



HRVATSKI  
OTOČNI  
PROIZVOD

2025

# KATALOG PROIZVODA

## PRODUCT CATALOGUE

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MINISTARSTVO REGIONALNOGA  
RAZVOJA I FONDOVA EUROPSKE UNIJE  
MINISTRY OF REGIONAL DEVELOPMENT  
AND EU FUNDS

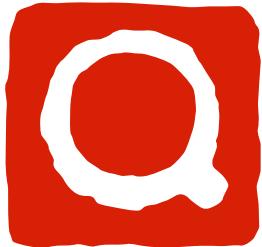
## Vraćamo se

Vraćamo se nazad  
prid didova vrata,  
kod oca i strica,  
kod sestre i brata.

Vraćamo se otoku,  
U naš kantun južni,  
sidi i čelavi –  
i sritini i tužni.  
Trbufon za kruvom –  
tako je to bilo,  
ma se je, evo,  
vrime prominilo.

Čast i dika svakomu –  
Tamo di san bija,  
najdražji je kamen  
di san se rodija!

*Josip Tomin Jezeranin*



HRVATSKI  
OTOČNI  
PROIZVOD

## KATALOG PROIZVODA PRODUCT CATALOGUE

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MINISTARSTVO REGIONALNOGA RAZVOJA  
I FONDOVA EUROPSKE UNIJE  
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2025

## **Dobro došli u svijet Hrvatskog otočnog proizvoda**

S ponosom vam predstavljamo katalog *Hrvatski otočni proizvod*, jedinstvenu zbirku autentičnih proizvoda nastalih na hrvatskim otocima – mjestima bogate tradicije, neizmjerne ljepote i neiscrpne kreativnosti. Proizvodi koje ćete upravo istražiti plod marljivih su ruku i znanja otočana te simbol očuvanja kulturne baštine, prirodnih resursa i održivog razvoja.

Program „Hrvatski otočni proizvod“ pokrenut je 2007. godine s ciljem promocije i zaštite autohtonih otočnih proizvoda te poticanja lokalnog gospodarstva. Oznaku HOP (Hrvatski otočni proizvod) dodjeljuje Ministarstvo regionalnoga razvoja i fondova Europske unije kao priznanje proizvođačima koji njeguju tradicijske vještine, koriste lokalne sirovine i doprinose očuvanju kulturnog identiteta otoka. Stoga je ova oznaka svojevrsni simbol vjerodostojnosti, kvalitete i porijekla.

Katalog koji držite u rukama nije samo prikaz raznovrsnih proizvoda s naših otoka, već i oda životu koji se odvija na tim posebnim dijelovima hrvatske obale – tamo gdje se more ljubi s kamenom, a tradicija prenosi kroz generacije.

Naši otoci uživaju bogatstvo koje se rijetko može pronaći drugdje – bilo da se radi o iznimno kvalitetnim prehrabbenim proizvodima poput maslinovih ulja, vina, meda i sira ili o rukotvorinama, kozmetici i umjetničkim predmetima koji svjedoče o kreativnosti i predanosti lokalnog stanovništva. Svaki proizvod u ovom katalogu priča svoju priču – o mjestu nastanka, ljudima koji ga stvaraju te vremenu koje se usidrilo u svakom detalju.

Katalog *Hrvatski otočni proizvod* rezultat je predanog rada otočnih proizvođača i njihove želje da svoj rad i baštinu podijele s vama. Naredne stranice pozivaju vas, ne samo da otkrijete ponudu

hrvatskih otoka, već i da postanete dio priče koja podržava održivi razvoj, očuvanje okoliša i lokalnu proizvodnju. Uz to, one mogu biti inspiracija za dublje upoznavanje s hrvatskim otocima, njihovima stanovnicima i proizvodima.

Kupnjom i promocijom otočnih proizvoda doprinosimo očuvanju života na otocima – života koji je možda tih, ali je istovremeno iznimno bogat i dragocjen. Krenite s nama na ovo putovanje mirisa, okusa i doživljaja i otkrijte bogatstvo koje krije hrvatski otočni svijet.

*Ministarstvo regionalnoga razvoja i fondova Europske unije*

## Welcome to the world of Croatian Island Products

We proudly present the *Croatian Island Product* catalogue, a unique collection of authentic products created on the Croatian islands – places of rich tradition, immense beauty and inexhaustible creativity. The products you are about to explore are the fruit of the hardworking hands and knowledge of the islanders and a symbol of the preservation of cultural heritage, natural resources and sustainable development.

The “Croatian Island Product” program was launched in 2007 with the aim of promoting and protecting indigenous island products and stimulating the local economy. The HOP (Croatian Island Product) label is awarded by the Ministry of Regional Development and European Union Funds as recognition for producers who cultivate traditional skills, use local raw materials and contribute to the preservation of the cultural identity of the island. Therefore, this label is a kind of symbol of credibility, quality and origin.

The catalogue you are holding in your hands is not only a display of various products from our islands, but also a tribute to the life that takes place on those special parts of the Croatian coast – where the sea kisses the stone, and tradition is passed down through the generations.

Our islands enjoy a wealth that is rarely found elsewhere – whether it is the exceptionally high-quality food products such as olive oils, wines, honey and cheeses, or the handicrafts, cosmetics and art objects that testify to the creativity and dedication of the local population. Each product in this catalogue tells its own story – about the place of origin, the people who create it and the time that has anchored it in every detail.

The *Croatian Island Product* catalogue is the result of the dedicated work of island producers and their desire to share their work

and heritage with you. The following pages invite you not only to discover what the Croatian islands have to offer, but also to become part of a story that supports sustainable development, environmental protection and local production. In addition, they can be an inspiration for a deeper acquaintance with the Croatian islands, their inhabitants and products.

By purchasing and promoting island products, we contribute to the preservation of life on islands – a life that may be quiet, but is at the same time extremely rich and precious. Join us on this journey of scents, tastes and experiences and discover the wealth hidden in the Croatian island world.

*Ministry of Regional Development and EU Funds*

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- 182 Obrt Tatiana vl. Tatiana Loborec  
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#### **Family farm owned by Tomica Osredečki**

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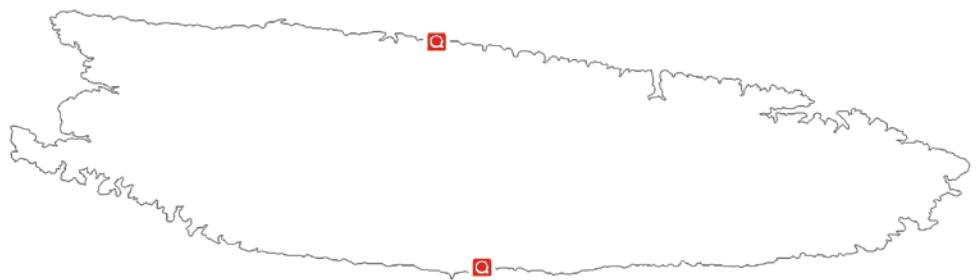


HRVATSKI  
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**2025**



BRAĆ



## MED

**KREMA ZA LICE S PČELINJIM OTROVOM I BUŠINOM**

**HONEY**

**FACE CREAM WITH BEE VENOM AND BURDOCK**



Iz pčelinjaka iznad Bola na otoku Braču dolaze med i drugi vrijedni pčelinji proizvodi od kojih Sandra i Tonči Marčić izrađuju kreme za lice s pčelinjim otrovom i bušinom za koju je Obiteljsko poljoprivredno gospodarstvo Marčić dobilo europski certifikat. Uvrstite ovu kremu u svakodnevni ritual jer sam osjećaj da njegujete kožu nečim prirodnim je već neprocjenjiv.



The apiaries above Bol on the island of Brač are the source of honey and other valuable bee products. Sandra and Tonči Marčić use the venom and burdock of bees to manufacture face creams, for which OPG Marčić has been granted a European certificate. The pleasure of using a natural product to feed your skin is invaluable, therefore incorporate this cream into your daily routine.



**UPORABNI PREDMETI I NAKIT OD BRAČKOG KAMENA,  
RADIONICA JOURNEY TROUGH STONE**  
USEFUL OBJECTS AND JEWELRY MADE OF BRAČ STONE,  
JOURNEY TROUGH STONE WORKSHOP



HRVATSKI  
OTOKSKI  
PROIZVOD

Teško je na Braču živjeti, a ne uvidjeti svu ljepotu kamena i zaljubiti se u njega. Kamen je čudesan materijal koji će majstor, graditelj i umjetnik znati preobraziti u skulpturu, spomenik i palaču, a u klesarskom obrtu Kameni otok od njega stvaraju nakit i predivne uporabne predmete. Kroz radionicu Journey Through Stone budućim generacijama prenose znanje i ljubav prema bračkom kamenu i čuvaju vještina od zaborava.



CROATIAN  
ISLAND  
PRODUCT

Living on Brač makes it hard not to be enamoured with stone and appreciate its beauty. Stone is a marvellous substance that can be transformed into sculptures, monuments, and palaces by skilled craftsmen, builders, and artists. In Kameni Otok's stonemasonry, they use it to make jewellery and exquisite everyday goods. They keep the craft from going extinct and teach the next generation about Brač stone through the Journey Through Stone workshop.





**MANIFESTACIJA SVJETSKO PRVENSTVO U BRANJU MASLINA  
MALA NOĆNA REGATA**  
“WORLD CHAMPIONSHIP IN OLIVE HARVESTING” EVENT  
LITTLE NIGHT REGATTA



HRVATSKI  
OTOČNI  
PROIZVOD

Turistička zajednica Općine Postira organizira manifestacije Mala noćna regata i Svjetsko prvenstvo u branju maslina. Mala noćna regata jedna je od najdugovječnijih postirskih tradicija. Idilični ambijent upotpunjava Mozartova „Mala noćna muzika“ uz čije se taktove ova regata održava. Natjecanje Svjetsko prvenstvo u branju maslina svojevrsna je promocija otočnoga maslinarstva, ali i druženje, razmjena iskustava i upoznavanje maslinarske tradicije različitih zemalja.

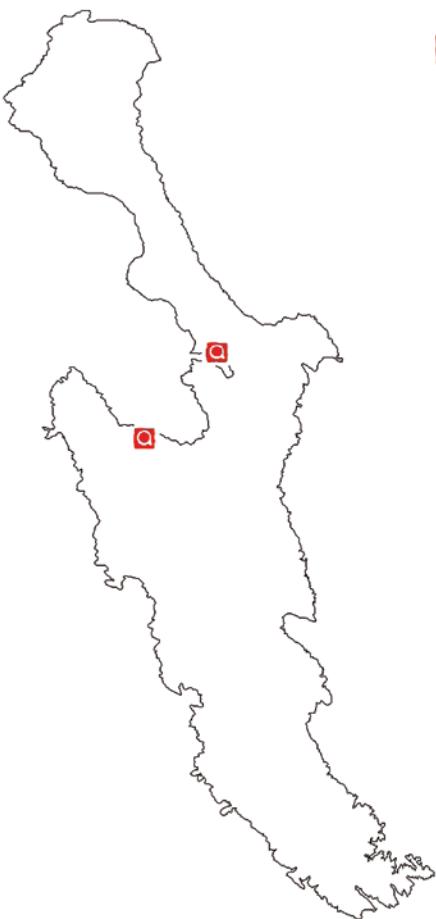


CROATIAN  
ISLAND  
PRODUCT

The Municipality of Postira Travel Board organizes the Little Night Regatta and the World Championship in Olive Harvesting. The Little Night Regatta is one of the longest-lasting traditions in Postira. The idyllic ambiance is enhanced by Mozart's Eine Kleine Nachtmusik, and the regatta is held to the tune of it. The World Championship in Olive Harvesting is a promotion of the island's olive growing, but also a way to socialize, share experiences, and get to know more about the olive-growing traditions in various countries.







**CRES**



## OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO „BRNIĆ ROBERTO“ ROBERTO BRNIĆ FAMILY FARM

### CRESKI KOŠIĆ CRESKI KOŠIĆ – CRES BASKET



Obitelj Brnić, porijeklom iz Valuna na otoku Cresu, već se četiri generacije bavi pletenjem košića od žukve (vrbe). Danas creske košiće pletu na isti način kako se to radilo i prije gotovo stotinu godina – ručnim radom i od prirodnih materijala. Spretne ruke pravih majstora pletenja izrađuju tradicionalne košiće različitih veličina koji se kao nekada mogu koristiti za prenošenje voća i povrća ili ponijeti kao originalan suvenir otoka Cresa. Još i danas mnogi Cresani koriste košiće obitelji Brnić izrađene prije više od pola stoljeća, što dokazuje kvalitetu i dugotrajnost korištenih prirodnih materijala. Obitelj tradicionalno vodi brigu o cje-lokupnom postupku proizvodnje – od sadnje i uzgoja mladih stabala žukve do samoga pletenja košića u koje je utkana umještost i ljubav.



For four generations, the Brnić family from Valun on the island of Cres has been making willow baskets. Today, Cres baskets are made in the same way they were a hundred years ago – by hand and with natural materials. The skilled hands of true weaving masters create traditional baskets of various sizes that can be used as they were in the past to carry fruits and vegetables, or to take home as an original souvenir of the island of Cres. Many locals on Cres still use baskets made by the Brnić family half a century ago, which is proof of their quality and the durability of the natural materials used. As is tradition, the family manages the entire production process – from planting and growing young willow trees to the weaving of the baskets, which are woven with skill and love.



Creski košić  
Oštrelj Brnić

Vile od 100 godina vještice rade  
• 100% prirodnih materijala  
Domijet Brnić  
E-mail: domijet.brnic@gmail.com  
GSM: +385 91 882 4838



**OBRT RUTA WOOL & DESIGN, VL. VESNA JAKIĆ**  
RUTA WOOL & DESIGN, OWNED BY VESNA JAKIĆ

**PROIZVODI I SUVENIRI OD VUNE NAPRAVLJENI  
TEHNIKOM FILCANJA, RADIONICA FILCANJA  
FELTED WOOL PRODUCTS AND SOUVENIRS,  
FELTING WORKSHOPS**



HRVATSKI  
OTOČNI  
PROIZVOD

Zaboravljene vrijednosti ovče vune sve se više prepoznaju, posebno zbog njezinih antialergenih svojstava. Obrt Ruta wool & design brine se o očuvanju vještine njezine prerade. Metodom filcanja izrađuju vunene predmete, a tome uče i polaznike radionice pod nazivom Ovčje ludorije s namjerom da se ta vještina spasi od zaborava i prenese na najmlađe generacije.



CROATIAN  
ISLAND  
PRODUCT

The forgotten value of sheep wool is being recognized more and more, especially due to its anti-allergenic characteristics. Ruta Wool & Design cares for the preservation of its processing skills. They use the felting technique to create wool items, and also teach students at workshops called "Ovčje ludorije" (Sheep Madness) with the intent of preserving that skill from falling into oblivion and sharing it with younger generations.



SARAH



## BOJANA VUKSANOVIC

### KERAMIČKI TANJURI „LIVING WATER“ CERAMIC PLATES “LIVING WATER”



HRVATSKI  
OTOČNI  
PROIZVOD

Bojana Vuksanović je arhitektica i dizajnerica poznata po svom radu na polju arhitekture i keramičke umjetnosti. Udruga KIS (Kreativni i Samostalni), sa sjedištem na otoku Cresu, djeluje kao platforma za promicanje kreativnosti i samostalnog stvaralaštva te organizira razne radionice, izložbe i događanja, a sve s ciljem poticanja kulturnog razvoja lokalne zajednice. Keramički tanjuri iz kolekcije “Living Water” predstavljaju spoj funkcionalnosti i umjetničkog izraza. Inspirirani prirodnim oblicima i teksturama vode, ovi tanjuri odražavaju fluidnost i dinamiku vodenih površina, stvarajući jedinstvene i estetski privlačne komade koji obogaćuju svaki prostor.



CROATIAN  
ISLAND  
PRODUCT

Architect and designer Bojana Vuksanović is well-known for her ceramic art and architecture projects. Based on the island of Cres, the KIS (Creative and Independent) Association serves as a forum for fostering individual creativity and organises a range of courses, exhibitions, and events with the goal of advancing the local community's cultural growth. The ceramic plates in the “Living Water” collection combine creative expression with practicality. These plates, which are inspired by the organic forms and textures of water, capture the fluidity and movement of water surfaces to produce distinctive and visually pleasing pieces that enhance any area.





**POLJOPRIVREDNA ZADRUGA CRES**  
AGRICULTURAL COOPERATIVE CRES

**EKSTRA DJEVIČANSKO MASLINOVO ULJE „MOZAIKO”**  
**EXTRA VIRGIN OLIVE OIL “MOZAIKO”**



HRVATSKI  
OTOČNI  
PROIZVOD

Ekstra djevičansko maslinovo ulje "Mozaiko" vrhunski je proizvod Poljoprivredne zadruge Cres, osnovane 1945. godine na otoku Cresu. Proizvodi se od autohtonih sorti maslina s ovog otoka, poput Simjace i Plominke. Masline se prerađuju u roku od 48 sati nakon berbe, čime se osigurava svježina i očuvanje nutritivnih vrijednosti. Specifičnost cresačkog maslinovog ulja leži, između ostalog, u tradicionalnom načinu uzgoja maslina, gdje ovce slobodno pasu u maslinicima, doprinoseći prirodnjoj gnojidbi tla. Ovaj suživot maslina i ovaca dodatno obogaćuje tlo i doprinosi jedinstvenom okusu ulja. Ekstra djevičansko maslinovo ulje "Mozaiko" odlikuje se bogatim i uravnoteženim okusom te je, stoga, izvrstan izbor za sve ljubitelje vrhunskih maslinovih ulja.



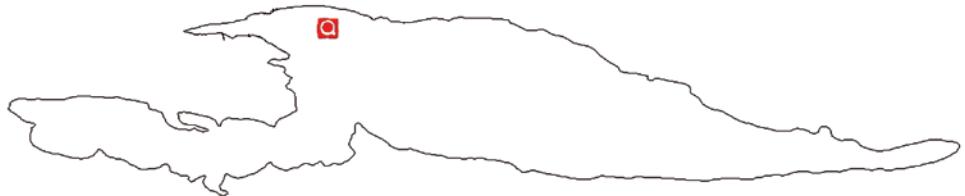
CROATIAN  
ISLAND  
PRODUCT

The premium product "Mozaiko" extra virgin olive oil is produced by the Cres Agricultural Cooperative, which was established on the island of Cres in 1945. It is made from native olives like Plominka and Simjaca that grow on this island. To maintain nutritional value and guarantee freshness, the olives are processed within 48 hours following harvest. The ancient method of cultivating olives, in which sheep graze freely in the olive groves, contributes to the soil's natural fertilisation and is one of the factors that makes Cres olive oil unique. Sheep and olives coexist to further improve the soil and give the oil its distinct flavour. Because of its rich and well-balanced flavour, extra virgin olive oil "Mozaiko" is a great option for everyone who enjoys high-quality olive oils.





ČIOVO





## OBRT „TURTULA”, VL. LUCIJA RILOV

### TURTULA CRAFT, OWNED BY LUCIJA RILOV

### SLIKE OD MORSKIH NAPLAVINA PICTURES MADE OF DRIFTWOOD



HRVATSKI  
OTOČNI  
PROIZVOD

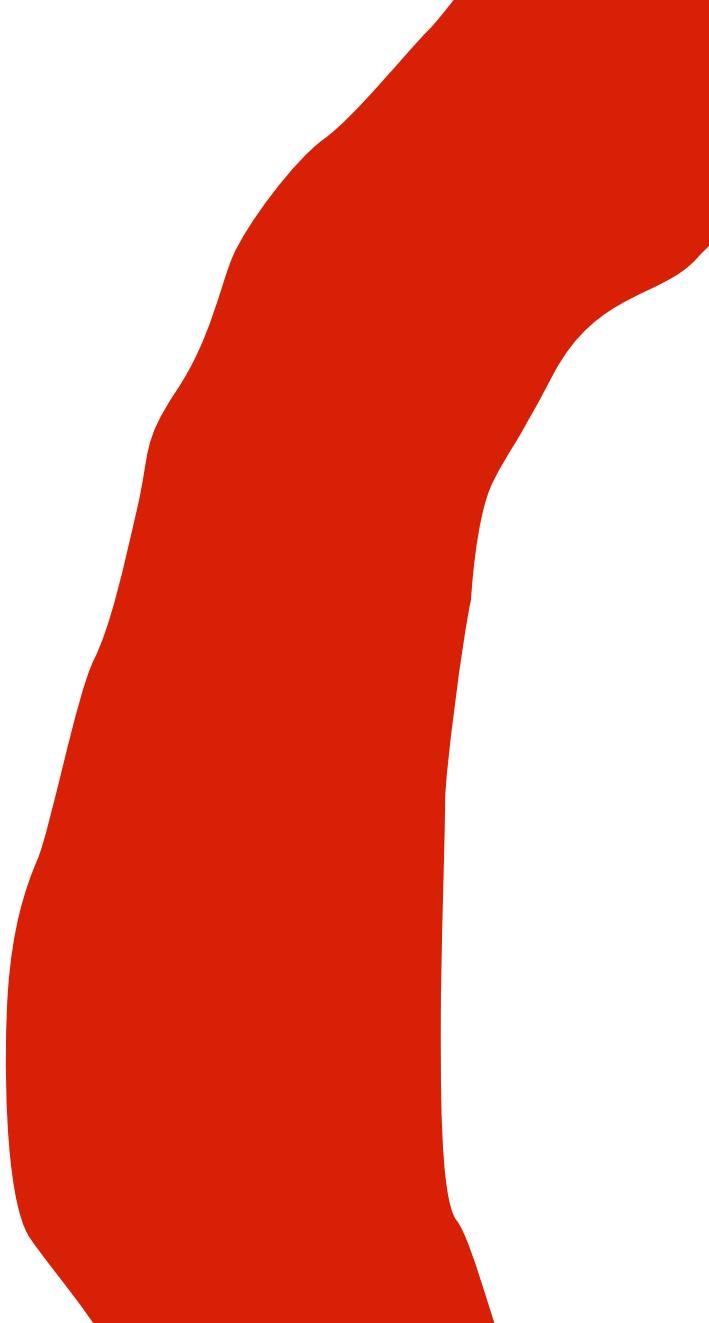
Luciji Rilov obala je nepresušan izvor inspiracije jer upravo tu, stopljene s lažinom i sikama, pronalazi i sakuplja naplavine, komade drva koje je odbacio more. Od njih, nevjerljatnim umijećem, oblikuje i oslikava trodimenzionalne morske motive, slike koje su gotovo skulpture. Tako im vraća život i udahnuje im more iz kojega su iizašli.



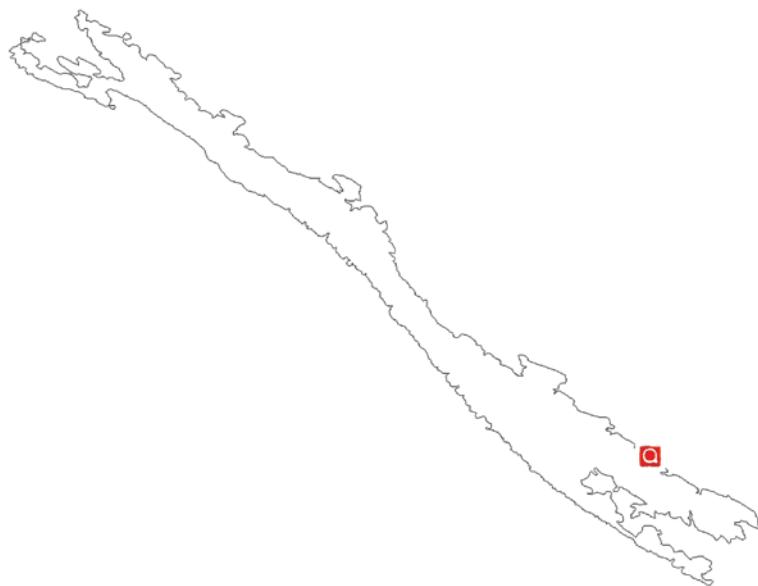
CROATIAN  
ISLAND  
PRODUCT

The coastline is an endless source of inspiration for Lucija Rilov as it is there, surrounded by sea grass and sharp stones, where she finds and gathers driftwood, pieces of wood ejected by the sea. With incredible skill, she shapes and paints it to create three-dimensional sea motifs, pictures that are nearly sculptures. So she gifts them life and infuses them with the spirit of the sea they came from.





# DUGI OTOK





**MARDEŠIĆ d.o.o.**

## LINIJA PROIZVODA OD SRDELA SARDINE PRODUCT LINE



HRVATSKI  
OTOČNI  
PROIZVOD

Riba se u Salima konzervira od 1907. godine pa su u Mardešićevim proizvodima, pripremljenima prema tradicionalnim otočnim receptima, uživale mnoge generacije. Njihova se sirovina i danas bazira na jadranskoj srdeli koja predstavlja lokalni, održivi i iznimno zdrav proizvod koji konzerviranjem zadržava vrijedna nutritivna svojstva.



CROATIAN  
ISLAND  
PRODUCT

Fish has been canned in Sali since 1907, so many generations have enjoyed Mardešić's products prepared according to traditional island recipes. Their raw materials are still based on Adriatic sardines that are a local, sustainable, and incredibly healthy product that retains its nutritional characteristics even after canning.

**MARDEŠIĆ**

DUGI OTOK - OD 1905.

JADRANSKA  
SRDELA

U SUNCGOKRETOVOM  
ULIU SA SUŠENOM  
RAJČICOM

OGATO  
A. ADRIATIC  
SARDINES  
WITH TOMATO  
ON SURFACE

**MARDEŠIĆ**

DUGI OTOK - OD 1905.  
JADRANSKA  
SRDELA

U BIO EKSTRA  
DIEVIČANSKOM  
MASLINOVOM ULIU

OGATO  
A. ADRIATIC  
SARDINES  
IN BIO  
OLIVE OIL

**MARDEŠIĆ**

DUGI OTOK - OD 1905.  
JADRANSKA  
SRDELA

U SUNCGOKRETOVOM  
ULIU S KAPULOM

OGATO  
A. ADRIATIC  
SARDINES  
IN SUN DRIED  
TOMATOES

**MARDEŠIĆ**

DUGI OTOK - OD 1905.  
JADRANSKA  
SRDELA

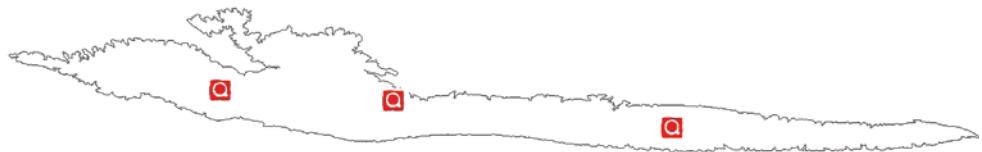
S POVĀRĒNĀ -  
- BEZ GLUTENA -

OGATO  
A. ADRIATIC  
SARDINES  
WITH GLUTEN FREE





HVAR



## FESTIVAL LEVANDE LAVENDER FESTIVAL



HRVATSKI  
OTOČNI  
PROIZVOD

Lavanda se u Velom Grablju na otoku Hvaru sustavno uzgaja već više od sto godina, a ovo je mjesto bilo i prije najveći proizvođač lavandina ulja u Dalmaciji. Stoga udruga Pjover već više od deset godina organizira manifestaciju Festival levande kako bi se sačuvala tradicija proizvodnje i prerađe ove predivne mediteranske biljke. Manifestacija ima edukativni, gospodarski, turistički i kulturni karakter. Teško je prenijeti mirise predivnih polja lavande, okuse domaćih jela, zvukove smijeha i glazbe, kao i sve ostale doživljaje s ove manifestacije. Ona se jednostavno mora posjetiti i osjetiti.



CROATIAN  
ISLAND  
PRODUCT

Lavender has been systematically grown in Velo Grablje on the island of Hvar for more than a century, and that place was previously home to the largest producer of lavender oil in Dalmatia. So, for more than a decade, the Pojver Association has been organizing the Lavender Festival in order to preserve the tradition of producing and processing this wonderful Mediterranean plant. The festival has an educational, economical, touristic, and cultural character. It is difficult to share the aromas of the incredible lavender fields, the flavours of homemade dishes, the sounds of laughter and music, along with the other experiences at the festival. It simply should be visited and experienced.





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO „SECA“,  
VL. EVA MARIJA ČURIN**  
SECA FAMILY FARM, OWNER EVA MARIJA ČURIN

**EKSTRA DJEVIČANSKO MASLINOVO ULJE  
MIRISNI JASTUCI (LAVANDA)  
EXTRA VIRGIN OLIVE OIL  
AROMATIC PILLOWS (LAVENDER)**



HRVATSKI  
OTOČNI  
PROIZVOD

U svojoj hvarskoj oazi Eva Marija Čurin na ekološki prihvativ način bavi se uzgojem maslina, lavande, smilja, smokava, agruma i sezonskoga povrća. Primarno se bavi maslinarstvom te isključivo hladnim postupkom dobiva ekološko ekstra djevičansko maslinovo ulje visoke kakvoće. Uz to, svoju ponudu nadopunjava proizvodima od lavande kojom otok Hvar obiluje.



CROATIAN  
ISLANDS  
PRODUCT

In her Hvar oasis, Eva Marija Čurin is in the business of growing olives, lavender, immortelle, figs, citrus fruits, and seasonal vegetables in an environmentally friendly way. Olives are her main business, and she gets her high-quality extra virgin olive oil exclusively through the cold press process. She also complements her offer with lavender products, which Hvar has in abundance.



## EKSTRA DJEVČANSKO MASLINOVO ULJE – EKO „MURVICA“ EXTRA VIRGIN OLIVE OIL – EKO “MURVICA”



HRVATSKI  
OTOČNI  
PROIZVOD

Obiteljsko poljoprivredno gospodarstvo Murvica nalazi se na središnjem dijelu otoka Hvara, u okolini Jelse. Prirodan i čist okoliš te blaga klima pridonose visokoj kakvoći ekoloških djevičanskih maslinovih ulja sorte oblica, levantinka, piscolino i leccino koje ovo obiteljsko poljoprivredno gospodarstvo proizvodi. Ekstra djevičansko maslinovo ulje „Murvica“ proizvodi se hladnim postupkom, uz korištenje centrifugalnog dekantera, što osigurava očuvanje svih nutritivnih vrijednosti te bogatstvo i dubinu okusa.



CROATIAN  
ISLAND  
PRODUCT

The Murvica family farm is located in the central part of the island of Hvar, near Jelsa. The natural and clean environment and mild climate contribute to the high quality of the organic virgin olive oils of the Oblica, Levantinka, Piscolino and Leccino varieties that this family farm produces. The “Murvica” extra virgin olive oil is produced using a cold process, using a centrifugal decanter, which ensures the preservation of all nutritional values and the richness and depth of flavor.





**IST**





## **DOMAĆA RADINOST „MIRELA MAURIN“**

MIRELA MAURIN HOMECRAFT

### **OGRLICA S RIBICAMA OD HLADNOGA PORCULANA MAGNET OD HLADNOGA PORCULANA RIBA OD NAPLAVLJENOGA DRVA NECKLACE WITH COLD PORCELAIN FISH COLD PORCELAIN MAGNET DRIFTWOOD FISH**



Dovoljno je imati umjetničko oko i uočiti potencijal u naizgled beznačajnim stvarima kako bi se stvorila čarolija. Takav dar ima Mirela Maurin koja pravi nakit i suvenire od posebne smjese hladnoga porculana koju sama izrađuje i oblikuje u svoj svijet mašte. More je za Mirelu rudnik u kojem ne mora kopati jer ono samo iznese na površinu sve što joj treba pa od odbačenih komadića drva sa žala otoka Ista stvara slike i figurice kojima nećete moći odoljeti.



It is enough to have an artistic eye to be able to see the potential in seemingly worthless things to create magic. That is the gift Mirela Maurin, who creates jewellery and souvenirs from "cold porcelain" that she makes herself and shapes into her world of imagination, has. For Mirela, the sea is a source of endless inspiration since it brings everything she needs to the surface, including pieces of driftwood. She also makes paintings and creates irresistible figurines.





IŽ





**CREARTA j.d.o.o.**

## **MODERNI ŠKARPINI BORŠA**

### MODERN ŠKARPINI SHOES BORŠA BAG



HRVATSKI  
OTOKSki  
PROIZVOD

Škarpini su dio iške nošnje koja se izrađivala kod kuće. Početkom 20. stoljeća razvija se kaligerski obrt (postolarski obrt) koji nastavlja s njihovom izradom. Kako bi se njegovala tradicija otoka i kako škarpini ne bi pali u zaborav, Sara Pavičić, po struci kiparica i grafička dizajnerica, brendirala je škarpine te ih ilustracijom i modeliranjem u glini oživjela na različitim proizvodima, od torbi i ruksaka do prijesaka, magneta i šalica, a također je redizajnirala i same škarpine kao nosivu obuću.



CROATIAN  
ISLAND  
PRODUCT

Škarpini are part of Iž's folk costumes that were made at home. In the early 20th century, the "kaligera" (shoemaker) craft developed and continued making them. To nurture the tradition of the island and ensure that škarpini wouldn't fall into oblivion, Sara Pavičić, a sculptor and graphic designer, branded the škarpini, and gave them new life in illustrations and clay models on various products, from bags and backpacks to keychains, magnets, and mugs, while also redesigning the actual škarpini as wearable shoes.





**UDRUGA „JARDIN“**  
JARDIN ASSOCIATION

## **TAKE IT IŽY FESTIVAL** TAKE IT IŽY FESTIVAL



HRVATSKI  
OTOČNI  
PROIZVOD

Ideja *Take it ižy* festivala u organizaciji udruge Jardin upoznavanje je s nekadašnjim tradicionalnim segmentima života na otoku – od lončarstva, ribolova i spravljanja ribljih i mesnih specijaliteta u glinenim posudama do gradnje suhozida, prepoznavanja i korištenja ljekovitoga bilja, izrade brodica, poezije, klapskoga pjevanja i tradicionalnih plesova, a sve u cilju održivosti ovih tradicionalnih vrijednosti za buduća vremena.



CROATIAN  
ISLAND  
PRODUCT

The idea of the Take it Ižy Festival organized by the Jardin Association, is to get to know more about the traditional segments of life on the island in times past, from pottery, fishing and preparing fish and meat specialties in clay pots, to building dry stone walls, recognizing and using medicinal herbs, building boats, poetry, klapa singing and traditional dances, all with the aim of sustaining the traditional values for future generations.





## IŽ U SRCU – UDRUGA IŽANA I PRIJATELJA IŽA IŽ IN THE HEART – ASSOCIATION OF PEOPLE OF IŽ AND FRIENDS OF IŽ

### IŠKA TADICIJSKA KERAMIKA TRADITIONAL IŽ POTTERY



Članica udruge „Iž u srcu”, Nika Petrović Grilc, keramičarka je i multimedijalna umjetnica koja njeguje višestoljetnu tradiciju izrade lončarstva otoka Iža. Nika je, osim posljednje i jedine iške lončarice, ujedno i prva žena lopižarka koja njeguje to vrijedno staro znanje i udahnjuje mu novi život. Najpoznatiji je oblik posuda za kuhanje lopiž, po kojem su iški lončari dobili ime lopižari.



A member of the association “Iž in the heart”, Nika Petrović Grilc is a ceramist and multimedia artist who nurtures the centuries-old tradition of making pottery on the island of Iž. Apart from being the last and only potter from Iž, Nika is also the first female potter who nurtures this valuable old knowledge and breathes new life into it. The most famous form of cooking vessel is the lopiž, after which the potters of Iž got the name lopižari.





# KAPRIJE





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO „KAPARI KAPRIJE”,  
VL. KSENIJA BALJKAS**  
**KAPARI KAPRIJE FAMILY FARM, OWNED BY KSENIJA BALJKAS**

**KAPARUNI, KAPARI, MOTAR, LJUTIKA, LISTOVI KAPARA  
U KVASINI, ZELENE MASLINE U SALAMURI**  
**CAPERS, ROCK SAMPHIRE, SHALLOTS, CAPER LEAVES  
IN VINEGAR, GREEN OLIVES IN BRINE**



Osim kapara kiseljenih u kvasini i maslina u salamuri, Ksenija Baljkas s otoka Kaprija proizvodi i druge proizvode prema staroj tradicionalnoj recepturi. Tako kiseli kaparune koji su oblikom duguljastiji i nešto veći od kapara i kisele se obično s peteljkama. Kiseli i mlade mesnate listove kapara koji su sve prisutniji i u vrhu svjetske gastronomije pa se ovim otočnim proizvodima uvode noviteti i na hrvatsku gastronomsku scenu.



Besides capers pickled in vinegar and olives in brine, Ksenija Baljkas from the island of Kaprije also produces other products according to traditional, old recipes. So, pickled caper berries are slightly longer and somewhat larger than capers and are usually pickled with their stems. The young, meaty leaves of capers are also pickled, and they are growing in popularity at the top of the international gastronomy scene, so these island products are being used to introduce something new to the Croatian gastronomy scene as well.





# KORČULA





- **AGROTURIZAM IZLETIŠTE OPG „LOVRIĆ“**
- **LOVRIĆ FAMILY ESTATE**

**VRHUNSKO VINO GRK LOVRIĆ  
KVALITETNO VINO ROSE LOVRIĆ  
VINO PLAVAC MALI LOVRIĆ  
“GRK LOVRIĆ” PREMIUM WINE  
“ROSE LOVRIĆ” QUALITY WINE  
“PLAVAC MALI – LOVRIĆ” WINE**



Generacije lumbardskih vinara unapređuju uzgoj vinove loze i vinarstvo otoka Korčule. Obitelj Lovrić dodala je tomu i svoj osobni pečat proizvodeći vrhunska vina od autohtonih sorti grožđa. Rezultat takve proizvodnje jesu i vina Grk Lovrić, Rose Lovrić i Plavac Lovrić koja se mogu kušati u vinariji i restoranu u sklopu agroturizma i izletišta OPG „Lovrić“ u Lumbardi na otoku Korčuli.



Generations of Lumbarda's winemakers have advanced the growing of grapevines and winemaking on the island of Korčula. The Lovrić family has added their personal touch to it by producing premium wines using indigenous grape sorts. The results of the production are the Grk Lovrić, Rose Lovrić, and Plavac Lovrić wines that can be tasted at the winery and restaurant at the Lovrić family estate on the island of Korčula.





## **ALVIZA – UDRUGA PODUZETNICA OTOKA DUBROVAČKO-NERETVANSKE ŽUPANIJE I POLUOTOKA PELJEŠCA**

ALVIZA – ASSOCIATION OF FEMALE ENTREPRENEURS OF THE ISLANDS  
OF DUBROVNIK-NERETVA COUNTY AND THE PELJEŠAC PENINSULA

### **PRUDILO**

### **PRUDILO**



HRVATSKI  
OTOČNI  
PROIZVOD

Udruga Alviza s otoka Korčule povezuje žene poduzetnice sa svih otoka Dubrovačko-neretvanske županije, u svrhu promicanja održivosti i razvoja otočnog gospodarstva. Upravo je, imajući na umu održivost, Udruga izradila prudlo, u nastojanju da ga spasi od zaborava. Prudilo je stalak za sušenje ribe koji je, u prijašnja vremena, bio nezaobilazan inventar svake kuće na otoku, a i danas ga neke čuvaju i koriste za razne namjene. Udruga ga izrađuje na tradicionalan način, od drveta somine. Zbog svoje autentičnosti može biti izvorni suvenir, ali mu se može vratiti i izvorna namjena jer prirodno sušenje ribe nije samo način njenog čuvanja, već ribu pretvara u vrhunsku deliciju.



CROATIAN  
ISLAND  
PRODUCT

With the goal of advancing sustainability and growing the island economy, the Korčula-based Alviza Association links female entrepreneurs from all the islands in the Dubrovnik-Neretva County. In an attempt to prevent it from going extinct, the Association developed the prudlo with sustainability in mind. Some individuals still preserve the prudlo, a fish drying rack, and use it for a variety of reasons. In the past, it was an essential inventory of every home on the island. The Association uses somina wood to create it the old-fashioned method. Since natural drying of fish not only preserves it but also elevates it to the status of a premium delicacy, it can be both a true souvenir and a return to its original use.





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO NADILO**  
**VL. SLAVICA NADILO**  
FAMILY FARM NADILO, OWNED BY SLAVICA NADILO

## RAZNI KOZJI SIREVI S OTOKA KORČULE VARIOUS GOAT CHEESES FROM THE ISLAND OF KORČULA



HRVATSKI  
OTOČNI  
PROIZVOD

Obiteljsko poljoprivredno gospodarstvo Nadilo osnovano je 2021. godine u malom selu Žrnovu nadomak Korčule. U njemu obitelj Slavice Nadilo brine o stадu koza i proizvodi domaće kozje sireve na tradicionalan način. U ponudi imaju sireve u koje dodaju začine iz vlastitog vrta, poput vlasca, bosiljka, češnjaka i paprike, a tu je i kozji sir s maslinovim uljem.



CROATIAN  
ISLAND  
PRODUCT

In 2021, the Nadilo family farm was established in the tiny settlement of Žrnovo, which is close to Korčula. The family of Slavica Nadilo cares for a herd of goats and makes traditional homemade goat cheeses. They sell goat cheese with olive oil and cheeses flavoured with herbs from their own garden, including paprika, garlic, basil, and chives.





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO  
VL. MLADEN TOMAŠIĆ**  
FAMILY FARM OWNED BY MLADEN TOMAŠIĆ

**VRHUNSKO I KVALitetno VINO,  
EKSTRA DJEVIČANSKO MASLINOVO ULJE  
PREMIUM AND QUALITY WINE, EXTRA VIRGIN OLIVE OIL**



HRVATSKI  
OTOČNI  
PROIZVOD

Obitelj Tomašić s otoka Korčule već je više od 500 godina posvećena uzgoju vinove loze i proizvodnji vina, prvenstveno pošipa i plavca malog, a proizvodi i ekstra djevičansko maslinovo ulje. Uz njihovo se prezime veže nastanak poznate vinske sorte pošip. Prema predaji, sredinom 19. stoljeća, korčulanski težak Marin Tomašić, krčeći šumu, naišao je na samoniklu lozu s plodom izuzetnog okusa i arome. Oduševljen, odlučio je uzeti prut te loze i posaditi ga u svom vinogradu. Loza se pružila po grani šipka te je tako nastalo ime „pošip“ za sortu koja je postala autohtona na ovome području. Mještani su, kao zahvalu Marinu Tomašiću, u Smokvici postavili spomen ploču, čime je i pošip dobio znamen za svoje postojanje, iako ga on najbolje slavi vinom iznimne kvalitete koje ova sorta tako nesebično daje.



CROATIAN  
ISLAND  
PRODUCT

For more than 500 years, the Tomašić family from the island of Korčula has been committed to cultivating grapes and making wine, mainly Pošip and Plavac Mali. They also make extra virgin olive oil. Their last name is linked to the development of the well-known Pošip wine variety. Legend has it that a Korčula farmer named Marin Tomašić discovered a wild vine bearing fruit with remarkable flavour and fragrance in the middle of the 19th century while clearing a woodland. He was so pleased that he chose to plant a branch of the vine in his vineyard. Since the vine grew along a rosehip branch, the variety that is now native to this region was given the name "Pošip". Although Pošip is best known for the superb wine that this variety so generously provides, the villagers wanted to honour Marin Tomašić, so they put up a memorial plaque in Smokvica as a thank you.



## KVALITETNA VINA QUALITY WINES



Obiteljsko poljoprivredno gospodarstvo Miroslav Stanojević proizvodi vina od grožđa iz vlastitih vinograda koji se nalaze na devet lokaliteta s južne strane smokviškog vinogorja. Obitelj vodi malu vinariju u kojoj se mogu kušati i kupiti njihova vina. Bijelo vino Pošip Bleuš odlikuje se puim voćnim okusom i odiše svježinom. Blistave je zlatnožute boje sa zelenkastim odsjajem, lijepog mirisa poput marelice, sušene smokve i meda. Vino Cuvee Bleuš sljubilo je okuse, mirise i arome ove dvije sorte različitog porijekla, ali su uzgojene u suživotu na istom području. Vino je punog, snažnog okusa i umjerenog kisela.

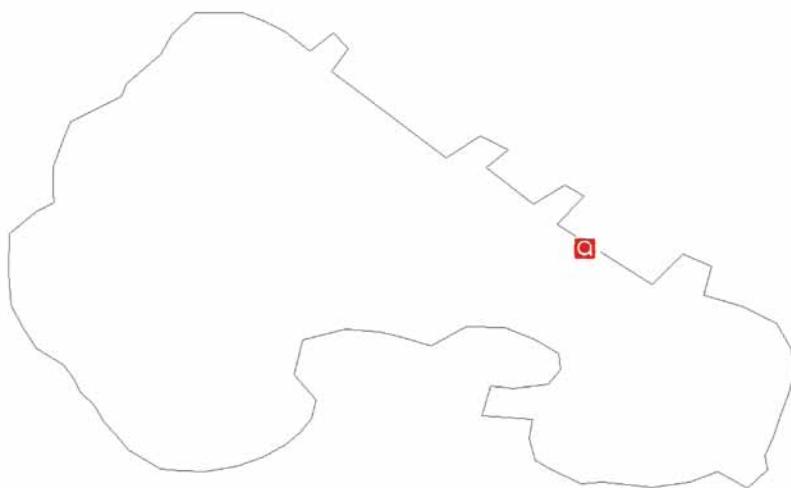


On the southern side of the Smokviš vineyards, the Miroslav Stanojević family farm grows grapes for its own wines in nine different places. You can sample and purchase the family's wines at their tiny winery. Pošip Bleuš is a white wine that is known for its freshness and natural fruitiness. It has a lovely scent of honey, dried fig, and apricot, and it is a vivid golden yellow colour with a hint of green. The flavours and scents of these two distinct types, which were produced together in the same region but have separate origins, are combined in the Cuvee Bleuš wine. The wine is mildly acidic and has a rich, robust flavour.





# KRAPANJ





## RIBARSKI OBRT SPUGA 2, VL. ROKO TANFARA

### SPUGA 2 FISHING CRAFT, OWNED BY ROKO TANFARA

## SUVENIRI OD MORSKE SPUŽVE

### SEA SPONGE SOUVENIRS



HRVATSKI  
OTOČNI  
PROIZVOD

Jadranska je spužva u svijetu poznata pod imenom Fina jer je to sorta spužve beskompromisne ljepote, svilenkaste mekoće, izuzetne trajnosti i upijajuće moći. Obitelj Tanfara svoje začetke u izlovu morskih spužvi proteže od davne 1704 godine, a isti izlov, koristeći ronilačku opremu, pokreće 1896 godine. Novim načinom prerade proizvode pretežito spužve u kozmetičke svrhe, za njegu lica i tijela, ali i spužve koje se koriste u dekorativne svrhe koje nude kao suvenire i za razne druge namjene.

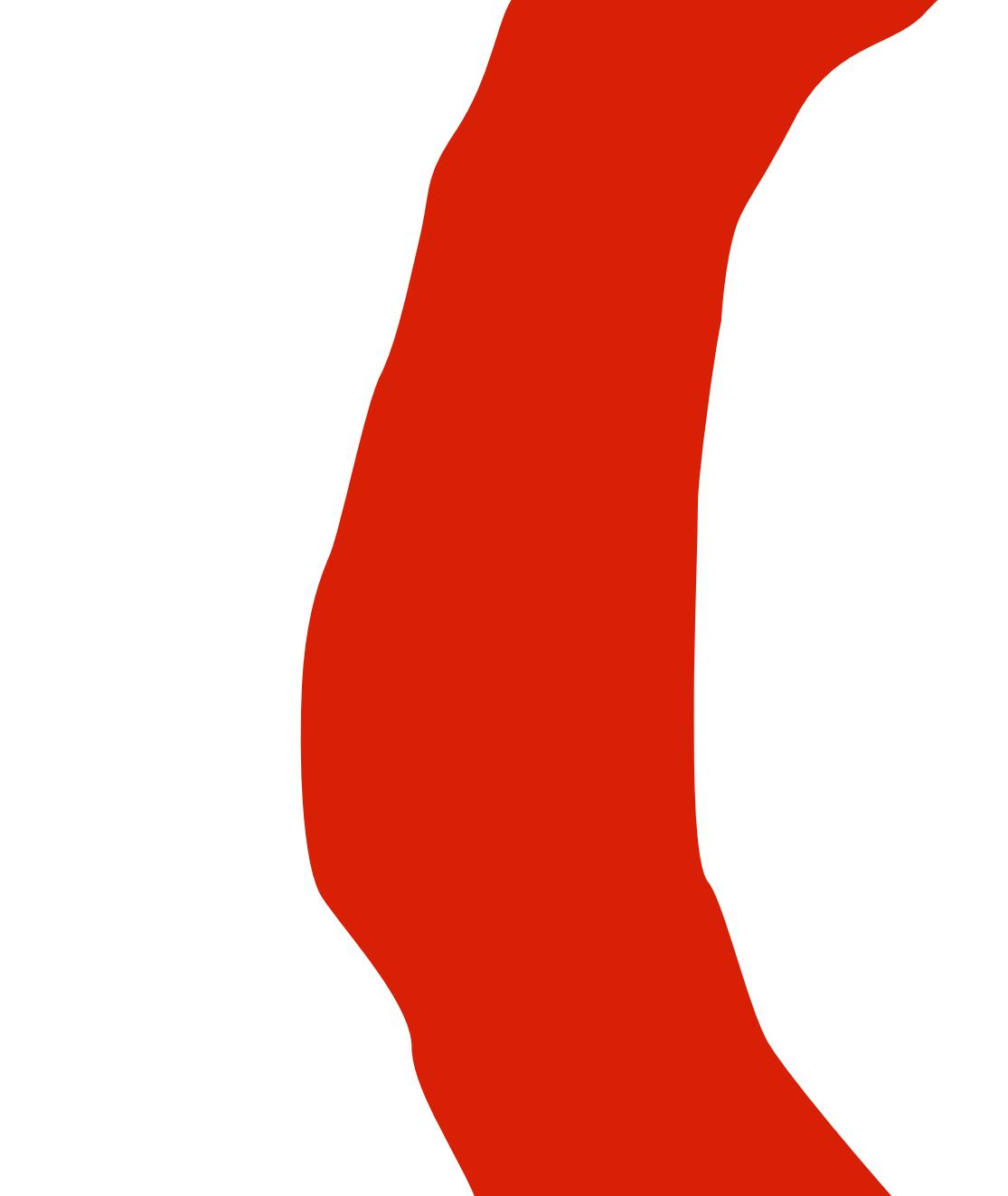


CROATIAN  
ISLAND  
PRODUCT

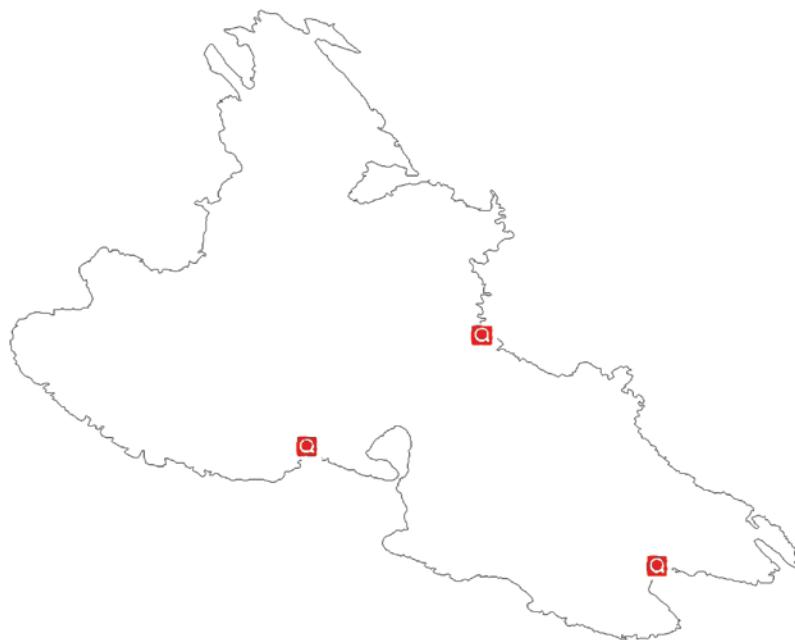
Due to its unwavering beauty, silky smoothness, remarkable longevity, and absorbing power, the Adriatic sponge is referred to as Fina throughout the world. The Tanfara family began fishing for sea sponges in 1704, and in 1896 they began doing the same thing with diving gear. Using a novel processing technique, they create primarily cosmetic sponges for face and body care, but they also make beautiful sponges that they sell as souvenirs and for other uses.



Spugna  
BZ  
KRAPANJ  
since 1948  
NATURAL SEA SPONGE



KRK





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO  
„GRŠKOVIĆ JASMINKA“  
JASMINKA GRŠKOVIĆ FAMILY FARM**

**PROIZVODI OD OVČJE VUNE, RADIONICE FILCANJA  
SHEEP WOOL PRODUCTS/FELTING WORKSHOPS**



HRVATSKI  
OTOČNI  
PROIZVOD

Oštra vuna ovce pramenke izvrsna je za filcanje. Krčanka Jasmina Gršković podučit će vas na radionici kako tehnikom filcanja od ove vune napraviti prekrasan suvenir, a usput će vas upoznati i sa zanimljivom pričom o krčkoj vuni. Jasmina je „izumiteljica“ i unikatnih eko Blue Sheep proizvoda kao što su loptice od vune za sušilicu i perilicu rublja nakapane s par kapi eteričnog ulja da vaše rublje bude dugo mirisno i svježe.



CROATIAN  
ISLAND  
PRODUCT

The rough wool of the Pramenka sheep is excellent for felting. At workshops, Jasmina Gršković from Krk will teach you how to use felting to transform this wool into a beautiful souvenir, while she also teaches you about the interesting story of Krk's wool. Jasmina Gršković, the "creator" of unique, organic Blue Sheep products such as wool balls for a dryer and a washing machine dripped with a few drops of essential oil to make your laundry fragrant and fresh for a long time.



handmade wool balls for dry

PRODUCED BY OPC GRŠKOVIĆ

product of Croatia  
island of Krk





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO „TOHORAJ”,  
VL. JOSIP GRŠKOVIC**  
TOHORAJ FAMILY FARM, OWNED BY JOSIP GRŠKOVIĆ

**VINO ŽLAHTINA TOHORAJ**  
“ŽLAHTINA TOHORAJ” WINE



Današnja vinogradarska proizvodnja sorte žlahtina prostire se na plodnom Vrbovičkom polju i njegovoj okolini od kuda dolazi i Žlahtina Tohoraj, čistoga sortno prepoznatljivoga mirisa i okusa, skladno vino, ugodnih kiselina koje odlično prati laganija jela od bijelog mesa i ribe.



The current production of Žlahtina wine is widespread in the fertile Vrbovnik plain and its surrounding area, from which Žlahtina Tohoraj hails, a pure, harmonious wine with a recognizable aroma and flavor, with a pleasant acidity that pairs perfectly with lighter dishes of white meat and fish.





## ESTATE WINERY d.o.o.

### VRHUNSKA I KVALITETNA VINA PREMIUM AND QUALITY WINES



HRVATSKI  
OTOČNI  
PROIZVOD

Otok Krk i Hrvatsko primorje ima tisućljetu tradiciju u proizvodnji vina i pjenušaca, a Katunar Estate Winery nastavak je obiteljske tradicije. Svoju proizvodnju baziraju na vlastitom grožđu, budući da obitelj Katunar posjeduje preko 200.000 tisuća trsova vinove loze, i to na dva lokaliteta: Vrbničko polje i Bašćanska kotlina. Na rubu Vrbničkog polja posjeduje vinariju u kojoj se radi prerada grožđa, kao i proizvodnja i odležavanje te buteljiranje vina.



CROATIAN  
ISLAND  
PRODUCT

The Katunar Estate Winery carries on the family history of producing wine and sparkling wines that dates back a millennium on the island of Krk and the Croatian Littoral. Since the Katunar family owns more than 200,000 vines in two locations—Vrbnik Field and Baška Valley—they base their output on their own grapes. They run a winery on the outskirts of Vrbnik Field where they grow, age, and bottle wine in addition to processing grapes.





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO  
KUĆA VINA IVAN KATUNAR**  
**FAMILY FARM WINE HOUSE IVAN KATUNAR**

**LIKERI, RAKIJE, VRHUNSKA I KVALITETNA VINA  
LIQUERES, BRANDIES, PREMIUM AND QUALITY WINES**



HRVATSKI  
OTOČNI  
PROIZVOD

Otac i sin, dva Ivana, zaslužni su za kvalitetu koju potpisuju bren-dom Ivan Katunar. U proizvodnji vina spojili su generacijsko isku-stvo i nova znanja. Prve butelje iz berbe datirane 1989. godine bile su početak komercijalizacije obiteljske vinske priče. Ivan Katunar, sa svojom obitelji, nastavlja ovu vinsku priču kako bi ukazao na važnost vina u svakodnevnom životu, ali i oplemenio zemlju i unio nove tehnologije u proizvodnju grožđa i vina.



CROATIAN  
ISLAND  
PRODUCT

The quality that customers associate with the Ivan Katunar brand is the responsibility of the two Ivans, father and son. They blended modern information with generational experience in winemaking. The com-mercialisation of the family wine tale began with the first bottles from the 1989 vintage. In addition to refining the land and implementing new technology in the production of grapes and wine, Ivan Katunar and his family carry on this wine tale to demonstrate the significance of wine in daily life.





## TURISTIČKA ZAJEDNICA OPĆINE BAŠKA TOURIST BOARD OF BAŠKA MUNICIPALITY

### MANIFESTACIJA „CRNA OVCA“ “BLACK SHEEP” EVENT



HRVATSKI  
OTOČNI  
PROIZVOD

Crna Ovca jedinstvena je manifestacija koja se održava u Baškoj na otoku Krku, a poznata je po svojoj opuštenoj atmosferi, bogatom programu posvećenom otočnoj baštini, gastronomiji, sportu i kulturi. Ovaj festival okuplja ljubitelje dobre hrane, vrhunske glazbe, umjetnosti i avantura. Međutim, posvećen je, prije svega, janjetini, koja je neizostavni dio gastronomске tradicije otoka Krka, ali i duhu crne ovce koja simbolizira „one koji se ističu“, ljudi koji su autentični i ne boje se biti drugačiji. Kroz bogat program, posjetitelji mogu uživati u koncertima poznatih izvođača, sportskim izazovima, radionicama, izložbama i nezaboravnim zabavnim sadržajima. Crna Ovca je više od festivala: To je doživljaj koji spaja tradiciju i suvremenih duh otoka Krka.



CROATIAN  
ISLAND  
PRODUCT

Held in Baška on the island of Krk, Crna Ovca is a unique festival that is well-known for its laid-back vibe and extensive program that highlights the island's history, cuisine, sports, and culture. This festival unites those who enjoy delicious cuisine, excellent music, art, and adventure. Nonetheless, it is mostly devoted to lamb, an essential component of the island of Krk's culinary heritage, as well as the black sheep's spirit, which represents "those who stand out" or individuals who are genuine and unafraid to be different. Through a comprehensive program, guests can take part in sporting events, workshops, exhibitions, concerts by well-known artists, and memorable entertainment. Beyond just a festival, Crna Ovca is an event that blends the island of Krk's traditional and modern vibes.





## POLJOPRIVREDNA ZADRUGA GOSPOJA GOSPOJA AGRICULTURAL COOPERATIVE

### SVETA NEDIJA, DESERTNO VINO SVETA NEDIJA, DESSERT WINE



HRVATSKI  
OTOČNI  
PROIZVOD

Obiteljska poljoprivredna zadruga Gospoja osnovana je 90-tih godina prošlog stoljeća, kada je i nastala priča o obiteljima Toljanić i Brusić iz Vrbnika na otoku Krku, koje, već u trećoj generaciji, njeguju ljubav prema stvaranju jedinstvene vinske kapljice – Žlahtine Gospoja. Desertno vrhunsko vino „Sveta Nedija“ ekskluzivni je proizvod Gospoje za sladokusce, proizведен od autohtone hrvatske sorte Žlahtina. Grožđe se uzgaja u vrbeničkom polju na otoku Krku, a vino se proizvodi i puni u obiteljskoj vinariji Gospoja, nedaleko od samog vinograda.



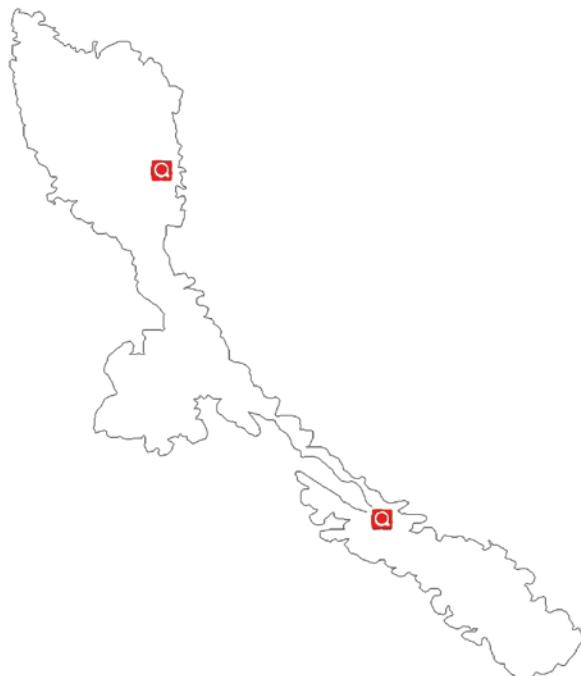
CROATIAN  
ISLAND  
PRODUCT

The narrative of the Toljanić and Brusić families from Vrbnik on the island of Krk, who are in their third generation and have been fostering their passion for producing a distinctive wine drop called Žlahtina Gospoja, led to the establishment of the Gospoja family agricultural cooperative in the 1990s. Made from the native Croatian Žlahtina variety, the high-end dessert wine "Sveta Nedija" is a Gospoja offering just for gourmets. The Gospoja family winery, located close to the vineyard, produces and bottles the wine from grapes cultivated in the Vrbnik field on the island of Krk.





# MALI LOŠINJ





## PORAT D.O.O.

### LOŠINJSKI KROKANT „CROCANTESSA“ LOŠINJ CROQUETTE “CROCANTESSA”



HRVATSKI  
OTOČNI  
PROIZVOD

Porat d.o.o. iz Maloga Lošinja proizvodi Lošinjski krokant „Crocantessa“. Izrađuju ga ručno, na tradicionalan način. Još u vrijeme kada je šećer bio dragocjena namirnica, ova slastica od šećera i badema pripremala se u imućnim obiteljima lošinjskih brodograditelja, trgovaca i pomoraca za sve velike svečanosti, kao simbol sreće i blagostanja. Zahvaljujući očuvanoj staroj recepturi i načinu proizvodnje dostupan je danas i nama.



CROATIAN  
ISLAND  
PRODUCT

The Lošinj crocant "Crocantessa" is produced by Porat d.o.o. from Mali Lošinj. They make it the old-fashioned way, by hand. As a sign of joy and fortune, this sugar and almond dish was made for all significant occasions in the wealthy families of Lošinj shipbuilders, merchants, and sailors back when sugar was a valuable commodity. We have access to it today because of the original recipe and production method that have been preserved.

*Lošinjski*  
**KROKANT**  
*of Lošinj*



AUTHENTIC TRADITIONAL ARTISANAL

CROCANTESSA

BREAK FOR LUCK  
PAZBIJA SREĆU





**UDRUGA ZA PROMICANJE VIZUALNE I MULTIMEDIJALNE KULTURE  
ARTTOUR-NEREZINE**  
ASSOCIATION FOR THE PROMOTION OF VISUAL AND MULTIMEDIA  
CULTURE ARTTOUR-NEREZINE

**AUTORSKA MAJICA „ART-SHIRT“  
AUTHOR'S T-SHIRT "ART-SHIRT"**



HRVATSKI  
OTOČNI  
PROIZVOD

Dizajn majice koju izrađuje Udruga Artour oslanja se na dizajn tradicionalne mornarske majice s plavim i bijelim prugicama koja obilježava otoke, more, plovidbu i mornare. U suvremenoj interpretaciji autora Dragutina Dade Kovačevića, dezen je pretvoren u plavo bijele valove, slova i riječi, kojima se identificiraju pojedine lokacije i toponimi. Naoko je to kaotična igra linija, riječi i slova, koji nisu čitki na prvi pogled i traže izvjestan napor, ali budi i znatiželju kod promatrača. Osim kao moderan suvenir, ART-shirt mornarska otočna majica originalna je radna odjeća, posebno za djelatnike u turizmu i ugostiteljstvu.



HRVATSKI  
OTOČNI  
PROIZVOD

With its blue and white stripes, which stand for islands, the sea, navigation, and sailors, the Artour Association's T-shirt design is modelled after the classic sailor's shirt. According to author Dragutin Dado Kovačević's contemporary interpretation, the pattern is changed into words, letters, and waves of blue and white that serve as toponyms and designate certain places. It appears to be a disorganised jumble of lines, words, and letters that are difficult to read at first look and demand some work, but it also piques the viewer's interest. The ART-shirt sailor's island shirt is not only a contemporary memento but also authentic workwear, particularly for those employed in the tourism and hospitality industries.





## FOLKLORNA GRUPA MANFRINA

### FOLKLORE GROUP MANFRINA

### SUSAČKI TANAC I MANFRINA – STARI KAPETANSKI PLES

#### SUSAC DANCE AND MANFRINA – THE OLD CAPTAIN'S DANCE



HRVATSKI  
OTOČNI  
PROIZVOD

Folklorna grupa „Manfrina“ osnovana je 1984. godine, a okuplja dječcu i mladež kako bi se sačuvali plesovi otoka Suska, Unija i Silbe, Lubenica na otoku Cresu, te stari kapetanski ples Manfrina iz Malog Lošinja. Susački tanac pleše se u dvije nasuprotne linije uz pratnju posebnog instrumenta mijeha. U prošlosti se plesao za vrijeme crkvenih blagdana i drugih svečanosti, a karakteriziraju ga oštiri pokreti plesača i duge vrtnje plesačica u šarenoj ženskoj narodnoj nošnji karakterističnoj za ovaj kraj.



CROATIAN  
ISLANDS  
PRODUCT

In order to preserve the dances of the islands of Susak, Unije, and Silba, Lubenica on the island of Cres, and the old captain's dance Manfrina from Mali Lošinj, the folklore group "Manfrina" was established in 1984 and brings together children and young people. With the use of a unique instrument known as a bellows, the Susak dance is performed in two opposing lines. It was traditionally performed at church holidays and other celebrations, and it is distinguished by the dancers' angular movements and lengthy twirls while wearing vibrant regional women's folk costumes.





## TURISTIČKA ZAJEDNICA GRADA MALOG LOŠINJA MALI LOŠINJ TOURIST BORD

### FESTIVAL „LOSINAVA“ FESTIVAL „LOSINAVA“



U rujnu svake godine, Lošinj se ponovno vraća u vrijeme zlatnog doba pomorstva, festivalom Losinava – Lošinjskim jedrima oko svijeta. Samo značenje naziva festivala Losinava kombinacija je riječi „Lošinj“ i vrste jedrenjaka „nava“ jer je sam festival posvećen očuvanju i valoriziranju bogate pomorske i brodograditeljske tradicije otoka Lošinja. Tijekom trajanja Festivala, gosti mogu uživati u gastro delicijama kušajući „Jela lošinjskih kapetana“ u lošinjskim restoranima. Tako festival posjetiteljima približava pomorstvo kao važan segment lošinjske povijesti kroz manifestacije, radionice i gastronomiju i time obogaćuje turističku ponudu otoka Lošinja i cijelog Kvarnera.

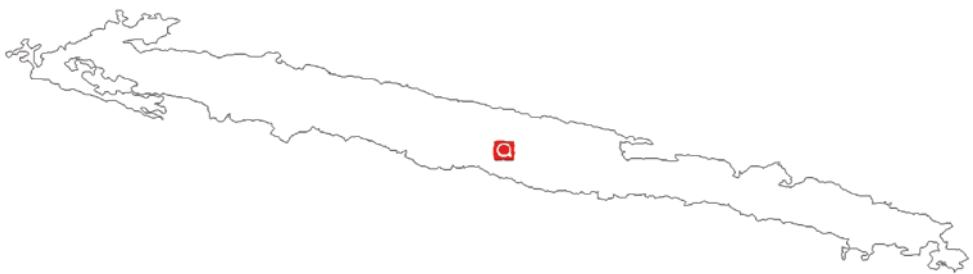


During the Losinava event, which takes place in September, Lošinj transports visitors back to the heyday of maritime travel. Since the Losinava festival is devoted to conserving and promoting the island of Lošinj's strong nautical and shipbuilding traditions, the name itself is a combination of the words "Lošinj" and the type of sailing ship ("nava"). Visitors can sample "Lošinj Captains'Dishes" at Lošinj restaurants during the Festival to savour culinary delights. Through activities, workshops, and gastronomy, the festival enhances the island of Lošinj's and the Kvarner region's tourism offerings by bringing maritimeism closer to tourists as a significant aspect of the island's history.





MLJET



## **EKOVINO PLAVAC MALI – PIŠTET** “PLAVAC MALI – EKO – PIŠTET” WINE



Plavac mali autohtona je sorta srednje i južne Dalmacije, a kada dolazi s dobrih položaja, tada njegove čuvene snažne karakteristike dolaze još više do izražaja. Miris plavca maloga lako je prepoznatljiv. U pravilu je kombinacija slatkastih nota suhog ili čak zapečenoga voća, s blagim aromama trešanja, borovnica i suhih šljiva te lako pamtljivim mošusnim notama. Tomist d.o.o. proizvodi ekovino sorte plavac mali sa sunčane lokacije Pištet u srcu Mljet. Ovo se vino izvrsno sljubljuje s mediteranskim specijalitetima, a posebno s tvrdim, slanim i pikantnim otočnim sirevima.



Plavac Mali is an indigenous sort of grape from central and southern Dalmatia, and when grown in the right area, then its renowned, strong characteristics are even more pronounced. The aroma of Plavac Mali is easily recognizable, it is generally a combination of the sweet notes of dry or even baked fruit, with a touch of the aroma of cherries, blueberries, and prunes, along with easily memorable musky notes. Tomist d.o.o. produces organic Plavac Mali wine using grapes from the sunny location of Pištet on the island of Mljet. This wine pairs perfectly with Mediterranean specialties, especially with hard, salty, and spicy island cheeses.

*Pištet*

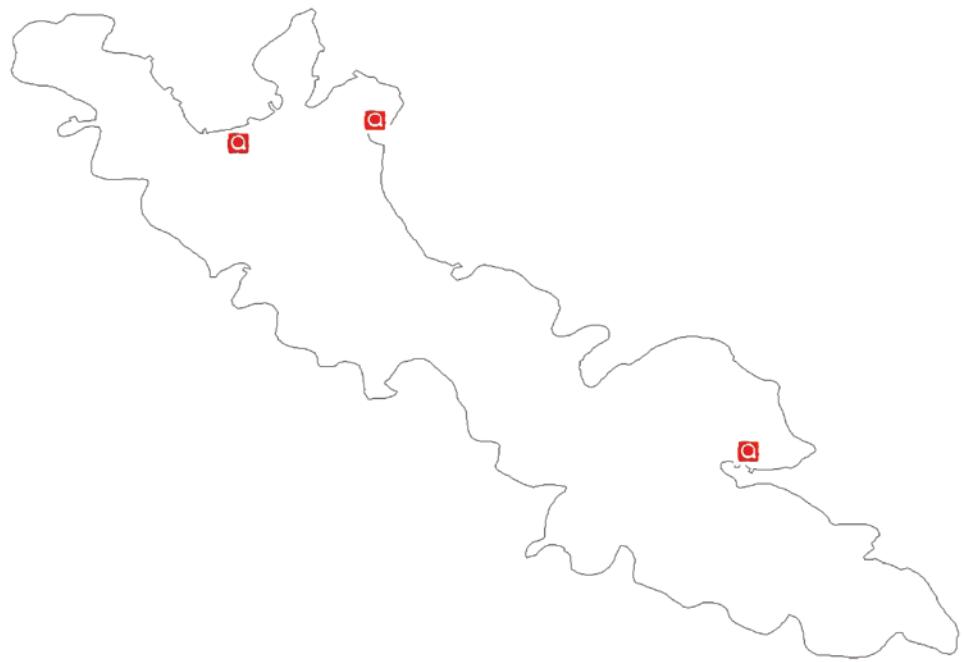
Plavac mali  
2018

Tonisi Loro  
Bobina polje, očekujući  
zadnjih dana u lipnju

13,5% alk.



# MURTER





## KULTURNO UMJETNIČKO DRUŠTVO KOLEDIŠĆE JEZERA CULTURAL AND ARTISTIC SOCIETY KOLEDIŠĆE JEZERA

### UMIJEĆE IZRADE JEZERSKIH OGRICA ZBIRKA TRADICIJSKIH SVEČANIH NOŠNJI STARINSKO PJEVANJE ŠIBENSKIH OTOKA I PRIMORJA ART OF MAKING JEZERA OGRICE THE COLLECTION OF TRADITIONAL FESTIVE COSTUMES OLD-FASHIONED SINGING OF THE ŠIBENIK ISLANDS AND COAST



Hrvatski  
otročni  
proizvod

Umijeće izrade jezerskih ogrica živ je običaj izrade ukrasa od raznobojnih staklenih perlaca, koji se u Jezerima na otoku Murteru njeguje od druge polovice 19. stoljeća. Taj se ukras, nazvan vez staklenim perlicama, primjenjuje na ženske košulje koje su postupno zamijenile svileni vez. Starinsko pjevanje šibenskih otoka i primorja obuhvaća jedno- i dvoglasno pjevanje, danas prisutno uglavnom u posebnim prigodama, kao izraz lokalne pripadnosti. Zbirka tradicijskih nošnji KUD-a "Koledišće" dio je Zavičajne zbirke i obuhvaća svečane muške i ženske nošnje Jezera.



CROATIAN  
ISLAND  
PRODUCT

The Art of Making Jezera oglice is a living tradition of creating jewelry from multicolored glass beads, practiced in Jezera on the island of Murter since the second half of the 19th century. This ornament, known as glass bead embroidery, is applied to women's shirts, which gradually replaced silk embroidery. Traditional singing of the Šibenik islands and coastal region includes one- and two-part singing, now mostly preserved for special occasions as an expression of local identity. The collection of traditional costumes of the KUD "Koledišće" is part of the local heritage collection and includes festive male and female costumes from Jezera.





## OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO „PIŠKERA“ PIŠKERA FAMILY FARM

### MED OD KADULJE SAGE HONEY



HRVATSKI  
OTOČNI  
PROIZVOD

Na Piškeri, smještenoj usred kornatskoga arhipelaga i u netaknutoj prirodi Nacionalnoga parka Kornati, obitelj Šikić brine o svojim pčelama i proizvodi izvrstan med od kadulje. Ova mediteranska biljka poznata po svojoj ljekovitosti čini ovaj proizvod vrhunskim lijekom iz prirode.



CROATIAN  
ISLAND  
PRODUCT

On Piškera, located in the middle of the Kornati archipelago and the untouched nature of the Kornati National Park, the Šikić family tends to their bees and makes incredible sage honey. This Mediterranean herb, famous for its medicinal qualities, makes this product a superb natural remedy.





EKO EDU MEDIA D.O.O.

## EDUKATIVNE PRIČE I IGRE

### EDUCATIONAL STORIES AND GAMES



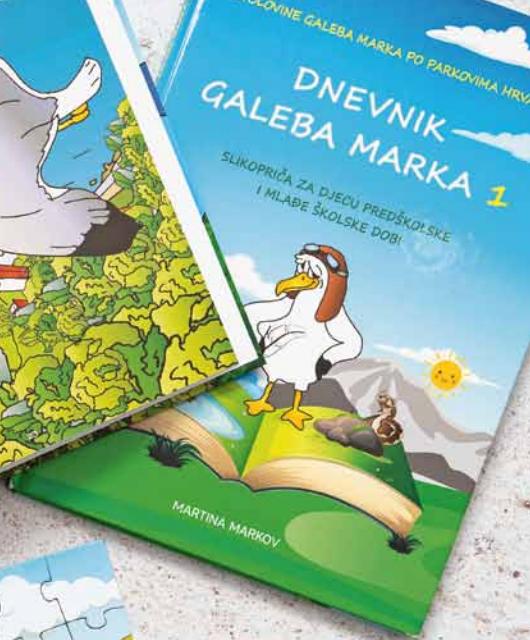
HRVATSKI  
OTOČNI  
PROIZVOD

Galeb Marko glavni je lik edukativnih priča i igara osmišljenih s ciljem podizanja razine svijesti o vrijednostima prirode i važnosti njenog očuvanja. U tim pričama i igrama, naš pustolovni galeb upoznaje djecu s našim nacionalnim parkovima i parkovima prirode te biljnim i životinjskim vrstama koje u njima žive. Osim za edukaciju i zabavu, slikovnice mogu biti jedinstveni i koristan suvenir koji će biti jedinstveni podsjetnik na naše prirodne ljepote.



CROATIAN  
ISLAND  
PRODUCT

The protagonist of educational tales and games that aim to increase understanding of the value of nature and the necessity of its preservation is Seagull Marko. Our daring seagull teaches kids to our national and ecological parks, as well as the plant and animal species that inhabit them, through these tales and activities. Picture books can serve as a valuable and distinctive memento that serves as a special reminder of our inherent beauty in addition to providing education and enjoyment.





## OBRT TURISTIČKA AGENCIJA BISAGE, VL. DRAGANA PIRJAK BISAGE TOURIST AGENCY, OWNED BY DRAGANA PIRJAK

### GAJETA – DRVENI BROD GAJETA – WOODEN BOAT



Dragana Pirjak izrađuje replike drvenog broda gajete. Kako bi taj suvenir bio što vjerniji originalu koriste se materijali karakteristični za ovo podneblje, drvo masline, trešnje i badema, hrasta crnike, smrića i mirte jer je suvenir ručno izrađen, isključivo od drveta. Najprije se oblikuje trup gajete iz jednog komada te se, nakon toga, ugrađuju popratni dijelovi (sohe, bitve, kormilo, purtela i karoc). Na kraju se premazuje bojom na isti način kako se to radilo na tradicionalnim drvenim brodovima.



The wooden boat gajeta is replicated by Dragana Pirjak. Since the memento is handmade and built entirely of wood, local resources like olive, cherry, and almond wood, holm oak, spruce, and myrtle are utilised to make it as close to the original as possible. Before the auxiliary components (masts, cleats, rudder, purtela, and karoc) are added, the gajeta's hull is first formed from a single piece. In the end, it is painted in the same manner as conventional wooden ships.





## UDRUGA BETINSKA GAJETA 1740

### ASSOCIATION BETINSKA GAJETA 1740

#### TRADICIJSKI DRVENI BROD

#### TRADITIONAL WOOD BOAT



HRVATSKI  
OTOČNI  
PROIZVOD

Betinska gajeta, tradicijski drveni brod, simbol je umijeća gradnje i otočnog života koji seže tri stoljeća unatrag. Nastala na otoku Murteru, ova je gajeta utkana u identitet mjesta Betine, gdje je vještina izrade brodova prenošena s generacije na generaciju. Skladna i čvrsta, gajeta je bila ključna za svakodnevni život. Danas, Betinska gajeta nije samo brod, već živi svjedok kulturne baštine i tradicije.



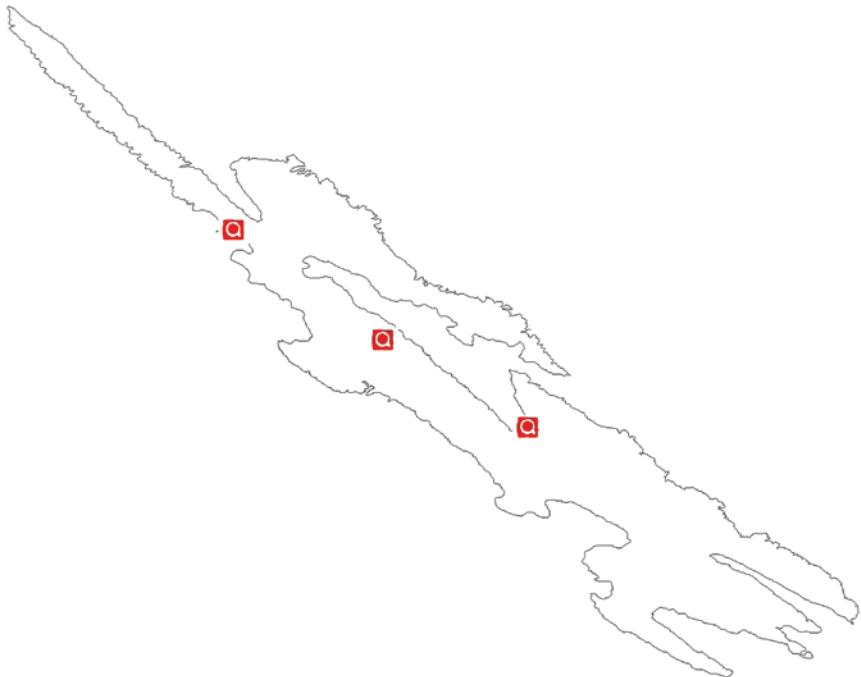
CROATIAN  
ISLAND  
PRODUCT

The three-century-old art of building and island life is symbolised by the Betina gajeta, a traditional wooden boat. This gajeta was made on the island of Murter and is an integral part of the town of Betina, where shipbuilding is a craft that has been handed down through the generations. The gajeta, robust and harmonious, was indispensable to daily existence. The Betina Gajeta is now more than just a vessel; it is a living example of tradition and cultural heritage.





PAG





## SREDNJA ŠKOLA BARTULA KAŠIĆA PAG - UČENIČKA ZADRUGA SLANI ŠKOJ BARTUL KAŠIĆ HIGH SCHOOL PAG - STUDENT COOPERATIVE SLANI ŠKOJ

**SVIJEĆE S MLJEKOM PAŠKE OVCE, KNJIŽICA RECEPATA  
„CA, ČA, ŠTO SE NEKADA KUHALO NA NAŠEM OTOKU“  
I „PAG ON MENU. L’ISOLA DI PAGO SUL MENU‘.  
PAG AUF DEM MENU“, PROJEKT „PAG NA MENIJU“  
CANDELS MADE WITH PAG SHEEP MILK, „CA, ČA, ŠTO  
- WHAT USED TO BE COOKED ON OUR ISLAND OF PAG  
- RECIPE BOOK“, PROJECT “PAG ON MENU”**



HRVATSKI  
OTOKSKI  
PROIZVODI

U Srednjoj školi Bartula Kašića na Pagu djeluje učenička zadruga „Slani Škoj“, koja čuva lokalnu tradiciju. Učenici su prikupili stare recepte i objavili ih u knjižici „Ca, ča, što se nekada kuhalo na našem otoku“ na lokalnim dijalektima i više jezika. Provodi se i program osposobljavanja za čipkarice, a učenici izrađuju nakit i mirisne svijeće s mlijekom paške ovce. Od 2019. vode projekt „Pag na meniju“, koji oživljava tradicionalna jela otoka Paga.



CROATIAN  
ISLAND  
PRODUCT

At the Bartul Kašić High School in Pag, the student cooperative "Slani Škoj" preserves local tradition. Students have collected old recipes and published them in a booklet titled "*Ca, Ča, što – what used to be cooked on our island of Pag – recipe book*", in local dialects and several languages. A training program for lace-makers is also conducted, and students produce jewelry and scented candles using Pag sheep's milk. Since 2019, they have led the "Pag on Menu" project, which revives traditional dishes of the island of Pag.



*Paške jela*

**PAŠKI KEKSI**

**PRIPREMA**

Paški keksi su slatki, kruščići s kričnjakom i šećerom. Uzgajaju se u obitelji Šimunić u selu Šiljakovac. Kako je obitelj imala veliki potrebi za prodaju, počela je proizvoditi i prodavati paške kekse. Danas su postali vrlo popularni i poznati po cijelom svijetu.

**RATIKAS - RIBEZ**  
No 11 je ratikas po nazivu mrača.

**PIJAT - TANJUR**  
Dnevno se uživa u domaćem i prijeđenoj pojavi.

**PIHLIN - VILJICA**  
Na ovu pihlinu se čini makaron.

**PADELA - LONAC**  
Rijetko je prava padela, još redovitije na hrvatsku.

**PRŠURA - TAVA**  
Mješavina manjih i većih pršura.

**BICERIN - ČASICICA**  
Pomalo je bicerinu crvenog čaja salicu.

**SPAHER - ŠTEDNIK**  
Kopriji su materice smeti, ispušteni na ležištu.

**POTIC - LONČIĆ**  
Mlijeko zakuhanih sini potic.

**CIKARA - SALICA**  
Pop je poznata cikara mlika.

**TIVAJOL - UBRUS**  
Kruščica koja je u tijeku.

**SUPIJACA - CIEDILO**  
Bijela se od bruncne vode, uspiješno.

**VERNIJAČA - KUHACA**  
Vernijskim se voleju poštova da ne ragni.

## LINIJA PROIZVODA OD PAŠKE SOLI PAG SALT PRODUCT LINE



HRVATSKI  
OTOČNI  
PROIZVOD

Solana Pag, smještena na jedinstvenom otoku Pagu, simbol je višestoljetne tradicije proizvodnje morske soli koja se temelji na spoju prirodnih elemenata – čistog mora, velikog broja sunčanih dana i bure koji oblikuju ovaj jedinstveni krajolik. Posebno se ističe naš najpoznatiji proizvod, Paška sol i solni cvijet koji se ručno prikuplja s površine bazena i smatra se pravim gurmanskim specijalitetom.



CROATIAN  
ISLAND  
PRODUCT

Located on the distinctive island of Pag, Solana Pag is a representation of a centuries-old sea salt production history that relies on a variety of natural factors, including the clean water, plenty of sunny days, and the bora wind that shapes this distinctive terrain. Pag salt and salt flower, our best-known product, are hand-picked from the pool's surface and are regarded as a true culinary speciality.



**TRADICIJA PRIPREME PAŠKOG BAŠKOTINA, ČIPKE,  
RAFAJOLA I KOLUDRAŠKE ŠTRIKE I KOLACIĆA**  
THE TRADITION OF PREPARING PAG BAŠKOTIN, LACE,  
RAFAJOLE AND KOLUDRAŠKA ŠTRIKA AND COOKIES



Benediktinski samostan Sv. Margarite u Pagu njeguje stoljetnu tradiciju izrade unikatnih rukotvorina i slastica. Paška čipka, simbol ručne vještine, cijenjena je širom svijeta. Koludraška štrika, otočna delicia za vjenčanja i svečanosti, simbolizira ljubav i strpljenje. Najstarija slastica je paški baškotin, lagano slatki prepečenac po samostanskoj recepturi. Kolacić je mekano pecivo s aromom anisa u obliku koluta, a paški rafajoli od prhkog tijesta s nadjevom od oraha. Sve se priprema prema starinskim receptima koji povezuju prošlost i sadašnjost otoka Paga.



The Benedictine Monastery of St. Margaret in Pag preserves a centuries-old tradition of creating unique handicrafts and sweets. Pag lace, a symbol of craftsmanship, is valued worldwide. Koludraška štrika, an island delicacy for weddings and celebrations, symbolizes love and patience. The oldest sweet is Paški baškotin, a lightly sweet toasted bread made using a monastic recipe. Kolacić is a soft pastry ring flavored with anise, while Paški rafajoli are shortcrust pastries filled with walnut stuffing. Everything is prepared according to traditional recipes that connect the past and present of the island of Pag.





## **GASTRO MANIFESTACIJA „FEŠTA OD SIRA“** GASTRONOMIC EVENT “CHEESE FESTIVAL”



HRVATSKI  
OTOČNI  
PROIZVOD

Fešta od sira manifestacija je koja se u Kolanu na otoku Pagu održava od 2015. godine, a posvećena je prvenstveno promidžbi Paškog sira, najpoznatijeg proizvoda ovoga otoka. Manifestacija okuplja brojne proizvođače sira, ali i drugih proizvoda – pršuta, meda, ulja i suvenira. Festival je prilika za sve posjetitelje, posebno turiste, da upoznaju bogatu gastronomsku ponudu, kulturnu baštinu i tradiciju otoka Paga.



CROATIAN  
ISLAND  
PRODUCT

Since 2015, Kolan on the island of Pag has hosted the Cheese Festival, an occasion devoted mostly to promoting Pag cheese, the island's most well-known product. Numerous cheese manufacturers are present during the festival, along with producers of prosciutto, honey, oil, and souvenirs. All visitors, but notably tourists, can learn about the island of Pag's rich culinary offerings, cultural legacy, and traditions during the festival.



## AUTOHTONI OVČJI SIREVI INDIGENOUS SHEEP CHEESES



Obiteljska sirana MIH je, kroz cijelu svoju povijest, vezana uz otok Pag, težački život te ljubav prema ovčarstvu. Obiteljska tradicija datera još iz daleke 1890. godine te, od tada pa do danas, slove kao proizvođači vrhunskih sireva. Ekstra tvrdi paški sir proizvodi se isključivo od mlijeka autohtone pasmine ovaca „paška pramenka“. Mramorne je strukture, zlatno žute boje i izraženog karakterističnog mirisa. Kao i ostali sirevi ove sirane, proizvodi se iz punomasnog mlijeka pretočenog u vrhunski proizvod, s aromama autohtonog raslinja i ljekovitog bilja s domaćih pašnjaka.



Throughout its history, the MIH family cheese business has been associated with the island of Pag, peasant life, and the passion for sheep farming. The family has been known for producing high-quality cheeses since 1890, when the tradition began. Only the milk of the native Pag Pramenka sheep breed is used to make extra-hard Pag cheese. It is golden yellow in hue, marbled in structure, and has a strong, distinctive scent. Like the other cheeses produced at this cheese factory, it is created from whole milk and processed to produce a premium product that smells of local pastures' medicinal plants and native vegetation.



## **SIREVI OD OVČJEG, KOZJEG I KRAVLJEG MLJEKA** CHEESES MADE FROM SHEEP'S, GOAT'S AND COW'S MILK



HRVATSKI  
OTOČNI  
PROIZVOD

Sirana Gligora smještena je u Kolanu na otoku Pagu, gdje proizvodi sireve od mlijeka koje isporučuje u više od 200 mljekara. Paški sir, Kolan, Jadranski sir, Žigljen, Kozlar, Težački sir i Mladi trapist predstavljaju vrhunske sireve sirane Gligora, od kojih svaki ima svoj specifičan karakter. Različite arome rezultat su pažljivo odabranih kombinacija ovčjeg, kozjeg i kravljeg mlijeka, što svakom siru daje jedinstvenu teksturu i okus. Proizvodnja u sirani Gligora oslanja se na dugogodišnju tradiciju i modernu opremu koja osigurava vrhunsku kvalitetu. Sirana redovito osvaja međunarodna priznanja čime, ne samo da promovira svoje proizvode, nego i kulturu i tradiciju otoka Paga. Svaki je sir rezultat predanog rada, povezanosti s prirodom i nastojanja očuvanja otočnih vrijednosti.



CROATIAN  
ISLAND  
PRODUCT

Sirana Gligora is located in Kolan on the island of Pag, where it produces cheeses from milk that it supplies to more than 200 dairies. Paški sir, Kolan, Jadranski sir, Žigljen, Kozlar, Težački sir and Mladi trapist represent the premium cheeses of Sirana Gligora, each of which has its own specific character. The different aromas are the result of carefully selected combinations of sheep, goat and cow milk, which gives each cheese a unique texture and taste. Production at Sirana Gligora relies on a long tradition and modern equipment that ensures top quality. The Sirana regularly wins international awards, which not only promotes its products, but also the culture and tradition of the island of Pag. Each cheese is the result of dedicated work, a connection with nature and efforts to preserve the island's values.



Oligora

PAŠTI SIR

Sir s  
maslinama

Oligora

DINA

Oligora  
Sir s  
mediteranskim  
oljem



**TURISTIČKA ZAJEDNICA GRADA NOVALJE  
NOVALJA TOURIST BORD**

**GASTRO MANIFESTACIJA „MARSOVCA”,  
„LIFE ON MARS” TRAIL UTRKA  
GASTRONOMIC EVENT “MARSOVCA”,  
“LIFE ON MARS” TRAIL RACE**



Life on Mars Trail je jedinstvena utrka na otoku Pagu, poznatom po krajoliku nalik Marsu. Privlači trkače i avanturiste željne izazova kroz spektakularne plaže i uvale, uz poglede na more i Velebit. Posebnost je Via Ferrata, prva staza uz more te vrste u Hrvatskoj. Utrka spaja sport, prirodu i avanturu. Na tom kamenitom terenu živi i Paška ovca, simbol otočne gastronomске manifestacije. Hrani se posoljenim aromatičnim biljem, dajući poznati paški sir. U čast toj izdržljivoj životinji, održava se godišnja manifestacija s proizvodima od njezina mesa, sira, skute i surotve.

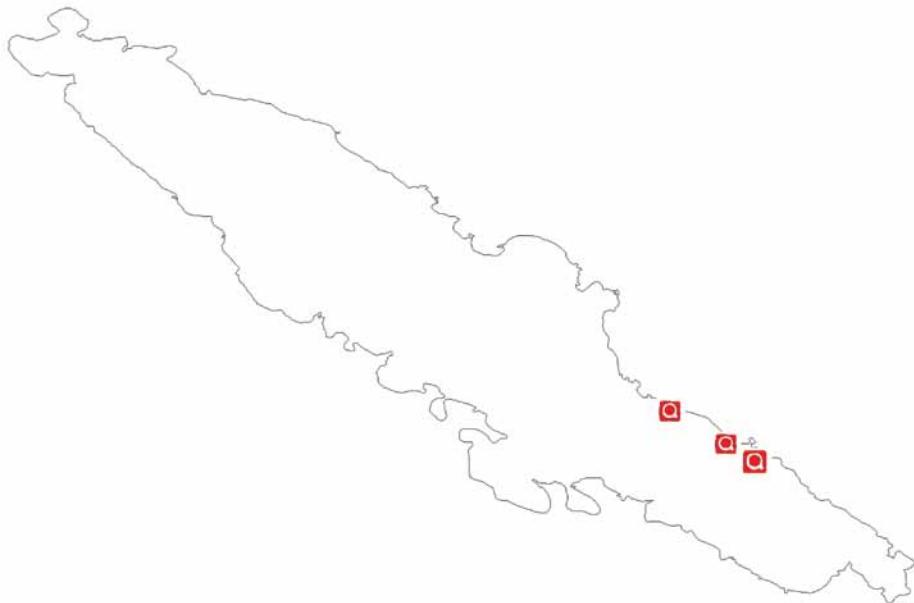


The Life on Mars Trail is a unique race on the island of Pag, known for its Mars-like landscape. It attracts runners and adventurers seeking a challenge through spectacular beaches and coves, with views of the sea and the Velebit mountain range. A special feature is the Via Ferrata, the first of its kind along the sea in Croatia. The race combines sport, nature, and adventure. On this rocky terrain lives the Pag sheep, a symbol of the island's gastronomic heritage. It feeds on salt infused aromatic herbs, producing the famous Pag cheese. In honor of this resilient animal, an annual event is held featuring products made from its meat, cheese, whey, and curd.





**PAŠMAN**





## UDRUGA KLAPO „ŠKOLJI“ „ŠKOLJI“ KLAPO ASSOCIATION

### KLAPSKO PJEVANJE KLAPE „ŠKOLJI“ „ŠKOLJI“ KLAPO – KLAPO SINGING



HRVATSKI  
OTOČNI  
PROIZVOD

Klapsko pjevanje tradicijska je hrvatska vokalna glazba porijeklom iz Dalmacije, primorskih i otočnih krajeva te je 2012. godine uvrštena u popis nematerijalne svjetske kulturne baštine UNESCO-a. Iste godine osnovana je mješovita klapa Školji s otoka Pašmana i Ugljana koja svojom pjesmom prenosi tradiciju a capella klapskoga pjevanja na ovim otocima, ali i šire. Uz to su organizatori i domaćini već tradicionalnih Susreta klapa u Tkonu.



CROATIAN  
ISLAND  
PRODUCT

Klapa singing is traditional Croatian vocal music that originates from Dalmatia, coastal, and island regions and was inscribed in UNESCO's list of intangible cultural heritage in 2012. The same year, the "Školji" mixed klapa from the islands of Pašman and Ugljan was founded and their singing shares the tradition of a capella klapa singing on the islands and beyond. They are also the organizers and hosts of the traditional Klapa Festival in Tkon.



# Klapa Školji

dalmatinske klapske pisme

Dalmatian music - Traditional folk  
A cappella songs

# Klapa Školji

dalmatinske klapske pisme



1. Muo dan • 2. Dobra večer, uzorita • 3. Ka' smo zdjili crjenu kapu na  
fala moja, bili posla za me • 4. Blago 'zome • 5. Momen dragu prva mu je leva  
l u dubravi • 7. Sercnada Mandini • 8. Spušta se noć  
10. U subotu navečer • 11. U boj, u boj  
12. Vila moja projde

Tkon, rujan 2019.

otok Pašman  
3

Tkon, otok  
Hrvatska



## MEĐUNARODNA TREKING I *TRAIL* UTRKA ŠKRAPING ŠKRAPING INTERNATIONAL TREKKING AND TRAIL RACE



HRVATSKI  
OTOČNI  
PROIZVOD

Utrka Škraping jedinstvena je međunarodna trekking utrka koja se održava po oštrom kamenju i gustom raslinju otoka Pašmana. Zahtjeva veliku vještinu jer je to disciplina koja sadrži kombinaciju penjanja, skakanja, trčanja, hodanja i snalaženja u prirodi te time spada u vrstu ekstremnih sportova. Prva utrka Škraping održana je 2006. godine i ubrzo je postala vrlo popularna pa u njoj svake godine sudjeluje veliki broj natjecatelja iz raznih zemalja.



CROATIAN  
ISLAND  
PRODUCT

The Škraping race is a unique, international trekking race that is held on the sharp rocks and dense greenery of the island of Pašman. It requires great skill since it is a discipline that combines climbing, jumping, running, walking, and finding your way through nature so it is considered to be an extreme sport. The first Škraping race was held in 2006 and quickly became very popular so a large number of competitors from various countries compete in it every year.





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO VEZA  
VL. VESNA ZALOVIĆ**  
**FAMILY FARM VEZA, OWNED BY VESNA ZALOVIĆ**

**DŽEM OD SMOKVE I ORIGANA, MASLINKO KEKS  
U MASLINOVOM ULJU, MATAR U OCTU, ČAJ, SPARA,  
PEĆENE MENDULE U MASLINOVOM ULJU  
FIG OREGANO JAM, MASLINKO OLIVE OIL COOKIES,  
ROCK SAMPHIRE IN VINEGAR, TEA, SPARA,  
ROASTED ALMONDS IN OLIVE OIL**



HRVATSKI  
OTOČNI  
PROIZVOD

Obitelj Zalović specijalizirala se za proizvodnju džemova od smokve zamorčice u različitim kombinacijama, pomalo i neuobičajenima, ali tim više zanimljivijima, jer se pokazalo da se smokva odlično sljubljuje i s origanom. Tu su i drugi zanimljivi proizvodi koji podsjećaju na bogatu i pomalo zaboravljenu otočnu tradiciju i specifične recepture.



CROATIAN  
ISLAND  
PRODUCT

The Zalović family has specialized in producing fig jam testers in various combinations, some are more unusual, which makes them even more interesting, as it has become clear that figs pair excellently with oregano. There are also other interesting products that are reminiscent of plentiful and somewhat forgotten island traditions and specific recipes.



MATAR U OCIU

MATAR U OCIU

Maslinko

kek s maslinovim uljem

150 gr.

DŽEM OD SMOKVE I ORIGANA



**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO LANĐIN  
VL. ROZALINDA BANIĆ**  
FAMILY FARM LANĐIN, OWNED BY ROZALINDA BANIĆ

**LIKERI I RAKIJA OD SMOKVE, DŽEM OD SMOKVE  
KONCENTRAT RAJČICE, LJUTI FEFERONI  
FIG LIQUEURS AND BRANDY, FIG JAM  
TOMATO CONCENTRATE, HOT PEPPERS**



HRVATSKI  
OTOČNI  
PROIZVOD

S otoka Pašmana stiže pravi izazov za ljubitelje posebnih likera i rakija. Originalni i pomalo neuobičajeni, pozivaju sva osjetila na kušanje jer Rozalinda Banić ne koristi maslinu samo za ulje, a kamilicu za čaj, već su ljekovito bilje i voće osnova za originalne i pomalo neuobičajene proizvode koji dokazuju da je otok neiscrpan izvor koji uvijek nudi nešto autentično, ali, u isto vrijeme, novo i izazovno. Uz likere i rakiju, tu su i drugi gastronomski proizvodi pripremljeni po tradicionalnim otočkim recepturama.



CROATIAN  
ISLAND  
PRODUCT

For those who enjoy unique liqueurs and brandies, the island of Pašman presents a formidable obstacle. Aside from using olives for oil and chamomile for tea, Rozalinda Banić also uses medicinal herbs and fruits to create unique and somewhat unusual products that invite all the senses to taste them. This demonstrates that the island is a never-ending source of authentic yet novel and challenging products. Other culinary items made using traditional island traditions are available in addition to liqueurs and brandy.





## OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO VL. RAJNA BRZIĆ

### FAMILY FARM OWNED BY RAJNA BRZIĆ

#### SPARA

#### SPARA



HRVATSKI  
OTOČNI  
PROIZVOD

Spara je izum mudrih žena koje su stoljećima na svojoj glavi nosile teške terete, najčešće posude s vodom. Kako bi sebi olakšale taj teški posao izrađivale su jastuke od starih krpica, punile ih vunom i poderanom odjećom, zapravo, onime što su tada imale. Rajna Brzić iz Tkona na otoku Pašmanu, po uzoru na tu starinsku sparu, izrađuje male replike punjene domaćom lavandom. Tako je spara postala mirisni suvenir, a ujedno i podsjetnik na te teške dane.



CROATIAN  
ISLAND  
PRODUCT

The spara was created by sage women who, for decades, carried heavy objects—usually water containers—on their heads. They created pillows out of old rags, filled them with wool and ripped clothing, or anything else they had on hand to make this challenging work easier for themselves. Inspired by this old spara, Rajna Brzić from Tkon on the island of Pašman creates tiny copies that are filled with lavender from the area. As a result, the spara has evolved into a fragrant memento and a reminder of those trying times.



A decorative arrangement featuring two fabric flowers and a small tag. The top flower is red with white heart patterns and has a white ruffled edge. The bottom flower is light blue-grey with white polka dots and also has a white ruffled edge. A small white rectangular tag with the word "SPARA" written on it is attached to the red flower. The arrangement is set against a background of light-colored, vertically-planked wood.

SPARA



## KULTURNO UMJETNIČKA UDRUGA „KUNJKA“ KUNJKA CULTURAL AND ART ASSOCIATION

### SUVENIR KAIĆ “KAIĆ” SOUVENIR



HRVATSKI  
OTOČNI  
PROIZVOD

Predano se brinući o ostavštini svoga otoka Pašmana, udruga Kunjka nastoji sačuvati sve tragove prošlosti kako bi sačuvali i vezu sa svojim korijenima. S tom vodiljom izrađuju suvenire, makete drvenih kaića koji su podsjetnici na značaj i tradiciju kalafatskoga umijeća na otoku Pašmanu tijekom prošlih vremena.



CROATIAN  
ISLAND  
PRODUCT

Dedicated to their care for the heritage of their island of Pašman, the Kunjka Association aims to preserve all the traces of their history in order to preserve their connection to their roots. With that in mind, they create souvenirs, models of wooden kaić boats that are reminders of the importance and tradition of the art of shipbuilding on the island of Pašman throughout history.





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO  
VL. LJUBICA UGRINIĆ**  
**FAMILY FARM OWNED BY LJUBICA UGRINIĆ**

## KUKIČANE TORBE CROCHET BAGS



HRVATSKI  
OTOČNI  
PROIZVOD

Ljubica Ugrinić, s otoka Pašmana, izrađuje kukičane torbe od prirodnih materijala. Svaka je torba unikatni spoj tradicionalnog i modernog. Kukičanju ju je naučila njena baka još kad je bila petogodišnja djevojčica i tako joj predala u naslijeđe tu dragocjenu vještinsku da je dalje njeguje i pretače u svoje jedinstvene dizajne.



CROATIAN  
ISLAND  
PRODUCT

From the island of Pašman, Ljubica Ugrinić creates crocheted bags using organic materials. Every bag is a special fusion of the old and the new. When she was five years old, her grandmother taught her how to crochet, a priceless ability that she has since nurtured and adapted into her own original creations.





# PELJEŠAC



**LIKERI  
RAKije  
DESERTNO ALKOHOLNO PIĆE PROSIK  
LIQUEURS  
BRANDIES  
ALCOHOLIC DESSERT DRINK PROSIK**



Dugogodišnje iskustvo u proizvodnji likera i rakija po starim obiteljskim receptima, Natura Antunović koristi i za proizvodnju novih okusa prožetih mediteranskim voćem i biljem koje se sakuplja i bere na prirodnim staništima u čistim ekološkim područjima poluotoka Pelješca. Uz obilje sunca i blizinu mora u boce rakija, likera i drugih pića koje proizvodi obrt Natura Antunović pretočena je netaknuta mediteranska priroda.



Natura Antunović has used its many years of experience in producing liqueurs and brandies according to old family recipes for producing new flavours, infused with Mediterranean fruits and herbs that are picked in their natural habitat, in environmentally clean areas on the Pelješac peninsula. The bottles of brandy, liqueurs, and other drinks produced by Natura Antunović are also full of sun and the sea, along with wild Mediterranean nature.



**VRHUNSKA VINA  
EKSTRA DJEVIČANSKO MASLINOVO ULJE (PELISORO)  
PREMIUM WINES  
EXTRA VIRGIN OLIVE OIL (PELISORO)**



Na poluotoku Pelješcu s vinom i maslinovim uljem živjelo se oduvijek. U atraktivnom kamenitom zdanju Doma vinarske tradicije uz času vrhunskoga plavca, maraštine ili rosea, spoznat ćete svu ljepotu dalmatinskoga juga i mediteranskoga načina života. Vino Sveta Ana proizvodi se od sorte grožđa maraština. Libertas je moćno vino, zavodljivih aroma prezreloga tamnog voća, dok je Lirica vino skladnih kiselina, izražajnih aroma crnoga bobičastog voća, suhe šljive i tamne čokolade. Ime je dobilo po obližnjem otočiću koji oblikom podsjeća na tradicionalni gudački instrument liricu.



Life has always been abundant with wine and olive oil on the Pelješac peninsula. At the attractive stone building of the Home of Winemaking Tradition, with a glass of premium Plavac, Maraština, or Rose in hand, you will discover the beauty of the Dalmatian south and the Mediterranean lifestyle. The Sveta Ana wine is made with Maraština grapes. Libertas is a strong wine, with the seductive aroma of overripe dark fruit, while Lirica is a harmoniously acidic wine, with the pronounced aroma of dark berries, prunes, and dark chocolate. It was named after the nearby islet that is shaped like the lyre, a traditional string instrument.



**LINIJA PROIZVODA OD MORSKE SOLI  
NERAFINIRANA MORSKA SOL  
SOLNI CVIJET  
SEA SALT PRODUCT LINE  
UNREFINED SEA SALT  
FLEUR DE SEL**



Tradicija branja soli prenosi se u Stonu već tisućljećima na isti način – jedino uz pomoć mora, sunca i vjetra, postupkom isparavanja morske vode u velikim plitkim bazenima solane. Za vrijeme Dubrovačke Republike vadila se najčišća sol i slala na bečki dvor. Sezona berbe i proizvodnje soli traje od travnja do listopada. Ekološkim i zdravim uvjetima proizvodnje garantira se održavanje odlične kakvoće soli koja zadovoljava sve potrebe naprednoga gospodarstva modernoga doba.



For generations, the tradition of harvesting salt has been done in Ston in the same way, with only the help of the sea, sun, and wind, by evaporating seawater from the large shallow salt pans at the saltworks. During the time of the Dubrovnik Republic, the purest salt was harvested and sent to court in Vienna. The salt harvest and production season lasts from April to October. The environmentally clean and healthy conditions guarantee the sustainability of the quality of the salt that satisfies all the requirements of advanced modern age economy.





# PRVIĆ





## POLJOPRIVREDNO TURISTIČKA ZADRUGA PRVIĆ LUKA

### PRVIĆ LUKA AGRICULTURAL TOURIST COOPERATIVE

**KISELI KAPARI**

**KISELI MOTAR**

PICKLED CAPERS

PICKLED ROCK SAMPHIRE



HRVATSKI  
OTOČNI  
PROIZVODI

Poljoprivredno turistička zadruga Prvić Luka mala je zadruga koja proizvodi autohtone otočne proizvode. Osim kiseloga motara ubranočnoga na stijenama uz more, proizvode i kisele kapare kojima nadopunjaju svoju gastronomsku ponudu domaćih jela u svojoj konobi Stara makina koju vrijedi posjetiti.



CROATIAN  
ISLAND  
PRODUCT

The Prvić Luka Agricultural Tourist Cooperative is a small cooperative that produces autochthonous island products. Besides pickled rock samphire picked on rocks next to the sea, they also produce pickled capers with which they enrich the gastronomic offer of local dishes in their tavern Stara Makina, which is worth a visit.





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO NATURA ŠKOJ  
VL. MARIO ŠMIT**  
**NATURA ŠKOJ FAMILY FARM OWNED BY MARIO ŠMIT**

**ANĐELIN BALZAM I TONIK MIRTA I SMILJKA  
ANĐEL'S BALM AND TONIC MYRTLE AND SMILJKA**



HRVATSKI  
OTOČNI  
PROIZVOD

OPG „Natura Škoj“ proizvodi originalne prirodne kozmetičke proizvode u koje su dodani najvredniji sastojci autohtonoga dalmatinskog bilja uzgojenoga u čistom podneblju otoka Prvića, tradicionalnim tehnikama, u malim serijama i uz visoke standarde kvalitete.



CROATIAN  
ISLAND  
PRODUCT

The Natura Škoj family farm produces original natural cosmetic products produced in small batches, and with high standards of quality, to which the most valuable ingredients of autochthonous Dalmatian herbs grown in the pristine environment of the island of Prvić are added.





**LIPA OBRT ZA IZRADU NARODNIH ODJEVNIH PREDMETA  
I EDUKACIJU**  
**LIPA TRADE**

## NARODNA NOŠNJA TRADITIONAL COSTUME



HRVATSKI  
OTOČNI  
PROIZVOD

Liposlava Kuštović specijalizirala je svoju radionicu za izradu narodnih nošnji. Svi predmeti izrađeni su iz domaćega tkanja. 2020. godine pokrenula je i svoju liniju nakita. Nakit također izrađuje od tradicionalnoga materijala (ovčje vune) metodom filcanja te ih na kraju ručno boja.



CROATIAN  
ISLAND  
PRODUCT

Liposava Kuštović has specialized her workshop for the creation of folk costumes. All the pieces are made from hand-woven fabric. In 2020 she also launched her own line of jewelry. Traditional material (sheep wool), which is felted and then hand-painted, is also used to make the jewelry.





## EKOLOŠKA UDRUGA ŠEPURINA ECOLOGICAL ASSOCIATION ŠEPURINA

### REGATA LATINSKIM JEDROM „BURTIŽ“ LATIN SAILING REGATTA “BURTIŽ”



HRVATSKI  
OTOKI  
PROIZVOD

Ova regata nosi ime prema vještini jedrenja latinskim jedrom, burtičanju. Brojni zaljubljenici tradicije jedrenja iz ovog kraja sastaju se u Šepurinama na otoku Prviću i u prijateljskom ozračju odmjeravaju snage svojih leuta, gajeta, batana i drugih tradicijskih brodova. Regatu organizira Eko udruga s otoka Prvića te je, od male regate s nekoliko gajeta koja se organizirala prigodom fešte Sv. Mihovila u Murteru, narasla u regatu na kojoj sudjeluje gotovo stotinu plovila.



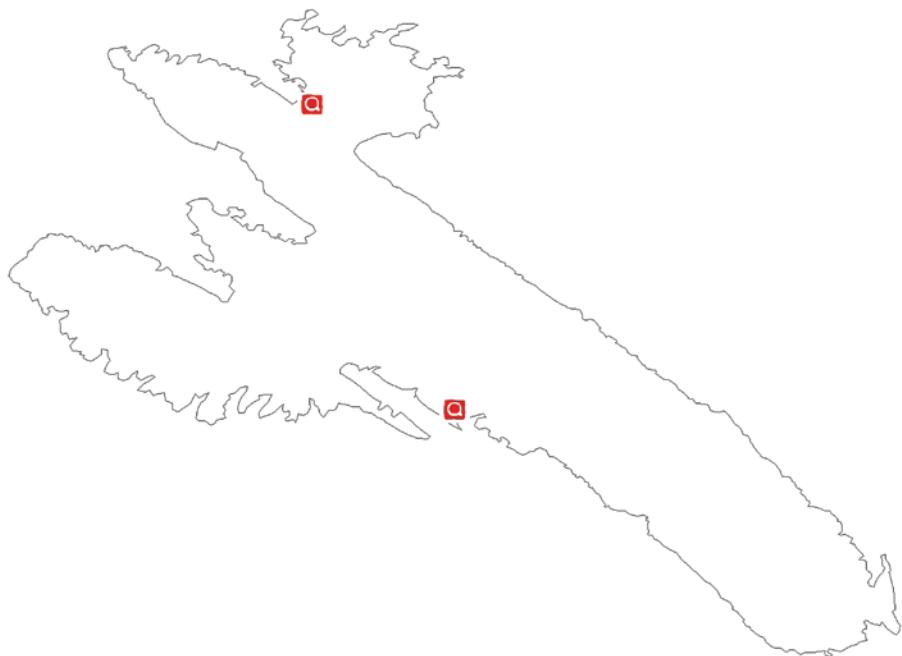
CROATIAN  
ISLAND  
PRODUCT

The art of sailing with a Latin sail, known as burtičanje, is the inspiration behind the name of this race. Many sailors from this area gather in Šepurine on the island of Prvić and test the prowess of their leuta, gajeta, batana, and other traditional boats in a welcoming environment. From a little regatta with a few gajetas held on the occasion of the feast of St. Michael in Murter, the event, which is organised by the Eco Association from the island of Prvić, has expanded to include about a hundred vessels.





RAB





**RABSKA FJERA**  
**VIRTUALNI MUZEJ JUXTA MARE**  
RAB FJERA  
VIRTUAL MUSEUM JUXTA MARE



HRVATSKI  
OTROČKI  
PROIZVOD

Rabska fjera srednjovjekovni je ljetni festival koji se održava svake godine od 25. do 27. srpnja. Tijekom Fjere cijeli se grad vraća u prošlost. Male obrtničke trgovine i zanatske radionice izlaze na gradske ulice dok na plaži niče cijelo ribarsko selo.

JUXTA MARE, virtualni muzej također priča čudesnu prošlost otoka Raba kroz povijest i kulturu brodogradnje, pomorstva i ribarenja na inovativan, dinamičan i zabavan način, na šetnici od Banjola do Barbata kroz 13 virtualnih točaka spremnih za otkrivanje.



CROATIAN  
ISLAND  
PRODUCT

The Rab Fjera is the oldest and largest medieval summer festival in Croatia. It is held annually from July 25 to 27. During the Fjera, the entire city is taken back in time. Small craft shops and workshops fill the city streets, while an entire fishing village appears on the beach. This event is an invitation for everyone to come and get connected to the roots and identity of this incredible island.

Juxta Mare virtual museum also tells the amazing story of Rab's past through the history and culture of shipbuilding, maritime affairs, and fishing in an innovative, dynamic and fun way, though 13 points ready to be discovered on the path from Banjol to Barbat.



Učitaj QR kod  
za pristup  
virtualnom muzeju



VILMA SLASTICE d.o.o.

**KUĆA RABSKE TORTE, ČOKOLADE, DELICIJE OD SMOKVE  
I NARANČE, RABSKI KEKSI, RABSKA TORTA**  
**THE HOUSE OF THE RAB CAKE, CHOCOLATES, FIG  
AND ORANGE DELICACIES, RAB COOKIES, RAB CAKE**



Bademi sljubljeni s kristalima šećera, mirisnim limunom i osebujnim okusom likera maraskina osnova su rabske torte, jedinstvene slastice i suvenira otoka Raba. Stare none, koje su na čaroban način znale sjediniti sve sastojke, prenosele su svoje znanje generacijama. Njihovi recepti čuvaju se kao dragocjenosti nasljeda koju nam prenosi i gospođa Vilma u svojoj Kući rabske torte u kojoj s puno ljubavi dočekuje svoje posjetitelje i nudi im i druge delicije spravljene od čokolade, smokava, naranača i mirisnih začina.



Almonds combined with sugar crystals, aromatic lemon, and the distinctive flavour of maraschino liqueur are the basis of Rab cake, a unique dessert and souvenir from the island of Rab. Old grandmothers, who were able to bring together all the ingredients in an enchanting way, passed on their knowledge to new generations. Their recipes are kept as valuable heritage that is shared with us by Vilma in her House of Rab Cake, where she greets visitors with plenty of love and also offers other delicacies made of chocolate, figs, oranges, aromatic spices.





**OBRT TATIANA VL. TATIANA LOBOREC**  
TATIANA CRAFT OWNED BY TATIANA LOBOREC

**NAKIT OD DRVA MASLINE, HEKLANI NAKIT, MARAMA,  
KRAVATA, NAKIT I SUVENIRI OD EPOKSI SMOLE,  
ZAROBLJENI KOMADIĆI PRIRODE S RABA**  
OLIVE WOOD JEWELRY, CROCHETED JEWELRY, SHAWL,  
TIE, JEWELRY AND SOUVENIRS MADE OF EPOXY RESIN,  
CAPTURED PIECES OF NATURE FROM RAB



Tatiana Loborec bavi se izradom nakita od epoksidne smole i maslinova drva kao trajnih suvenira i uspomena s otoka Raba. U njezinim ogrlicama, naušnicama, narukvicama i privjescima nalaze se cvjetovi maslina, sitne školjkice pronađene u pijesku rapskih plaža i mali stakleni oblutci koje je izvaljalo more i pretvorilo u prekrasne šarene ukrase. Maslinovo drvo, od kojega Tatiana izrađuje ogrlice, prelijeva godove u svojim presjecima („fetama”) čineći jedinstvene uzorke što je već samo po sebi više od umjetnosti.



Tatiana Loborec is in the business of creating jewellery using epoxy resin and olive wood as a permanent souvenir and memory from the island of Rab. Her necklaces, earrings, bracelets, and pendants contain olive flowers, small seashells found in the sand of Rab's beaches and small glass pebbles tumbled by the sea and transformed into beautiful colourful decorations. The olive wood Tatiana uses to make her necklaces shows the wood grain in the slices, making unique patterns, which is, in itself, more than art.





**TRSTIKA j.d.o.o.**

**NAUŠNICE SMOKVA  
NAUŠNICE RAPSKA OVCA  
FIG EARRINGS  
RAB SHEEP EARRINGS**



Ana Skušek Paparić izrađuje nakit i originalne rapske suvenire ili ih jednostavno spaja u jedno pa tako svaki komad nakita postaje ujedno i podsjetnik na ovaj prelijepi otok. Tako Ana izrađuje naušnice u obliku rapske ovčice i naušnice na kojima visi slatka smokva, ista onakva kakva zrije na žarkom rapskom suncu.



Ana Skušek Paparić creates jewelry and original souvenirs of Rab, or she simply combines them into one, so that every piece of jewelry is also a reminder of this beautiful island. So Ana makes earrings in the shape of Rab's sheep and earrings with dangling figs, just like the ones ripening in Rab's strong sun.





## ZAJEDNIČKI UGOSTITELJSKI OBRT „SANTA MARIJA“ “SANTA MARIJA” JOINT CATERING BUSINESS

### FAŽOL LOPARČIĆ LOPARČIĆ BEANS



HRVATSKI  
OTOČNI  
PROIZVOD

Grah se u otočnim kućanstvima uzgajao i pripremao od davnina, a zbog svojih je nutritivnih vrijednosti othranio mnogobrojne siromašne ribarske i težačke obitelji. Oliver i Albina Andreškić proizvode staru sortu graha loparčića, karakterističnih sitnih šarenih zrnaca i pakiraju ga u staklenke, a sve u nastojanju da ga sačuvaju od zaborava i ponude nam zdrav i autentičan otočni proizvod.



CROATIAN  
ISLAND  
PRODUCT

In island households, beans were grown and cooked since the beginning of time, and due to their nutritional value, they were a staple food that fed many poor families of fishermen and labourers. Oliver and Albina Andreškić grow an old sort of Loparčić beans, characteristic for their small, mottled appearance, and they package them in jars, all with the aim of keeping it from falling into oblivion and offering us a healthy and authentic island product.

OTOČNI PROIZVOD

FRESH &  
ORGANIC

# FAŽOL LOPARČIĆ



**RAB BIT D.O.O**

## BABIN FACOL

### BABIN FACOL



HRVATSKI  
OTOČNI  
PROIZVOD

Facol je dalmatinski izraz za maramu, bezvremenski modni detalj dalmatinskih baka. Kolekcija torbi „Babin facol“ nastala je prema facolu starom gotovo stotinu godina koji je sastavni dio rapske ženske narodne nošnje. Grafički studio Rab Bit j.d.o.o. proizveo je ovu kolekciju kao autohtoni rapski suvenir te, na taj način, pronašao način očuvanja vrijedne kulturne baštine. Na platnene torbe prenose osnovni motiv s facola, dok jutene torbe nose interpretirani i prilagođeni motiv s natpisom.



CROATIAN  
ISLAND  
PRODUCT

The word “facol” in Dalmatian refers to a scarf, which is a classic Dalmatian grandma fashion accessory. The nearly century-old facol, a crucial component of the Rab women’s national costume, served as the inspiration for the “Babin facol” bag series. By creating this collection as a genuine Rab memento, the graphic firm Rab Bit j.d.o.o. managed to preserve priceless cultural legacy. While the jute bags have an interpreted and modified motif with an inscription, the canvas bags retain the basic motif from the facol.





**KONOPARSKI OBRT „VILSON“, VL. SINIŠA MIKELIĆ**  
VILSON ROPE TRADE, OWNED BY SINIŠA MIKELIĆ

**BOKOBRAZ  
PANDL – BACALO ZA KONOP  
PRAMCOBRAZ (BRK)  
ROPE FENDER  
PANDL – HEAVING LINE  
BOW PUDDING FENDER (BRK)**



Ova obiteljska manufaktura sa sjedištem na otoku Rabu priča je o tradiciji koja traje više od 60 godina. Njihovi unikatni pleteni proizvodi ručno se izrađuju s puno ljubavi i pažnje uspješno spajajući moderne materijale i stare običaje.

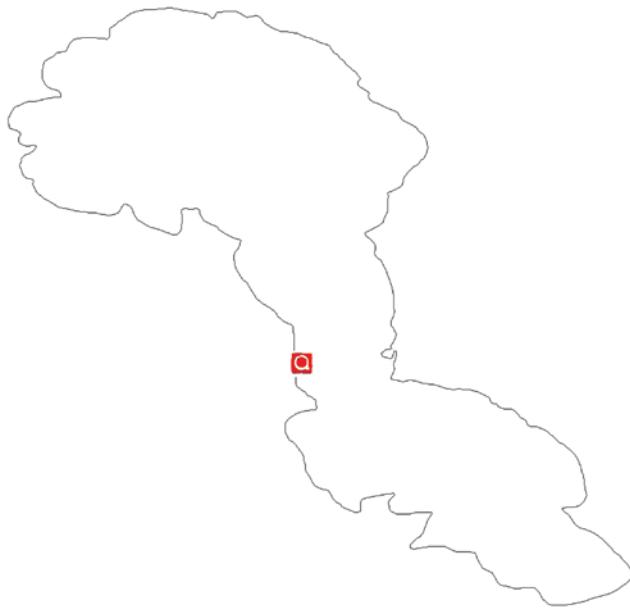


This family workshop with headquarters on the island of Rab is a story of a tradition that is more than 60 years old. Their unique woven products are handmade with a lot of love and care, successfully intertwining modern materials and old customs.





SILBA





## FOLKLORNA SKUPINA SILBA SILBA FOLKLORE GROUP

### SILBENSKI TANAC

#### SILBENIAN DANCE SILBENSKI TANAC



HRVATSKI  
OTOČNI  
PROIZVOD

Izvorna folklorna skupina „Silba“ započela je s kontinuiranim radom 1969. godine, iako se počeci rada spominju još 1954. godine. Očuvali su pet tradicionalnih plesova od kojih je najstariji SilbenSKI tanac koji se u početku plesao uz zvuke miha (mišića), kasnije uz zvuke lire (lijerice), da bi se danas plesao uz harmoniku (u počecima triještinku). SilbenSKI tanac uvršten je 2018. godine u nematerijalno kulturno dobro Republike Hrvatske.



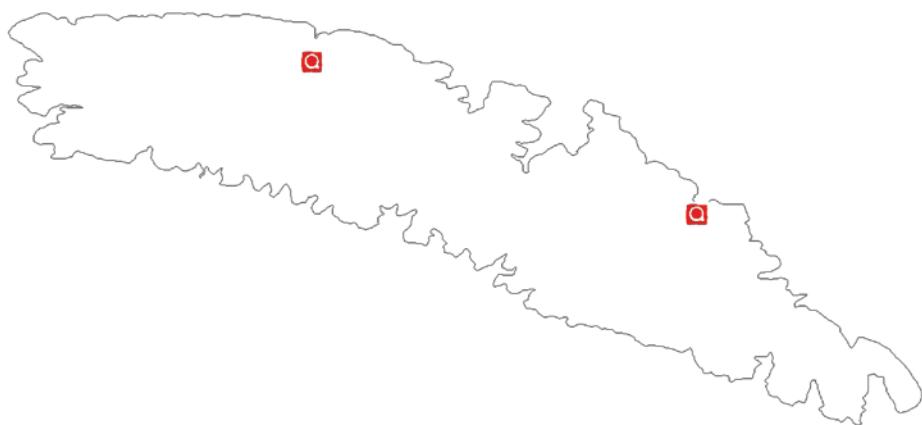
CROATIAN  
ISLAND  
PRODUCT

Although the origins of the original folklore ensemble "Silba" may be traced back to 1954, they started working continuously in 1969. Five ancient dances have been preserved, the oldest being the Silbenian dance, which was first performed to the sounds of the mih (muses), then to the lyre (lijerica), and finally to the accordion (originally the triještinka). In 2018, the Silbenian dance was added to the Republic of Croatia's list of intangible cultural treasures.





ŠOLTA





**UDRUGA MASLINARA OTOKA ŠOLTE ZLATNA ŠOLTANKA**  
OLIVE GROWERS ASSOCIATION OF THE ISLAND OF ŠOLTA  
ZLATNA ŠOLTANKA

**EKOLOŠKA ŠOLTANSKA MASLINOVA ULJA**  
ORGANIC ŠOLTA OLIVE OILS



HRVATSKI  
OTOČNI  
PROIZVOD

Zlatna Šoltanka udruga je maslinara s otoka Šolte koja proizvodi vrhunsko maslinovo ulje. Ovo je ulje dobiveno od autohtone hrvatske sorte šoltanka (levatinka). Nosi zaštićenu oznaku izvornosti, a proizvedeno je na ekološki način. U njemu prevladavaju složeni okusi i predivni mirisi šoltanske masline koji će dodatno obogatiti svako jelo.



CROATIAN  
ISLAND  
PRODUCT

An organisation of olive farmers from the island of Šolta, Zlatna Šoltanka, produces high-quality olive oil. The native Croatian variety Šoltanka (levatinka) is the source of this oil. It is made in an environmentally friendly manner and has a protected indication of origin. It is primarily characterised by the rich flavours and delightful scents of the Šolta olive, which will enhance any meal.

## ZLATNA ŠOLTANKA



Šoltansko  
MASLINOV ULJE  
special selection



Šolta V  
winnin  
SPECIAL SELECT

## **DRVENI MORNARI** WOODEN SAILORS



Kada imate generacije pomoraca u svojoj obitelji, tada nije čudno ni da dobijete ime po jednom od brodova na kojem je plovio vaš djed. Upravo to je slučaj Senge Aljinović, vlasnice obrta Belina, koja priču o pomorcima priča na drugačiji način. Drveni mornari posebna su posveta ovome zanimanju i kulturi plovidbe koja je ušla u krv ljudima sa Šolte. Souvenir od drveta i ostalih prirodnih materijala nastavak su ove duge pomorske i otočne priče.

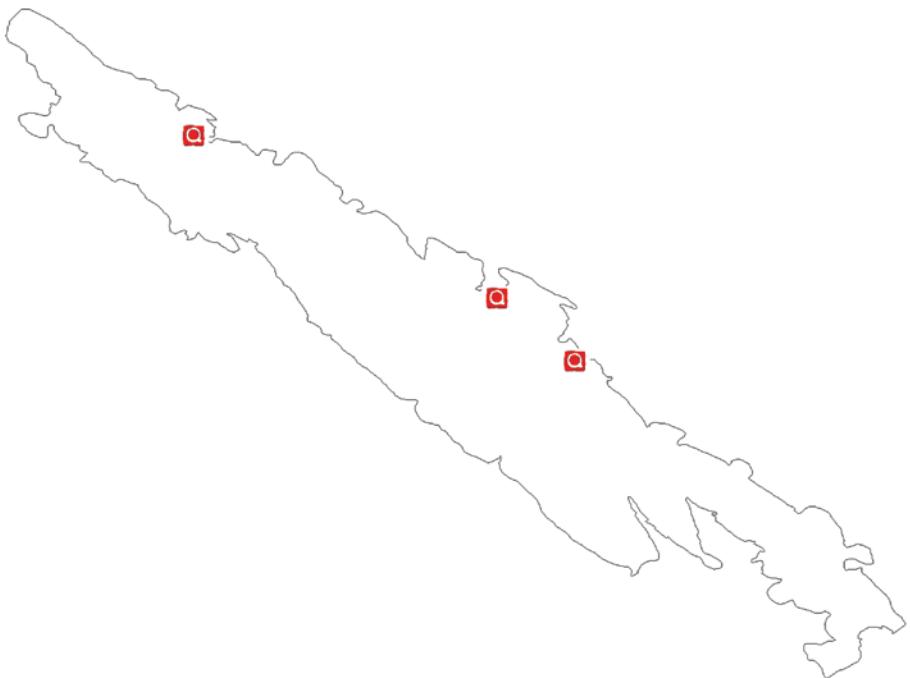


When you have generations of sailors in your family then it isn't strange to be named after one of the boats your grandfather sailed on. That is precisely what happened to Senja Aljinović, owner of the Belina trade who tells the story of sailors in a different way. Wooden sailors are a special tribute to this profession and the culture of sailing that got under the skin of the people of Šolta. Souvenirs made of wood and other natural materials are the continuation of this long story of sailing and island life.





# UGLJAN





## DOMAĆA RADINOST „ŽELJKO JEROLIMOV“ ŽELJKO JEROLIMOV HOUSECRAFT

### PROIZVODI OD DRVA MASLINE OLIVE WOOD PRODUCTS



HRVATSKI  
OTROČNI  
PROIZVOD

Proizvode od maslinova drva koje izrađuje Željko Jerolimov iz Preko odlikuje vrhunska tehnika i finoća obrade. Uz nakit, dugmad za manžete, olovke i ženske torbice, njegovim se ručno izrađenim proizvodima pridružuje i knjiga s koricom od maslinova drva kao jedinstven i trajan suvenir i prelijepi poklon.



CROATIAN  
ISLAND  
PRODUCT

Olive wood products created by Željko Jerolimov from Preko are characterized by amazing technique and fine workmanship. Along with jewellery, cufflinks, pens, and women's bags, his collection of handmade products also includes a book bound in olive wood as a unique, permanent souvenir and a beautiful gift.





**UDRUGA ŽENA „LUZOR“**  
LUZOR WOMEN'S ASSOCIATION

**ŠPARA – PRIVJESAK ZA KLJUČEVE**

**ŠPARA – MAGNET**

**ŠPARA KEYCHAIN**

**ŠPARA MAGNET**



Hrvatski  
Otočni  
Proizvod

Udruga žena „Luzor“ iz Preka, koja njeguje pučke napjeve Preka i skrbi za očuvanje baštine i govora Preka, organizira također radionice i izrađuje suvenire i uporabne predmete. Od njih nam dolazi privjesak za ključeve i magnet u obliku špare. Špara je mali krpeni kolut ispunjen vunom koji se stavlja na glavu kao podmetač za posudu s vodom. Pripada onom vremenu kada se voda morala nositi kućama izdaleka. Žene su razvile vještina održavanja ravnoteže s teretom na glavi, a predmeti koji su olakšavali taj posao bili su njihov izum. Tako i sada, kao podsjetnik na prošla vremena, izrađuju ove male replike drukčije uporabne funkcije.



CROATIAN  
ISLAND  
PRODUCT

The Luzor Women's Association from Preko, which cultivates folk songs from Preko and ensures the preservation of the heritage and language of Preko, also organizes workshops and creates souvenirs and other items, so they bring us a keychain and magnet in the shape of a špara. A špara is a small cloth ring stuffed with wool that was placed on the head as a base to balance a container of water. It comes from a time when water had to be carried to houses far away. Women developed the skill of balancing heavy loads on their heads, and items that eased that task were invented by them. So, nowadays, these small replicas with other useful functions are made as a reminder of those times in the past.





## OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO „ŠKOPIĆ VOJKO“ VOJKO ŠKOPIĆ FAMILY FARM

### EKSTRA DJEVIČANSKO MASLINOVO ULJE EXTRA VIRGIN OLIVE OIL



HRVATSKI  
OTOČNI  
PROIZVOD

Ugljan, rodni otok Vojka Škopića, još je u doba Rimljana bio poznat po proizvodnji maslinova ulja. Na njemu on, u svom masliniku, ima nasade domaćih sorti: oblica, lastovka, levantinka i leccino. Od tih maslina proizvodi ekstra djevičansko maslinovo ulje koje ćete rado ponijeti s ovoga otoka.



CROATIAN  
ISLAND  
PRODUCT

Since Roman times, Ugljan, the birthplace of Vojko Škopić, has been known for its production of olive oil. There he, in his olive grove, has a plantation with indigenous sorts: Oblica, Lastovka, Levantinka, and Leccino. He uses the olives to produce extra virgin olive oil, which you will gladly take home from the island.





**ART MASLINA, OBRT ZA PROIZVODNJU I PRODAJU,  
VL. SENKA OTAVIJEVIĆ**  
ART MASLINA, CRAFT FOR PRODUCTION AND SALES,  
OWNED BY SENKA OTAVIJEVIĆ

**UPORABNI PREDMETI OD MASLINOVOG DRVA  
(VJEŠALICA I ŽLICA ZA OBUĆU)**  
OLIVE WOOD PRODUCTS  
(COAT HANGER AND SHOE HORN)



U dvorištu obiteljske kuće u Sutomišćici na otoku Ugljanu, Otavijevići izrađuju unikatne suvenire i uporabne predmete od drva maslina starih preko 200 godina. Dobri poznavatelji sirovine i tehnologije obrade sve izrađuju ručno. Bilo da se radi o uporabnim ili dekorativnim predmetima, zbog svoje su iznimne ljepote ukras u svakome domu.



In the yard of their family home in Sutomišćí on the island of Ugljan, the Otavijević family creates unique souvenirs and items using olive wood that is more than 200 years old. As experts in the material and processing techniques, they create everything by hand. Whether the items are useful or decorative, due to their incredible beauty, they are a decoration in every home.





## KUĆNA RADINOST „EGON MAJER“ EGON MAJER HOUSECRAFT

### OGRLICE OD ČOKOTA LOZE, MASLINOVA DRVA I EPOKSI SMOLE NECKLACES MADE OF GRAPEVINES, OLIVE WOOD, AND EPOXY RESIN



HRVATSKI  
OTOČNI  
PROIZVOD

Egon Majer s otoka Ugljana izrađuje privjeske za ogrlice od drva masline, čokota loze i borovine. Ukrašava ih drobljenim kamenčićima, gravira u njih morske motive ili ih sjediniće s epoksidnom smolom koja podsjeća na more. Privjesci su u potpunosti ručno izrađeni, kao i kožnate pletene ogrlice s kojima ih spaja. Pakirane u elegantne kutijice postaju vrijedan poklon.



CROATIAN  
ISLAND  
PRODUCT

Egon Majer from the island of Ugljan creates pendants using olive wood, grape vines, and pine wood. He decorates them with crushed stone, engraves them with sea motifs, or combines them with epoxy resin, which is reminiscent of the sea. The pendants are completely handmade, as are the braided leather necklaces he pairs with them. Packed into elegant boxes, they are a truly valuable gift.



NATURE JOY  
Hand Made Jewellery  
OTOK UGLJAN

NATURE JOY  
Hand Made Jewellery  
OTOK UGLJAN

NATURE JOY  
Hand Made Jewellery  
OTOK UGLJAN



## OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO „LONČAR“ LONČAR FAMILY FARM

### SMOKVE U OCTU FIGS IN VINEGAR



HRVATSKI  
OTOČNI  
PROIZVOD

Na otoku Ugljanu, na Obiteljskom poljoprivrednom gospodarstvu Lončar staroj sorti otočkih smokava udišu novi život svojim jedinstvenim proizvodom – smokvama u octu. Smokva kuhana u alkoholnome octu s dodanim aromama idealan je desert u kombinaciji sa sladoledom ili drugim slasticama po izboru.



CROATIAN  
ISLAND  
PRODUCT

On the island of Ugljan, at the Lončar family farm, new life is given to old sorts of island figs with their unique product of figs in vinegar. Figs cooked in white vinegar with the addition of aromas are an ideal dessert in combination with ice cream or other selected sweets.



Snackov uostu  
Ostrov



VIS





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO „AGRO VIS“,  
VL. NIKOLA BARŽIĆ**  
AGRO VIS FAMILY FARM, OWNED BY NIKOLA BARŽIĆ

## **CANNAVIS, CVIJET INDUSTRIJSKE KONOPLJE – SUVENIR CANAVIS, HEMP FLOWER – SOUVENIR**



HRVATSKI  
OTOČNI  
PROIZVOD

OPG „Agro Vis“ s otoka Visa vlasnik je brenda CannaVis – prve industrijske konoplje s otoka Visa. Od 2021. godine uz masline i vinograd sade i konoplju uvjereni u njezine mnogobrojne mogućnosti korištenja u hrani, lijekovima i industriji. CannaVis postaje sve poznatiji viški brand za proizvodnju proizvoda od konoplje i izvan otoka Visa.



CROATIAN  
ISLAND  
PRODUCT

The AgroVis family farm from the island of Vis owns the brand CannaVis – the first industrial hemp from the island of Vis. Along with their olive groves and vineyards, as of 2021, they have also planted hemp due to the many possibilities for its use as food, or for medicine and industry. CannaVis is an up-and-coming brand from Vis for producing hemp products that is also growing in popularity beyond the island of Vis.



50 shades of green from the island of Vis



## POLJOPRIVREDNI OBRT BROJNE VL. VELIMIR MRATINIĆ

AGRICULTURAL CRAFT BROJNE OWNED BY VELIMIR MRATINIĆ

### VIŠKI HIB VIS HIB



HRVATSKI  
OTOČNI  
PROIZVOD

Viški hib iz ponude obrta Brojne, spravlja se prema gotovo zaboravljenoj recepturi. Ova tradicionalna delicija ručno se izrađuje, a nosi u sebi harmoniju okusa smokve i koromača te miris lovora i ružmarina s otoka Visa, što ga čini nezaboravnim.



CROATIAN  
ISLAND  
PRODUCT

A nearly unknown recipe is used to make vis hib, a product of the Brojne craft. This traditional treat is created by hand and is characterised by the harmony of fig and fennel flavours as well as the aroma of laurel and rosemary from the island of Vis.





## FRANKA D.M.VIS D.O.O.

### VRHUNSKA VINA TOP WINES



Vina Vislander pričaju izvornu priču o teškim vremenima na otoku Visu kada se plavac razmjjenjivao za hranu, kao suho zlato. Vislander Bugava Antique vrhunsko je suho bijelo vino, slavne sorte, uspava na ljepotica koja zaslruje punu pažnju. Skladno je, puno i voćno, s izraženim aromama marelice, uz diskretne note prženog orašastog voća. Vislander Plavac mali s položaja Ljubišće, vrhunsko je suho crveno vino, umjerenih tanina, ugodne svježine i razvijenog okusa s primjesom hrasta, lišća i makije, uz notu višnje i viškog komorača.



The ancient tale of the hard times on the island of Vis, when Plavac was exchanged for food, such as dry gold, is told by Vislander wines. Vislander Bugava Antique is an exceptional dry white wine, a well-known variety, and a hidden gem that merits careful consideration. It is fruity, full-bodied, and harmonious, with subtle hints of roasted nuts and strong apricot scents. A superb dry red wine, Vislander Plavac mali from the Ljubišće region has a matured flavour with a hint of wood, leaves, and macchia, as well as sour cherry and Vis fennel. It also has mild tannins and a nice freshness.

VISLANDER  
for life





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO  
VL. NEBOJŠA BOŽANIĆ**  
FAMILY FARM OWNED BY NEBOJŠA BOŽANIĆ

**KOMIŠKI ROGAČ – FINO MLJEVENI  
KOMIŽA CAROB – FINELY GROUNDED**



Obiteljsko poljoprivredno gospodarstvo Božanić proizvodi fino mljeveni Komiški rogač koji donosi bogatstvo okusa uz koje ćete uživati. Njegovi vrijedni sastojci prepoznati su još od davnina. Zahvaljujući tim svojim nutritivnim vrijednostima i očaravajućoj aromi, jer se melje zajedno sa sjemenkama, ističe se svojom kvalitetom i nebrojenim kombinacijama u gastronomiji.

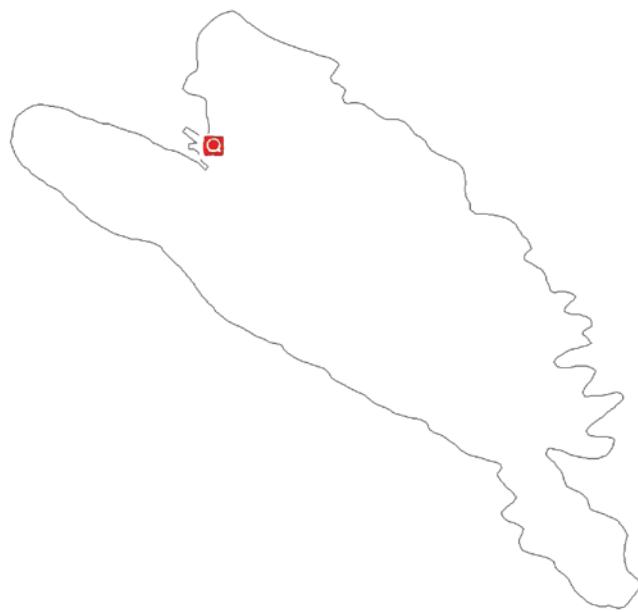


The finely ground Komiški carob from the Božanić family farm offers a variety of flavours that you will love. Since ancient times, its valuable elements have been recognised. Because it is ground with the seeds, it distinguishes out for its quality and countless culinary combinations, thanks to its nutritious qualities and captivating aroma.





ZLARIN





## TVRĐAVA KULTURE ŠIBENIK

### FORTRESS OF CULTURE ŠIBENIK

## PROJEKT „HRVATSKI CENTAR KORALJA ZLARIN“

### PROJECT “CROATIAN CORAL CENTER ZLARIN”

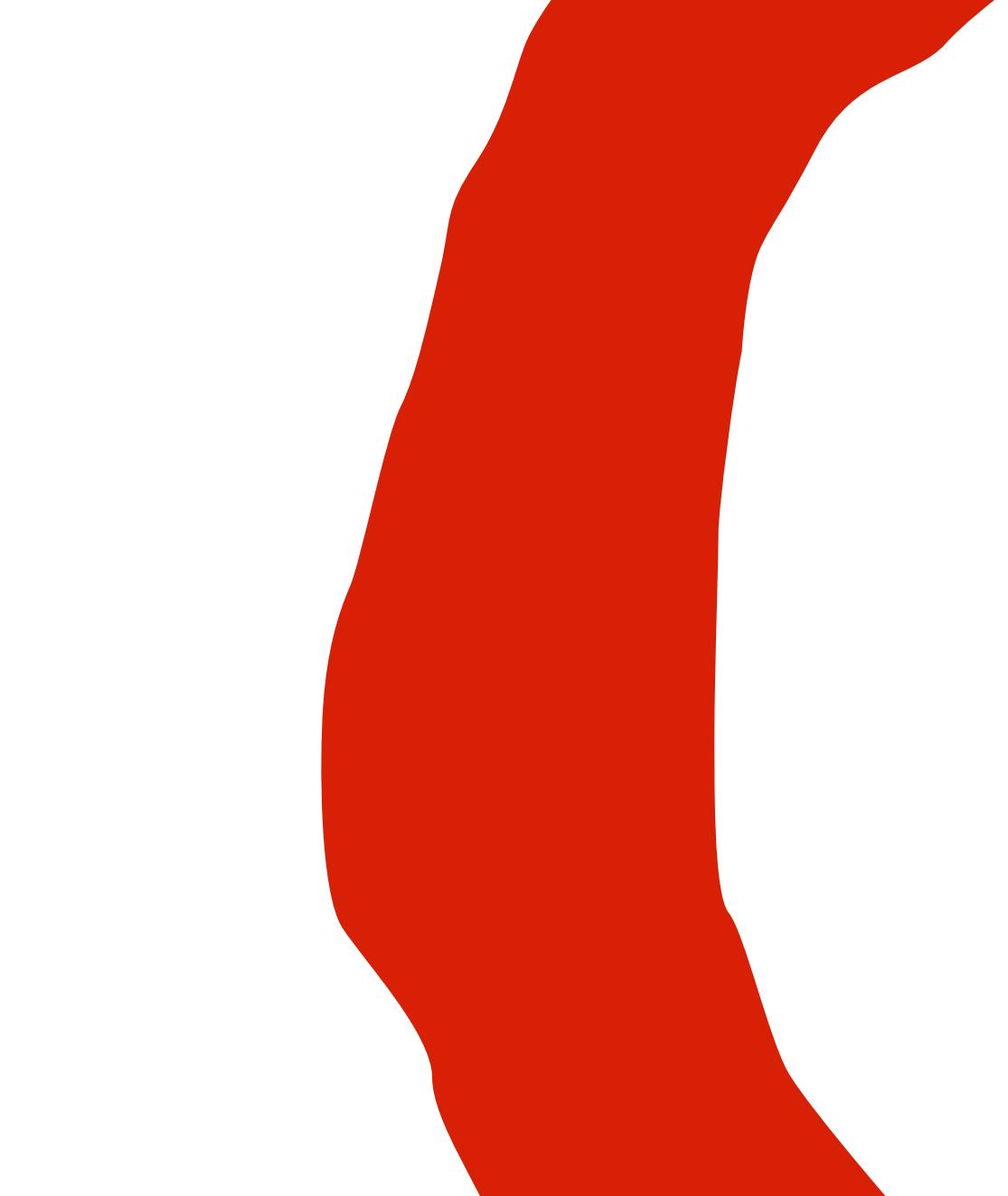


Hrvatski centar koralja Zlarin otvoren je 2023. godine te, na inovativan način, predstavlja stoljetnu tradiciju koraljarstva, koja je duboko ukorijenjena u povijesti i kulturi otoka Zlarina. Centar obuhvaća obnovljene kuće Kažerma i Šare. Kuća Kažerma služi kao izložbeni prostor sa stalnim postavom te prikazuje ekosustav i zaštićene vrste šibenskog arhipelaga, tradiciju uzgoja koralja i knjižnicu s radovima Vesne Parun. Kuća Šare preuređena je u edukacijsko-istraživački centar s amfiteatrom i smještajnim jedinicama za istraživače. Hrvatski centar koralja Zlarin predstavlja spoj očuvanja kulturne baštine i promocije održivog razvoja te obogaćuje turističku ponudu otoka Zlarina i šire regije.



The Croatian Coral Center Zlarin opened in 2023 and, in an innovative way, presents the centuries-old tradition of coral farming, which is deeply rooted in the history and culture of the island of Zlarin. The centre includes the renovated houses of Kažerma and Šare. The Kažerma house serves as an exhibition space with a permanent exhibition and displays the ecosystem and protected species of the Šibenik archipelago, the tradition of coral farming and a library with the works of Vesna Parun. The Šare house has been renovated into an educational and research center with an amphitheatre and accommodation units for researchers. The Croatian Coral Center Zlarin represents a combination of preserving cultural heritage and promoting sustainable development, and enriches the tourist offer of the island of Zlarin and the wider region.





ŽIRJE





**OBITELJSKO POLJOPRIVREDNO GOSPODARSTVO  
VL. TOMICA OSREDEČKI**  
**FAMILY FARM OWNED BY TOMICA OSREDEČKI**

**CVJETNI MED  
OCAT OD MEDA  
FLORAL HONEY  
HONEY VINEGAR**



HRVATSKI  
OTROČKI  
PROIZVOD

Izuzetna kvaliteta meda koji nastaje u netaknutoj prirodi Kornatskoga arhipelaga bila je poticaj obitelji Osredečki da na otoku Žirju smjesti i svoj pčelinjak. Otok obiluje kaduljom i ružmarinom, a ljekovita svojstva tih biljaka poznata su od davnina. Djeluju antiseptički i umirujuće pa se koriste kao prirodan lijek za razne bolesti. Osim cvjetnoga meda, OPG Tomice Osredečkoga proizvodi i ocat od meda, zlatne boje, kisel-kastoga okusa i ugodnoga mirisa.



CROATIAN  
ISLAND  
PRODUCT

The incredible quality of the honey that is made in the wild nature of the Kornati archipelago was motivation for the Osredečki family to place their apiary on the island of Žirje. The island is abundant in sage and rosemary, and the medicinal properties of those plants have been known for centuries. They are antiseptic and calming, so they are used as a natural medicine for various ailments. Besides floral honey, the Osredečki family farm also produces honey vinegar, gold in colour, tart in flavour, with a pleasant aroma.







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CROATIAN  
ISLAND  
PRODUCT