

CROATIAN CULTURAL HERITAGE



Croatian folk music instruments

Tambura is a folk music instrument.

It is a traditional and not an autochthonous cultural act of the South Slavs and other peoples in Southeast Europe, as the Turks brought it to the 14th century. and XV century.

The Tambura has three parts:

- 1) body (corpus)
- 2) neck
- 3) head



Dalmatian diplo

Dalmatian dips are the most widespread type of dipli or miha and they were once spread over a large area of Lika, across Dalmatia and Dalmatia, to the island of Korcula.

The characteristics of these are tapestry or horn-shaped ornaments, a blower mounted on the center of the knot, a carved, stylized head shape on the barrel, and a carved "rotary" closure to close the front flap.



Gusle

Gusle is a monophonic instrument with a single string that is pulled by pulling through the tangled strings. They are made of a single piece of wood, consisting of the sound of the body, the neck and the head.

The name "gusle" comes from the Old Slavic word "gosl" which means "wire".

Gusle is most common in Croatia in the Dinaric area, mostly in the Dalmatian and coastal hinterland.



Doubts

Doubts are, in fact, two played, two birds made of one piece of wood so that both can play at the same time, which is why the double on the double is always two-lane.

Maximum of up to six tons of individual octave can be played.

They originate from various parts of Croatia such as Dalmatia, Slavonia, Hrvatsko Zagorje, Istria



Mandolin

Mandolina is a trumpet instrument. The name got its shape.

Fixes into the cordon truncated instruments. Thanks and registers are identical with the violin, and the playing skill is almost the same as the violin.

Appears in France, Germany and England.

The Italian form is a mandula with 5 or 6 single or double wires spaced in quartz and one tertex.



Narodne nošnje

Kraluš - festive played necklace. It was usually worn by rich women.

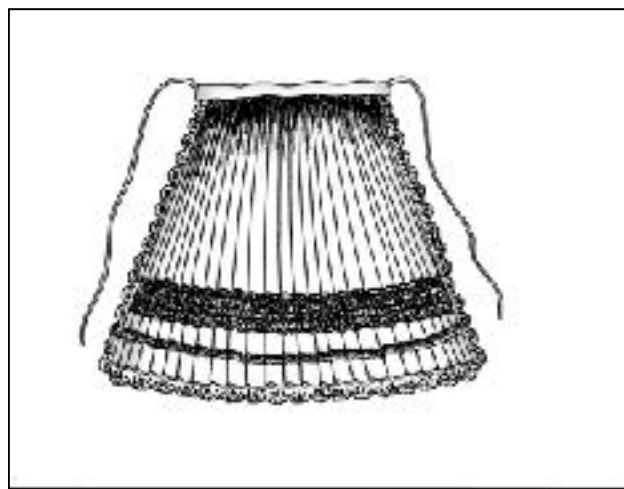
Opleček - blouse, upper part of folk dress.

Prebor - folk dress, which was decorated with multicolored strings.

Kikla - part of folk dress made of cotton

Fertun - apron, part of folk dress

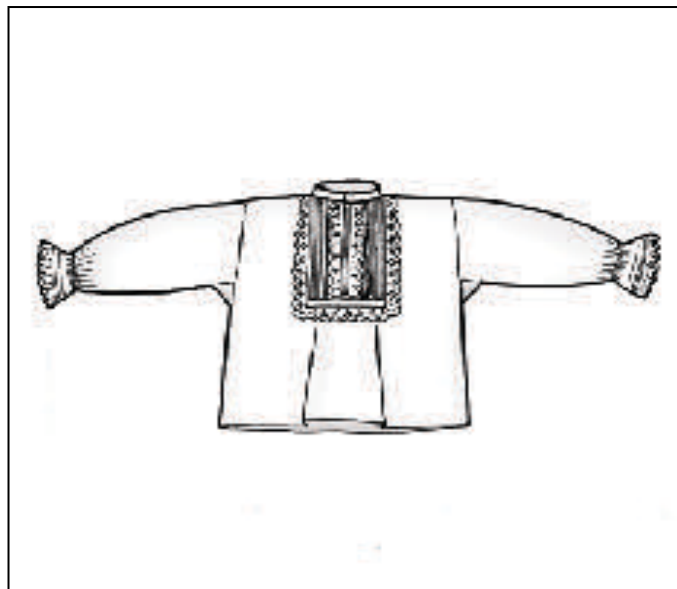
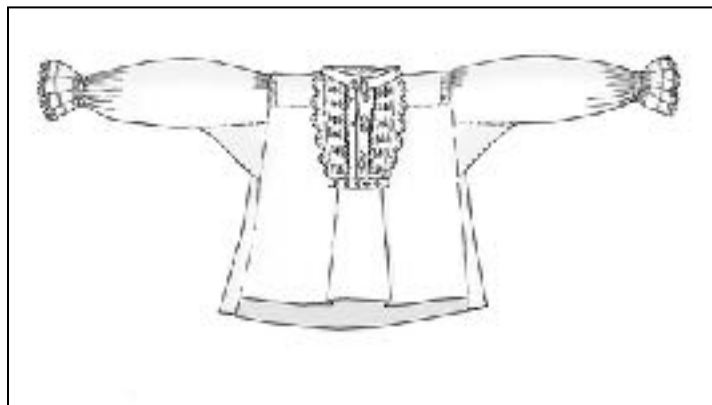
Anžec - lace which was sewn on folk dress



FERTUN



KIKLA



OPLEČEK



KRALUŠ

Croatian Traditional Food



Štrukli is a popular dish served largely in households across regions in the north of the country. It can be served like dessert or a regular meal. Composed of dough and various types of filling, usually cheese, štrukli can be either cooked or baked. Štrukli are made of only a few ingredients. Ingredient that is most important is fresh cottage cheese: it has a fresh, slightly acidic taste and a refined taste of milk that is only really began to ferment. There are a few tricks of the trade in preparing the dough for štrukli. The most important rule is to make it almost paper thin, without breaking. Štrukli can be served every day but usually people make it on Sunday.

Čvarci



Čvarci is very typical Croatian snack. It is popular in Northern parts of Croatia. Very often people consider them as unhealthy meal because it is made of pork fat. They are made in the pig slaughtering time usually at the end of November. The pork fat need to be cut in small peaces and cooked for couple of hours. They can be eaten on their own as a snack, served with heated fruit brandy common to the same region, called rakija, or they can be used as an ingredient in other food recipes. In Croatia, they are most often eaten with bread and onions. If consumed as a snack, they are very often combined with beer.



Kremšnita is traditional and local cake from Samobor. It has crispy crust and soft, melting and sweet filling. Cake is made out of eggs whipped with vanilla and cream and it is served warm. In Croatia, kremšnita has its national day or should I say its days as the ode to kremšnita lasts two full days every year at the beginning of May. On this occasion, the slastičarna (pastry shops) of Samobor offer this cake that, according to local custom, opens all doors to forgiveness and peace. "If you have a problem or a disagreement, offer a kremšnita and everything is forgiven" say people in Samobor



Mlinči are traditional Croatian meal. Mlinči are usually prepared with poultry, and eaten on sundays. They are made of flour, water and salt. They are first baked on the furnace or some warm surface, and then cooked in warm water and topped with animal fat.

Greblica



Greblica is a traditional Croatian dish. It comes from a village in Samobor county called Rude. In the past greblica was served as a main dish and it was available even to the poorest. The dessert got its name by the wooden tool that drizzled the ashes in a baker's furnace. Greblica is baked and it's made out of fresh cheese, dough and some spinach.



Kulen is a type of flavoured sausage made of minced pork that is traditionally produced in Croatia. It is spicy because of garlic and red pepper. Kulen is popular in the eastern parts of Croatia. Croatian Kulen is protected by Geographical Indication status from the Food and Agriculture Organization of the United Nations. The process of making Kulen usually lasts for 9 months.



Češnjovka is also type of sausage. It's made out of pork meat and a lot of spices, especially garlic. The sausage is popular in the northern parts of Croatia. It is smoked lightly for 3-4 days.



Fritule are a dessert in Croatia. To make fritule you will need less than half an hour. They are made out of flour, yeasty eggs, milk, etc. They are fried in oil. They are popular all across Croatia. You can make them anytime but people make them often during holidays.

Rakija and liquor



Rakija and liquor are both alcoholic drinks. Rakija is made by distilling fermented fruit. Most famous rakijas are made of: plum (šljivovica), herbs (travarica), grapes (lozovača). Liquor is made by putting fruit in grape rakia to sit in it, and then adding sugar. Most famous liquors are made of: honey (medica), sour cherry (višnjevac), walnut (orahovac).