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29.4

EUROPA: Gastronomy

Title: EUROPA, Gastronomy

Design: Juha Pykäläinen

Date of issue: 29.4.2005

Size of stamp(s): 36 x 31.56 mm

Size of sheet: 2 x 15 Stamps

Perforation: 13/2

Printing method: 4 + 1-colour offset

Printing house: BDT Security Printing

Price: 0,90 €



<http://www.posten.aland.fi/shop/index.con?iTemplate=1&sParent=109>

Belgien

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<http://www.post.be/site/en/postgroup/subsidiaries/philately/orders/index.html>

Europa: gastronomie

Thème: peintures sur la gastronomie

10a: Gustave van de Woestijne "La table des enfants" (musée van Buuren) - © SABAM Belgium 2005

10b: Clara Peeters "Nature morte avec huîtres, fruits et pâtisseries" (Musée des Beaux-arts Gand)

Created by : Casier/Fieuws

Value : Valeur de chaque timbre: € 0,60
Size : 40,20 mm x 27,66 mm
Printing Method : héliogravure
Number of plates : 4
Composition of the sheets : 5 (10a) + 5 (10b)
Perforation : 11 1/2
Paper : polyvalent fluorescent
Order code : 200510



<http://www.post.be/site/en/postgroup/subsidiaries/philately/stamps/2005/items/10.html>

Dänemark

Gastronomy

Wednesday 4 May 2005 will be the date of issue for this year's two EUROPA stamps.

In 2005, the European postal administrations selected the theme of "Gastronomy" for the joint stamp issue. The illustrations for the two Danish stamps are by the graphic artist Finn Nygaard. Post Danmark and Finn Nygaard have decided to take a slightly informal approach to the subject of gastronomy.



http://www.stamps.postdanmark.dk/default_queen_english.asp

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Deutschland

Mai 2005

EUROPA 2005 - Gastronomie

Die in der »PostEurop« zusammengeschlossenen Postorganisationen geben in diesem Jahr »EUROPA«-Briefmarken zum Thema »Gastronomie« heraus. Die Gastronomie ist ein fester Bestandteil unseres Lebens. Ein Essen im Restaurant mit der Familie oder mit Freunden ist heute eine der beliebtesten Freizeitaktivitäten. Dabei reicht die Tradition, auswärts essen zu gehen, Jahrtausende zurück: Schon im frühen China wurden auf Märkten nicht nur frische Waren, sondern auch fertig zubereitete Speisen verkauft. Und das Symposion, das Gastmahl der griechischen Antike, war ein Treffpunkt für kulturelle Darbietungen und politische Diskussionen. Die Bedeutung des Genusses von Speisen und Getränken ist auch am Begriff »Gastronomie« abzulesen. Denn seine eigentliche Bedeutung nach dem griechisch-französischen Wortsinn lautet »Vorschrift zur Pflege des Bauches«.

Entwurf: Nina Clausing, Wuppertal
Motiv: Tafel-Silhouette - Umriss einer gedeckten Tafel
Wert: 0,55 EUR
Druck: Mehrfarben-Offsetdruck der Giesecke & Devrient GmbH, Werk Wertpapierdruckerei Leipzig
Größe: 46,00 x 27,32 mm
Papier: Gestrichenes, weißes, fluoreszierendes Postwertzeichenpapier DP 2
Ausgabetag: 12.05.2005



http://philatelie.deutschepost.de/philatelie/shop/templates/produktseiten/produktdetail_standard.jhtml?id=prod3500020&navCount=9&navAction=jump

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<http://www.belpost.by/stamps/view-win-eng.asp?file=main-eng.htm>

Gastronomy (EUROPA)

On May 4, 2005 Belarus Post will issue 2 stamps "Gastronomy" bearing the EUROPA logo.

Designer: Tatyana Gardashnikova. **Printing:** offset. **Colour:** multicoloured (5 colours). **Paper:** chalk-surfaced.

Printing: offset. **Perforation:** comb 13½:13¾. Size: 37x26 mm. **Sheet composition:** 20 (5x4) stamps in a sheet.

Print quantity: 120.000 each.

There are elements of protection on the stamps.

Two artistically decorated booklets have been designed too. There is a sheet of 7 stamps and 1 coupon inside of each booklet. On the cover inside there is a print postmark "First day".

Designer: T. Gardashnikova. The booklets are double sided. Folded size: 165x68 mm. **Print quantity:** 10 000 copies each.

<http://www.belpost.by/stamps/view-win-eng.asp?file=main-eng.htm>

Schweden

Gastronomy-Europa 2005 Booklet

33,00 kr (26,40 kr)



<http://www.posten.se/bin/butik?OrigUrl=%2Findex.jsp%3FPageName%3DService%26ServiceURL%3D%2Fbutik%2Fbutik1.jsp%26parentId%3D281%26level2Id%3D282%26level3Id%3D283%26level3pos%3D1%26level2pos%3D1%26undantag%3D0%26sprak%3Den%26varugrupp%3D1011%26val%3Db%26rubrik%3DStamps>

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Estland

EUROPA. Gastronomy/ 321-03.05.05

Denomination: 6.50

Date: 03.05.2005

Print: offset

Designer: Jüri Kass, Ülle Marks

Perforation: 14 : 13 3/4

Sheets: 2 x 5

Quantity issued: 210 000

Printing house: AS Vaba Maa

Cookery is the art of cooking good, delicious, fine-tasting food. The design of the first stamp is based on the cornucopia. The cornucopia with all kinds of fruit rolling out of it is not just a symbol of plenty, prosperity and happiness, but also symbolises divine generosity. Ancient associations between the horn and plenty derive from a classical story about infant Zeus who accidentally broke off the horn of a goat whose milk he was fed. He gave the horn to the nymph Amalthea, promising that its owner should always have in abundance everything desired. The other stamp features a rainbow of common Estonian ingredients: red tomato, orange carrots, yellow egg yolk, green parsley, blue fish, lilac onion and purple beetroot, with a clear bright figure in each splash of rainbow colours. The beautiful combination of colours and gifts of nature produces an enjoyable result both in cookery and art.



http://www.post.ee/?id=1946&prod_id=669

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Färöer

Europa 2005 – Gastronomy

Date of issue: 18.04.2005

Price: DKK 17,50

All over the world the provision and preparation of food have always been an important part of national culture, with countless variations being shaped by the possibilities to hand.

Climate has been crucial in terms of the type of food it was possible to produce. Living in tropical countries and having to survive in the polar regions will always be different, of course.

The original food on the Faroes came for the most part from the animal population on the island, mainly sheep in the upland pastures, birds on the bird cliffs and fish in the sea. The climate is not the best for cultivating cereals, vegetables, etc., so they were not of great importance.

Potatoes did not become a regular ingredient in the daily diet until the late 19th century, although people had long been familiar with them. Instead they used to boil Faroese swedes (Brassica) for dinner, for example.

The seasons set their stamp on eating habits. Fish was more or less available all year round, but mostly in the spring, when it provided roe in addition to liver. The opportunity to eat other fresh food arrived at the same time as spring fishing (March – April). Cows usually calved in spring, so there was most milk in summer. Birding and egg collecting (nest plundering on the bird cliffs) were also part of the summer, while the chances of catching pilot whales are greatest in August, when people could also go out into the potato fields and pick new potatoes. In autumn the men went up into the mountains to bring the sheep in for slaughtering. Nearly every bit of a slaughtered sheep was put to good use. As well as the meat, people used the head, trotters, liver, lungs, heart, stomach and blood (the collective Faroese word for which is avroð).

Since ancient times the only way to keep most foodstuffs was to salt or dry them. Salt was in short supply for a long time, so drying was the commonest method for preserving food. There were two salting methods, pickling in brine and dry-curing, with barrels being used for both.

Meat, whale, fowl and fish were all dried. Once gutted, sheep were hung up to dry in the wind in a single piece. Before birds were hung up, they were split along the back and tied together in pairs. Fish too were hung up to dry in pairs, while whale meat was cut into loops before hanging.

The autumn weather had a major impact on whether what had been hung up to dry tasted right. The drying process itself can be divided into three stages: visnað (lightly dried), ræst (semi-dried/seasoned) and dried. These terms refer

to flavour, appearance and smell. What we can call “lightly dried” is achieved in just a few days and is much faster for fish than for whale meat. The word *visnað* is not generally used about meat.

The change to *ræst* is slow, but if the air suddenly turns cold, whatever has been hung up to dry can jump this stage and never gets the real semi-dried/seasoned flavour. If, on the other hand, the air is too warm, the dried meat can become too *ræst* and so end up with a harsh or rank flavour. Meat is normally dried until Christmas.

Mutton, fish, fowl and whale meat are eaten at all three stages of the process (and fresh too, of course). *Visnað* and *ræst* have to be cooked. Dried meat is eaten as it is. For food to have the best possible flavour, it has to be treated correctly, of course. In particular you have to make sure that flies are kept away, especially in mild autumn weather, or there is a risk of the food being spoiled by maggots.

Mealtimes vary from country to country. In days gone by there were three main mealtimes on the Faroe Islands: *morgunmatur* (lunch) at around 9 – 10 am, *døgurði* (dinner) at around 2 – 3 pm and *nátturði* (supper) at 9 pm or later. Normally there were also two smaller mealtimes: *ábit* (breakfast), which people ate when they got up early in the morning, and *millummáli* (tea), which came between dinner and supper.

For lunch people used to eat *drýflur* (cylindrical, unleavened bread, originally baked in the embers of the fire). Later, rye bread made from rye and wheat flour became more common. An accompaniment would be served with the unleavened bread. These days it is sliced meats and the like, but back then it was most likely to be a piece of mutton.

Dinner usually consisted of boiled fish, whale meat and blubber or fowl. In the late 19th century it became common for people to eat potatoes for dinner. On Sundays and festivals those who could (i.e. farmers) would have *ræst* meat and *súpan* – soup, specifically meat soup (made from preserved meat with flour or grains, etc., added). Cooked fish was also considered to be a good Sunday meal.

Supper nearly always took the form of spoon food, i.e. milk products of various sorts in summer and soup in winter. When the cow had calved there would be *ketilost*, a cold dish of heat-thickened colostrum served with cinnamon and sugar. *Drýflur* and bread were not eaten with supper, but it was common to eat wind-dried fish before the soup. People generally drank water, milk, milk mixed with water, tea or coffee.

No one started the day’s work on an empty stomach. Breakfast was therefore a slice of *drýflur* and a drink of milk, a little soup or leftovers from the previous day’s supper.

For tea people drank milk, tea or coffee accompanied by a slice of bread or, occasionally, pancakes. White bread or cake has gradually become more common.

Food was generally boiled. Every household had at least two pots: one for oily or greasy food such as blubber, liver, etc., and one for everything else. There were three types of food bowl: a meat bowl, a fish bowl and a *snyktrog* (for greasy or oily food). As well as their pots, people also kept large ladles (*sleiv*), slotted spoons (*soðspón*) and various “sticks” for stirring porridge (*greytarsneis*) and whipping milk or cream (a milk beater or *tyril*) in their one-roomed hut, which served as kitchen, workshop, living room and bedroom.

Times have changed, with the result that we now eat a lot of food bought in shopping centres – most of it foreign. The Faroese islanders have acquired an international cuisine, with vegetables, fruit and spices being a normal part of everyday life. But old Faroese food is still eaten with great relish and is regarded as a real delicacy.

<http://www.stamps.fo/default.asp?catalog%5Fname=Frim%5Fcategory%5Fname=&product%5Fid=520+%2D+521#>

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Frankreich

Timbre Europa - La Gastronomie : 0.53 €

Ref. 1105070

09.05.05

Format : 30 x 40 mm - Feuille de 48 TP

La gastronomie est à l'honneur en Europe au travers des émissions de timbres proposées par Posteurop.



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Europa - Gastronomy



Stamp Set

EUROPA stamps are special stamps issued by European postal administrations under the aegis of PostEurop and have Europe as their central theme. Each year more than 58 countries issue a Europa stamp and it is always interesting to see how various countries interpret the same topic in very different ways. This year's theme is Gastronomy: the art of selecting, preparing, serving and enjoying fine food.

Two stamps were issued by An Post on 9 May, 2005, depicting the very best of Irish food, drawn from land and sea and presented in a contemporary style as prepared by multi-award winning chef Ross Lewis. Designed by Dialogue Marketing Communications and featuring photographs by Mike O'Toole, the stamps feature the constituent ingredients of traditional Irish Stew (48c), and fresh oysters served on a bed of ice (65c).

Technical Details

Date of Issue	9 May, 2005
Values & Quantities	48c (.36m) 65c (.31m)
Stamp Design	Dialogue Marketing Communications (Stamp layout/typography) Mike O'Toole (Photography)
Stamp Size	40.64mm x 29.8mm
Colour	Multicolour with phosphor tagging
Make-up	Sheetlets of 10
Perforations	14.3 x 14.1
Printing Process	Lithography
Printer	Cartor Security Printing

http://www.irishstamps.ie/webapp/commerce/command/CategoryDisplay?cgrfnbr=258768&cgmenbr=3421&cat_name=Stamp%20Issues

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Rumänien

Annual Collections

EUROPA 2005 – Gastronomy

Romfilatelia, specialized company in issuing and trading Romanian postage stamps, is launching on the occasion of Europe's Day a philatelic issue called EUROPA 2005 - Gastronomy.

The first important step in the evolution of gastronomy was taken when the primitive man returning from the hunt has cooked the first meal with the help of the recently discovered fire.

The first rupestral images illustrating the beginnings of gastronomy may be admired to this day in the cave "Les Trois Frères" (The Three Brothers), from Ariège, in southern France.

Together with the development of human society and with the creation of nations, the gastronomy became increasingly diverse according to the area and to the cultural background. Each country has added its national particularities, enriching gastronomy and transforming it into an art.

Nowadays, the cultivation of the culinary art has reached a special refinement and international contests are being organized throughout the world in this domain.

The graphic composition of the two stamps represents a metaphor of the hunt combined to the refinement of the preparation and serving of the food.

Thus, the stamp with a nominal value of 21,000 ROL presents in an original graphic representation a horseback hunting scene and the food obtained from the game, against the background of a map of the ancient Dacia, the territory once inhabited by the "Geto-Daci", the ancestors of the Romanians.

The plastic artist has conceived in a similar manner the illustration of the second stamp with a nominal value of 77,000 ROL representing a hunting hound carrying the game and, next to it, the manner of preparation and presentation of the game.

TECHNICAL CHARACTERISTICS

Stamp size: 48x33 mm/ Block: 120x90 mm

Printing system: offset

Number of colours: 4

Face Value: 21.000/77.000/Block: 196.000 ROL

Romanian National Post Company: 72.000/1.500

ROMFILATELIA: 81.000/81.012/63.000

TOTAL: 298.512

Issue date: 09.05.2005

First Day Covers: 1.950

Designer: Octavian Penda

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<http://www.romfilatelia.ro/marci/colectia.php?ContentID=204&Year=2005>

Spanien

EUROPA. Gastronomía:

Fecha de Emisión	15 de Abril de 2005
Estampación	Huecograbado
Papel	Estucado engomado fosforescente
Dentado	13 3/4
Tamaño de los sellos	40,9 x 28,8 mm. (horizontal)
Valor facial de los sellos	0,53 €
Efectos en pliego	50
Tirada	1.000.000

The Europe series, which is issued annually by the Postal Administrations belonging to PostEurop (the Association of Public European Postal Operators) with a common theme, is dedicated this year to Gastronomy, in order to publicize the large variety of dishes from the 43 administrations that form this international organization.

The rich gastronomy of our country can be enjoyed in a large variety of dishes and specialties that can be tasted in different areas and towns throughout our country. The soups, vegetables, rice dishes, and bean dishes have different textures and flavors depending on the recipes from each region. Traditional dishes such as bean stews, paellas, stews, and seafood stews, etc. compete for space alongside the rich variety of fish and savory meats that form “nouveau cuisine,” a delicious treat for any aficionado of good food. This gastronomic diversity is one of the factors that undoubtedly attracts visitors to the different regions, and it serves as an inspiration to taste the different specialties that accompany the fine wines from our country and the fine selection of desserts, including sweets and cakes.

The stamp shows an inn with a succulent, exquisite plate of ham- a product which has become one of the most highly esteemed elements of our gastronomy throughout the world in recent years. The creation of a good ham requires a process that includes salting, curing, drying, and aging, to obtain the precise aroma and taste. /p>

The Europe series was first issued in 1956 by the six founding countries of the European Community of Carbon and Steel, but it wasn't until four years later, with the creation of the CEPT (European Conference of Postal and Telecommunications Administrations), that it truly became known for the issue of stamps aimed at spreading the culture and history of the Old Continent. The image that appeared on the stamp was identical in all of the countries for more than a decade, until in 1974 the single design was substituted with a common theme. In the 90's, due to the further development of Postal and Telecommunications services, the two sectors were separated. In 1993 the organization formerly known as the CEPT became the PostEurop, which is now responsible for promoting stamp collection and for deciding on the annual theme for the Europe series, among other responsibilities.

http://www.correos.es/contenido/04-filatelias/05-sellosAnno2005/0401_i_4_a-abr05_Mas.asp?idiom=UK

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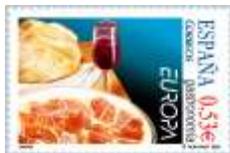
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Slowenien

Gastronomy

Date of issue: 20/05/2005

Drawing:	Matjaž Učakar
Design:	Matjaž Učakar
Motif:	Roll Cakes (Poticas)
Printed by:	Poštovní tiskárna cenin, Praha a. s.
Printing technique:	4-colour offset
Sheet:	8 stamps
Paper:	Tullis Russell fluo litho 100 g/m ² , gumiran
Size:	37,30 x 26,50 mm

EUROPA — Gastronomy Slovenia's Roll Cakes or Poticas

In terms of culinary art, Slovenia has established itself on the gastronomic map of Europe as a country whose cuisine reflects its unique geographical position bringing together the culinary traditions of the Mediterranean, Alpine and Pannonian regions. Since the 1920s, and especially following WWII, individual influences of the neighbouring Balkan, some great European and world cuisines have begun to appear. Over the centuries, country's unique position and special lifestyles have created a rich variety of specialties that add to the culinary diversity of Europe. One of Slovenia's most prized culinary specialties is a roll cake called "potica". The cake stuffed with various fillings has developed over the centuries into a round, ring-shaped cake as we know it today. The form itself is actually very old, only the technology of preparation has changed. The present practice of baking the cake in special moulds with a protrusion at the centre has been around for some 200 years. It replaced an earlier form of filled and rolled up dough called "povitica" (the name potica probably originates from this word, which means "rolled-up"), which was placed on a wooden baker's peel and put directly in traditional farm stoves where it was baked without a pan. Potica is a common dessert of every region and almost every home in Slovenia. Endless varieties differing in the preparation of dough, fillings and ways of baking are the reason why we often speak of poticas and not just potica. Today the walnut filling is probably the most common, even though at first fillings mostly consisted of honey, tarragon and greaves (ocvirkovka). The choice of walnut, poppy seed and tarragon poticas is not just a coincidence. They have been selected to represent three geographical regions – the Alps, the Mediterranean and the Pannonian plain and their culinary creativity.



<http://www.posta.si/Namizje.aspx?tabid=618&artikelid=8334>

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Slowakei

EUROPA 2005 - Gastronomy

Issue number: 353

Date of Issue: 22. 04. 2005

Face value: 19,- Sk

Dimensions: 44mm x 27mm

Layout/Format: UTL

Stamps per TL: 8

Number in set: 1

Stamp designer: Karol Prudil

Printer: WSP - Cartor, France

Print technology: Offset

Stamps edition: 0,5 mil.

FDC designer: Karol Prudil

FDC engraver: Jana Viktorová

Cancellation design: Karol Prudil

FDC Printer: TAB, s.r.o., Bratislava

FDC Print technology: Recess printing from flat plates

FDC edition: 3 200 ks

© Slovak Post., 2005

In dependence on the Slovak environment, vegetable and dairy products have traditionally constituted the preponderances of Slovak citizens' diets. Meat originally did not play a significant role. Slovak food was characterised by its generally sour taste. Sweeter meals were consumed only occasionally. Considering the techniques used for the preparation of meals, boiled meals were preferred over roasts. Over the previous two centuries the development of Slovak food was influenced by the expansion of agricultural commodities such as potatoes, maize and sugar-beet, the enhanced milling of cereals, as well as increasing cross-border trade. Vegetable products, bread, cooked pasta, mashed vegetable and potato meals, soups, sauces and various kinds of

cakes formed the basic components of Slovak citizens' meals. Bread was always treated with respect. Welcoming noble guests with bread and salt represents one of the best-known Slovak customs. However, small dumplings made of potato and flour are the best-known and most typical 'pasta' cooked by the Slovak population. Cabbage, especially in sour and fermented forms, is the historically most used vegetable. Specific dairy products in Slovak food are made of ewes' milk, whilst soft ewes' milk cheese (bryndza), various smoked and cooked cheeses (oštiepok, parenica), and milk drinks (žinčica) are the best-known.

With respect to alcoholic drinks, mead (medovina) represents one of the oldest kinds. Distilled spirits, made from plums and juniper berries, are characteristic for the Slovak nation.

In its design, the stamp characterizes the basic food-stuff in the Slovak diet, bread with salt, which simultaneously represents the symbol of hospitality.

Zora Valentová



<http://www.pofis.sk/index.php?id=2439&prod=2536>

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Österreich

Europa 2005 - Gastronomie

Österreich und das Kaffeehaus - das eine ist ohne das andere kaum vorstellbar. Der Ursprung des Wiener Kaffeehauses ist zur Sage geworden: 1683 ließen die Türken Säcke mit grünen Bohnen vor den Toren Wiens zurück (und Gebäck in der Form des Halbmondes, die "Kipferln") und Kolschitzky soll es gewesen sein, der sich die Kaffeesäcke sicherte und als erster Wiener ein Kaffeehaus im Haus "Zur Blauen Flasche" eröffnete. Er wurde Kaffeesieder und hatte nur mäßigen Erfolg. Doch dann eines Tages mischte er Zucker und Milch in das bittere Gebräu und die Wiener Melange war geboren. Tatsache ist, dass es 1714 bereits 11 konzessionierte Kaffeesieder in

Wien gab. Schon in der Mitte des 18. Jhs. las man Zeitungen, spielte Karten und trank natürlich das obligate Glas Wasser zu seinem Kaffee. In der Josefinischen Zeit wurde das Kaffeehaus nicht nur im Stadtzentrum sondern auch in den Vorstädten immer beliebter. Es soll das elegante Café Taroni gewesen sein, in dem der Schanigarten erfunden wurde. "Schani, trag den Garten ausse!" war laut Überlieferung das Kommando an Piccolo Johann, bei Schönwetter Tische im Freien aufzustellen.

Die nächste Blüte war während des Wiener Kongresses. Mitte des 19. Jhs. hatten die Konzertcafés ihren Höhepunkt, Lanner, Strauß und Ziehrer spielten zum Tanz auf und die Wiener kamen in Scharen. Die Wiener Weltausstellung 1873 verbreitete den Ruf des Wiener Kaffeehauses in die Welt. Die Intellektuellen und Künstler Wiens traf man traditionell nicht zu Hause an, sondern im Café. Man sagt, dass sogar die Briefträger jener Zeit die Post für die Literaten und Künstler automatisch statt an die Wohnadresse ins entsprechende Kaffeehaus brachten. In den Literatencafés wie Griensteidl oder Central verkehrten Anton Kuh, Alfred Polgar, Egon Friedell und auch der leidenschaftliche Schachspieler Leonid Trotzky, im Kaffee Sperl trafen sich die Künstler. Der legendäre Ausspruch von Peter Altenberg ist bezeichnend für diese Ära: "Nicht zu Hause und doch nicht an der frischen Luft..." – sein Stammcafé war übrigens das "Central", das auch er als seine Postanschrift angab. Die Leidenschaft für den Kaffee war so stark, dass es im "Herrenhof" sogar eine Lackiererfarbtafel mit 20 verschiedenen braunen Farbschattierungen gab und die Gäste jeweils nach der gewünschten Farbe den Kaffee bestellten.

In den Kriegszeiten griff man der Not gehorchend zu Kaffeeersatz (Zichorie, Feigen, Roggen, Gerste oder Zwetschkenkerne), aber das Kaffeehaus war nicht umzubringen. Es ist und bleibt eine Institution, ein Stück Österreich.

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Entwurf: Hannes Margreiter



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<http://app.post.at/shop/detail.php?prod=205130>

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Norwegen

September 16
Gastronomy
(Europa stamps)
NK 1583-84
NOK 9.50-10.50

Design/Arr: Liv Andrea Mosbøl

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Stamps and post-cards issue schedule for running year

13 139 Europe: Gastronomy 2.20

1 05.05

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San Marino

EUROPE 2005 "GASTRONOMY"

This year the Europe Club has suggested Gastronomy as a topic for the Europe 2005 stamps. This subject is very interesting and the Republic of San Marino had already chosen to deal with it in 2003 with the sheet called "I Sapori della Nostra Terra" (Flavours from our Country), which presented various specialities ranging from starters to desserts. Now, the same authors, namely Franco Filanci and Paolo Candelari, have focused their attention on those elements that were then used all around the margins of the sheets: bread and wine, which, in reality, are the very foundation of Gastronomy, or at least of that of the Mediterranean area. They are simple elements, which have however been developed into a true art by folk and artisan creativity; they are elements that cannot be absent on a sumptuously laid table. Bread appears in its innumerable varieties, ranging from loaves to sticks, from unleavened to olive oil bread, from Piadina Romagnola to fried dough and other special bread types with sesame seeds, walnuts, anise, olives, dried figs, as well as other simple and tasty ingredients. Wine is sometimes the result of extremely complex processes that lead to the production of white, red and rosé wines having the most diversified nuances of colours, tastes and aromas, which are practically as numerous as the vineyards spread on the five continents. These two stamps aim at presenting the products in their most genuine and truly gastronomic aspects: the € 0.62 stamp shows a basket full of differently shaped bread in front of a classical wood-burning oven, whereas the € 1.20 stamp is set in a classical cellar furnished with ancient containers and decorated barrels.

Issue date: 25 April 2005

Values: 2 stamps with values of € 0.62 and 1.20 in sheets of 20 stamps

Size of the stamps: 30x40 mm

Perforations: 13x13

Designs: Franco Filanci and Paolo Candelari

Print run: 210,000 stamps for each value

Offset printing by Cartor Security Printing

aasfn@omniway.sm



<http://www.aasfn.sm/english/english.htm>

Malta

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Schweiz

Europa 2005 - Gastronomie - 1014150

Ausgabedatum: 10.05.2005 **Bemerkungen:** Zu beachten: Dieses Produkt ist einzeln in Pergamintaschen abgepackt und in erster Linie für Sammler gedacht. Für die Frankatur wählen Sie bitte die entsprechenden Briefmarken in der Rubrik „Frankaturen“ oder unter den entsprechenden Frankaturwerten (0.85, 1.00 usw.).

Annette Maïga, die Grafikerin und Gestalterin der diesjährigen Europamarke, will die Qualität der Schweizer Gastronomie mit ihren grenzüberschreitenden Einflüssen hervorheben – feine Kochkunst soll den Gast erfreuen und verwöhnen. Ein festlich gedeckter Tisch spielt eine ebenso wichtige Rolle, um in einer angenehmen Atmosphäre durch eine kulinarische Erlebniswelt reisen zu können, damit Essen zu einem sinnlichen Erlebnis wird.



https://www.post.ch/de/index/uk_privatkunden/pv_einkaufen/ph_philashop.htm

Kontakt: stamps@post.ch

Grönland

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Kontakt unter: <http://www.stamps.gl/skrivtilos.asp>

Großbritannien

A Taste of Britain Stamp Cards

This year, postal administrators across Europe are celebrating the theme of gastronomy. Royal Mail is representing Britain's fantastic range of cuisine in a set of six new stamps

http://www.royalmail.com/portal/rm/shop?catId=9300091&pageType=Others&pageId=shp_prddetails&product=prod31970021

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Guernsey

Europa 2005 Gastronomy

As an archipelago, it's hardly surprising that the Bailiwick enjoys the abundant bounty of its surrounding waters. The islands' many restaurants are a melting pot of global influences. Here, chefs from across the world are building reputations and producing dishes that can stand proud against those of any other country or culture and each one creates unique variations on traditional favourites.

The Europa 2005 issue celebrates Guernsey's fruits du mer.

On the 26p stamp, Guernsey Spider Crab Salad sits against the seascape of the Little Russell; the 32p value offers Seared Red Mullet and Crab Cake before a sunrise over Victoria Marina; Guernsey Lobster Salad is featured on the 36p stamp; Brill on Spinach with Local Moules on the 40p; and, on the 65p, Salmon Wrapped in Spinach with Local Moules against Sark's west coast.

Photographed in full colour, the Europa 2005 issue represents everything a great set of stamps should be: visually exciting, finely designed and highly collectable.

Specification

Date of issue:	9 May 2005
Designer:	Peter Furness
Printer:	Joh. Enschedé
Values:	26p, 32p, 36p, 40p, 45p, 65p
Process:	Offset lithography
Stamp size:	30mm square
Paper:	110gsm unwatermarked PVA adhesive
Perforation:	14 x 13 1/4
Sheet:	10
Cylinder:	A



<http://www.guernseystamps.com/shop/productdetails.aspx?productid=1010>
