

**APPLICATION FOR REGISTRATION OF
DESIGNATION OF ORIGIN / ~~GEOGRAPHICAL INDICATION~~¹⁾
FOR AN AGRICULTURAL PRODUCT OR FOODSTUFF**

I. Applicant:

1. Name or first name and surname²⁾:

Spółdzielnia "Dolina Dunajca" ["Dolina Dunajca" Cooperative]

2. Seat or residence and address:

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4. Person acting on behalf of the applicant:

Tadeusz Cierniak

5. Group:

Cooperative associating producers of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' from the Dunajec River Valley area – "Dolina Dunajca" Cooperative.

II. Specifications

1. Name:

'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca'

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

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3. Category

Class 1.6. Fruit, vegetables and cereals, fresh or processed³⁾

4. Description:

Only dry seeds of the bean intended for human consumption can be sold under the name 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca'.

Physical characteristics:

- the mass of one thousand seeds ranges from 1,100 to 1,500 g, depending on the soil conditions of the plantation and the meteorological conditions during the growing period,
- the seeds are healthy, ripe, smooth, well developed and filled, of a uniform kidney shape, laterally flattened and free from impurities or damage caused by insects. They are characterised by a glossy germ tegument of uniform white colour. They have a characteristic smell of well dried bean seeds, without any mustiness or any other extraneous odours. The moisture content of the beans does not exceed 18%. They have a delicate, mild and slightly sweet taste which is characteristic of this bean.

The following minimum requirements apply to the beans prior to packing:

- broken beans: up to 0.1%,
- shrivelled beans: up to 0.1%,
- white beans of other varieties: up to 2%,
- coloured beans: up to 1%,
- rotten or mouldy beans: up to 1%,
- parts of stems, pods, leaves, wood, packaging and non-toxic weed seeds: up to 0.3%,
- mineral impurities: up to 0.2%.

Beans not meeting the above requirements must not exceed 1.05 % in total.

Chemical characteristics:

- total protein: 20-24%,
- crude fat: 1.0-2.5%,
- crude fibre: 3.3-4.8%,
- ash: 3.8-4.4%.



Photo 1. Dry seeds of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca'



Photo 2. Fresh seeds of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca'

5. Geographical area:

'Fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' is grown in the following gminas located within the administrative borders of the Małopolskie Voivodeship, in the Dunajec Valley: Gródek nad Dunajcem (Nowy Sącz powiat), Zakliczyn, Pleśna, Wojnicz, Tarnów, Wietrzychowice, Żabno, Radłów, Wierzchosławice (Tarnów powiat), Czehów (Brzeg powiat) and Gręboszów (Dąbrowa powiat).



6. Proof of origin:

Production of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’:

- (1) is subject to the supervision and control system described below. Products to be labelled with the ‘fasola Piękny Jaś z Doliny Dunajca’ or ‘fasola z Doliny Dunajca’ PDO must fully meet each of the following conditions:
 - (2) (a) they have been produced in the geographical area specified in point 5 in accordance with the described production method and have the characteristics specified in the description;
 - (b) their producers have undertaken in writing to comply with the specifications.
- (3) Producers that wish to use the PDO shall notify the Cooperative of this fact. Entities that want to use it for the time starting from a given year should report this by 1 April of that year at the latest. If the willingness to use the PDO is reported after this deadline, the PDO may only be used starting from the following year.
- 4) The Cooperative should be provided with information on the location of the producer’s crops of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ The Cooperative should at all times be in possession of the up-to-date list of entities interested in the production of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’, and their current crop locations and areas. Each producer shall also keep a register in which they record, at each production stage, the data regarding bean growing.
- 5) Producers must comply with the obligation to meet the conditions specified in the application from the moment of sending the application for registration to the European Commission. The aforementioned conditions concern:

- output and sales volumes as well as the buyers in a given year,
- the areas and numbers of plots on which ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ is grown.

Entities involved in the purchase of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ and its packaging must report this fact to “Dolina Dunajca” Cooperative. These entities are obliged to maintain a list of suppliers, quantities and origin of the seeds, as well as their buyers and quantities of beans sold to them.



Photo 3. Crop of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ (Zakliczyn gmina)

7. Production method:

1) PREPARATION OF POLES

Work related to bean growing lasts practically throughout the calendar year, because the preparation of poles begins in late autumn. The type of material from which poles are made depends on the availability of particular materials and producers’ preferences. The lifespan of poles varies and depends on the type of tree, its age, the method and place of storage and the area from which they were obtained. Poles are most often obtained from coniferous trees (fir) and from wicker. Poles obtained from coniferous trees have a lifespan of approx. 10 years, while wicker ones have a lifespan of approx. 4 years. Fir branches and wicker should be smoothed because knots and small twigs make it difficult to pull the beans down to be dried. Wicker roots easily, so it is necessary to first debark it to a height of approx. 0.5 m.



Photos 4a and 4b. Preparation of poles made of fir branches



Photo 5. Poles storage

2) FORECROP

Beans can be grown after cabbage, onion, cucumber, tomato as well as root and cereal vegetables. Vegetables that must not be used as a forecrop for beans include legumes (due to the risk of infection by the same diseases and pests) as well as carrot and parsley, as these crops increase the likelihood of nematode infestation.



Photo 6. Preparing the field for sowing beans

3) SOWING

Beans are sown in the second or third decade of April, after the soil has warmed up sufficiently (10°C). Where an espalier system is used, beans can be grown in monoculture. In the Dunajec Valley, intercropping of beans with other vegetables is common. The most common method is to alternately separate rows of sown beans with rows of potatoes.

The sowing rate is 120 kg per hectare. Where a pole support system is used, the spacing between rows is 90-120 cm, and in a row – every 60 cm. In the case of an espalier system, the spacing in the row is 60-80 cm, and between the rows – 180-220 cm.

The sowing depth is 4-6 cm, and 3-5 seeds are sown per hole. Where seeds are sown by hand, the holes in which seeds are placed are made with a hoe. In the case of mechanical sowing, the desired sowing depth is obtained using seeding machines.

4) FERTILISATION

The volume and quality of bean yields depend to a large extent on proper fertilisation.

Organic fertilisation is primarily used: every 4 years in autumn, a full dose of manure is applied, a year before the bean crop, to the forecrop. On some plantations located at least 700 m from the Dunajec River, supplementary mineral fertilisation can be used in the form of superphosphate (100-150 kg/ha) or polifoska (200-250 kg/ha) and potassium sulphate (approx. 100 kg/ha) (due to the risk of flooding, fertilisers should not be applied within a shorter distance to the river).

5) BEAN TRAINING

On plantations of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’, poles or structures for training plants are required. Poles should be driven into the ground firmly and at a sufficient depth to prevent them from falling over during the growing period under the weight of the plants, especially during strong winds.

Two methods of bean training are used in the Dunajec Valley:

(a) on upright poles,

(b) on strings attached to a wire extended between poles.



Photo 7. Espalier bean growing system



Photo 8. Pole bean growing system

6) AGROTECHNICAL TREATMENTS

The basic agrotechnical treatment aimed at proper soil preparation for spring bean sowing is post-harvest ploughing to weed the soil: first, quick ploughing with harrowing, and then deep ploughing which is very important due to the bean root system. In spring, in the case of a

support system with poles, harrowing aimed at levelling the field and reducing water loss is important. During the bean growing period, the basic agrotechnical treatments include weeding and keeping the plantation free of weeds. As beans are very sensitive to soil crusting, it is important to loosen the soil in the inter-rows while controlling weeds. This treatment should be carried out carefully so as not to damage the lateral roots located shallowly below the soil surface. Bean plants in the initial period of growing – until they cover the inter-rows – are susceptible to weeding. Weeding is most often done by hand using hoes. The aim of this treatment is to expose beans to as much sunlight as possible and to limit competition for water. In the case of an espalier system, the basic agrotechnical treatment is weeding with the use of machines drawn by a tractor, such as a rotary tiller, a narrow disc harrow, a cultivator or a harrow. These treatments are to maintain the inter-rows in the black fallow. The number of treatments depends on, among other things, the intensity of rainfall and weed infestation. In exceptional situations, with significantly increased occurrence of weeds and pests, it is permissible – on plantations that are distant enough from the Dunajec River – to use low-toxic herbicides and low-toxic insecticides. Plant protection products should be characterised by low toxicity and should be safe for the environment and beneficial insects.



Photo 9. Sowing beans by hand

7) HARVESTING

Beans are harvested using a two-phase method, at the turn of September and October (20 September-15 October). Mechanical harvesting is permitted.



Photo 10. Plantation of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' in the Dunajec Valley

8) DRYING

In the case of multi-stage harvesting, stripping dried bean pods is permissible. In the case of an espalier system, beans (seeds in pods) are most often dried on swaths or on supports after the base of the stem has been cut off.



Photo 11. Cutting off bean plants



Photo 12. Drying beans on swaths

On farms, beans are also dried by stacking the poles in vertical heaps.



Photo 13. Drying beans on poles stacked in heaps

It is also common to transport bean plants to farms and stack them in heaps to let them dry naturally.



Photo 14. Bean transport to the farm



Photo 15. Tree branches on which beans are dried in heaps



Photo 16. Heaps on which bean plants are dried

9) THRESHING AND SHELLING BEANS

Bean seeds are most often shelled by hand. Ripe pods are harvested in stages and then shelled. On some farms, threshing is performed using specially adapted threshers, in November or December.

The yield obtained from plantations in the Dunajec Valley ranges from 2 to 4 t/ha, depending on the production technology used and weather conditions. The threshed seeds are stored in jute bags in an airy and dry place.

10) SORTING

In the case of shelling by hand, the seeds of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' are initially sorted. After mechanical threshing, manual sorting is necessary to remove impurities and diseased, damaged, discoloured or deformed seeds.

11) STORAGE

Bean seeds are usually stored in jute bags that must not be airtight, in clean, dry and well-ventilated rooms that are free of pests and extraneous odours.

12) TRANSPORT

The means of transport used to carry beans should be clean, dry, and free of pests and extraneous odours.



Photo 17. Shelling beans by hand

8. Link with the geographical region:

NATURAL LINK

'Fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' is grown in the following gminas located in the Dunajec Valley: **Gródek nad Dunajcem, Zakliczyn, Pleśna, Wojnicz, Tarnów, Wietrzychowice, Żabno, Radłów, Wierzchosławice, Czchów and Gręboszów**. In 1999, bean crops in this area covered 590 ha, i.e. 1.3% of all agricultural land. These gminas are located in the Sandomierz Basin in the middle and lower reaches of the Dunajec River. The bottoms of the river valleys are filled with fertile alluvial mud soils. [5]

http://pl.wikipedia.org/wiki/Grafika:Physico-Geographical_Regionalization_of_Poland.png [16]



Gródek nad Dunajcem is located in the Rożnowskie Foothills. It is a gmina that is situated at the highest level in the area concerned, at an altitude of approx. 250 m above sea level.

Czchów is located in the middle Dunajec, where the Wiśnickie Foothills meet the Rożnowskie Foothills.

Pleśna is located on the edge of the Ciężkowickie Foothills which to the north turn into a plain, stretching all the way to the Vistula and forming the western part of the Sandomierz Basin. From the west, the gmina is bordered by the course of the Dunajec, and its north-eastern part is crossed by the Biała River (Dunajec tributary).

Zakliczyn is located on the border of the Wiśnickie, Rożnowskie and Ciężkowickie Foothills, separated by the vast valley of the middle course of the Dunajec River.

Wojnicz (approx. 220 m above sea level) lies at the foot of the Rożnowskie and Wiśnickie Foothills.

The Tarnów Plateau, also known as the Tarnów Upland, covers the central and eastern part of the **Tarnów municipality**.

Wierzchosławice is located on the border of the eastern part of the Bocheńskie Foothills and the Tarnów Plateau.

Radłów is located in the southern part of the Sandomierz Basin. This area is characterised by flat terrain. It is elevated in the Dunajec Valley at an altitude of 190 m above sea level.

Żabno is located in the Małopolskie Voivodeship on the Dunajec River in the north-western part of the Sandomierz Basin. The area of the gmina is a plain elevated to 190 m above sea level, stretching along the Dunajec to the Vistula River.

Gręboszów is located in the Sandomierz Basin, on the north-western edge of Powiśle Dąbrowskie, at the mouth of the Dunajec into the Vistula.

Wietrzychowice is characterised by its location in the Vistula Valley and the Dunajec River flowing into it, forming a fork constituting its natural boundaries.



http://pl.wikipedia.org/wiki/Grafika:Physico-Geographical_Regionalization_of_Poland.png

The Dunajec Valley was shaped by the Dunajec River. It is characterised by varied topography, which is manifested in a significant drop in the altitude from Gródek nad Dunajcem to Wietrzychowice, the latter being the lowest gmina in the Dunajec Valley. One of the gminas – Czchów is called the “Gateway of the Mountains”, because the Dunajec Valley was once a place where an ancient, historical trade route from Kraków to the south, towards Hungary, ran through Czchów. The Dunajec Valley is a place along which a route from the North to the South, which is one of the most beautiful scenic routes in Małopolska, lies. The Dunajec Valley is also a natural producer of natural resources such as gravel, sand, clay and stone.[18,19]

1) Soils

In the Dunajec Valley, there are optimal soil conditions for climbing beans. Plantations are established on river alluvial mud soils with a neutral or slightly acidic pH. The nitrogen content in the soil is approx. 0.17%, of which ammonium nitrogen accounts for 0.003-0.005%. The amount of P₂O₅ is ranges vastly from 15 to 36 mg/100 g of soil, and that of K₂O from 43 to 59 mg/100 g of soil, which in the case of both analysed assimilable components, can be considered as high and very high content, respectively. Therefore, the location of bean plantations in the Dunajec Valley on alluvial mud soils is very favourable to this species, both with regard to the assimilable mineral content and pH level, as well as the volume and distribution of rainfall during the growing period. Studies conducted by the Chemical and Agricultural Station in Kraków show a very high magnesium content in soils on the farms located in the Dunajec Valley. The magnesium content given in mg per 100 grams of soil is within the range of 12.2 to 15.0 (attachments). Such high content of this element has a very beneficial effect on the specific, slightly sweet taste of the beans.[22, 4]

2) Climatic conditions

Bean is a species with high requirements as regards heat and light. It is also sensitive to low temperatures, and in particular to rapid changes in temperature between day and night. For bean seeds to germinate a temperature of about 10°C is required, whereby the minimum temperature needed for plant growth and development is 8°C, and the maximum temperature is 25°C. Bean plants are particularly sensitive to low temperatures in the following phases: germination, emergence, flowering and pod formation. The occurrence of low temperatures during germination and emergence extends the duration of these phases, resulting in uneven emergence, and often rotting of seeds in the soil, while a drop in air temperature during flowering and pod formation causes mass shedding of flowers or young buds.

The climate of the Dunajec Valley suits the bean and provides very good conditions for pole bean plant growth and development. Both the average air temperatures during the growing period as well as the volume and distribution of rainfall are highly beneficial for the proper development of bean plants and a good yield. Climbing beans require a longer growing period compared to other forms of beans grown. The growing period of multiflora bean varieties grown for seeds ranges from 112 to 130 days, their stringed forms ripen after 125 days, and climbing forms ripen after as many as 140 days. The longest growing period in Poland occurs, among others, in the western part of the Sandomierz Basin between Tarnów and Kraków (Niedźwiedz i Limanówka, 1992).

Existing studies of thermal conditions in Poland indicate that the area around Tarnów, which is the centre of the Dunajec Valley, is one of the warmest in Poland and receives the largest amounts of heat energy in the form of solar radiation. The dates on which the average diurnal temperature reaches defined thermal thresholds, namely > 0 , > 5 , > 10 and $> 15^{\circ}\text{C}$, are particularly important for crop plants. In the case of this area, they are very favourable compared to other regions, and the available data indicates that in the Dunajec Valley they fall several to over a dozen days earlier than in other regions of Poland (Skowera, 2006). Moreover, comparing the average multi-annual air temperatures recorded in Tarnów with those recorded, e.g. in Kraków, despite ongoing discussions on the heterogeneity of multi-annual data, these differences are large and are 0.8°C higher for Tarnów.

Beans require particularly large amounts of water during the flowering and pod setting period. The average annual rainfall for this region (data from 1951-1970) ranges from 688 mm (Tarnów) to 781 mm (Czchów), with maximum rainfall of 1,030 mm and minimum rainfall of 462 mm (Chomicz 1977). Beans respond negatively to excessively abundant rainfall during the period of pod development and ripening. Pod development occurs approximately 60 days after sowing. The Dunajec Valley has soil and climatic conditions that are optimal for bean growing and ensure a reliable, uniform and healthy seed yield, as well as the great taste of this valuable bean variety ensuring its sales. This is why local farmers, despite the emergence of new stringed multiflora bean varieties, continue to grow the local 'Piękny Jaś' climbing beans. The Dunajec Valley is the only region in Poland where climbing beans are still grown on a large scale. The Statistical Office in Kraków (Kraków 2003) reports that the total sown area (according to crop groups of subregions and poviats) of edible legumes in the Małopolska Voivodeship was 1,677 ha, including 1,512 ha in the Kraków-Tarnów subregion. [6,7]

3) Winds and terrain

The local climate is characterised by the occurrence of mist and winds blowing in specific directions, which plays an important role in the cultivation of tall, slender-stemmed varieties. Bean plantations in this region are located at a relatively low level, often within a short distance from the river, which protects the fields from the wind. The main axis of the landscape of this

area is a wide terraced valley, running south-west to north-east. The meandering riverbed, between 50 and over 150 m wide, is partly regulated and embanked. Along the riverbed there are strips of rock, above which there is an alluvial terrace which has a clearly defined edge and takes up most of the valley bottom.

Arctic air masses pass southward through the valley and warm air masses move northward. A foehn wind also reaches the valley. In areas located at a higher level, westerly and south-westerly winds prevail [21]. In spring and autumn, morning mists limit sudden temperature changes between day and night. In spring and summer, the characteristic shape of the Dunajec Valley also causes an influx of warm air masses which move through the river valley.



Photo 18. Bean plantation in the Dunajec Valley

The habitat conditions in the specific climate of the Dunajec Valley, highly conducive to growing multiflora beans, guarantee healthy seeds. The long tradition of growing ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ in this region is facilitated by technology that guarantees a reliable yield of healthy and tasty beans.

HUMAN FACTOR

In the Tarnów powiat, where part of the Dunajec Valley is located, the average size of a farm is 3.2 ha. Most farms carry out extensive agricultural production which is closer to the standards of organic farming than to intensive production. As a result, high quality products are obtained. Bean growing is mainly based on human labour, which requires particular care, dedication, and timely completion of each task.

1. Starting with the preparation of poles, knowledge of the material used and how it should be processed (cutting, chipping knots, shaving bark) is essential. Wicker and fir poles are most often used. The right selection of material and proper storage of poles ensure their durability for many seasons.
2. Choosing the right time for sowing is a skill perfected over many generations. This ensures avoiding losses resulting from freezing and achieving high yields.
3. Planting 3-5 seeds per hole ensures good growth of plants that do not have to compete with each other for light, moisture and nutrients. When too many seeds are sown per hole,

plants grow poorly and give low yields, while planting single seeds gives low yields per hectare.

4. Training plants on poles and on strings suspended from wire stretched on poles ensures optimal conditions for plant growth and development.
5. Frequent intercropping with root crops (potatoes) and other vegetables allows light to reach the lower parts of the plant. This makes it possible for flowers to develop from the lowest parts of the bean plant, which significantly increases the number of pods it develops.
6. Cutting off the plants at the right time to let them dry is essential for obtaining a good yield. Doing this too early may prevent bean seeds from developing, thus reducing yield. Choosing the optimal time for this treatment lets bean seeds dry before the first frost.
7. Due to the specific nature of bean growing, few tasks can be mechanised. Laborious activities include, for example, sorting – two people can sort about 200 kg of beans a day. This labour-intensive production requires a number of people to be involved. All the skills which are indispensable for proper growing and harvesting beans with the right qualities have been perfected by the farmers who grow beans over many generations. Only the skilled handling of the whole production process can ensure a good and uniform bean crop with high seed quality.

BEANS IN THE DUNAJEC VALLEY – HISTORY

Floods

From time immemorial, the Dunajec River has played a very important and at the same time dual role in the economic life of the area concerned. Its fertile valley was conducive not only to early, very intensive settlement, but also to a higher agricultural culture than elsewhere, and its waters abundant in fish provided people with food, and mills and sawmills with driving power. The development of the existing soil conditions in the Dunajec Valley was related to local floods bringing river deposits and minerals to these areas. The Dunajec is the largest river in the area concerned and is described as the most dangerous and fastest-rising river. It has a high flood potential, especially in its upper reaches. From the retention reservoir in Czchów, where the area where ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ is grown begins, the river has characteristics of a lowland river. However, it still has a significant flood potential, as proven by floods that occurred, among others, in 1991 and 1997. As evidenced by various historical sources from the area of the gminas where ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ is grown, the flood of 1934, when the water reached an intensity that had never been recorded before in Poland, is considered to be the most tragic. According to the accounts from that period, real geysers began to gush from the meadows, and in some places the waters merged into one sea, from which only the tops of trees stuck out [21].

In his chronicle, Jan Długosz mentioned floods that occurred in 1118, 1221, 1252 and the largest one that took place in 1270. Here is his account of this last flood: *“From 22 June until mid-August, it was raining heavily day and night, as a result of which the Vistula, Raba, and Dunajec rivers overflowed their banks, flooded the land, fields, and forests, turning them into deserts”*. *“Rocznik Kapituły Krakówskiej”* notes with respect to the same year as follows: - *“On 21 July, there was an incredible flood of rivers, especially the Vistula, Raba and Dunajec, which drowned most of the people, cattle and other animals, so that it was possible to sail on the fields by boat as if on rivers, and snakes and birds had their shelters in tall trees, as well as few houses that managed to withstand the pressure (...) After the flood, severe famine ensued and lasted for 3 years, as a result of which many people died (...)”*. [19]

Besides the very negative effects of this phenomenon, i.e. the destruction of the environment, infrastructure and property, the floods had a beneficial effect on the ecosystem of the rivers,

replenished groundwater, and made the soil more fertile, because they carried valuable river sediments onto the fields, especially between the embankments, where beans are grown.

Beans in the Dunajec Valley



Photo 19. Roztoka Brzeziny, 1950. Bean fields by Józef Winiarski's house



Photo 20. Roztoka Brzeziny today

'Fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' has been grown in the Dunajec Valley for many generations. According to the ethnographic publication (collection from the years 1897-1906) "Brzozowa i okolice Zakliczyna nad Dunajcem" [Brzozowa and the surroundings of Zakliczyn on the Dunajec] (Jasińska i Kotecki 2003), "*the runner bean called Piękny Jaś was initially grown in the area of Dunajec, Raba and Vistula, and by the end of the 19th century, it was already known throughout Poland, and also became widely popular outside its borders under the name 'Biała Podlaska'.*"[3]

In this area, beans are commonly called 'groch' [peas] or 'groch piechotny' (also 'groch piechuotny'). This name dates back to as early as the 19th century.

In “Brzozowa i okolica Zakliczyna nad Dunajcem” [3], much attention is paid to bean cultivation in this region, describing the methods of bean growing, harvesting and drying. Its author uses the term ‘groch piechuotny’, as this is how the local people call beans to this day.

“In the rows of potatoes, on the sides of the bed, (...) beans called ‘groch piechuotny’ are planted by placing 5-10 seeds together in a hole; apart from that they also plant beans on their own in rows in the gardens. When the beans sprout and start to grow, they drive in a pole into the ground next to each shoot, so that it goes up on it and does not spread out on the ground. (...) After oats have been brought in, it is time (...) at the beginning of September, for ‘groch piechuotny’.” (...) Picking ‘groch piechuotny’ is transitional work from the sickle and the hoe. This work is carried out by the housewife and generally women. (...) where picked bushes of ‘groch piechuotny’ are left in the field, they do not bind them, but put them in heaps and take or carry them home and spread them on poles under the eaves of farm roofs (...). Only when properly dried, the bean “bushes” are bound in fairly large sheaves with straw rope and taken either to the attic of the house or the wagon shed, where they are placed on racks or other objects. In the field, only dried beans are bound in sheaves (...).”

“Beans are usually not threshed (...) but during winter, and in autumn usually in the evening, when there is time for it, pods are shelled by shepherds and old women, opening them with their thumbs (...). The bean straw and shells are stored together, tied or untied, in the attic for cows. Dried ‘groch piechuotny’ is measured by quarts, gallons or, though seldom, measures.”

According to oral accounts, at the beginning of the 19th century, ground bean seeds were used not only for consumption purposes, but also as baby powder. In the collection of a resident of the village of Gródek nad Dunajcem, there is a photo of a wooden wheel of a mill which was used to grind not only cereals, but also seeds of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’.



Photo 21. Mill in which bean seeds were ground

The lives of the inhabitants of these land have been long closely linked to the cultivation of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca'. Due to the significant workload required for the proper preparation of poles for training beans, they have always been a highly desirable product, as evidenced by an excerpt from the Tropie Parish Chronicle from September 1954, where there is a mention of the theft of poles used for bean training, which turned out to be the cause of murder.

"A very sad incident happened in Roztocze. During an argument, a certain (N.N) (...) hit his father-in-law in the head with an axe. (...) who was 60 years old. The wounded man died after 4 days (...). The argument itself was for a trivial reason (bean poles)". [11]

The oral accounts of elderly people living in the Dunajec Valley, confirming the long-term cultivation of this vegetable in these areas, and concerning the period of World Wars I and II, are also interesting. In these memories, the bean fields around the houses were an excellent shelter from warfare.

The history of the village and gmina of Wierzchosławice includes a record of the 1668 inventory where data on the yields in that year is provided. Besides grain yields, it mentions, among other things, the significant share of 'groch piechotny': *"on Soltysi Kąt – 20 heaps of peas and 11 heaps of barley, on Góra – 30 heaps of peas and 43 heaps of barley"*. The monograph also provides precise data from 1708 and subsequent years regarding the amount of grain, hemp, vegetable and peas seeds sown. It was a tithe shared from *"the lord's and peasants' arable fields. As part of the tithe, rye and wheat were delivered to the presbytery in sheaves (...), peas, broad beans and potatoes."* [21]

Another piece of evidence for the cultivation of beans is a letter from the parish archives in Gródek nad Dunajcem. In a letter dated 20 September 1914 addressed "To Nowy Sącz Municipal Office, all municipal authorities and superiors of manorial areas", attention was drawn to the need to *"deliver supplies of flour (...) and legumes to railway warehouses"*. This was related to the provision of food supplies to the troops taking part in the preparations for World War I. [18]

In Stanisław Sikoń's memoirs entitled "Ciernista droga" there is a passage concerning intercropping beans with other plants. In 1908, *"Our father (...) in spring, planted half an acre of potatoes; he ploughed a quarter acre in the old way into beds, 4 metres wide, and rows were made with a hoe, and he ploughed a quarter acre into a strip. He harrowed the field ploughed into a strip, made rows with a marker that he borrowed from farmer Snopkowski. In these potatoes he planted **beans**, and in the potatoes, where rows were made with hoes, he planted broad beans in the furrows."* [22]

Very interesting memories, that testify to the long cultivation of beans in the region, are shared by Professor Józef Szymański from Wojnicz, who, like Świętek [1989], uses the expression 'jasiek piechota' or simply peas instead of beans, because this expression was used by the local people in times gone by.

PEAS IN THE HISTORY OF WOJNICZ

Whenever I manage to buy peas in a bag in a shop, I remember the smell of the Wojnicz Market Square on every market Monday. At these fairs, approved by Casimir IV Jagiellon in 1454 (that continued to be held until recently), not only merchants would display their goods on the Wojnicz market square, but also people from neighbouring villages that brought and put up for sale their surplus products, such as fruit, seeds, poppy seeds, onions, sunflower seeds,

smoked plums, apples prepared for wintering, dried apples, bread, etc. Among them, different varieties of peas stood out, including the most popular *'jasiek piechota'*. On a clear, sunny day, these goods delivered unforgettable smells.

Peas appear for the first time in Wojnicz sources in 1521. According to an inspection carried out that year, on a war wagon which the city was obliged to set up for a levy in mass and that was, therefore, in the city hall at all times ready to leave until the partitions, there was a box with a bushel of peas (a bushel is about 126 litres) and one bushel of unshelled peas. It was also supposed to be enough to feed four soldiers for less than a month (next to this on the wagon there were four sacks of sifted flour for bread, two quarters of smoked beef, two sides of bacon, a bushel of millet, a firkin of butter, a bushel of cheese, a hundredweight of salt – which gives an idea of the soldier's diet and the position of peas in it)¹. Thus we are in the area where the fame of Polish soldier pea soup – unfading till the present day – developed.

One may wonder where the Wojnicz councillors obtained these quantities of peas, but there is no doubt that they came from local crops, as peas are constantly present in the town. In 1591, for the lease of a field in Kamieniec, one of the townspeople paid per year, among other things, 1 bushel of peas grown in this very area.² Kamieniec is a field on the floodplains of the Dunajec River, recorded as early as the 15th century³, where peas are grown in large quantities until present time. In 1624, it was found that the pantry of a Wojnicz townsman included quantities of peas described as a several years' supply⁴, which shows that this food was an important component of diet, hence the 1638 dispute over the destruction of pea and broad bean crops by cattle⁵ comes as no surprise. This last situation seems to indicate that these were small quantities after all. This is probably why there is no information about peas in the wills and inventories of Wojnice townspeople, although this vegetable was eagerly eaten for dinner in 1649 in Warsaw by councillors sent to a trial in the royal chancellery.⁶ In 1646, peas were served by townspeople to soldiers who came to the town to collect money owed to them from the council.⁷ However, when in 1640 it was necessary to contribute together with Biecz to the army stationed there, Wojnicz townspeople bought a bushel of peas for 13 Polish zlotys and sent it along with other victuals to the soldiers stationed there⁸ who clearly enjoyed such food. Therefore, although the townspeople valued peas, but probably grew them in small quantities for their own use. The situation was different when it came to the starosty estate. In 1629, the royal inspector stated that in the manor of the Wojnicz starost, 2 bushels of the Wojnicz measure of peas were sown (i.e. 252 litres), which, having deducted the church tithe, yielded a crop of 12.5 bushels (i.e. 1,575 liters). The peas sown were valued at 30 groszy, while the harvested peas were valued at 8 Polish zlotys and 15 groszy.⁹ It can be therefore concluded that the manor had a suitable plot of land to grow such quantities of peas. In 1659 as well, the inspector noted the sowing of 1.5 bushels of peas (189 litres) that yielded a crop of 10 bushels (1,260 litres). This time, the beans were valued at 16 Polish zlotys and 15 groszy.¹⁰ In 1765, the inspector stated that he had found over two bushels of peas for sowing (252 litres), almost 6 bushels to be given to the servants as in-kind compensation, and over 6 bushels for sale. He

¹ *Rejestr wozów skarbowych od miast i miasteczek Rzeczypospolitej koronnych na wyprawę wojenną roku 1521 dostarczonych*. Wyd. C.Biernacki. „Archiwum Komisji Historycznej” Vol. 3: 1886 p. 487

² *Księgi miejskie wojnickie*. Vol. I. Wojnicz 1995 p. 48 No. 213

³ J.Szymański *Słownik historyczno-geograficzny Wojnicza do 1800 r.* Wojnicz 1999 pp. 40-42

⁴ *Księgi miejskie wojnickie*, Vol. II. Wojnicz 1997 p. 50 No. 330

⁵ *Księgi miejskie wojnickie*, Vol. III. Wojnicz 1995 p. 64 No. 430

⁶ *Rachunki miasta Wojnicza*, Vol. I. Wojnicz 1997 p.248 (1649 e.)

⁷ *Ibidem*, p. 178

⁸ *Ibidem*, p. 82

⁹ Archiwum Państwowe w Krakowie, Akta miasta Wojnicza, sygn. Rkps Dep.196 fasc.3: Opis starostwa wojnickiego z 1629 r.

¹⁰ *Lustracja dóbr królewskich województwa Krakowskiego 1659-1669*. Warszawa 2005 p. 182

estimated the value of these peas at 67 Polish zlotys, 8 groszy and 13 denarii.¹¹ Finally, in 1763, those preparing the inventory of the Wojnicz starosty stated that 2 bushels of peas had been sown in a field called Załęcze, specially fertilised for this purpose. Moreover, it was found that a certain (unspecified) quantity of white peas was sown.¹² Thus, the starosty constantly sowed almost the same quantity of peas (about 2 bushels), and its harvest was also more or less the same. Found in the mid-18th century, the Załęcze field where peas were sown is a field stretching along the Dunajec River, south of today's Reymonta Street and west of Zawodzie¹³, so it was situated on floodplains, with suitable soil, just as it is today. (..)

BEANS IN THE LIFE OF THE DUNAJEC VALLEY COMMUNITY

The gminas located in the Dunajec Valley seek to create a common platform that will make it possible for them to use their natural wealth, i.e. the cultivation of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' to promote this area. Therefore, "*Union of Bean Growing Gminas from the Dunajec Valley*" was established to perform common public tasks in this area [13]. With the concern for and good of the region in mind, the **Union of Bean Growing Gminas from the Dunajec Valley** has joined in the activities aimed at registering 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' as a Protected Designation of Origin. This bean variety has been grown for generations, using traditional methods, in the areas of, among others, 7 gminas associated in the Union, and is an important source of income for their residents.

The area of crops of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' in these gminas is approx. 600 ha. Due to the significant demand for seeds of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca', the area covered by its crops increases year by year. The reputation and importance of the cultivation of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' are evidenced by the fact that it is an element of the development strategy of the Tarnów powiat, according to which the powiat "*(...) will become a leader in the modern agri-food industry in the next 20 years (...)*." Mr Bogumił Kurylczyk, the author of the article, emphasises the prestige that distinguishes the powiat:

"(...) there is someone to learn from, because local farms are famous all over the world for growing the 'Piękny Jaś' bean variety." [12]

Considering the long tradition of growing 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca', the excellent soil and climatic conditions of the Dunajec Valley, the location of the plantations, reliable yields of healthy seeds, the recommendations of nutritionists to consume legume seeds, and the use of seeds of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' in regional cuisine, it seems fully justified to include this valuable local variety on the list of traditional products.

Due to the exceptional quality and taste of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca', it is appreciated by customers who look for it on the market. The great economic importance of growing seeds of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' in the Dunajec Valley is evidenced by the support of the local community and bean buyers for including its name in the Community system for protecting the names of high-quality agricultural products. The exceptional quality of the seeds of this bean variety is appreciated by companies involved in the distribution and processing of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca'. "**Florpak**" sp. z. o.o. based in Wojnicz has been

¹¹ *Lustracja województwa Krakówskiego z 1765 r.* Part 1. Warszawa 1973 p. 215

¹² *Inwentarz starostwa wojnickiego z 1762 r.* Wojnicz 1995 pp. 38-39 Nos. 46-48

exporting and importing beans of various origin and varieties for 17 years. However, it particularly emphasises the supreme quality of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ among other bean varieties. The initiative to present its taste and nutritional values is also supported by restaurants operating in the gminas on the Dunajec River, including **Przedsiębiorstwo Handlowo – Usługowe ARON – restauracja “PODZAMCZE”**, and one of the largest distributors of bean seeds in the region: “**TAR – GROCH-FIL**”.

Having care for and good of the region in mind, the registration of the name ‘*fasola Piękny Jaś z Doliny Dunajca*’/‘*fasola z Doliny Dunajca*’ as a Protected Designation of Origin is also supported by the **Regional Centre for Tourism and Cultural Heritage in Zakliczyn**, considering it an essential element ensuring the promotion of the region. As an institution supporting the dissemination of culture, history and cultural heritage, the Centre has been involved in the organisation of ‘Święto Fasoli’ [Bean Festival] for 10 years, as bean plantations have become an inseparable part of the landscape of the Zakliczyn gmina, and bean dishes are the most important element of regional cuisine. [20]

Held in the Zakliczyn gmina on the Dunajec River, ‘Bean Festival’, also known as ‘Piękny Jasiek Festival’, is combined with a fair during which every year, the Regional Centre for Tourism and Cultural Heritage, supported by the local government and the Małopolska Chamber of Agriculture, organises a real culinary feast. On the Zakliczyn market square, their stands are presented by bean producers who prepare regional bean dishes, as well as folk artists. The fair is accompanied by performances by folk bands and seminars dedicated to bean growing. Those participating in this open-air festival include not only residents of Zakliczyn and its surroundings, but also guests from abroad. This year, the Regional Centre for Tourism and Cultural Heritage and the ‘Biały Dunajec’ Local Action Group organised the 8th edition of this Festival whose popularity and reputation are increasing every year. The event lasted 3 days (7-9 September) and was accompanied by setting a record in the amount of “Zakliczyn bean stew” cooked and served – approx. 12 thousand servings of this dish were cooked – *“the large number of tourists and residents who, despite the freakish weather, flocked to the Market Square in Zakliczyn to participate in this year's Bean Festival testifies to the importance and reputation of this event”*. *“A lot of rainwater poured into the huge cauldron with the bean stew, but the specific taste of the dish (after all, for free!), prepared by Krzysztof Górski – the head of the Culinary Theatre, and immortalised in the Book of Polish Records of Oddities, was successfully compensated for by a great deal of attractions.”* [19] The Zakliczyn – and not only Zakliczyn “bean basin” also proved during this annual festival that beans can be used to prepare not only bean stew but any, even the most inventive dish.



Photo 22. Posters promoting the Bean Festival in Zakliczyn nad Dunajcem

The Bean Festival in Zakliczyn is not the only festival aimed at promoting beans. On 30 September 2007, the first BEAN HARVEST organised by the Commune Office and the Communal Cultural Centre was held in the village of Gródek nad Dunajcem. The event was combined with a competition for the tastiest dishes made of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’, that were highly appreciated by the local community. The event was also accompanied by conferences and training for bean producers.



Photos 23 and 24. Bean harvest in Gródek nad Dunajcem

Dishes made of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’, including bean cake, bean cutlets, and various appetizers, are gaining increasing recognition. Culinary experts are convinced that ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ has a unique taste and nutritional values – in this respect it is unmatched in the world. Bean soup, roulade, pâté, bean sausage and croquettes and dumplings stuffed with beans are dishes that Ms Janina Molek from Tropie prepares relying on her memories from childhood, when various bean dishes were often a way to diversify the menu during pre-harvest. After all, according to the literature “(...) *This, one of the oldest plants, affects both health, beauty and the mind of man. It is rich in protein (found in legumes, it has the best amino acid composition among plant proteins. It is valuable due to its high content of amino acid lysine, which is lacking in cereal products. The protein content in dry legume seeds is similar to that in meat. They cannot, however, replace meat, but a small addition of meat to bean dishes is a valuable supplement to the deficiency of essential amino acids, because the plant protein in legumes is fully utilised by the human body).* Therefore, it is often called *meat for the poor* (...).” In 2002, ‘fasola Piękny

Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ entered in the national competition “Our Culinary Heritage” during the International Agricultural Exhibition AGROPROMOCJA in Nawojowa was recognised by experts in the field, winning the first award, and in 2005, it won the “Pearl 2005” award for the best Polish regional food product during the POLAGRA Fair in Poznań.

Ms Janina Molek also won a diploma of recognition for products made from ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ at the 10th Małopolska Agrotourism Fair in Kraków, Agropromocja in Nawojowa. In 2006, her dishes were also recognised during the 3rd Małopolska Festival of Taste, both in the plebiscite and in the Małopolska Taste competition in the regional semi-finals in Nowy Sącz. The bean sausage made by Ms Janina Molek from Tropie won the first prize in the plant products category. [8-10]

A book containing over a hundred recipes for bean dishes entitled “**Fasola z Doliny Dunajca**” [Beans from the Dunajec Valley] (L. Kmak, J. Molek, M. Nowakowski, 2006) was published by the efforts of the Communal Cultural Centre in Gródek nad Dunajcem and the Małopolska Agricultural Advisory Centre in Karniowice, with funding provided by the “Agro-Smak2” Programme. The English version of the above-mentioned book was also published with funding from the “Agro-Smak2” Programme.

faInterestingly, using her grandparents’ secret recipe, Ms Janina Melek is able to make from ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ a high-proof drink called ‘Fasolówka’.



Photo 25. ‘Fasolówka’ bean vodka during the “Our Culinary Heritage” competition, Nawojowa 2007

Examples of regional dishes made from ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’:

- *Bean soup from ‘Molkówka’*

Ingredients:

200 g beans, 200 g smoked ribs, 200 g pork shoulder, 100 g smoked bacon, 2 medium-sized potatoes, 1 medium-sized carrot, 1 medium-sized parsley, a piece of leek, a piece of celeriac, 1

medium-sized onion, 4 cloves of garlic, oil or olive oil, flour, breadcrumbs, bay leaves, allspice, salt, pepper.

Preparation:

Put the beans in cold water, add a spoonful of oil, a little salt. From the moment the water with the beans boils, cook for 20 minutes and add cold water. Repeat this operation 2 more times. In the meantime, put on the smoked ribs, cook until soft, strain the broth, and pour it into the boiling beans. Remove bones from the ribs. Put minced pork shoulder, 2 cloves of finely chopped garlic, 1 tablespoon of breadcrumbs and 1 egg together in a container and add salt and pepper to taste. Knead the meat so that it does not stick to your hand and make small balls the size of beans. Fry the balls in hot oil on all sides. Dice the bacon and fry to get cracklings. Add the cracklings to the boiling beans, stew the diced onion in the bacon fat until translucent. Add the onion to the boiling beans, and use the fat to make roux of 2 flat tablespoons of flour and fry until golden brown. Peel the potatoes and vegetables. Dice and cook. When you are just about to finish cooking the beans, add the rib meat, balls, potatoes, vegetables, 2 cloves of finely chopped garlic, bay leaf, allspice, pepper, salt, and a little roux at the end so that it just boils.



Photo 26. Bean soup from 'Molkówka'

- *Bean roulade with vegetables and mushroom sauce*

Ingredients:

1 cup of beans, 125 g butter, 1 medium-sized carrot, 1 medium-sized pickled cucumber, 1 medium-sized onion, 2 cloves of garlic, 1 egg, 2 tablespoons of potato flour, 3 tablespoons of lard or oil, a piece of red and yellow pepper, salt, pepper.

Preparation:

Put the beans in cold water, add a spoonful of oil, a little salt. From the moment the water with the beans boils, cook for 20 minutes and add cold water. Repeat this operation 2 more times. In the meantime, stew the onion in lard. Mince the cooked beans and onion using a mincer. Add chopped garlic, 1 egg, potato flour, salt, pepper to taste to the container with the ground beans and mix. Cut the pepper, cucumber and cooked carrot into strips. Put some stuffing to a small

baking tin greased with fat, put the vegetables cut into strips lengthwise, cover with the stuffing alternately. Bake at 200°C for approx. 80 minutes.

Mushroom sauce

Ingredients:

200 g mushrooms (boletus), 1 medium-sized onion, 1 tablespoon of butter, 3 tablespoons of sour cream 36%, salt.

Preparation:

Put on 3 cups of water, add 1 tablespoon of butter and a little salt. Wash and slice the mushrooms. Add the sliced mushrooms to the boiling water and cook for half an hour. At the end of cooking, add 3 tablespoons of sour cream. Mix 1 tablespoon of flour with cold water and thicken the sauce.



Photo 27. Bean pâté with nuts and sunflower seeds



Photo 28. Bean roulade with mushroom sauce

Ingredients:

1 cup of beans, 50 g nuts, 4 tablespoons of sunflower seeds, 125 g butter, 1 medium-sized onion, 1 egg, 2 tablespoons of lard or oil, 1 tablespoon of potato flour, salt, pepper.

Preparation:

Put the beans in cold water, add a spoonful of oil, a little salt. From the moment the water with the beans boils, cook for 20 minutes and add cold water. Repeat this operation 2 more times. In the meantime, fry the onion until translucent and remove it from the frying pan. In the fat left from frying the onion, fry the nuts cut into small cubes. Melt the butter. Mince the cooked beans and onion using a mincer. Add the melted butter, potato flour, egg, nuts, sunflower seeds, salt and pepper to taste. Mix and put in a small baking tin greased with fat, bake at 200°C for approx. 60 minutes.



Photos 29 and 30. Bean pâté with nuts and sunflower seeds

The group of bean producers and residents of the gminas on the Dunajec can even boast a “Bean Hymn”, sung to the tune of “Zasiali górale”, written by Ms Krystyna Janecka [14]:

“Zasiali fasolę w Dolinie

Gdzie piękny Dunajec z gór płynie.

Potem ją na tyczki puszczają,

Tak “Pięknego Jasia” kochają”

*Chorus: Pracowite gospodynie tutaj są I przewagę nad innymi mają tą, że z fasoli
przygotują potraw sto,
Nawet swojską naleweczkę – spróbuj ją.*

*Lezie Jaś po tyczce wysoko,
Kwitną białe pola szeroko
Robią się z poletek polacie
Oj będą Ci ludzie bogaci.*

*Zbierają rolnicy fasolę,
Będą ją młócili w stodole
I po 3 Euro sprzedadzą,
A na wiosnę znowu posadzą.*

Summary

‘Fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’, also known as ‘*groch piechuotny*’, has been grown in the Dunajec Valley by many generations of farmers. Due to exceptional and specific climatic and soil conditions resulting from, among other things, the presence of the Dunajec River, seeds of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ have specific and unique values that are characteristic only for this region. In the history of this land, ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ has always been an important, constant element of agricultural production and – most importantly – an element of the cuisine of this region. The clean environment and favourable conditions for organic farming are an additional value and great asset of this region, which is reflected in the quality of local agricultural products. Fields with bean crops have become an inseparable element of the landscape of the gminas on the Dunajec and are part of the rich cultural heritage of this region.

9. Control:

- (a) COBICO Sp. z o.o., ul. Grzegórzecka 77, 31-559 Kraków;
- (b) Biocert Małopolska Sp. z o.o., ul. Lubicz 25a, 31-503 Kraków.

10. Labelling:

11. Specific requirements introduced by applicable regulations:

12. Additional information:

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.

No.	Document name
1.	COBOR : photocopies of the Lists of Cultivars of Plants from 1971, 1972, 1973, 1975, 1976, 1977, 1978, 1979, 1980
2.	<i>Inwentarz Starostwa wojnickiego z 1673 r.</i> [Inventory of the Wojnicz Starosty from 1673], published by Józef Szymański
3.	Świątek J. 1989. <i>Brzozowa i okolica Zakliczyna nad Dunajcem. Obraz etnograficzny – zbiór z lat 1897-1906</i> [Brzozowa and the area of Zakliczyn nad Dunajcem. Ethnographic picture – collection from 1897-1906] Part I. Polskie Towarzystwo Ludoznawcze, Wrocław
4.	Chemical analysis of three bean samples collected from farms in the Dunajec Valley on 8 December 2007
5.	Laboratory analysis of soil from farms in the Dunajec Valley
6.	Kazimierz Chomicz, <i>Materiały do poznania agroklimatu Polski</i> [Materials regarding Polish agroclimate], PAN Komitet Melioracji PWN, Warszawa, 1977
7.	Tadeusz Zawora, <i>Zeszyty naukowe Akademii Rolniczej w Krakowie – W sprawie uprzywilejowania termicznego okolic Tarnowa</i> [On the thermal advantages of the Tarnów area], 1973
8.	Nomination for the “Perła” award for Janina Molek Tropie for ‘Piękny Jaś’ beans
9.	Certificate of the “Nasze Kulinarne Dziedzictwo” [Our Culinary Heritage] award for the best “Perła” 2005 regional product for Janina Molek for ‘Piękny Jaś’ beans
10.	<i>Strategia powiatu</i> [Strategy for the powiat], Bogumił Kurylczyk, 29 March 2002, gazeta.pl.kraków
11.	Resolution No. VIII/69/07 on the establishment of a Union of Communes called “Związek Gmin Fasolowych z Doliny Dunajca” [Union of Bean Growing Communes from the Dunajec Valley]
12.	Kmak. L., Molek J., Nowakowski M., 2007, <i>Fasola z Doliny Dunajca</i> [Beans from the Dunajec Valley], Nowy Sącz
13.	Chemical analysis of bean samples taken from farms located in the Dunajec Valley on 25 November 2007
14.	www.wikipedia.org/wiki
15.	www.gim2.tarman.pl
16.	Letter to Nowy Sącz Municipal Office, 20 September 1914

17.	www.zakliczyn.pl
18.	“Dziennik polski”, 9 September 2006
19.	Kiryk Feliks, Ruta Zygmunt, 1994, <i>Wierzchosławice Dzieje Wsi i Gminy</i> [Wierzchosławice – History of the Village and Commune], Secesja, Kraków
20.	Results of tests for the content of macroelements in soil, District Chemical and Agricultural Station in Kraków
21.	Stanisław Sikoń, <i>Ciernista droga</i> , Czytelnik, Warszawa, 1871

LIST OF PHOTOGRAPHS INCLUDED IN THE TEXT:

1. Photo 1. Dry seeds of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’
2. Photo 2. Fresh seeds of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’
3. Photo 3. Crop of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ (Zakliczyn gmina)
4. Photos 4a and 4b. Preparation of poles made of fir branches
5. Photo 5. Poles storage
6. Photo 6. Preparing the field for sowing beans
7. Photo 7. Espalier bean growing system
8. Photo 8. Pole bean growing system
9. Photo 9. Sowing beans by hand
10. Photo 10. Plantation of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ in the Dunajec Valley
11. Photo 11. Cutting off bean plants
12. Photo 12. Drying beans on swaths
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15. Photo 15. Tree branches on which beans are dried in heaps
16. Photo nr16. Heaps on which bean plants are dried
17. Photo 17. Shelling beans by hand
18. Photo 18. Bean plantation in the Dunajec Valley
19. Photo 19. Roztoka Brzeziny, 1950. Bean fields by Józef Winiarski’s house
20. Photo 20. Roztoka Brzeziny today
21. Photo 21. Mill in which bean seeds were ground
22. Photo 22. Posters promoting the Bean Festival in Zakliczyn nad Dunajcem
23. Photos 23 and 24. Bean harvest in Gródek nad Dunajcem

24. Photo 25. Bean vodka

25. Photo 26. Bean soup from Molkówka

26. Photos 27 and 28. Bean roulade with vegetables and mushroom sauce

27. Photos 29 and 30. Bean pâté with nuts and sunflower seeds

III. Summary of the specifications (single document)

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2005 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

‘FASOLA PIĘKNY JAŚ Z DOLINY DUNAJCA’/‘FASOLA Z DOLINY DUNAJCA’

EC No.: PL-PDO-0005-0710-10.07.2008

PGI () PDO (X)

Name

‘Fasola Piękny Jaś z Doliny Dunajca’/‘Fasola z Doliny Dunajca’

Member State or third country:

Poland

Description of the agricultural product or foodstuff:

Type of product:

Class 1.6. – Fruit, vegetables and cereals, fresh or processed

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

Only dry seeds of the bean intended for human consumption can be sold under the name ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’.

Physical characteristics:

- the mass of one thousand seeds ranges from 1,100 to 1,500 g, depending on the soil conditions of the plantation and the meteorological conditions during the growing period,
- the seeds are healthy, ripe, smooth, well developed and filled, of a uniform kidney shape, laterally flattened and free from impurities or damage caused by insects. They are characterised by a glossy germ tegument of uniform white colour. They have a characteristic smell of well dried bean seeds, without any mustiness or any other extraneous odours. The moisture content of the beans does not exceed 18%. They have a delicate, mild and slightly sweet taste which is characteristic of this bean.

The following minimum requirements apply to the beans prior to packing:

- broken beans: up to 0.1%,
- shrivelled beans: up to 0.1%,
- white beans of other varieties: up to 2%,
- coloured beans: up to 1%,
- rotten or mouldy beans: up to 1%,
- parts of stems, pods, leaves, wood, packaging and non-toxic weed seeds: up to 0.3%,
- mineral impurities: up to 0.2%.

Beans not meeting the above requirements must not exceed 1.05 % in total.

Chemical characteristics:

- total protein: 20-24%,
- crude fat: 1.0-2.5%,
- crude fibre: 3.3-4.8%,
- ash: 3.8-4.4%.

Raw materials (for processed products only):

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Feed (for products of animal origin only):

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

In order to ensure the highest product quality, each step in the production of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ must take place in the geographical area defined in point 4. This is due, among other things, to the fact that the specific natural conditions prevailing in this area are favourable for bean growing. Moreover, the entire production process is based on methods which are traditional for this region and most of the work is done by hand. For this reason, the skills of local producers are important.

Specific rules concerning slicing, grating, packaging, etc.:

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Specific rules concerning labelling:

—

Concise definition of the geographical area

The area where ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ is grown encompasses 11 gminas in the Dunajec river valley: Gródek nad Dunajcem (Nowy Sącz powiat), Zakliczyn, Wojnicz, Wierzchosławice, Radłów, Wietrzychowice, Tarnów, Pleśna, Żabno (Tarnów powiat), Czchów (Brzeg powiat) and Gręboszów (Dąbrowa powiat) in the Małopolskie Voivodeship.

Link with the geographical region

Specificity of the geographical area:

The Dunajec Valley was shaped by the Dunajec. It is characterised by varied topography. The altitude of the land above sea level gradually decreases from Gródek nad Dunajcem to Wietrzychowice, the latter being the lowest gmina in the Dunajec Valley. The main axis of the landscape is a wide terraced valley, running south-west to north-east. The meandering channel of the Dunajec, between 50 and 150 m wide, is partly regulated and embanked. Along the riverbed there are strips of rock, above which there is an alluvial terrace which has a clearly defined edge and takes up most of the valley bottom. Arctic air masses pass southward through the valley and warm air masses move northward. A foehn wind also reaches the valley. In spring and autumn, morning mists limit sudden temperature changes between day and night.

The characteristic shape of the Dunajec Valley also causes an influx of warm air masses in spring and summer.

The plantations of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ are located at a relatively low level, which protects the fields from the wind. The alluvial mud soils on which they are situated are very favourable to this species, both with regard to the assimilable mineral content and pH level, as well as the volume and distribution of rainfall during the growing period. The soil on the farms in the Dunajec Valley has a very high magnesium content (12.2-15 mg per 100 g of soil).

The Tarnów area, at the centre of the Dunajec Valley, is one of the warmest in Poland. The dates on which the average diurnal temperature reaches defined thermal thresholds, namely > 0 , > 5 , > 10 and $> 15^{\circ}\text{C}$, are very advantageous in the Dunajec Valley, falling several to over a dozen days earlier than in other regions of Poland. Moreover, the average multiannual air temperature values for Tarnów are 0.8°C higher than in Kraków, some 90 km away.

5.1.2 Human factor

The skills which are indispensable for proper growing and harvesting beans with the right qualities have been perfected by the farmers who grow ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ over many generations. The following are particularly important: reproducing propagation material in a farmer’s own holding, choosing the appropriate time for sowing, thus preventing losses occurring as a result of freezing, preparing the soil for sowing, placing the correct number of seeds (3 to 5) in each hole in the ground, selecting the right poles and the method of training the beans on them, and choosing the best moment for cutting the plants in order to let the beans dry before the first frost. Only the skilled handling of the whole production process can ensure a good and uniform bean crop with high seed quality. Bean growing is mainly based on manual work and requires considerable care, dedication and timely execution of each task depending on the weather conditions in a given year.

Specificity of the product

The distinguishing characteristics of ‘fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ are as follows:

- magnesium (Mg) content: on average 80 mg/kg higher than in the case of beans from outside the geographical area defined in point 4,
- moisture content: up to 18%,
- sweet taste: confirmed by a sensory evaluation in the laboratory,
- structure and consistency: delicate, ‘melt-in-the-mouth’ texture, with a very slight mealiness,
- skin thickness: assessed as thin by a sensory evaluation in the laboratory,
- skin softness: assessed as soft by a sensory evaluation in the laboratory,
- cooking time: 10 minutes less than in the case of beans from outside the geographical area defined in point 4.

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)

‘Fasola Piękny Jaś z Doliny Dunajca’/‘fasola z Doliny Dunajca’ is a product that has emerged exclusively due to the combination of a specific set of natural factors (i.e.

climate and soil) with the skills of local producers. It is this combination that ensures the product's unique quality.

The high magnesium (Mg) content in the soil in the area where 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' is grown increases the content of this element in the seeds and, where the seeds are harvested at the appropriate time, helps to give the product its characteristic sweet taste.

The fertile alluvial mud soils and the climate of the Dunajec Valley suit the bean and provide very good conditions for its growth and development. The air temperature range during the growing period as well as the volume and distribution of rainfall are highly beneficial for the proper development of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' and a good yield. The inseparable link between these geographical characteristics and the skills involved in choosing the appropriate time for sowing, preparing the soil for sowing, placing the right number of seeds in each hole in the ground and choosing the best moment for cutting the plants ensures an abundant crop of large beans. Choosing the right time to cut the plants and leaving them for the right period in the fresh air, coupled with the favourable atmospheric conditions in the area, produces seeds which have a lower moisture content and a thinner germ tegument than multiflora beans originating outside the Dunajec Valley. By sorting seeds by hand, strict standards regarding the quality of the seeds of 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' are met.

Drying the seeds naturally without forcing or accelerating this process results in an even reduction in cell-wall spacing without causing cell-wall degradation. This treatment ensures that 'fasola Piękny Jaś z Doliny Dunajca'/'fasola z Doliny Dunajca' has a short cooking time, a delicate structure and consistency and a very soft germ tegument in comparison with multiflora bean seeds originating outside the geographical area defined in 4.

Reference to publication of the specifications

(Article 5(7) of Regulation (EC) No 510/2006)

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