



# BAČKI MONOŠTOR

Selo na sedam Dunava / A village on seven Danube banks



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## UVOD

**Bački Monoštor**, selo na severozapadu Vojvodine okruženo je šumama UNESCO Rezervata biosfere „Bačko Podunavlje“ i Specijalnog rezervata prirode „Gornje Podunavlje“, te rekom Dunav, njenim brojnim rukavcima, Velikim bačkim kanalom i Kanalom Dunav-Tisa-Dunav.

Bački Monoštor je kroz istoriju menjao svoje ime, pa čak i lokaciju pred razornom snagom Dunava, da bi se konačno smestio na tridesetak kilometara od granica sa Hrvatskom i Mađarskom, 15 km od Sombora, 100 km od Novog Sada i 200 km od Beograda, u bačkoj ravnici i UNESCO Rezervatu biosfere „Bačko Podunavlje“.

Jedna od ključnih karakteristika ovog sela je multikulturalnost i multietničnost, jer u njemu žive Šokci, Srbi, Romi, Madari, Nemci i svi su jednoglasni u tome da su pre svega Monoštorci.

Ako ih pitate o njihovom selu, dugo će vam pričati o nostalgičnoj prošlosti u koju će vas vratiti miris dunja sa ormara u starim kućama, vernim čuvarkama davnih vremena – vremena prela, divana, devojačkih pesama i šarenila narodnih nošnji.

Kroz jedinstvenu sadašnjost Monoštora zaplovite čamcem dunavskim rukavcima i kanalima u dubokoj tišini, otkrivajući misteriju Bodroga, nekadašnjeg srednjovekovnog grada i tvrđave, koji je svojevremeno bio i sedište Bačko-bodroške županije, i nalazio se na prostoru današnjeg Bačkog Monoštora, a danas predstavlja grad izgubljen u dunavskim talasima. Biciklom možete iznova otkrivati sve upisane i neupisane staze nepregledne ravnice ili šume, i možda ćete tada naći vaše skriveno mesto za pecanje. U septembru slušajte ljubavni zov ritskog jelena i ostanite za trenutak nemi pred ovim veličanstvenim životinjama, ili kroz dvogled uhvatite pogled crnoj rodi ili čaplji. I na kraju, romantično putovanje završite vožnjom zapregama i fijakerom kroz selo i oranice, pa u ritmu totota konjiskih kopita otkrijte večitu melanholiju tihih ravnicačkih večeri.



**Bački Monoštor**, a village in the northwest of Vojvodina, is surrounded by forests of the UNESCO biosphere reserve "Bačko Podunavlje" and the Special Nature Reserve "Gornje Podunavlje", as well as the Danube River with its numerous distributaries, the Grand Bačka Canal and the Dunav-Tisa-Dunav Canal.

Throughout its history, Bački Monoštor changed its name and even its location – it was caused by the overwhelming power of the Danube. It finally settled about thirty kilometers from the Croatian and Hungarian borders, 15 km from Sombor, 100 km from Novi Sad and 200 km from Belgrade, in the Bačka plains and the "Bačko Podunavlje" UNESCO biosphere reserve.

One of the key features of this village is its multiculturality and multi-ethnicity, as it is populated by Šokci, Serbs, Roma, Hungarians, and Germans, who all agree on being Monoštorians first.

If you ask them about their village, they will talk at length about a nostalgic past which will be summoned by the scent of quince from cabinets in old houses. This aromatic fruit is a faithful keeper of ancient times of spinning wheels, divans, girls' songs and colorful traditional clothing.

In the unique present-day Monoštor, you can sail through the Danube's distributaries and canals, exploring in deep silence the mysterious remnants of the medieval city and fortress Bodrog, once the seat of the Bács-Bodrog County located in the area of today's Bački Monoštor. Today this town is lost in Danube's waves. By bicycle, you can rediscover all the marked and unmarked trails of the vast plains or endless forests. Perhaps here you'll find your very own hidden fishing spot. In September you can listen to the mating call of the red deer and find yourself standing in awe in front of these magnificent animals, or you can catch a glimpse of a black stork's or heron's eye through your binoculars. A fitting ending to this romantic journey would be a carriage ride through the village and freshly plowed fields, discovering the eternal melancholy of quiet plain nights echoing in the galloping horseshoes.

# ZAUŠAVITE DUNAV I KAZALJKE STARE

## Specijalni rezervat prirode „Gornje Podunavlje“

Jedna od najvažnijih odlika Monoštora je vekovna povezanost njegovih stanovnika sa prirodom koja okružuje ovo selo. **Dunav**, kanali, dunavski rukavci, šume, močvare, vlažne livade, plitka jezera, slatine obiluju bogatstvom živog sveta. Nekada davno ovo područje bilo je carsko lovište na kome su se odmarali i rekriali austro-ugarski plemići; na ovim terenima redovno je jelene lovio i drug Tito, a danas ga posećuju ljubitelji prirode i aktivnog odmora. Duga tradicija neraskidivih veza lokalnog stanovništva i prirode, obezbedila je ovom području mesto u svetskoj prirodnoj baštini i zato danas sa ponosom nosi naziv **Specijalni rezervat prirode „Gornje Podunavlje“**, koji sa još nekoliko zaštićenih prirodnih dobara u Vojvodini, od juna 2017. godine, čini najznačajniji deo UNESCO rezervata biosfere „Bačko Podunavlje“. Rezervat biosfere „Bačko Podunavlje“ širi se kroz područja opština Sombor, Apatin, Odžaci, Bač i Bačka Palanka, zauzimajući površinu od 176.635 ha i predstavlja deo velike svetske mreže od ukupno 669 rezervata biosfere priznatih od strane UNESCOA. Upis na Svetsku listu rezervata biosfere doprinosi kako boljem očuvanju velikog prirodnog bogatstva tako i promociji održivih lokalnih zajednica u okviru **„Evropskog Amazona“**, kako još zovu ovaj prirođeni biser.



# TURN THE TIDE AND TURN BACK TIME

## Special Nature Reserve “Gornje Podunavlje”

*One of the most important features of Monoštor is its inhabitants' centuries-old connection with the nature that surrounds the village. Danube, its canals and distributaries, forests, wetlands, wet meadows, shallow lakes and slums abound with the richness of the living world. Once upon a time, this area was an imperial hunting ground used by Austro-Hungarian nobles for rest and recreation. Tito, too, regularly went deer hunting on these terrains, and today these parts are visited by active holiday seekers and nature enthusiasts. This long and inseparable connection between the local population and the village's natural surroundings puts this area on the world's natural heritage map as the Special Nature Reserve “Gornje Podunavlje”. As of June 2017, along with several other protected natural assets in Vojvodina, Gornje Podunavlje became the most significant part of the “Bačko Podunavlje” UNESCO biosphere reserve. It spreads through the municipalities of Sombor, Apatin, Odžaci, Bač and Bačka Palanka, covering an area of 176,635 ha, which makes it a part of a large global network comprised of 669 biosphere reserves recognized by UNESCO. Its inclusion in the World Network of Biosphere Reserves contributes to both preserving this great natural wealth and promoting sustainable local communities within this pearl of nature, the proverbial “European Amazon”.*

# ČUVARI TRADICIJE

## Stari zanati i rukotvorine



Šume i vode uslovile su način života i zanimanja stanovnika i stanovnica Monoštora, koji su odvukle živeli u skladu sa prirodom, koristeći njena blaga i izvore, ali sa stalno prisutnom etikom brige o stepenu eksploatacije i održivosti. Tako danas u Monoštoru još uvek postoje zanatlige koje se bave izradom torbi „čekera“, asura i prostirki od rogoza, izradom drvenih klompi (koje su bile svakidašnja obuća), pletenjem mreža i drugih ribarskih alata, izradom drvenih čamaca i vesala, izradom unikatnih delova nameštaja od drveta, lampi od prirodnih materijala, izradom duboreza, tkanjem krpara, prostirki, zavesa, torbi na starinskim razbojima, izradom šokačke nošnje, vezom, pletenjem, izradom štukaturi i druge galanterije od trske, potkivanjem konja... Prolazeći kroz selo, imaćete priliku da upoznate i dva mlada brata koji od malena „nešto prave od drveta“, a danas izlažu svoje unikatne radevine: nameštaj od prirodnih formi drveta pronađenih u prirodi, duboreze na kundacima i podloge za lovačke trofeje, dugmad od rogova jelena, lovačke kravate.



Sve ove zanatlige rado  
će vam otvoriti vrata  
svog kuća i radionica i sa  
ponosom predstaviti svoje  
kreacije stvorene sa ciljem  
očuvanja tradicionalnih  
veština.



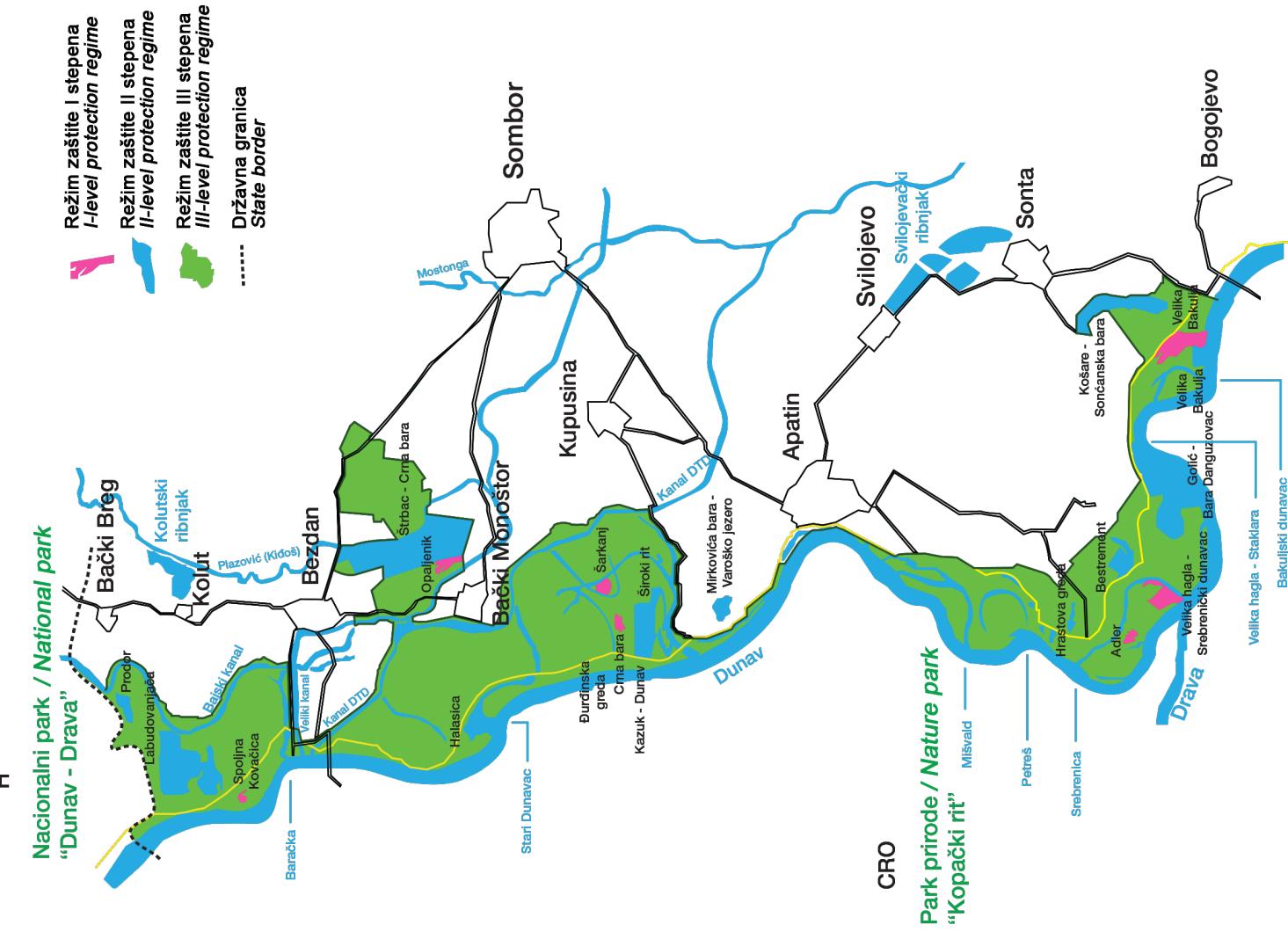
# GUARDIANS OF TRADITION

## Old crafts and handicrafts

*Forests and bodies of water shaped Monoštor inhabitants' way of life and their occupation. They have always lived in harmony with nature, using its treasures and resources, but always geared towards the ethics of care and mindful of the fine balance between utilization and sustainability. There are still craftsmen and craftswomen in Monoštor who make "čekera" bags, reedmace mats and rugs, wooden clogs (everyday footwear in the old days), who knit nets and other fishing tools, and make wooden boats and rams. They also produce unique pieces of wooden furniture, design lamps made of natural materials, carve wood, weave cloths, rugs, curtains and bags using antique looms and create traditional Šokci costumes. Other endeavors include embroidery and knitting, cane stuccowork, haberdashery from cane, and farriery. Passing through the village, you have the opportunity to meet two young brothers who, ever since their childhood, "have always been crafting something out of wood" and today they exhibit their unique work – furniture made of wood that retains its natural contours, gunstock carvings, hunting trophy mounts, buttons made of deer antlers, and hunting ties.*

*All these craftsmen and women will be happy to open the doors of their homes and workshops and proudly present their skills to everyone who wants to support the preservation of traditional crafts.*





# AL' SE NEKAD DOBRO JELO

## Monoštorski gurmansi proizvodi



U Vojvodini se dobro jede, to je opšte gurmansko mesto, ali Monoštorsi i Monoštorka će vam sa ponosom reći da ćete baš kod njih probati najbolji na svetu riblji paprikaš sa domaćim „rizancima“, najbolji kulen od jelenskog mesa i najbolju „domaću sardinu“ – mariniranu dimljenu deveriku; tvrdiće da se u ovom bačkom selu pravi najbolja mlevena začinska paprika, i da ćete neponovljivo da uživate u ukusu domaće rakije uz koju se stvaraju najlepše nove priče i iznova prepričavaju stare anegdote.

Nemojte propustiti da upoznate pčelarsku porodicu Periškić, koja se ovim poslom bavi već generacijama. Prilikom posete gostiju, bilo da su u pitanju deca ili odrasli, domaćini predstavljaju način života pčela, upoznaju vas sa time kako nastaje med i ostali pčelinji proizvodi, a sigurno nećete ostati ravnodušni ni prema njihovoj medljanoj rakiji i medenjacima.



*A bit of a culinary truism: Vojvodina offers a remarkable gastronomic experience. But Monoštora men and women proudly say that their fish stew served with local "rizanci" pasta is indeed the best there is. They brag about deer meat "kulen" and the "homemade sardines" – marinated smoked common bream. They say that their village is home of the best grilled pepper spice. In addition, the most beautiful stories and old anecdotes are created and told over sips of their homemade brandy.*

## Monostor gourmet products



*Don't miss out on the chance to meet the Periškić beekeeper family who has been tending bees for generations. When guests are visiting, children or adults alike, the hosts will talk about the secret life of bees, introduce the visitors to the process of making honey and other bee products. Also, you'll certainly want to taste their famous honey brandy and honey cakes.*



# NA KRAJ SELA KUĆA MALA

## Izvorne seoske kuće i restorani

Putovanje kroz prošlost završavamo na mestima koja je čuvaju od zaborava, izvornim seoskim kućama u kojima vreme sporo teče, a brzo oživljavaju stari način života i običaji iz davnina.

Najpoznatije u Monoštoru je tradicionalno domaćinstvo „**Mali Bodrog**“, u kome će vam njegova vlasnica Eržika rado pokazati svoju porodičnu kuću stari preko stotinu godina, još uvek pokrivenu trskom i sa zidovima od zemlje ukrašenim molerajem, zemljanim podovima prekrivenim kprarama, cvetnom baštom i dvorištem sa bunarom, kojim gospodari veliki orah. Ispod ovog oraha najbolje se degustiraju domaći specijaliteti, a za kraj probajte doboš tortu, gibanicu sa makom ili orasima, „zabunitu gibanicu“ ili pitu sa jabukama, zalivenе domaćim vinom.

Još jedan beg od sadašnjosti u skrivena skloništa mira, netaknute prirode, mesta dobrog zalogaja, posebno za ljubitelje riblje čorbe i sveže pečene rečne ribe su čarde. Na ovim prostorima čarde postoje već više od sto godina, a Monoštor nam posebno otkriva **Čardu „Kod Švabe“**, do koje se stiže dolmom ili kroz gustu šumu. Baš tu, na samoj obali Dunava, pripremaju se riblji specijaliteti, u čemu možete i sami da učestvujete, ili da se za vreme pripreme provozate čamcem.

Ako ste u Monoštoru, nezaobilazna na mapi je „**Romska duša**“ u kojoj možete videti izgled tradicionalnih kuća ovdašnjih Roma i kako je u minijaturnom prostoru od devet kvadrata uspevala da se smesti velika porodica. i probati tradicionalne romske specijalitete na čelu sa „ciganskim pečenjem“ i „ciganskom pogačom“ slušajući lokalne tamburase.

U selu se nalaze restorani „Patak“ i Kafe picerija „T-Pikec Junior“, a ako poželite da istražite gurmansku mapu, u blizini je i Bezdan sa poznatim čardama „Pikec“, „Šebešfok“ i „Čardom na Dunavu“.

Jedno je sigurno, u ovom selu se lepo jede, piće i veseli.



# THERE'S NO PLACE LIKE (VILLAGE) HOME

## Original village houses and restaurants

We will finish our journey through the past in places that protect the past from oblivion – original village houses where time passes slowly. Hence, they quickly revive the old way of life and customs from ancient times.

The most famous one in Monoštor is the traditional “**Mali Bodrog**” household. Its owner Eržika will gladly show you her family house that is over one hundred years old. It is still covered with reed, its earth walls decorated with paint and earthy floors covered with cloth, flowery garden and courtyard with a water well, dominated by a great walnut tree. A perfect spot to taste the local specialties. As for the desert, try the doboš cake, gibanica with poppy or nuts, the traditional “zabunita gibanica” or apple pies drenched with homemade wine.

Chardas are another refuge from the present day and hidden shelters of peace, untouched nature and the home of flavorful bites, especially for those who enjoy fish soup and roasted fresh fish. They have existed in this region for more than a hundred years and Monoštor is home of the “**Kod Švabe**” charda. One way of reaching it is a walk through a dense forest. Right there on the bank of a Danube distributary, fish specialties are made and you can take part in the cooking yourself or go for a boat ride while your meal is being prepared.



When visiting Monoštor, the “**Romska duša**” (“Roma Soul”) is a place you should mark on your itinerary. There you can see the traditional houses of the local Roma and witness how it was possible to accommodate a large family in a miniature, nine square meter space. You can taste delicious Roma specialties such as the “gypsy roast” and “gypsy pogača” in this traditional village household’s restaurant while enjoying the music of a local tamburica orchestra.

The village is also home of restaurants “Patak” and “T-Pikec Junior”, and if you wish to explore the gourmet map even further, you can visit nearby Bezdan and its famous chardas “Pikec”, “Shebeshfok” and “Charda on the Danube”.

One thing is for sure – this village is a great place for quality food and beverages, and for having a good time.

# ZAMISLI ŽIVOT U RITMU MUZIKE ZA PLES

## Monoštorski festivali i manifestacije

Muzički festivali, kao i specifične tradicionalne manifestacije koje se tokom cele godine dešavaju u Monoštoru, ovo malo selo pozicionirali su kao mesto velikih slavlja i uživanja, kulturnih i gastronomskih dešavanja.

**Bodrog Fest** se održava od 2005. godine svakog drugog vikenda avgusta i okuplja veliki broj posetilaca i posjetiteljki. Prvog dana manifestacije organizuje se takmičenje u pripremi ribljeg paprikaša, gde se takmiči preko 100 kuvara, a drugi dan obiluje mnoštvom sadržaja za sve uzraste i ukuse: ekološke i umetničke radionice i predstave za decu, fijakerijada, izložbe slike i fotografija, radionice i predstave za decu, nastupi folklornih grupa, nastupi horova u crkvi, prodajne izložbe ručnih radova, proizvoda starih zanata i domaćih proizvoda, koncerti tradicionalne muzike ovoga kraja, kao i savremeni muzički sadržaji predviđeni za mlade. Na svakom koraku može se uživati u tradicionalnim monoštorskim gurmanlicima: riblji paprikaš, paprikaš od divljači, pečena riba, kobasicе, kobasicе od ribe, divljači.



**Regeneracija Dunava** je ekološko-muzički festival koji se organizuje od 2008. godine povodom obeležavanja Svetskog dana Dunava. Ovaj festival nastaje kroz razmenu ekoloških, edukativnih i umetničkih sadržaja. Tokom dva dana festivala u prirodi, gde posetioци mogu da kampuju u svojim šatorima, organizuju se ekološke radionice, izložbe slike, izložbe fotografija, radionice izrade skulptura od slame, kao i koncerti i nastupi rock, rege i izvođača elektronske muzike. Leta 2018. godine po prvi put u okviru Eko-muzičkog festivala Regeneracija Dunava organizovani su **Letnji feministički susreti mladih seoskih žena**.

**Sajam torti, kolača i poljoprivrednih proizvoda** održava se krajem oktobra. Posetioци mogu da probaju vrhunske domaće poslastice, na čelu sa doboš tortom sa 12 kora i brojnim ukusnim domaćim kolačima, a tu su i domaći kulen, kulen od divljači, mlevena paprika.

I na kraju, putovanje kroz Monoštor završite na mestu sećanja i nostalгије, **SFRJ rakijadi** koja okuplja lokalne i gostujuće proizvođače rakije uz intoniranje himne „Hej Sloveni“ i modu iz minulih vremena Jugoslavije.

# HITTING THE RIGHT NOTE

## Monoštor's festivals and events

Music festivals, as well as specific traditional events that take place all year round in Monoštor, have transformed this small village into a place of great festivities where you can enjoy both cultural and gastronomic events.

Ever since 2005, **Bodrog Fest** takes place in the second weekend of August, gathering a large number of visitors. On the first day of the event, more than 100 cooks compete making the best fish stew. The second day is packed with content for all ages and preferences: ecology and art workshops, shows for children, festival of faires, painting and photo exhibitions, workshops and theatre plays for children, performances of folklore groups and church choirs, exhibitions of handicrafts, old crafts and domestic products, concerts of this region's traditional music, as well as contemporary musical content for young people. Wherever you turn, you can enjoy the traditional Monoštor treats: fish paprika stew, wild game stew, roasted fish, sausages (including fish and game sausages).



A fair dedicated to cake, confectionery and agricultural products is held in late October. Visitors can taste top-quality homemade treats, headed by a 12-layer Doboš cake and numerous delicious homemade cakes. Other specialties at the fair include homemade kulen, game kulen and ground paprika. "www

The best spot to end your journey through Monoštor is a place of mémories and nostalgia – the **SFRY Rakia Festival**, which gathers local and visiting brandy producers. It also features a joint rendition of the “Hey Sloveni” national anthem and the fashion from the times of former Yugoslavia.



# KONTAKTI / CONTACTS

## STARIZANATI I RUKOTVORINE / OLD CRAFTS AND HANDICRAFTS

1. Izrada drvenih čamaca – Čamci „Rang“ / *Wooden boats production – Boats "Rang"* – Rang Đurica, Dunavska 75, +381(0)25807276, +381(0)25807038
2. Klompar / *Clog maker* – Kovač Ivica, Oslobođenja 150, +381(0)25807990, +381(0)637381302
3. Narodna nošnja i rukotvorine / *Folk costumes and handicrafts* – Turkalj Marija, Ivana Gorana Kovačića 36, +381(0)638021652
4. Kovač/*Blacksmith* – Pašić Adam, Oslobođenja 36, +381(0)25807919
5. Izrada suvenira od prirodnih materijala / *Production of souvenirs from natural materials* – Kuželjević Goran, Pionirska bb, +381(0)25807089
6. Pčelarstvo „Periškić“ / *Beekeepers „Periškić“* – Periškić Anica, Lovačka bb, +381(0)25807021
7. Radionica „Ivan i Nenad“ – Periškić / *Workshop "Ivan and Nenad"* – Periškić, izrada duboreza i satova od prirodnih materijala / *woodcuts and clocks made of natural materials* – Lovačka bb, +381(0)25807021
8. Mini tkačnica i zanatska radionica „Kolar“ / *Mini weaving shop and workshop „Kolar“*, krpare, narodne nošnje i rukotvorine / *knit-wear, folk costumes and handicrafts* – Marija Kolar, Oslobođenja 99a, +381(0)693533135, +381(0)25807471
9. Pletenje ribarskih mreža i alata, korpi od pruća / *Knitted fishing nets and tools, wicker baskets* – Josip Čuzi, Pionirska 15, +381(0)607272882
10. Štukatur i konfekcija od trske / *Ready-made reeds products* – Marin Periškić, Dolska 16, +381(0)25807440, +381(0)637068852

### Napomena / Note:

Sve nabrojane zanatlige na zahtev turista mogu izvesti demonstraciju izrade svojih proizvoda uz mogućnost aktivnog učešća turista.

All the craftsmen and craftswomen listed will provide a demonstration of the production of their items, with the possibility of tourists' active participation.

## IZVORNE SEOSKE KUĆE / OLD ORIGINAL HOMES

1. Etno-kuća „Mali Bodrog“ / *"Mali Bodrog" Ethno House*, paorska kuća / *villagers' house* – Jelisaveta Bešenji, Oslobođenja 32, +381(0)637252056
2. Romska etno-kuća "Romska duša" / *Roma Ethno House "Roma Soul"* – Ivica Mišković, Braće Mišković 42, +381(0)62469788

## DOMAĆI PROIZVODI / HOMEMADE PRODUCTS

1. Kulen od mesa divljači i dimljena marinirana deverika / *Game meat kulen and smoked marinated bream* – Antun Šmicer, Pionirska 23, +381(0)63547686
2. Začinska mlevena paprika / *Ground paprika spice* – Danijela Periškić, Pionirska 9, +381(0)621842970
3. Domaća voćna rakija / *Homemade fruit brandy* – Marin Kolar, Dolska 136, +381(0)642153975
4. Domaće vino / *Homemade wine* – Ivan Đanić, Oslobođenja 9, +381(0)628005330

## ČARDE I RESTORANI / CHARDS AND RESTAURANTS

1. Čarda „Kod Švabe“ / *Charda "Kod Svabe"* – vikend naselje Dondo/vacation community Dondo, +381(0)640608299
2. Restoran „Patak“ / *Restaurant "Patak"* – Miša Kaplar, Vladimira Nazora 66, +381(0)603010313
3. Restoran „M“/ *Restaurant "M"* – Tamara Maričić, Ivana Gorana Kovačića 25, +381(0)653611138

## OSTALI TURISTIČKI SADRŽAJI / OTHER TOURIST INQUIRIES

1. Vožnja čamcima / *Boat ride* – Đurica Rang, Dunavska 75, +381(0)25807276, +381(0)25807038
2. Vožnja lađicom – katamaranom „Tatjana“ / *Boat ride – catamaran "Tatjana"* – Aleksandar Potkonjak, +381(0)60440425
3. Vožnja konjskim zapregama / *Horse cart ride* – kontakt Zdenka Mitić, +381(0)638938128
4. Vožnja fijakerom / *Carriage ride* – Josip Đipanov, Štala „Bodrog“ / *"Bodrog" stable*, Dolska 82, +381(0)628005339
5. Iznajmljivanje bicikala / *Bicycle rental* – Turistički info centar / *Tourist info centre* – Zdenka Mitić, +381(0)638938128

## SMEŠTAJNI KAPACITETI / ACCOMMODATION FACILITIES

1. Sobe/Rooms – Janja Šomođvarac, Pionirska 22, +381(0)25 807 631
2. Seosko turističko domaćinstvo „Ciconia Nigra“ / *Village tourist household "Ciconia Nigra"* – Dejan Mitić, Ive Lole Ribara 68, +381(0)638938128
3. Sobe/Rooms – Miša Kaplar, Lovačka bb, +381(0)603010313
4. Sobe/Rooms – Aleksandra Ralenac, Ivana Gorana Kovačića 1, +381(0)638473916



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