



Lauku Ceļotājs  
www.celotajs.lv

"Lauku celotajs" is a Country Tourism Association based in Latvia, established in 1993. The association unites small family-run accommodation and service providers in the Latvian countryside. Through many years of operation we have established great relationships with our suppliers and our visitors benefit from our extensive local knowledge and personal service.

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www.countryholidays.lv/ryeroad

## RYE ROAD

The Rye Road invites you to visit rural entrepreneurs who make rye bread, using traditional or family recipes perfected from generation to generation, make various dishes from rye bread or rye flour and serve them to their guests. The hosts show visitors how bread is made, offer master classes on baking bread and cooking rye dishes, and tell them about traditions related to rye and bread.

This culinary tourism offer is directed at anyone who appreciates natural and healthy food, who cares about the energy, nutritional value and origin of food, who is eager to explore the culinary traditions for using rye and who is excited to learn something new.

This map is an appendix to the Rye Road brochure. The brochure introduces the history of rye in Latvia, the varieties of rye needed to bake the traditional, "true" taste rye bread, traditions and beliefs, baking tools, the traditional scalded rye bread, and its good nutritional values.

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PARTNERS OF THE RYE ROAD PROJECT:  
Latvian Country Tourism Association „Lauku ceļotājs”,  
SIA „JS Caunites”, Vineta Cipe, „Āraišu vējdziņnavas”,  
IK „Dzīles”, ZS „Bērziņi”, ZS „Buliņi”, ZS „Klajumi”.



Atbalsta Zempkopības ministrija un Lauku atbalsta dienests.

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## HOW TO USE THE MAP

The map of the Rye Road is intended for planning visits and trips. This **map shows the 52 members of the Rye Route** who are open to visitors: farms, home producers, guest houses, small bakeries and bakery shops, country cafés, restaurants, and pubs, where you can learn the stories of making bread, taste and purchase rye bread and other rye grain products, as well as learn to bake them yourself.

**On this map, you will find a short description of each of the Rye Road participants and their tourism offer**, whether it's a special food or drink made out of rye, their produce, tastings, or workshops and master classes for visitors. For every participant, you will also find their contact information.

When planning your visit, please note that booking in advance is usually required, except for participants who have fixed working hours, which should also be checked beforehand.

The participants of the Rye Road can be visited both individually and in groups.



## EXPLANATION OF SYMBOLS

Baker	Catering services	Craftsmen
Growers and producers	Visits must be booked in advance	Specific opening hours to check in advance
Visitors are welcome during specific months of the year	Accommodation	Rye Road offer
Traditional Specialty Guaranteed	Latvian Heritage	

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<div>1</div> <div><b>Bakery SMILTĪŅI</b></div> <div>Vitoli iela 18, Ventspils, Ventspils Municipality GPS 57.38365; 21.56203 Ph. +371 29 148 301</div> <div>The owners have restored a fourth-generation bread oven to continue the tradition of baking bread. In the events organised by the Ventspils Seaside Museum they offer to taste traditional Latvian dishes that are in line with the rhythm of the seasons.</div> <div> Guests can watch how rye and oat bread is made.</div>	<div>2</div> <div><b>Campsite and holiday home ŪŠI</b></div> <div>"Ūši", Kolka, Kolka Parish, Dundaga Municipality GPS 57.74840; 22.59617 Ph. +371 29475692</div> <div>The farm is located in the north-west of Latvia, which was historically inhabited by Livonians. The hosts specialise in the preparation of traditional Livonian dishes.</div> <div> Bakes <i>sklandrausis</i> from unfermented rye flour dough. <i>Sklandrausis</i> cooking master classes for groups of up to 10 pers., 2 h.</div>	<div>3</div> <div><b>The sklandrauši baker ELMA ZADIŅA</b></div> <div>"Jaunsniķi", Dundaga Parish, Dundaga Mun. GPS 57.509919; 22.352394 Ph. +371 26111364, +371 26338797</div> <div>Home producer Elma Zadiņa in Dundaga, Kurzeme.</div> <div> Prepares traditional sklandrauši from rye flour and the ancient Latvian afternoon dish pūtelis, using ground wheat and rye flour. Tastings of pūtelis and sklandrauši.</div>	<div>4</div> <div><b>Farmstead BĒRZIŅI</b></div> <div>"Bērziņi", Jūrkalne Parish, Ventspils Municipality GPS 56.99447; 21.39072 Ph. +371 29417455</div> <div>At the Bērziņi farmstead, delicious rye bread is made, following old family recipes. Their bread gains its unique flavour and aroma from the special, more than 70 year old oven, as well as from the bread-baking tools, such as wooden dough troughs, dough scrapers, and peels, all of which have been preserved from times long past.</div> <div> Rye bread can be ordered, or you can bake your own by prior arrangement.</div>	<div>5</div> <div><b>Bakery and campsite IEVLEJAS</b></div> <div>"Ievlejas", Saka, Pāvilosta Municipality GPS 56.84847; 23.0806 Ph. +371 29124128</div> <div>An organic farm and a campsite. Available for purchase: sweet and sour rye bread, sweet and sour rye bread with peas, garlic, seeds, hemp, or without sugar.</div> <div> Sweet and sour rye bread is baked here on the hearth of a wood-fired oven, following an old family recipe and using home-grown, historical varieties of rye flour. Rye breadcrumbs, rye and garlic croutons. Programmes for groups from 10 pers.</div>
<div>6</div> <div><b>ALEJAS BAKERY</b></div> <div>"Alejas", Rucava Parish, Rucava Municipality GPS 56.16364; 21.15999 Ph. +371 29383994</div> <div>A bakery and a guest house. The bread here is made with natural sourdough and baked in a wood oven. By prior arrangement it is possible to buy bread to take home.</div> <div>Various types of rye bread (ordinary rye bread, sweet and sour rye bread with or without other ingredients, rye bread with fruit, etc.), rye bread and garlic croutons, and various types of white bread. Master classes in baking bread and cooking typical Lejaskurzeme dishes, bread tastings.</div>	<div>7</div> <div><b>The Rucava House of Traditions ZVANĪTĀJI</b></div> <div>"Zvanītāji", Rucava Parish, Rucava Municipality GPS 56.16159; 21.16148w Ph. +371 26814051</div> <div>The wooden building, built at the end of the 19th century in Rucava, recreates the environment in which the Lejaskurzeme people lived more than a 100 years ago. The traditional group "Rucavas sievas" organise dinner, singing, instrumental, and dancing events here, as well as weave useful things.</div> <div> Programmes available for groups: "Evening Activities" and "A Rucava Banquet" with typical Lejaskurzeme dishes, such as potatoes with white butter, buns and sour porridge. Authentic countryside rye bread with honey.</div>	<div>8</div> <div><b>Bakery SĀLDUS MAIZNIEKS</b></div> <div>Kuldīgas iela 88, Saldus GPS 56.684861; 22.465333 Ph. +37163807590</div> <div>A family company in the second generation, which has been baking excellent rye bread, various pastries and confectionery products, and garlic croutons since 1992. The quality of the work is monitored by three certified journeyman bakers. Produce can be purchased in the bakery shop.</div> <div> Rye bread is made with scalded flour and natural sourdough. Master classes and excursions are led by a journeyman baker. A tour of the bakery. Master class in baking rye bread, sweet and sour bread, and white bread.</div>	<div>9</div> <div><b>MUSEUM "PASTARIŅŠ"</b></div> <div>"Bisnieki", Dzirciems, Zentene Par., Tukums Mun. GPS 57.123829; 23.017192 Ph. +371 28651091</div> <div>The museum is dedicated to the writer Ernests Birznieks-Upītis (1871–1960), whose nickname as a child used to be Pastariņš. Located 25 km from Tukums. The historic buildings have been restored according to the situation in the mid-20th century.</div> <div> Rye bread, Sun bread, and Shepherd's bread are baked in the museum's farm. The "Pastariņš in the Countryside" programme with various games, learning about stories, traditional crafts, and the culinary heritage, including baking bread in a proper bread oven.</div>	<div>10</div> <div><b>Restaurant VALGUMA PASAULE</b></div> <div>"Valgums"-2, Smārde Parish, Engure Mun. GPS 56.99025; 23.31550 Ph. +371 29414022, +371 63181222</div> <div>A restaurant in the "Valguma pasaule" recreation complex on the shore of Lake Valgums. A former USSR government recreation centre near Kemeru National Park. The restaurant serves both gourmet cuisine in the Glass Hall and soups cooked on a campfire.</div> <div>The restaurant offers home-baked bread made from rye flour. For dessert – a traditional layered rye bread dessert. For appetiser – various canapés with rye bread.</div>

## TRAVEL MAP

# RYE ROAD



Travel around Latvia and  
explore the rye grain's  
journey from field to fork!



