



Hungary-Croatia

IPA Cross-border Co-operation Programme

VODIČ ZA AVANTURISTE KROZ MLINAREV PUT



Mlinarev put
Molnárrok útja
Miller's route



The project is co-financed by the European Union through the Hungary-Croatia IPA Cross-border Co-operation Programme



*A cross-border region where rivers
connect, not divide*

INFO – PROJEKT “PUTEVIMA MLINARA”

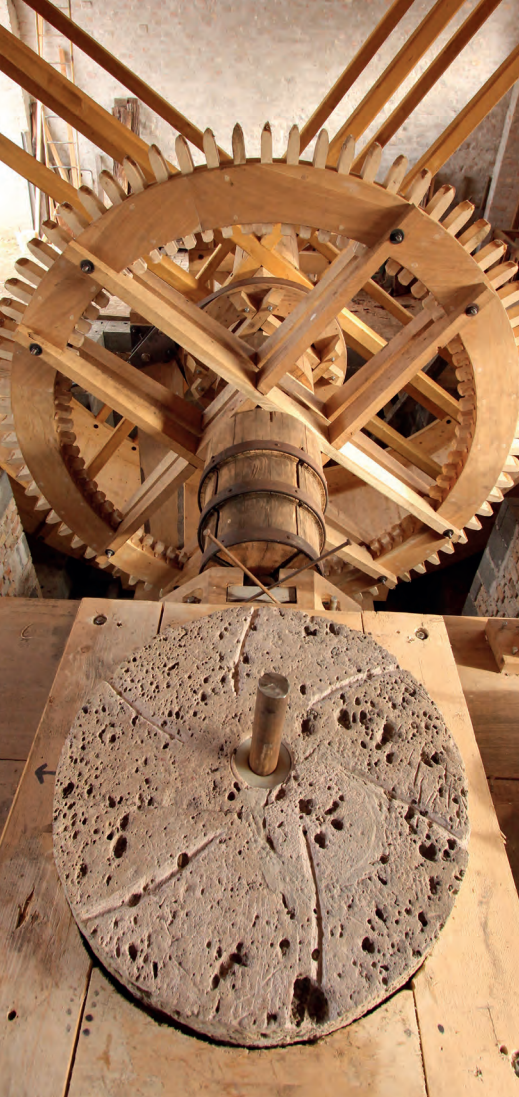
Grad Osijek je vodeći partner projekta “Putevima mlinara u prekograničnom području”, koji se financira iz IPA Programa prekogranične suradnje Mađarska-Hrvatska. Glavni cilj projekta je jačanje i razvoj kulturnog turizma u prekograničnom području putem promocije kulturnog i tradicijskog naslijeđa. Specifičan cilj je povećanje turističke atraktivnosti grada Osijeka, Osječko-baranjske županije i Županije Baranya u Mađarskoj kroz poboljšanje turističke infrastrukture, stvaranje tematskih turističkih puteva i povećanje broja turista u ciljanoj regiji. Glavne aktivnosti projekta su izgradnja vodenice na rijeci Dravi u Osijeku, rekonstrukcija mlina u mjestu Orfű i stvaranje prekogranične rute koja povezuje stare mlinove i obrte te industrijsku i kulturnu baštinu regije. Uz Grad Osijek, partneri na projektu su Zaklada Mlini kamen iz Orfű-a, Turistička zajednica Grada Osijeka, Ekološka udruga Vodenica i Regionalna razvojna agencija Slavonije i Baranje.



Ekološka udruga
Vodenica



Ova brošura je izrađena uz finansijsku potporu Europske unije. Sadržaj ove brošure isključiva je odgovornost Turističke zajednice Grada Osijeka i ne odražava nužno gledišta Europske unije i/ili provedbenog tijela.



MLINAREV PUT

Dobro došli na Mlinarev put.

Otkrijte zaboravljene čari plodne žitnice. Pođite Mlinarevim putem, od Osijeka do Orfúa, kroz hrvatsku i mađarsku Baranju.

Za zaljubljenike u tradicionalne zanate, ljubitelje domaćih gastroproizvoda i sportske rekreativce u neprestanom traganju za neotkrivenim doživljajima. Krenite u avanturu i otkrijte bogatstvo industrijske baštine grada Pečuha i tradicijsko bogatstvo grada Osijeka, nekada najvećeg mlinarskog središta druge polovice 16. stoljeća. Posjetite rekonstruirani riječni mlin, smješten u srcu Osijeka, na desnoj obali Drave, spomen na neraskidive veze vodenih tokova Slavonije i Baranje i stanovništva koje je od davnina naseljavalo plodna ravničarska tla zlatne žitnice. Slijedite tragove mlinara kroz Park prirode Kopački rit, mjesta Suzu, Duboševicu i Mohač. Predahnite u gradu Pečuhu, Europskoj kulturnoj prijestolnici 2010. godine i obidite nezaboravnu Zsolnay kulturnu četvrt. Put dalje vodi preko zapadnog dijela planine Mecsek do mjesta Orfú, poznatog po četiri jezera i Muzeju mlina, koji čuva jedan od najstarijih mehanizama za mljevenje žitarica u mađarskoj Baranji. Sve to i još više, pronađite na Mlinarevom putu koji spaja tradiciju i kulturne običaje naroda ovog dijela Mađarske i Hrvatske.

GRAD NA DRAVI

Osijek je grad zaljubljen u svoju „zelenu ljepoticu“, rijeku Dravu. Uz tok rijeke Drave povezan je i razvoj vodeničarskog obrta, velikih mlinova na lađama koji svoj razvojni vrhunac doživljavaju u 70-im godinama 19. stoljeća. U to vrijeme u Osijeku melje 60 dravskih vodenica, a mlinar postaje jedno od najuglednijih zanimanja. Šetnjom uz dravsku promenadu doći ćete i do najnovije osječke znamenitosti, veličanstvene replike riječnog mlina izgrađenog u sklopu projekta „Putevima mlinara u prekograničnom području“. Vodenica je smještena u neposrednoj blizini Solarskog trga, mjesta na kojem je od sredine 18. stoljeća bio smješten Kraljevski solarski ured, uprava i skladište soli na dravskoj obali, sjeverno od kapele sv. Roka. Nedaleko od tog mjesta, u srcu grada, nalazi se neogotička konkatedrala Sv. Petra i Pavla, crkva s 90 metara visokim tornjem, drugim najvećem u jugoistočnoj Europi. Ukoliko s tog mjesta krenete prema istoku, uz tok rijeke Drave, laganom šetnjom osječkom Promenadom ili uz zeleni pojas prekrasnih parkova duž Europske avenije, stići ćete do Tvrdje. Posjetite Muzej Slavonije, jedan od najstarijih muzeja u Hrvatskoj s mnoštvom zbirki koje čuvaju stare zanate i bez daha ostavljaju poznavatelje i sakupljače antikviteta. Naposljetku, u jednom od brojnih ugostiteljskih objekata potražite osvježenje uz Osječko pivo, koje se proizvodi od davne 1697. godine.



#osijek #drava



Jeste li znali?

Na Trgu Vatroslava Lisinskog, u osječkoj Tvrđi, nalazi se zgrada nekadašnje vojne pekarnice, zaštićen spomenik kulture. U podrumu te velebitne građevine nalaze se i dvije krušne peći. Početkom 20. stoljeća započinje priča gosp. Pillera, osječkog poduzetnika, koji je kupio mlin za proizvodnju brašna i nadjenao mu ime Karolina po svojoj supruzi, a stoljeće kasnije pekarska tvrtka Mlinar nastavlja tradiciju proizvodnje i prodaje pekarskih delicija u Osijeku i ostalim hrvatskim, ali i gradovima susjednih zemalja. Kušajte Mlinarevu šlapu ili zlatnu pogaču pripremljene prema vlastitoj tradiciji iz ljubavi Mlinara prema pekarstvu.

Turistička zajednica Grada Osijeka
Županijska 2, 31000 Osijek, Hrvatska
tel: +385 31 203 755
web. www.tzosijek.hr
e-mail. tzosijek@tzosijek.hr



ODMORITE SE U BISTRINCIMA

Nedaleko Osijeka u smjeru zapada nalazi se odmoršte u Bistrincima. Ukoliko ste strastveni ribolovac tada se možete pridružiti ribolovcima koji ovdje vrlo često i rado dolaze. Ukoliko želite uživati u prirodi možete koristiti uređene sportske terene za nogomet i odbojku na pijesku, roštilj za turiste, sjenicu za 80-ak ljudi te posjetiti repliku stare vodenice koja se ovdje nalazila prije gotovo 80 godina. Na ovim prostorima lokalno stanovništvo vlada tradicionalnim zanatima izrade dravskih čamaca što je jedan od uvjeta života uz rijeku. U blizini usred šume, u okruženju polja i neposrednoj blizini Drave možete obići i Svetište Svete Ane koja kao pravi magnet poziva na meditativni predah u prirodi.

 #bistrinci #drava #ribolov

Turistička zajednica grada Belišća
Kralja Tomislava 206, Belišće, Hrvatska
tel.: 031/533 330 mob.: 099/24 24 199
web. www.tzbelisce.net
e-mail: tzbelisce@tzbelisce.net

KOPAČKI RIT

Kada krenete iz Osijeka na sjever preko rijeke Drave, doći ćete u hrvatski dio Baranje. Prolazeći kroz selo Bilje vrlo brzo doći ćete u selo Kopačevo koje je nadomak **Parku prirode Kopački rit**. U turističkom prijemnom centru nalazi se replika tzv. **suvare**, mlina na suhi, konjski pogon. Sam Park prirode Kopački rit jedna je od najvećih europskih prirodnih močvara. Smještena na ušću Drave i Dunava, na polovini europskog Podunavlja, ova „delta“ dom je za više od 290 vrsta ptica poput orla štekavca, bijele i crne rode, čaplje, kormorana, labudova i divljih patki. Park je dom i za desetke vrsta drugih životinja poput jelena, vepra, jazavca, dabra, lisice i kune, te raznih guštera i zmija od kojih niti jedna na području parka nije otrovna. Skriven duboko u šumi hrasta i javora nalazi se lovački dvorac Tikveš, poznata carska rezidencija obitelji Habsburg, a zatim i Tita, predsjednika nekadašnje Jugoslavije.

 #kopacki_rit #park_prirode #baranja #suvara

Park Prirode Kopački Rit - Prijemni centar Kopačevo
Ritska bb, 31327 Bilje, Kopačevo, Hrvatska
tel. +385 31 445 455 | +385 31 752 320
mob. +385 99 263 6771 | +385 99 438 5020
web. www.pp-kopacki-rit.hr
e-mail: prijemni.centar@pp-kopacki-rit.hr

Jeste li znali?

Mlinovi na suhi pogon nekada su bili vrlo česti u cijelom Podunavlju, a gradili su se na mjestima podalje od velikih vodotoka. Ovaj novi mlin pokretala je zaprega, najčešće 1 do 2 konja, pa je u Slavoniji dobio naziv suvara, budući da mješe na suho.

KNEŽEVA KUŠAONICA

Mlinarev put vodi u samo srce hrvatske Baranje, na početak Vinskih cesta, gdje je smještena Kneževa kušaonica. Ona je mali zamak u sklopu kojega destilerija čuva svoju tajnu proizvodnje vrhunskih voćnih rakija na tradicionalni način, baš onako kako su to, prema tradicionalnim, tajnim recepturama, činili starosjedioci s ovih prostora.



Kneževa kušaonica rakija
Udruga proizvođača rakije iz voća
Ul. Lipa bb, Kneževi vinogradi, Hrvatska
tel. +385 99 3131 111 | +385 99 2122 547
web. www.upriv.hr

ULICA ZABORAVLJENOG VREMENA

U etno selu Karanac posjetite "Ulicu zaboravljenog vremena", popratni sadržaj restoranu "Baranjska kuća". Ulica je svojevrsni muzej na otvorenom s ukupno sedam starih ambara u kojima su smještene lončarska, stolarska i bačvarska radionica, tkalačka radionica; brijačnica i gostionica "Pod kruškom". Zavirite u Kovačevu kuću



Baranjska kuća
Kolodvorska 99, Karanac, Hrvatska
tel. +385 31 720 180
mob. +385 98 652 900
www.baranjska-kuca.com
baranjskakuca@gmail.com

građenu na tradicionalni baranjski način - blatom i pljevom te ledaru u kojoj se nekada čuvao led s Dunava, a iznad nje nalazi se vidikovac s kojeg se pruža pogled na cijelo selo Karanac, Bansko brdo i predivne vinograde.

VINA BARANJSKOG PODUNAVLJA

Glavnom cestom kroz Kneževe vinograde, a podno Banskog brda, poznatog vinogorja, doći ćete do treće najstarije vinarije u Hrvatskoj - Vina Belje. Kroz bajkoviti val vinograda povrh brda, cesta vas vodi do vidikovca, a pogled puca daleko na jug, sve do Osijeka i sjever, na brdo Harsányi, na čijoj se zapadnoj strani nalaze vinogradi Vinske regije Villány. Dio starog podruma je kušaonica vina koja je otvorena za posjete svaki dan od 10.00 do 17.00 sati.

Vinarija Vina Belje
Šandora Petefija 2, Kneževi vinogradi
Hrvatska
mob. +385 91 179 08 81
www.vinabelje.hr

Zmajevac je selo poznato po vrijednim vinarima i dvije vinske ulice, tzv. katoličkom i reformatorskom surduku, koje su usječene u brdo. Vina kušajte u brojnim vinskim podrumima uz prethodnu najavu, a posjetite restoran i kušaonicu vina Josić otvorenu svakim danom od 13.00 sati osim ponedjeljka.

Svi vinski znalci željni adrenalina morali bi ovaj kraj posjetiti u prvom tjednu listopada kada se tradicionalno održava najzabavniji vinski maraton u Hrvatskoj.

Vinarija i restoran Josić
Planina 194, Zmajevac, Hrvatska
mob. +385 99 7365 945
tel. +385 31 734 410
www.josic.hr

 #bor_vino #anya_majka

Jeste li znali?

Baranja je zemljopisna regija koju dijele Hrvatska i Mađarska, a čije ime u prijevodu s mađarskog jezika znači "Vinska majka", što ona zaista i jest zahvaljujući brojnim vinogradima smještenim s obje strane granice.

DOŽIVITE SUZU

U selu Suza, u Radionici keramike Aształos smještenoj u starom mlinu, provjerite u čemu su naši stari posluživali obiteljske objede i ispijali domaće vino. Najavite se i kušajte tradicionalna jela poslužena u keramičkim loncima i zdjelama. U radionici keramike moguće je oslikati i svoju vlastitu zdjelicu, tanjur, šalicu ili svoj unikatni komad keramike. U istom mjestu vrijedi posjetiti i OPG Matijević, dobro poznatog proizvođača baranjskog kulena. Svoju vrhunsku kvalitetu kulen postiže zahvaljujući spoju dugogodišnje obiteljske recepture, pažljivog odabira najkvalitetnijih sastojaka i posvećenosti visokim standardima procesa proizvodnje. U nizu obližnjih vinskih podruma kušajte vina i jela u ambijentu obiteljskih vinarija, restorana i pansiona.

📍 #keramika #kulen #gastronomija #suza

Radionica keramike Aształos
Ulica Maršala Tita 96, Suza
tel. +385 31 705 367
mob. +385 98 94 55 990

Kućaonica kulena Matijević
Ulica Košut Lajoša 10, Suza, Hrvatska
mob. +385 91 1574 768 | +385 91 3794 195
www.kulen-matijevic.hr



KRUH, LJUDI, OBIČAJI

Nakon Zmajevca zaputite se preko Banskog brda u smjeru sela Draž, odnosno prema Topolju, gdje ćete uz rukavac Dunava, popularno kupalište Puškaš, vidjeti baroknu crkvu posvećenu sv. Petru i Pavlu, poznatu po legendama koje se vezuju uz neobične događaje i činjenicu da toranj nikada nije izgrađen. U Topolju se nalazi šokačka kuća, izvorno gospodarstvo, registrirano nepokretno kulturno dobro u Registru zaštićenih kulturnih dobara Republike Hrvatske. U kući se čuva materijalna i duhovna kultura domaćeg šokačkog stanovništva. Put će vas zatim dovesti do sela Duboševice u kojem potražite „Stari mlin“. Ovaj mlin je jedan od najstarijih mlinova koji je proizvodio brašno za tržište, a strojevi za mljevenje potječu iz druge polovine 19. stoljeća.

Šokačka kuća Topolje
Ulica Republike 39a, Topolje, Hrvatska
tel. +385 31 737 028 | mob. +385 98 909 5286
web. www.sokacka-kuca.com
e-mail: kontakt@sokacka-kuca.com

Jeste li znali?

Šokci su hrvatska etnička grupa, koja je prije više stoljeća stigla u područje između Drave, Save i Dunava iz Bosne i Hercegovine. Dio šokačkih Hrvata živi i u mađarskoj Baranji. U selu Kásád, smještenom na samom jugu mađarske Baranje, nalazi se muzej u kojemu izloženi eksponati dočaravaju život Šokaca. Šokci su po prirodi veseo narod koji posebnu pažnju posvećuju svojim tradicijama, što se vidi i po broju njihovih folklornih društava. Svatovskim običajima Šokci posvećuju posebnu pažnju, ona se uvijek odvija uz defile konjskih zaprega i poveću količinu rakije.

VODENICA SVETOG NIKOLE

Put će vas zatim povesti preko granice u mađarsku Baranju do grada Mohača. Nedaleko od grada, uz potok Csele koji se ulijeva u Dunav, nalazi se u potpunosti obnovljeni srednjovjekovni mlin, vodenica Svetog Nikole. Vodenica Sv. Nikole jedna je od rijetkih mlinarskih spomenika našeg vremena gdje potok teče kroz unutrašnjost objekta. Obitelj Bugarszki postala je vlasnik mlina 2007. godine i iz ljubavi prema starim zanatima



Vodenica Sv. Nikole - Szent Miklós Malom
Mohács - Szőlőhegy, Sombereki út, Mađarska
Norbert Bugarszki | tel. +36 20 411 44 74
e-mail. patakmalom@gmail.com | web. www.patakmalom.hu

Jeste li znali?

Mohač je poznat po šokačkom pokladnom običaju zvanom „buše“ ili na mađarskom „Busójárás“, kojim mještani obilježavaju kraj zime. Tijekom veljače mještani oživljavaju staru legendu tjeranja zlih duhova zime te se oblače u strašne maske životinjskih oblika. Umjetnost i obrt koji ga prate očuvale su brojne skupine bušara koji su tehnike rezbarenja maski i ritualnog slavlja prenijeli generacijama sljedbenika.

MLIN BORJÁD

Mlin Borjád smješten je u jugoistočnom dijelu mađarske Baranje, nedaleko Mohača, a 6 km od Bólya. Nakon oslobođenja od Otomanskog carstva mladi Adám Batthyányi postao je vlasnikom ovog dijela i osnovao je državu. Zapisi iz 1701. godine govore o dvije horizontalne vodenice. Današnja vodenica, koju nazivaju vodenicom Sv. Ambrozija, građevina je klasične gradnje 1840-ih godina. Nakon potpune obnove u ponudi ima apartmanski smještaj i restoransku ponudu za sve posjetitelje sela. Od dijelova nekadašnje vodenice sačuvan je tek poneki komad mlinskog kamena, rekonstruirani strop i potporne grede vodenice.

Szent Ambrus Vízimalom
Deák F. u. 1/b, Borjád, Mađarska
Oszkár Pohl
tel. +36 20 9169 873
e-mail. ambrusmalom@gmail.com

➡ #mohács #unesco #buše_busójárás

VILLÁNY

Put mlinara prolazi kroz bogato vinorodno područje Villány, koje se smatra jednom od najvažnijih i najosunčanijih vinskih regija Mađarske. Poznato je prije svega po proizvodnji crnih ili crvenih vina. Najvažnije vinske sorte: portugizac i cabernet franc. Ovdje je 1994. godine utemeljena prva vinska cesta u Mađarskoj, 30 km na relaciji Villány - Siklós. Za vrijeme posjete jednom od brojnih vinskih festivala ovog kraja, obidite i Vinski muzej.

Osijek - Villány: 60 km

Villány - Mohač: 30 km

Villány - Pečuh: 35 km

Udruga vinska cesta Villány - Siklós

Deák F. ut. 20/A, Villány, Mađarska

tel. +36 72 492 242

web. villanyiborvidek.hu

e-mail. info@borut.hu



ZSOLNAY KULTURNA ČETVRT

Posjetite Europsku prijestolnicu kulture za 2010. godinu - Pečuh.

Nezaobilazan objekt u gradu znanja i povijesti je kompleks zaštićene industrijske baštine Zsolnay kulturna četvrt, koja u svome sadržaju nudi za svakoga ponešto. Izložba obiteljske povijesti i tvornice Zsolnay, predstavljaju posjetiteljima važne trenutke života industrijske dinastije, razvoj od jednostavne do „posebne“ ukrasne keramike pa sve do događaja koji sudbonosno utječu na obiteljski život dinastije. U gradu se gotovo tijekom čitave godine održavaju manifestacije. Popularni vinski, glazbeni i filmski festivali samo su neki od događanja koja okupljaju veliki broj posjetitelja. U povijesnom muzeju grada Pečuha mogu se pronaći povijesni dokumenti poput slika, fotografija, nacрта i mapa o mlinovima koji su se nekoć, ili se još uvijek nalaze na ovim prostorima, a zbog kojih je Mlinarev put toliko poseban.

📍 #pečuh_pécs #epk2010 #zsolnay

Zsolnay kulturna četvrt
Zsolnay Vilmos ut. 37, Pečuh
web. www.zsolnaynegyed.hu

Turistički informativni centar Pečuh
Széchenyi tér 7, Pečuh
tel. +36 72 213 315, +36 72 511 232
web. www.iranypecs.hu
e-mail. pecs@tourinfom.hu



Jeste li znali?

*Dan svetog Stjepana,
najvećeg mađarskog kralja
i utemeljitelja mađarske
države, najveći je praznik
mađarskog naroda koji se
slavi 20. kolovoza.*

ORFŰ

Većina ljudi koja poznaje mjesto Orfű ga i obožava. Selo je to skriveno u dolinama zapadnog Mečeka, podjednako idealno za uživanje u prirodi, sportove i zabavu. Sklad prirodnih ljepota - jezera, brda i šuma, čini ovo mjesto pitoreskne ljepote savršenim za opuštanje. Orfű u svakom godišnjem dobu pruža posjetiteljima brojne mogućnosti za aktivan odmor. Sve to zahvaljujući četirima jezerima koja se nalaze u naselju, te neposrednoj blizini prirode. Na obali Pečuškog jezera nalazi se i jedan od najljepših kampova u Mađarskoj - kamp jurti (kućica) OrfűFitt Jurtatábor. Pored brojnih prirodnih atrakcija, tu je i poseban doživljaj za ljubitelje kulture - Muzej mlina Orfű. Vrijedna je to zbirka industrijske baštine koja svojim posjetiteljima nudi doživljaj mljevenja žitarica i pečenja kruha. Tu možete vidjeti dvije vrste mlina u pogonu, mlin na konjski pogon (suvara) i vodenicu. Mlin na konjski pogon, dopremljen iz mjesta Mekényes, je posebno značajan kao jedan od rijetkih izvornih mehanizama ove vrste na području istočne Europe. Mlinska mašinerija Muzeja, povijesni i industrijski raritet, uistinu će vas zadiviti svojim radom! Tu je i očuvana uljna preša i mlin za proizvodnju papira koji je u fazi obnove. Posebna svečanost događa se u Muzeju na Dan Sv. Stjepana, 20. kolovoza, kada se uz kruh, ples i pjesmu slavi do kasnih sati.

Zaklada Mlinski kamen - Muzej mlina Orfű
Füzes Antal sétány 3., Orfű, Mađarska
Kata Füzes | tel. +36 20 466 5506
web. www.malommuzeum.hu
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tel. +36 72 598 116 mob. +36 30 7736 538
web. www.orfu.hu
e-mail. orfu@tourinform.hu

KESZLER MLIN

Keszler mlin nosi ime prvog vlasnika mlina, a smješten je u mađarskom mjestu Mecseknádasd, nedaleko kapelice Sv. Stjepana, u blizini rijeke Réka. Zapisi kažu da je 1815. godine bilo 15 registriranih vodenica u Mecseknádasdu. Zadnji vlasnik mlina je bio Beer Frigyes, koji ga je iznajmio od oca od Keszlera Józsefa. Mlin je do 1953. godine bio u funkciji, a danas je restauriran i na taj način očuvan. Objekt nudi mogućnost iznajmljivanja apartmana, s velikim vrtom i livadom. Nakon razgledavanja posjetite vinske podrum, kušajte domaće vino i uživajte u gastro ponudi.

📍 #keszler #mlin #odmor

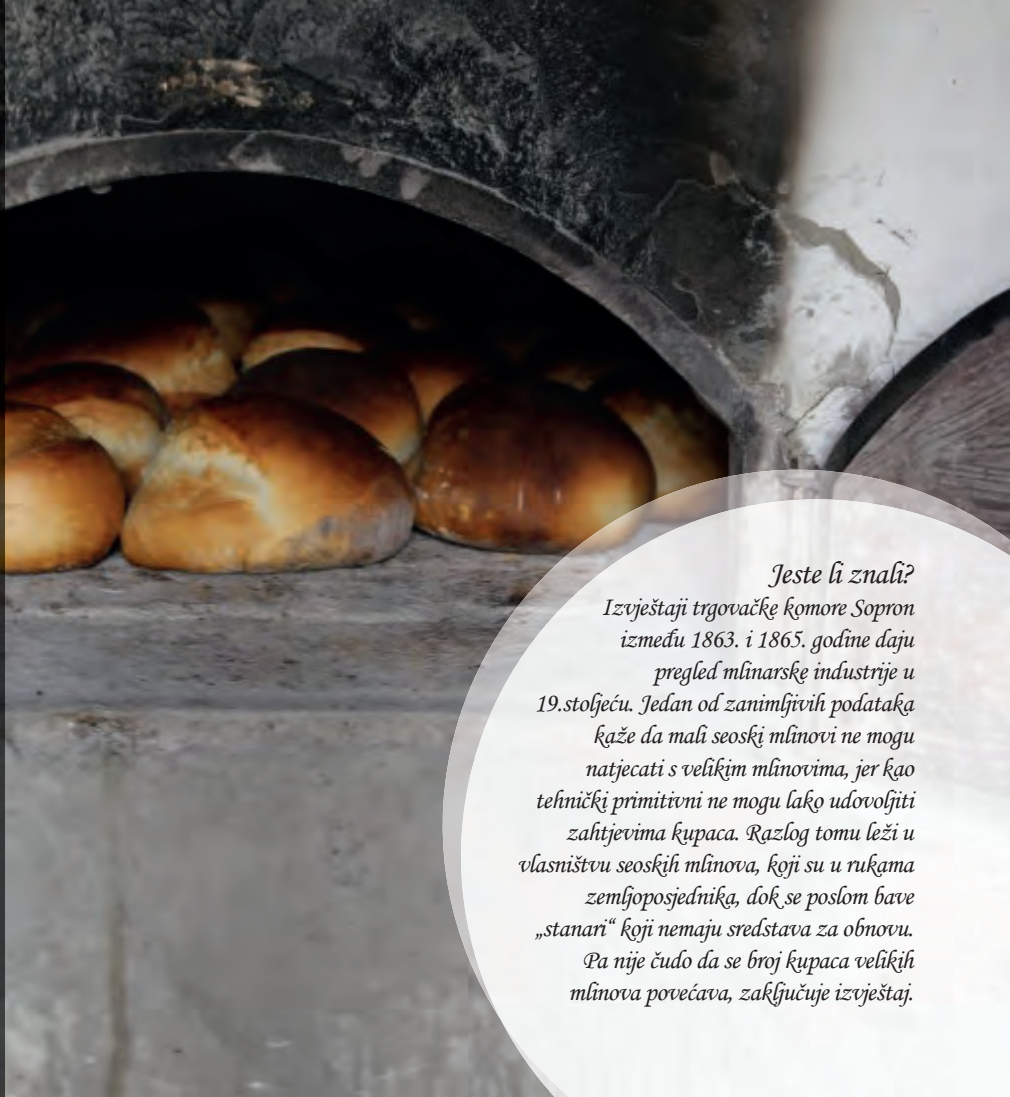
Pansion Keszler

Kossuth u. 86, Mecseknádasd,
Mađarska

Livia Keszlerne Knoch

tel. +36 72 463 651, +36 20 772 6180

e-mail. livia.knoch@gmail.com



Jeste li znali?

Izvjestaji trgovačke komore Sopron između 1863. i 1865. godine daju pregled mlinarske industrije u 19.stoljeću. Jedan od zanimljivih podataka kaže da mali seoski mlinovi ne mogu natjecati s velikim mlinovima, jer kao tehnički primitivni ne mogu lako udovoljiti zahtjevima kupaca. Razlog tomu leži u vlasništvu seoskih mlinova, koji su u rukama zemljoposjednika, dok se poslom bave „stanari“ koji nemaju sredstava za obnovu. Pa nije čudo da se broj kupaca velikih mlinova povećava, zaključuje izvještaj.

HOSSZÚHETÉNY

Vodenica kod mjesta Hosszúhetény, nalazi se u obiteljskom nasljeđu vrlo strastvenih vlasnika koji svojim posjetiteljima pokušavaju približiti doživljaj o načinu života mlinara kroz zbirku starih predmeta i struktura. Restoran Almalomb smješten je u obnovljenom prostoru nekadašnje vodenice iz 19. stoljeća, i odiše tradicijom sjedinjenom sa suvremenim, ali nenametljivim ugostiteljskim pristupom koji se temelji na zdravoj prehrani. Navratite na čašu vina, druženje s prijateljima ili neko od ambijentalnih događanja koji se povremeno organiziraju u Almalombu.

📍 #almalomb #hosszuheteny

Almalomb
Ormándi u. 19. Hosszúhetény,
Mađarska
tel. +36 30 486 2113
web. www.almalomb.com

Jeste li znali?

Etno sela igraju važnu ulogu u edukaciji i promociji kulturnog identiteta Mađara, Nijemaca i Hrvata, koji su ove prostore nastanjivali nakon sloma Otomanskog Carstva.

Danas, u tim selima postoje „živi muzeji“ smješteni u tradicionalnim seoskim kućama, u kojima posjetitelji mogu osjetiti dašak kulturno-povijesnih znamenitosti, isprepletenih sa živućim pričama o tome kako se nekoć živjelo i radilo u slozi. U selu Hosszúhetény postoji muzej koji je izgrađen 1860-tih godina. Povijesni objekt je građen tradicionalnim trans dunavskim stilom, a danas je u njemu izložena bogata i vrijedna zbirka keramičarskog posuda i tekstila.

ZATVORITE OČI I ZAMISLITE

Na pašnjacima uz obalu pase stoka, u šumarcima se siječe šibljje za pletenje košara, na rijeci vrijedne ruke peru rublje. Tok rijeke Drave donosi mir, pokreće vodenicu, kamen melje pšenicu, u fini prah - pšenično brašno. Krušne peći su zagrijane, kvas odstajao cijelu noć. Bake znaju recept pripreme kruha pečenog u krušnim pećima. Dodaj prstohvat soli, brašno i vodu, dugo mijesi, ostavi smjesu na toplom mjestu da naraste, premijesi, a zatim stavi u krušnu peć i strpljivo čekaj da se ispeče. Odlomi komad kruha, premaži mašću ili domaćim pekmezom od šljiva i uživaj.



Posjetite zanimljive manifestacije na Mlinarevom putu od Osijeka do Orfúa. Nezaobilazni dio sadržaja koji se nudi su brojne kulturno-umjetničke manifestacije i festivali.

SAJAM ANTIKVITETA - U SRCU GRADA OSIJEKA, HRVATSKA

Posjetite Sajam antikviteta koji se održava svake prve subote u mjesecu u povijesnoj jezgri grada Osijeka, staroj Tvrdi. Na središnjem Trgu Sv. Trojstva možete pronaći razne obrtničke proizvode i proizvode seoskih gospodarstava poput drvenih igračaka, sireva, dimljenih mesnih delicija, vina, rakije, zimnice te neizostavnih pekarskih proizvoda.

www.tzosijek.hr

SLAMA - LAND ART FESTIVAL, HRVATSKA

“Slama” je umjetnički koncept koji objedinjuje istodobno manifestaciju i prostor umjetničkog djelovanja. Festival uspješno spaja suvremeni kiparski izričaj u slami, kao materijalu koji je ujedno karakterističan i tradicionalan za ovo podneblje s drevnim žetvenim običajima, čime ovaj lokalni i regionalni festival poprima širu vremensku i geografsku dimenziju.

www.slama.hr

ÖRDÖGKATLAN FESZTIVÁL - PANART FESTIVAL, MAĐARSKA

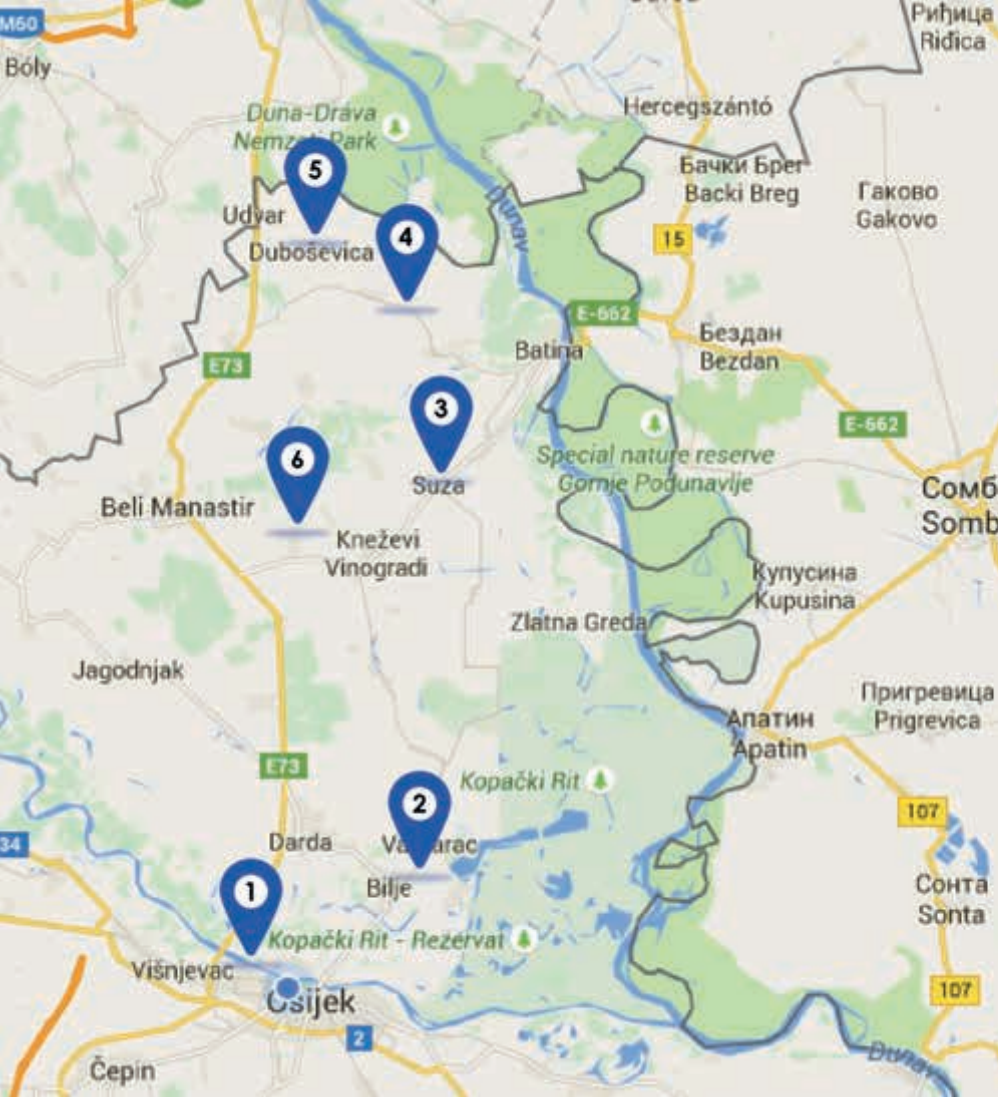
Svakako posjetite multikulturalno događanje koje se odvija početkom kolovoza, u četiri sela, u mađarskoj Baranji i vinskoj regiji Villány. Ime festivala u hrvatskom prijevodu je „U đavoljem kotlu“, što znači da se trebate pripremiti za ludu zabavu. Tijekom festivala za mnogobrojne posjetitelje izvodi se više od 50 kazališnih izvedbi, koncerata i različitih umjetničkih događanja. U nekoliko festivalskih dana stari ambari, vinske ceste, žitna polja i parkovi pretvaraju se u pozornicu na kojoj nastupaju mnogobrojni domaći, ali i svjetski poznati izvođači.

www.ordogkatlan.hu

FOO - “FISHING ON ORFÚ” FESTIVAL, MAĐARSKA

FOO - “Fishing on Orfú” Festival, Mađarska FOO Festival je savršeno mjesto okupljanja, nedaleko grada Pečuha, u Panorama Campingu. Jezero Orfú je mjesto opuštanja, idealno za sve one koji žele pobjeći iz urbanih sredina u neposrednu prirodu. Za vrijeme festivala održavaju se brojni koncerti na kojima nastupaju domaći izvođači te svjetski poznati glazbenici. Festival se već tradicionalno održava u drugoj polovini mjeseca lipnja.

www.fishingonorfu.hu



GLAVNE ATRAKCIJE NA RUTI - HRVATSKA

1. Vodeni mlin na rijeci Dravi
2. Park prirode Kopački rit
3. „Stari Mlin“ Galerija Asztalos
4. Šokačka kuća Topolje
5. Stari mlin Duboševica
6. Ulica zaboravljenog vremena - Baranjska kuća

KEY ATTRACTIONS ON THE ROUTE - CROATIA

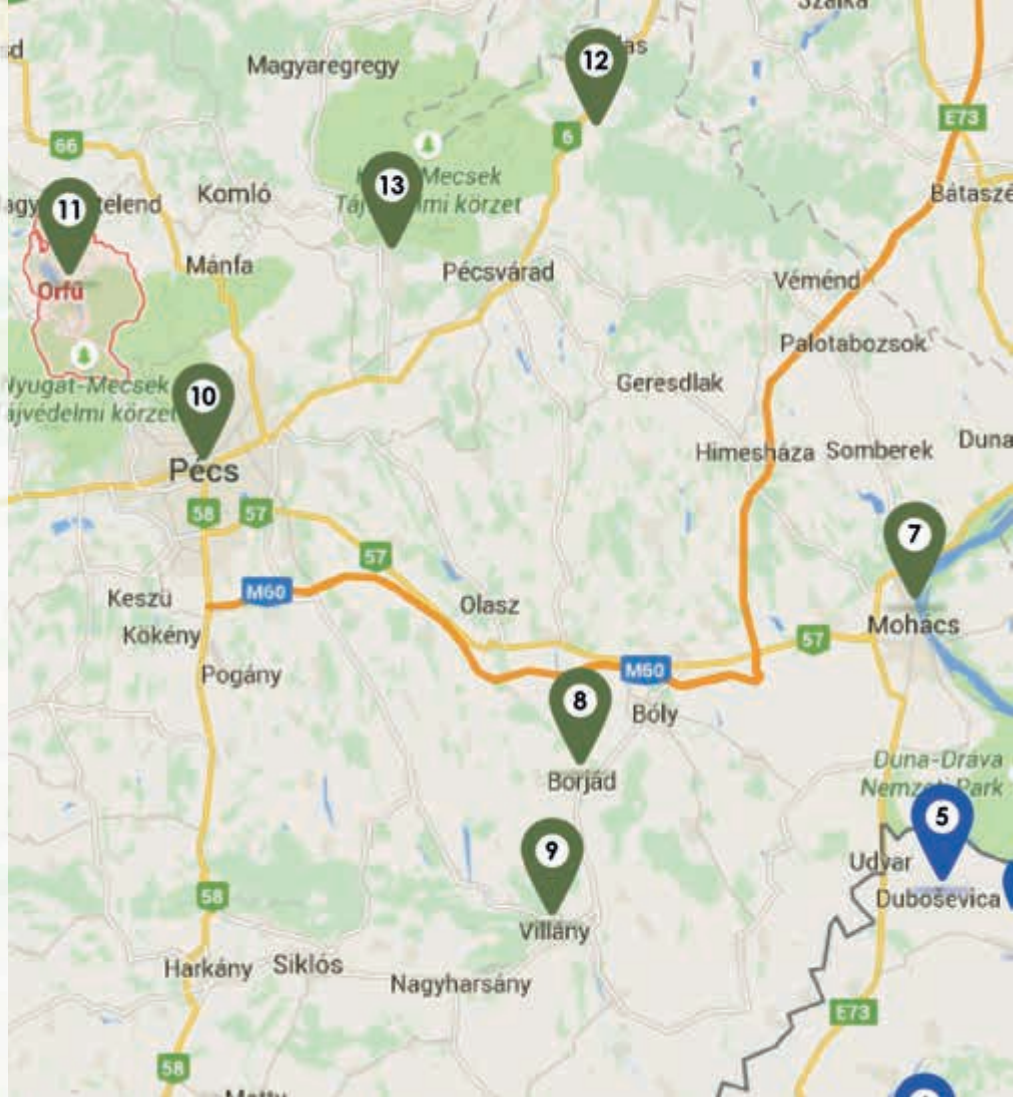
1. Watermill on river Drava
2. Nature park Kopački rit
3. „Old Mill“ Gallery Asztalos
4. Šokac house Topolje
5. Old mill Duboševica
6. Once upon a time street - Baranjska kuća

GLAVNE ATRAKCIJE NA RUTI - MAĐARSKA

- 7. Vodenica Svetog Nikole
- 8. Mlin Borjád
- 9. Villány-Siklós vinska ruta
- 10. Zsolnay kulturna četvrt
- 11. Muzej mlina Orfű
- 12. Mlin Keszler
- 13. Almalomb, Hosszúhetény

KEY ATTRACTIONS ON THE ROUTE - HUNGARY

- 7. Watermill Szent Miklós
- 8. Mill Borjád
- 9. Villány-Siklós Wine Route
- 10. Zsolnay cultural quarter
- 11. Mill Museum Orfű
- 12. Mill Keszler
- 13. Almalomb, Hosszúhetény



Visit interesting events on the Miller's route from Osijek to Orfű. Numerous cultural and artistic events and festivals are indispensable part of the contents of urban life.

ANTIQUES FAIR - IN THE HEART OF THE CITY OF OSIJEK, CROATIA

Visit the Antiques Fair which takes place every first Saturday of the month in the historic center of the city of Osijek, Tvrđa. On the central square of St. Trinity you can find a variety of craft products and goods produced at family farms such as wooden toys, cheese, smoked meat delicacies, wine, schnapps, food for winter and inevitable bakery products.

www.tzosijske.hr

STRAW - LAND ART FESTIVAL, CROATIA

"Straw" is an artistic concept that combines the event and the area of artistic activity. Festival successfully combines contemporary sculptural expression in the straw, as a material that is both distinctive and traditional for this region with ancient harvest practices, which the local and regional festival takes on a broader dimension of time and place.

www.slama.hr

ÖRDÖGKATLAN FESZTIVÁL - PANART FESTIVAL, HUNGARY

Be sure to visit a multicultural event which takes place in early August, in four villages in Baranja and the Hungarian wine region of Villány. Name of festival translated in the Croatian is "The devil's cauldron", which means that you need to prepare for a wild party. During the festival more than 50 theater performances, concerts and various artistic events take place. In several festival days old barns, wine roads, fields and parks are transformed into stage for numerous local, but also the world-famous performers.

www.ordogkatlan.hu

FOO - "FISHING ON ORFŰ" FESTIVAL, HUNGARY

FOO festival is a perfect meeting place, near the town of Pecs, in the Panorama campsite. Orfű Lake is a place of relaxation, ideal for those who want to escape from the urban environment in the close-by nature. During the festival there are numerous concerts featuring performances by local artists and world-renowned musicians. The festival is traditionally held in the second half of June.

www.fishingonorfu.hu

CLOSE YOUR EYES AND IMAGINE

"Along the river bank, the grazing cattle on pasture, in the woods peasants cutting down wicker for knitting basket and on the river side hardworking hands washing linen. The flow of the river Drava brings peace, runs the mill, the mill stone grinds wheat, to a fine powder - wheat flour. The oven is heated, yeast prepared overnight. Grandmothers know the secret recipe for baking bread. Add a pinch of salt, flour and water, knead for a long time, leave the mixture in a warm place, knead for little bit longer and then put in an oven and patiently wait to be baked. Break a piece of bread, coat with grease or homemade plum jam and enjoy it."



HOSSZÚHÉTÉNY

Water Mill near the town of Hosszúhétény, is owned by very passionate owners who are

trying to get the experience of the way of life of millers closer to visitors through a collection of old objects and structures.

Almálobb Restaurant is located in the renovated space of the former watermill from the 19th century and is steeped in tradition combined with great modern but unobtrusive hospitality based on approach of healthy eating. Stop by for a glass of wine, hang out with friends and enjoy environmental events, periodically organized in Almálobb.

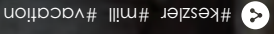
➡ #almalobb #hosszuheteny

Almálobb
Ormandi. 19, Hosszúhétény,
Hungary
phone. +36 30 486 2113
Web. www.almalobb.com

Did you know?
Ethno villages play an important role in education and promotion of the cultural identity of Hungarians, Germans and Croats, who have inhabited this region after the collapse of the Ottoman Empire. Today, in the villages there are "living museums" located in the traditional village houses, where visitors can enjoy true cultural and historical heritage, intertwined with living stories of how people once lived and worked in harmony. In the village of Hosszúhétény there is a museum that was built in the 1860s. Historical object was built in the traditional trans Danube style, and today it contains exposition of rich and valuable collection of ceramic tableware and textiles.

KESZLER MILL

Keszler mill named after the first owner of the mill, is located in the Hungarian town Mecsekknádasd, near the Chapel of St. Stephen, near the river Reka. Records say there were 15 registered watermills in Mecsekknádasd in 1815. The last owner of the mill was Frigyes Beer, who rented the mill from József Keszler. The mill was in operation until 1953, and today it is restored and thus preserved. The object offers the possibility to rent the apartment, with a large garden and meadow. After the tour, visit the wine cellars, taste the wine and enjoy the gastronomic offer.



Keszler Guesthouse
Kossuth u. 86, Mecsekknádasd,
Hungary
Livia Keszlerme Knoch
phone. +36 72 463 651
+36 20 772 6180

e-mail. livia.knoch@gmail.com

*Did you know?
Reports of Chamber of Commerce
Sopron from 1863 to 1865 year, give an
overview of the milling industry in the 19th
century. One of the interesting data shows
that small rural mills can not compete with
the big mills because they cannot easily meet
the requirements of customers due to their
primitive technology. The reason for this lies in
the ownership of rural mills, which are in the
hands of landlords, while the "tenants" deal
with work often not being able to properly
safeguard and protect the mills. So, the reports
conclude, it is no wonder that the number of
buyers of large mills increases.*



ORFŰ

Most people who know the place Orfű, love it. The village is hidden in the valleys of the Western Mecsek, equally ideal for enjoying nature, sports and entertainment. The harmony of natural beauty - lakes, mountains and forests, makes this place of picturesque beauty, perfect for relaxation. Orfű offers visitors many opportunities for an active vacation in every season. All of this is due to four lakes which are located in the village, and nearby beautiful natural sights. On the shore of Lake Pécs is one of the most beautiful camps in Hungary – yurt (cottage) camp Orfűtt Jurtatábor. In addition to the number of natural attractions, there is a special attraction for lovers of culture – Mill Museum of Orfű. It exhibits a valuable collection of industrial heritage that offers its visitors an experience of milling grain and baking bread. Here you can see two types of mills in operation, the dry drive mill (súvára) and the watermill. Horse powered mill, brought from place Mékényes, is particularly significant as one of the few original mechanisms of this type in Eastern Europe. Mill machinery exhibited in museum, historical and industrial rarity, will indeed amaze you while running! There is a preserved oil press and mill for the production of paper, which is currently in the reconstruction phase. Special ceremony takes place at the Museum on St. Stephen, in August 20th, along with the bread, dance and song celebration as the most important Hungarian holiday.

Millstone Foundation - Mill Museum of Orfű
Füzes Antal sétány 3., Orfű, Hungary

Kata Füzes

phone. +36 20 466 5506

Web. www.malommuzeum.hu

e-mail. fuzes.kata@gmail.com

Orfű - Tourist information office

7677 Orfű, Széchenyi tér first

tel. +36 72598116 Mob. +36 30 77 36 538

Web. www.orfu.hu

e-mail. orfu@tourinform.hu

*Did you know?
Day of St. Stephen, the
most important Hungarian
king and founder of the
Hungarian state, is the biggest
holiday of the Hungarian
people, which is celebrated
on August 20th.*

ZSOLNAY CULTURAL QUARTER

Visit the European Capital of Culture in 2010 – City of Pécs. An unavoidable heritage - the Zsolnay Cultural Quarter, which, within its content, offers something for everyone. Exhibition of family history and the Zsolnay factory, represents important moments in the life of industrial dynasties, from the development of simple to "special" decorative ceramics to fateful events that affect family life dynasty. Throughout the year, many events are held in City of Pécs. Popular wine, music and film festivals are some of the events that bring together a large number of visitors. In the City History Museum look for historical documents such as pictures, photos, drawings and maps of the mills that were once, or are still in this area, which make Millers' route so special.

#pecuh_pécs #epk2010 #zsolnay

Zsolnay Cultural Quarter
Zsolnay Vilmos Tues. 37, Pécs
Web. www.zsolnaynegyed.hu

Tourist Information Center Pécs
Széchenyi tér 7, Pécs, Hungary
phone. +36 72213315, +36 72511232
Web. www.iranypécs.hu
e-mail. pecs@tourinform.hu

VILLÁNY

Millers' route passes through the rich wine area of Villány, which is considered one of the most important and sunniest wine regions of Hungary. It is known primarily for the production of red wine. The most important wine varieties of Villány region are Portugieser and Cabernet Franc. In 1994 was founded the first wine route in Hungary, 30 km from Villány-Siklós. During a visit to one of the number of wine festivals of this region, visit the Wine Museum.

Osijek - Villány: 60 km
Villány - Mohács: 30 km
Villány - Pécs: 35 km

Villány-Siklós Wine Route Association
Deák F. Tues. 20 / A, Villány, Hungary
phone. +36 72492242
Web. villanyiborvidek.hu
e-mail. info@borut.hu



WATERMILL ST. NICHOLAS

The route will take you across the border to Hungarian Baranja to the town of Mohács. Not far from the city, along the creek Csele which flows into the Danube, there is a completely renovated medieval mill, St. Nicholas watermill. Watermill St. Nicholas is one of the few mill monuments of our time, where the stream runs through the building. Family Bugarszki became the owner of the mill in 2007. As passionate craft lovers they begun reconstructing it. Today, beautiful scenery and mill are an area where young and old people gather around, organizing a cultural - artistic events. Be sure to look for a large mill wheel driven by a man walking!



Watermill St. Nicholas - Szent Miklós Mali

Mohács - Szőlőhegy, Somberek út, Hungary
Norbert Bugarszki | phone. +3620 411-44-74

e-mail. patakmalom@gmail.com | Web. www.patakmalom.hu

Did you know?

Mohács is known for Sógác Carnival custom called "búse" or in Hungarian "Búsojtás", which marks the end of winter. In February residents revive old legend of scaring away evil spirits of winter and dress in scary animal shapes costumes. A number of búszai who carve masks and ritual celebrations from generation to generation have preserved arts and crafts which follow the custom.

MILL BORJAD

Borjad mill is located in the southeast part of the Hungarian Baranja, near Mohács, and 6 km from Boly. After liberation from the Ottoman Empire young Adam Batthyányi became the owner of this part and founded the country. Records from 1701 speak of two horizontal watermills. Today's mill, called St. Ambrose watermill, is a classic building from the 1840s. After a completed renovation it offers apartment accommodation and restaurant offer for all visitors of the village. Only several pieces of a millstone, a reconstructed ceiling and support beams of the watermill are conserved.

Szent Ámbros Vízimalom
Deák F. u. 1/b, Borjad, Hungary
Oszkár Pohl

tel. +36 20 9169 873

e-mail. ambusmalom@gmail.com

➡ #mohacs #unesco #búse_buszajards

BREAD, PEOPLE, CUSTOMS

After Zmajevac sail out over the hills of Bansko in direction of Dráž and Topolje, where you will find branch of the Danube and popular bathing resort Puskas, the Baroque church dedicated to St. Peter and Paul, known for the legends associated with unusual events and the fact that the tower was never built. In Topolje there is Šokadžka house, original estate, registered immovable cultural property in the Register of protected cultural heritage of Republic of Croatia. There is a collection of preserved tangible artefacts and intangible spiritual culture of the domestic Šokac population in the house. The route will lead you to the village of Duboševica where you can search for "Old Mill". This mill is one of the oldest mills that produced flour for the market, and grinding machines date from the second half of the 19th century.

Did you know?
Šokci are Croatian ethnic group, which arrived in the area between the Drava, Sava and Danube rivers from Bosnia and Herzegovina centuries ago. Part of Šokci live in the Hungarian Baranya. In the village Kásád, located in the south of the Hungarian Baranya, is a museum where exhibits depict life of Šokci. Šokci are naturally cheerful people who pay special attention to their traditions, as evidenced by their folklore associations. Šokci pay special attention to wedding customs, that are still run by the parade of horse-drawn carriages and a sizable amount of schnapps consumption.

Šokac House, Topolje, Croatia
Ulica Republike 39a, Topolje, Croatia
phone. +385 31737028 | cell home. +385 989095286
e-mail. kontakt@šokacka-kuca.com
Web. www.sokacka-kuca.com

EXPERIENCE SUZA

In the village of Suza, at the **Ceramics Workshop**

Asztalos located in an **old mill**, find out what did our ancestors used to serve family meals in and how they used to drink wine. Make an appointment and taste the traditional dishes served in ceramic pots and bowls. In the Workshop paint your own dish, a plate, a cup or your own unique piece of pottery. In the same place visit family farm called "Matijević", a well-known manufacturer of special sausage prepared by a local recipe "Baranja Kulen". Top-quality of sausage is achieved due to special family recipe, careful selection of the highest quality ingredients and commitment to high standards of production process. In a number of nearby wine cellars taste wines and dishes in the atmosphere of family wineries, restaurants and guest houses.

➤ #ceramics #kulen #gastromomy #suza

Ceramics Workshop Asztalos
Maršala Tita 96, Suza, Croatia
phone. +385 31 705 367
cell phone. +385 98 94 55 990

Kulen Tasting room Matijević
Ulica Košut Lajoša 10, Suza, Croatia
Cell phone. +385 91 1574 768, +385 91 3794 195
Web. www.kulen-matijevic.hr



CROATIAN DANUBE WINES

If you continue along the main road through the Kneževi Vinograd, at the foot of the hills of Bansko, famous vineyard, you will reach the third oldest winery in Croatia – „Wines of Belje“. Through the fairytale wave of vineyards on top of the hill, the road takes you to the lookout, and the view extends far to the south, all the way to Osijek and to the north to Mount Harsanyi, on whose western side are vineyards belonging to Hungarian wine region called Villány. Part of the old cellar is wine tasting room, open for visitors every day from 10.00 am to 5.00 pm.

Winery Vina Belje

Šandora Petelja 2,

Kneževi Vinograd, Croatia

cell phone. +385 91 179 08 81

web. www.vinabelje.hr

The winery and restaurant Josic

Planina 194, Zmajevac, Croatia

Cell phone. +385 99 7365 945

phone. +385 31 734 410

web. www.josic.hr



#bor.wine #anya_mother

Zmajevac is a village close to Suza, also known by its winemakers and two wine streets, which are cut into the hill. You can taste different wines in numerous wine cellars by appointment and visit the restaurant and wine cellar Josic that is open every day from 1:00 pm except on Mondays.

All wine connoisseurs looking for adrenaline should visit this place in the first week of October, when the most fun wine marathon in Croatia is traditionally held.

*Did you know?
Baranya is a geographical region that
is shared by Croatia and Hungary,
whose name translated from the
Hungarian language means "mother
of wine", which it really is, thanks
to the many vineyards located on
both sides of the border.*



STREET OF FORGOTTEN TIME

In the ethno village Karanac visit "Street of forgotten time", that companions restaurant "Baranja House". The street is a kind of open-air museum with a total of seven old barns accommodating potter, carpenter and cooper workshop, weaving workshop, a barber shop and a tavern "Under the pear." Take a peek at Blacksmith's house constructed in the traditional Baranja way – from mud and chaff, and icehouse in which the locals kept the ice from the Danube, above which there is a lookout with a view of the entire village Karanac, Barsko hill and beautiful vineyards.



Baranja house
Kolodvorska 99, Karanac, Croatia
phone, +385 31 720 180
cell phone, +385 98 652 900
web, www.baranjska-kuca.com
baranjskakuca@gmail.com

DUKE'S TASTING

Millers' route leads into the heart of Croatian Baranja, at the beginning of the wine roads, where Duke's Tasting Room is located. It is a small castle in which the distillery keeps its secret of production of top quality fruit schnapps in the traditional way the natives from this area used to prepare it.



Duke's tasting room for schnapps
Association of fruit schnapps producers
Lipa bđ, Kneževi vinogradi, Croatia
phone, +385 95 3131 111; +385 99 2122 547
web, www.upriv.hr

KOPAČKI RIT

If you head north from Osijek over the river Drava, you will come to the Croatian part of Baranja. Passing through the village of Bilje, soon you will come to the village Kopački Rit, which is near the Kopački Rit nature preserve. At the very entry of the park is the tourist reception center and a replica of the so-called suvara, the dry, horse-powered mill. Kopački Rit Nature preserve is one of Europe's largest natural wetlands. Located at the confluence of the Drava and the Danube, in the middle of the European Danube Region, the "delta" is home to over 290 species of birds such as white-tailed eagle, white and black storks, herons, cormorants, swans and wild ducks. The preserve is home to dozens of species of other animals such as deer, wild boar, badgers, beavers, foxes and martens, and a variety of lizards and snakes, none of which, located in the preserve, is poisonous. Hidden deep in the woods of oak and maple, lies hunting castle Tilkves, famous imperial residence of the Habsburg family, and then Tito, the president of the former Yugoslavia.

📍 #kopački_rit #nature_park #baranja #suvara

Kopački rit Nature Park - reception center Kopačevo
Ritska bb, Bilje, Kopačevo, Croatia
phone. +385 31 445 445; +385 31 752 320
cell phone. +385 99 263 6771; +385 99 438 5020
web. www.pp-kopački-rit.hr
e-mail: priljemni.centar@pp-kopački-rit.hr

*Did you know?
Mills on the dry drive used to be
very common throughout the Danube
region, and were built in places away
from the major watercourses. This new
mill had horse cart drive, usually 1 to
2 horses, and in Slavonia was named
"suvara" since it grinds dry.*

RELAX IN BISTRINCI

Near Osijek, more to the west, there is the resting area in Bistrinci. If you are a passionate fisherman you can join the locals who gladly come here very often. If you want to enjoy nature, you can use the sport fields for soccer and volleyball, grill for tourists, a gazebo for 80 people and visit the replica of an old watermill which is located here for almost 80 years. This region and its local craftsman are well known for their skills of manufacturing wooden river boats. Near by, at the middle of the forest, surrounded by fields and near the river Drava, you can visit the Shrine of St. Anne as a magnet that calls for a meditative break in the countryside.

➡ #bistrinci #drava #fishing

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Did you know?

On the Vatroslav Lisinski Square, at Osijek's Terdija, is the building of the former military bakery, protected monument of architectural heritage. In the basement of this outstanding building are two wood-fired ovens. In the early 20th century, starts a story of Mr. Pillar, local entrepreneur, who bought the mill for the production of flour and named it "Karolina" after his wife. A century later a company named Mlinar continues the tradition of the manufacturing and selling bakery delights in Croatian cities and in cities in neighboring countries. Taste Mlinar Bakery's products prepared according to their own tradition arising from baking with love.

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CITY ON THE RIVER DRAVA

Osijek is a city in love with its "green beauty", the River Drava. Its stream is linked to the development of the watermill crafts, large water-mills, development of which culminated in the 70s of the 19th century. At that time 60 mills had been running and working as a miller had become one of the most respected professions. Walking along the Drava promenade will take you to newest sight in Osijek, the magnificent replica of the mill built in the framework of the project "Along Millers' route in cross-border area". Watermill is located near Solarški square, the place where the Royal Salt Office, administration and storage of salt on the Drava bank were located since the mid-18th century, northerly of the Chapel of St. Roch. A short distance away, in the heart of the city, lies a neo-Gothic Cathedral of St. Peter and Paul, with a 90 meters high tower, the second highest in South East Europe. If you take a nice walk to the east, along the river Drava, walking down the Osijek promenade or through the green belt of beautiful parks along European Avenue, you will arrive at the Trda. Visit the Museum of Slavonia, one of the oldest museums in Croatia, with a variety of collections presenting and preserving old crafts, leaving collectors of antiques breathless. Finally, in one of the many restaurants and bars, refresh yourself with Osječko beer, which has been produced since 1697.

#osijek #drava



MILLER'S ROUTE

Welcome to Miller's route

Discover forgotten charms of fertile granaries. Go through the Miller's route, from Osijek to Orfű, across Croatian and Hungarian Baranja.

For lovers of traditional crafts, lovers of local gourmet products and sports amateurs constantly searching for undiscovered experiences. Start your adventure and discover the wealth of industrial heritage of the city of Pécs and traditional richness of the city of Osijek, once the largest milling center in the second half of the 16th century. Visit the reconstructed river mill, located in the heart of the city of Osijek, on the right bank of river Drava, a memorial to the unbreakable bond of Slavonia and Baranja watercourses and the population that has inhabited fertile lowland soils of golden granary since olden times. Follow the millers' trails through Kopacki Rit Nature Park, Suza, Duboševica and Mohács. Take a break in the city of Pécs, the European Capital of Culture in 2010, and visit memorable Zsolnay Cultural Quarter. The route continues along the western part of the mountain Mecsek to the place called Orfű, known for its four oldest mechanisms for grinding grain in the Hungarian Baranja. All this and more, find on the Miller's route that combines tradition and cultural practices of the people of this part of the

Hungary and Croatia.

#miller's_route



“MILLER’S ROUTE” PROJECT INFO

The City of Osijek is the lead beneficiary of the project “Along Miller’s Route in Cross-border Area”, funded within Hungary-Croatia IPA Cross-border Cooperation Programme. The overall objective of the project is to strengthen the development of cultural tourism in the cross-border area through promotion of the region’s cultural, technical and natural heritage. The specific objective is to increase the tourist attractiveness of the City of Osijek, Baranja and Baranya County by upgrading tourism infrastructure, creating a thematic tourist route and increasing tourist flow in the targeted region. The three main activities of the project are, therefore, the construction of a watermill in Osijek on the river Drava, the reconstruction of the mill complex in Orfú and creation of a cross-border route connecting old mills, crafts, industrial and cultural heritage sights in the region. The City of Osijek, the Millstone Foundation from Orfú, the Tourist Board of the City of Osijek, the NGO Eco Watermill and the Regional Development Agency of Slavonia and Baranja jointly make up the partnership of this project.



Ekološka udruga
Vodenica



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GUIDE TO ADVENTURE ALONG MILLER'S ROUTE



Hungary-Croatia
IPA Cross-border Co-operation Programme



The project is co-financed by the European Union through the
Hungary-Croatia IPA Cross-border Co-operation Programme



*A cross-border region where rivers
connect, not divide*

