

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

I. Applicant

1. Name:

Producer group for *obwarzanek krakowski* operating under the Jurajska Izba Gospodarcza [Jurajska Chamber of Commerce] is a group of individuals (owners, co-owners, proxies) representing bakeries of various legal forms.

1. Grzegorz Czaja, Piekarnia Krakowianka, s.j.
2. Kazimierz Czekaj, Rafapol Sp. z o.o.
3. Adam Ścibor, Piekarnia GAMS

2. Seat or residence and address:

Jurajska Izba Gospodarcza
ul. Kolejowa 38
32-080 Zabierzów
Małopolskie
Voivodeship tel.:
012 / 285 23 75
tel./fax: 012 / 285 20 93
biuro@jig.krakow.pl

3. Mailing address:

As above

4. Person acting on behalf of the applicant:

Kazimierz Czekaj
Izabela Czaja (for consultation of the application) e-mail address: czajai@wp.pl

5. The Group:

The group members are bakers producing *obwarzanek krakowski* in the Kraków area. They are applying for the registration of the geographical indication after consulting current producers of *obwarzanek krakowski* (see Appendix 1).

Signatures of applicants:

1. Grzegorz Czaja, Piekarnia Krakowianka, s.j.
2. Kazimierz Czekaj, Rafapol sp. z o.o.
3. Adam Ścibor, Piekarnia GAMS

Persons acting on behalf of the applicant:

Kazimierz Czekaj

Izabela Czaja (for consultation of the application)

Date:

II. Specification

1. Name:

OBWARZANEK KRAKOWSKI

The name ‘obwarzanek krakowski’ is the name used to designate a ring-shaped baked product produced in Kraków and the Kraków area (city of Kraków and Kraków powiat). The name ‘obwarzanek krakowski’ originates from the method of its preparation – *obwarzanie*, or parboiling the dough and the tradition of baking and consuming *obwarzanki* during Lent that has been long cultivated in the area. The first documented references to baking *obwarzanki* in Kraków and the surrounding area date back to 1394. The tradition of baking ‘obwarzanek krakowski’ has endured to this day and is closely associated with the area of Poland’s former capital.

2. Application for registration of:

Mark with a cross if the applicant is seeking to register the name referred to in point 1 as a designation of origin or geographical indication.

1) designation of origin

2) geographical indication

X

3. Category:

Class 2.4. Bread, pastry, cakes, confectionery, biscuits and other baker’s wares

4. Description:

Provide a description of the agricultural product or foodstuff and, where necessary to demonstrate the link referred to in point 8, also information on the raw material composition, physical, chemical, microbiological, or organoleptic characteristics.

Raw materials:

Per 100 kg of flour:

wheat flour type 500-750 (substitution with rye flour type 580-720 up to 30% is permitted)

The following is added:

- fat (of vegetable or animal origin; lard, butter, oil, or margarine; used according to baking practices): 2-3 kg

- sugar: 2-4 kg, depending on the baking value of the flour

- yeast: 1-2 kg, depending on temperature and season

- salt: 1-1.5 kg, depending on temperature and season

- water: for the dough – quantity according to baking practices, and cooking water according to the volume of the cooking equipment (it is permitted to add natural or artificial honey to the cooking according to baking practices).

Description of the finished product:

‘Obwarzanek krakowski’ is a ring-shaped baked product formed from a weave of dough with a hole in the middle (see Photo 1). It takes the form of a ring, an oval or, less frequently, a regular circle. The working and shaping of the dough by hand gives each ‘obwarzanek krakowski’ a slightly different shape. Its surface is formed by strands of dough twisted into a spiral. Distinct twists resembling the shape of a screw are formed from the twisting of 2-3 strips (dough rolls). Two or three strips are used depending on their thickness. The colour of an ‘obwarzanek krakowski’ is light brown with a wide range of shades: from light golden through dark golden to light brown with a distinct sheen. A traditionally made ‘obwarzanek krakowski’ is a baked product spirally twisted from two or three rolls of dough, which may be sprinkled with salt, poppy seeds or sesame seeds. The flavour of ‘obwarzanek krakowski’ is altered by the ingredients sprinkled on the product’s surface. Bakers also use other ingredients for sprinkling and

decorate the 'obwarzanek krakowski' with nigella seed, mixed herbs or mixed spices (paprika, caraway, pepper), cheese or onion. The strand of an 'obwarzanek krakowski' has a round or oval cross-section (see Photo 2). The size of an 'obwarzanek krakowski' varies depending on the weight of the dough used. Its diameter ranges between 12 and 17 cm, with its irregular spiral strand typically measuring 2-4 cm thick, and weighing between 80-120 g. An 'obwarzanek krakowski' is firmish to the touch and the surface varies from smooth to slightly rough. The visible strands of the spiral on the crust are firmish and the crumb inside is pale, soft and slightly moist. The taste of 'obwarzanek krakowski' is characteristic of this type of parboiled and freshly made baked product. The crisp crust and the crumb of 'obwarzanek krakowski' have a slightly sweetish taste. 'Obwarzanek krakowski' also has a slightly sweet aroma. A characteristic feature of 'obwarzanek krakowski' is its rapid loss of flavour. Traditionally made, 'obwarzanek krakowski' is at its tastiest immediately after baking, as it starts to become stale quickly after just a few hours. This is why 'obwarzanek krakowski' is delivered to points of sale while still warm. If an 'obwarzanek krakowski' is placed in packaging before it has cooled, it quickly loses its crunchiness, becomes moister and acquires undesirable characteristics (becoming stringy and rubbery).



Figure 1. 'Obwarzanek krakowski.'



Figure 2. 'Obwarzanek krakowski' in cross-section.



Figure 3. 'Obwarzanek krakowski' with various ingredients sprinkled on their surface.

The shape and flavour, as well as the crunchiness and aroma, are fundamental to the unique character of the product.

5. Geographical area:

The city of Kraków within the administrative boundaries and the poviats of Kraków and Wieliczka as marked in Figure 4. Kraków Poviats – poviats in [Poland \(Małopolskie Voivodeship, see Fig. 4\)](#), created in [1999](#) as part of Poland's [administrative reform](#). Its seat is the city of [Kraków](#). The Kraków Poviats (Fig. 4) includes: urban-rural municipalities: [Krzeszowice](#), [Skała](#), [Skawina](#), [Słomniki](#), [Świątyniki Górne](#), rural municipalities: [Czernichów](#), [Igołomia-Wawrzeńczyce](#), [Iwanowice](#), [Jerzmanowice-Przegonia](#), [Kocmyrzów-Luborzyca](#), [Liszki](#), [Michałowice](#), [Mogilany](#), [Sułoszowa](#), [Wielka Wieś](#), [Zabierzów](#), [Zielonki](#), cities: [Krzeszowice](#), [Skała](#), [Skawina](#), [Słomniki](#), [Świątyniki Górne](#), bordered by the poviats:

[Bochnia](#), [Chrzanów](#), [Kraków \(municipal\)](#), [Miechów](#), [Myślenice](#), [Olkusz](#), [Proszowice](#), [Wadowice](#) and [Wieliczka](#). The Wieliczka Poviát (Fig. 4) includes cities: [Niepołomice](#) and [Wieliczka](#) and municipalities: [Biskupice](#) (s. Trąbki), [Gdów](#), [Kłaj](#), [Niepołomice](#) and [Wieliczka](#).



Figure 4. Detailed administrative division of the [Małopolskie Voivodeship](#). The red line indicates the geographical area where ‘obwarzanek krakowski’ is produced. The city of Kraków is marked with a blue dot.

6. Proof of origin:

Checks on the authenticity of origin and quality of the product are conducted in multiple phases, covering all stages of production, from dough preparation to the decoration of the finished baked product. This comprehensive control system ensures the consistent quality of the final product.

As a designation, ‘obwarzanek Krakowski’ may only be used for products that fully meet the following conditions:

- a) are produced in the specified geographical area outlined in Section 5, following the production method described in Section 7, and possess the characteristics specified in the description in Section 4;
- b) producers commit in writing to comply with the specification, including obligations arising from proof of origin;
- c) producers will provide the following information to the Obwarzanek Krakowski Producer Group operating under the Jurajska Izba Gospodarcza [Jurajska Chamber of Commerce].

Any producer intending to produce a product covered by the protected designation must register by notifying their intention to produce ‘obwarzanek krakowski.’

The producer is required to register their business with the relevant municipality to determine the current number of registered bakery establishments. Producers of 'obwarzanek krakowski' are not obligated to belong to any professional organisation, trade organisation, producer group for a particular product, or the Jurajska Izba Gospodarcza [Jurajska Chamber of Commerce].

However, the producers of 'obwarzanek krakowski' must make a declaration to either the Jurajska Izba Gospodarcza or the Obwarzanek Krakowski Producer Group operating under the Jurajska Izba Gospodarcza. These declarations must include at least the following information:

- the manufacturer's address;
- photocopies of documents proving that the producer meets the conditions required by law for the production and sale of 'obwarzanek krakowski';
- a statement by the producer that they undertake to comply with the specification.

The Obwarzanek Krakowski Producer Group should always have at its disposal an up-to-date List of Producers of 'obwarzanek krakowski', hereinafter referred to as the 'List of Producers', who are engaged in the production of 'obwarzanek krakowski.' The information provided by the producers in their declaration is entered on the List of Producers. Establishments that are not registered in the List of Producers but wish to produce a product covered by the protected designation must be entered in the List of Producers no later than three months after the date on which 'obwarzanek krakowski' was entered in the register of protected designations of origin and protected geographical indications. In the case of newly established establishments or those changing their product range, they must be entered within three months of registering their business or introducing the new product. The List of Producers, along with all the information contained therein, must be readily available to the inspection body as referred to in Section 9 of the specification.

Each producer group manufacturing the product in accordance with the conditions set out in this specification may create a separate List of Manufacturers. The group maintaining the separate List of Producers must adhere to all the requirements outlined in this specification and fulfil the obligations under Section 6 of the specification (proof of origin). Any group establishing a separate List of Producers must promptly notify the competent authorities and the inspection body referred to in Section 9 of the specification.

A producer group for 'obwarzanek krakowski' has the authority to conduct inspections on the establishments listed on the List of Producers maintained by the group, independently of the inspections carried out by the body referred to in Section 9 of the specification. The rules for internal monitoring will be established by the members of the Producer Group for 'obwarzanek krakowski' no later than six months after the date on which 'obwarzanek krakowski' is entered in the Register of Protected Designations of Origin and Protected Geographical Indications. For producer groups that maintain a separate List of Producers, these rules must be established no later than six months from the date on which the competent authorities and the control body referred to in Section 9 of the specification are notified of the fact that a separate List of Producers is maintained. If the group finds that the production process does not comply with the specification, it will notify the control body referred to in Section 9 of the specification.

Each establishment maintains records (invoices, and other documents) confirming the quantity of product produced and records of purchased raw materials used in production. Producers must be able to trace which batch of raw materials corresponds to a specific batch of product. As part of in-house checks, producers are required to verify that the production method complies with the specification.

The control body referred to in Section 9 of the specification (Główny Inspektorat Jakości Handlowej Artykułów Rolno Spożywczych – Chief Inspectorate of Commercial Quality of Agricultural and Food Products), its regional branch, or any other authorised certification body, verifies compliance with the production method outlined in the application. This includes checking the production method as defined in Section 7 and the organoleptic characteristics of the finished product. All producers of 'obwarzanek krakowski' are subject to controls in accordance with the control plan held and approved by the control body referred to in Section 9 of the specification. The control will cover the production method and the finished product, that is 'obwarzanek krakowski.' The frequency of on-site bakery controls, covering all the stages mentioned,

is one inspection per year for a period of two years. Once the results of the controls confirm that the production method for the product is as described, the frequency of controls may be reduced to once every two years. If the results of the control do not confirm compliance with the described method of production, the control must be repeated.

7. Production method:

Production method: Provide a description of the production method for the agricultural product or foodstuff and provide information on packaging if there are reasons why packaging should take place in the geographical area defined in Section 5 and indicate those reasons.

Stage 1.

Preparation of the dough using the single-stage method. Preparation of dough ingredients, sifting of flour, weighing of ingredients.

Stage 2.

Mixing the dough until a bakery-compatible consistency is obtained.

Stage 3.

The dough is then subjected to initial rising (proving, pre-leavening). The duration of initial rising depends on the ambient conditions, ranging from a few minutes in summer to an hour in winter. The dough is divided into small pieces, which are rolled out and cut into strips of the requisite length, thickness and weight.

Stage 4.

The baker twists two or three strips into a spiral and then forms a ring by twisting them around his hand and presses it against the table.

Stage 5.

The shaped 'obwarzanek krakowski' is placed on a board or mesh for initial rising (proving).

Stage 6.

After a few minutes of proving, 'obwarzanek krakowski' is immersed in water with a temperature of at least 90°C. The 'obwarzanek krakowski' is boiled until it rises to the surface.

Stage 7.

After being taken out of the water, the 'obwarzanek krakowski' is decorated by hand by dipping it in containers with suitable sprinkling ingredients (salt, poppy seeds, sesame seeds, nigella seeds, or other sprinkles). Once a batch of 'obwarzanek krakowski' has been processed, corresponding to the oven's capacity, the 'obwarzanek krakowski' is placed in the oven and baked at a temperature of 250-320°C for 10-17 minutes until the desired colour and size are achieved. After removal from the oven, the 'obwarzanek krakowski' is allowed to cool.

8. Link with the geographical area:

INTRODUCTION TO THE HISTORY AND TRADITION OF 'OBWARZANEK KRAKOWSKI'

8.1.1. History of Kraków's bakery industry

Kraków's archives and museums contain records and books that bear testimony to the rich, centuries-long tradition of baking in the city. The first documented references to bakers in Kraków date back to the 13th century. In the Kraków City Charter of 1257, Prince Bolesław Wstydlivy (Bolesław the Chaste) authorised the city elders to build bakers' stalls (referred to as 'stationes' in the document), from which they were to derive rent in perpetuity¹. In addition, one of the oldest pieces of information on Kraków's bakers is provided by a 1306 privilege granted by King Władysław Łokietek (Władysław I the Elbow-high) to the Kraków mayors Albert and Henryk, in which the king allocated to them, among other things,

rent from the bakers' stalls. However, this document does not provide any further details, such as the number of these stalls.ⁱⁱ It is only the so-called Great Privilege for Kraków issued in 1358 by King Kazimierz Wielki (Kazimierz the Great) that provides more precise information. According to this privilege, the city was endowed with 22 bakers' stalls located in the market square. The bakers of Kraków enjoyed the freedom to choose the mill for milling flour. They could mill grain in the city's mills as well as their own. Only bakers who paid rent to the king were obliged to mill in the royal mills.ⁱⁱⁱ

During that time, bakers were numerous.

The 1375 city council by-law against striking journeymen bakers lists as many as 33 bakers by name. This is evidence that with such a number of journeymen, there must have been, at the very least, a dozen masters. It is likely that even before the end of this century journeymen had their own organisation of fellow bakers. There are many indications that the bakers' guild developed quite rapidly. In 1399, the names of four elders of the bakers' guild appeared in the council book.^{iv} No statutes of the bakers' guild (if they existed at all) have survived from the era in question. However, three resolutions of the city council from 1405 and 1406 remain, concerning, among other things, the guild's control of bread weight standards and the breeding of pigs by bakers (up to a maximum of 30 pigs per household). Also preserved is a document from 1442 in which the master bakers conclude a settlement with Jan, the parish priest of the Church of the Holy Cross, concerning funeral masses for the souls of deceased bakers. In 1458 Kraków city council endorsed the articles of the bakers' guild. These articles included rules governing the quality of baked goods, the size of baking ovens and bakers' conduct.^v However, the most significant privilege was conferred on Kraków's bakers in 1496, when King Jan Olbracht (John Albert) granted special rights to bakers within the city walls of Kraków. This privilege was subsequently endorsed by all Polish kings up to Jan (John) III Sobieski and forbade the baking of white bread, including 'obwarzanek krakowski', to all those who did not reside within the city limits.^{vi} The Polish kings valued Kraków's bakers highly, as is reflected in the many privileges conferred on them.

Throughout the modern era, Kraków bakers struggled with non-guild bakers who lived in the northern suburbs of Kraków, in the jurydykas of Pędzichów and Biskupie, because bakers from outside the guild wanted to increase their sales, despite the fact that there was a so-called 'wolnica' (free sale) for bread (held on Tuesdays in Pędzichów), to which they (also rural bakers) freely delivered their products.^{vii} The bakers of Biskupie even received

a privilege from King Zygmunt August (Sigismund Augustus) in 1561, granted at the request of Bishop Padniewski, allowing them to sell bread freely in Kraków. However, the Kraków bakers' guild soon had this privilege revoked, followed by a series of further documents confirming the guild's monopoly on the baking of white bread, including 'obwarzanek krakowski.' Interestingly, the guild, with the permission of the starost's office, led a raid on houses in Pędzichów and the destruction of the bakers' ovens. However, it was to no avail, as the dispute with the non-guild bakers continued for decades to come.^{viii}

The files of the bakers' guild preserve a number of petitions against unfair competition addressed to the city council.

It is worth emphasising the role and great importance of the guild for the city during this period. The bakers' guild was not just an association of a single profession. It had multiple tasks (religious, humanitarian, defence-related) serving not only the welfare of its members. It participated in various church ceremonies including Corpus Christi processions. The guild was also a church fraternity that generously supported the Hospital of the Holy Spirit. Every newly admitted master had to pay a contribution to this hospital, and confiscated bread was also donated there. Additionally, the guild had the task of defending the city. In the mid 16th century, Kraków's bakers were entrusted with the defence of one of the city's main gates, the Nowa Brama (New Gate), at the end of Sienna Street. The city's bakers stored arms and ammunition inside this gate for use in the event of an attack.^{ix}

In the 18th century, there was a decline in the bakery craft. As late as the 17th century, 28 bakers were recorded annually, but by the 18th century, there were only 14.^x However, it was not until the 19th century that the high reputation of Kraków's bakers, based on centuries of tradition, was revived, and the fervent patriotism of individual guild members became apparent. The bakers often participated in national uprisings, such as in the ranks of Edward Dembowski in 1846, on the barricades during the Spring of Nations in 1848, and in the January Uprising in the troops of General Langiewicz.^{xi}

The Guild of White Bakers, as it was called in the 19th century, remained active at the beginning of the 20th century under Leon Bałuk's leadership, even publishing its own newspaper, the *Gazeta Piekarska* (Bakers' Gazette). More difficult times for the bakery as a whole came during the First and Second World Wars. After 1945, the Bakers' Guild became part of the Miscellaneous Crafts Guild, forming a separate section of it. In 1985, the Food Crafts Guild was established, which included bakers in its ranks. Despite the challenges, the bakers who make 'obwarzanek krakowski' still cultivate the glorious traditions of their ancestors.

8.1.2. The history of 'obwarzanek krakowski.'

The *Słownik Polszczyzny XVI wieku* (Dictionary of the Polish Language of the 16th century) provides the following definition: 'Obwarzanek is a type of pastry in the shape of a roll rolled up with the ends together.'^{xiii} According to the definition in the *Słownik Staropolski* (Old Polish Dictionary), 'an obwarzanek is a type of pastry in the form of a roll twisted into a ring, probably steamed before being baked.'^{xiii}

The Polish name 'obwarzanek krakowski' indeed derives from the way in which the product is made, i.e. by parboiling the dough in heated water. It is also noteworthy to mention the Latin name of the *obwarzanek*, as the name already derives from its appearance: 'spira, -ae-' meaning twist, weave, coil, and 'circulus' from 'circinatio' – circle.^{xiv}

Latin and Polish names for *obwarzanek* appear in 16th-century dictionaries, including Franciszek Mymer's *Dictionarium* (1528), Stanisław Murelius' *Dictionarius* (1528), Jan Mączyński's *Lexicon* (1564), and Ambrosius Calepinus' *Dictionarium Decem linguarum* (1588).

The first confirmed references to 'obwarzanek krakowski' appear as early as the 14th century. In the court accounts of King Władysław Jagiełło and Queen Jadwiga from the years 1388-1420 (both of whom held office in Kraków), there is a preserved entry from 2 March 1394: 'for the Queen Lady pro circulis obrzanky 1 grosz.'^{xv}

However, the Latin name for *obwarzanek* likely appears for the first time in surviving guild documents in a privilege issued by Jan Olbracht to Kraków bakers on 26 May 1496. Under the terms of the privilege, only Kraków bakers were allowed to bake and sell white bread and *obwarzanki* (*circinellos*).^{xvi}

The production of *obwarzanki* and the individuals involved in their making are mentioned in the *Senatus Consultum de pane coquendo et de mercede familiae pistorum* (Resolution of the City Council on the baking of bread and the remuneration of the "family" – bakers' "helpers") of 22 April 1529.

'Also those who bake *obwarzanki* (*circinellis*) so that they are always fresh, beautiful, and tasty are to bake 1 bushel (*korzec*) of flour at a time. Their companions are to take a toll and the one who bakes the *obwarzanki* (*circinellos*), called *schüber*, is to take 2 grosz, the two who also bake the *obwarzanki* and are called *wirzkerze* are to take 1 grosz each, while those who do lesser work, such as *lenger*, *clomer*, and *awssider*, are to take 4 *trojaki*.^{xvii}

It should be clarified that until the 17th century, the name *obwarzanek* generally appeared in sources; it is only from the 18th century onwards that we find the contemporary *obwarzanek* in surviving documents.

According to surviving sources, initially, *obwarzanki* could only be baked during Lent, and this could be done by individuals specifically designated by the guild. The Kraków bakers' guild passed a *laudum* (resolution) on this in 1611:

...the older and younger members of the guild gathered at the Suchedniowa meeting and resolved, considering that great difficulties, quarrels, and differences had occurred and were detrimental to the older and younger brethren living within the walls of Kraków, as well as those (who) live in the suburbs in Kleparz, Garbary, and other jurisdictions, and have their estates, and these are the parties baking and making *obwarzanki* during Lent, that some people wanted to ban the elders and the guild from everything and the guild's privileges, so that they were against the old privileges, laws, and customs in the suburbs, and that it was neither right nor fair to carry out such work within the city walls, and according to the law from stall to stall, with proper workers, guild bakers, and not with idlers or women, that the law and custom have always been upheld by our predecessors and must be upheld by us as well; in order to restore order, they voluntarily promise themselves and their descendants to be bound by it, that from then on they are not to make *perpetuus temporibus* (eternal times), nor any impediment (resistance, obstruction)

to the legal and illegal brothers – therefore, with regard to the making and baking of the *obwarzanki*, these delinquent brothers are to give the blame according to the description of the guild plebiscites, and, in order to protect themselves from outsiders, delinquent or non-guild bakers and others from different jurisdictions who come or invade the city, they are to either themselves or whomever they can assign, protect, break, punish, take and turn to leniency and the common benefit of the guild, if any of the delinquent brethren is found, he will be punished with perpetual guild death and expulsion from the guild assembly.^{xviii}

The above-mentioned resolution granted the Kraków bakers' guild the authority to oversee the sale of *obwarzanki* within the city, regardless of the type of flour used, and bestowed upon them the privilege of selecting the bakers responsible for their production.

Moreover, the guild exercised meticulous control over the process of baking '*obwarzanek krakowski*.' For instance, Błażej Zarzecki was penalised for drunkenness while baking *obwarzanki*, being ordered to pay five fines and provide two pound candles.^{xix} Similarly, Wojciech Orłowski, Jakub Marszałski, and Stanisław Włodarski were each ordered to pay 10 fines and directed to supply three pairs of pound candles by the guild court for '*disturbing the peace during obwarzanki baking, engaging in verbal altercations, and exhibiting disrespectful behavior*.'^{xx}

The resolution of 1611 finds further corroboration in subsequent entries in the guild and council records.

For instance, during a session of the Kraków bakers' guild on 16 February 1692, the following decision was made: '*The distinguished Senior and Junior Members of the Kraków Bakers' Guild, the noble P. P. Paweł Kupczyk, Wojciech Wiączkiewicz and Jan Skawiński, have appointed their fellow brethren to make obwarzanki and have assigned as many journeymen to assist them as needed from the Brethren and to knead, bake and lay the dough*.'^{xxi}

Furthermore, during the session of 8 January 1720, the Guild designated only a select few masters '*to produce obwarzanki for the upcoming Lent*': '*..The esteemed Michał Woytowicz, Stanisław Gosciejowic, and Maciej Zieciukowic have been appointed (to produce obwarzanki); moreover, the esteemed Stanisław Gosciejowic himself has been granted permission to produce the obwarzanki throughout the year on Fridays and during Lenten days, under the conditions outlined in the initial Guild resolution...*'^{xxii}

This marks the initial instance where the Guild permitted the baking of *obwarzanki* outside of Lent, albeit exclusively on Fridays. The Guild rigorously penalised bakers who violated this stipulation. For instance, in a guild decree dated 11 April 1749, master baker Gawerski was fined two *wachla* (torches) for producing *obwarzanki* without authorisation outside of Lent.^{xxiii}

Comparable entries can be found almost annually in the guild's records, restricting the baking of *obwarzanki* to specific individuals, until 28 January 1788, when the following notation is documented: '*Wojciech Zembalski, Senior Maciej Gajowski, and Bartłomiej Mydlarski are permitted to engage in all activities, including master bakers being authorised to produce both bread and obwarzanki*.'^{xxiv}

The privilege to bake *obwarzanki* also carried certain implications, as the guild had previously prohibited designated bakers, referred to as the bakers of *obwarzanki*, from producing white bread under penalty of up to fourteen fines.^{xxv}

Consequently, a baker tasked with baking *obwarzanki* was precluded from producing other types of bread concurrently. The provisions of 1788 were swiftly revised, as evidenced by a decision issued by the guild on 22 January 1790: '*It is hereby declared that Messrs. Maciej Gayowski, Bartłomiej Mydlarski, and Wojciech Zembalski shall exclusively produce obwarzanki for the upcoming Lent period, relinquishing the production of bread during this time, thereby abstaining from impeding the livelihood of their fellow guild members*.'^{xxvi}

It's evident that the guild's experimental regulations on *obwarzanki* baking had adverse effects on business, particularly for young guild masters, prompting a swift return to established practices. A significant shift in access to *obwarzanki* baking didn't occur until the 19th century. 22 January 1802: '*In the assembly of all magistrates and other Brethren there was a session in which the Magistrates arranged themselves to bake obwarzanki in a predetermined order*.'^{xxvii}

14 master bakers endorsed this decision. This marks a departure from previous customs, as henceforth, every baker had the right to bake *obwarzanki* in rotation. The Kraków bakers' guild conducted drawings every few years, where only three bakers were granted the privilege to bake *obwarzanki* each year. The earliest recorded draw occurred on 8 February 1812, followed by subsequent ones on 2 January 1818, 12 November 1823, 9 January 1830, 25 October 1834, 12 October 1840, and 11 November 1843.^{xxix} Interestingly, there existed the option to sell one's turn to bake *obwarzanki*.

The drawing mentioned in 1843 was intended to be in effect until 1849, after which the practice of

drawing lots likely ceased, as historical records no longer mention it. This suggests that over time, this method was phased out, and all bakers gained the ability to bake *obwarzanki* every day – a tradition that persists to this day.

‘Obwarzanek krakowski’ was traditionally crafted by hand in Kraków’s bakeries. Typically, bakers owned their own tenement houses, where the bakery was situated in an annex or outhouse. An illuminative glimpse into this tradition can be found in the fourth panel of the Balthasar Behem Codex, an illuminated manuscript containing the privileges, statutes, and guild laws of Kraków, scribed in 1505 by the city notary Baltazar Behem with later additions spanning the 16th to 19th centuries. This panel, housed in the Jagiellonian Library, portrays a bakery workshop from the 16th century. The scene depicts a master baker and a journeyman at work, shovelling bread into a large circular oven, emitting smoke through a hole in the wooden roof. Alongside, a journeyman shapes dough on a long table against the left-hand wall. Another smaller oven is visible, where water boils in a cauldron (perhaps such cauldrons were used for parboiling the ‘obwarzanek krakowski’). This miniature offers a vivid portrayal of the daily life of a Kraków baker during the 16th century.



Figure 5. A Kraków bakery from the 16th century.

Typically, the grain used to make the ‘obwarzanek krakowski’ originated from the vicinity of Kraków, notably in the 16th century, primarily sourced from the Proszowice region.^{xxx} Procured from Kraków flour-makers or directly from producers, the grain underwent milling in the city’s numerous mills. An essential component in the production of the ‘obwarzanek krakowski’, alongside flour and water, was salt, typically imported from the nearby city of Wieliczka.

Regrettably, the original recipes for baking ‘obwarzanek krakowski’ are absent from the bakers’ guild records, as these recipes were transmitted orally.

Only a handful of recipes from historical publications provide insight into this craft (see Annex 1: Recipes for baking *obwarzanki*).

It is presumed that initially, 'obwarzanek krakowski' was retailed in the bakers' stalls of Kraków, located on the Market Square rearward from the Sukiennice (Cloth Hall), opposite the C-D line. This is affirmed by the supplementary provisions to the statute of the bakers' guild dated 24 March 1621: '*each brother of the bakers' guild... had a stall of his own... where the craft was carried out... also made various kolacze and obwarzanki..., baked in the stall, and sold them from these stalls.*'^{xxxii} The stalls were open as early as '*the stroke of half past five in the morning,*' ensuring that Kraków citizens could purchase fresh bread, including *obwarzanki*, from the early hours of the day.

The guild monitored the quality and freshness of the products, eight of its members being responsible for carrying out checks on stalls. Naturally, any transgressions were severely punished.

Eventually, people started selling *obwarzanki* in other ways as well. As late as the 1950s, *obwarzanki* were sold directly from wicker baskets, as mentioned by Andrzej Koziół in his book *Smakowonie*.

He writes, '*the only thing that has changed is that they don't sell them from baskets, ordinary wicker baskets lined with white starched napkins.*'^{xxxiii} This is also confirmed by a photograph from 1927 showing a woman selling *obwarzanki* directly from a wicker basket (see Figure 6).



Figure 6. A woman selling the 'obwarzanek krakowski' in the Market Square.



Figure 7. A seller of the ‘obwarzanek krakowski.’

Today, ‘obwarzanek krakowski’ is sold also from typical carts, one of which is even presented on a contemporary postcard (Figures 8, 9, 10, and 11).



Figure 8. A postcard from Kraków with a cart selling *obwarzanki* in the lower left corner.



Figure 9. Carts selling the 'obwarzanek krakowski' at the exit of Szewska Street.



Figure 10. Cart with the 'obwarzanek krakowski' on the corner of Grodzka Street and Wszystkich Świętych Square.



Figure 11. Cart with the 'obwarzanek krakowski' at the Bagatela Theatre.

8.2. THE REPUTATION OF 'OBWARZANEK KRAKOWSKI'

The link between 'obwarzanek krakowski' and the geographical area is based primarily on its reputation. This small, round baked product is one of the fundamental symbols of Kraków and an object of desire for tourists newly arrived in the royal city. The history of the 'obwarzanek krakowski' spans over 600 years and continues to evolve. The 'obwarzanek krakowski' holds a prestigious status, even becoming a symbol of Poland. Its unique shape inspired Marshal Józef Piłsudski to utter the highly significant maxim that *'Poland is like an obwarzanek: what is valuable is on the edge and there is at the centre.'*^{xxxiv}

This iconic product's reputation is further underscored by its active participation in various competitions and promotional events throughout the city of Kraków.

8.2.1. THE BREAD FESTIVAL.

'Obwarzanek krakowski' always features at the Święto Chleba bread festival, an event that has been held regularly in Kraków since 2004. A highlight for the festival's youngest participants is undoubtedly the opportunity to craft and bake their own 'obwarzanek krakowski' (Figures 12 and 13).^{xxxv} Annually, the Bread Festival showcases Kraków's bakers and their creations (Figures 14 and 15). Additionally, a diploma is conferred each year to the producer of the finest 'obwarzanek krakowski.'



Figure 12. Children making the 'obwarzanek krakowski' during the Bread Festival in 2005.

Święto Chleba na Wolnicy

Małopolski smak

Krakowski obwarzanek, kielbasa lisecka, góralska kwaśnica...

(INF. WL.) Przez dwa dni trwało w Krakowie, na placu Wolnica, zorganizowane po raz pierwszy Święto Chleba. W Krakowie – bardzo na swoim miejscu zważywszy, że tu właśnie jest najstarszy Cech Piekarzy, założony w pierwszej ćwierci XIII stulecia. Święto – pierwsze, ale nie ostatnie, ma być doroczne – zorganizowane zostało przez Ogólnopolskie Porozumienie Piekarzy, Cech Rzemiosł Spożywczych w Krakowie, Stowarzyszenie Rzemieślników Piekarstwa RP, Polską Izbę Produktów Regionalnych i Lokalnych.

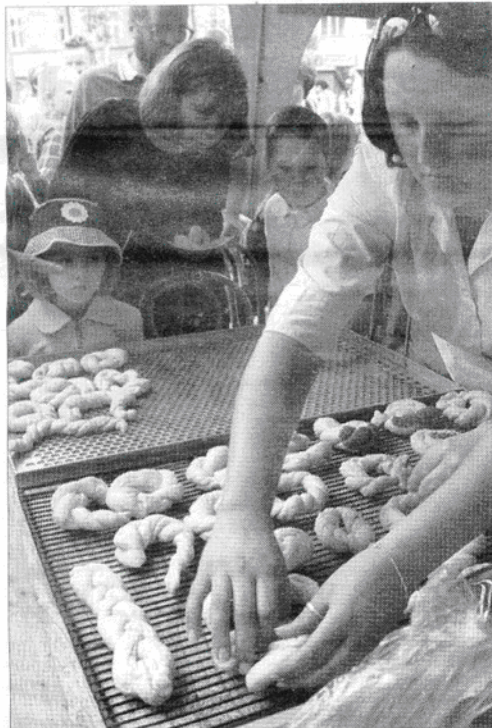
Na Wolnicy przez dwa dni najważniejszy był chleb. Krakowscy i małopolscy piekarze (była nawet piekarnia z Zakopanego) pokazali, że w praktyce harmonijnie łączą stare z nowym, a liczba odmian i smaków chleba była imponująca. Obok piekarzy zaprezentowali się (jeszcze bardzo nieśmiało i nielicznie) wytwórcy produktów regionalnych i parę restauracji gotujących tradycyjne jadalno. Było „żywe” stoisko jedyne w Polsce Muzeum Chleba

założonego przez Piotra Mankiewicza w Radzionkowie koło Bytomia, były konkursy dla dzieci i dorosłych.

Końcowym akordem święta stało się uhonorowanie autorów najlepszych produktów nagrodą „Smak Małopolski”. Rangę tę otrzymał obwarzanek krakowski (z piekarni Grzegorza Czaj), chleb psianicki (Piekarnia Francuska Antoniego Madeja), kielbasa lisecka – wyrób „Trójki” z Kaszowa w gminie Liszki (masarnia, zgodnie z nazwą, ma trójkę właścicieli), kwaśnica z karczmy „Góralsko Strawa” w Nowym Targu (firma Steska), żurek po góralsku, lecz z Krakowa, od Jacka Łodzińskiego. Uznano też najstarszy i przez wiele stuleci najstarszy z małopolskich produktów: sól wielicka.

Święto dobiegło końca, ale w Muzeum Etnograficznym przy pl. Wolnica jeszcze przez całe wakacje można oglądać wystawę eksponatów z Muzeum Chleba w Radzionkowie i przejść „drogą chleba” przez stałą ekspozycję muzealną.

(AN)



Święto Chleba ma być organizowane co rok Fot. Anna Kaczmarz

Figure 13. An article in Dziennik Polski about the 2004 Bread Festival.



Figure 14. A stall with the 'obwarzanek krakowski' from Grzegorz Czaja's bakery at the Bread Festival in 2004.



Figure 15. A stall with the 'obwarzanek krakowski' from Adam Ścibor's bakery at the Bread Festival in 2004.

8.2.2. A PROMOTIONAL LEAFLET PROMOTING THE FLAVOURS OF BREAD MADE IN KRAKÓW

Prepared specifically for the aforementioned Bread Festival, it comes in two graphic designs featuring an image of the ‘obwarzanek krakowski’ (Figures 16, 17, 18, 19, 20, and 21).

KRAKÓW

Święto Chleba
Festiwal Produktów Regionalnych
Kraków, Plac Wolnica 26 - 27 czerwca 2004

program

Prowadzenie:
Leszek Mazan, Mieczysław Czuma

26.06.2004 r. Sobota

- 10.00 Koncert Krakowskiej Orkiestry Staromiejskiej
- 11.00 Uroczyste otwarcie Święta Chleba i Festiwalu Produktów Regionalnych
- 11.15 Występ zespołu „Kraowiacy”
- 12.30 Występ kapeli góralskiej z Nowego Targu
- 14.00 Plenerowe gotowanie kwaśnicy i pieczenie obwarzanków w piecu chlebowym
- 16.00 Program artystyczny zespołu „Andrusy”

URZĄD MIASTA KRAKOWA
www.krakow.pl

PATRONAT HONOROWY:
Minister Rolnictwa i Rozwoju Wsi

PATRONAT:
Marszałek Województwa Małopolskiego
Prezydent Miasta Krakowa

ORGANIZATORZY:
ODR, MARR

Figure 16. Leaflet with the programme of the 2004 Bread Festival with an image of, among other things, the ‘obwarzanek krakowski.’

KRAKÓW

Święto Chleba
Festiwal Produktów Regionalnych
Kraków, Plac Wolnica 26 - 27 czerwca 2004

program

27.06.2004 r. Niedziela

- 9.30 Uroczysta msza święta w kościele Bożego Ciała na Kazimierzu w intencji rzemieślników i przedsiębiorców
- 10.30 Koncert orkiestry dętej „Echo Podhala”
- 11.30 Występ zespołu „Piechuchy” z Nawojowej
- 13.00 Pieczenie w piecu chlebowym obwarzanków przygotowywanych przez dzieci
- 14.00 Występ kapeli góralskiej z Nowego Targu
- 15.00 „Czerpanie ze źródeł”- wypiek według starych receptur tradycyjnych wyrobów regionu krakowskiego: chleba prądnickiego, kukiłek i krakowskich obwarzanków
- 17.00 Rozstrzygnięcie konkursu regionalnego „Smak Małopolski” dla producentów produktów regionalnych

W trakcie obchodów Święta Chleba zapraszamy na degustacje produktów regionalnych i małopolskiego pieczywa oraz prezentacje wystawców i sponsorów.

Program dostępny na stronie internetowej:
www.wrotamalopolski.pl

URZĄD MIASTA KRAKOWA
www.krakow.pl

SPONSORZY:
Polskie Piwo, Lesaffre, C. Wilk, Bockoldin, Damon, GETH

Figure 17. Leaflet with the programme of the 2004 Bread Festival.

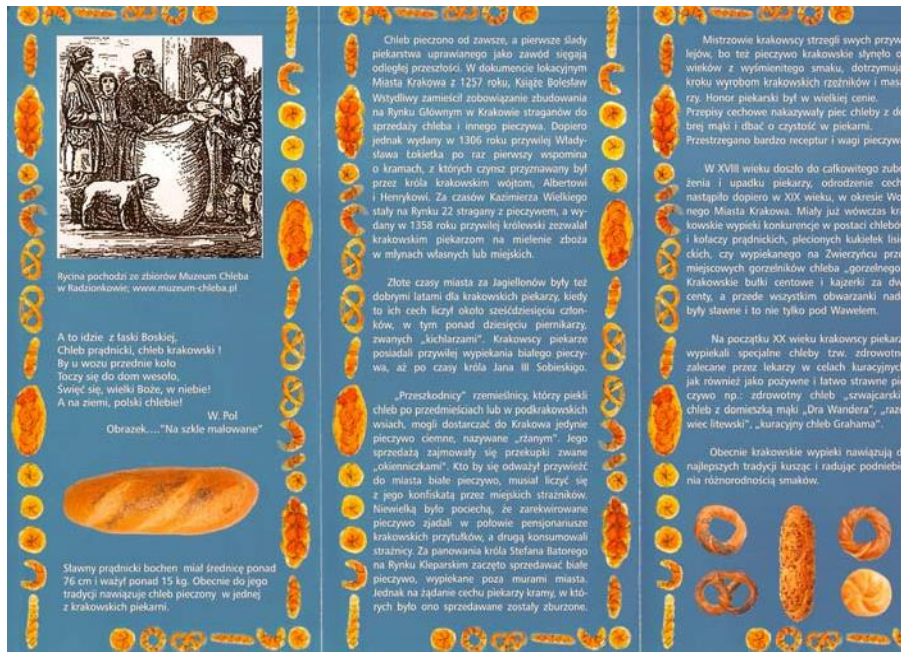


Figure 18. Leaflet titled 'Flavors of Kraków bread' with an image of, among other things, the 'obwarzanek krakowski.'

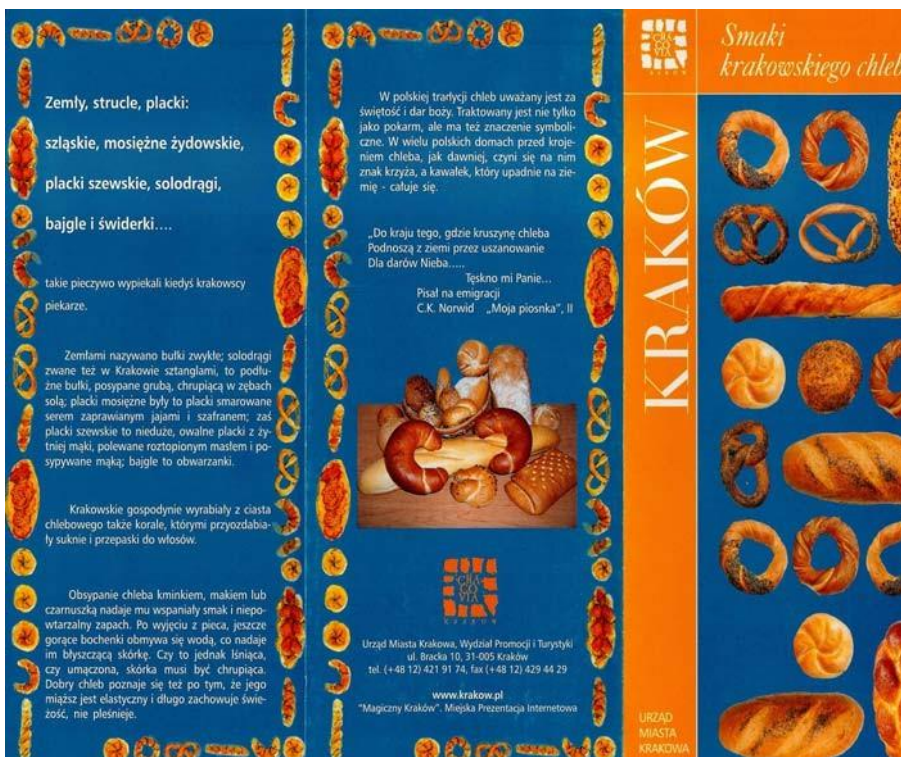


Figure 19. Leaflet titled 'Flavors of Kraków bread' with an image of, among other things, the 'obwarzanek krakowski.'



Figure 20. Leaflet titled 'Flavors of Kraków bread' with an image of, among other things, the 'obwarzanek krakowski.'



Figure 21. Leaflet titled 'Flavors of Kraków bread' with an image of, among other things, the 'obwarzanek krakowski.'

8.2.3. 2004 KRAKÓW SOUVENIR COMPETITION.

In 2004, the City of Kraków organised a competition for a ‘Souvenir of Kraków’ with the aim of acquiring new, appealing designs representing the historical, landscape, and architectural values of the city for various age groups of domestic and foreign tourists. A special Competition Commission was formed, chaired by the then Chief Artist of the City, Jacek Maria Stokłosa, with members including Wiesław Jopek – President of the Krakow Merchants’ Congregation, Maciej Niezabitowski – Director of the Historical Museum, and Maria Zachorowska – Director of the Ethnographic Museum in Kraków. On November 2, 2004, the results of the competition were announced at Kraków’s Magistrate’s Office, with over one hundred entries submitted. In the category of traditional and historical souvenirs, although no 1st prize was awarded, Elżbieta Bezeg from Kraków secured the 2nd prize for her fabric-made ‘obwarzanek krakowski’ ‘with poppy seed’ and ‘obwarzanek krakowski’ ‘with a dragon’ (fig. 22).^{xxxvi} (Figure 22).

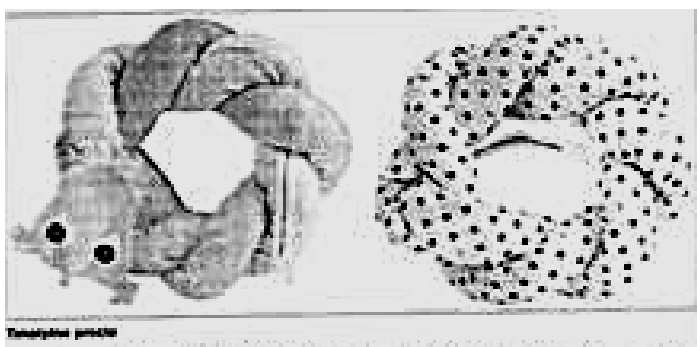


Figure 22. Souvenir from Kraków.

8.2.4. CAMPAIGN RECOMMENDING KRAKÓW’S BEST RESTAURANTS

An image of the ‘obwarzanek krakowski’ is also used as part of a campaign to promote Kraków’s best restaurants. In 2005, the City of Kraków and the Krakow Merchants’ Congregation jointly organised the inaugural campaign to recommend Kraków’s restaurants, which identified 48 high-quality establishments. (At the end of October 2006, awards and statuettes were presented to the successive Krakow restaurants). Recommended restaurants are awarded bronze statuettes with a symbolic ‘obwarzanek krakowski’ on a fork. The creator of the statuette is the renowned Kraków’s sculptor, Professor Czesław Dźwigaj (Figure 23). Stickers depicting an ‘obwarzanek krakowski’ are displayed on the doors of recommended restaurants.

A commemorative brochure with the addresses of the awarded restaurants was also published on the occasion of the campaign (Figure 24).^{xxxvii}

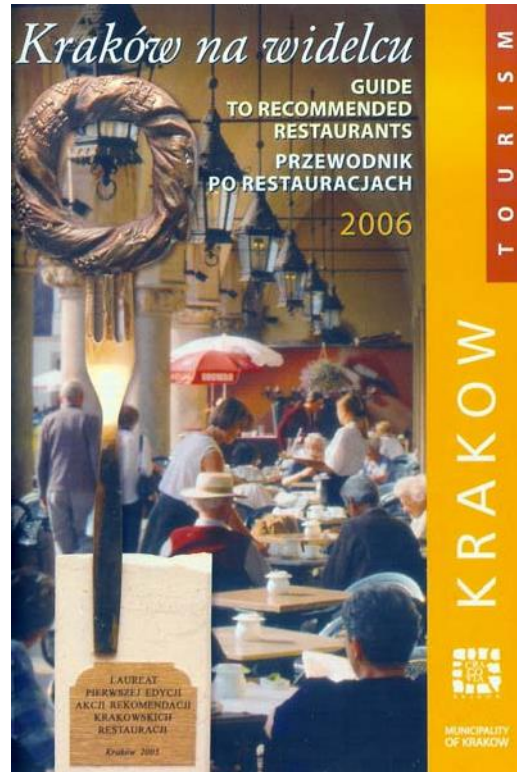


Figure 23. Bronze statuette with a symbolic ‘obwarzanek krakowski’ on a fork. Figure 24. Front page of the brochure ‘Kraków na widelcu’ [‘Kraków on a fork’].

8.2.5. AN ADVERTISING CAMPAIGN BY GAZETA KRAKOWSKA, USING THE IMAGE OF THE ‘OBWARZANEK KRAKOWSKI’

In October 2003, *Gazeta Krakowska* launched a promotional campaign for its title, using an image of the ‘obwarzanek krakowski.’ It was entirely prepared and executed by the Padjas Advertising Agency. The slogan accompanying the campaign distinguished it as the most representative daily in the city, close to every Cracovian. The ‘obwarzanek krakowski’, a clear symbol of Kraków, from now on also associated with *Gazeta Krakowska*, appealed to the imagination of the city’s residents. In addition to events in business centres, the new image of this popular newspaper in the Lesser Poland region was promoted on billboards (Figure 25), citylights, with an accompanying media campaign. Interestingly, from Friday, 3 October 2003, for five consecutive days, employees of Kraków’ well-known business centres – Lubicz, Euromarket, Olsza Business Centre, CBC – received *Gazeta Krakowska* together with the ‘obwarzanek krakowski.’^{xxxviii}



Figure 25. Billboard advertising *Gazeta Krakowska* featuring the ‘obwarzanek krakowski.’

8.2.6. DELICACIES OF THE MAŁOPOLSKIE VOIVODESHIP

On the initiative of the Marshal's Office of the Małopolskie Voivodeship, a postcard entitled 'Małopolskie Prysmaki' ['Delicacies of the Małopolskie Voivodeship'] was created, featuring the most characteristic food products of the towns and cities in the Małopolskie Voivodeship. The Delicacies of the Małopolskie Voivodeship can also be found on the website.^{xxxix} One of them is precisely the 'obwarzanek krakowski', and the letter 'o' has been replaced with a graphic in the form of an 'obwarzanek krakowski' (Figure 26).

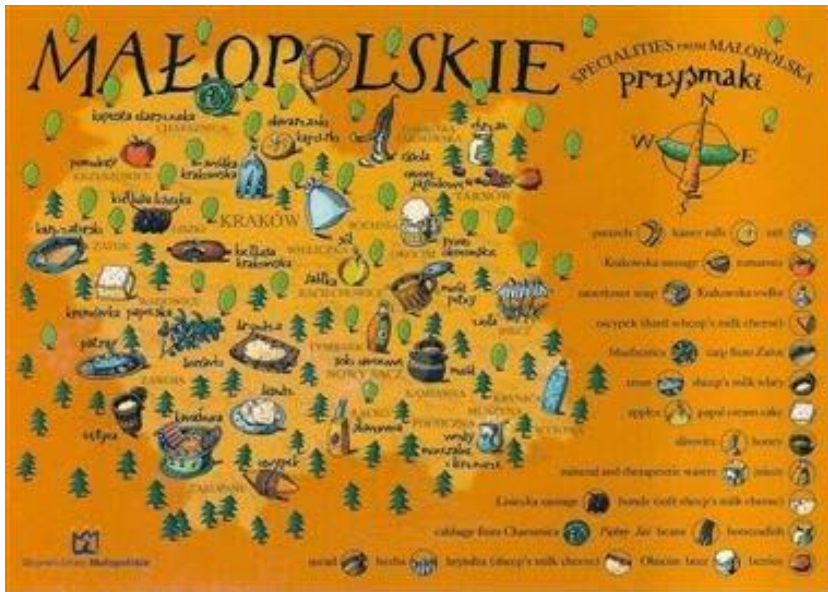


Figure 26. 'Małopolskie Prysmaki' ['Delicacies of the Małopolskie Voivodeship'] postcard.

8.2.7. CAMPAIGN ADVERTISING KRAKÓW IN VARIOUS POLISH CITIES IN 2004.

In 2004, a promotional campaign for Kraków took place in various cities across Poland. The billboards featured an image of an 'obwarzanek krakowski' among other iconic symbols of the city (Figure 27).^{xl}



Figure 27. Billboard promoting the city of Kraków featuring an image of the 'obwarzanek krakowski.'

8.2.8. INFORMATION IN TOURIST GUIDES

The Pascal publisher's tourist guide to Kraków suggests that 'a culinary journey should start with an obwarzanek.^{xli}

8.2.9. DISTINCTION AT THE FIRST PHASE OF THE NATIONWIDE COMPETITION 'NASZE KULINARNE DZIEDZICTWO' ['OUR CULINARY HERITAGE' IN NAWOJOWA AND 'PERŁA 2003' ['PEARL 2003'] AT THE INTERNATIONAL POLAGRA-FARM 2003 FAIR IN POZNAŃ

Among more than 1,400 regional specialties, the 'obwarzanek krakowski' was singled out. At the regional competition stage, the 'obwarzanek krakowski' was awarded a prize in September 2003 at the 'Nasze Kulinarne Dziedzictwo' ['Our Culinary Heritage'] competition.

The distinguished products later competed for the highest prize, the Perła [Pearl], and were entered into the final competition at the Polagra-Farm international fair in October 2003 in Poznań (Figures 28, 29, and 30). The competition was organised by *Modna Gospodyni* and Programme I of Polish Radio. As part of the promotion of regional products, the 'obwarzanek krakowski' was featured in the 2004 *Modna Gospodyni* calendar alongside many regional cuisine specialties from all over Poland (Figure 31).

The screenshot shows the website for the Polagra-Farm 2003 fair. The page is titled "III EDYCJA KRAJOWEGO KONKURSU 'NASZE KULINARNE DZIEDZICTWO'" and "POLAGRA FARM 2003". It features a navigation menu on the left with categories like "GALERIA ZDJEĆ", "Program wydarzeń", and "TARGI 2007". The main content area displays a list of laureates for the "Perła 2003" prize, including their names, products, and regions.

Laureaci nagrody "Perła 2003":

1. Dżem czereśniowy z Gajowa - Józefa Burlita, woj. dolnośląskie
2. Chleb razowy ze śruty żytniej - Krystyna Woźniak, woj. kujawsko-pomorskie
3. Szywna staropolska - Elżbieta i Janusz Klimaczy, woj. kujawsko-pomorskie
4. Sękacz podlaski - Cukiernia Wojciech Zaniewicz, woj. lubelskie
5. Dolhobrodzki korowaj - Maria Kazimiera Sarnacka, woj. lubelskie
6. Ślonia solona "Salo" - Agnieszka Zdanowicz, woj. lubuskie
7. Jagnięcina po krzętowsku - Urszula Pietruczuk, woj. łódzkie
8. Miód spadziowy "Kamieńskie złoto" - Emilia i Jacek Nowak, woj. małopolskie, pasieka "Barc"
9. Kielbasa liżecka - Stanisław Mądry, woj. małopolskie
10. Obwarzanki krakowskie - Grzegorz Czaja, woj. małopolskie
11. Pиво jasne "Grybów Premium" - Zakład Piwowarski Browar "Grybów", woj. małopolskie
12. Kielbasa jałowcowa nożem krojona - Elżbieta Bajszczak, woj. mazowieckie
13. Śandacz z Jeziora Otmuchowskiego - Lucyna Beniowska, woj. opolskie
14. Ogórek herbowy z Kruszewa - Jolanta i Kazimierz Zagórscy, woj. podlaskie
15. Pierogi z kaszą jaglaną - KGW Wierzawice, woj. podkarpackie
16. Boczek z hakiem - Maria i Robert Matyszczak, woj. śląskie

Figure 28. The website of the international fair held in Poznań. List of producers who received a Perła [Pearl] 2003 prize (in 10th place – the 'obwarzanek krakowski').



Figure 29. A diploma for the best Polish regional food product awarded to the ‘obwarzanek krakowski.’



Figure 30. The Perła [Pearl] 2003 statuette for the ‘obwarzanek krakowski.’



Figure 31. The *Modna Gospodyni* 2004 calendar (featuring a picture in the upper right corner of baked goods and the ‘obwarzanek krakowski’ from the competition in Nawojowa in 2003).

8.2.10. NORWEGIAN AIRLINES ADVERTISING CAMPAIGN

Following the opening of Norwegian Airlines’ new connection between Kraków and Oslo, a promotional campaign was run during the summer and autumn seasons in 2006 to promote the cities serviced by Norwegian Airlines. In the Oslo airport magazine, a press advertisement for Norwegian Airlines featured distinctive objects, products, or features representing each city. For Kraków, the advertisement prominently displayed the ‘obwarzanek krakowski’ (Figure 32).

Berlin London München Paris
 Stockholm Hamburg Tallinn Nice
 Praha Faro Murcia Riga
 Roma St. Petersburg Gdansk København
 Madrid Salzburg Malaga Düsseldorf
 Budapest Krakow Alicante Warszawa

Vi flyr 82 ruter til 54 destinasjoner i Europa og har over 1000 avganger i uken!

norwegian.no

Figure 32. 2006 advertisement for Norwegian Airlines (featuring the ‘obwarzanek krakowski’ with caption ‘Kraków’ in the last line in the centre).

8.2.11. MULTIMEDIA MATERIALS OF THE MAŁOPOLSKIE VOIVODESHIP

In 2005, the Marshal's Office of the Małopolskie Voivodeship, in collaboration with the Małopolska Regional Development Agency, released promotional multimedia materials. Among the sections dedicated to regional cuisine, the 'obwarzanek krakowski' was prominently featured as the first item (Figures 33 and 34).



Figure 33. *Obwarzanek* with sesame seeds.



Figure 34. Regional cuisine of the Małopolskie region – *obwarzanek*.

8.2.12. SYLWESTER Z GWIAZDAMI [NEW YEAR'S EVE WITH THE STARS]

On the initiative of the Kraków Festival Office, during the large-scale event 'New Year's Eve with the Stars' held on 31 December 2004, the 'obwarzanek krakowski' was distributed to the attendees gathered on the Main Square. (Figures 35, 36, and 37).^{xliii}



Figure 35. New Year's Eve with the Stars in 2004.



Figure 36. New Year's Eve with the Stars in 2004.



Figure 37. New Year's Eve with the Stars in 2004.

8.2.13. *WIADOMOŚCI GOSPODARCZE* [ECONOMIC NEWS] MAGAZINE

An image of the 'obwarzanek krakowski' was featured on the cover of the Kraków Chamber of Industry and Commerce magazine *Wiadomości gospodarcze* [Economic News]. (Figure 38).^{xliiii}



Figure 38. The cover of *Wiadomości gospodarcze* magazine featuring the 'obwarzanek krakowski.'

8.2.14 ECONOMIC VALUE OF THE ‘OBWARZANEK KRAKOWSKI’

History, tradition, and participation in numerous promotional campaigns are not the only evidence of the product’s excellence; there are also economic data to back it up. Currently, there are 13 bakers in Kraków and the surrounding districts who produce the ‘obwarzanek krakowski.’ The ‘obwarzanek krakowski’ is sold not just in shops and bakeries, but also from typical carts. In 2000, there were 180 outlets selling the ‘obwarzanek krakowski’ in Kraków. In 2003, there were 133.^{xlv} Today, there are nearly 174 carts selling the ‘obwarzanek krakowski’ in Kraków (eight of which can be spotted on the Main Market Square).^{xlvi}

The average daily output of the ‘obwarzanek krakowski’ sold in the Kraków Main Market Square on weekdays is close to 150,000. ‘Obwarzanek krakowski’ is characterised by seasonality of sales during the week and throughout the year. On public holidays and on Saturdays and Sundays, the number of ‘obwarzanek krakowski’ sold decreases. On weekdays it increases, which is due to the working and studying rhythm of Kraków’s residents. ‘Obwarzanek krakowski’ is also characterised by seasonal sales, which increase during the autumn and spring periods and decrease during the winter and summer – holiday periods.

Table 1. Average daily production volumes of the ‘obwarzanek krakowski’ in 2006

Production during the year	Quantity
DAILY <u>MAXIMUM PRODUCTION VOLUME</u> <u>IN SUMMER AND WINTER SEASON</u> IN THOUSANDS	150,000
DAILY <u>MINIMUM PRODUCTION VOLUME</u> <u>IN SUMMER AND WINTER SEASON</u> IN THOUSANDS	130,000
DAILY <u>MAXIMUM PRODUCTION VOLUME IN</u> <u>SPRING AND AUTUMN SEASON</u> IN THOUSANDS	180,000
DAILY <u>MINIMUM PRODUCTION VOLUME</u> <u>IN SPRING AND AUTUMN</u> IN THOUSANDS	150,000

Source: the data was obtained from 13 producers of the Foodstuff Producer Group. This count might vary slightly, as there are bakeries in Kraków that exclusively produce the ‘obwarzanek krakowski’ for their customers.

8.2.15. ‘OBWARZANEK KRAKOWSKI’ IN PROFESSIONAL PUBLICATIONS

The reputation of ‘obwarzanek krakowski’ is substantiated by various publications in literature on bakery practices. However, there is limited information about the ‘obwarzanek krakowski’ in pre-war literature, with only fragmentary references available. S. Długoszewski and J. Horowski mention in their book *Piekarstwo w teorii i praktyce* [Bakery in theory and practice], published in Kraków, that *obwarzanek* is baked from wheat flour.^{xlvii}

Conversely, in the *Podręcznik do składania piekarskich egzaminów czeladniczych* [Handbook for the submission of journeyman bakers’ examinations] (Kraków, 1911) (published by the Guild of White Bakers in Kraków), Leon Bałuk, a senior member of the Guild of White Bakers in Kraków, includes *obwarzanki* with poppy-seed among the types of white bread.^{xlviii}

Maria Ferber, in her book *Piekarstwo w Krakowie* [Bakery practices in Kraków], mentions *obwarzanki* in the context of illegal baking by individuals without craft cards, who rent confectionery premises from bakery owners during hours when the latter are closed.^{xlix}

More detailed information is available in books published after the Second World War. Interesting drawings depicting the process of shaping *obwarzanki* can be found in Andrzej Tomaszewski’s book *Formowanie ciasta* [Forming dough] (Figures 39, 40, and 41), illustrating how the dough is shaped by hand to create an *obwarzanek*.¹

The *Poradnik Piekarza* [Baker's Handbook] also features drawings demonstrating the manual shaping of *obwarzanki*. Additionally, the *Katalog pieczywa* [Bakery Catalogue] provides a description of production processes, recipes, and quality requirements for *obwarzanek*.^{li}



Figure 39. Forming of *obwarzanki* part 1.

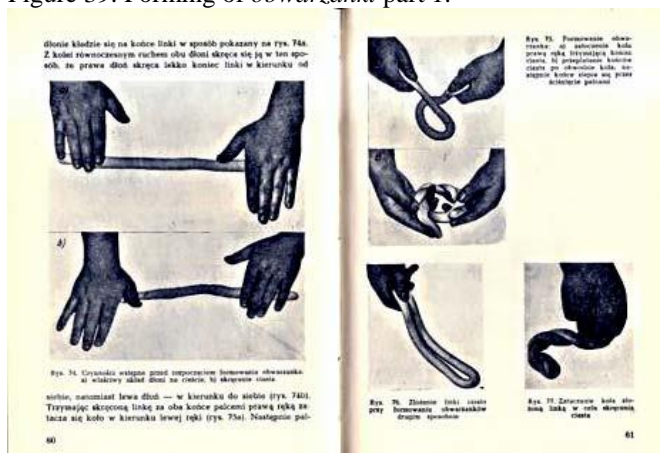


Figure 40. Forming of *obwarzanki* part 2.

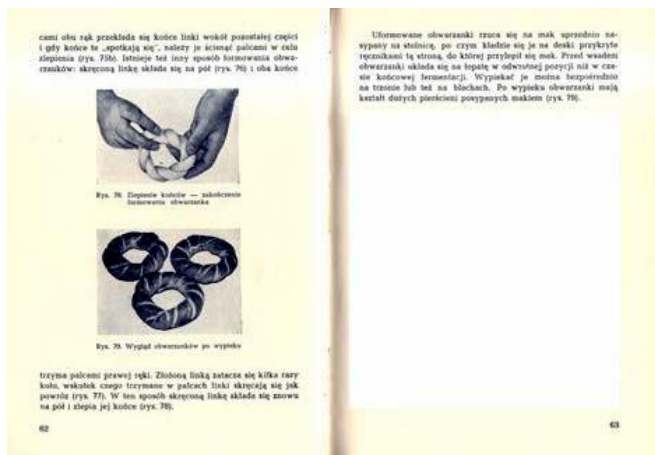


Figure 41. Forming of *obwarzanki* part 3.

The publication titled *Piekarstwo* [Bakery practices] includes quality standards that an *obwarzanek* should adhere to at the time. These standards cover various aspects such as shape, surface, colour, and thickness of the crust, as well as properties of the crumb. Detailed information regarding the aroma and taste of *obwarzanki* is also provided.^{liii}

Additionally, information on the *obwarzanek* can be found in contemporary baking textbooks, such as Zygmunt Ambroziak's book *Technologia piekarstwa: podręcznik dla technikum* [Bakery technology: textbook for technical secondary schools].^{liiv}

8.2.16. 'OBWARZANEK KRAKOWSKI' IN LITERATURE

In the memoirs of Cracovians, one can often find references to 'obwarzanek krakowski.' In his book *Smakowanie* [Tasting], Andrzej Koziół recounts anecdotes about 'obwarzanek krakowski.' One such story involves a trip by Aleksander Adamski, a renowned *obwarzanki* producer in Kraków, to Warsaw to commemorate the 400th anniversary of the capital's transfer from Kraków to Warsaw. During the ceremonial parade, baskets filled with fresh *obwarzanki* were distributed to the inhabitants of Warsaw. By the time the procession reached the royal castle, most of the *obwarzanki* had already been devoured by the eager crowd, including Warsaw politicians, actors, and journalists.^{lv}

In the book *Zjeść Kraków* [To Eat Kraków], the authors write, among other things, that 'obwarzanek krakowski' is a symbol of Kraków and the only fast food in the world with a tradition dating back several centuries. They also describe where, at that time, one could buy the best *obwarzanki* in Kraków.^{lvi} 'Obwarzanki or precle. A symbol of Kraków and the only fast food in the world with a tradition dating back several centuries.

A roll of yeast dough, with a density similar to pasta, is twisted into a spiral, shaped into a wreath, boiled in water with spices (formerly with honey), and then sprinkled with poppy seeds or salt (more recently, sesame seeds have also been used) before baking. [...] The term "obwarzanek" derives from the production method – "obwarzanie" [parboiling], or pre-cooking. Precl is a Polonised spelling of the German Prezel, although originally precle was a name given only to dough rolled into a figure eight.'

In another book, *Maczanka krakowska* [Kraków's Dip], 'obwarzanek krakowski' is described as follows: 'Portrayed as a national symbol and a beloved delicacy with a distinctive shape reminiscent of a Kraków garland. Originating in the Wawel Castle area, this beloved treat holds sway on the streets of towns and cities near and far... However, despite its global acclaim, there's a steadfast belief that the authentic essence of this baked product, adorned with poppy seeds, salt, or sesame, is best savoured not anywhere else, but solely where the Vistula converges with the Rudawa, Wilga, or Bielucha rivers (that is, in Kraków).'^{lvii}

Let these words stand as a testament to the enduring, unbreakable bond between 'obwarzanek krakowski' and the Kraków region, spanning centuries.

8.3 SPECIFICATION AND UNIQUE CHARACTERISTICS OF THE 'OBWARZANEK KRAKOWSKI.'

'Obwarzanek krakowski' and its traditional production method have been honed over centuries by skilled bakers. The characteristic features of 'obwarzanek krakowski' are linked to human factors – the expertise of the producers, who make it according to traditional methods using specific raw materials. From its appearance to its flavour and aroma, 'obwarzanek krakowski' reflects the hallmark quality derived from the finest flour.

Dating back to the 14th century, 'obwarzanek krakowski' continues to be baked daily, with recipes passed down orally through generations of bakers from Kraków and the surrounding areas. Alongside iconic symbols like the Lajkonik, the trumpeter, and the St. Mary's Trumpet Call, 'obwarzanek krakowski' stands as a cherished emblem of Kraków. The tradition of making the 'obwarzanek krakowski' has evolved over centuries, upheld by Kraków's bakers who faithfully handcraft these delicacies as their predecessors did.

9. Control body:

Provide the name and address of the body or departments carrying out the control of compliance with the specification and the scope of controls.

Name: Main Inspectorate of the Agricultural and Food Quality Inspection
Address: ul. Wspólna 30

00-930 Warsaw,
Poland
Tel.: +48 22 623-29-00
+48 22 623-29-01
Fax: +48 22 623-29-98
+48 22 623-29-99
E-mail: sekretariat@ijhar-s.gov.pl

The control will cover the production method and the finished product, that is 'obwarzanek krakowski.' The frequency of on-site bakery controls, covering all the stages mentioned, is one inspection per year for a period of two years. Once the results of the controls confirm that the production method for the product is as described, the frequency of controls may be reduced to once every two years.

10. Labelling:

Provide, if any, specific labelling rules for the agricultural product or foodstuff in question.

'Obwarzanek krakowski' is predominantly sold without labels or packaging, typically from designated 'obwarzanek' carts, specially designed by the Architect of the City of Kraków. Additionally, it is retailed at kiosks, shops, and various outlets (bakeries, bakery shops, general shops) which can sell the 'obwarzanek krakowski' both unpackaged and packaged. Packaging 'obwarzanek krakowski' must maintain its taste and prevent an increase in the moisture content of the crust.

11. Specific requirements introduced by current regulations:

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

None

12. Additional information:

Provide additional information, if any, on the agricultural product or foodstuff to be notified.

None

13. List of documents attached to the application:

1. Annex No 1 – Recipes
2. Appendix – List of photographs
3. Index of tables
4. List of 13 bakeries producing 'obwarzanek krakowski' in the Kraków area consulted on the content of the application
5. CD containing the application
6. Proof of payment of the fee of PLN 300

ANNEX 1

RECIPES FOR BAKING OBWARZANKI

I. Recipe from the 19th century

'Take half a pot of flour and one pound of pressed sugar. Break 12 whole eggs and add finely chopped orange or lemon peels and cinnamon.'

Knead the mixture to a pasta-like consistency, then form into obwarzanki. Boil them in hot water, remove them with a wooden stick, and let them dry. Once dry, place them on a board and place in the oven.^{lvii}

II. Recipes from the 20th century

1. *'Scramble 50 grams of yeast with half a litre of lukewarm water. Use this mixture to leaven 1 kilogram of flour, salt the dough, 30 grams. Add salt and some nigella seeds (black, fragrant seeds with a bitter coffee flavour, spicy, and strongly aromatic). Mix everything together on a board and knead into a lump. Cover the dough and leave it to proof for about 1 ½ hours.*

Shape the dough into balls, coat them in nigella seeds, and form them into ring shapes, welding the ends with water. Dry them on a shovel in front of the oven. Drop a few at a time into boiling salty water, stirring with a rod to prevent them from sinking to the bottom.

As soon as they float to the top, remove them with the rod and place them on the shovel. Sprinkle them generously with cold water and keep them over the fire or in a kitchen cooker until they dry out. Finally, place them in a well-swept oven to brown slightly.^{lix}

2. *'Dissolve four pounds of yeast in a quart of lukewarm water. Add two pounds of flour and two tablespoons of salt, then knead the dough thoroughly and form it into a lump. Cover the dough and leave it in a warm place for at least an hour to rise. Once the dough has risen well, roll it into a ball, coat it with nigella seeds, and shape it into obwarzanki, sealing the ends with water or egg. Drop the obwarzanki one by one into boiling salted water, bring them to a boil, then remove them with a rod. Dry them slightly over the fire or in the oven, place them on a baking tray, and put them in the oven for a few minutes to brown them slightly.*^{lix}

3. Recipe from 1971:

- 18 -

D. Dopuszczalne odchylenia:

1. Z przewidzianej ilości cukru tylko 1 kg można zamienić ekstraktem słodowym w ilości od 0,8 kg do 2,0 kg w zależności od właściwości wyplekowych mąki.
2. Zamiast 3,0 kg margaryny można stosować tłuszcz piekarski "Specjal" w ilości 2,55 kg lub ceres w tej samej ilości.
3. W razie braku tomofanu o gramaturze 30 g/l m² dopuszcza się używanie tomofanu o gramaturze 40 g/l m² w ilości do 2,00 kg

4. Obwarzanki /bajgle/

A. Opis:
Obwarzanki /bajgle/ produkowane są z zastosowaniem drożdży do fermentacji.

B. Receptura:

335,400	1. Mąka pszenna typ 650	-	78,00 kg
66,000	2. Mąka żytnia typ 800	-	22,00 kg
2,500	3. Sól biała	od 0,80 kg - do	1,00 kg
2,000	4. Drożdże	od 0,70 kg - do	1,00 kg
24,000	5. Cukier	-	4,00 kg
40,000	6. Jaja do ciasta	-	50 szt
34,000	7. Olej jadalny /do ciasta/	-	2,00 kg
15,000	8. Miód sztuczny do gotowania	-	1,00 kg

C. Wydajność średnia przy wadze jednostkowej:

516,900	100 g
	124,0

D. Dopuszczalne odchylenia:

1. Z przewidzianej ilości cukru tylko 1 kg cukru można zamienić ekstraktem słodowym w ilości od 0,8 do 2,0 kg w zależności od właściwości wyplekowych mąki.
2. Zamiast 50 szt. jaj można stosować 2,0 kg masy jajowej lub 0,55 kg proszku jajowego.

Figure 43. Recipe for making obwarzanki from 1971^{lxi}

-
- ⁱ Cf. more extensively in: Jerzy Wyrozumski, *Dzieje Krakowa* [History of Kraków], Kraków, p. 168.
- ⁱⁱ Franciszek Bardel, *Cech piekarzy krakowskich w czasach Rzeczypospolitej polskiej* [The Kraków bakers' guild in the Polish-Lithuanian Commonwealth period], Kraków 1901, p. 10.
- ⁱⁱⁱ Jerzy Wyrozumski, op. cit., p. 233.
- ^{iv} *Ibid.*, p. 239.
- ^v *Kodeks dyplomatyczny miasta Krakowa 1257-1506* [Diplomatic Code of the City of Kraków 1257-1506], part II-IV, ed. Franciszek Piekosiński [in:] *Monumenta medii aevii historica res gestas Poloniae illustrantia*, vol. VII, Kraków 1882, p. 445 et seq.
- ^{vi} Franciszek Bardel, op. cit., p. 46.
- ^{vii} Cf. more extensively in: Janina Bieniarzówna, Jan Małecki, *Dzieje Krakowa. Kraków w wiekach XVI-XVIII* [The History of Kraków. Kraków in the XVI-XVIII centuries], vol. 2, Kraków 1984, p. 30.
- ^{viii} *Ibid.*, pp. 22, 23.
- ^{ix} *Prawa, przywileje, statuta miasta Krakowa (1507-1795)* [Laws, privileges, and statutes of the city of Kraków (1507-1795)], vol. I, fasc. 1, 1507-1586, ed. Franciszek Piekosiński, *Kraków 1885*, doc. 249, p. 312.
- ^x Cf. more extensively in: Janina Bieniarzówna, Jan Małecki, op. cit., p. 476.
- ^{xi} *Dzieje Najstarszego Cechu w Polsce* [The history of the oldest guild in Poland], Kraków 1968, pp. 18, 19.
- ^{xii} *Słownik Polszczyzny XVI wieku* [Dictionary of 16th Century Polish], vol. XIX, ed. Maria Renata Mayenowa, Wrocław-Warsaw-Kraków, 1990, p. 54.
- ^{xiii} *Słownik Staropolski* [Old Polish Dictionary], vol. V, Wrocław-Warszawa-Kraków 1965, p. 309.
- ^{xiv} Janusz Sondel, *Słownik Łacińsko-polski dla prawników*, Kraków 2005, p. 894, *Mały słownik polsko-łaciński* [The Latin-Polish Dictionary for Lawyers], Warsaw 1994, p. 370.
- ^{xv} *Rachunki Dworu króla Władysława Jagiełły i królowej Jadwigi z lat 1388-1420* [Accounts of the Court of King Władysław Jagiełło and Queen Jadwiga from 1388-1420], Kraków 1896, p. 564.
- ^{xvi} National Archives in Kraków: Deposit Documents-Doc. 300, also in: *Kodeks dyplomatyczny miasta Krakowa 1257-1506* [Diplomatic Code of the City of Kraków 1257-1506], pt I, ed. F. Piekosiński, *Monumenta medii aevii historica res gestas Poloniae illustrantia*, vol. VII, Kraków 1882, p. 369.
- ^{xvii} Translation after Żegota Pauli [in:] Jagiellonian Library, Żegota Pauli's files: manuscript No 5353, p. 382. Cf. more extensively also in: *Prawa* [Laws], op. cit., vol. I, fasc. 1, doc. 346, pp. 436, 437.
- ^{xviii} National Archives in Kraków: Depository Records 833 – 1571-1629: *Liber actorum contubernii pistorum Cracoviensium famatis viris Alberto Chibýk, Albert Gýlłowýcz, Joanne Cesarz et Joanne Bogacz senioratus officio fungertibus Jesu Christi Salvatoris nostrii nomine invocatio sub finam anni eiusdem 1571 serbis ceptus*, pp. 283, 284.
- ^{xix} National Archives in Kraków: Depository Records 834 – 1686-1717: *Protokół posiedzeń cechu piekarzy krakowskich* [Minutes of the Kraków Bakers' Guild meetings], p. 186.
- ^{xx} *Ibid.*, p. 186.
- ^{xxi} National Archives in Kraków: AD 834, op. cit., p. 81.
- ^{xxii} National Archives in Kraków: *Consularia Cracoviensia. Inscriptiones 476 (1717-1728)*, p. 656.
- ^{xxiii} National Archives in Kraków: Depository Records 835 – 1748-1889: *Protokoły posiedzeń cechu piekarzy krakowskich* [Minutes of the Kraków Bakers' Guild meetings], p. 5.
- ^{xxiv} *Ibid.*, p. 159.
- ^{xxv} National Archives in Kraków: AD 834, op. cit., p. 253.
- ^{xxvi} National Archives in Kraków: AD 835, op. cit., p. 176.
- ^{xxvii} *Ibid.*, p. 318.
- ^{xxviii} National Archives in Kraków: AD 835, op. cit., p. 435 et seq.
- ^{xxix} *Ibid.*, pp. 497, 544, 589, 620, 657, 721.
- ^{xxx} J. Małecki, *Studia nad rynkiem regionalnym Krakowa w XVI wieku* [Studies on the regional market of Kraków in the 16th century], Warsaw 1963, p. 144 et seq.
- ^{xxxi} *Prawa*, op. cit., vol. I, fasc. 2, doc. 1708, p. 886.
- ^{xxxii} National Archives in Kraków: AD 834, op. cit., p. 102.
- ^{xxxiii} Andrzej Kozioł, *Smakowonie*, Kraków 2001, p. 69.

-
- ^{xxxiv} As claimed by, among others, Mieczysław Czuma and Leszek Mazan, *Maczanka Krakowska* [Kraków's Dip], Kraków 2004, p. 125 et seq.
- ^{xxxv} www.opp.pl, 14.10.2006.
- ^{xxxvi} *Dziennik Polski*: 27 October 2004, Source: Urząd Miasta Krakowa – Wydział Promocji i Turystyki.
- ^{xxxvii} Source: Urząd Miasta Krakowa – Wydział Promocji i Turystyki.
- ^{xxxviii} <http://www.padjas.pl/news26.html> UTH, 09.11.2006.
- ^{xxxix} http://www.wrotamalopolski.pl/root_Wizytowka+Malopolska/Unikalna/Potrawy+regional/, 17.10.2006 ^{xl} Source: Urząd Miasta Krakowa – Wydział Promocji i Turystyki.
- ^{xli} Bogusław Michalec, *Kraków*, Kraków 2005, p. 53.
- ^{xlii} Source: Krakowskie Biuro Festiwalowe. ^{xliii} *Wiadomości Gospodarcze*, special ed. 2006. ^{xliiv} *Gazeta Wyborcza*, 27.10. 2000.
- ^{xlv} *Dziennik Polski*: 20 December 2003.
- ^{xlvi} Urząd Miasta Krakowa. Wydział Spraw Administracyjnych – letter SA-06-1.058-22/06. Krakowski Zarząd Dróg – letter TZH/HL/22145/HK/06. Krakowski Zarząd Komunalny – letter kzk/S/25418/06/rp/19311.
- ^{xlvii} Stanisław Długoszowski, Jerzy Horowski, *Piekarstwo w teorii i praktyce* [Baking in theory and practice], Kraków 1911, p. 54 et seq. ^{xlviii} Leon Bałuk, *Podręcznik do składania piekarskich egzaminów czeladniczych* [Handbook for bakers' journeyman examinations], Kraków 1911 (publication of the guild of white bakers in Kraków), pp. 18, 32.
- ^{xlix} Maria Ferber, *Piekarstwo w Krakowie* [Bakery sector in Kraków], Kraków 1934, pp. 13 and 28.
- ^l Andrzej Tomaszewski, *Formowanie ciasta* [Forming dough], Warsaw 1958, pp. 59 et seq.
- ^{li} *Poradnik Piekarza* [Baker's Guide], Warsaw 1996, p. 146.
- ^{lii} J. Głowacki, A. Gładysiak, *Katalog pieczywa* [Catalogue of baked goods], Warsaw 1976, pp. 75, 76.
- ^{liii} *Piekarstwo. Receptury, normy, zarządzenia i przepisy* [Bakery. Recipes, standards, orders and regulations], Warsaw 1986, p. 54.
- ^{liv} Zygmunt Ambroziak, *Technologia piekarstwa: podręcznik do technikum* [Bakery technology: A textbook for technical secondary schools], Warsaw 1992.
- ^{lv} Andrzej Kozioł, op. cit., p. 68.
- ^{lvi} Robert Makłowicz, Stanisław Mancewicz, *Zjeść Kraków. Przewodnik subiektywny* [To Eat Kraków: A subjective guide], Kraków 2001, p. 90.
- ^{lvii} Mieczysław Czuma, Leszek Mazan, op. cit., p. 125.
- ^{lviii} *Kalendarz krakowski na rok 1851* ed. Józef Czech.
- ^{lix} Jadwiga Zamoyska, *Piekarstwo* [Bakery], Poznań 1900, pp. 76, 77.
- ^{lx} Marta Norkowska, *Piekarnia i cukiernia wytworna i gospodarska. Najnowszej kuchni część druga* [Fine and farmhouse bakery and confectionery. Latest cuisine part two], Warsaw 1920, p. 23.
- ^{lxi} 'Recipe for baking *obwarzanki*' [in:] *Normy receptury zarządzenia piekarskie* [Bakery recipes standards and regulations], Warsaw 1971, p. 18.

LIST OF PHOTOGRAPHS

1. 'Obwarzanek krakowski', photo credit: Izabela Czaja.
2. 'Obwarzanek krakowski' in cross-section, photo credit: Izabela Czaja.
3. 'Obwarzanek krakowski' with various ingredients sprinkled on their surface, photo credit: Izabela Czaja.
4. Detailed administrative division of the [Małopolskie Voivodeship](#). The red line indicates the geographical area where 'obwarzanek krakowski' is produced. The city of Kraków is marked with a blue dot. [in:] http://www.zpp.pl/index.php?path=main/danetel&level=3&id_woj=16&id=133, 08.01.2007.
5. A Kraków bakery from the 16th century, [in:] Miniatures from Balthasar Behem's Codex / photo credit: Janusz Podlecki; with text by Marcin Fabiański; [transl. Jadwiga Piątkowska, Jacek Kowalski], Kraków 2000.
6. A woman selling the 'obwarzanek krakowski' in the Market Square [in:] National Archives in Kraków, file A-II-575.
7. A seller of the 'obwarzanek krakowski', photo credit: Ignatius Krieger from the collection of the National Historical Museum.
8. A postcard from Kraków with a cart selling obwarzanki in the lower left corner, photo credit: P. Gawor.
9. Carts with the 'obwarzanek krakowski' at the the outlet of Sławkowska Street, photo credit: Izabela Czaja.
10. Cart with the 'obwarzanek krakowski' on the corner of Grodzka Street and Wszystkich Świętych Square, photo credit: Izabela Czaja.
11. Cart with the 'obwarzanek krakowski' at the Bagatela Theatre, photo credit: Izabela Czaja.
12. Children making the 'obwarzanek krakowski' during the Bread Festival in 2005 [in:] http://www.opp.pl/sc2005_relacja.php, 14.10.2006.
13. Article from *Dziennik Polski* about the Bread Festival [in:] www.krakowianka.malafirma.pl
14. A stall with the 'obwarzanek krakowski' from Grzegorz Czaja's bakery at the Bread Festival in 2004 [in:] www.krakowianka.malafirma.pl
15. A stall with the 'obwarzanek krakowski' from Adam Ścibor's bakery at the Bread Festival in 2004 [in:] www.krakowianka.malafirma.pl.
16. Leaflet with the programme of the 2004 Bread Festival [in:] www.krakowianka.malafirma.pl
17. Leaflet with the programme of the 2004 Bread Festival [in:] www.krakowianka.malafirma.pl
18. Leaflet titled 'Flavors of Kraków bread' with an image of, among other things, the 'obwarzanek krakowski' [in:] Urząd Miasta Krakowa – Wydział Promocji i Turystyki.
19. Leaflet titled 'Flavors of Kraków bread' with an image of, among other things, the 'obwarzanek krakowski' [in:] Urząd Miasta Krakowa – Wydział Promocji i Turystyki.
20. Leaflet titled 'Flavors of Kraków bread' with an image of, among other things, the 'obwarzanek krakowski' [in:] Urząd Miasta Krakowa – Wydział Promocji i Turystyki.
21. Leaflet titled 'Flavors of Kraków bread' with an image of, among other things, the 'obwarzanek krakowski' [in:] Urząd Miasta Krakowa – Wydział Promocji i Turystyki.
22. Souvenir from Kraków [in:] *Dziennik Polski*: 27 October 2004.
23. Bronze statuette with a symbolic 'obwarzanek krakowski' on a fork. The creator of the statuette is the renowned Kraków's sculptor, Professor Czesław Dźwigaj, photo credit: Marcin Gadocha.
24. Front page of the brochure 'Kraków na widelcu' ['Kraków on a fork'] [in:] Urząd Miasta Krakowa – Wydział Promocji i Turystyki.
25. Billboard advertising *Gazeta Krakowska* featuring the 'obwarzanek krakowski' [in:] <http://www.padjas.pl/news26.html>, 09.11.2006.
26. 'Małopolskie Przymaki' ['Delicacies of the Małopolskie Voivodeship'] postcard [in:] http://www.wrotamalopolski.pl/root_Wizytowka+Malopolski/Unikalna/Potrawy+regionalne/
27. Billboard promoting the city of Kraków featuring an image of the 'obwarzanek krakowski' [in:] Urząd Miasta Krakowa – Wydział Promocji i Turystyki.
28. The website of the international fair held in Poznań. List of producers who received a Perła [Pearl] 2003 prize (in 10th place – the 'obwarzanek krakowski') [in:] <http://www.polagra-farm.pl/pl.16961.html>, 20.10.2006.
29. A diploma for the best Polish regional food product awarded to the 'obwarzanek krakowski', photo credit: Izabela Czaja.
30. The Perła [Pearl] 2003 statuette for the 'obwarzanek krakowski', photo credit: Izabela Czaja.
31. The *Modna Gospodyni* 2004 calendar (featuring a picture in the upper right corner of

- baked goods and the ‘obwarzanek krakowski’ from the competition in Nawojowa in 2003) [in:] *Modna Gospodyni* 2004 calendar.
32. Advertisement for Norwegian Airlines (featuring the ‘obwarzanek krakowski’ with caption ‘Kraków’ in the last line in the centre) [in:] Norwegian Airlines.
33. Photo from the CD ‘Małopolska’ (photo of the ‘obwarzanek krakowski’) [in:] Urząd Marszałkowski and Małopolska Agencja Rozwoju Regionalnego.
34. Photo from the CD ‘Małopolska’ (Kuchnia regionów: Obwarzanek) [in:] Urząd Marszałkowski and Małopolska Agencja Rozwoju Regionalnego.
35. Photo from the ‘New Year’s Eve with the Stars’ event on 31 December 2004 [in:] Krakowskie Biuro Festiwalowe, photo credit: Anna Kaczmarz.
36. Photo from the ‘New Year’s Eve with the Stars’ event on 31 December 2004 [in:] Krakowskie Biuro Festiwalowe, photo credit: Anna Kaczmarz.
37. Photo from the ‘New Year’s Eve with the Stars’ event on 31 December 2004 [in:] Krakowskie Biuro Festiwalowe, photo credit: Anna Kaczmarz.
38. Cover of *Wiadomości Gospodarcze* magazine [in:] *Wiadomości Gospodarcze*, special ed. 2006.
39. Forming of *obwarzanki* part 1 [in:] Andrzej Tomaszewski, *Formowanie ciasta*, Warsaw 1958.
40. Forming of *obwarzanki* part 2 [in:] Andrzej Tomaszewski, *Formowanie ciasta*, Warsaw 1958.
41. Forming of *obwarzanki* part 3 [in:] Andrzej Tomaszewski, *Formowanie ciasta*, Warsaw 1958.
42. Recipe for baking *obwarzanki* [in:] *Normy receptury zarządzenia piekarskie*, Warsaw 1971, p. 18.

INDEX OF TABLES

Table 1. Average daily production volumes of the ‘obwarzanek krakowski’ in 2006

Authors:

Izabela Czaja, PhD

Marcin Gadocha, MA

Consultation on technological aspects and bakery practices:

Aleksander Adamski

Grzegorz Czaja

Adam Ścibor