

# FLAVOUR CAUGHT IN TIME

## THE SOČA ELIXIRS

# ELIXIR

AS HARSH AS THE LIFE IN THIS AREA; AS SOFT AS THE SOULS OF LOCAL PEOPLE.

THE INGREDIENTS OF THE ELIXIRS HAVE BEEN HARVESTED AND BOTTLED MANUALLY. THEY ARE PRESENTED IN SPECIAL GIFT PACKAGING AND CONTAIN NO ADDITIVES – THEY CONTAIN HOME-MADE FRUIT BRANDY AND LOCAL HERBS. THEY GET THEIR CHARACTER FROM TRADITIONAL LOCAL RECIPES AND FROM WHOLESOMENESS OF INDIGENOUS HERBS HARVESTED ON THE INTACT SOČA MOUNTAINS. THEY ARE UNIQUE FOR THEIR ORIGINAL HISTORIC BOTTLES, NATURAL PACKAGING MATERIALS AND INDIVIDUAL BOTTLING. THEY CARRY THE SECRETS OF PAST, INCORPORATE THE TASTE OF SUN AND THE HERBS OF PRESENT, AND BRING HEALTH AND WISDOM THROUGH THE DROPLETS OF FUTURE.



The elixirs are bottled uniquely (about 200 ml); hence the small quantities.

All bottles are presented with a brochure on which a dedication and signature of the giver may be written.

Orders received at: +386 (0)31 381 635 or [www.elixir.si](http://www.elixir.si)

A POSSIBILITY OF TOURS OF THE NATURAL HABITATS OF THE ELIXIR HERBS – ALONG THE WWI FRONT LINES.

## GIVE A MOMENT AND CHOOSE ONE:



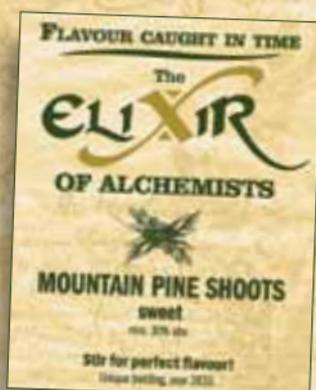
**YELLOW GENTIAN:** Yellow gentian is a traditional home-made remedy, aiding digestion and reducing the feeling of fullness and flatulence. By stimulating the secretion of saliva, digestive juices and bile, it also stimulates appetite. The plant's healing roots contain the bitterest compound in the world – the amarogentin principle.

It has been proven that it strengthens the immune system and reduces the number of microorganisms in human body. Therefore, a sip of yellow gentian can be effective prevention on long trips and after the consumption of food of »suspicious quality«. It helps prevent intestinal and stomach problems, frequently occurring after the consumption of drinks or food together with microbes our body and immune system are not used to.

Besides its wholesome power, yellow gentian, macerated in fruit brandy, has a special culinary value. All those who find the »classic« bitters insufficient can drink it as an aperitif before the meal or as a digestif after the meal to improve the digestion.

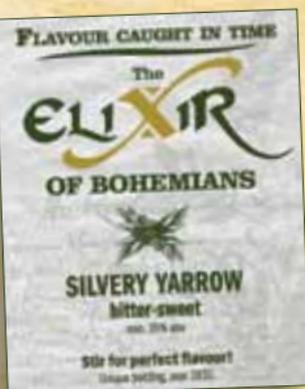
**An extraordinary, strong drink – FOR TRUE MEN ONLY!**

**MOUNTAIN PINE SHOOTS:** Aromatic mountain pine shoots contain essential oils, giving their potions a distinguishable flavour. Syrup made of young shoots relieves respiratory difficulties, symptoms of bronchial infection, provides the body with vitamins (vitamin C in particular) and helps with the symptoms of cold. The elixir contains pure syrup from mountain pine shoots made in a traditional manner by mixing layers of shoots and sugar, and exposing it to at least two months of summer sun. It also contains home-made fruit brandy, which is known for alleviating cold symptoms. With its perfect naturalness, a snifter of »the alchemist« as an aperitif will enchant even the most demanding guests, while the specific flavour of the syrup and genuine fruit brandy will open the airways.



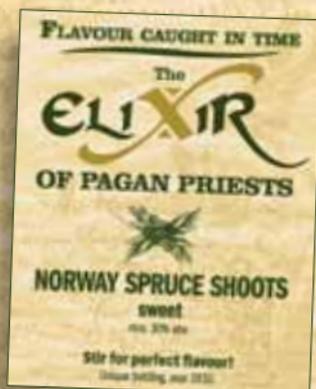
**SILVER YARROW:** The soul of the elixir of bohemians is made up of less known silvery yarrow, i.e. a silvery aromatic plant with a specific bitter-sweet flavour and aroma beyond comparison. For centuries, potions made of yarrow have been known to treat stomach aches, stimulate appetite, aid digestion and the activity of the gall bladder, reduce intestinal gases and flatulence, etc.

With the addition of other herbs, macerated in fruit brandy, the silvery yarrow only gains in its variety of flavours. The exposing of the elixir of bohemians to the sun for several weeks makes it a unique beverage. On the one hand, it is a traditional home-made bitter that stimulates the secretion of stomach fluids, and is an excellent aperitif or digestif. On the other hand, it is a strong beverage that can be drunk in a good company to lift the spirits. It is slightly reminiscent of gentle absinthe since a sip or two create a pleasant and intoxicating atmosphere.



**NORWAY SPRUCE SHOOTS:** The needles of the tree contain resin and essential oils. The majority of the oils can be found in the shoots, which have a pleasant smell and beneficent effect on the human organism, especially the respiratory organs. Syrup from Norway spruce shoots, made in a traditional manner by mixing layers of young shoots and sugar, and exposing it to at least two months of summer sun, is a remedy for cold and a means of improving the immune system. Together with home-made fruit brandy that alleviates cold symptoms, the syrup is the only ingredient of the elixir of pagan priests – without any additives, boiling or diluting with water.

The elixir is a perfect aperitif. The syrup's distinguishable aroma and excellent fruit brandy open the airways, while a snifter of the "pagan priest" can always be offered as a beverage. It connects people – the pagan priests made good use of this quality when conducting their rituals.



The word elixir (lat. elixirium) is derived from the Arabic word of el-lixir (ريسك إله), denoting the philosophers' stone and quintessence (quinta essentia – the fifth essence/element). It represents the life spirit of all things; it is their natural power and cure – it can be »extracted« from every plant and animal, which was basically the main purpose of the medieval alchemists (the elixir of life).