



## Katalog proizvoda 11 / 10 / 09 / 08 / 07

Ministarstvo mora, prometa i infrastrukture





## UVOD

Ministarstvo mora, prometa i infrastrukture početkom 2007. pokrenulo je projekt vizualnog označavanja otočnih proizvoda oznakom “Hrvatski otočni proizvod” 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 Savjet projekta.

Budući da se oznaka “Hrvatski otočni proizvod” dodjeljuje već petu godinu za redom (u katalogu su prikazani proizvodi kojima je oznaka dodijeljena u 2007., 2008., 2009., 2010. i 2011. 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 uvjerali.

Oznaku kvalitete “Hrvatski otočni proizvod” do sada je dobio 100 otočnih proizvođača s 20 hrvatskih otoka za 252 proizvoda/proizvodne linije.

## FOREWORD

In early 2007, the Ministry of the Sea, Transport and Infrastructure initiated the project of visual labelling of island products with the label “Croatian Island Product”, with the intention of providing an incentive for island manufacturers of authentic and quality products.

Taking into consideration the National Island Development Programme and the Islands Act, the project’s preparation took several years. The basic goal is to identify and distribute quality island products, which will then be recognised as such within and outside Croatia.

These are the products manufactured as a result of island traditions, research and development, innovation and inventiveness, whose level of quality must be quantifiable. They originate from limited island sites and they are manufactured in small series.

The decision on the award of the label is left up to the independent technical commissions, whose members are well known Croatian experts in corresponding fields. The label may only be awarded to products that satisfy all of the prescribed requirements. The final decision is made by the Project Council.

“Croatian Island Product” label has been awarded for the last five years (the catalogue features winners of 2007, 2008, 2009, 2010 and 2011) which proves our intention, concerning the project, is fully accomplished. Self employed island manufacturers have been encouraged to stay located on the islands and produce the highest quality products, while the consumers got the opportunity to taste the excellence of their newest products.

The label of quality for the “Croatian Island Product” has been rewarded to 100 island manufacturers from 20 Croatian islands for the total of 252 products.

## RIJEČ MINISTRA

Božidar Kalmeta

Privilegija je raditi i skrbiti za otoke. Svatko tko je posjetio makar i najmanji šknoj našeg prelijepog Jadrana mora oćutjeti sreću biti i djelovati na tim malim kontinentima. Mi, koji smo godinama u priči od 1.244 otočnih bisera, postali smo zatočenicima ljepote “grljene mirisom i soli, posutih zemljom uvijek žednom”.

Na žalost, ne osjećamo svi jednako blagoslov života na ovim prostorima. Posljednjih desetljeća se prirodnu i kulturnu baštinu više gazi, razgrađuje i zaboravlja nego čuva, a sklad autohtonog i novog je ozbiljno poremećen. Problem je vrlo složen i ne možemo i ne želimo ga vezati samo za hrvatske otoke. Međutim, posljedice poremećaja na malim, osjetljivim prostorima su vidljivije i devastacije su veće, a šteta često nesaglediva. S druge strane, proces globalizacije je nezaustavljivo krenuo i mi se često i sa pravom bojimo da će nas “progutati” veliki, bogati svijet.

Iz želje da sačuvamo samu esenciju otoka i otočana nastala je priča ljubavi koja nosi ime projekt “Hrvatski otočni proizvod”. Projekt “Hrvatski otočni proizvod” namijenjen je poticanju razvoja otočne proizvodnje i podizanju razine kvalitete otočnih proizvoda koji bi morali uključivati značajke otočne tradicije, razvojno-istraživačkog rada i inovacija, te promociji hrvatskih otoka kao područja od posebnog interesa za Republiku Hrvatsku. Cilj je pozicioniranje kvalitetnih proizvoda na domaćem i stranom tržištu. Europska unija pridaje veliki značaj proizvodnji tradicionalnih proizvoda (vezano uz poticanje ruralnog razvoja), a na području hrvatskih otoka postoji veliki broj autohtonih, visokokvalitetnih proizvoda koji mogu postati značajan izvozni brand.

Svaki otočni proizvod je malo umjetničko djelo satkano od najfinije čipke stoljećima građenog mentaliteta i svjetonazora koji u svojoj srži čuva tradiciju nacionalnog identiteta. Nakon pet godina možemo se pohvaliti zavidnim brojem vrsnih proizvoda koje nose oznaku “Hrvatski otočni proizvod”. Tu su vina kojih se ne bi posramile najbolje svjetske vinoteke s lokaliteta od Korčule do Krka, od postupa, plavca, grka, rukatca, vugave do žlahtine, otočne delicije poput viškog hiba, cukarina

s Korčule ili rapske torte koja je služena velikodostojnicima. O sirevima, limončelu, ribama, motaru, baškotinu, medu, džemovima, maslinovom ulju, rakijama i likerima, ... nije potrebno govoriti – trebate ih kušati.

Na kraju, nemojte zaboraviti ni naše nejestive proizvode: sapune i ulja za tijelo, proizvode od creske vune, bračkog kamena ili pašku i hvarsku čipku. Upalite svijeću u svijećnjaku od bračkog kamena, obucite tople papuče od creske vune i kušajte proizvode s oznakom “Hrvatski otočni proizvod”. Svaki okus Vas kao u bajci vrati na otok i ćutite miris smilja, kadulje, osjećate kapljice mora na licu, vidite sunce u očima...živite otok.





## MINISTER

Božidar Kalmeta

It is a privilege to work and to care for islands. Anyone who visited even the smallest island in our beautiful Adriatic Sea must have felt the joy of living and working on those small continents. We, who have been a part of the story of 1,244 island pearls for years, became prisoners of a beauty *embraced by the scent and the salt, sprinkled by ever-thirsty soil.*

Unfortunately, not all of us are equally blessed to live in these areas. During the last decades, the natural and cultural heritage has been more treaded on, disintegrated and forgotten rather than preserved, and the harmony of the autochthonous and the new has been seriously disrupted. The problem is very complex and can not and will not be related only to Croatian islands. However, the results of imbalance in small, sensitive areas are more visible, the devastation greater, and the damage often immeasurable. On the other hand, the process of globalization is unstoppable and we often fear with every right that we will be “swallowed” by the large, wealthy world.

Due to the desire to preserve the essence of our islands and islanders, emerged a story of love entitled the “Croatian Island Product”. The intention of the “Croatian Island Product” Project is to stimulate and develop the island production and to improve the quality of the island products, which should incorporate the characteristics of island tradition, research, development and innovation, but also the promotion of Croatian islands as areas of special concern to the Republic of Croatia. The goal is to introduce quality products to domestic and foreign markets. The European Union pays great attention to the manufacture of traditional products (in relation to the stimulation of rural development), and on Croatian islands there are numerous autochthonous, high-quality products which can become a significant export brand.

Each island product represents a small piece of art woven from the finest lace of multigentennial mentality and life philosophy, which guards the tradition of national identity. After five years, we can take pride in an enviable number of excellent products bearing the label of the “Croatian Island Product”. There are wines which would make even the best wine stores proud, coming from the localities extending from the Island of Korčula to the Island of Krk, such as Postup, Plavac, Vugava, Grk, Rukatac and Žlahtina, island delicacies such as hib from the Island of Vis, the Korčula cukarin, or the Rab cake which was served to many dignitaries throughout history. And there is no point in talking about the cheeses, limoncello, sardines, rock samphire, baškotin, honey, liqueur, brandy,... – they have to be tasted.

And finally, do not forget our inedible products made of the Cres wool, soaps, body oils, the Brač stone or the Pag and Hvar lace. Light a candle in a candlestick made of Brač stone, put on a pair of warm slippers made of Cres wool and taste the products bearing the label of the “Croatian Island Product”. Like in a fairytale, each taste carries you home to the island, and you can smell the scent of immortelle and sage, feel the sea drops on your face, see the sun ... you live the island.



## POPIS PROIZVODA

### LIST OF PRODUCTS

#### 2011

- 26 **POLJOPRIVREDNO TURISTIČKA ZADRUGA "FAUST VRANČIĆ"** | Prvinsko maslinovo ulje / vakumirana sušena smokva / hobotnica na salatu u maslinovom ulju / Prvinski prirodni sapun  
**THE "FAUST VRANČIĆ" AGRICULTURAL TOURIST COOPERATIVE** | olive oil from the island of Prvić / vacuumed dried figs / octopus salad with olive oil / natural soap from the island of Prvić
- 30 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO ŽUVIĆ** | travarica / linija likera (mirta, kadulja, višnja) / domaća marmelada (naranča, mandarina) / ekstra djevičansko maslinovo ulje  
**THE ŽUVIĆ AGRICULTURAL FAMILY FARM**  
travarica – herb grappa / liqueurs (myrtle, sage, sour cherry) / home - made marmalade (orange, mandarin) / extra virgin olive oil
- 34 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO DANIJEL KAŠTELAN** | ekstra djevičansko maslinovo ulje / ekstra džem od smokava / smokvenjak  
**DANIJEL KAŠTELAN, AGRICULTURAL FAMILY FARM** | extra virgin olive oil / fig extra jam / *smokvenjak*
- 36 **ZADRUGA ZA TURIZAM I POLJOPRIVREDU EKO RAST ŠOLTA** | Šoltana klasika eko / Šoltana levanta eko / rakija travarica "Šolta natura" / umak od smokava  
**EKO RAST ŠOLTA, TOURIST AGRICULTURAL COOPERATIVE** | *Šoltana klasika eko / Šoltana levanta eko / Šolta natura* herb grappa / fig chutney
- 40 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO VESNA ROŽIĆ ŠIBIĆ** | džem (smokva, smokva s lavandom) / slatko od smokava / sušene smokve / smokvenjak / ekstra djevičansko maslinovo ulje / sol za kupanje (lavanda, smilje) / suhi cvijet lavande  
**VESNA ROŽIĆ ŠIBIĆ, AGRICULTURAL FAMILY FARM** | jam (fig, fig with lavender) / fig dessert / dried figs / *smokvenjak* – fig loaf / extra virgin olive oil / bath salt (lavender, immortelle) / lavender flowers
- 44 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO BARHANOVIĆ** | vrhunsko suho vino plavac mali "Dragons cave"  
**THE BARHANOVIĆ AGRICULTURAL FAMILY FARM** | the Dragon's Cave – *plavac mali* top - quality dry wine
- 46 **OBRT RIBOLOV I PRIJEVOZ "SACO"** | plavac mali vrhunsko vino barique "Bosso" / plavac mali kvalitetno vino "Bročko rič"  
**THE SACO FISHING AND TRANSPORT** | *Bosso* – *plavac mali* top - quality barique wine / *Bročko rič* – *plavac mali* quality wine
- 48 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO MAJA CEBALO** | vrhunsko suho bijelo vino "Grk"  
**MAJA CEBALO, AGRICULTURAL FAMILY FARM** | *Grk* – top - quality dry white wine
- 50 **PELJEŠKI VINOGRADAR D.O.O.** | kvalitetno crno vino "Plavac Pelješac" / kvalitetno bijelo vino "Rukatac Pelješac"  
**PELJEŠKI VINOGRADAR LTD** | *Plavac Pelješac* – quality red wine / *Rukatac Pelješac* – quality white wine
- 52 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO LOVRIĆ SILVANA MILINA** | vrhunsko bijelo vino "Grk Lovrić" / kvalitetno crno vino "Lovrić"  
**THE LOVRIĆ AGRICULTURAL FAMILY FARM** | *Grk Lovrić* – top - quality white wine / *Lovrić* – quality red wine
- 54 **POLJOPRIVREDNA ZADRUGA SVIRČE** | desertno vino "For" / kvalitetno polusuho bijelo vino "Pošip"  
**THE SVIRČE AGRICULTURAL COOPERATIVE** | *For* – dessert wine / *Pošip* – quality semi - dry white wine
- 56 **OBRT LIKERI ANTUNOVIĆ** | rakija loza  
**THE ANTUNOVIĆ LIQUEURS' CRAFT** | grappa
- 58 **POLJOPRIVREDNI OBRT "KAMENICA"** | linija likera (naranča, višnja)  
**THE KAMENICA AGRICULTURAL TRADE** | liqueurs (orange, sour cherry)
- 60 **POLJOPRIVREDNA ZADRUGA KOMIŽA** | specijalna prirodna rakija travarica  
**THE KOMIŽA COOPERATIVE FARM** | special natural herb grappa
- 62 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO IVAN PARČIĆ** | ekstra djevičansko maslinovo ulje  
**IVAN PARČIĆ, AGRICULTURAL FAMILY FARM** | extra virgin olive oil
- 63 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO OBITELJ** | ekstra djevičansko maslinovo ulje  
**THE OBITELJ AGRICULTURAL FAMILY FARM** | extra virgin olive oil
- 64 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO BULIMBAŠIĆ** | ekstra djevičansko maslinovo ulje "Ločnjak"  
**THE BULIMBAŠIĆ AGRICULTURAL FAMILY FARM** | *Ločnjak* extra virgin olive oil
- 66 **"RAOL" D.O.O.** | ekstra djevičansko maslinovo ulje  
**RAOL LTD** | extra virgin olive oil
- 67 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO DIANA MAROVIĆ** | "Škoj" – ekstra djevičansko maslinovo ulje  
**DIANA MAROVIĆ, AGRICULTURAL FAMILY FARM** | *Škoj* – extra virgin olive oil
- 68 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO NIKICA ŽAMPERA** | kozji sir u maslinovom ulju (bosiljak i češnjak, eko začini) / zelene masline u slanoj vodi  
**NIKICA ŽAMPERA, AGRICULTURAL FAMILY FARM** | goat cheese in olive oil (basil and garlic, organic spices) / green olives in brine
- 70 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO VIDAS** | paški sir / maslinovo ulje  
**THE VIDAS AGRICULTURAL FAMILY FARM** | Pag cheese / olive oil
- 72 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO TEREZA VIDAS - PUHALOVIĆ** | oplemenjeni paški sir s orašastim i / ili sušenim voćem  
**TEREZA VIDAS - PUHALOVIĆ, AGRICULTURAL FAMILY FARM** | Pag cheese enriched with nuts and/or dried fruit
- 74 **MARDEŠIĆ D.O.O.** | frigana srdela u maslinovom ulju / jadranska sardina (light, s limunom, s feferonom)  
**MARDEŠIĆ LTD** | fried sardines in olive oil / adriatic sardine (light, with lemon, with chilli peppers)

- 76 **RIBARSKI OBRT "KARMELA"** | "Peškaruša" smotani inčuni / "Peškaruša" kapari na kvasinu / "Peškaruša" marinirane kozice  
**KARMELA FISHING TRADE** | "Peškaruša" rolled anchovies / "Peškaruša" capers pickled in vinegar / "Peškaruša" marinated shrimps
- 77 **ZAJEDNIČKI OBRT PEKARNICA MAHULJA** | makaruni na iglu  
**THE MAHULJA BAKERY** | needle - rolled macaroni
- 79 **OBRT NATURA DALMATIA** | sol sa začinskim i aromatičnim biljem  
**THE NATURA DALMATIA FAMILY TRADE** | salt with herbs and aromatic plants
- 80 **UDRUGA "LANTERNA"** | Šoltanski paprenjak  
**THE "LANTERNA" ASSOCIATION** | Šoltanski paprenjak – the Šolta pepper - cake
- 82 **OBRT SLASTICE "MARGARETA"** | slastice (*pugaca oliveta, buculin oliva, škanjata*) / torta naših kapetana  
**THE MARGARETA CONFECTIONERY** | delicacy (*pugaca oliveta, buculin oliva, škanjata*) / "Our Captains' Cake"
- 84 **OBRT PEKARNICA SLASTICA "VILMA"** | Rabski rogačići / sirup (limun, naranča)  
**THE VILMA BAKERY AND CONFECTIONERY** | Rabski rogačići – rab's carobs / sirup (lemon, orange)
- 86 **SAMOSTAN SV. MARGARITE** | koludraški srednjovjekovni specijalitet kolacic / koludraška štrika  
**CONVENT OF SAINT MARGARET** | koludraški kolacic – the medieval nuns' biscuit / koludraška štrika
- 88 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO BRAVDICA** | namaz od kadulje / džem (smokva, crna maslina)  
**THE BRAVDICA AGRICULTURAL FAMILY FARM** | sage spread / jam (fig, black olive)
- 90 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO EDO BOGDANOVIĆ** | marmelada od maginje  
**EDO BOGDANOVIĆ, AGRICULTURAL FAMILY FARM** | strawberry tree marmalade
- 91 **VINARSKA ZADRUGA VRISNIK** | cvjetni med  
**THE VRISNIK COOPERATIVE WINERY** | flower honey
- 92 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO RADENKA TOMAŠIĆ** | med (cvjetni, bagrem) / propolis kapi / domaći bašćanski medenjak  
**RADENKA TOMAŠIĆ, AGRICULTURAL FAMILY FARM** | honey (flower honey, acacia honey) / propolis drops / Baška honey cake
- 94 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO TOMICA OSREDEČKI** | med (ružmarin, kadulja)  
**TOMICA OSREDEČKI, AGRICULTURAL FAMILY FARM** | honey (rosemary, sage)
- 96 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO KARLIĆ TAFARIJA NEDELJKO** | med kadulja / med s dodacima (bademi, orasi, suhe smokve) / medica – liker od meda  
**KARLIĆ TAFARIJA NEDELJKO, AGRICULTURAL FAMILY FARM** | sage honey / honey with almonds, walnuts, dry figs / medica – honey liqueur
- 98 **OBRT "KADULJA"** | eterično ulje kadulje / hidrolat kadulje / čaj kadulja  
**THE KADULJA TRADE** | sage essential oil / sage herbal distillate / sage tea
- 100 **OBRT LA BARBARA** | hidrolat (lavanda, bijeli bor, čempres, ružmarin, smilje)  
**THE LA BARBARA TRADE** | herbal distillate (lavender, redwood, cypress, rosemary, immortelle)
- 102 **AGRO - ART "TAJNIKOV" HVAR** | suvenir od cvijeta agave – verdica  
**AGRO - ART "TAJNIKOV" HVAR** | souvenir made from the agave flower – verdica
- 103 **"MOZAIK", OBRT ZA OBRADU I TRGOVINU KAMENA** | kamenica – suvenir od bračkog kamena  
**"MOZAIK", STONEMASON'S WORKSHOP AND TRADE** | stone bowl – kamenica – souvenir carved in the Brač stone
- 104 **OBRT TEHKON, PREHRAMBENO - TEHNOLOŠKI I KNJIGOVODSTVENI KONZALTING** | lošinjski unikatni suvenir (platnene torbe / torba za začinsko bilje / mirisni jastučići, vrećice s lavandom)  
**THE TEHKON TRADE, FOOD TECHNOLOGY AND BOOK - KEEPING CONSULTING** | unique souvenirs from Lošinj (linen bags / spice bags / scented pads, lavender sachets)
- 106 **UDRUGA KULTURNO - UMJETNIČKO DRUŠTVO SLOGA** | Iška tradicijska keramika / škarpini – muško - ženska obuća  
**THE SLOGA ARTS AND CRAFTS ASSOCIATION** | traditional ceramics from the island of Iž / škarpini footwear
- 108 **DAMEX D.O.O.** | Murterska škrinjica "Baul"  
**DAMEX LTD** | The "Baul" – the Murter chest
- 110 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO LUKA MARKET** | Mljetska vrša – autohtoni mljetski suvenir  
**LUKA MARKET, AGRICULTURAL FAMILY FARM** | Mljet fishing trap – indigenous Mljet souvenir
- 112 **ART STUDIO "PATRIKANA"** | unikatni nakit od kokica – columbela  
**THE PATRIKANA ART STUDIO** | unique columbela jewelry
- 113 **"LIPA", OBRT ZA STRUČNO USAVRŠAVANJE I IZRADU NARODNIH NOŠNJI TE IZNAJMLJIVANJE APARTMANA** | tkanice – ženski pojasevi  
**THE LIPA TRADE SPECIALISED IN TRADITIONAL CLOTHING, TRAINING AND APARTMENTS' RENTAL** | tkanice – sashes, women's belts
- 114 **OBRT EKO TURIZAM "RAB - PUR"** | "vuneno sanjarenje" – proizvodi od domaće ovčje vune (papuče / mirisni jastučići)  
**THE RAB - PUR ECO-TOURISM TRADE** | "Woollen Daydreaming" – comprises various homemade sheep wool products (slippers / scented pads)
- 116 **SAMOSTAN SESTARA BENEDIKTINKI** | čipka od niti agave  
**BENEDICTINE SISTERS' MONASTERY** | agave fiber lace
- 118 **RUTA, GRUPA ZA KVALITETNIJI ŽIVOT NA OTOKU CRESU** | Masmalići – suvenirni igračke od creske vune  
**RUTA, GROUP FOR HIGHER QUALITY LIFE ON THE ISLAND OF CRES** | Masmalići – souvenirs toys made of the cres wool
- 120 **UDRUGA ARGONAUTA** | edukativne slikovnice / slagalice - puzzle  
**THE ARGONAUTA ASSOCIATION** | educational picture books / jigsaw puzzles
- 122 **LJILJANA FESTINI** | eko - edukativne slikovnice  
**LJILJANA FESTINI** | eco - educational picture books

- 2010**
- 126 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO ŠPANJOL** | rapski smokvenjak / ekstra džem od smokava / liker od lavande / suhi cvijet lavande / eterično ulje lavande  
**ŠPANJOL AGRICULTURAL FAMILY FARM** | Rab fig loaf – *rapski smokvenjak* / fig extra jam / lavender liqueur / dry lavender flowers / lavender essential oil
- 128 **OBRT NATURA DALMATIA** | 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  
**THE NATURA DALMATIA FAMILY TRADE** | 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
- 130 **OBRT SANELI** | biljni liker (mirta, lošinjska kadulja) / domaći maslinov sapun / osvježivači prostora  
**SANELI AGRICULTURAL FAMILY FARM** | Lošinj myrtle and sage herbal liqueurs / home - made olive soap / air fresheners
- 132 **POLJOPRIVREDNI OBRT “MD 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  
**“MD TRADE” AGRICULTURAL PRODUCTS AND SERVICES** | honey and fig liqueurs / smokovača fig brandy / olives in brine / Orkula extra, eco virgin olive oil / salvia bio honey, salvia immunity honey, eco multi flower honey – Kvarner plants / flower honey 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
- 136 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO EDO BOGDANOVIĆ** | liker (limun, višnja) / džem od naranče  
**EDO BOGDANOVIĆ, AGRICULTURAL FAMILY FARM** | lemon and sour cherry liqueurs / orange jam
- 138 **POLJOPRIVREDNA ZADRUGA “PRIJATELJI LASTOVA”** | liker od mirte / ekstra džem (limun, naranča)  
**FRIENDS OF LASTOVO COOPERATIVE FARM** | myrtle liqueur / lemon and orange extra jam
- 139 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO IVAN PARČIĆ** | linija rakija (orahovica, smokovača, travarica, medica)  
**IVAN PARČIĆ, AGRICULTURAL FAMILY FARM** | *Orahovica* walnut brandy, *Smokovača* fig brandy, *Travarica* herb brandy, *Medica* honey brandy
- 140 **OBRT LIKERI ANTUNOVIĆ** | voćni liker (limun krem, višnja)  
**THE ANTUNOVIĆ LIQUEURS’ CRAFT** | lemon and sour cherry cream liqueurs
- 142 **POLJOPRIVREDNI OBRT “KAMENICA”** | liker od limuna  
**THE KAMENICA AGRICULTURAL TRADE** | lemon liqueur
- 143 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO MIROSLAV STANOJEVIĆ** | vrhunsko bijelo vino / kvalitetno bijelo vino Pošip Bleuš  
**MIROSLAV STANOJEVIĆ AGRICULTURAL FAMILY FARM** | *Pošip Bleuš* top - quality / quality white wine
- 144 **“ROKI’S” D.O.O.** | linija rakija (komovica, mirta, rogačica, travarica, medovina, mix No1) / kvalitetno vino plavac 2006  
**“ROKI’S” LTD** | *Komovica* grape brandy, *Mirta* myrtle brandy, *Rogačica* carob brandy, *Travarica* herb brandy, *Medovina* honey brandy, mix No1 / *Plavac Mali* quality wine
- 146 **POLJOPRIVREDNA ZADRUGA SVIRČE** | vrhunsko crno vino Mediterano / kvalitetno crno vino Plavac barique / kvalitetno suho rose vino Opolo / kvalitetno bijelo vino (Svirče, Bogdanuša)  
**THE SVIRČE AGRICULTURAL COOPERATIVE** | *Mediterano* top - quality red wine / *Plavac barique* quality red wine / *Opolo* quality dry rose wine / *Svirce*, *Bogdanuša* quality white wines
- 150 **POLJOPRIVREDNA ZADRUGA “NERICA”** | vrhunsko bijelo suho vino Pošip Čara  
**NERICA COOPERATIVE FARM** | *Pošip Čara* top - quality dry white wine
- 151 **OBRT ZURE RIBARSTVO** | ekstra djevičansko maslinovo ulje  
**ZURE FISHERY TRADE** | extra virgin olive oil
- 152 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO VINKO SVILIČIĆ** | ekstra djevičansko maslinovo ulje  
**VINKO SVILIČIĆ, AGRICULTURAL FAMILY FARM** | extra virgin olive oil
- 153 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO IVO BIOČINA (TURE)** | eko ekstra djevičansko maslinovo ulje  
**IVO BIOČINA AGRICULTURAL FAMILY FARM (TURE)** | eco extra virgin olive oil
- 154 **“KVARNER” D.O.O.** | ekstra djevičansko maslinovo ulje  
**“KVARNER” LTD** | extra virgin olive oil
- 156 **OBRT “BROJNE”** | suhe višnje / suhe rajčice  
**BROJNE AGRICULTURAL PRODUCTS AND SERVICES** | dried sour cherries / dried tomatoes
- 158 **SOLANA PAG D.D.** | Paška morska sol  
**PAG SALTWORKS – SOLANA PAG D.D** | Pag sea salt
- 160 **SIRANA GLIGORA D.O.O.** linija sireva (Žigljen, Kolan, Figurica, Kozlar) / Paška skuta  
**GLIGORA CHEESE DAIRY LTD** | cheese production (*Žigljen*, *Kolan*, *Figurica*, *Kozlar* cheese) / Pag curd
- 162 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO NIKICA ŽAMPERA** | kozji sir Golija  
**NIKICA ŽAMPERA, AGRICULTURAL FAMILY FARM** | *Golija* goat cheese
- 163 **OBRT “CUKARIN”** | ručno bruštulani mindeli karamel / bili  
**CUKARIN TRADE** | hand-made sugared almonds – caramelized / white
- 164 **OBRT SLASTICE “MARGARETA”** | tradicionalni creski kolačići (salvia buculin, rosete, medenjак buculin, kacotin, medenjак smokva, vanilin čiflet) / bruštulane mendule  
**THE MARGARETA CONFECTIONERY** | traditional cres cookies (salvia *buculin*, *rosete*, *buculin* honey cake, *kacotin*, fig honey cake, vanilla *čiflet* / sugared almonds – *bruštulane mendule*)

- 166 **"KIFLIĆ" D.O.O.** | Rapska torta / slastice (fini medenjaci, kiflice orah, svadbeni kolač)  
**"KIFLIĆ" LTD** | the Rab cake / sweets (delicious honey cakes, walnut rolls, wedding cakes)
- 168 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO RADOVANOVIĆ** | med od kadulje  
**RADOVANOVIĆ AGRICULTURAL FAMILY FARM** | sage honey
- 169 **UDRUGA PČELARA "KADULJA"** | med od kadulje  
**"KADULJA" BEEKEEPERS ASSOCIATION** | sage honey
- 170 **UDRUGA PČELARA "KADULJA", OBITELJSKA POLJOPRIVREDNA GOSPODARSTVA "KADULJA" BEEKEEPERS ASSOCIATION, AGRICULTURAL FAMILY FARMS**
- 172 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO RADENKA TOMAŠIĆ** | mast gospine trave / propolis mast  
**RADENKA TOMAŠIĆ, AGRICULTURAL FAMILY FARM** | St. John's wort ointment / propolis ointment
- 173 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO LJUBICA KOČOVA** | brački melem  
**LJUBICA KOČOVA AGRICULTURAL FAMILY FARM** | brač balm (*brački melem*)
- 174 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO KARLIĆ TAFARIJA NEDELJKO** | propolis kapi  
**KARLIĆ TAFARIJA NEDJELJKO, AGRICULTURAL FAMILY FARM** | propolis drops
- 175 **POLJOPRIVREDNI OBRT POJE** | linija krema za lice (hidratantna dnevna, bogata noćna, anti - ageing) / ulje za tijelo – bajam s ružmarinom  
**POJE AGRICULTURAL PRODUCTS AND SERVICES** | facial creams (daily moisturizer, rich night cream, anti - ageing cream) / body oil – almond and rosemary
- 176 **AGRO HVAR D.O.O.** | ružmarinovo ulje / ružmarinov cvijet  
**AGRO HVAR LTD** | rosemary oil / rosemary flowers
- 177 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO TOMIČIĆ** | eterično ulje lavande / lavandin cvijet  
**TOMIČIĆ AGRICULTURAL FAMILY FARM** | lavender essential oil / lavender flowers
- 178 **"MOZAIK", OBRT ZA OBRADU I TRGOVINU KAMENA** | suvenirni od bračkog kamena (zdjela i kamenica)  
**"MOZAIK", STONEMASON'S WORKSHOP AND TRADE** | souvenirs made of the Brač stone (bowls and boxes)
- 179 **ART STUDIO "PATRIKANA"** | linija nakita od školjki (petrovo uho, pužići)  
**THE PATRIKANA ART STUDIO** | jewellery made of abalone and other seashells
- 180 **TRGOVAČKI OBRT GULAM** | zdjele od maslinovog drva  
**GULAM TRADES AND CRAFTS** | olive wood bowls
- 181 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO LUKA MARKET** | autohtoni mljetski suvenir košić  
**LUKA MARKET, AGRICULTURAL FAMILY FARM** | *Košić* – the autochthonous Mljet souvenir
- 182 **KUĆNA RADINOST PETRICA PODDA** | ručnik od domaćeg platna  
**PETRICA PODDA FAMILY TRADE** | home-made linen towels
- 183 **ANEL - TBT D.O.O.** | suvenir starogrojski paprenjok  
**ANEL - TBT LTD** | *Starogrojski paprenjok* – pepper - cake souvenir
- 184 **FRANICA MANDIĆ** | Luška jića i pića – prva veloluška kuharica  
**FRANICA MANDIĆ** | food and drinks of vela luka (*Luška jića i pića*) – the first Vela Luka cookbook
- 185 **"LIPA", OBRT ZA STRUČNO USAVRŠAVANJE I IZRADU NARODNIH NOŠNJI TE IZNAJMLJIVANJE APARTMANA** | linija muška narodna nošnja  
**THE LIPA TRADE SPECIALISED IN TRADITIONAL CLOTHING, TRAINING AND APARTMENTS' RENTAL** | male national costumes
- 186 **JAVNA KOMUNALNA USTANOVA "PRVENJ"** | Škraping international trekking race  
**PRVENJ PUBLIC UTILITY SERVICE** | Škraping international trekking race

## 2009

- 190 **DALMACIJAVINO, HVARSKJE VINARIJE** | vrhunsko vino Faros / Faros barrique / kvalitetno vino Bogdanuša  
**DALMACIJAVINO, HVARSKJE VINARIJE** | Faros top-quality wine / Faros barrique / bogdanuša quality wine
- 192 **OBRT ZURE RIBARSTVO** | domaći liker (miendula, mediteransko voće, rogač, naranča, šipak) / domaća rakija aniseta / travarica / kvalitetno vino Plavac mali Zure / vrhunsko vino Grk Bartul  
**ZURE RIBARSTVO TRADE** | almond, mediterranean fruit, carob, orange, pomegranate home-made liqueurs / home-made aniseta brandy / herb brandy (Travarica) / Zure Plavac mali quality wine / Grk Bartul superior quality wine
- 194 **OBRT NATURA DALMATIA** | travarica s medom i ljekovitim i aromatičnim biljem  
**THE NATURA DALMATIA FAMILY TRADE** | herb brandy (Travarica) with honey and medicinal and aromatic herbs
- 196 **OBRT LIKERI ANTUNOVIĆ** | biljni liker (mirta, gorki pelinkovac, melisa) / voćni liker (orahovica, limun, naranča, šipak, rogač, smokva) / rakija od aromatičnog bilja morač / rakija od ljekovitog bilja travarica / voćna rakija rogač / jako alkoholno piće travka / desertno likersko piće prosik  
**THE ANTUNOVIĆ LIQUEURS' CRAFT** | herbal liqueurs (myrtle, Pelinkovac (wormwood liqueur), lemon balm) / fruit liqueurs (walnut, lemon, orange, pomegranate, carob, fig.) / Morač (fennel) aromatic brandy / Travarica herbal brandy / carob fruit brandy / Travka strong alcoholic beverage / Prosik dessert liqueur (straw wine liqueur)
- 198 **POLJOPRIVREDNA ZADRUGA KOMIŽA** | voćni liker Rogačica  
**THE KOMIŽA COOPERATIVE FARM** | Rogačica fruit liqueur
- 200 **POLJOPRIVREDNA ZADRUGA POSTIRA** | djevičansko maslinovo ulje  
**POSTIRA FARMERS' COOPERATIVE** | virgin olive oil
- 201 **POLJOPRIVREDNI OBRT "KAMENICA"** | ekstra djevičansko maslinovo ulje  
**THE KAMENICA AGRICULTURAL TRADE** | extra virgin olive oil
- 202 **AGRO HVAR D.O.O.** | lavandino ulje / lavandin cvijet / medovača bruška / medovača hvaranka / med ružmarin / med lavanda  
**AGRO HVAR LTD** | lavender oil / lavender flower products / Bruška honey brandy / Hvaranka honey brandy / rosemary honey / lavender honey
- 204 **POLJOPRIVREDNA ZADRUGA "PRIJATELJI LASTOVA"** | ekstra džem (breskva, smokva indiana) / ekstra kapari / domaći liker od naranče / domaća rakija (rogač, ruža, travarica)  
**PRIJATELJI LASTOVA FARMERS' COOPERATIVE** | extra jam (peach, indian fig) / extra capers / orange home-made liqueur / home-made brandy (carob, rose, herb)
- 206 **PAŠKA SIRANA D.D.** | Pramenko / Dalmatinac / Primorac / Trapist / ovčja skuta  
**PAŠKA SIRANA D.D.** | Pramenko / Dalmatinac / Primorac / Trapist / Skuta
- 208 **LUSTRA D.O.O.** | filet dimljenog tunja u mediteranskom ulju / filet slanog inčuna u suncokretovom ulju / inčunele – masline punjene slanim inčunima u suncokretovom ulju / fileti slanog inčuna / djelomično očišćena slana srdela  
**LUSTRA LTD** | smoked tuna fillet in mediterranean oil / salted anchovy fillet in sunflower oil / anchovies (inčunele) – olives stuffed with salted anchovies in sunflower oil / salted anchovy filets / partially cleaned salted sardine
- 210 **RIBARSKA ZADRUGA "RIBARSKA SLOGA"** | slana srdela u ulju / marinirani inčun u ulju / filet inčun u ulju / filet inčun s kaparama / maslina punjena inčunima  
**"RIBARSKA SLOGA" FISHERY COOPERATIVE** | salted sardine in oil / marinated anchovy in oil / anchovy fillet in oil / anchovy fillet with capers / olive stuffed with anchovies
- 211 **POLJOPRIVREDNO TURISTIČKA ZADRUGA "FAUST VRANČIĆ"** | prvinska hobotnica (svježe vakumirana / sušena hobotnica)  
**THE "FAUST VRANČIĆ" AGRICULTURAL TOURIST COOPERATIVE** | the Prvić octopus (fresh vacuum / packed dried octopus)
- 212 **GORKA NARANČA D.O.O.** | ekstra džem Plavac  
**GORKA NARANČA LTD** | Plavac extra jam
- 213 **UDRUGA PČELARA "KADULJA"** | **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO IVAN PARČIĆ** | med kadulja  
**BEEKEEPER ASSOCIATION "KADULJA"** | **IVAN PARČIĆ, AGRICULTURAL FAMILY FARM** | sage honey
- 214 **UDRUGA PČELARA "KADULJA"** | **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO RADENKA TOMAŠIĆ** | med kadulja  
**BEEKEEPER ASSOCIATION "KADULJA"** | **RADENKA TOMAŠIĆ, AGRICULTURAL FAMILY FARM** | sage honey
- 215 **OBRT PEKARNICA SLASTICA "VILMA"** | rapski baškotini  
**THE VILMA BAKERY AND CONFECTIONERY** | the Rab baškotini
- 216 **POLJOPRIVREDNI OBRT POJE** | ulje za tijelo (limun, gorka naranča, lavanda)  
**POJE AGRICULTURAL TRADE** | body oil (lemon, bitter orange, lavender)
- 217 **RUTA, GRUPA ZA KVALITETNIJI ŽIVOT NA OTOKU CRESU** | torbe od vune  
**RUTA, GROUP FOR HIGHER QUALITY LIFE ON THE ISLAND OF CRES** | woollen handbags
- 218 **"LIPA", OBRT ZA IZRADU NARODNIH ODJEVNIH PREDMETA I EDUKACIJU** | 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)  
**"LIPA", TRADITIONAL CLOTHING MANUFACTURE AND EDUCATIONAL ACTIVITIES** | folk costumes (female summertime linen fuštan, female woven woollen skirt carza / sarza, small female top bušt, male sleeved tunic koporan / kaparan / kamparan, male and female white linen shirts) / crvenkapa (male traditional cap)
- 220 **"MOZAIK", OBRT ZA OBRADU I TRGOVINU KAMENA** | suvenirni od bračkog kamena (mužar / zdjelica)  
**"MOZAIK", STONEMASON'S WORKSHOP AND TRADE** | Brač stone souvenirs (mortar / bowl)
- 221 **PARTENCA D.O.O.** | viški guc "Pol oriha"  
**PARTENCA LTD** | Vis guc (open fishing boat) "Pol Oriha"



## 2008

- 224 **ROKI'S D.O.O.** | kvalitetno vino Muškardin / kvalitetno vino Bugava Roki's / desertno vino Roki's Prošek  
**ROKI'S LTD** | *Muškarin* quality wine / *Bugava* Roki's quality wine / Roki's *Prošek* dessert wine
- 226 **OBRT COBO** | kvalitetno vino Vugava  
**COBO TRADE** | *Vugava* quality wine
- 227 **FRAJONA D.O.O.** | kvalitetno vino Žlahtina / desertno vino Noa / prirodno pjenušavo vino Frajona  
**FRAJONA LTD** | *Žlahtina* quality wine / *Noa* dessert wine / *Frajona* natural sparkling wine
- 228 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO MATO ANTUNOVIĆ** | vrhunsko vino Postup Antunović / kvalitetno vino Plavac Antunović / kvalitetno vino Rukatac Antunović  
**FAMILY FARM MATO ANTUNOVIĆ** | *Postup* Antunović superior quality wine / *Plavac* Antunović quality wine / *Rukatac* Antunović quality wine
- 230 **BIBENDUM IN ACTIONE D.O.O.** | vrhunsko vino Plavac / kvalitetno vino s kontroliranim zemljopisnim podrijetlom Vugava  
**BIBENDUM IN ACTIONE LTD** | *Plavac* superior quality wine / *Vugava* quality AOC wine
- 232 **SONOMEDIA D.O.O.** | liker Limoncelo / džem (limun, gorka naranča, višnja-maraska, kupina, planika, grejp)  
**SONOMEDIA LTD** | *Limoncelo* liqueur / jams (lemon, bitter orange, marasca cherry, blackberry, strawberry tree fruit, grapefruit)
- 234 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO IVICA ŠKRPAČA** | ekstra djevičansko maslinovo ulje Toć  
**IVICA ŠKRPAČA FAMILY FARM** | Toć extra virgin olive oil
- 235 **OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO NIKICA ŽAMPERA** | ekstra djevičansko ekološko maslinovo ulje / kozji sir Žmanski  
**NIKICA ŽAMPERA, AGRICULTURAL FAMILY FARM** | extra virgin ecologic olive oil / *Žmanski* goat cheese
- 236 **A.S. PRIOR D.O.O. (SIRANA ARABESKA)** | Kozeta kozji sir / kozji sir sa suhim smokvama / kozji desertni sir sa začinima / kozji sir s maslinama  
**ARABESKA CHEESE DAIRY** | *Kozeta* goat cheese / goat cheese with dry figs / dessert goat cheese with spices / goat cheese with olives
- 237 **POLJOPRIVREDNA ZADRUGA PRIJATELJI LASTOVA** | Petrovac – motar u slanom octu  
**PRIJATELJI LASTOVA FARMERS' COOPERATIVE** | rock samphire in salted vinegar
- 238 **OBRT BROJNE** | pogača od suhих smokava viški Hib / kolač od mendula pandulete  
**BROJNE TRADE** | *Viški Hib* sweet bread with dry figs / *pandulete* almond cake
- 240 **OBRT PEKARNICA SLASTICA "VILMA"** | Rabska torta / tradicionalna rapska slastica muštačoni  
**THE VILMA BAKERY AND CONFECTIONERY** | the Rab cake / *muštačoni* traditional Rab dessert
- 242 **OBRT CUKARIN** | tradicionalni kolači (cukarini, klašuni, amarete, harubice, Marko Polo bombice)  
**CUKARIN TRADE** | traditional cookies (*cukarini, klašuni, amarete, harubice, Marko Polo bombice*)
- 243 **POLJOPRIVREDNI OBRT LA BARBARA** | lavandino ulje / suhi cvijet lavande  
**THE LA BARBARA TRADE** | lavender oil / dried lavender flowers
- 244 **OBRT BRAČ FINI SAPUNI** | osvježivači za kožu lica i tijela – Aromatizirano Jadransko more  
**BRAČ FINI SAPUNI TRADE** | *Aromatizirano Jadransko more* – facial and body skin fresheners
- 246 **"MOZAIK", OBRT ZA OBRADU I TRGOVINU KAMENA** | suveniri od bračkog kamena (mužar / sviječnjak / zdjelica)  
**"MOZAIK", STONEMASON'S WORKSHOP AND TRADE** | Brač stone souvenirs (mortar / candlestick / small dish)
- 247 **"LIPA", OBRT ZA IZRADU NARODNIH ODJEVNIH PREDMETA I EDUKACIJU** | crvenkapa / pomidoric  
**"LIPA", TRADITIONAL CLOTHING MANUFACTURING AND EDUCATIONAL ACTIVITIES** | *crvenkapa / pomidoric*
- 248 **RUTA, GRUPA ZA KVALITETNIJI ŽIVOT NA OTOKU CRESU** | proizvodi od creske vune  
**RUTA, GROUP FOR HIGHER QUALITY LIFE ON THE ISLAND OF CRES** | wool products from the island of Cres

## 2007

- 252 **POLJOPRIVREDNA ZADRUGA I VINARIJA DINGAČ** | vrhunsko vino, barrique i arhivsko vino Dingač / vrhunsko vino i arhivsko vino Postup / kvalitetno vino Plavac / kvalitetno vino Pelješac  
**FARM COOPERATIVE AND WINE-CELLAR DINGAČ** | *Dingač* superior quality wine, barrique, archive wine / *Postup* superior quality wine / *Plavac* quality wine / *Pelješac* quality wine
- 256 **POLJOPRIVREDNA ZADRUGA JEDINSTVO** | vrhunsko vino Pošip Smokvica / vrhunsko vino Rukatac Smokvica / kvalitetno vino Pošip Korčula  
**FARM COOPERATIVE JEDINSTVO** | *Pošip Smokvica* superior quality wine / *Rukatac Smokvica* superior quality wine / *Pošip Korčula* quality wine
- 258 **POLJOPRIVREDNA ZADRUGA I VINARIJA SVIRČE** | vrhunsko vino, barrique i arhivsko vino Ivan Dolac / kvalitetno vino Plavac Hvar  
**FARM COOPERATIVE AND WINE-CELLAR SVIRČE** | archive wine, barrique, *Ivan Dolac* superior quality wine / *Plavac Hvar* quality wine
- 262 **BLATO 1902 D.D.** | kvalitetno vino Plavac Blato / kvalitetno vino Korčulanka / ekstra djevičansko maslinovo ulje Marco Polo  
**BLATO 1902 D.D.** | *Plavac Blato* quality wine / *Korčulanka* quality wine / *Marco Polo* extra virgin olive oil
- 264 **POŠIP POLJOPRIVREDNA ZADRUGA** | vrhunsko vino Pošip  
**POŠIP FARM COOPERATIVE** | *Pošip* superior quality wine
- 266 **POLJOPRIVREDNA ZADRUGA GOSPOJA** | kvalitetno vino Žlahtina Toljanić  
**FARM COOPERATIVE GOSPOJA** | *Žlahtina Toljanić* quality wine
- 268 **FANITO, OBRT ZA POLJOPRIVREDNU PROIZVODNJU I TRGOVINU** | ekstra djevičansko ulje Torkul  
**FANITO, AGRICULTURAL AND SELLING TRADE** | Torkul extra virgin olive oil
- 270 **POLJOPRIVREDNA ZADRUGA VRBNIK** | kvalitetno vino Zlatna Vrbnička Žlahtina  
**FARM COOPERATIVE VRBNIK** | *Golden Vrbnik Žlahtina* quality wine
- 271 **SIRANA GLIGORA** | Paški sir  
**GLIGORA CHEESE DAIRY** | Pag cheese (ovine cheese)
- 272 **PAŠKA SIRANA D.D.** | Paški sir  
**PAŠKA SIRANA D.D.** | Pag cheese
- 24 **SARDINA D.O.O.** | Sardi riblje konzerve  
**SARDINA LTD** | Sardi fish in cans
- 275 **SAMOSTAN SV. MARGARITE** | Paški baškotin  
**CONVENT OF SAINT MARGARET** | Pag biscuit
- 276 **GRAD PAG / DRUŠTVO PAŠKIH ČIPKARICA FRANE BUDAK** | Paška čipka  
**CITY OF PAG / ASSOCIATION OF WOMEN LACE-MAKERS FRANE BUDAK** | lace of Pag
- 277 **OBRT BRAČ FINI SAPUNI** | Brač fini sapuni  
**BRAČ FINI SAPUNI TRADE** | Brač fine soaps



## 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 zagrlj 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



**2011.**



HRVATSKI  
OTOČNI  
PROIZVOD



REPUBLIKA HRVATSKA  
Ministarstvo mora, prometa i infrastrukture

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## PRVINSKO MASLINOVO ULJE / VAKUMIRANA SUŠENA SMOKVA / HOBOTNICA NA SALATU U MASLINOVOM ULJU / PRVINSKI PRIRODNI SAPUN

Prvinsko ekstra djevičansko maslinovo ulje – Faust Vrančić, vrhunsko je maslinovo ulje dobiveno hladnim postupkom od autohtonih hrvatskih sorti masline oblice i lastovke. Idealan omjer ovih sorti daje ulju bogat i pun okus, prepoznatljiv miris i intenzivnu zelenozlatnu boju. Specifičnost ovog ulja je izrazito voćna aroma svježeg ploda masline s punoćom okusa uz blagu pikantnost i umjerenu gorčinu.

U sušenju smokava na suncu otočani Prvića imaju dugu tradiciju. Beru se i suše s peteljka. Tradicionalne metode sušenja tehnološki su poduprte modernim ekološkim načinom kontrole sušenja i sumporavanja u zatvorenoj komori. Smokve su sušene na stablu i na solarnoj ekološkoj sušilici, bez prisustva insekata. Nakon što smokve dobiju svoj prirodni šećer, pakiraju se s aromatskim lovorovim listom i vakumiraju u višeslojne koekstrudirane vrećice. Vakumirane smokve ne mijenjaju svoja svojstva do godine dana, ako se čuvaju na temperaturi do 10 stupnjeva. Skuhana hobotnica se očisti od sluzi, oguli tamna koža i nareže na komade po želji, začini nasjeckanim češnjakom i peršinom, na kraju posoli i upakira u posudu s maslinovim uljem. Ovaj proizvod objedinjuje i promiče izvorne gastronomske vrijednosti kao posebnost tradicijske prvinske ponude u turističkoj sezoni jahtašima.

Spajajući posebnosti otoka u nizu prirodnih aromaterapijskih proizvoda na bazi maslinovog ulja, zadruga Faust Vrančić je u suradnji sa profesionalnim aromaterapeutima, proizvela prirodni sapun ručno rađen tradicionalnim hladnim postupkom saponifikacije (miješanjem natrijeve lužine s uljem na 35 stupnjeva).

Sapun je napravljen po uzoru na starinski način izrade sapuna u kojem su otočke žene miješale maslinovo ulje sa pepelom i vodom (što je lužina) i zbog takvog postupka izrade nema komercijalna obilježja poput intenzivnog mirisa, nego i teksturom i mirisom i bojom doista predstavlja pravi prirodni sapun kakav su radile prvinske bake.

## OLIVE OIL FROM THE ISLAND OF PRVIĆ / VACUUMED DRIED FIGS / OCTOPUS SALAD WITH OLIVE OIL / NATURAL SOAP FROM THE ISLAND OF PRVIĆ

The extra virgin olive oil from the island of Prvić is labelled Faust Vrančić. It is a top-quality olive oil obtained by cold pressing the indigenous Croatian sorts of olives *oblica* and *lastovka*. The ideal proportion of the combination of these sorts is the secret of its rich and full aroma, recognizable scent and intense gold and green colour. Its peculiarity is a strong fruity flavour of fresh olives discreetly complementing its principal intensity, mild spiciness and moderate bitterness.

The Island of Prvić boasts with the long tradition of figs' sun-drying. The figs are picked and dried with stems. The traditional drying techniques are nowadays modernised into up-to-date environmentally friendly methods of controlled drying and sulphurization which take place in closed chambers. These processed figs are dried on trees and on the environmentally-proof insect-free solar dryers. When the figs release their natural sugar, they are packed and the aromatic laurel leaves are added. Then they are vacuumed in multilayer coextruded bags. The packed figs maintain their nutritive properties up to a year if kept at a temperature of maximum 10 degrees Celsius. The boiled octopus is firstly cleaned from mucilage and its dark skin is peeled off. Then it is sliced to pieces, savoured with garlic and parsley, salted and packed in a container with olive oil. This product incorporates the authentic gastronomy of the traditional cuisine of the Island of Prvić. It is a specialty most commonly requested by yachtsmen during tourist season.

With the scope to sublime the unique features of the Island in a series of aroma-therapeutic products based on olive oil, the Faust Vrančić Cooperative, assisted by professional aromatherapy specialists, has designed a natural hand-made soap. It is produced using the saponification method, i.e. by mixing sodium lye with oil at 35 degrees Celsius. This is an antique technique traditionally used by local women who blended olive oil with ash and water, i.e. lye. These soaps do not contain any of the commercial substances of the related industrial products, such as intense smell, etc. Namely, their texture, scent and colour are true to the traditional products made by grandmothers on the Island of Prvić.





FV



PTZ FAUST VRANČIĆ PRVIĆ LUKA

Mašlina

EKSTRA DJEVIČANSKO PRVIĆANSKO MASLINOVO ULJE



OLIO EKSTRA VERGINE DI OLIVA

Vlye

0,25 L

FV



PTZ FAUST VRANČIĆ PRVIĆ LUKA

Mašlina

EKSTRA DJEVIČANSKO MASLINOVO ULJE



OLIO EKSTRA VERGINE DI OLIVA

Vlye

1 L

FV



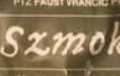
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Szmokva



Upozorjenje

FV



PTZ FAUST VRANČIĆ PRVIĆ LUKA

Sušena smokva



Upozorjenje

SUŠENA SMOKVA VAKUMIRANA

neto 250 g

Upotrebljivo do

12/2011

12/2011

FV



PTZ FAUST VRANČIĆ PRVIĆ LUKA

Mašlina

EKSTRA DJEVIČANSKO PRVIĆANSKO MASLINOVO ULJE



OLIO EKSTRA VERGINE DI OLIVA

Vlye

0,5 L

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## TRAVARICA / LINIJA LIKERA (MIRTA, KADULJA, VIŠNJA) / DOMAĆA MARMELADA (NARANČA, MANDARINA) / EKSTRA DJEVIČANSKO MASLINOVO ULJE

Ova travarica rađena je od rakije lozovače uz dodatak aromatičnog i ljekovitog bilja ubranog u čistoj prirodi otoka Brača na nadmorskoj visini od 250 do 600 m. Rakija je bistra, oštrog okusa, prijatnog i specifičnog mirisa. Služi se kao aperitiv i kod probavnih smetnji pa je otočani zovu i "likarija".

Linija likera rađena je prema staroj obiteljskoj recepturi od biranih plodova s otoka Brača. Liker od višnje maraske, uz dodatak lozovače, karakterističnog je okusa i arome. Liker od mirte, također uz dodatak lozovače, izrazite arome plodova mirte, nikoga ne ostavlja ravnodušnim. Liker od kadulje, prozirno žutozelene boje, prekrasnog okusa i arome, spravljen je od lozovače u koju su stavljeni pomno birani listovi kadulje, sušeni za ovu prigodu.

Marmelade su također proizvedene po staroj obiteljskoj recepturi od neprskanih autohtonih pomno biranih plodova (domaća polukisela naranča i mandarina). Odlikuje ih lijepa boja, te odličan okus i aroma.

Maslinovo ulje dobiveno je hladnim prešanjem maslina iz vlastitog maslinika. Karakterizira ga žutozelena boja, srednje intenzivan miris i okus po zelenom plodu masline, trave i lišća, skladna srednje intenzivna gorčina i pikantnost s okusom gorkog badema s cvjetnom notom.

## TRAVARICA – HERB GRAPPA / LIQUEURS (MYRTLE, SAGE, SOUR CHERRY) / HOME-MADE MARMALADE (ORANGE, MANDARIN) / EXTRA VIRGIN OLIVE OIL

*Travarica* is a kind of grappa made from grapes with the addition of aromatic and medicinal herbs growing on the pristine slopes of the Island of Brač. These herbs grow at the elevation of 250 to 600 meters above the sea level. The grappa is a limpid drink of distinct aroma and pleasant scent. It is served as an appetizer and helps with indigestion. Therefore, the local inhabitants frequently recur to it as a medicine.

The liqueur's collection is produced from the carefully selected fruit growing on the Island and prepared according to an old family recipe. The cherry liqueur is made from the *marasca* cherry. When blended with the grape grappa, it unfolds a characteristic taste and aroma. Moreover, the collection comprises the myrtle liqueur which, enhanced with the grape grappa, bestows a seductive myrtle flavour which dangles the senses. There is the sage liqueur characterised by its transparent yellow and green colour, exquisite flavour and aroma. It is made of the grape grappa with the addition of the carefully chosen sage leaves, previously dried for this purpose.

The marmalades are also produced according to an old family recipe. The fruit is not chemically treated. It gets carefully selected (local semi-sour oranges and tangerines). These marmalades have beautiful colour, great taste and aroma.

The olive oil is produced by cold pressing the olives which grow in the family's olive grove. It is characterized by a yellow and green colour and medium-intensity scent. It has a distinct taste of green olives, grass and leaves. Its flavour is a slightly bitter and poignant with a hint of almonds and a flowery note.





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## EKSTRA DJEVIČANSKO MASLINOVO ULJE / EKSTRA DŽEM OD SMOKAVA / SMOKVENJAK

Obitelj Kaštelan proizvodi ekstra djevičansko maslinovo ulje od autohtone sorte oblica. Berba se obavlja ručno, započinje sredinom listopada, a masline se prerađuju isti dan. Rezultat je ulje visoke kakvoće koje svojim mirisom i okusom podsjeća na zdrav plod masline, zelenog voća i pokošene zelene trave. Ekstra džem od smokava i smokvenjak samo su neke od niza delicija koje se rade od smokava, te su pravi raj za sladokusce.

### EXTRA VIRGIN OLIVE OIL / FIG EXTRA JAM / SMOKVENJAK

The Kaštelan family produces the extra virgin olive oil from autochthonous *oblica* olive variety. Olives are manually harvested from mid-October on and processed immediately. The result is the high-quality oil which smells of ripe olives, green fruit and mowed green grass. The extra fig jam and *Smokvenjak* are some of many delicacies made from figs. They are real gourmet bites.



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## ŠOLTANA KLASIKA EKO / ŠOLTANA LEVANTA EKO / RAKIJA TRAVARICA “ŠOLTA NATURA” / UMAK OD SMOKAVA

Šolta je već od antičkog doba otok vinove loze, smokve i masline. Nekadašnju primitivnu agrotehniku zamijenile su moderne uljare, jednostavno ulje od masline prerasta zadnjih godina u prepoznatljiv i traženi vrhunski proizvod. 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.

Ekstra djevičansko maslinovo ulje “Šoltana Levanta” je monosortno maslinovo ulje od sorte šoltanka ili levantinka, rasno, pikantno, ugodne gorčine i intenzivnog mirisa na svježu travu i maslinu. Certificirani je ekološki proizvod pod strogim stručnim nadzorom.

Ekstra djevičansko maslinovo ulje “Šoltana Klasika” sadrži 30 – 40 % ulja od rasne šoltanke, ostatak od sočne oblice. Srednjeg je intenziteta, fine gorčine, i mirisa na svježu travu i voće. Također je certificirani ekološki proizvod pod strogim stručnim nadzorom.

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. Tako je nastao ovaj jedinstveni proizvod kiselog, slatkog i pikantnog okusa, koji se nudi u dobrim šoltanskim restoranima.

## ŠOLTANA KLASIKA EKO / ŠOLTANA LEVANTA EKO / ŠOLTA NATURA HERB GRAPPA / FIG CHUTNEY

Šolta has been an island of vine, figs and olives since antiquity. Nowadays the former primitive agro-technology has been replaced by up-to-date oil factories. Consequently, the olive oil has become a recognizable and highly demanded top-quality product. *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. The *Šoltana Levanta* extra virgin olive oil is an olive oil made from *šoltanka* or *levantinka* variety. It is dense and piquant, pleasantly bitter and intensively scented of fresh grass and olives. It is a certified ecological product produced under strict professional supervision.

The *Šoltana Klasika* extra virgin olive oil contains 30-40% of oils from the pure *šoltanka* sort which is mixed with the juicy *oblica* sort. This is medium-intensity oil, finely bitter and smelling of fresh grass and fruit. It is a certified ecological product produced under strict professional supervision.

*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. The housewives of the Island managed to create this unique product which blends sour, sweet and spicy tastes. It can be found on the menus in good restaurants on the Island of Šolta.





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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**

Džem od smokava / džem od smokava sa lavandom sadrži vrlo male količine nerafiniranog šećera i limun, prirodne konzervanse koji ističu punoću i intenzitet domaće smokve. Savršena ravnoteža lavande sa smokvom, daje nepcima okus mediterana. Slatko od smokava neodoljiva je delicija s cijelim smokvama u šećernom sirupu razblažena sokom limuna i blagom aromom vanilije.

Smokvenjak predstavlja pravu nutricionističku bombu rađenu po tradicionalnoj recepturi od sušene smokve, prženih bajama i tek malo domaće lozovače. Čuva se u lovoru i koromaču koji mu obogaćuju okus.

Sušene smokve osušene su na suncu, kupane u moru i čuvane s malo lovora i koromača za dug vijek trajanja i poseban okus. Ekstra djevičansko maslinovo ulje proizvedeno je isključivo iz vlastitih maslinika od sorte oblica, ručno brane i hladno prerađene.

Sol za kupanje sa lavandom / smiljem, sol je iz Jadranskog mora obogaćena lavandom / smiljem u prahu. Koristi se kao prirodna aromaterapijska kupka ili kao prirodni piling za obnavljanje kože. Neuništivo smilje mjestimično pokriva obronke te početkom ljeta omamljuje svojim slatkim i opojnim mirisom.

Unutrašnjost otoka Brača miriše lavandom sa danas zapuštenih polja koja strpljivo čekaju da im se vrati njihova vrijednost. Obukli smo našu lavandu u mornarsko ruho i stavili crvenu mašnu.

**JAM (FIG, FIG WITH LAVENDER) / FIG DESSERT / SMOKVENJAK – FIG LOAF / DRIED FIGS / EXTRA VIRGIN OLIVE OIL / BATH SALT (LAVENDER, IMMORTELLE) / LAVENDER FLOWERS**

Fig jam / fig jam with lavender contains a very small amount of unrefined sugar, lemon and natural preservatives that potentiate the figs' plenitude and intensity. The perfect balance of lavender and fig recalls the smell and taste of the Mediterranean.

Fig dessert is an irresistible delicacy. Whole figs are immersed in the sugar syrup which is then diluted with lemon juice and with tender vanilla flavour. *Smokvenjak* – fig cake is a real nutritional bomb prepared according to the traditional recipe from dried figs, roasted almonds and a dash of home-made grape grappa. It is kept in laurel and fennel which enrich its flavour.

Dried figs are dried in the sun, bathed in the sea and kept in laurel and fennel for longevity in order to acquire a particular flavour.

The extra virgin olive oil is produced exclusively from olives of the *oblica* variety. This sort grows in the family's olive groves and the olives are harvested manually and then cold pressed.

Bath salt with lavender / immortelle contains the Adriatic salt enriched with lavender / immortelle powder. It is used as a natural aromatherapy bath or natural peeling for skin renewal. The everlasting immortelle sporadically grows on the Island's slopes transmitting its sweet and intoxicating scent in the period of early summer.

The currently uncultivated fields in the Brač' inland abound in lavender emanating the intoxicating smell while patiently waiting to regain their agricultural importance. These lavender products are clothed into navy patterns with the charming ribbon bow.





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## VRHUNSKO SUHO VINO PLAVAC MALI “DRAGONS CAVE”

Ovo autohtono vino potječe s južnih padina otoka Brača i neposredne blizine Zmajeve špilje i sela Murvice. Dobiveno od glasovite sorte plavac mali s prinosom po čokotu maksimalno 0.5 kg vrhunske je kvalitete. Proizvedeno na ekološko tradicionalan način, odležano u hrastovim bačvama, ovo vino odiše voćnim aromama suhe šljive i šumskog voća, isprepletено mirisom vanilije. Obitelj Barhanović, nakon stoljetne tradicije, mukotrpan trud i dar prirode želi podijeliti s vama.

### THE DRAGON'S CAVE—PLAVAC MALI TOP-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. Its maximum yield per grapevine is 0.5 kg which results in the top-quality wine. 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. Combined with the nature's gifts and results of their hard work, it provides us with an exquisite wine.



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## **PLAVAC MALI VRHUNSKO VINO BARIQUE "BOSSO" / PLAVAC MALI KVALITETNO VINO "BROČKO RIČ"**

Ponukani željom i potrebom da stoljetnu tradiciju i ljubav prema proizvodnji vina uzdignu na višu razinu, odajući zasluženu joj važnost u svakom segmentu njegova nastajanja i tako ukažu na vrlo često umanjivan potencijal bračkih vina, otac i njegova dva sina vlastitim su rukama započeli krčiti brački kamenjar. Ukrotivši njegovu divlju prirodu, usred sirovih ljepota, gdje škrta zemlja rodi rajskim nektarom, stvorili su vinograd koji broji 35.000 trsova. Nekad "nonotovo malo lozje", danas vinograd na osam hektara površine, s brigom za svaki pojedini trs, redukcijom roda, finalnom selekcijom najkvalitetnijih grozdova i odležavanja u hrastovim bačvama rezultiralo je "rajskom kapjom" plavca malog.

### **BOSSO – PLAVAC MALI TOP-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. Mr Senjković and his two sons have cleared the rocky ground with their own hands, thus reevaluating both literally and metaphorically the potential of the wines produced on the Island of Brač which has sometimes been unjustly underestimated. When the inclement nature is tamed, the avaricious soil of Brač bears heavenly fruits. 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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## VRHUNSKO SUHO BIJELO VINO "GRK"

"Grk" je proslavio Lumbardu, mjesto na istoku otoka Korčule. To je vino od autohtone sorte grožđa što uspjeva 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. Plod te bogate vinogradarske tradicije, suvremene tehnologije i enologije je suho vino izrazite osobnosti prepoznatljive po svijetlozelenkastožutoj boji sa zlatnim odbljescima, naglašenoj sortnoj aromi i plemenitom bukeu. Karakterizira ga bogat, skladan i zaokružen okus, s lagano gorkastim završetkom. Izvrsno se sljubljuje uz kamenice, plemenitu bijelu ribu i uz najbolja jela od bijelog mesa, a može se poslužiti i kao aperitiv. Servira se ohlađen na 12-13°C.

## GRK—TOP-QUALITY DRY WHITE 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 product of the rich wine growing tradition, the up-to-date technology and oenology is a dry wine of extraordinary features. It is characterized by its light green and yellow colour with golden reflections, distinct sort aroma and noble bouquet. It has a rich, harmonious and full flavour with a slightly bitter finish. It blends marvellously with oysters, white fish and top-quality white meat. Cooled to 12-13 degrees Celsius it is customarily served as an appetiser.



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## KVALITETNO CRNO VINO “PLAVAC PELJEŠAC” / KVALITETNO BIJELO VINO “RUKATAC PELJEŠAC”

“Plavac Pelješac” vino sorte plavac mali, autohtoni je kultivar Dalmacije, posebno otoka južne Dalmacije, gdje je i danas raširen. Na poluotoku Pelješcu u ukupnom sortimentu sudjeluje s 85%. Isključivo je vinski kultivar, visoke kvalitete. Vino je rubin crvene boje. U moštu nakupi i do 20% šećera, ukupnih kiselina od 4 do 8 gr./l.

“Rukatac Pelješac” poznato i kvalitetno vino sorte maraština (rukatac), najviše raširen kultivar na otocima južne i srednje Dalmacije. Sadržaj šećera u moštu do 21%, ukupna kiselina od 5 do 8 gr./l.

### PLAVAC PELJEŠAC—QUALITY RED WINE /

### RUKATAC PELJEŠAC—QUALITY WHITE WINE

*Plavac Pelješac* is a wine made from *Plavac Mali* grape sort. It is an autochthonous Dalmatian sort prevailing in the southern Dalmatian islands where it has always been widely cultivated. On Pelješac Peninsula it participates with 85% in the total grape assortment. It is the exclusive high quality wine cultivar. This wine has a ruby red colour. It amasses up to 20% of sugar in the grape must with total acidity from 4 to 8 grams per litre.

Rukatac Pelješac is a well-known quality wine of *Maraština (Rukatac)* grape sort. It is the most widely spread cultivar on the southern and central Dalmatian islands. The sugar content in the grape must is up to 21% with total acidity from 5 to 8 grams per litre.





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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—TOP-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.





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## DESERTNO VINO “FOR” / KVALITETNO POLUSUHO BIJELO VINO “POŠIP”

Tradicija proizvodnje desertnog vina duga je gotovo koliko i tradicija proizvodnje vina. Na strmim i sunčanim položajima, u toplim i suhim jesenima bralo se grožđe s obiljem šećera od kojeg se proizvodilo desertno vino. I danas proizvedena tradicionalnom tehnologijom od presušenog grožđa bez dodataka, desertna vina su kvalitetnija što duže leže. “For” desertno vino ili kako su ga zvali stari Rimljani *vinum sanctum*, očarava svojim okusom.

“Pošip” je vino od autohtone sorte grožđa koje sadrži 12% alkohola, zlatnožute je boje, karakterističnog bukea, bogate arome. Proizvodi se pretežito od grožđa s južnih plaža otoka Hvara u ograničenim količinama.

### FOR – DESSERT WINE / POŠIP – QUALITY SEMI-DRY WHITE WINE

The tradition of dessert wine production is almost as long as the one of wine production. During the dry and warm autumns people harvested grapes on the steep and sunny slopes. Such grapes have had high sugar content and were ideal for dessert wine production. Nowadays the tradition continues. The wines are still produced from dried grapes using traditional technology with no additives added. The prolongation of ripening enhances quality of dessert wines. *For* or *vinum sanctum* – as called by the ancient Romans – seduces with its alluring flavour.

*Pošip* is a wine made from the autochthonous grape sort which contains 12% of alcohol. It has golden and yellow colour, specific bouquet and rich aroma. It is produced in limited quantities mostly from grapes growing in the southern beaches of the Island of Hvar.



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## RAKIJA LOZA

Obrt Antunović, nadaleko poznat po svojim likerima i rakijama, proizvedenim i brižno odnjegovanim u vlastitom podrumu, nudi rakiju lozu spravljenju prema tradicionalnoj recepturi koja se generacijama koristi na poluotoku Pelješcu, gdje je nezaobilazna prilikom čašćenja u znak dobrodošlice. Nježnog je i profinjenog bukea prelivenog pelješkom škrtom zemljom na kojoj se uzgaja grožđe plavac mali, od kojeg se ista proizvodi.

## GRAPPA

The Antunović Craft is well-known for its liqueurs and grappa production. They are carefully nourished and stored in their private cellars. This craft offers the traditionally made grappa from grape according to the ancestral recipe which has been passed down to generations of the Pelješac Peninsula. The grappa is customarily consumed as a sign of welcome and when toasting. This subtle and sophisticated bouquet is typical of Pelješac's soil. The *Plavac Mali* grape sort essential for the grappa production is exclusively cultivated on this very soil.



**POLJOPRIVREDNI OBRT "KAMENICA"**  
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## LINIJA LIKERA (NARANČA, VIŠNJA)

Likeri specifičnog okusa, rađeni na tradicionalni način, od domaćih i ekološki uzgojenih plodova s otoka Visa, očaravaju svojim okusom. Rade se u malim serijama i pakiraju kao suvenir u boce od 0,1 i 0,2 l.

### LIQUEURS (ORANGE, SOUR CHERRY)

These liqueurs of specific flavours are produced in the traditional way from home-grown and organic fruit that grow on the Island of Vis. They possess a captivating and alluring aroma. They come in limited editions and are packed as souvenirs in 0.1- and 0.2- litre bottles.



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### **SPECIJALNA PRIRODNA RAKIJA TRAVARICA**

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.

### **SPECIAL NATURAL HERB 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.



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## EKSTRA DJEVIČANSKO MASLINOVO ULJE

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.

### EXTRA VIRGIN OLIVE OIL

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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## 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.



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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. Maslinik je veličine jednog hektara, u kojem se uzgaja 20 stabala isključivo autohtonih sorti maslina (Oblica, Levantinka, Buhavica i Lastovka), na nadmorskoj visini od oko 100 metara, a isto toliko je udaljen od mora. Posebnost ekološkog uzgoja maslina, koje se beru ručno i prerađuju isti dan, garantiraju kvalitetu ulja.

### 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. The olive grove stretches over one hectare with 20 trees of indigenous olive varieties (*oblica*, *levantinka*, *buhavica* and *lastovka*). It is situated on the elevation of 100 meters above the sea level and equally distant from the sea. The specialized eco production, manual harvest and immediate oil procession guarantee the oil quality.





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## EKSTRA DJEVIČANSKO MASLINOVO ULJE

“Raol” ekstra djevičansko maslinovo ulje zelenožute je boje, ugodnog i usklađenog mirisa po svježem plodu masline. Okus je umjereno gorkast i pikantan. Odličan je prilog svim salatama. Idealno se sljubljuje s pečenom ribom i mesom. Osobito se preporučuje kao specijalitet - predjelo na lagano zapečenom kruhu premazanom češnjakom.

### EXTRA VIRGIN OLIVE OIL

*Raol* extra virgin olive oil has a yellow and green colour and pleasantly balanced scent of fresh olives. Its taste is bitter and spicy. It compliments every salad and blends perfectly with roast fish and meat. It is particularly recommended as an appetizer on lightly roasted bread topped with garlic.



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## “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. Sudjelu 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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## KOZJI SIR U MASLINOVOM ULJU (BOSILJAK I ČEŠNJAK, EKO ZAČINI) / ZELENE MASLINE U SLANOJ VODI

Kockice kozjeg sira prelivene su ekološkim ekstra djevičanskim maslinovim uljem uz dodatak bosiljka i češnjaka uzgojenih u vlastitom polju ili uz dodatak kadulje, koromača i majčine dušice koji samoniklo rastu na Dugom otoku i imaju posebnu aromu.

Kozji sir u maslinovom ulju dobro se sljubljuje sa rajčicom, a može se koristiti za pripremu raznih salata.

Ekološki uzgojene masline iz vlastitog maslinika ručno se beru i spremaju u slanoj vodi. Imaju malo gorkast okus. Dobre su kao prilog uz razne vrste jela i sireva.

## GOAT CHEESE IN OLIVE OIL (BASIL AND GARLIC, ORGANIC SPICES) / GREEN OLIVES IN BRINE

The goat cheese cubes are immersed in the ecologically produced extra virgin olive oil and garnished with home-grown basil and garlic, or with sage, anise and thyme which grow in the fields of Dugi otok. Thus they have a special aroma. Goat cheese in olive oil blends well with tomatoes and is most commonly used in seasonal salads.

The ecological home-grown olives are manually harvested and kept in brine. They have a slightly bitter taste. They are served as gourmand side dish complementing main course or with cheese plates.





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## PAŠKI SIR / MASLINOVO ULJE

Obiteljsko poljoprivredno gospodarstvo Vidas proizvodi paški sir od nepasteriziranog ovčjeg mlijeka. Svježe pomuženo mlijeko zagrijava se na temperaturu 31 do 32 stupnja Celzijusa, te se dodaje sirilo. Zatim se ostavlja oko sat vremena da se posiri, razreže ga se na komade i ostavi desetak minuta da se dignu sirutka. Kasnije se ručnom harfom rasklati na veličinu zrna pšenice i konstantno miješa do temperature od 41-42 stupnja. Ulijeva se u kalupe i opterećuje odgovarajućim utezima. U kalupima ostaje do 6 sati uz povremeno okretanje i mijenjanje sirnih marama. Sprema se u unaprijed pripremljenu salamuru. Nakon 24 sata stavlja se na dasku gdje zrije do prodaje. Maslinovo ulje obitelji Vidas radi se od ručno branih maslina, koje se čuvaju u plastičnim košarama i tako transportiraju do uljare. Od branja do prerade najviše prođe 48 sati. Prerađuju se u uljari hladnim prešanjem. Gotovo ulje drži se u plastičnim kantama tjedan dana, nakon čega se ulijeva u bačve od inoksa i u njima čuva do upotrebe.

## PAG CHEESE / OLIVE OIL

The Vidas family farm produces the renowned Pag cheese from unpasteurised sheep milk. The fresh milk is warmed to a temperature between 31 and 32 degrees Celsius and a coagulator is added. Then it is left for an hour to curdle. Afterwards, it is cut into pieces and left ten more minutes for whey to lift. The so-called "harp" is used for stirring and reducing the cheese pieces to the size of wheat seeds. At this point it is relentlessly mixed until the temperature reaches 41 to 42 degrees Celsius. It is then poured into moulds and pressed with special weights. It stays in the moulds for 6 hours with occasional turning and changing of cheesecloth. Finally, it is immersed in the previously prepared brine. 24 hours later the cheese is placed on a board and left to ripen.

The Vidas family olive oil is produced from manually harvested olives which are then stored in the plastic baskets and transported to the oil factory. The maximum of 48 hours passes from picking to production. The olives are cold-pressed in the oil factory. The oil is kept in plastic cans for a week, then poured into inox barrels and stored until sold.



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## OPLEMENJENI PAŠKI SIR S ORAŠASTIM I /ILI SUŠENIM VOĆEM

Oplemenjeni paški sir s orašastim i /ili sušenim voćem dobiva se postupkom sirenja (izvorni način) od mlijeka autohtone paške ovce. Priprema orašastog i/ili sušenog voća sastoji se od uklanjanja gorkih lupina, čišćenja i pranja voća, sušenja i rezanja na željenu dimenziju (u slučaju orašastog voća). Slijedi postupak kalupljenja, salamurenja i zrenja. Kalupljenje smjese nakon sirenja odvija se na način da se pripremljeno orašasto i/ili sušeno voće dodaje smjesi nakon sirenja postizanjem željene gustoće voća u smjesi koja se potom smješta u kalupe. Nakon standardnog prešanja i salamurenja u trajanju od 2 dana sir se prepušta zrenju do 3 mjeseca. Ovako pripremljeni oplemenjeni paški sir može se poslužiti kao posebna delicija ili uz topli domaći kruh te umjereno hladno bijelo vino ili prema ukusu uz crno.

### PAG CHEESE ENRICHED WITH NUTS AND /OR DRIED FRUIT

The Pag cheese enriched with nuts and/or dried fruit is produced using the traditional method of curdling the Pag sheep milk. Nuts and/or dried fruit are cleaned of bitter husks, washed, dried and cut into smaller pieces (in the case of nuts). They are then mouldered, brined and left to ripen. The nuts and/or dried fruit prepared in this way are added to the curdled mixture in the quantity which guarantees the desired density. Finally, it gets placed into moulds to undergo the two-day standard procedure of pressing and brining. Afterwards, the cheese is ready to ripen for the three-month period. Thus processed and enriched Pag cheese is a delicacy that is usually served with warm home-made bread and moderately cooled white or red wine as preferred.



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## FRIGANA SRDELA U MASLINOVOM ULJU / JADRANSKA SARDINA (LIGHT, S LIMUNOM, S FEFERONOM)

Frigana srdela je “novi” proizvod, koji se počeo proizvoditi 60-ih godina, da bi se zbog veće industrijalizacije 80-ih prestao proizvoditi. Proizvodila se isključivo od svježe ulovljene srdele, ručno rezala i slagala, sušila na suncu i buri, samo u određeno doba godine kada su se poklapali ulov i vremenske prilike. Proizvod je ponovno uveden kako bi se oživjela dugo očuvana tradicija. I danas se proizvodi na tradicionalan način, od najsvježije ribe, koja se ručno odvaja od nejestivih dijelova, pere, suši i prži u biljnom ulju, te se slaže u limenku i staklenku. Dodaje se maslinovo ulje, te se hermetički zatvara. Limenka tada odlazi na sterilizaciju, pranje i odležavanje do samog trenutka opreme.

Linija jadranskih sardina proizvodi se od svježe ulovljene ili svježe zamrznute jadranske srdele. Strojno ili ručno se reže i čisti od nejestivih dijelova, te kuha u pari, dodaje se limun ili feferoni, limenka se hermetički zatvara i sterilizira toplinom. Zadržava vrijedna nutritivna svojstva. Ne sadrži aditive ni konzervanse.

## FRIED SARDINES IN OLIVE OIL / ADRIATIC SARDINE (LIGHT, WITH LEMON, WITH CHILLI PEPPERS)

The fried sardine is a relatively “new” product. Its processing commenced in the 1960’s, but the production stopped in 1980’s due to a larger industrialization. It was made of freshly caught sardines, manually cut and sorted, dried in the sun and north-eastern wind during specific time of the year when the fish catch and weather conditions coincided. The product was reintroduced in order to revive the tradition. Today, it is still produced in the traditional manner using only fresh fish and manually separating eatable from inedible meat. It is then washed, dried and fried in vegetable oil, and finally canned and jarred. Eventually, the olive oil is added and the cans hermetically sealed. The can is then sterilized, washed and stored to await shipment.

The Adriatic sardine product line contains freshly caught or freshly frozen Adriatic sardine. It is cut either manually or with the machine. The inedible parts are cleaned, while the edible ones are steamed and savoured with lemon or hot peppers. Cans are hermetically sealed to preserve valuable nutritive ingredients. The sardines do not contain additives or preservatives.



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### "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. Ovako pripremljeni inćuni mogu trajati do godinu i pol dana.

Kapari rastu na stjenovitim mjestima uz more, kojima Vis obiluje. Ručno se beru od svibnja do srpnja. 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. Ovako pripremljeni traju do mjesec dana na +4° C.

### "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. Thus prepared anchovies can last up to a year and a half.

Capers grow in rocky places along the coast, which abounds in Vis. Capers are manually harvested from May to July. 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. Thus prepared they last up to one month at +4 ° C.





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#### 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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#### SOL SA ZAČINSKIM I AROMATIČNIM BILJEM

Sol iz najstarije solane na Mediteranu, stonska krupna sol oplemenjena samoniklim aromatičnim biljem iz pelješkog krša, sol je s okusom mora i mirisom Dalmacije.

Ovaj stari gurmanski začin, u kojem samoniklo začinsko bilje pojačava okus kod većine jela, preporučuje se kao dodatak ribi, mesu, ljetnim salatama, peradi i povrću.

Natura Dalmatia radi sol s tri vrste začina: ružmarin, lovor, kadulja, origano, vrijesak i majčina dušica / ružmarin, bella luiđa i limunova korica / ružmarin, češnjak, kadulja i papar.

#### SALT WITH HERBS AND AROMATIC PLANTS

This is a salt from the oldest salt pan in the Mediterranean located in the Old Town of Ston on the Pelješac Peninsula. It is enriched with aromatic plants growing in the Pelješac karst. It therefore incorporates the flavour and smell of Dalmatian sea and soil.

It represents the old gourmet spices that compliments and accentuates the flavour of main dishes. It is recommended as a condiment to fish, meat, summer salads, poultry and vegetables.

Natura Dalmatia produces salt with three types of spices: rosemary, laurel, sage, oregano, heather and thyme / rosemary, *bella luiđa* and lemon crust / rosemary, garlic, sage and pepper.



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### 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 čuvite (sove) koja je zaštitni znak Šolte. Specifičan je i po okusu jer, za razliku od ostalih, sadrži i rogačevo brašno. Ostali sastojci ovog paprenjaka su autohtoni šoltanski proizvodi med, maslinovo ulje i prošek, te integralno pšenično brašno i začini (papar, cimet, klinčić, mušklatni oraščić). Radi se ručno, na starinski način, pa otuda njegova šarmantna "nesavršenost" u izgledu.

#### 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—*čuvita*- which is the symbol of the Island. Its flavour is specific because it contains carob flour as opposed to other pepper-cakes. The other ingredients of the pepper-cake are local Šolta's products: honey, olive oil and sherry, as well as integral wheat flour and spices (pepper, cinnamon, clove, nutmeg). It is hand-made using the traditional techniques, thus it obtains its charming "imperfect" appearance.



#### OBRT SLASTICE "MARGARETA"

#### THE MARGARETA CONFECTIONERY

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They zealously carried their local fruits on faraway journeys, stored in wooden boxes – *baguli* - to remind them of their native towns and families. In honour of our captains' lifestyle we present you with this enduring delicacy which is eaten dipped in wine, just like our captains used to do. Our experience, tradition and love of the Island inspired us to create this delicious Our Captains' Cake.



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### SLASTICE (PUGACA OLIVETA, BUCULIN OLIVA, ŠKANJATA) / TORTA NAŠIH KAPETANA

Škanjata je tradicionalna poslastica u obliku vjenčića od slatkog dizanog tijesta obogaćenog limunom i narančom. Pekla se u gradskim krušnim pećima, kojih je nekad u Cresu bilo 10, kao najfiniji kolač za vrijeme fešta. Creske domaćice uoči blagdana po okolnim selima nosile su na glavi košare pune škanjata koje su prodavale, a radi ravnoteže ispod košare stavljale su posvitek (krpa smotana u krug).

Pugaca oliveta / buculin oliva s maslinovim uljem, obogaćeni su "idealnom masnoćom", izvrsnog mirisa i okusa blagodat su za nepce.

Otočani su oduvijek bili vezani uz more, koje im je bilo izvor života i opstanka. Stekli su mornarske vještine te su se mnogi otisnuli na sinje more i postali vrsni kapetani. Rado su nosili plodove svojih otoka na daleka putovanja, koje su čuvali u "bagulima" (drvenim škrinjama) da ih podsjećaju na njihov kraj i obitelj. Našim kapetanima u čast donosimo vam trajniju slasticu koju možete posluživati uz vino te ju kao nekada kapetani "supati" (močiti). Naše iskustvo, tradicija i ljubav prema otoku omogućila je da danas nastane "torta naših kapetana".

### DELICACY (PUGACA OLIVETA, BUCULIN OLIVA, ŠKANJATA) / "OUR CAPTAINS' CAKE"

*Škanjata* is a traditional garland-shaped delicacy made of sweetened leavened dough, enriched with lemon and orange. It was considered to be the most delicious festivity cake at the times when the City of Cres had as many as 10 bread ovens. Prior to a festivity the Cres' housewives carried baskets full of *škanjata* cakes on their heads to the neighbouring villages' markets. They used to place a rolled scarf – *posvitek* - between their heads and baskets to preserve the balance and right posture.

*Pugaca oliveta / buculin oliva* with olive oil, enriched with the "ideal fat" and containing savoury smell and aroma represents a blessing for the palate. The local inhabitants have always gravitated to the sea which represented their source of life and guaranteed survival. They have mastered navigation skills to perfection and traditionally sailed off to the open sea to become excellent captains.





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## RABSKI ROGAČIĆI / SIRUP (LIMUN, NARANČA)

Rabski rogačići, delicija koja mami vaša nepca, spravljena je od rogača koji raste u mediteranskom području najmanje 4000 godina. To je biljka koja voli sušne uvjete, naraste do 15 metara u 50 godina. Veliko drvo može u jednom urodu donijeti tonu ploda, a cvate u rujnu i listopadu.

U siromašnim otočnim domaćinstvima tradicionalno su se pripremali sirupi od limuna i naranče kako bi obitelj kroz cijelu godinu konzumirala potrebne važne vitamine. U zimskim mjesecima su bili veliki izvor C vitamina pa su se servirali uz čaj i med. Sok se koristi kao osvježavajući napitak i antiseptik.

## RABSKI ROGAČIĆI – RAB CAROBS / SYRUP (LEMON, ORANGE)

*Rabski rogačići* – the Rab carobs are a delicacy which pleases the palate. They are made from carob growing in the Mediterranean basin for at least 4000 years. This plant loves arid conditions. It grows up to 15 meters of height in the 50 year period. A large tree can give even a tone of fruit in a single yield. It blooms in September and October. The poor island's households traditionally prepared the lemon and orange syrups in order to supply the family members with the necessary vitamins throughout the year. In winter months they were an important source of vitamin C and were served with tea and honey. Juice is used as a refresher and antiseptic.





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**KOLUDRAŠKI SREDNJOVJEKOVNI SPECIJALITET  
KOLACIĆ / KOLUDRAŠKA ŠTRIKA**

Benediktinski samostan sv. Margarite predstavlja svojevrsnu riznicu sačuvane tradicije i još uvijek oživotvorene prakse. Izrada kolacića i štrika ima za cilj očuvanje i razvoj specifične povijesno ukorijenjene kreativne gastronomske vještine kojoj je benediktinska zajednica povijesno ishodište, kao i sam grad Pag, otok Pag, Županija zadarska.

Ono po čemu su naši koludraški srednjovjekovni specijaliteti prepoznatljivi i osebujni, jest činjenica da je riječ o proizvodima vrhunske kvalitete, rađenim u malim serijama i isključivo manualne proizvodnje.

**KOLUDRAŠKI KOLACIĆ—THE MEDIEVAL NUNS' BISCUIT /  
KOLUDRAŠKA ŠTRIKA**

The Benedictine Convent of Saint Margaret is a treasury of traditional crafts which have survived up to the present day. Thus the production of *kolacić* and *štrika* has persisted in the specifically historical and highly creative gastronomy originating from the Benedictine community, town of Pag, Island of Pag and the Zadarska County.

What sets apart our nuns' medieval specialties is their top-quality and small-scale home production.



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## NAMAZ OD KADULJE / DŽEM (SMOKVA, CRNA MASLINA)

Namaz od kadulje proizašao je iz bogate otočne flore koja svojim osebujnim okusom osvaja naša nepca. Izvrsno se slaže s domaćim ovčjim sirom i pečenom janjetinom, a kaduljina nezaobilazna ljekovitost upotpunjena u ovom proizvodu preporučuje se za ublažavanje promuklosti i kašlja.

Džem od smokava pripremljen po tradicionalnoj recepturi none, od svježih smokava grijanih creskim suncem iz vlastita smokvika. Izvanredan okus čini ovaj džem delicijom, a izuzetno se dobro slaže sa kozjim i ovčjim sirom.

Džem od maslina jedinstveni je proizvod pripremljen od creske starinske sorte maslina pod nazivom šimjac. Posebno je i aromatičnog okusa, koji upotpunjuje lokalnu kuhinju poslužen uz ovčju skutu i uz meso divljači.

## SAGE SPREAD / JAM (FIG, BLACK OLIVE)

The sage spread originated as a product of the rich Island's flora. Its unique taste captivates the palate. It blends superbly with home-made sheep cheese and roast lamb. The indisputable medicinal properties of the sage incorporated in the product alleviate sore throat and cough.

Fig jam is prepared according to the traditional grandmothers' recipe. It is made from fresh figs that grow in fig orchards under the warm sun of the Island of Cres. Its exquisite taste makes it a delicacy. It is usually eaten with goat and sheep cheese.

Olive jam is a unique product made from *šimjac*—an ancient olive variety growing on the Island of Cres. It has a unique aromatic taste. It complements the local cuisine when served with sheep curdled cheese and game meat.



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## MARMELADA OD MAGINJE

Grm vječno zelene planike daje plod maginju. Grm raste na otvorenim sunčanim predjelima otoka Visa u srcu Jadrana. Iz plodova koji dozrijevaju tijekom studenog i prosinca, vraćen je iz zaborava tradicionalni način obrade i pripreme. Crveno dozreli plodovi prerađuju se u marmeladu nazvanu njam-njam, po recepturi starih nona.

### STRAWBERRY TREE MARMALADE

An evergreen shrub of the strawberry tree bears the strawberry tree fruit. The shrub grows on the sunny areas on the island of Vis in the heart of the Adriatic Sea. The fruit ripens in November and December. Its traditional preparation is saved from oblivion. The red ripe fruit is made into marmalade called *njam njam*, i.e. yummy yummy in Croatian according to the old recipes of local grandmothers.



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## CVJETNI MED

Na sunčanom otoku Hvaru uvijek nešto cvjeta i pčelari se od davnina. U polju s košnicama našeg proizvođača među ostaci-rimske vile pronađeni su dijelovi antičke keramičke košnice, dokaz da hvarski med čuva tisuće godina povijesti. Cvjetni med Zdravka Fistončića 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.

### FLOWER HONEY

The sunny Island of Hvar is always in bloom. Consequently, there has been plenty of honey production since the ancient times. Among the remains of an old Roman villa located in Mr Fistončić's field, the debris of a ceramic beehive were found, thus proving that Hvar's honey production has spun across centuries. The flower honey produced by Mr Zdravko Fistončić 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.



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## MED (CVJETNI, BAGREM) / PROPOLIS KAPI / DOMAĆI BAŠČANSKI MEDENJAK

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.

## HONEY (FLOWER HONEY, ACACIA HONEY) / PROPOLIS DROPS / BAŠKA HONEY CAKE

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.





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### MED (RUŽMARIN, KADULJA)

Netaknuta priroda Kornatskog arhipelaga stoljećima čuva svoja bogastva i ljudima daje malo, taman toliko koliko treba. Za svu muku rada u tim uvjetima, izuzetna kvaliteta meda je ono što je privuklo obitelj Osredečki da na najudaljenijem naseljenom otoku Kornata, Žirju, prije desetak godina smjesti svoj pčelinjak. Okružje u kojem je smješten pčelinjak, čista je priroda okružena plavim morem. Na Žirju ne postoji industrija ili bilo koji drugi oblik ljudske aktivnosti koji bi ugrozio netaknutu prirodu. A tako je i u velikom radijusu Nacionalnog parka Kornati.

Otok obiluje kaduljom i ružmarinom, a ljekovita svojstva tih biljaka poznata su već stoljećima i od davnina se koriste kao prirodan lijek za razne bolesti te prevenciju istih. Ružmarinov med preporučuje se za prevencije i liječenje bolesti krvotoka te očuvanja jetre, dok kadulja djeluje antiseptički i umirujuće te pomaže u liječenju dišnih puteva.

### HONEY (ROSEMARY, SAGE)

The unspoiled nature of the Kornati Archipelago has maintained its richness and granted people only as much as was sufficient for living. The hard work has always been a prerequisite essential for facing the harsh conditions. 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. It is situated in the midst of the intact nature and surrounded by the blue seawaters with no industry or any human activity which could jeopardise the pristine environment. These conditions are akin to all the islands of the Kornati National Park.

The Island abounds in sage and rosemary which contain well-known medicinal properties used ever since the ancient times as remedies and for prevention of various diseases. The honey made of rosemary is recommended for the circulatory system and liver problems, whereas the sage has antiseptic and soothing effects aiding especially the respiratory tract.



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## MED KADULJA / MED S DODACIMA (BADEMI, ORASI, SUHE SMOKVE) / MEDICA – LIKER OD MEDA

Na južnom dijelu otoka Raba gdje prevladava krš, kamen i kadulja, svake godine u svibnju, obitelj Karlič 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.

## SAGE HONEY / HONEY WITH ALMONDS, WALNUTS, DRY FIGS / MEDICA – HONEY LIQUEUR

Each May the Karlič 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.





## OBRT "KADULJA"

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## 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 terapijske (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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#### HIDROLAT (LAVANDA, BIJELI BOR, ČEMPRES, RUŽMARIN, SMILJE)

Na vlastitoj plantaži i u čistoj prirodi otoka Raba, Barbara Matušan pažljivo odabire i skuplja mirisno otočno bilje i prerađuje ga u vlastitoj destileriji. Njen proizvod su, pored ostalog, i hidrolati – cvjetne vodice dobivene destiliranjem ljekovitih biljki. Kondenzacijom vodene pare koja prolazi kroz bilje nastaje hidrolat i eterično ulje koji se razdvajaju u separatoru. Hidrolati se koriste u terapijske i kozmetičke svrhe.

#### HERBAL DISTILLATE (LAVENDER, REDWOOD, CYPRESS, ROSEMARY, IMMORTELLE)

On her plantation located in the pristinely clean nature of the Rab Island, Ms Barbara Matušan carefully chooses and collects aromatic island plants and processes them in the family distillery. One of her many products is the line of herbal distillates – floral waters - obtained by distillation from medicinal plants. The condensation of water steam passing through the plants results in an herbal distillate and essential oil which are subsequently separated. Herbal distillates are used for therapeutic and cosmetic purposes.



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### 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 suveniru 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.



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### KAMENICA – SUVENIR OD BRAČKOG KAMENA

Kamenica iz visoko obrađenog bračkog maramora, kombinacijom ručne i strojne obrade, prepoznatljivih je linija i oblika. Estetska i uporabna vrijednost karakteristika je ovog proizvoda. U prošlosti se u kamenicama čuvalo maslinovo ulje. Ovaj suvenir pogodan je za istu namjenu, a u njemu se sve češće drži domaći sir s maslinovim uljem, koji se dobro spaja s bračkim kamenom.

### STONE BOWL – KAMENICA – SOUVENIR CARVED IN THE BRAČ STONE

The stone bowl is made of the high-quality Brač marble which is carved both manually and mechanically. This product is characterised by its recognizable lines and forms and as such represents an object of aesthetic and applied value.

Stone bowls were traditionally used for olive oil keeping. Nowadays this souvenir is utilised for the same purpose as well as for storing the home-made cheese in olive oil whose flavour complements superbly the Brač stone texture.





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## **LOŠINJSKI UNIKATNI SUVENIRI (PLATNE NE TORBE / TORBA ZA ZAČINSKO BILJE / MIRISNI JASTUČIĆI, VREĆICE S LAVANDOM)**

Obrt Tehkon izrađuje unikatne suvenire sa željom da kupce podsjećaju 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.



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## IŠKA TRADICIJSKA KERAMIKA / ŠKARPINI – MUŠKO-ŽENSKA OBUĆA

Iška tradicijska keramika (peka - črpnja, lopiž, teća, fogun, lub, mugar, škladin, furnjera, furuna, koguma-pičona, prsura, pitar, tiganj) autora Predraga Petrovića, “posljednjeg iškog lončara” i prvog modernog oblikovatelja keramike s otoka, rađena je na ručnom lončarskom kolu “kotoru” i sačuvana od zaborava. Legenda kaže da su iški lončari u gajetama i bracerama nakrcanim lopižima, trgovali Jadranom od Raba do Boke Kotorske i Ulcinja. Fama je to o Ižu kao svojevrsnom fenomenu u kojemu se, zahvaljujući nalazima gline, od pamtivijeka proizvodila keramika, kojoj u tom dijelu zemlje nije bilo premca – po funkcionalnosti, jednostavnosti i začudnoj ljepoti.

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 which assume numerous language variations in the Island's dialect, such as: *črpnja*, *lopiž*, *teća*, *fogun*, *lub*, *mugar*, *škladin*, *furnjera*, *furuna*, *koguma-pičona*, *prsura*, *pitara*, *tiganj*. 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. The legend has it that the Iž potters traded *lopiž* baking lids in *gajeta* and *bracera* boats across the Adriatic from Rab to Boka Kotorska and Ulcinj. Thus the fame about Iž has spread throughout the region. It has become some kind of a phenomenon primarily because of clay deposits found on the Island which enabled the prolific production of ceramics since the ancient times. The quality of the Iž ceramics surpassed all others in this part of the country due to its functionality, simplicity and allure.

*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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## 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 djevočinine 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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## MLJETSKA VRŠA – AUTOHTONI MLJETSKI SUVENIR

Mljetska vrša je jedan od najstarijih ribolovnih alata na Jadranu. Izrađuje se od tankih prutića mirte, somine ili divlje masline. Mljetska vrša je valjkastog 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. Razlika od ostalih vrša je u tome da mljetska vrša ima dva uzastopna “ostrca”, trapule ili zamke, a plete se isključivo autohtonim dalmatinskim šibljem.

## MLJET FISHING TRAP – INDIGENOUS 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.



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## UNIKATNI NAKIT OD KOKICA—COLUMBELLA

Željka Belak Kaštelan nastavlja tradiciju izrade unikatnog nakita od školjki koje skuplja na obalama otoka Raba i slaže u liniju (ogrlice, narukvice, naušnice, prstenje), ovaj put od kokica (columbella). Jednostavnost i čisti oblici ponovno plijene i ukazuju na autorsku posebnost.

### UNIQUE COLUMBELLA JEWELRY

Ms Željka Belak Kaštelan continues the traditional production of unique jewelry made of seashells collected along the coastline of the Island of Rab. This year's collection features the columbella shells lined up to form attractive and wearable necklaces, bracelets, earrings, rings, etc. The collection is characterised by its purity and clean forms, thus suggesting the author's unique artistic sensibility.



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## TKANICE—ŽENSKI POJASEVI

Tkanice su pojasevi i dio su ženske odore iz 18. i 19. st. Rađene su u prastaraj tehnici na tkalačkoj daščici od vune, pamuka i svile. Plijene jednostavnošću, skladom boja i izvedbom. U davna vremena, snop dugačkih niti uredno poredanih, žene—tkalje svezale bi oko struka. Niti su činile osnovu koju bi s drugog kraja povukle kroz rupice i proreze na tkalačkoj daščici, a s drugog kraja čvrsto stisnule nogama.

### TKANICE—SASHES, WOMEN'S BELTS

*Tkanice* are belts pertaining to the 18th and 19th century female robes. They are made out of wool, cotton and silk by applying an ancient technique of tablet weaving. They create quite an impression because of their simplicity, harmony of colours and craftsmanship. Throughout the history women weavers used to tie a bundle of long and neatly arranged threads around their waists. These threads were then reeved through small tablet holes and slits at the other end while the weaver simultaneously compressed the opposite side with their knees.



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**"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.

„RAB-PUR“ posebnu pozornost posvećuje edukaciji pa u zimskim mjesecima organizira radionice filcanja ovčje vune za djecu od 5 do 10 godina te za mladež i odrasle.

**"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.

"RAB-PUR" is a fervent advocate of traditional crafts. Therefore, during the winter months it organises sheep wool felting workshops for children aged 5 to 10, young people and grown-ups.





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## 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.

## AGAVE FIBER LACE

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.



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## MASMALIĆI – SUVENIRI I GRAČKE OD CRESKE VUNE

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. Na otoku Cresu postoje legende o malom patuljku Masmaliću. Kroz trogodišnji projekt “Tajna Masmalića” djeca i mladi su od vune u tehnici filcanja izrađivali crvene kapice, lutke, broševe, tapiserije. Kroz projektne aktivnosti nastojalo se prenijeti poruke Masmalića: poštuju prirodu i sačuvaj je za budućnost.

Odabrali smo priču sa sjevernog dijela otoka Cresa o “Masmaliću” iz šume Tramuntane. U Tramuntani, drevnoj šumi punoj šuštavih tajni živi Masmalić. Dobročudan je i rado će pomoći čovjeku. Ali...naljutiš li ga galameći ili bacajući kamenje koje remeti tišinu njegova doma, može biti prkosan i osvetoljubiv, navesti te na krivi put i uplašiti. Tog malog čovjeka prepoznat ćeš, ako ti se odluči pokazati, po crvenoj kapici i plavim hlačicama.

## MASMALIĆI – SOUVENIRS TOYS MADE OF THE CRES WOOL

The Ruta Association implements projects which aim to promote the preservation of natural and historical heritage of the Cres Island. Therefore, it organizes workshops for children and youngsters where participants express their creative ideas using wool as one of the materials easily found on the Island. There is a popular Island's legend involving a baby dwarf named *Masmalić* who captivates children's minds; thus transmitting messages about the importance of nature preservation. The Ruta Association launched “the Masmalić Secret” Project three years ago offering children and youngsters the opportunity to conceive and design red caps, dolls, brooches and tapestries by wool felting techniques.

These project activities call upon the environmental conservation as legacy for future generations.

For this occasion we would like to recount a story about the *Masmalić* baby dwarf which takes place in the Tramuntana forest on the northern part of the Island. A little Masmalić lives in Tramuntana, the ancient forest full of whispering secrets. He is good-humoured and well-intentioned little being eager to assist every man. But if you make him angry by shouting or throwing stones which disturb the silence of his home, he becomes defiant and vindictive. Then he scares you and leads you to the wrong path. You shall recognise this little man, if he wishes to reveal himself to you, by a red cap and blue short pants.





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## EDUKATIVNE SLIKOVNICE / SLAGALICE - PUZZLE

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. Do sada je izrađena “Priča o Leonardu” – morskoj kornjači – glavatnoj želvi, strogo zaštićenoj vrsti, “Bepo i Kantica” koja govori o problematici odlaganja otpada u more te priča o šišmišima – “Šišmiš Vanja”. Osim na hrvatskom, slikovnice se tiskaju i na stranim jezicima, a svaku od njih prate i slagalice za djecu.

## EDUCATIONAL PICTURE BOOKS / JIGSAW PUZZLES

A series of educational material (picture books, jigsaws, puzzles) has been prepared as part of the serial entitled “The Amazing World of the Kornati Islands”. Its aim is to inform and educate the local population and visitors about the natural beauty and potential of the Kornati Islands accentuating the need for their preservation.

So far the following stories have been created:

“The Story about Leonard”: Leonard is a sea turtle (a loggerhead turtle) which belongs to the family of the highly-protected species;

“Bepo and a Small Can” deals with the issue of waste disposal into the sea and “Vanja the Bat” depicts the life of bats.

In addition to the Croatian version, picture books are also published in several foreign languages, each accompanied by children’s puzzles.



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## EKO - EDUKATIVNE SLIKOVNICE

Projekt Ljiljane Festini da u slikovnicama ukoriči kulturno-povijesnu tradiciju, hvalevrijedan je pokušaj da se za najmlađe sačuva u memoriji niz događaja povezanih uz otok Pag, a kroz glavne junake, solinarku, malu ribu koja živi u moru visoke slanosti, uz bazene solane, i kulika, pticu koja je pred izumiranjem i na Pagu postoji još samo dvadesetak parova. Kulik je naziv za pticu koju Pažani zovu čurlin.

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). U svakoj slikovnici postoji i kutak za roditelje gdje ih autorica upućuje kako djeci objasniti temeljni sadržaj slikovnice. Slikovnice su dvojezične (hrvatski / engleski).

## ECO - EDUCATIONAL PICTURE BOOKS

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 endeavour aiming to preserve Island's anecdotes and heritage for the future generations. The main characters are Toothcarp and Dotterel; the first is a small fish whose natural habitat is highly concentrated sea water; the other is a bird on the verge of extinction; only approximately twenty couples can be found on the Island.

Each picture book deals with a particular theme of the Pag's life and Pag's history: its lace, salt production, cheese, lake, fish, seashells, herbs, traditional biscuits (*baškotini*), traditional costumes, carnival, healing mud; as well as its famous citizens: Juraj Dalmatinac and Bartul Kašić.

Moreover, each picture book has a separate section containing guidelines for parents on how to introduce and explain the topics to the children.

All picture books are bilingual (in Croatian and English).



**2010.**



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**RAPSKI SMOKVENJAK / EKSTRA DŽEM OD SMOKAVA /  
LIKER OD LAVANDE / SUHI CVIJET LAVANDE /  
ETERIČNO ULJE LAVANDE**

Rapski smokvenjak delicija je spravljena od smokve sušene tradicionalnim načinom samo na suncu. Stopljene sa bademi-ma, rakijom aromatiziranom suhom smokvom, te čuvane u suhom listu lovora, daju posebnu deliciju otoka Raba.

Liker od lavande aromatiziran izvornim cvijetom lavande iz vlastite je proizvodnje.

Oduvijek je glavni izvor ljetnih delicija rapskog težaka bila smokva (dobrica, bilica, zemljica) koja se nudi u džemovima osunčanog Raba.

Rapsodija najljepšeg mirisa otoka Raba eterično ulje i suhi cvijet lavande “budrovke” složen je u romantičnim vrećicama ručno sašivenim.

**RAB FIG LOAF – RAPSKI SMOKVENJAK / FIG EXTRA JAM /  
LAVENDER LIQUEUR / DRY LAVENDER FLOWERS / LAVENDER  
ESSENTIAL OIL**

Rab fig loaf – *Rapski smokvenjak* – is a delicacy made of traditionally sun-dried figs. Blended with almonds and dried fig brandy, and kept in dry laurel leaves, figs are a special delicacy of the Island of Rab. Lavender liqueur is aromatised with authentic lavender flowers from own production.

Figs (*dobrica, bilica* and *zemljica* varieties) were always the main summer delicacy for Rab peasants, and now they can be tasted in jams of the sunny Island of Rab.

A rhapsody of the Island of Rab’s most beautiful scent hides in *budrovka* lavender essential oil and dry flowers, assembled in romantic manually sewn bags.





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### 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

Pelješki med u sebi objedinjuje niz aromatskih ljekovitih biljnih vrsta, a pčele prikupljaju nektar u nedirnutim predjelima Pelješca.

Rakije i likeri prirodni su domaći proizvodi rađeni na tradicionalni način prema stoljetnim recepturama što im daje poseban okus i aromu.

Sol iz najstarije solane na Mediteranu oplemenjena čistim lavandinim uljem i cvijetom lavande, umiruje i opušta, pomaže mirno usnuti, uklanja umor i tjeskobu, smanjuje nervnu napetost i stres.

Unikatni mirisni jastuk u silikonskom ulošku sa samoniklim aromatičnim ljekovitim biljem (ružmarin, smilje, kadulja, vrijesak, lavanda, menta) ubranim na pelješkim vrhovima, ukras je u vašem domu i vaše prostore ispunjava mirisima Dalmacije.

### 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

Pelješac honey amalgamates many aromatic healing plants and nectar collected by bees on pristine parts of the Peninsula of Pelješac.

Brandies and liqueurs are natural domestic products made by traditional methods and according to centuries-old recipes, which gives them a special taste and aroma.

The salt from the oldest saltworks on the Mediterranean is enriched with pure lavender oil and flowers, it soothes and relaxes, helps to fall asleep, takes away fatigue and anxiety, reduces nervousness and stress.

A unique scented pillow in a silicone pad with self-grown aromatic healing plants (rosemary, immortelle, sage, heather, lavender, mint) picked on Pelješac peaks is a decoration for your home which will fill your rooms with scents of Dalmatia.





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### BILJNI LIKER (MIRTA, LOŠINJSKA KADULJA) / DOMAĆI MASLINOV SAPUN / OSVJEŽIVAČI PROSTORA

Lošinjaska kadulja i lošinjaska mirta biljni su likeri od svježih listova lošinjaska kadulje i svježe ubranih plodova lošinjaska mirte spravljeni po lošinjaskoj tradicijskoj recepturi. Oba likera dio su linije lošinjaskih 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 lošinjaskog 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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**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**

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: ekstradjevičansko maslinovo ulje autohtonih sorti (oblica-orkula) i poznatih talijanskih sorti, odgovarajuće gorkosti i pikantnosti, koje mirisom i okusom podsjeća na zdravi plod masline; raritetni, aromatični i energetski kvalitetni medovi s provjerenim geografskim porijeklom, izvorne otočne slastice mendulato i medene pogačice, stvarane na bogatoj obiteljskoj tradiciji od ekološkog domaćeg raženog i pšeničnog brašna punog zrna, maslinovog ulja ekstra kvalitete, šumskog meda bogatog mineralima i magnezijem te obogaćene rapskim suhim smokvama, domaćim mendulama ili orasima; domaći čaj "Herba arba", biljke "nadnaravnih" mogućnosti u liječenju pojedinih oboljenja; likeri i rakija osebujnog voćnog okusa i mirisa suhe smokve; prirodni sapuni (maslina, lavanda, smilje, Gospina trava, ružmarin) od vrhunskog maslinovog ulja, macerata i vršnog cvata otočnog samoniklog ljekovitog bilja; prirodne kreme (lavanda, ružmarin, smilje, Gospina trava, propolis krema) od terapijskog ili aromaterapijskog ulja i ekološkog pčelinjeg voska; suvenir uljanica, rukom rađena, unikatna keramička replika starinske uljanice oplemenjuje prostore toplinom svjetlosti i mirisom maslinova ulja i lavande.

**HONEY AND FIG LIQUEURS / SMOKOVAČA FIG BRANDY / OLIVES IN BRINE / ORKULA EXTRA, ECO VIRGIN OLIVE OIL / SALVIA BIO HONEY, SALVIA IMMUNITY HONEY, ECO MULTI FLOWER HONEY – 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, of the right bitterness and spice, the smell and taste of which remind of healthy olive fruit; rare, aromatic and energy-providing quality honeys with verified geographic origin, authentic island candies – *mendulato* and honey bread, made on rich family tradition of ecological home-made whole-grain rye and wheat flour, olive oil of extra quality, forest honey rich in minerals and magnesium and flavoured with dried Rab figs, local almonds or walnuts; flower honey "Herba arba" home-made tea, made from the plants believed to have "supernatural" qualities in treatment of certain illnesses; liqueurs and brandies of a distinctive dried fig flavour and aroma; natural soaps (olive, lavender, immortelle, St. John's Wort, rosemary) made of top-quality olive oil, macerate and top inflorescence of the island's self-grown medicinal herbs; natural creams (lavender, rosemary, immortelle, St. John's Wort, propolis) with aroma-therapeutic oils and ecologically produced beeswax; hand-made oil lamp souvenirs are unique ceramic replicas of antique oil lamps which enoble the space with warm light and a scent of olive oil and lavender.



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### LIKER (LIMUN, VIŠNJA) / DŽEM OD NARANČE

Vraćeni iz zaborava, tradicionalnim načinom obrade i pripreme proizvedeni likeri i džemovi uveseljavaju nam okuse i daju osjet otoka. Obitelj Bogdanović spravlja ih po tradicionalnoj recepturi naših nona od ekološki uzgojenog voća dozrelog na otočkom suncu u komiškoj vali i na otoku Biševu.

### LEMON AND SOUR CHERRY LIQUEURS / ORANGE JAM

Back from oblivion, liqueurs and jams produced according to traditional methods of processing and preparation bring joy to our taste buds and give us a true image of the island. The Bogdanović family prepares them according to traditional recipes of their grandmothers, from ecologically produced fruit ripened on the island sun of Komiža bay and on the Island of Biševo.



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### **LIKER OD MIRTE / EXTRA DŽEM (LIMUN, NARANČA)**

Poljoprivredna zadruga "Prijatelji Lastova" stvara proizvode pune okusa, mirisa i boja od suncem dozrelog voća i biljaka pretočenih u boce džemova i likera. Jedinstveni proizvodi s neponovljivim užitkom iznova zovu da ih se opet kuša.

#### **MYRTLE LIQUEUR / LEMON AND ORANGE EXTRA JAM**

Friends of Lastovo cooperative farm makes products full of taste, scent and colour of sun-ripened fruit and plants poured in jam jars and liqueur bottles. These unique products provide a sense of incomparable pleasure and call to be tasted again and again.



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### **LINIJA RAKIJA (ORAHOVICA, SMOKOVAČA, TRAVARICA, MEDICA)**

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.

#### **ORAHOVICA WALNUT BRANDY, SMOKOVAČA FIG BRANDY, TRAVARICA HERB BRANDY, MEDICA HONEY BRANDY**

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.





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### VOĆNI LIKER (LIMUN KREM, VIŠNJA)

Dugogodišnje iskustvo i znalačko umijeće u proizvodnji likera i rakija u obitelji Antunović rezultiralo je ponudom dva nova likera. Dio netaknute prirode poluotoka Pelješca pretočen je u boce spravljanjem gastronomskog napitka: limun krem proizveden je od mlijeka, ekološki uzgojenog limuna i ljekovitog bilja, prema staroj recepturi iz vremena Dubrovačke republike, dok je višnja rezultat primjene stare obiteljske recepture koja se prenosi iz generacije u generaciju, intenzivnog okusa i rubin crvene boje.

#### LEMON AND SOUR CHERRY CREAM LIQUEURS

Years of experience and expert knowledge of production of liqueurs and brandies in the Antunović family resulted in two new liqueurs in their offer. A part of unspoiled nature of the Pelješac peninsula has been poured into bottles of a gastronomic beverage: lemon cream is made of milk, ecologically cultivated lemon and medicinal herbs, according to old recipes from the time of Dubrovnik Republic, while the sour cherry liqueur is a result of an old family recipe passed on from one generation to another; it has an intense taste and a ruby red colour.



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## LIKER OD LIMUNA

Liker je proizveden u obitelji Mardešić na tradicionalan način. Priroda je podarila otoku Visu klimu idealnu za uzgoj limuna praktično iz ekološkog uzgoja, jer osim zalijevanja nije ničim tretiran. Zdrav i prirodan taj limun je idealan za ovaj proizvod, jer je osnova proizvoda njegova kora, a komiški limun poznat je po svom okusu i mirisu.

## LEMON LIQUEUR

The liqueur is traditionally produced by the Mardešić family. Nature provides the climate ideal for ecological cultivation of lemon, which is treated only with water. Healthy and natural, lemon is ideal for this product, the basis of which is the lemon peel, and Komiža lemon is renowned for its taste and aroma.



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## VRHUNSKO BIJELO VINO / KVALITETNO BIJELO VINO POŠIP BLEUŠ

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

## POŠIP BLEUS TOP-QUALITY / QUALITY WHITE WINE

This top-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.



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## LINIJA RAKIJA (KOMOVICA, MIRTA, ROGAČICA, TRAVARICA, MEDOVINA, MIX NO1) / KVALITETNO VINO PLAVAC 2006

Roki's je ovaj put ponudio rakije specifičnog okusa i proizvodnje. Komovica je proizvedena od fermentirane grožđane komine sorte Bugava, travarica se dobiva kao macerat aromatskog bilja i voća s otoka Visa (koromač, mirta, kadulja, rogač, ružmarin, ruta, limun i naranča), 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. Njegovo bogatstvo rubinske boje i osebujnost tanina daje mu visoke promile alkohola (15,2 %), ali je tako harmonično zaokružen i pun da se ne osjeća jakost. Dobiva se od ekološki proizvedenog grožđa.

### KOMOVICA GRAPE BRANDY, MIRTA MYRTLE BRANDY, ROGAČICA CAROB BRANDY, TRAVARICA HERB BRANDY, MEDOVINA HONEY BRANDY, MIX NO1 / PLAVAC MALI QUALITY WINE

Roki's now 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 (anise, myrtle, sage, carob, rosemary, rue, lemon and orange), *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. Its rich ruby red colour and distinctiveness of tannin provide higher volumes of alcohol (15.2%), but its taste is so harmoniously rounded and full that its strength is hardly felt at all. It is made from ecologically cultivated grapes.



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**VRHUNSKO CRNO VINO MEDITERANO / KVALITETNO CRNO VINO PLAVAC BARIQUE / KVALITETNO SUHO ROSE VINO OPOLO / KVALITETNO BIJELO VINO (SVIRČE, BOGDANUŠA)**

Mediterano je vrhunsko vino (13-14% alkohola) proizvedeno od sorte Plavac mali uzgojene na sjevernim padinama otoka Hvara primjenom posebne tehnologije kako bi se dobio puni i zreo bouquet.

Plavac barique (cca 13 % alkohola) također se proizvodi od sorte Plavac mali, tamne je rubin boje, ugodnog i pitkog okusa i karakterističnog mirisa.

Opolo se proizvodi od sorte Plavac mali uzgojene na posebno svijetlom pjeskovitom tlu viših nadmorskih visina otoka Hvara, što mu daje svijetlo rozu boju.

Svirče (11,5% alkohola) se proizvodi od mješovitih sorti pretežito Bogdanuše, uz koju ima Trebljana i ostalih domaćih sorti.

Svijetložute je boje, karakteristične arome i okusa.

Bogdanuša je vino od istoimene autohtone sorte otoka Hvara, svijetle zlatnožute boje i karakterističnog okusa. Legenda kaže da je Bogom dano, pa odatle njegovo ime.

**MEDITERANO TOP-QUALITY RED WINE / PLAVAC BARIQUE QUALITY RED WINE / OPOLO QUALITY DRY ROSE WINE / SVIRCE, BOGDANUŠA QUALITY WHITE WINES**

*Mediterano* is a top-quality wine (13-14% alcohol) produced from the Plavac Mali variety cultivated on northern slopes of the Island of Hvar by using a special technology in order to obtain a full and ripe bouquet.

*Plavac barique* (approx. 13% alcohol) is also produced from the Plavac Mali variety, it has a dark ruby red colour, pleasant and drinkable taste and a characteristic smell.

*Opolo* is produced from the *Plavac Mali* variety cultivated on light sandy soil at higher altitudes of the Island of Hvar, which gives it a bright pink colour.

*Svirče* (11.5% alcohol) is produced from mixed varieties, mostly *Bogdanuša*, but also including Trebljan and other local varieties. It has a light yellow colour, a characteristic aroma and taste.

*Bogdanuša* is a wine produced from the same-named autochthonous grape variety on the Island of Hvar, it has a bright golden-yellow colour and a characteristic taste. A legend says that this variety was God-given, hence the name *Bogdanuša* (God–Bog, given–dan).









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## 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 TOP-QUALITY DRY WHITE WINE

*Pošip* produced by the Nerica cooperative farm from Čara on the Island of Korčula is an autochthonous top-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.



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## EKSTRA DJEVIČANSKO MASLINOVO ULJE

Ovo 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.

### EXTRA VIRGIN OLIVE OIL

This extra virgin olive oil is produced from indigenous varieties of olives cultivated on the east parts of the Island of Korčula, in the Lumbarda area. Mixing of *oblica*, *lastovka* and *drobnica* olive varieties adds a specific taste to this top quality oil.



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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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## 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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## EKSTRA DJEVIČANSKO MASLINOVO ULJE

Postoje mjesta i prostori na kojima su vrijeme, ljudska povijest i trajanje na poseban način uočljivi, bliski i sveprisutni. Otok, ta dragocjenost kamena i zemlje, mjesto je brojem oskudnih ali značajem univerzalnih i trajnih vrijednosti. Otok Krk, zbog svoje veličine i položaja, na čudasan i jedinstven način objedinjuje u sebi i kopno i otok. Očuvani pejzaži, šume i osebusni 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

There are places and regions on which the passing of time, the human history and its span are particularly noticeable, close and ubiquitous. The island's precious rocks and soil are the place of scant but important universal and continuous values. 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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## SUŠENE VIŠNJE / SUŠENE RAJČICE

Sušenje voća vjerojatno je najstariji način čuvanja slatkih plodova prirode koji su nekada kao i danas sladili usta i vraćali energiju za rad i užitek. Višnja maraska dar je prirode, osušena čuva aromu i gušte za usta željna okusa i mirisa Dalmacije. Stara tradicija sušenja rajčica, gotovo zaboravljena, ponovno je oživljena i donosi na stol ljeti i zimi vrhunsku namirnicu i deliciju. Bez suhog *pomedora* nije bilo moguće skuhati "fažol i maništru na brujet" kao ni brojna druga viška i dalmatinska jela kojima je *pomedor* kao i luk (češnjak) osnova. Poljoprivredni obrt "Brojne" suši *pomedore* najbolje kvalitete, iz vlastitog povrtnjaka na otoku Visu koji se proizvode pod ekološkim nadzorom.

## DRIED SOUR CHERRIES / DRIED TOMATOES

Fruit drying is probably the oldest method of preserving sweet fruits of nature which have always been bringing delight to taste buds and energy for work and for pleasure. Marasca cherry is nature's gift, when dried it preserves the aroma and provides pleasure to those hungry for tastes and smells of Dalmatia.

The old, almost forgotten tradition of drying tomatoes has been revived and now brings a top-quality delicacy on the table, summer or winter. Without dried tomatoes (*pomedor*), traditional beans- and -pasta stew (*fažol i maništra na brujet*) could not have been made, nor other numerous foods of the Island of Vis and Dalmatia in general, in which tomato, just as garlic, is essential. Brojne agricultural products and services produce top-quality dried tomatoes from their own vegetable garden on the Island of Vis, by applying ecological methods of cultivation.





#### SOLANA PAG D.D.

#### PAG SALTWORKS – SOLANA PAG D.D

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#### 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. To znači da se dio proizvodnje odvija vani, u otvorenim bazenima, a dio u industrijskom postrojenju. Postupak proizvodnje morske soli počinje ugušćivanjem morske vode na vanjskim bazenima. More se ugušćuje pomoću sunca i vjetra. Ugušćena morska voda, salamura, se pomoću pumpi ubacuje u tvornicu gdje se dodatnim zagrijavanjem vrši kristalizacija soli. Sol se potom centrifugira, jodira, suši i pakira ili se nejodirana pohranjuje u skladište za naknadno korištenje.

Solana Pag d.d. najveći je proizvođač morske soli u Hrvatskoj. Tehnologija proizvodnje u Solani Pag maksimalno koristi prirodne prednosti područja na kome se nalazi – čist okoliš, velik broj sunčanih dana, pogodan vjetar – pa paška sol svojom čistoćom spada među najkvalitetnije morske soli u Europi i svijetu. Sol proizvedena u Solani Pag sadrži niz minerala od kojih je većina nužna za ljudsko zdravlje, zbog čega je paška sol nezaobilazni dio svake zdrave prehrane.

#### 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. This means that one part of production takes place outside, in outdoor pools, and the other in the industrial plant. The sea salt production process starts with condensation of sea-water in outdoor pools. The sea condenses on the sun and the wind. The condensed sea-water, brine, is pumped in the factory where additional heating causes crystallization of salt. The salt is then centrifuged, iodized, dried and packed, or it is stored without iodization in the warehouse for later use.

Solana Pag d.d. is the largest producer of sea salt in Croatia. Production technologies in Solana Pag use all natural advantages of the area – pure

environment, large number of sunny days, adequate wind – so that purity of the Pag salt places it among the top-quality salts in Europe and world-wide. The salt produced in Solana Pag contains many minerals, the majority of which are necessary for good health, because of which the Pag salt is indispensable part of a healthy nutrition.



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## LINIJA SIREVA (ŽIGLJEN, KOLAN, FIGURICA, KOZLAR) / PAŠKA SKUTA

Već čuvena sirana Gligora proizvodi liniju sireva koja mami zaljubljenike posebnih okusa: Žigljen – tvrdi sir iz miješanog kravljeg i ovčjeg mlijeka koji zrije od 3 do 6 mjeseci, lagano pikantnog okusa i osebujne arome; Kolan i Figurica – tvrdi masni sirevi nešto blažeg okusa i mirisa te svojstvene arome koji zriju do 3 mjeseca; Kozlar – sir od kozjeg mlijeka domaćih pasmina s otoka Paga i Ravnih Kotara.

Paška skuta ili puina je albuminski sir dobiven iz sirutke pri proizvodnji Paškog sira. Ima visoku nutritivnu vrijednost, a osobito je cijenjena među stanovništvom na Jadranskoj obali.

### CHEESE PRODUCTION (ŽIGLJEN, KOLAN, FIGURICA, KOZLAR CHEESE) / PAG CURD

The famous Gligora cheese dairy produces cheeses which allure lovers of special tastes: *Žigljen* – hard cheese made from mixed cow and sheep milk which matures 3 to 6 months, has a slightly piquant taste and a unique aroma; *Kolan* and *Figurica* – hard fatty cheeses of a somewhat milder taste and smell and a characteristic aroma, which mature up to 3 months; *Kozlar* – a goat milk cheese obtained from local breeds of goats on the Island of Pag and Ravni Kotari.

The Pag curd, or *puina*, is an albumin cheese obtained from whey in production of the Pag cheese. It has a high nutritional value and is especially valued among the population of the Adriatic coast.



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## KOZJI SIR GOLIJA

Ovaj sir specifičnog okusa proizvodi se od kozjeg mlijeka koje se zagrije do 86%, na 10 l dodaje se 1 dl jabučnog octa, miješa desetak minuta, te se gruša stavlja u kalupe. Slijedi prešanje 24 h uz povremeno okretanje. Nakon 24 sata sir se suho soli i okreće 48 h. Tada ide na sušenje. Nakon 2 dana premazuje se tekućim voskom.

### GOLIJA GOAT CHEESE

This cheese of a specific taste is made of goat milk warmed up to 86%, 1 dl of apple vinegar is added to 10 l of milk, mixed for about ten minutes, after which the curd is poured in forms. This is followed 24 hours of pressing with occasional turning. After 24 hours, the cheese is salted and turned repeatedly for the next 48 hours. Then it goes to drying. After 2 days, it is covered with liquid wax as a method of preservation.



## OBRT "CUKARIN"

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## RUČNO BRUŠTULANI MINDELI KAMEL / BILI

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 spravljuju 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, za vjenčanja, pričesti, rođenja, krštenja i druge prigode. Jednako zarazno mirisavi i hrskavi, prirodni, bez umjetnih aroma.

### HAND - MADE SUGARED ALMONDS – CARAMELIZED / WHITE

Almonds are a symbol of all Croatian islands and a symbol of fertility. Even ancient Romans used to present them as gifts to their friends, and throw them on newlyweds as a symbol of fertility. Sugared almonds (*bruštulani mindeli*) are hand-made according to a special recipe: the almonds are broiled with sugar until caramelized. "White" sugared almonds (*bruštulani mindeli na bilo*) are made only on the Island of Korčula, for the festive occasions such as weddings, first holy communions, births, baptisms etc. Contagiously aromatic and crisp, the almonds' are natural and without artificial aromas.





#### OBRT SLASTICE "MARGARETA"

#### THE MARGARETA CONFECTIONERY

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### TRADICIONALNI CRESKI KOLAČIĆI (SALVIA BUCULIN, ROSETE, MEDENJAK BUCULIN, KACOTIN, MEDENJAK SMOKVA, VANILIN ČIFLET) / BRUŠTULANE MENDULE

Tradicionalni creski kolačići plod su truda i istraživanja starih recepata, rađeni ručno, usavršeni kroz struku, bez konzervansa i kao takvi dovedeni do cilja da se stari običaji ne ugase. Tako svečanosti nisu bile zamislive bez buculina (prirodnog barometra) ukrašenog bademom. *Salvia buculin* proizveden je od meda svih medova – kadulje, izrazito aromatičnog okusa. Smokva medenjaka hranjiva je poslastica. Čiflet je kolačić u obliku mjeseca na bazi oraha. Kacotini su od mendula (badema) a poslužuju se uz vino. Rozete u obliku ruže punjene su nadjevom od marmelade, kakaa i oraha.

Mendule (badem) izvorno su voće rapskog arhipelaga. Stoljećima su naši preci bruštulane mendule imali kao najbolji bombon. Prigodan je za dekoraciju svečanog tanjura.

### TRADITIONAL CRES COOKIES (SALVIA BUCULIN, ROSETE, BUCULIN HONEY CAKE, KACOTIN, FIG HONEY CAKE, VANILLA ČIFLET) / SUGARED ALMONDS – BRUŠTULANE MENDULE

Traditional Cres cookies are a result of effort and research of old recipes, hand-made, improved by professional knowledge, without preservative agents, and as such they accomplish the goal of keeping old customs alive. Old ceremonies were inconceivable without a *buculin* (natural barometer) decorated with almonds. *Salvia buculin* contains honey of all honeys – the sage honey, and has a very aromatic taste. Fig honey cake is a nutritious delicacy. *Čiflet* is a cookie in the shape of the Moon on a walnut base. *Kacotin* is an almond cookie which is served with wine. *Rosete* has a shape of a rose and is filled with marmalade, cocoa and walnuts. Almond (*mendula*) is an autochthonous fruit of the Rab archipelago. For centuries, our ancestors' favourite candies were sugared almonds (*bruštulane mendule*). It is great as a decoration of a festive plate.





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## 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 (domaći badem, maslinovo ulje, domaći med od kadulje, klinčić,...). Dragocjenost medenjaka posebice u prošlim vremenima jest njihova dugotrajnost, pa su stoga pomorcima bili omiljena slastica. Različite vrste sitnih kolača koji su se pripremali za vjenčanja i danas se rade na isti način (medenjaci, kiflice orah, pita od oraha, pašta frola od badema, tablerone od čokolade, suhih smokava itd).

## 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 (local almond, olive oil, local sage honey, clove,...). Value of the honey cakes, especially in past times, was in their long life, so they were seafarers' favourite candy. Different types of small cakes which used to be prepared for weddings in the past are still prepared in the same way (honey cakes, walnut rolls, walnut pie, almond *pašta frola*, chocolate *tablerone*, dry figs etc).



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## 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. Na našem kršnom području sve ovisi o prirodi koja nije uvijek blagonaklona. Na otoku Krku samo je 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 bez zagađivača.

### SAGE HONEY

The apiary is located on the southern part of Krk, in the areas of Punat and Stara Baška. 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, without any pollutants.



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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.



## UDRUGA PČELARA "KADULJA"

"KADULJA" BEEKEEPERS ASSOCIATION

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### MAST GOSPINE TRAVE / PROPOLIS MAST

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.

### ST. JOHN'S WORT OINTMENT / PROPOLIS OINTMENT

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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### BRAČKI MELEM

Brački melem ručno je rađena krema od pčelinjeg voska, propolisa, meda i kantaronovog 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.

### BRAČ BALM (BRAČKI MELEM)

The Brač balm (*Brački melem*) is a hand-made cream made of beeswax, propolis, honey and St. John's wort oil. It has a pleasant smell, pale yellow colour and does not cause allergic reactions on the skin. It has a wide application and because of its characteristics it is rightfully called the guardian of skin.





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO KARLIĆ TAFARIJA NEDELJKO**  
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## PROPOLIS KAPI

Koristeći od davnina poznata ljekovita svojstva pčelinjih proizvoda obitelj Karlič Tafarija od vlastite sirovine dobivene u pčelinjaku na otoku Rabu proizvodi propolis kapi, prirodni antibiotik koji pojačava imunitet te blagotvorno djeluje na grlobolju.

## PROPOLIS DROPS

By using well-known medicinal properties of bee products, the Karlič 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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## LINIJA KREMA ZA LICE (HIDRATANTNA DNEVNA, BOGATA NOĆNA, ANTI-AGEING) / ULJE ZA TIJELO – BAJAM S RUŽMARINOM

Obt 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 ulju 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

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 oil with almonds and rosemary which revitalises and regenerates the skin.



**AGRO HVAR D.O.O.**

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**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO TOMIČIĆ**

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## RUŽMARINOVNO ULJE / RUŽMARINOV CVIJET

Poznati uzgajivač čuvene hvarske lavande, obitelj Dulčić u netaknutoj prirodi otoka Hvara na svojim poljima bere ružmarin od kojeg radi eterično ulje i suši cvijet. Mirisni cvijet s hvarskih polja pretočen u ove proizvode budi vaša osjetila i suptilno i neosjetno oplemenjuje vaše osjećaje.

### ROSEMARY OIL / ROSEMARY FLOWERS

Renowned cultivators of the well-known Hvar lavender, in pristine nature of the Island of Hvar, the Dulčić family picks rosemary on their fields to make essential oil and dried rosemary flowers. The scented flowers of the Hvar fields are thus poured in these products which wake up your senses and subtly refine your emotions.



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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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## SUVENIRI OD BRAČKOG KAMENA (ZDJELA I KAMENICA)

Obrt “Mozaik” ponudio je novu liniju uporabnih predmeta iz visoko obrađenog bračkog mramora prepoznatljivih linija i oblika. Njihova estetska i uporabna vrijednost glavna im je odlika.

### SOUVENIRS MADE OF THE BRAČ STONE (BOWLS AND BOXES)

The Mosaic workshop offers a new line of items for daily use made of finely worked Brač marble with recognizable lines and forms. Their aesthetic and usable value is their main advantage.



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## LINIJA NAKITA OD ŠKOLJKI (PETROVO UHO, PUŽIĆI)

Vještinom kreativnog stvaranja određenih nakitnih vrsta u “običnim morskim” materijalima oblikovan je nakit od morskih pužića (osobito svjetlijih) i “Petrovog uha”. Dizajniran je 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”). Ova vrsta suvenira izrađena od jadranskih školjki ukazuje na autorsku posebnost.

### JEWELLERY MADE OF ABALONE AND OTHER SEASHELLS

A skill of creative design of specific types of jewellery made of “common” sea material forms pieces of jewellery made of abalone and other seashells (particularly light-coloured ones). The jewellery is designed according to contemporary fashion styles (long and voluminous necklaces and bracelets of small seashells, as well as clean forms of simple abalone necklaces and earrings). These souvenirs are made of Adriatic seashells and have an authentic distinctiveness.



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## ZDJELE OD MASLINOVOG DRVA

Suvenir od maslinovog drva u obliku zdjele-barke radi se od komada koji ostaju nakon obrezivanja starih maslina, čija struktura i oblik diktiraju samu izradu suvenira koji se oslanja na suživot čovjeka, mora i masline. Godišnje se izradi 30 komada.

### OLIVE WOOD BOWLS

An olive wood souvenir in the shape of a bowl-boat is being made of pieces which remain after pruning old olive trees, whose structure and form dictate the shapes of souvenirs, mirroring the cohabitation of people, sea and olives. Only 30 pieces are made each year.



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## AUTOHTONI MLJETSKI SUVENIR KOŠIĆ

Mljetski košić 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.

### KOŠIĆ—THE AUTOCHTHONOUS MLJET SOUVENIR

Košić 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.





**KUĆNA RADINOST PETRICA PODDA**

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## 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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## SUVENIR STAROGROJSKI PAPRENJOK

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.

Riječ je o medenjacima spravljanim po pomno čuvanoj recepturi starih nona i tradicionalnom načinu oblikovanja u formi amfore, ribe, srca, djeteline i drugih maštovitih oblika filigranskom pažnjom iscrtanih slatkim nitima i razigranim točkicama.

### STAROGROJSKI PAPRENJOK – PEPPER - CAKE SOUVENIR

*Starogrojski paprenjok* is an original souvenir made as a homage to a traditional biscuit which the women and girls of Stari Grad on the Island of Hvar lovingly prepared since 1167 for their sons and husbands, packing them in sailor's chests before their loved ones' departure on long and faraway journeys.

These cakes are prepared according to a carefully preserved recipe of the old island women and retained the traditional shapes of amphora, fish, heart, clover and other imaginative forms lined with sweet stripes and playful dots.



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### LUŠKA JIĆA I PIĆA – PRVA VELOLUŠKA KUHARICA

Franica Mandić 16 je godina skupljala 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...

#### FOOD AND DRINKS OF VELA LUKA (LUŠKA JIĆA I PIĆA) – THE FIRST VELA LUKA COOKBOOK

Ms. Franica Mandić spent the last 16 years collecting recipes from the old women of the island, she tried them all several times and finally turned them into a book. The book describes customs and tradition of Vela Luka on the Island of Korčula. Each recipe is written in both Vela Luka dialect (*luški* dialect) and in Croatian standard. The book is divided in seasons of the year, each season (*stajun*) further divided in chapters: seafood, peasant food, meat and sweets. At the end of the books there are beverages – liqueurs, *prošek* wine, juices...



#### “LIPA”, OBRT ZA STRUČNO USAVRŠAVANJE I IZRADU NARODNIH NOŠNJI TE IZNAJMLJIVANJE APARTMANA

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### LINIJA MUŠKA NARODNA NOŠNJA

Riječ je o ručno rađenoj odori uskočkog vojnika (košulja, prs-luk – jacerma, hlače – benevreke i dolama – ugarstica) iz razdoblja srednjeg vijeka.

Svi predmeti izrađeni su od domaćeg otkanog, platnenog i vunenog stupanog sukna i kupovne cohe, bogato ukrašeni gajtanima, takodjer ručne izrade, te srmom.

#### MALE NATIONAL COSTUMES

Hand - made uniforms of Uskok soldiers – shirt, waistcoat (*jacerma*), trousers (*benevreke*) and dolman (*ugarstica*) from the Middle Ages.

All items are made of home - made woven, linen and wool fabric and purchased cloth, richly decorated with hand - made braids and sterling silver.





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## 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. Nastavio se uspješno održavati na otoku Pašmanu. 2007. godine pod nazivom ŠKRAPING 007, 2008. godine pod nazivom ŠKRAPING EVOLUTION, 2009. godine Škraping je imao izlet na otok Ugljan i održao se pod nazivom ŠKRAPING NEW DIMENSION, a veliki odaziv se dogodio utrkom održanom 6. ožujka 2010. god. na otoku Pašmanu pod nazivom ŠKRAPING PAŠMAN REVIVAL 2010. sa 400 natjecatelja iz Hrvatske i susjednih zemalja, te brojnim novinarima i gostima. 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 event continued successfully on the Island of Pašman in the year 2007 under the name ŠKRAPING 007, one year later it was organized as the ŠKRAPING EVOLUTION and in 2009 it moved to the island Ugljan where it was known as the ŠKRAPING NEW DIMENSION. On 6th March 2010 there was a large response to a race held on the Island of Pašman under the name ŠKRAPING PAŠMAN REVIVAL 2010, with 400 competitors from Croatia and neighbouring countries, and numerous reporters and guests. 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.





2009.



HRVATSKI  
OTOČNI  
PROIZVOD



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## VRHUNSKO VINO FAROS / FAROS BARRIQUE / KVALITETNO VINO BOGDANUŠA

Faros / 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. Predaja kaže da se na spomenutom području vinova loza uzgajala još prije 2.500 godina, u doba grčke kolonije Faros, po kojoj je vino i dobilo ime. 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. Predaja kaže da se ovo vino, zbog izuzetne kvalitete, pilo za vjerskih blagdana (blagovalo Bogom dano vino) u čemu treba tražiti i korijene njegova naziva Bogdanuša.

### FAROS / FAROS BARRIQUE TOP-QUALITY WINE / BOGDANUŠA QUALITY WINE

*Faros / Faros barrique* is a top-quality AOC dry red wine produced from the grapes of the *Plavac Mali* variety growing along the southern slopes of the Island of Hvar, exclusively from the area called *Hvarske plaže*, surrounding the Ivan Dolac village. The legend says that in this area vine was cultivated as early as 2,500 years ago, during the time of the Greek colony of Pharos, which is how the wine got its name.

*Bogdanuša* is an AOC quality white wine produced from the same-named native grape variety from the limited Stari Grad–Jelsa location in the Hvar wine-growing area. The legend says that this wine, owing to its exceptional quality, was drunk on religious holidays—God-given (*bogomdano*) wine was enjoyed—which is where its name comes from.



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**DOMAĆI LIKER (MIENDULA, MEDITERANSKO VOĆE, ROGAČ, NARANČA, ŠIPAK) / DOMAĆA RAKIJA ANISETA / TRAVARICA / KVALITETNO VINO PLAVAC MALI ZURE / VRHUNSKO VINO GRK BARTUL**

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.

**ALMOND, MEDITERRANEAN FRUIT, CAROB, ORANGE, POMEGRANATE HOME-MADE LIQUEURS / HOME-MADE ANISETA BRANDY / HERB BRANDY (TRAVARICA) / ZURE PLAVAC MALI QUALITY WINE / GRK BARTUL SUPERIOR QUALITY WINE**

A range of fruit liqueurs and home-made brandies produced from the fruit and herbs of Korčula, with specific flavours and aromas.

The wines *Plavac mali* (grape variety of the same name from the wine-growing area of Lumbarda, Korčula) and *Grk Bartul* (grape variety *Grk*, from the wine-growing area of Lumbarda, Korčula) have absorbed the Mediterranean sun. All beverages have been nurtured and bottled in the owner's cellar.



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## TRAVARICA S MEDOM I LJEKOVITIM I AROMATIČNIM BILJEM

Ova rakija proizvedena je od dvadesetak ljekovitih i aromatičnih trava ubranih na pelješkim vrhovima i dvije vrste autohtonog pelješkog meda, a spravljena je po recepturi iz 1750. godine. Njezina posebnost je u spoju ljekovitih trava i meda koji doprinose, ne samo ljekovitosti napitka, nego i bogatstvu arome kojom obiluje.

### HERB BRANDY (TRAVARICA) WITH HONEY AND MEDICINAL AND AROMATIC HERBS

This brandy is made of about twenty medicinal and aromatic herbs gathered from the Pelješac hilltops and two types of native Pelješac honey, based on a recipe dating back to the year 1750. Its special quality lies in the combination of medicinal herbs and honey which contributes, not just to the medicinal properties of the drink, but also to the richness of its aroma.



**OBRT LIKERI ANTUNOVIĆ**  
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**BILJNI LIKER (MIRTA, GORKI PELINKOVAC, MELISA) /  
 VOĆNI LIKER (ORAHOVICA, LIMUN, NARANČA, ŠIPAK,  
 ROGAČ, SMOKVA) / RAKIJA OD AROMATIČNOG BILJA  
 MORAČ / RAKIJA OD LJEKOVITOG BILJA TRAVARICA /  
 VOĆNA RAKIJA ROGAČ / JAKO ALKOHOLNO PIĆE  
 TRAVKA / DESERTNO LIKERSKO PIĆE PROSIK**

Njegujući obiteljske tradicijske postupke u proizvodnji likera i rakija, obitelj Antunović postala je poznata izvan Pelješca. Pažljivim uzgojem voća i skupljanjem ljekovitog bilja i bobica, svoje su znanje pretočili u likere i rakije izuzetne kvalitete prepoznatljivog okusa i mirisa. U njihovoj liniji 14 je pojedinačnih likera i rakija, a svaki odlikuje dodatna specifičnost i neponovljivost.

**HERBAL LIQUEURS (MYRTLE, PELINKOVAC - WORMWOOD LIQUEUR, LEMON BALM) / FRUIT LIQUEURS (WALNUT, LEMON, ORANGE, POMEGRANATE, CAROB, FIG) / MORAČ - FENNEL AROMATIC BRANDY / TRAVARICA HERBAL BRANDY / CAROB FRUIT BRANDY / TRAVKA STRONG ALCOHOLIC BEVERAGE / PROSIK DESSERT LIQUEUR (STRAW WINE LIQUEUR)**

By promoting traditional methods in the family production of liqueurs and brandies, the Antunović family has become famous beyond the Pelješac Peninsula. They transformed their knowledge of careful fruit growing and herbs and berries gathering into liqueurs and brandies of exceptional quality, with recognizable flavours and aromas. They offer a range of 14 different liqueurs and brandies, and each is distinguished by an additional specific quality and uniqueness.







**POLJOPRIVREDNA ZADRUGA KOMIŽA**  
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## VOĆNI LIKER ROGAČICA

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.

## ROGAČICA FRUIT LIQUEUR

*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.



**POLJOPRIVREDNA ZADRUGA POSTIRA**  
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## DJEVIČANSKO MASLINOVO ULJE

Ulje postira dobiveno je iz maslina uzgojenih na sjevernoj obali Brača, obrađenih tradicionalno na hidrauličnoj presi (dijelom iz svježe ubranih plodova, a dijelom iz plodova koji su stajali u vodi nekoliko dana). Ugodnog je mirisa i okusa, žuto–zelene boje. Spoj tradicije, primjena novih saznanja u uzgoju i preradi te izuzetno povoljan mikroklimatski položaj koji stoljećima oblikuje krajolik, garancija je za dobivanje specifične i zdrave delicije.

### VIRGIN OLIVE OIL

The "Postira" oil is obtained from olives cultivated on the north coast of the Island of Brač, processed in a traditional way by a hydraulic press (partly from freshly picked fruit, and partly from the fruit left in water for several days). It has a pleasant aroma and taste and yellow-green colour. The combination of tradition, application of new knowledge in the cultivation and processing, and the exceptionally favourable microclimatic position which has been forming the landscape for centuries, guarantee a characteristic and healthy delicacy product.



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## EKSTRA DJEVIČANSKO MASLINOVO ULJE

Jedno od 200 najboljih maslinovih ulja u Hrvatskoj u 2009. godini. Obitelj Mardešić proizvodi sortna ulja od sorti *Leccino* (blagog okusa, voćnog mirisa, zlatnožute boje, najpogodnije za salate, kuhana i pečena jela) i *Pendolino* (pikantno, gorkasto, peckavo, ostavlja snažan okus, također voćnog mirisa i zelenkaste boje, koristi se za sva jela i nameće se svojom snagom).

### EXTRA VIRGIN OLIVE OIL

One of the 200 best olive oils in Croatia in 2009. The Mardešić family produces varietal oil from the varieties of *Leccino* (mild taste, fruity aroma, golden-yellow in colour, recommended for salads, boiled and baked food) and *Pendolino* (piquant, bitterish, zesty, leaves a strong taste, also of a fruity aroma and greenish in colour, used for all foods, gives a distinctive, assertive taste).



**AGRO HVAR D.O.O.**

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**LAVANDINO ULJE / LAVANDIN CVIJET / MEDOVAČA  
BRUŠKA / MEDOVAČA HVARANKA / MED RUŽMARIN/  
MED LAVANDA**

Koncentrirana snaga mirisa i intenzivna ljubičasta boja nadaleko čuvene i jedinstvene hvarske lavande, očarava bojom i mirisom svojih cvjetova. Destilacijom se moć cvijeta pretvara u kapljicu eteričnog ulja.

Lavanda uzgojena na Hvaru, otoku koji je cijelu godinu u cvatnji, djeluje opuštajuće i ljekovito.

Tradicionalnim načinom pripreme obitelj Dulčić proizvela je liker od najkvalitetnijih sorti meda i ljekovitog bilja s ekološki čistih padina otoka Hvara kao i vrhunski med od ružmarina i lavande iz nedirnute prirode hvarskih brežuljaka, blagotvornog i ljekovitog djelovanja na dišne puteve.

**LAVENDER OIL / LAVENDER FLOWER PRODUCTS / BRUŠKA  
HONEY BRANDY / HVARANKA HONEY BRANDY / ROSEMARY  
HONEY / LAVENDER HONEY**

The strong scented and intense purple flower of the widely known and unique Hvar lavender is simply enchanting. Through the power of the distillation procedure this flower is transformed into a drop of essential oil.

Lavender cultivated on the Island of Hvar, where it is in bloom all year, has a relaxing and medicinal effect.

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 top quality rosemary and lavender honey from the pristine nature of the Hvar hillocks, which has a beneficial, medicinal effect on the respiratory tract.



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**EKSTRA DŽEM (BRESKVA, SMOKVA INDIANA) /  
EKSTRA KAPARI / DOMAĆI LIKER OD NARANČE /  
DOMAĆA RAKIJA (ROGAČ, RUŽA, TRAVARICA)**

Proizvodi egzotičnog mirisa, okusa i boja proizvedeni prema tradicionalnoj otočnoj recepturi karakterističnim postupkom. Suncem dozrelo voće i biljke prerađuju se u jedinstvene proizvode. Bilo da se radi o džemovima, kaparima, likerima ili rakijama uvijek je to izniman doživljaj za nepce.

**EXTRA JAM (PEACH, INDIAN FIG) / EXTRA CAPERS / ORANGE  
HOME-MADE LIQUEUR / HOME-MADE BRANDY (CAROB, ROSE,  
HERB)**

Products with exotic aromas, flavours and colours produced on the basis of traditional island recipes by a characteristic method. Sun-ripened fruit and herbs are processed into unique products. Jams, capers, liqueurs or brandies, they are all an extraordinary experience for the palate.





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## PRAMENKO / DALMATINAC / PRIMORAC / TRAPIST / OVČJA SKUTA

Linija paških sireva Pramenko (sir od ovčjeg mlijeka iz Slavonije na paški način, ograničenih količina), Dalmatinac (miješani tvrdi sir za rezanje rađen po recepturi Paškog sira), Primorac (polutvrdi sir iz kravljeg mlijeka, specifičnog okusa i načina zrenja, premazan svijetlo crvenim biljnim premazom koji se nakon stvrdnjavanja oblikuje kao tanki film na kori), Trapist (kravlji sir po recepturi Paškog sira, stoji u istoj salamuri i zrije na istim daskama, posebnog okusa) i Skuta (albuminski sir proizveden iz sirutke koja je ostatak u proizvodnji ovčjeg sira, delicatesni i dijetetski proizvod koji jača imunološki sustav) delicije su kojima su nepotrebna dodatna objašnjenja.

## PRAMENKO / DALMATINAC / PRIMORAC / TRAPIST / SKUTA

The Pag cheeses from the product range consisting of the *Pramenko* (a cheese made of sheep's milk from Slavonija in the Pag manner, in limited quantities), *Dalmatinac* (hard mixed milk slicing cheese made according to the Pag cheese recipe), *Primorac* (semi-hard cow's milk cheese, with a specific taste and ripening method, covered with a bright red vegetable coating which, after hardening, forms a thin film on the crust), *Trapist* (cow's cheese made according to the Pag cheese recipe, ages in the same brine and ripens on same boards, of a special taste) and *Skuta* (albumin cheese produced from whey which is a remnant in the production of sheep cheese, a delicacy and a dietetic product which strengthens the immune system) are all delicacies that need no additional explaining.



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**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. Tradicionalne metode prerade tehnološki su poduprte modernim načinima kontrole, a najveća podrška su ruke radnica koje vjerno prenose tradiciju svojih predaka.

**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.

Traditional processing methods are technologically supported by modern control techniques, but the greatest support actually comes from the hands of female workers who faithfully communicate the tradition of their ancestors.





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**SLANA SRDELA U ULJU / MARINIRANI INČUN  
U ULJU / FILET INČUN U ULJU / FILET INČUN S  
KAPARAMA / MASLINA PUNJENA INČUNIMA**

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. Proizvodi ne sadrže dodatne aditive i konzervanse. U proces proizvodnje uveden je haccp sustav.

**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. Those products contain no additives and preservatives. The haccp system has been introduced in the manufacturing process.



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**PRVINSKA HOBOTNICA (SVJEŽE VAKUMIRANA /  
SUŠENA HOBOTNICA)**

Hobotnica je specifični stanovnik morskog područja otoka Prvića i okolnog kornatskog područja. Živi na stjenovitim obalama i većinu vremena provodi u rupama ili raspuklinama stijena u plitkoj vodi. Alati za izlov, sušenje i priprema za jelo ostali su tradicionalni, onako kako su u prošlosti radili otočni preci. Ovaj proizvod objedinjuje i promiče izvorne gastronomske vrijednosti kao posebnost, nekad samo otočne ponude, a danas prisutan i šire.

**THE PRVIĆ OCTOPUS (FRESH VACUUM / PACKED DRIED  
OCTOPUS)**

Octopus is a specific inhabitant of the maritime area of the Island of Prvić and the surrounding Kornati area. It lives along rocky shores and spends most of its time in holes or cracks in the rocks in shallow water. The octopus is still caught, dried and prepared with traditional tools, the same as the ones used by our island ancestors in the past. This product combines and promotes authentic gastronomic qualities which today exceeds its former limits.



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## EKSTRA DŽEM PLAVAC

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.

### PLAVAC EXTRA JAM

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.



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## 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.





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## 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.



**OBRT PEKARNICA SLASTICA "VILMA"**  
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## RAPSKI BAŠKOTIN

Ovaj fini biskvit aromatiziran je začinskim biljem i bademima, pečen u kalupima i ručno rezan na tanke fete, nakon čega se suši. Proizveden je prema tradicionalnoj recepturi i dugog je vijeka trajanja.

### THE RAB BAŠKOTIN

This fine biscuit is aromatised with spices and almonds, baked in moulds, thinly sliced by hand, and then dried. It is produced according to a traditional recipe and stays fresh for a long time.



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## ULJE ZA TIJELO (LIMUN, GORKA NARANČA, LAVANDA)

Ulje za tijelo objedinjuje tri proizvoda u liniji. Bademovo ulje, kao osnovna komponenta sa značajnom koncentracijom vitamina, protuupalnim djelovanjem uz revitalizirajuća i regenerativna svojstva, sadrži dodatak kore brižno ubranih viških plodova limuna i gorke naranče, te eterično ulje lavande s Visa. Proizvod nanošenjem ispunjava energijom citrusa, osvježava i opušta. Potpuno je prirodan i ne izaziva alergijske reakcije. Testiran je na prijateljima.

### BODY OIL (LEMON, BITTER ORANGE, LAVENDER)

The body oil combines three products. Almond oil is the basic component with a considerable concentration of vitamins, an anti-inflammatory effect and revitalising and regenerative characteristics, with added peel of carefully picked Vis lemons and bitter oranges, and essential oil of the Vis lavender. The applied product fills you with energy of citrus fruit, refreshes and relaxes. It is completely natural and causes no allergic reactions. Tested on friends.



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## TORBE OD VUNE

Ženska torba, taj prateći dio modnog stila suvremene žene, oblikovana na ustaljeni način, s dugim remenom koji se prebacuje preko ramena i/ili preko prsiju, izvedena tehnikom filcanja domaće creske ovčje vune, jest uzoran izvorni creski proizvod. Osim posve praktične, modne i suvenirne namjene, uz uvažavanje svih teškoća koje proistječu iz samog vunenog materijala, torbe odlikuje kolorit, kvaliteta izrade i čistoća dizajna.

### WOOLLEN HANDBAGS

Women's handbag, an accessory to the modern women's fashion style, of the usual form, worn with a long strap over the shoulder and/or across the chest, manufactured by the technique of felting home-made Cres sheep wool, is an exemplary authentic Cres product. Apart from its utterly practical, fashionable and souvenir quality, and taking into consideration all the difficulties of wool material processing, the handbags are distinguished by their spectrum of colours, as well as their design quality and purity.



**"LIPA", OBRT ZA IZRADU NARODNIH ODJEVNIH PREDMETA I EDUKACIJU**  
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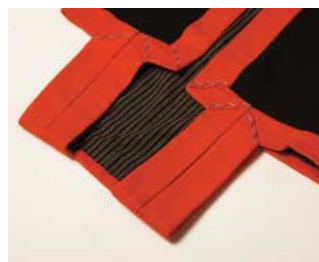
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**LINIJA NARODNA NOŠNJA (LJETNI PLATNENI ŽENSKI FUŠTAN, VUNENA TKANA ŽENSKA SUKNJA CARZA, SARZA, ŽENSKI GORNJI PRSLUČIĆ BUŠT, MUŠKI GORNJI HALJETAK S RUKAVIMA KOPORAN, KAPARAN, KAMPARAN, MUŠKE I ŽENSKE BIJELE PLATNENE KOŠULJE) / CRVENKAPA (MUŠKA TRADICIJSKA KAPA)**

Svi predmeti izrađeni su iz domaćeg tkanja (prtenog i vunenog stupanog) i kupovne čohе ("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. Izbor materijala/ domaće tkanje vune te lanenog i konopljanog platna (s eventualnom prisutnošću pamuka), krojevi, dekoracija (vez, aplikacija) i namjena u potpunosti odgovaraju vjerodostojnosti pojedinih dijelova pučkog odijela što se u svojem izvornom obliku čuva u muzejskim fundusima.

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All items are produced from home-made fabric (linen and woollen processed by stamping) and bought coarse peasant cloth (*riza*), embroidered (silk and/ or cotton thread) with traditional ornamentation, formed as replicas of the traditional folk costume from the period of the second half of the 19th and first half of the 20th century. The selection of materials / home-made woollen fabric and flax and hemp linen (sometimes with cotton), styles, decoration (embroidery, trimmings) and purpose completely correspond to particular parts of original folk clothing which is kept in museums.



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## SUVENIRI OD BRAČKOG KAMENA (MUŽAR / ZDJELICA)

Nastavak već poznate linije uporabnih predmeta iz autohtonog bračkog mramora kao osnovnog materijala za izradu suvenira iz visoko obrađenog mramora, iznova potvrđuje kvalitetu ovog asortimana i njegovu elementarnu estetsku i uporabnu vrijednost.

## BRAČ STONE SOUVENIRS (MORTAR / BOWL)

A follow-up to the already famous range of daily use articles made of original Brač stone as base material used for manufacturing souvenirs from highly processed stone, it again confirms the quality of this selection and its basic aesthetic and usable value.



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## VIŠKI GUC “POL ORIHA”

Puk je viškom gucu, brodiću dugom jedva 2,89 metara nadjenio 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 svičarica 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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HRVATSKI  
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## KVALITETNO VINO MUŠKARDIN / KVALITETNO VINO BUGAVA ROKI’S / DESERTNO VINO ROKI’S PROŠEK

Vugava, odnosno bugava kako je nazivaju na Visu, autohtona je sorta grožđa koja raste na plitkoj crljenici između kamenja. Bugava Roki’s kvalitetno bijelo vino proizvedena je od ekološki uzgojenog grožđa poznate viške sorte vugava.

Bijelo suho vino Muškardin spoj je dvaju kultura koje ljubi isto more – talijanske i hrvatske. Proizvedeno je od viške sorte vugava i talijanske sorte trbljana.

Uz viške cvite rado se pije desertno vino Roki’s prošek proizveden od sorte plavac mali.

## MUŠKARDIN QUALITY WINE/BUGAVA ROKI'S QUALITY WINE/ ROKI'S PROŠEK DESSERT WINE

*Vugava* or *Bugava*, as they call it on the Island of Vis, is an indigenous variety of grapes which grows in the shallow red Mediterranean soil, between the rocks. The *Bugava* Roki’s quality white wine is produced from ecologically cultivated grapes of the famous Vis variety of *Vugava*. The *Mušcardin* white dry wine is a blend of two cultures kissed by the same sea – the Italian and the Croatian. It is produced from the Vis variety of *Vugava* and the Italian variety of *Trbljan* (Trebiano). The traditional cookies *Viški cviti* go well with the Roki’s *Prošek* dessert wine produced from the variety *Plavac Mali*.



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**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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**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 combine 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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## VRHUNSKO VINO POSTUP ANTUNOVIĆ / KVALITETNO VINO PLAVAC ANTUNOVIĆ / KVALITETNO VINO RUKATAC ANTUNOVIĆ

Postup svoje ime zahvaljuje čuvenim položajima poluotoka Pelješca. Na južnim padinama uz more plavac mali daje svoja najbolja vina, ako lozu njeguje dobar vinogradar, a vino vješt podrumar.

Plavac Antunović proizveden je od istoimene sorte grožđa. Zahvaljujući pažljivoj njezi ovo vino posjeduje osebujan miris i okus, a sazrijevanje u hrastovini ga čini mekim i pitkim. Kvalitetno vino Rukatac Antunović je bijelo suho vino s kontroliranim podrijetlom proizvedeno od sorte grožđa maraština. Maraština se smatra autohtonom dalmatinskom sortom, iako je identična talijanskoj sorti Malvasia Lunga. Vino se prerađuje u vlastitom podrumu i po obiteljskoj tradiciji zrije u hrastovim bačvama.

### POSTUP ANTUNOVIĆ SUPERIOR QUALITY WINE / PLAVAC ANTUNOVIĆ QUALITY WINE / RUKATAC ANTUNOVIĆ QUALITY WINE

The *Postup* wine owes its name to the famous location of the Pelješac Peninsula. The *Plavac Mali* variety growing on the southern slopes by the sea gives its best wines, if the vine is tended by a good winegrower, and the wine stored by an experienced cellarer.

The *Plavac Antunović* is produced from the same-named variety of grapes. As a result of thoughtful care, this wine possesses a unique bouquet and taste, and maturation in oak barrels makes it mild and drinkable.

The *Rukatac Antunović* quality wine is an AOC dry white wine, produced from the *Maraština* grape variety. *Maraština* is considered to be indigenous to Dalmatia, although it is identical to the Italian variety *Malvasia Lunga*. The wine is processed in the family cellar and matures in oak barrels according to family tradition.





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**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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## LIKER LIMONCELO / DŽEM (LIMUN, GORKA NARANČA, VIŠNJA - MARASKA, KUPINA, PLANIKA, GREJP)

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.

## LIMONCELO LIQUEUR / JAMS (LEMON, BITTER ORANGE, MARASCA CHERRY, BLACKBERRY, STRAWBERRY TREE FRUIT, GRAPEFRUIT)

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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## 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 dodirrom 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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## EKSTRA DJEVIČANSKO EKOLOŠKO MASLINOVO ULJE / KOZJI SIR ŽMANSKI

Na Dugom Otoku oduvijek postoji tradicija proizvodnje djevičanskog maslinovog ulja i vrhunskog kozjeg sira. Obitelj Žampera je objedinila ove dvije tradicije i iznjegovala dva vrhunska proizvoda.

### 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 integrated these two traditions and developed two first rate products.



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**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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**PETROVAC – MOTAR U SLANOM OCTU**

Na sunčanim hridima od iskona raste motar, matar, petrovac ili šćulac. Često se nalazi na istočnoj obali Jadrana, gdje raste u neposrednoj blizini mora, iz stijena i u pijesku. Od motara se pripremaju različita jela, uglavnom salate, marinada i umaci.

**ROCK SAMPHIRE IN SALTED VINEGAR**

Rock samphire (cro. *motar, matar, petrovac* or *šćulac*) has been growing on sunny cliffs since the beginning of time. It is often found on the eastern coast of the Adriatic Sea, where it grows in the immediate vicinity of the sea, on rocks and sand. Different foods can be prepared using rock samphire, mostly salads, marinades and sauces.





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### POGAČA OD SUHIH SMOKAVA VIŠKI HIB / KOLAČ OD MENDULA PANDULETE

HIB je viška delicija tradicionalne ručne izrade, harmonije okusa smokava, rakije i koromača, a miris lovora i ružmarina daju mu draž antičkih vremena. Njegova savršenost je u jednostavnom obliku, sastavu, principu konzerviranja, čuvanja i u njegovu okusu. Proizvodi se od smokava, aromatičnog bilja, badema i domaće rakije. Čuva se u suhom lovorovom i ružmarinovom lišću koji hib daju dodatnu aromu.

Posebnost iskazuju i pandulete – tvrdi trajni kolač od badema koji se osobito dobro slaže s prošekom.

### VIŠKI HIB SWEET BREAD WITH DRY FIGS / PANDULETE ALMOND CAKE

HIB is a traditional handmade delicacy from the Island of Vis, flavoured with a harmonious combination of tastes such as figs, brandy and anise, and the scent of bay leaves and rosemary providing it with the allure of ancient times. Its perfection lies in the simplicity of shape, ingredients, principle of preservation, manner of keeping and taste. Its basic ingredients are figs, aromatic plants, almonds and local brandy. It is kept in dry bay and rosemary leaves which provide hib with additional aroma.

No less distinctive is pandulete—a hard long-life cake made of almonds which is perfectly paired with sweet dessert wine such as *Prošek*.



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## RABSKA TORTA / TRADICIONALNA RAPSKA SLASTICA MUŠTAČONI

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. Ništa manje poznati su muštačoni – tradicionalna rapska slastica koja zbog svog oblika muških brkova ima zanimljivo ime.

### THE RAB CAKE / MUŠTAČONI TRADITIONAL RAB DESSERT

The legend says that the Rab cake, known as *Rapska torta*, was served for the first time in 1177. The original, secret recipe with all the ingredients necessary for making this excellent confectionary product, was kept jealously by the old island women who reluctantly passed it on to younger generations, so that today the recipe is known only to few women who prepare it on rare and festive occasions.

Equally famous are the *Muštačoni* – traditional Rab cookies which obtained this interesting name due to their shape of male mustaches (tal. *Mostaccioli*).



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### TRADICIONALNI KOLAČI (CUKARINI, KLAŠUNI, AMARETE, HARUBICE, MARKO POLO BOMBICE)

Cukarini, klašuni, amarete, harubice, Marko Polo bombice poznati su korčulanski kolači. Bombica Marko Polo, okrugli užitek od kreme, oraha i čokolade nazvan prema topovskoj kugli koja treba podsjetiti na pomorsku bitku u kojoj je zarobljen Korčulanin svjetska glasa.

### TRADITIONAL COOKIES (CUKARINI, KLAŠUNI, AMARETE, HARUBICE, MARKO POLO BOMBICE)

*Cukarini, klašuni, amarete, harubice, and Marko Polo bombice* are well-known cookies from the Island of Korčula. *Marko Polo bombica* (eng. Marco Polo bomb), a round pleasure made of sweet cream, walnuts and chocolate, was called after a cannon-ball which is a reminder of a sea battle in which the world-famous traveller from Korčula was captured.



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### LAVANDINO ULJE / SUHI CVIJET LAVANDE

Lavandino ulje dobiveno iz lavande uzgojene na otoku Rabu koncentrat je s odgovarajućim sadržajem estera prepoznatljivo po specifičnim osjetilnim svojstvima. Ima mogućnost široke primjene, djeluje umirujuće, kao i jastuk i vrećice od suhog cvijeta lavande.

### LAVENDER OIL / DRIED LAVENDER FLOWERS

Lavender oil derived from the lavender cultivated on the Island of Rab is a concentrate with a favourable ester content, notable for its specific sensory characteristics. It has a wide usage range with its calming properties, the same as the cushions and small satchels filled with dried lavender flowers.



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## OSVJEŽIVAČI ZA KOŽU LICA I TIJELA – AROMATIZIRANO JADRANSKO MORE

Ova linija objedinjuje sedam proizvoda koji sadrže more uzeto iz akvatorija otoka Brača obogaćeno prirodnim eteričnim uljima biljaka s naših otoka i priobalja (lavanda s Hvara, kadulja s Paga, ružmarin s Brača, mandarina s Brijuna, bor s Kvarnera, lovor iz Dubrovnika). Koriste se kod umora, fizičkog napora ili u drugim prigodama jer morska voda blagotvorno djeluje na ljudsko tijelo, zdravlje i ljepotu budući da sadrži gotovo sve elemente iz prirode (mikroorganizmi, jod, mineralne soli, vitamini itd.).

### AROMATIZIRANO JADRANSKO MORE – FACIAL AND BODY SKIN FRESHENERS

The products under the collective name of *Aromatizirano Jadransko more* (eng. Aromatic Adriatic) comprise facial and body skin fresheners which combine seven products per line. They contain sea from the maritime zone of the Island of Brač, which is rich in natural essential plant oils from our islands and coastal areas (lavender from the Island of Hvar, sage from the Island of Pag, rosemary from the Island of Brač, mandarin from the Islands of Brijuni, pine from Kvarner, bay from Dubrovnik). They should be used in case of fatigue, physical strain etc. because sea-water is beneficial to human body, health and beauty, as it contains almost all natural elements (microorganisms, iodine, mineral salts, vitamins, etc.).





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## SUVENIRI OD BRAČKOG KAMENA (MUŽAR / SVIJEĆNJAK / ZDJELICA)

Upotreba autohtonog bračkog mramora kao osnovnog materijala za izradu suvenira i uporabnih predmeta najveća je vrijednost ovog asortimana. Skupina uporabnih predmeta izrađenih iz visoko obrađenog mramora (mužar, svijećnjak i zdjelica) predmeti su koji pokazuju estetsku i uporabnu vrijednost.

### BRAČ STONE SOUVENIRS (MORTAR / CANDLESTICK / SMALL DISH)

The use of the indigenous Brač marble as the base material for the creation of souvenirs and usable items is the greatest value of this range. The usable items made of highly worked marble—a mortar, a candlestick and a small dish—have both aesthetic and usage value.



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## CRVENKAPA / POMIDORIĆ

Kape su ukrašene karakterističnim crnim svilenim i pamučnim vezom (motiv *na sunašće*). Crvenkapa šibenskog tipa nosi se na šibenskom području, ali i na otocima šibenskog akvatorija. Pomidorić se nosi od Raba do Lastova. Izrađuje se u čohi od narančaste do tamno crvene boje.

### CRVENKAPA / POMIDORIĆ

*Crvenkapa* (of the Šibenik type) is a traditional cap worn in the area around Šibenik, but also on the islands near Šibenik.

*Pomidorić* is a traditional cap worn in the whole area from the Island of Rab to the Island of Lastovo. It is made of a coarse peasant cloth which can be orange to dark red in colour.

Caps are decorated with characteristic black silk and cotton embroidery (with a traditional motif called *na sunašće*).



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## PROIZVODI OD CRESKE VUNE

Linija proizvoda od creske vune (papuče, ulošci za obuću, šešir, jastuk, prsluk, ovčice) nastala je korištenjem tradicionalnog otočnog materijala – valjane vune. Vuna se nakon češljanja moči vodom i sapunom, a zatim gnječi i valja pri čemu se vlakna sve čvršće međusobno isprepliću. Rezultat je gusti i neraskidivi materijal filc ili pust. Filcanjem se oblikuje gruba vuna creske pramenke.

## WOOL PRODUCTS FROM THE ISLAND OF CRES

A line of the Cres wool products (slippers, insoles, hats, pillows, vests, sheep folly) emerged through the use of traditional island material – carded wool. After combing, the wool is soaked in water and soap, and then pressed and carded to make the fibres tightly intertwined. The result is a dense and untearable material called felt. Felting is used for processing of coarse wool of pramenka sheep breed from the Island of Cres.





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PROIZVOD

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## VRHUNSKO VINO, BARRIQUE I ARHIVSKO VINO DINGAČ / VRHUNSKO VINO I ARHIVSKO VINO POSTUP / KVALITETNO VINO PLAVAC / KVALITETNO VINO PELJEŠAC

DINGAČ je vrhunsko crveno suho vino kontroliranog podrijetla s lokaliteta Dingač, na strmim južnim obroncima pelješkog poluotoka. Dobiva se od autohtone sorte plavac mali, rubinskocrvene boje, iznimno osebujnog i raskošnog bouqea. DINGAČ BARRIQUE posebno je vino odnjegovano u barrique bačvi (hrastova bačva zapremine 225 l) i to je prvi pokušaj njegovanja ovog vina u hrastovoj bačvi u Hrvatskoj. Dostupno je u ograničenim količinama, u elegantnim bocama od 0,5 l od kojih je svaka numerirana.

DINGAČ ARHIVSKO VINO dobiveno je od plavca malog iz uspješne berbe 1990., a potom je godinama dozrijevalo u boci. Arhivska varijanta svijetom proslavljenog Dingača predstavlja krunu proizvodnje vina.

POSTUP je vrhunsko crveno vino kontroliranog podrijetla s lokaliteta Postup na pelješkom poluotoku. Dobiva se od autohtone sorte plavac mali, tamne je rubinske boje, punog i skladnog okusa s notom trpkosti.

PLAVAC je kvalitetno suho crveno vino iz pelješke palete od sorte plavac mali, rubinskocrvene boje, s razvijenom sortnom aromom i punim, harmoničnim okusom.

PELJEŠAC je crveno polusuho kvalitetno vino kontroliranog podrijetla, koje se dobiva od autohtone sorte plavac mali. Rubinskocrvene je boje, izražene sortne arome te mekog i ugodnog slatkastotrpkog okusa.

## DINGAČ SUPERIOR QUALITY WINE, BARRIQUE, ARCHIVE WINE / POSTUP SUPERIOR QUALITY WINE / PLAVAC QUALITY WINE / PELJEŠAC QUALITY WINE

DINGAČ is a top-quality dry red wine of controlled origin from the steep southern slopes of the wine-growing location of *Dingač* on Pelješac. It is obtained from the autochthonous variety *Plavac Mali*, deep ruby in colour and it has a particularly specific and exuberant bouquet.

DINGAČ BARRIQUE is a special wine aged in barrique barrels (225-liter oak barrels). It was the first Croatian wine ever aged in oak barrels. It is available in limited amounts, in numbered 0.5-liter bottles.

DINGAČ is a vintage red wine from Pelješac. It is made from a particularly successful vintage in 1990. and it matured in bottles for years. This vintage variant of *Dingač*, a brand valued all over the world, is itself the jewel of our wines.

POSTUP is a top quality dry red wine of controlled origin, from location of *Postup* on the Peninsula of Pelješac. It is made from the autochthonous variety *Plavac Mali*, dark ruby in colour and has a full, harmonious and slightly tart flavor.

PLAVAC is a quality dry red wine and belongs to the group of *Plavac Mali* wines from the Peninsula of Pelješac. It is ruby in colour and has a typical rich aroma and full, harmonious flavour.

PELJEŠAC is a quality semi-dry red wine of controlled origin and obtained from the autochthonous variety *plavac mali*. It is ruby in colour and has a pronounced typical aroma, and soft and agreeable sweet-tart flavour.





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## VRHUNSKO VINO POŠIP SMOKVICA / VRHUNSKO VINO RUKATAC SMOKVICA / KVALITETNO VINO POŠIP KORČULA

POŠIP SMOKVICA – vrhunsko suho bijelo vino, dobiva se od zaštićene autohtone korčulanske sorte pošip. Zlatnožute je boje, lijepe arome, glatka, meka i skladna okusa.

RUKATAC SMOKVICA – vrhunsko suho bijelo vino kontroliranog podrijetla koje zauzima značajno mjesto među dalmatinskim zaštićenim vinima. Dobiva se od istoimene autohtone sorte vinove loze, poznate i pod nazivom maraština u nekim krajevima, čija je površina uzgoja ograničena. Ovo vrhunsko vino slamnatožute je boje, bogate i razvijene arome, toplog, punog i zaokruženog okusa.

POŠIP KORČULA – kvalitetno bijelo suho vino s kontroliranim podrijetlom. Proizvodi se od autohtone sorte pošip, na ograničenim položajima otoka Korčule. Vino je svijetložute boje, karakterizira ga lijepo izražena sortna aroma, skladna kiselost i osebujan okus.

### POŠIP SMOKVICA SUPERIOR QUALITY WINE / RUKATAC SMOKVICA SUPERIOR QUALITY WINE / POŠIP KORČULA QUALITY WINE

POŠIP SMOKVICA is top quality wine made from the autochthonous variety *Pošip* that grows on the Island of Korčula. It is yellow-gold in colour and has an agreeable aroma and soft, smooth and harmonious flavour.

RUKATAC SMOKVICA is a top quality dry white wine of controlled origin. It holds an important place among Dalmatian protected wines. It is obtained from an autochthonous grapevine variety that bears the same name as the wine itself, but also known as *marāština* in some regions. The cultivation area for *Marāština* used in the production of top-quality *Rukatac* is limited. This wine is hay yellow, it has a rich aroma and warm, full and well-rounded 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. This wine is light yellow in colour and is characterised by the pleasantly pronounced aroma of this variety, harmonious acidity and specific flavour.



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## **VRHUNSKO VINO, BARRIQUE I ARHIVSKO VINO IVAN DOLAC / KVALITETNO VINO PLAVAC HVAR**

IVAN DOLAC vrhunsko je crveno suho vino kontroliranog podrijetla koje se dobiva od sorte plavac mali s izdvojenih položaja na južnim padinama otoka Hvara. Ovo plemenito vino tamne rubinske boje, lagano je trpkog okusa, raskošna bouquet i sortne arome.

IVAN DOLAC BARRIQUE jedno je od najboljih hrvatskih vrhunskih crvenih vina. Dobiveno od probranog grožđa autohtone dalmatinske sorte plavac mali, nakon vrenja klasičnom metodom, ovo vino leži određeno vrijeme u malim hrastovima bačvama, te nakon punjenja u boci još godinu dana.

IVAN DOLAC 1900 arhivsko je crveno vino, proizvedeno od autohtone sorte plavac koja svoje najbolje plodove daje na teško pristupačnim obroncima na južnoj strani otoka Hvara. Nakon iznimno uspješne 1990. godine ovo je vino dozrijevalo godinama te stoga pruža poseban doživljaj.

PLAVAC HVAR kvalitetno je crveno vino s kontroliranim podrijetlom, a proizvodi se od autohtone sorte plavac mali na ograničenim lokalitetima hvarskog vinogorja. Rubinske je boje, izražene sortne arome, čvrsta i skladna okusa.

## **SUPERIOR QUALITY WINE, BARRIQUE, ARCHIVE WINE IVAN DOLAC / PLAVAC HVAR QUALITY WINE**

IVAN DOLAC is a top quality red wine made from the indigenous Dalmatian *Plavac Mali* grape variety which grows on the southern but unwelcoming slopes of the Island of Hvar. This noble wine has a dark ruby red colour and characteristic varietal aroma and flavour.

IVAN DOLAC BARRIQUE is one of the best of Croatian red wines. It is produced from the indigenous Dalmatian *Plavac Mali* grape variety, and the grapes have been carefully selected by our top wine experts. After using the classic method of fermentation, the wine is allowed to mature for a year and a half in small oak barrels, and for another year after bottling.

IVAN DOLAC 1900 is an archive red wine produced from the indigenous *Plavac Mali* grape variety grown on the steep and unwelcoming southern slopes of the Island of Hvar. After 1990, which proved to be an exceptionally successful year for winemakers, *Ivan Dolac* is allowed to mature for several years.

It is the ageing process that brings out its unique character that we today so greatly enjoy.

PLAVAC HVAR is a quality wine of controlled origin. It is made from the indigenous Dalmatian *plavac mali* grape variety which grows on the limited cultivation area of the Island of Hvar. This wine has a dark ruby red colour, characteristic aroma and full and harmonious flavour.







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## KVALITETNO VINO PLAVAC BLATO / KVALITETNO VINO KORČULANKA / EKSTRA DJEVIČANSKO MASLINOVO ULJE MARCO POLO

PLAVAC BLATO je kvalitetno crno suho vino kontroliranog podrijetla iz korčulanskog vinogorja. Dobiva se od sorte plavac mali koji se već stoljećima uzgaja na blatskim lokalitetima te je zaslužno prevladavajuća sorta vinove loze na ovim prostorima. Plavac Blato resi kristalna rubinska boja, ugodne je i raskošne arome, osebujne i lagane trpkosti.

KORČULANKA je kvalitetno bijelo vino kontroliranog podrijetla iz korčulanskog vinogorja. Dobiva se od sorte Cetinke, svijetlozelenkasto-žučkaste je boje, nenametljive, a ugodne arome, veoma pitkog i privlačnog okusa.

MARCO POLO je ekstra djevičansko maslinovo ulje dobiveno izravno iz ploda masline isključivo mehaničkim postupcima i to od odabranih sorti maslina zapadnog dijela otoka Korčule: lastovke, drobnice i oblice u omjeru kojim se postiže prepoznatljiv miris, okus i boja. Specifičnosti ovog ulja su: izraženi voćni okus, blaga pikantnost i umjerena gorčina. Najveći se udio ulja dobiva iz sorte lastovke koja obiluje polifenolima za koje se zna da su prirodni antioksidansi koji štite ulja od autooksidacijskih promjena, odnosno ubrzanog starenja i kvarenja.

## PLAVAC BLATO QUALITY WINE / KORČULANKA QUALITY WINE / MARCO POLO EXTRA VIRGIN OLIVE OIL

PLAVAC BLATO is a quality dry red wine of controlled origin from vineyards on the island of Korčula. It is made from *Plavac Mali* wine grapes which is an indigenous variety in Blato and has been thriving outstandingly in this area for centuries. It is an intriguing wine having a crystal ruby colour, the pleasant aroma of the *Plavac Mali* variety and a light acidity.

KORČULANKA is a quality white wine of controlled origin made from the indigenous grape variety *Cetinka* grown in limited locations on the island of Korčula. It has a pale golden colour with greenish hues, well-balanced ingredients, soft flavour, pronounced aroma and rich bouquet.

MARCO POLO EXTRA VIRGIN OLIVE OIL is produced exclusively through mechanical processing from three most common autochthonous olive varieties (*Lastovka*, *Drobnica* and *Oblica*), grown in the western parts of the island of

Korčula. The olive varieties are mixed in varying proportions, which gives the oil its distinctive smooth, full-bodied taste, light aroma of fresh olives and rich golden colour. *Marco Polo* extra virgin olive oil is intensely fruity with moderate bitterness and a great strength of flavour. The *Lastovka* variety accounts for the greatest volume of olives used, because it is rich in antioxidants (known as polyphenols), which safeguard the oil from the phenomena of self-oxidation which causes the ageing and rapid degradation of the characteristics of the oil, and which significantly affects the quality of olive oil.



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## 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 sorte pošip, te specifičnost ograničenog lokaliteta, izvanrednog spoja prirode i loze.

## POŠIP SUPERIOR QUALITY WINE

Top-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 and the singularity of a strictly defined wine-growing area, combining superbly the best qualities of nature and vines.



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## KVALITETNO VINO ŽLAHTINA TOLJANIĆ

ŽLAHTINA je poznata hrvatska autohtona sorta, čija se proizvodnja trenutačno proteže na cca 100 ha površine u Vrbničkom polju. Boja joj je svijetložuta sa zlatnožutim odsjajem, ima veoma ugodnu i nježnu sortnu aromu, okus joj je gladak, mek, skladan i suh. 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 ovisi o upornom i marljivom uzgoju poljoprivrednih kultura i njihovoj preradi u proizvode više dodane vrijednosti.

### ŽLAHTINA TOLJANIĆ QUALITY WINE

ŽLAHTINA is a unique Croatian white grape variety having a characteristic lemon colour, an intrinsic flavour and fruity smell. It is indigenous to the island of Krk and cultivated on about 100 hectares of vineyards in the Vrbnik Field. A light, refreshing white wine with a clear green-lemon colour, it is balanced and open, natural and original with a fresh, smooth and balanced taste, a delicate, sophisticated and outstanding bouquet and aroma having citrus overtones. *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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## 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.





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## KVALITETNO VINO ZLATNA VRBNIČKA ŽLAHTINA

ZLATNA VRBNIČKA ŽLAHTINA proizvodi se od autohtonoga vinskoga kultivara žlahtine uzgojene u Vrbničkom polju na otoku Krku, vinogorju zaštićenoga zemljopisnog podrijetla. Vino je elegantno, visoke kvalitete, jedinstvene arome i svježine, a svi voćni mirisi i harmonične osobine sorte znalački su sačuvani u ovom vinu ljupkog i živahnog okusa.

### GOLDEN VRBNIK ŽLAHTINA QUALITY WINE

ZLATNA VRBNIČKA ŽLAHTINA is a unique Croatian white grape variety indigenous to the island of Krk and cultivated in the Vrbnik Field vineyards with protected geographical indications. *Žlahtina* is a light, refreshing white wine with a clear green lemon colour. It is balanced and open; natural and original with smooth and balanced palate. Its delicate, sophisticated and outstanding bouquet and aroma are knowingly preserved in this hugely vivacious wine.



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## PAŠKI SIR

Paški sir nastao je isključivo iz ovčjeg mlijeka domaće autohtone pasmine paške ovce koje se drže slobodno na pašnjacima koji obiluju aromatičnim biljkama. Uzrok tome je svojstvena mikroklima, pri čemu je bitan element paška bura koja na pašnjake nanosi morsku sol. Paški sir se u Gligorinoj sirani proizvodi na tradicionalni način uz primjenu suvremenih sirarskih znanja. Zreli Paški sir stariji od pet mjeseci karakterističnog je pikantnog okusa, svojstvenog mirisa, blago mramorirane i zrnaste strukture tijesta, te se mrvi i topi u ustima. Ima oblik koluta težine oko dva kilograma te čvrstu koru zlatnožute boje. Kao dokaz kvalitete i izvornosti proizvodnje Paškog sira stoji i dozvola Europske Unije sirani Gligori za izvoz Paškog sira u zemlje članice EU.

### PAG CHEESE (OVINE CHEESE)

The most famous and the most awarded Gligora's product is Pag cheese made of original domestic goat milk. Pag cheese 5–18 months mature characteristically has a piquant taste, particular smell and a mildly marbled and grained texture. It crumbles and melts in the mouth. Pag cheese is in the form of a reel and weighs 2.20–2.50 kg with the hard gold and yellow crust. According to the Decision by the Croatian Bureau of Intellectual Property in 2000., Gligora's Pag cheese is a product of protected geographical origin with a protected original brand. This top quality product has a licence for export Pag Cheese to the EU countries.



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## PAŠKI SIR

PAŠKI SIR proizvodi se 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. Kao ribani, Paški sir se upotrebljava kao dodatak mnogim domaćim ribljim i mesnim specijalitetima. Ima oblik koluta težine oko dva kilograma i čvrstu koru zlatno žute boje. Danas na otoku Pagu živi oko trideset i pet tisuća ovaca te se na cijelom otoku proizvodi oko tristo tona Paškog sira godišnje, što je i vrhunac proizvodnje na otoku budući da je ograničen svojim najvrjednijim resursom – pašnjacima. Time Paški sir spada u proizvode limitirane serije ali vrhunske kvalitete koji se nalaze na stolovima samo istinskih gurmana.

## PAG CHEESE

PAG CHEESE is exclusively made from sheep milk of the domestic indigenous breed of Pag's sheep and its production is seasonal in character. The mature Pag cheese between 6 and 12 months of age has a characteristic spicy flavour, distinctive smell and somewhat marble-like and granular pastry texture. Once inside the mouth, it crumbles and melts. In its grated form, Pag cheese is added to many domestic fish and meat specialties. It comes in the form of a wheel weighing about two kilos, with gold yellow rind. Today about thirty five thousand sheep are bred on the island of Pag. About three hundred tons of Pag cheese are produced per year throughout the island, which is also the island's top production rate as its most valuable resource – pasture grounds – is quite limited. This makes Pag cheese a limited series product and top quality one, which can only be found on the tables of true gourmands.



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## 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.



**SAMOSTAN SV. MARGARITE**

**CONVENT OF SAINT MARGARET**

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## PAŠKI BAŠKOTIN

Baškotin je posebna vrsta tvrdoga peciva, a recept za taj specijalitet nikada nije izašao iz zidina staroga samostana. Receptura i izrada baškotina prenose se s generacije na generaciju sestara. To je naš tradicionalni proizvod od kojega je samostan uvijek imao skroman prihod. Proizvodi se ručno i sestre ga rade s ljubavlju. Baškotin je okus baštine Paga koji vole mladi, kao što su ga voljeli njihovi očevi i majke, djedovi i bake.

### PAG BISCUIT

*Baškotin* is a special type of hard pastry and the recipe for this specialty has never left the walls of the old convent. The recipe as well as the making of the *baškotin* is being handed over from generation of nuns to the next. It is one of our traditional products which always assured the convent a modest income. This pastry is being made by hand and with an immense amount of love. *Baškotin* contains the taste of the Pag tradition so much appreciated by the younger generation, as did their parents and grandparents.



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## PAŠKA ČIPKA

Paška čipka, šivana iglom, svoje polazište nalazi među tekovina-  
ma 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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## BRAČ FINI SAPUNI

Brač fini sapuni ručno su rađeni i rezani, stoga je svaki sapun  
unikatan. Sapuni su deklarirano potpuno prirodni i bez ikakvoga  
konzervansa. Sadrže isključivo ulja biljnog podrijetla. Eterična  
ulja svakom sapunu daju specifična ljekovita svojstva i miris  
biljaka od kojih su dobivena. Sapuni su autentičan hrvatski  
suvenir i dobar kozmetički proizvod za njegu lica i tijela.

### BRAČ FINE SOAPS

All soaps are manufactured and cut by hand—and therefore unique. Their  
natural origin and absence of any preservatives are declared on the label.  
Essential oils endow each soap with specific medicinal properties and with  
the fragrance of herbs they are made from. The soaps are authentic Croatian  
souvenirs and good beauty products for facial and body care.





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