because bakers from Prądnik, whose bread enjoyed a good reputation a few years ago, did not come to the market with*

*their bread. Along with English high prices, English customs are starting to creep in. Just as workers there form a coalition to obtain higher wages, so here rye bakers also agreed to obtain higher bread prices than those officially prescribed at which they reportedly cannot make profit due to the high price of rye and the decline of paper money, since grain has to be paid for abroad in silver. This lack of dark bread most severely affects the poorer class that feeds on it. When ‘chleb prądnicki’ was better, it found only its admirers, who preferred it to all other breads, and its fame reached far beyond the borders of the Kraków market.”<sup>51</sup>*

Unfortunately, it is not known when this strike ended.

From 1865, prices of ‘chleb prądnicki’ were quoted giving the price per pound in cents (from 1858, the Rhenish zloty of (Austrian currency), divided into 100 cents, was introduced<sup>52</sup>), and not the other way around as it was before.

Until 1863, ‘chleb prądnicki’ was sold at Szczepański Square, then the merchants were moved to Św. Ducha Square (“opposite the Pollera hotel”), and their place on the square was taken by sellers of meat, flour and groats.<sup>53</sup>

Figure 6. Sellers of ‘chleb prądnicki’ at Św. Ducha Square in front of J. Słowacki Theatre. Photo from the end of the 19<sup>th</sup> century





Most probably customers continued to enjoy the taste of **‘chleb prądnicki’** up to the late 1920s/early 1930s, but at some point in the 1930s its production ceased, as confirmed by two accounts.

Maria Estreicherówna wrote that: “**‘chleb prądnicki’** (usually called **‘promnicki’**) irretrievably lost and an incomparable delicacy that is still remembered by my generation, was everyday food for all classes of Kraków residents. It was enjoyed by gourmets and eaten by the poor.”<sup>54</sup>

Władysław Sienko (Sieńko), the headmaster of the school in Prądnik Czerwony, claimed that “today (i.e. in 1939), there is no **‘chleb prądnicki’** on the market, because no one deals with its production either in Prądnik Czerwony or Prądnik Biały any more.” He also provided information where the bakers from Prądnik used to sell their bread: “in Szeroka Street, today’s Dominikański Square, on Św. Ducha Square, and recently, before the Great War, on Szczepański Square.”<sup>55</sup>

However, **‘chleb prądnicki’** did not sink irretrievably into oblivion. According to the Chairman of the “Stary Kleparz” trading company, in the post-war period (1945-1998), **‘chleb prądnicki’** was traded at the oldest and most famous Kraków market square in Stary Kleparz, which is still in operation. Interestingly, this market in the old days was primarily a grain market.

Currently, **‘chleb prądnicki’** is baked in only one bakery in Kraków.

## 8.2. REPUTATION OF **‘CHLEB PRĄDNICKI’**

The presence of **‘chleb prądnicki’** in competitions, at international fairs and in campaigns to promote Kraków testifies to its reputation among consumers.

### 8.2.1 Bread Festival

**‘Chleb prądnicki’** is a regular “guest” at **‘Święto Chleba’** [Bread Festival] – an event that has been held in Kraków since 2004. On 27 June 2004, a demonstration of baking traditional pastries from the Kraków region, including **‘chleb prądnicki’**, took place. The demonstration was led by the Małopolska Master Bakers. The event was held under the slogan: “*Drawing from the Sources*” and brought closer the topic of new baking technologies from old recipes.



Figure 7. A loaf of ‘chleb prądnicki’ baked especially for the 2004 Bread Festival



Figure 8. ‘Chleb prądnicki’ at the 2005 Bread Festival



Figure 9. Master Baker Antoni Madej treats the residents of Kraków and numerous tourists gathered at the 2005 Bread Festival with ‘**chleb prądnicki**’

### **8.2.2. Advertising leaflet promoting the flavours of Kraków bread**

The leaflet was prepared especially for the aforementioned Bread Festival. It is available in two graphic versions in which the image of and information about, among others, ‘**chleb prądnicki**’, were used:





Figure 13. Fragment of the leaflet entitled “Smaki Krakowskiego chleba” [Tastes of Kraków Bread] including information on and the image of ‘chleb prądnicki’



Figure 14. Fragment of the leaflet prepared for the 2007 Bread Festival including information about **‘chleb prądnicki’**

### **8.2.3. Chleb Prądnicki Festival**

The **Chleb Prądnicki** Festival is a regular event organised by the Prądnik Society. The first one took place on 22 June 2001. The aim of this event was to popularise **‘chleb prądnicki’** that had been known across Poland for centuries. The bread was provided by: Ms Wanda Szymańska – wheat bread with yeast baked by herself, Mr Wiesław Barczewski – rye bread made of leaven-based dough baked by himself, and Ms Bogusława and Mr Władysław Widła – rye bread made of leaven-based dough, brought from Vilnius.<sup>56</sup>

### **8.2.4. List of Traditional Products**

Under the Act of 17 December 2004 on the registration and protection of designations and indications of agricultural products and foodstuffs and on traditional products, a List of Traditional Products was established. This list includes products with a documented tradition of production for at least twenty-five years.<sup>57</sup> On 10 October 2005, **‘chleb prądnicki’**, whose tradition dates back to the 15<sup>th</sup> century, was entered on the List of Traditional Products.

# Chleb prądnicki

Wyroby piekarnicze i cukiernicze

## Tradycja, pochodzenie i opis

Tradycja wypieku chleba prądnickiego sięga XV wieku, kiedy to biskup Wojciech Jastrzębiec w 1421 roku nadal część gruntów w Prądniku Białym swemu kucharzowi, zobowiązując go do dostarczania chleba na stół biskupi. Legenda głosi, że pierwszy upieczony po zrywach bochenek chleba wójt krakowski zanośił na Wawel panującemu ówczesnie królom. Zwyczaj ten pielęgnowano również za panowania Stanisława Augusta. Kłórnemu burmistrz krakowski z okazji dnia św. Jana dostarczał chleb do Warszawy. Wypiekany dzisiaj chleb prądnicki został odwołany na podstawie wspomnień w literaturze, informacji z *Małemu Chleba w Radzionkowie* oraz rozmów przeprowadzonych z mieszkańcami Prądnika – dzisiejszej dzielnicy Krakowa.

Chleb prądnicki piecze się jako 4,5- lub nawet 14-kilogramowy bochenek. W drugim przypadku ma on 1 metr długości i około 120-150 mm wysokości. Może mieć kształt owalny lub okrągły. Ma brązową albo ciemnobrązową skórkę pokrytą cienką warstwą otrąb żytnich. Jego zapach jest charakterystyczny dla chleba produkowanego na kwasie żytnim. Swoją smak zawdzięcza wykorzystaniu wysokiej jakości mąki. Dobrze wypieczone

bochenki przez kilka tygodni utrzymują świeżość, a chleb – im chlebszejszy, tym lepszy.

Chleb prądnicki (woj. małopolskie) został wpisany na Listę Produktów Tradycyjnych dnia 10 października 2005 roku.



43

Figure 15. 'Chleb prądnicki' on the List of Traditional Products

## 8.2.5. Małopolski Smak Award

In 2004, on the initiative of the Małopolskie Voivodeship, the Małopolski Smak [Małopolska Taste] competition was held. Piekarnia Francuska (bakery) of Barbara Przyborowska and Antoni Madej (currently Piekarnia B. A. Madej sp. j.) received the Małopolski Smak award for the exemplary quality and outstanding taste of 'chleb prądnicki' made according to the traditional recipe.

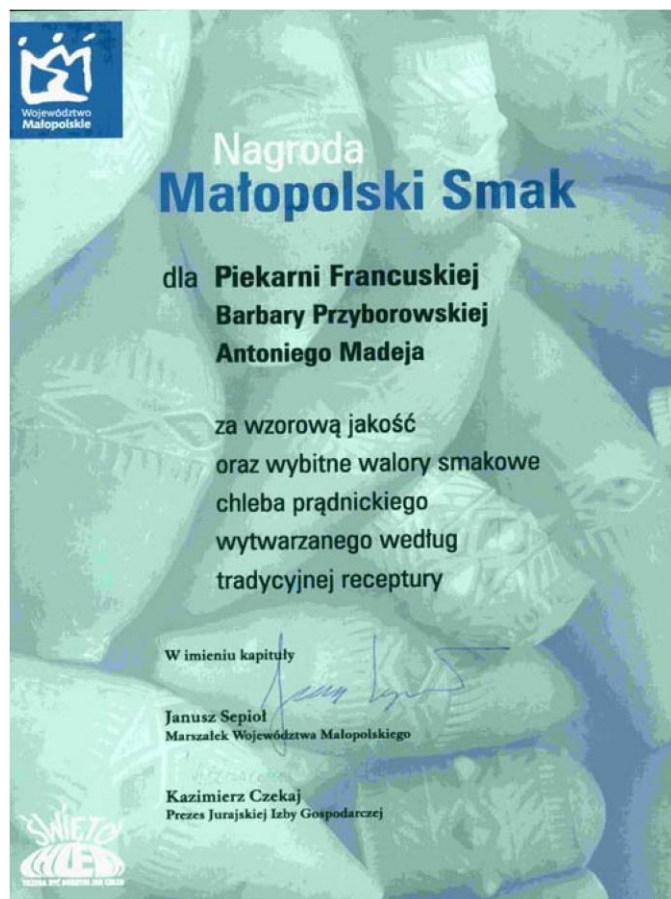


Figure 16. “Małopolski Smak Award” diploma

#### 8.2.6. Nomination for the title of “Polski Producent Żywności 2005” by the Marshal of the Małopolskie Voivodeship

On 17 May 2005, Piekarnia Francuska of Barbara Przyborowska and Antoni Madej (currently Piekarnia B. A. Madej sp. j.) was nominated for the title of “Polski Producent Żywności 2005” [Polish Food Producer of 2005] by the Marshal of the Małopolskie Voivodeship for the production of ‘**chleb prądnicki**’.



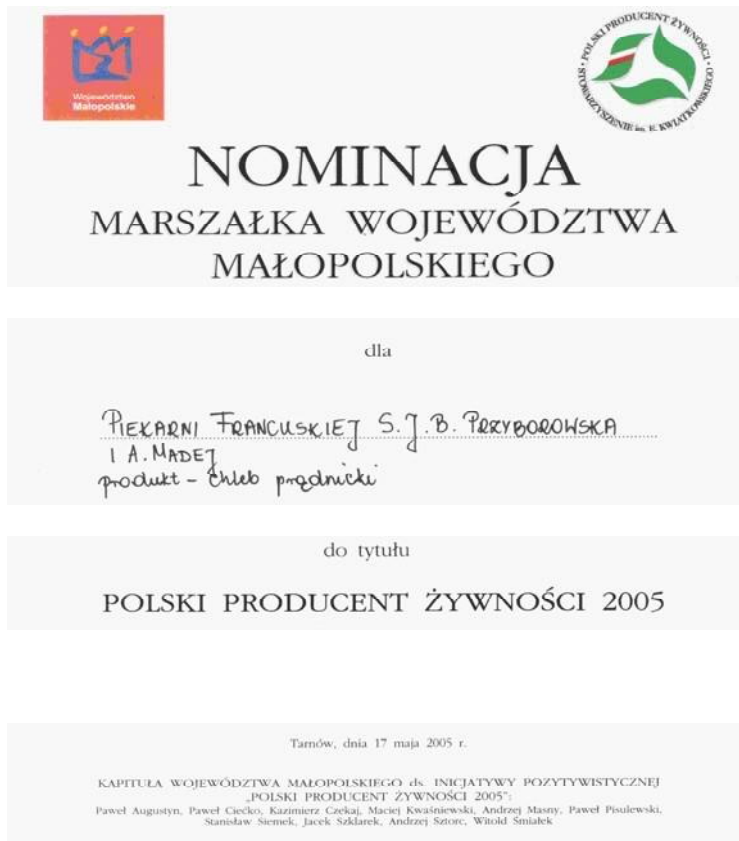


Figure 17. “Nominacja Marszałka Województwa Małopolskiego” [Nomination by the Marshal of the Małopolskie Voivodeship] diploma

### 8.2.7. Salon Internationale de l'Alimentation 2005 in Paris

In 2005, Salon Internationale de l'Alimentation was held in Paris. The exhibited products included bread, meat products, cheeses, liqueurs, and confectionery. Małopolska was represented by ‘**chleb prądnicki**’ – a product of the master baker Antoni Madej from Kraków.



Figure 18. Polish Ambassador to France Jan Tombiński and master baker Antoni Madej with ‘chleb prądnicki’ at Salon Internationale de l’Alimentation in France

### 8.2.8. Bakery flyer

At Mr Antoni Madej’s bakery one can get an advertising flyer with information on and a photo of ‘chleb prądnicki’.



Figure 19. Fragment of the flyer of Piekarnia B. A. Madej sp. j. promoting ‘chleb prądnicki’

### 8.2.9. Poster promoting 'chleb prądnicki'

**Chleb prądnicki**

PRODUKT Z MAKOPOLSKI TRADYCYJNY

- *tradycyjna receptura*
- *niepowtarzalny smak*
- *wyjątkowy zapach*
- *chrupiąca skórka pokryta warstwą otrębów żytnich*
- *produkowany na naturalnym kwasie żytnim*

*Chleb z listy produktów tradycyjnych Ministerstwa Rolnictwa i Rozwoju Wsi*

**B.A. Madej**  
Piekarnia - Kulturia

**Piekarnia B. A. Madej Sp. J.**  
ul. Św. Wawrzyńca 16, 31-060 Kraków  
tel. +48 012 422 85 48, tel/fax +48 012 421 86 52  
e-mail: poczta@piekarnia-madej.com.pl, [www.piekarnia-madej.com.pl](http://www.piekarnia-madej.com.pl)

SMAR

Figure 20. Poster of Piekarnia B. A. Madej sp. j. promoting 'chleb prądnicki'

### 8.2.10. "Initiation to a Resident of Prądnik"

The Prądnik Society regularly conducts “Initiation to a Resident of Prądnik”. Meritorious members of the Prądnik Society, after taking the oath, eating a slice of stale ‘**chleb prądnicki**’, drinking water from Białucha River and being touched on the shoulder with a sword by the President of the Society, are granted an honorary title and a certificate.<sup>58</sup>

#### **8.2.11. “Legends of Prądnik” literary competition**

In 2001, a literary competition entitled “Legends of Prądnik” was held in Kraków. In the primary school category, Urszula Tomaszewska took second place for writing a legend entitled “How Bread from Prądnik Saved Wawel”.<sup>59</sup>

#### **8.2.12. The Capital For the Capital. Warsaw Celebrations of the 750<sup>th</sup> Anniversary of Kraków Foundation**

On Saturday, 16 June 2007, residents of Kraków went to Warsaw to celebrate the 750<sup>th</sup> anniversary of Kraków foundation under Magdeburg law together with the residents of the capital. From the Sigismund Column on Castle Square, a colourful procession, including Lajkonik, Lady with an Ermine, the St. Mary’s bugler and the Riflemen’s Brotherhood in full dress, went through the streets of the capital. The procession was closed by the acting groups of the KTO Theatre with large dragons. “I would like to thank the Kraków authorities for bringing such an event to Warsaw. I hope that more Varsovians will join us to have fun together despite the cloudy weather”, said the deputy mayor of the capital, Jerzy Miller, opening the show at Podzamecze. Grażyna Leja, the mayor’s representative for tourism, presented ‘**chleb prądnicki**’ to Jerzy Miller.<sup>60</sup>

#### **8.2.13. Economic value of ‘chleb prądnicki’**

A centuries-old history, tradition, and participation in numerous competitions are not the only evidence of the excellent quality of the product, as this is also confirmed by economic data. Currently, ‘**chleb prądnicki**’ is baked on an industrial scale by only one bakery in Kraków. ‘**Chleb prądnicki**’ is sold directly in the bakery and in numerous shops. Sixty loaves of ‘**chleb prądnicki**’ are produced daily on average.

#### 8.2.14. 'Chleb prądnicki' in literature and the press

Reference to '**chleb prądnicki**' can be found in two poems by the famous 19<sup>th</sup>-century poet, Wincenty Pol.

"Picture...

A whole loaf of '**chleb prądnicki**' painted on glass, looking like a wagon wheel – as big as the farmer who is standing by it with a knife – Music is playing the Krakowiak folk dance.

A to idzie z łaski Boskiej  
Chleb Prądnicki, chleb Krakowski!  
By u wozu przednie koło  
Toczy do dom się wesoło:  
Święć się Wielki Boże, w niebie!  
A na ziemi polski chlebie!  
Tobą to się kmieć obdziel  
Od niedzieli do niedzieli:  
Pierwszy kąsek dla matysi,  
Przewybornej wart gębusi –  
A dla dziatwy kąsek drugi:  
Nuże w koło stańcie sługi!  
Na ci Bartku, łebski chłopie,  
A nie poleń się przy snopie!  
Na ci Maćku nieboraku –  
A pamiętaj o koniaku!  
Ba i Kachnie widzę pachnie –  
I Marynie – przy kominie –  
No i tobie psie kudłaty,  
A breszże mi koło chaty!  
Resztę niechaj mać przysporzy,  
Jeśli czeladź nie dołoży –  
Święć się Wielki Boże w niebie!

A na ziemi polski chlebie!”<sup>61</sup>

Ambroży Grabowski’s files include another poem by Wincenty Pol, or rather its fragment:

*“Nimby z nami los dzieli*

*Nimby jeszcze warci byli*

*Prądnickiego kawał chleba*

*Ochrzciliby ich jeszcze trzeba*

*W Wiśle albo w Wilii”*<sup>62</sup>

‘**Chleb prądnicki**’ was present in the memories of famous people from Kraków.

Ambroży Grabowski (a well-known Kraków bookseller and researcher of the history of Kraków), when describing his journey to Vienna, which he went on in 1805 with Antoni Grothus (plenipotentiary of Princess Anna Sapieha), wrote that Antoni’s assistant, some Stanisław, also went with them. Stanisław, fearing the high prices of food, bought a huge loaf ‘**chleb prądnicki**’ in Kraków. When at each station, he moved the bread to another carriage, postmen, seeing such unusual bread, repeatedly said: “*Das is a Label Brot!*” (which can be translated in two ways: “This is a loaf of bread!” or “This is branded bread!”)<sup>63</sup>

Franciszek Piekosiński in “Kodeks dyplomatyczny Katedry Krakowskiej Św. Wacława” [Diplomatic Code of the Kraków Cathedral of St. Wacław] from 1883, in a commentary to a document by Bishop Albert from 6 February 1421, wrote:

*“(…) the tradition of baking bread in Prądnik has survived to this day, and at the markets in Kraków, delicious ‘chleb prądnicki’, known by this name, is in great demand”.*<sup>64</sup>

Maria Estreicherówna, already mentioned above, besides the previously cited memories, wrote also about the following event:

*“A crowd led by the vendors from Szczepański Square attacked people from Prądnik selling bread at the market, accusing them of killing and denouncing the insurgents and robbing their bread, that was later taken back by the police that did not, however, return it to its rightful owners, but distributed at the riding school to the survivors of the uprising. This event was based on an old conflict between the people of Prądnik and the Kraków recipients of their bread.”*<sup>65</sup>

Józef Mączyński presented a short description of ‘**chleb prądnicki**’ in his book, writing about its unique advantages:

*“(…) The peasants from these villages are usually called ‘Prądniczanie’ in Kraków. They make bread named ‘**prądnicki**’ after them. This rye bread, well baked and tasty, has this advantage that it does not go mouldy for a long time, and is also distinguished by its size, because it is sometimes made in loaves that are 3 feet in diameter and a foot thick.”<sup>66</sup>*

Very valuable information can also be found in the “Przyjaciół Ludu” newspaper from 1846, confirming the great popularity of ‘**chleb prądnicki**’ in Polish lands (this information was also confirmed by Oskar Kolberg):

*“The food of people from Kraków is also better than that of other peasants; rye bread, especially the one that is named after the village of Prądnik where it is made, has an excellent taste and it never goes mouldy, even when stored for several weeks. This bread – which is two feet in diameter and one foot thick – is known in Warsaw, and even in Gdańsk.”<sup>67</sup>*

However, the most detailed information about ‘**chleb prądnicki**’, its bakers, the method of its production and the days when it was delivered to the market was provided in the 19<sup>th</sup> century by Józef Łepkowski:

*“The people of Prądnik Czerwony make their living baking bread whose fame has spread beyond the walls of Kraków, and many people in Poland, even in Warsaw, have eaten ‘**chleb prądnicki**’ or at least heard of it.*

*The enormous dimensions of this bread reach two and a half feet in diameter, ten inches or even more in height, and sometimes its weight is up to thirty pounds. White and tasty, pure rye bread is especially recommended, as the staler it is, the better, and even a few weeks after having been baked, it can be eaten with pleasure.*

*The bakers from Prądnik have their own way of leavening and baking bread. Their suitably built ovens retain the heat needed for baking such large loaves for a long time. They bring it three times a week, on Tuesdays, Fridays and Sundays, to the Kraków market and sell it there by weight at the standard rates prescribed by the government.”<sup>68</sup>*

Very important information about baking **‘chleb prądnicki’** was provided by Mieczysław Tobiasz:

*“Prądnik Biały, a bishop’s village, was a supplier of white flour and the famous, metre-long ‘chleb prądnicki’, baked on straw, which was sold at the Kleparz market. Its greatest advantage was its long-lasting freshness.”*<sup>69</sup> The following mention is included in “Encyklopedia Powszechna” [Universal Encyclopedia] from 1865: *“The residents of Prądnik, talented bakers, deliver bread famous for its taste and size.”*<sup>70</sup>

Stanisław Cercha in his book about Kleparz mentions that: *“The people of Kleparz ate primarily ‘pędzichowski’ and sometimes also ‘prądnicki’ bread.”*<sup>71</sup>

On 26-30 October 2006, “Salone del Gusto”, the world’s largest fair of regional and traditional products, took place in Turin. The fair is held every two years and at that time it was its fifth edition. At the same time, the “Terra Madre” conference was held for the second time, bringing together 7,000 farmers from all over the world. Along with the farmers, 700 most outstanding chefs from almost all corners of the world took part in the conference.<sup>72</sup> The English-language publication prepared for these events: “Terra Madre 1600 Food Communities”, contains information about **‘chleb prądnicki’**.<sup>73</sup> In the “Tęcza Polska” magazine, some interesting information about **‘chleb prądnicki’** was presented by editor Mieczysław Czuma in an article entitled “Święto chleba” [Bread Festival].<sup>74</sup> **‘Chleb prądnicki’** is also mentioned in the “Dziennik Polski” newspaper in an article dedicated to the First Bread Festival in 2004, in the context of distinguishing Piekarnia Francuska of Antoni Madej (currently Piekarnia B. A. Madej sp. j.) with the “Smak Małopolski” award.<sup>75</sup>

#### 8.2.16. **‘Chleb prądnicki’ in painting**

The etching by Kajetan Wincenty Kielisiński depicting a merchant selling **‘chleb promnicki’** in Kraków dates back to 6 July 1847.<sup>76</sup>





Figure 21. Kajetan Wincenty Kielisiński: “Z promnickim chlebem w Krakowie”

Ambroży Grabowski’s portfolio includes two drawings by Jan Kanty Wojnarowski depicting a resident of Prądnik with ‘**chleb prądnicki**’ and a baker of ‘**chleb prądnicki**’.<sup>77</sup>



Figure 22. Jan Kanty Wojnarowski: “Prądnickanin” (19<sup>th</sup> century)



Figure 23. Jan Kanty Wojnarowski: “Piekarz chleba prądnickiego” (19<sup>th</sup> century)

The Bread Museum in Radzionków has in its resources a postcard depicting a Polish farmer dividing ‘**chleb prądnicki**’.<sup>78</sup>

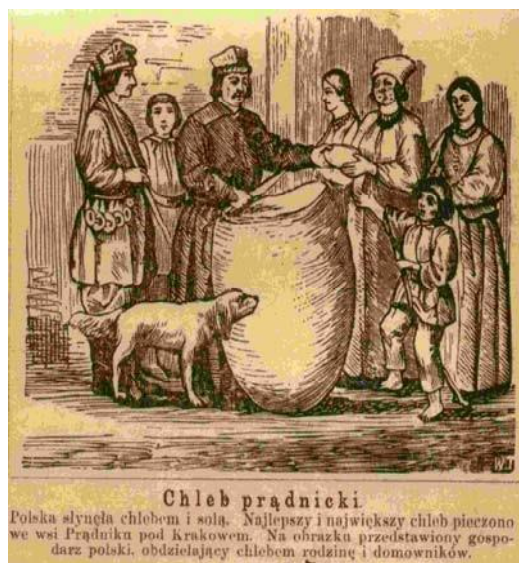


Figure 24. Fragment of a postcard held by the Bread Museum in Radzionków

### 8.3 SPECIFICATIONS AND UNIQUE CHARACTERISTICS OF ‘CHLEB PRĄDNICKI’

‘Chleb prądnicki’ and its production method have evolved over many years of practice, developed by generations of bakers. Its characteristic features are related to human factors – the high skills and craftsmanship of the bakers who made it according to traditional methods using only specific raw materials of high quality. Thanks to the use of high-quality raw materials, this product has a specific quality manifested in its external appearance, shape, taste and unique smell.

‘Chleb Prądnicki’ has been known since the 15<sup>th</sup> century. Its recipes were most likely passed down orally from generation to generation by the inhabitants of Prądnik. Due to the change in the scale of production, new solutions were devised, e.g. the introduction of fresh yeast in the 19<sup>th</sup> century, which only improved the production process, making it possible to maintain stable quality without changing the taste.

Currently, ‘chleb prądnicki’ is baked by one Kraków bakery, where masters of one of the oldest crafts in Kraków continue to shape each loaf of ‘chleb prądnicki’ by hand.

### 9. Control:

Please provide the name and address of the body or organisational unit<sup>4)</sup> conducting the inspection of compliance with the specifications and specify the scope of the inspection.

Name: Główny Inspektor Jakości Handlowej Artykułów Rolno-Spożywczych [Chief Inspector of the Agricultural and Food Quality]

Address: Polska, 00-930 Warszawa, ul. Wspólna 30

phone: +48 22 623-29-00

phone: +48 22 623-29-01

fax +48 22 623-29-98

fax +48 22 623-29-99

e-mail: sekretariat@ijhars.gov.pl

Inspections at the bread producer will be carried out to ensure that ‘chleb prądnicki’ meets the conditions included in the specifications. Inspections will be carried out at least once a year.

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<sup>4)</sup> An inspection may be carried out by more than one organisational unit.

## 10. Labelling:

Specific rules on the labelling of the agricultural product or foodstuff should be provided, if any.

‘Chleb Prądnicki’ in non-commercial weight can be sold without packaging.

Each loaf, sold as a whole, should have a label in the form of a seal of warranty with printed information compliant with the regulations on the labelling of marketed food products. The graphic design of the seal of warranty includes a fragment of a postcard held by the Bread Museum in Radzionków, presenting ‘chleb prądnicki’ being divided. In the case of bread sold in portions (1/2 or 1/4), it is packed in foil or paper bags into which a label in the form of a stylised postcard whose graphic design corresponds to that of the seal of guarantee is inserted. Bread in non-commercial size, i.e. weighing over 4.5 kg, which is baked for special occasions, is not labelled.



Figure 25. Label for ‘chleb prądnicki’ sold in portions

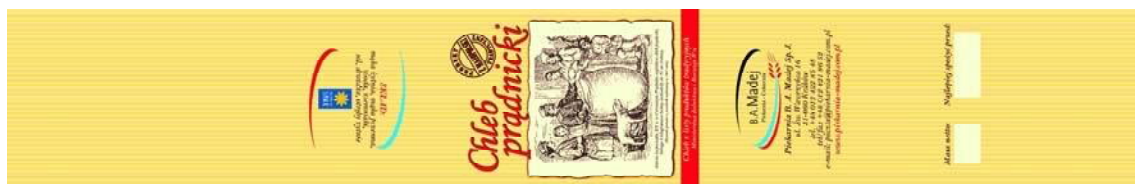


Figure 26. Label for ‘chleb prądnicki’ in the form of a seal of warranty

### **11. Specific requirements introduced by applicable regulations:**

Please indicate whether there are any specific requirements imposed by European Union or national legislation concerning the agricultural product or foodstuff concerned.

None

### **12. Additional information:**

Please provide any additional information regarding the agricultural product or foodstuff concerned.

None

### **13. List of documents attached to the application:**

Please provide a list of materials and publications referenced in the application and a list of attached appendices.

1. Appendix with photos
2. CD with the application
3. Proof of payment of the fee of PLN 300

### **III. Summary of the specifications (single document)**

The summary of the specifications (single document) shall be drawn up in accordance with the model set out in Annex I to Commission Regulation (EC) No 1898/2006 of 14 December 2006 laying down detailed rules of implementation of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs (OJ L 369, 23.12.2006, p. 1).

#### **SINGLE DOCUMENT**

COUNCIL REGULATION (EC) No 510/2006 on the protection of geographical indications and designations of origin

**‘Chleb prądnicki’**

EC No.:

X - PGI

PDO

**1. Name:**

**‘Chleb prądnicki’**

**2. Member State or third country:**

Poland

### **3. Description of the agricultural product or foodstuff:**

#### **3.1 Type of product:**

Class 2.4 – Bread, pastry, cakes, confectionery, biscuits and other baker's wares

#### **3.2 Description of the product to which the name in point 1 applies:**

'Chleb prądnicki' is brown bread made with fermented rye.

##### **Shape:**

'Chleb prądnicki' is baked in two shapes: oval and round.

Oval loaves come in two weights:

(1) approx. 14 kg: approx. 1,000 mm in length, 120-150 mm in height, width at centre from 450 to 500 mm. Loaves of this weight are made for special occasions.

(2) approx. 4.5 kg: approx. 600-650 mm in length, 120-150 mm in height, width at centre from 300 to 350 mm.

The width of the oval loaves (of both weights) gradually decreases towards the 'heels' of the loaf.

Round loaves come in one weight only: approx. 4.5 kg, diameter approx. 500 mm.

##### **Crust:**

The crust (whatever the shape of the loaves) is approx. 6 mm thick, its colour is brown to dark brown, its surface is homogeneous or has visible cracks, and it is covered with a thin layer of rye bran.

##### **Crumb:**

In cross section the bread has a light colour and is uniformly porous. The crumb, if subjected to light pressure, should return to its original shape without damage to the structure. The bread has the characteristic taste and smell of bread made with fermented rye.

##### **Physical and chemical properties:**

Moisture content: at eight hours after baking, not more than 50%

Volume: 100 g of bread has a volume of not less than 200 cm<sup>3</sup>.

Acidity: not more than 10 pH.

#### **3.3.Raw materials**

- rye flour type 720,
- wheat flour type 750,
- cooked potatoes or potato flakes (used seasonally in spring and early summer),
- rye bran,
- salt,

- drinking water,
- fresh yeast,
- caraway

### 3.4 Feed

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### 3.5 Specific steps in production that must take place in the identified geographical area

The following steps in production must take place in the identified geographical area:

- preparation of the leaven-based dough using the traditional five-stage method,
- manual division of the dough into pieces and manual shaping,
- final proofing of the shaped pieces in baskets,
- preparation of the pieces for baking, moistening with water and sprinkling with rye bran,
- baking of the pieces,
- cooling of the baked bread.

### 3.6 Specific rules concerning slicing, grating, packaging, etc.

Where bread is to be sold in pieces, it may not be cut until it has cooled, i.e. at least four hours after the completion of baking.

### 3.7 Specific rules concerning labelling

‘Chleb prądnicki’ may be sold without packaging. Where the bread is sold in packaging, the label must include the protected geographical indication symbol and the words ‘Protected geographical indication’.

## 4. Concise definition of the geographical area

The city of Kraków within its administrative boundaries.

## 5. Link with the geographical region

### 5.1 Specificity of the geographical area

‘Chleb prądnicki’ has several hundred-year-old history and tradition. Its several century tradition is evidenced today by numerous documents and books kept in archives, libraries and museums. The name ‘chleb prądnicki’ is derived from the names of villages on the Prądnik stream. The most important of these included Prądnik Czerwony and Prądnik Biały, in which there were many mills. The first indirect references to the bakers in Prądnik date back to the 14<sup>th</sup> century. The villagers of Prądnik Czerwony were famous above all for baking enormous ‘chleb prądnicki’ loaves.

Prądnik Czerwony and Prądnik Biały villages were included within the boundaries of Kraków on 1 April 1910, when part of Prądnik Biały and Prądnik Czerwony were incorporated into Kraków. Currently, Prądnik Czerwony is part of District III of Kraków with the same name, and Prądnik Biały is part of District IV with the same name.

## 5.2 Specificity of the product

‘**Chleb prądnicki**’ and its production method have evolved over many years of practice, developed by generations of bakers. ‘**Chleb prądnicki**’ has been known since the 15<sup>th</sup> century. Its characteristic features are related to human factors – the skills and craftsmanship of the bakers who made it according to traditional methods using only specific raw materials. What distinguishes it most profoundly from other products is its size. The standard bread loaf weighs approx. 4.5 kg, and that made for special occasions weighs approx. 14 kg. It is then approx. 1,000 mm in length, 120-150 mm in height, and its width at centre ranges from 450 to 500 mm.

The unique character of the product is mainly due to:

- manual kneading and shaping of the dough, as a result of which each loaf has a slightly different shape.
- surface texture and crust that, thanks to the adequate heat treatment process, has the desired thickness.
- the inclusion of potatoes or potato flakes in the recipe (used seasonally in spring and early summer) ensures long-lasting freshness, often mentioned in historical sources.

‘**Chleb prądnicki**’ is a baked product which ‘matures’ after baking: it acquires its full flavour and aroma on the second day after baking.

## 5.3 Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

History, baking tradition and reputation of ‘**chleb prądnicki**’

‘**Chleb prądnicki**’ is first mentioned in 1421, when Albert, Bishop of Kraków, granted his cook Świętosław Skowronek two zhrębie (units of surface measurement) of land in Prądnik. The inhabitants of that land were made to bake bread for the Bishop’s table.

On 26 May 1496, King Jan Olbracht granted a privilege whereby bakers of rye bread from localities including Prądnik were allowed to maintain the longstanding custom of selling it in Kraków once a week at the Tuesday market. This privilege allowed guild bakers within the city walls to bake and sell white and rye-based baked goods without restrictions. The sale of rye bread baked outside the city walls (bakers outside the city walls were not allowed to bake white baked goods) was strictly limited. The bakers did not obtain the right to bring ‘**chleb prądnicki**’ into Kraków without restriction until 1 July 1785.

Original documents from the 18<sup>th</sup> and 19<sup>th</sup> centuries, kept by the Bakers’ Guild in Kraków, show that the principles of the sale and pricing of bread were established on the basis of a list of standard prices. Most probably customers continued to enjoy the taste of ‘**chleb**



**prądnicki**’ up to the late 1920s/early 1930s, but at some point in the 1930s its production ceased. However, **‘chleb prądnicki**’ did not sink irretrievably into oblivion. According to the Chairman of the “Stary Kleparz” trading company, in the post-war period (1945-1998), **‘chleb prądnicki**’ was traded again at the oldest and most famous Kraków market square in Stary Kleparz, which is still in operation. Currently, **‘chleb prądnicki**’ is baked in only one bakery in Kraków.

Literary works and press publications from the 19<sup>th</sup> and 20<sup>th</sup> centuries bear witness to the reputation of **‘chleb prądnicki**’:

- Wincenty Pol’s poem “Obrazek” (19<sup>th</sup> century),
- passage of Wincenty Pol’s poem from the collections of Ambroży Grabowski – untitled (19<sup>th</sup> century),
- “Wspomnienia” by Ambroży Grabowski (19<sup>th</sup> century),
- “Kodeks dyplomatyczny Katedry Krakowskiej Św. Wacława” – Franciszek Piekosiński – 1883,
- “Wspomnienia” by Maria Estreicherówna (20<sup>th</sup> century),
- “Włościanie z okolic Krakowa” by Józef Mączyński 1858, “Przyjaciel Ludu” newspaper – 1846,
- “Tygodnik Ilustrowany”, 1862,
- “Encyklopedia Powszechna”, 1865,

**‘Chleb prądnicki**’ also appears in 19<sup>th</sup> century paintings:

- “Z promnickim chlebem w Krakowie” – Kajetan Wincenty Kielisiński, 1847, ,
- “Prądniczanie” – Jan Kanty Wojnarowski, 19<sup>th</sup> century,
- “Piekarz chleba prądnickiego” – Jan Kanty Wojnarowski, 19<sup>th</sup> century.

The presence of **‘chleb prądnicki**’ in competitions, at international fairs and in campaigns to promote Kraków testifies to its reputation among today’s consumers.

In 2004, the producer of **‘chleb prądnicki**’ was awarded a prize in the Małopolski Smak competition for its exemplary quality and outstanding taste. In 2005 the producer of **‘chleb prądnicki**’ was nominated for the title of “Polski Producent Żywności 2005” [Polish Food Producer of 2005] by the Marshal of the Małopolskie Voivodeship. The reputation of **‘chleb prądnicki**’ may also be seen in its participation in international exhibitions, e.g. in Paris (2005) during the Salon Internationale de l’Alimentation. Information on **‘chleb prądnicki**’ has also been included in ‘Terra Madre: 1 600 Food Communities’ published by the Slow Food organisation.

An image of **‘chleb prądnicki**’ is often used to promote Kraków – e.g. **‘chleb prądnicki**’ was one of the symbols used to represent Kraków during the festivities to mark the 750<sup>th</sup> anniversary of the granting of Magdeburg rights to the city. Leaflets promoting Kraków also feature images of **‘chleb prądnicki**’.

REFERENCE TO PUBLICATION OF THE SPECIFICATIONS  
(Article 5(7) of Regulation (EC) No 510/2006)

<http://www.minrol.gov.pl/DesktopDefault.aspx?TabOrgId=1620&LangId=0>

## List of figures

1. 'Chleb prądnicki', from: Antoni Madej's private collection
2. 'Chleb prądnicki', from: Antoni Madej's private collection
3. Detailed administrative division of the Małopolskie Voivodeship. The red line delineates the geographical area where 'chleb prądnicki' is produced – the city of Kraków within its administrative boundaries, from:  
[http://www.zpp.pl/index.php?path=main/danetel&level=3&id\\_woj=16&id=133](http://www.zpp.pl/index.php?path=main/danetel&level=3&id_woj=16&id=133),  
08.11.2007.
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5. Excerpt from the general list of food prices relating to bread, for June 1853, from APKr., WMK V- 194 [State Archives of Kraków, Free City of Kraków V-194], fascicle 82, p. 1146
6. Sellers of bread, including 'chleb prądnicki', in front of the J. Słowacki Theatre, from: Janusz Podlecki, *Kraków dawniej i dziś*, Kraków 1999
7. A loaf of 'chleb prądnicki' baked especially for the 2004 Bread Festival, from:  
<http://www.opp.pl/forum/viewtopic.php?t=82> 06.12.2007
8. 'Chleb prądnicki' at the 2005 Bread Festival, from:  
[http://www.opp.pl/sc2005\\_relacja.php](http://www.opp.pl/sc2005_relacja.php) 18.11.2007
9. Antoni Madej treats the residents of Kraków and numerous tourists gathered at the 2005 Bread Festival with 'chleb prądnicki', from: [http://www.opp.pl/sc2005\\_relacja.php](http://www.opp.pl/sc2005_relacja.php)  
18.11.2007
10. Leaflet with the 2004 Bread Festival programme, from: Kraków City Office, Department of Promotion and Tourism
11. Leaflet with the 2004 Bread Festival programme, including information about the baking of 'chleb prądnicki', from: Kraków City Office, Department of Promotion and Tourism
12. Fragment of the leaflet entitled "Smaki Krakowskiego chleba" [Tastes of Kraków Bread], including the image of 'chleb prądnicki', from: Kraków City Office, Department of Promotion and Tourism
13. Fragment of the leaflet entitled "Smaki Krakowskiego chleba" [Tastes of Kraków Bread] including information on and the image of 'chleb prądnicki', from: Kraków City Office, Department of Promotion and Tourism
14. Fragment of the leaflet prepared for the 2007 Bread Festival, including information about 'chleb prądnicki', from: <http://www.opp.pl/forum/viewtopic.php?t=830>  
12.11.2007
15. 'Chleb prądnicki' on "Lista produktów tradycyjnych" [List of Traditional Products], from: "Lista produktów tradycyjnych 2005-2006, Warszawa 2006, p. 43
16. "Małopolski Smak" award diploma, from: Antoni Madej's private collection
17. "Nominacja Marszałka Województwa Małopolskiego" [Nomination by the Marshal of the Małopolskie Voivodeship] diploma, from: Antoni Madej's private collection
18. Polish Ambassador to France Jan Tombiński and Antoni Madej with 'chleb prądnicki' at Salon Internationale de l'Alimentation in France, from: Antoni Madej's private collection

19. Fragment of the flyer of Piekarnia B. A. Madej sp. j. promoting 'chleb prądnicki', from: Antoni Madej's private collection
20. Poster of Piekarnia B. A. Madej sp. j. promoting 'chleb prądnicki', from: Antoni Madej's private collection
21. Kajetan Wincenty Kielisiński: "Z promnickim chlebem w Krakowie", from: Album K. W. Kielisińskiego, Poznań 1853, print 2.
22. Jan Kanty Wojnarowski: "Prądniczanie" from: APKr. [State Archives in Kraków], Teki Ambrożego Grabowskiego E 142, print 188
23. Jan Kanty Wojnarowski: "Piekarz chleba prądnickiego", from: APKr. [State Archives in Kraków], Teki Ambrożego Grabowskiego E 142, print 189
24. Fragment of a postcard held by the Bread Museum in Radzionków, from: Piotr Mankiewicz, *Muzeum Chleba, Szkoły i Ciekawostek*, Katowice 2007, p. 33
25. Label for 'chleb prądnicki' sold in portions, from: Antoni Madej's private collection
26. Label for 'chleb prądnicki' in the form on a seal of warranty, from: Antoni Madej's private collection

### Footnotes:

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- <sup>1</sup> Józef Mączyński, *Włóscianie z okolic Krakowa*, Kraków 1858, p. 7
  - <sup>2</sup> *Starożytna Polska pod względem historycznym, jeograficznym i statystycznym*, described by Michał Baliński and Tymoteusz Lipiński, second edition corrected and supplemented by F. K. Martynowskiego, Warszawa 1885, Vol. II, of. 6, p. 103.
  - <sup>3</sup> Mieczysław Tobiasz, *Jak powstały przedmieścia Krakowa*, Warszawa-Kraków 1972, p. 9
  - <sup>4</sup> Jacek Laberschek, *Prądnik w okresie Średniowiecza*, p. 24 et seq. [w:] *Prądnik Biały, dziedzictwo kulturowe historycznych miejscowości tworzących dzielnicę IV Krakowa*, ed. Jacek Salwiński, Kraków 2004
  - <sup>5</sup> Mieczysław Tobiasz, *Rozwój przestrzenny Prądnika Białego i Czerwonego*, Kraków 1965, p. 22.
  - <sup>6</sup> Mieczysław Tobiasz, *Jak ...*, p. 10.
  - <sup>7</sup> Encyklopedia Krakowa, ed. Antoni Henryk Stachowski, Warszawa-Kraków 2000, p. 809.
  - <sup>8</sup> Ibidem, p. 809
  - <sup>9</sup> Mieczysław Tobiasz, *Jak ...*, p. 11.
  - <sup>10</sup> *Encyklopedia...*, p. 809.
  - <sup>11</sup> Mieczysław Tobiasz, *Rozwój...*, p. 84.
  - <sup>12</sup> *Encyklopedia...*, p. 809
  - <sup>13</sup> Mieczysław Tobiasz, *Rozwój...*, p. 24; Jacek Laberschek, *Prądnik...*, p. 24 et seq.
  - <sup>14</sup> Mieczysław Tobiasz, *Rozwój...*, p. 21
  - <sup>15</sup> Mieczysław Tobiasz, *Jak...*, p. 10; Mieczysław Tobiasz, *Rozwój...*, p. 28.
  - <sup>16</sup> Mieczysław Tobiasz, *Jak...*, p. 10 et seq.
  - <sup>17</sup> *Encyklopedia...*, p. 808
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  - <sup>19</sup> Janina Bieniarzówna, Jan Małecki, *Dzieje Krakowa. Kraków w latach 1796-1918*, p. 359
  - <sup>20</sup> APKr., Bibl. [State Archives in Kraków, library] ref. No. 3379
  - <sup>21</sup> Janin Bieniarzówna, Jan Małecki, *Dzieje...*, p. 359 et seq.
  - <sup>22</sup> *Kodeks dyplomatyczny Małopolski*, ed. Franciszek Piekosiński, Kraków 1876, p. 209; also Mieczysław Tobiasz, *Rozwój przestrzenny Prądnika Białego i Czerwonego*, Kraków 1965, p. 48
  - <sup>23</sup> *Kodeks dyplomatyczny Katedry Krakowskiej Ś. Wacława*, Part 2, ed. Franciszek Piekosiński [in:] *Monumenta medii aevii historica res gestas Poloniae illustrantia*, Vol. VIII, Kraków 1883, doc. 599, p. 466 et seq.
  - <sup>24</sup> Ibidem, p. 466 „(...) idem Swanthoslaus et ipsius successore pro nobis ac curia nostra et successoribus nostris per se uel alios in arte pistoria peritos, quando et quocienscunque necessitas exegerit, panes huiusmodi n curia nostra Cracouie coquere et pistare teneantur et sint astricti.”

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- <sup>25</sup> *Kodeks dyplomatyczny miasta Krakowa 1257-1506*, Part I, ed. Franciszek Piekosiński [in:] *Monumenta medii aevii historica res gestas Poloniae illustrantia*, Vol. V, Kraków 1879, doc. CCLVIII, p. 368 et seq., also Franciszek Bardel, *Cech piekarzy Krakowskich w czasach Rzeczypospolitej polskiej*, Kraków 1901, p. 45 et seq.
- <sup>26</sup> Archiwum Państwowe w Krakowie, Akta Miasta Krakowa [State Archives in Kraków, Files of the City of Kraków], rkp 3110, p. 89
- <sup>27</sup> J. Łepkowski, *O chlebie*, [in:] *Noworocznik (kalendarze) ilustrowany dla Polek na rok 1863*, Warszawa 1863, p. 187.
- <sup>28</sup> APKr., AMK [State Archives in Kraków, Files of the City of Kraków], rkp 3110, p. 77
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- <sup>33</sup> *Ibidem*, p.4
- <sup>34</sup> APKr., WMK V-194 [State Archives in Kraków, Free City of Kraków V-194], fascicle 82, p. 1152 et seq.
- <sup>35</sup> APKr., WMK V-194 [State Archives in Kraków, Free City of Kraków V-194], fascicle 82, p. 1147 et seq.
- <sup>36</sup> Juliusz Demel, *Stosunki gospodarcze i społeczne Krakowa w latach 1853-1866*, Biblioteka Krakowska No.112, Wrocław 1958, p. 315
- <sup>37</sup> *Ibidem*, p. 306
- <sup>38</sup> Marian Górkiewicz, *Ceny w Krakowie w latach 1796-1914*, Poznań 1950, p. 224
- <sup>39</sup> *Ibidem*, p. 146
- <sup>40</sup> *Ibidem*, p. 148
- <sup>41</sup> *Ibidem*, p. 163
- <sup>42</sup> *Ibidem*, p. 170
- <sup>43</sup> *Ibidem*, p. 176
- <sup>44</sup> *Ibidem*, p. 180
- <sup>45</sup> *Ibidem*, p. 105
- <sup>46</sup> *Ibidem*, p. 130
- <sup>47</sup> *Ibidem*, p. 132
- <sup>48</sup> *Ibidem*, p. 137
- <sup>49</sup> Maria Estreicherówna, *Życie towarzyskie i obyczajowe Krakowa w latach 1848-1863*, p. 47
- <sup>50</sup> Juliusz Demel, *Stosunki gospodarcze...*, p. 312
- <sup>51</sup> „Czas” issue No. 70, 25 March 1854, p. 3
- <sup>52</sup> Juliusz Demel, *Stosunki gospodarcze...*, p. 306
- <sup>53</sup> *Ibidem*, p. 316
- <sup>54</sup> Maria Estreicherówna, *Życie...*, p. 47
- <sup>55</sup> *Drugie Sprawozdanie kierownika Szkoły Powszechnej w Prądniku Czerwonym za rok szkolny 1938/39*, Kraków 1939, p. 17.
- <sup>56</sup> <http://towpradnik.republika.pl/inne/aktualnosci.html> 14.08.2007
- <sup>57</sup> Lista produktów tradycyjnych 2005-2006, Warszawa 2006, p. 11
- <sup>58</sup> <http://towpradnik.republika.pl/inne/aktualnosci.html> 14.08.2007
- <sup>59</sup> <http://towpradnik.republika.pl/inne/aktualnosci.html> 14.08.2007
- <sup>60</sup> <http://bractwo-kurkowe.pl/index.php?id=10> 28.10.2007
- <sup>61</sup> Wincenty Pol, *Pieśni Janusza*, Vol. II (1833-1835), Lwów 1863, p. 37 et seq.
- <sup>62</sup> APKr. [State Archives in Kraków], Teki Ambrożego Grabowskiego E 142, p. 344
- <sup>63</sup> *Wspomnienia Ambrożego Grabowskiego*, ed. Stanisław Estreicher, Biblioteka Krakowska No. 40, Vol. 1, p. 293 et seq., Kraków 1909
- <sup>64</sup> *Kodeks...*, doc. 599, p. 467
- <sup>65</sup> Maria Estreicherówna, *Życie towarzyskie...*, p. 47
- <sup>66</sup> Józef Mączyński, *Włościanie z okolic Krakowa*, Kraków 1858, p. 7 et seq.

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- <sup>67</sup> „Przyjaciel Ludu” of 24 January 1846, Leszno, No. 3, year 13, p. 31
- <sup>68</sup> *Tygodnik Ilustrowany*, Warszawa, 12 April 1862, No. 133, p. 145
- <sup>69</sup> Mieczysław Tobiasz, *Jak powstały przedmieścia Krakowa*, Warszawa-Kraków 1972, p. 11
- <sup>70</sup> *Encyklopedia Powszechna*, Warszawa 1865, Vol. 21, p. 530 et seq.
- <sup>71</sup> Stanisław Cercha, *Kleparz Przedmieście Krakowa przed 50 laty. Studium Etnograficzne*, Kraków 1914, Materiały antrop.-arch. i etnog. Vol. XIV. Section III, p. 19
- <sup>72</sup> <http://www.slowfood.pl/?s=aktualnosci&lp=9> 25.11.2007
- <sup>73</sup> Terra Madre. 1.600 Fodd Communitates, Milano 2006, p. 401
- <sup>74</sup> „Tęcza Polska”, No. 7, July 2005, p. 30
- <sup>75</sup> „Dzienniki Polski”, 28 June 2004
- <sup>76</sup> This is mentioned by: Józefa Orańska, *Kajetan Wincenty Kielisiński w świetle dokumentów i prac w zbiorach Kórnickich*, Kórnik 1947, p. 23
- <sup>77</sup> APKr. [State Archives in Kraków], Teki Ambrożego Grabowskiego E 142, prints 188, 189
- <sup>78</sup> Piotr Mankiewicz, *Muzeum Chleba, Szkoły i Ciekawostek*, Katowice 2007, p. 33