



Breathe in, taste, experience...



Tourist Board of the
COUNTY OF BROD AND POSAVINA

#guardians of nature
#guardians of heritage
#guardians of taste

Our Brod – Posavina County is known as
a destination for cultural, active,
adventurous and gastronomic tourism!

Various cultural and entertainment
events throughout the county, a number
of local family farms with homegrown
products, excellent restaurants and
unspoiled nature are perfect recipe for
relaxation of mind and body.

From January to December, from urban
to rural, breathe in pristine nature of
the beautiful plain, taste the best recipes
whose secret has been passed on from
one to another generation, experience a
unique adventure that only the region of
the Brod – Posavina County can provide.

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Ružica Vidaković, univ.spec.oec

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Ena Kokanović Nagy, mag. cult. (Gastronomy)
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Krešimir Herceg dipl. oec. (Cyclotourism)

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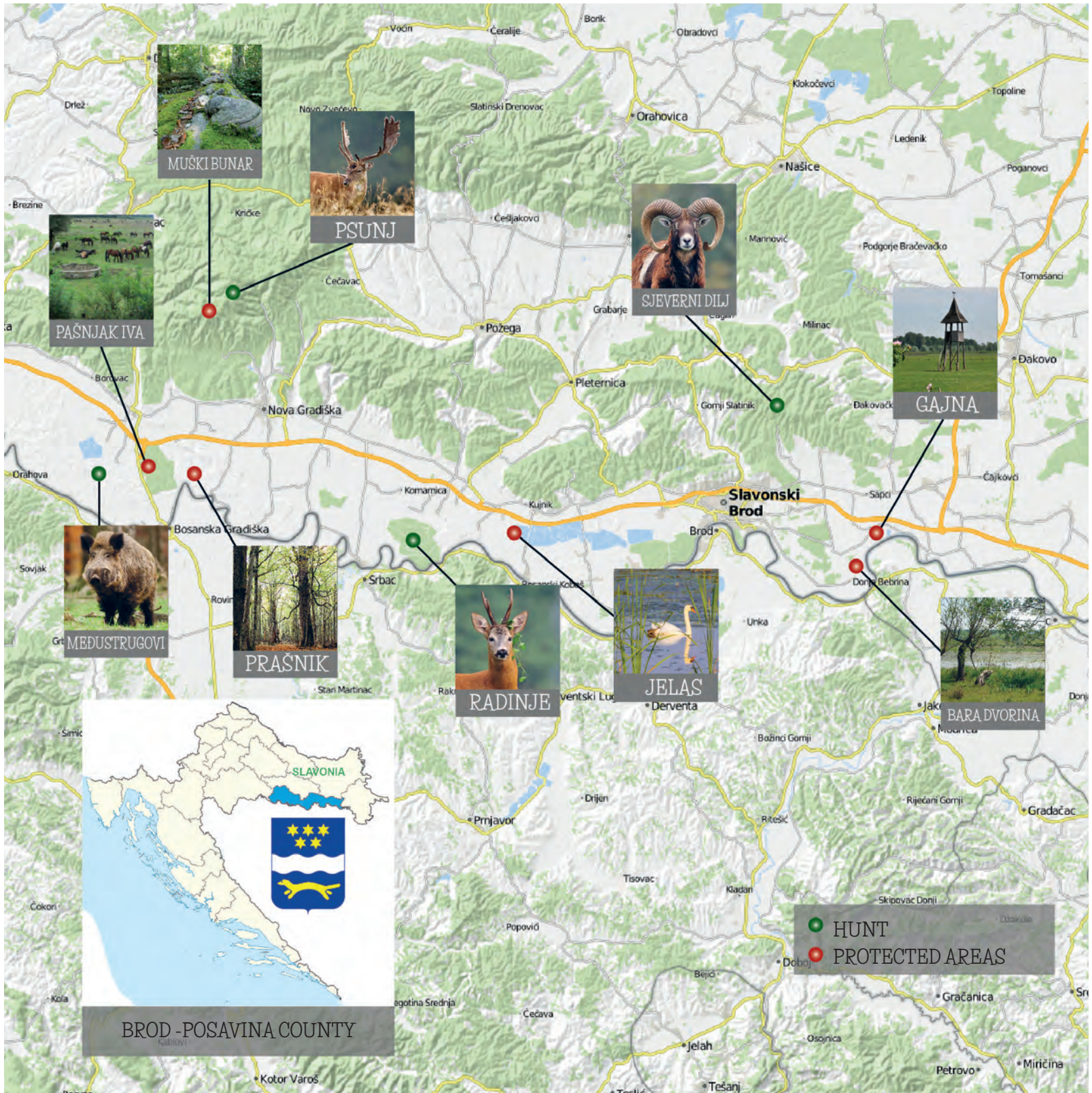
Authors of the texts:

Alen Vrlazić, Princeps j.d.o.o.
(Cyclotourism, nature and hunting)
Ena Kokanović Nagy, Kreativna Koka
Monika Tadić, Kreativna Koka
(Gastronomy)

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Gajna

Significant Gajna landscape is a typical Slavonian flooded pasture along the Sava River, covering an area of about 400 ha. It is located near Oprisavci, between the Sava River and the Sava embankment that surrounds it in a 2.5 km long arc. The area, which is an important bird nestling and fish hatchery location in the flooded period, is maintained by grazing. Therefore, the site will welcome you with herds of Slavonia-Srijem podolian cattle, Tsigai sheep and Posavina horse, along with the black Slavonian pigs kept by the Croatian sheepdogs.



Pond Dvorina

A special ornithological reserve, Bara Dvorina is situated in an area of 726 ha, between the Sava embankment and the Sava River, in the proximity of Klakar. It is a typical flooded area, which has the function of fish hatchery. The hollows and old backwater bodies retain water throughout the year. The water surface is covered with white and yellow water lilies, ponds are overgrown with rushes, reeds and willows. It is the habitat of a great number of bird species such as the great crested grebes, mallards, black coots, whiskered terns...



Prašnik

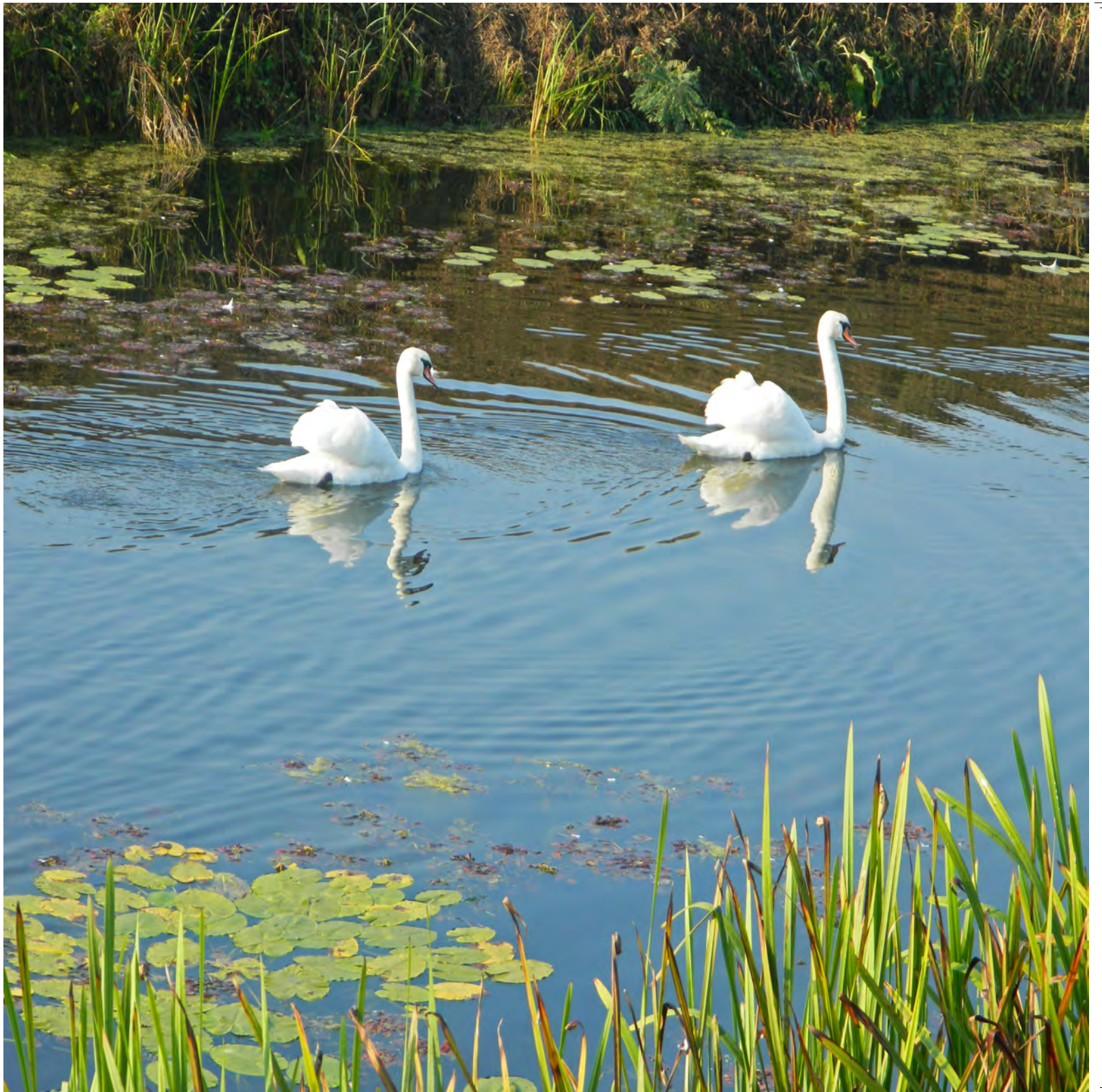
A special reserve of forest vegetation, Prašnik is spread over 54 hectares in the vicinity of the village of Nova Varoš, near Okučani. It is one of the oldest remains of once generally known Slavonia oak forests in the flooded area between the Sava and the Drava rivers. In this small remaining part of the Slavonian rainforest, your breath will be taken by gigantic trees up to 40 m high, with the diameter at breast height of 2 m and 250-300 years of age.

Iva Pasture

With its significant scenery, the Iva Pasture is located at the foot of the village of Gorica, in a depression bounded on three sides by forests and to the north by an elevated hill. This area as well as Gajna is flooded by the Sava River and therefore it is an important feeding place for marsh birds. It is characterised by a large number of Posavina horses on the pasture. Horses are owned by the local breeders and the sight of these noble animals trotting will take you to some ancient times for a moment.







Jelas

A special ornithological reserve, Jelas Fish Pond extends to 132 ha (of total 1,600 ha fish ponds). It is protected in order to preserve the mixed colony of herons and spoonbills. Large flocks of cranes and geese winter on it. This reserve and the entire fish pond are a part of the significant landscape of Jelas Polje, an area of 20 000 ha that is the habitat of numerous bird species and also features the Migalovci Forest with a sizeable population of deer. This is a perfect place for all those who love bird watching.



Muški Bunar

A special reserve of forest vegetation covering 38 ha, Muški Bunar is located on the Psunj Mountain at an altitude between 700 and 800m. This is a mixed forest of sessile oak and beech trees, 150-300 years old. The reserve, an example of the old oak forest stands, is very important and is of major scientific value for comparative forest research. It is also a tourist attraction as a reminder of the ancient Slavonian forest.



Hunting and fishing

In our county, hunting has a long tradition. There are a number of common and state-run open hunting grounds with a rich fund of wildlife. Small furred and feathered game is present in almost every hunting ground (common pheasant, wild duck-mall, coot, quail, common hare, fox and jackal). There are several major hunting grounds where you can hunt big game. The central part of the county, close to the Sava River, boasts a state-run open hunting ground "Radinje" with its beautiful hunting house, where one can hunt common deer, common roe and wild boar. Another state-run open hunting ground, "Sjeverni Dilj" on the slopes of the mountain of the same name, one will find the fallow deer in addition to the above game. Among other big game, a special surprise, mouflon, awaits for you in the state-run open hunting ground "Psunj" on the slopes of Psunj. To the far west of the county, a state-run open hunting ground, "Međustrugovi," the largest by its area, operates between the sleeves of the Strug canal, which is the habitat of both large game and small furry game. With some concessionaires of the hunting grounds, one can organise hunting with vultures, which is a part of the tradition of hunting in our county. All these hunting grounds also feature accommodation facilities. In a county that boasts a large number of natural streams – the Sava River, the small Orłjava, Glogovica and Mrsunja Rivers and numerous lakes, canals, ponds and brick pits, it is difficult to single out specific sites for sport fishing. Still, along the Sava River, we have to mention the large Jelas Fishing Ponds and the artificial lakes Petnja, Ljeskove Vode and Štuka along with numerous small fishing ponds.



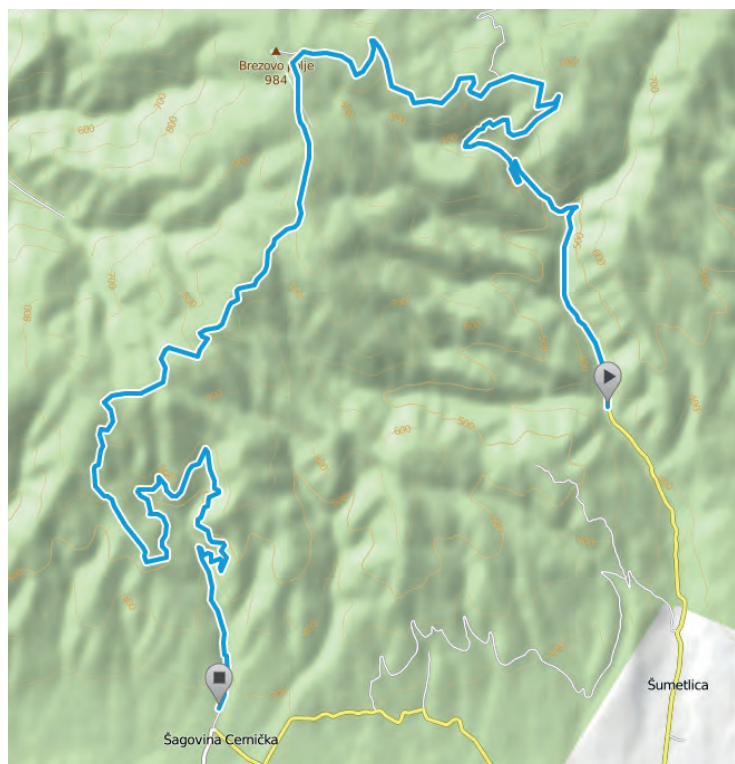


The Brod - Posavina County is situated in a narrow strip between the Psunj and Dilj Gora mountains to the north and the Sava River to the south. This geographical diversity as well as the network of many roads with low traffic has enabled arrangement of numerous bicycle routes. Routes were made with an idea that along each route there are cultural and historical monuments, natural attractions or catering facilities.



BAČIN DOL - GRAČANICA - BAČIN DOL

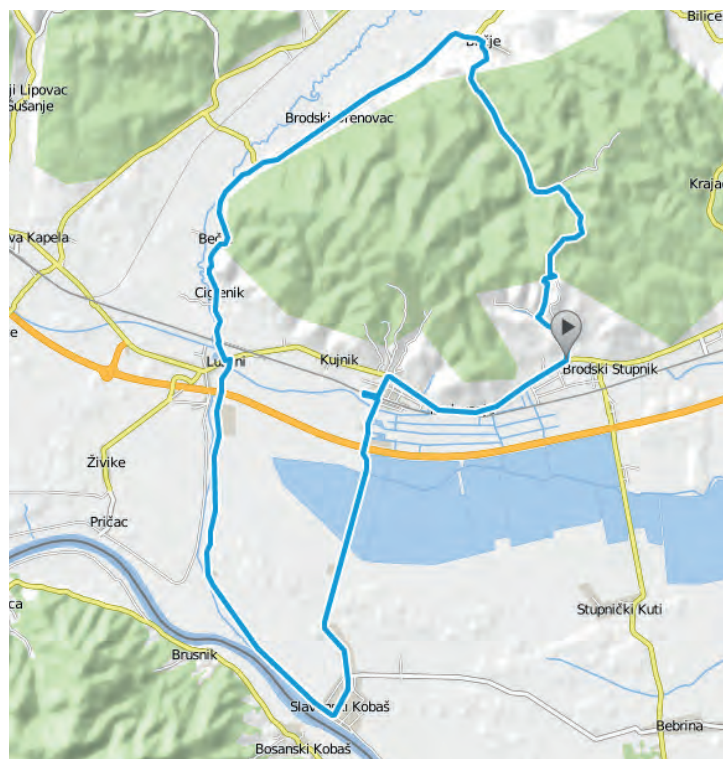
An 11 kilometres long route from Nova Gradiška to the famous picnic site Strmac at the foot of Psunj. The route is not too demanding and is suitable for the whole family. During summer months, you can cool off in Strmac in an outdoor pool, restock water at one of the springs, and visit the fortress of Gračanica along the way.



STRMAC - BREZOVO POLJE - ŽAKINA LIVADA - C. ŠAGOVINA

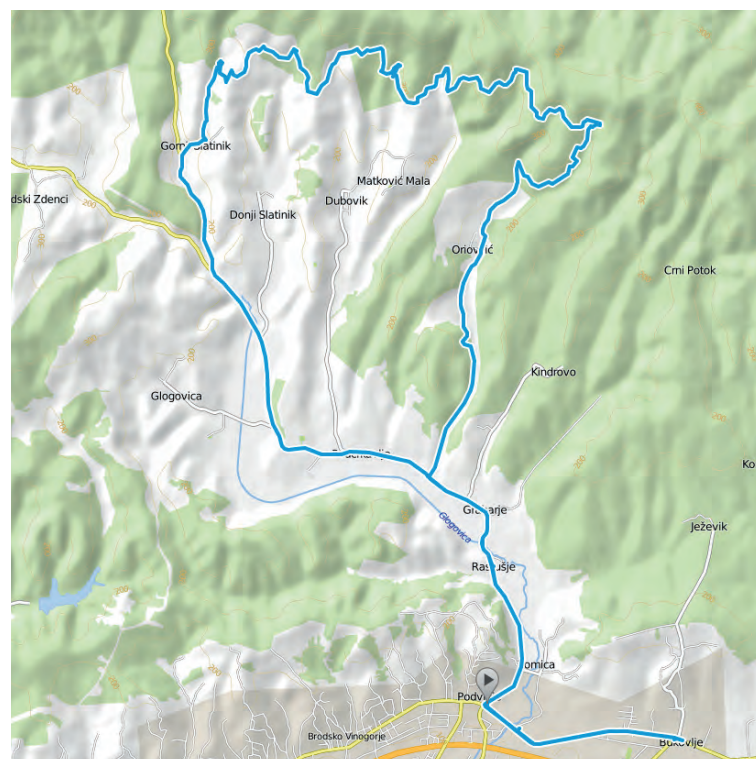
A demanding cycling route, 27 kilometres long. On the way, you pass through Brezovo polje, the highest point of Psunj and the highest peak in Slavonia. At the top, there is a constructed surveying tower and TV transmitter. At this route, you will come across some excellent natural lookouts.





ORLJAVA ROAD

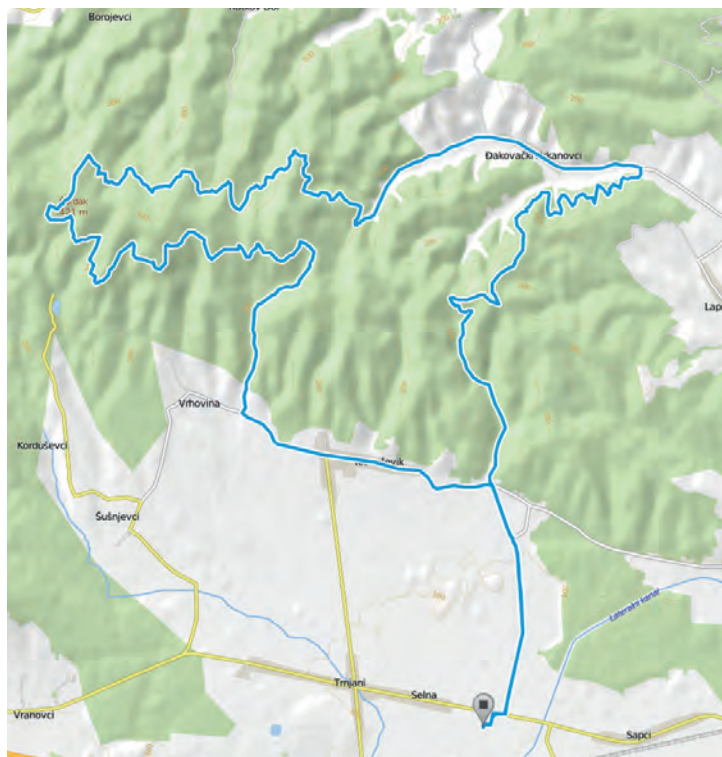
A medium demanding route, 42 kilometres long, which passes through the Stupnički hill vineyards offering a magnificent view of Posavina. The road partly follows the Orlava River all the way to the Sava River. An interesting old Mother of God Church known among people as Kloštar is located on the route in front of the Slavonski Kobaš village.



DILJ GORA SLOPES

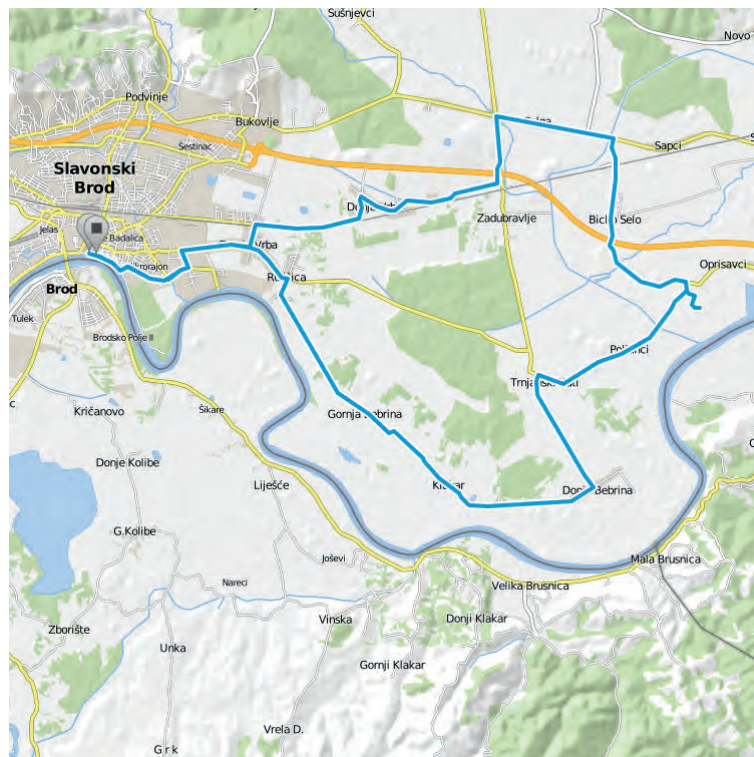
A 16 kilometre long route on the southern slopes of Dilj Gora. A route partly paved and partly made of gravel passes through forests of beech and hornbeam. An artificial lake Petnja and a spring of drinking water, along with the Pljuska forest canyon with a cave and three waterfalls on the creek are positioned in the vicinity of the route.





GARČIN ROUTE

The 48 km long route passes through the highlands abounding in orchards, vineyards and Slavonian forests. The route features one of the highest peaks of the Dilj Gora - Čardak. The starting point is the Ramarin Ranch which offers accommodation facilities and a camp village along with its gastronomic offer.



SLAVONIAN PLAIN

This is a flat land road route, 53 km long, which is adjusted to each rider. The route goes past the Gajna Nature Reserve, a small lake Bara Bebernica, Bara Dvorina, a private zoo of the Milec family, and the Kuća Dida Tunje farm where you can refresh yourself with Slavonian delicacies ...



At a Slavonian table, you will surely not remain hungry. You can choose among homemade sarma (stuffed cabbage rolls), čobanac (Slavonian shepherd stew), far-renowned fish paprikaš (fish stew) or carp baked on prong! You will savour Slavonian delicacies on deliberately arranged plates, perfectly prepared venison from Slavonian forest, and unique stout soups! You will satiate your desire for sweet with homemade Slavonske tačke (traditional Slavonian cake) and irresistible apple strudel, and will freshen with superb wines, homemade beer and gin. You must wonder what makes the Slavonian cuisine so special. Secret is in the Slavonian people. That secret has been passed on from one to another generation through recipes, and those recipes are full of love... Love for the Slavonian plain, its fruits and distinct tradition. So distinct that cannot be found anywhere else...!







Starters

Homemade kulen, ham and kulinača are what decorates a real Slavonian plate. Dried meat has been a part of the Slavonian tradition since old times, and almost every Slavonian household has its own recipes that are passed on from one to another generation. In addition to those gourmet snacks, crackling pâté can be very often found on the table, and it pairs excellently with homemade bread, freshly baked in an outdoor oven. Of course, aperitif is unavoidable local rakija – the older, the better!



Homemade crackling pâté (200 g cracklings, 1 clove of garlic, salt, pepper)

Put the cracklings into the blender. Add salt and pepper to taste and blend until smooth. Add chopped garlic and stir. Chill before serving.

Recipes for kulenova seka and kulen vary from house to house. Each recipe is adjusted to taste while the common ingredient is good quality paprika, besides high quality meat.



In addition to rakija, people in Slavonia relish exquisite wine. Kraljić Wines proudly represent their family with excellent wines whose production involves the whole Kraljić family!







Main dishes

The richness of the Slavonian table is measured with joy and fellowship gathered around the table. Food that is cooked is always given whole-heartedly; the Slavonian host will give the best kulen and the oldest raki-ja to their guests and will sing with them while their throats dry out. Clearly, old grandmothers and mothers are the best in food preparing as they know the secrets of good home cooking and pass on those secrets unselfishly to new generations. From roasted pork and lamb to cabbage rolls, stuffed peppers and čobanac (meat stew)! All this, with a lot of love and a glass of wine or beer.

Homemade sausage

(10 kg pork shoulders, 2.5 kg back fat, 125 g ground paprika, 125 g garlic, 225 g salt, pig intestines as casings for sausage, chili pepper, if desired)

Grind the meat and the garlic. Hand stir salt and pepper into the meat, making sure it is well distributed. Fill the casings with meat. You can fry the sausages immediately or dry them and eat them as a cutlet.



For years the Vučković family farm has been engaged in the production of top wines...

In Oriovac, you can find Graševina and Cabernet Sauvignon Vučković.



The first craft beer in our county was born in the gentle Posavina area village of Sičice! Bošnjak beer is the most famous beer in our area today, and you can also taste it in Sičice, the first beer tasting room in Croatia.









Fish

Slavonia boasts excellent fish specialties. Fish is usually cooked on Fridays and during the holiday lent. For the preparation of fish and carp on prong, knowledge and skills are necessary. Competitions in the preparation of these dishes are organised throughout Slavonia. Fish paprikaš is a specialty specific for the region of Slavonia and Baranja. Although it seems to be a simple recipe, experts in the preparation of fish agree that it takes many attempts to reach the desired taste. Homemade noodles are served with the fish, which is paired excellently with white wine.

Carp on prong is seasoned with salt and pepper to taste, and is baked over an open fire which gives it special flavour. The fish is slowly baked up to 2 hours and then served with potato salad and Graševina. The carp prepared in this way is extremely rich in flavour and has enticing aroma.



Fish has to be complemented with superb wine, and our region offers another great wine producer, Čaldarević, where you can choose between Graševina and Chardonnay.









Desserts

Recipes for desserts have been passed on from one to another generation. Much love is woven into the desserts, and most are made with approximate measures. Šape, štolerice, mađarica, breskvice, krancle... all these are Slavonian classics that decorate every holiday table. How many Slavonian recipes for desserts exist, there are as many recipes for variety of jams and marmalades used in desserts. Desserts are paired with sweet fruit wine, and gin has also been consumed lately, especially the one from our region.



Bresekvice are the best decoration of the “sweet” plates in Slavonia. Not a single wedding ceremony can be held without these sweet snacks, and with their nuts taste they satisfy even the most demanding palate.

The homemade wine from blackberries and cherries from the Zubić family farm, in addition to satisfying the desire for a good cup, has medicinal properties as well!



A specific of this Slavonian gin is that the primary alcohol is obtained by the distillation of beer! It is flavoured with carefully selected spices, and with a little-known Bošnjak magic the premium GIN MB72 is produced!



Tourist Board of the Brod – Posavina County
Trg Pobjede 26a, 35000 Slavonski Brod

Phone: +385 (0) 35 408 393

Fax: +385 (0) 408 392

info@tzbpz.hr

www.tzbpz.hr