HRVATSKI
OTOČNI
PROIZVOD

KATALOG PROIZVODA
PRODUCT CATALOGUE
2007 – 2018

MINISTARSTVO REGIONALNOGA RAZVOJA
I FONDOVA EUROPSKE UNIJE

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Ministrica regionalnoga razvoja i fondova Europske unije
Gabrijela Žalac

HOP – HRVATSKI OTOČNI PROIZVOD "MADE IN CROATIA"

Poštovani ljubitelji hrvatskih otočnih proizvoda!

Početkom 2007. godine pokrenut je projekt vizualnog označavanja otočnih proizvoda oznakom *"Hrvatski otočni proizvod"*. Namjera je bila poticanje proizvodnje izvornih i kvalitetnih otočnih proizvoda. Danas je "Hrvatski otočni proizvod", već dvanaestu godinu za redom, prepoznatljiv brend otočne tradicije, autohtonosti, inovativnosti i kvalitete.

HOP, kako oznaku skraćeno nazivamo, jamac je visokog plasmana otočnih proizvoda na domaćem i inozemnom tržištu te ujedno značajan doprinos prepoznatljivosti i širenju hrvatskog brendiranog proizvoda. U otočnoj zajednici je HOP prihvaćen kao dodatni poticaj gospodarskom i općedruštvenom razvoju, kao podrška samozapošljavanju, kreativnom i inovativnom poduzetništvu, kao doprinos zaštiti okoliša, i konačno, kao doprinos promociji identiteta hrvatskih otoka i Hrvatske kao konkurentne i privlačne turističke destinacije.

Primjeri dobre prakse i značaj brenda HOP za održiv i ujednačen regionalni razvoj potiču nas na nove projekte u brendiranju hrvatskog proizvoda. Prvi sljedeći projekt u pripremi je promidžba proizvoda materijalne i nematerijalne baštine, tradicije i kulture područja Slavonije, Baranje i Srijema. Time HOP uistinu zasluženo nosi oznaku "Made in Croatia".

Pozivam hrvatske proizvođače, kako one s iskustvom, tako i one koji planiraju pokrenuti neku od proizvodnih aktivnosti, da se pridruže projektu *"Hrvatski otočni proizvod"*. Pozivam također da se pridruže novim projektima brendiranja hrvatskog izvornog i kvalitetnog proizvoda.

Upućujem riječi zahvale i poštovanja stanovništvu hrvatskih otoka koji svojim svakodnevnim otočnim životom njeguju hrvatsku baštinu, kulturu i tradiciju te svojim radom, inventivnošću i kvalitetom proizvoda pridonose očuvanju prirode, hrvatskom turizmu, gospodarstvu i promociji Hrvatske u svijetu.

Minister of Regional Development and European Union Funds
Gabrijela Žalac

HOP – CROATIAN ISLAND PRODUCT "MADE IN CROATIA"

Dear lovers of Croatian Island Products,
The project of visual labelling of island products with the label "Croatian Island Product" began in early 2007. Its aim was to boost the production of autochthonous and high quality island products. Today the "Croatian Island Product", for the twelfth consecutive year, is a recognizable brand epitomising island tradition, autochthony, innovation and quality.

This label, popularly abbreviated as HOP, guarantees high placement of island products in domestic and foreign markets, and makes a significant contribution to the brand's recognisability and wide distribution. The island community has embraced the HOP as an additional incentive to economic and overall social development, a support for self-employment, creative and innovative entrepreneurship, a contribution to environmental protection, but also to the promotion of identity of Croatian islands and Croatia as a competitive and attractive tourist destination.

Good practice examples and the significance of the HOP brand for sustainable and equitable regional development foster new projects for Croatian product branding. The first upcoming project is promotion of products of tangible and intangible heritage, tradition and culture of the Slavonija, Baranja and Srijem (eng. Sirmium) Region. Indeed, the HOP brand rightfully wears the label "Made in Croatia".

I would like to appeal to Croatian producers, both the experienced ones, as well as the ones planning to start up any production activity, to join the "Croatian Island Product" project. I would also like to invite them to join new projects that concern branding of autochthonous and high quality Croatian products.

In the end, I have to extend my gratitude and appreciation to inhabitants of Croatian islands whose everyday life on islands safeguards the Croatian heritage, culture and tradition, and whose work, innovations and product quality contribute to the conservation of nature, Croatian tourism, economy and worldwide promotion of Croatia.

Urednica
Ljubica Ajduković Ugarković

UVOD

Ministarstvo regionalnoga razvoja i fondova Europske unije nastavlja izvođenje projekta vizualnog označavanja otočnih proizvoda oznakom "Hrvatski otočni proizvod" koji je pokrenut početkom 2007. s namjerom poticanja otočnih proizvođača u proizvodnji izvornih i kvalitetnih proizvoda.

Uvažavajući Nacionalni program razvitka otoka i Zakon o otocima projekt je pripreman nekoliko godina. Temeljni je cilj da se identificiraju i distribuiraju kvalitetni otočni proizvodi koji će kao takvi biti prepoznati i u Hrvatskoj i izvan nje. Radi se o proizvodima koji su rezultat otočne tradicije, razvojno-istraživačkog rada, inovacije i invencije čija razina kvalitete mora biti mjerljiva. Oni potječu s ograničenih otočnih lokaliteta i rade se u malim serijama.

Odluku o dodjeli oznake donose neovisne tehničke komisije čiji su članovi priznati hrvatski stručnjaci za relevantna područja. Oznaku mogu dobiti proizvodi koji udovoljavaju svim propisanim uvjetima. Konačnu odluku donosi ministar na prijedlog Savjeta projekta.

Budući da se oznaka "Hrvatski otočni proizvod" dodjeljuje već dvanaestu godinu za redom (u katalogu su prikazani proizvodi kojima je oznaka dodijeljena u 2007., 2008., 2009., 2010., 2011., 2012., 2013.,2014., 2015., 2016, 2017. i 2018. godini) namjera pokretanja ovog projekta u cijelosti je ostvarena. Otočni proizvođači potaknuti su da kroz samozapošljavanje stvaraju proizvode natprosječne kvalitete i ostaju na našim otocima, a potrošači su se susreli s novim proizvodima u čiju su se izvrsnost već uvjerili.

U 2018. godini oznaku kvalitete "Hrvatski otočni proizvod" dobilo je 57 otočnih proizvođača za 91 proizvod i proizvodnu liniju, a ukupno je do sada Oznaku dobilo 297 otočnih proizvođača (od kojih je 26 eko-proizvođača, 28 proizvođača s oznakom zemljopisnog podrijetla i 8 proizvođača s oznakom izvornosti) za 971 proizvod i proizvodnu liniju s 24 otoka (Brač, Hvar, Vis, Korčula, Pag, Krk, Lastovo, Dugi Otok, Rab, Cres, Lošinj, Prvić, Ugljan, Mljet, Šolta, Žirje, Pašman, Iž, Murter, Olib, Kornat, Rava, Silba, Zlarin) i poluotoka Pelješca. Radi se o prehrambenim (vina, rakije, likeri, maslinova ulja, sirevi, slastice, ribe, salatne marinade, džemovi, med), kozmetičkim i odjevnim proizvodima te suvenirima i nematerijalnoj baštini.

Editor
Ljubica Ajduković Ugarković

FOREWORD

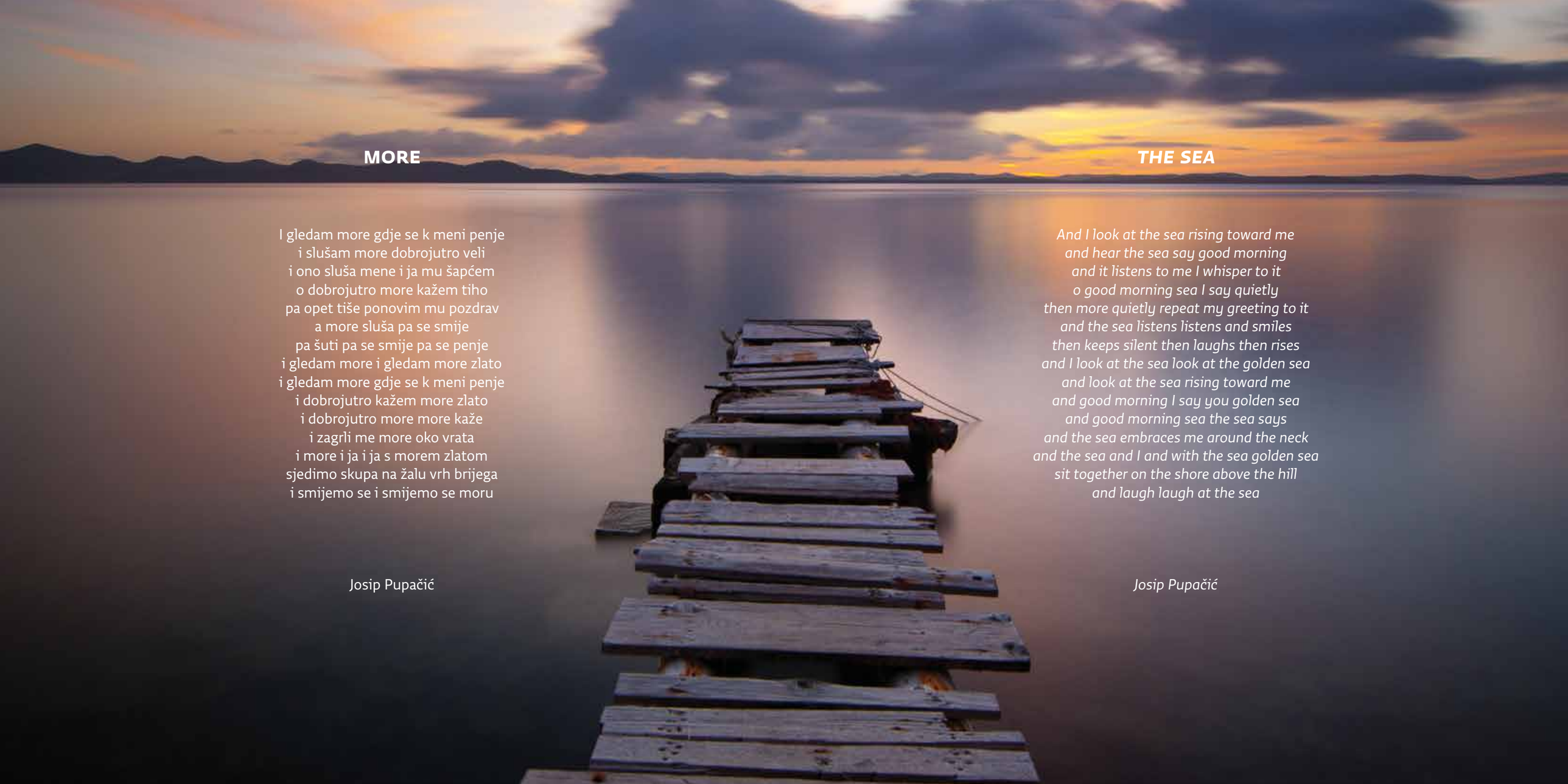
The Ministry of Regional Development and European Union Funds continues the implementation of the project related to visual marking of island products with the "Croatian Island Product" label initiated in the beginning of 2007 to encourage island producers to produce original and quality products.

Taking into consideration the National Island Development Programme and the Islands Act, it took a couple of years to prepare the project. The main objective is to identify and distribute quality island products which will be recognised as such both in Croatia and abroad. These products result from island tradition, research and development, innovation and invention with a quantifiable level of quality. They come from restricted island localities and are produced in small batches.

The decision on the award of the label is made by an independent technical commission whose members are acclaimed Croatian experts in their respective areas. The label is only awarded to those products which comply with all requirements as prescribed. The final decision is made by the Minister, who observes the proposal of the Project Council.

Since the "Croatian Island Product" label has been awarded for the past seven years (the catalogue features the label-awarded products in 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017 and 2018), the initial intention of this project has been fully accomplished. The self-employed island producers have been encouraged to create products of outstanding quality and to remain on our islands, and in turn, the consumers have been able to try out and taste new products and assure themselves of their excellence.

In 2018 the "Croatian Island Product" quality label was awarded to 57 island producers for 91 product and production line, whereas to date the label has been awarded to 297 island producers in total (including 26 eco-producers, 28 producers with the geographical indication mark and 8 producers with protected designation of origin) for 971 products and production lines from 24 islands (Brač, Hvar, Vis, Korčula, Pag, Krk, Lastovo, Dugi Otok, Rab, Cres, Lošinj, Prvić, Ugljan, Mljet, Šolta, Žirje, Pašman, Iž, Murter, Olib, Kornat, Rava, Silba, Zlarin) and Pelješac Peninsula. The products include foodstuffs (wine, brandy, liqueur, olive oil, cheese, confectionery, fish, salad marinades, jams and honey), cosmetic and clothing products and souvenirs.



MORE

I gledam more gdje se k meni penje
i slušam more dobrojutro veli
i ono sluša mene i ja mu šapćem
o dobrojutro more kažem tiho
pa opet tiše ponovim mu pozdrav
a more sluša pa se smije
pa šuti pa se smije pa se penje
i gledam more i gledam more zlato
i gledam more gdje se k meni penje
i dobrojutro kažem more zlato
i dobrojutro more more kaže
i zagrli me more oko vrata
i more i ja i ja s morem zlatom
sjedimo skupa na žalu vrh brijega
i smijemo se i smijemo se moru

Josip Pupačić

THE SEA

And I look at the sea rising toward me
and hear the sea say good morning
and it listens to me I whisper to it
o good morning sea I say quietly
then more quietly repeat my greeting to it
and the sea listens listens and smiles
then keeps silent then laughs then rises
and I look at the sea look at the golden sea
and look at the sea rising toward me
and good morning I say you golden sea
and good morning sea the sea says
and the sea embraces me around the neck
and the sea and I and with the sea golden sea
sit together on the shore above the hill
and laugh laugh at the sea

Josip Pupačić

POPIS PROIZVOĐAČA
LIST OF PRODUCERS

2018

20 **NATURA DALMATIA**
obrt
trade

21 **SANJA PROTIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

21 **ŠKATULA**
ugostiteljski obrt
restaurant and catering

22 **"KUNJKA" TKON**
kulturno-umjetničko udruga
arts and crafts association

23 **TEREZA VIDAS PUHALOVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

23 **VISKO HALADIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

24 **MARIJA TUDOR - ŠORE**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

25 **MAJA ZANINOVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

26 **TIM ANTUNOVIĆ**
obrt za turizam i proizvodnju
trade for tourism and production

26 **ŽRNOVSKI MAKARUNI**
udruga
association

27 **ANĐELKO PAHLJINA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

28 **VLAHO KOMPARAK**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

28 **CUKARIN**
obrt
trade

29 **KRSTO MATULIĆ**
obrt za turizam i proizvodnju
trade for tourism and production

30 **MARIO ŠMIT**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

30 **ANICA BAŽIKA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

31 **VEDRANKA KATIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

31 **DENIS BARIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

32 **"ZLINJE"**
ugostiteljski obrt konoba-pizzeria
tavern-pizza restaurant (catering)

32 **TOMIST D.O.O.**

33 **FARIA**
ženska zadruga
women's cooperative

34 **NIKŠA ĆURČIN**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

35 **ĐORĐAN GURDULIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

35 **MARIN ZALOVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

36 **KRUNOSLAV PERONJA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

37 **"LANĐIN"**
obrt za morski ribolov, trgovinu i turizam
sea fishing, trade and tourism

37 **"TRTA-MRTA"**
ugostiteljski obrt
restaurant and catering

38 **KATICA MUŠĆET**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

38 **NEVEN BRZIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

39 **STJEPAN SMOLJAN**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

39 **ANKA KOVAČIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

40 **TEO GRBIN**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

40 **FRANJO ŠTOKIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

41 **VICKO KAŠTELANAC**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

42 **EVA MARIJA ČURIN**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

42 **DAVID PIRIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

43 **TOMA LUČIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

43 **KATIJA STANČIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

44 **NATURA ANTUNOVIĆ**
obrt za proizvodnju likera, vina i delicija
trade for liqueurs, wines and delicacies

45 **ANTON ŠKUNCA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

45 **BRANKO MAĐERIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

46 **GRGO LUČIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

46 **NEDJELJKA JURIN**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

47 **MIRTA D.O.O.**

47 **ANTE GRDAŠ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

48 **TATJANA KULJANIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

48 **FRANICA MANDIĆ**
sezonska domaća radinost
seasonal family trade

49 **"KOLEDIŠĆE" JEZERA**
kulturno-umjetničko društvo
arts and crafts association

50 **IVANKA MILAŠINOVIĆ**
domaća radinost
family trade

50 **MATE RANČIĆ**

51 **ŽELJKO JEROLIMOV**
domaća radinost
family trade

51 **TONČI MILIŠIĆ**

52 **DF AGENCIJA D.O.O.**

52 **SENKA OTAVIJEVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

53 **TURISTIČKA ZAJEDNICA OPĆINE POSTIRA**
POSTIRA MUNICIPALITY TOURIST BOARD

54 **MAJA SUČIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

54 **TATIANA LOBOREC**
domaća radinost
family trade

POPIS PROIZVOĐAČA
LIST OF PRODUCERS

BRAČ

56 **PETAR KURTIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

56 **VINKA RAJEVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

57 **NENAD RAJEVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

58 **DJANI BARHANOVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

58 **"SACO"**
obrt ribolov i prijevoz
fishing and transport

59 **VESNA ROŽIĆ ŠIBIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

60 **ŠIMICA ŽUVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

62 **SINAJ BULIMBAŠIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

62 **IVAN JAKŠIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

63 **JADRANKA MAJIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

64 **IVICA ŠKRPACA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

64 **ZLATNA POLJA D.O.O.**

65 **MARIJA PEŠA**

66 **POSTIRA**
poljoprivredna zadruga
agricultural cooperative

67 **IVO BIOČINA (TURE)**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

67 **DALMA OLEA**
udruga za razvoj poljoprivrede i zaštitu okoliša
association for agricultural development and environmental protection

68 **TEO ŠANTIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

69 **PERO ŠANTIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

69 **ŽELJKO BIČANIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

70 **SUPETAR**
poljoprivredna zadruga
agricultural cooperative

70 **TURISTIČKA ZAJEDNICA OPĆINE POSTIRA**
POSTIRA MUNICIPALITY TOURIST BOARD

71 **LUSTRA D.O.O.**

72 **MARIO KUZMANIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

72 **NIKOLA TOMAS**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

73 **DALMATINSKA MASLINA J.D.O.O.**

73 **SARDINA D.O.O.**

74 **LJUBICA KOČOVA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

75 **BRAČ FINI SAPUNI**
obrt
trade

76 **TIJA MLINAC**

76 **ZORAN MITROVIĆ**

77 **L & D**
trgovački proizvodni obrt
trade

77 **ERMANO GOSPODNETIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

78 **"MOZAIK"**
obrt za obradu i trgovinu kamena
stonemason's workshop and trade

80 **MIHOVIL VLADISLAVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

MOJMIR VLADISLAVIĆ
dopunska djelatnost - izrada suvenira od drva maslina
sideline - olive wood souvenir making

CRES

82 **RACICA D.O.O.**

82 **ALBERT NEGOVETIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

83 **MATEO BRAVDICA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

84 **SILVIO VELČIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

84 **ERNEST LUŽINA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

85 **"MARGARETA"**
obrt slastice
confectionery

86 **TATJANA KULJANIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

86 **CVETKO KULJANIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

87 **"GERBIN"**
centar za održivi razvoj
sustainable development centre

88 **RUTA**
grupa za kvalitetniji život na otoku Cresu
group for higher quality life on the Island of Cres

90 **"ISABEL"**
obrt
trade

91 **FILOZIĆI**
lokalna akcijska udruga
local action group association

92 **MARTIN PEICA**
domaća radinost
family trade

92 **"ŠIMJAC"**
kućna radinost
family trade

DUGI OTOK

94 **MARDEŠIĆ D.O.O.**

96 **KSENIJA KALCINA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

96 **"D I M"**
zajednički ugostiteljski obrt
joint restaurant and catering

97 **NIKICA ŽAMPERA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

97 **DARINKO KARINJA**

98 **SRI PORTA J.D.O.O.**

98 **TOVAREĆA MUŽIKA**
udruga
the association

HVAR

100 **NIKOLA MATKOVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

100 **KRUNOSLAV PERONJA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

101 **DALMACIJAVINO, HVARSKE VINARIJE**

101 **NIKOLA HALADIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

102 **MARIJA TUDOR - ŠORE**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

POPIS PROIZVOĐAČA
LIST OF PRODUCERS

104 **SVIRČE**
poljoprivredna zadruga
agricultural cooperative

106 **MAJA ZANINOVIĆ EX UGOSTITELJSKI OBRT/CRAFT "LILI"**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

107 **STJEPAN DULČIĆ (EX AGRO HVAR D.O.O.)**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

108 **BERISLAVA ĆURČIN**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

110 **ANTE MATELJAN**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

111 **ĐORĐAN GURDULIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

112 **BORIS BURATOVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

113 **"FOR – MED"**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

113 **IVANOV KRUH D.O.O.**

114 **JOSIP MILATIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

115 **KATIJA STANČIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

116 **STIVENA MATELJAN PAJINA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

117 **FARIA**
ženska zadruga
women's cooperative

118 **IVANA MAGDALENIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

118 **IVICA TOMIČIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

119 **BARICA BARBARIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

120 **PHARION**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

120 **GRGO LUČIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

121 **VRISNIK**
poljoprivredna zadruga
agricultural cooperative

122 **ANEL–TBT D.O.O.**

123 **ANA FISTONIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

123 **METKIOR ĆURIN**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

124 **TRIM**
udruga za promicanje održivog razvoja na otoku Hvaru
association for sustainable development on the Island of Hvar

126 **FAROSKI KANTADURI**
udruga
association

127 **"BALDO"**
kamenarski obrt
stonemason's workshop and trade

127 **AGRO–ART "TAJNIKOV"**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

128 **SAMOSTAN SESTARA BENEDIKTINKI**
BENEDICTINE SISTERS' MONASTERY

IŽ

130 **HEDA VIDOVIĆ ŠEHOVIĆ**

130 **SLOGA**
udruga kulturno–umjetničko društvo
arts and crafts association

KORČULA

132 **JEROLIM PETKOVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

132 **JAKOV SARDELIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

133 **LOVRIĆ SILVANA MILINA**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

133 **MLADEN TOMAŠIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

134 **MAJA CEBALO**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

135 **MIROSLAV STANOJEVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

135 **"NERICA"**
poljoprivredna zadruga
agricultural cooperative

136 **BLATO 1902 D.D.**

137 **POŠIP**
poljoprivredna zadruga
agricultural cooperative

137 **JEDINSTVO**
poljoprivredna zadruga
agricultural cooperative

138 **ZURE RIBARSTVO**
obrt
trade

139 **DIANA MAROVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

139 **BORIS TASOVAC**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

140 **FANITO**
obrt za poljoprivrednu proizvodnju i trgovinu
agricultural and selling trade

140 **PRESA D.O.O.**

141 **ISKRA VLAŠIĆ**

142 **"CUKARIN"**
obrt
trade

144 **SANJA PROTIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

145 **ŠKATULA**
obrt
trade

145 **"PADOVAN"**
obrt za proizvodnju i prodaju suvenira
souvenir production and retail trade

146 **FRANICA MANDIĆ**

KORNAT

148 **SALVIA D.O.O. (EX OBRT/CRAFT KADULJA)**

KRK

150 **"KADULJA"**
udruga pčelara
beekeepers association

OBITELJSKA POLJOPRIVREDNA GOSPODARSTVA
AGRICULTURAL FAMILY FARMS

152 **RADOVANOVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

153 **RADENKA TOMAŠIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

154 **DARKA BOGETIĆ**
domaća radinost
family trade

154 **GOSPOJA**
poljoprivredna zadruga
agricultural cooperative

155 **IVAN PARČIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

155 **FRAJONA D.O.O.**

POPIS PROIZVOĐAČA
LIST OF PRODUCERS

156 **VRBNIK**
poljoprivredna zadruga
agricultural cooperative
157 **"KVARNER" D.O.O.**
158 **A.S. PRIOR D.O.O. (SIRANA ARABESKA)**
CHEESE DAIRY
158 **ŽUŽIĆ**
obrt mesnica market
trade butcher's market
159 **IVAN KATUNAR**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
159 **"LAVANDA"**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
160 **BOSILJKA FERETIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
161 **ZORAN TOMAŠIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
162 **IVANA PRAH**
164 **NATURA CONSULTING D.O.O.**
164 **EXCLUSIVE**
zlatarsko trgovački obrt
jeweler's trade

LASTOVO

166 **"PRIJATELJI LASTOVA"**
poljoprivredna zadruga
agricultural cooperative
167 **ZOLTAN TROJKOVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
168 **PROVIN LNT D.O.O.**
169 **MALI MIĆE D.O.O.**
170 **DARINKA KRNČEVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
171 **NIKOLA SIMIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
172 **STJEPAN TOMAŠIN**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
172 **SIDRA D.O.O.**
za projektiranje, nadzor, izvođenje savjetovanje, turistička agencija
for designing, supervision, engineering and consulting, tourist agency

LOŠINJ

174 **MIRTA LOZANČIĆ**
domaća radinost
family trade
175 **SANELI**
obrt
trade
176 **GULAM**
trgovački obrt
commercial trade
177 **PETRICA PODDA**
kućna radinost
family trade
178 **TEHKON**
obrt, prehrambeno-tehnološki i knjigovodstveni konzalting
food technology and book-keeping consulting trade

MLJET

180 **TOMIST D.O.O.**
181 **SO**
ugostiteljski obrt
restaurant and catering
181 **"ULIKS"**
udruga mladih
youth association
182 **LUKA MARKET**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

MURTER

184 **SANJA ŠIKIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
184 **"RAOL" D.O.O.**
185 **"KOLEDIŠĆE" JEZERA**
kulturno umjetnička udruga
arts and crafts association
185 **KLAPA "MELA"**
kulturno glazbena udruga
a cappella cultural and music association
186 **ARGONAUTA**
udruga za zaštitu prirode i okoliša te promicanje održivog razvoja
association for nature and environmental protection and sustainable development
187 **BISAGE**
turistička agencija
tourist agency
188 **MUZEJ BETINSKE BRODOGRADNJE**
BETINA MUSEUM OF WOODEN SHIPBUILDING
188 **DAMEX D.O.O.**

OLIB

190 **SOL**
udruga
association

PAG

192 **ŠKRPOČ**
ribarski obrt
fishing trade
192 **"VINA OTOKA PAGA"**
obrt
trade
193 **KRUNOSLAV VIDAS**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
193 **GT GRUPA J.D.O.O.**
194 **SIRANA GLIGORA D.O.O.**
195 **PAŠKA SIRANA D.D.**
196 **TEREZA VIDAS - PUHALOVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
198 **LJILJANA FESTINI**
200 **MAHULJA**
zajednički obrt pekarnica
bakery
200 **GRAD PAG / DRUŠTVO PAŠKIH ČIPKARICA FRANE BUDAK**
CITY OF PAG / ASSOCIATION OF WOMEN LACE-MAKERS FRANE BUDAK
201 **SAMOSTAN SV. MARGARITE**
CONVENT OF SAINT MARGARET
202 **SOLANA PAG D.D.**

PAŠMAN

204 **ANĐELKO PALAŠKOV**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
204 **MAGIC BROTHERS D.O.O.**
205 **ŽELJKO PERIČIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
205 **FRANE BOJMIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
206 **MILORAD TITULIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
206 **RADOSLAV BOJMIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
207 **LANĐIN**
obrt za morski ribolov, trgovinu i turizam
sea fishing, trade and tourism
208 **STJEPAN SMOLJAN**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
208 **KATICA SINKOVIĆ TITULIĆ**
209 **MARIN ZALOVIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
210 **BRANKO MAĐERIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
211 **ANTE BOŽIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
212 **KRSTO MATULIĆ**
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

POPIS PROIZVOĐAČA
LIST OF PRODUCERS

214 ANA KUŠTERA
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
215 NATAŠA BURMETA
216 ANTE GRDAŠ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
216 ANA MATULIĆ
217 KATICA MUŠĆET
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
218 RAJNA BRZIĆ
218 VALENTINA UGRINIĆ
219 VLADKA BOBIĆ
219 SILVIJA UGRINIĆ
220 MARIJA GRDAŠ
220 IVANKA MILAŠINOVIĆ
domaća radinost
family trade
221 KRUNOSLAV RADOVIĆ
221 "KUNJKA"
kulturno umjetnička udruga
arts and crafts association
222 "PRVENJ"
javna komunalna ustanova
public utility service

PELJEŠAC

224 NATURA ANTUNOVIĆ
obrt za proizvodnju likera, vina i delicija
trade for liqueur, wine and delicacies making
226 MRČAVIĆ
obrt za ostale završne građevinske radove
trade for other final construction works
227 MIRO TOLJ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
227 HRVOJE PINČEVIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
228 NATURA DALMATIA
obrt
trade
230 MILIVOJ DANIČIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
231 ANTE MARUŠIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
231 JUGOMIR MARUŠIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
232 MATO ANTUNOVIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
232 FRANO MIHLINIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
233 DINGAČ
poljoprivredna zadruga i vinarija
farm cooperative and wine-cellar
234 PELJEŠKI VINOGRADAR D.O.O.
234 ROBERTO BAROVIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
235 "PELJEŠKI VRHOVI"
poljoprivredna zadruga
agricultural cooperative
236 MARIJA MRGUDIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
236 PUTNIKOVIĆ
poljoprivredna zadruga
agricultural cooperative
237 NEDJELJKA JURIN
238 STIJEPO RADIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
238 ALDA MARINA KERŠEVAN
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
239 TIM ANTUNOVIĆ
obrt za turizam i proizvodnju
tourism and production trade
240 KOLARIN
za proizvodnju i prodaju suvenira
trade for souvenir production and retail
241 STUDIO REVOLT D.O.O.
241 MLADEN KAMEN
obrt za klesarstvo
stonecraft
242 NAUTIKA MILINOVIĆ D.O.O.

PRVIĆ

244 "FAUST VRANČIĆ"
poljoprivredna zadruga
agricultural cooperative
246 MARIO ŠMIT
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
247 "RIBARSKI DVOR"
ugostiteljski obrt
restaurant and catering
247 "RIBAR – JERE CUKROV"
obrt
trade
248 "LIPA"
obrt za izradu narodnih odjevnih predmeta i edukaciju
traditional clothing manufacture and educational activities

RAB

252 "MD TRADE" (NATURA RAB)
poljoprivredni obrt
agricultural trade
254 JOSIP ŠPANJOL
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
256 JOSIP DUMIČIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
257 MURTELA
obrt cvjećarna
trade flower shop
258 PERICA FAFLJA
ribarski obrt
fishing trade
259 DANIJEL KAŠTELAN
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
260 "KIFLIĆ" D.O.O.
261 "VILMA"
obrt pekarnica slastica
bakery & confectionery trade
262 NEDELJKO KARLIĆ TAFARIJA
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
263 DUŠAN MATAHLIJA
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
264 LA BARBARA
poljoprivredni obrt
agricultural trade
266 FRANJO ŠTOKIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
267 SAMOSTAN BENEDIKTINKI SV. ANDRIJE
BENEDICTINE CONVENT OF ST. ANDREW
268 "PATRIKANA"
art studio
art studio
269 "RAB-PUR"
obrt eko turizam
agricultural family farm
269 "ČENTO E BOKA"
trgovački obrt
trades and crafts
270 BISERKA HASANAGIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
270 TATIANA LOBOREC
domaća radinost
family trade

RAVA

272 FILIP SIMIČIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

POPIS PROIZVOĐAČA
LIST OF PRODUCERS

SILBA

274 ARANEA D.O.O.
276 MIŠIĆ SILBA D.O.O.
276 MARIJA KULJERIĆ

ŠOLTA

278 ŠOLTANSKI TRUDI
udruga za održivi razvoj stanovnika otoka Šolte
the association for sustainable development of the Šolta Island inhabitants
280 "ZLATNA ŠOLTANKA"
udruga maslinara otoka Šolte
olive growers' association of the Island of Šolta
281 TOMISLAV PURTIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
282 EKO RAST ŠOLTA
zadruga za turizam i poljoprivredu
agricultural cooperative
283 VICKO KAŠTELANAC
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
284 DANICA LISTEŠ
domaća radinost
family trade
285 SANDRA RAJČIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
286 ŠOLTA ART
udruga za promicanje kreativnog izražavanja, izrada rukotvorina, suvenira, slikarstva i dizajn
association for promotion of creative expression, production of handicraft, souvenirs, paintings and design
286 "LANTERNA"
udruga
association

UGLJAN

288 MOĆUN
ribarski obrt
fishing trade
289 VOJKO ŠKOPIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
289 "RIBARSKA SLOGA"
ribarska zadruga
fishery cooperative
290 VILMA JOZIĆ
290 SENKA OTAVIJEVIĆ
291 KAMEN DIZAJN (EX TOKA UDRUGA)
obrt za proizvodnju i trgovinu
production and retail trade
291 ANKICA PLETIKOSIĆ
292 MATE RANČIĆ
292 IVAN LONGIN

VIS

294 NEBOJŠA BOŽANIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
295 "ROKI'S" D.O.O.
296 "KAMENICE"
poljoprivredno-trgovački obrt
agricultural trade
298 BIBENDUM IN ACTIONE D.O.O.
298 COBO
obrt
trade
299 ZVONIMIR BENČIĆ (EX GORKA NARANČA D.O.O.)
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
300 KOMIŽA
poljoprivredna zadruga
agricultural cooperative
301 "KARMELA"
ribarski obrt
fishing trade
302 NINA ZANKI
domaća radinost
family trade
303 ŠIMUN MARASOVIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
304 EDO BOGDANOVIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
304 VINKO SVILIČIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
305 "BROJNE"
poljoprivredni obrt
agricultural trade
306 CAMBARLIN
obrt za ugostiteljstvo i usluge
hospitality and catering services trade
307 BRANKO ZANKI
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
307 DENIS JERKOVIĆ
obiteljsko poljoprivredno gospodarstvo
agricultural family farm
308 POJE
poljoprivredni obrt
agricultural trade
308 PARTENCA D.O.O.

ZLARIN

310 LJUBICA ADUM
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

ŽIRJE

312 TOMICA OSREDEČKI
obiteljsko poljoprivredno gospodarstvo
agricultural family farm

HRVATSKI OTOČNI PROIZVOD

2018

REPUBLIKA HRVATSKA

Ministarstvo regionalnoga razvoja i fondova Europske unije

NATURA DALMATIA

obrt • *trade*

STONSKA SOL (PLAVAC MALI, SA ZAČINSKIM BILJEM, RUŽMARIN, KADULJA, LAVANDA, ORIGANO, ČILI PAPRIKA, BOSILJAK)

Nikola Đuračić, proizvođač vrhunskih proizvoda s Pelješca, priključio se kao partner projektu „Povijest na zrnu soli." Bazirajući priču i djelatnost na stonskoj soli, jednoj od najkvalitetnijih u svijetu, ponudio je liniju soli obogaćenu začinskim biljem, ali i s dodatkom vina sorte Plavac mali. Ove su soli neizostavne u mediteranskoj kuhinji i pripremi gurmanskih specijaliteta.

FLAVOURED STON SALT ("PLAVAC MALI", HERBS, ROSEMARY, SAGE, LAVENDER, OREGANO, CHILI PEPPER, BASIL)

Nikola Đuračić, a maker of premium products from the Pelješac Peninsula, has joined the project "History on a Grain of Salt" as a partner. The Ston salt, a type of superior quality salt not only in Croatia but also worldwide, is an underlying motive of his story and trade. He has made a line of herbal salt blends, as well as a blend with "Plavac mali" wine cultivar. These flavoured salts are unavoidable condiments in Mediterranean cuisine, used for preparing delicious culinary specialities.

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SANJA PROTIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

LUMBLIJA ZA VAN • EKSTRA DŽEM OD GROŽĐA

Sanja Protić već je poznata po izradi tradicijskog korčulanskog kolača lumblije, ali je sada napravila njenu inačicu – lumbliju za van. Sušene fete lumblije upakirane u celofan osiguravaju njenu dulju trajnost i mogućnost da je imate pri ruci kad je poželite kušati. Uz nju je ponudila i džem od grožđa.

"LUMBLIJA" CAKE TO GO • EXTRA GRAPE JAM

Sanja Protić is a well-known maker of the traditional cake from the Island of Korčula called "lumblija". However, this time there is a new version in her offer – a "lumblija" cake to go. The cellophane-wrapped dried pieces of "lumblija" cake can last longer and come in handy whenever you have a craving for them. This year a grape jam is a valuable addition to her product line as well.

43. ulica 16, 20271 Blato, otok Korčula • sanjaopg@gmail.com • +385 91 763 31 30, Sanja Protić

ŠKATULA

ugostiteljski obrt • *restaurant and catering*

KARAT – NAMAZ OD ROGAČA • LUMBARAJSKE KROKANDE

Josipa Barčić širi ponudu tradicijskih otočnih slastica nudeći lumbarajske krokande kako ne bismo zaboravili stare okuse. Ponudila je i namaz od rogača, čiju je recepturu sama osmislila, vodeći se radoznalošću suvremenih sladokusaca i ponovnim ulaskom rogača u njihov fokus.

"KARAT" CAROB SPREAD • "LUMBARAJSKE KROKANDE" (FRIED PASTRY)

Josipa Barčić has expanded her assortment of traditional island confectionery to offer a type of fried pastry called "lumbarajske krokande" and to revive flavours of the past. Her product line also includes a carob spread made to her recipe to arouse the curiosity of today's gourmands and reawaken their interest in carob.

Sv. Anton 11, 20260 Korčula, otok Korčula • josipa.mail@gmail.com •
+385 20 711 464 • +385 98 880 995, Josipa Barčić

"KUNJKA" TKON

kulturno-umjetničko udruga • *arts and crafts association*

TRADICIJSKE SLASTICE (HROŠTULE, PRICIPALJI)

Vrijedne ruke članica KUU "Kunjka" posvećene su zaštiti tradicijskih običaja svog otoka Pašmana. Među njih spada i priprema tradicijskih slastica hroštula i pricipalja koje članice pripremaju i nude gostima na različitim otočnim manifestacijama. Rade ga od dizanog tijesta, režu na manje komade, prže u ulju i zašećere.

TRADITIONAL FRIED PASTRIES ("HROŠTULE", "PRICIPALJI")

The members of "Kunjka" Arts and Crafts Association are strongly committed to cultivation of traditional customs from the Island of Pašman, which also include making of traditional fried pastries known as "hroštule" and "pricipalji" offered to visitors who attend different island events. The pastries are made with yeast dough, cut into small pieces, deep-fried in oil and coated with sugar.

Tkon bb, 23212 Tkon, otok Pašman • rajna.stikla@gmail.com •
+385 91 910 97 27, Rajna Brzić, predsjednica KUU Kunjka

TEREZA VIDAS PUHALOVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

OVČJA SKUTA

Pažanku Terezu Vidas-Puhalović znamo kao proizvođačicu otočnih slastica i čuvenog paškog sira s orašastim plodovima. Ovčja skuta, također u ponudi, poznata je otočna delicija koja se koristi kao namaz, za pripremu slastica ili neku drugu gurmansku kombinaciju. Nusprodukt u proizvodnji sira – sirutku zagrijava do vrenja. Tijekom postupka dolazi do skupljanja u skutu koja se stavlja u kalupe i cijedi 30 minuta.

SHEEP CURD

Tereza Vidas-Puhalović from the Island of Pag is a renowned maker of island confectionery and of famous Pag cheese with nuts. The sheep curd, in her assortment, is a famed island delicacy used as a spread, for preparation of pastries or any other culinary delicacy. Whey – a by-product of cheese-making – is heated to the boiling point. After coagulating into curd, it is moulded and strained for 30 minutes.

Ulica braće Radić 38 b, 53291 Novalja, otok Pag • opg.tereza@gmail.com •
+385 53 661 192 • +385 98 935 77 48, Tereza Vidas-Puhalović

VISKO HALADIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE

Na otoku Hvaru u Starogradskom polju, upisanom na svjetsku listu kulturne baštine UNESCO, Visko Haladić na nekoliko predjela uzgaja masline od kojih proizvodi ekstra djevičansko maslinovo ulje sljubljenih sorti. Specifičnih organoleptičkih svojstava, ovo ulje oduševit će i probrane kušače.

EXTRA VIRGIN OLIVE OIL

On the Island of Hvar in the Stari Grad Plain, included in the UNESCO's list of World Heritage Sites, Visko Haladić grows olives on several locations and makes extra virgin olive oil with a blend of olive varieties. This oil has specific organoleptic characteristics and will equally appeal to exquisite connoisseurs as well.

Matije Ivanića 54, 21460 Stari Grad, otok Hvar • visko.haladic@gmail.com •
+385 91 885 92 51, Visko Haladić

MARIJA TUDOR - ŠORE

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

AROMATIZIRANE ZAČINSKE SOLI

Začini imaju važnu ulogu u mediteranskoj kuhinji u kojoj je morska sol neizostavna. Marija Tudor-Šore obogatila je morsku sol začinima i tako je oplemenila. Korištenje ovih soli daje jelima specifičan okus i otvara mogućnosti inventivnog kuhanja.

FLAVOURED SEASONING SALT

The condiments have an important role in Mediterranean cuisine, sea salt in particular. Marija Tudor – Šore's salt is infused and flavoured with different blends of herbs. These types of salt add special flavouring to a variety of dishes and will boost your culinary creativity.

Milna 10, 21450 Hvar, otok Hvar • hvar.tudor14@gmail.com • +385 91 160 1459, Marija Tudor-Šore

MAJA ZANINOVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

ČAJ VARBENA • EKSTRA DJEVIČANSKO MASLINOVO ULJE SA ZAČINSKIM BILJEM • VRHUNSKO CRNO VINO JAGODNA

Uvažavajući jedinstveni položaj južnog dijela otoka Hvara vrijedne ruke obitelji Zaninović svake godine obraduju nas novim proizvodima. Tu su vrhunska vina, ekstra djevičansko maslinovo ulje obogaćeno začinskim biljem, čajevi... Očekujemo da nas i sljedećih godina iznenade nekim novim proizvodima koji, kada ih kušamo, ne zaboravimo pa, nađemo li se ponovno na Hvaru, iznova želimo kušati.

VERBENA TEA • HERB INFUSED EXTRA VIRGIN OLIVE OIL • "JAGODNA" SUPERIOR QUALITY RED WINE

Paying significance to the unique position of the southern part of the Island of Hvar, every year the Zaninović Family faithfully treat us to new products such as superior quality wines, herb-infused extra virgin olive oil, teas... You can only look forward to their new products in the forthcoming years. Whenever tasted, these products linger in your mind and every time you revisit the Island of Hvar, you cannot resist savouring them over and over again.

Put Police 10, Sv. Nedjelja, 21465 Jelsa, otok Hvar • majazanino8@net.hr • +385 91 796 09 40 • +385 91 573 23 65, Lila Zaninović

TIM ANTUNOVIĆ

obrt za turizam i proizvodnju • *trade for tourism and production*

TRADICIJSKE SLASTICE (PELIŠKE HROSTULE – PRIKLE NA GVOZJE, PELIŠKI ROGAČIĆI, PELIŠKI KLAŠUNI, PELIŠKA RAGAČNJAČA)

Zamamni mirisi i okusi slastičarnice Antunović s Pelješca trajno su zarobili osjetila sviju koji su kušali njihove slastice. Ove je godine njihova ponuda pretežito bazirana na rogaču koji se na velika vrata vraća u izradu slasnih kolačića. Probajte i nećete požaliti.

TRADITIONAL PASTRIES ("PELIŠKE HROSTULE – PRIKLE NA GVOZJE", "PELIŠKI ROGAČIĆI", "PELIŠKI KLAŠUNI", "PELIŠKA RAGAČNJAČA")

The enticing scents and flavours from the Antunović Family's pastry shop on the Pelješac Peninsula will capture the senses of anyone who steps inside. This year their offer is largely based on recently rediscovered carob used for delicious pastry making. Make sure you give their pastries a try and you will never regret it.

Viganj 115, 20267 Kućište, poluotok Pelješac • marija@croccantino.com • +385 98 165 07 77, Željka Antunović

ŽRNOVSKI MAKARUNI

udruga • *association*

ŽRNOVSKI MAKARUNI

Žrnovski makaruni, sjajan izdanak mediteranske kuhinje, prepoznati su kao vrhunski otočni proizvod iznimnih gastronomskih potencijala. Ručno rađena tjestenina jednostavne recepture od brašna, jaja, ulja i vode, ali i s nužnim znanjem i vještinom miješanja, natiranja i oblikovanja komadića elastičnog tijesta oko drvenog štapića, koju nakon kuhanja u slanoj vodi oplemenjuje umak od goveđeg mesa ili lokalnih starih sorti rajčica, oduševit će svakog kušača.

ŽRNOVO MACARONI

The Žrnovo macaroni ("žrnovski makaruni" in Croatian), a great Mediterranean cuisine offspring, have become recognised as a premium island product of exceptional culinary potential. This pasta is homemade to a simple recipe with flour, eggs, oil and water, but requires knowledgeable mixing, kneading, and shaping of elastic dough pieces finally rolled around a wooden stick. The macaroni should be boiled in salted water and served with beef gravy or local tomato cultivars. This pasta

Žrnovo 248, 20275 Žrnovo, otok Korčula • fani.segedin@gmail.com • +385 91 591 88 24, Fani Duhović

ANĐELKO PAHLJINA

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE ANIMA ARBA

U masliniku obitelji Pahljina na Rabu već generacijama zajedno rade stari i mladi. U sretnom suživotu s maslinama, dvadesetak ovaca Škraparica mirno pase travu, prirodno kose i gnoje maslinik. Jedan od maslinika nalazi se na 400 m nadmorske visine na brdu Kamenjak, najvišem vrhu otoka Raba, što ga svrstava među najviše maslinike na Jadranu.
Ljubav prema maslinarstvu i sljubljene sorte rezultirale su zlatnim ekstra djevičanskim maslinovim uljem.

"ANIMA ARBA" EXTRA VIRGIN OLIVE OIL

The olive grove of the Pahljina Family on the Island of Rab has been cultivated by young and old generations of this family for years. Happily cohabitating with olives, twenty-odd "Škraparica" sheep are left to peacefully graze, mow and fertilize the grass beneath the olive trees. One of the family's olive groves is situated at an altitude of 400 m on the Kamenjak Hill, the highest peak on the Island of Rab. It is one of the highest olive groves in the Adriatic.
The golden extra virgin olive oil is an outcome of this family's love for olive growing and for creative blends of olive cultivars.

Palit 88, 51280 Rab, otok Rab • mali-palit@ri.htnet.hr • +385 91 172 46 90

VLAHO KOMPARAK

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MED VRIJES

Med vrhunske kvalitete s grmova vrijesa na otoku Korčuli proizvodi mladi medar Vlaho Komparak. Ljubav prema pčelarstvu i predanost ovoj vrsti posla sigurno će rezultirati ponudom i ostalih vrsta otočnog meda.
Male količine meda od vrijesa izazivaju poseban interes ljubitelja meda, jer je ova vrsta ograničene ponude i nije trajno dostupna.

HEATHER HONEY

A young honey maker, Vlaho Komparak, makes premium quality honey harvested from heather shrubs on the Island of Korčula. He is a passionate and committed beekeeper, destined to offer other types of island honey as well.
The small quantities of heather honey have a special appeal to honey lovers as this type of honey comes in limited amounts and is offered only seasonally.

Dubrovačka cesta 58, 20260 Korčula, otok Korčula • vlahokomparak@hotmail.com • +385 91 434 34 13, Vlaho Komparak

ĆUKARIN

obrt • *trade*

KORČULANSKA LOJENICA

Znanje, iskustvo i ljubav u pripremi tradicionalnih korčulanskih slastica, čiju je slavu pronijela svijetom, Smiljana Matijaca prenijela je na kćer koja se dala u potragu i spasila od zaborava korčulansku lojenicu. Kako se izrađuje saznajte u njenoj butigi i, naravno, tamo je i kušajte. Osvojit će vas mirisom i okusom, a vlasnica će vam ispričati sve o povijesti lojenice, kulturnoj baštini otoka Korčule.

"KORČULANSKA LOJENICA" CAKE

Smiljana Matijaca has shared her know-how, experience and zest for making traditional pastries from the Island of Korčula with her daughter. The pastries from this island have become famous all over the world. Consequently, her daughter has embarked on a quest to save the "lojenica" cake from oblivion. You can learn more about this cake in their pastry shop, where you can taste it as well. This cake has an alluring scent and flavour. The pastry shop owner will tell you all about the history of this cake, which belongs to the cultural heritage of the Island of Korčula.

Hrvatske bratske zajednice bb, 20260 Korčula, otok Korčula • www.cukarin.hr • smiljana.matijaca1@du.t - com.hr • +385 20 711 055, Smiljana Matijaca

KRSTO MATULIĆ

obrt za turizam i proizvodnju • *trade for tourism and production*

PAŠMANERO • AROMATIZIRANA SOL • AROMATIZIRANI VINSKI OCAT

Mlada obitelj Matulić s Pašmana već je opredmetila svoju viziju u proizvodnji specifičnih otočnih delicija. Bazirajući se na malim serijama vrhunske kvalitete iskoračili su izvan granica Hrvatske i za dio proizvoda osvojili Superior Taste Award. U svojoj butigi nude vlastitu produkciju za koju posjetitelji pokazuju izniman interes.

"PAŠMANERO" • FLAVOURED SALT • FLAVOURED WINE VINEGAR

The young Matulić Family from the Island of Pašman have already put their vision to reality and now they produce great island delicacies. Their premium quality small batches have become known outside the Croatian borders as well. Some of their products have won the Superior Taste Award. The homemade products offered by this family attract avid interest among the visitors of this island.

Pašman 2, 23262 Pašman, otok Pašman • krsto.matulic@gmail.com • +385 95 551 80 84, Krsto Matulić

MARIO ŠMIT

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE ULIKA U SPREJU

Obitelj Šmit upakirala je svoje ekstra djevičansko maslinovo ulje u bocu sa sprejom što omogućuje praktičnu i višenamjensku primjenu.. Ulje je iz vlastitog maslinika smještenog na sjeverozapadnom dijelu otoka Prvića.

"ULIKA" EXTRA VIRGIN OLIVE SPRAY OIL

The Šmit Family have packed their extra virgin olive oil into a sprayer bottle for convenient and multi-functional use. The oil is made with olives from their own olive grove located in the north-western part of the Island of Prvić.

Ulica VI. Obala 16o, 22234 Prvić Šepurine, otok Prvić • puntarski.dvori@gmail.com • +385 95 890 6o 74, Mario Šmit

ANICA BAŽIKA

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MARMELADA OD MANDARINA • DŽEM OD SUHIH SMOKAVA

Od zrelih plodova mandarina i smokava koje suši, Anica Bažika pravi slasne marmelade i džemove. Voće okupano korčulanskim suncem podloga je ovih slastica koje ćete rado ponijeti s ovog otoka.

TANGERINE MARMALADE • DRIED FIG JAM

Anica Bažika makes delicious marmalades and jams from dried ripe tangerine and fig fruits grown in the sunshine on the Island of Korčula. These preserves are a wonderful gift to take along from this island.

Lumbarda 94 , 20263 Lumbarda, otok Korčula • ivan.bazika@gmail.com • +385 91 517 74 26, Ivan Bažika

VEDRANKA KATIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

SLASTICE OD SMOKVE (TO SMOKVUNI, I SMOKVUNI, SMOKVU-NI)

Korčulanka Vedranka Katić, naslanjajući se na tradiciju, izrađuje smokvune koji su se nametnuli kao korčulanski desertni ritual. Smokve s nekoliko vrsta orašastih plodova, smokve s bademom ili orahom obogaćene korom naranče i limuna te domaćim voćnim likerom umače u tamnu ili bijelu čokoladu uz dodatak soli i papra. Smokvune možete probati u najboljim korčulanskim restoranima.

FIG CONFECTIONERY ("TO SMOKVUNI", "I SMOKVUNI", "SMOKVU-NI")

Vedranka Katić from the Island of Korčula makes "smokvuni" confectionery in keeping with the tradition and established as a dessert ritual on the Island of Korčula. Figs together with different kinds of nuts, almonds or walnuts, orange or lemon peel, as well as homemade fruit liqueur are dipped into dark or white chocolate seasoned with salt and black pepper. "Smokvuni" confectionery can be tasted at top restaurants on the Island of Korčula.

Korčulanskih domobrana 10, 20260 Korčula, otok Korčula • vedrankakatic@gmail.com • +385 20 715 444 • +385 91 302 68 54, Vedranka Katić

DENIS BARIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE • ČAJ LISTA MASLINE

Na malom otoku Ižu Denis Barić uzgaja masline i proizvodi ulje isključivo mehaničkim postupkom tradicionalnog hladnog prešanja plodova maslina. Upakirano u male staklene amfore ukras je na stolu i istovremeno suvenir koji možete pokloniti. Uz ulje se nudi i list masline koji se koristi za čaj.

EXTRA VIRGIN OLIVE OIL • OLIVE LEAF TEA

Denis Barić grows olives on the small Island of Iž and makes olive oil cherishing the traditional mechanical procedure of cold pressing. His olive oil is packed in small amphora-shaped glass containers that can serve as a table decoration or be given away as a souvenir. Besides olive oil, his offer includes olive leaf to be used as a tea.

Veli Iž 56 A, 23284 Veli Iž, otok Iž • opg.denis.baric@gmail.com • +385 98 650 031, Denis Barić

"ZLINJE"

ugostiteljski obrt konoba-pizzeria • *tavern-pizza restaurant (catering)*

LUMBLIJA

Lumblija je poznata korčulanska slastica koja se veže uz Blato, mjesto u središtu otoka. Povijesno naslonjena na boravak Napoleonove vojske na Korčuli, proizvodi se već preko 200 godina. Iako rađena po istoj recepturi, svaka nosi notu svog proizvođača. Tako je i s ovom koju se izrađuje u konobi Zlinje. Nanese li vas put na Korčulu svratite i probajte.

"LUMBLIJA" CAKE

The "lumblija" cake is a famous cake from the Island of Korčula associated with Blato, a small town in the middle of the island. Its more than 200 year old history is referenced with the stay of Napoleon's army on the Island of Korčula. Although made to the same recipe, every "lumblija" cake has a distinctive touch of its maker, including the one from the "Zlinje" tavern. If you happen to visit the Island of Korčula, make sure you pay this tavern a visit and ask for this cake.

Ulica 85 br. 8, 20271 Blato, otok Korčula • donjerkovic@gmail.com • +385 91 576 22 21, Katarina Baničević

TOMIST D.O.O.

KONSERVA (BIO KONCENTRAT OD RAJČICE)

U mljetskim poljima obasjanim južnim suncem uzgajaju se rajčice od kojih se radi najfinija konserva. Oduvijek se spravljala od autohtonih rajčica (pomadora) otpornih i prilagođenih nedostatku vode. Dodatak hrani u bilo kojem obliku i omjeru izaziva vaša osjetila i poziva da je stavite u jela za koja možete pomisliti da se s njima i ne sljubljuje.

"KONSERVA" (BIO-TOMATO CONCENTRATE)

The tomatoes grown in the plains on the Island of Mljet under the southern sun are used as a base of the most delicious "konserva". The concentrate is made with indigenous drought-resistant tomatoes ("pomadori") to an old recipe. It can be used as a food supplement, tempting you to experiment with most daring pairings.

Zabrežje 47, 20285 Babino Polje, otok Mljet • tomist.doo@gmail.com • +385 98 244 514, Tomislav Market

FARIA

ženska zadruga • *women's cooperative*

ČOKOLADNE PRALINE (S KADULJOM, S ROGAČOM I MEDOM, S LAVANDOM)) - proizvodi Milena Gamulin • LADY MARMELADE (DŽEM OD KIVIJA) - proizvodi Angelika Gurdulić • PRELJEV OD ROGAČA - proizvodi Sanja Fistonić

Ženska zadruga "Faria" već se dokazala u proizvodnji džemova i drugih otočnih proizvoda. Sada su u ponudu uveli čokoladne praline od najfinije belgijske čokolade s dodatkom otočnog bilja i neizostavnim rogačom, koji nude i kao preljev, te džem od kivija koji se rijetko nađe u ponudi slatkih delicija.

CHOCOLATE TRUFFLES (WITH SAGE, CAROB AND HONEY, LAVENDER - made by Milena Gamulin • "LADY MARMALADE" (KIWI JAM) made by Angelika Gurdulić • CAROB TOPPING made by Sanja Fistonić

The "Faria" Women's Cooperative has already become a distinguished maker of jams and other island products. This year their novelty are chocolate truffles made with the finest Belgium chocolate, island herbs and inevitable carob, offered as a topping too, as well as a kiwi jam otherwise seldom found among the assortment of sweet delicacies.

Jelsa 363, 21465 Jelsa, otok Hvar • faria.jelsa@gmail.com • gamulinfedra5@gmail.com • +385 21 761 287 • +385 92 142 48 41, Fedra Gamulin

NIKŠA ĆURČIN

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE • UŠEĆERENE KORICE GREJPA • SAPUN LAVANDA (ČOKOLADA, KAVA) • MELEM (LAVANDA, NEVEN) • HIDROLAT (ORIGANO, LOVOR) • ETERIČNO ULJE LOVORA

Hvaranka Berislava Ćurčin prenijela je stečeno iskustvo i znanje u proizvodnji tradicijskih mediteranskih delicija i kozmetike na svoju djecu. Opremila im je laboratorij kako bi nastavili porodičnu tradiciju, ostali na otoku i proširivali ponudu otočnih proizvoda. Podloga im je vlastito maslinovo ulje uz dodatak eteričnih ulja.

EXTRA VIRGIN OLIVE OIL • CANDIED GRAPEFRUIT PEEL • LAVENDER (CHOCOLATE, COFFEE) SOAP • (LAVENDER, MARIGOLD) BALM • DISTILLATE (OREGANO, BAY LEAF) • BAY LEAF ESSENTIAL OIL

Berislava Ćurčin from the Island of Hvar has handed on to her children the experience and know-how about traditional Mediterranean delicacies and cosmetic products. She has bequeathed to them a furnished laboratory to uphold the family tradition, remain on the island and expand the assortment of island products. The products are based on the family's own olive oil and essential oils.

Vlahe Bukovca 5, 21460 Stari Grad, otok Hvar • berry1@net.hr • +385 91 113 87 00, Berislava Ćurčin

ĐORĐAN GURDULIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

ORIGANO MEDITERANSKI ZAČIN • SOL S LAVANDOM • ŠEĆER S LAVANDOM

Origano je jedan od najomiljenijih začina mediteranske kuhinje, a hvarski odlikuje vrhunska kvaliteta. Đorđan Gurdulić koristi ga svakodnevno u svom restoranu. U ponudi ima i šećer s lavandom koji je inovativna alternativa vanili šećeru, a slasticama daje posebnu notu. Ako može sa šećerom, može i sa soli pa se ovaj začin dodaje mesnim i ribljim jelima.

OREGANO MEDITERRANEAN CONDIMENT • LAVENDER SALT • LAVENDER SUGAR

Oregano is one of the most favourite condiments in Mediterranean cuisine. The oregano from the Island of Hvar is distinguished by its premium quality and used on a daily basis by Đorđan Gurdulić at his restaurant. Lavender sugar on the other hand is offered as an innovative alternative to vanilla sugar, and a special flavour enhancer. Similarly to lavender sugar and sweet foods, lavender salt is used to season meat and fish dishes.

Jelsa 383, 21 465 Jelsa, otok Hvar • info@murvica.net • +385 21 761 405, Đorđan Gurdulić

MARIN ZALOVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

KEKS MASLINKO

Keks Maslinko tradicionalni je pašmanski kolačić koji se spravlja od brašna, šećera, badema, vinjaka, korice naranče, cimeta i maslinovog ulja. Oblikuje se kalupom i topao posipa mljevenim šećerom. Slastan i mirisan zarobljuje vaša osjetila.

"MASLINKO" BISCUIT

The "Maslinko" biscuit is a small biscuit from the Island of Pašman made with flour, sugar, almonds, brandy, orange peel, cinnamon and olive oil. It is moulded and coated with powdered sugar after baking. It is deliciously flavoured and scented, ready to captivate all your senses.

Put Vrhovina 23, 23212 Tkon, otok Pašman • vesna.zalovic@gmail.com • +385 91 734 6340, Vesna Zalović

KRUNOSLAV PERONJA

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

KVALITETNO CRNO VINO NONO JURICA • SUHE SMOKVE • SIRUP OD VIŠNJE

Životni ritam otoka utkan je u svakom postupku Estere Peronje. Bez obzira koji otočni proizvod nudi, s ljubavlju ugrađuje u njega stečena iskustva i znanje oplemenjujući ih začudnom individualnom notom pa oni postaju bezvremenski. Sve što probate od njenih proizvoda, činit će vam se poznatim, a opet nekako drukčijim. Zbog toga su njeni proizvodi prava mala remek djela.

"NONO JURICA" QUALITY RED WINE • DRIED FIGS • SOUR CHERRY SYRUP

Estera Peronja embodies the pace of living on the island in every action she takes. No matter which island product you take from her assortment, you will find them all engraved with her experience and know-how and enriched with her extraordinary and everlasting touch. Every product you taste will seem familiar, yet somehow different. That is why her products are truly mini master pieces.

Jelsa 891, 21465 Jelsa, otok Hvar • esteraperonja@yahoo.com • +385 21 761 068 • +385 91 182 89 12, Estera Peronja

"LANĐIN"

obrt za morski ribolov, trgovinu i turizam • *sea fishing, trade and tourism*

PALAMIDA U SJEMENSKOM ULJU • KONCENTRAT OD RAJČICE • LJUTI FEFERONI

Kada dišete s otokom znate njegovu neiscrpnost. Rozalinda Banić upravo tako živi i nudi mnogobrojne proizvode od otočnih sirovina. Komplementarnost njenih proizvoda govori da sve što se na otoku proizvede od hrane i pića može stajati na stolu i izazvati interes istinskih gurmana.

COMMON BONITO IN SEED OIL • TOMATO CONCENTRATE • HOT CHILLI PEPPERS

When you become one with the island, you become aware of its inexhaustible resources. Rozalinda Banić knows that and offers many products made with ingredients found on the island. Her products complement each other showing that any foodstuffs and beverages made on the island can be served on the table ready to pique the interest of genuine gourmands.

Kraj 152, 23212 Tkon, otok Pašman • rozalindabanic@gmail.com • +385 91 782 20 55, Rozalinda Banić

"TRTA-MRTA"

ugostiteljski obrt • *restaurant and catering*

SUŠENI KRAKOVI HOBOTNICE

Ovaj tradicionalni tkonski specijalitet s otoka Pašmana priprema se samo u restoranu "Trta Mrta" u Tkonu. Hobotnica iz vlastitog izlova suši se na buri. Krakovi se nasjeckaju i peku na gradelama. Poslužuju se s kruhom i maslinovim uljem. Novi izazov za gurmane.

DRIED OCTOPUS TENTACLES

This traditional speciality from Tkon on the Island of Pašman is only made at "Trta Mrta" restaurant in Tkon. The freshly caught octopus is dried in the bora wind. The tentacles are chopped, grilled, and then served with bread and olive oil: a new culinary challenge to gourmands.

Tkon 24, 23212 Tkon , otok Pašman • spikakun123@gmail.com • +385 23 285 280, Ivan Smoljan

KATICA MUŠĆET

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

ZAČINSKA SOL TKONETA

Začini koji se koriste na našim otocima uglavnom su elementarni s neposrednom primjenom. Katica Mušćet priredila je miks suhog otočnog bilja i korjenastog povrća u morskoj soli koji svakom jelu daje zamaman okus.

"TKONETA" SEASONING SALT

The condiments used on Croatian islands are mostly elementary and immediately put to use. Seasoning sea salt made by Katica Mušćet is a blend with dried island herbs and root vegetables used as an intoxicating flavour enhancer.

Ulica Glagoljaša 5, 23212 Tkon, otok Pašman • katicamuscet@gmail.com • +385 23 285 532 • +385 98 168 22 99, Katica Mušćet

NEVEN BRZIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

DJEVIČANSKO MASLINOVO ULJE • KUNJSKE FRITE

Slasne kunjske frite možete kušati na svim manifestacijama u Tkonu. Priprema ih vješta i okretna Rajna Brzić i pakira s osmijehom. Njihov okus ponese se s Pašmana i zauvijek pamti.
Rajna Brzić dokazala se i u uzgoju maslina u svom masliniku iz kojih proizvodi maslinovo ulje.

VIRGIN OLIVE OIL • "KUNJSKE FRITE" (MINI DOUGHNUTS)

The mouth-watering mini doughnuts "kunjske frite" can be seen at any festivity in Tkon. They are made by skilful and dexterous Rajna Brzić and packed with a smile. These mini doughnuts cannot be forgotten and evoke sweet memories of this island.
Rajna Brzić has also established herself as an olive grower. Her olive oil is made from olives grown in her own olive grove.

Pašmanska cesta 9, 23212 Tkon, otok Pašman • rajna.stikla@gmail.com • +385 91 910 97 27, Rajna Brzić

STJEPAN SMOLJAN

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MARINIRANE ŠPAROGE

Šparoge su miljenice gastronoma i ljubitelja dobre hrane. Davorka Smoljan bere ih na Pašmanu u izoliranim područjima otoka, marinira i tako omogućuje da se mogu konzumirati cijelu godinu.

MARINATED ASPARAGUS

Asparagus is a favourite among gourmands and good food lovers. It is harvested by Davorka Smoljan in isolated regions on the Island of Pašman. Asparagus is marinated and can be consumed all year long.

Put Pelastra 23, 23212 Tkon, otok Pašman • radovicjulijana@gmail.com • +385 99 698 19 54, Davorka Smoljan

ANKA KOVAČIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

VIŠNJA MARAŠKE U ŠEĆERU • DŽEM OD SMOKAVA

Mjesto Banj na otoku Pašmanu poznato je po uzgoju višnje Maraške i trešanja. Anka Kovačić sprema višnje prema tradicionalnoj recepturi. Maraške stavi u staklenu teglu sa šećerom, ostavi na suncu 40 dana, nakon čega se mogu konzumirati.
Jednako je slastan i njezin džem od smokava, koji također priprema od domaće sirovine.

MARASCA CHERRY IN SUGAR • FIG JAM

Banj is a small place on the Island of Pašman known by sweet cherries and Marasca cherries. They are preserved by Anka Kovačić to traditional recipes: first they are put in a glass jar with sugar, then left in the sunshine for 40 days, and finally ready for consumption.
Her fig jam is equally delicious and made with home-grown ingredients.

Banj 81, 23271 Kukljica, otok Ugljan • damkovacic11@gmail.com • +385 99 374 14 00, Anka Kovačić

TEO GRBIN

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

DŽEM (MANJIGA, GORKA NARANČA) • GOSPINO ULJE (KANTARION)

Od zrelih plodova manjige/maginje, što je lokalni naziv za planiku, te sočnih naranči obitelj Grbin izrađuje slasne džemove specifičnog okusa i teksture. Konzumiraju se samostalno ili u kombinaciji s drugim slasticama.
U ponudi je i ulje gospine trave koje proizvode maceriranjem ove biljke u vlastitom ekstra djevičanskom maslinovom ulju.

JAM (STRAWBERRY TREE FRUIT, BITTER ORANGE) • ST. JOHN'S WORT OIL

Delicious jams of exquisite flavours and textures are made by the Grbin Family with ripe strawberry tree fruit and juicy oranges. The preserves can be consumed alone or paired with other delicacies.
St. John's Wort oil is on offer as well. The plant is macerated in extra virgin olive oil made by this family.

Ulica 41. br. 61, 20 270 Vela Luka, otok Korčula • opg.grbin@gmail.com • +385 91 524 51 24, Teo Grbin

FRANJO ŠTOKIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

ZAČINSKA SOL OLIVA • MASLINE U SALAMURI • NISKOENERGETSKI ŽELE OD MOGRANJA

Obitelj Štokić proširila je svoju liniju "Rapski mirisi i okusi" novim proizvodima. Začinska sol "Oliva" sadrži sušene slane masline, mirtu i bosiljak i daje jelima posebnu aromatsku notu. Crne usoljene masline "Nagrišpane" poslužuju se uz dodatak finog maslinovog ulja. Želе od mogranja radi se od čistog nerazrijeđenog soka ovog voća i preporučuje se kao voćni namaz uz meso divljači te kao aromatičan dodatak umacima.

"OLIVA" SEASONING SALT • BRINE-CURED OLIVES • LOW-CALORIE STRAWBERRY TREE FRUIT JELLY

The product line "The Scents and Flavours from the Island of Rab" offered by the Štokić Family has been expanded with new products. The "Oliva" seasoning salt contains dry brine-cured olives, myrtle and basil, and is used as a special flavour enhancer. "Nagrišpane" are black brine-cured olives served with fine olive oil. The strawberry tree fruit jelly is made with undiluted fruit syrup and recommended as a fruit spread paired with game or as an aromatic condiment added to dips.

Barbat 406, 51280 Rab, otok Rab • info@rab-pur.com • +385 98 134 09 60, Sonja Friedman-Štokić

VICKO KAŠTELANAC

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE ŠOLTANKA • VRHUNSKO CRNO VINO VILLA SUPERIOR/DOBRIČIĆ DOMNIUS • KVALITETNO ROSE VINO DOBRIČIĆ PRIŽENCA

Temeljeći proizvodnju vina na lokalnim sortama, poglavito Dobričiću, Vicko Kaštelanac nudi vina sjajnog bouqea koja se sljubljuju s mediteranskom hranom. Uz vino nudi i ekstra djevičansko maslinovo ulje Šoltanka, također od lokalne sorte, po kojoj je otok Šolta poznat i izvan okvira naše zemlje.

"ŠOLTANKA" EXTRA VIRGIN OLIVE OIL • "VILLA SUPERIOR"/"DOBRIČIĆ DOMNIUS" SUPERIOR QUALITY RED WINE • "DOBRIČIĆ PRIŽENCA" QUALITY ROSÉ WINE

The wines made by Vicko Kaštelanac have a local cultivar base, largely "Dobričić", and their excellent bouquet can be perfectly paired with Mediterranean food. His assortment includes an extra virgin olive oil "Šoltanka" from the local olive cultivar as well, which has made this island world famous.

Duga Gomila 7, 21432 Gornje Selo, otok Šolta • www.agroturizam-kastelanac.com • kastelanac_oo@net.hr • sanja.kastelanac@gmail.com • +385 98 385 376, Vicko Kaštelanac

EVA MARIJA ČURIN

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE SA ZAČINSKIM BILJEM

Svoje fino ekstra djevičansko maslinovo ulje Eva Marija Čurin oplemenila je mirisnim hvarskim začinskim biljem , limunom i chili papričicama. Gastronomi i ljubitelji mediteranske kuhinje rado će koristiti ovo ulje u pripremi hrane s dodanom vrijednosti. Stoga svratite u mirisnu oazu u Gdinj na Hvaru i ponesite ulja sa sobom.

HERB-INFUSED EXTRA VIRGIN OLIVE OIL

The fine extra virgin olive oil made by Eva Marija Čurin is infused with aromatic herbs from the Island of Hvar, lemon and chilli peppers. Gourmands and lovers of Mediterranean cuisine will happily use this oil when making added value food. Come by to the fragrant oasis of Gdinj on the Island of Hvar to take a stash of this oil with you.

Gdinj 69, 21467 Gdinj, otok Hvar • evam.curin@gmail.com • +385 91 883 32 03 • +385 91 726 06 00, Eva Marija Čurin

DAVID PIRIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

RAJSKO PIVO

Craft pivo "Rajsko pivo" prvo je pivo u našem projektu. Vežući ga uz vruće dane i Rajsku plažu otoka Raba, gdje se uživajući morate i osvježiti, David Pirić ponudio je pivo male serije u najboljoj maniri, onako kako ga spravljaju znalci za ljubitelje specifičnih okusa.

"RAJSKO PIVO"

The "Rajsko pivo" craft beer is the first beer in this project. Its name is derived from the Paradise Beach ("Rajska plaža" in Croatian) and associated with hot days, when you crave for refreshments whilst basking in the sun. It is made by David Pirić in small batches and will quench the thirstiest lovers of exquisite flavours.

Lopar 259, 51 281 Lopar, otok Rab • david.piric@gmail.com • +385 95 914 38 87, David Pirić

TOMA LUČIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

VRHUNSKO VINO PLAVAC MALI • KVALITETNO CRNO VINO DARNEKUŠA • KVALITETNO BIJELO VINO BOGDANUŠA

Na jednoj od najpoznatijih svjetskih vinorodnih lokacija, južnoj strani otoka Hvara u području Ivan Dolac, Toma Lučić proizvodi čuvena vina sorte Plavac mali i gotovo zaboravljenih starih sorti kao što je Darnekuša. Svratite li na Hvar nipošto nemojte zaobići njegovu konobu i kušati vina koja nudi.

"PLAVAC MALI" SUPERIOR QUALITY WINE • "DARNEKUŠA" QUALITY RED WINE • "BOGDANUŠA" QUALITY WHITE WINE

The renowned wine from "Plavac mali" cultivar and practically forgotten old cultivars such as "Darnekuša" made by Toma Lučić come from one of the internationally most famous wine-growing terroirs, on the southern side of the Island of Hvar in the Ivan Dolac region. When on the Island of Hvar, make a call to his tavern and taste his wines.

Svirče 24, 21 465 Jelsa, otok Hvar • +385 91 527 65 05, Toma Lučić

KATIJA STANČIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

KVALITETNO VINO KZP PLAVAC MALI • KVALITETNO VINO KZP BOGDANUŠA

Obitelj Stančić na svom gospodarstvu proizvodi gotovo sve što im je potrebno za ponudu u restoranu u Dolu, zelenoj brdskoj oazi na otoku Hvaru. Crna i bijela vina lokalnih sorti služe se uz lokalne specijalitete koje posjetitelji njihovog restorana rado kušaju.

"PLAVAC MALI AOC" QUALITY WINE • "BOGDANUŠA AOC" QUALITY WINE

On their farm the Stančić Family make almost everything they need to serve at their restaurant in Dol, a green hilly oasis on the Island of Hvar. Red and white wines made with local cultivars are paired with local specialities readily tasted by their restaurant guests.

Sansovića dvor 2, 21460 Stari Grad, otok Hvar • apartmani.stancic@gmail.com • +385 98 259 177 , Katija Stančić

NATURA ANTUNOVIĆ

obrt za proizvodnju likera, vina i delicija • *trade for liqueurs, wines and delicacies*

LIKER NESPOLA, RUŽA

Likeri Nature Antunović odavno su iskoračili iz otočne priče i postali prepoznatljivi hrvatski brand s nebrojenim priznanjima. Svaki se put iznenadimo od kojeg se sve voća i bilja mogu napraviti vrhunski likeri. Ovaj put nudi se mirisni liker od ruže i liker od nespole, voća specifičnog okusa za koje mnogi nisu ni čuli.

LOQUAT, ROSE LIQUEUR

The liqueurs made by Natura Antunović are no longer known only locally, but have become a famous award-winning Croatian brand. They are superior quality liqueurs from surprising combinations of fruits and herbs. This time the offer includes liqueurs made with rose petals and loquat, a relatively unknown fruit of a specific, acidic flavour.

Šetalište Škvar 6, 20250 Orebić, Pelješac • www.natura-antunovic.com • jadran.antunovic@du.t-com.hr • +385 20 713 227 • +385 91 561 07 81, Jadran Antunović

ANTON ŠKUNCA

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

ETERIČNO ULJE SMILJA

Eterična ulja zaštitni su znak naših otoka. Dobivena iz biljaka izraslih na sunčanim predjelima posebno su cijenjena zbog svojih svojstava. Anton Škunca proizvodi eterično ulje smilja koje je jedinstveno po nizu komponenata.

IMMORTELLE ESSENTIAL OIL

Essential oils represent a trademark of Croatian islands. They are made from plants growing in sunny regions and have invaluable and extremely useful properties. This one-of-a-kind immortelle essential oil of exceptional quality is made by Antun Škunca and will be greatly appreciated.

Braće Radić 20 A, 53 291 Novalja, otok Pag • anton.skunca@gmail.com • +385 98 230 254, Anton Škunca

BRANKO MAĐERIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

GAVEZOVA MAST • SAPUN LAVANDA

Uronivši potpuno u prirodni svijet otoka, Ljiljana Mađerić svake godine oplemenjuje neku od otočnih komponenti. Ove je godine izradila sapun od lavande i gavezovu mast, proširivši ponudu različitih otočnih proizvoda koje sa svojom obitelji marljivo izrađuje.

COMFREY OINTMENT • LAVENDER SOAP

Every year Ljiljana Mađerić enhances her island products resulting from her full immersion in nature enveloping this island. This year her assortment of different island products has been expanded to include a lavender soap and comfrey ointment, made with the great help of other family members.

Pašman 3, 23262 Pašman, otok Pašman • mad.ljiljana@gmail.com • +385 98 943 20 51, Ljiljana Mađerić

GRGO LUČIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

HVARSKI BALZAMI (SMILJE, NEVEN, KANTARION, LAVANDA, RUŽMARIN, KADULJA, KOMORAČ, MRAVINAC, LOVOR, ČEMPRES I TRŠLJA) • SAPUNI (KADULJA, LAVANDA, RUŽMARIN, SMILJE) • CVIJET LAVANDE

Grgo Lučić poznati je proizvođač eteričnih ulja. Znanje iz tog područja pretočio je u proizvodnju balzama i sapuna koristeći i maslinovo ulje iz vlastitog uzgoja. Prepoznatljiva hvarska nota koja se očituje u jedinstvenim mirisima zaštitni je znak njegovih proizvoda.

BALMS FROM THE ISLAND OF HVAR (IMMORTELLE, MARIGOLD, ST. JOHN'S WORT, LAVENDER, ROSEMARY, SAGE, FENNEL, MARJORAM, BAY LEAF, CYPRESS AND MASTIC TREE) • SOAPS (SAGE, LAVENDER, ROSEMARY, IMMORTELLE) • LAVENDER BLOSSOM

Grgo Lučić is a well-known essential oil maker. His knowledge about essential oils can be seen in balms and soaps made with his own olive oil base. His products are distinctive and unique, and will be a fragrant reminder of the scents from this beautiful island.

Zastražišće 61, 21466 Zastražišće, otok Hvar • lui.grgo@gmail.com • +385 91 177 51 15, Grgo Lučić

NEDJELJKA JURIN

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

ZLATNA KREMA ZA LICE • KREMA ZA PETE

Nedjeljka Jurin neumorno istražuje otočne komponente koje su podloga za izradu kozmetike. Koristeći najbolje sastojke iz otočnog bilja ugrađuje ih u kreme za lice i tijelo. Pozitivna iskustva u korištenju njenih kozmetičkih proizvoda rezultirala su velikim brojem korisnika.

GOLDEN FACIAL CREAM • FOOT CREAM

Nedjeljka Jurin tirelessly explores the island herbs used as a base for her cosmetic products. Her facial and body creams are made with the best herbal ingredients. She has an increasing number of repeat customers as they all have very positive experiences with her cosmetic products.

Kućište 144, 20267 Viganj, poluotok Pelješac • nedjeljkaj@yahoo.com • +385 92 309 58 81, Nedjeljka Jurin

MIRTA D.O.O.

KOZMETIČKA LINIJA ZA NJEGU LICA I TIJELA • (KREMA ZA LICE, EMULZIJA ZA ČIŠĆENJE LICA-AVOKADO,LAVANDA, PILING ZA LICE LAVANDA) • (PILING ZA TIJELO LAVANDA-RUZMARIN, MASLAC ZA TIJELO LAVANDA, DEZODORANS LAVANDA)

Mirta Lozančić, poznata proizvođačica vrhunske otočne kozmetike bazirane na sirovinama lošinjsko-creskog arhipelaga, proširila je ponudu novom linijom za njegu lica i tijela. Kreme i pilinzi s voćnim i biljnim podlogama opuštaju i njeguju kožu lica i tijela stvarajući specifičan osjećaj ugode.

COSMETIC LINE FOR FACIAL AND BODY CARE • (FACIAL CREAM, FACIAL CLEANSING EMULSION – AVOCADO, LAVENDER, LAVENDER FACIAL PEEL) • (LAVENDER-ROSEMARY BODY PEEL, LAVENDER BODY BUTTER, LAVENDER DEODORANT)

The assortment of products offered by Mirta Lozančić, a famous producer of premium island cosmetics based on ingredients found in the archipelago of the Islands of Lošinj and Cres, has been expanded with the new face and body product line. Her creams and peels with fruit and herbal bases are relaxing and nourishing, soothing and comforting for the skin.

Zagrebačka 53, 51550 Mali Lošinj, otok Lošinj • www.prirodna-kozmetika-mirta.hr • lozancicmirta3@gmail.com • +385 99 218 71 42, Mirta Lozančić

ANTE GRDAŠ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

KREMA LAVANDA • BALZAM LAVANDA

Domaće kreme i balzami oduvijek su imali svoje poklonike. Marija Grdaš radi ih na Pašmanu prema staroj recepturi. Mogućnost višestrukog korištenja, lagana tekstura, zavodljivi otočni mirisi odlikuju ove proizvode koje posjetitelji rado ponesu s otoka.

LAVENDER CREAM • LAVENDER BALM

Homemade creams and balms have always had their fans. On the Island of Pašman they are made by Marija Grdaš to old recipes. Her multi-functional products are lightly textured and enticingly scented, admired and appreciated by many visitors to this island.

Tkon 294, 23212 Tkon, otok Pašman • marija.grdas@zd.t-com.hr • +385 23 285 345, Ante Grdaš • +385 95 510 88 41, Marija Grdaš

TATJANA KULJANIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

SAPUN ZA TIJELO

Izrada sapuna ukorijenjena je u otočnu tradiciju izrade kozmetičkih i higijenskih proizvoda. Rađeni isključivo od sirovina koje su na otocima od davnine dostupne, oduvijek su nosili pečat starih vremena. Tatjana Kuljanić je u izradi ovog sapuna samo primijenila staro znanje i iskustvo.

BODY SOAP

Soap making is a deeply-rooted and unavoidable island tradition of making body care products. The soaps are made with ingredients found on the island since time immemorial, and always have a touch of old times. The body soap made by Tatjana Kuljanić is a wonderful addition to her line of island products for body care.

Lubenice 35, 51557 Cres, otok Cres • kuljanic.tatjana@gmail.com • +385 98 996 93 73, Tatjana Kuljanić

FRANICA MANDIĆ

sezonska domaća radinost • *seasonal family trade*

ČVORANI NAKIT OD KONOPA

Franica Mandić ove je godine izradila nakit od "mornarskih gropih". Riječ je o čvoranom nakitu od konopa. Čvoranje je još kao djevojčica naučila od oca pomorca. Vezivala je barku, udicu, "užu" i "senjal" na mrežama.
Igranje s "gropima" od kojih su neki još uvijek u svakodnevnoj primjeni, ponovno je postala njena preokupacija.

NAUTICAL KNOT ROPE JEWELLERY

This year Franica Mandić has designed rope jewellery using nautical knots. She learned how to tie boating knots from her father, who was a seafarer. In her childhood she used this skill for tying boots, hooks, as well as fishing net threads.
Once a pastime, although some of the knots are still in everyday use, knot-tying has now become her preoccupation.

Ulica 53 br. 19/1, 20270 Vela Luka, otok Korčula • franica_m@yahoo.com • +385 95 911 74 53, Franica Mandić

"KOLEDIŠĆE" JEZERA

kulturno-umjetničko društvo • *arts and crafts association*

"O' JEZERA MISTO UKRAJ MORA" KNJIGA S CD-OM • SUVENIRI (RUKOTVORINE) RADIONICE MATEŠIN KUD-A KOLEDIŠĆE JEZERA

KUD Koledišće pod neumornom palicom Nenada Milina već gotovo 50 godina čuva i obnavlja tradiciju otoka Murtera. Prikazi pojedinih običaja uz pripadajuće pjesme i plesove prikazani su u ovom slikovitom vodiču koji prati i CD. Na vama je da se prepustite užitku i mirnoći starih vremena.
Živopisne jezerske nošnje kao i suveniri dolaze iz radionice Matešin ovog KUD-a.

"O' JEZERA MISTO UKRAJ MORA" BOOK WITH CD • SOUVENIRS (HANDICRAFTS) MADE BY MATEŠIN WORKSHOP WITHIN "KOLEDIŠĆE" JEZERA ARTS AND CRAFTS ASSOCIATION

For practically 50 years the "Koledišće" Arts and Crafts Association has conserved and renewed the tradition of the Island of Murter under strong leadership of Nenad Milin. This picturesque guide book with a CD gives an outline of specific customs from this island accompanied by songs and dances. Rejoice in them and feel the tranquillity of old times.
Attractive folk costumes and souvenirs from Jezera are made by the Matešin Workshop within the Arts and Crafts Association.

Put Zaratića 3, 22242 Jezera, otok Murter • info@tzjezera.hr • +385 22 439 120 • +385 99 436 48 16, Nenad Milin

IVANKA MILAŠINOVIĆ

domaća radinost • *family trade*

ČVORANI NAKIT OD KONOPA

Tehnika čvoranja ponovno ulazi u fokus vještih mladih otočana. Ivanka Milašinović odlučila se za izradu čvoranog nakita od prirodne i bojane špage, kombinirajući različite izvedbe. Kreirala je nakit koji podsjeća na stara vremena, ali istovremeno izaziva želju da bude nošen u ovom trenutku.

NAUTICAL KNOT ROPE JEWELLERY

Young islanders with skilful hands have revisited the art of knot-tying. Ivanka Milašinović has opted for creative design of knot jewellery made with natural (tan) and coloured cord. Her jewellery is a reminder of past times, but at the same time an attractive, state-of-the-art piece of accessory.

49. ulica br. 7, 23263 Ždrelac, otok Pašman • milivanka@gmail.com •
+385 91 755 85 73, Ivanka Milašinović

MATE RANČIĆ

SUVENIRI OD MASLINOVOG DRVA (ZDJELA ZA VOĆE, STALAK ZA VINO)

Kombinirajući tradicijski način obrade drva s novim tehnikama završne obrade Mate Rančić izrađuje profinjene suvenire od masline, koje ručno brusi, polira voskom ili impregnira uljem.
Njegovi suveniri imaju praktičnu namjenu uz neospornu estetsku komponentu.

OLIVE WOOD SOUVENIRS (FRUIT BOWEL, WINE BOTTLE HOLDER)

Mate Rančić has managed to put together traditional woodwork and new finishing techniques to make sophisticated souvenirs with olive wood. The items are hand carved, wax polished or oil impregnated. Apart from being functional, his souvenirs are undeniably aesthetically pleasing as well.

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+385 91 585 78 65, Mate Rančić

ŽELJKO JEROLIMOV

domaća radinost • *family trade*

SUVENIRI OD MASLINOVOG DRVA (PRSTEN, OLOVKA)

Vrhunska tehnika u oblikovanju i izvedbi odlikuje suvenire/nakit Željka Jerolimova. Olovke izrađuje od drva masline, vrijesa, trsa (vinove loze) i megnoja koje se prethodno suši ili termički obrađuje (ovisno o vrsti). Prstenje se radi od maslinovog drva i oplemenjuje listićima koralja ili školjke (Petrovo uho). Proizvodi će oduševiti ljubitelje preciznosti u izradi.

OLIVE WOOD SOUVENIRS (RING, PENCIL)

Željko Jerolimov designs souvenirs/jewellery of premium quality. The pencils are made from olive wood, heather, vine and Mediterranean buckthorn. The wood pieces are first left to dry or thermally modified (depending on wood types). The rings are made with olive wood and decorated with coral or shell leaves (abalone shell). The precision of this author's design will appeal to many jewellery lovers.

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TONČI MILIŠIĆ

VRŠA "KORČULANKA"

Sve je manje otočana koji ručno izrađuju tradicionalne ribarske alate. Pletena vrša od žice prikazuje vještinu i sposobnost Tončija Milišića u najboljem svjetlu. Gotovo kao skulptura u prostoru, ova vrša zadovoljava i sve zakonske norme za izlov ribe.

"KORČULANKA" FISHING TRAP

The art of making traditional fishing gear has become scarce among islanders. This wire-woven fish trap shows exceptional skill and craftsmanship of Tonči Milišić in the best light. Although it is a functional fishing trap, it can just as well be exhibited as an open-air sculpture.

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+385 99 667 15 21, Tonči Milišić

DF AGENCIJA D.O.O.

NAKIT

Nakit kao estetski i modni dodatak uvijek izaziva poseban interes. Pred nama je tradicijski ručno rađeni nakit s elementima otočnog identiteta osmišljen, dizajniran i izrađen na otoku Prviću. Ljubitelji nakita rado će nositi ovakve izvedbe oplemenjene oblucima i koraljima uz srebrne dodatke.

JEWELLERY

As an aesthetic and fashionable piece of accessory, jewellery has always been especially interesting. Gordana Horvat is a jewellery maker whose jewellery is embellished with elements reminiscent of this island's identity, designed and made on the Island of Prvić. The jewellery lovers will be happy to wear her jewellery adorned with pebbles, corals and silver details.

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SENKA OTAVIJEVIĆ

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DASKE OD MASLINOVOG DRVETA

Željko Otavijević izrađuje unikatne tradicionalne suvenire od drva maslina iz vlastitog maslinika starog preko 200 godina. Pažljivo odabire komade koje će obrađivati do finalnog proizvoda. Po završetku obrade suvenire premazuje maslinovim uljem. Daske koje izrađuje imaju višestruku namjenu.

OLIVE WOOD BOARDS

The unique traditional souvenirs designed by Željko Otavijević are made with olive wood from his own olive grove that is more than 200 years old. The wood pieces are carefully selected and carved into a final product. They are coated with olive oil, and offered as souvenirs and multi-functional items.

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TURISTIČKA ZAJEDNICA OPĆINE POSTIRA

POSTIRA MUNICIPALITY TOURIST BOARD

SVJETSKO PRVENSTVO U BRANJU MASLINA

Naslanjajući se na najvažniju bračku tradicijsku djelatnost – maslinarstvo, Turistička zajednica Općine Postira pokrenula je manifestaciju "Svjetsko prvenstvo u branju maslina" kako bi ukazala na presudnu ulogu maslinovog ulja u mediteranskoj prehrani. Ručno branje maslina u prekrasnom bračkom krajoliku, uz ponudu domaće hrane i prezentiranje običaja koji su pratili branje, učinili su ovu manifestaciju jedinstvenom u svijetu privlačenjem velikog broja domaćih i inozemnih gostiju.
Natjecanje je koncipirano na način da su reprezentacijski timovi (domaći i inozemni) složeni od 4 člana koji odmjeravaju snage u tradicionalnom ručnom branju "na sakete" i modernom branju (tresačima i grabljicama). Pobjednik je onaj tko u zadanom vremenskom roku ubere najviše maslina.

WORLD CHAMPIONSHIP IN OLIVE PICKING

In keeping with the most important tradition on the Island of Brač – olive growing – the Postira Municipality Tourist Board has initiated the "World Championship in Olive Picking" to draw attention to the decisive role of olive oil in Mediterranean cuisine. This event is one of a kind worldwide: the olives are hand-picked in the beautiful surroundings on the Island of Brač, and the participants are able to taste homemade food and learn about olive harvesting customs. Many Croatians and foreigners take part in this championship.
The national and foreign 4-member teams compete in olive picking using both traditional and modern tools (i.e. baskets and shaker rakes). The winning team should pick the largest amount of olives within a given period of time.

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MAJA SUČIĆ

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SUVENIRI OD KONOPA

Maja Sučić na malom pučinskom otoku Ižu proizvodi suvenire od konopa zavidne estetske vrijednosti. Vještinu pletenja predmeta od konopa baštinila je od svog none. Godinama je promatrala kako on to radi i shvatila vrijednost takvog posla. A onda je skupila sve stare konope u konobi i oprala ih. Nastavak je priča o mladoj otočanki koja otima zaboravu staru vještinu.

ROPE SOUVENIRS

Maja Sučić makes very aesthetically pleasing rope souvenirs of exceptional quality on a small open-sea Island of Iž. She learned how to knit rope objects from her grandfather. For years she had watched him do it and realised the importance of his skill. Then one day she scavenged for all rope leftovers she could find in the basement. She washed them, turned them into interesting souvenirs, and now they tell a story of a young woman from the island who has managed to revive this almost forgotten old skill.

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TATIANA LOBOREC

domaća radinost • *family trade*

NAKIT OD DRVA MASLINE

Preokupacija Tatiane Loborec je izrada nakita od materijala koji je vezan uz otočni krajolik. Ovaj put autorica je ponudila nakit od drva masline koji svojim izgledom plijeni pažnju onih koji žele nositi nakit koji nije konvencionalan.

OLIVE WOOD JEWELLERY

The jewellery designed by Tatiana Loborec is made from materials found on the island. This year the jewellery is made with olive wood and will appeal to those ready to wear something unconventional.

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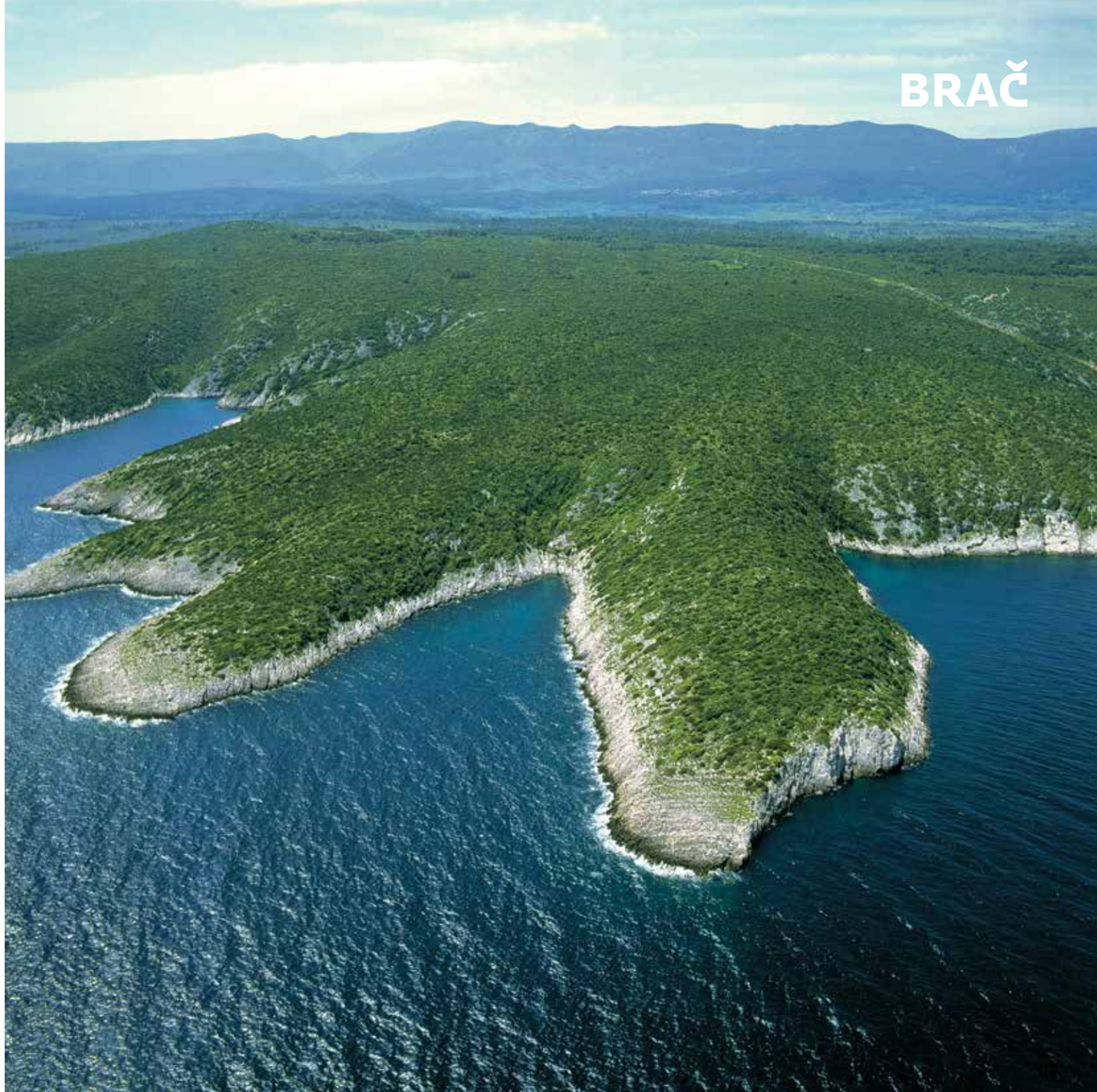

PETAR KURTIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE

Petar Kurtić nastavlja tradicijsku djelatnost otoka Brača. U vlastitom masliniku uzgaja masline domaće sorte i iz njih proizvodi ekstra djevičansko maslinovo ulje. Njegova kvaliteta rezultat je dugogodišnjeg iskustva i stečenog znanja. Rado će ga kušati probrani kušači maslinovog ulja.

EXTRA VIRGIN OLIVE OIL

Petar Kurtić continues the traditional activity of the Island of Brač. In his own olive grove he grows domestic olive cultivars and makes extra virgin olive oil from them. The quality of this oil is a result of long experience and know-how. Exquisite olive oil tasters will not be able to resist it.

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VINKA RAJEVIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE "JOZINO ULJE"

Vinka Rajević promovira otok Brač u najboljem smislu. Dugogodišnje iskustvo u proizvodnji maslinovog ulja govori koliko je ova tradicionalna djelatnost ukorijenjena u otočni način života. Svratite na Brač i kušajte "Jozino ulje". Nakon toga svakako ćete ga ponijeti sa sobom.

"JOZINO ULJE" EXTRA VIRGIN OLIVE OIL

Vinka Rajević promotes the Island of Brač in the best sense of the word. Her long experience of olive oil making shows how this traditional activity is deeply rooted in the island way of life. Come over to the Island of Brač and taste "Jozino ulje". After you do, you will surely bring it home with you.

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NENAD RAJEVIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE "ZLATNA KAPJA" • ČAJ (PAPRENA METVICA, MJEŠAVINA OTOČNOG BILJA) • MACERAT (SMILJE, GOSPINA TRAVA) • ZLATNI MELEM (KREMA OD SMILJA)

Raznovrsna ponuda obitelji Rajević svjedoči o njihovoj vezanosti uz otočni način života. Sve što raste na otoku služi čovjeku i može se ugraditi u bilo koju vrstu proizvoda: od prehrambenih do kozmetičkih. Upravo to obitelj Rajević čini na Braču.

"ZLATNA KAPJA" EXTRA VIRGIN OLIVE OIL • TEA (PEPPERMINT, ISLAND HERBAL TEA BLEND) • MACERATE (IMMORTELLE, ST.JOHN'S WORT) • GOLDEN BALM (IMMORTELLE CREAM)

The versatility offered by the Rajević family bears testimony to their connection with the island way of life. Everything growing on the island is to serve the man and can be embedded into any kind of products: be they foodstuffs or cosmetics. That is precisely what the Rajević family does on the Island of Brač.

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DJANI BARHANOVIĆ

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VRHUNSKO SUHO VINO PLAVAC MALI "DRAGONS CAVE"

Ovo autohtono vino od glasovite sorte Plavac mali potječe s južnih padina otoka Brača i neposredne blizine Zmajeve špilje i sela Murvice. Proizvedeno na ekološko tradicionalan način, odležano u hrastovim bačvama, odiše voćnim aromama suhe šljive i šumskog voća, isprepleteno mirisom vanilije. Obitelj Barhanović, nakon stoljetne tradicije, mukotrpan trud i dar prirode želi podijeliti s vama.

THE DRAGON'S CAVE – PLAVAC MALI SUPERIOR QUALITY DRY WINE

This indigenous wine originates from the southern slopes of the Island of Brač, precisely from the land in the vicinity of the Dragon's Cave and the village of Murvice. It is obtained from the famous "Plavac mali" grape sort. This wine is produced by using environmentally friendly and traditional methods; then is left to ripe in oak barrels. Thus it derives its fruity aromas of prune and forest fruit, saturated with vanilla. The Barhanović family preserves the centenarian tradition of the Island's wine production.

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"SACO"

obrt ribolov i prijevoz • *fishing and transport*

PLAVAC MALI VRHUNSKO VINO BARIQUE "BOSSO" • PLAVAC MALI KVALITETNO VINO "BROČKO RIČ"

Ukrotivši divlju prirodu, usred sirovih ljepota, gdje škrta zemlja rodi rajskim nektarom, obitelj Senjković stvorila je vinograd koji broji 35.000 trsova na osam hektara površine, s brigom za svaki pojedini trs. Redukcija roda, finalna selekcija najkvalitetnijih grozdova i odležavanje u hrastovim bačvama rezultirala je "rajskom kapjom" Plavca malog.

BOSSO – PLAVAC MALI SUPERIOR QUALITY BARIQUE WINE • BROČKO RIČ – PLAVAC MALI QUALITY WINE

The love and need to elevate a centenarian tradition of wine production to a higher level has motivated the Senjković family to reclaim its decayed grandfather's vineyard. Thus the Senjković family planted 35.000 vines on over eight hectares. Reducing and strictly selecting the yield with lots of care and dedication, they managed to harvest the highest – quality grapes. They are left to ripe in oak barrels. The result of their endeavour is the heavenly drop of Plavac mali wine sort.

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VESNA ROŽIĆ ŠIBIĆ

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DŽEM (SMOKVA, SMOKVA S LAVANDOM) • SLATKO OD SMOKAVA • SMOKVENJAK • SUŠENE SMOKVE • EKSTRA DJEVIČANSKO MASLINOVO ULJE • SOL ZA KUPANJE (LAVANDA, SMILJE) • SUHI CVIJET LAVANDE • EKOLOŠKI BILJNI ČAJEVI • EKOLOŠKI BILJNI ZAČINI

Raznovrsna prehrambena i kozmetička linija Vesne Rožić Šibić nastala je temeljem tradicionalnih receptura od sirovina uzgojenih i ubranih na vlastitom eko imanju. Okusi i mirisi otoka sačuvani su u najvećoj mogućoj mjeri pa su interesantni svim ljubiteljima delicija.

JAM (FIG, FIG WITH LAVENDER) • FIG DESSERT • SMOKVENJAK – FIG LOAF • DRIED FIGS • EXTRA VIRGIN OLIVE OIL • BATH SALT (LAVENDER, IMMORTELLE) • LAVENDER FLOWERS • ECOLOGICAL HERB TEA • ECOLOGICAL HERB SPICES

Different food and cosmetic lines of Vesna Rožić Šibić emerged based on traditional recipes from raw materials cultivated and picked on her own eco-farm. Tastes and smells of the island have been preserved as far as possible and are of interest to all the lovers of delicacies.

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ŠIMICA ŽUVIĆ

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TRAVARICA • LINIJA LIKERA (MIRTA, KADULJA, VIŠNJA, NEŠPULA, LIMUN, NARANČA) • DOMAĆA MARMELADA (NARANČA, MANDARINA) • EKSTRA DJEVIČANSKO MASLINOVO ULJE • SUHE SMOKVE • KOLAČIĆI OD SMOKVE • ARANCINI • LIMUNCINI • PRŽENE MENDULE • DŽEM (VIŠNJA, TREŠNJA, VIŠULA, GROŽĐE) • EKOLOŠKO EKSTRA DJEVIČANSKO MASLINOVO ULJE • VARENIK • RAKIJA (SMOKVA, ROGAČ) • SIRUP OD TRPUTCA • KANTARION (MACERAT GOSPINE TRAVE)

Šimica Žuvić eko proizvođač s otoka Brača propituje otočnu tradiciju iznova nudeći gotovo zaboravljene proizvode. Naraštajima se u obitelji Žuvić čuvaju i primjenjuju tradicionalne recepture, načini obrade i pripreme bilo da se radi o džemovima, likerima, rakijama, maslinovom ulju ili vareniku. Posebni okusi i arome pretočene iz voća zaštitni su znak ove obitelji i vrhunski gastronomski doživljaj.

TRAVARICA – HERB GRAPPA • LIQUEURS (MYRTLE, SAGE, SOUR CHERRY, LEMON, ORANGE, MEDLAR FRUIT) • HOME-MADE MARMALADE (ORANGE, MANDARIN) • EXTRA VIRGIN OLIVE OIL • DRIED FIGS • FIG COOKIES • CANDIED ORANGE AND LEMON • ROASTED ALMONDS • JAM (SOUR CHERRY, CHERRY, "VIŠULA" (A SOUR CHERRY VARIETY), GRAPES) • ORGANIC EXTRA VIRGIN OLIVE OIL • "VARENIK" (NON-ALCOHOLIC NECTAR) • GRAPPA (FIG/CAROB • PLANTAIN SYRUP • ST. JOHN'S WORT OIL (MACERATE)

Šimica Žuvić is an eco-producer from the island of Brač who continues to explore the island tradition repeatedly offering practically forgotten products. For generations the Žuvić family has been preserving and using traditional recipes, and methods of processing and preparing jams, liqueurs, grappas, olive oil or "varenik" (non-alcoholic nectar). The special fruit flavours and aromas are a trademark of this family and a first-class gastronomic feast.

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SINAJ BULIMBAŠIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE "LOČNJAK"

Stoljetna obiteljska tradicija uzgoja maslina na padinama Pliši na istočnom dijelu otoka Brača rezultirala je super premium ekstra djevičanskim maslinovim uljem koje je karakteristično po svojoj specifičnoj voćnoj aromi, umjerene gorčine i pikantnosti. Miriše po pokošenoj travi, zrelim i zdravim plodovima masline, jabuci, boja mu je zeleno-maslinasta.

LOČNJAK EXTRA VIRGIN OLIVE OIL

On the Pliši slopes on the eastern side of the Island of Brač the centenarian family tradition of olive growing is maintained. It has resulted in the production of premium extra virgin olive oil characterised by its fruity aroma, moderate bitterness and poignancy. It smells of mowed grass, ripe olives and apples. It is green coloured.

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IVAN JAKŠIĆ

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EKOLOŠKO EKSTRA DJEVIČANSKO MASLINOVO ULJE

U obitelji Jakšić maslinarstvo je višestoljetna tradicija. Glavnina maslina uzgaja se na predjelu Bunje-Pećine u okolici Dračevice u izuzetno atraktivnom, gotovo pastoralnom masliniku. Na 3 ha raste čak 550 stabala, pretežito sorte Oblice. Stotinu ih je starije od 40 godina, a najstarije je stablo preko 300 godina. Eko oznaka jedna je od potvrda vrhunske kvalitete ovog ulja.

ECO EXTRA VIRGIN OLIVE OIL

In the Jakšić family, olive-growing is a centuries-old tradition. The majority of olives is grown in the Bunje-Pećine area in the surroundings of Dračevice in an exceptionally attractive, almost pastoral olive grove. Almost 550 trees grow on an area of 3 ha, mostly of the Oblica variety. One hundred trees are more than 40 years old, and the oldest tree is 300 years old. The eco mark is a certification of the top quality of this oil.

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JADRANKA MAJIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE (BRAČ PREMIUM OBLICA, BRAČ PREMIUM SELEKCIJA)

Obitelj Majić temelji proizvodnju ulja na višestoljetnoj tradiciji bavljenja maslinarstvom u obitelji. Zastupljene su domaće sorte (Oblica, Levantinka...). Ulje je bistro, intenzivne žuto-zelene boje, laganog zelenkastog odsjaja, čistog i umjerenog mirisa. Odlikuju ga elegantni biljni osjeti svježe pokošene trave, zelenog ploda masline, radiča i rokule. U ustima je suzdržano i nježno, skladnih voćnih nota rajčice, badema i naglašenih začinskih nota mente i crnog papra.

EXTRA VIRGIN OLIVE OIL (BRAČ PREMIUM OBLICA, BRAČ PREMIUM SELECTION)

The Majić family bases their oil production on centuries-old tradition of olive-growing. They grow domestic varieties (Oblica, Levantinka...). The oil is clear, of an intense yellow-green colour, with light greenish reflection and pure and moderate aroma. It is distinguished by elegant herbal scents of freshly mown grass, green olive fruit, dandelion leaves and arugula. In the mouth, it tastes restrained and gentle, composed of fruity notes of tomato and almond and accented spicy notes of mint and black pepper.

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IVICA ŠKRPACA

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EKSTRA DJEVIČANSKO MASLINOVO ULJE TOĆ

Ekstra djevičansko maslinovo ulje Toć karakterizira bistra i jaka žuto-zelena boja. Miris mu je kompleksan, obogaćen elegantnim notama artičoka i svježeg poljskog bilja s ljekovitim dodirom metvice i kadulje.

TOĆ EXTRA VIRGIN OLIVE OIL

The extra virgin olive oil Toć is characterised by a clear and strong yellow-green colour. It has a complex aroma, enriched by elegant notes of artichoke and fresh field plants, with the healing touch of mint and sage.

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ZLATNA POLJA D.O.O.

EKSTRA DJEVIČANSKO MASLINOVO ULJE "ZLATNA POLJA"

Ulje "Zlatna polja" potječe iz trenutno najvećeg maslinika na otoku Braču u području Milne. Maslinik je okružen šumom i zaštićen od vjetrova. Berba maslina obavlja se ručno i prerađuju hladnim postupkom. Ekstra djevičansko maslinovo ulje dobiva se nakon prvog tiještenja zdravog ploda masline, a kiselost mu ne prelazi 0,8%.

"ZLATNA POLJA" EXTRA VIRGIN OLIVE OIL

The "Zlatna polja" oil comes from the currently largest olive grove on the Island of Brač in the Milna region. The olive grove is surrounded by forest and protected from the winds. The olives are hand-picked and cold processed. The extra virgin olive oil is obtained from the first pressing of healthy olive fruit with acidity below 0.8%.

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MARIJA PEŠA

EKSTRA DJEVIČANSKO MASLINOVO ULJE • ARANCINI, LIMUNCINI • BADEM JEZGRA • UŠEĆERENI BADEMI • SUHA SMOKVA • SMOKVENJAK (S ROGAČEM, S BADEMOM) • MARMELADA LIMUN • EKSTRA DŽEM NARANČA

Brač je otok neodoljivih mirisa i okusa prirodnih i autohtonih mediteranskih plodova, koji sazrijevaju u idealnim mikroklimatskim uvjetima Iz njih obitelj Peša koristi znanje i tradiciju u prezentaciji i spravljanju tradicijskih otočkih slastica prema starim recepturama. Njihovi proizvodi svojim izvornim okusima pronalaze put prema sve širem krugu potrošača.
Ulje obitelji Peša dobiveno je iz autohtone sorte Oblica (Orgula). Masline su ručno ubrane i hladnim tehnološkim postupkom prerađene u maslinovo ulje, izuzetne kakvoće i okusa

EXTRA VIRGIN OLIVE OIL • CANDIED ORANGE, LEMON PEEL • ALMOND CORE • CANDIED ALMONDS • DRIED FIGS • "SMOKVENJAK" – FIG LOAF (WITH CAROB,ALMOND) • LEMON MARMALADE • ORANGE EXTRA JAM

The Island of Brač is an island of irresistible scents and flavours of organic and autochthonous Mediterranean fruits, ripening in ideal micro-climate conditions. The Peša Family uses the tradition and knowledge about them to present and make traditional island confectionary according to old recipes. Their products with autochthonous flavours are finding their way to an increasingly broader circle of consumers.
The Peša family oil is obtained from the indigenous Oblica variety (Orgula). The olives are handpicked and cold pressed into olive oil of exceptional quality and taste.

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POSTIRA

poljoprivredna zadruga • *agricultural cooperative*

DJEVIČANSKO MASLINOVO ULJE • EKSTRA DJEVIČANSKO MASLINOVO ULJE • BRAČKA MANDARINA (SORTA KAVANO WASE) • BRAČKA NARANČA (SORTA WASHINGTON NAVEL ORANGE) • BRAČKI LIMUN (SORTA MEYER) • ČAJ OD LISTA BRAČKE MASLINE

Postira poljoprivredna zadruga poznata je po okupljanju velikog broja zadrugara koji imaju maslinike uglavnom na sjevernoj obali otoka Brača. Spoj tradicije (obrada hidrauličkom presom), primjena novih saznanja u maslinarstvu i preradi (centrifugalni dekanter), te za masline izuzetno povoljan mikroklimatski položaj koje stoljećima oblikuje krajolik, garancija je za dobivanje vrhunskog ulja ugodnog mirisa i okusa, zeleno-žute boje.
Ljerka Vlahović dala je osobni pečat Poljoprivrednoj zadruzi Postira i uvela je u krug respektabilnih proizvođača maslinovog ulja. Neprestano brinući o zadrugarima i proizvodima koji su specifično otočni, pa je njihov plasman na tržištu zagarantiran, ponudila je bračke agrume i čaj od lista masline. Od njega se priprema tradicionalni napitak ovog otoka koji broji milijun stabala maslina, od kojih je 500.000 obradivih.

VIRGIN OLIVE OIL • EXTRA VIRGIN OLIVE OIL MANDARIN FROM THE ISLAND OF BRAČ (KAWANO WASE VARIETY • ORANGE FROM THE ISLAND OF BRAČ (WASHINGTON NAVEL ORANGE VARIETY) • LEMON FROM THE ISLAND OF BRAČ (MEYER VARIETY • OLIVE LEAF TEA FROM THE ISLAND OF BRAČ

The Postira Agricultural Cooperative is known by a large number of members it gathers, whose olive groves are mostly situated on the northern coast of the Island of Brač. The combination of the tradition (hydraulic press processing), the application of new knowledge about olive growing and processing (decanter centrifuge), and the extremely favourable micro-climate position for olives shaped by the landscape for centuries, is a guarantee for obtaining a premium oil of pleasant aroma and flavour, green and yellow in colour.
Ljerka Vlahović has made her own mark on the Postira Agricultural Cooperative, and has introduced it into the circle of respectable olive oil producers. By ceaselessly paying heed to the members of the Cooperative and to distinctive island products, guaranteeing their placement in the market, she has offered citrus fruits and olive leaf tea from the Island of Brač. The olive leaf is used to make a traditional beverage from this island that has the total count of a million of olive trees, 500 000 of which are productive.

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IVO BIOČINA (TURE)

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKO EKSTRA DJEVIČANSKO MASLINOVO ULJE

Ekstra djevičansko maslinovo ulje dobiva se iz eko uzgoja sorte Oblica u vlastitom masliniku Ive Biočine na sjevernom dijelu otoka Brača, blizu Postira u predjelu Vrtlaca. Masline se prerađuju hladnim prešanjem, ulje je specifične boje i prepoznatljiva okusa, poznato i izvan otoka Brača.

ECO EXTRA VIRGIN OLIVE OIL

This extra virgin olive oil is obtained from ecologically cultivated variety of the Oblica olive, in an olive grove of Mr. Ivo Biočina, located on the northern part of Island of Brač, near Postira, in the area of the Vrtlac islet. The olives are cold pressed and the oil has a specific colour and recognizable taste, known even outside the Island of Brač.

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DALMA OLEA

udruga za razvoj poljoprivrede i zaštitu okoliša • *association for agricultural development and environmental protection*

ČAJ OD MASLINOVOG LISTA

Priča o maslinovom list kreće od drevnih Egipćana koji su ga koristili prilikom mumificiranja. Mnogostruko ljekovito djelovanje čaja maslinovog lišća danas je i znanstveno potvrđeno pa se stoga njegova uporaba sve više povećava. Brinući se za održivi razvoj otočne zajednice Udruga Dalma olea ponudila je čaj od maslinovog lišća koji na svom obiteljsko poljoprivrednom gospodarstvu proizvodi član Udruge Dušan Eterović.

OLIVE LEAF TEA

The story of olive leaf dates from ancient Egyptians who used them for mummification. Multiple healing effects of olive leaf tea are now scientifically confirmed so that their use increases more and more. Caring for sustainable development of the island community, the Dalma olea Association offered the olive leaf tea made by Mr. Dušan Eterović, a member of the Association, on his own agricultural farm.

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TEO ŠANTIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE KAPJA (OBLICA • DIVLJA MASLINA) • DJEVIČANSKO MASLINOVO ULJE

Teo Šantić ponudio je specifični otočni proizvod, pored već tradicionalnog ekstra djevičanskog ulja od sorte Oblice i Mastrinke, vrhunske kvalitete. Riječ je o Oleastri ili divljoj maslini (Sjemenjaci), autothonoj sorti nepravedno zapostavljenoj i uglavnom bez komercijalnog uzgoja. U njegovim maslinicima raste tridesetak stabala koja svake godine donose obilat plod i doprinose u procesu oplodnje Oblice. Uz to, nudi i djevičansko maslinovo ulje iz maslinika s integriranom proizvodnjom maslina. Riječ je o ulju iz kasnije berbe, s mirisom i okusom ploda masline. Nema izrazitu voćnost i gorčinu, jer je količina fenola u opadanju. Takvo je ulje mekše i pogodnije za one potrošače koji još nisu prihvatili vrline ekstra djevičanskog maslinovog ulja.

KAPJA EXTRA VIRGIN OLIVE OIL (OBLICA OLIVE VARIETY • WILD OLIVE) • VIRGIN OLIVE OIL

Mr. Teo Šantić offers a specific island product, in addition to already traditional extra virgin olive oil made from the Oblica and Mastrinka olive varieties, of supreme quality. It is Oleastra or wild olive (Sjemenjaci), an indigenous variety unjustly neglected and predominantly not grown commercially. There are about thirty trees in his olive groves yielding generous fruit every year and contributing to the Oblica olive fertility. In addition, he also offers virgin olive oil from the olive grove with integrated olive production. It is late harvest oil, having the scent and flavour of the olive fruit. It does not have a distinctive fruitiness and bitterness, due to its low phenol volume. Such oil is softer and more suitable for those consumers who have not got used to the virtues of extra virgin olive oil yet.

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PERO ŠANTIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE

Eko proizvođač Pero Šantić nudi ekstra djevičansko maslinovo ulje "Broč" proizvedeno obradom svježih autohtonih sorti maslina. Pravodobnom berbom i preradom postižu se vrhunska kemijska i organoleptička svojstva ovog ulja, što je poseban izazov za nepca kušača.

EXTRA VIRGIN OLIVE OIL

Eco-producer Pero Šantić offers extra virgin olive oil called "Broč" made by processing of fresh autochthonous olive varieties. Timely olive picking and processing results in high quality chemical and organoleptic properties of this oil, which poses a special challenge to any taster's palate.

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ŽELJKO BIČANIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE "DALMATICO"

"Dalmatico" ekstra djevičansko maslinovo ulje iz maslinika s istočnog dijela otoka Brača, premium kvalitete, proizvedeno je od svježe ručno ubranih plodova masline. Karakteristične je zeleno-zlatne boje, pikantnog umjereno gorkog okusa. Odličan je prilog svim salatama i sirevima, idealno se sljubljuje s krem juhama i povrćem, pečenim mesom i ribom na žaru, a nezaobilazan je začin za gljive, šparoge i školjke.

"DALMATICO" EXTRA VIRGIN OLIVE OIL

The "Dalmatico" extra virgin olive oil comes from the olive grove on the eastern side of the Island of Brač. This oil is of premium quality and produced of freshly hand-picked olives. It is mildly spicy, of a characteristic green-gold colour and bitter flavour. The oil is a perfect seasoning for all types of salads and cheeses, and pairs perfectly with crème soups and vegetables, roast meat and grilled fish. It is an imperative spice for mushrooms, asparagus and seashells.

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SUPETAR

poljoprivredna zadruga • *agricultural cooperative*

BROŠKO EKSTRA DJEVIČANSKO MASLINOVO ULJE • MACERAT (SMILJE, GOSPINA TRAVA - KANTARION)

Broško ekstra djevičansko maslinovo ulje proizvod je bračkih maslinika u kojima prevladava sorta Oblica. Ulje je visoke kakvoće, dobiveno izravno iz ploda masline isključivo mehaničkim postupcima. Profinjene je arome, blage voćnosti i garantirane kvalitete.
Poljoprivredna zadruga Supetar nudi macerate smilja i kantariona na bazi čuvenog bračkog ulja i bilja iz netaknutog otočnog okruženja.

"BROŠKO" EXTRA VIRGIN OLIVE OIL • MACERATE (IMMORTELLE, ST. JOHN'S WORT)

The "Broško" extra virgin olive oil is a product of olive groves on the Island of Brač, with the predominantly "Oblica" olive variety. The oil has a high quality, and is produced directly from the olive fruit using only mechanical procedures. It has a delicate aroma, mild fruitiness and guaranteed quality.
The Supetar Agricultural Cooperative offers immortelle and St. John's Wort macerates based on famous oils and herbs of the Island of Brač from the pristine island environment.

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TURISTIČKA ZAJEDNICA OPĆINE POSTIRA

POSTIRA MUNICIPALITY TOURIST BOARD

TORTA HRAPOĆUŠA

Umijeće pripreme torte hrapoćuše jedna je od najznačajnijih gurmanskih tradicijskih vještina mjesta Dol na otoku Braču. Dolke su čuvale tajnu pripreme ove slastice i samo je usmenom predajom prenosile na mlade naraštaje. Torta je jedinstvena po svom hrapavom i rustikalnom izgledu. Ime je dobila po lokalnom kamenu hrapoćuša na koji neodoljivo podsjeća. Na popisu je zaštićenih autohtonih jela.

"HRAPOĆUŠA" CAKE

The art of making "hrapoćuša" cake is one of the most important traditional gourmet skills of the village called Dol on the Island of Brač. The women from Dol have kept the secret of how to make this cake and have only passed it down to younger generations by word of mouth. The rough and rustic surface of this cake makes it one of a kind. Its name derives from the local stone called "hrapoćuša" it resembles so much. This cake is included in the list of protected autochthonous foodstuffs.

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LUSTRA D.O.O.

FILET DIMLJENOG TUNJA U MEDITERANSKOM ULJU • FILET SLANOG INĆUNA U SUNCOKRETOVOM ULJU • INĆUNELE – MASLINE PUNJENE SLANIM INĆUNIMA U SUNCOKRETOVOM ULJU • FILETI SLANOG INĆUNA, DJELOMIČNO OČIŠĆENA SLANA SRDELA

Lustra vraća čaroliju tradicije u naša domaćinstva i proizvodnju utemeljuje na srdeli i inćunu, te zaboravljenim tehnikama prerade: mariniranju, soljenju i dimljenju. Proizvode krasi vrhunska kakvoća, temeljena na najboljim sirovinama i ručnoj proizvodnji svakog proizvoda, čime su očuvani mirisi, okusi i prehrambene vrijednosti bisera našeg mora.

SMOKED TUNA FILLET IN MEDITERRANEAN OIL • SALTED ANCHOVY FILLET IN SUNFLOWER OIL • ANCHOLIVES (INĆUNELE) – OLIVES STUFFED WITH SALTED ANCHOVIES IN SUNFLOWER OIL • SALTED ANCHOVY FILLETS • PARTIALLY CLEANED SALTED SARDINE

Lustra brings back the magic of tradition into our homes. Their production is based on the sardine and the anchovy, and on almost forgotten processing techniques: marinating, salting and smoking. Products are distinguished by their top quality, based on best raw materials and manual production, which preserves aromas, flavours and nutritional value of the most precious gifts of our sea.

21405 Milna, otok Brač • www.lustra.hr • prodaja@lustra.hr • +385 91 264 62 82 • +385 91 264 62 80, Siniša Vrandečić

MARIO KUZMANIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

BRAČKI OVČJI SIR

Otok Brač poznat je po ovčarstvu i proizvodnji ovčjeg sira. Naslonjena na izvorni uzgoj ovaca i tradicijsku preradu obitelj Kuzmanić nudi vrhunski ovčji sir koji ne ostavlja ravnodušnim ni najveće gurmane. Konzumiran samostalno ili u kombinaciji s drugim delicijama i pićima pružit će vam nezaboravan užitak.

BRAČ SHEEP CHEESE

The Island of Brač is widely known for sheep farming and the production of sheep cheese. Relying on traditional sheep farming and processing of sheep's milk, the Kuzmanić family offers top-quality sheep cheese that will impress even the most selective of gourmets. Eaten on its own or coupled with other delicacies and beverages, it will give you unforgettable pleasure.

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NIKOLA TOMAS

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TRADICIONALNI BRAČKI SUHI KOLAČI (HRSTULE, KROKANT, BROČANCI) • BRŠTULANE MENDULE

Obitelj Tomas ponudila je vrhunske bračke slastice. Pripremljene po tradicionalnoj recepturi od domaćih karakterističnih namirnica (bademi, korice limuna i naranče) ovi kolačići trajno zarobljuju vaše nepce.

TRADITIONAL DRY COOKIES FROM THE ISLAND OF BRAČ (HRSTULE, KROKANT, BROČANCI) • BRŠTULANE MENDULE

The Tomas Family offers top quality confectionery from the Island of Brač. Made according to traditional recipes with characteristic island ingredients (almonds, lemon and orange crust), these cookies will capture your palate for ever.

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+385 21 636 157 • +385 21 636 157, fax • +385 99 683 03 05, Andrea Logarušić

DALMATINSKA MASLINA J.D.O.O.

EKSTRA DJEVIČANSKO MASLINOVO ULJE • ČAJ OD LISTA MASLINE

Neizostavno u mediteranskoj kuhinji, ovo maslinovo ulje dobiveno je postupkom hladnog prešanja pretežito od autohtone sorte ponikle na otoku Braču. Njegova prepoznatljiva nota zlatno-zelene boje, ugodne i jedinstvene arome osvojila je konzumente otočnih proizvoda.
Priča o maslinovom listu kreće od drevnih Egipćana koji su ga koristili prilikom mumificiranja. Čaj od maslinovog lista ima danas višestruku upotrebu. Brinući se za održivi razvoj otočne zajednice Dušan Eterović bere list masline iz eko uzgoja za tvrtku Dalmatinska maslina.

EXTRA VIRGIN OLIVE OIL • OLIVE LEAF TEA

Unavoidable in the Mediterranean cuisine, this olive oil has been obtained using the cold pressing procedure for predominantly indigenous variety growing on the Island of Brač. Its recognisable nuance of gold and green colour, pleasant and unique aroma has won the hearts of island product consumers.
The story of olive leaf dates back to ancient Egyptians who used it for mummification. Today the olive leaf tea is used for multiple purposes. Dušan Eterović, trying to foster sustainable development of the island community, picks the olive leaf grown organically for the Dalmatinska Maslina Company.

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SARDINA D.O.O.

SARDI RIBLJE KONZERVE

Proizvodi iz programa sardi i saros proizvedeni su od visokokvalitetne sirovine domaćeg podrijetla. Srdela i općenito plava riba jedna je od najzdravijih hrana uopće. Ovi proizvodi snižavaju razinu kolesterola u krvi i štite organizam od karcinoma, arterioskleroze i koronarnih bolesti srca, ne sadrže konzervanse te u proizvodnji podliježu strogoj kontroli HACCP i ISO standarda.

SARDI FISH IN CANS

The products from the sardi and saros programme are produced from high quality materials of domestic origin. Anchovies and oily fish in general are some of the healthiest foods known. These products lower cholesterol levels in the blood and protects from cancer, arteriosclerosis and coronary heart disease. Sardi products do not contain preservatives and are subjected to strict HACCP and ISO control standards.

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LJUBICA KOČOVA

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BRAČKI MELEM • SLATKO OD BRAČKIH ZELENIH SMOKAVA • EKSTRA DŽEM OD DIVLJEG ŠIPURKA

Obitelj Kočov podarila je potrošačima nekoliko jedinstvenih proizvoda koji su plod dugogodišnjeg istraživačkog rada. Brački melem ručno je rađena krema od pčelinjeg voska, propolisa, meda i kantarionovog ulja. Ugodnog je mirisa, blijedožute boje i ne izaziva alergijske reakcije na koži. Ima široku primjenu i zbog svojih svojstava s pravom je nazvan čuvarom vaše kože.
Smatra se da je smokva bila jedna od prvih biljaka koje su kultivirane za ljudsku ishranu. Obitelj Kočov ponudila je slatko koje se priprema od zelenih smokava i konzumira na sobnoj temperaturi od 12°C do 15°C. Može se kombinirati s bračkom skutom ili sa sladoledom koji daje neodoljiv okus i aromu. Ekstra džem ima u podlozi Šipuriku ili Pasju ružu. Ona je biser otočne faune, raste na svijetlim i toplim staništima. Plod je bogat vitaminom C pa se često koristi za čaj ili džemove.

BRAČ BALM (BRAČKI MELEM) • GREEN FIG DESSERT FROM THE ISLAND OF BRAČ • WILD ROSE HIP EXTRA JAM

The Kočov Family has provided its consumers with a number of unique products resultant from long years of research. The balm from the Island of Brač, "brački melem", is a hand-made ointment made from beeswax, propolis, honey and St. John'wort oil. It has a pleasant scent, pale yellow colour and does not cause allergic skin reactions. It has a wide application. Owing to its properties, it is rightfully called the skin guardian.
The fig is considered to be one of the first plants cultivated for human nutrition. The Kočov Family offers a dessert made from green figs and consumed at room temperature of 12°C to 15°C. It can be combined with the curd cheese from the Island of Brač or ice-cream for irresistible flavour and aroma. Extra jam based on rose hip or dog-rose. It is a pearl of the island fauna, and grows in bright and warm habitats. The fruit is abundant with vitamin C and is commonly used for tea or jams.

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BRAČ FINI SAPUNI

obrt • *trade*

OSVJEŽIVAČI ZA KOŽU LICA I TIJELA – AROMATIZIRANO JADRANSKO MORE • BRAČ FINI SAPUNI

Brač fini sapuni ručno su rađeni i rezani, prirodni i bez konzervansa. Sadrže isključivo ulja biljnog podrijetla. Eterična ulja svakom sapunu daju specifična svojstva i miris biljaka od kojih su dobivena. Linija osvježivača objedinjuje sedam proizvoda koji sadrže more uzeto iz akvatorija otoka Brača obogaćeno prirodnim eteričnim uljima biljaka s naših otoka. Koriste se kod umora, fizičkog napora ili u drugim prigodama.

AROMATIZIRANO JADRANSKO MORE – FACIAL AND BODY SKIN FRESHENERS • BRAČ FINE SOAPS

Brač fine soaps are handmade and handcut, natural and preservative free. They only contain herbal essential oils. Essential oils provide the soaps with specific properties and fragrance of herbs they are made from. The line of fresheners includes seven products that contain the sea from the maritime zone of the Island of Brač rich in natural herbal essential oils from our islands. They are used against fatigue, physical strain or in any other occasion.

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TIJA MLINAC

PRIRUČNIK "SAMONIKLE BILJKE DALMATINSKIH OTOKA I PRIOBALJA"

Tija Mlinac odradila je neprocjenjiv posao za otoke i priobalje. Godine proučavanja samoniklog bilja rezultirale su priručnikom u kojem su sakupljeni i obrađeni podaci s dalmatinskih otoka, gdje su snimljene i fotografije te uz stručno obrađene tekstove ponuđene sve važne informacije o samoniklom otočnom bilju.

"AUTOCHTHONOUS HERBS FROM THE DALMATIAN ISLANDS AND COASTAL REGION" HANDBOOK

Tija Mlinac devoted an invaluable effort to islands and the coastal region. After having studied autochthonous herbs for years, she wrote a handbook compiling and analysing the data from the Dalmatian islands, with photographs taken on the islands and professional descriptions providing all important information about autochthonous island herbs.

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ZORAN MITROVIĆ

SUVENIRI OD DRVA • SUVENIR MREŽA

U radionici kipara Zorana Mitrovića nastali su drveni suveniri – replike upotrebnih predmeta koji su bili sastavni dio otočne svakodnevnice. Riječ je o bačvama i drvenim posudama korištenima pri proizvodnji vina. Pridružena im je i mreža korištena za izlov ribe.

WOOD SOUVENIRS • FISHING NET SOUVENIR

In his workshop, sculptor Zoran Mitrović makes wooden souvenirs – replicas of functional artefacts belonging to the everyday island life. They are barrels and wooden vessels used in wine making. He uses another material as well, a fishing net.

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L & D

trgovački proizvodni obrt • *trade*

SUVENIR OD BRAČKOG KAMENA (MUŽAR)

Izrada suvenira od bračkog kamena izazov je za sve one koji se bave ovim poslom na otoku Braču. Jedan od izrađivača suvenira je i Dražen Jakšić koji na matičnom otoku nastavlja finu obradu kamena. Izradio je polirani mužar za usitnjavanje otočnog začinskog bilja.

BRAČ STONE SOUVENIR (MORTAR)

Manufacture of souvenirs from the Brač stone is a challenge for all who do this work on the Island of Brač. One of them is Mr. Dražen Jakšić who continues the tradition of stonemasonry on the main island. He makes polished mortars for grinding small island spice plants.

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+385 98 907 04 68, Dražen Jakšić

ERMANO GOSPODNETIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

SUVENIR TORBA (SAKET)

Saket je torba porijeklom s otoka Brača. Ermano Gospodnetić izrađuje ga i prodaje kao suvenir. Saket predstavlja maslinarsku tradiciju otoka na kojem se masline beru ručno na strmim padinama. Vuna predstavlja ovčarstvo otoka, a mornarski konop njegovu pomorsku tradiciju.

SOUVENIR SACK ("SAKET")

The "saket" is a sack coming from the Island of Brač. Ermano Gospodnetić makes this sack and sells it as a souvenir. The sack represents the olive growing tradition on the island where olives are manually harvested on steep slopes. Wool stands for sheep breeding on the island, and the nautical rope for its seafaring tradition.

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+385 91 7997 182, Ermano Gospodnetić

"MOZAIK"

obrt za obradu i trgovinu kamena • *stonemason's workshop and trade*

SUVENIRI I UPORABNI PROIZVODI OD BRAČKOG KAMENA (DRUŠTVENA IGRA TRIJA, MUŽARI, ZDJELICE, KAMENICE, SVIJEĆNJAK, DOMINO, DRŽAČI ZA KNJIGE, DOZA)

Neven Drpić, "berač" bračkog kamena, godinama nas uvodi u čaroliju bračkog kamena, iznova zadivljujući svojom vještinom, ljepotom izrađenih suvenira i njihovom praktičnošću. Nudi suvenire iz visokoobrađenog mramora – poliranog i štokanog, elementarne estetske i uporabne vrijednosti. Neiscrpan u idejama kontinuirano širi ponudu.

SOUVENIRS AND USABLE ITEMS MADE FROM THE BRAČ STONE (BOARD GAME "TRIJA", MORTARS, BOWLS, STONE BOWL – KAMENICA, CANDLESTICK, DOMINO, BOOK HOLDERS, DOSES)

Mr Neven Drpić, a "picker" of stone from the Island of Brač, has been introducing us into the magic of stone from the Island of Brač for years, making us admire his skill, the beauty of his souvenirs and their practical nature over and over again. He offers souvenirs made of high quality marble – polished and sand blasted – showing elementary aesthetic and functional values. Owing to his inexhaustible ideas, he broadens his offer every year.

Žbocadurska 8, 21412 Pučišća, otok Brač • neven.drpic@st.t-com.hr • +385 21 633 211 • +385 98 799 953, Neven Drpić

MIHOVIL VLADISLAVIĆ
obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MOJMIR VLADISLAVIĆ
dopunska djelatnost - izrada suvenira od drva maslina • *sideline - Olive Wood Souvenir Making*

SUVENIRI OD DRVA MASLINE (ZDJELE, SVIJEĆNJACI) • SUVENIRI OD DRVA MASLINE (DASKE, KUHAČE, NAKIT)

Ljubav u obradi maslinovog drva vodilja je Mojmira Vladislavića. Izrađuje ukrasne i uporabne suvenire i nakit koji mogu unijeti toplinu maslinovog drva u svaki dom. Prateći prirodnu liniju drveta i ručno obrađujući maslinu, autor ostaje na području tradicijske izrade i u oblikovanju i u materijalu. Ručna obrada dodana je vrijednost ovih suvenira.

OLIVE WOOD SOUVENIRS (BOWLS, CANDLESTICKS) • OLIVE WOOD SOUVENIRS (CUTTING BOARDS, LADLES, JEWLERY)

Love is Mr. Mojmir Vladislavić's guiding principle for olive woodworking. He makes decorative souvenirs and souvenirs for everyday use and jewellery that bring the warmth of olive wood into every home. The author follows the natural line of wood and works on the piece of wood manually, thus remaining in the realm of traditional workmanship both design and material-wise. Manual woodworking is an added value of these souvenirs.

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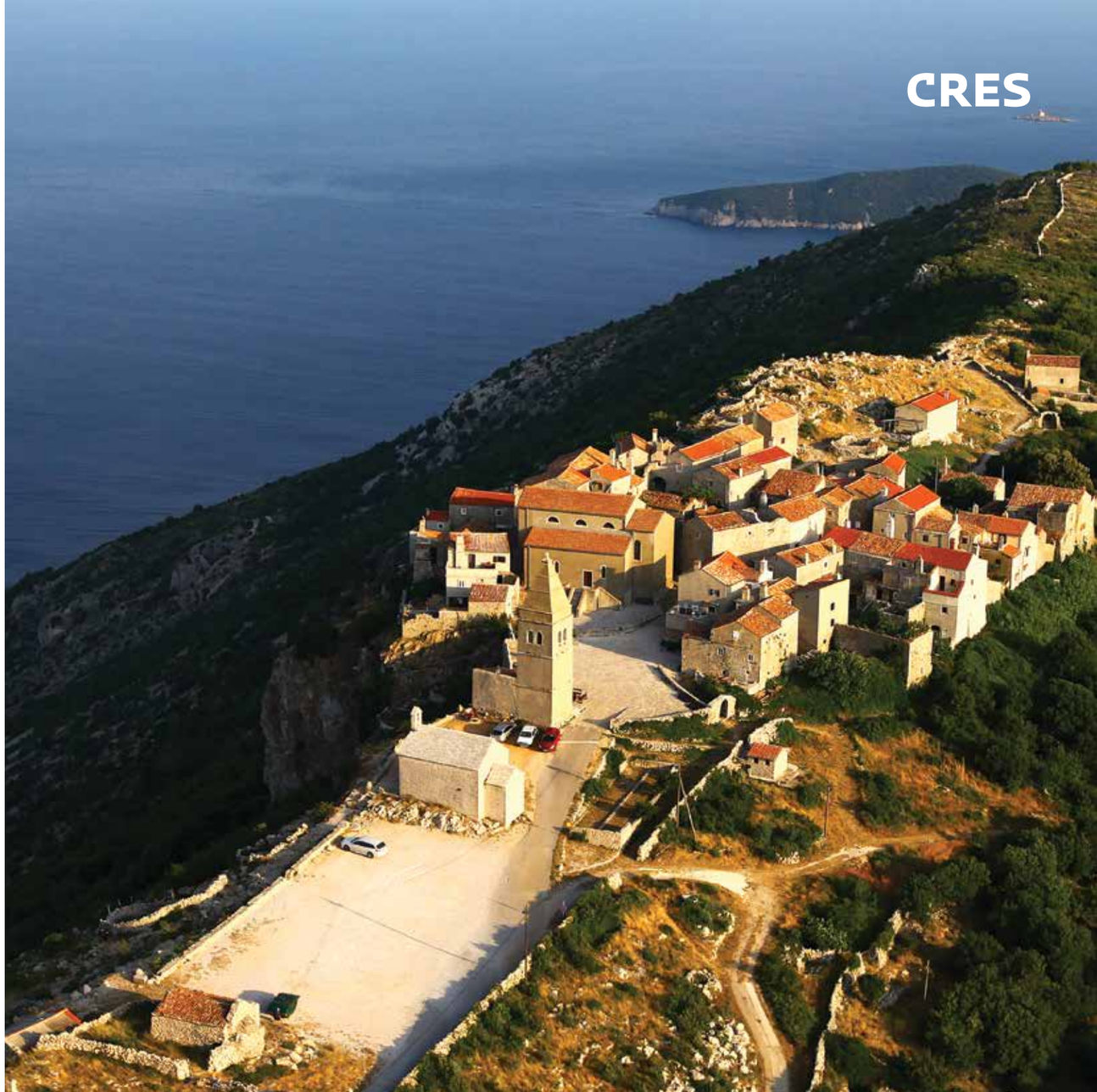

RACICA D.O.O.

MASLINOVO ULJE S MEDITERANSKIM BILJEM • MASLINOVO ULJE S LIMUNOM

Tvrtka Racica d.o.o. u krugu je proizvođača poznatog creskog ulja. Ponuđeno ekstra djevičansko maslinovo ulje oplemenjeno je limunom i aromatičnim mediteranskim biljem. Neizostavno je na svakom stolu na kojem se poslužuje otočna hrana pripremljena tradicijskim postupcima.

OLIVE OIL WITH MEDITERRANEAN HERBS • OLIVE OIL WITH LEMON

The Racica d.o.o./Ltd. company belongs to the circle of producers of famous oil from the Island of Cres. The extra virgin olive oil on offer is enriched with lemon and aromatic Mediterranean herbs. It is a trademark on every table served with traditionally prepared island food.

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ALBERT NEGOVETIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE • DŽEM SMOKVA, TREŠNJA • MARMELADA OD LIMUNA • EKSTRA DŽEM OD MANDARINA

Obitelj Negovetić običava reći da njihovim venama teče maslinovo ulje. Proizvode ga obradom svježih maslina autohtonih sorti Simijace (Slivnjače) i Plominke iz okolice Cresa. Rade i slasne creske džemove od pomno odabranih plodova mandarine prerađenih na način creskih nona te marmelade također od autohtonih sorti (trešnja Hrstavica, smokva, limun) u koje sladokusci vole umočiti prste.

EXTRA VIRGIN OLIVE OIL • FIG, SWEET CHERRY JAM • LEMON MARMALADE • EXTRA MANDARIN JAM

The Negovetić Family commonly says that olive oil flows through their veins. They make olive oil by processing fresh olives of the indigenous olive varieties of Simijaca (Slivnjača) and Plominka grown in the vicinity of Cres. They also make delicious jams from the Island of Cres, made from carefully selected mandarin fruit in the way the old women from the Cres Island used to do it, and marmalades, also made from indigenous fruit varieties (Hrstavica cherry, fig, lemon), kick starting the taste buds of marmalade lovers.

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MATEO BRAVDICA

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

DŽEM OD OSKORUŠA • NAMAZ OD SMREKE • NAMAZ OD KADULJE • DŽEM (SMOKVA, CRNA MASLINA) • EKSTRA DJEVIČANSKO MASLINOVO ULJE • MARMELADA OD ŠIPKA • NAMAZ OD MIRTE

Izabel Bravdicu upoznali smo kao proizvođačicu "neobičnih delicija". U njenoj ponudi je džem od oskoruša, crne masline, smokve i šipka, namaz od smreke, mirte i kadulje, te ekstra djevičansko maslinovo ulje. Proizvodi nastaju iz bogate otočne flore koja svojim osebujnim okusom osvaja naša nepca.

SERVICE BERRY JAM • SPRUCE SPREAD • SAGE SPREAD • JAM (FIG, BLACK OLIVE) • EXTRA VIRGIN OLIVE OIL • POMEGRANATE MARMALADE • IMMORTELLE SPREAD

Ms. Izabel Bravdica was already featured as a producer of "unusual delicacies". She offers a service berry jam, black olive jam, fig jam and pomegranate marmalade, spruce spread, immortelle and sage spread, as well as extra virgin olive oil. Products originate from the rich island flora that overwhelms our palates with its distinctive flavour.

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SILVIO VELČIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE

Silvio Velčić proizvodi ekstra djevičansko maslinovo ulje od plodova stoljetnih maslina autothonih sorti otoka Cresa Plominke i Simjace, u skladu s višestoljetnom tradicijom maslinarske proizvodnje na otoku. Ulje je dobiveno izravno iz ploda masline isključivo mehaničkim postupcima ekstrakcije i to hladnim postupkom.

EXTRA VIRGIN OLIVE OIL

Silvio Velčić makes extra virgin olive oil from the fruit of centennial olive trees of autochthonous olive varieties of Plominka and Simjaca from the Island of Cres in line with the long tradition of olive oil production on the island. The oil is made directly from the olive fruit exclusively by mechanical extraction and cold pressing.

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ERNEST LUŽINA

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

SAPUNI OD EKSTRA DJEVIČANSKOG MASLINOVOG ULJA (LAVANDA, MASLINA, LOVOR)

Obitelj Lužina proizvodi fine sapune od vlastitog ekstra djevičanskog maslinovog ulja. Obogaćuje ih eteričnim uljima njegujući našu kožu. U sapune utiskuje glagoljašku baštinu čineći ih posebno zanimljivima. Pakira ih u ručno rađene vrećice, oslikane ili s elementima čipke.

EXTRA VIRGIN OLIVE OIL SOAPS (LAVENDER, OLIVE, LAUREL)

The Lužina family makes fine soaps from their own extra virgin olive oil. They enrich them with skin caring essential oils. They impress Glagolitic texts in their soaps, thus making them especially interesting. The soaps are packed in handmade bags, illustrated or with lace elements.

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"MARGARETA"

obrt slastice • *confectionery*

SLASTICE (SMOKVIN KRUH • TRAJNIJI SUHI KOLAČIĆI (GROMAČICE, RUŽMARINIĆ) • SMOKVICE) • DIET SUHI KOLAČIĆI (MENDULE, ROLICE) • SLASTICE (PUGACA OLIVETA, BUCULIN OLIVA, ŠKANJATA) • TORTA NAŠIH KAPETANA • TRADICIONALNI CRESKI KOLAČIĆI (SALVIA BUCULIN, ROSETE, MEDENJAK BUCULIN, KACOTIN, MEDENJAK SMOKVA, VANILIN ČIFLET) • BRUŠTULANE MENDULE ŠKOLJKICE • RENESANSNA ROŽICA

Obrt "Margareta" poznat je kao čuvar creske "slatke" tradicije. Ponuda ukusnih slastica proširena je školjkicama (suhim trajnim kolačićima punjenima plodovima otoka: smokva, naranča, limun...) i renesansnom rožicom (također trajnim kolačom inspiriranim tradicijom).

DELICACIES (FIG BREAD • LONG LASTING DRY COOKIES (GROMAČICE, RUŽMARINIĆ), SMOKVICE) • DRY DIET COOKIES (MENDULE, ROLICE) • DELICACY (PUGACA OLIVETA, BUCULIN OLIVA, ŠKANJATA) • "OUR CAPTAINS' CAKE" • TRADITIONAL CRES COOKIES (SALVIA BUCULIN, ROSETE, BUCULIN HONEY CAKE, KACOTIN, FIG HONEY CAKE, VANILLA ČIFLET • SUGARED ALMONDS – BRUŠTULANE MENDULE ŠKOLJKICE (LITTLE SHELL COOKIES) • RENESANSNA ROŽICA (RENAISSANCE ROSE CAKE)

The "Margareta" Confectionery is well-known as a keeper of the "sweet" Cres Island tradition. The offer was enlarged with školjkice (dry, long-lasting cookies stuffed with island fruits: fig, orange, lemon...) and renesansna rožica (Renaissance rose cake, another tradition-inspired long-lasting cake).

Šetalište 20. travnja 1950., 51557 Cres, otok Cres • slastice.margareta@yahoo.com • +385 91 559 55 66, Margareta Debelić Radetić

TATJANA KULJANIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

KREMA OD SMILJA • KREMA OD LAVANDE I PAPRENE METVICE • SAPUN S ETERIČNIM ULJEM KADULJE

Tatjana Kuljanić specijalizirala se za izradu kozmetičkih proizvoda. Pažljivo odabire sirovine koje su porijeklom s otoka Cresa i sjedinjuje ih u specifične proizvode koji njeguju i osvježavaju kožu.

IMMORTELLE CREAM • LAVENDER AND PEPPERMINT CREAM • SOAP WITH SAGE ESSENTIAL OIL

Tatjana Kuljanić has specialised in making cosmetics products. She carefully selects the ingredients from the Island of Cres and fuses them into specific skin nourishing and refreshing products.

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+385 98 996 93 73, Tatjana Kuljanić

CVETKO KULJANIĆ

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SAPUN S MORSKOM SOLI

Obitelj Kuljanić proizvodi sapun koji se pomalo razlikuje po svom sastavu od ostalih sapuna koje nude otočni proizvođači. Pored već standardnih dodataka i maslinovog ulja u ovaj se sapun dodaje i morska sol što mu daje i karakteristiku pilinga.

SOAP WITH SEA SALT

The Kuljanić Family makes a soap the composition of which is a little bit different from other soaps offered by island producers. In addition to standard ingredients and olive oil, this soap also includes sea salt, convenient for peeling.

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"GERBIN"

centar za održivi razvoj • *sustainable development centre*

MUZEJ OVČARSTVA

Centar za održivi razvoj "Gerbin" već godinama je prisutan na otoku Cresu kao tumač dominantnih creskih tradicija koje su obilježile život Cresa i njegovih stanovnika te im, dajući im novu funkciju, muzejsku, turističku, edukativnu, omogućava opstojnost u vremenu kad ih više nema u njihovoj primarnoj funkciji.
Muzej ovčarstva i stalna izložba Tradicijsko ovčarstvo u Lubenicama na otoku Cresu svjedoči o načinu na koji prakse iz prošlosti žive u recentnom sjećanju.

THE MUSEUM OF SHEEP BREEDING

The "Gerbin" Sustainable Development Centre has been present on the Island of Cres for a long number of years as an interpreter of traditions dominating on the Island of Cres which have left a stamp on the life of the island and its inhabitants. The centre provides them with a new function of the museum, tourist and educative nature and facilitates their perseverance throughout the times in which their primary function is no longer there.
The Museum of Sheep Breeding and its permanent exhibition Traditional Sheep Breeding in Lubenice on the Island of Cres bears witness to the way in which practices from the past continue to live in recent memory.

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RUTA

grupa za kvalitetniji život na otoku Cresu • *group for higher quality life on the Island of Cres*

SLIKOVNICE "TAJNA MASMALIĆA" , "MAJSTOR MACMALIĆ"• MASMALIĆI – SUVENIRI IGRAČKE OD CRESKE VUNE • TORBE OD VUNE • PROIZVODI OD CRESKE VUNE

Udruga Ruta radi neprocjenjiv posao za sve naše otoke: Udruga Ruta kroz kreativne radionice s djecom i mladima u creskoj vuni realizira projekte koji su usmjereni na upoznavanje i očuvanje prirode i tradicije svog kraja. Linija proizvoda od creske vune nastala je korištenjem tradicionalnog otočnog materijala – valjane vune. U Rutine projekte utkana je i legenda o malom patuljku Masmaliću s porukom: poštuj prirodu i sačuvaj je za budućnost.

PICTURE BOOKS "THE SECRET OF MASMALICS", "MAJSTOR MACMALIĆ" • MASMALIĆI – SOUVENIRS TOYS MADE OF THE CRES WOOL • WOOLLEN HANDBAGS • WOOL PRODUCTS FROM THE ISLAND OF CRES

The Ruta Association is engaged in an invaluable activity for all Croatian islands. Creative children's and youth workshops organised by the Ruta Association are used to implement Cres wool projects focused on the conservation of nature and regional tradition. The Cres wool line of products is made from traditional island material – felted wool. The project activities were used to transfer messages from Masmalić: respect for nature and conservation for the future.

"ISABEL"

obrt • *trade*

SUVENIRI OD MASLINOVOG DRVA (DAŠČICA, NOŽIĆ) • SUVENIRI OD MASLINOVOG DRVA (ŽLICE, KUHAČE, SET ZA SALATU)

Ručno obrađeni uporabni predmeti Obrta Isabel od grana maslinovog drva koje ostaje nakon berbe, premazuju se maslinovim uljem. Izrađeni od jednog komada maslinovog drveta, prekrasnih šara i funkcionalni, mogu se svakodnevno koristiti. Pazeći da se sačuva tekstura i izvornost drva masline, izrađuju se suveniri jednostavne i funkcionalne estetike.

OLIVE WOOD SOUVENIRS (CUTTING BOARD, LITTLE KNIFE) • OLIVE WOOD SOUVENIRS (SPOONS, LADLES, SALAD SETS)

The objects handmade by the Isabel Trade from olive tree branches remaining after harvest are coated with olive oil. They are made from a single piece of olive wood, beautifully patterned and functional, and intended for everyday use. The souvenirs, carefully made to preserve the texture and authenticity of olive wood, have simple and functional aesthetics.

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FILOZIĆI

lokalna akcijska udruga • *local action group association*

SUVENIRI OD DRVA (DASKE ZA REZANJE, PLADNJEVI) • DRVENI STALCI ZA PRŠUT

Udruga Filozići čuva otočnu tradiciju izrade uporabnih predmeta koristeći raznovrsno drvo od stabala iz neposredne okoline (maslina, hrast, jasen, javor, trešnja, kesten, grab, smreka, badem, brijest). Izrađuje autohtone suvenire koji su spoj tradicijskog (materijal i upotreba) i suvremenog (oblici koji nadilaze isključivo uporabnu dimenziju). Ponuđeni stalci za pršut formom i izvedbom pripadaju umjetničkim obrtima pa ih poželite imati u svojoj kuhinji.

WOOD SOUVENIRS (CUTTING BOARDS, TRAYS) • WOODEN PROSCIUTTO HOLDERS

The Filozofići Association cultivates the Island tradition of making objects for everyday use by using different types of wood from the trees in immediate vicinity (olive, oak, ash, maple, cherry, chestnut, hornbeam, spruce, almond, elm). The Association makes indigenous souvenirs as a blend of the traditional (material and use) and the contemporary (shapes going beyond the mere aspect of everyday use). Due to their shape and workmanship, the offered prosciutto holders are items of handicraft anybody would crave to have in their kitchen.

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MARTIN PEICA

domaća radinost • *family trade*

SUVENIR NAUŠNICE

Izrada nakita na otocima spada u tradicijske djelatnosti. Martin Peica kreirao je naušnice od visoko kvalitetne goveđe kože, tanirane na stari tradicionalan način upotrebom drva, lišća, korijena itd. Inspirirane su bogatom prirodom otoka i kulturnom baštinom te renesansom kao jednim od najkreativnijih razdoblja u umjetnosti.

SOUVENIR EARRINGS

Jewellery design is a traditional island trade. Martin Peica designs earrings from high quality cow leather, tanned in the old traditional way using wood, leaves, roots, etc. They are inspired by natural diversity and cultural heritage of the island, and Renaissance as one of the most creative art periods.

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"ŠIMJAC"

kućna radinost • *family trade*

SUVENIR OD MASLINOVOG DRVA (MAŽUR)

Mažur, suvenir od maslinovog drva, nastao je kao plod tradicijskog i inovativnog načina obrade maslinovog drva, koje je simbol života. Upotrebljava se za usitnjavanje otočnog bilja (kadulja, ružmarin, majčina dušica) koje kasnije služi kao dodatak raznim domaćim jelima.

OLIVE WOOD SOUVENIR (MORTAR)

The mortar, a souvenir made of olive wood (olive tree is a symbol of life), is a result of traditional and innovative olive woodworking. This tool is used for crushing island herbs (sage, rosemary, thyme), added as condiments to a variety of homemade dishes.

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MARDEŠIĆ D.O.O.

JADRANSKA SARDINA (U BILJNOM ULJU, S POVRĆEM, U MASLINOVOM ULJU) • FRIGANA SRDELA U MASLINOVOM ULJU • JADRANSKA SARDINA (LIGHT, S LIMUNOM, S FEFERONOM) • FILETI JADRANSKE SKUŠE • JADRANSKA SKUŠA S POVRĆEM • JADRANSKA SRDELA U UMAKU OD RAJČICE

Linija jadranskih skuša, srdela i sardina proizvodi se od svježe ulovljene ili svježe zamrznute skuše, srdele i sardine ulovljene u Jadranskom moru koje okružuje Dugi otok. Strojno ili ručno se reže i čisti od nejestivih dijelova te kuha na pari, dodaje se povrće i nalijeva umak, limenka se hermetički zatvara i sterilizira toplinom. Zadržava vrijedna nutritivna svojstva. Ne sadrži aditive ni konzervanse.

ADRIATIC SARDINE (IN VEGETABLE OIL, WITH VEGETABLES, IN OLIVE OIL) • FRIED SARDINES IN OLIVE OIL • ADRIATIC SARDINE (LIGHT, WITH LEMON, WITH CHILLI PEPPERS) • ADRIATIC MACKEREL FILLETS • ADRIATIC MACKEREL WITH VEGETABLES • ADRIATIC SARDINE IN TOMATO SAUCE

The line of Adriatic mackerels, pilchards and sardines is produced from freshly caught or freshly frozen mackerels, pilchards and sardines caught in the Adriatic Sea surrounding the Island of Dugi Otok. The fish is either mechanically or manually cut and cleaned from inedible parts and steamed. The vegetables are added to the steamed fish in the tin, the sauce is poured over the fish, and the tin is hermetically sealed and thermally sterilised. It retains the valuable nutritive properties. It does not contain any additives or preservative agents.

KSENIJA KALCINA

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

DŽEM OD MAGUNJA

Slatke plodove planike, koju otočani nazivaju magunja, Ksenija Kalcina s Dugogo otoka preradila je u slasni džem. Ovakvu vrstu džema malobrojni imaju prilike probati pa dobri poznavatelji tragaju za njim. Nećete pogriješiti ako ste na Dugom otoku i svratite po ovaj džem.

STRAWBERRY TREE BERRIES JAM

Ksenija Kalcina from the Island of Dugi otok uses sweet berries of the strawberry tree, called "magunja" by islanders, to make a delicious jam. This kind of jam can be tasted on rare occasions, and is thus sought after by well-informed connoisseurs. If you happen to find yourself on the Island of Dugi otok, it would be a good decision to come by and get this jam.

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"D I M"

zajednički ugostiteljski obrt • *joint restaurant and catering*

MARINIRANA GRDOBINA • DŽEM (BIJELA SMOKVA, CRNA SMOKVA, MAGINJA)

Ante Galošić ponudio je slano-slatke delicije s Dugog otoka. Riječ je o grdobini koju izlovljuje u akvatoriju svog otoka, zatim marinira i pakira u staklenke. Ova je delicija pravi izazov za gurmane. Džemovi su posebne teksture i okusa, najčešće servirani u palačinkama koje se nude u vlastitom restoranu i koji gastro turisti uvijek iznova posjećuju.

MARINATED MONKFISH • JAM (WHITE FIG, BLACK FIG, STRAWBERRY TREE BERRY)

Ante Galošić features with savoury and sweet delicacies from the Island of Dugi otok. He offers monkfish caught in the local waters around this island, marinated and packed into jars. This delicacy is a genuine challenge for gourmands.
Jams have peculiar texture and flavour, are mostly served in crepes offered in his restaurant, largely frequented by gastro tourists over and over again.

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NIKICA ŽAMPERA

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

KOZJI SIR U MASLINOVOM ULJU (BOSILJAK I ČEŠNJAK, EKO ZAČINI) • ZELENE MASLINE U SLANOJ VODI • KOZJI SIR GOLIJA • EKSTRA DJEVIČANSKO EKOLOŠKO MASLINOVO ULJE • KOZJI SIR ŽMANSKI

Na Dugom Otoku oduvijek postoji tradicija proizvodnje vrhunskog maslinovog ulja i vrhunskog kozjeg sira. Obitelj Žampera objedinila je ove dvije tradicije i iznjedrila neponovljive proizvode. U gastro ponudi moguće ih je kombinirati uz dodatak bosiljka i češnjaka uzgojenih u vlastitom polju ili uz dodatak kadulje, koromača i majčine dušice koji samoniklo rastu na Dugom otoku.

GOAT CHEESE IN OLIVE OIL (BASIL AND GARLIC, ORGANIC SPICES) • GREEN OLIVES IN BRINE • GOLIJA GOAT CHEESE • EXTRA VIRGIN ECOLOGIC OLIVE OIL • ŽMANSKI GOAT CHEESE

The Island of Dugi Otok has a long tradition of manufacturing virgin olive oil and the highest quality goat cheese. The Žampera family has integrated these two traditions and developed unique products. In the gastro offer, they can be combined with the addition of basil and garlic grown in their own fields or with the addition of sage, fennel and thyme that grows wild on the Island of Dugi Otok.

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DARINKO KARINJA

ETERIČNO ULJE (LAVANDA, KADULJA) • MACERAT SMILJA • HIDROLAT LAVANDE • MACERAT LAVANDE U BADEMOVOM ULJU • SUVENIR OD MORSKIH NAPLAVINA (BRODIĆ)

Mirisi Dugog otoka u bočicama su Darinka Karinje. Eterična ulja, macerati i hidrolat imaju široku primjenu pa će ih svatko rado ponijeti s ovog otoka. Proizvodi su označeni Q kodom koji sadrži 5-minutni audio-video film o parku prirode Telaščica koja je biser ovog otoka, ali i cijelog Jadrana.

ESSENTIAL OIL (LAVENDER, SAGE) • IMMORTELLE MACERATE • LAVENDER DISTILLATE • LAVENDER MACERATE IN ALMOND OIL • SOUVENIR MADE FROM BEACHCOMBING GOODIES (LITTLE BOAT)

The scents of the Island of Dugi otok are retained in the small bottles of Mr Darinko Karinja. Essential oils, macerates, and distillate have a wide application and everyone will be happy to take them from this island. The products are marked with the Q code including a 5 minute audio-video film about the Telašćica Nature Park, a pearl of this island, but also of the entire Adriatic.

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SRI PORTA J.D.O.O.

SUVENIR FISH FACTORY'S OLD SAYLOR'S KIT

Duhoviti suvenir koji dolazi s Dugog otoka upakiran je kao riblja konzerva. Njegov sadržaj je tajna. Pa neka tako i ostane. Što je unutra saznat ćete kada nabavite ovaj suvenir. Reći ćemo samo da se radi o predmetima karakterističnima za otoke.

FISH FACTORY´S OLD SAYLOR´S KIT SOUVENIR

A witty souvenir from the Island of Dugi otok is packaged as a fish tin. Its content is a secret, and a secret it shall remain. You will find out what is inside when you get hold of this souvenir. Suffice is to say that these items are characteristic of the islands.

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TOVAREĆA MUŽIKA

udruga • *the association*

GLAZBENA PRAKSA "TOVAREĆA MUŽIKA"

Tovareća mužika svoje korijene crpi iz pučkog običaja Batarela, što je naziv za skup nasumičnih zvukova s ciljem stvaranja buke, koji je od pamtivijeka bio prisutan u običajima mještana Dugog otoka. Batarelom su u dugim i hladnim noćima tjerali zle duhove, ali su se veselili i rugali, najčešće udovcima ili udovicama koji bi se ponovno vjenčavali. Tovareća mužika je institucionalizirana 1959.. Najprepoznatljiviji instrumenti su rog (od vola ili bika) i šumpreš (staro peglo napunjeno željezom) utkani i u mjesne predaje i legende sa neizbježnim vjerovanjem u njihova moćna, magična svojstva koja su štitila od uroka i branila od ostalih zala i nevolja.

"TOVAREĆA MUŽIKA" MUSIC PRACTICE

Tovareća mužika has roots in the "Batarela" folk custom of making random sounds for the purpose of creating noise, which has been present since ancient times in customs of the Dugi otok residents. They used "Batarela" in long and cold nights to chase off evil spirits, but also to rejoice and mock, mostly the widowers or widows who remarried. Tovareća mužika was institutionalized in 1959. The most recognizable instruments are the horn (ox horn or bull horn) and "šumpreš" (old flat-iron filled with iron pieces), but also woven into local tales and legends with inevitable beliefs in their powerful, magic characteristics with powers of protection from spells and other evils and troubles.

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NIKOLA MATKOVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

KVALITETNO VINO "BOGDANUŠA" • KVALITETNO VINO "POŠIP"• KVALITETNO VINO "PLAVAC MALI" • DESERTNO VINO • RAKIJA TRAVARICA

Hvaranin Nikola Matković odabrao je za svoj životni poziv proizvodnju autohtonih vina i prirodnih rakija. Na suncu Hvara dozreli plodovi, podloga su njegovih prepoznatljivih proizvoda, spravljenih na tradicijski način. Specifični okusi i mirisi mame dobre poznavatelje vrhunske kapljice.

"BOGDANUŠA" QUALITY WINE • "POŠIP" QUALITY WINE • "PLAVAC MALI" QUALITY WINE • DESSERT WINE • "TRAVARICA" (HERBAL GRAPPA)

Nikola Matković from the Island of Hvar chose autochthonous wine and natural grappa production as his vocation. His recognisable products, made in a traditional way, are based on fruits ripening under the sun on the Island of Hvar. Their distinctive flavours and aromas allure discerning connoisseurs of premium spirits.

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KRUNOSLAV PERONJA

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE • SIRUP OD CVIJETA KADULJE • ARANCINI • PANDULETE

Estera Peronja, iskonska čuvarica otočne tradicije, vrsna poznavateljica svih područja otočnog života, nepresušna je u idejama i izvedbi. Na svom OPG-u nudi proizvode o kojima će gurmani tek donijeti svoj sud. Kad svratite na Hvar, u Jelsu, nemojte zaobići njenu "butigu".

EXTRA VIRGIN OLIVE OIL • SAGE BLOSSOM SYRUP • "ARANCINI" (CANDIED ORANGE PEEL) • "PANDULETE" (ALMOND CAKE)

Estera Peronja, a primeval island tradition keeper, is a well-versed connoisseur of all facets of island life. Her ideas and craftsmanship are inexhaustible. Her farm offers products the gourmands are yet to sample and evaluate. When you come to the Island of Hvar, to Jelsa, make sure you do not miss her place.

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DALMACIJAVINO, HVARSKE VINARIJE

VRHUNSKO VINO FAROS • FAROS BARRIQUE • KVALITETNO VINO BOGDANUŠA

Faros i Faros barrique je vrhunsko crno suho vino s oznakom kontroliranog podrijetla koje se proizvodi od grožđa sorte Plavac mali s južnih padina otoka Hvara, isključivo s položaja zvanih Hvarske plaže, oko i poviše mjesta Ivan Dolac. Bogdanuša je kvalitetno bijelo vino s oznakom kontroliranog podrijetla koje se proizvodi od istoimene autohtone sorte grožđa s ograničenog starogradsko – jelšanskog polja u hvarskom vinogorju.

SUPERIOR QUALITY WINE FAROS • FAROS BARRIQUE • QUALITY WINE BOGDANUŠA

Faros/Faros barrique is a premium quality aoc dry red wine produced from the grapes of the Plavac mali variety that grows on the southern slopes of the Island of Hvar, exclusively in the area called Hvarske plaže (the Beaches of the Island of Hvar), surrounding the Ivan Dolac Village. Bogdanuša is an aoc quality white wine produced from the native grape variety under the same name from the restricted Stari Grad – Jelsa location in the Hvar winegrowing area.

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NIKOLA HALADIĆ

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DJEVIČANSKO MASLINOVO ULJE

Maslinovo ulje obitelji Haladić ima dugu tradiciju proizvodnje u Starogradskom polju gdje kombinacija plodne zemlje i složenog kamenja u suhozide unutar kojih rastu masline, daje poseban okus ulja. Obitelj je obnovila i maslinik oko mjesta Vrbanj, odabravši niski uzgojni oblik masline koji se redovito obrađuje i lako održava. Nakon obnove starih maslinika posađeno je dosta novih stabala domaćih sorti. Ulje se proizvodi isključivo mehaničkim postupcima što mu daje visoku kakvoću. Sklad njegove voćnosti, pikantnosti i gorčine čini ovo maslinovo ulje harmoničnim i nezaobilaznim u mediteranskoj kuhinji.

VIRGIN OLIVE OIL

The olive oil made by the Haladić Family has a long tradition of production in Starogradsko Polje, where the combination of fertile soil and stones arranged into drystone walls from which the olives grow, provides a special flavour of oil. The family also restored the olive grove nearby the place of Vrbanj, choosing short olive trees which are regularly cultivated and easily maintained. After having restored the old olive groves, a lot of new trees of domestic varieties were planted. The oil is produced using only mechanical procedures, providing high quality. The harmony of its fruity aroma, tanginess and bitterness makes this olive oil harmonious and unavoidable in the Mediterranean cuisine.

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MARIJA TUDOR - ŠORE

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE "ZLATNA KAPJA" • ZAČINSKA SOL OTOKA HVARA • ZAČIN OD HVARSKIH TRAVA (ORIGANO, RUŽMARIN, MAJČINA DUŠICA) • SUHO ZAČINSKO BILJE (LOVOROV LIST, LISTIĆI RUŽMARINA) • KAPARI U KVASINI • PAPRENJAK OD ROGAČA

Naši stari su govorili da ulje svitli, liči i kripi. Poštujući tradiciju i primijenivši nova saznanja u uzgoju i preradi maslina, obitelj Šore nudi ovo zlatom nagrađeno ulje. Proizvedeno je isključivo mehaničkim, hladnim postupkom od ručno ubranih, zdravih plodova s organski uzgojenih stabala maslina duž južnih padina otoka Hvara. Dobiveno je iz 60% sorte Oblice, te po 25% sorte Levantinke i Lastovke. Odlikuje ga izuzetna pikantnost, gorčina i voćnost.
Proizvodi koji su izašli iz radionice Marije Tudor-Šore nastali su od sirovina uzgojenih, ubranih i prerađenih na otoku Hvaru. Rezultat su otočne tradicije, ali i invencije. Način pripreme, specifični okusi i mirisi dio su hvarskog obola.

"ZLATNA KAPJA" EXTRA VIRGIN OLIVE OIL • SEASONING SALT OF THE ISLAND OF HVAR • CONDIMENT MADE FROM HERBS FROM THE ISLAND OF HVAR (OREGANO, ROSEMARY, THYME) • DRIED AROMATIC HERBS (BAY LEAF, ROSEMARY LEAVES) • PICKLED CAPERS • CAROB GINGERBREAD

Our ancestors used to say that the oil shines, heals and invigorates. The Šore Family, respecting the tradition and applying new knowledge about olive growing and processing, offers this gold medal awarded oil. The oil is produced using solely the mechanical, cold- pressed procedure, from healthy olive fruits manually harvested from organically grown olive trees on the southern slopes of the Island of Hvar. It is made from 60% "Oblica" grape variety and 25% from the "Levantinka" and "Lastovka" grape varieties respectively. It is characterised by extraordinary tanginess, bitterness and fruitiness.
The products coming out of Marija Tudor-Šore's workshop are made from the ingredients grown, harvested and processed on the Island of Hvar. They are rooted in the island tradition, but also quite innovative. Their preparation method, specific flavours and aromas are typical of the Island of Hvar.

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SVIRČE

poljoprivredna zadruga • *agricultural cooperative*

VRHUNSKO VINO, BARRIQUE • ARHIVSKO VINO IVAN DOLAC • VRHUNSKO VINO MEDITERANO • KVALITETNO VINO (PLAVAC HVAR, PLAVAC BARRIQUE, OPOLO) • KVALITETNO VINO (POŠIP DE LUXE, POŠIP, SVIRČE, BOGDANUŠA) • DESERTNO VINO "FOR"

Vrhunska/barrique i kvalitetna crna, bijela, rose i desertna vina proizvedena iz autohtonih sorti Plavac mali, Bogdanuša, Trebljan svoje najbolje plodove daju s izdvojenih položaja na teško pristupačnim obroncima južne strane otoka Hvara, ali i sa sjevernih padina veće nadmorske visine. Specifične boje, karakterističnog bukea, bogate arome svrstala su se među najbolja svjetska vina. Proizvode se u ograničenim količinama, od probranog grožđa autohtone sorte klasičnom metodom, ali i primjenom posebnih tehnologija.

SUPERIOR QUALITY WINE, BARRIQUE AND ARCHIVE WINE IVAN DOLAC • SUPERIOR QUALITY WINE MEDITERANO • QUALITY WINE (PLAVAC HVAR, PLAVAC BARRIQUE, OPOLO) • QUALITY WINE (POŠIP DE LUXE, POŠIP, SVIRČE, BOGDANUŠA) • "FOR" – DESSERT WINE

The premium quality/barrique red, white, rosé and dessert wines are produced from autochthonous grape varieties of Plavac mali, Bogdanuša and Trebljan that provide their best fruit in secluded locations on hardly accessible slopes on the southern side of the Island of Hvar, but also on the northern slopes at higher altitudes. Their specific colour, characteristic bouquet and rich aroma classify them among the best wines worldwide. They are produced in limited editions from selected grapes of autochthonous varieties by means of a classical method, but also by the use of special technologies.

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MAJA ZANINOVIĆ

EX UGOSTITELJSKI OBRT/CRAFT "LILI"

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

BARIKO AROMATIZIRANO VINO • ČAJ OD ARTIČOKE • REGENERATOR ZA KOSU • EKSTRA DJEVIČANSKO MASLINOVO ULJE • VRHUNSKO VINO "PLAVAC MALI DOMENICO"

Na južnim padinama otoka Hvara, jedinstvenom položaju na svijetu s trostrukom insolacijom, obitelj Zaninović ubire plodove grožđa i maslina od kojih nastaju vrhunski proizvodi: ekstra djevičansko maslinovo ulje, vrhunsko vino "Domenico" sorte Plavac mali, Bariko aromatizirano vino, čaj od artičoke, regenerator za kosu od divljeg luka. Zbog ovoga je vrijedno doći u uvalu Jagodna i kušati ove jedinstvene proizvode.

BARIKO FLAVOURED WINE • ARTICHOKE TEA • HAIR CONDITIONER • EXTRA VIRGIN OLIVE OIL • "PLAVAC MALI DOMENICO" SUPERIOR QUALITY WINE

On the southern slopes of the Island of Hvar, on the position unique worldwide having triple insolation, the Zaninović family harvests grapes and olives to make premium products: extra virgin olive oil, "Domenico" superior quality wine of the "Plavac mali" cultivar, Bariko flavoured wine, artichoke tea, hair conditioner made from wild garlic . They will make it worth your while if you come to the Jagodna Cove and taste these exclusive products.

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STJEPAN DULČIĆ

(EX AGRO HVAR D.O.O.)

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKOLOŠKO EKSTRA DJEVIČANSKO MASLINOVO ULJE • RUŽMARINOVO ULJE • RUŽMARINOV CVIJET • LAVANDINO ULJE • LAVANDIN CVIJET • MEDOVAČA BRUŠKA • MEDOVAČA HVARANKA • MED RUŽMARIN • MED LAVANDA

Obitelj Dulčić od davnina se bavi maslinarstvom i proizvodnjom meda. Uz stoljetna stabla maslina posađene su i mlade masline na krševitom tlu, koje se obrađuju i beru ručno. Tradicionalnim načinom pripreme obitelj Dulčić proizvela je liker od najkvalitetnijih sorti meda i ljekovitog bilja s ekološki čistih I čuvenih padina otoka Hvara, te eterična ulja i suhi cvijet lavande i ružmarina.

EXTRA VIRGIN ECOLOGICAL OLIVE OIL • ROSEMARY OIL • ROSEMARY FLOWERS • LAVENDER OIL • LAVENDER FLOWER PRODUCTS • BRUŠKA HONEY BRANDY • HVARANKA HONEY BRANDY • ROSEMARY HONEY • LAVENDER HONEY

The Dulčić Family has been growing olives from times immemorial. Alongside hundred year old olive trees, they also planted young olive trees in the Karst soil, which are hoe- or cultivator-tilled. The olives are traditionally hand-picked. Using traditional methods, the Dulčić family produced a liqueur of the best honey and herb varieties from the unpolluted slopes of the Island of Hvar, and they also offer essential oil and dried rosemary flowers.

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BERISLAVA ĆURČIN

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE • NAMAZ OD GREJPA • FAROSKI MELEM (S PUHOVIM ULJEM, S RUŽMARINOM I LAVANDOM) • SAPUNI (VOĆNI, LAVANDA, RUŽMARIN) • ETERIČNO ULJE (LAVANDA, RUŽMARIN) • LAVANDIN CVIJET • SUVENIR (RUČNO RAĐENA LUTKA S LAVANDOM) • NAMAZ OD MANDARINE • MELEM (S RUZMARINOM, ŠAFRANOM I KANTARIONOM) • SAPUN (KOZJE MLIJEKO, MED I LAVANDA) • PRIRODNA KREMA OD SMILJA S ULJEM RUZMARINA • HIDRATANTNA KREMA (RUŽA, SMILJE) • ULJE ZA MASAŽU • BALZAM ZA USNE • NARANCINI • NAMAZ OD GORKE NARANČE • KOZMETIČKA LINIJA (VOĆNO ULJE ZA MASAŽU TIJELA, SAPUN OD SMILJA, BALZAM NA USNE OD LAVANDE, PRIRODNA VITAMINSKA HRANJIVA KREMA ZA LICE, ULJE ZA SUNČANJE, HIDROLAT (LAVANDA, RUŽMARIN, SMILJE) • KANTARIONOVO ULJE • BALZAM OD GAVEZA • ETERIČNO ULJE SMILJA • MACERAT SMILJA • SAPUN S CRVENOM GLINOM, KANTARIONOM I LAVANDOM

Berislava Ćurčin proizvodnju temelji na prirodnom ritmu s tradicionalnim recepturama ali i inovativnim odmakom (melem s puhovim uljem). Nudi nekoliko linija visokokvalitetnih proizvoda s prepoznatljivom notom same proizvođačice: od prehrambenih (maslinovo ulje autohtonih sorti Oblica/Orkula i namaz od grejpa/mandarine) do kozmetičkih (poznati hvarski melemi i sapuni u podlozi s kozjim mlijekom, medom i lavandom) i suvenira.

EXTRA VIRGIN OLIVE OIL • GRAPEFRUIT SPREAD • FAROSKI MELEM (BALM FROM THE ISLAND OF HVAR WITH DORMOUSE FAT, ROSEMARY AND LAVANDER) • SOAPS (FRUIT, LAVANDER, ROSEMARY) • ESSENTIAL OIL (LAVANDER, ROSEMARY)• LAVANDIN (HYBRID LAVANDER FLOWERS • SOUVENIR (HOMEMANDE LAVANDER DOLL) • MANDARIN SPREAD • BALM (WITH ROSEMARY, SAFFRON AND ST. JOHN'S WORT) • SOAP (GOAT MILK, HONEY AND LAVENDER) • NATURAL IMMORTELLE CREAM WITH ROSEMARY OIL • MOISTURISING CREAM (ROSE, IMMORTELLE) • MASSAGE OIL • LIP BALM • "NARANCINI" (CANDIED ORANGE PEEL) • BITTER ORANGE SPREAD • COSMETIC LINE (FRUIT BODY MASSAGE OIL, IMMORTELLE SOAP, LAVENDER LIP BALM, ORGANIC NOURISHING VITAMIN FACE CREAM, SUNBATHING OIL, DISTILLATE (LAVENDER, ROSEMARY, IMMORTELLE)) • ST. JOHN'S WORT OIL • COMFREY BALM • IMMORTELLE ESSENTIAL OIL • IMMORTELLE MACERATE • SOAP WITH RED CLAY, ST. JOHN'S WORT AND LAVENDER

Ms Berislava Ćurčin's products follow the pace of nature and are made according to traditional recipes, but also show an innovative breakthrough (balm with dormouse fat). She offers several lines of high quality products having a recognisable touch of their maker: from foodstuffs (olive oil made from indigenous olive varieties called "Oblica"/"Orkula" and grapefruit/mandarin spread) to cosmetic products (well-known balms and soaps from the Island of Hvar with goat milk, honey and lavender base) and souvenirs.

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ANTE MATELJAN

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

DJEVIČANSKO MASLINOVO ULJE • ETERIČNO ULJE LAVANDE • CVIJET LAVANDE • EKSTRA DJEVIČANSKO MASLINOVO ULJE • MARMELADA OD GROŽĐA SWEET FILOMENA • PEKMEZ OD SMOKAVA • MARMELADA OD MANJIGA I MANDARINA

Gotovo 200-godišnja tradicija u uzgoju maslina i proizvodnji ulja te 50-godišnja tradicija u uzgoju i preradi lavande, svrstava obitelj Mateljan u važne čuvare tradicionalnih proizvodnji na otocima. Hvar je posebno poznat po lavandi i njenom opojnom mirisu, a ulje je neizostavni dodatak gastro ponude. Njihove ručno brane masline iz maslinika u Zastražišću prerađuju se u mjesnoj uljari. Predanost i ljubav prema maslinarstvu rezultirali su vrhunskim uljem čija je kvaliteta njihova trajna inspiracija.
Obitelj Mateljan širi ponudu pekmeza i marmelada baziranih na tradicijskoj recepturi i preradi koje podsjećaju na okuse i mirise djetinjstva. Zreli plodovi voća dozreli na suncu otoka Hvara ugrađeni su u ove slastice.

VIRGIN OLIVE OIL • LAVANDER ESSENTIAL OIL • LAVANDER FLOWERS • EXTRA VIRGIN OLIVE OIL • GRAPES MARMALADE SWEET FILOMENA • FIG JAM • STRAWBERRY TREE BERRIES AND MANDARIN MARMALADE

A practically bicentennial tradition of olive growing and olive oil production, and a 50 year-old tradition of lavender growing and processing qualifies the Mateljan Family as important keepers of the traditional island productions. The Island of Hvar is especially famous for lavender and its intoxicating scent, and olive oil is a trademark supplement to its gastro offer. Manually harvested olives from the olive grove in Zastražišće are processed in the local olive oil mill. The commitment to and love for olive growing have resulted in premium quality olive oil, which continues to inspire the efforts of this family. The Mateljan family has broadened their offer of jams and marmalades based on traditional recipes and processing evoking the flavours and aromas from childhood. The fruit ingredients in their confectionery ripened in the sunlight of the Island of Hvar.

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ĐORĐAN GURDULIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE

Dugogodišnja obiteljska tradicija nadograđena entuzijazmom i znanjem nasljednika rezultirala je dobivanjem ekstra djevičanskog maslinovog ulja "Murvica" iz maslinika koji se nalaze na sjevernoj strani otoka Hvara između Jelse, Vrisnika i Vrboske. Dio maslinika je na Humcu na nadmorskoj visini od 350 m. Ulje se proizvodi hladnim postupkom centrifugalnim dekanterom.

EXTRA VIRGIN OLIVE OIL

A long family tradition upgraded by enthusiasm and know-how of young generations has resulted in extra virgin olive oil which goes by the name of "Murvica" made from olives grown in the olive-groves situated on the northern side of the Island of Hvar, between Jelsa, Vrisnik and Vrboska. Some olive-groves are in the settlement of Humac, at the altitude of 350 m. The oil is cold pressed in decanter centrifuge.

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BORIS BURATOVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MED (RUŽMARIN, LAVANDA, VRIJES) • KRIPOST (PRIPRAVAK OD MEDA) • MEDENJACI • SUHI KOLAČ S MEDOM • ŠAPE S MEDOM • MELEM (ZA NJEGU KOŽE, ZA SUHU I OŠTEĆENU KOŽU)

Medovi vrhunske kvalitete koje proizvodi Boris Buratović, potječu s karakterističnih lokaliteta otoka Hvara, iz netaknutog cvjetnog i mirisnog okruženja. Specifični okusi i cvjetne podloge proslavili su ove medove i izvan granica Hrvatske.
Vrhunski med Boris Buratović ugradio je u kozmetiku specifične namjene i slastice koje su pravi izazov za sladokusce. Pripravak od meda "Kripost" namijenjen je svim dobnim skupinama za podizanje imuniteta.

HONEY (ROSEMARY, LAVANDER, HEATHER) • "KRIPOST" (HONEY REMEDY) • HONEY BISCUITS • DRY BISCUITS WITH HONEY • "ŠAPE" (SHORTBREAD BISCUIT) WITH HONEY • BALM (SKIN NOURISHING, FOR DRY AND DAMAGED SKIN)

The top quality honey produced by Boris Buratović comes from characteristic localities on the Island of Hvar, from pristine floral and aromatic environment. Specific flavours and floral bases have also made these honeys known outside Croatian borders.
Boris Buratović has used premium honey for special purpose cosmetics and confectionery exhilarating for gourmands. The honey remedy "Kripost" can be taken by all age groups as an immunity booster.

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"FOR – MED"

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MED (RUŽMARIN, VRIJES)

U cvjetnim oazama otoka Hvara marljivi zadrugari uzgajaju pčele i proizvode med koji je svojim karakteristikama iskoračio s otoka. Ružmarin i vrijes specifične su vrste meda koje se mogu naći u ograničenim količinama te stoga izazivaju posebnu pozornost.

HONEY (ROSEMARY, HEATHER)

In floral oases of the Island of Hvar diligent members of the cooperative keep their bees and produce honey with specific characteristics known outside this island. Rosemary and heather are specific types of honey found in limited quantities and thus they command special attention.

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IVANOV KRUH D.O.O.

TRADICIONALNI KOLAČI (IVANOV KRUH, CAROBPIR)

Već pomalo zaboravljena upotreba rogača rezultirala je dvjema delicijama s otoka Hvara, bogatog stablima rogača. Ivanov kruh zdrava je grickalica od rogača, smokava, badema, meda i hvarskog bilja. Carobpir je pikantni kreker od rogača, pira, badema, bučinih sjemenki i hvarskog bilja. Proizvedeni bez termičke obrade, samo sušenjem, ovi proizvode ne sadrže ni šećer ni konzervanse.

TRADITIONAL COOKIES (IVANOV KRUH – ST. JOHN'S BREAD, CAROBPIR – CAROBSPELT)

A somewhat forgotten use of carob resulted in two delicacies from the Island of Hvar, abundant with carob trees. Ivanov kruh (St. John's bread) is a healthy snack made of carob, figs, almonds, honey and herbs from the Island of Hvar. Carobpir (Carobspelt) is a spicy cracker made of carob, spelt, almonds, marrow seeds and the herbs from the Island of Hvar. Produced without any thermal processing, only by drying, these products do not contain any sugar or preservatives.

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JOSIP MILATIĆ

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MARMELADA (LIMUN, NARANČA, MANDARINA) • EKSTRA DŽEM MANJIGA • RAKIJA OD MANDARINA • LIKERI (ROGAČ, VIŠNJA)

Hvar kao naš najsunčaniji otok obiluje mirisnim voćem koje je obitelj Milatić-Rošić pretočila u slasne marmalade, džemove i rakije. Njihovi neodoljivi okusi i mirisi rezultat su pomnog odabira sirovine i njene prerade odmah nakon branja. Ručna izrada prema starim recepturama zadržala je notu prošlih vremena. Ostajući u tradicijskoj proizvodnji dali su svojim proizvodima specifičan obol karakterističan samo za otok Hvar. Time su stekli privilegij da prilikom kušanja njihovih proizvoda budu odmah prepoznati kao proizvođači neupitne kvalitete.

MARMALADE (LEMON, ORANGE, MANDARIN) • EXTRA STRAWBERRY TREE BERRIES JAM • MANDARIN GRAPPA • LIQUEURS (CAROB, SOUR CHERRY)

The Island of Hvar, as the sunniest Croatian island, abounds in fragrant fruits transformed into delicious marmalades, jams and grappas by the Milatić-Rošić Family. Their irresistible flavours and aromas result from a careful selection of raw materials and the fruits being processed immediately after the harvest. The manual preparation according to traditional recipes evokes the time long past. This family's production leans on traditional methods, which gives their products specific quality characteristic of the Island of Hvar in particular. In this way, the family has acquired a privilege of being recognized as makers of products epitomising exceptional quality whenever tasted.

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KATIJA STANČIĆ

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DŽEM OD SMOKAVA • EKSTRA DJEVIČANSKO MASLINOVO ULJE • MASLINA U SALAMURI • KVALITETNO VINO POŠIP • KVALITETNO VINO PLAVAC MALI • DESERTNO VINO • KOZJI SIR S AROMATSKIM BILJEM U MASLINOVOM ULJU • UŠEĆERENI BADEMI • SUHE SMOKVE

Katija Stančić na svom imanju nudi različite otočne delicije: maslinovo ulje od plodova stoljetnih maslina autohtonih sorti otoka Hvara; masline u salamuri; ukusni džem od smokve koji odlično pristaje uz razne sireve, posebno kozji; kvalitetno vino Pošip i Plavac mali te desertno vino od prosušenog grožđa sorte Bogdanuša, Pošip ili Plavac mali. Preostaje samo kušati ove sjajne delicije.

FIG JAM • EXTRA VIRGIN OLIVE OIL • BRINE-CURED OLIVES • "POŠIP" QUALITY WINE • "PLAVAC" QUALITY WINE • DESSERT WINE • GOAT CHEESE WITH AROMATIC HERBS IN OLIVE OIL • CANDIED ALMONDS • DRIED FIGS

Ms Katija Stančić offers a variety of island delicacies on her farm: olive oil made from a hundred year old olive fruit of autochthonous olive varieties on the Island of Hvar; brine-cured olives; appetising fig jam which pairs perfectly with different types of cheese, goat cheese in particular; "Pošip" quality wine, "Pošip mali" quality wine and dessert wine made from dried grapes of the "Bogdanuša", "Pošip" or "Plavac mali" grape varieties. Tasting of these terrific delicacies will leave no one indifferent.

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STIVENA MATELJAN PAJINA

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ETERIČNO ULJE (LAVANDA, RUŽMARIN) • SAPUN S MIRISOM LAVANDE • KREMA S LAVANDOM • KADULJA ČAJ • ZAČIN SUHI RUŽMARIN • KREMA (SMILJE, RUŽMARIN) • CVIJET LAVANDE

Obitelj Mateljan Pajina poznata je po proizvodnji eteričnih ulja koja su posebnost otoka Hvara. Počeli su širiti ponudu pa su krenuli u izradu kozmetičkih proizvoda koje oplemenjuju i obogaćuju svojim eteričnim uljima. Hvarska lavanda Budrovka svjetski je poznata jer sadrži najveći postotak esencijalnih i eteričnih ulja.

ESSENTIAL OIL (LAVENDER, ROSEMARY) • LAVENDER SCENTED SOAP • LAVENDER CREAM • SAGE TEA • DRIED ROSEMARY SPICE • CREAM (IMMORTELLE, ROSEMARY) • LAVENDER BLOSSOM

The Mateljan Pajina Family is well-known by the production of essential oils, which are a specificity of the Island of Hvar. The family has started to broaden their offer and to make cosmetic products enriched with essential oils. Lavender from the Island of Hvar called "Budrovka" is known worldwide as it contains the largest share of essential oils.

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FARIA

ženska zadruga • *women's cooperative*

FARIA (CRNE MASLINE U SLANOJ VODI) • FIGOLINI (MLJEVENE SUHE SMOKVE U TAMNOJ ČOKOLADI) • LADY MARMELADE (DŽEM SMOKVA, MANDARINA) • ARANCINI • MELEM (KANTARION, KAMILICA) • DŽEM KUPINA • "LADY MARMALADE" (RAJČICA, GROŽĐE, MIRTA) • REVITALIZIRAJUĆA KREMA OD VINA • SAPUN-PILING OD VINA • ULJNI MACERAT (RUŽMARIN, SMILJE)

Istinske čuvarice tradicije na otocima većinom su žene. Zadruga Faria i njene članice Angelika Gurdulić, Slavica Soljačić, Milena Gamulin, Sanja Fistonić i Nives Šore-Škondrić značajno su proširile svoju tradicijsku i inovativnu ponudu džemovima i kozmetikom koja će neuobičajenim sastavom i komponentama dodatno zaintrigirati sve žene orijentirane na kozmetiku isključivo s prirodnim sastojcima kojima otok Hvar nesporno obiluje.

FARIA (BLACK OLIVES IN BRINE) • FIGOLINI (GROUND DRIED FIGS IN DARK CHOCOLATE) • LADY MARMALADE (FIG, MANDARINE JAM) • CANDIED ORANGE • BALM (ST. JOHN'S WORT, CHAMOMILE) • BLACKBERRY JAM • "LADY MARMALADE" (TOMATO, GRAPE, MYRTLE) • REVITALISING WINE CREAM • WINE SOAP-PEELING • OIL MACERATE (ROSEMARY, IMMORTELLE)

Women are mostly the genuine custodians of tradition on islands. The Faria Cooperative and its members Angelika Gurdulić, Slavica Soljačić, Milena Gamulin, Sanja Fistonić and Nives Šore-Škondrić have considerably broadened its traditional and innovative offer with jams and cosmetics. The unusual composition and components of their cosmetics range will additionally intrigue all women using cosmetics made solely from organic ingredients, indisputably growing in abundance on the Island of Hvar.

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IVANA MAGDALENIĆ

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NAMAZ OD BADEMA • SAPUN RUŽMARIN

Ivana Magdalenić ponudila je dva različita proizvoda: namaz od badema pripremljen od preprženih i mljevenih badema spravljenih kao namaz. Ova jedinstvena delicija specifičnog je okusa i konzumira se s kruhom, ali se može i kombinirati. U ponudi je i sapun ručne izrade obogaćen mljevenim ružmarinom i eteričnim uljem ružmarina.

ALMOND SPREAD • ROSEMARY SOAP

Ivana Magdalenić offers two products: an almond spread prepared from toasted and ground almonds. This unique delicacy has a specific taste and is eaten with bread, but it can also be combined with other spreads or toppings. Also in the offering are hand-made soaps enriched with ground rosemary and rosemary essential oil.

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IVICA TOMIČIĆ

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ETERIČNO ULJE LAVANDE • LAVANDIN CVIJET

Izvorni likovni umjetnik, pučki glazbenik i poljoprivredni proizvođač Ivica Tomičić Tajnikov od jedinstvene hvarske lavande proizveo je eterično ulje i suhi cvijet. Mikroklima i prirodni položaj čine hvarsku lavandu najkvalitetnijom na svijetu. Dugogodišnja tradicija uzgoja i prerade lavande te prodaja u ručno oslikanim vrećicama, pridonijeli su prezentaciji lavande kao hvarskog simbola.

LAVENDER ESSENTIAL OIL • LAVENDER FLOWERS

An authentic visual artist, popular musician and agricultural producer, Mr. Ivica Tomičić Tajnikov uses the unique Hvar lavender to produce essential oil and dried flowers. A microclimate and geographical position makes the Hvar lavender the top-quality product worldwide. A long tradition of cultivation and treatment of lavender and its sale in manually painted bags contributed to its role as the symbol of Hvar.

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BARICA BARBARIĆ

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"KARMELINO" ZAČINI (KADULJA, ORIGANO • RUŽMARIN, LOVOROV LIST) • EKSTRA DJEVIČANSKO MASLINOVO ULJE • ETERIČNO ULJE LAVANDA, RUŽMARIN • SUHO OTOČNO BILJE (LIST PLANIKE, LIST MASLINE, LAVANDIN CVIJET)

U mirisnoj oazi otoka Hvara obitelj Barbarić skuplja i suši ljekovito i začinsko bilje koje je moguće višenamjenski koristiti. Neizostavno je u mediteranskoj kuhinji kao i ekstra djevičansko maslinovo ulje od maslina iz vlastitog eko maslinika. Ulje dobiveno prvim prešanjem zlatno-zelene boje, ugodne je i jedinstvene arome. Tu su I jedinstvena hvarska eterična ulja.
Neiscrpna mirisna ponuda obitelji Barbarić vraća nas u neka davna vremena budeći nostalgične mirisne uspomene. Tko jednom posjeti Hvar trajno nosi njegove mirise u sjećanju.

"KARMELINO" SPICES (SAGE, OREGANO, ROSEMARY, LAUREL) • EXTRA VIRGIN OLIVE OIL • LAVENDER, ROSEMARY ESSENTIAL OIL • DRIED ISLAND HERBS (STRAWBERRY TREE LEAF, OLIVE LEAF, LAVENDER FLOWER)

In the fragrant oasis of the Island of Hvar the Barbarić Family collects and dries medicinal and aromatic herbs, which can be used in many different ways. They are unavoidable in the Mediterranean cuisine, just like extra virgin olive oil made from olives from their own eco olive grove. The oil obtained after first pressing is golden and green in colour, and has a pleasant and unique aroma. The family also offers unique essential oils from the Island of Hvar.
The inexhaustible fragrant offer of the Barbarić Family takes us back to the ancient times evoking nostalgic fragrant memories. If you once visit the Island of Hvar, its scents will stay in your memory for ever.

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PHARION

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

CVJETNI MED • KREMA OD LAVANDE • SAPUN OD LAVANDE

Mlade obitelji sve intenzivnije se uključuju u očuvanje tradicijskih otočnih proizvodnji. Slučaj je to i s obitelji Tarbušković s otoka Hvara koja kombinira proizvodnju meda i kozmetike. Koriste komparativne prednosti Hvara kao najmirisnijeg otoka i nude proizvode koji će zadovoljiti i najizbirljivije potrošače.

FLORAL HONEY • LAVENDER CREAM • LAVENDER SOAP

Young families are more intensively getting involved in conservation of traditional island productions. The same can be said for the Tarbušković Family from the Island of Hvar that combines the honey production and cosmetics. The family uses the comparative advantages of the Island of Hvar as the most aromatic island, and offers products that will fulfil the requirements of even the most fastidious consumers.

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GRGO LUČIĆ

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ETERIČNA ULJA (LAVANDA BUDROVKA, LAVANDIN, RUŽMARIN, MRAVINAC, SMILJE, LOVOR, KADULJA, ČEMPRES)

Grgo Lučić specijalizirao se za proizvodnju eteričnih ulja. U mirisnoj oazi otoka Hvara, Zastražišću, bere mediteransko bilje koje destilira i, s ljubavlju za ovaj posao, pretvara u visokokvalitetna eterična ulja.

ESSENTIAL OILS (LAVENDER "BUDROVKA", HYBRID LAVENDER, ROSEMARY, MARJORAM, IMMORTELLE, BAY LEAF, SAGE, CYPRESS)

Grgo Lučić has specialised in essential oil production. In the fragrant oasis of the Island of Hvar, Zastražišće, he harvests Mediterranean herbs, distils them and loving what he does, transforms them into high quality essential oils.

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VRISNIK

poljoprivredna zadruga • *agricultural cooperative*

TRADICIONALNI KOLAČI (STAROGROJSKI PAPRENJACI, CVITI) • CVJETNI MED • LINIJA SAPUNA (MED, CIMET-MED, LAVANDA, RUŽMARIN, ŠUMEĆI SAPUN RUŽMARIN, LAVANDA) • ULJE ZA MASAŽU (KANTARION, ORAH) • HVARSKI MELEM ("DOMI" ZA RUKE I USNE, LAVANDA, KADULJA, RUŽMARIN, SMILJE)

Izrada paprenjaka stara je petstotinjak godina, no oni autorice Vedrane Tudor, specifični su svojim oblikom, šarama i sastojcima na kojima se ukras utiskuje kalupom ili iscrtava bjelanjkom. Izrezuju se ručno u najrazličitijim oblicima i ukrašavaju. Debora Bunčuga izrađuje cvite, suhe, prhke mirisne kolačiće, najčešće u obliku cvijeta, pa odatle ime. Cvjetni med Zdravka Fistonića autentični je otočni proizvod jer njegove košnice nikada ne napuštaju otok Hvar. U njemu se miješaju opojni proljetni mirisi otoka, a njegov okus spaja prošlost sa sadašnjošću. Kozmetika proizvedena na otoku Hvaru ima velik broj poklonika. Sapuni Angeline Jakas, ulja Slavice Soljačić i melemi Sanje Fistonić proizvodi su koje ćete trajno koristiti jer čuvaju i obnavljaju vašu kožu.

TRADITIONAL COOKIES (STAROGROJSKI PAPRENJACI – PEPPER COOKIES, CVITI – FLOWER-LIKE COOKIES) • FLOWER HONEY • SOAP LINE (HONEY, CINNAMON-HONEY, LAVANDER, ROSMARY, ROSMARY BUBBLE BATH SOAP, LAVANDER) • MASSAGE OIL (ST. JOHN'S WORT, WALNUT) • HVARSKI MELEM – BALM FROM THE ISLAND OF HVAR ("DOMI" HAND AND LIP BALM, LAVANDER, SAGE, ROSMARY, IMMORTELLE)

The pepper cookie making is about five hundred years old, but the pepper cookies made by Vedrana Tudor have a specific shape, decorations and ingredients. Their icing is mould-pressed or egg-white drawn. They are hand-cut into different shapes and decorated. Debora Bunčuga makes cviti: dry, crispy scented cookies mostly in the shape of a flower, hence their name (flower-like cookies). The flower honey produced by Mr Zdravko Fistonić is the Island's authentic product due to the fact that his beehives never leave the island. The honey is a blend of intoxicating spring scents of the Island, while its flavour bonds past with present. The cosmetics produced on the Island of Hvar have a large number of users. The soaps made by Angelina Jakas, oils made by Slavica Soljačić and balms made by Sanja Fistonić are products you will use for ever – they are skin preserving and restoring products.

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ANEL–TBT D.O.O.

SUVENIR STAROGROJSKI PAPRENJOK • ROGAČ (MAHUNA, PRAH) • ROGAČ (DŽEM, NAMAZ) • KEKSI S ROGAČOM (HVARSKI ROGAČIĆ, RIBARSKI KOLAČIĆ)

Starogrojski paprenjok izvorni je suvenir rađen prema motivima tradicijskog kolačića koji su žene i djevojke Starog Grada na otoku Hvaru od 1167. godine s ljubavlju spremale sinovima i muževima u mornarske škrinje za odlaska na daleka i duga putovanja.
Već pomalo zaboravljeni rogač, Branka Visković ponovno je aktualizirala ponudivši ga kao mahunu i brašno, ali i kao džem i namaz. Nada se da rogač neće postati potpuno izgubljena tradicija i da će mlade generacije kroz njega otkriti ljepotu i smisao tradicionalne prehrane. Zato spravlja kolačiće od hvarskog rogača uz dodatak meda, smokava, badema i ostalih sastojaka. Specifičnog su okusa. Mogu trajati nekoliko mjeseci.

STAROGROJSKI PAPRENJOK – PEPPER-CAKE SOUVENIR • CAROB (POD, POWDER) • CAROB (JAM, SPREAD) • CAROB COOKIES ("HVARSKI ROGAČIĆ, RIBARSKI KOLAČIĆ")

Starogrojski paprenjok (a pepper biscuit from Stari Grad) is an indigenous souvenir replicating the motives on a traditional small cookie that women and girls from Stari Grad on the Island of Hvar have been packing with love into the sea chests of their sons and husbands for their overseas and long journeys since 1167.
Ms. Branka Visković has reinstated a somewhat forgotten carob offering it as a pod and flour, but also as a jam and a spread. She hopes that carob will not become a completely forgotten tradition and that young generations will use it to discover the beauty and the meaning of traditional nutrition. For that reason Ms. Visković produces cookies made from carob from the Island of Hvar, with honey, figs, almond and other ingredients. They have a specific flavour and can stay fresh for a couple of months.

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ANA FISTONIĆ

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ETERIČNO ULJE LAVANDE • CVIJET LAVANDE

Ana Fistonić u mirisnoj oazi otoka Hvara uzgaja Budrovku, lavandu koja specifično miriše. Eterično ulje i cvijet lavande nudi kao svoj proizvod i svi koji ga ponesu s ovog otoka ostaju njime trajno očarani. Hvar se, između ostalog, pamti i po mirisu, a lavanda je tu neizostavna.

ESSENTIAL LAVANDER OIL • LAVANDER FLOWER

In the aromatic oasis of the Island of Hvar, Ana Fistonić grows budrovka (lavandin, hybrid lavender), a type of lavender with a specific scent. She offers essential lavender oil and lavender flower as her products, which utterly bedazzle everyone who takes them along. The Island of Hvar is, among other things, also remembered by its scent, which inevitably includes lavender.

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METKIOR ĆURIN

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EKSTRA DJEVIČANSKO MASLINOVO ULJE SECA • MIRISNI JASTUCI

U Gdinju na otoku Hvaru, obitelj Ćurin na površini od 4,5 ha brine o 900 stabala maslina od čijeg ploda proizvodi ekstra djevičansko maslinovo ulje. Ovo ulje visoke kakvoće dobiveno je izravno iz ploda masline mehaničkim putem.Na istom lokalitetu uzgaja se i žanje lavanda od koje se izrađuju mirisni jastuci koji opuštaju i stalno podsjećaju na mirise otoka Hvara.

SECA EXTRA VIRGIN OLIVE OIL • SCENTED PADS

In Gdinj on the Island of Hvar, in the area of 4.5 ha the Ćurin Family grows about 900 olive trees, the fruit of which is used to produce extra virgin olive oil. This high-quality oil is produced directly and mechanically from the olive fruit. On the same location they also grow and harvest lavender, which is used to make scented pads with relaxing effect. They are a constant fragrant reminder of the Island of Hvar.

Gdinj 69, 21467 Gdinj, otok Hvar • valda.vodopivec@gmail.com • +385 91 726 06 00, Valda Vodopivec

TRIM

udruga za promicanje održivog razvoja na otoku Hvaru • *association for sustainable development on the Island of Hvar*

MIRISNE VREĆICE (BUHAČ, LAVANDA) • SUŠENE RAJČICE U ULJU • DŽEM OD LJUTE NARANČE, LIMUNA • ARANCINI • BRUŠTULANI MINDELI • ZAČINSKI MIKS (HVAR, ORIGANO) • DŽEM (MANJIGA SA ŠEĆEROM, MANJIGA BEZ ŠEĆERA, GREJP, SLATKA NARANČA, SMOKVA, PLOD KAKTUSA) • PRELJEV OD ŠIPKA • SIRUP (KADULJA, MENTA, MARTINA) • ZAČIN OD KORE DIVLJE NARANČE • MOTAR U KVASINI • KANTARION (MACERAT GOSPINE TRAVE U MASLINOVOM ULJU) • PRIRODNI SAPUN OD MASLINOVOG ULJA • DŽEM OD MIRTE • PEKMEZ OD GROŽĐA • STAROGROJSKI PAPRENJAK • BRUŠTULANI MENDULI • ARANCINI • ETERIČNO ULJE LAVANDE • CVIJET LAVANDE • BALZAM (SMILJE, KANTARION, LAVANDA) • TORBA OD LANA • KAMENE KUĆICE

Članice Udruge Trim Marija Tudor-Šore, Margita Bunčuga, Marija Vodanović, Jasenka Bosnić, Ljubica Dijanošić, Marija Sarjanović, Angelika Gurdulić, Lena Milatić, Vinka Tudor, Svjetlana Fistonić, Irena Tarbušković, Dragica Novak i najmlađa članica udruge Tena Mustač promiču održivi razvoj otoka Hvara i sukladno tome u starogradskom polju – Ageru, koje je na UNESCO-vom popisu svjetske baštine, proizvode, beru, prerađuju i kreiraju vrhunske proizvode jedinstvenog okusa prema tradicionalnim recepturama. Spoj starih receptura i izvornih sirovina rezultirao je proizvodima koji plijene kvalitetom i učinkom. Udruga Trim izvukla je iz tradicije i zaborava buhač, samoniklu biljku koja se nekad uzgajala na otoku Hvaru u području Vrboske i okolice te izvozila po cijelom svijetu. Buhač je najjači prirodni insekticid neopasan za ljude i životinje.

SCENTED SACHETS (DALMATIAN CHRYSANTHEMUM, LAVANDER) • DRIED TOMATOES IN OIL • SPICY ORANGE, LEMON JAM • CANDIED ORANGE, LEMON • CANDIED ALMONDS • SPICE MIXTURE (HVAR, OREGANO) • JAM (STRAWBERRY TREE BERRIES WITH SUGAR, SUGAR-FREE STRAWBERRY TREE BERRIES, GRAPEFRUIT, SWEET ORANGE, FIG, CACTUS FRUIT) • POMEGRANATE TOPPING • SYRUP (SAGE, MINT, COMMON MYRTLE) • WILD ORANGE PEEL CONDIMENT • ROCK SAMPHIRE IN VINEGAR • "KANTARION" (DISTILLATE OF ST. JOHN'S WORT IN OLIVE OIL) • ORGANIC OLIVE OIL SOAP • MYRTLE JAM • GRAPE JAM • GINGERBREAD FROM STARI GRAD • CANDIED ALMONDS • "ARANCINI" CANDIED ORANGE PEEL • LAVENDER ESSENTIAL OIL • LAVENDER BLOSSOM • BALM (IMMORTELLE, ST. JOHN'S WORT, LAVENDER) • FLAXEN BAG • LITTLE STONE HOUSES

The members of the Trim Association Marija Tudor-Šore, Margita Bunčuga, Marija Vodanović, Jasenka Bosnić, Ljubica Dijanošić, Marija Sarjanović, Angelika Gurdulić, Lena Milatić, Vinka Tudor, Svjetlana Fistonić, Irena Tarbušković, Dragica Novak and the youngest member of the Association, Tena Mustač, promote sustainable development on the island of Hvar and accordingly – make, pick, process and create first-rate products of unique flavour according to traditional recipes in the field of Stari Grad – ager, which is included in the UNESCO's World Heritage List. The combination of old recipes and indigenous raw materials has resulted in products the quality and effect of which is appealing. The Trim Association has rescued the traditional Dalmatian chrysanthemum– a wild plant once grown on the Island of Hvar nearby Vrboska and its vicinity and exported worldwide – from oblivion. The Dalmatian chrysanthemum is the strongest natural insecticide harmless to people and animals.

Vrboska 278, 21 463 Vrboska, otok Hvar • nena.hvar@yahoo.com • nena.hvar1@gmail.com • +385 21 774 284 • +385 98 940 01 44, Ljubica Nena Dijanošić

FAROSKI KANTADURI

udruga • *association*

PUČKI NAPJEVI OTOKA HVARA • NOSAČ ZVUKA (CD) "NE PITAM TI SREBRO, BISER"

Otok Hvar nositelj je ponajboljeg mediteranskog kulturnog nasljeđa i tradicije. Iskonski čuvari duhovne otočne tradicije – Faroski kantaduri, pučki pjevači u izvornom smislu, njeguju i predstavljaju bogatu kulturnu te svjetovnu i crkvenu baštinu pučke glazbene tradicije, prvenstveno spontanog klapskog višeglasnog pjevanja, jedinstvenog u svjetskim razmjerima. Kontinuiranim djelovanjem oteli su zaboravu mnoge izvorne napjeve i svijetom pronijeli glas o ovoj vrsti glazbenog izričaja.

FOLK SONGS FROM THE ISLAND OF HVAR • "NE PITAM TI SREBRO, BISER" CD

The Island of Hvar is a holder of the best Mediterranean cultural heritage and tradition. The primeval keepers of the Island spiritual tradition – Faroski kantaduri, that is originally folk singers, nourish and share abundant cultural, secular and sacral heritage of folk music tradition of primarily spontaneous a cappella multipart singing, which is unique worldwide. Their continuous activities have saved many original songs from oblivion and introduced this type of music expression to the world.

Nikole Tesle 1, 21460 Stari Grad, otok Hvar • www.faroski-kantaduri.hr • faroski_kantaduri@yahoo.com • +385 21 766 008 • +385 95 865 09 17, Ante Stančić

"BALDO"

kamenarski obrt • *stonemason's workshop and trade*

SUVENIRI OD KAMENA (VAZA, PITER)

Više od 100 godina bračke obiteljske tradicije klesarstva preneseno je na otok Hvar, gdje sin nastavlja uglavnom ručnu obradu bračkog kamena. Uporabni i funkcionalni predmeti – vaza i piter stapaju se u mediteranski prostor, ali mogu oplemeniti i svaki drugi.

STONE SOUVENIRS (VASE, FLOWER POT)

More than 100 years of family stonemasonry tradition from the Island of Brač were brought to the Island of Hvar, where the son continues to make items from Brač stone largely by hands. Items for daily and functional use – a vase and a flower pot – blend in with the Mediterranean surroundings, but can equally embellish any other environment.

Vrbanj bb, 21465 Jelsa, otok Hvar • edi.stambuk@st.t-com.hr •
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AGRO–ART "TAJNIKOV"

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

SUVENIR OD CVIJETA AGAVE – VERDICA

Samouki kipar i slikar Ivica Tomičić Tajnikov, sakuplja osušene cvjetove agave, koja cvjeta jednom u 100 godina, te nastavlja i čuva obiteljsku tajnu sušenja, obrade i eko zaštite ručno rađenih izvornih unikatnih suvenira od agave. Izrada je vezana uz etnografiju, običaje i tradiciju sela Velo Grablje na Hvaru. Verdica je suvenir primijenjene naivne umjetnosti, posebnom obradom zaštićen pigmentom agave, u kojem se može držati suho voće ili suho ljekovito bilje i cvijeće.

SOUVENIR MADE FROM THE AGAVE FLOWER – VERDICA

A self-taught sculptor and painter Ivica Tomičić Tajnikov collects dried agave flowers which bloom once in 100 years. He maintains the tradition by preserving the family secret which prescribes the methods of drying, treating and eco protecting of these unique handmade agave souvenirs. The production is closely related to the ethnography, customs and tradition of the village of Velo Grablje on the Island of Hvar. Verdica is a souvenir of the applied naive arts. It is rendered special by using the agave pigment which is treated to guarantee its durability. It is used for keeping dried fruit or dry medicinal herbs and flowers.

Velo Grablje, 21450 Hvar, otok Hvar • www.hvar-tajnikov.hr •
ivica.tomicic1@st.t-com.hr • +385 91 569 66 74, Ivica Tomičić Tajnikov

SAMOSTAN SESTARA BENEDIKTINKI

BENEDICTINE SISTERS' MONASTERY

ČIPKA OD NITI AGAVE

Samostan sestara benediktinki poznat je u cijelom svijetu po čipki od agave čija je tradicija započela prije 130 godina i njeguje se samo u ovom samostanu. Mukotrpan posao započinje izvlačenjem niti iz svježeg lista agave koje se zatim obrađuju na specifičan način. Čipka se ne izrađuje prema ustaljenom nacrtu, nego je svaka proizvod mašte pojedine sestre i kao takva je unikatna umjetnička tvorevina. Po tehnici rada razlikuju se tri vrste čipke:

- tenerifa (radi se malom šivaćom iglicom na kartonu)
- tenerifa s mreškanjem u krugu (radi se malom šivaćom iglicom i metalnom iglom za mrežu. Na tenerifi se nadovezuje mreškanje u krugu)
- vezenje tankom iglom za mrežu (na razapetoj mreži izvodi se raznim bodovima vez malom šivaćom iglom)

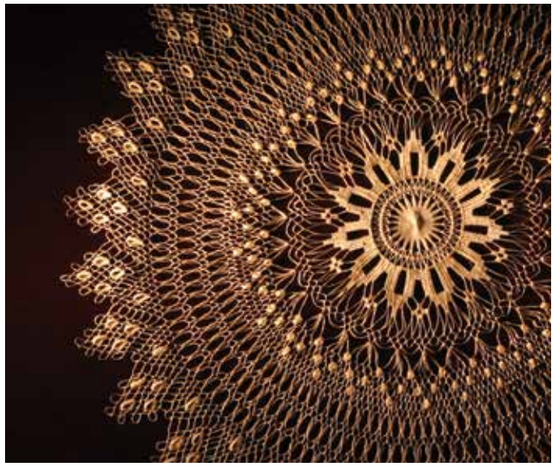
Čipke su dugotrajne, čuvaju se pod staklom, ne peru se i ne glačaju.

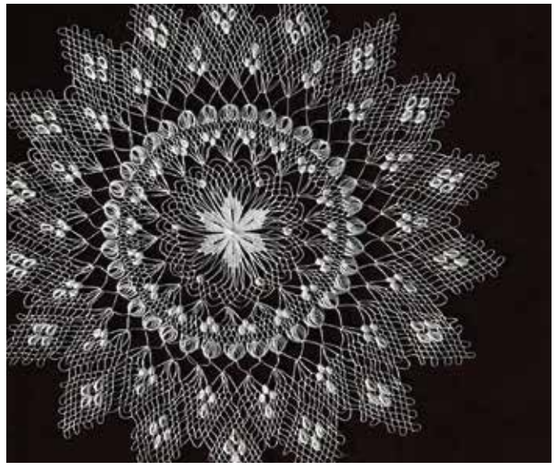
SOUVENIR MADE FROM THE AGAVE FLOWER – VERDICA

The Benedictine Sisters' Monastery is famous worldwide for its agave lace craftsmanship. The tradition was conceived 130 years ago and has survived solely in this monastery. The laborious work commences by extracting fibres from the fresh agave leaves and processing them in a specific way. The lace design does not follow a defined pattern; instead, each lace is the original product of imagination of its creator and as such represents a unique artistic creation. Depending on working technique, there are three types of laces:

- *tenerifa (made using a small sewing needle on cardboard)*
- *tenerifa with netting (made using a small sewing needle and a metal netting needle, netting is added to the tenerifa)*
- *embroidery using a thin netting needle (embroidery is made by producing different stitches on a stretched net using a small sewing needle)*

Laces are long-lasting if kept under glass; washing or ironing is strictly forbidden.





HEDA VIDOVIĆ ŠEHOVIĆ

PRIRODNA KREMA OD SMILJA S OTOKA IŽA

Poštujući mudrost nona s otoka Iža Heda Vidović Šehović godinama je skupljala njihovo znanje i počela koristiti njihova iskustva u maceriranju otočnog bilja. Rezultat toga je krema od smilja nastala od macerata, hidrolata i eteričnog ulja smilja, pčelinjeg voska i drugih hladno prešanih ulja. Ova krema blagodat je za kožu lica.

ORGANIC IMMORTELLE CREAM FROM THE ISLAND OF IŽ

Respecting the wisdom of old women from the Island of Iž, Ms Heda Vidović Šehović has been collecting their knowledge for years. She started to apply their experiences in macerating island herbs, and produced an immortelle cream from the immortelle macerate, distillate and essential oil, beeswax and other cold pressed oils. This cream has a beneficial effect on the facial skin.

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SLOGA

udruga kulturno–umjetničko društvo • *arts and crafts association*

IŠKA TRADICIJSKA KERAMIKA • ŠKARPINI – MUŠKO-ŽENSKA OBUĆA

Iška tradicijska keramika autora Predraga Petrovića, "posljednjeg iškog lončara" i prvog modernog oblikovatelja keramike s otoka, rađena je na ručnom lončarskom kolu "kotoru" i sačuvana od zaborava. Škarpini su tradicionalna muško-ženska obuća otoka Iža, specifična po tome da se može nositi i na lijevoj i na desnoj nozi. Za potplat se rabila volovlja koža "usanje" koja se spajala s naplatom od tanke kože i platna preko drvenog kalupa "kopita". Taj se proces zvao "počivanje". Šivalo se iglom i šilom pri čemu se koristio vosak i štitnik za ruku "gvardaman".

TRADITIONAL CERAMICS FROM THE ISLAND OF IŽ • ŠKARPINI FOOTWEAR

The Island of Iž is proud of its traditional ceramics production, particularly of the baking lids. Mr Predrag Petrović is the last potter of Iž and the first modern ceramics designer who manually produces pottery on a wheel called kotor, thus preserving the craftsmanship for the future generations. Škarpini are the traditional male and female shoes originated from the Island of Iž. What distinguishes them from other footwear is the fact that they can be worn on left and right feet respectively. Soles were made from buff – usanje and then connected to the upper rim of thin leather and canvas. This was done using a wooden cast called the hoof-kopito. The footwear was sewn with a needle and a prod, in course of the process wax was applied and a hand guard-gvardaman used.

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JEROLIM PETKOVIĆ

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SIRUP OD ROGAČA • KORČULANSKO EKSTRA DJEVIČANSKO MASLINOVO ULJE • AROMATIZIRANO MASLINOVO ULJE (S BOSILJKOM, S LIMUNOM, S RUŽMARINOM, S ORIGANOM)

Životni put obitelji Petković odredila je ljubav prema maslinama. Svoje tekuće zlato obitelj je oplemenila i aromatizirala mediteranskim biljem. Sirup od rogača nastao je iz njihove znatiželje, a na zadovoljstvo sladokusaca. S pravom i ponosom nose eko oznaku i oznaku izvornosti.

CAROB SYRUP • EXTRA VIRGIN OLIVE OIL FROM THE ISLAND OF KORČULA • AROMATIC OLIVE OIL (BASIL, LEMON, ROSEMARY, OREGANO)

The life path of the Petković family was determined by their love for olives. The family has used Mediterranean herbs to enrich and aromatize their liquid gold. The carob syrup was developed out of their curiosity, but to the full satisfaction of gourmands. They are rightful and proud holders of the Ecolabel and of the designation of origin.

Obala 4 br. 21/1, 20270 Vela Luka, otok Korčula • marita.petkovic@hotmail.com • +385 21 813 012 • +385 98 497 290, Jerolim Petković

JAKOV SARDELIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

VINO "POŠIP" • VINO "PLAVAC MALI" • VINO "CETINKA" • VINO "SYRAH"

U srcu otoka Korčule, Blatu, Jakov Sardelić s velikim marom obrađuje svoj vinograd u kojem su zasađene različite sorte vinove loze. Proizvodi crna i bijela vina koja će ljubitelji rado kušati i ponijeti sa sobom kada napuštaju ovaj otok.

"POŠIP" WINE • "PLAVAC MALI" WINE • "CETINKA" WINE • "SYRAH" WINE

In the heart of the Island of Korčula, in Blato, Jakov Sardelić meticulously cultivates his vineyard in which he grows different vine cultivars. He makes red and white wines that wine lovers will be happy to taste and bring back home with them when they leave this island.

37. Ulica 47/3, 20271 Blato, otok Korčula • vinarijadine@gmail.com • +385 91 568 55 19, Jakov Sardelić

LOVRIĆ SILVANA MILINA

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VRHUNSKO BIJELO VINO "GRK LOVRIĆ" • KVALITETNO CRNO VINO "LOVRIĆ"

I obitelj Lovrić ponudila je "Grk", autohtono vino s otoka Korčule, prepoznatljivog gorkastog okusa, s korijenima iz antičkih vremena. Njihovo crno vino kapljica je otočnog sunca za posebne trenutke. Jedinstveni užitak iz vinogorja Lumbarde može se kušati u konobi obitelji Lovrić.

GRK LOVRIĆ – SUPERIOR QUALITY WHITE WINE • LOVRIĆ – QUALITY RED WINE

The Lovrić family offers Grk – the autochthonous wine from the Island of Korčula with characteristic bitter taste. It has been well known since the ancient times. This Lovrić family's red wine is like a drop of the Island's sun and it is treasured for celebrating special occasions. This unique product of the wine-growing area of Lumbarda can be tasted in the Lovrić family's wine cellar.

Lumbarda 591, 20263 Lumbarda, otok Korčula • www.lovric.info • silvana.milina@du.t-com.hr • +385 20 712 052 • +385 98 244 109, Silvana Milina

MLADEN TOMAŠIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE • VRHUNSKO VINO "POŠIP BARBAZZA" • KVALITETNO VINO "POŠIP" • KVALITETNO VINO "PLAVAC MALI"

Korčulanski vinar i maslinar Mladen Tomašić u najboljem svjetlu predstavlja svoj otok. Ponudom vrhunskih i kvalitetnih crnih i bijelih vina te ekstra djevičanskog maslinovog ulja ukazuje na bogatu otočnu tradiciju i neiscrpnu ponudu specifičnih prehrambenih proizvoda.

EXTRA VIRGIN OLIVE OIL • "POŠIP BARBAZZA" SUPERIOR QUALITY WINE • "POŠIP" QUALITY WINE • "PLAVAC MALI" QUALITY WINE

Mladen Tomašić, a wine maker and olive grower from the Island of Korčula, represents his island in the best possible light. His offer of superior quality and quality red and white wines and of extra virgin olive oil discloses rich island tradition and inexhaustible offer of specific foodstuffs.

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MAJA CEBALO

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

VRHUNSKO SUHO BIJELO VINO "GRK" • VRHUNSKO VINO "PLAVAC CEBALO" • KVALITETNO VINO "OPOLO CEBALO"

"Grk" je proslavio Lumbardu, mjesto na istoku otoka Korčule. To je vino od autohtone sorte grožđa što uspijeva samo u pješčanim vinogradima lumbarajskog polja. Nije poznato da li je ime dobilo radi profinjenog gorkastog okusa ili po Grcima koji su početkom 3. stoljeća prije Krista ovdje osnovali svoju naseobinu i sa sobom donijeli svoje umijeće uzgoja vinove loze i pravljenja vina. Generacije žitelja Lumbarde nastavile su usavršavati to umijeće sve do današnjih dana. Obitelj Cebalo nudi i vrhunsko vino sorte Plavac mali i kvalitetni Opolo.

SUPERIOR QUALITY DRY WINE "GRK" • "PLAVAC CEBALO" SUPERIOR QUALITY WINE • "OPOLO CEBALO" QUALITY WINE

Lumbarda is a small town on the eastern part of the Island of Korčula. It is famous for its wine called the Greek – Grk. It is a wine made from the grape sort which grows only in the sandy vineyards of Lumbrada's fields. The etymology of the name is still a mystery: it is either due to its sophisticated bitter taste or it derives from the Greek who established a colony there in early 3rd century b.c. bringing the art of wine-growing and wine-making. The generations of Lumbarda's inhabitants continued improving this art up to the present day. The Cebalo family offers superior quality wine of the "Plavac mali" cultivar and quality wine Opolo.

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MIROSLAV STANOJEVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

VRHUNSKO BIJELO VINO, KVALITETNO BIJELO VINO POŠIP BLEUŠ

Ovo vrhunsko bijelo vino dobiveno je iz istoimene sorte grožđa Pošip koja je autohtonog porijekla, pronađena na području Smokvice. Vino je zlatnožute boje, harmonične svježine i specifične pune arome. Karakteristična mu je nešto veća ukupna kiselina u odnosu na druga dalmatinska vina.

QUALITY WHITE WINE , SUPERIOR QUALITY WHITE WINE POŠIP BLEUŠ

This superior quality white wine is derived from the same-named variety of grapes – Pošip – which is indigenous to the area of Smokvica. The wine has a golden-yellow colour, harmonious freshness and a specific full aroma. It is characterised by a somewhat greater total acidity as compared to other Dalmatian wines.

Smokvica 183, 20272 Smokvica, otok Korčula • ivko.bleus@du.htnet.hr • +385 98 397 078, Miroslav Stanojević

"NERICA"

poljoprivredna zadruga • *agricultural cooperative*

VRHUNSKO BIJELO SUHO VINO POŠIP ČARA

Pošip Poljoprivredne zadruge "Nerica" iz Čare s otoka Korčule je autohtono vrhunsko bijelo vino s terroira – Čarsko polje. Boje je zlatnožute sa zelenkastim odsjajem, izraženog sortnog mirisa s notom cvijeta bajama, finog bouquea, glatka, bogata i harmonična tijela.

POŠIP ČARA SUPERIOR QUALITY DRY WHITE WINE

Pošip produced by the Nerica cooperative farm from Čara on the Island of Korčula is an autochthonous superior quality white wine with Čarsko polje terroir. Its colour is golden-yellow with greenish reflections; it has a strong distinctive smell with notes of almond flower, fine bouquet, and smooth, rich and harmonious body.

Čara 91, 20273 Čara, otok Korčula • jaksa.krajancic@@gmail.com • +385 91 534 98 80, Jakša Krajančić

BLATO 1902 D.D.

VRHUNSKO VINO (PLAVAC BLATO, MERLOT) • VRHUNSKO VINO POŠIP • KVALITETNO VINO (PLAVAC BLATO, KORČULANKA, MORKAN) • KVALITETNO VINO POŠIP • EKSTRA DJEVIČANSKO MASLINOVO ULJE MARCO POLO • EKSTRA DJEVIČANSKO MASLINOVO ULJE MARKO POLO GOLD • DJEVIČANSKO MASLINOVO ULJE • VINSKI OCAT KVASINA

Vrhunska i kvalitetna crna i bijela blatska vina, proizvedena od autohtonih sorti, u posebnim mikroklimatskim uvjetima, mame svojim jedinstvenim bukeom, karakterističnim sortnim aromama, skladnim okusom i specifičnim bojama. Idealno se sljubljuju s mediteranskom kuhinjom i dalmatinskim specijalitetima. Na padinama zapadnog dijela Korčule, marom i trudom težaka, uzgajaju se autohtone sorte maslina Lastovka, Drobnica i Oblica, čiji idealni omjer daje visoko vrijednu sirovinu za proizvodnju ekstra i djevičanskog maslinovog ulja. Često se koristi u kombinaciji s vinskim octom proizvedenim na tradicionalni dalmatinski način.

SUPERIOR QUALITY WINE (PLAVAC BLATO, MERLOT) • POŠIP SUPERIOR QUALITY WINE • QUALITY WINE (PLAVAC BLATO, KORČULANKA, MORKAN) • QUALITY WINE POŠIP • MARCO POLO EXTRA VIRGIN OLIVE OIL • MARCO POLO GOLD EXTRA VIRGIN OLIVE OIL • VIRGIN OLIVE OIL • KVASINA WINE VINEGAR

Premium quality and quality red and white wines from Blato, produced from autochthonous varieties under special microclimatic conditions are characterised by an enticingly unique bouquet, characteristic aromas of their grape varieties, harmonious flavour and specific colours. They pair perfectly with Mediterranean cuisine and Dalmatian specialities. Diligent and hard-working peasants grow autochthonous olive varieties under the names of Lastovka, Drobnica and Oblica on the slopes in the western part of the Island of Korčula. Their ideal ratio results in a highly valuable raw material for the production of extra virgin and virgin olive oil. It is often used in combination with wine vinegar made in the traditional Dalmatian way.

Trg dr. Franje Tuđmana 2, 20271 Blato, otok Korčula • www.blato1902.hr • diana.petkovic@blato1902 • dijana.nobilo@blato.hr • +385 20 851 664 • +385 99 311 28 61, Diana Petković • +385 98 450 367, Dijana Nobilo

POŠIP

poljoprivredna zadruga • *agricultural cooperative*

VRHUNSKO VINO POŠIP

Pošip vrhunsko suho bijelo vino proizvodi se od istoimene autohtone sorte grožđa u korčulanskom vinogorju na ograničenom lokalitetu Čare. Mikroklima je presudna za kvalitete, a sorta vinove loze jedinstvena je u Dalmaciji. Boja ovog vina je svjetložuta s nijansom zelenkaste. Intezivnog je mirisa ukonponiranog sa svježim sortnim mirisom pošipa. U okusu se osjeća punoća, izražajnost, robusnost i plemenitost, te skladnost i harmoničnost.

POŠIP SUPERIOR QUALITY WINE

Superior quality white wine pošip is produced from an autochthonous grape variety bearing the same name, grown within the defined area of Čara on the Island of Korčula. The microclimate has been a determinant for achieving quality, along with this grape variety unique to Dalmatia. This wine is light yellow with a shade of green. Its aroma is intense, combined with the freshness of the Pošip variety. It tastes full, expressive, robust and refined, reflecting the harmony typical of Pošip grapes.

Čara 213, 20273 Čara, otok Korčula • posip.cara@du.t-com.hr • +385 20 833 146 • +385 98 244 102, Luka Marelić

JEDINSTVO

poljoprivredna zadruga • *agricultural cooperative*

VRHUNSKO VINO POŠIP SMOKVICA • VRHUNSKO VINO RUKATAC SMOKVICA • KVALITETNO VINO POŠIP KORČULA

Pošip Smokvica i Rukatac (Maraština) Smokvica– vrhunska suha bijela vina, dobivaju se od istoimenih zaštićenih autohtonih korčulanskih sorti specifične žute boje, lijepe arome, glatka, meka i skladna okusa. Pošip Korčula – kvalitetno bijelo suho vino s kontroliranim podrijetlom, proizvodi se od autohtone sorte na ograničenim položajima otoka Korčule.

POŠIP SMOKVICA SUPERIOR QUALITY WINE • RUKATAC SMOKVICA SUPERIOR QUALITY WINE • POŠIP KORČULA QUALITY WINE

Pošip Smokvica and Rukatac Smokvica are superior quality wines made from the autochthonous variety Pošip that grows on the Island of Korčula. They are yellow-gold in colour and have an agreeable aroma and soft, smooth and harmonious flavour.
Pošip Korčula is a quality dry white wine of controlled origin. It is made from the autochthonous variety pošip, grown in defined areas on the Island of Korčula.

20272 Smokvica, otok Korčula • www.posip.hr • lsalecic@posip.hr • +385 20 831 026 • +385 91 484 60 55, Vlaho Monković

ZURE RIBARSTVO

obrt • *trade*

DOMAĆI LIKER (MIENDULA, MEDITERANSKO VOĆE, ROGAČ, NARANČA, ŠIPAK) • DOMAĆA RAKIJA ANISETA • TRAVARICA • KVALITETNO VINO PLAVAC MALI ZURE • VRHUNSKO VINO GRK BARTUL • EKSTRA DJEVIČANSKO MASLINOVO ULJE

Linija voćnih likera i domaće ljekovite rakije proizvedene od voća i ljekovitih biljaka korčulanskog podneblja specifičnog su okusa i arome. Vina Plavac mali (istoimena sorta korčulanskog vinogorja, lokalitet Lumbarda) i Grk Bartul (sorta Grk, korčulansko vinogorje, lokalitet Lumbarda) upila su u sebe sunce Mediterana. Sva su pića punjena i odnjegovana u konobi vlasnika.
Ekstra djevičansko maslinovo ulje proizvodi se od autohtonih sorti maslina uzgojenih na istočnom dijelu otoka Korčule na području Lumbarde. Miješanjem Oblice, Lastovke i Drobnice nastaje ulje vrhunske kvalitete i specifičnog okusa.

HOME-MADE LIQUEURS (ALMOND, MEDITERRANEAN FRUIT, CAROB, ORANGE, POMEGRANATE) • HOME- MADE ANISETA BRANDY • HERB BRANDY (TRAVARICA) • ZURE PLAVAC MALI QUALITY WINE • GRK BARTUL SUPERIOR QUALITY WINE • EXTRA VIRGIN OLIVE OIL

A line of fruit liqueurs and homemade medicinal grappa produced from the fruit and medicinal herbs of the Korčula Island's region is characterised by specific flavour and aroma.
The wines of Plavac mali (a grape variety under the same name from the winegrowing area of Lumbarda, the Island of Korčula), and Grk Bartul (a grape variety Grk, from the winegrowing area of Lumbarda, the Island of Korčula) have absorbed the Mediterranean sun. All beverages have been cultivated and bottled in the owner's cellar.
Extra virgin olive oil is produced from indigenous varieties of olives grown in the eastern parts of the Island of Korčula, in the Lumbarda area. The combination of Oblica, Lastovka and Drobnica olive varieties produces top quality oil of specific flavour.

Lumbarda 239, 20263 Lumbarda, otok Korčula • www.zure.hr • batistic.zure@du.t-com.hr • +385 20 712 274 • +385 91 512 87 12, Bartul Batistić

DIANA MAROVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

"ŠKOJ" – EKSTRA DJEVIČANSKO MASLINOVO ULJE

Maslinici obitelji Marović, s 400 stabala maslina autohtonih sorti Orgula, Lastovka i Drobnica, na površini su od oko 3 hektara. Prvi su registrirani ekološki proizvođač na Korčuli. Ulje proizvode hladnim postupkom kontinuiranim centrifugalim dekanterom. Sudjeluju na natjecanjima uljara u Hrvatskoj i inozemstvu i nositelji su niza nagrada i priznanja.

ŠKOJ – EXTRA VIRGIN OLIVE OIL

The Marović family owns 400 olive trees of Orgula, Lastovka and Drobnica varieties. They are cultivated on the 3-hectare area. The family has been the first registered ecologically friendly producer on the Island of Korčula. They cold process olive oil by a continuous decanter centrifuge. Moreover, they are regular participants at the olive oil producers' competitions in Croatia and abroad and have received numerous awards and acknowledgments.

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BORIS TASOVAC

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

DŽEM (LIMUN, NARANČA, LIMUN I NARANČA) • EKSTRA DJEVIČANSKO MASLINOVO ULJE

Džemići obitelji Tasovac spravljeni od svježeg voća na jednostavan tradicionalni način, okupiraju osjetila kušača različitim okusima. Ekstra djevičansko maslinovo ulje dobiveno postupkom hladnog prešanja pretežito od autohtone sorte Lastovke ponikle na prostoru Vele Luke, uz dodatak Drobnice i Oblice daje jedinstveno ulje specifičnih organoleptičkih i kemijskih svojstava.

JAM (LEMON, ORANGE, LEMON AND ORANGE) • EXTRA VIRGIN OLIVE OIL

The jams of the Tasovac family, prepared from fresh fruit in a simple traditional way, occupy the senses of those who taste them with a variety of tastes. The extra virgin olive oil, produced with the cold-press method and mostly made from the indigenous variety Lastovka that grows in the area of Vela Luka, with the addition of the varieties Drobnica and Oblica, has distinctive organoleptic and chemical properties.

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FANITO

obrt za poljoprivrednu proizvodnju i trgovinu • *agricultural and selling trade*

EKSTRA DJEVIČANSKO ULJE TORKUL

Torkul je ekstra djevičansko maslinovo ulje proizvedeno obradom svježih maslina autohtonih sorti Lastovke i Drobnice iz maslinika Vele Luke, mjesta poznatog po višestoljetnoj tradiciji proizvodnje najkvalitetnijega maslinovog ulja. Pravodobnom berbom i preradom u istom danu postižu se vrhunska kemijska i organoleptička svojstva ekstra djevičanskog maslinovog ulja Torkul. Izrazito voćna aroma svježeg ploda masline s punoćom okusa uz blagu pikantnost pruža vrhunski doživljaj osjetilima mirisa i okusa.

TORKUL EXTRA VIRGIN OLIVE OIL

Extra-virgin olive oil Torkul is produced solely from fresh olives of indigenous olive varieties Lastovka and Drobnica cultivated in olive groves near Vela Luka where the tradition of top-quality olive oil production goes back to ancient times. Timely harvesting and processing in only one day ensure the excellent chemical and organoleptic characteristics of extra-virgin olive oil Torkul. Distinctly fresh, fruity aroma of ripe olives, full bodied taste and mild spiciness make this oil a first-rate experience that soothes and energizes your senses at the same time.

20270 Vela Luka, Ulica 35 broj 6, otok Korčula • www.fanito.hr • fanito@fanito.hr • +385 20 813 833 • +385 98 485 128, Fanito Žuvela

PRESA D.O.O.

EKSTRA DJEVIČANSKO MASLINOVO ULJE

Korčula je od davnina poznata po proizvodnji maslinovog ulja. Presa d.o.o. nudi ekstra djevičansko ulje proizvedeno od autohtonih sorti Lastovka i Drobnica, specifičnog okusa, boje i posebnog intenziteta.

EXTRA VIRGIN OLIVE OIL

The Island of Korčula has been well known by its olive oil production since time immemorial. Presa d.o.o. /Ltd. offers extra virgin olive oil made from autochthonous olive varieties of Lastovka and Drobnica, of a specific flavour, colour and intensity.

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ISKRA VLAŠIĆ

ČAHORAC • MINDULI U ŠEĆERU • LUMBLIJA

Iskra Vlašić od zaborava je sačuvala čahorac – roditeljski poklon ljubavi i pažnje. U izvornom obliku sadržavao je prve smokve, bobice grožđa i kupina zavijene u smokvin list. Još uvijek zrači ljubavlju kod ljudi koji se prisjete svog djetinjstva i dolaska roditelja s polja ili izvorno "iz bašćine". Minduli u šećeru također su slastica iz tradicionalne otočne ponude. Priča o lumbliji, korčulanskoj slastici spravljenoj od mladog vina/varenika, maslinovog ulja, bajama, grožđica, naranče, limuna i začina, vezana je uz francusku upravu Dalmacijom početkom 19. stoljeća. Priča je to o ljubavi francuskog vojnika i djevojke iz Blata/Vele Luke. Odlaskom francuske vojske iz Dalmacije prekida se ljubavna idila. Na rastanku mladi francuski vojnik-pekar svojoj dragoj poklanja kolač izgovarajući *n´ublie*: ne zaboravi. Djevojci je to zvučalo kao lumblija. Kolač je ostao živjeti na otoku do današnjih dana te se priprema pred blagdan Svih svetih.

ČAHORAC – PARENTAL FRUIT GIFT • MINDULI – SUGAR-ROASTED ALMONDS • LUMBLIJA

Ms. Iskra Vlašić managed to rescue a čahorac – a parental gift of love and affection – from oblivion. It originally contained the first figs, grapes and blackberries wrapped into a fig leaf. It still emanates love in people who remember their childhood and their parents coming back from the field or originally called bašćina (garden/field). Minduli (sugar-roasted almonds) are also a typical confectionery offered traditionally on islands.The story of lumblija, a confectionery from the Island of Korčula made from new wine/varenik (non-alcoholic nectar), olive oil, almonds, raisins, orange, lemon and spices, is connected with French administration in Dalmatia in the beginning of the 19th century. It is a story of love between a French officer and a girl from Blato/Vela Luka. The French army left Dalmatia and broke the love idyll. When parting from his sweetheart, the young French officer-baker gave a cake to her saying n'ublie: "don't forget". The girl thought she had heard it as lumblija. The cake has continued to live on the Island to this day and is prepared for the All Saints' Day.

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"CUKARIN"

obrt • *trade*

KORČULANSKE SPOMILJE • RUČNO BRUŠTULANI MINDELI (KARAMEL, BILI) • TRADICIONALNI KOLAČI (CUKARINI, KLAŠUNI, AMARETE, HARUBICE, MARKO POLO BOMBICE) • MEDENJAK S PEČATOM "KORČULANSKA MOREŠKA"

Smiljana Matijaca korčulanske kolače učinila je poznatima širom svijeta. Istražujući tradiciju Smiljana Matijaca ponudila je specifične delicije sa svog otoka. Cukarini, klašuni, amarete, harubice, Marko Polo bombice poznati su korčulanski kolači. Bombica Marko Polo, okrugli užitak od kreme, oraha i čokolade nazvan prema topovskoj kugli koja treba podsjetiti na pomorsku bitku u kojoj je zarobljen Korčulanin svjetskoga glasa. Korčulanske spomilje rade se po staroj i zaboravljenoj recepturi od bjelanjaka, šećera i limunovog soka uz dodatak badema ili sjeckanih oraha. Kad se jednom probaju nepce ih ne zaboravlja. Mindeli su simbol svih otoka. Još su ih Rimljani na dar donosili prijateljima, a na vjenčanjima su ih bacali na mladence kao simbol plodnosti. Bruštulani mindeli spravljaju se ručno po posebnoj recepturi tako da se mindeli i cukar kuhaju karamelizirajući do isparavanja vode. Bruštulani mindeli "na bilo" rade se samo u Korčuli. Medenjaci su pripremani na prostoru priobalja i otoka od davnina. Na Korčuli se spominju mali i veliki paprenjaci koji su se spravljali od brašna, meda i šafrana. Stavljali su se u bačvice i već 1503. godine se spominju kao izvozni proizvod.

KORČULANSKE SPOMILJE - KORČULA "PROUST-LIKE MADELAINE" COOKIES • HAND-MADE SUGARED ALMONDS (CARAMELIZED, WHITE) • TRADITIONAL COOKIES (CUKARINI, KLAŠUNI, AMARETE, HARUBICE, MARKO POLO BOMBICE) • HONEY BISCUIT WITH THE SEAL OF "KORČULANSKA MOREŠKA" (SPECIFIC DANCE FROM THE ISLAND OF KORČULA)

Ms Smiljana Matijaca has made the biscuits from the Island of Korčula known worldwide. Having done her research into tradition, Ms. Smiljana Matijaca offers a specific delicacy from her island. Cukarini, klašuni, amarete, harubice, Marko Polo bombice are well-known cookies from the Island of Korčula. Marko Polo bombica (Eng. little Marko Polo bomb) is a round delight made of sweet cream, walnuts and chocolate, called after a cannon ball reminiscent of the sea battle in which the world renown inhabitant from the Island of Korčula was captured. Korčulanske spomilje ("Proust-like madeleine") cookies are made according to an old and forgotten recipe from egg white, sugar and lemon juice with almonds or chopped walnuts. Once tasted, they are palate-unforgettable Mindeli (almond) cookies are a symbol of all islands. The Romans used to bring them as a gift to their friends. They were thrown at the bride and groom as a symbol of fertility. Bruštulani mindeli (almond) cookies are handmade according to a special recipe: almonds and sugar are cooked and caramelised until the water evaporates. Bruštulani mindeli "na bilo" (handmade cooked and caramelised white almond) cookies are made only on the Island of Korčula. Honey biscuits are peculiar to the coastal and islands region from time immemorial, together with gingerbread. The Island of Korčula is famous for small and big honey biscuits made from flour, honey and saffron. They used to be stored in small barrels and were mentioned as an export product as early as in 1503.

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SANJA PROTIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

DJEVIČANSKO MASLINOVO ULJE • DŽEM (SMOKVA, GORKA NARANČA, LIMUN) • MOTAR • LIMUNCINI, ARANCINI • SMOKVENJAK • LUMBLIJA • KORAJA (SUHA SMOKVA)

Živeći u skladu s prirodom i od prirode Sanja Protić pretočila je svoje bogato iskustvo u slasne otočne delicije i djevičansko maslinovo ulje koje se proizvodi od autohtonih sorti maslina uzgojenih na zapadnom dijelu otoka Korčule na području Blata.
Lumblija se u Blatu priprema već 200 godina, a priča o njenom nastanku seže u doba Napoleona. Ona i danas prati ritual spravljanja lumblije i govori o ljubavi mlade Blajke i francuskog vojnika-pekara. Odlaskom francuske vojske odlazi i vojnik-pekar koji na rastanku svojoj dragoj poklanja kolač izgovarajući *"n'ublie"* (ne zaboravi). Svakako kušajte ovaj kruh pomalo mističnog okusa i mirisa. Sigurno ga nećete zaboraviti.

VIRGIN OLIVE OIL • JAM (FIG, BITTER ORANGE, LEMON) • ROCK SAMPHIRE • "LIMUNCINI", "ARANCINI" (CANDIED LEMON, ORANGE PEEL) • "SMOKVENJAK" (FIG LOAF) • "LUMBLIJA" CONFECTIONERY • "KORAJA" (DRIED FIG)

Living in harmony with nature and from nature, Sanja Protić transformed her abundant experience into delicious island delicacies and virgin olive oil produced from indigenous varieties of olives grown in the western part of the Island of Korčula in the region of Blato.
The "lumblija" has been made in Blato for as many as 200 years, and the story about its origin dates back to the Napoleonic era. Even today this story envelops the ritual of making "lumblija", and speaks of love between a young girl from Blato and a French officer-baker. When leaving the island together with the French army, and parting from his sweetheart, the French officer-baker gave her a cake saying "n'ublie" ("don't forget").
Make sure you taste the "lumblija" of a quite mystical flavour and aroma. You will certainly not forget it.

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ŠKATULA

obrt • *trade*

TRADICIONALNI KOLAČI (KLAŠUNI, CROCANT, KEKSI (S LAVANDOM, S ROGAČOM)) • BRUŠTULANI MINDELI • DŽEM OD NARANČE • KREMA OD LIMUNA

Nadaleko poznate korčulanske kolače, pune mirisa i okusa Dalmacije i otoka, Josipa Barčić priprema prema tradicionalnoj recepturi i priči naših baka. U kolače i džemove utkala je znanje i vještinu svojih nona i tako u ljetnim mjesecima sačuvala miris i okus zimskog ploda. Bruštulani mindeli i jedinstvena krema od limuna dio su njene ponude koja nikoga ne ostavlja ravnodušnim.

TRADITIONAL COOKIES ("KLAŠUNI", "CROCANT", COOKIES (LAVENDER, CAROB)) • CANDIED ALMONDS • ORANGE JAM • LEMON CREAM

Ms Josipa Barčić prepares widely known cookies on the Island of Korčula, full of aromas and flavours of Dalmatia and of this island, using traditional recipes and stories of our grandmothers. Her cookies and jams emanate her grandmothers' craftsmanship, helping her to preserve the winter fruit aroma and flavour during summer months. The candied almonds and one of a kind lemon cream are a part of her offer nobody could be indifferent to.

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"PADOVAN"

obrt za proizvodnju i prodaju suvenira • *souvenir production and retail trade*

SUVENIRI BRODICE

Obitelj Padovan osmišljava i dizajnira ljupke suvenire – replike tradicionalnih brodica. Izrađene upotrebom tradicionalnih alata od drva koje raste na Korčuli, proporcionalne i estetski dotjerane, značajne su u domaćoj suvenirskoj ponudi kao izvorni otočni proizvod.

SMALL BOAT SOUVENIRS

The Padovan family creates and designs lovely souvenirs – traditional small boat replicas. The replicas are made by using traditional tools made from wood that grows on the Island of Korčula. They are proportionally and aesthetically pleasing, and as original island products constitute an important part of the domestic souvenir offer.

Kanonika Antuna Rozanovića 6, 20260 Korčula, otok Korčula • padovan.suveniri@gmail.com • +385 20 812 325, Margita Padovan

FRANICA MANDIĆ

AUTOHTONI KORČULANSKI SUVENIRI (DALMATINSKI BOKETIĆ, VONJASTI KUŠINIĆ, "ŽALI PO MOJU") • NAKIT • LUŠKA JIĆA I PIĆA – PRVA VELOLUŠKA KUHARICA

Franica Mandić 16 godina skupljala je recepte starih nona, više puta ih isprobala i na kraju sve uobličila u knjigu. U njoj su opisani običaji i tradicija Vele Luke na otoku Korčuli. Svaki recept napisan je na luškom narječju i hrvatskom književnom jeziku. Knjiga je podijeljena na stajune – godišnja doba, a svaki stajun na poglavlja: jića iz mora, težaška jića, jića od mesa i slatki kusi. Na kraju knjige su pića – likeri, prošek, sokovi...
Autorica je svoju kreativnost upotpunila suvenirima od oblutaka (žala) i sušenog mirisnog bilja (smilje, bosiljak, lavanda, lovorov list, ružmarin) i nakitom od konopa (ogrlice, narukvice, naušnice) s elementima kamena, školjki, stakla izvaljanog na žalu mora.

AUTOCHTHONOUS SOUVENIRS FROM THE ISLAND OF KORČULA (SMALL DALMATIAN BOUQUET (DALMATINSKI BOKETIĆ), SCENTED PAD (VONJASTI KUŠINIĆ), "ŽALI PO MOJU") • JEWELLERY • FOOD AND DRINKS OF VELA LUKA (LUŠKA JIĆA I PIĆA) – THE FIRST VELA LUKA COOKBOOK

Ms. Franica Mandić spent 16 years collecting the recipes from old women; she tried them out and eventually turned them into a book. The book describes customs and traditions of Vela Luka on the Island of Korčula. Each recipe is written both in Vela Luka dialect (luški dialect) and in the Croatian standard. The book is divided into seasons of the year, and each season is in turn divided into chapters: seafood, peasant food, meat and sweets. At the end of the book there are beverages – liqueurs, "prošek" dessert wine, juices...
The author's creativity is complemented by souvenir made of pebbles and dried aromatic herbs (immortelle, basil, lavender, bay leaf, rosemary). and jewellery (necklaces, bracelets, earrings) from stone elements, seashells and beach glass.

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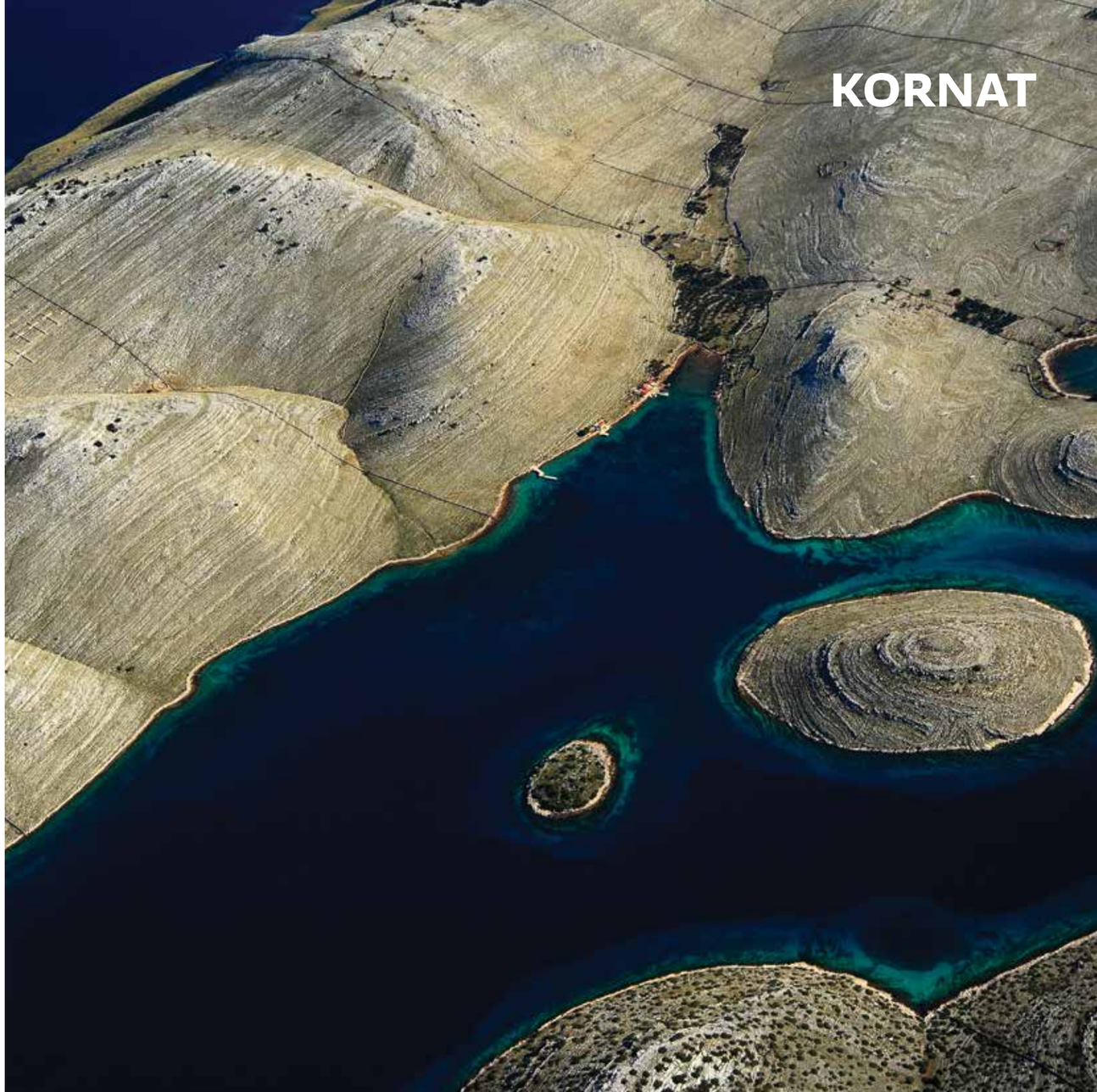

SALVIA D.O.O.
(EX OBRT/CRAFT KADULJA)

ETERIČNO ULJE KADULJE • HIDROLAT KADULJE • ČAJ KADULJA

Kadulja se ubraja među najljekovitije biljke naše planete. Stare civilizacije upotrebljavale su je kao lijek za gotovo sve bolesti, imala je status svete biljke pa se skupljala za ceremonije. Kadulju možemo naći u primorskim krajevima sredozemnih zemalja. Pradomovina joj je Dalmacija, odnosno srednjodalmatinski otoci. Tu se nalaze Kornati, više od 7 nautičkih milja udaljeni od kopna, gdje je ljekovita kadulja samonikla biljka. Jedna je to od malobrojnih oaza čiste prirode u kojoj je kadulja pronašla sve što joj je potrebno za rast. Ovi jedinstveni proizvodi od kadulje našli su svoju primjenu u različitim područjima. Koriste se u terapeutske (masaža, inhalacija, kupke, oplemenjivanje prostora), kozmetičke i zdravstvene svrhe.

SAGE ESSENTIAL OIL • SAGE HERBAL DISTILLATE • SAGE TEA

The sage is a plant with numerous medicinal properties. It had served as a remedy to the ancient civilisations; it had even been regarded as a holy plant indispensable at ceremonies. It grows in the coastal regions of the Mediterranean. Its place of origin is Dalmatia, i.e. the central Dalmatian islands, such as the Kornati Archipelago which is more than 7 nautical miles away from the mainland. There the sage grows freely. This is one of the few oases of unspoiled nature where the sage has found all it needs to grow. These unique sage products are used for different purposes; e.g. for therapeutic (massages, inhalation, baths, space refresher), cosmetic and medicinal.

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"KADULJA"

udruga pčelara • *beekeepers association*
OBITELJSKA POLJOPRIVREDNA GOSPODARSTVA *AGRICULTURAL FAMILY FARMS*

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MED OD KADULJE

U netaknutim područjima otoka Krka obitelji okupljene u Udrugu pčelara "Kadulja" proizvode med od kadulje koji spada u sam vrh svjetske kvalitete. Sadrži mnogo eteričnog ulja koji mu daje karakterističan okus.

SAGE HONEY

In unspoiled areas of the Island of Krk, the families which are members of the beekeepers Kadulja Association (kadulja is Croatian word for sage) produce sage honey of top world-class quality. It contains many essential oils which give it a characteristic taste.

"KADULJA"

OPG NEDILJKO MRAKOVČIĆ • *NEDILJKO MRAKOVČIĆ FAMILY FARM*
OPG MIRKO ALMAŠI • *MIRKO ALMAŠI FAMILY FARM*
OPG DUBRAVKA ORLIĆ • *DUBRAVKA ORLIĆ FAMILY FARM*

PRIMORSKI MEDLJIKOVAC

Još jedan med s otoka Krka, Primorski medljikovac u sebi objedinjuje niz aromatskih ljekovitih biljnih vrsta, a pčele prikupljaju nektar u netaknutim predjelima otoka Krka. Obiteljska poljoprivredna gospodarstva okupljena u Udrugu pčelara "Kadulja" nude ovaj med u ograničenim količinama.

HONEYDEW HONEY FROM PRIMORJE

Primorski medljikovac (honeydew honey from Primorje) is another honey from the Island of Krk – a combination of a number of aromatic herbs, whose nectar is collected by the bees in pristine areas of the Island of Krk. This honey is offered in limited quantities by family farms under the umbrella of the "Kadulja" Beekeepers' Association.

"KADULJA"

OPG RADENKA TOMAŠIĆ • *RADENKA TOMAŠIĆ FAMILY FARM*

MED KADULJA

Još jedan kaduljin med s otoka Krka, brižljivo proizveden u obitelji Tomašić na lokalitetu Baške. Njegova ljekovita svojstva su neupitna pa se također preporučuje za probleme dišnih puteva.

SAGE HONEY

Another sage honey from the Island of Krk, produced with care in the Tomašić family in Baška. It has undeniable medicinal properties and it is also recommended for problems of the respiratory tract.

"KADULJA"

OPG IVAN PARČIĆ • *IVAN PARČIĆ FAMILY FARM*

MED KADULJA

Dugogodišnja tradicija i skustvo obitelji Parčić pretočena je u ljekoviti med kadulje, proizveden na lokalitetu Vrbnika. Med ima ljekovita svojstva i preporučuje se za probleme dišnih puteva.

SAGE HONEY

Many years of tradition and experience of the Parčić family has been transformed into sage honey produced in the town of Vrbnik. Honey has medicinal properties and it is recommended for treating problems of the respiratory tract.

RADOVANOVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MED OD KADULJE

U obitelji Radovanović pčelarstvo je tradicija više od dvadeset godina pa od malih nogu postoji ljubav prema pčelama. Pčelinjak je stacioniran na južnom dijelu otoka Krka, na području Punta i Stare Baške, gdje je samo jedna paša i to kadulja. Predio gdje se nalazi pčelinjak oskudan je zemljom, samo krš, malo trave i kadulja gdje jedino ovce mogu opstati. Priroda je netaknuta i čista.

SAGE HONEY

The Radovanović family keeps the tradition of beekeeping for more than twenty years, so the family members nurture the love of bees from early childhood. In this karst area everything depends on nature, which is not always gracious. The only pastures on the Island of Krk are those of sage. The location of the apiary is scant in soil, there is only karst, some grass and sage, and the only animals are the sheep. Nature there is pristine and clean.

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RADENKA TOMAŠIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MED (CVJETNI, BAGREM) • PROPOLIS KAPI • DOMAĆI BAŠĆANSKI MEDENJAK • MAST GOSPINE TRAVE • PROPOLIS MAST

Pčelinjom marljivošću sakupljen je nektar s raznovrsnih cvjetova u cvatu i bagrema, te je doradom u košnici nastao cvjetni i bagremov med, blagog mirisa i okusa, svijetle boje i neupitne kvalitete. Propolis je smolasta tvar aromatičnog mirisa koji pčele skupljaju za zaštitu košnica s pupova stabala. Prirodni je bio i imunostimulans. Medenjak se priprema s ljubavlju po obiteljskoj recepturi od autohtonih sastojaka. Ima specifičan okus koji mu daje med od kadulje.
Obitelj Tomašić proizvela je kreme koje su spoj djevičanskog maslinovog ulja, ulja gospine trave, pčelinjeg voska i propolisa. Blagotvorno djeluju na kožne bolesti, opekline i upale te posjeduju regenerativni učinak na tkiva.

HONEY (FLOWER HONEY, ACACIA HONEY) • PROPOLIS DROPS • BAŠKA HONEY CAKE • ST. JOHN'S WORT OINTMENT • PROPOLIS OINTMENT

The island's bees collect nectar from various blooming flowers and acacia trees, thus producing the delicately-scented lightly-coloured high-quality flower and acacia honeys. Propolis is a resinous aromatic substance found inside beehives. It protects beehives from tree buds. It is a natural bio and immune stimulant. The honey cake is product of love and care prepared according to the family's recipe. It has a specific flavour of sage honey.
The Tomašić family makes creams which are a blend of virgin olive oil, St. John's Wort oil, beeswax and propolis. They help with skin diseases, burns and inflammations and have a regenerative effect on skin tissue.

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DARKA BOGETIĆ

domaća radinost • *family trade*

UNIKATNA DEKORATIVNA I UPORABNA KERAMIKA I SUVENIRI (ZDJELICE)

Darka Bogetić izrađuje dekorativnu i uporabnu keramiku i suvenire. Zanatska izrada i fina završna obrada nude proizvode koje ćete rado ponijeti s njenog otoka i odložiti u svom prostoru da vas podsjećaju na Krk.

UNIQUE DECORATIVE AND FUNCTIONAL CERAMICS AND SOUVENIRS (SMALL BOWLS)

Ms Darka Bogetić makes decorative and functional ceramics and souvenirs. Her design and fine final workmanship offer products you will happily take from the island and keep nearby as a memento of the Island of Krk.

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GOSPOJA

poljoprivredna zadruga • *agricultural cooperative*

KVALITETNO VINO ŽLAHTINA TOLJANIĆ

Žlahtina Toljanić proizvod je koji odražava tradicijsku hrvatsku kulturu uzgoja vinove loze, proizvodnje vina i načina života u ruralnim područjima otoka Hrvatskog primorja, gdje opstanak i održivi razvoj ovise o upornom i marljivom uzgoju poljoprivrednih kultura i njihovoj preradi u proizvode više dodane vrijednosti.

ŽLAHTINA TOLJANIĆ QUALITY WINE

Žlahtina Toljanić is a product which accurately reflects the culture and the way of life of the people who created it, as well as the flavours of the rural parts of the Croatian Littoral in which it grew, where survival and development depend on the diligent cultivation, harvesting and processing of field crops into high added value products.

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IVAN PARČIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

LINIJA RAKIJA (ORAHOVICA, SMOKOVAČA, TRAVARICA, MEDICA) • EKSTRA DJEVIČANSKO MASLINOVO ULJE

Brižljivo brano i zatim sušeno voće i bilje, te kvalitetan med kadulje iz vlastitog pčelinjaka prerađuju se u ove jedinstvene proizvode. Voćne rakije proizvedene su prema tradicionalnoj recepturi otoka Krka.
Ekstra djevičansko maslinovo ulje proizvedeno je od autohtonih domaćih sorti maslina uzgojenih na škrtom, kamenitom području oko Vrbnika na otoku Krku. Masline se prerađuju hladnim prešanjem čime se dobiva vrhunska kvaliteta.

BRANDIES (WALNUT, FIG, HERB, HONEY) • EXTRA VIRGIN OLIVE OIL

Carefully picked and dried fruit and plants and quality sage honey from own apiary make these products unique. Fruit brandies are produced according to traditional recipes of the Island of Krk.
This extra virgin olive oil is produced from local sorts of olives cultivated on ungenerous rocky soil around Vrbnik on the Island of Krk. The olives are cold pressed, thus guaranteeing the top-quality oil.

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FRAJONA D.O.O.

KVALITETNO VINO ŽLAHTINA • DESERTNO VINO NOA • PRIRODNO PJENUŠAVO VINO FRAJONA

Žlahtina je bijelo suho vino kontroliranog podrijetla, koje je mirisa dominantne cvjetne arome uz obilnu prisutnost zrelog voća. Vrlo je pitko zbog male doze alkohola, ali posjeduje solidan ekstrakt koji podržava nježni voćni karakter.
Proizvodi od žlahtine su i Noa desertno vino te Frajona prirodno pjenušavo vino koje je na tržištu prisutno već deset godina. Ime vina žlahtina potječe od općeslavenskog pridjeva žlahten, što znači plemenit.

ŽLAHTINA QUALITY WINE • NOA DESSERT WINE • FRAJONA NATURAL SPARKLING WINE

Žlahtina is an aoc dry white wine. Bouquet is dominated by floral aromas combined with the abundant ripe fruit flavours. It is very drinkable, due to its low alcohol content, but it possesses good extract which supports the gentle fruity character.
Other products made of Žlahtina are the Noah dessert wine and the Frajona natural sparkling wine, which have been present on the market for ten years already. The name of wine, Žlahtina, comes from the old Slavic adjective žlahten, which means noble.

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VRBNIK

poljoprivredna zadruga • *agricultural cooperative*

KVALITETNO VINO ZLATNA VRBNIČKA ŽLAHTINA • VALOMET PRIRODNO PJENUŠAVO KVALITETNO VINO • PROŠEK DESERTNO KVALITETNO VINO

Zlatna vrbnička Žlahtina proizvodi se od autohtonoga vinskoga kultivara žlahtine uzgojene u Vrbničkom polju na otoku Krku, vinogorju zaštićenoga zemljopisnog podrijetla. Valomet je dobio ime po stijeni o koju se razbija morski val stvarajući pjenu. Bazno vino je Zlatna vrbnička Žlahtina. Proizveden je tradicionalnom metodom fermentacije u bocama tijekom 90 dana, prvi put u svijetu, na dubini od 30 metara ispod razine Jadranskog mora, u vrbničkom akvatoriju. Potom slijedi period odležavanja na kvascima u trajanju od najmanje dvije godine. Pjenušac je kristalne bistroće, okus blag, prožet peckavim mjehurićima. U podlozi prošeka je bijela Žlahtina prezrelih grozdova. Prije nego što dođe do kušača fermentirao je i odležao u hrastovim bačvama.

GOLDEN VRBNIK ŽLAHTINA QUALITY WINE • VALOMET ORGANIC SPARKLING QUALITY WINE • "PROŠEK" DESSERT QUALITY WINE

The "Zlatna vrbnička Žlahtina" wine is made from a unique Croatian white grape variety "žlahtina" indigenous to the Island of Krk and cultivated in the Vrbnik Field vineyards with protected geographical indications. The "Valomet" sparkling wine was named after a rock splashed by the foaming sea wave. Its base wine is "Zlatna vrbnička žlahtina". It is produced using the traditional method of fermentation in bottles in the period of 90 days, first time in the world, at the depth of 30 meters below the level of the Adriatic Sea, in the Vrbnik maritime zone. It is then left to age using yeast for the period of minimum two years. The sparkling wine is crystal clear, mild flavour, with prickly parading bubbles. The "Prošek" wine is based on white "Žlahtina" wine made from overripe grapes. The "Prošek" wine is fermented and left to age in oak barrels before being served to tasters.

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"KVARNER" D.O.O.

EKSTRA DJEVIČANSKO MASLINOVO ULJE

Otok Krk, zbog svoje veličine i položaja, na čudesan i jedinstven način objedinjuje u sebi i kopno i otok. Očuvani pejzaži, šume i osebujni klimatski uvjeti te čista zemlja i voda omogućuju nam i danas baštiniti i uživati u plemenitom okusu i svojstvima pravoga maslinovog ulja, dozrelog na škrtoj, suncem i radom blagoslovljenoj zemlji. Upravo ta povezanost i ovisnost čovjeka o maslini, ali jednako tako i maslinika o ljudskom radu, rađaju zajednički plod, korišten i cijenjen tijekom čitave ljudske povijesti – maslinovo ulje.

EXTRA VIRGIN OLIVE OIL

The Island of Krk, because of its size and position, is a magical and unique combination of the mainland and the island. Preserved landscapes and forests, unique climatic conditions and pure soil and water enable you to enjoy a noble taste and features of true olive oil, ripened on arid, sunny and laborious land. This interconnection and dependence of a man and olive bring common fruit, used and valued throughout the human history – olive oil.

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A.S. PRIOR D.O.O. (SIRANA ARABESKA)

CHEESE DAIRY

KOZETA KOZJI SIR • KOZJI SIR SA SUHIM SMOKVAMA • KOZJI DESERTNI SIR SA ZAČINIMA • KOZJI SIR S MASLINAMA

Od pamtivijeka na škrtoj bodulskoj zemlji ljudi su se bavili kozarstvom, te proizvodnjom sira. Korištenjem tradicionalnih receptura naslijeđenih obiteljskom tradicijom starom preko 150 godina nastali su sirevi sljubljeni s ljekovitim travama, te suncem okupanih smokava i maslina.

KOZETA GOAT CHEESE • GOAT CHEESE WITH DRY FIGS • DESSERT GOAT CHEESE WITH SPICES • GOAT CHEESE WITH OLIVES

Ever since ancient times, the inhabitants of arid Dalmatian islands engaged in goat farming and cheese production. By using more than 150 years old traditional family recipes, there emerged cheeses blended with medicinal herbs and sunbathed figs and olives.

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ŽUŽIĆ

obrt mesnica market • *trade butcher's market*

KRČKI PRŠUT

Žitelji otoka Krka od davnina su znali iskoristiti prirodne pogodnosti, pa je sušenje svinjskog mesa postalo dio kulturne i tradicijske baštine koja se prenosi iz generacije u generaciju.
Dugogodišnja tradicija i domaća sirovina rezultirala je posebnim karakteristikama konačnog proizvoda – krčkog pršuta koji se razlikuje od pršuta proizvedenog u bližoj okolici (npr. istarskog ili dalmatinskog) i poseban je izazov za gastronomade.

PROSCIUTTO FROM THE ISLAND OF KRK

Since time immemorial the inhabitants of the Island of Krk have known how to use natural advantages and thus pork dry-curing has become a constituent part of their cultural and traditional heritage which is passed down from generation to generation. Long tradition and home raw materials have resulted in special properties of the final product – the prosciutto from the Island of Krk, which can be distinguished from the prosciutto produced in close vicinity (for instance the Istrian or the Dalmatian prosciutto) and which poses a special challenge to gastronomades.

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IVAN KATUNAR

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

KVALITETNO VINO KONTROLIRANOG PODRIJETLA (ŽLAHTINA, CHARDONNAY, MUŠKAT) • KVALITETNO VINO KONTROLIRANOG PODRIJETLA (SANSIGOT, ROSÉ)

Kuća vina Ivan Katunar nastavlja stoljetnu obiteljsku tradiciju proizvodnje vina. Mijenjale su se generacije, načini proizvodnje, ali i etikete. Svaki član obitelji doprinosi na svoj način i daje dio sebe, svoju ljubav, strpljenje i znanje... A otac i sin, dva Ivana, spojili su generacijsko iskustvo i nova znanja u proizvodnji vina.

QUALITY AOC WINE (ŽLAHTINA, CHARDONNAY, MUŠKAT) • QUALITY AOC WINE (SANSIGOT, MUSCAT)

The Ivan Katunar House of Wine continues the centennial family tradition of wine production. Although the generations, the production methods, and the labels have changed, every family member makes their contribution in their own way and gives a part of themselves, their love, patience and know-how... Merging the experience of two generations, the father and the son, two Ivans, have enhanced their wine production with new know-how.

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"LAVANDA"

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

ETERIČNO ULJE LAVANDE • CVIJET LAVANDE

Slavica Preden, od lavande koju sama uzgaja, proizvodi eterično ulje lavande, izrađuje mirisne vrećice lavande i sapun na bazi maslinovog ulja obogaćen eteričnim uljem lavande i njenim cvijetom. Vrijednost ovih proizvoda je u njihovoj bazičnosti i mirisu koji nas osvaja.

ESSENTIAL LAVANDER OIL • LAVANDER FLOWER

Slavica Preden grows her own lavender and makes essential lavender oil, scented lavender sachets and olive oil based soap, enriched with essential lavender oil and flower. The value of these products lies in their basic quality and their alluring scent.

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BOSILJKA FERETIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE • ULJA ZA NJEGU TIJELA (GOSPINA TRAVA, SMILJE) • PRIRODNA KREMA (GOSPINA TRAVA I MANDARINA, SMILJE I LAVANDIN) • DOMAĆI SAPUN (SMILJE I LAVANDIN) • SUHE SMOKVE • ULJE ZA TIJELO "MORSKI SAN" • BALZAM ZA USNICE NARANČA • BALZAM ZA USNICE I SJAJILO MED, ROŽICA • DOMAĆI SAPUN (KADULJA I ROGAČ)

Ekstra djevičansko maslinovo ulje obiteljski je proizvod dobiven izravno iz ploda masline koje se generacijama uzgajaju u obitelji Feretić na području oko Polja na otoku Krku i daju ulje visoke kakvoće.
Kozmetička linija već ima svoje potrošače koji su prepoznali kvalitetu ovih proizvoda, nastalih prema tradicionalnoj recepturi od izvornih otočnih sirovina, s blagotvornimi opuštajućim učinkom na kožu. Pridružili su i smokve sušene na tradicionalni način za sladokusce i ljubitelje ove delicije.

EXTRA VIRGIN OLIVE OIL • BODY OILS (ST. JOHN'S WORT, IMMORTELLE) • NATURAL CREAMS (ST. JOHN'S WORT AND MANDARIN, IMMORTELLE AND LAVANDIN – HYBRID LAVANDER) • HOMEMADE SOAP (IMMORTELLE AND LAVANDIN – HYBRID LAVANDER) • DRIED FIGS • "MORSKI SAN" ("SEA DREAM") BODY OIL • ORANGE LIP BALM • HONEY LIP BALM AND GLOSS • HOME-MADE SOAP (SAGE AND CAROB)

Extra virgin olive oil is a family product obtained directly from olive fruit grown by the Family Feretić for generations in the area around Polje on the Island of Krk, producing high quality oil.
The cosmetic line already has its consumers who have recognised the quality of these products, made according to traditional recipes from indigenous raw materials from this island, having a soothing and relaxing effect on the skin. The family has also added figs dried in the traditional way for gourmets and lovers of this delicacy.

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ZORAN TOMAŠIĆ

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SMOKVE U MEDU • SUVENIR (SVIJEĆA)

Smokve u medu nastale su spajanjem tradicije i mašte. Ova jednostavna delicija nastaje od tradicionalno sušene smokve koja se melje i miješa s domaćim medom.
Suvenir svijeća od pčelinjeg voska s glagoljskim slovima B (Baška), L (sv. Lucija) i T (Tomašić) nastala je u kolijevci glagoljice, u neposrednoj blizini Bašćanske ploče, kao rezultat spoja kulture i tradicije.

FIGS IN HONEY • SOUVENIR (CANDLE)

Figs in honey represent a combination of tradition and imagination. This simple delicacy is made of traditionally dried figs, which are ground and mixed with home-made honey.
The candle souvenir is made of beeswax with Glagolitic script letters: B (Baška), L (St. Lucy) and T (Tomašić). It originates from the cradle of the Glagolitic script, in close vicinity of the Baška Tablet, and represents a fusion of culture and tradition.

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IVANA PRAH

LINIJA KREMA "MENDULA" (DNEVNA KREMA SA SMILJEM ZA SVE TIPOVE KOŽE, KREMA ZA RUKE, KREMA ZA STOPALA, BALZAM ZA USNICE) • LINIJA KREMA "MENDULA" ZA SUHU, MASNU I NORMALNU KOŽU (S KADULJOM I PROPOLISOM, S PELUDOM I SMILJEM) • MENDULA LINIJA PRIRODNIH KREMA: KREME ZA LICE (LAVANDA, SMILJE, RUŽA, KADULJA I PROPOLIS) • KREMA (ZA RUKE, ZA STOPALA) • MENDULA PRIRODNI BALZAM ZA USNE • MENDULA PRIRODNI SAPUNI (LAVANDA, LIMUN, BOR, RUŽMARIN I PROPOLIS)

Mlada Krčanka Ivana Prah nudi prirodnu liniju kozmetike bez dodanih boja i konzervansa, ručno rađenu. Napravljena je na bazi prirodnih i eteričnih ulja, hidrolata (cvjetnih vodica), meda i pčelinjeg voska. Kreme su osmišljene kao hrana i užitak za kožu, bogato začinjene mirisima i uljima. Receptura je sasvim nova, ali je utemeljena na stoljetnom iskustvu u korištenju bilja našeg Primorja.

"MENDULA" CREAM LINE (DAY IMMORTELLE CREAM FOR ALL SKIN TYPES, HAND CREAM, FOOT CREAM, LIP BALM) • "MENDULA" CREAMS FOR DRY, OILY AND NORMAL SKIN (WITH SAGE AND PROPOLIS, WITH POLLEN AND IMMORTELLE) • MENDULA LINE OF ORGANIC CREAMS: FACIAL CREAMS (LAVENDER, IMMORTELLE, ROSE, SAGE AND PROPOLIS) • CREAM (FOR HANDS, FOR FEET) • MENDULA ORGANIC LIP BALM • MENDULA ORGANIC SOAPS (LAVENDER, LEMON, PINE-TREE, ROSEMARY AND PROPOLIS)

A young woman from the Island of Krk, Ms. Ivana Prah, offers an organic cosmetic line handmade without any colour additives and preservatives. The cosmetics are based on organic and essential oils, hydrolates (floral waters), honey and beeswax. The creams are nourishing and skin pleasing, generously enriched with scents and oils. The recipe is completely new, but based on a hundred year old experience in the use of herbs from our coastal region.

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NATURA CONSULTING D.O.O.

ETERIČNO ULJE SMILJA • HIDROLAT SMILJA

Privlačnost življenja na otoku sve više ulazi u fokus mladih ljudi koji uviđaju važnost uzgoja otočnih kultura. Ante Vičević pokrenuo je na Krku plantažni uzgoj smilja u sustavu eko proizvodnje i već postiže zavidne rezultate.

IMMORTELLE ESSENTIAL OIL • IMMORTELLE DISTILLATE

The appeal of living on the island is increasingly coming into focus of young people who see the importance of growing island crops. Ante Vičević initiated immortelle growing on plantations on the Island of Krk within the eco-production system, and is already achieving enviable results.

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EXCLUSIVE

zlatarsko trgovački obrt • *jeweler's trade*

SUVENIRI OD ZLATA I SREBRA (SIMBOLI OTOKA KRKA)

Zemljopisne obrise otoka Krka Andrej Zupan pretočio je u privjesak-suvenir od plemenitih metala – zlata i srebra. Privjesci se mogu nositi i kao nakit, jer su ponuđeni u maloj izvedbi prilagođenoj stavljanju na lančić kao ukras oko vrata.

GOLD AND SILVER SOUVENIRS (SYMBOLS OF KRK)

Mr. Andrew Zupan has transformed the geographical outlines of Krk into a souvenir pendant made from precious metals – gold and silver. Pendants can be worn as jewellery, because he makes them small and suitable for putting on necklaces and neck chains.

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"PRIJATELJI LASTOVA"

poljoprivredna zadruga • *agricultural cooperative*

SMOKVE U PROŠEKU • LIKER OD MIRTE • EXSTRA DŽEM (LIMUN, NARANČA) • EKSTRA DŽEM (BRESKVA, SMOKVA INDIANA) • EKSTRA KAPARI • DOMAĆI LIKER OD NARANČE • DOMAĆA RAKIJA (ROGAČ, RUŽA, TRAVARICA) • PETROVAC – MOTAR U SLANOM OCTU

Poljoprivredna zadruga "Prijatelji Lastova" stvara proizvode pune okusa, mirisa i boja od suncem dozrelog voća i biljaka pretočenih u boce džemova, likera, rakija, kapara i motara. Jedinstveni proizvodi s neponovljivim užitkom iznova zovu da ih se opet kuša. Proizvedeni su prema tradicionalnoj otočnoj recepturi karakterističnim postupkom. Tu su i cijele smokve stavljene u prošek uz dodatak šećera i obogaćene začinima, bez konzervansa. Naročito se sljubljuju sa svježim kravljim sirom. Motar raste u neposrednoj blizini mora, iz stijena i u pijesku. Od njega se pripremaju različita jela, uglavnom salate, marinade i umaci.

FIGS IN "PROŠEK" DESSERT WINE • MYRTLE LIQUEUR • LEMON AND ORANGE EXTRA JAM • EXTRA JAM (PEACH, INDIAN FIG) • EXTRA CAPERS • ORANGE HOME-MADE LIQUEUR • HOME-MADE BRANDY (CAROB, ROSE, HERB) • ROCK SAMPHIRE IN SALTED VINEGAR

The "Friends of Lastovo" Cooperative Farm makes products full of flavours, scents and colours of sun-ripened fruits and herbs turned into jam jars and liqueur bottles. These unique products of incomparable delight are enticingly appealing. They are produced according to traditional island recipes and classical methods.
There are also figs, which are put into "prošek" dessert wine, seasoned with sugar and enriched with spices, without any preservatives or additives. They pair perfectly with cow's cottage cheese.
The rock samphire has been growing on sunny cliffs since times immemorial. It can often be found on the eastern Adriatic coast, where it grows in close vicinity of the sea, on rocks and in the sand. The rock samphire can be used to prepare different types of food, mostly salads, marinades and sauces.

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ZOLTAN TROJKOVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE "LASTOVSKO ULJE" (LASTOVKA I OBLICA, LEVANTINKA I BUHARICA) • EKSTRA DJEVIČANSKO MASLINOVO ULJE "MASLINA S POČETKA SVIJETA" (MONOSORTNO ULJE)

Tradicionalan maslinik u polju "Šupanjdol" na Lastovu temelj je modernog maslinarstva kojim se obitelj Trojković može pohvaliti. Uzgajaju autohtone sorte maslina Lastovku, Oblicu, Levatinku i Buharicu čiji idealni omjer daje visoko vrijednu sirovinu za proizvodnju ekstra i djevičanskog maslinovog ulja. Istovremeno osiguravaju izvorni doživljaj okusa, jer je njihov plod rezultat prirodnog okruženja – tla, sunca, mora i, naravno, ljubavi prema tradicionalnom načinu života i rada.

EXTRA VIRGIN OLIVE OIL "LASTOVSKO ULJE" (LASTOVKA AND OBLICA, LEVANTINKA AND BUHARICA OLIVE VARIETIES) • EXTRA VIRGIN OLIVE OIL "OLIVE SINCE THE BEGINNING OF TIME" (MONO-VARIETAL OIL)

The traditional olive grove in the field of "Šupanjdol" on the Island of Lastovo is a foundation of state-of-the-art olive growing the Trojković Family can boast of. The family grows indigenous olive varieties: Lastovka, Oblica, Levatinka and Buharica the ideal ratio of which provides high quality raw material for the production of extra and virgin olive oil. At the same time, they provide an autochthonous experience of flavours, as their fruit results from the natural surrounding – the soil, the sun, the sea and naturally, love for the traditional way of life and work.

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PROVIN LNT D.O.O.

KVALITETNO VINO KONTROLIRANOG ZEMLJOPISNOG PODRIJETLA (PLAVAC MALI, MERLOT, OPOLO) • KVALITETNO VINO KONTROLIRANOG ZEMLJOPISNOG PODRIJETLA RUKATAC

Kvalitetna vina s kontroliranim zemljopisnim porijeklom proizvedena su od autohtonih sorti u malim lastovskim poljima i dolovima gdje su preci obitelji Šarić brižljivo podizali vinograde posadivši prve čokote Rukatca i Plavca malog. Vina mame svojim jedinstvenim bukeom, karakterističnim sortnim aromama, skladnim okusom i specifičnim bojama. Idealno se sljubljuju s mediteranskom kuhinjom i dalmatinskim specijalitetima.

QUALITY WINE AOC (PLAVAC MALI, MERLOT, OPOLO) • QUALITY WINE AOC RUKATAC

The quality aoc wines are produced from indigenous varieties growing in small fields of the Island of Lastovo and valleys where the ancestors of the Šarić Family carefully erected vineyards by planting the first vine stocks of Rukatac and Plavac Mali varieties. The unique bouquet, characteristic sort aromas, harmonious flavour and specific colours of the wines are enticing. They can be ideally matched with the Mediterranean cuisine and Dalmatian specialities.

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MALI MIĆE D.O.O.

SALSA (RAJČICA, RAJČICA S KAPARIMA) • GLAZBENI GUDAČKI INSTRUMENT

Salsa je tradicionalno dalmatinsko jelo. Priprema se od zrelih plodova rajčice odstranjivanjem sjemenki i viška tekućine. Toplinski se obrađuje uz dodatak luka i mrkve. Naknadno se dodaju kapari odležani u slanoj vodi i domaćem octu. Pakira se u staklenke i pasterizira. Jedinstven okus salse s Lastova postaje dostupan i izvan ovog prelijepog otoka.
Petar Grgurević izradio je otočno tradicijsko glazbalo prema uzorku starom oko 200 godina. Koristile su ga generacije Lastovaca za zabavu u pokladnim danima i kao poticaj prilikom teške ručne obrade poljoprivrednog zemljišta. Na ovaj je način sačuvana rijetka tradicijska vještina u izradi i korištenju pučkih instrumenata.

SALSA (TOMATO, TOMATO WITH CAPERS) • STRING INSTRUMENT

Salsa is a traditional Dalmatian sauce. It is made of ripe deseeded tomato without any extra liquid. The tomato is thermally processed and seasoned with onion and carrot. Additionally, capers can be added, preserved in salted water and home-made vinegar. The salsa is packed into jars and pasteurised. A unique flavour of salsa from the Island of Lastovo is also becoming available elsewhere, outside this beautiful island.
Petar Grgurević has made a traditional island string instrument according to the 200 year old model. It was used by generations of Lastovo Island inhabitants during shrove-tide and to stimulate severe land farming by hands. A rare traditional skill of making and using folk instruments has thus been preserved.

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DARINKA KRNČEVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

LIKER OD LIMUNA • LIMUNCINI, ARANCINI • SAPUN OD ULJA DIVLJE MASLINE

Darinka Krnčević postala je poznata izvan Lastova po svojim likerima, rakijama, džemovima... Spravila je još jedan liker – od limuna, mirisan i neodoljiv, za probrane kušače. Uz njega su u ponudi mirisne ušećerene korice naranče i limuna.
Okušala se i u izradi sapuna ponudivši sapun spravljen od ulja divlje masline, pčelinjeg voska i eteričnih ulja. Izazov je to za one koji žele isprobati nešto novo.

LEMON LIQUEUR • "LIMUNCINI", "ARANCINI" (CANDIED LEMON, ORANGE PEEL) • WILD OLIVE OIL SOAP

Darinka Krnčević has become famous beyond the Island of Lastovo for her liqueurs, grappa, jams... She has a new liqueur – made from lemon, aromatic and irresistible, for exquisite tasters. The offer also includes aromatic candied lemon and orange peel.
She has also tried to make soaps and now offers a soap made from wild olive oil, beeswax and essential oils. The soap is appealing to all those willing to experiment with something new.

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NIKOLA SIMIĆ

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EKOLOŠKE SUŠENE RAJČICE

Rajčice sorte šljivar, dozrele na sunčanom Lastovu, eko proizvođač Nikola Simić suši na suncu kako bi sačuvao osnovne nutritivne vrijednosti. Tako rajčice postaju delicija koja se dodaje u različita jela dajući im prepoznatljivu notu. Mogu se konzumirati i kao bilo koje sušeno voće.

ORGANIC SUNDRIED TOMATOES

The tomatoes of the Šljivar variety, ripening on the sunny Island of Lastovo, are sundried by the organic producer, Nikola Simić, to preserve their basic nutritive values. In this way, the tomatoes become a delicacy added to different meals to give them a recognisable flavour. The tomatoes can also be consumed similarly to any other dried fruit.

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STJEPAN TOMAŠIN

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DŽEM OD LASTOVSKE GORKE NARANČE

Džem od lastovske gorke naranče spravljen je na jednostavan tradicionalan način, raskošnog je mirisa i posebne teksture. Ručnom preradom sačuvano je bogatstvo okusa i mirisa otoka, te je džem prepoznatljiv i poželjan za konzumiranje u specijalnim prilikama.

BITTER ORANGE JAM FROM THE ISLAND OF LASTOVO

The bitter orange jam from the Island of Lastovo is made in a simple, traditional way, has a luxurious aroma and special texture. It is handmade and has thus preserved the abundance of island flavours and aromas. The jam is recognisable and covetable for consumption in special occasions.

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SIDRA D.O.O.

za projektiranje, nadzor, izvođenje savjetovanje, turistička agencija • *for designing, supervision, engineering and consulting, tourist agency*

VIŠEMEDIJSKO GLAZBENO PISMO

Ovaj prepoznatljivi suvenir s otoka glazbe kategoriziran je i kao elektronska knjiga koja se sastoji od kratke priče o otoku Lastovu, pjesmarice, višemedijskog nosača zvuka (cd) s četrnaest pjesama i nosača slike (dvd) s 1. festivala novih skladbi "Za Lastovo sve bi da".
Dobitnik je međunarodnog srebrnog odličja za inovaciju u 2011. godini.

MULTIMEDIA MUSIC LETTER

This recognisable souvenir from the island of music was also categorised as an electronic book which includes a short story about the Island of Lastovo, a song-book, a multimedia compact disc (cd) with fourteen songs and an optical disc (dvd) of the First New Song Festival entitled Za Lastovo sve bi da (I Would Give Anything for Lastovo).
It was awarded the International Silver Medal for Innovations in 2011.

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MIRTA LOZANČIĆ

domaća radinost • *family trade*

KOZMETIČKA LINIJA "MIRTA" (PILING ZA TIJELO, KREMA ZA LICE SMILJE, DEZODORANS EUKALIPTUS, CVJETNA VODICA LAVANDA, LIFTING SERUM SMILJE) • PRIRODNI SAPUNI LOVOR-NARANČA • KOLEKCIJA PRIRODNE KOZMETIKE "APOXYOMENOS": LINIJA ZA ŽENE *(HERBAL TONER, FACIAL CLEANSER, RICH FACIAL CREAM, NIGHT ELIXIR, ULTRA RICH BODY CREAM)* • LINIJA ZA MUŠKARCE *(SHAVING CREAM, AFTERSHAVE LOTION, AFTERSHAVE BALM, DEO CREAM)*

Prirodna kozmetika "Mirta" linija je kozmetičkih proizvoda utemeljena na ljekovitom bilju te biljnim i eteričnim uljima karakterističnim za lošinjsko-creski arhipelag. U svim preparatima korišteni su 100% prirodni sastojci napravljeni od najfinijih ulja. Korištenjem proizvoda iz ove linije učinit ćete dobrobit svojoj koži koja će bolje disati, zdravije izgledati i, još dugo nakon primjene, prekrasno odisati opojnim mirisima ovog osebujnog otočnog arhipelaga.

"MIRTA" COSMETIC LINE (BODY PEELING, IMMORTELLE FACIAL CREAM, EUCALYPTUS DEODORANT, LAVENDER FLORAL WATER, IMMORTELLE LIFTING SERUM) • ORGANIC BAY LEAF-ORANGE SOAPS • "APOXYOMENOS" NATURAL COSMETICS LINE: COSMETICS LINE FOR WOMEN (HERBAL TONER, FACIAL CLEANSER, RICH FACIAL CREAM, NIGHT ELIXIR, ULTRA RICH BODY CREAM) • COSMETICS LINE FOR MEN (SHAVING CREAM, AFTERSHAVE LOTION, AFTERSHAVE BALM, DEO CREAM)

The "Mirta" natural cosmetics are a line of cosmetic products based on medicinal herbs and herbal and essential oils characteristic of the Lošinj-Cres Archipelago. All products are made from 100% organic ingredients prepared from the finest oils. The use of products from this line will be beneficial to your skin, which will be able to breathe better, look healthier and smell beautifully of intoxicating scents peculiar to this island archipelago long after their application.

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SANELI

obrt • *trade*

BILJNI LIKER (MIRTA, LOŠINJSKA KADULJA) • DOMAĆI MASLINOV SAPUN • OSVJEŽIVAČI PROSTORA

Lošinjska kadulja i lošinjska mirta biljni su likeri od svježih listova lošinjske kadulje i svježe ubranih plodova lošinjske mirte spravljeni po lošinjskoj tradicijskoj recepturi. Oba likera dio su linije lošinjskih poslastica Okusi Lošinja koja uključuje likere, džemove i slastice.
Domaći maslinovi sapuni rađeni su prema starinskoj otočnoj recepturi dodavanjem lavande i smilja. Osvježivači prostora linija je pripravaka od lošinjskog bilja koje zajednički odlikuje ugodan miris.

LOŠINJ MYRTLE AND SAGE HERBAL LIQUEURS • HOME-MADE OLIVE SOAP • AIR FRESHENERS

Lošinj sage and Lošinj myrtle are herbal liqueurs made of fresh leaves of the Lošinj sage and freshly picked fruit of the Lošinj myrtle, and prepared according to traditional Lošinj recipes. Both liqueurs are a part of the product line of Lošinj delicacies called tastes of lošinj (Okusi Lošinja), which includes liqueurs, jams and delicacies and incorporates authentic natural treasures of the fragrant Island of Lošinj.
Home-made olive soaps are created according to an ancient island recipe which includes lavender and immortelle. Air fresheners are made of Lošinj plants which are commonly characterised by a pleasant scent.

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GULAM

trgovački obrt • *commercial trade*

ZDJELE OD MASLINOVOG DRVA • UNIKATNI SUVENIRI OD MASLINOVOG DRVA

Umjetnička perfekcija u izradi unikatnih suvenira od maslinovog drva trajna je odlika obrta Gulam. Struktura i oblik diktiraju samu izradu suvenira koji se oslanja na suživot čovjeka, mora i masline. Očuvanje elementarne strukture i oblika maslinovog drva prilikom obrade rezultiralo je suvenirima koji su jednako lijepi oku i praktični za upotrebu.

OLIVE WOOD BOWLS • UNIQUE OLIVE WOOD SOUVENIRS

The artistic perfection in making unique souvenirs from olive wood is a permanent quality of the Gulam Trade. The structure and shape dictate the making of the souvenir, relying on the cohabitation of the man, the sea and the olive. The elementary structure and shape of olive wood preserved during woodworking result in souvenirs both pleasing to the eye and practical for use.

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PETRICA PODDA

kućna radinost • *family trade*

RUČNIK OD DOMAĆEG PLATNA

Riječ je o noninom, unikatnom ručniku izrađenom od pamuka ili lana, s čipkom ili bez nje. Predstavlja ukras u kupaoni. Nekada je bio u svakodnevnoj uporabi. U bogatijim kućanstvima na ručnicima su bili uštikani inicijali.

HOME-MADE LINEN TOWELS

Unique towels as those used to worn by the old women of the Island, made of cotton or flax, with or without lace decorations. Today they are used as bathroom decorations. In the past, they were in everyday use. In wealthier households, the towels had the initials of the family members.

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TEHKON

obrt, prehrambeno-tehnološki i knjigovodstveni konzalting • *food technology and book-keeping consulting trade*

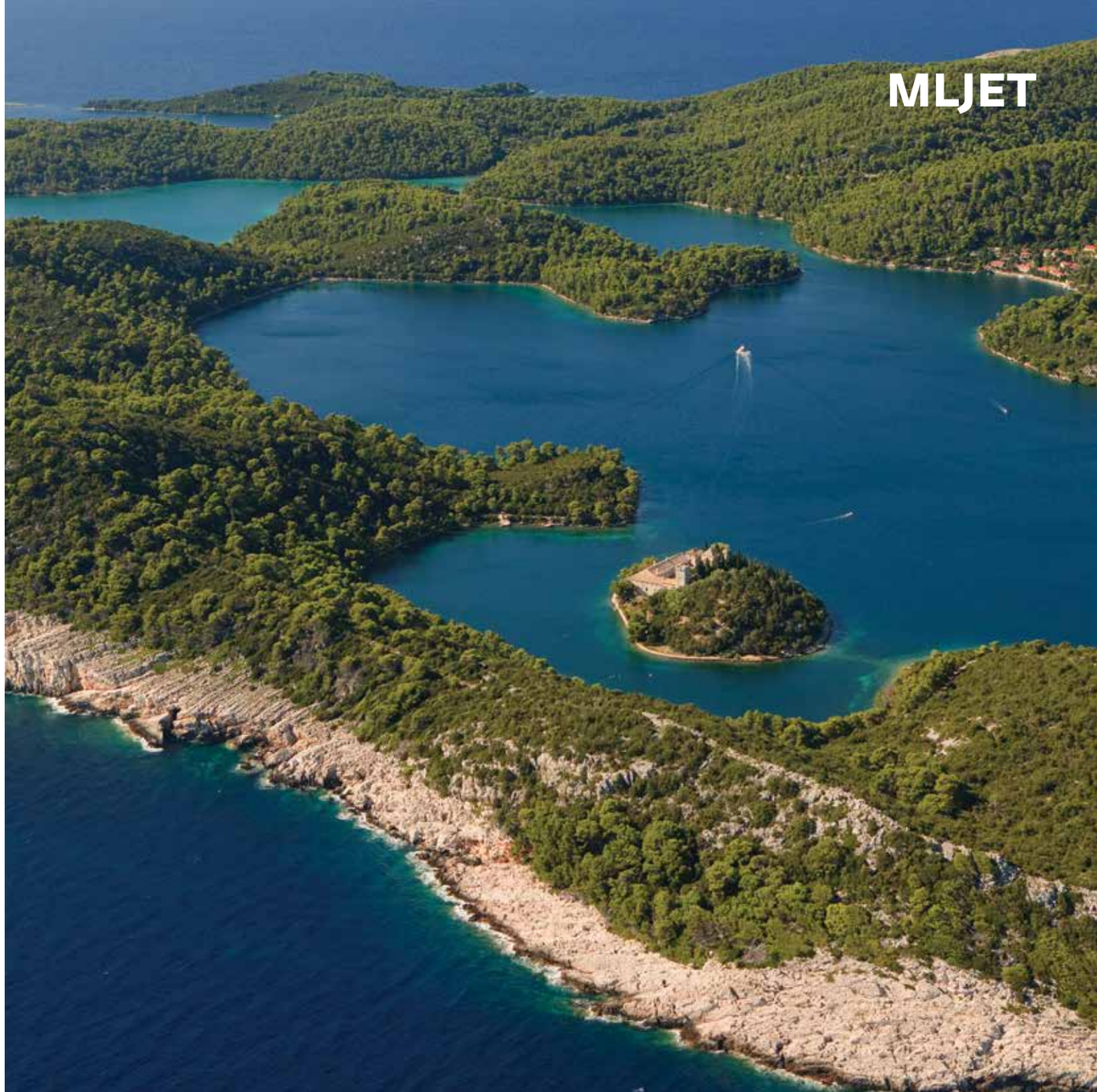
LOŠINJSKI UNIKATNI SUVENIRI (PLATNENE TORBE • TORBA ZA ZAČINSKO BILJE • MIRISNI JASTUČIĆI, VREĆICE S LAVANDOM)

Obrt Tehkon izrađuje unikatne suvenire sa željom da kupce podsjeća-ju na otok Lošinj. Namjera im je da ukažu na ljepotu prirode i biljnu raznolikost. Riječ je o ukrasnim i uporabnim predmetima inspiriranim florom ovog prelijepog otoka, dodatno obogaćenih ručnim vezom. Ručno oslikane platnene torbe s crtežima biljaka s Lošinja, začinsko bilje iz vlastitog vrta u vrećicama poredanim u torbi za začine, vezene vrećice s aromatičnim biljem i lavandom, suveniri su koje ćete rado ponijeti s Lošinja.

UNIQUE SOUVENIRS FROM LOŠINJ (LINEN BAGS • SPICE BAGS • SCENTED PADS, LAVENDER SACHETS)

The Tehkon Family Trade produces unique souvenirs that recall memories of the Island of Lošinj upon the tourists' return home from holidays. These products sublimate the beautiful nature and plant variety of this Island. They are the decorative every-day items inspired by the diversified Island's flora and additionally enriched with handmade embroidery. The souvenirs you will happily take home are the hand-illustrated linen bags depicting Lošinj's plants; the spices from the Tehkon family garden packed separately and wrapped up in a spice bag; as well as the embroidered sachets containing aromatic plants and lavender.

Marija Martinolića 9, 51550 Mali Lošinj, otok Lošinj • mirjanaspanicek@yahoo.com • +385 51 231 968 • +385 98 426 844, Mirjana Španiček



TOMIST D.O.O.

EKSTRA DJEVIČANSKO MASLINOVO ULJE "PIŠTET" • VINSKI OCAT "PIŠTET" • SUŠENA CHERRY RAJČICA "PIŠTET" • SUŠENA CHERRY RAJČICA U MASLINOVOM ULJU

Mljet je poznat kao eko oaza pa se njegovi stanovnici tako i ponašaju njegujući tradicijske proizvodnje uz dodatnu brigu o cjelokupnom otočnom okruženju. Tomislav Market nudi vrhunske proizvode koji su oduvijek bili sastavni dio otočne ponude. Specifičnog okusa, naprosto zazivaju da dođete na Mljet, Odisejev otok.

"PIŠTET"EXTRA VIRGIN OLIVE OIL • "PIŠTET" WINE VINEGAR • "PIŠTET" SUN DRIED CHERRY TOMATOES • SUN DRIED CHERRY TOMATOES IN OLIVE OIL

The Island of Mljet is well-known as an eco-oasis treated as such by its inhabitants who conserve the traditional production and show additional concern for the entire island surroundings. Tomislav Market offers premium products that have always been a part of the island offer. Their distinctive flavour simply lures you to come to the Island of Mljet, Ulysses' Island.

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SO

ugostiteljski obrt • *restaurant and catering*

SOLINARSKI CVIJET SOLI

Cvijet soli pravi se od ručno skupljanih kristala koji se prirodno stvaraju na površini bazena u solani prije nego što sol potone na dno posude, za razliku od industrijski proizvedenog cvijeta soli. Solinarska so bere se na prirodno nastalim bazenima morske vode uzduž divljih nepristupačnih stijena otoka Mljeta. Ponuđena kao suvenir ima i upotrebnu vrijednost.

FLOWER OF SALT FROM SOLINE

The flower of salt is made from hand-picked crystals naturally formed on the surface of the saltworks pans before salt sinks to the bottom of the pan, unlike the industrially produced flower of salt. The salt from Soline is picked in naturally created seawater pans alongside wild and inaccessible rocks on the Island of Mljet. It is offered as a souvenir, but also has a functional value.

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"ULIKS"

udruga mladih • *youth association*

SUVENIRI (KOŠARA OD PRUĆA, PODLOŽAK OD PRUĆA)

Otočnu tradiciju moguće je sačuvati samo ako se uključe mladi ljudi. Udruga mladih "Uliks" s otoka Mljeta izrađuje košare i podloške od pruća masline, leprike, divlje masline i mrče, autohtonog dalmatinskog bilja. Pletu se u različitim veličinama i oblicima. Lokalno stanovništvo koristilo je ove predmete u kuhinji, a tradicionalno su ih na Mljetu izrađivali muškarci.

SOUVENIRS (WICKER BASKET, WICKER PLACEMAT)

The island tradition can only be preserved if young people get involved. The Youth Association "Uliks" from the Island of Mljet makes baskets and placemats from pliable olive twigs, laurestine, wild olive and myrtle, autochthonous Dalmatian plants. They are plaited or woven to make souvenirs of different sizes and shapes. In the past they were used as kitchen utensils by local inhabitants, and were traditionally made by men on the Island of Mljet.

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LUKA MARKET

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MLJETSKA VRŠA – AUTOHTONI MLJETSKI SUVENIR • AUTOHTONI MLJETSKI SUVENIR KOŠIC

Mljetska vrša jedan je od najstarijih ribolovnih alata na Jadranu. Izrađuje se od tankih prutića mirte, somine ili divlje masline. Valjkastog je oblika pletena trostrukim redom šiblja, dva reda koso unakrsno i treći vodoravno kružno. Plete se u raznim veličinama zavisno od vrste ribe koja se želi loviti. Razlikuje se od ostalih vrša jer ima dva uzastopna "ostrca", trapule ili zamke, a plete se isključivo autohtonim dalmatinskim šibljem.
Mljetski košic ručno je pletena košara izrađena od mladih prutića mirte, leprike i divlje masline. Stanovnici su ga upotrebljavali za skupljanje sitnih plodova. Skladno oblikovan i izveden, ukras je vašeg doma.

MLJET FISHING TRAP – INDIGENOUS MLJET SOUVENIR • KOŠIC – THE AUTOCHTHONOUS MLJET SOUVENIR

The Mljet fishing trap is one of oldest fishing tools in the Adriatic. It is made of thin twigs of myrtle, juniper or wild olive. In order to construct its particular cylindrical shape the wattle is woven into trifurcate pattern, combining two slant diagonal layers and the third horizontal layer intertwined circularly. It comes in different sizes depending on the type of fish its intended for. It differs from all the others fishing traps because of its characteristic two successive traps (ostrca, trapula, zamka) that other fishing traps lack. It is exclusively made of the indigenous Dalmatian wattle.
Košic is a manually woven basket made of young myrtle, laurustinus and wild olive branches. The islanders used them for gathering small fruit. Produced and shaped with great care, it may also embellish your home.

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MURTER

SANJA ŠIKIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

RAKIJA OD SMOKVE • LIKER (MIRTA, GORKI BADEM, VIŠNJA MARASKA)

U netaknutoj oazi Kornata Sanja Šikić proizvodi rakije i likere jedinstvenog okusa. Rakiju proizvodi destilacijom prevrele komine od suhih smokava. Maceracijom voćnih plodova (višnja, mirta, gorki badem) u ovoj rakiji spravlja likere specifičnog okusa.

FIG GRAPPA • LIQUER (MYRTLE, BITTER ALMOND, MARASCA CHERRY)

In the pristine oasis of the Kornati Islands Sanja Šikić makes uniquely flavoured grappa and liqueur. She distils over-fermented dried fig mash to make grappa. Maceration of fruits (cherry, myrtle, bitter almonds) in this grappa produces distinctively flavoured liqueurs.

Šikina 12, 22243 Murter, otok Murter • sanjasikic66@gmail.com • +385 98 203 551, Sanja Šikić

"RAOL" D.O.O.

EKSTRA DJEVIČANSKO MASLINOVO ULJE • CRNA PASTERIZIRANA MASLINA

Nastavljajući najbolju tradiciju murterskih uljara, pored ulja, Ivan Rameša pasterizira crnu maslinu, izvornu dalmatinsku sortu, koja se servira uz druge otočne delicije i plijeni specifičnim okusom.
Raol ekstra djevičansko maslinovo ulje zelenožute je boje, ugodnog i usklađenog mirisa svježeg ploda masline, okusa umjereno gorkastog i pikantnog. Odličan je prilog svim salatama. Idealno se sljubljuje s pečenom ribom i mesom.

EXTRA VIRGIN OLIVE OIL • PASTEURISED BLACK OLIVES

Continuing the best tradition of oil makers from the Island of Murter, in addition to oil, Ivan Rameša also makes pasteurised black olives, an indigenous Dalmatian olive variety, of a specific, appetising flavour served together with other island delicacies.
Raol extra virgin olive oil has a yellow-green colour, a pleasantly balanced scent of fresh olives, and a mildly bitter and tangy flavour. It is an excellent salad seasoning. It pairs perfectly with grilled fish and meat.

Butina bb, 22243 Murter, otok Murter • mileramesa@net.hr • +385 98 337 632, Ivan Rameša

"KOLEDIŠĆE" JEZERA

kulturno umjetničko društvo • *arts and crafts association*

SLASTICA JEZERSKI ZELENJAK • SUVENIRI KOŠULJA • NAKIT (JEZERSKA OGRLICA I NARUKVICA)

Kulturna društva na otocima također su čuvari baštine. Ne bave se samo folklornim aktivnostima, već njeguju i izradu rukotvorina, ali i čuvaju stare recepture. Član "Koledišća" Viktor Lapov Padovan izrađuje tradicionalnu slasticu jezerski zelenjak i nudi je u prigodno vrijeme. Najčešće se jeo u božićno vrijeme. Vrijedne ruke članica izrađuju košulje i tradicijski nakit.

"JEZERSKI ZELENJAK" CONFECTIONERY • SOUVENIR SHIRT • JEWELLERY SOUVENIRS (NECKLACE AND BRACELET FROM JEZERA)

The cultural clubs on islands are also heritage custodians. They do not engage only in folklore activities, but also cherish handicrafts production, and conserve old recipes. A member of the "Koledišće" Club, Viktor Lapov Padovan, makes a traditional confectionery known as "jezerski zelenjak", conveniently offered on festive occasions. It was most commonly consumed in the Christmas period. The dexterous hands of women members of this club make shirts and the traditional jewellery.

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KLAPA "MELA"

kulturno glazbena udruga • *a cappella cultural and music association*

NOSAČI ZVUKA (CD) "IMALA SAN BABU" I "PO MURTERSKI"

Temeljna namjera klape "Mela" je vratiti dalmatinskoj "pismi" njenu izvornost, prepoznatljivu tematiku - more, krš, slike života ispunjene težinom i srećom i, za današnje pojmove, skoro neshvatljivu ljubav za sve to. Rado ćete slušati izvedbu prožetu patinom stare dalmatinske "pisme".

"IMALA SAN BABU" AND "PO MURTERSKI" CDs

The basic intention of the "Mela" A Cappella singing group was to restore the authenticity of the Dalmatian song, its recognisable themes – the sea, karst, scenes from life brimming with meaning and joy, and showing nowadays practically incomprehensible love for all of that. You will readily listen to their performance carrying the patina of the old Dalmatian song.

Butina 2 , Murter 22 243, otok Murter • zvjezdanka.mrsa@pomorstvo.hr • +385 91 784 34 34, Zvijezdanka Mrša

ARGONAUTA

udruga za zaštitu prirode i okoliša te promicanje održivog razvoja • *association for nature and environmental protection and sustainable development*

EDUKATIVNE SLIKOVNICE I SLAGALICE – PUZZLE "ČUDESNI SVIJET KORNATSKOG OTOČJA" • IGRA MEMORIJE

Udruga Argonauta širi svijest o zaštiti biljnih i životinjskih vrsta i okoliša kod djece i odraslih. Unutar serijala "Čudesni svijet Kornatskog otočja" pripremljen je niz edukativnih materijala (slikovnice, slagalice) s ciljem informiranja i edukacije lokalnog stanovništva i posjetitelja o prirodnim vrijednostima Kornatskog otočja i potrebi njihova očuvanja. Osim na hrvatskom, slikovnice se tiskaju i na stranim jezicima, a svaku od njih prate i slagalice za djecu. Izrađena je igra memorije na čijim se karticama nalaze motivi zaštićenih životinjskih i biljnih vrsta kornatskog podmorja.

EDUCATIONAL PICTURE BOOKS AND PUZZLES "THE MIRACULOUS WORLD OF KORNATI ISLANDS" • MEMORY GAME

The Argonauta Association raises awareness of the protection of flora and fauna species and the environment among children and adults. A number of educational materials (picture books, puzzles) have been prepared as a part of the series entitled "The Amazing World of the Kornati Islands". It is aimed at informing and educating the local population and visitors about the natural values of the Kornati Islands underlining the need for their preservation. In addition to the Croatian version, the picture books are also published in several foreign languages, each accompanied by the children's puzzles. The memory game cards depict motives of protected species of flora and fauna from the Kornati submarine world.

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BISAGE

turistička agencija • *tourist agency*

SUVENIRI OD MASLINOVOG DRVA

Obrt "Bisage" već svojim imenom nagovještava da štiti baštinu murterskog područja. Ponuđen je niz suvenira izrađenih od maslinovog drva. Vezanost uz Murter i tradicijske predmete koji su kroz povijest imali važnu ulogu u životu otočana, pretočena je u suvenire čija je funkcija otimanje od zaborava.

OLIVE WOOD SOUVENIRS

"Bisage" trade, as its name indicates, preserves the inheritance of the Murter area. It offers a number of souvenirs made from olive wood Murter and traditional artefacts that had an important role in the life of islanders throughout the history into souvenirs the purpose of which is to rescue them from oblivion.

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HOP 2017

MUZEJ BETINSKE BRODOGRADNJE

BETINA MUSEUM OF WOODEN SHIPBUILDING

MAKETA BETINSKE GAJETE • DRVENI PRIVJESCI (BUCEL, PLANJA, BIGOT, SOHA, RADANČA, PAJ)

Muzej betinske drvene brodogradnje ponajbolji je čuvar otočne tradicije. Maketa betinske gajete i ručno rađeni drveni privjesci inspirirani motivima tradicijske brodske opreme i alatima u brodogradnji, podsjećaju na slavne dane nadaleko čuvenih betinskih kalafata.

SCALE MODEL OF THE TRADITIONAL FISHING SAILBOAT ("GAJETA") FROM BETINA • WOODEN KEYCHAINS ("BUCEL" (PULLEY), "PLANJA" (PLANER), BIGOT (BLOCK AND TACKLE), "SOHA" (PUNT), "RADANČA" (TIMBLE), "PAJ" (FENDER))

The Betina Museum of Wooden Shipbuilding is the best island tradition keeper. The scale model of the traditional fishing sailboat "gajeta" from Betina and hand-made wooden keychains inspired by the motives of traditional ship equipment and shipbuilding tools remind us of the glorious days of shipbuilders from Betina renowned worldwide.

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HOP 2011

DAMEX D.O.O.

MURTERSKA ŠKRINJICA "BAUL"

Murterska škrinjica "Baul" umanjena je varijanta veće škrinje koja je služila za razne namjene u domaćinstvu kao i prilikom udaje mladih djevojaka za stavljanje djevojčine dote, pa odatle i vuče ime "Baul". Izrađuje se od drva u tri kombinacije (smreka, mahagonij, maslina). Izrezbarena je različitim domaćim otočnim motivima (tipičan je murterski cvjetni motiv), s ukrasnim ručicama sa strane, u mat ili sjajnoj izvedbi. U svom unutarnjem dijelu ima pretince za različite namjene i ogledalo. Danas ima suvenirsku namjenu i u njoj se mogu držati različiti predmeti.

THE "BAUL" – THE MURTER CHEST

The "Baul" i.e. the Murter chest is a smaller version of a larger chest which had multi-folded purposes in the traditional household. It predominantly treasured maidens' dowries at the time of their marriage, thus deriving its name – the "Baul". It is made of wood in three combinations (spruce, mahogany and olive). It is characterised by various local motives carved on it (typical one being the Murter floral motive); by decorative handles on the sides, etc. They come in matte or shiny versions. Inside there are multi-purpose compartments and a mirror. Nowadays, the "Baul" is a souvenir and can be used for keeping different items.

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SOL

udruga • *association*

VRATNI JASTUK OD MORSKE TRAVE • JASTUK OD MORSKE TRAVE

Udruga SOL angažirala je svoje članove da na plažama Oliba, Silbe, Premude i okolnih škoja između otoka Ista i Lošinja, skupljaju morsku travu. Od nje izrađuju praktične jastuke višestruke namjene. Izuzetan otočni proizvod praktične uporabne namjene, koji se može tretirati i kao jedinstveni suvenir otoka Oliba. Posebice valja istaći jednostavnost i kvalitetu krajnjeg oblikovanja: čistoću forme, urednost izrade i lakoću rukovanja i higijene.

SEAWEED NECK PILLOW • SEAGRASS CUSHION

The SOL Association engaged its members in collecting seaweed on the beaches of Olib, Silba, Premuda and surrounding small islands between the Islands of Ist and Lošinj. They use it for making practical multi-purpose neck pillows. The seagrass cushion is an exceptional island product convenient for everyday use, but can also be treated as a unique souvenir from the Island of Olib. It is especially important to highlight the simple shape and quality of its ultimate design. It is characterised by the purity of form, neat design and easy use and hygiene.

Olib 10, 23296 Olib, otok Olib • denis@silentdjcontest.com • +385 23 376 042 • +385 92 110 72 55, Denis Kleva

ŠKRPOČ

ribarski obrt • *fishing trade*

NOVALJSKA MARINIRANA HOBOTNICA

Obrt "ŠKRPOČ" bavi se ribolovom dugi niz godina, poštujući prirodni ritam pomorskog života hobotnica, pa se lovi samo kada je to ciklusom dozvoljeno. Izlov se odvija u akvatoriju Paga na području Novalje. Ideja da se napravi nov i zanimljiv proizvod rezultirala je mariniranom hobotnicom koja je plod ljubavi prema moru i ribarstvu. Spada u lokalne otočne delicije namijenjene svim gurmanima.

MARINATED OCTOPUS FROM NOVALJA

The core activity of the "ŠKRPOČ" Trade has been fishing for a long number of years, respecting the natural pace of the marine octopus life, and observing the fishing periods allowed by the cycle. The fishing is carried out in the local waters of the Island of Pag, in the Novalja region. The idea to make a novel and interesting product resulted in the marinated octopus, a fruit of their love for the sea and fishing. It is a local island delicacy intended for all gourmands.

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"VINA OTOKA PAGA"

obrt • *trade*

GEGIĆ, KVALITETNO VINO S KONTROLIRANIM ZEMLJOPISNIM PODRIJETLOM

U gastronomskoj ponudi jadranskih otoka Pag pruža osebujnu i jedinstvenu rapsodiju mirisa i okusa. Sir, janjetina s mirisom pašnjaka, sol i vino markacijske su točke na kojima počiva neponovljivo iskustvo za svakog istinskog sladokusca i ljubitelja vina. Zagrizi Pag i zalij ga nektarom njegovih trsova, vinom Gegić!

GEGIĆ, AOC QUALITY WINE

In the gastronomic offer of the Adriatic islands, the Island of Pag provides a peculiar and unique rhapsody of scents and flavours. Cheese, lamb with the scent of grazing land, salt and wine are landmarks for an unbeatable experience of any genuine gourmand and wine connoisseur. Take a bite of the Island of Pag and wash it down with the nectar from its grape-vines, the Gegić wine!

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KRUNOSLAV VIDAS

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

PAŠKI SIR • MASLINOVO ULJE • PAŠKI SIR U MASLINOVOM ULJU

Obiteljsko poljoprivredno gospodarstvo Vidas proizvodi paški sir od nepasteriziranog ovčjeg mlijeka prema staroj obiteljskoj recepturi. Maslinovo ulje obitelji Vidas radi se od ručno branih maslina. Od branja do prerade najviše prođe 48 sati. Prerađuju se u uljari hladnim prešanjem. Spajanjem ova dva proizvoda ponuđen je paški sir u maslinovom ulju, vrhunska delicija koja gurmane ne ostavlja ravnodušnima.

PAG CHEESE • OLIVE OIL • PAG CHEESE IN OLIVE OIL

The Vidas family farm produces the renowned Pag cheese from unpasteurised sheep milk. The Vidas family olive oil is produced from manually harvested olives. The maximum of 48 hours passes from picking to production. The olives are cold-pressed in the oil factory. The combination of these two products resulted in Pag cheese in olive oil, a first-rate delicacy gourmands have strong feelings for.

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GT GRUPA J.D.O.O.

LIST LUNJSKE MASLINE

Čaj od lista masline tradicionalni je napitak naših otoka. Pag je poznat po nasadima stoljetnih maslina čiji se list suši i priprema kao piće karakteristično za otoke sa stabala snažnih maslina koje su odoljele navalama svih nevera.

OLIVE LEAF FROM LUN

The olive leaf tea is a traditional beverage from the Croatian islands. The Island of Pag is known by the centennial olive trees, resisting the surge of any storm. The leaves of such olive trees are dried and prepared as a typical island beverage.

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SIRANA GLIGORA D.O.O.

LINIJA SIREVA (ŽIGLJEN, KOLAN, FIGURICA, KOZLAR) • PAŠKA SKUTA • PAŠKI SIR

Sirana Gligora proizvodi čuveni paški sir isključivo od ovčjeg mlijeka domaće autohtone pasmine paške ovce koje se drže slobodno na pašnjacima koji obiluju aromatičnim biljkama. Paški sir se u Gligorinoj sirani proizvodi na tradicionalni način uz primjenu suvremenih sirarskih znanja. Zreli paški sir već je nekoliko puta proglašen najboljim sirom na svijetu. U ponudi je i linija sireva koja mami zaljubljenike posebnih okusa rađena od kravljeg, ovčjeg i kozjeg mlijeka: Žigljen, Kolan, Figurica, Kozlar i paška skuta ili puina.

CHEESE PRODUCTION (ŽIGLJEN, KOLAN, FIGURICA, KOZLAR CHEESE) • PAG CURD • PAG CHEESE (OVINE CHEESE)

The Gligora cheese dairy produces the famous Pag cheese exclusively from sheep milk of the autochthonous domestic Pag sheep breed grown in free range on pastures abundant in aromatic herbs. In the Gligora cheese dairy the Pag cheese is produced in the traditional way by means of the state-of-the-art cheese-making know-how. The ripe Pag cheese has twice been proclaimed the best cheese in the world It also offers a cheese line enticing for lovers of specific flavours, made from cow's, sheep and goat milk: Žigljen, Kolan, Figurica, Kozlar and Pag curd or puina.

Figurica 20, 23251 Kolan, otok Pag • www.gligora.com • ivan@gligora.com • +385 23 698 107, fax • +385 98 236 498, Ivan Gligora • +385 98 235 474, Šime Gligora

PAŠKA SIRANA D.D.

SIREVI MEDITERANO, PARENJAK, PAPRENJAK, PRAMENKO, DALMATINAC, PRIMORAC, TRAPIST • OVČJA SKUTA • PAŠKI SIR • JUBILARNI SIR PAGUS

Paška sirana tradicionalni je proizvođač paškog sira isključivo iz ovčjeg mlijeka domaće autohtone pasmine paške ovce, čija je proizvodnja sezonskog karaktera. Zreli paški sir star 6 do 12 mjeseci karakterističnog je pikantnog okusa, svojstvenog mirisa, blago mramorirane i zrnaste strukture tijesta. Mrvi se i topi u ustima. Paški sir spada u proizvode limitirane serije, ali vrhunske kvalitete koji se nalaze na stolovima samo istinskih gurmana.
Linija kravljih sireva novost je u ponudi Paške sirane (Mediterano, Parenjak i Paprenjak). U ponudi je i linija sireva, Dalmatinac, Primorac, Trapist i Skuta . Paška sirana napravila je Pagus u čast svih svojih zaposlenika koji su kroz 70 godina tkali njenu povijest. Posvećen je Pagu, Paškoj sirani i generacijama obitelji koje je okupila pod svoj krov.

MEDITERANO, PARENJAK, PAPRENJAK CHEESES, PRAMENKO, DALMATINAC, PRIMORAC, TRAPIST • SKUTA • PAG CHEESE • JUBILEE "PAGUS" CHEESE

The Pag cheese dairy Paška sirana is a traditional producer of Pag cheese made exclusively from sheep milk of the domestic indigenous sheep breed of the Island of Pag. Its production is seasonal in character. The ripe Pag cheese between 6 and 12 months of age has a characteristically spicy flavour, distinctive smell, mildly marbled and granular pastry texture. It crumbles and melts in the mouth. The Pag cheese is a product of a limited edition and top quality, which can only be found on the tables of genuine gourmands.
The cow's cheese line is a novelty offered by the Paška sirana dairy (Mediterano, Parenjak and Paprenjak). It also offers the Pramenko cheese, Dalmatinac, Primorac, Trapist and Skuta . The Cheese Diary from the Island of Pag has made "Pagus" as a tribute to all its employees who participated in its 70 year old history making. It is dedicated to the Island of Pag, the Cheese Diary on the Island of Pag and the generations of families gathered under the roof of this cheese diary.

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TEREZA VIDAS - PUHALOVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

PAŠKI SIR • SIRUP OD SMOKAVA • MASLINA U SALAMURI • SLATKO (SMOKVA, KUPINA) • MARMELADA (SMOKVA, KUPINA) • SIRUP OD SMOKAVA • OPLEMENJENI PAŠKI SIR S ORAŠASTIM I/ILI SUŠENIM VOĆEM • ŠTRUDEL (OD SKUTE, S MARMELADOM OD SMOKAVA) • PRELJEV OD KUPINA

Tereza Vidas-Puhalović ponudila je paletu slano-slatkih delicija koje je moguće kombinirati. Čuveni paški sir i oplemenjeni paški sir s orašastim i ili sušenim voćem dobivaju se postupkom sirenja (izvorni način) uz dodavanje smjesi nakon sirenja orašastog i/ili sušenog voća postizanjem željene gustoće voća uz zrenje do 3 mjeseca od mlijeka autohtone paške ovce. Masline u salamuri, marmelada i slatko od smokava i kupina, sirup od smokava i preljev od kupina koji se servira kao preljev za sladoled ili kolač, štrudel od skute i štrudel od marmelade od smokava delicije su kojima vaše nepce sigurno neće odoljeti. One koji ih kušaju trajno će podsjećati na Pag i njegovu proizvođačicu.

PAG CHEESE • FIG SYRUP • OLIVES IN BRINE • DESSERT (FIG, BLACKBERRY) • MARMALADE (FIG, BLACKBERRY) • FIG SYRUP • PAG CHEESE ENRICHED WITH NUTS AND/OR DRIED FRUIT • STRUDEL (WITH CURD CHEESE, WITH FIG MARMALADE) • BLACKBERRY TOPPING

Ms. Tereza Vidas-Puhalović offers a range of matching sweet and savoury delicacies. The renowned cheese from the Island of Pag and the Pag cheese enriched with nuts and/or dried fruit are made from milk of indigenous sheep from the Island of Pag using the traditional method of curdling, supplemented with mixtures of nuts and/or dried fruit to reach the desired fruit density, and left to ripen for three months. Brined olives, marmalade, fig and blackberry dessert, fig syrup and blackberry topping served as an ice-cream or cake topping, curd cheese and fig marmalade strudels are delicacies your palate will not be able to resist. To those who taste them, they will be a permanent reminder of the Island of Pag and their maker.

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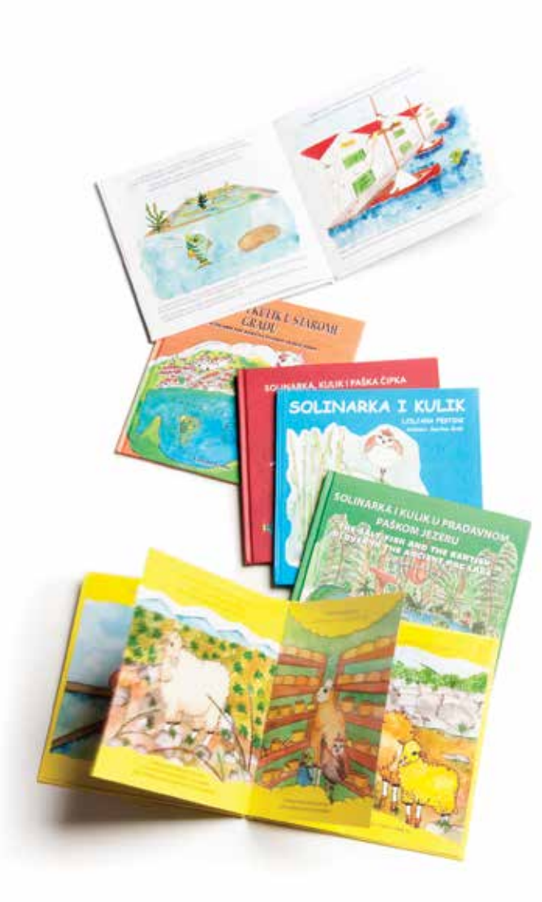
LJILJANA FESTINI

EKO-EDUKATIVNE SLIKOVNICE, SOLINARKA I KULIK

Projekt Ljiljane Festini da u slikovnicama ukoriči kulturno-povijesnu tradiciju, hvalevrijedan je pokušaj da se za najmlađe sačuva u memoriji niz događaja vezanih uz otok Pag, a kroz glavne junake, solinarku, malu ribu koja živi u moru visoke slanosti, uz bazene solane, i kulika pticu koju Pažani zovu čurlini koja je pred izumiranjem. Na Pagu živi još samo dvadesetak parova.
Slikovnice govore o jednom od segmenata života u Pagu ili paškoj prošlosti (paška čipka, solarstvo, paški sir, paško jezero, ribe, školjke, ljekovito bilje, baškotini, narodna nošnja, karneval, ljekovito blato, Juraj Dalmatinac, Bartul Kašić). Autorica je neiscrpna u idejama međusobnog odnosa solinarke i kulika i uvodi nove dogodovštine ovog otočnog para. U svakoj slikovnici postoji i kutak za roditelje gdje ih autorica upućuje kako djeci objasniti temeljni sadržaj slikovnice. Slikovnice su dvojezične (hrvatski i engleski).

ECO-EDUCATIONAL PICTURE BOOKS, THE SALT FISH AND THE KENTISH PLOVER

Ms. Ljiljana Festini has designed a series of picture books depicting historical and cultural events embedded in the tradition of the Island of Pag. It is a praiseworthy attempt to preserve the anecdotes and heritage associated with the Island of Prag for future generations. The main characters in the picture books are Toothcarp and Dotterel, a small fish whose natural habitat is highly concentrated sea water, and a bird on the verge of extinction, respectively. Only about twenty couples can be found living on the Island of Pag.
Every picture book covers a particular segment of life on the Island of Pag or from the island's history (lace, salt production, cheese, fish, seashells, medicinal herbs, traditional biscuits (baškotini), traditional costume, carnival, healing mud, Juraj Dalmatinac and Bartul Kašić, famous citizens from this island). The author has inexhaustible ideas about the mutual relationship between Toothcarp and Dotterel and introduces new adventures of this island couple. Moreover, every picture book has a separate section containing guidelines for parents on how to introduce and explain the topics covered in picture books to children. The picture books are bilingual (Croatian and English).



Tina Ujevića 3, 23250 Pag, otok Pag • ljiljana.festini@gmail.com • gradska-knjiznica-pag@zd.t-com.hr • +385 23 612 834 • +385 23 611 054, Ljiljana Festini

MAHULJA

zajednički obrt pekarnica • *bakery*

MAKARUNI NA IGLU

Makaruni na iglu proizvod su hrvatske otočne tradicijske kuhinje. Rade se od brašna, jaja, ulja, soli i mlake vode i zamijese u jednoličnu masu. Tako oblikovana masa mora se dobro razvaljati. Dobiveno tijesto razdijeli se na više komada koji se oblikuju u male valjke, režu se na manje komade koji se na iglu formiraju u makarune. Makaruni se serviraju kao glavno jelo uz gulaš od mesa, te tradicionalna domaća otočna vina.

NEEDLE-ROLLED MACARONI

The needle-rolled macaroni are typical of the Croatian traditional islands' cuisine. Macaroni are made of flour, eggs, oil, salt and tepid water, all blended in a homogenous mass and well kneaded. The dough is then divided in several pieces, each forming small rolls. Rolls are cut in even smaller pieces, and rolled along the knitting needle to assume the shape of macaroni. As a main dish macaroni are served with meat stew and accompanied by the selection of traditional home-made Island's wines.

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GRAD PAG / DRUŠTVO PAŠKIH ČIPKARICA FRANE BUDAK

CITY OF PAG / ASSOCIATION OF WOMEN LACE-MAKERS FRANE BUDAK

PAŠKA ČIPKA

Paška čipka, šivana iglom, svoje polazište nalazi među tekovinama tekstilnog rukotvorstva istočnog Mediterana. Sa sigurnošću možemo reći da se kvalitetom ravnopravno nosi s čipkarskim proizvodima susjednih zemalja istoga kulturnoga kruga, a svojim se osobitostima od njih i razlikuje. Izrađuje se u gradu Pagu i do danas je sačuvana u izvornom obliku. Svojom se originalnošću razlikuje od ostalih čipki šivanih iglom ili batićima.

LACE OF PAG

Lace from the town of Pag, made with darning – needles, has its origins in the achievements of the textile handicrafts of the eastern Mediterranean. We may be certain that this lace, because of its quality, deserves to be treated similarly to other lace products from neighbouring countries. It should be added that Pag lace stands out because of its special features. The lace in its original form is still preserved today. Because of its originality, this lace differs from other laces made with needles or clappers.

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SAMOSTAN SV. MARGARITE

CONVENT OF SAINT MARGARET

PAŠKA ČIPKA • KOLUDRAŠKI SREDNJOVJEKOVNI SPECIJALITET KOLACIĆ • KOLUDRAŠKA ŠTRIKA • PAŠKI BAŠKOTIN

Benediktinski samostan sv. Margarite predstavlja svojevrsnu riznicu sačuvane tradicije i još uvijek oživotvorene prakse. Izrada paške čipke, prvog zaštićenog nematerijalnog kulturnog dobra Republike Hrvatske i zaštićene UNESCO-ve svjetske nematerijalne baštine i slastica (baškotin, štrika, kolacić) ima za cilj očuvanje i razvoj specifične povijesno ukorijenjene kreativne umjetničke i gastronomske vještine kojoj je benediktinska zajednica povijesno ishodište, kao i sam grad Pag.
Čipka se izrađuje iglom za šivanje na podlozi od kartona ili papira. Aplicirala se na narodne nošnje, na pokrivače – oglavlja te pluvijal i dijelove oltarnika. Paški teg, kao jedinstveni paški rad, u izvođenju i u izrazu, sačuvao je sliku rane renesansne čipke geometrijskog rastera (raporta).

PAG LACE • KOLUDRAŠKI KOLACIĆ – THE MEDIEVAL NUNS' BISCUIT • KOLUDRAŠKA ŠTRIKA • PAG BISCUIT

The Benedictine Convent of St. Margaret is a treasury of conserved tradition and crafts that have survived to the present day. The production of Pag lace, the first protected intangible cultural asset of the Republic of Croatia and the protected unesco intangible world heritage and sweets (baškotin, štrika, kolacić) strive to conserve and develop specific traditionally rooted creative artistic and gastronomic skill historically originating from the Benedictine community and the Town of Pag.
The lace is made with the sewing needle on cardboard or paper background. It was used for traditional costumes, coverlets-headgear, liturgical copes and altar cloth pieces. The lace ornament called Paški teg is a unique Pag needlework, the execution and the expression of which has preserved the image of the Early Renaissance geometric lace pattern.

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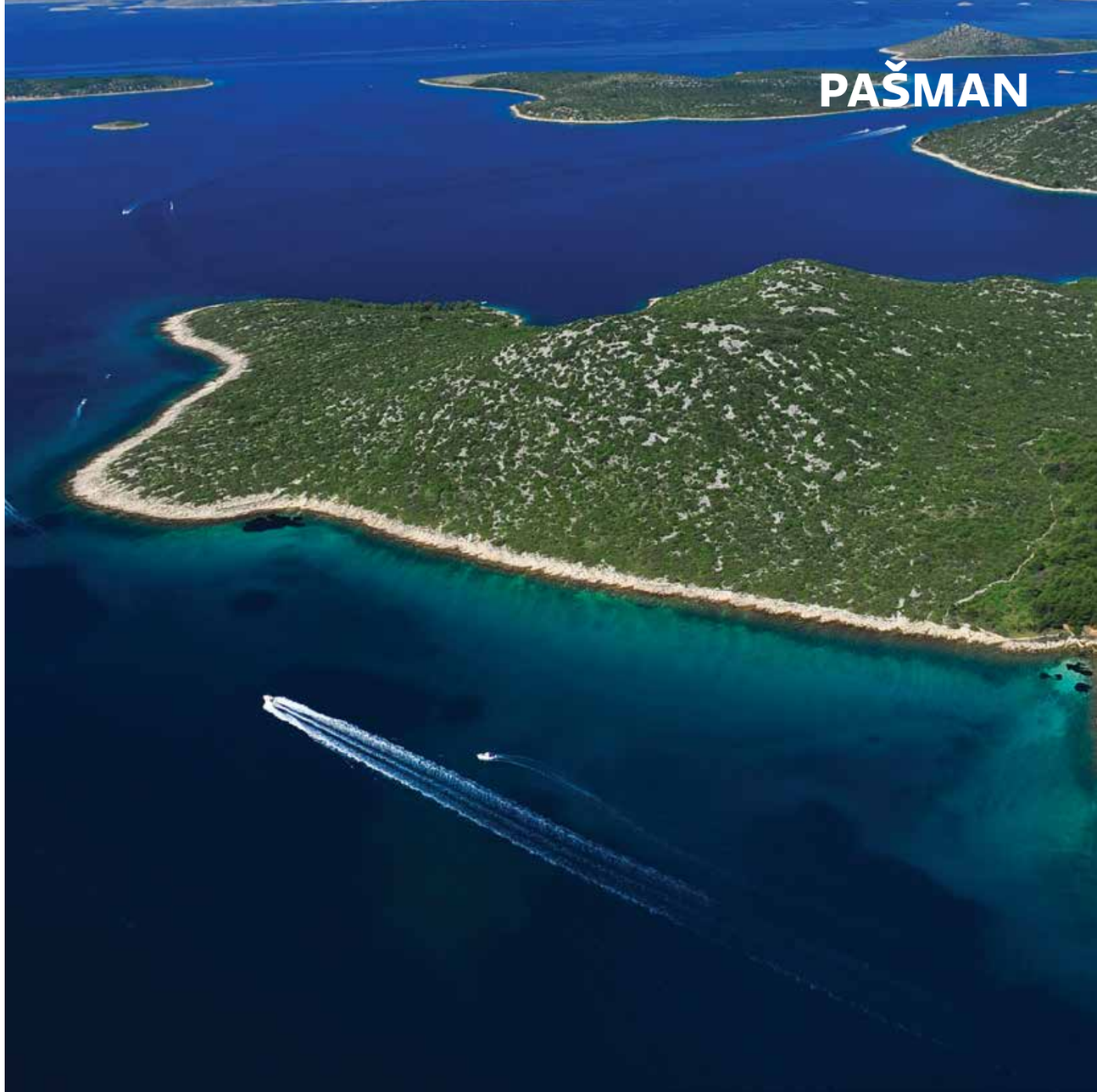
SOLANA PAG D.D.

PAŠKA MORSKA SOL

Prvi pisani podaci o solanama na Pagu postoje iz 9 st. Početkom 19. st. postojale su 133 male solane koje 1908. godine otkupljuje austro-ugarska vlast te je 1911. godine pustila u pogon modernu novu solanu. Solana Pag d.d. je 1980. godine sagradila tvornicu i time postala mješovita solarno termička solana. Solana Pag d.d. najveći je proizvođač morske soli u Hrvatskoj. Paška sol svojom čistoćom spada među najkvalitetnije morske soli u Europi i svijetu.

PAG SEA SALT

The first written data on the Island of Pag saltworks date from the 9th century. In the early 19th century, there were 133 small saltworks which were bought in 1908 by Austria-Hungary authorities, which in 1911 released the new and modern saltworks into operation. In 1980, Solana Pag d.d. built its own factory and thereby became a combined solar thermal saltworks. Solana Pag d.d. is the largest producer of sea salt in Croatia. Purity of the Pag salt places it among the top-quality salts in Europe and world-wide.



ANĐELKO PALAŠKOV

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

DJEVIČANSKO MASLINOVO ULJE

U vlastitom masliniku na otoku Pašmanu Anđelko Palaškov uzgaja masline sorte Oblica i Drobnica. Od njih proizvodi ulje blago voćnog mirisa koji podsjeća na zreli plod masline.

VIRGIN OLIVE OIL

In his own olive grove on the Island of Pašman Anđelko Palaškov grows olive cultivars of "Oblica" and "Drobnica". The oil he makes from them has a mild fruity aroma evoking the smell of ripe olives.

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MAGIC BROTHERS D.O.O.

DJEVIČANSKO MASLINOVO ULJE "OTUS"

Obitelj Magić posjeduje maslinik na južnoj strani otoka Pašmana od 3000 m². Masline se beru ručno i prerađuju u istom danu hladnim prešanjem. Ulje je pretežito od autohtone sorte Oblice uz dodatak Drobnice. Ugodnog je mirisa i okusa.

"OTUS" VIRGIN OLIVE OIL

The Magić Family owns an olive grove on the southern side of the Island of Pašman, 3000 m² in size. The olives are manually harvested and processed using cold-pressing the same day. The oil is largely made from the autochthonous olive variety called "Oblica", with the addition of the "Drobnica" olive variety. It has a pleasant aroma and flavour.

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ŽELJKO PERIČIĆ

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"MURTINA" ZLATNO EKSTRA DJEVIČANSKO MASLINOVO ULJE

Obitelj Peričić nazvala je svoje zlatno ekstra djevičansko maslinovo ulje po istoimenoj mikrolokaciji na jugozapadnom dijelu otoka Pašmana. Njihov maslinik sa 75 stabala stogodišnje tradicije prerade ploda Orkule (Oblice) daje vrhunsko ulje postupkom hladnog prešanja.

"MURTINA" GOLDEN EXTRA VIRGIN OLIVE OIL

The Peričić family has named its golden extra virgin olive oil after the eponymous micro-location on the south-western part of the Island of Pašman. Their 75-tree olive grove with hundred years of traditional cold-press processing of the Orkula (Oblica) variety provides top-quality oil.

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FRANE BOJMIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE

Mladi maslinar s otoka Pašmana Frane Bojmić uložio je ogroman trud da svlada vještinu uzgoja maslina i njihovu preradu u vrhunsko maslinovo ulje. Taložeći obiteljsko znanje i tradiciju proizveo je ekstra djevičansko ulje koje je osvojilo zlatno priznanje struke, ali i naklonost potrošača koji su odmah prepoznali izuzetnu kvalitetu ovog ulja.

EXTRA VIRGIN OLIVE OIL

A young olive grower from the Island of Pašman Frane Bojmić has invested enormous effort to master the skill of growing and processing olives into a premium olive oil. By accumulating his family's know-how and tradition, he produced an extra virgin olive oil that has become acknowledged both professionally and by consumers who have immediately recognized the exceptional quality of this oil.

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MILORAD TITULIĆ

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ZLATNO EKSTRA DJEVIČANSKO MASLINOVO ULJE

Nastavljajući višestoljetnu obiteljsku tradiciju maslinarstva obitelj Titulić u gotovo 90%-tnom kamenjaru isključivo ručno kultivira 150 stabala maslina od čijeg se ploda proizvodi zlatno ekstra djevičansko maslinovo ulje specifičnih organoleptičkih svojstava.

GOLDEN EXTRA VIRGIN OLIVE OIL

Continuing with the centuries-old family tradition of olive-growing, the Titulić family cultivates 150 olive trees by hand on grounds that are almost 90% rocky. Form these olives a golden extra virgin olive oil of distinctive organoleptic characteristics is produced.

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RADOSLAV BOJMIĆ

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ZLATNO EKSTRA DJEVIČANSKO MASLINOVO ULJE

Na južnim padinama otoka Pašmana obitelj Bojmić desetljećima proizvodi vrhunsko maslinovo ulje od ručno branih plodova isti dan prerađenih hladnim prešanjem. Osnovna sorta je Oblica (Orkula), a oprašivači su Šoltanka (Levantinka) i Puljka.

GOLDEN EXTRA VIRGIN OLIVE OIL

On the southern slopes of the Island of Pašman, for decades the Bojmić family has been producing top-quality olive oil from handpicked olives that are processed in a cold-press on the same day they are picked. The basic variety is Oblica (Orkula), with the Šoltanka (Levatinka) and Puljka cultivars used as pollinators.

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LANĐIN

obrt za morski ribolov, trgovinu i turizam • *sea fishing, trade and tourism*

LIKER OD MAGUNJA • LIKER OD SAMONIKLOG VOĆA • LIKER (MAGUNJA, KADULJA, MASLINA) • RAKIJA OD MAGUNJA • KOTONJADA OD MAGUNJE

S Pašmana stiže pravi izazov za ljubitelje posebnih likera. Rozalinda Banić izrađuje pomalo neuobičajene likere. Time poziva kušače da probaju nešto novo i izazovu svoja osjetila. Njene su recepture pašmanske, gdje se maslina ne koristi samo za ulje, a magunja (planika) samo za džem. Oslanja se na provjerene tradicionalne metode miješanjem zrelog samoniklog otočnog voća i bilja.

STRAWBERRY TREE BERRIES LIQUEUR • AUTOCHTHONOUS FRUIT LIQUEUR • LIQUEUR (STRAWBERRY TREE BERRIES, SAGE, OLIVE) • STRAWBERRY TREE BERRIES GRAPPA • "KOTONJADA" (PASTE) WITH STRAWBERRY TREE BERRIES

Those who like special liqueurs will find the liqueur from the Island of Pašman really intriguing. Ms Rozalinda Banić makes a bit unusual liqueurs in order to tempt tasters to try out something new and challenge their senses. Her recipes originate from the Island of Pašman, where olives are not used solely for making oil, or strawberry tree fruit solely for making jam. She relies on verified traditional methods when mixing ripe autochthonous island fruits and herbs.

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STJEPAN SMOLJAN

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POGAČICE • SIRUP OD ŠIPKA

Davorka Smoljan peče pogačice prema tradicionalnoj recepturi otoka Pašmana. Kad ih jednom probate sigurno ih nećete zaboraviti. Njihov okus tražit će da ih ponovno kušate.
S jednakom pažnjom spravlja i sirup od šipka koji otočani zovu kunjski ljutić.

BUNS • POMEGRANATE SYRUP LEMON PEEL

Davorka Smoljan bakes buns according to traditional recipes from the Island of Pašman. Once you taste them, you will definitely never forget them. They will tempt you to take some more.
With undivided attention she makes pomegranate syrup as well, popularly known among the islanders as "kunjski ljutić".

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KATICA SINKOVIĆ TITULIĆ

DOMAĆA PAŠTA (S BLITVOM, BEZ DODATAKA)

Pašta je dio svakodnevne otočne kuhinje u kombinaciji s drugim jelima. Katica Sinković Titulić ručno radi paštu od domaćih jaja i s dodatkom blitve. Ovako izrađena sljubljuje se s različitim otočnim umacima.

HOME-MADE PASTA (WITH SWISS CHARD, NO SEASONINGS)

Pasta is a part of everyday island cuisine in combination with other meals. Ms Katica Sinković Titulić hand-makes pasta using home-grown eggs and Swiss chard. The home-made pasta pairs with different island sauces.

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MARIN ZALOVIĆ

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MARMELADA OD ZELENE SMOKVE SA ŠLJIVOM I RUŽMARINOM • DŽEM OD SMOKVE S ORIGANOM • KUGLICE OD SUHIH SMOKAVA S ČILIJEM • DŽEM SMOKVA SA ŠLJIVOM I RUŽMARINOM • DŽEM OD GROŽĐA • MATAR U OCTU

Obitelj Zalović specijalizirala se za proizvodnju džemova od smokve u različitim kombinacijama. U ponudi je džem od smokve s origanom, džem sa šljivom i ružmarinom, džem od grožđa te kuglice od suhih smokava s čilijem.
Pomalo neobične kombinacije upućuje na bogatu i gotovo zaboravljenu otočnu tradiciju i specifične recepture. Pravi su izazov za sladokusce koji će teško odoljeti karakterističnom okusu. Nudi se i matar, biljka koja raste na obali mora. Bere se u rano proljeće i konzervira u octu, a servira sa salatama.

GREEN FIG, PLUM AND ROSEMARY MARMALADE • FIG JAM WITH OREGANO • SMALL DRIED FIG BALLS WITH CHILI • FIG JAM WITH PLUMS AND ROSEMARY • GRAPE JAM • PICKLED ROCK SAMPHIRE

The Zalović Family has specialised in the production of fig jams in different combinations. They offer a fig jam with oregano, as well as with plum and rosemary and small dried fig balls with chili. These somewhat unusual combinations are reminiscent of the rich and almost forgotten island tradition and its specific recipes. They are strongly appealing to gourmands who will find it hard to resist their characteristic flavour. Their offer includes rock samphire as well, a plant growing by the sea. It is harvested in the early spring, preserved in vinegar, and served with salads.

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BRANKO MAĐERIĆ

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SIRUP (OD LISTA KADULJE, OD CVITA KADULJE) • NISKOENERGETSKI DŽEM (MANDARIN, LIMUN) • KREMA ZA LICE OD KADULJE • SUVENIRI OD KONOPA • LUCINE MARMELADE (GORKA NARANČA, SMOKVA) • ARANCINI • UŠEĆERENE MENDULE • EKSTRA DJEVIČANSKO MASLINOVO ULJE • KREMA ZA LICE OD SMILJA • MELEM OD GOSPINE TRAVE

Njegujući tradiciju malih otoka da se u lokalnoj sredini proizvodi većina onoga što je za život na otoku potrebno, obitelj Mađerić u ponudi ima različite proizvode. Radi ih od otočnih sirovina kombinirajući stare recepture i čuvajući otočne okuse.
Pored vještine u pripremi džemova i kozmetike, Ljiljana Mađerić iskazala je i vještinu izrade otočnih suvenira od konoplje, minimalne izvedbe i estetske prepoznatljivosti.

SYRUP (FROM SAGE LEAF, FROM SAGE FLOWER) • LOW CALORIE JAM (MANDARIN, LEMON) • SAGE FACE CREAM • HEMP SOUVENIRS • LUCINA'S MARMALADES (BITTER ORANGE, FIG) • CANDIED ORANGE • CANDIED ALMONDS • EXTRA VIRGIN OLIVE OIL • IMMORTELLE FACE CREAM • ST. JOHN'S WORT BALM

Preserving the tradition of small islands to produce practically everything needed for subsistence in the local island community, the Mađerić Family has various products to offer. The family uses raw materials from the island, combining ancient recipes and preserving island flavours.
In addition to the skill of making jams and cosmetics, Ms Ljiljana Mađerić has also demonstrated the skill of making island souvenirs from hemp, minimal in design and aesthetically pleasing.

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ANTE BOŽIĆ

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SALATA OD MATARA • SLANI INĆUNI • KOLAČ OD SMOKAVA • DŽEM OD SMOKAVA

Obitelj Božić poznati je proizvođač otočnih delicija. Bilo da se radi o slanim ili slatkim proizvodima, uvijek ćete osjetiti užitak kad ih kušate. Rezultat je to pažnje s kojom su rađeni prema staroj recepturi od smokve crnice i lasatke s dodatkom badema..
Salata od matara specifična je otočna delicija spravljena od biljke koja raste na razmeđu kopna i mora. Oplahivana morem i spremljena na način starih otočana širi ponudu izvornih proizvoda. Kombinira se s različitim salatama.

ROCK SAMPHIRE SALAD • CURED ANCHOVIES • FIG CAKE • FIG JAM

The Božić family is known as a producer of island delicacies. No matter whether they are savoury or sweet, their products once tasted will always fill you with joy. They are attentively made by the family according to old recipes from fig varieties "Crnica" and "Lasatka" with almonds.
Rock samphire salad is a distinctive island delicacy made from a plant that grows on the boundary between the land and the sea. Rinsed by the sea and prepared in accordance with the traditional recipe of the islanders, the salad contributes to the offering of original island products. It is combined with various other salads.

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KRSTO MATULIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MARINIRANA RIBA (TRLJA, ORADA) • KVASINA • SAPUNI (SENSUAL, LUCMARIN, ROSE, MORSKI PILING) • KREMA ZA SUHU KOŽU • KOZMETIČKA LINIJA (PAŠMANSKI PILIN, KREMA OD RUŽE, PAŠMANSKI MELEM, ŠAMPON ZA KOSU BUBBLE BOOM, EMULZIJA ZA KOSU I TIJELO BAUTY DROPS, ANTI-AGE KREMA OD SMILJA) • PAŠMANERO - DOMAĆI LJUTI UMAK • PAŠMANETI - DOMAĆI BRUSKETI • DASKE OD DRVA TREŠNJE • ACETO OD SMOKVE "PAŠMAN LIBRE"

Kada mladi propituju i aktualiziraju otočnu tradiciju nastaju novi vrhunski proizvodi koji naprave iskorak izvan matičnog otoka. Mladi bračni par Matulić već je postao brand Pašmana s raznovrsnom ponudom hrane, kozmetike i suvenira. Bazirani na domaćim sirovinama i modifikacijama tradicijskih postupaka kreirali su proizvode koji su kvalitetom osvojili mnogobrojne potrošače. Možete uživati u slanim delicijama i mariniranoj ribi iz divljeg izlova pašmanskog akvatorija koja se dodatno može začiniti domaćom kvasinom ili koristiti sjajnu kozmetiku.

MARINATED FISH (SURMULLET, GILTHEAD SEA BREAM) • VINEGAR • SOAPS (SENSUAL, LUCMARIN, ROSE, SEA PEALING) • DRY SKIN CREAM • COSMETIC LINE (PEELING FROM THE ISLAND OF PAŠMAN, ROSE CREAM, BALM FROM THE ISLAND OF PAŠMAN, BUBBLE BOOM HAIR SHAMPOO, BEAUTY DROPS HAIR AND BODY EMULSION, ANTI-AGE IMMORTELLE CREAM) • "PAŠMANERO" – HOMEMADE SPICY DIP • "PAŠMANETI" – HOMEMADE BRUSCHETTA • CHERRY TREE CUTTING BOARDS • "PAŠMAN LIBRE" FIG BALSAMIC VINEGAR

The young ask questions and make the island tradition pertinent, creating new first-class products recognised beyond their own island. A young Matulić couple has already become a brand of the Island of Pašman with a versatile offer of foodstuffs, cosmetics and souvenirs. Based on home-grown raw materials and modifications of traditional procedures, they have created products the quality of which has won the hearts of many consumers. You can enjoy in savoury delicacies and marinated fish, wild-caught in the Pašman local waters, which can be additionally seasoned with home-made vinegar, or use their excellent cosmetics.

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ANA KUŠTERA

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DŽEM OD MAGUNJE • PAŠMANSKI DOMAĆI SAPUN • BODULSKI MELEM

Ana Kuštera jednako je vješta u izradi slastica i kozmetike. Napravila je džem od magunja, bobičastih plodova žarko crvene boje, neodoljivog okusa. Ovo gotovo zaboravljeno voće planike budi nostalgiju za bakinom marmeladom koje odavno nema. Njen čudesni kremasti okus mazi naše nepce i podsjeća na toplu pašmansku zimu. Uz džem je u ponudi i domaći pašmanski sapun, nježnog mirisa i teksture. Bodulski melem je domaća krema za osjetljivu kožu, koja se radi od macerata smilja (cvjetovi smilja u maslinovom ulju) i lanolina. Prstohvat smilja, kapljica lanolina, buket kamilice, zrno pčelinjeg voska i velika žlica ljubavi strogo je čuvana receptura bodulskog melema. Ana Kuštera potrudila se da u ovom proizvodu caruje priroda.

STRAWBERRY TREE BERRIES JAM • PAŠMAN HOME-MADE SOAP • DALMATIAN ISLAND BALM

Ms Ana Kuštera is equally versed in making either delicacies or cosmetics. She has created a jam from strawberry tree fruit, bright red in colour, of an irresistible flavour. This almost forgotten fruit evokes nostalgia for the long-gone grandma's marmalade. Its wonderful creamy taste caresses our taste receptors and is reminiscent of the warm Pašman winter. In addition to the jam, the offer also includes a home-made soap from the Island of Pašman, delicately scented and textured. The Dalmatian island balm is a home-made ointment for sensitive skin, made from immortelle macerate (immortelle flowers in olive oil) and lanolin. A pinch of immortelle, a drop of lanolin, a bunch of chamomile, a grain of beeswax and a teaspoon of love is a strictly protected recipe underlying the Dalmatian island balm. Ms Ana Kuštera has done her best to make this product fully immersed in nature.

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NATAŠA BURMETA

UŠEĆERENE MENDULE • SAPUN OD LAVANDE • SPARA PUNJENA LAVANDOM • ARANCINI • LIMUNCINI

Mendule su simbol svih otoka, a Nataša Burmeta bere ih u Neviđanskim vrtovima na otoku Pašmanu i ručno priprema po staroj obiteljskoj recepturi. Izrađuje i sapune od vlastitog maslinovog ulja i oplemenjuje ih lavandom. Slatke delicije od naranči i limuna, arancine, i limuncine spravlja od voća ubranog u svom voćnjaku.
Nataša Burmeta izrađuje sparu u suvenirskom obliku. Puni je lavandom, a služi zaštiti odjeće u ormarima. Nekada su je žene šivale na otocima za nošenje tereta na glavi. Naziv dolazi od glagola sparati što na otočnom dijalektu znači štedjeti.

CANDIED ALMONDS • LAVENDER SOAP • LAVENDER STUFFED "SPARA" • "ARANCINI" (CANDIED ORANGE PEEL) • "LIMUNCINI" (CANDIED LEMON PEEL)

Almonds are a symbol of all islands, and Ms Nataša Burmeta picks them in the gardens of Neviđane on the Island of Pašman, and prepares them manually according to the old family recipe. She also makes soaps from her own olive oil and enriches them with lavender. She makes sweet delicacies from oranges and lemons called "arancini" and "limunicini" from fruits harvested in her orchard.
Nataša Burmeta has turned "spara" (national costume accessory (headwear)) into a souvenir. It is stuffed with lavender and used for clothing protection in wardrobes. The island women used to make "spara" to carry things on their heads. The word originates from the verb "sparati", which means "to save" in the island dialect.

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ANTE GRDAŠ

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KUNJSKI SAPUN OD MENTE • KUNJSKI BALZAM OD NEVENA • PARFEM OD DIVLJE RUŽE • KREMA ZA LICE OD SMILJA • KREMA ZA LICE OD RUŽE

S puno ljubavi i predanosti Marija Grdaš u malim serijama radi sapun od mente, balzam od nevena, parfem od divlje ruže i kremu od smilja i ruže. Pomno odabrane i izvorne sirovine ugrađene su u ove proizvode koje će poželjeti isprobati ljubiteljice dobre kozmetike. Ovi proizvodi osvajaju mirisom i teksturom.

MINT KITCHEN SOAP • CALENDULA KITCHEN BALM • WILD ROSE PERFUME • IMMORTELLE FACIAL CREAM • ROSE FACIAL CREAM

With a lot of love and commitment Ms Marija Grdaš makes small series of mint kitchen soap, calendula kitchen balm, wild rose perfume and immortelle cream. They have produced a rose facial cream. These products contain carefully selected and autochthonous raw materials the lovers of good cosmetics will be willing to try out. The scents and textures of these products are alluring.

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ANA MATULIĆ

SAPUNI (SMOKVUN, SLAVUJA)

Sapuni Ane Matulić, rađeni prema tradicionalnoj recepturi, u podlozi imaju maslinovo ulje uz dodatak eteričnih ulja lavande i kadulje, suhog mljevenog cvijeta kadulje i gospine trave te usitnjene suhe smokve i cvijet lavande. Osvježavaju kožu i djeluju opuštajuće.

SOAPS (SMOKVUN, SLAVUJA)

The soaps made by Ana Matulić are produced according to the old recipe and based on olive oil with the addition of lavender and sage essential oils, dried and ground sage flowers and St. John's Wort flowers and crushed dried fig and lavender flowers. They are refreshing for the skin and relaxing.

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KATICA MUŠĆET

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SUVENIR (OGRLICA) • BOTANIČKI SAPUN • MELEM (SMILJE, KAMILICA) • SMOKVENJAK • MACERAT SMILJA

Katica Mušćet izrađuje kozmetiku i suvenire. Sapun nježnog mirisa za osjetljivu kožu od vlastitog maslinovog ulja. oplemenjen je mentom ubranom na Pašmanu. Ručno rađeni melemi od otočnih biljki macerirani su u maslinovom ulju uz dodatak pčelinjeg voska.
Posebno je interesantna ogrlica koja se izrađuje od ploda mirisne japanske mimoze, listopadnog stabla očenašice prekrasnih cvjetova. Lokalni pašmanski naziv stabla je cufoka.

SOUVENIR (NECKLACE) • BOTANICAL SOAP • BALM (IMMORTELLE, CHAMOMILE) • FIG LOAF • IMMORTELLE MACERATE

Ms Katica Mušćet makes cosmetics and souvenirs. A gently scented soap for sensitive skin from her own olive oil is enriched with mint picked on the Island of Pašman. Hand-made balms from island herbs are macerated in olive oil with the addition of beeswax.
The necklace she makes is especially interesting as it is made of fruit of an aromatic Japanese mimosa, a white cedar deciduous tree with beautiful flowers. The local name of this tree on the Island of Pašman is "cufoka".

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RAJNA BRZIĆ

SUVENIR (KUNJSKA SPARA)

Iz zaborava izvučen uporabni predmet pretočen je u suvenir koji govori o teškom životu i posebnim vještinama otočanki koje su nosile teret na glavi svakodnevno obavljajući fizičke poslove.

SOUVENIR (KUNJSKA SPARA)

A usable item saved from oblivion has been transformed into a souvenir which tells about difficult life and special skills of the island women who carried load on their heads performing daily manual jobs.

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VALENTINA UGRINIĆ

RUČNO PLETENI SUVENIRI OD PRIRODNOG KONOPA

Suveniri koje ručno radi Valentina Ugrinić na svom otoku Pašmanu pokazuju njenu vještinu opletanja boca prirodnim konopom. Bliska tradicijskom izričaju na ovaj je način ponudila suvenire koji imaju i dekorativnu i uporabnu svrhu.

HAND WOVEN NATURAL CORD SOUVENIRS

The souvenirs hand woven by Valentina Ugrinić on the Island of Pašman show her skill of making natural cord covered bottles. In this way, in a traditional fashion, she offers souvenirs that have both decorative and functional purpose.

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VLADKA BOBIĆ

NAKIT OD DRVA COFOKE • DOMAĆI SAPUN

Vladka Bobić radi nježni sapun koji zbog blagosti prvenstveno mogu koristiti djeca. Izrađen od probranih sirovina izbalansiranim omjerom, simpatičnih oblika i jednostavno upakiran praktičan je uporabni poklon.
Plod neobičnog drva cofoke, udomaćenog na Pašmanu, materijal je od kojeg vješte ruke žena s Pašmana izrađuju nakit. Jedna od njih je i Vlatka Bobić koja radi ogrlice i narukvice elementarne čistoće i jednostavnosti. Tko voli nekonvencionalni nakit sigurno će poželjeti imati ovaj od cofoke.

"COFOKA" WOOD JEWELLERY • HOME-MADE SOAP

Ms Vladka Bobić makes a gentle soap that can be primarily used by children owing to its mild properties. It is made from selected raw materials proportionally balanced, in nice shapes and simple packaging, and is a convenient and functional gift.
The fruit of the unusual cofoka tree, peculiar to the Island of Pašman, is a material used by skilful women from the Island of Pašman to make jewellery. One of them is also Vlatka Bobić, who makes necklaces and bracelets showing elementary purity and simplicity. If you like unconventional jewellery, you will definitely crave to have this kind made from cofoka wood.

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SILVIJA UGRINIĆ

SUVENIR (KUNJSKA SPRTA)

Vještina pletenja od šiblja karakteristična je za naše otoke. Otočani su pripremali šibe od posebnih vrsta drva i pleli košare u koje su stavljali zrele plodove i u njima ih prenosili. Kunjska sprta plijeni jednostavnošću i vještinom izrade.

SOUVENIR (KUNJSKA SPRTA)

The skill of making wattle baskets is characteristic for our islands. The islanders used wattle from special kinds of wood and made baskets for holding and carrying ripe fruit. Kunjska sprta captivates by its simplicity and workmanship.

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MARIJA GRDAŠ

SUVENIR (KUNJSKA SPARA)

Još jedna spara s Pašmana podsjeća na doba intenzivnih radova na otocima i sposobnostima otočanki da odrade zahtjevne poslove koristeći svoje fizičke vještine.

SOUVENIR (KUNJSKA SPARA)

Another "spara" from Pašman reminds of the age of intense work on the islands and abilities of the island women to perform demanding jobs by using their physical skills.

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IVANKA MILAŠINOVIĆ

domaća radinost • *family trade*

NAKIT OD NAPLAVINA I KAMENA

Ivanka Milašinović, zaljubljenica u otok Ugljan, skuplja naplavine i kamenčiće na svom otoku. Interesantnim povezivanjem materijala izrađuje nakit nekonvencionalnog izgleda koji će odabrati osobe sklone odmaku od uobičajenog.

JEWELLERY MADE FROM BEACHCOMBING GOODIES AND STONE JEWELLERY

Ivanka Milašinović, a lover of the Island of Ugljan, goes beachcombing and collects small pebbles on her island. She makes unconventional jewellery by stringing up materials in an interesting fashion for people ready to pick something out of the ordinary.

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KRUNOSLAV RADOVIĆ

SUVENIR PRAMCOBRAN ZA BRODOVE (KUNJSKI BRK, PANDULA)

Da na otocima ne izumre vještina užarenja i čvoranja pobrinuo se morski vuk s Pašmana Krunoslav Radović. Njegovo pomorsko iskustvo obvezalo ga je da sačuva ovu vještinu koju prenosi na svoje unuke i ostale zainteresirane u očuvanju tradicijskih vještina.

BOW PUDDING FENDER SOUVENIR (KUNJSKI BRK, PANDULA)

Mr. Krunoslav Radović, a sea-dog from Pašman, is making sure that the skill of making ropes and knots does not become extinct on the islands. His nautical experience has committed him to preservation of these skills which he transfers to his grandchildren and others who are interested in preservation of traditional skills.

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"KUNJKA"

kulturno umjetnička udruga • *arts and crafts association*

GLAGOLJAŠKO PUČKO CRKVENO PJEVANJE U TKONU (CD)

Male otočne zajednice oduvijek su brižno čuvale i prenosile svoje duhovno nasljeđe. Na tom tragu je u Kulturno-umjetnička udruga Kunjka koja je tradiciju glagoljaškog crkvenog pjevanja u Tkonu pretočila na cd i ponudila ga na slušanje široj javnosti. Slušatelji će uživati u glazbenoj ekspresiji tkonskih pjevača.

GLAGOLITIC FOLK CHURCH SINGING IN TKON (CD)

Small island communities have always carefully cherished and handed down their spiritual heritage. The Cultural and Artistic Association Kunjka follows their lead. Kunjka has made a CD of the traditional Glagolitic church singing in Tkon and offered it to the public at large. The listeners will be able to enjoy the music expression of singers from the Island of Tkon.

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"PRVENJ"

javna komunalna ustanova • *public utility service*

ŠKRAPING INTERNATIONAL TREKKING RACE

Škraping je jedinstvena internacionalna trekking utrka po oštrom otočkom kamenju i spada u vrstu ekstremnih sportova. Prvi Škraping održan je 2006. godine na otoku Pašmanu, a idejni začetnik je gospodin Josip Tomić, atletski stručnjak. Cilj Škrapinga je podizanje samopouzdanja i buđenje interesa otočana za sport, kao i upoznavanje javnosti s mogućnostima ljudskih i prirodnih resursa otoka Pašmana za organiziranje sportskih i kulturnih aktivnosti, u svrhu obogaćivanja turističke ponude posebno u zimskim, ali i svim drugim periodima. Škraping je postao otoku prozor u svijet i način na koji se otok može povezati sa svijetom.

ŠKRAPING INTERNATIONAL TREKKING RACE

Škraping is a unique international trekking race on sharp island rocks and belongs to a category of extreme sports. The first Škraping event was held in 2006 on the Island of Pašman, based on the idea of Mr. Josip Tomić, an expert in athletics. The goal of Škraping is building self-confidence and awakening interest of islanders in sports, as well as familiarising the public with the possibilities of human and natural resources of the Island of Pašman for organisation of sports and cultural activities, for the purpose of enrichment of tourist offer, especially during winter, but also during other seasons. Škraping became the Island's window into the world and a way for the Island to connect with the world.

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NATURA ANTUNOVIĆ

obrt za proizvodnju likera, vina i delicija • *trade for liqueur, wine and delicacies making*

KREM LIKER (FANI, LIMUN KREM) • VOĆNI LIKERI (LIMUN, VIŠNJA, ORAHOVICA, NARANČA, ŠIPAK, ROGAČ, SMOKVA) • BILJNI LIKERI (MIRTA, PELINKOVAC, MELISA) • LIKER S MEDOM "MEDICA" • RAKIJE (LOZA, MORAČ, TRAVARICA, ROGAČ, TRAVKA) • DESERTNO LIKERSKO PIĆE PROSIK • MARMELADA (NARANČA, GORKA NARANČA) • ARANCINI • DŽEM SMOKVA • VARENIK

Njegujući obiteljske tradicijske postupke u proizvodnji likera i rakija bazirane na staroj recepturi iz vremena Dubrovačke republike i prenoseći ih iz generacije u generaciju, obitelj Antunović postala je poznata izvan Pelješca. Pažljivim uzgojem Plavca malog, voća i skupljanjem ljekovitog bilja i bobica, svoje su znanje pretočili u likere i rakije izuzetne kvalitete prepoznatljivog i profinjenog okusa i mirisa, proizvedene i brižno odnjegovane u vlastitom podrumu. Specifične boje, teksture i okusa dvadesetak voćnih, biljnih, krem likera, likera uz dodatak meda te različitih rakija, neponovljivi su izazov za ljubitelje ove vrste pića. Marmeladama, džemom, arancinima i varenikom dopunjena je široka linija proizvoda.

CREAM LIQUEURS (FANI, LEMON CREAM) • FRUIT LIQUEURS (LEMON, SOUR CHERRY, WALNUT, ORANGE, POMEGRANATE, CAROB, FIG) • HERBAL LIQUEURS (MYRTLE, "PELINKOVAC" WORMWOOD LIQUEUR, LEMON BALM) • "MEDICA" LIQUEUR WITH HONEY • BRANDY (GRAPPA, FENNEL, HERBAL, CAROB, "TRAVKA") • MARMALADE (ORANGE, BITTER ORANGE) • "ARANCINI" - CANDIED ORANGE • FIG JAM • "VARENIK" (NON-ALCOHOLIC NECTAR)

By cherishing the traditional family procedures in the production of liqueurs and grappas based on the old recipes from the time of the Dubrovnik Republic and handing it down from one generation to another, the Antunović Family has become well-known outside the Island of Pelješac. By carefully cultivating the Plavac Mali grape variety, fruits and by collecting medicinal herbs and berries, they converted their knowledge to top quality liqueurs and grappas of recognisable and sophisticated flavour and scent, made and carefully tended to in their own cellar. Specific colours, textures and flavours of about twenty fruit, herbal and cream liqueurs, honey-enriched liqueurs and a variety of grappas represent an unrepeatable challenge for the lovers of this type of beverage. Marmalades, jam and candied orange peel are new additions to the wide assortment of products.

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MRČAVIĆ

Obrt za ostale završne građevinske radove • *trade for other final construction works*

ROSE KVALITETNO VINO • VRHUNSKO VINO "QUERCETUM" • KVALITETNO VINO "DUBRAVA" • KVALITETNO VINO "PEGASUS"

Pelješac je poznato vinarsko područje. Na predjelu Putniković, u Gornjoj Dubravi, obitelj Mrčavić ima vinograd u kojem rastu domaće sorte grožđa iz kojih nastaju čuvena vrhunska i kvalitetna vina Quercetum, Dubrava, Pegasus i Rose. Vina su nastala selektivnim branjem, specifične arome, pomno odnjegovana predstavljaju ponos vinarije Dubrava.

ROSÉ QUALITY WINE • "QUERCETUM" SUPERIOR QUALITY WINE • "DUBRAVA" QUALITY WINE • "PEGASUS" QUALITY WINE

The Pelješac Peninsula is a famous wine-making region. The Mrčavić family has a vineyard in the area of Putniković, in Gornja Dubrava, in which they grow domestic grape varieties and produce renowned superior quality and quality wines: "Quercetum", "Dubrava" , "Pegasus" and "Rose". The wines, selectively harvested, distinctively aromatized, and carefully aged, are the pride of Dubrava winery.

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MIRO TOLJ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

DŽEM OD LJUTE NARANČE

Ljuta naranča specifična je za Pelješac gdje je ima u izobilju. Stoga se tamo od davnina spravlja džem od ljute naranče. Proizvodi ga i obitelj Tolj, sjajnog okusa i teksture, za profinjene sladokusce.

SPICY ORANGE JAM

Spicy orange is specific to the Pelješac Peninsula, where it grows in abundance, and has been used for making spicy orange jam for ages. The Tolj family makes this jam, too. It is fantastically flavoured and textured, for knowledgeable gourmands.

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HRVOJE PINČEVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE

Obitelj Pinčević već generacijama tradicionalno njeguje i uzgaja autohtone masline sorte Oblica. Zbog svog položaja maslinika na blagim padinama Pelješca, kao produkt rada njihovih vrijednih ruku je ekstra djevičansko maslinovo ulje. Berba je isključivo ručna, prerada u roku 48 sati od branja što osigurava vrhunsku kvalitetu maslinovog ulja.

EXTRA VIRGIN OLIVE OIL

The Pinčević Family has been traditionally nurturing and growing the autochthonous olive variety called "Oblica" for generations. Their olive groves are conveniently situated on mild slopes of the Pelješac Peninsula, and together with the industrious hands of this family, produce extra virgin olive oil. The olives are solely manually harvested, and processed within 48 hours after the harvest, which ensures the premium olive oil quality.

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NATURA DALMATIA

obrt • *trade*

DOMAĆI SAPUN • SOL SA ZAČINSKIM I AROMATIČNIM BILJEM • PELJEŠKI MED • LIKER (ROGAČ, GORKA NARANČA, RUŽA) • RAKIJA (TRAVARICA, ROGAČICA) • STONSKA SOL S AROMATIČNIM ULJEM I CVIJETOM LAVANDE • JASTUK ZA OPUŠTANJE S ULJEM I CVIJETOM LAVANDE • TRAVARICA S MEDOM I LJEKOVITIM I AROMATIČNIM BILJEM • ARANCINI • BRUŠTULANI MJENDULI • DŽEM (LIMUN, GORKA NARANČA) • EKSTRA DJEVIČANSKO MASLINOVO ULJE

Nikola Đuračić, svestrani proizvođač s Pelješca, ponudio je niz specifičnih proizvoda koji obiluju okusima i mirisima Dalmacije: likere i rakiju proizvedenu od dvadesetak ljekovitih i aromatičnih trava ubranih na pelješkim vrhovima, dvije vrste autohtonog pelješkog meda spravljenog po recepturi iz 1750. godine, sol iz najstarije solane na Mediteranu, stonsku krupna sol oplemenjenu samoniklim aromatičnim biljem iz pelješkog krša, mirisni jastuk za opuštanje sa samoniklim aromatičnim ljekovitim biljem, ručno rađene sapune po starim i provjerenim recepturama naših baka, arancine i bruštulane mjendule, džemove i ulje. Kombinirajući bogatu sirovinsku ponudu Pelješca i tradicionalne recepture ovaj proizvođač trajno nas je uveo u svoj gurmanski svijet nezaboravnih čarolija koje okupiraju naše sjećanje i pozivaju nas da iznova kušamo ova mala remek djela.

HAND-MADE SOAP • SALT WITH HERBS AND AROMATIC PLANTS • PELJEŠAC HONEY • CAROB, BITTER ORANGE AND ROSE LIQUEURS • TRAVARICA HERB BRANDY, ROGAČICA CAROB BRANDY • STON SALT WITH AROMATIC LAVENDER OIL AND FLOWERS • RELAXATION PILLOW WITH LAVENDER OIL AND FLOWERS • HERB BRANDY (TRAVARICA) WITH HONEY AND MEDICINAL AND AROMATIC HERBS • CANDIED ORANGE • CANDIED ALMONDS • JAM (LEMON, BITTER ORANGE) • EXTRA VIRGIN OLIVE OIL

Mr. Nikola Đuračić, a versatile producer from the Island of Pelješac, offers a range of specific products abundant in flavours and scents of Dalmatia: liqueurs and grappas made from twenty-odd medicinal and aromatic herbs picked on the peaks of the Pelješac Island; two types of indigenous honey from the Island of Pelješac, made according to the recipe from 1750; salt from the oldest saltworks in the Mediterranean, coarse salt from Ston enriched with wild aromatic herbs from the Karst on the Island of Pelješac; relaxing scented cushion with wild aromatic medicinal herbs; soaps handmade according to old and verified recipes of our grandmothers; candied orange peel and candied almonds; jams and oil. By combining the generous offer of raw materials from the Island of Pelješac and traditional recipes, this producer has introduced us into his gourmet world of unforgettable magic that occupies our memory for ever and tempt us to taste these small masterpieces over and over again.

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MILIVOJ DANIČIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

KVALITETNO VINO (PLAVAC, PRIVOR, ROSE) • MILO DESERTNO VINO • RAKIJE (TRAVARICA, LOZOVAČA)

Bogata ponuda obitelji Daničić rezultat je tradicije i iskustva. Plavac je vino sorte Plavac mali, rubin crvene boje i karakteristične arome mediteranskog bilja. Od iste sorte je i Rose dok je Privor proizveden od sorte Maraština, zlatno-žute boje voćnog mirisa i pikantnog okusa. Desertno vino također od sorte Plavac mali nastaje maceracijom mošta kontroliranim vrenjem i odležavanjem u drvenim bačvama. Karakteristične je tamno crvene boje, mirisa i okusa. Lozovača je rakija od grožđanog koma, bezbojna i bistra, skladnog i svježeg okusa. Travarica ima istu podlogu uz maceriranje aromatskog bilja pa ima zlatno-žutu boju i prepoznatljivu aromu.

QUALITY WINE (PLAVAC, PRIVOR, ROSE) • "MILO" DESSERT WINE • "TRAVARICA" (HERB GRAPPA), "LOZOVAČA" (GRAPE GRAPPA)

The lavish offer of the Daničić Family is rooted in tradition and experience. The "Plavac" wine is made from the "Plavac mali" grape variety. It has a ruby red colour and a characteristic aroma of the Mediterranean herbs. The "Rosé" wine is made from the same grape variety, whereas the "Privor" wine is made from the "Maraština" grape variety. It is golden and yellow in colour, and has a fruit aroma and tangy flavour. The dessert wine is also made from the "Plavac mali" grape variety by macerating must using controlled fermentation and aging in wooden barrels. It has a characteristic dark red colour, aroma and flavour. "Lozovača" is a grappa made from grape pomace, colourless and clear, harmonious and fresh in flavour. The same base is also used for "Travarica": a product resulting from maceration of aromatic herbs, which explains its golden any yellow colour and a recognisable aroma.

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ANTE MARUŠIĆ

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PLAVAC – KVALITETNO VINO S KONTROLIRANIM ZEMLJOPISNIM PODRIJETLOM • LINIJA LIKERA (SMOKVA, ROGAČ, ŠIPAK, MIRTA, LIMUN) • RAKIJA TRAVARICA

Obitelj Marušić prvotno smo upoznali kao proizvođače likera. Od roditelja su preuzeli djelatnost i nastavili samostalno. Proizvode Plavac, kvalitetno vino s kontroliranim zemljopisnim podrijetlom, nastalim od grožđa uzgojenog na čuvenom pelješkom lokalitetu, prepoznatljive boje i senzorskih svojstava. Nastavljaju i proizvodnju više vrsta likera i rakije od vlastite sirovine uz dodatak voća i aromatiziranog bilja.

PLAVAC, QUALITY AOC WINE WITH GEOGRAPHICAL INDICATION • LINE OF LIQUEURS (FIG, CAROB, ROSEHIP, MYRTLE, LEMON) • HERB BRANDY

The Marušić Family was initially introduced as a liqueur maker. This activity was taken over from their parents and continued on their own. The family makes Plavac, quality aoc wine, made from grapes grown on the renowned site on the Island of Pelješac, of recognisable colour and sensory properties. The family also continues to make different types of liqueurs and grappas from their own raw materials, enriched with fruits and aromatic herbs.

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JUGOMIR MARUŠIĆ

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LIKER (ROGAČ, ORAHOVICA)

Obitelj Marušić proizvela je voćne likere tradicionalnim načinom specifičnim za poluotok Pelješac. Utkala je u njihovu proizvodnju svoj trud, znanje i iskustvo kako bi znalcima ponudila proizvod za trenutke opuštanja.

LIQUEUR (CAROB, ORAHOVICA WALNUT LIQUEUR)

The Marušic Family produces fruit liqueurs in a traditional way specific for the Pelješac Peninsula. They have woven their hard work, knowledge and experience into their production to offer connoisseurs a product for their moments of relaxation.

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MATO ANTUNOVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

VRHUNSKO VINO POSTUP ANTUNOVIĆ • KVALITETNO VINO PLAVAC ANTUNOVIĆ • KVALITETNO VINO RUKATAC ANTUNOVIĆ

Obitelj Antunović proizvodi vrhunska i kvalitetna vina od autohtonih sorti prema obiteljskoj tradiciji u vlastitom podrumu. U ponudi je Postup s čuvenih peljeških položaja, Plavac i Rukatac, bijelo suho vino s kontroliranim podrijetlom proizvedeno od sorte grožđa maraština. Osebujnih mirisa i okusa, ova vina sazrijevaju u hrastovini što ih čini mekim i pitkim.

POSTUP ANTUNOVIĆ SUPERIOR QUALITY WINE • PLAVAC ANTUNOVIĆ QUALITY WINE • RUKATAC ANTUNOVIĆ QUALITY WINE

The Antunović's Family produces premium quality and quality wines from autochthonous grape varieties according to the family's tradition in their own cellar. They offer Postup wine from famous Pelješac Peninsula locations, Plavac and Rukatac aoc dry white wines produced from the Maraština grape variety. These wines of a distinctive scent and flavour mature in oak barrels, which makes them mild and drinkable.

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FRANO MIHLINIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE • EKSTRA DJEVIČANSKO MASLINOVO ULJE "PAŠTRICA"

Obitelj Mihlinić opredijelila se za eko i održivu poljoprivredu. Masline uzgajaju u simbiozi s ovcama. Sortiment maslinika u potpunosti je autohton. Čine ga pretežito sorte Oblica i Paštrica, kao i još neke autohtone sorte. Berba je isključivo ručna, prerada je u roku 24h na temperaturi do 28°C što osigurava vrhunsku kvalitetu maslinovog ulja. Paštrica je u njegovom masliniku zastupljena s 30%. Spada u kasnije sorte i bere se zadnja.

EXTRA VIRGIN OLIVE OIL • "PAŠTRICA" EXTRA VIRGIN OLIVE OIL

The Mihlinić family chose to do eco and sustainable agriculture. They grow olives in symbiosis with sheep. The olive varieties are fully indigenous, and mostly comprise Oblica and Paštrica cultivars, as well as some indigenous varieties. The harvest is done exclusively by hand, and the olives are processed within 24 hours after the harvest at a temperature of up to 28 °C, which ensures the top quality of the olive oil. The share of "Paštrica" olive variety in his olive grove amounts to 30%. It is a late ripening olive variety and harvested the last in the season.

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DINGAČ

poljoprivredna zadruga i vinarija • *farm cooperative and wine-cellar*

VRHUNSKO VINO, BARRIQUE I ARHIVSKO VINO DINGAČ • VRHUNSKO VINO POSTUP • KVALITETNO VINO (PLAVAC, PELJEŠAC)

Dingač i Postup, naši prvi vinski brandovi, vrhunska crvena suha vina kontroliranog podrijetla s istoimenih lokaliteta na strmim južnim obroncima pelješkog poluotoka, proizvode se od autohtone sorte Plavac mali. Rubinskocrvene boje, iznimno osebujnog i raskošnog bouquea, u barrique i arhivskoj verziji svijetom proslavljenog Dingača, ograničenih količina, predstavljaju krunu proizvodnje vina.
U ponudi su i Plavac i Pelješac, kvalitetna vina kontroliranog podrijetla, također od sorte Plavac mali. Rubinskocrvene su boje s razvijenom sortnom aromom i punim i harmoničnim okusom.

SUPERIOR QUALITY WINE, BARRIQUE AND ARCHIVE WINE DINGAČ • SUPERIOR QUALITY WINE POSTUP • QUALITY WINE (PLAVAC, PELJEŠAC)

Dingač and Postup, our first wine brands, are premium quality aoc dry red wines that originate from the locations under the same name on the southern steep slopes of the Pelješac Peninsula and are produced from the autochthonous grape variety of Plavac mali. Ruby red in colour, of distinctive and exuberant bouquet, in barrique and vintage versions, the world-renown Dingač wine available in limited editions is the jewel of the wine production.
The offer likewise includes Plavac and Pelješac wines, quality aoc wines, also made from the Plavac mali grape variety. They are ruby red in colour and have a typical prominent aroma, full and harmonious flavour.

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PELJEŠKI VINOGRADAR D.O.O.

VRHUNSKO VINO DINGAČ, POSTUP • KVALITETNO CRNO VINO "PLAVAC PELJEŠAC" • KVALITETNO BIJELO VINO "RUKATAC PELJEŠAC"

Na južnim padinama Pelješca obitelj Palihnić ima nasade autohtone sorte Plavac mali od koje proizvodi već čuveno vino Dingač i Postup. Odnjegovano u vlastitom podrumu ovo je vino izazov za sve koji se žele prepustiti vrhunskom užitku. U ponudi je i "Plavac Pelješac" kvalitetno vino također sorte Plavac mali te "Rukatac Pelješac" poznato i kvalitetno vino sorte Maraština (Rukatac).

DINGAČ, POSTUP SUPERIOR QUALITY WINES • PLAVAC PELJEŠAC – QUALITY RED WINE • RUKATAC PELJEŠAC – QUALITY WHITE WINE

The Palihnić's Family grows the autochthonous grape variety Plavac mali on the southern slopes of the Pelješac Peninsula, which they use to produce already famous Dingač and Postup wines. Cultivated in their own cellar, these wines are challenging to all those who wish to indulge in a superb delight. Plavac Pelješac is a wine made from the Plavac mali grape variety. Rukatac Pelješac is a well-known quality wine of the Maraština (Rukatac) grape variety.

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ROBERTO BAROVIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE • PLAVAC MALI, VRHUNSKO VINO • PLAVAC, KVALITETNO VINO S KONTROLIRANIM ZEMLJOPISNIM PODRIJETLOM

Pelješac je čuven po svojim vinima sorte Plavac mali, koja nam dolaze i iz podruma Roberta Barovića, pomno odnjegovana i pohvaljena od znalaca. Uz vino je u ponudi i ekstra djevičansko maslinovo ulje proizvedeno iz autohtonih sorti također uzgojenih na Pelješcu.

EXTRA VIRGIN OLIVE OIL • PLAVAC MALI, SUPERIOR QUALITY WINE • PLAVAC, AOC QUALITY WINE

The Pelješac Peninsula is famouos for its wines of Plavac mali grape variety, which also come from the cellar of Robert Barović, are carefully cultivated and commended by connoisseurs. In addition to the wine, he offers extra virgin olive oil made from autochthonous olive varieties, also grown on the Pelješac Peninsula.

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"PELJEŠKI VRHOVI"

poljoprivredna zadruga • *agricultural cooperative*

PLAVAC MALI JANJINA, KVALITETNO VINO • PLAVAC MALI DRANČE, VRHUNSKO VINO • PROŠEK, DESERTNO VINO

U Janjini, mjestu starih kapetana, pomorstvo i vinogradarstvo imaju dugu tradiciju i kroz stoljeća su se nadopunjavali. Janjina je utonula u vinogradima Plavca malog, osebujnog okusa i kvalitete. Dranče je položaj na južnim padinama poluotoka Pelješca. Jedinstven položaj s mnogo sunca te škrta zemlja daju izuzetnu kvalitetu grožđa koja je preduvjet vrhunskog vina. Prošek se proizvodi od grožđa ekstra kvalitete sušenog na vrelom suncu, kako se radilo nekada. Rezultat je nektar pretočen u kapljicu savršene harmonije okusa i mirisa.

PLAVAC MALI JANJINA, QUALITY WINE • PLAVAC MALI DRANČE, SUPERIOR QUALITY WINE • "PROŠEK", DESSERT WINE

In Janjina, an old captains' village, seafaring and wine-growing have a long tradition and have been mutually complementary throughout the centuries. Janjina is sunk in vineyards of Plavac mali grapes, of peculiar flavour and quality. Dranče is a position on the south slopes of the Pelješac Peninsula. This unique position with a lot of sun and poor soil produces an exceptional grape quality which is a prerequisite for a superior quality wine. The "prošek" is made from extra-quality, hot sun-dried grapes, as it was done in the past. The resulting nectar offers drops of perfect harmony of scents and flavours.

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MARIJA MRGUDIĆ

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VRHUNSKO VINO S KONTROLIRANIM ZEMLJOPISNIM PODRIJETLOM - DESERTNO VINO MOSKAR

Desertno vino uobičajeno na Jadranu zovu prošek. Moskar je napravljen od Plavca malog, specifične boje, teksture i okusa s aromama prosušenog, bobičastog voća, izazov je za probrane ljubitelje desertnih vina. Moskar s Pelješca koji proizvodi obitelj Mrgudić ostavlja nezaboravan okus na nepcima kušača.

SUPERIOR QUALITY DESSERT AOC WINE MOSKAR

In the Adriatic, the dessert wine is commonly known as "Prošek". Moskar is made from Plavac Mali variety, has specific colour, texture and flavour of aromatic dried berries. It is a challenge for exquisite connoisseurs of dessert wines. Moskar from the Pelješac Peninsula produced by the Mrgudić Family leaves an unforgettable taste on the palate of its tasters.

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PUTNIKOVIĆ

poljoprivredna zadruga • *agricultural cooperative*

VRHUNSKO VINO PLAVAC MALI LIRICA, LIBERTAS

Od skromnih početaka 1911. godine bavljenja vinogradarstvom i vinarstvom pa do danas poljoprivredna zadruga Putniković se razvila u značajan gospodarski subjekt središnjeg dijela poluotoka Pelješca, koji je čuven po svojim vinima sorte Plavac mali. Jedinstven položaj s mnogo sunca te škrta zemlja daju izuzetnu kvalitetu grožđa koja je preduvjet vrhunskog vina Libertas i Lirica.

SUPERIOR QUALITY WINE PLAVAC LIRICA, LIBERTAS

From modest beginnings in wine-growing and wine-making in 1911 until today the Putniković Agricultural Cooperative has developed into an important entity in the central part of the Pelješac Peninsula, famous for its wines made from Plavac Mali variety. The unique position with a lot of sun and scarce soil provide exceptional quality of grapes, which is a prerequisite for superior quality wines Libertas and Lirica.

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NEDJELJKA JURIN

KOZMETIČKA LINIJA "LJUTA NARANČA" (KREME, HIDROLAT, ULJE) KOZMETIČKA LINIJA (KREMA ROZACEA • OD GAVEZA • SAPUN – S201 N) • KREME ZA NJEGU KOŽE • OKRUGLICE OD GLINE

Nedjeljka Jurin uvela je ljutu naranču kao podlogu vrhunske i inovativne kozmetičke linije koju je osmišljavala nekoliko godina. Izrađuje kreme (peglu za bore, brižnu kremu, serum, hidrolat, kremu s morskim algama i kremu s koenzimom 10) i sapune. Ova linija čarobnjak je za kožu i iz dana u dan ima sve više poklonika. Budući da je bazirana na pomno odabranim otočnim sirovinama uz dodatak specifičnih sastojaka, oplemenjuje kožu. Nudi i kreme za njegu kože koje mogu pomoći kod različitih kožnih problema, Inovativni proizvod su i okruglice od gline koje se mogu koristiti nakon jela.

"BITTER ORANGE" COSMETIC LINE (CREAMS, HERBAL DISTILLATE, OIL) COSMETIC LINE (ROSACEA CREAM • FROM COMFREY • SOAP – S201 N) • SKIN CREAMS • SMALL CLAY BALLS

Ms Nedjeljka Jurin has introduced bitter orange as a base for her top-quality and innovative cosmetic line which she has been developing for several years. She makes creams which she calls: wrinkle ironing cream, caring cream, serum, herbal distillate, sea alga cream and a coenzyme 10 cream, and soaps. This line is a skin wizard and has more and more fans every day. As it is based on carefully selected island raw materials enriched with specific ingredients, it is skin nourishing. She offers skin creams that may help solve different skin problems. The small clay balls are also an innovative product, and can be taken after a meal.

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STIJEPO RADIĆ

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MED OD VRIJESKA • PROPOLIS KAPI

Med izuzetne kvalitete koji proizvodi Stijepo Radić, potječe s karakterističnih lokaliteta poluotoka Pelješca iz netaknutog cvjetnog i mirisnog okruženja. Vrijesak daje specifičnu vrsta meda koja se može naći u ograničenim količinama.
Propolis kapi pčelinji su proizvod nastao trudom pčela. Riječ je o smolastoj smjesi koju pčele prikupljaju s pupoljaka stabala, biljnih sokova ili drugih biljnih izvora.

HEATHER HONEY • PROPOLIS DROPS

The honey of exceptional quality produced by Stijepo Radić comes from the characteristic sites on the Pelješac Peninsula located in the pristine floral and aromatic surrounding. Heather gives a specific type of honey found in limited quantities.
Propolis drops are a product made by the effort of honey bees. It is a resinous mixture collected by honey bees from tree buds, herbal juices or other herbal sources.

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ALDA MARINA KERŠEVAN

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EKSTRA DŽEMOVI (LJUTA PELIŠKA NARANČA, LJUTA PELIŠKA NARANČA S ĐUMBIROM, LJUTA PELIŠKA NARANČA S PAPRIČICOM)

Alda Marina Kerševan priprema domaći džem od ljute pelješke naranče prema tradicionalnoj obiteljskoj recepturi iz 1940. godine. Izvedenica džema s dodatkom đumbira i papričice je izraz gastronomskog razvoja okusa i inovacije mlađih generacija. Pravi izazov za gurmane.

EXTRA JAMS (SPICY ORANGE FROM THE PELJEŠAC PENINSULA, SPICY ORANGE FROM THE PELJEŠAC PENINSULA WITH GINGER, SPICY ORANGE FROM THE PELJEŠAC PENINSULA WITH CHILLI PEPPER)

Alda Marina Kerševan makes a homemade jam from spicy orange from the Pelješac Peninsula according to the traditional family recipe from 1940. The jam derivative enriched with ginger and chilli pepper is an expression of the gastronomic development of flavour and innovation fostered by younger generations – a genuine challenge for gourmands.

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TIM ANTUNOVIĆ

obrt za turizam i proizvodnju • *trade for tourism and production*

KAPETANSKI POKLON (KROKANT, AMARETI, ORASNICA) • BROŠTULANI MINDELI • PELIŠKI GALETINI (S MINDELIMA, S ORASIMA) • PELIŠKA USKRSNA SIRNICA • PELIŠKA USKRSNA PLETENICA

Slastičarsko nasljeđe obitelji Antunović i iskustvo vještih ruku utkano je u svaki galetin koji se topi u ustima punim okusa badema i oraha. Kao što Prousta kolačić Madeleine vraća u prošlost, tako miris i okus ovih suhih kolačića čuva u sebi sjećanje i uspomene na obiteljske "ćakule" uz vrući čaj ili kavu. Jednako su tako i ponuđene uskrsne delicije, s pažljivo odabirom i kombinacijom dalmatinskih mirodija, vrhunski gastronomski doživljaj.

THE CAPTAIN'S GIFT (CROQUANT, "AMARETTI" (COOKIES), "ORASNICA" (CANDIED WALNUTS)) • "BROŠTULANI MINDELI" (CANDIED ALMONDS) "PELIŠKI GALETINI" (BISCUITS – WITH ALMONDS, WITH WALNUTS) • "PELIŠKA USKRSNA SIRNICA" (EASTER CAKE) • "PELIŠKA USKRSNA PLETENICA" (EASTER CAKE)

The confectionery heritage of the Antunović family and the experience of skilful hands are woven into every "galetin" (small dry biscuit) that melts in the mouth full of almond and walnut flavour. The same way in which Madeleine cake is memory-laden for Proust, the aroma and flavour of these small dry biscuits preserve the memories of a family's "small-talk" over a cup of hot tea or coffee. The offer also includes Easter delicacies, with carefully selected and blended Dalmatian condiments, a first-class gastronomic feast.

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KOLARIN

za proizvodnju i prodaju suvenira • *trade for souvenir production and retail*

MIRISNA SOL ZA KUPANJE (LAVANDA, SMILJE, NARANČA) • SUVENIR (LEPEZA) SAPUN (LAVANDA, NARANČA) • CVIJET LAVANDE • DŽEM OD NARANČE

Sapuni su se tradicionalno proizvodili na našim otocima. Ovi koje nudi obrt Kolarin Jelene Borovine oplemenjeni su mirisnim sirovinama koje Pelješac nudi u izobilju. Ugodnog mirisa i nježni za kožu, poželjni su za svakodnevnu upotrebu. Mirisna sol za kupanje namijenjena je opuštanju i uživanju u raskošnim mirisima. U ponudi su i ručno rađene lepeze koje su pelješke dame u ne tako davnoj prošlosti koristile i kao određeni oblik komunikacije.
Džem od autohtone naranče rađen prema tradicionalnoj recepturi od cijelog ploda naranče, osvaja mirisom i okusom.

SCENTED BATH SALT (LAVENDER, IMMORTELLE, ORANGE) • SOUVENIR (FAN) SOAP (LAVENDER, ORANGE) • LAVENDER FLOWER • ORANGE JAM

Soaps have been traditionally made on Croatian islands. The soaps offered by the Kolarin Trade of Jelena Borovina are enriched with aromatic raw materials offered in abundance on the Pelješac Peninsula. Pleasantly scented and gentle on the skin, they can be used every day. The scented bath salt is intended for relaxation and enjoyment in luxurious scents. The offer also includes hand-made fans, which were used not so long ago by the ladies from the Pelješac Peninsula as a special communication aid.
The jam is made according to traditional recipes with the whole orange fruit and carefully selected ingredients. Its aroma and flavour are intoxicating.

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STUDIO REVOLT D.O.O.

MINDELIĆI • PRIVJESCI ZA KLJUČEVE OD KONOPA

Mindeli, ručno ušećereni bademi, simbol su svih otoka. Još su ih Rimljani na dar donosili prijateljima, a na vjenčanjima su ih bacali na mladence kao simbol plodnosti. Mindelići se spravljaju ručno po posebnoj recepturi. Toni Ostoja potrudio se da se ne zaboravi vještina čvoranja izradom suvenira s upotrebnom vrijednosti. Riječ je o privjescima za ključeve.

"MINDELIĆI" (CANDIED ALMONDS) • ROPE KEYCHAINS

"Mindeli", handmade sugar coated almonds, are a symbol of all islands. The ancient Romans used to bring them as a gift to their friends, and at weddings, they were thrown at the newlyweds as a symbol of fertility. "Mindelići" are handmade according to the special recipe. Toni Ostoja has done his best to rescue the knot-tying skill from oblivion by making functional souvenirs – keychains.

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MLADEN KAMEN

obrt za klesarstvo • *stonecraft*

SUVENIRI (KAMENICA-ŽARA, MUŽARI, SVIJEĆNJACI, ZDJELICE, NAUŠNICE)

Mladi pelješki klesar i kamenorezac, svestran u ponudi ukrasnih i uporabnih predmeta od kamena, odabrao je kamen kao materijal koji se tradicionalno koristio na otocima. Privlači jednostavnost izrade i višestruka namjena. Posebno plijene naušnice izrađene od kamena i koralja.

SOUVENIRS (STONE BOWL, MORTARS, CANDLESTICKS, SMALL BOWLS, EARRINGS)

The young stone-mason and stone-carver from the Pelješac Peninsula, versatile in the offer of decorative and functional stone items, has chosen stone as a material traditionally used on islands. Their simple design and multiple functions make them attractive. Stone and coral earrings are especially appealing.

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NAUTIKA MILINOVIĆ D.O.O.

VESLA TRADICIONALNOG OBLIKA

Gotovo izumrlu djelatnost izrade vesala tradicionalnog oblika i očuvanje višestoljetne tradicije u Trpnju, koja seže u vremena Dubrovačke republike, očuvao je Ante Milinović, šesta generacija u obitelji. Proizvode se vesla do 5 m dužine za pomoćne čamce prilikom lova na tune i ostalu plavu ribu. Koriste se i za čamce koji na bočnim stranama imaju produžetke (jarme, jarmenice, kagriage). Izrađuju se u tradicionalnom obliku iz jednog komada jasenovog drva bez ljepljenja. U ponudi je i lamelirana verzija od smreke koja je cjenovno povoljnija za kupce.

TRADITIONALLY SHAPED OARS

Making of the traditionally shaped oars is a skill that has become virtually extinct, but this centuries-long tradition of Trpanj, which dates back to the period of the Dubrovnik Republic, has been conserved by Mr Ante Milinović, who is the sixth generation in his family. The oars are 5 m long and used for ancillary boats when fishing tuna and other blue fish. They are also used for special types of fishing boats with extensions on their flanks (locally known as: "jarme", "jarmenice", "kagriage"). They are traditionally shaped from a single piece of ash wood without any glue. The offer also includes a more affordable, laminated version made from spruce.

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"FAUST VRANČIĆ"

poljoprivredna zadruga • *agricultural cooperative*

ULJA ZA NJEGU TIJELA (KANTARION, SMILJE, MRKVA) • PRVINSKO MASLINOVO ULJE • VAKUMIRANA SUŠENA SMOKVA • HOBOTNICA NA SALATU U MASLINOVOM ULJU • PRVINSKI PRIRODNI SAPUN • PRVINSKA HOBOTNICA (SVJEŽE VAKUMIRANA, SUŠENA HOBOTNICA) • DŽEM OD SMOKAVA • FILETIRANI INĆUNI • POGAČA FAUSTA VRANČIĆA • RUČNO KUKIČANE HALJINE • PALAMIDA U ULJU • NAMAZ OD MASLINA • MASLINE U SOLI

Poljoprivredno turistička zadruga Faust Vrančić poznati je proizvođač otočnih delicija. Riječ je o ekstra djevičanskom maslinovom ulju, prirodnoj kozmetici (ulja za tijelo i sapun) na bazi prvićkog maslinovog ulja i ljekovitog bilja (eterična ulja gospine trave, smilja, lavande, naranče), sušenim smokvama koje se beru i suše s peteljkama.
Ponuda vakumirane, sušene i marinirane hobotnice, palamide u ulju, namaza od maslina, džema od smokava, slanih inćuna, pogače Fausta Vrančića i maslina u soli promiče izvorne gastronomske vrijednosti kao posebnost, nekad samo otočne ponude, a danas prisutne i šire.
U fokus je vraćen i ručni rad naših baka ponudom kukičanih odjevnih predmeta čiju su izradu i umijeće voljne prenijeti mladim naraštajima.

BODY OIL (ST. JOHN'S WORT, IMMORTELLE, CARROT) • OLIVE OIL FROM THE ISLAND OF PRVIĆ • VACUUMED DRIED FIGS • OCTOPUS SALAD WITH OLIVE OIL • NATURAL SOAP FROM THE ISLAND OF PRVIĆ • THE PRVIĆ OCTOPUS (FRESH VACUUM, PACKED DRIED OCTOPUS) • FIG JAM • FILLETED ANCHOVIES • FAUST VRANČIĆ SWEET BREAD • HAND-CROCHETED DRESSES • COMMON BONITO IN OIL • OLIVE SPREAD • CURED OLIVES

The Faust Vrančić Agricultural Tourist Cooperative is a well-known maker of island delicacies. Its offer includes extra virgin olive oil, organic cosmetics (body oils and soap) based on olive oil and medicinal herbs from the Island of Prvić (essentials oils made from St. John's Wort, immortelle, lavender, orange), dried figs picked and dried with stems.
The offer of vacuum packed, dried and marinated octopus, common bonito in oil, olive spread, fig jam, cured anchovies, The Faust Vrančić flat bread and cured olives promotes indigenous gastronomic values specific to the Island offer in the past, but nowadays also present elsewhere.
The Cooperative has also reinstated the handiwork of our grandmothers by offering crocheted clothing items, wishing to hand down this type of workmanship and skill to young generations.

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MARIO ŠMIT

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

LIKER OD MIRTE • ULJNI MACERATI (SMILJE, GOSPINA TRAVA, NEVEN) • ČAJ SA ŠKOJA • EKSTRA DJEVIČANSKO MASLINOVO ULJE "ULIKA" • ZLATNI BALZAM SMILJA • ULJNI MACERATI (ULJE CVIĆA SV. ANTE, ULJE CVIĆA NARANČE)

Mario Šmit napravio je liker maceracijom listova mirte u domaćoj rakiji komovici uz dodatak šećera i mirodija. Uljni macerati i čaj sa škoja rezultat su pedantnog prikupljanja otočnog bilja i strpljivog rada. Maceriranje u maslinovom ulju i dalje se nudi kao tradicionalni postupak čija je utemeljenost neupitna. Čajna mješavina samoniklog otočnog bilja uvijek daje napitak koji okrepljuje organizam.
Ekstra djevičansko maslinovo ulje "Ulika" potječe iz maslinika s izuzetno povoljnog mikroklimatskog položaja na sjeverozapadnom dijelu otoka Prvića. Zastupljene su autohtone sorte Oblica i Levantinka.

MYRTLE LIQUEUR • MACERATED OILS (IMMORTELLE, ST. JOHN'S WORT, CALENDULA) • ISLAND TEA • "ULIKA" EXTRA VIRGIN OLIVE OIL • GOLDEN IMMORTELLE BALM • MACERATED OILS (OIL MADE FROM ST. ANTHONY'S FLOWER • ORANGE BLOSSOM OIL)

Mr Mario Šmit has made a liqueur by macerating myrtle leaves in a home-made pomace brandy seasoned with sugar and spices.
The macerated oils and the island tea are the products resulting from meticulous picking of island herbs and patient work. Maceration in olive oil is still offered as a traditional procedure of indisputable foundation. The mixture of wild island herbs will always make a body refreshing beverage when served as a tea.
The "Ulika" extra virgin olive oil comes from the olive grove with an extremely favourable micro-climate position in the north-western part of the Island of Prvić. The autochthonous olive varieties called "Oblica" and "Levantinka" are grown in this olive grove.

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"RIBARSKI DVOR"

ugostiteljski obrt • *restaurant and catering*

PRIRODNI SAPUN RUŽMARIN

Za izradu ovog prirodnog sapuna Ana Cukrov koristi kao podlogu hladno prešano maslinovo ulje kojem dodaje eterično ulje ružmarina te suhi i mljeveni cvijet ružmarina. Sapun svojim mirisom dugo podsjeća na vrijeme provedeno na Prviću.

NATURAL ROSEMARY SOAP

This natural soap made by Ana Cukrov is based on cold pressed olive oil with essential rosemary oil and dry and ground rosemary flower. The scent of this soap is strongly reminiscent of the times spent on the Island of Prvić.

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"RIBAR – JERE CUKROV"

obrt • *trade*

SUVENIR KARTIL O' KARTE

O inovativnosti otočana govori Jere Cukrov koji izrađuje tradicionalni otočni suvenir od starog novinskog papira, pleten na način kako se radi košara od pruća. Naziv je u duhu šepurinskog govora, kartil o' karte, što znači košara od papira.

"KARTIL O' KARTE" SOUVENIR

Mr Jere Cukrov shows the innovativeness of islanders, making a traditional island souvenir from old newspapers, woven in a way similar to making wicker baskets. The name originates from the Šepurine vernacular, "kartil o' karte", which means a paper-made basket.

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"LIPA"

obrt za izradu narodnih odjevnih predmeta i edukaciju • *traditional clothing manufacture and educational activities*

TAPET • NARODNA NOŠNJA (KOŠULJA-TUNIKA, MUŠKI POJAS) • TKANICE – ŽENSKI POJASEVI • CRVENKAPA • POMIDORIĆ • LINIJA MUŠKA NARODNA NOŠNJA • LINIJA NARODNA NOŠNJA (LJETNI PLATNENI ŽENSKI FUŠTAN, VUNENA TKANA ŽENSKA SUKNJA CARZA, SARZA, ŽENSKI GORNJI PRSLUČIĆ BUŠT, MUŠKI GORNJI HALJETAK S RUKAVIMA KOPORAN, KAPARAN, KAMPARAN, MUŠKE I ŽENSKE BIJELE PLATNENE KOŠULJE) • CRVENKAPA (MUŠKA TRADICIJSKA KAPA) • MINI PAŠNJAČA • STOLJNJACI, UBRUSI, TORBE • PRSTENOVI ZA SALVETE • ŽENSKA BLUZA • PIROVAČKA MUŠKA NARODNA NOŠNJA

Liposava Kuštović specijalizirala je svoju radionicu za izradu narodnih nošnji i pojedinih specifičnih elemenata otoka Prvića i šibenskog kraja. Svi predmeti izrađeni su iz domaćeg tkanja (prtenog i vunenog stupanog) i kupovne čohe ("rize"), ukrašeni vezom (svileni i ili pamučni konac) s tradicijskom ornamentikom, oblikovani u replikama tradicijske pučke nošnje iz razdoblja druge polovice 19. i do polovice 20. stoljeća. Umjetničku vještinu izrade narodnih nošnji i njenih elemenata Liposava Kuštović dovela je do perfekcije i sačuvala je od zaborava. Njena spremnost da svoj umjetnički potencijal, znanje i vještine podijeli s onima koji žele naučiti izradu pojedinih elemenata, rezultirala je pokretanjem kreativnih radionica.

"TAPET" (HAND-WOVEN CARPET) • TRADITIONAL COSTUME (TUNIC SHIRT, MEN'S BELT) • TKANICE – SASHES, WOMEN'S BELTS • CRVENKAPA • POMIDORIĆ • MALE NATIONAL COSTUMES • FOLK COSTUMES (FEMALE SUMMERTIME LINEN FUŠTAN, FEMALE WOVEN WOOLLEN SKIRT CARZA, SARZA, SMALL FEMALE TOP BUŠT, MALE SLEEVED TUNIC KOPORANK KAPARAN, KAMPARAN, MALE AND FEMALE WHITE LINEN SHIRTS) • CRVENKAPA (MALE TRADITIONAL CAP) • MINI PAŠNJAČA – WAIST BAG • TABLE CLOTHS, NAPKINS, BAGS • NAPKIN RINGS • WOMEN'S BLOUSE • TRADITIONAL MALE COSTUME FROM PIROVAC

Ms Liposava Kuštović has specialised her workshop in making folk costumes and individual pieces of accessories specific to the Island of Prvić and the Šibenik Region. All items are made from home-made fabric (linen and woollen fabric processed by stamping) and commercial course peasant cloth ("riza"), embroidered (silk and/or cotton thread) with traditional ornaments, shaped as replicas of the traditional folk costume from the period of the second half of the 19th century and the first half of the 20th century. Ms Liposava Kuštović has perfected the artistic skill of making folk costumes and their accessories, thus saving them from oblivion. Ready to share her artistic potential, know-how and skills with anyone willing to learn how to make specific pieces of the traditional apparel, she has initiated creative workshops.

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RAB

"MD TRADE" (NATURA RAB)

poljoprivredni obrt • *agricultural trade*

LIKER (MED, SMOKVA) • RAKIJA SA SMOKVOM – SMOKOVAČA • MASLINE U SALAMURI • MASLINOVO ULJE (EKSTRA DJEVIČANSKO, EKO DJEVIČANSKO "ORKULA") • MED (SALVIA BIO, SALVIA IMMUNITY, EKO MULTIFLORNI MED – BILJE KVARNERA) • CVJETNI DOMAĆI ČAJ "HERBA ARBA" • SLASTICE (OTOČNA DELICIJA "MENDULATO", MEDENE POGAČICE) • PRIRODNE KREME (LAVANDA, RUŽMARIN, SMILJE, GOSPINA TRAVA, BALZAM ZA USNE) • PRIRODNI SAPUNI (LAVANDA, RUŽMARIN, SMILJE, GOSPINA TRAVA, MASLINA) • ORIGINALNI EKO SUVENIR ULJANICA • OCAT OD EKO MEDA • DIJETETSKI PROIZVOD SALVIA PROTECT • FINI TEKUĆI OTOČNI SAPUN • RUTA RAKIJA KOMOVICA

Obitelj Kaštelan proizvodnju temelji na standardima ekološke poljoprivrede, u preradi hrane oslanja se na lokalne prirodne resurse koristeći med, ostale proizvode pčelinje zajednice, samoniklo ljekovito i kultivirano bilje, maslinovo ulje i plemenite prirodne rakije i likere. U ponudi je nekoliko linija visokokvalitetnih proizvoda: ekstra djevičansko maslinovo ulje autohtonih sorti (Oblica-Orkula) i poznatih talijanskih sorti, raritetni, aromatični i energetski kvalitetni medovi s provjerenim geografskim porijeklom, izvorne otočne slastice mendulato i medene pogačice, domaći čaj "Herba arba", likeri i rakije osebujnog voćnog okusa i mirisa suhe smokve i rute; ocat od eko meda; prirodni sapuni od vrhunskog maslinovog ulja, macerata i vršnog cvata otočnog samoniklog ljekovitog bilja; prirodne kreme od terapijskog ili aromaterapijskog ulja i ekološkog pčelinjeg voska; suvenir uljanica, rukom rađena, unikatna keramička replika starinske uljanice.

LIQUEURS (HONEY AND FIG) • SMOKOVAČA FIG BRANDY • OLIVES IN BRINE • OLIVE OIL (EXTRA VIRGIN, ECO VIRGIN "ORKULA") • HONEY (SALVIA BIO, SALVIA IMMUNITY, ECO MULTI FLOWER – KVARNER PLANTS) • FLOWER "HERBA ARBA" HOME-MADE TEA • ISLAND DELICACIES ("MENDULATO", HONEY BREAD) • NATURAL CREAMS (LAVENDER, ROSEMARY, IMMORTELLE, ST. JOHN'S WORT, LIP BALM) • NATURAL SOAPS (LAVENDER, ROSEMARY, IMMORTELLE, ST. JOHN'S WORT, OLIVE) • OIL LAMP – AN AUTHENTIC ECOLOGICAL SOUVENIR

The Kaštelan family base their production on standards of ecological agriculture. In food processing, they turn to local natural resources, using honey and other bee products, self-grown healing herbs and cultivated plants, olive oil and home-made quality brandies and liqueurs. They offer several high-quality products: extra virgin olive oil made of indigenous olive varieties (Oblica, Orkula) and famous Italian varieties, rare, aromatic and energy-providing quality honeys with verified geographic origin, authentic island candies – mendulato and honey bread, flower honey "Herba arba" home-made tea, liqueurs and brandies of a distinctive dried fig flavour and aroma and rue pomace; natural soaps made of top-quality olive oil, macerate and top inflorescence of the island's self-grown medicinal herbs; natural creams with aroma-therapeutic oils and ecologically produced beeswax; hand-made oil lamp souvenirs are unique ceramic replicas of antique oil lamps.

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JOSIP ŠPANJOL

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

SUVENIR (MIRISNI JASTUČIĆI OD ELEMENATA NARODNE NOŠNJE OTOKA RABA) • RAPSKI SMOKVENJAK • EKSTRA DŽEM OD SMOKAVA • LIKER OD LAVANDE • SUHI CVIJET LAVANDE • ETERIČNO ULJE LAVANDE • SUVENIR (RAPSKA KAPICA) • ZAČINSKA SOL OTOKA RABA • EKSTRA DŽEM OD SMOKVE I MARELICE • HIDROLATI (LAVANDA, RUŽMARIN, SMILJE)

Obitelj Španjol poznata je kao proizvođač ljetnih delicija rapskog težaka. Rapski smokvenjak spravljen je od smokve sušene tradicionalnim načinom samo na suncu. Stopljen s bademima, rakijom aromatiziranom suhom smokvom, čuvan je u suhom listu lovora. Liker od lavande aromatiziran je izvornim cvijetom lavande koju sami uzgajaju. Rapsodija najljepšeg mirisa otoka Raba eterično ulje i suhi cvijet lavande Budrovke složen je u romantičnim vrećicama i ručno rađenim čarapicama bodom male i velike "palmice", koje su sastavni element narodne nošnje ovog otoka. Ručno rađene kapice u formi suvenira dio su tradicijske rapske nošnje u čiju je izradu utkana gotovo zaboravljena vještina. Pored nabrojanog nudi se i linija hidrolata, mirisnih cvjetnih vodica koje osvježavaju i njeguju svaku kožu. Tu je ekstra džem od smokve i marelice, te začinsku sol. Tradicionalne recepture i prerada ove proizvode čini prepoznatljivim i poželjnim za konzumiranje.

SOUVENIR (SCENTED PADS MADE OF TRADITIONAL COSTUME ELEMENTS FROM THE ISLAND OF RAB) • RAB FIG LOAF – RAPSKI SMOKVENJAK • FIG EXTRA JAM • LAVENDER LIQUEUR • DRY LAVENDER FLOWERS • LAVENDER ESSENTIAL OIL • SOUVENIR (RAB CAP) • SEASONING SALT FROM THE ISLAND OF RAB • EXTRA FIG AND APRICOT JAM • HERBAL DISTILLATES (LAVENDER, ROSEMARY, IMMORTELLE)

The Španjol Family is known as the maker of summer delicacies typical of the farmers from the Island of Rab. The fig loaf from the Island of Rab, "rapski smokvenjak", is a delicacy made from traditionally sun-dried figs. Blended with almonds and dried fig grappa, it is preserved in a dry bay leaf. The lavender liqueur is flavoured with indigenous lavender flower grown by the family. The rhapsody of the most beautiful scent from the Island of Rab, essential oil and dry flowers of Budrovka lavender variety, is packed into romantic sachets and little handmade socks. The socks are knitted with stitches in the pattern of a small and a large "palm tree", a constituent part of the folk costume from this island. The little handmade caps, shaped as souvenirs, are also a component of the folk costume from the Island of Rab, made using almost forgotten skills. In addition to the foregoing, the offer also includes a line of herbal distillates, scented floral waters refreshing and nourishing for any type of skin. The assortment consists of fig and apricot extra jams, and a seasoning salt as well. Due to traditional recipes and processing, these products are recognisable and covetable consumption goods.

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JOSIP DUMIČIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE

Ovo višenagrađivano ulje dobiva se isključivo od domaće sorte masline Orkula (Oblica). Maslenici su smješteni u Supetarskoj Dragi u zaseoku Gonar, na otoku Rabu. Obitelj je s oko 300 maslina u sustavu eko proizvodnje. Maslenici se nalaze na zemlji uljkarici i ilovači. Ulje krasi pikantni, gorkasti okus s notom jabuke.

EXTRA VIRGIN OLIVE OIL

This multi-awarded oil is made exclusively from local Orkula olive variety (Oblica). The olive groves are located in Supetarska Draga in the village of Gonar on the Island of Rab. Cultivating approximately 300 olive trees, the family is in the system of ecological production. The olive groves are planted on oily loam soil. The oil has a characteristically bitter taste accompanied by a hint of apple.

Supetarska Draga 328, 51280 Rab, otok Rab • restoran.gonar@gmail.com • +385 98 329 113, Josip Dumičić

MURTELA

obrt cvjećarna • *trade flower shop*

PIJATIĆ ZA TOĆ

Pijatić za toć unikatni je gastro suvenir napravljen od keramike, bojan i glaziran bezolovnim materijalima. Tanjurić je karakterističnog oblika napravljen za jedinstveni mediteranski gastronomski užitak. Centralni dio tanjurića ima šiljke te služi poput ribeža za češnjak, koji se zalije maslinovim uljem i dobije toć. Oslikan je motivom masline i češnjaka što upućuje na njegovu upotrebu, a ujedno i na Mediteran, odnosno Rab.

"PIJATIĆ ZA TOĆ" (DIP SAUCER)

"Pijatić za toć"(dip saucer) is a unique gastro souvenir made from ceramics, painted and glazed using lead-free materials. The saucer has a characteristic shape made for unique Mediterranean gastronomic enjoyment. The central part of the saucer is spiked and used as a garlic grater. The olive oil is poured over garlic to make a dip. It is suggestively decorated with the motives of olive and garlic for functional reasons, but also to remind the user of the Mediterranean, that is of the Island of Rab.

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PERICA FAFLJA

ribarski obrt • *fishing trade*

SMRZNUTA RABSKA HOBOTNICA • RABSKA SIPA • RABSKA LIGNJA

Obitelj Faflja generacijama se bavi malim ribolovom. Poštujući prirodni ritam podmorskog života love ribu kada je to ciklusom dozvoljeno. Usmjereni su na rapski akvatorij i nude izlov iz tog okruženja. Svježe izlovljene mekušce u ponudi duboko zamrzavaju i nude ljubiteljima najkvalitetnije sirovine za pripremu vrhunskih jela.

FROZEN OCTOPUS • CUTTLEFISH • SQUID FROM THE ISLAND OF RAB

The Faflja Family has been actively engaged in fishing for generations. They respect the natural rhythm of the submarine world and go fishing when the cycle allows it. They are focused on the Rab Island maritime zone and offer the catch from this area. Freshly caught seafood is deep frozen and offered to lovers of best quality raw materials for preparation of first-class meals.

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DANIJEL KAŠTELAN

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DŽEM OD VIŠANJA • EKSTRA DOMAĆA MARMELADA OD ŠIPKA • KARAMELIZIRANO SLATKO OD SMOKAVA • PASTERIZIRANI MATAR U VINSKOM OCTU • KAPARI U JABUČNOM OCTU • ČAJ (ŠIPAK, LIPA, KADULJA) • MORSKA SOL ZA KUPANJE (RUŽMARIN, LAVANDA, SMILJE) • ULJE (GOSPINA TRAVA, SMILJE) • EKSTRA DJEVIČANSKO MASLINOVO ULJE • EKSTRA DŽEM OD SMOKAVA • SMOKVENJAK

Mladi rapski proizvođač Danijel Kaštelan ponudio je niz proizvoda – od maslinovog ulja I slatkoslanih do kozmetičkih. Spravlja ih od voća i bilja ručno ubranog na svom otoku. Tradicionalne recepture i prerada čine ove proizvode prepoznatljivim i poželjnim za konzumiranje u specijalnim prilikama.

EXTRA SOUR CHERRY JAM • EXTRA HOME-MADE POMEGRANATE MARMALADE • CARAMELISED FIG DESSERT • PASTEURISED ROCK SAMPHIRE IN WINE VINEGAR • CAPERS IN APPLE VINEGAR • TEA (POMEGRANATE, LIME TREE, SAGE) • BATH SEA SALT (ROSEMARY, LAVENDER, IMMORTELLE) • OIL (ST. JOHN'S WORT, IMMORTELLE) • EXTRA VIRGIN OLIVE OIL • FIG EXTRA JAM • SMOKVENJAK

A young producer from the Island of Rab, Danijel Kaštelan, offers a range of products, including olive oil, sweet, savory and cosmetic products. They are made of fruit and herbs hand-picked on this island. Due to traditional recipes and processing, these products are recognisable and coveted consumption-wise in special occasions.

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"KIFLIĆ" D.O.O.

RAPSKA TORTA • SLASTICE (FINI MEDENJACI, KIFLICE ORAH, SVADBENI KOLAČ)

Rapska torta, najoriginalniji suvenir otoka Raba, prvi je put servirana 1177. godine i to Papi Aleksandru III prigodom blagoslova rapske katedrale. Od tada pa do danas postala je poznata i izvan granica Hrvatske. Rapska torta je delicija od badema, te je kao takva jedinstvena. Fini medenjaci, kiflice orah, svadbeni kolači tradicionalni su kolačići otoka Raba. Za njihovu izradu koriste se samo najkvalitetnije sirovine.

THE RAB CAKE • SWEETS (DELICIOUS HONEY CAKES, WALNUT ROLLS, WEDDING CAKES)

The Rab cake, the most authentic souvenir of the Island of Rab, was served for the first time in 1177 to the Pope Alexander III on the occasion of consecration of the Rab Cathedral. Ever since, the Rab cake is famous even outside Croatia. The Rab cake is a unique almond delicacy. Delicious honey cakes, walnut rolls, wedding cakes are traditional Rab sweets. Only the best ingredients are used for their preparation.

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"VILMA"

obrt pekarnica slastica • *bakery & confectionery trade*

RABSKI ROGAČIĆI • SIRUP (LIMUN, NARANČA) • RAPSKI BAŠKOTIN • RABSKA TORTA • TRADICIONALNA RAPSKA SLASTICA MUŠTAĆONI • SMOKVENJAK S KOMORAČEM • MEDITERANSKI TRIS • ARANCINI, LIMUNCINI

Poznati proizvođač otočnih slastica s Raba Pekarnica "Vilma" nudi otočne delicije spravljene na tradicionalni način od voća uzgojenog na otoku i sušenog na način kako se to nekada radilo. Rabska torta prvi put je poslužena, vjeruje se, 1177. godine. Originalni, tajni recept sa svim detaljima koje je potrebno znati za izradu ovog vrhunskog slastičarskog djela, znale su nonice i škrto ga prenosile dalje pa je on danas poznat tek nekolicini njih koje ga izrađuju u rijetkim i svečanim prilikama.

RABSKI ROGAČIĆI – RAB CAROBS • SYRUP (LEMON, ORANGE) • THE RAB BAŠKOTIN • THE RAB CAKE • MUŠTAĆONI TRADITIONAL RAB DESSERT • SMOKVENJAK – FIG LOAF WITH FENNEL • MEDITERRANEAN TRIS • ARANCINI, LIMUNCINI – CANDIED ORANGE AND LEMON

A well-known island confectionery maker from the Island of Rab, the "Vilma" Bakery, offers Island delicacies traditionally made from fruits grown on the Island and dried in the same way as it was done long ago. The legend says that Rabska torta – the Rab cake – was first time served in 1177. The original, secret recipe with all the ingredients required to make this premium confectionary product, was jealously preserved by old Island women who were reluctant to pass it on and today the recipe is familiar only to few women who prepare it on the rare and festive occasions.

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NEDELJKO KARLIĆ TAFARIJA

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MED KADULJA • MED S DODACIMA (BADEMI, ORASI, SUHE SMOKVE) • MEDICA – LIKER OD MEDA • PROPOLIS KAPI

Na južnom dijelu otoka Raba gdje prevladava krš, kamen i kadulja, svake godine u svibnju, obitelj Karlić odvozi svoj pčelinjak. Škrta zemlja čuva svoje blago, koje daruje u obliku meda od kadulje. Kadulja je kraljica medova, aromatičnog okusa i mirisa čija ljekovita svojstva znanost još istražuje. Nudi se upakirana samostalno ili se obogaćuje probranim voćem (suhe smokve, bademi, orasi) te se dobije delicija med s dodacima. Miješanjem s prirodnom rakijom dobiva se "medica", fini liker od meda, karakterističnog okusa i mirisa. Koristeći od davnina poznata ljekovita svojstva pčelinjih proizvoda obitelj Karlić Tafarija od vlastite sirovine dobivene u pčelinjaku na otoku Rabu proizvodi propolis kapi, prirodni antibiotik koji pojačava imunitet te blagotvorno djeluje na grlobolju.

SAGE HONEY • HONEY WITH ALMONDS, WALNUTS, DRY FIGS • MEDICA – HONEY LIQUEUR • PROPOLIS DROPS

Each May the Karlić family transfers its apiary to the southern part of the Island of Rab. The avaricious karst hides its treasures to offer it afterwards as sage honey. The sage honey is the queen of honeys due to its aroma and scent. Its medicinal properties have not still been scientifically proved in full. It is sold as pure honey or as a delicacy enriched with the selected fruit (dry figs, almonds, walnuts). When the honey is blended with the home-made grappa, a savoury pleasantly-scented honey liqueur – medica – is obtained. By using well-known medicinal properties of bee products, the Karlić Tafarija family manufactures propolis drops from raw materials produced in their apiary on the Island of Rab. The drops are a natural antibiotic which increases immunity and has beneficial effects on a sore throat.

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DUŠAN MATAHLIJA

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

MED OD KADULJE • SUVENIR POSUDA ZA MED (AMFORA, ZDJELICA • APIFORTE • DŽEM (OD SUHIH SMOKAVA , OD DIVLJEG ŠIPKA)

OPG Matahlija bavi se proizvodnjom meda, pčelarskih proizvoda, džemova i suvenira još od davne 1918. godine. Med od kadulje proizvodi se dijelom na otoku Rabu, u Loparu, u zaseoku Matahlići a dijelom na otoku Sveti Grgur, nenastanjenom otoku nekoliko nautičkih milja udaljenom od Raba gdje je jedina medonosna biljka upravo kadulja. Med se pakira u suvenirske posude koje sami izrađuju od prirodnih materijala, što proizvodu daje dodatnu zanimljivost.

SAGE HONEY • SOUVENIR HONEY DISPENSER (AMPHORA, LITTLE BOWL) • APIFORTE REMEDY • JAM (DRIED FIG, WILD POMEGRANATE JAM)

The Agricultural Family Farm Matahlija has been producing honey, bee products, jams and souvenirs since very long time ago, 1918. The sage honey is partly produced on the Island of Rab, in Lopar, in a hamlet of Matahlići, and partly on the Island of Sveti Grgur, an uninhabited island a couple of nautical miles away from the Island of Rab, where sage is the only honey plant. The honey is packed into souvenir dispensers made by the farm from natural materials, making the product even more appealing.

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LA BARBARA

poljoprivredni obrt • *agricultural trade*

HIDROLAT (LAVANDA, BIJELI BOR, ČEMPRES, RUŽMARIN, SMILJE) • LAVANDINO ULJE • SUHI CVIJET LAVANDE • LA BARBARA "LAVANDA" KOZMETIČKA LINIJA ZA LICE I TIJELO (KREMA ZA LICE, ŠAMPON, REGENERATOR, PJENA ZA KUPANJE, SOL ZA KUPKU, BALZAM ZA RUKE, PILING ZA LICE I TIJELO, MLIJEKO ZA TIJELO, ULJE ZA TIJELO, ŠUMEĆA KUGLA)

La Barbara je vrhunska kozmetika za njegu lica i tijela koja očarava mirisom, teksturom i trajanjem. U podlozi je vlastita sirovina: lavanda, eterična ulja, maslinovo ulje i ekstrakt maslinovog lista najbolje kvalitete. Namijenjena održavanju zdrave kože i kose, ova linija istovremeno osvježava, regenerira i njeguje. Lepeza ovih proizvoda osvojila je potrošače probranog ukusa koji rado prihvaćaju svaki novi proizvod u ponudi ovog obrta.

HERBAL DISTILLATE (LAVENDER, REDWOOD, CYPRESS, ROSEMARY, IMMORTELLE) • LAVENDER OIL • DRIED LAVENDER FLOWERS • LA BARBARA LAVENDER, COSMETIC LINE FOR FACE AND BODY (FACIAL CREAM, SHAMPOO, CONDITIONER, BATH FOAM, BATH SALT, HAND BALSAM, FACIAL AND BODY PEELING, BODY MILK, BODY OIL, EFFERVESCENT BATH BALL)

La Barbara is top-quality cosmetics for facial and body care, having alluring scent, texture and duration. It is based on home-grown raw materials: lavender, essential oils, olive oil and best-quality olive leaf extract. The line is used for healthy skin and hair care, and at the same time it is refreshing, regenerating and nourishing. This product range has captivated the consumers who have exquisite taste and are ready to embrace any new product offered by this trade.

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FRANJO ŠTOKIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

BOB I ŠPAROGE U UMAKU • ZAČINSKA SOL "ARBA PUR" • HIDROLATI (RAPSKO BILJE, SMILJE, LAVANDA, KADULJA, RUŽMARIN)

Obitelj Štokić nastavlja otočnu tradiciju ponudom atraktivnih proizvoda. Bob i šparoge u umaku – ukuhano i na prirodan način sterilizirano povrće, bez umjetnih konzervansa i dodataka – u podlozi ima povrće iz vlastitoga uzgoja i aromatizirano biljem iz vlastitog vrta.
Začinska sol ARBA PUR sastoji se od fine morske soli s dodatkom osam rapskih aromatskih bilja također iz vlastitoga uzgoja.
Obitelj Štokić bavi se i proizvodnjom hidrolata od sirovine s vlastitih površina, pored proizvodnje suvenira. Prijenosom svojstava mirisnog otočnog bilja u cvjetne vodice, dobiven je proizvod višestruke namjene neupitne kvalitete.

BROAD BEAN AND ASPARAGUS IN SAUCE • "ARBA PUR" SEASONING SALT • HERBAL DISTILLATES (HERBS, IMMORTELLE, LAVENDER, SAGE, ROSEMARY FROM THE ISLAND OF RAB)

The Štokić Family continues the island tradition by offering attractive products. Broad bean and asparagus in sauce – cooked and organically sterilised vegetables, without artificial preservative agents and seasonings – are home-grown vegetables seasoned with aromatic herbs from the family's own garden.
The ARBA PUR seasoning salt consists of fine sea salt with eight home-grown aromatic herbs from the Island of Rab.
The Štokić Family has also been producing distillates using the raw materials from their own fields, in addition to producing souvenirs. By transferring the properties of aromatic island herbs to floral waters, the family created a multifunctional product of indisputable quality.

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SAMOSTAN BENEDIKTINKI SV. ANDRIJE

BENEDICTINE CONVENT OF ST. ANDREW

RAPSKA TORTA KOLUDRICA • SIRUP OD KADULJE • TINKTURE OD SAMONIKLOG BILJA OTOKA RABA (LAVANDA, KADULJA, VRIJESAK, KIČICA, MATIČNJAK, NEVEN, KAMILICA)

Stoljetna tradicija izrade rapske torte potekla je iz samostana Benediktinki sv. Andrije. Predaja govori da su Koludrice rapsku tortu izradile prilikom posjeta Pape Aleksandra III davne 1177. godine. Njihova se torta razlikuje od ostalih po tome što u nju stavljaju liker Rosolio koji same izrađuju. Uz nju je u ponudi i sirup od kadulje.
Sudjelujući u dugoj tradiciji vrednovanja i poštivanja prirode Koludrice čuvaju od zaborava stoljetne recepture u proizvodnji tinktura od samoniklog otočnog bilja u koju je utkano specifično znanje danas rezervirano samo za uski krug poznavatelja. Jedinstvena svojstva tinktura nalaze različitu primjenu šireći krug zainteresiranih korisnika.

KOLUDRICA CAKE FROM THE ISLAND OF RAB • SAGE SYRUP • TINCTURES MADE FROM WILD HERBS GROWING ON THE ISLAND OF RAB (LAVENDER, SAGE, HEATHER, COMMON CENTAURY, MINT, CALENDULA, CHAMOMILE)

The centennial tradition of making the Rab cake originates from the Benedictine Convent of St. Andrew. The tradition has it that the nuns made the Rab cake for the visit of Pope Alexander III in 1177. Their cake is different from others because they put Rosolio liqueur, which they make themselves, in the cake. The offer also includes the sage syrup.
By participating in the long tradition of appreciation and respect for nature, the Benedictine nuns rescue the centennial recipes from oblivion by producing tinctures from wild island herbs. The knowledge woven into their products is specific and today reserved only for a close circle of connoisseurs. The unique properties of tinctures find different applications widening the circle of interested consumers.

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"PATRIKANA"

art studio • *art studio*

UNIKATNI NAKIT OD ŠKOLJKI • UNIKATNI NAKIT OD KOKICA – COLUMBELLA • LINIJA NAKITA OD ŠKOLJKI (PETROVO UHO, PUŽIĆI)

Željka Belak Kaštelan kreira unikatni nakit od školjki koje skuplja na obalama otoka Raba i slaže u liniju (ogrlice, narukvice, naušnice, prstenje, kopče za kosu, broševi). Riječ je o kolekcijama od kokica (columbella), morskih pužića, Petrovog uha i "Rabskom miksu", koji autorica izrađuje od priljepaka, dagnji i raznovrsnih školjki.
Dizajniran i usklađen s trenutnim modnim kretanjima (duge i voluminozne ogrlice i narukvice od pužića, kao i čisti oblici jednostavnih ogrlica i naušnica s "Petrovim uhom"), plijeni jednostavnošću i ukazuju na autorsku posebnost.

UNIQUE SEASHELL JEWELLERY • UNIQUE COLUMBELLA • JEWELLERY MADE OF ABALONE AND OTHER SEASHELLS JEWELRY

Ms. Željka Belak Kaštelan creates unique jewellery made from seashells collected along the coastline of the Island of Rab and offered as sets (necklaces, bracelets, earrings, rings, hair clips, brooches). The collections feature columbella shells, limpets, abalone shell and the "Rab Mix", which the author makes from limpets, mussels and other seashells. The jewellery is designed and adapted to the latests fashion trends (long and bulky necklaces and bracelets made from limpets, but also clean forms of simple abalone shell necklaces and earrings). Its simplicity is enchanting and displays the authentic distinctiveness of the author.

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"RAB-PUR"

obrt eko turizam • *agricultural family farm*

"VUNENO SANJARENJE" – PROIZVODI OD DOMAĆE OVČJE VUNE (PAPUČE, MIRISNI JASTUČIĆI)

Linijom "Vuneno sanjarenje" nastoji se prikazati široki spektar u pristupu izvornom materijalu – ovčjoj vuni. Njenom preradom čuva se ekološki sustav otoka i spajaju vrijednosti kulturne baštine sa suvremenim načinom života. Proizvodi su visokokvalitetni i unikatni, odjevni i uporabni.

"WOOLLEN DAYDREAMING" – COMPRISES VARIOUS HOMEMADE SHEEP WOOL PRODUCTS (SLIPPERS, SCENTED PADS)

The Woollen Daydreaming Collection features numerous products made from the natural material – the sheep wool. The wool processing is environmentally friendly and respects the Island bio diversity. Moreover, it promotes the cultural heritage values by intertwining them with the contemporary lifestyles. These are high-quality unique products which can be worn and used for everyday purposes.

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"ČENTO E BOKA"

trgovački obrt • *trades and crafts*

SUVENIR OD MASLINOVOG DRVA I PRIRODNE SPUŽVE

Prirodne materijale otoka, maslinovo drvo i spužvu, Danijel Kaloćira spojio je u izradi suvenira što je rezultiralo suvenirom od spužve sa zvjezdastim detaljem iz maslinovog drva.

OLIVE WOOD AND NATURAL SEA SPONGE SOUVENIR

Danijel Kaloćira uses natural Island materials, olive wood and sea sponge, to make a souvenir: a sponge with an olive wood star-like detail.

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BISERKA HASANAGIĆ

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PLETENA ODJEĆA (KAPE, ČARAPE)

Biserka Hasanagić ima vlastito stado ovaca koje početkom ljeta šiša i njihovu vunu samostalno prerađuje u pređu vrhunske kvalitete. Od vune plete odjevne predmete autohtone, prirodne i funkcionalne s naglašenom estetskom dimenzijom. Budući da je ručno pletenje već postalo rijetka vještina, na ovaj način čuva se od zaborava.

KNITTED ACCESSORIES (CAPS, SOCKS)

Ms Biserka Hasanagić has her own flock of sheep, which she shears in the beginning of the summer and makes their wool into a supreme quality yarn on her own. She knits autochthonous, natural and functional wool accessories with a pronounced aesthetic dimension. Since hand-knitting has now become a rare skill, this is a way how to rescue it from oblivion.

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TATIANA LOBOREC

domaća radinost • *family trade*

NAKIT OD KAMENIH OBLUTAKA

Na otocima se nakit izrađivao u različitim varijantama. Tatjana Loborec napravila ga je od kamenih oblutaka. Minimalna intervencija i povezivanje daju nakit bazične jednostavnosti za one koji su skloni otklonu u odnosu na uobičajeni nakit.

JEWELLERY MADE FROM ROUND STONE

Different types of jewellery have been made on islands. Tatjana Loborec uses round pieces of stone to design her jewellery. Making minimum interventions and integrations, she designs jewellery characterised by basic simplicity for those who do not wear conventional jewellery.

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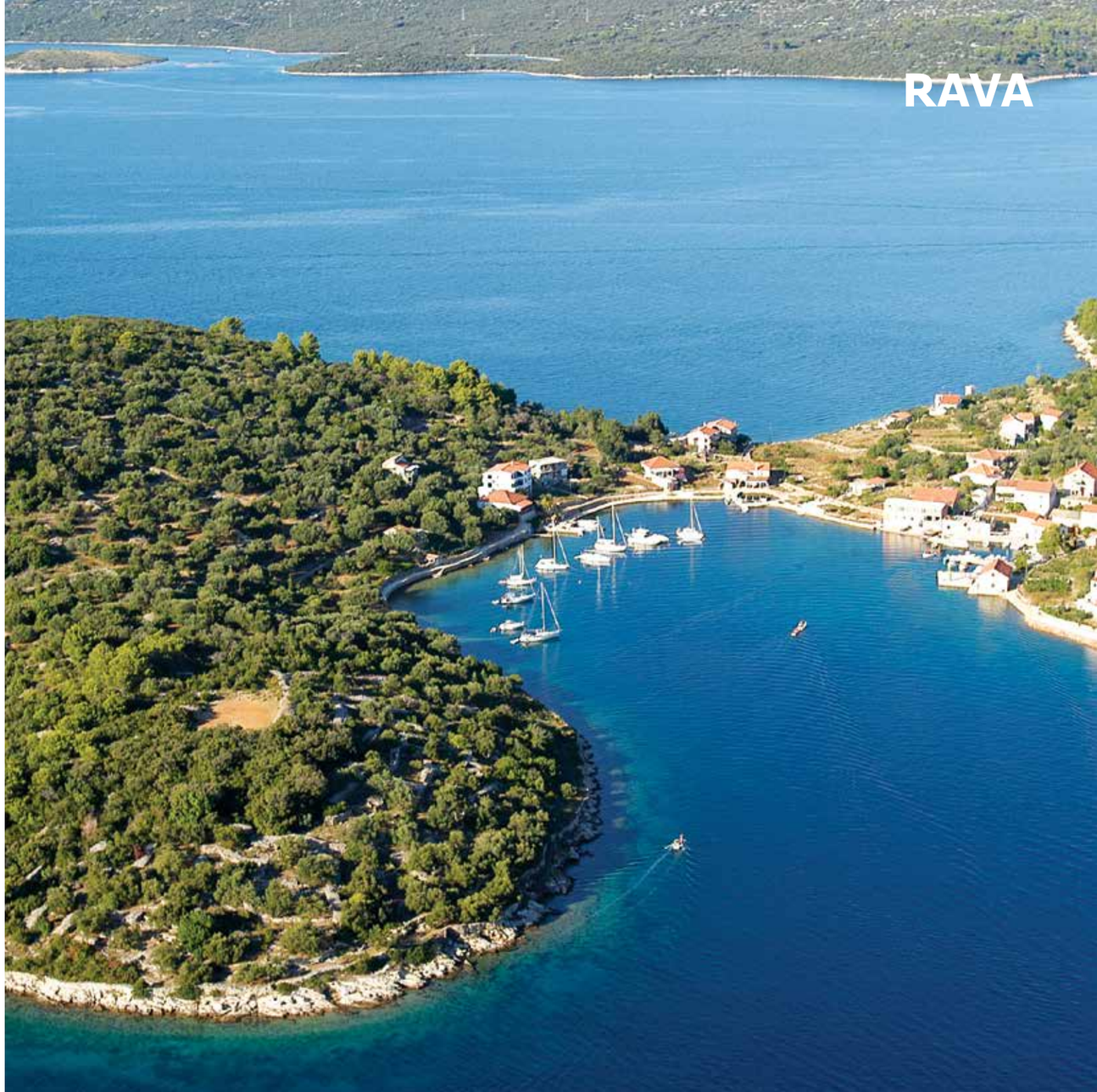

FILIP SIMIČIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

ETERIČNA ULJA (SMILJE, KADULJA, RUŽMARIN, LAVANDA, TRŠLJA) • KOZMETIČKA LINIJA KREMA ZA LICE OD SMILJA • HIDROLATI (SMILJE, KADULJA, MIRTA, LAVANDA, RUŽMARIN) • ETERIČNO ULJE MIRTE

Na malom otoku Ravi obitelj Simičić proizvodi eterična ulja i kozmetiku skupljanjem sirovina u netaknutoj prirodi otoka Rave i susjednih otočića. Koriste izvorno otočno bilje prepuno snažnih mirisa i specifičnih svojstava. Ako dođete na Ravu svakako svratite po ove jedinstvene proizvode koji će njegovati vašu kožu.

ESSENTIAL OILS (IMMORTELLE, SAGE, ROSEMARY, LAVENDER, MASTIC TREE) • COSMETIC LINE OF FACE CREAMS FROM IMMORTELLE • HERBAL DISTILLATES (IMMORTELLE, SAGE, MYRTLE, LAVENDER, ROSEMARY) • MYRTLE ESSENTIAL OIL

The Family Simičić produces essential oils and cosmetics on the small island of Rava by collecting raw materials in the pristine nature of the Island of Rava and on the neighbouring islets. They use indigenous island herbs abundant in strong aromas and specific properties. If you come to the Island of Rava, make sure you stop by and look for these unique skin nourishing products.

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ARANEA D.O.O.

LINIJA TORETTINI – GRISINI (SA SJEMENKAMA BUNDEVE, SUNCOKRETA I SEZAMA, S LJUTOM PAPRIKOM I ČILIJEM, S KIMOM, S TARTUFIMA, S INĆUNIMA) • NJOKI (ČIČOKA, ŠPINAT, RAJČICA, CRNI, GLJIVE) • KEKSI (S NARANČOM, S LIMUNOM, S ČOKOLADOM) • SLANI KREKERI • BAŠKOTINI • PAŠTA SVJEŽA (PUNJENA OVČJIM SIROM) • PAŠTA SUHA (VIJAK, PUŽIĆI, PENNE, OD PIROVOG BRAŠNA)

U pekari "Bonaca" u sklopu tvrtke Aranea d.o.o. na živopisnom otoku Silbi proizvodi se svježa tjestenina i njoke. U bazičnoj izvedbi ili s različitim dodacima prelivena otočnim umacima, tjestenina i njoki postaju prava delicija.
Slane suhe delicije obogaćene različitim dodacima obradovat će one koji vole slane delicije. Mogu se konzumirati uz piće ili povrće. Pogodni za poklon ili za kućnu upotrebu, uvijek su dobrodošli kao raznovrsna ponuda.

TORETTINI LINE – GRISSINI (WITH PUMPKIN, SUNFLOWER AND SESAME SEEDS, WITH HOT CHILLI PEPPER, WITH CARAWAY, WITH TRUFFLE, WITH ANCHOVIES) • GNOCCHI (SUNROOT, SPINACH, TOMATO, BLACK, MUSHROOM) • BISCUITS (WITH ORANGE, LEMON, CHOCOLATE) • SALTINE CRACKERS • TRADITIONAL BISCUITS "BAŠKOTINI" • FRESH PASTA (STUFFED WITH SHEEP CHEESE) • DRY PASTA (SPIRALS, PIPE RIGATE, PENNE, MADE FROM SPELT FLOUR)

The "Bonaca" Bakery, within Aranea d.o.o. Company on the lively Island of Silba, produces fresh pasta and gnocchi. Whether plain or with a variety of seasonings and paired with island sauces, the pasta and gnocchi are a genuine delight.
Those who like savoury delicacies will be happy to find dry, differently seasoned, savoury delicacies. They can be consumed with drinks or vegetables. They are convenient as a gift or for personal use, and always welcome by those who wish to offer versatility.

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MIŠIĆ SILBA D.O.O.

KERAMIČKI PROIZVODI ZA KUĆNU UPORABU I UKRAS (DRŽAČ SOLI, ZDJELICA)

S temeljnim ciljem da sačuva uspomenu na jedan od najstarijih zanata, Kerstin Matulina krenula je s izradom keramike kojom pokušava izraziti duh mora i otoka Silbe. Predmeti koje izrađuje odaju starinski obol, a imaju i uporabnu i dekorativnu namjenu.

CERAMIC PRODUCTS FOR HOUSEHOLD USE AND DECORATION (SALT SHAKER, SMALL BOWL)

Essentially aiming to conserve the memory of one of the oldest crafts, Ms Kerstin Matulina started to make ceramics in order to express the spirit of the sea and the Island of Silba. The items she makes have a traditional aura, and both functional and decorative purpose.

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MARIJA KULJERIĆ

MELEMI "MIRIS SILBE" (NEVEN, RUŽMARIN, KANTARION I STOLISNIK, ZIMSKI MELEM) • KREMA ZA STOPALA (RUŽMARIN I MENTA, LOVOR I KADULJA)

Marija Kuljerić ručno proizvodi meleme na Silbi kombinacijom tradicijskih receptura te istraživanja i inovacija unutar svog obiteljsko-poljoprivrednog gospodarstva. Podloga su mirisne otočne biljke i maslinovo ulje. Ovi su melemi užitak za kožu.

"MIRIS SILBE" ("THE SCENT OF THE ISLAND OF SILBA") BALMS (CALENDULA, ROSEMARY, ST. JOHN'S WORT AND YARROW, WINTER BALM) • FOOT CREAM (ROSEMARY AND MINT, BAY LEAVE AND SAGE)

Marija Kuljerić makes balms on the Island of Silba manually using a combination of traditional recipes and research and innovation on her agricultural family farm. They are based on aromatic island herbs and olive oil, and comforting for skin.

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ŠOLTANSKI TRUDI

udruga za održivi razvoj stanovnika otoka Šolte • *the association for sustainable development of the Šolta Island inhabitants*

MASLINOVO ULJE • DALMATINSKI CVJETNI MED • MARMELADA (ROGAČ, LIMUN, NARANČA, GORKA NARANČA) • SLASTICE (ROLADA "ŠOLTANSKI TRUDI", SMOKVENJAK) • LINIJA SAPUNA (LAVANDA, SMILJE- ČAJEVAC, KOROMAČ, MRKVA, JABUKA-KADULJA, SAPUN ZA ROBU) • ŠUMEĆA KUPKA • KREMA OD SMILJA • MACERAT OD SMILJA • VOĆNI LIKERI (ROGAČICA, ORAHOVICA, LIMUN) • LINIJA SAPUNA (RUŽMARIN, KAMILICA, SMILJE, KOZJE MLIJEKO, RUŽA, MORE SPA) • KREMA OD RUŽE • DŽEM (RAJČICA, VIŠNJA I LAVANDA)

Vrhunski prehrambeni proizvodi s otoka Šolte maslinovo ulje (sorta Levantinka), med od različitih vrsta cvjetova, marmelade specifičnog okusa (rogač, limun, naranča) i tradicionalne slastice od smokve, ponuđeni u "Šoltanskoj ponistri", rezultat su otočne tradicije. Vrijedne ruke Šoltana obrađuju nasade svojih djedova nudeći nam slasne proizvode sa škrte i osunčane mediteranske zemlje. Likeri su također rezultat tradicijske proizvodnje i receptura, specifičnog okusa koji se ne zaboravlja. Kozmetička linija (obitelji Rajčić, Šarić i ostalih članica udruge) ima u ponudi kreme, sapune, kupke i macerat. Potpuno prirodna, napravljena sukladno starim recepturama blagodat je za kožu koju njeguje i opušta.

OLIVE OIL • DALMATIAN FLOWER HONEY • MARMALADE (CAROB, LEMON, ORANGE, BITTER ORANGE) • CONFECTIONERY (ŠOLTANSKI TRUDI LOAF, SMOKVENJAK FIG LOAF, FIG CHUTNEY) • SOAP LINE (LAVENDER, IMMORTELLE-TEA TREE, FENNEL-CARROT, APPLE-SAGE, LINEN SOAP) • BATH FOAM • IMMORTELLE CREAM • IMMORTELLE MACERATE • FRUIT LIQUEURS (ROGAČICA CAROB LIQUEUR, ORAHOVICA WALNUT LIQUEUR, LEMON) SOAP LINE (ROSEMARY, CHAMOMILE, IMMORTELLE, GOAT'S MILK,ROSE, SEA SPA) • ROSE CREAM • TOMATO, CHERRY AND LAVANDER JAM

The top quality food products from the Island of Šolta: olive oil (Levantika olive variety), honey made of different types of flowers, marmalade of specific flavours (carob, lemon, orange) and traditional fig confectionery offered in the "Šoltanska ponistra" daily are traditional products from this Island. Dilligent hands of the Šolta Island inhabitants cultivate the field of their forefathers and offer delicious products from the penurious and sunlit Meditteranean soil. Liqueuers also result from traditional production and recipes and have specific flavours which are difficult to forget. The cosmetic line includes soaps, bath foams and macerate. Completely natural and made according to old recipes, it is a real blessing for the skin with nourishing and relaxing effects.

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"ZLATNA ŠOLTANKA"

udruga maslinara otoka Šolte • *olive growers' association of the Island of Šolta*

EKSTRA DJEVIČANSKO "ŠOLTANSKO MASLINOVO ULJE" (EKO/KONVENCIONALNO)

Posebnost i kvaliteta "Šoltanskog maslinovog ulja" proizlazi prvenstveno iz velikog udjela sorte Šoltanke (Levantinke), koje mora biti između 50 i 100%. Nigdje na svijetu nema ove sorte u tolikom postotku kao na Šolti. Ostatak je sorta Oblica. Klima Šolte, izloženost buri, specifičan sastav tla i flore zajedno formiraju ovaj svojevrsni proizvod dajući mu neponovljiv pečat.

"ŠOLTANSKO MASLINOVO ULJE" EXTRA VIRGIN OLIVE OIL (ECO/CONVENTIONAL)

The distinctive quality of the "Šoltansko maslinovo ulje" olive oil primarily results from a large share of the "Šoltanka" ("Levantinka") olive variety, which amounts to 50% to 100%. This olive variety is only present on the Island of Šolta in such high percentage. The remaining share accounts for the "Oblica" olive variety. The climate of the Island of Šolta, the island's exposure to the bora wind, the specific soil composition and flora jointly contribute to making of this one-of-a-kind product, leaving their indelible mark on it.

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TOMISLAV PURTIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE • "MARINAC" KVALITETNO SUHO VINO • VRHUNSKO VINO "POŠIP MARINAC"

Čuvajući bogato obiteljsko nasljeđe i stoljetnu ljubav prema Šolti i maslinama, obitelj Purtić nastavlja tradiciju u proizvodnji. Šoltansko ekstra djevičansko maslinovo ulje proizvedeno iz 50% sorte Oblice i 50% sorte Levantinke, koju su Grci donijeli na Šoltu, a odakle su je drugi, doznavši za naročiti intenzitet okusa, pikantnost i miris ulja dobivenog iz nje, preuzeli i počeli uzgajati. Drugi naziv za ovu sortu je Šoltanka. Obitelj Purtić generacijama se bavi uzgojem vinove loze, poglavito autohtone sorte Dobričić, genetskog pretka Plavca malog. Marinac Pošip kruna je truda vinarske obitelji Purtić.

EXTRA VIRGIN OLIVE OIL • "MARINAC", QUALITY DRY WINE • "POŠIP MARINAC" SUPERIOR QUALITY WINE

By cherishing generous family legacy and centennial love for the Island of Šolta and olives, the Purtić Family continues the tradition of production. The extra virgin olive oil from the Island of Šolta is made from 50% Oblica olive variety and 50% Levantinka olive variety, brought by the Greeks to the Island of Šolta, and taken over by others, who recognised its peculiar flavour intensity, tanginess and scent of oil made from it, and started growing it. The other name for this olive variety is Šoltanka. For generations the Purtić Family has grown vine, particularly the indigenous Dobričić variety, genetic ancestor of the Plavac Mali grape variety. Pošip Marinac" crowns the effort of the wine-making Purtić family.

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EKO RAST ŠOLTA

zadruga za turizam i poljoprivredu • *agricultural cooperative*

ŠOLTANA KLASIKA EKO • ŠOLTANA LEVANTA EKO • RAKIJA TRAVARICA "ŠOLTA NATURA" • UMAK OD SMOKAVA

Zadruga Eko rast Šolta okuplja proizvođače ekstra djevičanskog maslinovog ulja sa otoka koji se godinama nalaze na samom vrhu nagrađivanih maslinovih ulja na međunarodnim skupovima, a koji mahom prelaze na kontroliranu ekološku proizvodnju. Rakija travarica "Šoltana Natura" posebnog je i prepoznatljivog okusa zbog svoje osnove – šoltanske lozovače i 10 tipičnih trava otoka Šolte, među kojima se naročito ističu komorač, primorski vrijesak, metvica i mažuran.
Umak od smokava rezultat je istraživanja i eksperimentiranja šoltanskih domaćica sa smokvom i začinskim biljem.

ŠOLTANA KLASIKA EKO • ŠOLTANA LEVANTA EKO, ŠOLTA NATURA HERB GRAPPA • FIG CHUTNEY

Eco Rast Šolta Cooperative gathers the producers of extra virgin olive oil from the Island. They have been awarded olive oil producers at numerous international conferences in the recent years. Many of them have opted for the controlled ecological production of olive oils. Šoltana Natura herb grappa has a characteristic flavour due to its basis – Šolta's grape grappa and 10 typical herbs growing in Šolta's meadows and hills, such as anise, winter savoury, mint and marjoram.
Fig Chutney is a result of culinary research and experiments with figs and spices.

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VICKO KAŠTELANAC

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

KVALITETNO VINO KONTROLIRANOG ZEMLJOPISNOG PODRIJETLA DOBRIČIĆ • EKSTRA DJEVIČANSKO MASLINOVO ULJE OBLICA • ŠOLTANSKE ZELENE MASLINE • NAMAZ OD ZELENIH MASLINA

Već osma generacija obitelji Kaštelanac uzgaja Dobričić kvalitetno crno suho vino, autohtonu vinsku sortu, koja je postala važan šoltanski simbol. Dobričić je u vinskom svijetu poznat kao jedan od roditelja Plavca malog. Uzgojen je na krševitim, dobro osunčanim južnim padinama otoka Šolte, daje izuzetno gusto vino, intenzivne rubin crvene boje, dugotrajnog voćno-višnjastog okusa, koji nikoga ne ostavlja ravnodušnim.
Uz nemjerljiv doprinos na mapiranju Dobričića, pretka Plavca malog, Vicko Kaštelanac iskazao se i kao vrstan maslinar. Proizvodi ekstra djevičansko maslinovo ulje koje ostavlja nezaboravan trag na nepcima kušača. Također pasterizira zelene masline i od njih spravlja namaz koji je pravi izazov za gurmane.

QUALITY WINE AOC DOBRIČIĆ • OBLICA EXTRA VIRGIN OLIVE OIL • GREEN OLIVES FROM THE ISLAND OF ŠOLTA • GREEN OLIVE TAPENADE

For the eighth generation the Kaštelanac Family has been producing Dobričić quality red dry wine, the indigenous vine variety, which has become an important symbol of the Island of Šolta. In the wine world, Dobričić variety is known as one of the ancestors of Plavac Mali. It is grown on sunny Karst, southern slopes of the Island of Šolta, and used to make extremely dense wine, intensively ruby-red in colour. Its long-lasting fruity and cherry-like flavour cannot leave anybody indifferent.
Vicko Kaštelanac, besides giving his immeasurable contribution to mapping of the "Dobričić" cultivar – an ancestor of "Plavac mali" – has also distinguished himself as an excellent olive grower. He makes extra virgin olive oil leaving an unforgettable trace on the taste buds of its tasters. He also pasteurizes green olives and makes a tapenade from them intriguing to gourmands.

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DANICA LISTEŠ

domaća radinost • *family trade*

EXTRA DŽEM OD SUHE SMOKVE • EKSTRA DŽEM (NARANČA, ROGAČ, LIMUN) • ŠOLTANSKI PAPRENJACI • SAPUN S MORSKOM SOLI (ROGAČ, RUŽMARIN, LAVANDA, MED)

Od paprenjaka (egzotičnog okusa i rustikalnog izgleda), preko džemova (neponovljivi, iskonski, kiselkasto-ljuti okus) do sapuna (rađeni hladnim postupkom i ručno rezani) Danica Listeš nas je uvela u okuse i mirise Šolte. Njeni proizvodi utemeljeni su u tradicijskoj otočnoj recepturi, a izrađeni su ručno od najfinijih sirovina . Rado ćete ih isprobati i s povjerenjem poklanjati.

DRY FIG EXTRA JAM • EXTRA JAM (ORANGE, CAROB, LEMON) • "ŠOLTANSKI PAPRENJACI" – GINGERBREAD FROM THE ISLAND OF ŠOLTA • SOAP WITH SEA SALT (CAROB, ROSEMARY, LAVENDER, HONEY)

From gingerbread (having exotic flavour and rustic appearance), over jams (unbeatable, primeval, sour-spicy flavour) to soaps (made using cold pressing and manually cut), Ms Danica Listeš has introduced us to flavours and aromas of the Island of Šolta. Her products are based on traditional island recipes, and hand-made from finest raw materials. Feel free to taste them and give them to your friends as a gift with confidence.

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SANDRA RAJČIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

KOZMETIČKA LINIJA (KREMA OD KONOPLJE, KRUTI ŠAMPON OD KONOPLJE, ŠOLTANSKI MELEM, SERUM SMILJE, HIDROLAT SMILJE, SAPUN LIMUN, SAPUN SASKINJA) • LOSIONI ZA TIJELO (LIMUN&NARANČA, LAVANDA & RUŽMARIN, JASMIN & PAČULI) • KREME ZA RUKE (NARANČA & RUŽMARIN, LAVANDA & LIMUN) • SUHO ULJE SMILJA • ETERIČNA ULJA (RUŽMARIN, SMILJE) • DŽEM OD KUPINE I KADULJE • VINSKE ČAŠE RUČNO GRAVIRANE

Uz izradu slastica, džem od kupine i kadulje specifičnog okusa te kozmetike koja njeguje kožu, obitelj Rajčić čuva staru vještinu ručnog graviranja morskih/otočnih motiva na staklene vinske čaše i tako prenosi glas o kvalitetnim šoltanskim proizvodima izvan ovog lijepog otoka.
Kod Sandre Rajčić hobi je prerastao u trajni interes što je rezultiralo ponudom sjajnih kozmetičkih proizvoda. Vrhunske otočne sirovine, tradicionalne recepture, godinama skupljano i taloženo znanje, ljubav prema poslu i istraživačka fokusiranost preduvjet su nastanka ovih proizvoda namijenjenih njezi kože lica, ruku i tijela.

COSMETIC LINE (HEMP CREAM, SOLID HEMP SHAMPOO BAR, BALM FROM THE ISLAND OF ŠOLTA, IMMORTELLE SERUM, IMMORTELLE HERBAL DISTILLATE, LEMON SOAP, SOAP FROM THE ISLET OF SASKINJA) • BODY LOTIONS (LEMON & ORANGE, LAVENDER & ROSEMARY, JASMINE & PATCHOULI) • HAND CREAMS (ORANGE & ROSEMARY, LAVENDER & LEMON) • IMMORTELLE DRY OIL • ESSENTIAL OILS (ROSEMARY, IMMORTELLE) BLACKBERRY AND SAGE JAM • HAND-ENGRAVED WINE GLASSES

In addition to making confectionery, blackberry and sage jam of specific flavour, and skin nourishing cosmetics, the Rajčić Family cherishes the old skill of engraving marine/island motives onto wine glasses by hand, and spreads the word about quality products from the Island of Šolta beyond this beautiful island.
Ms Sandra Rajčić's hobby has become her permanent area of interest, and now she offers excellent cosmetic products. The premium island raw materials, traditional recipes, knowledge collected and accumulated for years, love for work and focus on research are preconditions for creating these skin caring products for face, hands and body.

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ŠOLTA ART

udruga za promicanje kreativnog izražavanja, izrada rukotvorina, suvenira, slikarstva i dizajn • *association for promotion of creative expression, production of handicraft, souvenirs, paintings and design*

SUVENIR (SOVICE PUNJENE LAVANDOM)

Julija Vojković, između ostalog, izrađuje suvenire i rukotvorine svog otoka. Ovdje je riječ o malim sovama, simbolu Šolte, punjenim mirisnom lavandom. Kad ih ponesete sa sobom njihov miris ispunit će vaš prostor i podsjećat će vas na ovaj lijepi otok.

SOUVENIR (LAVENDER STUFFED OWLS)

Julija Vojković, among other things, makes souvenirs and handicraft reminiscent of their Island. They make small owls, which are a symbol of Šolta, and stuff them with fragrant lavender. When you carry them with you, their scent fills your space and reminds you of this beautiful island.

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"LANTERNA"

udruga • *association*

ŠOLTANSKI PAPRENJAK

Paprenjak je tradicionalni kolač rustikalnog izgleda, uz male varijacije u okusu i izgledu, poznat u Dalmaciji od renesanse. Još u vrijeme jedrenjaka dalmatinske žene svojim muževima pomorcima spremale su ga u mornarske škrinje za daleka putovanja. Oni su na povratku donosili egzotične začine koje su (ne znajući pojedinačna imena) skupno nazivali papar, pa otuda i naziv paprenjaci. Šoltanski paprenjak izrađuje se s natpisom Šolta i s reljefom ćuvite (sove) koja je zaštitni znak Šolte. Specifičan je i po okusu jer, za razliku od ostalih, sadrži i rogačevo brašno.

ŠOLTANSKI PAPRENJAK – THE ŠOLTA PEPPER-CAKE

Paprenjak is a traditional pepper-cake characterized by its rustic appearance. It has been well known in Dalmatia since the Middle Ages and has undergone slight variations in taste and form in course of the centuries. The Dalmatian women used to prepare these cakes for their seafaring husbands by storing them inside the wooden chests prior to their setting sails on faraway journeys. Upon their return, the husbands used to bring home exotic spices which they errantly called pepper. Hence the name pepper-cakes. The Šolta's pepper-cake is labelled Šolta and contains a relief representing an owl – ćuvita – which is the symbol of the Island. Its flavour is specific because it contains carob flour as opposed to other pepper-cakes.

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UGLJAN

MOĆUN

ribarski obrt • *fishing trade*

MARINIRANA RIBA (INĆUN, TUNA, HOBOTNICA, KOZICE) • SLANA RIBA (INĆUN, INĆUN SA SIROM, SRDELA, LOKARDA)

Naslanjanje na tradiciju i stare recepture stvarane generacijama više od 200 godina rezultiralo je jedinstvenom ponudom slane i marinirane ribe mlade obitelji Kolega. Svaki naraštaj nadogradio je ponudu. U preradi se koriste prirodne sirovine (od soli do agruma), a obrada je isključivo ručna. Po svemu specifični, ovi vrhunski proizvodi nezaobilazni su u otočnoj ponudi.

MARINATED FISH (ANCHOVY, TUNA, OCTOPUS, SHRIMPS) • CURED FISH (ANCHOVY, ANCHOVY WITH CHEESE, SARDINES, MACKAREL)

Leaning on the tradition and old recipes created by generations for more than 200 years has led to a unique offer of cured and marinated fish from the young Kolega Family. Every generation of this family broadened the offer. The processing is based on organic raw materials (salt and citrus fruits), and solely carried out manually. These specific, premium products are unavoidable in the island offer.

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VOJKO ŠKOPIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DJEVIČANSKO MASLINOVO ULJE

Ugljan, rodni otok Vojka Škopića, još je u doba Rimljana bio poznat po proizvodnji maslinovog ulja. Na njemu on, u svom masliniku, ima nasade domaćih sorti: Oblica, Lastovka, Levantinka i Leccino. Proizvodi ekstra djevičansko maslinovo ulje koje ćete rado ponijeti s ovog otoka.

EXTRA VIRGIN OLIVE OIL

The Island of Ugljan, the home island of Vojko Škopić, was famous for olive oil production as early as in the Roman period. On this island, in his olive grove, Vojko Škopić grows olive trees of domestic cultivars: "Oblica", "Lastovka", "Levantinka" and "Leccino". He makes extra virgin olive oil you will gladly bring back home from this island.

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"RIBARSKA SLOGA"

ribarska zadruga • *fishery cooperative*

SLANA SRDELA U ULJU • MARINIRANI INĆUN U ULJU • FILET INĆUN U ULJU • FILET INĆUN S KAPARAMA • MASLINA PUNJENA INĆUNIMA

Riba ulovljena vlastitom ribarskom flotom s ekološki najočuvanijeg akvatorija na Mediteranu, Jadranskog mora, svježa se direktno dostavlja u pogon za preradu, gdje se obrađuje (soli) na tradicionalan otočni način. Nakon zrenja ručno se obrađuje (čisti i filetira) vještim rukama otočnih žena. Prave otočne delicije koje ćete poželjeti uvijek iznova kušati.

SALTED SARDINE IN OIL • MARINATED ANCHOVY IN OIL • ANCHOVY FILLET IN OIL • ANCHOVY FILLET WITH CAPERS • OLIVE STUFFED WITH ANCHOVIES

Fresh fish caught by the producer's own fishing fleet in the environmentally most preserved maritime area on the Mediterranean, the Adriatic Sea, is directly delivered to the processing plant, where it is salted in a traditional island manner. After ripening, it is cleaned and filleted by the skilled hands of island women. True island delicacies that you will want to taste over and over again.

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VILMA JOZIĆ

SUVENIRI RUKOTVORINE (KANICA-POJAS, NARUKVICE I PRIVJESCI, SPARA)

I Vilma Jozić čuva otočnu tradiciju izradom rukotvorina na tkalačkom stanu. Poštivanjem izvornosti u izradi nastojala je sačuvati proporcije i kolorit u odnosu na tradicijsku izradu. Estetika je također dodatni element njenih suvenira uporabnog karaktera.

HANDICRAFT SOUVENIRS ("KANICA" – BELT, BRACELETS AND PENDANTS, "SPARA" – A HEAD BASKET HOLDER)

Ms Vilma Jozić is another custodian of the island tradition, who uses the loom to make handicrafts. By respecting authenticity, she tries to conserve the proportions and the colours of the traditional workmanship. Her souvenirs have a functional purpose, but are also aesthetically pleasing.

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SENKA OTAVIJEVIĆ

SUVENIR OD MASLINOVOG DRVETA

Željko Otavijević izrađuje unikatne suvenire od drva maslina starih preko 200 godina. Dobar poznavatelj sirovine i tehnologije obrade, svoje suvenire radi ručno. Bilo da su uporabni ili dekorativni, suveniri od masline ukras su u svakom domu.

OLIVE WOOD SOUVENIR

Mr Željko Otavijević makes unique souvenirs from olive wood that is more than 200 years old. He is a good connoisseur of the raw material and processing technology. His souvenirs are hand-made. Whether functional or decorative, the olive wood souvenirs will surely embellish any home.

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KAMEN DIZAJN

EX TOKA UDRUGA

obrt za proizvodnju i trgovinu • *production and retail trade*

SUVENIRI OD BRAČKOG KAMENA

Obitelj Pletikosić izrađuje suvenire od bračkog kamena i svake godine širi ponudu. Ove godine ponudili su zdjelice bombonjere koje imaju i uporabnu i estetsku vrijednost pa će oplemeniti bilo koji prostor u kojem se nađu.

BRAČ STONE SOUVENIRS

The Pletikosić family makes Brač stone souvenirs and every year broadens their offer. This year they have offered small candy dishes that have both functional and aesthetic purpose, which can embellish any space.

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ANKICA PLETIKOSIĆ

TKANI PROIZVODI (TKANICE, TORBE, STAZICE)

Zadivljujuća vještina Ankice Pletikosić na velikom i malom tkalačkom stanu rezultirala je tkanim proizvodima od ovčje vune visoke estetske i izvedbene razine. Preciznost u izradi i pažljivo slaganje boja dodatna su odlika njenih unikatnih i uporabnih proizvoda. Spada u rijetke osobe koje su sačuvale ovakav tip tradicije na otocima.

WOVEN PRODUCTS (SASHES, BAGS, CARPETS)

The amazing skill of Ms Ankica Pletikosić displayed on the large and the small loom has resulted in woven products made from sheep wool showing high level of aesthetics and workmanship. Her precision in craftsmanship and careful pairing of colours contribute to an additional distinctive quality of her unique and functional products. She is one of the rare persons who have preserved this type of island tradition.

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MATE RANČIĆ

KRAVATA OD DRVA MASLINE

Mate Rančić bavi se izradom suvenira od drva masline spajajući tradicionalnu obradu drva i neke nove tehnike završne obrade. Ponudio je duhovito rješenje za suvenir. Radi se o kravati od drva masline koja u posebnim prilikama može zadobiti formu nakita i nositi se oko vrata.

OLIVE WOOD TIE

Mate Rančić makes olive wood souvenirs combining traditional wood processing and some new final workmanship techniques. He has offered a witty souvenir solution. It is an olive wood tie that can be used a piece of jewellery and worn around the neck on special occasions.

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IVAN LONGIN

RUČNO PLETENI SUVENIRI (PRAMCOBRANI ZA BRODOVE "BRK" I PANDULA)

Ivan Longin baštinio je rijetku vještinu čvoranja koja je nastavak tradicije pomorskog užarstva. Primjenjuju je ribari i pomorci u Kalima na otoku Ugljanu. Ovi ručno pleteni pramcobrani imaju i dekorativnu i uporabnu vrijednost.

HAND WOVEN SOUVENIRS (BOW PUDDING FENDERS FOR BOATS "BRK" AND "PANDULA"(HEAVING LINE))

Ivan Longin inherited a rare skill of knot tying following up the tradition of nautical rope making. This skill is practiced by fishermen and seafarers in Kali on the Island of Ugljan. His hand woven bow pudding fenders have both decorative and functional purpose.

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NEBOJŠA BOŽANIĆ

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KOMIŠKI ROGAČ

Obitelj Božanić poznata je u Komiži po uzgoju rogača na 1.35 hektara sa 170 stabala. Nastavila je ono što su započeli njeni prapradjedovi. Uzgajaju posebnu sortu rogača komiški rogač koja se odlikuje veličinom ploda i velikim postotkom sladora (do 45%). Do takve sorte preci su došli prirodnom selekcijom kroz stoljeća velikim trudom, marom i znanjem. Proširio se po srednjoj Dalmaciji (Drveniku, Korčuli, Hvaru, Šolti...). Neka stabla stara su i pet stoljeća, neka jedno tisućljeće. Uzgaja se i bere na tradicionalan način, ručno. Pomno se prebire i skladišti na suhom i tamnom mjestu. Nakon sušenja se melje grubo a onda u fino brašno. Proizvodnja je pod eko nadzorom.

KOMIŠKI ROGAČ (CAROB FROM KOMIŽA)

The Božanić Family is well-known in Komiža by growing carob on 1.35 hectares on 170 trees. The family continued its great-great-fathers' business. They grow a special carob variety called "komiški rogač" (carob from Komiža) with a distinctive fruit size and a large share of sugar (up to 45%). The ancestors were able to grow such carob variety using natural selection throughout the centuries, augmented by their great effort, care and knowledge. This carob variety has spread across Central Dalmatia (Drvenik, the Islands of Korčula, Hvar, Šolta...). The age of some trees spans five centuries, but in some cases even one thousand years. The carob is grown and harvested in a traditional way, manually. It is carefully inspected and stored in a dry and dark place. After drying, it is first roughly and then finely ground into powder. The production is under eco supervision.

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"ROKI'S" D.O.O.

LINIJA RAKIJA (KOMOVICA, MIRTA, ROGAČICA, TRAVARICA, MEDOVINA, MIX NO1) • KVALITETNO VINO PLAVAC 2006 • KVALITETNO VINO MUŠKARDIN • KVALITETNO VINO BUGAVA ROKI'S • DESERTNO VINO ROKI'S PROŠEK

Roki's proizvodi rakije specifičnog okusa i načina prerade. Komovica je proizvedena od fermentirane grožđane komine sorte Bugava, travarica se dobiva kao macerat aromatskog bilja i voća s otoka Visa, rogačica od plodova viških rogača u rakiji, mirta od viških plodova mirte u rakiji, a mix No1 je macerat rogača, mirte i kadulje u rakiji. Plavac 2006 je vino koje se dobiva od autohtone sorte Plavac mali s posebnih položaja otoka Visa na južnoj strani. Vugava bijelo vino, odnosno Bugava kako je nazivaju na Visu, autohtona je sorta grožđa. Bijelo suho vino Muškardin proizvedeno je od viške sorte Vugava i talijanske sorte Trbljana.

BRANDIES (KOMOVICA GRAPE, MYRTLE, CAROB, HERB, HONEY, MIX NO1) • PLAVAC MALI QUALITY WINE • MUŠKARDIN QUALITY WINE • BUGAVA ROKI'S QUALITY WINE • ROKI'S PROŠEK DESSERT WINE

Roki's offers brandies of a specific taste and make. Komovica grape brandy is made from fermented grape mash of bugava variety, Travarica herb brandy is produced as a macerate of aromatic plants and fruit from the Island of Vis. Rogačica carob brandy is obtained from Vis carobs in brandy, Mirta myrtle brandy from Vis myrtle in brandy, and Mix No. 1 is a macerate of carob, myrtle and sage in brandy. Plavac 2006 is a wine obtained from an indigenous Plavac mali variety which grows on special locations on southern side of the Island of Vis. Vugava white wine, or Bugava, as they call it on the Island of Vis, is an indigenous variety of grapes. The Muškardin white dry wine is produced from the Vis variety of Vugava and the Italian variety of Trbljan (Trebbiano).

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"KAMENICE"

poljoprivredno-trgovački obrt • *agricultural trade*

LIMUNCINI • MARMELADA (NARANČA, LIMUN) • LIKER OD DIVLJE KUPINE • LINIJA LIKERA (NARANČA, VIŠNJA) • LIKER OD LIMUNA • EKSTRA DJEVIČANSKO MASLINOVO ULJE • DOMAĆI PEKMEZ DIVLJA KUPINA • DOMAĆE KAPARE S VISA • KOMIŠKI NARANCINI • ZAČINSKA SOL • MLJEVENE KORICE OD DOMAĆEG LIMUNA I NARANČE • EXTRA DOMAĆI DŽEM OD SMOKAVA • MACERAT (SMILJE, GOSPINA TRAVA)

S otoka Visa bogatog plodovima limuna, naranči i drugog voća stižu delicije obitelji Mardešić. Ručno ubrano i tradicionalnim načinom prerađeno voće plijeni pažnju poznavatelja kvalitetnih proizvoda. U suvenirskom pakovanju, pogodno je za ponijeti i kao uspomena s ovog prelijepog otoka.
Obitelj Mardešić proizvela je jedno od 200 najboljih maslinovih ulja u Hrvatskoj u 2009. godini. U ponudi je i začinska sol, mljevene korice sušenog limuna i naranče, ekstra džem od smokava i macerat gospine trave i smilja. Nudeći zdravu hranu nastoje od zaborava sačuvati stare tradicijske vještine u pripremi hrane.

LIMUNCINI • MARMALADE (ORANGE, LEMON) • WILD BLACKBERRY LIQUEUR • LIQUEURS (ORANGE, SOUR CHERRY) • LEMON LIQUEUR • EXTRA VIRGIN OLIVE OIL • WILD BLACKBERRY HOMEMADE JAM • HOMEMADE CAPERS FROM THE ISLAND OF VIS • KOMIŠKI NARANCINI – CANDIED ORANGE FROM KOMIŽA • SEASONING SALT • DRIED HOME-GROWN LEMON AND ORANGE CRUST • EXTRA HOMEMADE FIG JAM • MACERATE (IMMORTELLE, ST. JOHN'S WORT)

The top quality food products from the Island of Šolta: olive oil (Levantika olive variety), honey made of different types of flowers, marmalade of specific flavours (carob, lemon, orange) and traditional fig confectionery offered in the "Šoltanska ponistra" daily are traditional products from this island. Dilligent hands of the Šolta island inhabitants cultivate the field of their forefathers and offer delicious products from the penurious and sunlit Meditteranean soil. Liqueuers also result from traditional production and recipes and have specific flavours which are difficult to forget. The cosmetic line includes soaps, bath foams and macerate. Completely natural and made according to old recipes, it is a real blessing for the skin with nourishing and relaxing effects.

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BIBENDUM IN ACTIONE D.O.O.

VRHUNSKO VINO PLAVAC • KVALITETNO VINO S KONTROLIRANIM ZEMLJOPISNIM PODRIJETLOM VUGAVA

Jedan od najboljih plavaca uspijeva na viškom vinogorju, odakle potječe i vrhunsko vino Plavac.
Vugava se odlikuje upečatljivom zlatnožutom bojom, posebnom aromom sorte, a po mnogima ima raskošni medni okus i punoću. Zato se za nju često kaže da se više jede nego pije. Vugava je ranodozrijevajuća sorta pa najčešće s njezinim branjem počinje berba u Dalmaciji.

PLAVAC SUPERIOR QUALITY WINE • VUGAVA QUALITY AOC WINE

One of the best varieties of the Plavac family does well in the Vis wine growing area, where this Plavac superior quality wine originates from. Vugava is distinguished by the impressive golden-yellow colour, specific aroma of the variety, and, according to many, it has a luxurious honey taste and fullness. This is why people often say it is not drunk, but eaten. Vugava is an early-ripening variety, so that the harvesting of wine grapes in Dalmatia commonly starts with this variety.

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COBO

obrt • *trade*

KVALITETNO VINO VUGAVA

Najstarija sorta na otoku Visu je Vugava koja navodno vuče korijene još iz vremena grčke kolonizacije, kada se ta loza uzgajala na istim površinama kao danas. Vugava ili Bugava vinogradarski je simbol otoka Visa, a sve karakteristike ove sorte slile su se u boci kvalitetnog vina Vugava.

VUGAVA QUALITY WINE

The oldest variety on the Island of Vis is Vugava, whose history supposedly goes as far back as the period of Greek colonization, when this vine was cultivated in the same soils as today. Vugava or Bugava is a wine-growing symbol of the Island of Vis and all the distinguishing qualities of this variety have merged in the bottle of the Vugava quality wine.

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ZVONIMIR BENČIĆ
(EX GORKA NARANČA D.O.O.)

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EKSTRA DŽEM PLAVAC • LIKER LIMONCELO • DŽEM (LIMUN, GORKA NARANČA, VIŠNJA – MARASKA, KUPINA, PLANIKA, GREJP)

Prava otočna delicija, iz linije već poznatih oh džemova, proizvedena od sorte grožđa Plavac mali dozrelog na suncu juga, specifične arome i okusa. Proizvod je rezultat inventivnog načina proizvodnje. Proizvođač je ponudio najbolje proizvode pod zajedničkim imenom oh! okusite hrvatsku. Proizvodnja džemova od autohtonih sorta voća i limunovog likera – limoncelo, odvija se na prelijepom Jonijevom otoku – otoku Visu. Ovi proizvodi objedinjuju i promiču izvorne gastronomske vrijednosti kao posebnost otočne ponude.

PLAVAC EXTRA JAM • LIMONCELO LIQUEUR • JAMS (LEMON, BITTER ORANGE, MARASCA CHERRY, BLACKBERRY, STRAWBERRY TREE FRUIT, GRAPEFRUIT)

True Island delicacy, from the selection of the already famous oh jams, produced from the Plavac mali variety of grapes ripened in the southern sun, with a specific aroma and flavour. This product is a result of an inventive manufacturing technology.
The manufacturer has offered their best products under the single name of oh! okusite hrvatsku (taste croatia). The manufacture of jams of indigenous fruit varieties and the manufacture of the Limoncelo lemon liqueur takes place on the beautiful Ionius's Island – the Island of Vis. These products combine and promote authentic gastronomic values as a unique feature of the Island offer.

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KOMIŽA

poljoprivredna zadruga • *agricultural cooperative*

SPECIJALNA PRIRODNA RAKIJA TRAVARICA • VOĆNI LIKER ROGAČICA • RAKIJA VINOVICA

Komiška travarica izvorno je piće Dalmacije proizvedeno na tradicionalni način od trava kojima obiluje okolica Komiže na otoku Visu. Neke trave mogu se naći samo na ovim područjima i oduvijek su poznate kao ljekovite. Zbog toga komiška travarica ima jedinstven okus koji nema ni jedno drugo piće. Osnova ove travarice je vinovica uz dodatak trava kadulje, koromača, majčine dušice, metvice, mažurana i gorkog pelina. Komiška rogačica je voćni liker osobitog okusa proizveden od rogača posebne sorte koji se ovdje stoljećima uzgaja, a poznat je kao komiški rogač. Specifičan okus i miris rezultat su posebnog postupka prerade koji vlasnik temelji na svom dugogodišnjem iskustvu.

SPECIAL NATURAL HERB GRAPPA • ROGAČICA FRUIT LIQUEUR • VINOVICA GRAPPA

The Komiža's herb grappa is an original Dalmatian drink produced in a traditional way from herbs growing abundantly in the surroundings of Komiža, Island of Vis. Some of the herbs added in the grappa are particular for this area and have always been known for their healing effect. That is the reason why Komiža herb grappa has a unique taste unlike any other drink. Its basis is a wine grappa enhanced with herbs such as sage, anise, thyme, mint, marjoram and bitter wormwood. Komiška rogačica is a fruit liqueur with a taste, produced from a special variety of carobs which is cultivated here for centuries, known as the Komiža carob. The specific flavour and aroma of the liqueur is a result of a special procedure based on many years of experience.

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"KARMELA"

ribarski obrt • *fishing trade*

"PEŠKARUŠA" SMOTANI INĆUNI • "PEŠKARUŠA" KAPARI NA KVASINU • "PEŠKARUŠA" MARINIRANE KOZICE

Čišćenjem i soljenjem svježe pristiglih inćuna s plivarice započinje dvomjesečno konzerviranje ove delicije uz dodavanje salamure i ispiranje. Proces završava odvajanjem fileta od srednje kosti te ručnim motanjem i pakiranjem u staklenke uz dodatak suncokretovog ulja. Kapari rastu na stjenovitim mjestima uz more, kojima Vis obiluje. Nakon trodnevnog namakanja u moru, suše se i pakiraju u staklenke uz dodatak vinskog octa. Moraju odležati 20 dana nakon čega se konzumiraju. Svježe izlovljene kozice pristižu kočom, čiste se i prelijevaju jabučnim octom uz dodatak soli te drže u hladnjaku 30 sati. Nakon toga se procijede i pakiraju u staklenke uz dodatak suncokretovog ulja i papra u zrnu.

"PEŠKARUŠA" ROLLED ANCHOVIES • "PEŠKARUŠA" CAPERS PICKLED IN VINEGAR • "PEŠKARUŠA" MARINATED SHRIMPS

Cleaning and salting freshly arrived anchovy from gilnet, starts a two-month preservation of this delicacy with the addition of brine and rinsing. The process ends with the separation of fillet from the mean bone, hand wrapping and packing in jars with the addition of sunflower oil. Capers grow in rocky places along the coast, which abounds in Vis. After three days of soaking in sea, they are dried and packed in jars with the addition of vinegar. Resting time must be 20 days after which they are consumed.Freshly caught shrimp arrive by Koča, they are cleaned and poured with apple cider vinegar with the addition of salt and kept in refrigerator for 30 hours. They are later strained and packed in jars with the addition of sunflower oil and peppercorn.

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NINA ZANKI

domaća radinost • *family trade*

DŽEM (KUPINA, NARANČA, SUHE SMOKVE-ORASI, NARANČA-GREJP-LIMUN, PLANIKA) • TAPENADA – NAMAZ OD MASLINA S INĆUNIMA • DŽEM (ZELENA SMOKVA, LIMUN) • MLJEVENA KORICA LIMUNA, NARANČE • UŠEĆERENA KORA LIMUNA, NARANČE, GREJPA • KAPARE U VINSKOM OCTU • MATAR U VINSKOM OCTU

Džemovi Nine Zanki pripremaju se od voća i šumskih plodova iz prirodnog okruženja netaknute prirode otoka Visa. Mirisne voćne plodove iz svog vrta, zdrave i netretirane, ručno brane i rezane, obrađuje i kuha na tradicionalni način. Uz njih je ponudila tapenadu spravljenu od maslina i inćuna. Tu su i kapare i motar kao dio bogate otočne ponude.

JAM (BLACKBERRY, ORANGE, DRIED FIGS-WALNUTS, ORANGE-GRAPEFRUIT-LEMON, STRAWBERRY TREE BERRIES) • TAPENADE – OLIVE SPREAD WITH ANCHOVIES • JAM (GREEN FIG, LEMON) • GROUND LEMON, ORANGE CRUST • CANDIED ORANGE, LEMON, GRAPEFRUIT CRUST • CAPERS IN WINE VINEGAR • ROCK SAMPHIRE IN WINE VINEGAR

Ms. Nina Zanki's jams are made from fruit and wild berries picked in the pristine natural environment of the Island of Vis. She processes and cooks fragrant fruit, healthy and untreated, hand-picked and hand-cut, from her own garden in a traditional way. In addition, she offers a tapenade made from olives and anchovies. There are also capers and rock samphire, as parts of the generous island offer.

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ŠIMUN MARASOVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

HIB • VIŠKI CVITI • GROŽĐADA • SUŠENE I MLJEVENE KORICE LIMUNA I NARANČE • MLJEVENI SAMONIKLI KOMORAČ S OTOKA VISA • VIŠKI PEKMEZ OD GROŽĐA "PLAVAC MALI"

Hib je delicija tradicionalne ručne izrade, harmonije okusa smokava, rakije i koromača. Miris lovora i ružmarina daju mu draž antičkih vremena. Viški cviti, suhi prhki keks s dugim rokom trajanja, ime nosi po oblicima koji predstavljaju stilizirane latice cvjetova. Tradicionalno se priprema za svečane prigode. Grožđada je sirup spravljen od autohtone sorte grožđa "Plavac mali" s dodatkom ružmarina. Vis obiluje narančama i limunima čije korice obitelj Marasović suši i melje, pa se mogu koristiti kao dodatak kolačima tijekom cijele godine. Sušeni i mljeveni samonikli koromac (komorač) dobiven je od lista komorača koji se ubire sa stabljike komorača od mjeseca ožujka do lipnja. Komorač u prahu prvenstveno služi za krem juhe, umake, stavlja se u sve vrste salata i variva, u jogurt.
Viški pekmez radi se od autohtone sorte grožđa "Plavac mali". U sastavu pekmeza ima 95 % grožđa i 5% šećera.

HIB – SWEET BREAD WITH DRY FIGS • VIŠKI CVITI (FLOWER-LIKE COOKIES) • GROŽĐADA SYRUP • DRIED AND GROUND LEMON AND ORANGE CRUST • DRIED AND GROUND WILD FENNEL FROM THE ISLAND OF VIS • "PLAVAC MALI" GRAPE JAM FROM THE ISLAND OF VIS

The "hib" bread is a traditionally handmade delicacy with a harmonious combination of flavours such as figs, grappa and fennel. Owing to the scent of bay leaves and rosemary, it has the lure of ancient times. The "Viški cviti" are dry, crispy, long-lasting flower-like cookies from the Island of Vis, named after their flower petal resembling shapes. They are traditionally made for festive occasions. The "Grožđada" syrup is made from the autochthonous grape variety "Plavac mali" from the Island of Vis seasoned with rosemary. The Island of Vis is abundant with oranges and lemons. The Marasović Family dries and grinds the lemon and orange peel, which can be used as a cake condiment throughout the year. The dried and ground wild fennel ("koromac") from the Island of Vis is obtained from the fennel leave picked from the fennel stalk in the period from March to June. The fennel powder is primarily used for cream soups, sauces, as a seasoning for any type of salads and stews, and can be put in yoghurt. The jam from the Island of Vis is made from the autochthonous grape variety called "Plavac mali". The jam has 95% of grape and 5% of sugar.

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EDO BOGDANOVIĆ

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

EKSTRA DŽEM OD LIMUNA • MARMELADA OD MAGINJE • LIKER (LIMUN, VIŠNJA) • DŽEM OD NARANČE

Voće uzgojeno i dozrelo na otočkom suncu u komiškoj uvali i na otoku Biševu, Edo Bogdanović koristi za izradu svojih proizvoda. Tradicionalni način obrade i pripreme, po recepturama naših starih, džemovi pružaju posebne okuse i arome, te daju osjet otoka.

EXTRA LEMON JAM • STRAWBERRY TREE MARMALADE • LIQUEURS (LEMON, SOUR CHERRY) • ORANGE JAM

Edo Bogdanović uses the fruit grown and ripened in the Island sun in the Cove of Komiža and on the Island of Biševo to make his products. They are traditionally made and prepared according to old recipes and include jams of specific flavours and aromas, reminiscent of the Island.

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VINKO SVILIČIĆ

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EKSTRA DJEVIČANSKO MASLINOVO ULJE

Obitelj Sviličić posjeduje maslinik u Podhumlju, otok Vis, sa 150 maslina. Berba se obavlja ručno kada je otprilike 1/3 do 1/2 zrelih maslina. Masline se prerađuju isti dan ili u krajnjem slučaju nakon 2–3 dana od berbe, centrifugalnim načinom. Sorte koje prevladavaju u masliniku su Lečino, Pišolino, Oblica i Lastovka.

EXTRA VIRGIN OLIVE OIL

The Sviličić family possesses an olive grove in the village of Podhumlje on the Island of Vis, with 150 olive trees. Harvesting is performed manually when approximately one third to one half of olives are ripe. The olives are processed the same day or, rarely, 2 or 3 days after harvesting, by using a centrifugal method. The varieties which prevail in the olive grove are Lečino, Pišolino, Oblica and Lastovka.

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"BROJNE"

poljoprivredni obrt • *agricultural trade*

HIB • VIŠKI CVITI • SUŠENE VIŠNJE • SUŠENE RAJČICE • KOLAČ OD MENDULA PANDULETE

Mirisne viške delicije u ponudi Obrta Brojne nezaobilazne su u lokalnoj ponudi ovog otoka. Spravljene prema gotovo zaboravljenoj tradicionalnoj recepturi prizivaju čar antičkih vremena. Jednostavni oblici, sastav, način konzerviranja i nadasve jedinstveni okusi čine ove proizvode nezaboravnima.

HIB – SWEET BREAD WITH DRY FIGS • VIŠKI CVITI (FLOWER-LIKE COOKIES) • DRIED SOUR CHERRIES • DRIED TOMATOES • PANDULETE ALMOND CAKE

Aromatic Vis delicacies of the Agricultural Trade "Brojne" are an indispensable part of the local offer of this Island. Prepared according to almost forgotten traditional recipes, they evoke the charm of ancient times. Simple shapes, ingredients, methods of preservation and unique flavours make these products unforgettable.

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CAMBARLIN

obrt za ugostiteljstvo i usluge • *hospitality and catering services trade*

KEKSI (ROGAČ, LAVANDA) • TRADICIONALNI KEKSI OTOKA VISA (CVITI, ROGAČ BISCOTTI, VINSKI KEKSI, BADEM BISCOTTI, KEKSI S KADULJOM) • LIMUNCINI, NARANCINI

Obrt Cambarlin ponudio je tradicionalne slastice otoka Visa: mirisne i slasne ručno rađene kekse s različitim dodacima. Keksi su svakodnevno na policama slastičarnice Cukar, a u njihovoj proizvodnji koriste se samo autohtoni prirodni sastojci s otoka Visa (rogač, lavanda, limun, naranča, kadulja i dr.). Svakako je treba posjetiti kada se boravi na ovom lijepom otoku. Nezaboravan okus i miris pri kušanju ovih delicija ponijet ćete u sjećanju kada budete odlazili s Visa.

COOKIES (CAROB, LAVENDER) • TRADITIONAL COOKIES FROM THE ISLAND OF VIS ("CVITI", CAROB BISCOTTI, WINE COOKIES, ALMOND BISCOTTI, SAGE COOKIES) • "LIMUNCINI", "NARANCINI" (CANDIED LEMON, ORANGE PEEL)

The Cambarlin Trade offers traditional delicacies of the Island of Vis: fragrant and delicious hand-made cookies with different condiments. The cookies are a part of the everyday offer on the shelves of the Cukar Pastry Shop. They are based only on indigenous organic ingredients from the Island of Vis (carob, lavender, lemon, orange, sage, etc.). If you visit this island, make sure you pay a visit to this shop. Once you taste these delicacies, you will keep their unforgettable flavor and aroma in your memeory when leaving the Island of Vis.

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BRANKO ZANKI

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

CVJETNI MED

Branko Zanki proizvodi cvijetni med od mirisnog otočnog bilja. Preteže vrijesak i ružmarin uz lavandu, kadulju i još poneku biljku. Raskošan okus meda privlači sve ljubitelje ovog proizvoda nemjerljive vrijednosti.

FLOWER HONEY

Branko Zanki makes honey from aromatic island herbs. He predominantly uses heather and rosemary, together with lavender, sage and some other herbs. The luxurious honey flavour attracts all lovers of this product having immeasurable value.

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DENIS JERKOVIĆ

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KVALITETNO VINO (PLOVAC, ROSÉ) • KVALITETNO VINO (RUKATAC, KUC)

Obitelj Jerković proizvodi vina od autohtonih sorti prema obiteljskoj tradiciji. U ponudi su Plavac, Rukatac, Kuc i Rose kvalitetna vina s kontroliranim zemljopisnim podrijetlom. Osebujnih mirisa i okusa, ova vina odnjegovana su u vlastitom podrumu i izazov su za sve koji se žele prepustiti vrhunskom užitku.

QUALITY WINE (PLOVAC, ROSÉ) • QUALITY WINE (RUKATAC, KUC)

The Jerković Family produces wine from indigenous varieties according to family tradition. Their offer includes quality aoc wines Plavac, Rukatac, Kuc and Rosé. Having peculiar aromas and flavours, these wines have been cultivated in their own basement and are challenging for all those who wish to give in to this exceptional enjoyment.

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POJE

poljoprivredni obrt • *agricultural trade*

LINIJA KREMA ZA LICE (HIDRATANTNA DNEVNA, BOGATA NOĆNA, ANTI-AGEING) • ULJE ZA TIJELO – BAJAM S RUŽMARINOM • ULJE ZA TIJELO (LIMUN, GORKA NARANČA, LAVANDA)

Obrt Poje nudi nove kozmetičke proizvode biljnog porijekla bez umjetnih boja, mirisa i emulgatora koji nisu testirani na životinjama nego na prijateljima. Riječ je o kremama za lice finih tekstura s posebno biranim sirovinama i uljima za tijelo s bajamima i ružmarinom koje revitalizira i regenerira kožu.

FACIAL CREAMS (DAILY MOISTURIZER, RICH NIGHT CREAM, ANTI-AGEING CREAM) • BODY OIL – ALMOND AND ROSEMARY • BODY OIL (LEMON, BITTER ORANGE, LAVENDER)

Poje agricultural products and services offer new cosmetic products of plant origin without artificial colours, fragrances and emulsifiers and which are not tested on animals, but on friends. They include facial creams with fine texture and carefully chosen ingredients and body oils with almonds and rosemary which revitalises and regenerates the skin.

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PARTENCA D.O.O.

VIŠKI GUC "POL ORIHA"

Puk je viškom gucu, brodiću dugom jedva 2,89 metara nadjenuo ime Pol oriha što u prijevodu znači Orahova ljuska na koju svojim oblikom neodoljivo podsjeća. Izgrađen je 1936.g i po tipu je guc. Naziv guc pojavljuje se krajem 19.st i dolazi od talijanskog baragozo, bragozzo, gozzo. Upotrebljavao se za sitni priobalni ribolov, kao svićarica u ljetnom ribolovu ili kao pomoćni ribarski brod. Guc je prvi brod koji se u Hrvatskoj počeo koristiti u svrhu sporta i razonode. Najpoznatiji su hvarski i pelješki guci. Na provi broda nalazi se unikatni mozaik inspiriran antičkim dupinom stare Isse, te kormilo falusoidnog oblika, rad akademskog kipara Matka Mijića.

VIS GUC (OPEN FISHING BOAT) "POL ORIHA"

Common people have named the vis guc, a small, hardly 2.89 meters long boat, Pol Oriha, which means Nutshell, as its form irresistibly reminds of one. This one was built in 1936 and belongs to the type called guc. The name guc appears near the end of the 19th century and comes from the Italian baragozo, bragozzo, gozzo. It was used for small inshore fishing, summer fishing with lanterns or as an auxiliary fishing boat. Guc is the first boat in Croatia used for sports and pleasure. Best-known are the Hvar and the Pelješac guc. On the bow there is a unique mosaic inspired by the ancient dolphin of Issa, and a phallus – shaped rudder, work of the academic sculptor Matko Mijić.

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LJUBICA ADUM

obiteljsko poljoprivredno gospodarstvo • *agricultural family farm*

LIKER (RUŽA, BRESKVA, MANDARINA) • SUHE SMOKVE U DOMAĆEM PROŠEKU • LIZAC OD SUHIH SMOKAVA • LIKER (CRNA MASLINA, MAGUNJA)

Ljubica Adum na Zlarinu proizvodi mirisne likere od sirovina koje su isključivo podrijetlom s tog otoka poznatog po koraljima. U podlozi je domaća komovica u koju se dodaje voće (breskva/mandarina) ili latice ruže uz neizostavne začine. Specifičnog okusa i rashlađeni ovi likeri su užitak za probrane kušače.
Ljubica Adum sušene smokve stavlja i u prošek i nudi jedinstvenu deliciju koja osvaja gurmane.

LIQUEUR (ROSE, PEACH, MANDARIN) • DRIED FIGS IN HOMEMADE DESERT WINE • "LIZAC" MADE FROM DRIED FIGS • LIQUEUR (BLACK OLIVE, STRAWBERRY TREE BERRIES)

On the Island of Zlarin Ms Ljubica Adum makes aromatic liqueurs from raw materials peculiar solely to this island famous for corals. The liqueurs are based on home-made pomace brandy with the addition of fruit (peach/mandarin) or rose petals and inevitable condiments. These liqueurs have a specific flavour, and when cooled, will be readily savoured by elite tasters.
Ljubica Adum puts dried figs into desert wine and offers a one-of-a-kind, overwhelming delicacy to gourmands.

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TOMICA OSREDEČKI

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MED (RUŽMARIN, KADULJA) • OCAT OD MEDA • HIDROLAT LAVANDA • ETERIČNO ULJE LAVANDE

Netaknuta priroda Kornatskog arhipelaga i izuzetna kvaliteta meda je ono što je privuklo obitelj Osredečki da na najudaljenijem naseljenom otoku Kornata, Žirju, prije desetak godina smjesti svoj pčelinjak. Otok obiluje kaduljom i ružmarinom, a ljekovita svojstva tih biljaka poznata su već stoljećima.
Ocat od meda je otočni proizvod koji nastaje dugotrajnim postupkom. Potpuno je prirodan, jer u svom sastavu ima samo med i vodu. Specifičnog je voćnog okusa i finog cvjetnog mirisa.
Tradicionalan uzgoj lavande na otoku Žirju postupkom destilacije daje eterično ulje visoke kvalitete i hidrolat-cvjetnu vodicu.

HONEY (ROSEMARY, SAGE) • HONEY VINEGAR • LAVENDER DISTILLATE • LAVENDER ESSENTIAL OIL

The unspoiled nature of the Kornati Archipelago and the exquisite quality of honey attracted the Osredečki family to establish its apiary on the Island of Žirje ten years ago. Žirje is the furthest inhabited island of the Kornati Archipelago. The Island abounds in sage and rosemary which contain well-known medicinal properties used ever since the ancient times.
The honey vinegar is an island product resulting from a long procedure. It is completely organic, as it components are honey and water solely. It has a specific fruit flavour and a fine floral aroma.
Traditional growing of lavender on the Island of Žirje and the distillation process produce high quality essential oil and herbal distillate (floral water).

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Fotografiju ustupila Turistička zajednica grada Cresa

DUGI OTOK • Velid Jakupović
Fotografiju ustupila Turistička zajednica Dugi otok

HVAR • Andrija Carli
Fotografiju ustupila Turistička zajednica grada Hvara

IŽ • Velid Jakupović
Fotografiju ustupila Turistička zajednica grada Zadra

KORČULA • Milan Babić
Fotografiju ustupila Hrvatska turistička zajednica

KRK • Ivo Pervan
Fotografiju ustupila Hrvatska turistička zajednica

KORNATI • Ivo Pervan
Fotografiju ustupila Hrvatska turistička zajednica

LASTOVO • Sergio Gobbo
Fotografiju ustupila Hrvatska turistička zajednica

LOŠINJ • Sergio Gobbo
Fotografiju ustupila Turistička zajednica Grada Malog Lošinja

MLJET • Mario Romulić, Dražen Stojčić
Fotografiju ustupila Hrvatska turistička zajednica

MURTER
Fotografiju ustupila Turistička zajednica grada Vodica

OLIB • Mladen Radolović Mrlja
Fotografiju ustupila Turistička zajednica grada Zadra

PAG • Renco Kosinožić
Fotografiju ustupila Hrvatska turistička zajednica

PAŠMAN • Ivo Pervan
Fotografiju ustupila Hrvatska turistička zajednica

PELJEŠAC
Fotografiju ustupila Turistička zajednica Općine Ston

PRVIĆ
Fotografiju ustupila Turistička zajednica županije Šibensko-kninske

RAB • Mladen Šćerbe
Fotografiju ustupila Turistička zajednica grada Raba

RAVA • Mladen Radolović Mrlja
Fotografiju ustupila Turistička zajednica grada Zadra

SILBA • Velid Jakupović
Fotografiju ustupila Turistička zajednica mjesta Silba

ŠOLTA • Ivo Pervan
Fotografiju ustupila Turistička zajednica Općine Šolta

UGLJAN • Velid Jakupović
Fotografiju ustupila Turistička zajednica mjesta Ugljan

VIS • Boris Kragić
Fotografiju ustupila Hrvatska turistička zajednica

ZLARIN • Milan Babić
Fotografiju ustupila Hrvatska turistička zajednica

ŽIRJE • Darko Vučić
Fotografiju ustupila Turistička zajednica grada Šibenika

UVODNA SLIKA 1 • Ivan Ćorić
Fotografiju ustupila Hrvatska turistička zajednica

UVODNA SLIKA 2 • Ivo Pervan
Fotografiju ustupila Hrvatska turistička zajednica

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UREDNIČKI ODBOR
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PRIJEVOD NA ENGLESKI
Translation Experts Hrvatska d.o.o. (2007. – 2010., 2014.)
Ana Ilijić (2011)
"Heffer- poduka i prevodilaštvo" (2012., 2013., 2015., 2016., 2017., 2018.)

DIZAJN I PRIJELOM
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FOTOGRAFIJE PROIZVODA
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REALIZACIJA
Denona d.o.o.

NAKLADA
2000
Zagreb, rujan 2018.

PUBLISHER
Republic of Croatia | Ministry of Regional Development and Europian Union Funds | Directorate for Islands
Miramarska cesta 22, 10 000 Zagreb
tel. +385 1 640 06 00
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www.razvoj.gov.hr

FOR THE PUBLISHER
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EDITOR
Ljubica Ajduković Ugarković

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TRANSLATION
Translation Experts Hrvatska d.o.o. (2007. – 2010., 2014.)
Ana Ilijić (2011)
"Heffer- poduka i prevodilaštvo" (2012., 2013., 2015., 2016., 2017., 2018.)

LAYOUT AND DESIGN
Tina Bauer

PRODUCT PHOTOGRAPHY
Tanja Bjelić

PRINT
Denona d.o.o.

EDITION
2000
Zagreb, September 2018

ISSN 1849-8272

CROATIAN ISLAND PRODUCT

MINISTRY OF REGIONAL DEVELOPMENT AND EU FUNDS

ISSN 1849-8272