

Slovenian Museum and Archives Round Table Discussion

Tuesday, October 14, 2008 7:00pm
Contact: Anthony Hiti (216) 696-3460

Slovenian Society Home, 20713 Recher Avenue, Euclid, Ohio The Slovenian-American Heritage Foundation invites all to attend the fourth talk in our 2008 Lecture Series. We are pleased to conduct a special forum and discussion about the newly established Slovenian Museum and Archives in Cleveland. Representatives of the Slovenian Museum and Archives will present an overview of their goals and objects and discuss how the Cleveland Slovenian community can become involved in this exciting new cultural institution.

The program, which is free and open to the public, will take place on **Tuesday, October 14, 2008** at 7:00 PM in the Lower Hall of the Slovenian Society Home, 20713 Recher Avenue in Euclid. A coffee and strudel social will follow the lecture.

The Slovenian Museum and Archives (SMA), which was officially dedicated June 22, 2008, will house records, articles, documents, textiles, photographs, and other research materials documenting the experiences of its Slovenian immigrant community. The SMA explores the rich history of Slovenians in America, starting with the immigrant experience and family histories, and continuing to the establishment of Slovenian neighborhoods, cultural and musical groups, churches and religious associations, and fraternal organizations.

The SMA was founded, developed and is managed entirely by a board of members of the Cleveland-Slovenian community and is located in the Slovenian National Home Building at 6415 St. Clair Ave.



AMLA CLAMBAKE

Saturday, October 4, 2008
SNPJ Farm 10946 Heath Rd Kirtland, OH 44094
Gates open at 1:00 p.m.
Dinner served from 2:00 to 4:00 p.m.
Music by Jack Flaisman from 2:00 to 6:00 p.m.

- Clambake includes: 12 clams, half chicken, sweet potato, corn on the cob, coleslaw, roll and butter, bowl of clam chowder.
- Steak Dinner includes: T-bone steak, tossed salad, baked potato, green beans, roll and butter.
- Extra Clams (12) will be sold only with a dinner ticket. Limited amount of tickets sold.

Deadline for ticket order is Monday, September 29, 2008.

No alcoholic beverages will be sold.

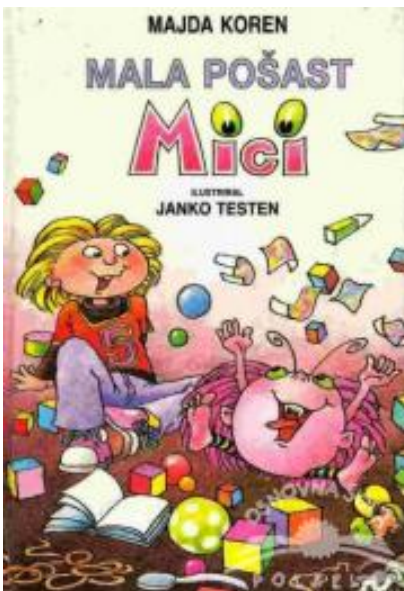
Tickets issued by the Home Office upon receipt of payment.

Member - \$17.00 each - Clambake or Steak Dinner Non-member - \$24.00 each - Clambake or Steak Dinner \$ 7.00 - Extra clams with a dinner ticket only www.americanmutual.org

Majda Koren, will visit Cleveland. In her visits to America, she will present her 'Forget-Me-Nots' series of books – short stories and illustrations for children, written in Slovenian and English. During her visits, she will be reading from her most recent book, 'Lojza iz vesolja – Louisa from Outer Space'.



The writer will first appear on Wednesday, October 1st at 6:00 pm at Euclid Public Library on East 222nd St. www.euclidlibrary.org Her second appearance will be on Thursday, October 2nd at 6:00 pm in the Atrium of St. Mary's of the Assumption on Holmes Avenue in Cleveland.



Following the reading and a chat with the audience, the author will also be signing her books.

Organizers of this event are the Euclid Public Library, the Slovenian Schools of St. Vitus and St. Mary's, Slovenian National Library., Inc., Cleveland and the Consulate General of the Republic of Slovenia.

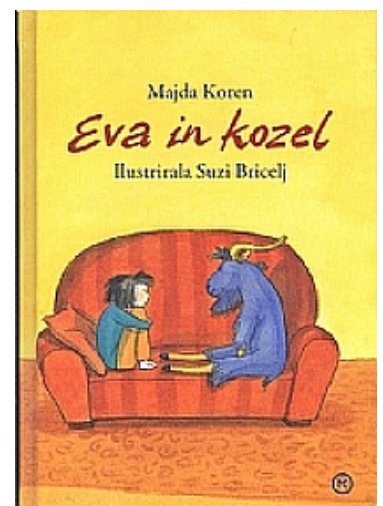
V Clevelandu bo v sredo in četrtek, 1. in 2. oktobra, gostovala otroška pesnica Majda Koren. Na gostovanju po Ameriki predstavlja serijo Forget-Me-Not – gre za zbirko pesmic in slikanic za otroke, napisanih v slovenščini in angleščini.

V našem mestu bo brala pesmice iz svoje najnovejše zbirke z naslovom Lojza iz vesolja – Louisa from Outer Space.

Pesnica bo prvič nastopila v sredo, 1. oktobra, ob 6. uri v Euclid Public Library na 222. ulici, drugi nastop pa bo v četrtek, 2. oktobra, ob 6. uri v atriju župnijske dvorane pri Mariji Vnebovzeti na Holmes Avenue.

Po branju in pogovoru bo pesnica tudi podpisovala svoje knjige.

Organizatorji nastopov so Euclid Public Library, slovenski šoli sv. Vida in Marije Vnebovzete, Slovenska čitalnica ter Generalni konzulat Republike Slovenije v Clevelandu.



Smitten and surprised with Slovenia

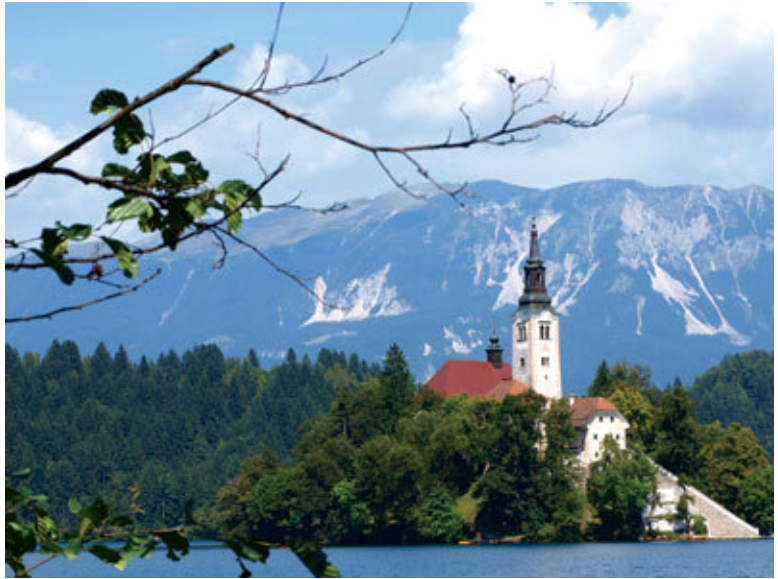
The travel Junkie by Julia Dimon

17 September 2008 01:53

julia dimon/for metro canada

Bled, at the foothills of Slovenia's Julian Alps, is known for its tranquil waters and churches. Europe and I don't usually get along. Expensive, predictable and over-run with tourists, central Europe is a part of the world my wandering spirit and wallet like to avoid.

I prepared for my trip to Slovenia with a little research. Bordering Italy, Croatia, Hungary and Austria, the Republic of Slovenia gained independence from the former region of Yugoslavia in 1991. A population of 2 million, most of them Roman Catholic, Slovenia has its own language, but English is widely spoken.



Since it's officially in central Europe, I had to expect the usual: crowded attractions, octogenarian tour buses and an unforgiving Euro that kicks our currency's butt. Instead, I discovered Slovenia is a hidden gem.

My trip started in Ljubljana, a vibrant capital city that exists off the radar of most travellers. With outdoor cafes, cool artistic communities, trendy boutiques and some of the best fire-roasted pizza I've ever had, I was hooked. Days were spent touring the Old Town, caramel gelato in hand, gazing up at Baroque architecture. Nights were spent sipping local beer, debating with students about which one was better — Lasko or Union?

From Ljubljana, I traveled to Bled, a tiny community on the edge of Triglav National Park. Set against a backdrop of the snow-capped Julian Alps, Bled "bleeds" medieval charm and romance.

Visitors can take a boat tour to the church of St. Mary in the middle of the lake. From there, after walking up the 99 steps to the top of the cathedral, tourists have a chance to make all their wishes come true. Legend has it that if you honor the Virgin Mary by ringing the church bell three times, your wish will be granted.

I tried, pulling hard on the fraying rope, but getting the bell to ring only three times is harder than it seems. You really have to yank, and with overzealous force comes a bell that rings too many times.

Maybe it was the legend, maybe it was the fresh air, the tranquility of the lake's thermal waters or the euphoria of a wedding party that was taking place at the time, but there was something truly magical about Bled. The whole area is quaint with a capital Q.

One of the smallest Central-European countries, Slovenia offers a range of natural beauty, from underground caves to picturesque waterfalls and mountain peaks.

Since it's all about nature, the list of outdoor activities is long: cycling, hiking, rafting, skiing — you name it.

From trendy Ljubljana to the foothills of the Alps, I found myself completely smitten with Slovenia.

The landscape is gorgeous, the city streets squeaky clean and there is a Mediterranean vibe of sophistication, without the pretension — or price of other Euro countries.

— Julia Dimon is co-host of Word Travels, airing on OLN; www.juliadimon.com.

Source: www.metronews.ca/vancouver/live/article/113486

September 17, 2008

Slovenia's distinctive wines find a wider audience

Tradition is revived by a new generation

By *CORIE BROWN*
Los Angeles Times

In the ever-widening world of wine, Slovenia -- the South Central European country bordered by Italy, Austria, Hungary and Croatia -- is emerging as a promising new producer with an idiosyncratic personality. A generation of post-Yugoslav era vintners is reclaiming a lost tradition of family winemaking, and they're getting more of their wines into the hands of American wine lovers.

In the last year, Slovenian varietals -- Refosk (Refosco), Sauvignon Blanc, Ribolla Gialla, Pinot Gris, Malvasia, and an indigenous grape called Pinela -- along with a few blends, have turned up.

Wine importer Emil Gaspari is responsible for bringing several Slovenian producers to the U.S. A Slovenian who immigrated to the U.S. in the 1960s, he began importing the wines in 2001.

"You have to get people to taste the wines before they'll talk to you," Gaspari says. "Not many Americans know where Slovenia is, much less the story of the wines. It's a new region to explore -- a discovery wine, an adventure."

Movia wines are the best-known and most widely available in the American market.

"There are strong parallels between Slovenia and Burgundy," says London-based wine expert Jancis Robinson. Fresh from her first trip to Slovenia, Robinson is optimistic about the potential of Slovenian wines. "This is a land of small domains run by youngish, determined winemakers who also tend their vines themselves."

"They are quite anarchic and individual in their use of oak and, to my mind, are making more distinctive wines than most of their neighbors in Italy's Friuli."

Pieter Verheyde, head sommelier at Bastide restaurant in West Hollywood, Calif., discovered Slovenian wines in 2001 while working at New York's Alain Ducasse restaurant. He was so enthusiastic about the wines that he returned to his home country of Belgium and began importing them there. When Verheyde overhauled the wine list at Bastide last year, he took the unconventional step of giving Slovenia a small section of its own.

At a coffee shop in West Hollywood, Verheyde spread a map of Slovenia across a table to provide a quick tutorial on the country's three wine regions. The best-known region is Primorska, along the western edge of the country, abutting Italy and the Adriatic Sea. Brda,

known as Collio in Italy, is a premier district within Primorska that straddles the Italian/Slovenian border. Podravje, a northeastern continental region, is influenced by Austria, Hungary and the Julian Alps. Posavje, the third major region, occupies the southeastern corner closest to Croatia.

Each of these ancient wine regions has produced wine since the Roman era. Today, Slovenian vineyards are mostly family-owned plots smaller than 12 acres. When the region emerged from Yugoslav control in 1991, vineyard owners were released from a requirement to sell their grapes to the local cooperative winery. Independent wineries started opening across the country.

Few vintners produce more than 5,000 cases of wine. "It's a struggle for these winemakers," Verheyde says.

Outside of Slovenia, few wine enthusiasts have heard of their wines, and it is a rare producer rich enough to invest in marketing. Add to that the weakness of the U.S. dollar against the euro, which is squeezing profits on all European products sold in the United States, and it's easier and more lucrative for these small vintners to sell their wines at home.

Still, Slovenian winemakers want American consumers to learn about their wines, Verheyde says. It's a necessary step toward building an international reputation as well as an opportunity to create interest in other aspects of the Slovenian economy, particularly tourism. Already, "wine is bringing Americans to Slovenia," he says.

"I pair the Santomas Malvasia with a ceviche of scallops; the red Refosk [Refosco] wine goes with dry aged beef. I have a Movia Pinot Noir I like to pair with Hawaiian sea bass," Verheyde says.

Movia winery's owner, Ales Kristancic, is the eighth generation of his family to farm his vineyard in Brda.

"Italy's Collio and Slovenia's Brda is one wine region. It was divided by bureaucrats after World War II," Kristancic says. Many local producers, including Kristancic, have vineyard plots on both sides of the border. It's confusing for consumers.

"Everything -- the grapes, the region, the towns -- has two names, the Slovenian name and the Italian name," he says.

A wine made from the grape Ribolla Gialla can be a crisp white with bracing acidity or a tannic rose-colored wine.

Source : <http://www.delawareonline.com/apps/pbcs.dll/article?AID=/20080917/LIFE/809170312>



September 17, 2008

Slovene cuisine: Simple, hearty food infused with an Old World spirit

By *PATRICIA TALORICO*
The News Journal

SPODNJA IDRIJA, Slovenia -- Klavdij Pirih is trying to be polite, but he has had enough of my notetaking and questions.

"How much did you use?" I ask, so absorbed in getting down on paper every detail about his Slovene dumplings that I haven't noticed that the chef has stopped blending together his mix of water, flour, eggs and salt.

Pirih is a chef at the Kenda Manor hotel, a 14th-century Relais & Châteaux property in the tranquil town of Spodna Idrija, where I stayed and took cooking and wine-tasting classes last fall. He is eager to share with me and several other students his version of *idrijski zlikrofi*, potato balls flavored with bacon, onions and herbs that are wrapped and cooked in a thin dough.

Sweet, earnest and cute, Pirih is an instinctual chef who can tell by sight, smell and touch what a dish needs. He gently taps me on the shoulder and points to his eyes, meaning he wants me to watch him make dumplings, not write.

When I glance down again at my notes -- Pirih hasn't handed out recipes -- the tall, muscular blond chef takes away my pad and pen and hands me an apron. I rush off to wash my hands and on my return, he mashes them into the dough.

My kneading is tentative. Pirih shakes his head. He jumps behind me, places his hands over mine and shows me how to press and stretch with the heel of the hand to create the elastic dough he wants.

The women in the class, who have been sipping Slovene wines, begin to snicker and tease. This is starting to resemble a G-rated culinary version of the pottery scene from the movie "Ghost." Soon, we're all giggling like a bunch of teeny-boppers crushing on The Jonas Brothers.

"I don't measure anything. It's about feeling," says Pirih, who chuckles at our silliness, but seems more determined than ever to make us understand and appreciate a dish that is an important part of Slovenia's cultural heritage.

You're going where?

When I tell someone in the U.S. that I'm spending part of a three-week European vacation in Slovenia, the reaction is similar to the one I get telling people outside the Mid-Atlantic region that I live in Delaware. Most stare blankly, with little or no recognition.

Low-profile Slovenia, which has been an independent country only since 1991, isn't exactly high on America's list of favorite tourist destinations. (Quick! Name a famous Slovenian? All I could come up with was Donald Trump's third wife, Melania Knauss.)

Barely the size of New Jersey, Slovenia has gently rolling hills, vineyards and lush valleys, some memorialized in Ernest Hemingway's "A Farewell to Arms."

Earlier this year, the former Yugoslav state -- bordered by Italy, Croatia, Austria and Hungary -- raised its profile when it took

over the European Union presidency for six months and became the face and the voice of the 27-nation bloc of 500 million people.

From Spodna Idrija, we took side trips into Ljubljana, a Baroque gem and Slovenia's capital, and lunched at Branko and Vasja Cotar's vineyard in the Komen village in the southwestern Kras region. There, we tasted funky, regional wines like Vitovska, Terra Rossa and Teran, which seem to marry best with the local cuisine, including cabbage and nettle soups, beans, potatoes, breads, ham and sausages.

Later, we spent an afternoon at the Colja Jozko farm in Sgonico, on the Slovenia border, not far from Trieste, Italy, that's also known as an *osmizza*.

Owners were once allowed to sell only local wines, and other home-grown products, for a period not exceeding eight days per year. *Osmizza* derives from the Slovene word *osmen* which means eight. Sales at farms, now mostly seasonal, are announced by an ivy branch or wreath hanging by the front entrance. (We were Colja Jozko's first American visitors, and owners showed us abundant kindness along with abundant amounts of homemade meats, cheeses and wines.)

Not far from 11-room Kenda Manor hotel was the town of Idrija, known for lace-making and the second largest mercury mine in the world. Mercury production ended in 1994, but Slovenians are still fiercely proud of their mining history, the main industry for five centuries.

During an afternoon cooking class taught by chef Pirih and Bogdan Tonic, a Kenda Manor employee who often served as our guide in Slovenia, the men explained that one of Idrija's most traditional local specialties is *idrijski zlikrofi*. These are hand-rolled, potato-filled dumplings, actually more like a ravioli, that housewives made to nourish their miner husbands.

The dumplings are often served with *bakalca*, a hearty lamb sauce. During the class, we also learned to make *struklji* or rolled dumplings that can be savory or sweet.

We started the class with glasses of wine and greetings of *dober dan* (DOH-ber dahn), the Slovene word for good day. (For days, I thought people were saying "Dumbledore," the name of Harry Potter's Hogwarts headmaster.)

To make the filling for *zlikrofi*, Pirih explains that he first boils potatoes in water (no salt added) until tender and forces them through a potato ricer. He then mashes the potatoes by hand until they are smooth. Finely chopped chives and marjoram are added to the bowl, along with melted butter, grinds of pepper, minced, smoked bacon and onions that have been caramelized in the bacon fat.

How much of each? I don't know. Pirih isn't bound to exact ingredient amounts; he simply tastes as he goes.

The potato filling is set aside as Pirih begins the dough, just a simple blend of water, flour, eggs and salt. The kneading is most important to the dumplings, Pirih explains -- after the "Ghost" moment giggling subsides. He adds that the dough must be allowed to rest, in a plastic wrap for at least 30 minutes.

While Pirih uses a light, soft flour in the dough, a different kind of flour, one with a much more granular texture, is sprinkled on a flat surface when the dough is rolled into long, thin sheets with a wooden pin.

Notebook and pen back in hand, I asked Pirih and Tonic to tell me the name of the coarser flour. But we encounter a lost-in-translation moment. Neither knows the English word, and I can't translate Slovene.

(Tonic later sends me an e-mail, explaining more about the dish, but doesn't mention the different flours. "If you will need any further information, I am on your disposal," he writes.)

The potato mixture is then rolled into marble-size balls. We line the potato balls onto a sheet of dough -- each one about index finger apart. Another layer of dough is carefully rolled over the top of the potato balls. Pirih and Tonic show us how to cut and then pinch off the dough to encase each potato ball individually. The dumplings, which now resemble individually wrapped penny candy, are given a quick finger poke to create a dimple in the middle.

The *zlikrofi* will be cooked in boiling, salted water for several minutes and served with a hearty sauce, usually lamb, though Pirih says he also sometimes uses various meats, mushrooms and other vegetables.

At dinner later in the hotel dining room, one of the courses that waiters serve us is *idrijski zlikrofi*. The taste is somewhat similar to gnocchi, but much lighter. However, this *zlikrofi* is beautifully formed and we begin to wonder if the kitchen staff didn't perhaps toss out the humble dumplings we made earlier that day and replace them with this better-looking batch.

Pirih and Tonic won't say if a switcheroo occurred. But, this time, it's their turn to laugh.

Source: <http://www.delawareonline.com/apps/pbcs.dll/article?AID=/20080917/LIFE/809170313/-1/breaking4>



Idrijski zlikrofi is a kind of potato dumpling. The taste is somewhat similar to gnocchi, but much lighter.



Special to the News Journal
KATIE SALVATORE
Idrijski zlikrofi is a kind of potato dumpling. The taste is somewhat similar to gnocchi, but much lighter. Klavdij Pirih, a chef at the Kenda Manor hotel, in Spodna Idrija, said "I don't measure anything. It's about feeling." Pirih makes idrijski zlikrofi, potato balls flavored with bacon, onions and herbs that are wrapped and cooked in a thin dough.



Klavdij Pirih, a chef at the Kenda Manor hotel, in Spodna Idrija, said "I don't measure anything. It's about feeling."

Phil,

Your new web site is great. I would like to update the information under 'schools' regarding the St. Vitus Slovenian School for Adults.

First of all, we are separate from the children's Slovenian School so their information should be apart from ours. Please include in the information the following:

The St. Vitus Adult Slovenian classes began on September 13, 2008 at St. Martin de Porres High School (formerly St. Vitus School), 6104 Lausche Ave., twice monthly from 9:15 to 11:30 a.m. Classes are for beginning, intermediate, and advanced students. Textbooks are from Slovenia.

Please contact Lillian Centa at 216-289-7253 or Majda Zorman at 440-255-1178 for more information.



Slovenska Šola za Odrasle pri Sv. Vidu je začela v soboto 13. septembra. Pouki so ob sobotah od 9:15 do 11:30 zjutraj. Za informacijo poklicite 216-289-7253 ali 440-255-1178.

Lillian Centa, Principal
elcenta@sbcglobal.net

I am still in Slovenia, recuperating at a relative's home in Ilirska Bistrica. However, I will be returning home on Saturday, September 20.

Pozdrav iz Slovenije,

Lillian Centa

Dear Lillian,

We will update the St. Vitus information on the website.

Have you met any Hrvatin in Ilirska Bistrica? It was my grandfather's (Jozef Hrvatin) home town.

I hope you are feeling better.

Lep pozdrav,

Phil Hrvatin



Slovenian paper Ameriska Domovina, or American Home, may be revived in November

Global Village by Robert L. Smith

Thursday, September 18, 2008

Robert Smith Plain Dealer Columnist



ROBERT L. SMITH

When they said goodbye in the Aug. 21 issue of American Home, co-publishers Jim and Madeline Debevec did so with the grace and poignancy their readers have come to treasure.

In a front-page editorial, the couple said na svidenje, "so long," to loyal readers and to an extraordinary press run at 6117 St. Clair Ave. in Cleveland's old Slovenian neighborhood.

"After 110 years, we are reluctantly forced to declare this is the last Ameriska Domovina newspaper. Thus ends the remarkable journey of the oldest Slovenian paper in the world," the editorial said.

"We have traveled the road of publishing a nationality newspaper as far as resources allow, and succumbed to a closing fate shared by many newspapers throughout the country."

Yet even as the Debevecs thanked readers for their kind notes and letters from across the Slovenian-speaking world, some of those readers were envisioning the paper's successor.

Friends of American Home met earlier this month at St. Mary Collinwood to discuss a strategy for reviving the publication.

www.cleveland.com/plaindealer/stories/index.ssf?/base/opinion/1221726643302370.xml&coll=2

Grape picking already under way in Slovenia

The high temperatures have again pushed the date of the first grape harvests in Slovenia a bit further this year, with the harvest in two main winegrowing regions in western Slovenia officially getting under way.



The first grapes were already picked in Goriska Brda and Vipava valley and will be mostly used for sparkling wines, Goran Jakin of the Goriska Brda wine cellar and Josko Ambrozic of the Agroind Vipava 1894 winery told STA. "The purchase of Pinot Gris is set to begin today, while Chardonnay's turn will come on Wednesday," Jakin said. He added that despite the storms that ravaged Slovenia this year, the volumes in Goriska Brda are expected to be only a fifth below the average.

Pinot Noir and Pinot Gris will meanwhile launch the picking in Vipava, to be followed by Chardonnay and Sauvignon. The Vipava valley was hit by hailstorms several times this year, which has brought down production levels by a quarter, Ambrozic said. On the other hand, both experts are excited about the quality of this-year's grapes, saying that sugar levels are higher than last year, while "the ratio between sugar and acid is also promising quality and harmony".

The prices of the wines remain to be set, they are however not expected to differ much from last-year's. As to the value of the grapes, Jakin said that a kilo will be worth between 40 and 80 cents in Goriska Brda this year, while the Vipava cellar plans to pay around 35 cents per kilo. Wine producers in other Slovenian wine growing regions are also predicting an average year in terms of volumes. Grapes harvested this year are expected to give between 22 and 28 million litres of wine, the head of Slovenia's Wine Company Dusan Brejc said recently. Slovenia has more than 15,000 hectares of vineyards, producing around 130,000 tonnes of grapes.

Source: <http://www.portalino.it/nuke/modules.php?name=News&file=article&sid=31929>



Ghost Hunters International

Recap Episode 1.13: Tortured Souls

Posted by Ron Martin on 08.14.2008

This week team Europe travel to my second home of Slovenia where Andy is on a mission to lick the walls of every cave in the country. Then onto Elizaebeth Bathory's where over 600 girls were tortured and murdered.

www.411mania.com/movies/columns/82755/Ghost-Hunters-International-Recap-Episode-1.13:-Tortured-Souls.htm

As far as I know, I am the only person to have recapped every single episode of *Ghost Hunters International*. If you know differently, don't tell me. It would make me cry. When I cry, the world cries. Even the ghosts cry. Well, they would cry if they were capable. It's time for...



TONIGHT ON GHOST HUNTERS INTERNATIONAL...

We're off to Eastern Europe where the narrator has singled out Dustin to be the sacrificial ghost hunter in a torture chamber. After that, it's onto the Lady Bathory's castle where the whacked out lady killed hundreds of maidens to preserve her own youth. She would bathe in their blood. And you thought I was weird.



The team is in Slovenia, which, honestly I have never even heard of. It makes me feel better that Barry is the only one who knows where the country is. There are unnecessary close-ups of both Robb and Brandy which give them the "big-head" bobblehead look. Especially since they are bobbing around in the car. Holy crap – the castle is built into the side of a mountain or something. Robb looks really nervous. I think he is afraid of mountains.

Case #1: Predjama Castle, Predjama, Slovenia

The Investigation

Vojko is our tour guide. Do not ask me how to pronounce this guy's name or I will punch you. The first people lived in the cave which was a dwelling for awhile. There were actually criminals put into the walls of the place where they met Vojko. Really, I just like to type in Vojko, because let's be honest, I'm never going to type those letters in that order ever again after tonight. Andy is really obsessed with there being bodies in all the areas they go to. I would be obsessed with that crazy mannequin sitting at the table. There's a freaking torture chamber. I am wondering if Robb actually said "Is there any activity in this area?" over and over or if they just recorded it once and looped it. Dustin wears cammo because it's harder for the ghost to detect him that way. No one stays in the castle overnight but GHI will because well, that's what they get paid to do. And there's a little sadomasochism involved, I won't lie. Robb wants to take Dustin and Barry to the torture chamber while Andy invites Brandy to the dark, dank cave because that was the only place that probably doesn't still have bodies.

LIGHTS OUT!

Robb and Dustin are in the Courtroom . Robb wants to be judged. Are the ghosts going to put him in the torture chamber or throw him down the well to die. Yeah, his ass is going to the torture chamber. Momma didn't raise no foolish ghosts.

Andy and Brandy are in the caves. Andy is excited because no one has ever investigated the place. Andy finds natural iron in the cave proving that the cave is not Anemic. Andy licks the wall of the cave because bat guano taste good and Andy is the weird kid who would eat stuff for money in school. They are getting EMF readings in the cave which is weird. If Andy was trying to impress Brandy by eating the cave, I don't think it worked. She has a face of bemused disgust. Trust me, I've asked many a girl out – I know that face. Brandy wants noises...so she gets knocking. I guess knocking on the cave walls. They noise is made every time Brandy asks a question, but I can't hear it. Of course, I'm not in the cave so it all works out. Andy automatically goes into debunk mode and takes off down the tunnel talking about the poop of the immortals. He does some wacky flashlight dance so we go to...

COMMERCIALS.

Brandy is left up in the darkness. Andy is very excited about something. It's quartz crystal. He's excited pretty easily. I know, I know, he's excited because this all leads to an awesome place for paranormal activity, but let me have my fun. He was creeped out by something at the bottom of the cave.

Robb, Barry and Dustin are in the torture chamber. Robb wants the ghost to knock near the closest ghost hunter. He gets something. Robb tells the ghost to get closer to one of them. He sends Barry into the corridor because there might be danger and Barry is basically Barry, Texas Ranger. Dustin takes the sympathy approach to tell the ghost to focus its anger. He's getting a cold spot on his left. That's a crazy looking horse. I think my ex-girlfriend had one of those. Dustin says this horse is vibrating a little. Yeah, I think that's the one she had. Lots of good EVP questions. Robb says he heard something, but we'll let the microphones be the judge of that. Now Dustin is hearing things. There's a dude without a head chained to the wall. Honest.

Barry and Brandy are in the castle doing EVP. It just says "The Castle," but it looks like art of the cave. You think Barry will lick the walls? They are hearing voices in here as well. Like Andy before him, Barry leaves Brandy alone in the dark in the cave. They decide this is good enough and close up for the night.

Robb says they weren't expecting the activity they got, which is kind of weird. What did you expect in a big spooky castle in the middle of a cave in Slovenia? Everyone gets a little shout out for the cave. Barry gets all confused because he's not used to driving with the

wheel on the left side of the vehicle and begins driving into oncoming traffic. It's a good thing Dustin is there to lead him to the right instead of into the light. Ha! You get it? Dude, I am awesome.

The Analysis

Barry and Brandy are on analysis duty today. Brandy hears something in the caves, but Barry denies! Barry brings up the photos he took of Dustin in the torture chamber. Something is in the picture, but we have to wait until the ...

Findings

Lots of EVPs says Brandy. There's the voice of some sort of demon seconds into a recording during a Barry EVP session. A deeper voice answers Barry's question in the torture chamber. Also in the torture chamber, what sounds like a similar voice says "Look!" at the same time Robb heard a disembodied voice. There is some sort of light anomaly coming at Dustin in one of the pictures.

The Reveal

The boys are back with Vojko. Andy immediately starts telling him about all the fancy rocks he found in the cave. Robb explains to Vojko that all those rocks act like a battery to replay things over and over again. Robb tells about the vibrating horse. They play the EVPS for Vojko. Vojko translates the EVP as some sort of military command. Now they move onto the demon voice. Vojko theorizes that it could be an early language that he doesn't know. Now the clip that Robb heard. Even Vojko heard "Look!" Vojko asks how the ghosts know English. Robb doesn't really explain, but just says it happens. Now they show the series of photos of this mist coming in on Dustin. Once Dustin turns around, the mist disappears. Robb tells Vojko says the spirit was probably manifesting and when Dustin turns to see it, it runs or does whatever it is mist does. Even Vojko asks if the place is haunted and threatens to quit his job. Me too, Vojko, me too.

Status: Haunted.

Cartalk. Robb is impressed with the evidence. They are happy to be the first team in there. Unlike Barry, Robb does not drive on the wrong side of the road.



Case #2: Cachtice Castle, Cachtice, Slovakia

Back in Slovakia. Or at least back to footage filmed earlier in Slovakia. This is the Elizabeth Bathory castle. Robb says it is ruins so we have to be careful. I'm betting they don't find anything. It wasn't paranormal what she was doing, just insanely cruel. Wait. I guess hundreds of girls did die here, so I stand corrected.

The Investigation

They have to park pretty far out and hike all of the equipment up. Robb goes over the legend of Elizabeth. If you want to know more, click [here](#) Katarina is our tour guide. It doesn't look as if any of the castle still has a roof. That's a crazy GHI hat Robb has on. I dig it. I need to get one. Katarina says that people hear a lady yelling "I'm getting old! I'm getting old." People hear the voices of the girls killed on the property. There are rooms intact underground where Elizabeth tortured girls.

Robb theorizes that if paranormal activity is triggered by traumatic events, then this is the place.

LIGHTS OUT! Err.....SUN DOWN!

All new *Ghost Hunters* and *Destination Truth* on September 3. I imagine that they will run through Halloween like last year.

Thirteen minute left when they start the investigation. Barry is wearing a cowboy hat only strengthening my claim of Barry, Texas Ranger. Dustin and Robb are in the chapel area. Oh, Brandy is there as well. Robb wants to catch the ghost that has been seen up here. Robb tells the ghost that this is the best chance it's going to have to be known again. Brandy is seeing small black clouds moving on the ground. Someone check to make sure her eyes are dilated. Dustin is wearing a non-sponsor shirt so it gets blurred out. Bad Dustin.

Andy and Barry were sent to the tunnels to check out on the tortured girls. Andy finds a symbol on the roof of the tunnels. Barry starts doing an EVP session with a weird enough accent that he has to be subtitled. They are going to pass the symbol responsibility off on Dustin.

Robb and Dustin use Brandy as bait again. She is always getting used as bait. You think she knew she was going to be bait when she signed up. They see something big enough to make them get beeped. You know what happens when sci-fi beeps you. That's right.

COMMERCIALS. Next week on the GHI season finale, the team goes to Dracula's Castle. Not the New Jersey Wildwood amusement, but the real deal.

It would be much cooler if they got slimed like on Nickelodeon. They saw a light that made them cuss. Turns out it was ambient light from the city below. Doesn't look like a whole lot happened. Robb verifies this for me.

The Findings

It was once again verified by the fact that we skipped over The Analysis all together. Dustin is sporting the visor for the first time this episode. They even got a shot of him at the library with the visor in question. He says the tunnels were also used by the church. He also found something really interesting but we gotta wait to find out.

The Reveal

There's not even a table. That's not a good sign, Katarina. She knows this and just skips to the punch and asks about the catacombs. Andy tells the story of the catacombs. The Catacombs were divided at one point and sold to different families and the marks are probably family crests. Katarina is very surprised that they got nothing, but really, what are you going to do? Katarina looks at the positive. She can tell people that they should not be scared.

Status: Not Haunted.

Cartalk.

Overall: I wish they had spent some more time on the Bathory Castle, but when there's nothing, there's nothing. Six hundred dead girls and nothing? At least when it's recorded they can cut it down to thirteen minutes instead. I guess that's better than a live six hour hunt where you don't get anything. Aside from that, they got some awesome evidence in Slovenia. It just adds to an excellent string of episodes this run. I guess next week is the season finale. They're ended the season after 14 episodes? Oh well, at least they are signed on for a second season. A few more weeks and then we can slow things down...a lot. Dracula's Castle should be interesting.