

Via

Slavonija i Baranja

Broj 5. / Issue 5
Besplatan primjerak
Free edition

Đakovački vezovi
/ 60 years of
celebrating
tradition

**Tri lica piva / Senka
and the three beers**

Gdje zabaciti udicu
/ **Best recreational
fishing spots**

DJ Tijesto ima i svoj festival
/ *Have you met DJ Tijesto?*

Prva dama Graševina
/ *First Lady of Slavonia and
the Danube wine region*

**Knifer se vraća
u rodni Osijek / The
artist is back home**



Čips od šarana - e, to ti je *Baranja!*

Top 10 najsrdačnijih regija na svijetu
prema **booking.com** (2025.)

Via

Slavonija i Baranja

**HeadOnEast
Croatia**

U niski nagrada i ona za časopis

A recognised magazine

Piše **Mislav Matišić**,
direktor TZ Osječko-baranjske županije

Proljeće u Slavoniji i Baranji uvijek donosi novu energiju, ali podsjeća i na sve što nas kontinuirano nosi naprijed. Upravo zato ovaj, **peti broj časopisa Via Slavonija i Baranja** dočekujemo s posebnim ponosom.

Velika nam je čast to što je naš časopis dobitnik prestižne **nagrade Marko Polo FIJET-a**, jednog od najuglednijih međunarodnih priznanja u području turističkog novinarstva. To priznanje za nas nije samo potvrda kvalitete dosadašnjeg rada, nego i snažan poticaj za daljnji razvoj. Upravo vođeni tim iskorakom, odlučili smo dodatno osuvremeniti časopis – novim vizualnim identitetom, suvremenim omotima i, prvi put, dvojezičnim izdanjem.

Iza nas je iznimno uspješna godina obilježena priznanjima na Danima hrvatskog turizma, gdje je Slavonija i Baranja još jednom potvrđena kao **najpoželjnija kontinentalna destinacija**. Istodobno, sve snažnije pozicioniranje naše enogastroscene potvrđuju i **brojna priznanja vodiča Gault & Millau**, koja su dodatno istaknula kvalitetu naših restorana, vinara i *chefova*.

Jednako nas raduje i sve što dolazi. Pred nama je **ново izdanje Vinskog mjeseca**, jedinstvenog tromjesečnog niza događanja, koji slavi našu vinsku kulturu, krajolike i ljude. Nakon njega slijede jubilarni **60. Đakovački vezovi**, kao i brojna druga događanja koja svjedoče o bogatstvu tradicije i suvremenoj kreativnosti našega kraja.

Ovaj broj časopisa nastavlja pričati priču o prostoru koji raste, koji se razvija, ali ostaje vjeran sebi. Priču o Slavoniji i Baranji koja se ne nameće, nego osvaja iskreno, autentično i s razlogom.

Pring always comes with a renewed sense of energy, while also reminding us of all that continuously drives us forward. And this time, we are especially proud of this **fifth issue of Via Slavonia and Baranja**.

We received the prestigious **Marko Polo FIJET Award**, one of the highest esteemed international recognitions in tourism journalism. For us, this is not only a confirmation of the quality of our work so far, but a strong incentive for further development. Guided by this momentum, we have decided to enhance the magazine by introducing a new visual identity, modern covers, and, for the first time, a bilingual edition.

Behind us is an exceptionally successful year marked by recognitions at the Croatian Tourism Days, where Slavonia and Baranja were once again confirmed as the best continental destination. At the same time, the growing recognition of our eno-gastronomic scene is further evidenced by numerous accolades from the **Gault & Millau** guide, which have highlighted the excellence of our restaurants, winemakers, and chefs.

We are equally excited about what lies ahead. A new edition of the **Wine Month** is before us – a unique three-month series of events celebrating our wine culture, landscapes, and people. This year it is followed by the jubilee **60th Đakovački Vezovi Festival**, along with many other events that testify to the richness of our tradition and the contemporary creativity of our region.

This issue continues to tell the story of a place that is growing and evolving, yet remains true to itself. This is the story of Slavonia and Baranja, a destination that does not impose itself, but wins hearts in a sincere, authentic way.



Via

Slavonija
i Baranja

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*The festival attracts guests from five continents.
Follow them!*

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*Lokšice, trganci, zavezanci, čikovi,
taške and tarana, gomboce and
čikmaši, pasta with poppy seeds,
cheese, or walnuts... it might not be
music, but trust us, it's all hits*



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JAHANJE U SLAVONIJI I BARANJI

Više od ***sporta***

HORSE RIDING IN SLAVONIA AND BARANJA

*More than just **a sport***

Ravnice, šume i riječne obale prirodno su stanište konja, pa se jahanje doživljava i kao dio kulturnog identiteta, duboko ukorijenjeno u tradiciju života uz te plemenite životinje

Jahanje je iskustvo koje povezuje čovjeka i prirodu na jedan od najstarijih i najplemenitijih načina. Kao rekreativna aktivnost razvija ravnotežu, koordinaciju i snagu, ali istovremeno donosi i osjećaj slobode koji je teško pronaći u drugim oblicima kretanja. U Slavoniji i Baranji, gdje su ravnice, šume i riječne obale prirodno stanište konja, jahanje se doživljava i kao dio kulturnog identiteta, duboko ukorijenjeno u tradiciju života uz te plemenite životinje.

U srcu se te tradicije nalazi **Đakovačka ergela**, jedan od najprepoznatljivijih simbola Slavonije i Baranje. Osnovana još 1506. godine, Ergela je među najstarijima u Europi i dom je veličanstvenih lipicanaca. Posjetitelji danas mogu razgledati Ergelu u Đakovu i Ivandvoru, upoznati se s uzgojem konja, ali i doživjeti jedinstvene konjičke programe koji spajaju tradiciju i turizam.

Važnu priču njeguje i **KK Nexe u Ergeli Feričanci**, u podnožju Krndije. Okružena prirodom i vinogradima, Ergela nudi idealan spoj aktivnog odmora i autentičnog slavonskog ambijenta za sve zaljubljenike u konje, ali i one koji tek žele upoznati ove predivne životinje. Ne dajte samo da vas njihova dobra narav zavara, jer ozbiljni su to sportaši čiji se očevi natječu čak na olimpijskoj razini. U akciji ih možete vidjeti na turniru **CAI Feričanci** od 5. do 7. lipnja 2026., koji pripada u sam vrhunac konjičkoga sporta. Tijekom tri dana ondje se nudi bogat program s brojnim sadržajima za najmlađe, a vinarija Enosophia u petak, 5. lipnja, donosi i **Wine & Gallop Beats**, pa predlažemo da vam upravo Feričanci na jedan vikend postanu središte svijeta. Svakodnevna turistička ponuda ergele obuhvaća

obilazak i upoznavanje s konjima, školu jahanja i rekreativno jahanje, kao i vožnje kočijom (uključujući četveropreg). Poseban je naglasak stavljen na organizirane programe za grupe, događanja i *team buildinge*, često povezane s vinskom ponudom vinarije Enosophia.

FUN FACT

Za avanturu vožnje kočijom dva će konja koja je vuku u prosjeku ukupno proizvesti čak 24 konjske snage!

U Vardarcu je **Konjički klub Hercules** u svojoj povijesti odgojio izrazito uspješne rekreativne i sportske jahače, a kao posjetitelj i sami možete iskusiti jahanje u prirodi Kopačkog rita, upisati se u školu jahanja ili jedan od programa prilagođenih početnicima ili iskusnim jahačima. Poseban su doživljaj višesatne ture kroz podunavske šume na kojima ćete nerijetko jahati i kroz samu rijeku, dok svoje istraživanje možete nastaviti i u kajaku. Uz prethodnu najavu KK Hercules organizira prilagođene ture, *team building* događanja i ostale vrste druženja za izlet u prirodi i povezivanje s njom na najljepši način.

U Osijeku, prikladno smještena pokraj Zoološkog vrta, **Udruga „4 lista“** vješto spaja prirodu, tradiciju i aktivan boravak na otvorenom. S posebnim naglaskom na konjički turizam i edukativne sadržaje, posjetiteljima nude organizirano jahanje kroz

slikoviti krajolik, programe škole jahanja za početnike i rekreativce, kao i iskustva usmjerena na upoznavanje života s konjima i rada na imanju. Njihova je ponuda nadopunjena radionicama, druženjima i događanjima koja promoviraju održivi turizam i povratak prirodi. Kao posvema posebno iskustvo, svakako preporučujemo **vođeni turistički obilazak Osijeka na konju**, jedini takav u ponudi na istoku Hrvatske.

Horse riding is an experience that connects people with nature in one of the oldest and most noble ways. As a recreational activity, it helps develop balance, coordination, and strength, while at the same time offering a sense of freedom that is hard to find in other forms of movement. In Slavonia and Baranja, where plains, forests, and riverbanks form the natural habitat of horses, riding is perceived as part of the cultural identity, deeply rooted in a tradition of living alongside horses.



At the heart of this tradition lies the **Đakovo State Stud Farm**, one of the most recognisable symbols of Slavonia and Baranja. Founded in 1506, it is among the oldest stud farms in Europe and home to the magnificent Lipizzaner horses. Visitors can explore the stables in Đakovo and Ivandvor, learn about local horse breeding, and experience unique equestrian programmes that combine tradition and tourism.

Another important chapter of this story is written by the Nexe Equestrian Club at the Feričanci stud farm, located at the foot of Mount Krndija. Surrounded by nature and vineyards, it offers an ideal blend of active leisure and authentic Slavonian ambience for both horse lovers and those who are just getting to know these wonderful animals. Don't let their calm nature fool you, though, they are serious athletes whose fathers compete at the Olympic level. You can see them in action at the **CAI Feričanci tournament** from 5 to 7 June 2026, one of the highlights of equestrian sport. Over the course of three days, the event offers a rich programme with activities for all ages, while Enosophia winery heats up the atmosphere on Friday, 5 June at the **Wine & Gallop Beats** event – making Feričanci a perfect weekend destination. The tourist offer includes guided tours and encounters with the horses, riding

FUN FACT

For a carriage ride adventure, two horses pulling together can produce an average of 24 horsepower!



school and recreational riding, as well as carriage rides (including four-in-hand driving). Special emphasis is placed on organised group programmes, events, and team-building activities, often combined with the Enosophia winery experience.

The **Hercules Equestrian Club** in Vardarac is home to highly successful recreational and competitive riders. As a visitor, you can experience riding in the nature of Kopački Rit, attend a riding school, or choose from a variety of programmes tailored to both beginners and experienced riders. A particularly memorable experience are the long tours through the Danube floodplain forests, where you might get the chance to ride through the river, then wrap up your tour by kayak. With prior notice, the club arranges custom tours, team-building events, and other outdoor activities designed to help visitors reconnect with nature.

In Osijek, conveniently located near the zoo, the “**4 lista**” association skilfully combines nature, tradition, and outdoor activity. With a special focus on equestrian tourism and educational programmes, they offer rides through picturesque landscapes, riding school programmes for beginners and recreational riders, as well as experiences centred on understanding life with horses and farm life. Their offer is complemented by workshops, social gatherings, and events promoting sustainable tourism and a return to nature. As a truly unique experi-

ence, we highly recommend their **horseback riding sightseeing tour of Osijek** – the only one of its kind in eastern Croatia.



Jedini ruralni restoran u Hrvatskoj s 4 Gault&Millau kuharske kapice

JOSIĆ RESTAURANT & WINERY, ZMAJEVAC

The only rural restaurant in Croatia awarded 4 Gault&Millau toques

PIŠE / BY KATARINA ANDELKOVIĆ

Službeno je – boljeg nema! Restoranu vinariji Josić u ožujku 2026. dodijeljena su čak dva velika priznanja jednog od najpoznatijih svjetskih vodiča, Gault&Millau, čime je postao jedini restoran na istoku Hrvatske koji nosi oznaku četiri kapice, odnosno toke (fr. *toques*).

Već četvrt stoljeća Josić gradi reputaciju mjesta na kojem se susreću vrhunska gastronomija i autentična baranjska tradicija. Njegova se kuhinja temelji na lokalnim namirnicama, sezonalnosti i modernoj interpretaciji slavonsko-baranjskih klasika, zbog čega je prepoznat i izvan granica Hrvatske. Upravo ta dosljednost kvaliteti, ali i kreativni iskoraci u prezentaciji i kombiniranju okusa, donijeli su mu niz priznanja među kojima se ističu Gault&Millau ocjene koje ga svrstavaju u sam vrh hrvatske restoranske scene.

Na jelovniku se ističu specijaliteta koji vjerno prenose duh Baranje – od savršeno pripremljenog fiš-paprikaša i perkelta, preko jela od crne slavonske svinje i divljači, do modernih interpretacija

tradicionalnih recepata koje oduševljavaju i najzahtjevnije goste. Posebno iskustvo pruža degustacijski meni uz pomno odabrane vinske pratnje, gdje se svako jelo nadopunjuje vinima iz vlastita podruma.

Josić nije samo restoran. Uz njega se nalazi i obiteljska vinarija, kao i *wine shop* iz kojeg posjetitelji mogu ponijeti dio baranjskog doživljaja kući. Vina Josić već su godinama sinonim za kvalitetu, a među najcjenjenijima su svakako graševina, *chardonnay*, *cabernet sauvignon* i frankovka, koja odražava ka-

Smješten u autentičnom ambijentu tradicionalnog baranjskog vinskog podruma – gatora – okružen vinogradima i tišinom baranjske prirode, Josić je danas puno više od restorana. Mjesto je doživljaja, susreta i priče o Slavoniji i Baranji kakvu gosti pamte i kojoj se rado vraćaju.

rakter baranjskog *terroira* – snažna, elegantna i prepoznatljiva. Proslavljena je već i crvena Josićeva kupaža (*cabernet sauvignon, cabernet franc, syrah* i *merlot*) koja savršeno nadopunjuje jela od divljači, ali i ona od plave ribe.

Priča o Josiću kao modernoj enogastrodestinaciji zaokružena je početkom 2026. otvaranjem nove, proširene vinarije. Ona donosi unaprijeđene proizvodne kapacitete, ali i dodatno iskustvo za posjetitelje koji sada mogu još dublje uroniti u proces nastanka vina – od vinograda do čaše.

It's official – it doesn't get better than this! In March 2026, Josić Restaurant & Winery received two major accolades from one of the world's most renowned gastronomic guides, Gault&Millau, making it the only restaurant in eastern Croatia to hold the prestigious four-toque distinction.

For more than a quarter of a century, Josić has been building a reputation as the place where top-tier gastronomy meets authentic Baranja tradition. Its cuisine is rooted in local ingredients, seasonality, and a modern interpretation of the classics, earning recognition well beyond Croatia's borders. This consistency in quality, combined with creative innovation in presentation and flavour pairing, has brought numerous awards, including Gault&Millau ratings that place it at the very top of Croatia's restaurant scene.

The menu highlights specialties that faithfully reflect the spirit of Baranja – from perfectly prepared fish stew (*fiš paprikaš*) and *pörkölt* (*perkelt*), to dishes made from the meat of the Black Slavonian pig and game, as well as contemporary takes on traditional recipes that even impress guests with the most discerning palates. Their tasting menu paired with carefully selected wines, where each dish is complemented by labels from the famous Josić cellar, is a particularly memorable experience.

Josić is more than just a restaurant. It is also home to a family-run winery and a wine shop where



Set in the authentic atmosphere of a traditional Baranja wine cellar – *gator* – surrounded by vineyards and the quiet of the Baranja countryside, Josić is far more than a restaurant. It is a place of experience, connection, and storytelling about Slavonia and Baranja, one that guests remember and gladly return to.

visitors can take a piece of their Baranja experience home. Josić wines have long been synonymous with quality. *Graševina*, *Chardonnay*, *Cabernet Sauvignon* and *Frankovka* stand out as some of the most acclaimed varieties, each reflecting the character of the Baranja *terroir* – bold, elegant and distinctive. Their celebrated red blend (*Cabernet Sauvignon*, *Cabernet Franc*, *Syrah* and *Merlot*) perfectly complements both game dishes and blue fish.

The story of Josić as a modern eno-gastronomic destination was rounded off in early 2026 with the opening of a new, expanded winery. This development brings enhanced production capacities as well as a richer visitor experience, allowing guests to immerse themselves in the winemaking process – from vineyard to glass.



DOŽIVITE ĐAKOVO KAO VELIKU POZORNICU NA OTVORENOME

Na Đakovačke vezove dolaze gosti s pet kontinenata. ***Slijedite ih!***

THE GRAND OPEN-AIR STAGE OF ĐAKOVO

*The Đakovački Vezovi Festival gathers
visitors from five different continents!*





U

dane Vezova duša će se nauživati tradicije, klasične, ali i popularne kulture, slavonskog zalogaja i kapljice

Đakovo zove na 60. Vezove! Pravi je to turistički, tradicijski, kulturni, gastronomski i glazbeni događaj i doživljaj, što potvrđuje i brojka od 140 000 posjetitelja tijekom svih vezovskih dana u gradu. Ove godine počinju 19. lipnja, a središnji im je dio od 3. do 5. srpnja. Ta tri udarna dana Vezovi uvijek kulminiraju u svoj svojoj snazi svečanim otvorenjem, u petak navečer, ispred katedrale i ispod prosvjetiteljski i vizionarski uzdignute ruke biskupa Strossmayera, a u nedjelju svečanim mimohodom u kojem će ove godine, za 60. Vezove, središtem grada prodefilirati 60 folklornih skupina iz Hrvatske i svijeta, zajedno s đakovačkim lipicancima, tim vjernim pratiteljima Vezova, što su sa Slavoncem u radu, ali i za paradu.

Najbolji booking

Đakovo je za vezovskih dana velika pozornica na otvorenome, a ulaz na sve priredbe, pa i koncerte najzvučnijih imena, besplatan. Ulice, napose korzo, trгови, park... sve ori tamburicom, tlo podrhtava pod plesnim taktom Šokadije i gostiju joj, šareneći se u moru narodnih nošnji. A sve uronjeno u slavonsku gostoljubivost, pa tih dana grad ima i do sedam puta više gostiju nego stanovnika. Zato od ove godine sve goste rado dočekuje i novootvoreni luksuzni hotel Diaco. Domaći i strani gosti ne znaju bi li tada prije fotografirali, snimali, kako bi posložili dan da im ne promakne neki folklorni program, izložba, knjiga, koncert. Savjetujemo da se opustite i jednostavno pijete svaki trenutak.



Jer, u dane Vezova duša će se nauživati tradicije, klasične, ali i popularne kulture, slavonskog zalogaja i kapljice – od vina do kulina – nalistati knjiga, nahodati po svim izložbama što – od Muzeja Đakovštine, Strossmayerova Spomen-muzeja i drugih prostora – zovu na svoje postave. Posljednjih je godina u gradu više pozornica za sve to mnoštvo programa – u Strossmayerovu parku, na Strossmayerovu trgu, u dvorištu Reichsmann, iza Male crkve gdje je veliki vezovski šator za odličan izlazak s obitelji, prijateljima, uz vezovski štimung i tamburaše, ali i drugu glazbu. Tu je i staro i mlado, svi plešu šokačko kolo. Ugostitelji tih dana rade produženo, korzo pulsira žamorom prepunih ljetnih terasa i prolaznika, a izlozi dućana uokvirena su stara Slavonija.

Pravi je izbor biti gost tih dana u Đakovu, bilo da će vaš izbor pasti na neku od udarnih ili pratećih priredbi Vezova ili, za najmlađe naraštaje, na Male vezove, bilo da ćete posjetiti neki od brojnih koncerata, ne samo tamburaške, pop, *rock* glazbe, nego i koncerata starih napjeva i ozbiljne glazbe, bilo da će vam izbor pasti na reviju narodnih nošnji, Ivanjske kri-



jesove, dječje programe ili Gastro-fest, pa da, po slavonski, po popularnim cijinama uživate u ljutkastom čobancu, fišu ili kobasici. Ili, pak, da se samo šećete korzom i širim centrom sa sladoledom iz neke od slastičarnica. Ili ćete prste zagaraviti pečenim kukuruzom, možda nepce zasoliti kokicama ili zasladiti šećernom vatom... mir i tišinu za molitvu pružit će vam katedrala u kojoj se tih dana, 29. lipnja, slavi Petrovo, s ređenjem. U duhovnost uranja i samostanska crkva, a danonoćno je otvorena Mala crkva.

I na hipodrom besplatno

Posjet je nepotpun bez odlaska na Ergelu – u Pastuharnu i na Ivandvor – na hipodromu su tih dana konjička natjecanja, također s besplatnim ulazom, a kobile i ždrebad izvan grada grabe kasom i galopom ivandvorskim širinama. Uz katedralu, đakovački lipicanci pronose glas o svome gradu, pa tako i Vezovima, sudjelujući u njihovu svečanom otvaranju i predvođeni svečani mimohod. Bez njih Vezovi nisu potpuni. Znali su to osnivači Vezova 1967., osmisliš ih kao doprinos Đakova Međunarodnoj godini turizma. Đakovo je odmah zavoljelo Vezove, pričajući od tada već 60 godina priču o Slavoniji, majci ratara i bekrija, i kako se očuvanjem tradicije voli svoje. Kao zalog novim naraštajima. Kroz šezdesetogodišnji hod Vezova, najavimo, uz ostalo, prošetati će fotoizložba ispred katedrale, a donijet će presjek svakih 10 godina, počevši od 1967. Veliki će vezovski jubilej donijeti i Vezovske igre – jedan dan Malih vezova bit će posvećen starim dječjim igrama kao što su skakanje u vreći, nošenje jaja u žlici, karike na marike, krunjenje kukuruza... Nostalgija umjesto digitalija.

Dosad su na Đakovačkim vezovima nastupile folklorne i plesne skupine s čak pet kontinenata, samo još Afrika nedostaje. Cijela Europa, Meksiko, SAD, Indija i Novi Zeland... prošli su

Đakovom u svečanom mimohodu. Uz cijelu Hrvatsku, na 60. Vezove stižu i Australija, Kanada, Austrija, Njemačka, Sjeverna Makedonija, BiH, Vojvodina... Posljednjih godina Vezovi imaju i zemlju-partnera, a jedan je dan posvećen Splitsko-dalmatinskoj županiji kada u srcu Slavonije zamiříšu i vrlički ušticipci...

Što reći, nego doći! Kažemo vam – Đakovo zove na Vezove! Uvjerite se svim svojim osjetilima da je gostoljubiv, raspjevan, rasplesan i širokogrudan domaćin koji gostu ne da otići kući.

Your soul will be filled with tradition and popular culture, Slavonian flavours, and the finest wines

Đakovo is gearing up for the 60th edition of the Đakovački Vezovi! This event is an outstanding traditional, cultural, gastronomic, and musical experience, as confirmed by 140,000 visitors. In 2026, the programme kicks off on 19 June, with central events taking place from 3 to 5 July.



These three peak days include the grand opening on Friday evening in front of the cathedral, beneath the visionary gaze of Bishop Strossmayer, as well as the ceremonial procession on Sunday. This year, marking the 60th edition, 60 folklore groups from Croatia and around the world will parade through the city centre, accompanied by the Đakovo Lipizzaners – faithful companions of the festival, both in everyday work and in ceremonial display.

Đakovo's best days

During the festival, Đakovo becomes the best kind of open-air stage where entry to all events, including big concerts, is free of charge. The city streets, especially the promenade, squares, and parks resonate with tamburica music, while the ground vibrates under the feet of Slavonian and guest dancers, all dressed in a colourful sea of traditional costumes.

Everything is immersed in Slavonian hospitality, as during these days the city hosts up to seven times more visitors than its population, who might want to check out the rooms of the newly opened luxury Hotel Diaco.

And though they might not share accommodation, all visitors find themselves torn between photographing, filming, and planning their days so as not to miss any folklore performance, exhibition, book presentation, or concert. Our pro tip: relax and enjoy every moment.

Your soul will be filled with tradition and popular culture, Slavonian flavours, and the finest wines, as well as many exhibitions in venues such as the Museum of Đakovo, the Strossmayer Memorial Museum, and other cultural spaces. In recent years, the city has expanded its stages to accommodate the diversity of the programme – from Strossmayer Park and Square to the courtyard of Reichsmann. And behind the locally famous Small Church, a large festival tent hosts lively gatherings perfect for a night out with family and friends, accompanied by tamburica music and the perfect atmosphere. All generations

join in dancing the traditional *šokačko kolo*. Restaurants extend their working hours, the promenade is buzzing with crowded summer terraces, and shop windows frame the scenes of old Slavonia.

Visiting Đakovo during these days is an excellent choice – whether you attend one of the main or accompanying events, the Children's Festival (*Mali vezovi*), concerts ranging from tamburica to pop, rock, traditional and classical music, the folk costume fashion show, St. John's bonfires, children's programmes, or the Gastro Fest. You can enjoy traditional dishes at affordable prices – spicy *čobanac*, fish stew, or sausages – or simply stroll along the promenade with an ice cream, roasted corn, popcorn, or cotton candy in hand. For moments of peace and reflection, the cathedral offers spiritual calm, especially on 29 June, when the Feast of St. Peter is celebrated with ordinations. The monastery church is there for contemplation, and the Small Church remains open day and night.


Free entry to the State Stud Farm

No trip to Đakovo is complete without a visit to the State Stud Farm and the stables at Ivandvor. During the festival, the stud farm hosts equestrian competitions, while the mares and foals roam the plains of Ivandvor. One of the symbols of Đakovo is surely its cathedral, and the other the Lipizzaner horses, who participate in the grand opening and lead the ceremonial procession. Without them, the festival would not be complete. The founders of the festival knew this back in 1967, when it was created as Đakovo's contribution to the International Year of Tourism. Ever since, for 60 years, the city has been telling the story of Slavonia and how preserving tradition is a way of loving one's heritage and passing it on to future generations.

To mark the 60th anniversary, a photo exhibition in front of the cathedral will present a retrospective of each decade since 1967. The jubilee will also introduce the *Vezovi Games*, where one day of the Children's Festival will be dedicated to traditional children's games such as sack racing, egg-and-spoon races, hoop games, and corn shelling – nostalgia instead of digital distractions. Over the years, folklore and dance groups from five continents have performed at the Đakovački Vezovi, with Africa yet to join. Europe, Mexico, the USA, India, and New Zealand have all paraded through Đakovo. This year, alongside groups from across Croatia, participants will arrive from Australia, Canada, Austria, Germany, North Macedonia, Bosnia and Herzegovina, and Vojvodina. In recent years, the festival has also featured a partner region, with one day dedicated to Split-Dalmatia County, bringing the aromas and flavours of Dalmatia into the heart of Slavonia.

What is left to say but – come and feel it! Accept Đakovo's invitation and allow all your senses to experience what it's like to have a host that is warm, musical, joyful, and generous – one that will make you never want to leave.





IDEMO NA KOPIKU!

Kupalište na kojem su sva ljeta *nezaboravna*

LET'S GO TO KOPIKA!

Riverside retreat for unforgettable summers

PIŠE / BY MIRNA ŠMIT

U svom dugačkom stažu u ulozi najdražeg osječkog kupališta, Kopika ove sezone dobiva novo ruho. Između nostalgije i nove energije, simbol ljeta, spontanih druženja i jednostavnog uživanja uz Dravu i na bazenima, Kopika prolazi kroz transformaciju koja joj daje dodanu vrijednost na već postojeću ulogu. Na Kopiku ne ideš samo na kupanje, ondje sudjeluješ u kreiranju pravog gradskog prostora.

Od samih početaka priča o Kopiki nije obična. Njezini temelji nisu samo u betonskim konstrukcijama, nego i u onim društvenim. Naime, kupalište kakvo danas poznajemo, sad već davne 1976., dovršeno je zahvaljujući samodoprinosu građana koji su izdvajali dio svojih plaća kako bi grad dobio prostor za odmor i rekreaciju. Nastala kao čin filantropije u zajednici, Kopika tako postaje rezultat zajedničke volje građana i građanki grada Osijeka. U 80-im godinama prošloga stoljeća Kopika doživljava svoj vrhunac, a danas mladi prepričavaju priče svojih roditelja nastale na osječkoj pješčanoj plaži ili obližnjem bazenskom kompleksu.

Kopika je mjesto koje zadržava ono što je u društvenom kontekstu najvažnije, a to je osjećaj pripadnosti i otvorenosti. Onaj isti osjećaj koji se javlja kada u vrućem kolovozu uskočimo u osvježavajuću Dravu, a na terasi ili na našem ručniku čeka nas hladno pivo, sok, lubenica ili kuhani kukuruz. Između kupanja i sunčanja, predah se prirodno seli prema nizu ugostiteljskih objekata uz obalu. Kafići i terase nude sve – od jutarnje kave do večernjeg osvježenja, dok se unutar kompleksa nalaze i sadržaji poput

bazenskih barova i tobogana koji dodatno podižu doživljaj boravka. Ulaznice za bazene pritom su cjenovno pristupačne i prilagođene različitim skupinama posjetitelja, čime Kopika ostaje otvorena i dostupna svima.

No Kopika je puno više od kupališta. Do nje se jednostavno dolazi biciklom, šetnicom uz Dravu, a upravo s lijeve obale pruža se jedan od najljepših pogleda na Osijek koji u sumrak postaje posebno dojmljiv. Za one koji dolaze automobilom osigurana su parkirališna mjesta u neposrednoj blizini.



With its long-standing role as Osijek's favourite riverside retreat, *Kopika* city beach is getting a fresh new look. Balancing nostalgia with new energy, this symbol of summer, spontaneous gatherings, and simple chilling by the Drava, is undergoing a transformation that adds new value to its long beloved identity. You don't just go to Kopika to swim – you become part of a vibrant urban space in the making.

From the very beginning, the story of Kopika has been anything but ordinary. Its foundations are not only concrete, but deeply social. The swimming pool complex as we know it was completed back in 1976

through community contributions, with citizens setting aside part of their salaries to create a place for rest and recreation. Born out of collective goodwill, Kopika stands as a testament to the shared vision of the people of Osijek. It reached its peak in the 1980s, and now the younger generations get to relive the stories of their parents – stories shaped on Osijek's sandy beach or at the nearby pool complex.


MINI OSIJEK SLANG LESSON

Kopika = short for Copacabana

Kopika preserves what matters most in a social sense – a feeling of belonging and openness. It is the same feeling you experience when you jump into the refreshing Drava on a hot August day, knowing that your treat of a cold beer, juice, watermelon, or corn on the cob is waiting on your towel. Between swimming and sunbathing, moments in the sun naturally shift towards the line of cafés and bars along the riverbank. From morning coffee to evening refreshment, the offer is diverse, while the complex itself includes pool bars and water slides that make the experience. Entrance fees for the pools remain affordable and adapted to different groups of visitors, ensuring that Kopika stays open and accessible to all. Yet Kopika is much more than just a city beach. It is easily reached by bicycle or on foot via the riverside promenade, and for those arriving by car, parking is conveniently available nearby.

Finally, make sure to stop there at sunset to take in one of the most beautiful views of Osijek.



A black and white photograph of a man with short, wavy hair, wearing a light-colored, long-sleeved shirt. He is looking out from a doorway or a narrow opening, with his arms crossed. The background is dark, and the lighting highlights his face and shirt. The image is used as a background for a poster.

DUGO OČEKIVANA IZLOŽBA U MLU-U OSIJEK

Povratak
genijalnog slikara
Julija Knifera
u rodni grad

A LONG-AWAITED EXHIBITION AT THE MUSEUM OF FINE ARTS IN OSIJEK

The Return of the brilliant painter Julije Knifer

Cenijalni se slikar, jedan od najznačajnijih hrvatskih umjetnika 20. stoljeća, ovoga proljeća vraća u rodni mu Osijek nakon duže od 40 godina! Toliko je, naime, prošlo od posljednje samostalne izložbe Julija Knifera u organizaciji osječkog Muzeja likovnih umjetnosti (MLU) 1984. Nova je izložba u MLU-u bila prvotno planirana za 2024. godinu, no morala je biti odgođena jer je Muzej tog proljeća zatvoren za publiku zbog rekonstrukcije zgrade.

Intimno predstavljanje

Već dugo, užurbano i posvećeno čuvarica Kniferove ostavštine, njegova kći Ana Knifer i vrsna poznavateljica moderne umjetnosti, muzejska savjetnica Valentina Radoš pripremaju izložbu, za koju već vlada veliko zanimanje javnosti, i to ne samo osječke.

O vezama između slikara Julija Knifera i Osijeka, iz kojeg je otišao nakon završetka srednje škole i u koji se nakon toga vrlo rijetko vraćao, znamo poglavito zahvaljujući posebnim naporima Vlastimira Kusika, dugogodišnjeg kustosa Muzeja (nekada Galerije) likovnih umjetnosti. Nažalost, šira je javnost tek unatrag nekoliko desetljeća postala svjesna da im je ovaj veliki slikar u mladosti bio sugrađanin.

Za razliku od velike retrospektive koju je organizirao zagrebački Muzej suvremene umjetnosti u 2014., ova je izložba tematski koncipirana oko umjetnikova odnosa s papirom te se publika poziva da pokuša shvatiti umjetnikove unutarnje mehanizme koji su ga pokretali u radu. Premda se radi o samo jednom materijalu, on obuhvaća cijeli niz različitih tehnika: skice, kolaže, crteže, pastele – od najranijih krokija sve do specifičnih grafita na papiru. Izložba je zamišljena kao intimno predstavljanje raznolikog područja djelovanja jer je Knifer tijekom godina stvorio vrlo specifičnu povezanost s papirom. Od taktilnosti papira na kojima je

crtao u malim formatima do kasnijih velikih grafita, ali i analitičkog opisivanja papira u svojim dnevnicima tzv. *Journal banale*. Još od 50-ih godina prošloga stoljeća Knifer svakodnevno vodi bilješke u kojima opisuje radni proces, svakodnevnicu, frustracije... S vremenom sintaksa poprima ritam meandra, rečenice postaju likovni jezik. Devedesetih počinje zapisivati olovkama u boji, a tekst strukturira u oblicima meandra. Isto tako prikuplja uzorke različitih papira, vrlo se ozbiljno posvećuje odabiru najkvalitetnijih manufakturnih papira za svoje grafite, ali sprema i pohranjuje tanke listove papira iz pekarnice. Njih koristi kao podlogu za ruku dok satima grafitnim olovkama prekriva bjelinu papira dobivajući ujednačenu, često blistavu površinu. Izložba je, također, dobra prilika da se razjasni naziv *grafit*. Naziva ih grafitima jer ih radi grafitnim olovkama i nije riječ o muralima kojima se također bavi – otkriva Valentina Radoš koja je, uz Anu Knifer, autorica koncepcije i postava izložbe.

Na izložbi *Papiri: Mjera slobode* predstaviti će se tritotinjak radova, najvećim dijelom iz vlasništva Ane Knifer. Izložbu će pratiti opsežan katalog s reprodukcijama radova te novim tekstovima istaknutih stručnjaka iz povijesti umjetnosti i teorije.

Od Osijeka do Pariza

Knifer je rođen u Osijeku 23. travnja 1924. Slikarstvo je studirao početkom pedesetih na zagrebačkoj Akademiji likovnih umjetnosti te je bio jedan od osnivača grupe *Gorgona* koja je u Zagrebu djelovala od 1959. do 1966. Godine 1961. sudjeluje na prvoj izložbi *Novih tendencija* u Zagrebu kao pripadnik toga pokreta, dok 1973. sudjeluje na bijenalu u São Paulu, te 1976. na Venecijanskom bijenalu uz kipara, kolegu iz grupe *Gorgona*, Ivana Kožarića. Hrvatsku Knifer opet predstavlja, prema izboru

selektora Zvonka Makovića, na Venecijanskom bijenalu 2001. U Parizu, gdje je živio posljednjih deset godina, Knifer je preminuo 7. prosinca 2004.

Izložba u Muzeju likovnih umjetnosti u Osijeku otvara se 15. svibnja te ostaje postavljena sve do polovine kolovoza.

MEANDAR – dosljedno prepoznatljiv motiv

„Meandar je jedini i dosljedno prepoznatljiv motiv Kniferove umjetnosti od početka šezdesetih 20. stoljeća i sve do kraja njegova života, te ga je izvodio u bezbroj varijanti i tehnika. Prepoznatljiv je po jednoličnom ritmu kontinuirane forme i kontrastu crnog i bijelog. Sedamdesetih godina 20. stoljeća počinje raditi prvo olovkom, a onda grafitom te površine meandra pokriva s bezbroj poteza do maksimalnog zasićenja crnila, i to nastavlja do kraja života“, pojašnjava Valentina Radoš.

Dodaje kako je na Kniferovo stvaralaštvo utjecala ruska avangarda, najviše Maljevičev suprematizam. Zanimali su ga filozofija egzistencije i apsurdna, novi val, novi roman, serijelna glazba, od pisaca osobito A. Camus i M. Proust, a od slikara Piero della Francesca, F. Hals, P. Cézanne, J. Gris i Y. Klein.

The exhibition is conceptually centred on the artist's relationship with paper, inviting the audience to explore the inner mechanisms that drove his creative process

This spring, the brilliant painter – one of the most important Croatian artists of the 20th century – returns to his hometown of Osijek after more than 40 years! It has indeed been that long since Julije Knifer's last solo exhibition, organised by the Museum of Fine Arts (MLU) in Osijek, back in 1984. The new exhibition was originally planned for 2024, but had to be postponed due to the museum's temporary closure for renovation.

An intimate presentation

For quite some time now, Ana Knifer – the artist's daughter and devoted guardian of his legacy – and

Valentina Radoš, museum advisor and expert in modern art, have been diligently preparing this exhibition, which has already sparked significant public interest.

The connections between Julije Knifer and Osijek – the city he left after graduating from high school and to which he rarely returned – are known primarily thanks to the efforts of Vlastimir Kusik, a long-time curator of the Museum (formerly Gallery) of Fine Arts. Unfortunately, it is only in recent decades that the wider public has become aware that this great painter once lived here.

“Unlike the big retrospective organised by the Museum of Contemporary Art in Zagreb in 2014, this exhibition is focused on the artist's relationship with paper, inviting visitors to understand the inner mechanisms that shaped his work. Although centred on a single material, it encompasses a wide range of techniques: sketches, collages, drawings, and pastels – from early croquis to distinctive graphite works on paper. The exhibition is conceived as an intimate presentation of a diverse field of artistic practice, as Knifer developed a very specific relationship with paper over the years. From the tactile quality of small-format sheets to later large-scale graphite works, and even



analytical descriptions of paper in his diaries, the so-called *Journal banale*. Since the 1950s, Knifer kept daily notes describing his working process, everyday life, and frustrations. Over time, his syntax adopted the rhythm of the meander, with sentences transforming into a visual language. In the 1990s, he began writing with coloured pencils, structuring text in meander-like forms. He also collected samples of different types of paper, carefully selecting high-quality hand-made papers for his graphite works, while also collecting thin bakery sheets. The latter he used as support for his hand while covering the paper's surface with countless graphite strokes, creating uniform, often luminous surfaces. The exhibition also offers an opportunity to clarify the term "graphite works." Knifer used this term because he created them with graphite pencils, distinguishing them from murals, which he also produced", explains Valentina Radoš, co-author of the exhibition concept alongside Ana Knifer.

MEANDER – A distinctive and consistent motif

"The meander is the only consistently recognisable motif in Knifer's work from the early 1960s until the end of his life, executed in countless variations and techniques. It is characterised by a uniform rhythm of continuous form and the contrast of black and white. In the 1970s, he began working first with pencil and then with graphite, covering the meander surfaces with countless strokes until he achieved maximum saturation of black, a process he continued until the end of his life," explains Valentina Radoš.

She adds that Knifer's work was influenced by the Russian avant-garde, particularly Malevich's Suprematism. He was also interested in existentialist philosophy and the absurd, the New Wave and the Nouveau Roman, as well as serial music. Among writers, he was especially drawn to Albert Camus and Marcel Proust, and among painters to Piero della Francesca, Frans Hals, Paul Cézanne, Juan Gris, and Yves Klein.


Around 300 works will be presented, mostly from Ana Knifer's collection. The exhibition *Papers: The Measure of Freedom* will be accompanied by an extensive catalogue featuring reproductions and new texts by leading experts in art history and theory.

From Osijek to Paris

Julije Knifer was born in Osijek on 23 April 1924. He studied painting at the Academy of Fine Arts in Zagreb in the early 1950s and was one of the founders of the Gorgona group, active in Zagreb from 1959 to 1966. In 1961, he participated in the first *New Tendencies* exhibition in Zagreb, and later exhibited internationally – including the São Paulo Biennial in 1973 and the Venice Biennale in 1976 alongside sculptor Ivan Kožarić, his colleague from the Gorgona group. He represented Croatia once more at the Venice Biennale in 2001, selected by curator Zvonko Maković. Knifer spent the last ten years of his life in Paris, where he passed away on 7 December 2004. The exhibition at the Museum of Fine Arts in Osijek opens on 15 May and will remain on view until mid-August.



PAPIRI: MJERA SLOBODE
PAPERS: THE MEASURE OF FREEDOM



SVETIŠTE GOSPE OD UTOČIŠTA U ALJMAŠU

Mjesto duhovnosti u širokom dunavskom krajoliku

SANCTUARY OF OUR LADY OF REFUGE IN ALJMAŠ

Spirituality in the vast Danube landscape

PIŠE / BY KATARINA ANDELKOVIĆ

Svetište Gospe od Utočišta već duže od tri stoljeća privlači hodočasnike, ali i sve veći broj posjetitelja koji u Aljmašu traže mir, prirodu i autentičan doživljaj istoka Hrvatske.

Povijest svetišta započinje 1704. godine kada je kip Blažene Djevice Marije prenesen u Aljmaš iz baranjskog Luga kako bi bio sačuvan u nemirnim vremenima. Od tada se ovdje razvija snažna marijanska pobožnost, a Aljmaš postupno postaje poznato hodočasničko mjesto kojem vjernici dolaze iz cijele Hrvatske i susjednih zemalja.

Danas posjetitelje dočekuje moderno svetište, posvećeno početkom 21. stoljeća, čija arhitektura svojom elegancijom podsjeća na bijeli brod ili labuda na Dunavu. Oko crkve prostire se uređeni kompleks sa stazama križnog puta, prostorima za molitvu i okupljanje te vidikovcima s kojih se otvara pogled na široki dunavski krajolik. Posebno je živopisno u Aljmašu tijekom velikih marijanskih blagdana, osobito na Veliku Gospu, kada se tisuće hodočasnika okupljaju na misnim slavljinama i procesijama.

Polazište za hedonističko istraživanje

Smješten nedaleko od ušća Drave u Dunav, okružen riječnim rukavcima, šumama i vinogradima erdutskog kraja, Aljmaš je svakako i više od religijskog odredišta. Idealno je polazište za istraživanje dunavskog krajolika, ribarskih tradicija te vinskih cesta Slavonije i Baranje. Navratite u obiteljske vinarije Danubio ili K55, možda na vinski *brunch*, dok kod Susi možete kušati ukusne domaće kolače i druge slastice.

Osim same crkve, posjetitelji mogu razgledati i druge dijelove svetišta. Među njima se posebno ističu galerija s umjetničkim prikazima marijanske pobožnosti te podzemni prostor – bunker koji svjedoči o ratnim razdobljima kroz koja je svetište prolazilo. Razgledavanje se tih prostora, kao i pojedinih dijelova kompleksa svetišta, organizira uz prethodnu najavu, pa je preporučljivo telefonski kontaktirati svetište prije dolaska.

The perfect starting point

Located near the confluence of the Drava and the Danube, surrounded by forests and vineyards of the Erdut region, Aljmaš is much more than a religious destination. It is an ideal starting point for exploring the Danube landscape, fishing traditions, and the wine routes of Slavonia and Baranja.

Stop by the family wineries Danubio or K55, perhaps for a wine brunch, while at *Susi's* (Facebook: Susi's Cakes) you can enjoy delicious homemade cakes and other desserts.

For more than three centuries, the Sanctuary of Our Lady of Refuge has attracted both pilgrims and an increasing number of visitors who discover Aljmaš in search of peace, nature, and an authentic experience of eastern Croatia.

The history of the shrine dates back to 1704, when the statue of the Blessed Virgin Mary was brought to Aljmaš from the Baranja village of Lug to keep it safe during turbulent times. Since then, a strong Marian devotion has developed and Aljmaš has gradually become a well-known pilgrimage site visited by the faithful from all over Croatia and neighbouring countries.


Visitors are welcomed by a modern shrine, consecrated at the beginning of the 21st century, whose elegant architecture resembles a white ship or a swan on the Danube. Surrounding the church is a carefully arranged complex with Stations of the Cross, spaces for prayer and gatherings, and viewpoints overlooking the vast Danube landscape. Aljmaš is particularly lively during major Marian feast days, especially the Assumption, when thousands of pilgrims gather for masses and processions.

In addition to the church itself, visitors can explore other parts of the shrine. Particularly noteworthy are the gallery featuring artistic depictions of Marian devotion and the underground space – a bunker that bears witness to the wartime periods the shrine has endured. Visits to these areas, as well as certain parts of the shrine complex, are organised upon request, so make sure to contact the shrine by phone.



Kontakt / Contact

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GASTROVREMEPLOV

DJ Tijesto

TIME TRAVEL

DJ Tijesto plays Hits for Foodies

Lokšice, trganci, zavezanci, čikovi, taške i tarana, gomboc i čikmaši, makem, sirem i orem tista... zvuče kao hitovi, i jesu hitovi

Neka vas „navlakuša“ od naslova ne zavara – sljedećih nekoliko redaka nije u službi najave zvijezde elektronske glazbe (ili njegova neotkrivenog panonskog imitatora Tijesta). Iza naelektriziranog, futurističkog naslova krije se pogled u jedan od najizvornijih dijelova slavonsko-baranjske, a vjerojatno i hrvatske gastronomske baštine. Baštine autentične upravo onoliko koliko su prosječnom čitatelju i posjetitelju nepoznati pojmovi poput lokšica, trganaca, zavezanaca, čikova, taški i tarane, gomboca i čikmaša, makem, sirem i orem tista. Igrom asocijacija signal ostvarujemo tek na ovom „makem, sirem i orem tista“ – kakav Tiësto, kakvi DJ-evi i elektronika, pa ovdje je riječ o delicijama od tijesta!

Tijesta dobivenog od blaga iz crne panonske zemlje i s nje, podatnog i ručno rađenog, oblikovanog u forme koje pripovijedaju priču o jednoj zaboravljenoj seobi i kulturnoj razmjeni koja joj je uslijedila. Naime, većina naših domaćih, starinskih recepata za priloge i slastice od tijesta u Slavoniju te osobito Baranju stigla je u zavežljaju doseljenika što su, u potrazi za boljim životom, prije tristo godina Dunavom doplovili iz Austrije i Njemačke.

Njihovo umijeće pripreme delicija od tista – bilo da je riječ o priložima za razne gulaše i paprikaše, ili slasticama što se tope u ustima – s vremenom su preuzele i vrijedne ruke domaćih Šokica (vjerojatno i pokojeg Šokca), oplemenjujući ga i čuvajući za buduća pokoljenja. Stoga kad 6. lipnja navratite na Festival tista u Topolju, jednom od simboličkih središta podunavskih Hrvata Šokaca, znajte da do krajnje sjeveroistočne točke Hrvatske niste došli zbog još jedne u nizu „što su jeli naši stari“ fešte, već zato da se ukrcate u autentični kulturno-gastronomski vremeplov prema srcu panonskog kulinarskog sna.

Njegov tjestasti dašak tijekom ostatka godine možete okusiti i u nekoliko restorana na području Slavonije i Baranje. Primjerice, odlične taške s pekmezom, knedle sa šljivama ili debele domaće rezance nude *Baranjska kuća* u Karancu, *Josić* u Zmajevcu, *Kuća dide Tunje* u Đakovu, *Didin konak* u Kopačevu, *čarda Kod Baranjca* u Podravlju, *Stari mlin* na šetnici uz Dunav u Dalju, kao i *Projekt 9*, restoran na brodu uz osječku promenadu. Naposljetku, nemojte propustiti ni šufnudle (šokački rečeno, čikmaše), slatke valjuške od krumpirova tijesta čiju tradiciju njeguju u restoranu *Meandar* Hotela Osijek.

RECEPTI IZ "ŠOKAČKE KUVARICE"

(Nakladnik: Šokačka grana)

Tački orasima-makom

Zamisiti tisto od kile glatkog brašna, kašičke soli, dva jajeta i po potrebi mlake vode da ne bude pritrvrdo. Razvaljati oklagijom veliki krug tankog tista. Na pola tista metniti pola kašičke pekmeza od šljiva u razdaljini oko 4 cm. Priklopiti praznom polom, utisniti prstima svaki red oko pekmeza. Optrkačem rezati kvadratiće oko pekmeza. U veliku ranjliku metniti vodu i kašičku soli da zavrije. Za to vrime prirediti smjese za posip. Samljeti 20 deka maka i 20 deka orasa, u svako umišati po 10 deka šećera. Kad voda provrije, ubaciti tačke i ostaviti firtalj sata da kuvaju, ociditi, oprati ladnom vodom i opet ociditi. Tačke slagati u širu porculansku ždelu, posuti sa smjesom od orasa ili maka, pa red tačaka, red posipa dok sve ne potrošiš. Ozgor posuti dosta orasa (maka) da tački ostanu sočniji. Jedu se topli, a mogu i ladni ako oстане.

Čikovčići

U ranjliku uliti veliku šajlicu (tri-četiri deca) vode, malu šajlicu (pol deca) ulja, kašičku soli i pustiti da zavrije. Dodati veliku šajlicu bilog brašna i mišati dok se ne počne lipiti za dno ranjlike. Skinuti sa šporeta i istresti na dobro pobrašnitu dasku. U smjesu lupiti cilo jaje i posuti velikom šajlicom brašna. Dobro smisiti, oblikovati štrucu, od nje nožem rezati komadiće tista (otprilike 1 x 3 cm) i rukom zakotrljati čikovčić po daski. Skuvati u dvitri litre vode, ociditi, oprati u ladnoj vodi i smišat u ranjliki s krušnim mrvicama na ulju pržitim. Može se jesti slano (s paradajz sosom), a može i s pekmezom od plavi šljiva.

Supita

Izmutati 5 cili jaja i kašičku soli, naizmince dodavati 21 kašiku brašna i 8 deci ladnog mlika. Dobro izmutati. Namazati veliku tepsiju mašću ili uljem, metniti u rernu da se zagrije i izliti smjesu u vruću tepsiju. Priliti s dva kašike ulja, peći na jakoj vatri (220°). Još vruće izrezati na kocke i posuti sitnim šećerom.

Luft kiflice

Uveče zamisiti tisto od 70 deka brašna, 30 deka masti (može i putra), 6 kašika kajmaka, 6 kašika šećera, 4 kuvana i izdrobljena žumanjka, 2 prisna žumanjka, 2 kašičke sode bikarbone. Sutradan ponovo primisiti, podiliti na 4 dila, razvaljati u krug i podiliti svaki krug na 16 jednakih dilova. Sa šireg kraja puniti pekmezom i motati od šire k užoj strani. Peći na jakoj vatri (200°) i još vruće uvaljati u sitni šećer.

Lepinjice

Zamisiti tisto ko za kru, kad uskisne istresti na dasku, razvaljati na prst debljine, izrezati nožem na pravokutnike, ostaviti da kisnu pola sata. Za to vrime zagrijati mast, kad se pojave pućići* (mjehurići), peći lepinjice s obadvi strane dok ne porumene.





Pogačice čvarcima

Podkuvati kocku kerme u deci mlika, kašički šećera i malo brašna da bude ritko. Kad uskisne, zamisiti tisto od tri frtalj litre mlika, kile brašna i kašike soli. Ostaviti na toplome da kisne oko sat vremena. Istresti na dobro pobrašnitu dasku, razvaljati prst debelo i po tistu pomazati 30 deka samljeveni čvaraka izraditi s kašikom soli i bibera po ukusu. Priklopiti i opet razvaljati. Ponoviti još dva puta, na kraju razvaljati prst debelo, okruglom modlom vaditi pogačice, ozgor narezati i ostaviti frtalj sata u tepsiji da kisnu. Peći na jakoj vatri (200°).

okšice, trganci, zavezanci, čikovi, taške and tarana, gomboce and čikmaši, pasta with poppy seeds, cheese or walnuts... it might not be music, but trust us, it's all hits

Don't let the catchy title fool you – the following lines are not about to announce a global electronic music star (or his undiscovered Pannonian counterpart, “DJ Tijesto”). Behind this electrifying, futuristic title lies a glimpse into one of the most authentic segments of the gastronomic heritage of Slavonia and Baranja, and perhaps Croatia. A heritage as authentic as the unfamiliar names it carries for most readers and visitors: *lokšice, trganci, zavezanci, čikovi, taške, tarana, gomboce, čikmaši...* It's only thanks to words “pasta with poppy seeds, cheese and walnuts” that we begin to connect the dots – forget Tiësto, DJs and electronic music, silly, this is all about traditional sweets and pastries! Never forget this Croatian lesson: *tijesto or tisto* means dough, pasta or pastry.



Dough is made from the riches of the black Pannonian soil – it’s soft, hand-crafted, shaped into forms that tell a story of migration and cultural exchange. Most traditional recipes for side dishes and desserts made of dough arrived in Slavonia, and especially Baranja, carried in the bundles of settlers who sailed down the Danube from Austria and Germany some three centuries ago in search of a better life. Their culinary skills – whether in preparing side dishes for goulashes and stews or melt-in-your-mouth desserts – were gradually adopted by the skilled hands of the local Šokac women (and likely a few Šokac men), enriched and passed on to future generations.

Visit *Festival tista* in Topolje at the beginning of June – taking place at one of the symbolic centres of the Danube-region Croats, the Šokci – and you will quickly discover this is

not just another “what our ancestors ate” type of festival. You have stepped into an authentic cultural and gastronomic time machine, heading straight into the heart of a Pannonian culinary dream.

You can taste a hint of this dough-based heritage throughout the year in several restaurants across Slavonia and Baranja. Try, for example, the excellent *taške* with plum jam, plum dumplings, or thick homemade noodles at *Baranjska kuća* in Karanac, *Josić* in Zmajevac, *Kuća dida Tunje* in Đakovo, *Didin konak* in Kopačevo, the riverside *Čarda Kod Baranjca* in Podravlje, *Stari mlin* on the Danube promenade in Dalj, as well as *Projekt 9*, a restaurant boat moored along the Osijek promenade. Finally, don’t miss *šufnudle* (also known as *čikmaši*) – the potato-based dumplings traditionally prepared at the *Meandar* restaurant of Hotel Osijek.

RECIPES FROM THE ŠOKAC COOKBOOK

(Publisher: Šokačka grana)

Taške with walnuts or poppy seeds

Take 1 kg of plain flour, 2 eggs, a teaspoon of salt, and enough lukewarm water to make a soft dough. Roll thin, add ½ teaspoon of plum jam every few centimetres, fold it over, press, and cut into squares. Boil them in salted water for about 15 minutes. Then layer them with 200 g ground walnuts or poppy seeds, each mixed with 100 g sugar. Serve warm. If there's any left, they're lovely the next day too.

Finger noodles

Bring about 500 ml water, a splash of oil, and a pinch of salt to a boil. Add some 300 g flour and stir until it pulls away from the pot. Let it cool a bit, add 1 egg and a little more flour, then knead. Shape into long, thin ropes, cut, and cook in boiling water. Rinse in cold water, then toss with breadcrumbs fried in oil. Serve savoury with tomato sauce or as a dessert with a bit of plum jam.



Supita

Whisk 5 eggs with a teaspoon of salt. Add 21 tablespoons of flour and 800 ml milk. Pour into a hot, greased tray, drizzle with oil, and bake at 220°C. Cut warm and sprinkle with sugar.

MINI CROATIAN LESSON

Tijesto or tisto means dough, pasta or pastry.



Airy rolls

Mix about 500 g flour, 200 g lard (or butter), a tablespoon of sour cream, 2–3 egg yolks, 2 tbsp sugar, and a pinch of baking soda. Rest overnight. Roll out, cut into wedges, fill with jam, roll up, and bake at 200°C. Coat in sugar while warm.

Flatbreads

Make a simple bread dough (500 g flour, yeast, water, salt). Let rise, roll to finger thickness, cut, rise again, then fry in hot lard until golden.

Pork crackling biscuits

Activate yeast in warm milk with a little sugar. Make a dough with 500 g flour, milk, and salt. Let rise, then roll, spread with 200 g ground cracklings, salt, and pepper. Fold a few times, cut, let rise again, and bake at 200°C.

SLAVONIJA I BARANJA S PJENOM

Tri (lica) piva – jedno za nju, dva za njega

SLAVONIA AND BARANJA WITH A FOAMY HEAD

Senka and the three beers



Vjerojatno je najčešće postavljeno pitanje o pivu deblja li i je li dobro za zdravlje. Stručnjaci zaključuju – sve je stvar mjere, pa je tako savjet: do jednog piva u danu za žene, do dva za muškarce. Vodeći se tom preporukom, predstavljamo tri slavonske zanatske pivovare: „žensku“ – *Black Hat* te dvije „muške“ – *Beckers* i *Stric*

Black Hat Craft Brewery pivovara iz **Đakova** postoji od 2015., a njezina glavna majstorica pivarka Senka Matijaković diplomirana je inženjerka s više godina iskustva u prehrambenoj industriji.

Vrijedna i uvijek vesela *bajkerica* i predsjednica *old-timer* kluba Senka proizvodi piva *Blond Ale*, *Black Ipa*, i *Munja (Amber Ale)*, koje možete pronaći u đakovačkoj *pizzeriji* Lipizzano, baru Larisa, kampu Borovik, hotelu Đakovo i bistrou Looora, a festivalsko pivo *Spakovo (DDH Pale Ale)* možete kušati u posebnim prilikama, na pivskim festivalima i većim manifestacijama u gradu i okolici poput *Đakovo Craft Beer Festivala* početkom rujna.

Beckers Craft Brewery pivovaru iz **Osijeka** osnovali su veliki ljubitelji piva, što se i osjeti. Potvrdit će vam se to u pivnici *General von Beckers* na Trgu Sv. Trojstva u osječkom starom gradu Tvrđi, gdje će vam uz prethodnu najavu prirediti zanimljivu vođenu degustaciju hvaljenih Beckers piva: *American Pale Ale*, *Komancheros (Kölsch tip piva)*, *Session IPA* i *Mangulicu (Schwarzbier / crni lager)*, nazvanu po

pasmini od koje je nastala crna svinja „pfeiferica“, iznimno cijenjena među slavonskim majstorima pušnice.

Zanimljivo je da su pivovara i pivnica ime dobile po jednome od najpoznatijih „povijesnih“ Osječana, Johannu Stephanu barunu von Beckersu, vojnom zapovjedniku koji je početkom 18. stoljeća dovršio „modernizaciju“ gradskih zidina za obranu od vojske Osmanskog Carstva. Jedna od legendi o generalu von Beckersu kaže da je slobodno vrijeme i sam rado proizvodio u pivnici na istočnom ulazu u



Tvrđu te se ondje nesretno zaljubio u zavodljivu pivničarku Mariju. Ta se pivnica danas naziva jednostavno – *Beertija*, a u njoj te u istoimenoj pivnici nedaleko od osječkog glavnog trga i konkatedrale možete potražiti još jedno lokalno pivo – *Osječko nefiltrirano*. Samo pripazite, jer i mnogi će veseli Osječani ispričati kako su u sitnim noćnim satima nedaleko od gradskih zidina znali vidjeti ni manje ni više već, glavom i bradom, slavnog generala!

Stric Craft Brewery, obiteljska pivovara iz **Našica** koju složno vode braća Josip i Danijel Uremović, rezultat je entuzijazma i dugogodišnjeg kuhanja piva u vlastitom podrumu i garaži. Do početka 20. stoljeća takvih je tzv. kućnih pivara bilo posvuda u Slavoniji, pa ako biste uz neku od sesoskih ograda umjesto ruža primijetili uvijeni divlji hmelj, to bi bio znak da se u toj kući kuha omiljeni vam zlatno-pjenušavi napitak.



Srećom, dva su brata Uremović, dva strica svojim nećacima, od 2018. godine do danas od *homebrewera* prerasli u vlasnike poznate male pivovare, a njihova piva tipa *Lager, Blond Ale, Amber Ale, Stout, Pale Ale* i *ESB* možete pronaći u također njihovoj pivnici *Beer Garden* nedaleko od našičke bolnice, kao i na svim slavonskim *craft-beer* festivalima.

Otvorena Pivara u Karancu

Pazite sad, u kolijevci hrvatskog vinarstva, podno Banskog brda, koje su još stari Rimljani nazvali Zlatnim, nedavno je otvorena pivovara! Nazvana „Pivara“, po dijelu brda na kojemu se davno uzgajao i pivarski ječam, ova će craft-pivovara u baranjskom etnoselu Karanac sigurno usrećiti mnoge pivopije.

Adresa: Kolodvorska ul. 130,
31315 Karanac
Telefon: 098 682 508

Some of the most common questions about beer include its health benefits and potential weight gain. Experts agree that all is good in moderation and recommend up to one beer a day for women, and up to two for men. Guided by this, we present three Slavonian craft breweries: the “female” one – Black Hat, and two “male” ones – Beckers and Stric.

The **Black Hat Craft Brewery** was established in Đakovo in 2015. Its first lady and head brewer, Senka Matijaković, is a food engineer with years of experience in the industry.



Hardworking and always cheerful, a passionate biker and president of a vintage motorcycle club, Senka produces beers such as *Blond Ale, Black IPA, and Munja (Amber Ale)*. You can find them in Đakovo at pizzeria *Lipizzano, Larisa bar, Borovik campsite, Hotel Đakovo, and Loora bistro*, while the festival beer *Spakovo (DDH Pale Ale)* is available on special occasions – at beer festivals and events in the area, such as the *Đakovo Craft Beer Festival* in early September.

The **Beckers Craft Brewery** in Osijek was founded by true beer enthusiasts, and it shows. You can experience this firsthand at the **General von Beckers** pub on Holy Trinity Square in Osijek’s old town. With prior notice, they’ll even organise engaging guided tastings of their acclaimed beers: *American Pale Ale, Komancheros (Kölsch-style beer), Session IPA, and Mangulica (Schwarzbier/black lager)*, named after the breed from which the famous black Slavonian pig originates, highly prized among local smokehouse masters.



Interestingly, both the brewery and the pub were named after one of Osijek’s most notable historical figures, Johann Stephan Baron von Beckers, a military commander who completed the “modernisation” of the city walls in the early 18th century to defend against the Ottoman army. A local legend has it that the general liked to spend his free time in a tavern at the eastern entrance to the fortress, where he tragically fell in love with a charming barmaid



Fortunately, the Uremović brothers – two “uncles” to their nephews – have since 2018 grown from home brewers into owners of a well-known small brewery. Their beers, including Lager, Blond Ale, Amber Ale, Stout, Pale Ale, and ESB, can be found in their own Beer Garden pub near the Našice hospital, as well as at craft beer festivals across Slavonia.

named Marija. That tavern is today simply called **Beertija**, and there – as well as in another pub of the same name near Osijek’s main square and co-cathedral – you can try another local beer: the Osječko unfiltered. Just be careful, as locals will tell you that in the small hours of the night they might have seen none other than the famous general himself roaming the old town streets...

Stric, a craft brewery from Našice run by brothers Josip and Danijel Uremović is the result of enthusiasm and years of home brewing in their basement and garage. Until the early 20th century, such “home brewers” were common throughout Slavonia, and if you noticed wild hops climbing along a village fence instead of roses, it was a sign that your favourite golden, foamy drink was being brewed inside.

NOW OPEN! **The Karanac Pivara**

Imagine this – in the cradle of Croatian winemaking, at the foot of Bansko hill which even the ancient Romans called golden, stands a brewery! *Pivara*, Croatian for brewery (and after the area where barley was once cultivated), is a newly opened craft brewery and pub in the Baranja ethno-village of Karanac which has just welcomed its first guests. We love it!

Address: Kolodvorska ul. 130, 31315 Karanac
Phone: +385 98 682 508



A close-up photograph of a woman's hands pouring wine from a dark bottle into a clear glass. She is wearing a white lace-trimmed top and several rings. The background is a blurred outdoor setting with greenery.

GRAŠEVINA – IZAZOV I OTKRIĆE

Prva dama Slavonije i Podunavlja

GRAŠEVINA – A CHALLENGE AND DISCOVERY

The first lady of Slavonia & the Danube

Graševina mi je uvijek izazov i neko novo otkriće. O njoj sam puno pisala, dolazila joj i odlazila od nje, nosila je sa sobom, poklanjala je od srca onima koji su u nju vjerovali i onima koji nisu. I često ponavljam da je volim jer može dati sve, u svakom trenutku. Može biti pjenušava – svježa ili „briošasta“, može biti mlada i prpošna, poput gisdave slavonske djevojke koja skakuće zelenim vinogradima u rano ljeto; može biti mlada dama na kojoj nedjeljom šušti svila i miriše svježinom obližnjeg Dunava, može biti dama u zrelih godinama, elegantna i otmjena, u *Chanelovu* kostimu s najfinijim tercijarnim (parfemskim) notama. Jednostavno je – divna. Iznimno zanimljiva u svakom svom (i našem) trenutku. Treba je razumjeti i – polako otkrivati te njezine lijepe crte lica, zavodljive smiješke i osmijehe, šarmantne bore i damsku uzvišenost u poznim godinama.

Što voli graševina?

Graševina voli kontinentalna vinogorja, visinske položaje na južnoj i od vjetra zaštićenoj strani, hladniju zemlju te hranjivo tlo. Daje vina s dosta svježine, s lijepom kiselošću

i voćnošću te s cvjetnim notama. Zahvalna je jer može stvoriti različite tipove vina, od pjenušavih do predikatnih. Ovisno o položaju, obradi vinograda i opterećenju trsa te terminu berbe, kao i pristupu u podrumu, od nje nastaju pjenušava vina; potom svježa, jednostavnija i voćna, idealna *ljetna vina*; pa vina jačega tijela, njegovana u drvenim bačvama, macerirana (jantarna vina) te – visoki plemeniti predikati.

Kakva je graševina?

Mlada graševina ima žućkasto-zelenkastu boju, svježa je, s mirisom zelene jabuke, kruške, vinogradske breskve, na nepcu je profinjeno kiselkasta. Umjerenih je alkohola i ugodne svježine. Cvjetni miris podsjeća na lipu ili jasmin. Graševine iz kasnijih berbi žute su do zlaćane boje, s voćnošću ukuhanoga bijelog koštuničavog voća, obogaćene mednim i specifičnim senzacijama (plemenita plijesan). Na nepcu one su slasne do slatke, kremaste do sirupaste strukture. Mlada su vina prikladna kao aperitiv, uz hladna predjela i topla predjela sa šparogama, artičokama, avokadom, a strukturiranije se graševine slažu s pečenom ribom, piletinom, teletinom, fišem. Visoki su predikati odličan pratitelj sireva poput gorgonzole i *roqueforta* te slatkih kolača.

Idealno gastrovino

Baranjske graševine obiluju sladorima, alkoholom i tijelom. Pune su i punašne, oble, slasne i slatkaste. **Srijemske**, pod obroncima Fruške gore, daju svježiju aromu, kiselost je nešto viša, a vina aromatičnija i lakša. **Kutjevačke** su pune arome, živahne i snažne, atraktivne, s izvrsnim omjerom kiselosti i šećera, s izraženom aromom sočnih jabuka. **Erdutske** u sebi nose mineralnost Dunava i zavodljivu lakoću ispijanja. U redovnim su berbama graševine voćne aromatičke, od jabuka i citrusa do laganih herbalnih nota. U toplijim godinama arome podsjećaju na egzotično voće, a u kasnijim su berbama obilne cvjetne, a zatim i medne note. Graševina je pogodna za vrlo kasne, izborne i ledene berbe, pogotovo u sjevernijim krajevima gdje kiselost opstaje unatoč visokom sladoru. Zajednička je karakteristika za sve graševine specifičan pikantno-gorkasti zaokus (*aftertaste*) što je čini idealnim gastrovinom.



Stih(ovi) o graševini

*O Dunavu su mnoge pjesme napisane,
A graševinu tek treba u stihu spomeniti.
Jer ...*

*Dunav je mazi, pazi i miluje
Dunav je uzbudi, pa joj tepa i smiruje je,
Tad ...*

*Nama je daje u zagrljaj
Nama je daje uz poljubac
Nama je ostavlja u vječnost i nasljeđe.*

M. V.

Graševina should be deeply understood and discovered – its beautiful features, seductive smiles, charming lines, and the dignified elegance of a lady in her later years.

Why I love Graševina

Graševina is a constant challenge and new discovery. I have written about it extensively, returned to it and moved away from it, carried it with me, and gifted it wholeheartedly to those who believed in it and to those who did not. I love it for its ability to always be something else. It can be a sparkling wine with fresh or brioche notes; it can be young and playful like a spirited Slavonian girl skipping through green vineyards in early summer; it can be a young woman in silk on a Sunday, scented with the freshness of the nearby Danube; it can be a mature lady, elegant and refined, dressed in a Chanel suit with the finest tertiary (perfumed) notes. Simply put, it's wonderful. Exceptionally interesting in every one of its (and our) moments. Graševina should be understood and slowly discovered – its beautiful features, seductive smiles, charming lines, and the dignified elegance of a lady in her later years.

What Graševina loves

Graševina thrives in continental vineyards, on elevated positions facing south and sheltered from

the wind, in cooler soils and nutrient-rich terrain. It produces wines with notable freshness, pleasant acidity, fruitiness, and floral notes. It is a remarkably versatile variety, capable of producing a wide range of wine styles – from sparkling to predicate wines. Depending on vineyard location, cultivation methods, vine load, harvest timing, and treatment in the cellar, Graševina can become anything. From sparkling wines which are fresh, light, fruity and ideal for summer, fuller-bodied wines aged in wooden barrels, macerated (amber) wines, to high-quality sweet predicate wines.

What is Graševina like?

Young Graševina has a yellow-green hue, fresh taste with aromas of green apple, pear, and vineyard peach; and a refined, gently acidic palate. The moderate alcohol content makes it pleasantly refreshing, while its floral bouquet often recalls linden blossoms or jasmine. Late-harvest Graševina displays yellow to golden notes, with flavours of stewed white stone fruit enriched by honey and

distinctive notes of noble rot. On the palate, these wines range from luscious to sweet, with creamy to syrupy structure. Young wines are ideal as an aperitif or paired with cold starters and warm dishes featuring asparagus, artichokes, or avocado; while more structured Graševinas pair beautifully with roasted fish, chicken, veal, and traditional fish stew (*fiš paprikaš*). The predicate ranges are excellent companions to cheeses such as Gorgonzola and Roquefort, as well as desserts.

The perfect gastronomic wine

Baranja's Graševina wines are high in sugar, alcohol, and body. They are full, rounded, lush, and slightly sweet. Those from the slopes of Fruška Gora in Srijem carry fresher aromas, higher acidity, and lighter, more aromatic profiles. The Graševinas of Kutjevo are vibrant and powerful, with full aromas, an excellent balance of acidity and sugar, and pronounced juicy apple notes. Finally, the Graševina wines of Erdut carry the minerality of the Danube along with an irresistibly smooth drinkability. In regular harvests, Graševina expresses fruity aromas ranging from apple and citrus to subtle herbal notes. In warmer years, the aromas lean toward exotic fruits, while later harvests reveal abundant floral and honey notes. Graševina is particularly suitable for very late harvests, selected harvests and ice wines, especially in northern regions where the acidity persists despite high sugar levels. A shared characteristic of all Graševinas is a distinctive spicy-bitter aftertaste, which makes it an ideal gastronomic wine.



A Verse for Graševina

*So many songs have sung of the Danube's flow,
Yet Graševina still waits to be named in verse.
For...*

*The Danube cradles her, tends her, softly caresses,
It stirs her awake, then whispers and soothes her again.
And then...*

*To us she is given, resting in our embrace,
To us she is offered, sealed with a kiss,
And left in our keeping —
An eternal gift, a living legacy.*



KLARSTEIN

NIKOLA BARAKA, SVJETSKI PUTNIK

**Obišao sam
100 zemalja,
*a u Slavoniji
i Baranji našao sam*
autentičnost
i gostoprimstvo**

NIKOLA BARAKA, WORLD TRAVELLER

*I've visited 100 countries,
in Slavonia and Baranja I found authenticity
and outstanding hospitality*



Š

ibenčanin Nikola Baraka jedan je od onih koji su san o putovanju pretvorili u stvarnost i posao. Obišao je više od 100 zemalja, osnivač je Hrvatskog kluba putnika te organizator *Croatian Travel Festivala* u Šibeniku, koji je iz neobične ideje prerastao u jedno od najprepoznatljivijih gradskih događanja. Kao poduzetnik i obiteljski čovjek, kontinuirano razvija projekte koji spajaju ljude, priče i autentična iskustva, a produkcijom turističkih videa – uključujući suradnju s Hazenom Audelom – aktivno promovira Hrvatsku na međunarodnoj razini.

Upravo je u tom kontekstu boravio i u Slavoniji i Baranji, gdje je zajedno s Hazenom Audelom, presenterom *National Geographica*, istraživao lokalne priče, ljude i doživljaje. Otkrio nam je što ga je najviše iznenadilo, koja su mu se mjesta posebno urezala u pamćenje te kako je doživio atmosferu i način života na istoku Hrvatske.

1 Predugo mi je trebalo

Kad ste prvi put posjetili Slavoniju i Baranju i kakva su bila očekivanja, a kakva realnost?

Iskreno, sad vidim da mi je predugo trebalo. Zauvijek su mi ostale u sjećanju nepregledne ravnice i osjećaj širine dok sam prvi put gledao sva ta obrađena polja. Upravo ta ravnica, bez kraja i granica, ostala mi je prvi i najjači sinonim za Slavoniju. Mene, kao Dalmatinka, to je posebno fasciniralo jer dolazim iz potpuno drukčijeg krajolika.

Iako sam obišao više od 100 zemalja, pravo istraživanje istoka Hrvatske ostavio sam „za kasnije“, što je zapravo greška koju mnogi rade. Slavoniju sam posjetio i ranije, ali sam ju u punom smislu doživio tek tijekom snimanja filma s Hazenom Audelom u proljeće 2025. Gostoprimstvo i gastronomska raskoš obitelji Romulić u *Čudesnoj šumi* bili su posebno iskustvo, dok nas je u vinariji *K55* obitelj Dugalić ugostila tako da smo imali osjećaj kao da smo kod njih doma. *Baranjska kuća* pravi je čuvar povijesti i garancija da će se prošla, gotovo zaboravljena vremena i dalje prenositi novim generacijama...

Koja biste mjesta ili iskustva izdvojili?

Boravak u Slavoniji i Baranji bio je savršena kombinacija prirode, hrane i ljudi. Kopački rit posebno

me oduševio, to je jedno od onih mjesta koja te nateraju da usporiš i jednostavno promatraš. Predivne su šume Parka prirode Papuk djelovale iznimno smirujuće, ondje bih volio provesti više vremena. Vožnja biciklima kroz vinograde *Belja* bila je poseban doživljaj, a jedan je od najljepših trenutaka svakako bilo istrčavanje lipicanaca u Ivandvoru pokraj Đakova. Pogled iz Aljmaša prema Dunavu te prolazak kroz pergolu od vinove loze u vinariji u Erdutu ostavili su snažan dojam i pokazali svu raskoš turističkog potencijala istoka Hrvatske.

3 *Kako biste opisali ljude i gostoljubivost koju ste Vi i ekipa ovdje doživjeli?*

Obitelj Sontacchi odmah nas je osvojila svojom otvorenošću i srdačnošću kad nas je spontano pozvala na momačku zabavu, Beata Drkulec je s toliko energije pričala o vinariji *Galić* i otkrila nam najbolja vina te kuće, dok nam je kuhar na imanju *Didin konak* detaljno objasnio pripremu fiš-paprikaša. Poseban dojam ostavio je i Filip Golubov Car, čuvar baranjske šokačke tradicije, pokazavši nam raskoš šokačkog zvuka gajdi i tambure. Strast prema onome što radi pokazao je i Franjo Vinković, kovač u Đakovu, koji je Hazena upoznao s malim tajnama velikih majstora.

Vinarije s pričom i karakterom

4 *Kao iskusan putnik i promotor turizma, često naglašavate važnost autentičnosti. Jeste li u Slavoniji i Baranji prepoznali taj osjećaj „stvarnosti“ koji danas često nedostaje?*

Očekivao sam lijepu prirodu i dobru hranu, ali stvarnost je bila puno više od toga, autentičnost koju danas sve teže pronalazimo i osjećaj da nisi samo prolaznik, nego dio priče svog domaćina. Upravo ta pažnja i toplina koju smo dobivali čini razliku i daje onaj završni „touch“ u turizmu, osjećaj da si dobrodošao kao čovjek, a ne samo kao gost ili potrošač. Danas je upravo taj osjećaj s kojim se gost vraća kući najvažniji faktor ukupnog doživljaja destinacije.

5 *Koje biste vinske priče posebno istaknuli?*

Vina i vinarije snažno oblikuju doživljaj Slavonije i Baranje jer ovdje nisu samo dodatak turističkoj ponudi, nego važan dio identiteta regije. Svaka vinarija i svaki podrum imaju svoju priču i karakter, a to najbolje osjetiš kada ti ih ljudi sami pokažu i otvore vrata. Prošli smo kroz podrume i arhivu *Belja*, za-

virili u trezor *Kutjeva*, u *Erdutu* stajali uz impresivnu bačvu od 75 000 litara, a u *K55* slušali priču o kadarki koja se nekad točila i u Vatikanu. Josić prirodno povezuje vina i gastronomiju, dok *Erdut* i *Belje*, impresivnim vinogradima i podrumima koji pričaju priču generacija, daju snažan osjećaj tradicije i kontinuiteta. *Enosophia* unosi novu energiju uz veliko poštovanje prema tradiciji koja se ovdje gradi stoljećima. Zajedničko je svim navedenim vinarijama da proizvode uistinu vrhunska vina zbog kojih se isplati doći iz bilo kojeg kraja Hrvatske, ali i šire. Imamo još puno razloga za povratak, od Krauthakera i Enjingija do Gerštmajera i Mihalja. Jedno je sigurno, Slavonija i Baranja uskoro će me ponovno vidjeti!

6 *Koje su najčešće pogrešne pretpostavke o Slavoniji i Baranji?*

Najčešća je pogrešna pretpostavka da su Slavonija i Baranja samo žito i vino, a one su zapravo prostor nevjerojatne prirode, bogate tradicije, snažnih priča i ljudi koji toj destinaciji daju dušu. Od Kopačkogrta i Papuka, preko vinograda i podruma, pa do autentičnih doživljaja koji se ne mogu isplanirati nego se jednostavno dogode. Uz sve navedeno, hotel *Materra* na neki način zaokružuje cijelu priču jer nudi sjajan smještaj u okruženju koje te već na prvu mami svojim mirisima i okusima. Siguran sam da će potaknuti otvaranje još takvih hotela jer se ponuda mora zaokružiti kako bi se stvorili preduvjeti da gost dođe i zadrži se što duže.

7 *Kako se rodila ideja o snimanju promotivnog filma o Slavoniji i Baranji i kako danas gledate na cijeli projekt?*

Nakon što smo snimili promotivni video Dalmacije, moja je prva želja za nastavak bila vezana upravo za Slavoniju i Baranju. Posebno mi je drago vidjeti da u Turističkoj zajednici Osječko-baranjske županije rade ljudi koji promišljaju dugoročno i koji razumiju koliko je važno kontinuirano raditi na promociji. Ideja da dovedemo Hazena Audela i snimimo promotivni film o Slavoniji i Baranji pokazala se kao kvalitetan zajednički projekt, a naš je film samo mali dio onoga što rade Ivana Jurić i Mislav Matišić, uz sjajne kolege Katarinu Anđelković i Mislava Pavoševića. Najbolje tek dolazi za istok Hrvatske, a Slavonija i Baranja već sada nude iskustvo zbog kojeg se dolazi i vraća.

N

ikola Baraka is one of those people who turned their dream of travelling the world into reality as both a lifestyle and his job. Having visited more than 100 countries, he is the founder of the Croatian Travel Club and the organiser of the Croatian Travel Festival in his hometown of Šibenik, which has grown from a fun idea into one of the city's most recognisable events. As an entrepreneur and family man, he continuously develops projects that connect people, stories, and authentic experiences. Through the production of tourism videos – including collaborations with Hazen Audel – he actively promotes Croatia on an international level.

It was in this context that he visited Slavonia and Baranja, where, together with Hazen Audel, presenter of National Geographic, he explored local stories, people, and experiences. He shared what surprised him most, which places left the strongest impression, and what he thought of the atmosphere and way of life in eastern Croatia.

1 He now sees it took him too long

When did you first visit Slavonia and Baranja, and how did your expectations compare to reality?

Honestly, I now realise it took me far too long. What stayed with me forever are the plains and the feeling of vastness when I first saw all those cultivated fields. The endless horizon became my first and strongest association with Slavonia. Coming from a completely different landscape of Dalmatia, I found this particularly fascinating.

Although I've travelled to more than 100 countries, I left exploring eastern Croatia "for later," which is actually a common traveller mistake. I had visited Slavonia before, but I only truly experienced it while filming with Hazen Audel in the spring of 2025. The hospitality and gastronomic richness of the Romulić family of Čudesna Šuma were a special experience, while the Dugalić family at the K55 winery welcomed us as if we were their house guests. *Baranjska Kuća* is a true guardian of history, ensuring that nearly forgotten times are passed on to future generations...

Which places or experiences stood out the most?

2 My stay in Slavonia and Baranja was the perfect combination of nature, food, and people. The Kopački Rit Nature Park was particularly impressive – it's one of those places that make you slow down and take it all in. The forests of Papuk Nature Park were incredibly calming, I would love to spend more time there. Cycling through the Belje vineyards was a unique experience, while one of the most memorable moments was watching the Lipizzaner horses run freely at Ivandvor near Đakovo. The view from Aljmaš over the Danube, as well as the walk through a vine pergola at a winery in Erdut, left a powerful impression and revealed the full richness of eastern Croatia's tourism potential.

How would you describe the people and the hospitality you experienced?

3 The Sontacchi family immediately won us over with their openness and warmth when they spontaneously invited us to a bachelor party, Beata Drkulec passionately introduced us to the Galić winery and its finest wines, while the chef at *Didin konak* carefully explained how to prepare *fiš paprikaš*. We also loved Filip Golubov Car, a guardian of Baranja's Šokac tradition, who introduced us to the incredible sounds of bagpipes and tamburica. Franjo Vinković, a blacksmith from Đakovo, shares the same passion and was kind enough to reveal some of the secrets of his outstanding craftsmanship to Hazen.

Wineries with stories and character

As an experienced traveller and tourism promoter, you often emphasise authenticity – did you find that sense of "realness" in Slavonia and Baranja?

4 I expected beautiful nature and good food, but the reality was much more – authenticity that is now increasingly rare and the feeling that you are not just passing through, but becoming part of your host's story. It is precisely that attention and warmth that make

the difference and provide the final “touch” in tourism – the feeling that you are welcomed as a person, not just as a guest or consumer. These days, the feeling that you take home is the most important factor of the overall experience of any destination.

5 *Which wine stories would you highlight?*

Wine and wineries strongly shape the experience of Slavonia and Baranja because they are not just an addition to tourism, but an essential part of the region’s identity. Every winery and every cellar has its own story and character, which you can truly feel when people open their doors and share it with you. We explored the cellars and archives of Belje, peeked into the treasury of Kutjevo, stood beside the impressive 75,000-litre barrel in Erdut, and heard the story of Kadarka at K55 – a wine once even served in the Vatican. Josić naturally combines wine and gastronomy, while Erdut and Belje, with their impressive vineyards and historic cellars, convey a strong sense of tradition and continuity. Enosophia brings fresh energy while maintaining deep respect for a centuries-old winemaking heritage. What all these wineries have in common is that they produce truly exceptional wines – worth travelling for, from anywhere in Croatia and beyond. And there are still many reasons to return, from Krauthaker and Enjingi to Gerštmajer and Mihalj. One thing is certain – Slavonia and Baranja will see me again, and soon!

6 *What are the most common misconceptions about Slavonia and Baranja?*

There is a common misconception that Slavonia and Baranja is only about agriculture and wine. In reality, this is a region of incredible nature, rich traditions, powerful stories, and people who are the soul of this destination. From Kopački Rit and Papuk to vineyards and cellars, and authentic experiences that cannot be planned. Hotel Mattered adds to the story by offering excellent accommodation in a setting that immediately draws you in with its scents and flavours. I am confident it will inspire the development of more such hotels as a valuable addition for visitors to inspire their travel and have them stay longer.



7 *What inspired the promotional film about Slavonia and Baranja, how do you see the project in the rearview mirror?*

After filming a promotional video about Dalmatia, my first thought for a follow-up was Slavonia and Baranja. I’m especially glad to see that the Tourist Board of Osijek-Baranja County is led by people who think long-term and understand the importance of continuous promotion. The idea of bringing Hazen Audel and creating a promotional film about Slavonia and Baranja proved to be a strong collaborative project. Our film is just a small part of what Ivana Jurić and Mislav Matišić are doing, together with their excellent colleagues Katarina Anđelković and Mislav Pavošević.

The best is yet to come for eastern Croatia – and Slavonia and Baranja offer an experience that has people coming back for more.

S prirodom, bez distance



DRAVSKA PRIČA VISITOR CENTRE

Closer to nature

PIŠE / BY MIRNA ŠMIT

U mirnom se slavonskom selu Noskovci, u bivšem ljetnikovcu grofa Draškovića, nalazi Posjetiteljski centar Dravska priča. Ovaj prostor spaja baštinu, edukaciju i suvremeni doživljaj prirode u jedinstvenu cjelinu. Smješten na više od 800 četvornih metara, centar posjetitelje vodi kroz priče o bioraznolikosti jednog od najvrjednijih prirodnih područja Hrvatske. Dio je UNESCO-ova rezervata biosfere Mura-Drava-Dunav, zbog čega predstavlja ulaz u jedan od posljednjih očuvanih riječnih ekosustava Europe.

Multimedijalni postavi, interaktivne instalacije i tematski uređene prostorije približavaju svijet rijeke Drave – jedne od najljepših i najosebujnijih rijeka u Hrvatskoj koja izvire na 1450 metara nadmorske visine i utočište je mnogim životinjskim i biljnim vrstama. Dugačka je ukupno 725 kilometara, druga je najveća rijeka u Hrvatskoj te je ujedno i jedan od većih pritoka Dunava. No, u Dravskoj priči iskustvo se ne stvara isključivo unutar četiri zida centra i brojkama, već se širi i na zaštićeni perivoj, poučne staze u prirodi, vidikovce, vrtove i edukativne sadržaje na otvorenome. Ovo je mjesto susreta i za djecu koja

prvi put otkrivaju svijet prirode, i za studente, i za istraživače, ali i za sve one koji traže mir, kretanje i bijeg iz središta grada i svakodnevice.

Dravska priča nudi i niz programa za individualne posjetitelje i organizirane grupe. Kroz radionice, vođene ture i tematske sadržaje moguće je upoznati biljni i životinjski svijet Drave te sudjelovati u edukacijama o očuvanju prirode. Poseban je naglasak stavljen na programe za djecu i mlade, ali i na aktivnosti za sve koji žele aktivno provesti vrijeme u prirodi. Posjetitelji mogu istraživati kompleks biciklom, okušati se u vožnji kanuom ili promatrati ptice uz dostupnu opremu, čime se doživljaj rijeke dodatno produbljuje.

Za kraj, dajemo vam jedan savjet za posjet. Planirajte barem dva ili tri sata za obilazak unutarnjeg i vanjskog

prostora centra, a za potpuni doživljaj ponesite udobnu obuću za šetnju prirodom. Radno vrijeme centra ovisi o sezoni, stoga preporučamo provjeriti prije dolaska, a ulaznice su dostupne na licu mjesta uz posebne cijene za djecu i grupe.

U vremenu kada prirodu češće promatramo s distance, Dravska priča vraća nas korak bliže prema iskonskom odnosu čovjeka i rijeke, u prostor u kojem učimo, stvaramo i ponovno povezujemo ono što nas okružuje.

In the peaceful Slavonian village of Noskovci, on the grounds of the former summer residence of Count Drašković, lies the Dravska Priča Visitor Centre. This space combines heritage, education, and a contemporary nature experience into a unique whole. Spanning more than 800 square metres, the centre guides visitors through stories of the biodiversity of one of Croatia's most valuable natural areas. It is part of the UNESCO Mura-Drava-Danube Biosphere Reserve, making it a gateway to one of Europe's last preserved river ecosystems.

Multimedia exhibitions, interactive installations, and themed rooms introduce visitors to the world of the Drava River as one of the most beautiful and distinctive rivers in Croatia. With its source at 1,450 metres above sea level, it provides a habitat for numerous plant and animal species. At 725 kilometres, it is Croatia's second-longest river and one of the major tributaries of the Danube.

Yet, at Dravska Priča, the experience is not confined within the walls of the centre or to facts and figures. It extends into the surrounding protected park, educational nature trails, viewpoints, gardens, and outdoor learning spaces. This is a meeting place for children discovering nature for the first time, for students and researchers, and for anyone seeking peace, movement, and an escape from a busy urban lifestyle.

The wide range of programmes is suited both for individual visitors and organised groups. Through workshops, guided tours, and themed activities, visitors can explore the plant and animal life of the Drava and take part in educational programmes

focused on nature conservation. Special emphasis is placed on programmes for children and young people, as well as activities for all those who wish to spend active time outdoors. Visitors can explore the area by bicycle, try canoeing or even birdwatching with professional equipment – further deepening their connection with the river.

To make the most of your visit, we recommend planning for at least two to three hours to explore both the indoor and outdoor areas of the centre, and bringing comfortable footwear for walking in nature. Opening hours vary by season, so make sure to check in advance. Tickets are available on-site, with special prices for children and groups.

At a time when we increasingly observe nature from a distance, Dravska Priča brings us one step closer to the primordial bond between people and the river – a place where we can learn, create, and reconnect with the world around us.



Najbolja mjesta za sportski ribolov

FISHERMEN'S TALES AND ANGLERS' SECRETS

Best recreational fishing spots



Ako će mnogi vrlo rado podijeliti svoje „ribičke priče“, pravi pecaroši nikada neće odati tajnu najboljih ribolovnih lokacija. Ipak, pozornim smo promatranjem njihovih kretanja (čamcem) došli do zaključka da šarani, štuke, somovi i smuđevi „najbolje grizu“ na ušću Drave i Dunava, prirodnom fenomenu dijelom zaštićenom kao Park prirode Kopački rit.

Stara Drava, Bilje

Stari tok Drave nekoliko kilometara sjeverno od Osijeka, poznat i kao Biljsko jezero, redovito ugošćuje nacionalna i međunarodna ribolovna natjecanja. Jezero je spletom kanala spojeno s Parkom prirode Kopački rit, što gotovo da jamči dobar ulov!

Stara Drava, Belišće

Ako među brojnim ribičima na jezeru između Belišća i Baranjskog Petrovog Sela ne pronađete „pravo mjesto“, udicu probajte zbaciti na samoj Dravi nedaleko od sela Bistrinci, a ljeti dok čekate da „zagrizu“, osvježite se na omiljenoj pješčanoj plaži!

Zimska luka na Dravi, Osijek

Malo je mjesta u svijetu gdje udicu možete zbaciti u centru velikog grada i k tome upecati kapitalni primjerak, a u osječkoj Zimskoj luci to je više pravilo nego iznimka. U to se možete uvjeriti i ako u ranu jesen posjetite ribičko natjecanje *Urban Fishing League*.

Zeleni otok na Dunavu, Batina

Ribolov na Dunavu nije za početnike, pa ako ste Baranju posjetili „turistički“, sreću s udicom okušajte na zapadnoj obali Zelenog otoka, uz dunavski kanal. Ako vam od uspomena preostanu jedino „ribičke priče“, ne brinite se jer u blizini je niz odličnih tradicionalnih (ribljih) restorana!

Stari Dunav, Topolje

Uz sjeverne obronke vinorodnog Banskog brda, nedaleko od sela Topolja, pronaći ćete tzv. Dunavac i vidjeti koliko je moćna rijeka od 18. stoljeća do danas promijenila tok. One s manjkom strpljenja za

pecanje pošaljite na obližnju pješčanu plažu u Dražu, dovoljno udaljenu da vam kupači ne tjeraju ribu.

Našički ribnjaci, Našice

Zahvaljujući potocima koji se slijevaju sa sjevernih obronaka slavonskog gorja, između sela Lila i Jelisavac, smjestio se splet ribnjaka. Iznimno bogati ribom, privlače ne samo sportske ribolovce nego i brojne ptice i divljač, a priroda uokolo izgleda kao mala verzija Parka prirode Kopački rit. Ako kojim čudom i ovdje ostanete prazne udice, posjetite obližnji restoran Ribnjak s odličnom ponudom jela od riječne ribe i divljači, a ako sreću želite okušati sutradan, ovdje možete i prespavati (www.nasicki-ribnjaci.hr).

Jezeru Borovik i Jošava, Đakovština

U gustoj šumi uz selo Drenje i sjeverno od Đakova pronaći ćete dva velika jezera koja su 2025. godine okupila najbolje svjetske ribolovce na šarana. Na jezeru Jošava početkom godine održava se *Croatian Carp Cup*, a jezero Borovik ljeti se pretvara u jedno od omiljenih kupališta u Slavoniji.

Jeste li znali?

Jedan se od najvećih ribnjaka u ovome dijelu Europe (1118 ha) nalazi uz Dravu, pokraj grada Donjeg Miholjca, a u vlasništvu je *PP Orahovica*. Njihove ćete ribarnice pronaći na svim većim tržnicama u Slavoniji. Uz svježiu ribu u ponudi imaju i dimljenog šarana te djeci omiljene „fish-nugget-se“. Nedaleko od toga ribnjaka nalazi se mjesto odmora za dušu i tijelo, nekad ribnjaci, a danas zaštićeni ornitološki rezervat Podpanj.

While many are happy to share their fishing tales, true anglers never reveal the secret of their best fishing spots. Still, by carefully observing their movements (by boat), we have come to the conclusion that carp, pike, catfish, and zander bite best at the confluence of the Drava and the Danube – a natural phenomenon partly protected as Kopački Rit Nature Park.

Old Drava, Bilje

The old course of the Drava River, a few kilometres north of Osijek – also known as Lake Bilje – regularly hosts national and international fishing competitions. Connected by a network of canals to the Kopački Rit Nature Park, you are almost guaranteed a good catch!

Old Drava, Belišće

If you can't find the perfect spot among the many anglers on the lake between Belišće and Baranjsko Petrovo Selo, try casting your line directly into the Drava near the village of Bistrinci. In summer, while waiting for a bite, you can cool off on a popular sandy beach nearby.

Winter Harbour on the Drava, Osijek

There are few places in the world where you can cast a line in the centre of a large city and catch a trophy specimen – yet in Osijek's Winter Harbour, this is the rule rather than the exception. You can see this for yourself at the Urban Fishing League competition held here in early autumn.

Green Island on the Danube, Batina

Fishing on the Danube is not for beginners, so if you're visiting Baranja as a tourist, try your luck along the western bank of the Green Island (*Zeleni otok*) by the Danube canal. And if all you take home are fishermen's tales, don't worry – there are plenty of excellent traditional (fish) restaurants nearby!

Old Danube, Topolje

Along the northern slopes of the wine-rich Banskó hill, not far from the village of Topolje, you will find the so-called "Dunavac" and discover how the mighty river has changed its course since the 18th



century. If some of your companions lack the patience for fishing, send them to the nearby sandy beach in Draž – far enough away so that the swimmers don't scare off your fish.

Našice Fishponds, Našice

Fed by streams flowing from the northern slopes of the Slavonian mountains, a network of fishponds lies between the villages of Lila and Jelisavac. Rich in fish, they attract not only recreational anglers but also an abundance of birds and wildlife, with the surrounding nature resembling a smaller version of the Kopački Rit Nature Park. If, by some chance, you still end up with an empty hook, visit the nearby Ribnjak restaurant, known for its excellent river fish and game dishes – and if you wish to try again the next day, you can rent a room at Ribnjak.

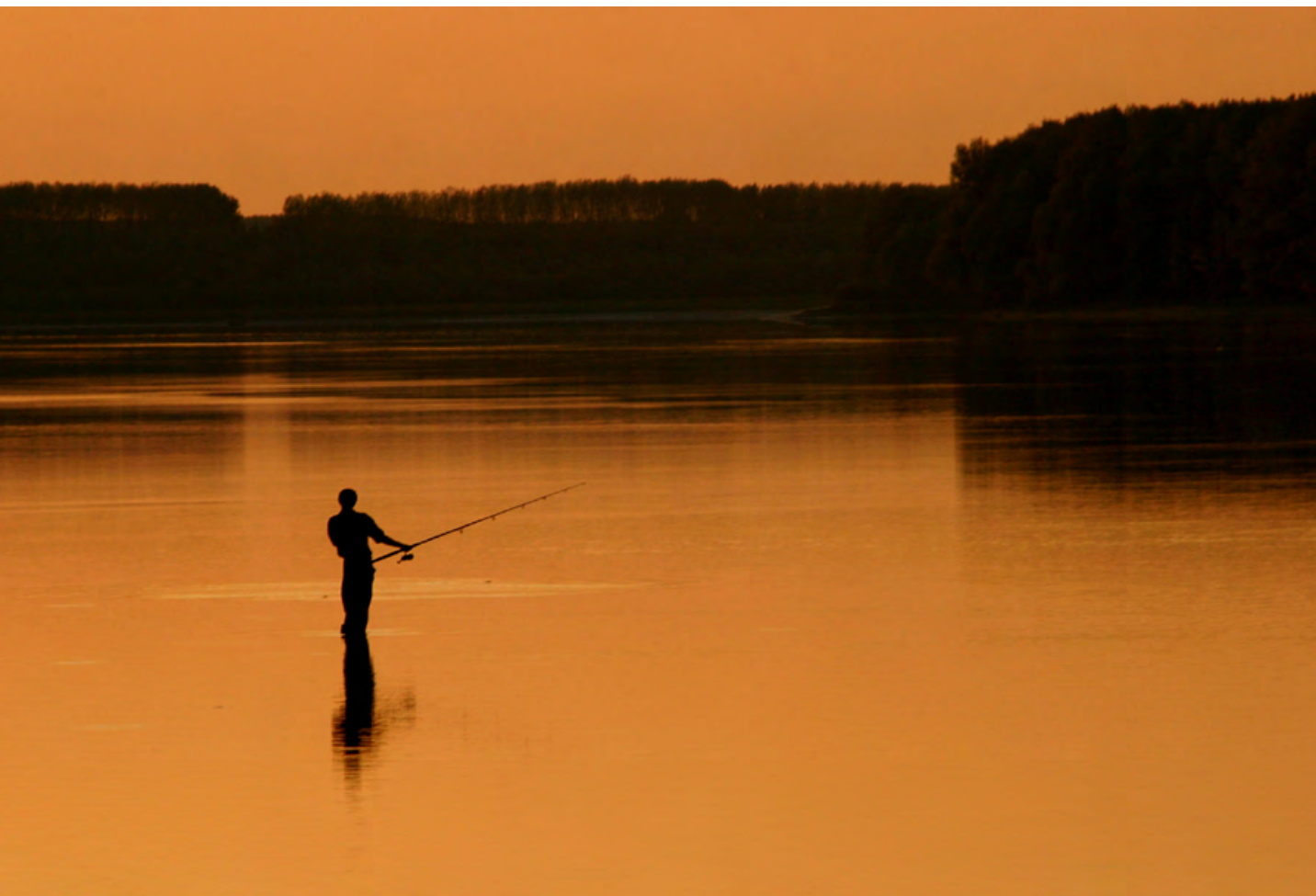
Lakes Borovik and Jošava, Đakovo area

Hidden in dense forest near the village of Drenje, north of Đakovo, these two large lakes hosted the world's best carp anglers in 2025. The Croatian Carp Cup takes place at Lake Jošava at the beginning of the year, while in summer Lake Borovik transforms into one of the most popular swimming spots in Slavonia.

Did you know?

One of the largest fishponds in this part of Europe (1,118 hectares) is located along the Drava near the town of Donji Miholjac and is owned by PP Orahovica. Their fish shops can be found at major markets across Slavonia, offering fresh fish, smoked carp, and the kids' favourite fish nuggets.

Not far from the fishponds lies a place for rest and relaxation – once fishponds, today a protected ornithological reserve called Podpanj.



TVRĐA, OSIJEK



Što nas očekuje... / Coming up...

Ako se pitate kada posjetiti Slavoniju i Baranju, odgovor je jednostavan: uvijek. Tijekom cijele godine održavaju se brojna događanja koja nude sve, od tradicije i urbane kulture do prirode, sporta i rekreacije, vrhunske gastronomije i vina.

If you're wondering when to visit Slavonia and Baranja, the answer is simple: anytime. Throughout the year, lots of events take place, offering everything from tradition and urban culture to nature, sports and recreation, as well as outstanding gastronomy and wine.

