

mcm

maistra company magazine

BROJ ISSUE 8 • SRPANJ JULY 2015 • GODINA YEAR 8

OBNOVljeni
HOTEL
ADRIATIC –
Mjesto za
SANJARE

THE RENOVATED
ADRIATIC HOTEL –
A PLACE FOR
DREAMERS

ISTARSKI SVJETIONICI,
LEGENDARNI ČUVARI
PUČINE NA JADRANU

ISTRIAN LIGHTHOUSES,
LEGENDARY GUARDIANS
OF THE OPEN SEA ON
THE ADRIATIC

DOLCE VITA – FESTIVAL
KOJI SLAVI MEDITERANSKU
KULTURU PROŠLOG STOLJEĆA

DOLCE VITA – A FESTIVAL
CELEBRATING THE MEDITERRANEAN
CULTURE OF THE MID-TWENTIETH CENTURY

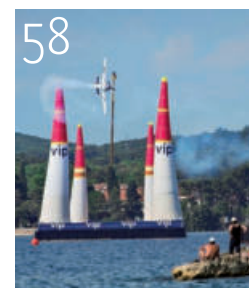
ANDREW GASKIN
NOVI GLAVNI CHEF
MAISTRINIHI LUXURY
HOTELA

ANDREW GASKIN
NEW HEAD CHEF
AT MAISTRA
LUXURY HOTELS



PODUZETNOST
 KREATIVNOST
 IDEJA
OPTIMIZAM
 VIZIJA
 MOTIVACIJA
 INTUICIJA
 RAST
 AMBICIJA
 RAZVOJ
 BUDUĆNOST
 PODUZETNOST
 MISIJA
 DINAMIČNOST
 MAŠTA
IDEJA
 VIZIJA
 ZNANJE
 MISIJA
 RAST
 AMBICIJA
 OPTIMIZAM
 USPJEH
 KREATIVNOST
 RAST
ISKUSTVO
 VIZIJA
 AMBICIJA
 KREATIVNOST
 OPTIMIZAM
 IDEJA
 INTUICIJA
 MOTIVACIJA
 ZNANJE
 (ZNANJE
 IDEJA
 INTUICIJA
 MISIJA
 KREATIVNOST
 DINAMIČNOST
 INTUICIJA
 IDEJA
 USPJEH
 ZNANJE
 MOTIVACIJA
 INTUICIJA
 RAST
 MISIJA
VIZIJA RAZVOJ
 OPTIMIZAM
 RAZVOJ
 ZNANJE
 OPTIMIZAM
 RAST
 MISIJA
 IDEJA
 MAŠTA
ZNANJE
 DINAMIČNOST
 VIZIJA
 MOTIVACIJA
 IDEJA
 ZNANJE
 RAZVOJ
 INTUICIJA
 MAŠTA
KREATIVNOST
 ISKUSTVO
 USPJEH
 INTUICIJA
 VIZIJA
 ZNANJE
 KREATIVNOST
 MOTIVACIJA
 INOVACIJA
 RAZVOJ
 RAST
ZNANJE
 IDEJA
 VIZIJA
 OPTIMIZAM
 MAŠTA
VIZIJA
 RAZVOJ
 DINAMIČNOST
 MUDROST
 PODUZETNOST
RAST
 MOTIVACIJA
 KREATIVNOST
 OTVORENOST
 VIZIJA
MOTIVACIJA


A D R I S
grupa



- 6 **Godišnji raspored** događanja u Rovinju
- 8 **Hotel Adriatic**, boutique hotel u kojem se prožimaju fantazija i realnost
- 18 **Andrew Gaskin**, na čelu tima šefova kuhinja luxury hotela Maistra
- 28 **“Šećer na kraju”** Bogatstvo slastica u Maistrinim hotelima
- 34 **Istarski svjetionici** Legendarni čuvari pučine na Jadranu
- 42 **Rovinj**, romantični gradić ispunjen galerijama
- 48 **Mobilne kućice** u zelenoj oazi pokraj Vrsara
- 52 **Sportske pripreme u Istri** Maistrini hoteli već su dugi niz godina domaćini klubovima

- 54 **Rujan u Vrsaru** - Europsko prvenstvo u mininogometu
- 58 **Red Bull Air Race**, Adrenalinski vikend na nebu iznad Rovinja
- 62 **Snježana Abramović Milković**, osnivačica Festivala plesa i neverbalnog kazališta
- 68 **Turistički summit** Sastanak čelnih ljudi svjetskog turizma u hotelu Lone
- 70 **FAKS** Amatersko stvaralaštvo u raznim oblicima umjetnosti
- 72 **Dolce Vita**, festival koji slavi mediteransku kulturu sredine prošlog stoljeća
- 76 **Kontakti**
- 78 **Recept sezone**: preporuka šefa kuhinje hotela Adriatic

- 6 **Annual schedule of events** in Rovinj
- 8 **Adriatic Hotel**, boutique hotel where fantasy and reality intertwine
- 18 **Andrew Gaskin**, heads team of chefs at luxury Maistra hotels
- 28 **“Icing on the cake”** The richness of desserts at Maistra’s hotels
- 34 **Istrian lighthouses** Legendary guardians of the open sea on the Adriatic
- 42 **Rovinj** – romantic, art gallery-filled town
- 48 **Mobile homes** in the green oasis near Vrsar
- 52 **Sports preparations in Istria** For years now Maistra’s hotels have hosted numerous clubs

- 54 **September in Vrsar** – European Minifootball Championship
- 58 **Red Bull Air Race**, Adrenaline-filled weekend in the sky above Rovinj
- 62 **Snježana Abramović Milković** Founder of the Dance and Non-Verbal Theatre Festival
- 68 **Tourist summit** – meeting of the world’s tourism industry’s leading people in Hotel Lone
- 70 **FAKS**, Amateur creations in different art forms
- 72 **Dolce Vita**, a festival celebrating the Mediterranean culture of the mid-twentieth century
- 76 **Contacts**
- 78 **Recipe for the season**, recommended by the chef at Adriatic hotel

IMPRESSUM

Glavna urednica / Editor in Chief:
Amela Pašalić

Voditelji projekta / Project managers:
Vanja Mohorović, Tihana Milas

Izdavač / Publisher:
MAISTRA d.d.

Obala V. Nazora 6, 52210 Rovinj
Tel. +385 52 800 250

Novinari / Journalists:
Mustafa Topčagić, Drago Živković,
Ela Radić

Dizajn i priprema za tisak / Design & Prepress:
Meglabyte produkcija, info@meglabyte.hr

Tisak / Print:
Tiskara Grafing, offset & digital print
Olipska 7, 10000 Zagreb

Fotografija / Photography:
Tomislav Marić, Igor Goić i Jurica Gašpar
Maistra arhiva, Dolce Vita arhiva,
Red Bull pool content, Shutterstock
Svjetionici: Jurica Gašpar, Igor Goić
Hotel Adriatic: Bojan Mrdenović, Marin
Paulenka, Sanjin Kaštelan, Damir Žižić

Prevoditeljica i lektorica / Translator & Proof reader:
Enisa Jelečević



Tomislav Popović
predsjednik Uprave Maistre
President of the Management
Board of Maistra

ŽELIMO BITI MJESTO KOJEMU ĆETE SE UVIJEK VRAĆATI

Maistrina strategija razvoja luksuznog turizma počiva na tri stupa: prvi čine investicije u obnovu smještajnih kapaciteta, drugi je stalno podizanje kvalitete usluge, a treći obogaćivanje ponude kako bi naši gosti cijele godine otkrivali sadržaje zbog kojih će doći i ostati u Rovinju. Građeci prvi stup našeg razvoja, pokrenuli smo i realizirali investicije u izgradnju potpuno novih smještajnih kapaciteta u skladu s najvišim standardima današnjeg hotelijerstva. Uz gotovo tri milijarde kuna koje su dosad uložene, u narednom razdoblju planiramo investirati dodatnih 1,4 milijarde kuna kako bi do 2017. godine više od 95 posto naših hotelskih kapaciteta bilo na razini četiri i pet zvijezdica. Samo ove godine investiramo više od 150 milijuna kuna, a najvažnije ulaganje odnosi se na rekonstrukciju hotela Adriatic, najstarijega rovinjskog hotela, koje je vrijedno više od 30 milijuna kuna. Obnovljeni hotel Adriatic već je otvoren za naše goste, a pri kraju su i pripreme za izgradnju hotela Valdaliso kao hotela za obiteljske goste te novog hotela Park na postojećoj lokaciji. Izvan Rovinja Maistra je iskoračila prošlogodišnjom akvizicijom hotela Hilton Imperial u Dubrovniku. Svjesni smo činjenice da sama izgradnja smještajnih kapaciteta nije dovoljna da privuče veći broj gostiju izvan glavne sezone. Stoga intenziviramo započete procese stvaranja kreativnijeg i prepoznatljivijeg turističkog proizvoda koji će biti motiv dolaska i duljeg boravka gostiju. Značajan iskorak napravili smo s utrkom Red Bull Air Race, koja je već drugu godinu u Rovinju potkraj svibnja privukla desetke tisuća gostiju, ali tu su Rovinj jazz festival i Dolce Vita Vintage festival koji okupljaju ljubitelje glazbe i stila iz pedesetih i šezdesetih godina prošlog stoljeća. Na području podizanja kvalitete usluge važnu smo ulogu namijenili i našem novom glavnom chefu klastera Luxury hotela Andrewu Gaskinu koji će zajedno sa svojim timom svakodnevne obroke u hotelima Monte Mulini, Lone i Adriatic pretvarati u posebne doživljaje. Iznimno nam je drago da je napore u razvoju Rovinja kao destinacije i Maistre kao kompanije prepoznala i Svjetska turistička organizacija UNWTO koja je potkraj svibnja upravo u našem hotelu Lone održala jubilarnu 100. sjednicu svog Izvršnog odbora. To nam je bila još jedna prilika da kolegama iz cijelog svijeta prezentiramo turističku ponudu Hrvatske, Istre i Rovinja, i vjerujemo da su se uvjerali da postoji mnoštvo razloga zbog kojih se Rovinju uvijek treba vraćati.

WE WISH TO BE THE PLACE YOU WILL KEEP RETURNING TO

Maistra's strategy of luxury tourism development is based on the following three pillars: investments in the renovation of our accommodation capacities, continued improvement of the quality of our service, and expansion of the offer so our guests might discover things that will make them come to Rovinj and stay there. While erecting the first pillar supporting our development, we have launched and realized investments in building completely new accommodation capacities in line with the highest standards of today's hotel industry. With nearly HRK 3bn that have been invested so far, we plan to invest another HRK 1.4bn so that over 95% of our hotel capacities would reach the level of four- or five-star capacities by 2017. This year alone we will invest more than HRK 150m; the most important investment, worth over HRK 30m, refers to the reconstruction of the Adriatic Hotel, Rovinj's oldest hotel. The renewed Adriatic has already been opened, while the preparations for the building of the Valdaliso Hotel for the family guests and the new Park Hotel in the existing location have already started. Outside Rovinj, last year Maistra purchased the Hilton Imperial Hotel in Dubrovnik. We are aware of the fact that merely building the accommodation capacities is not enough to attract a larger number of guests outside the peak season. We have, therefore, intensified the ongoing processes by creating a more creative and recognizable tourist product that will inspire the guests to visit us and stay longer. We have made a significant step forward with the Red Bull Air Race, which has attracted tens of thousands of guests for the second year in a row now. We also need to mention Rovinj Jazz Festival and Dolce Vita Vintage Festival, the latter of which attracts fans of the music and style of the fifties and sixties of the twentieth century. As far as raising the quality of service is concerned, our new chef of the Luxury hotel cluster Andrew Gaskin has been given a major role to play; together with his team, Gaskin will turn everyday meals at the Monte Mulini, Lone and Adriatic hotels into special experiences. Finally, we are extremely pleased that the United Nations World Tourism Organization (UNWTO) has recognized our efforts in developing Rovinj as a destination and Maistra as a company; in late May the UNWTO held the 100th session of its Executive Council at the Lone Hotel. We viewed it as yet another opportunity to present the tourist offer of Croatia, Istria and Rovinj to our colleagues from around the world – we believe they have been convinced of the many reasons why one should always return to Rovinj.

maistra
ROVINJ - VRSAR

maiCard

MAISTRA LOYALTY



Do you have your maiCard ?

Collect our „waves“ and dive into the sea of exclusive benefits. Become a member today and start collecting valuable „waves“ quickly and easily at Maistra accomodation and other sales points. For more info please visit our website, or contact our friendly staff at the reception.

maistra
ROVINJ - VRSAR

+385 (0)52 800 250
info@maistra.hr
www.maistra.com

A
ADRIS
grupa



GODIŠNJI RASPORED DOGAĐANJA U ROVINJU

ANNUAL SCHEDULE OF EVENTS IN ROVINJ



2.4. – 30.9.2015.

Picasso:
The Lake collection - radovi
umjetničke
keramike
*Zavičajni muzej
Grada Rovinja*

13.7. – 23.8.2015.

8. Artexchange - istarski
sajam umjetnina, skupna
izložba
Multimedijalni centar

4. - 27.7.2015.

Rovinj Jazz Festival
Rovinj, ex TDR

1. – 8.8.2015.

14. Dani talijanskog filma u
Rovinju
*Zajednice Talijana Pino Budicin
Rovinj, Kazalište Gandusio*

1.-5.9.2015.

BLITZ – Međunarodni festival
izvedbenih umjetnosti
*Rovinj, Kazalište Antonio
Gandusio, otok Sv. Katarina,
MMC, TDR*

13.9.2015.

13. Krug oko Rovinja,
biciklijada povodom Dana
Grada Rovinja

2.4. – 30.9.2015.

Picasso:
The Lake collection –
artistic ceramic works
*Rovinj Heritage
Museum*

13.7. – 23.8.2015.

8th Art exchange –
Istrian artefacts fair,
joint exhibition
Multimedia center

4. – 27.7.2015.

Rovinj Jazz Festival
Rovinj, ex TDR

1. – 8.8.2015.

14th Days of Italian Film
*Italian communities
Pino Budicin Rovinj,
Gandusio Theatre*

1.-5.9.2015.

BLITZ – International
Performing Arts Festival
*Rovinj, Antonio Gandusio
Theatre, St. Katarina Island,
MMC, TDR Rovinj*

13.9.2015.

13th Circuit around Rovinj,
bicycle race celebrating the
City of Rovinj Day



16.9.2015.

Dan grada - blagdan zaštitnice
Sv. Eufemije

24. – 27.9.2015.

Weekend Media Festival
Rovinj, ex TDR

27. – 28.9.2015.

Bijeli lav, festival
podvodnog filma
Multimedijalni centar

8. – 11.10.2015.

Festival argentinskog tanga
*Rovinj, Hotel Park, Trg
brodogradilišta*

16.9.2015.

City Day – the feast day of the
City's patron saint, St. Euphemia

24. – 27.9.2015.

Weekend Media Festival
Rovinj, ex TDR

27. – 28.9.2015.

Bijeli lav, underwater film
festival
Multimedijalni centar

2. – 11.10.2015.

Argentine Tango Festival
*Rovinj, Hotel Park,
Brodogradilište Square*

JEDINSTVENI BOUTIQUE HOTEL U KOJEM SE PROŽIMAJU FANTAZIJA I REALNOST

OBNOVLJENI HOTEL ADRIATIC – MJESTO ZA SANJARE

UNIQUE BOUTIQUE HOTEL WHERE FANTASY AND REALITY INTERTWINE

THE RENOVATED ADRIATIC HOTEL – A PLACE FOR DREAMERS



Istovremeno star i nov, vintage i moderan, Adriatic je naprosto jedinstveni boutique hotel, neponovljivi i cjeloviti ambijent u kojem se prožimaju fantazija i realnost – umjetničke intervencije i svakodnevni objekti

At the same time old and new, vintage and contemporary, Adriatic Hotel is simply a unique boutique hotel with a distinctive and integral ambiance where fantasy and reality – art interventions and everyday objects – intertwine





TOGODIŠNJI ADRIATIC JEDINI JE HOTEL U URBANOM TKIVU GRADA ROVINJA, STAROGRADSKOJ JEZGRI KOJA JE PROGLAŠENA SPOMENIKOM KULTURE.

Sveobuhvatnom obnovom transformiran je u luksuznu žarišnu točku u gradu, zajedničkim trudom kreativaca iz Hrvatske, Slovenije, Austrije, Italije, Njemačke i Francuske. Projekt je izradio arhitektonski ured Studio 3LHD, za dizajn interijera zaslužni su Studio Franić/Šekoranja u suradnji s 3LHDom, umjetnička kustosica je Vanja Žanko, grafička dizajnerica Lana Cavar odgovorna je za vizualni identitet, a dizajn uniformi osmislile su dizajnerice iz Studija I-gle. Uz očuvanje baštinskih vrijednosti hotela, u uređenju su interpretirani njegovi povijesni slojevi, a umjetničkim intervencijama unesen je suvremeni kozmopolitski duh. Studiju 3LHD novi hotel Adriatic nije prvi projekt koji rade za Maistru. „Naša prva suradnja s Maistrom kao investitorom bio je Hotel Lone u Rovinju, na kojemu

smo radili od pozivnog natječaja 2006. do srpnja 2011. kada je hotel završen. S Maistrom smo realizirali i apartmane Amarin te plažu Mulini. Dugoročna suradnja rezultirala je partnerskim odnosom, a sretna je okolnost što Maistra, koja upravlja većinom turističkih kapaciteta u Rovinju i okolici, ima jasnu strategiju da uz aktivno akceptiranje potreba lokalne zajednice postupno podigne ukupnu kvalitetu turističkog proizvoda. Pritom se ne uzurpira novi teritorij, već se podiže kvaliteta u smislu programa i sadržaja“, kaže Silvije Novak, jedan od partnera u Studiju 3LHD. Kao i svaki put kada se radi na objektu u zaštićenoj povijesnoj jezgri, u obnovi hotela Adriatic puno je toga bilo unaprijed zadano. Zbog toga se projektu pristupilo izrazito pažljivo, dodaje Novak: „Zadatak koji smo dobili od ▶



THE HUNDRED-YEAR-OLD ADRIATIC HOTEL IS THE ONLY HOTEL IN ROVINJ'S URBAN TISSUE, THE OLD TOWN THAT HAS BEEN DECLARED A WORLD HERITAGE SITE.

A comprehensive renovation, the result of a joint effort by creatives from Croatia, Slovenia, Austria, Italy, Germany and France, has transformed it into the town's luxury focal point. The project was conceived by the architects from Studio 3LHD. Studio Franić/Šekoranja have designed the interior in cooperation with 3LHD, Vanja Žanko is the art curator, graphic designer Lana Cavar is responsible for the hotel's visual identity, and the Studio I-gle designers have designed the staff uniforms. Besides preserving the hotel's heritage values, its renovation and redesign have enabled an interpretation of the hotel's historical layers, while various art inter-

ventions have introduced a contemporary and cosmopolitan feel to it. The new Adriatic Hotel is not the first project that Studio 3LHD has done for Maistra. "Our first cooperation with Maistra as the investor was the Lone Hotel in Rovinj. That particular cooperation lasted from the 2006 tender by invitation until the hotel's opening in 2011. We have also completed the Amarin Apartments and the Mulini Beach. Our long-term cooperation resulted in a partnership, and the lucky coincidence is the fact that Maistra, which manages most of the tourism capacities in Rovinj and the surrounding area, has a clear strategy for gradually raising the overall quality of the tourism product and accepting the needs of the local community. More importantly, no new territory will be usurped in the process and quality of programs and services will be raised," Silvije Novak, one of the partners at Studio 3LHD, said.

A number of things related to the hotel's renovation were preset – as is customary whenever one is working on a building within the protected old town. That is why the project had been approached with extreme care, Novak added: "The task that the conservationists had given us was the complete renovation of the building's façade, without any possibility of contemporary reinterpretation of its parts, and we fully complied with their requests. On the other hand, we had been given ▶



▣ Projekt hotela Adriatic izradio je arhitektonski ured Studio 3LHD

The project of hotel Adriatic was conceived by the architects from Studio 3LHD





► konzervatora bila je potpuna rekonstrukcija vanjskog pročelja zgrade bez ikakve mogućnosti za suvremenom reinterpretacijom njegovih pojedinih djelova. Njihov stav smo maksimalno ispoštovali, dok su nam u unutrašnjosti zgrade dopušteni reinterpretacija i preinake, što smo iskoristili kao inspiraciju za koncept kroz koji se provlače povijesni slojevi objekta“.

Adriatic je jedan od prvih hotela u regiji. Postojeća zgrada izgrađena je 1913. kao hotel i otad je s manjim prekidima u istoj funkciji. Zadnji je put rekonstruirana 1989. godine kada je cilj bio postići maksimalni smještajni kapacitet. Programski

koncept koji je za ovu rekonstrukciju zadala Maistra temelji se na tome da hotel ima prostrane sobe i da se ugostiteljski sadržaji u prizemlju orijentiraju prema svim gostima Rovinja, a ne samo hotelskim gostima. „Vodeni tim zadatkom, unutar zgrade napravili smo niz konstruktivnih zahvata kako bi se prostori maksimalno otvorili i postali reprezentativni. Uvedeno je i dizalo kojeg prije nije bilo. Naglasak je stavljen na očuvanje postojećeg stubišta koje vodi od prvog do četvrtog kata. Novo stubište od prizemlja do soba postavljeno je ekscentrično u odnosu na prizemlje, kako bi se javni sadržaji hotela

► the green light regarding the possible changes and reinterpretation of the building's interior and we used that as an inspiration for a concept entwined with the building's historical layers.” Adriatic Hotel is one of the first hotels in the region. The existing building was built in 1913 and has served as a hotel ever since, except for a few short stints in the past. It was last renovated in 1989, when the goal was to achieve maximum accommodation capacity. According to Maistra's concept for this particular renovation, the hotel needed to have spacious rooms, while the ground floor establishments serving meals and refreshments had to be open to all of Rovinj's guests, not just the hotel guests. “Guided by those instruc-

tions, we completed a number of construction interventions to open the spaces as much as possible and make them representative. We also introduced an elevator that had not been there before. The emphasis was placed on preserving the existing staircase leading from the first floor to the fourth floor. The new staircase from the ground floor to the rooms was placed eccentrically in relation to the ground floor so as to open the hotel's public spaces (café and brasserie) towards the town's square,” Novak explained.

TRADITIONAL EXTERIOR, ECLECTIC INTERIOR

The exterior has kept its 1913 traditional, authentic look, while the new,

GLAVNA ZNAČAJKA INTERIJERA SU SITE-SPECIFIC INSTALACIJE ČIJI SU AUTORI POZNATI MEĐUNARODNI UMJETNICI

THE INTERIOR'S MAIN CHARACTERISTICS ARE THE SITE-SPECIFIC INSTALLATIONS BY WELL-KNOWN INTERNATIONAL ARTISTS

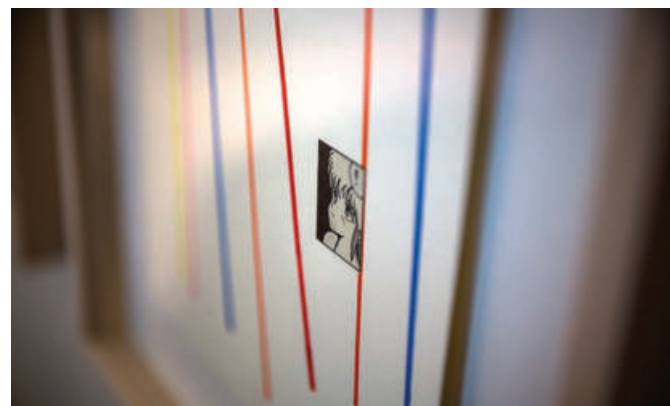


(caffe, brasserie) otvorili prema gradskom trgu“, pojašnjava Novak.

EKSTERIJER TRADICIONALAN, INTERIJER EKLEKTIČAN

U eksterijeru je zadržan tradicionalni, autentični povijesni izgled iz 1913. godine, dok je vizualno bogati novi interijer eklektičan, suvremen, klasičan i elegantan, s mnoštvom tekstura, tonova i boja. Glavna značajka interijera su site-specific instalacije, nadopunjene manjim radovima koji su postavljeni kao odložena umjetnost, čiji su autori poznati međunarodni umjetnici. Stvaranje site-specific umjetničkih radova zahtjevalo je od umjetnika stalno podešavanje i ispitivanje vlastite prakse, te je rad na ovom hotelu predstavljao pravi suradnički izazov za sve uključene sudionike. Jedinstveno uređene sobe doimaju se poput umjetničkih studija, njihov intimni ambijent gostima pruža ugodaj elegantnog doma, a ne hotelske sobe. Sobe su različite veličine, uređene vrlo sličnim ▶

visually rich interior is eclectic, contemporary, classic and elegant, with a myriad of textures, tones and colors. The interior's chief characteristic are the site-specific art installations, complemented with smaller works (exhibited as discarded art) by well-known international artists. Creating site-specific artwork required from the artists to constantly adjust and examine their own practice. Consequently, working on this hotel was a true collaborative challenge for all those involved. The uniquely decorated rooms seem like art studios; each room and its intimate setting provides guests with a feel of an elegant home rather than a hotel room. Moreover, the different-sized rooms have similar furniture but different artwork. Previous renovations have cost the hotel its original interior; moreover, there were no materials showing what it had been like. Therefore, in redesigning the hotel, both Studio Franić/Šekoranja and Studio 3LHD were more into creating the atmosphere, aesthetics and needs of the present moment in a space of rich history than ▶





► namještajem, ali s potpuno različitim radovima umjetnika. U nekolicini prethodnih obnova hotela potpuno se izgubio izvorni interijer, a nije bilo ni materijala koji bi ga dočarali. Stoga su se pri procesu osmišljavanja novog izgleda hotela Studio Franić/Šekoranja i Studio 3LHD više bavili osmišljavanjem atmosfere, estetike i potreba sadašnjeg trenutka u prostoru bogate povijesti, nego restauracijom izvornog interijera. „Razmišljali smo o prostoru koji živi s mjestom u kojem se nalazi, s izmjenama godišnjih doba. U proljeće i ljeti živi vani u nekom obliku novog gradskog vrta, dok se zimi seli u tamijsku atmosferu punu boja i tekstura bogatu dizajnom i umjetnosti. Željeli smo stvoriti prostor koji je originalan, komforan, svevremenski, koji će jednako funkcionirati i puno godina nakon ove rekonstrukcije, a koji se neće moći jednoznačno definirati ni kao suvremen, ni kao starinski, art, klasičan, zimski ili ljetni...” pojašnjava Saša Šekoranja. Adriatic je zamišljen kao mali gradski boutique hotel sa samo 18 soba. U smislu interijera to je omogućilo slobodniji pristup, stvaranje originalnih, intimnijih prostora s mnoštvom detalja. „Nismo bili sputani potrebom ponavljanja izbora i rješenja na puno većoj skali, kao u slučaju osmišljavanja interijera velikih hotela. Željeli smo upotrijebiti namještaj, opremu koja je spoj

klasičnog i suvremenog dizajna, koja kao da je nastajala i mijenjala se s vremenom, istovremeno udobna i neopterećujuća, koja živi s umjetnosti, prostorom i ljudima u njemu“, kaže Šekoranja. Ovom projektu, dodaje, nisu pristupili kao obnovi, već kao osmišljavanju novog interijera koji se nalazi u građevini bogate povijesti.

IMPRESIVNA KOLEKCIJA OD STOTINJAK UMJETNINA

Kustosica Vanja Žanko okupila je vizualne umjetnike koji su pozvani da izrade nove site-specific radove konceptualizirane specifično za prostor hotela. Jedinstvene intervencije u intimnim ambijentima soba nadopunjavaju manji umjetnički radovi, ležerno odloženi kao u umjetničkom studiju. Umjetnine muzejske vrijednosti zajedno čine impresivnu i jedinstvenu kolekciju hotela s više od stotinu umjetničkih komada, u kojoj će uživati znatizeljni gosti u potrazi za drugačijim iskustvom. „Svaki gost otkrivaće korak po korak umjetnine u prostoru, približavati se onima koje ga više intrigiraju i privlače, neke proučavati u detalje, a neke letimično pogledati i jednostavno uživati u ambijentalnoj cjelini. Posebno su zanimljivi umjetnički radovi koji se bave različitim aspektima svjetla, važnom umjetničkom materijom u ovom hotelu. Svjetlo je ključno za oblikovanje crnih hodnika ispred

► Kustosica Vanja Žanko odabrala je tim najboljih vizualnih umjetnika Art curator Vanja Žanko has gathered a team of best visual artists



► restoring the original interior. “We thought of this space living together with its location, with the changes of the seasons. In the spring and summer, the space lives outside, in some form of the city’s new garden, while in the winter, it moves to a darker atmosphere filled with colors as well as textures rich with design and art. We wanted to create a space that is original, comfortable and timeless; a space that will equally function years after the renovation; a space that one will not be able to unambiguously define as contemporary, vintage, art, classic, wintery or summery...” Saša Šekoranja explained. The hotel has been envisaged as a small boutique town hotel with just 18 rooms. Interior-wise, that provided the architects and designers with a much freer approach, enabling them to create original, intimate spaces with many details. “We weren’t restricted with the need to repeat the choices and solutions on a grander scale, as is the case when designing the interiors of large hotels. We wanted to use furniture and equipment that combine classic and contemporary design, and seem as if they had emerged and changed with time, but are at the same time comfortable and unassuming, living with art, space and people,” Šekoranja said, adding that they approached the project as if it had not been a renovation but de-

signing an interior in a building full of rich history.

IMPRESSIVE COLLECTION OF AROUND A HUNDRED ARTWORKS

Art curator Vanja Žanko has gathered a number of visual artists who had been invited to create new site-specific works for the hotel. The unique interventions in intimate settings are complemented with smaller works of art casually laid down as if in an art studio. Artworks of museum quality form an impressive and unique hotel collection with over a hundred works that guests who are looking for a different experience will definitely enjoy. “Guests will discover works of art with each step they make; they will stand closer to those works of art that intrigue and attract them, study some in detail and glance over others, or simply enjoy the ambiance as a whole. Particularly interesting are works of art featuring different aspects of light, an important artistic matter in this hotel. The light is key to forming black hallways, which turn into light corridors with the help of the works of art,” Vanja Žanko stated. There are works by Abdelkader Benchamma, Jasmina Cibic, Igor Eškinja, Chris Goennawein, Kristina Lenard, Federico Luger, Charles Munka, Goran Petercol, Valentin Ruhry, Sofija Silvia, Saša Šekoranja, Massimo Uberti, Zlatan Vebahović and Žižić/Kožul. Hotel’s portfolio consists of generations of strong writing, internationally recognized artists whose works have been exhibited in and purchased by prestigious museums, foundations and collections, including the Louis Vuitton Foundation in Paris, Bentley Elements in Crewe,

► Modne dizajnerica studija I-GLE bile su zadužene za uniforme osoblja

Fashion designer of the Studio I-GLE were in charge for staff uniforms





soba, koji se pomoću radova pretvaraju u svjetlosne koridore”, ističe Vanja Žanko. Zastupljeni su umjetnici Abdelkader Benchamma, Jasmina Cibic, Igor Eškinja, Chris Goennawein, Kristina Lenard, Federico Luger, Charles Munka, Goran Petercol, Valentin Ruhry, Sofija Silvia, Saša Šekoranja, Massimo Uberti, Zlatan Vehabović te Žižić/Kožul. Portfolio hotela obuhvaća generacije snažnih rukopisa, umjetnike koji su prepoznati u međunarodnom kontekstu i čiji su radovi izlagani i otkupljivani za prestižne muzeje, fondacije i kolekcije. Nabrojimo samo neke od njih: Louis Vuitton Foundation u Parizu, Bentley Elements u Crewe, Albertina u Beču, ZKM u Karlsruhe, Arnaldo Pomodoro Foundation u Milanu, Casino Luxembourg u Luksemburgu, MAXXI u Rimu, MUMOK u Beču, Lentos Kunstmuseum u Linzu, Ludwig Muzej u Budimpešti, Camera Austria u Grazu, Boghossian

Foundation u Bruxellesu, Vehbi Koç Foundation u Istanbulu, Drawing Center i PS1 u New Yorku, Kuća Lauba u Zagrebu, Muzej moderne i suvremene umjetnosti u Rijeci.

UNIFORME OSOBLJA KAO ESTETSKI MANIFEST

Umjetnička djela u Adriatici su i uniforme osoblja, za koje su bile zadužene modne dizajnerice studija I-gle. Martina Vrdoljak Ranilović i Nataša Mihaljčičin dizajnirale su jedinstvene uniforme u skladu s koncepcijom spoja tradicije i suvremenog artističkog manira svih vizualnih segmenata. „Uniforme funkcioniraju kao svojevrsni estetski manifest kojim se podcrtava osnovna ideja Adriatica kao hotela koji baštini stoljetno nasljeđe. Krojevi su razvijeni kao reinterpretacija i vrlo sofisticirana nadgradnja klasičnih odjevnih standarda karakterističnih za elegantni hotelski izgled”, ističu Martina i Nataša. Inspirirane suptilnom estetikom klasične elegancije, uniforme su istovremeno ▶

Albertina in Vienna, ZKM in Karlsruhe, Arnaldo Pomodoro Foundation in Milan, Casino Luxembourg in Luxembourg, MAXXI in Rome, MUMOK in Vienna, Lentos Kunstmuseum in Linz, Ludwig Museum of Contemporary Art in Budapest, Camera Austria in Graz, Boghossian Foundation in Brussels, Vehbi Koç Foundation in Istanbul, the Drawing Center and PS1 in New York, Lauba House in Zagreb, and Museum of Modern and Contemporary Art in Rijeka.

STAFF UNIFORMS AS AN AESTHETIC MANIFESTO

Staff uniforms at the Adriatic Hotel are also works of art, designed by the fashion designers of the Studio I-gle. Martina Vrdoljak Ranilović and Nataša Mihaljčičin have designed the unique uniforms in line with the concept of combining tradition and contemporary artistic manner of all visual segments. “The uniforms function as an aesthetic manifesto of sorts, underlining the basic idea of the Adriatic as a hotel with a hundred-year-old heritage. The designs were developed as a reinterpretation and rather sophisticated up-

grade of the classical clothing standards characteristic for the smart hotel look,” Martina and Nataša explained. Inspired by the subtle aesthetics of the classic elegance, the uniforms are also in conflict with the modern understanding of functional clothes. In a rather modern way, the new uniforms promote a sophisticated casualness unrestrained by classic forms or expectations commonly applied to hotel uniforms. At the same time, however, their simplicity is a style-related link between the traditional and the modern. The colors range between anthracite gray and white, while the only material used is natural cotton. While creating the hotel’s visual identity, graphic designer Lana Cavar was primarily inspired by the hotel’s eclectic character as it is a mixture of old and new architecture, hotel and gallery’s typologies, classic and contemporary expressions, relaxed and stylish atmospheres. “We have tried giving these characteristics to the logo, which combines two different typographies: a modernist one and a classical one, both directly inspired ▶



► u srazu sa suvremenim poimanjem funkcionalnog odijevanja. Na vrlo moderan način promiču sofisticiranu ležernost nespontanu klasičnim obrascima i očekivanjima koji se obično apliciraju u tretiranju hotelskih uniformi, no istovremeno je njihova jednostavnost stilaska poveznica tradicionalnog s modernim. Boje se kreću u rasponu od antracit sive do bijele, a tkanina je isključivo prirodni pamuk.

U izradi vizualnog identiteta hotela Adriatic grafičku dizajnericu Lanu Cavar inspirirao je prije svega eklektični karakter hotela u kojemu se sudaraju obilježja stare zgrade i nove arhitekture, tipologije hotela i galerije, klasičnog i suvremenog izričaja, atmosfera opuštenog i otmjenog. „Ove karakteristike pokušali smo pridružiti i logotipu, u kojemu se susreću dvije tipografije, jedna modernistička i jedna klasična, no obje izravno inspirirane formama slovnih znakova iz vremena u kojemu je nastala zgrada hotela. Logo je relativno apstraktan, forma koju pamтите gledanjem više no čitanjem, poput tipografske ilustracije“, pojašnjava Lana Cavar. Zadatak nije bio nimalo lagan, dodaje, jer je hotel vizualno zasićen prostor, prepun umjetnosti, različitih materijala i tekstura. Primarno ishodište vizualnog identiteta nije pripadnost Maistra grupaciji, nego upravo suprotno. To je svjesna odluka, jer je Adriatic po svemu drugačiji od ostalih hotela Maistre. Zbog toga je i vizualno odvojen. „Cilj nam je bio stvoriti svojevrsni suvremeni grb, nemirnu tipografsku teksturu unutar čvrstog geometrijskog oblika koji sugerira tlocrtnu teksturu stare gradske jezgre Rovinja ili starih istarskih gradića općenito. Adriatic više nije stari, nego vintage hotel, jer



reprezentira vrhunsku kvalitetu prošlih vremena, a ipak je posve novi hotel uskladen s trendovima suvremenog hotelijerstva. S tim potrebama na umu kreiran je i njegov vizualni identitet“, kaže Lana Cavar.

Istovremeno star i nov, vintage i moderan, Adriatic je naprosto jedinstveni boutique hotel, neponovljivi i cjeloviti ambijent u kojem se prožimaju fantazija i realnost - umjetničke intervencije i svakodnevni objekti. Iz mjesta odsjedanja postaje mjesto druženja, iz privremeno aktiviranog prostora tijekom turističke sezone prerasta u prostor cjelogodišnjeg boravka, iz mjesta izmještenog iz konteksta u meku za susret s lokalnim pričama. Iz mjesta za spavanje u mjesto za sanjare. ◀

► by the forms of the letter signs from the days when the hotel was built. The logo is relatively abstract, a form that one remembers more by looking at it rather than reading it just like a typographic illustration,” Lana Cavar said, adding that the task had not been easy as the hotel was a visually saturated space, filled with artwork, different materials and different textures. The primary source of the hotel’s visual identity is not its membership in the Maistra Group. On the contrary, it was a conscious decision as the Adriatic is different from all the other Maistra hotels in so many ways. That is why it is visually separate. “The goal was to create a contemporary coat of arms of sorts, a restless typographic texture within a solid geometric shape suggesting the layout of Rovinj’s old town or Istrian towns in general. Adriatic is

no longer an old hotel but a vintage one as it stands for top quality of the past but is still a completely new hotel in line with the trends of the modern hotel business. Its visual identity was designed with those needs in mind,” Lana Cavar concluded.

At the same time old and new, vintage and contemporary, the Adriatic Hotel is simply a unique boutique hotel with a distinctive and integral ambiance where fantasy and reality – art interventions and everyday objects – intertwine. It transforms from a place one holidays in to a place where one hangs out, from a temporarily activated space during the summer season to a space meant for year-round accommodation, from a space displaced from its context to a mecca where one encounters local stories. From a place for sleeping to a place for dreamers. ◀

ADRIATIC JE JEDINSTVENI BOUTIQUE HOTEL U KOJEM SE PROŽIMAJU FANTAZIJA I REALNOST

ADRIATIC IS A UNIQUE BOUTIQUE HOTEL WHERE FANTASY AND REALITY INTERVINE



Tradition of Rovinj on your plate

If you want to experience a part of the local authenticity, Kantinon is the right place for you. Enter the private world of local fishermen and enjoy the traditional local cuisine prepared with the freshest ingredients according to well kept recipes of our grandmothers and grandfathers.

The unique ambiance of Kantinon, situated at the very heart of Rovinj, is an ideal place for a relaxed dinner and a wide choice of authentic culinary specialties dominated by dishes connected with Rovinj's fishing tradition.

KANTINON

Obala A. Rismondo bb, 52210 Rovinj
tel.: (052) 816 075 / kantinon@maistra.hr
www.kantinon.maistra.com



Četiri mušketira u kuhinjama
Maistrinih luxury hotela svakodnevno
uživaju iznenađujući goste s novim
kombinacijama okusa

Four musketeers in kitchens of
Maistra luxury hotels enjoy surprising
guests with new combination of
flavors on a daily basis

ANDREW GASKIN

heads team of chefs at Maistra luxury hotels:

FRESH INGREDIENTS AND
INNOVATIVE SIDE DISHES FOR
UNIQUE EVERYDAY MEALS

ANDREW GAS

na čelu tima šefova kuhinja Maistrinih luxury hotela:

SVJEŽI SASTOJCI I INOVATI
ZA SVAKODNEVNE JEDINST



KIN

VNI DODACI
VENE OBROKE



NOVI GLAVNI CHEF MAISTRINIH LUXURY HOTELA ANDREW GASKIN, ZAJEDNO S NAJBLIŽIM SURADNICIMA, CHEFOVIMA RADOVANOM BLAGIĆEM, TEOM IVANIŠEVIĆEM I NIKOLOM HRELJOM, STVORIO JE TIM KOJI SVAKODNEVNE OBROKE PRETVARA U POSEBNE DOŽIVLJAJE

Maistrin klaster Luxury hotela, kojeg čine Monte Mulini, Lone i Adriatic, dobio je krajem travnja veliko pojačanje: novog glavnog chefa Andrewa Gaskina. U 35 godina karijere Andy je proputovao gotovo cijeli svijet, radio sa svjetski poznatim kuharima i u čuvenim restoranima, pripremao večere za mnoge slavne osobe, među ostalima i za bivšeg talijanskog premijera i multimilijardera Silvija Berlusconija u Porto Cervu na Sardiniji te za kraljicu Elizabetu II na CHOGM na Malti. U Rovinju je, kaže, jako zadovoljan s ljudima s kojima radi, jer funkcioniraju kao tim koji redovito održava brainstorminge, sami sebe

izazivajući na smišljanje novih kombinacija hrane i novih recepata. Kod sljublivanja vina s hranom Andy uvijek preferira domaće vino i sluša preporuke sommeliera te je odlučan nastaviti tradiciju Chef's tablea u restoranu Wine Vault hotela Monte Mulini. Gaskin je u posljednjih 15 godina radio za hotelski lanac Starwood kao glavni chef u hotelima na Malti, lokacijama po Africi, egzotičnom pacifičkom otoku Bori Bori, u Kini i Tajlandu te na Sardiniji. Radio je i s Michelom Rostangom i Fulviom Pierangelinijem, kuharima s Michelinovim zvjezdicama. Bio je dio timova u restoranima s ▶



HE NEW HEAD CHEF AT THE MAISTRA LUXURY HOTEL, ANDREW GASKIN,

TOGETHER WITH HIS CLOSEST ASSOCIATES, CHEFS RADOVAN BLAGIĆ, TEO IVANIŠEVIĆ AND NIKOLA HRELJA, HAS CREATED A TEAM THAT TURNS EVERYDAY DISHES INTO SPECIAL EXPERIENCES.

In late April, Maistra's luxury hotel cluster, featuring Monte Mulini, Lone and Adriatic, got their latest addition – their new head chef Andrew Gaskin. In his 35-year-long career Andy has travelled nearly the entire world, worked with world renowned chefs in famous restaurants and prepared dinners for

many a celebrity, including former Italian PM and multimillionaire Silvio Berlusconi in Porto Cervo in Sardinia and Her Majesty Queen Elizabeth II of England at CHOGM in Malta. He says he is very pleased with his coworkers seeing as they function as a team that holds regular brainstorming sessions to challenge themselves and come up with new food combinations and new recipes. When pairing wines with the dishes, Andy prefers local wines and listens to the sommeliers' recommendations. Moreover, he is determined to continue the tradition of having a chef's table at the Wine Vault restaurant of the Monte Mulini Hotel. Over the past 15 years Gaskin has worked for the Starwood hotel chain as the head chef at their hotels in Malta, locations across Africa, China, Thailand and Sardinia, as well as on the exotic Pacific island of Bora Bora. Furthermore, he has worked with the Michelin-star chefs Michel Rostang and Fulvio Pierangelini, and was part of the teams at the Michelin-star restaurants in Rome (one star), Monte Carlo and Paris (two stars), and Bray (three stars) in UK with the famous Heston Blumenthal. He describes his own style of cooking as innovative, light and inspired by the Mediterranean, with continued appreciation for the locally available products. He has been inspired by prof. Hubert from his culinary academy ▶

■ **Tanjur "Morske delicije" na redovnom je meniju u restoranu Wine Vault**
The dish "Seafood delights" is regularly served at the restaurant Wine Vault



▣ Andy inspiraciju pronalazi u izmišljanju novih recepata svaki dan
Andy finds his inspiration in creating new recipes every day





► Glazirana pačja
prsa s medom
Honey glazed
duck breast



► Michelin zvjezdicama u Rimu (1 zvjezdica), Monte Carlu i Parizu (2 zvjezdice) te u Brayu, Velika Britanija (3 zvjezdice) sa slavnim chefom Hestonom Blumenthalom. Svoj stil kuhanja opisuje kao inovativan, lagan i nadahnut Mediteranom, uz uvažavanje dostupnih lokalnih proizvoda. U tome su ga nadahnuli njegov profesor Hubert iz kuharske škole (koji mu je dao osnovno znanje), Marco Pierre White (cijeni njegovu predanost visokoj kvaliteti i savršenstvu) te Heston Blumenthal (zbog kreativnosti i stalnog preispitivanja svih aspekata kuhinje).

„Moja kuharska filozofija sastoji se od svakodnevnog serviranja hrane visoke kvalitete s inovativnim dodacima u svim našim restoranima“, objašnjava Andy i dodaje: „Volim otkrivati nove ideje sa svojim timom, što je korisno ako želim dobiti širi pogled na neku svoju zamisao koju već neko vrijeme imam u glavi. Volim smišljati nove recepte svaki dan, spajati

nove vrste namirnica te pripremati neočekivana iznenađenja gostima zbog čega iz naših restorana odlaze s osmijehom na licu. Sretni gosti su mi primarni cilj!“ Andrew Gaskin osvojio je dvije srebrne medalje Svjetskog kuharskog prvenstva ScotHot (topla i hladna kuhinja), a kod kuće na Sardiniji ima brojne pehare i medalje iz vremena kad se natjecao u Salon Culinaires diljem Europe.

MONTE MULINI: SIMFONIJA OKUSA I VRHUNSKA PREZENTACIJA

Radovan Blagić, executive chef hotela Monte Mulini, kuharsku je karijeru počeo u rovinjskom kampu Valalta, gdje je stekao dragocjeno iskustvo u velikom ribljem restoranu. Kasnije je prešao u hotel Angelo d'Oro, u kojem je proširio znanja prezentacije i organizacijskih poslova. Njegov prvi doticaj s Maistrom bio je 2008. u hotelu Adriatic. Mentorica mu je bila Priska Thuring, od koje je, kaže, ►

► (he was the one who had taught him the basics), Marco Pierre White (who he appreciates for his dedication to high quality and perfection) and Heston Blumenthal (for his creativity and continued questioning of all the culinary aspects).

“My culinary philosophy is all about serving top-quality food with innovative side dishes in all our restaurants, every single day,” Andy says and adds the following: “I love discovering new ideas with my team. That’s useful if I wish to gain a broader perspective on one of my own ideas that I have been mulling over for a while. I enjoy coming up with new recipes everyday, combining new types of ingredients and preparing unexpected surprises for guests which is why they leave our restaurants with a smile on their face. Happy guests are my primary goal!”

Andrew Gaskin has won two silver medals at the ScotHot World Culinary Grand Prix (Cold and Hot Kitchen), while at home, in Sardinia, he has a number of trophies and medals from the days he competed in Salon Culinaires across Europe.

MONTE MULINI: A SYMPHONY OF FLAVORS AND TOP PRESENTATION

Radovan Blagić, executive chef at the Monte Mulini Hotel, began his cooking career at the Rovinj-based Valalta campsite, where he gained invaluable experience at a large fish restaurant. Afterwards, he transferred to the Angelo d'Oro Hotel, where he extended his knowledge of presentation and organization. His first encounter with Maistra took place in 2008, at the Adriatic Hotel. His mentor was Priska Thuring, who taught him the most, he claims. He used to be her right arm and her shift supervisor, and was appointed chef only after she left to the Lone Hotel.

“Priska taught me all about fine dining, new cooking techniques and working with 20-odd international cuisines,” Radovan says. Last year he was appointed deputy head chef at the Monte Mulini, and now he is the executive chef.

“The company has given me carte blanche and I really have no problems implementing my ideas. Mutual understanding and agreement are ►



▶ Radovan voli stvarati užitke
simfonije okusa i vrhunske
prezentacije
Radovan likes creating
symphonies of flavours and
top quality presentations



► Tanjur *Morska fuzija* servira se u kutiji te se nalazi na redovnom meniju u restoranu L. The *Sea Fusion* is on a regular menu of restaurant L and it's served in a box

► najviše naučio. Bio je njezina desna ruka, šef smjene, a šef kuhinje postao je nakon njezina prelaska u hotel Lone. "Priska me podučila fine diningu, novim tehnikama kuhanja i snalaženju u radu s dvadesetak svjetskih kuhinja", kaže Radovan. Lani je došao za zamjenika šefa kuhinje hotela Monte Mulini, a sada je executive chef. "Kompanija mi daje otvorene ruke i zaista nemam problema s plasiranjem svojih ideja.

Obostrano razumijevanje i dogovor su vrlo bitni, a naš glavni chef Andrew zaista je prava osoba za to. Prošao je cijeli svijet, vrlo je stručan, a jednostavan i razuman, o svemu odlučuje tek nakon što se konzultiramo. Suradnja je zaista fantastična", naglašava Radovan. Iako osobno voli jesti tradicionalno (čevapi, sarme, gulaši...), za goste mu je draže kuhati internacionalno, stvarati užitke simfonije okusa i vrhunske prezentacije.

► crucial, and our head chef Andrew is the guy for that. He has seen the world and is quite an expert, yet very simple and reasonable, deciding on everything only after we all consult. Our cooperation is truly a fantastic one," Radovan stresses. Even though, personally, he prefers more traditional dishes (such as čevapi, a grilled dish of minced meat, sarma, stuffed cabbage rolls, or goulashes, among other things), he prefers cooking international dishes for his guests, at the same time creating

symphonies of flavors and top-quality presentations.

LONE: FUSION & VINTAGE

At 24, Lone Hotel's executive chef Teo Ivanišević is one of Croatia's youngest chefs working in top hotels. He is a Maistra scholarship winner and has been working there for three years now. He started as a cook at the Monte Mulini and Adriatic, and in his second year there, he was appointed shift supervisor at Lone's L restaurant.

KUHINJU MONTE MULINIJA ODLIKUJE SOFISTICIRANOST, HOTELA LONE INOVATIVNOST, A ADRIATICA LOKALNI ŠTIH

CONCEPT BEHIND THE MONTE MULINI
KITCHEN IS SOPHISTICATION, FOR HOTEL LONE
INNOVATION AND ADRIATIC LOCAL TOUCH



LONE: FUSION & VINTAGE

Teo Ivanišević, executive chef hotela Lone, sa svoje je 24 godine jedan od najmlađih hrvatskih chefova u vrhunskim hotelima, a u Maistri, čiji je stipendist, radi već tri godine. Počeo je kao kuhar u hotelima Monte Mulini i Adriatic, a već druge godine postao je šef smjene u Loneovu restoranu L.

„Volim to što radim i drago mi je što mi je ukazano povjerenje. Izvrsno sam se uklopio s glavnim chefom Andrewom, zajednički kreiramo jela i sviđa mi se što ništa ne nameće. Više su to moje ideje, koje on popratni nekim dodatnim sadržajem ili prezentacijskim dijelom. Kreiramo i degustacijske menije, tako da pripremljena jela gosti sami završavaju te tako budu dio tog jela, odnosno kuhinje“, kaže Teo.

Osim u kuhinji, bitna mu je i suradnja sa sommelierom u restoranima s kojim zajedno usklađuje meni i vina. „Nastojim imati pet-šest hladnih predjela, tri

topla predjela, po četiri glavna mesna i riblja jela te pet deserata, menije nastojim mijenjati sezonski.“

Na sezonskom degustacijskom meniju nađu se raznolike svjetske namirnice, a Teo nastoji što je moguće više nabavljati namirnice iz istarskog kraja i mora. „I kad radimo fusion ili molekularnu kuhinju, u tanjur uvijek ubacimo nešto tradicionalno, umak ili začini da podsjeća malo na vintage kuhinju“, naglašava Teo, koji je umalo, poput majke i brata, postao frizer, ali ga je prijatelj kuhar uspio nagovoriti na posao u kojem sada istinski uživa.

ADRIATIC: LOKALNI OKUSI INSPIRIRANI FRANCUSKOM RIVIJEROM

Executive chef hotela Adriatic Nikola Hrelja radio je u poznatom rovinjskom restoranu Blu, u stanici Meneghetti, potom je vodio restoran s poslovnim partnerom, a od prošle godine zaposlenik je Maistre. ▶

“I love what I do and I am glad they are trusting me with it. I have bonded well with the head chef Andrew; we create dishes together and I like the fact that he isn't pushy. It's mostly my ideas, with him simply adding certain ingredients or presentational touches. We also come up with degustation menus so that guests can finish the already prepared dishes, thus becoming part of those dishes, that is, the kitchen,” Teo explains. Apart from cooperating well in the kitchen, Teo believes it is also very important to cooperate with sommeliers in different restaurants on pairing menus with wines. “I try to have five or six cold entrees, three hot ones, four meat and four fish main courses, and five desserts, while doing my best to change the menus seasonally.”

The seasonal degustation menu often features various international ingredients; however, Teo always does his best to get as many ingredients as possible from Istria's hinterland and waters off Istria. “Even when we are doing fusion or molecular cooking, we

▶ Teo Ivanišević, executive chef hotela Lone, sa svoje 24 godine jedan je od najmlađih hrvatskih chefova

Only 24 years old, Lone Hotel's executive chef Teo Ivanišević is one of Croatia's youngest chefs

always put something traditional on the plate – a sauce or a spice to remind one of the vintage cooking,” says Teo, who had almost become a hairstylist, just like his mother and brother; it was his friend, a cook, who managed to convince him to do the job he now truly enjoys.

ADRIATIC: LOCAL FLAVORS INSPIRED BY THE FRENCH RIVIERA

Adriatic Hotel's executive chef Nikola Hrelja used to work at the well-known Blu restaurant in Rovinj as well as Villa Meneghetti. Afterwards he ran a restaurant with a business partner and last year he was employed by Maistra.

He loves to prepare fish and, as he is a passionate fisherman, he would ▶



▣ Morski tanjur –
Taste of Adriatic
Seafood dish –
Taste of Adriatic

► Obožava pripremati ribu, a s obzirom da je strastveni ribič, najradije bi je pratio od mora do stola: „Volim frišku ribu, ne nužno i onu skuplju, a najviše onu koju sam ulovim. U hotelskom restoranu pripremamo ribu na više načina, a najpopularnija je na žaru i pečena u soli. Glavni chef Andy, iako je Englez, dobro je upoznat s mediteranskom kuhinjom, tako da nemam problema s ubacivanjem na meni hobotnice, sipice, rakovice i ostale gastronomske blagodati

našeg mora. Andy je uvijek raspoložen za novitete, prihvaća prijedloge i potiče nas na inovacije.“

S obzirom da je glavni chef Andy vrlo sklon morskoj hrani, a dodatno ga nadahnjuju svježi sastojci, gosti Adriatica mogu očekivati i Nikoline nove specijalitete na bazi srdele. Bit će to novi izazov i za Radovana i Tea, na koji će sigurno znati odgovoriti, na zadovoljstvo gostiju Monte Mulinija i Lonea. ◀

► most likely accompany it from the sea to the table, if it were possible. “I love fresh fish, not necessarily the most expensive one, but I enjoy the most the fish that I catch myself. Here at the hotel’s restaurant we prepare fish in a number of ways; grilled or baked in salt are the most popular ones. Although English, our head chef Andy is familiar with the Mediterranean cuisine so I often include octopuses, cuttlefish, crabs and other gastronomical treasures of our sea in the menu. Andy is always

up for something new; he also accepts recommendations and encourages us to be innovative.” Seeing as the head chef Andy likes seafood very much and can be inspired by a handful of fresh ingredients, the guests at the Adriatic Hotel can expect Nikola’s new pilchard-based specialties. That will also serve as an additional challenge to both Radovan and Teo, who will undoubtedly know how to respond to it, thus pleasing the guests staying at both Monte Mulini and Lone. ◀

GLAVNI CHEF ANDY SKLON JE PLODOVIMA MORA, PA GOSTE ADRIATICA, MONTE MULINIJA I LONEA OČEKUJE PREGRŠT MORSKIH SPECIJALITETA

HEAD CHEF ANDY LIKES SEAFOOD, SO GUESTS
AT THE ADRIATIC HOTEL, MONTE MULINI AND
LONE CAN EXPECT VARIETY OF SEA SPECIALTIES



▶ Nikola je strastveni ribič i obožava pripremati ribu
Nikola is a passionate fisherman and loves to prepare fish



Sweet Corner u hotelu Lone je otvoren svake nedjelje za sve goste Maistrinih hotela, ostale turiste te građane Rovinja

Sweet Corner in Lone Hotel is now open every Sunday to all the guests staying in Maistra's hotels, as well as to all other tourists and citizens of Rovinj

“ŠEĆER NA KRAJU”

BOGATSTVO SLASTICA U MAISTRINIM HOTELIMA

“ICING ON THE CAKE”

THE RICHNESS OF DESSERTS AT MAISTRA'S HOTELS



▣ Slastice se izrađuju od niskokaloričnih namirnica u kombinaciji sa što više voća
Pastries are made from low-calorie ingredients with as much fruit as possible



HOTEL LONE VEĆ TRI GODINE PRAKTICIRA ZANIMLJIV GOURMET KONCEPT - SWEET CORNER. ZAMIŠLJEN JE KAO MJESTO NA KOJEM SE SVAKE NEDJELJE OKUPLJAJU LJUBITELJI SLASTICA, A SMJEŠTEN JE U LOBBY BARU, ODMAH DO RECEPCIJE, ŠTO JE PREMA MIŠLJENJU MNOGIH GOSTIJU, NAJATRAKTIVNIJI DIO HOTELA.

Sweet Corner je uveden kako bi, ne samo gosti hotela, nego i građani Rovinja te ostali turisti, mogli uživati u vrlo kvalitetnim slasticama po pristupačnim cijenama. Svjesni smo da su kolači, torte i ostali slatkiši na „lošem glasu“ zbog viška kalorija koje nam mogu priskrbiti njihovom konzumacijom. No, isto smo tako svjesni kako osjećaju ugone prilikom uživanja u njima, teško možemo odoljeti. Slastičarski tim hotela Lone o svemu tome vodi računa. Koliko god je to moguće, slastice se izrađuju od niskokaloričnih namirnica u kombinaciji sa što više voća koje, priznali to ili ne,

uglavnom nedovoljno koristimo u svakodnevnoj prehrani. Ne samo da se vodi računa o njihovoj gastronomskoj vrijednosti, nego su Loneove slastice vrhunski dizajnirane i prezentirane što još više pridonosi osjećaju ugone pri konzumaciji.

U ponudi je dvadesetak vrsta slastica, a slatki kutak osmišljen je po principu kotizacije od 50 kuna koja je zaista minimalna u odnosu na ono što se za to dobije. Za dobrodošlicu će vas dočekati slatki liker, topli napitak po volji (kava ili bijela kava), a u slatkim delicijama može se uživati do mile volje. Ako netko, izvan te ponude, poželi čašicu nekog predikatnog ili



FOR THREE YEARS NOW ROVINJ'S LONE HOTEL HAS BEEN PRACTICING AN INTERESTING GOURMET CONCEPT, THE SWEET CORNER, WHICH HAS BEEN ENVISAGED AS A PLACE WHERE DESSERT LOVERS GATHER ON SUNDAYS. IT IS LOCATED AT THE LOBBY BAR, RIGHT NEXT TO THE FRONT DESK, WHICH MANY OF THE GUESTS CLAIM IS THE MOST ATTRACTIVE PART OF THE HOTEL.

Sweet Corner was introduced so that the hotel's guests but also other tourists and Rovinj's citizens could enjoy top-quality desserts at

reasonable prices. We are aware of the fact that pastries, cakes and other sweets have a bad reputation because of the many calories they have. Nonetheless, we are also well aware that the feeling of comfort we get while enjoying them is hard to resist. The Lone Hotel's pastry team bears all that in mind. As much as possible, they strive to make their pastries from low-calorie ingredients, with as much fruit as possible, and fruit is something that we don't see often enough in our daily diets, whether we like to admit it or not. Not only does Lone pay great attention to their gastronomic value, but its desserts also boast excellent design and presentation, contributing even more to that feeling of comfort we get while eating them.

At present, around 20 desserts are on offer, and the whole concept has been built around a participation fee of HRK 50, which is really minimal when one considers what one gets in return. The fee includes a welcome sweet liquor drink, a warm beverage of choice (coffee or latte), and the guests can enjoy the sweet delicacies as much as they want. If someone wishes to order a glass of a predicate or sweet wine, or even some champagne or some other sparkling wine, they can rely on the rich wine and beverage list of the Lobby bar.

Sweet Corner is open all year round, every Sunday from 3 PM until 6 PM, attracting the biggest crowds in the





■ „Slatki znatiželjnici” zaista uživaju u Sweet Corneru
 Those curious about sweets really enjoy the Sweet Corner offer

slatkog vina, te pjenušac ili šampanjac, na raspolaganju mu je bogat izbor s karte pića Lobby bara. Sweet Corner otvoren je tijekom cijele godine, nedjeljom od 15 do 18 sati, a najbolje radi na proljeće i u jesen. Ljeti se ljudi malo teže odvajaju od plaže i kupanja, ali posjećenost i kontinuitet ne padaju. U skladu sa željama i potrebama gostiju, Sweet Corner tada je malo svježiji i hladniji - s više sladoleda i voćnih kupova na slatkim menijima. „Želja nam je da građani Rovinja malo češće posjete naš hotel”, kaže Teo Ivanišević, executive chef hotela Lone. „Zato smo i formirali pristupačne cijene kako bi si obitelj s djecom mogla priuštiti dolazak nedjeljom poslije ručka i uživati u vrhunskim desertima. Ovdje zaista mogu provesti ugodno vrijeme i kušati neke od slastica koje, vjerojatno, nemaju priliku negdje drugdje.” U hotelu Lone „slatki znatiželjnici” zaista dođu na svoje. Tu mogu

kušati torte od limuna i pistacija, francuske macaronse, čokoladni ili tart od limuna, panna cotta sa šumskim voćem ili s džumbirom, muffine s kremom, čokoladne torte s narančom, ganache od kikirikija, kolačiće od jabuke, baklave, voćne košarice... Maštovite slatke kombinacije hotelski slastičari spravljaju s puno entuzijazma i ljubavi, što im gosti sve većim posjetom i uzvraćaju. „Dolaze nam i odrasli i djeca, mladi parovi, ali i tinejdžeri. Najviše se traže Lone cake, američki cheese cake (kolač od sira), tiramisu, creme brulee... Stariji najradije uživaju u voćnim krostatama i klasičnim čokoladnim tortama, a klincima su posebno atraktivne čokoladne fontane sa svježim voćem”, otkriva Kristina Jehnić, izvršna slastičarka susjednog hotela Monte Mulini, koja im rado dolazi pomoći. U prosjeku, na Sweet Corneru okupi se 50-60 osoba, a bilo je i prilika kad ih je bilo dvostruko ▶

spring and the fall. In the summer it is a bit more difficult to get the people to tear themselves away from the beach and swimming in the sea, but the Sweet Corner's attendance rates and continuity are stable. In line with the guests' wishes and needs, Sweet Corner is a bit fresher and cooler than - with more ice cream and fruit salads on the menu. “We would like to see more citizens of Rovinj at our hotel,” Lone Hotel's executive chef Teo Ivanišević says. “That is why we have opted for reasonable prices so that a family with children could afford to come here on a Sunday after lunch and enjoy top-quality desserts. They can really have a great time here and try some of the desserts that they probably couldn't find anywhere else.” Those curious about sweets can really feel at home at the Lone Hotel. There they can try lemon and pistachio cakes, French macarons, chocolate or lemon tarts, panna cotta with berries or ginger, cupcakes, chocolate cakes with orange, peanut

ganache, apple cookies, baklava, fruit tarts... The hotel's pastry chefs make these imaginative sweet combinations with immense enthusiasm and love, which the guests recognize and return the favor by coming back in increasing numbers. “We get children and adults, young couples and even teenagers. The most popular desserts include Lone Cake, American cheesecake, tiramisu and crème brulee. The older customers enjoy fruit crostatas and classic chocolate cakes, while the children adore chocolate fountains with fresh fruit,” Kristina Jehnić, executive pastry chef at the neighboring Monte Mulini Hotel, reveals. Kristina often comes to Lone to help her colleagues out. On average, Sweet Corner attracts between 50 and 60 persons, and sometimes even twice as many. The guests also have at their disposal a lounge section, where birthday and other parties can be organized. If they fail to eat everything they've ordered, the guests can take the ▶



▣ Kristina Jehnić izvršna je slastičarka u hotelu Monte Mulini
Kristina Jehnić is an executive pastry chef at Monte Mulini Hotel



► više. Gosti imaju na raspolaganju i lounge dio u kojem se mogu organizirati rođendanske i druge proslave. Ako ne uspiju pojesti sve, ljubitelji slastica mogu ih ponijeti i doma, podijeliti s obitelji i prijateljima, tako da se dobar glas o Loneovu slatkom kutku još dalje širi. Cilj ovog slatkog druženja u Lobby baru je i bolje upoznavanje sa slastičarskom ponudom hotela Lone, tako da se često rade i torte po narudžbi. U ponudi imaju desetak baznih torti, ali se mogu prilagoditi svim željama i prigodama za koje ih naručuju: rođendani, svadbe, privatne i poslovne proslave...

UKUSNE SLASTICE U HOTELU BELVEDERE

Sweet Corner jedinstven je na području Rovinja, ali nešto vrlo slatko postoji i u Vrsaru. Marija Kazalac, slastičarka u hotelu Belvedere, sa svojim suradnicima dnevno osmisli i napravi 20 do 25 kg kolača. To se na prvu ne čini

mного, ali kad se podijeli na komade, riječ je o stotinama i tisućama. Cilj je zadovoljiti želje gostiju za ukusnim desertima, pa i po cijenu da se unese neka kalorija više. U tom poslu Marija je već 28 godina i s vremenom je postala glavna kreatorica slastica za vrsarske hotele u sklopu Maistre. U svakodnevnoj i *a la carte* ponudi su: mađarice, princes krafne, voćne i čokoladne torte, šaumrole, tiramisu, krempite, lambade te razni suhi kolači i s kremom. Ljeti se više traže voćne torte i sladoledi, a njoj osobno, od kolača su najdraže „princezice”. ◀



► leftovers home to share with their family and friends, thus spreading the word about Lone's Sweet Corner. The goal of these "sweet" gatherings at the Lobby Bar is to inform the guests about the Lone Hotel's dessert offer, which is why the hotel often makes bespoke cakes. Their usual offer includes a dozen basic cakes but they can always adapt to their customers' wishes and different occasions such as birthdays, weddings, and private or business parties.

DELICIOUS DESSERTS AT THE BELVEDERE HOTEL

Sweet Corner is a unique concept in Rovinj but there is something similar

in Vrsar as well. Marija Kazalac, pastry chef at the Belvedere Hotel, and her team come up with and make between 20 and 25 kilograms of desserts a day. That does not seem much at first glance, but when one takes into account the actual pieces, we are talking about hundreds and thousands of portions. The goal is to satisfy the guests' cravings for delicious desserts, even at the cost of eating a few more extra calories. Marija has been in the business for 28 years and has become the chief pastry chef for Maistra's Vrsar-based hotels. The daily and a la carte menus include: mađarice (chocolate layer cake), profiteroles, fruit and chocolate cakes, schaumrollen (sweet meringue filled puff pastry horns), tiramisu, cremeschnitte (vanilla and custard cream cake dessert), lambada cake as well as various cookies and crème pastry. In the summer, fruit cakes and ice creams are more popular but Marija prefers profiteroles. ◀

Where the moment lasts



ST. ANDREW'S ISLAND - ROVINJ / RESTAURANT

Lanterna

In the very heart of Rovinj archipelago, only 10 minutes away by boat, lies the island of Sv. Andrija (St Andrew) and the beautiful restaurant Lanterna, situated in the old castle Huetterote. In the unique atmosphere of valuable antiques, the self-effacing, yet brilliant chef Damir Križanac tries to describe the beauty of gifts of nature and never fails to surprise his guests, accompanied by excellent sommeliers who will make the experience unforgettable.

More than art.

maistra
ROVINJ - VRSAR

+385 (0)52 802 580 / Restaurant Lanterna
+385 (0)52 802 500 / Hotel Istra
www.maistra.com

Istria
open tourism



CROATIA

ISTARSKI SVJETIONICI, KAO I CIJELA ISTRA, POSEBNO SU FASCINANTNI

LEGENDARNI ČUVARI PUČINE NA JADRANU

ISTRIAN LIGHTHOUSES ARE ESPECIALLY FASCINATING, JUST LIKE THE ENTIRE ISTRIA

LEGENDARY GUARDIANS OF THE OPEN SEA ON THE ADRIATIC



Prvi svjetionik izgrađen je u Savudriji i uskoro će proslaviti 200 godina te je poznat po ljubavnoj priči austrijskog grofa Metternicha koji se zaljubio u djevojku iz Buja

The first lighthouse was built in Savudrija and will soon mark its 200th anniversary. It is also known for the love story of the Austrian count Metternich who fell in love with a girl from Buje





Ako me pitate za recept kako dobiti dobru fotografiju, onda ću, osim puno nespavanja i žrtve poput, recimo, biranja riskantnih vremenskih uvjeta, za budući uspjeh ovog projekta „okriviti” i ljubav i nevjerojatnu želju da *Legende svjetla* budu uspješno ispričane svima”, govori Jurica Gašpar o projektu koji priča priču o svjetionicima na hrvatskom dijelu jadranske obale, a koji je, u obliku dokumentarca i monografije,

► Igor Goić i Jurica Gašpar tijekom svoje dvogodišnje avanture
Igor Goić and Jurica Gašpar during their two-year adventure

realizirao u čast svim svjetioničarima i njihovim obiteljima, svojem ocu i svima koji vole i poštuju more. Gašpar i kolega Igor Goić udružili su svoje znanje, ljubav i strast te su u putešestviji nazvanoj *Avantura svjetionika* obišli sve jadranske svjetioničare i svjetionike od najsjevernijeg - Savurdije, do Svetog Andrije kod Dubrovnika na jugu i Palagruže prema Italiji, njih 48 koji su još uvijek u funkciji. Avantura je trajala dvije godine i rezultirala je spomenutim filmom i monografijom *Legende svjetla* o čemu smo razgovarali s Gašparom.

„Ideja datira odavno, sastavni je dio mog života”, objašnjava. „Moja obitelj je krenula na svjetionik iz nimalo romantičnih razloga, zbog teškog života i potrebe za osamostaljenjem. Moj pokojni otac dobio je 1980. godine ponudu za posao na svjetioniku Svetog Ivana na Pučini pored Rovinja. Od tamo datiraju moja prva sjećanja, ali i emocije”, govori o počecima Gašpar, koji je diplomirao geografiju i povijest na zadarskom ►



If you were to ask me what the recipe for a great photo was, then I would tell you that, apart from a lot of sleepless nights and making sacrifices such as, for instance, choosing to work in risky weather conditions, the future success of this project relied on the love for the project and the incredible desire to make sure *Legende svjetla* (*Legends of the Light*) are successfully told to everyone,” Jurica Gašpar said about the project telling the story of the lighthouses on the Croatian side of the Adriatic Sea. This documentary and monograph were made by Gašpar to honor all the lighthouse keepers and their families, his father, and all those who love and respect the sea. Gašpar and his colleague Igor Goić combined their knowledge, love and passion, and visited all the lighthouses and their keepers on the Adriatic, from the northernmost one in Savudrija to the lighthouses on the island of Sveti Andrija near Dubrovnik in the south and on the island of Palagruža en route to Italy, the total of 48 lighthouses still in

operation. They dubbed their voyage *Avantura svjetionika* (*The Lighthouse Adventure*). The adventure took two years, resulting in the abovementioned film and monograph, and we sat down with Gašpar to talk about it. “The idea is an old one, an integral part of my life,” Gašpar explained. “My family ended up in a lighthouse, not for the romantic reasons but because of their hard life and their need to be independent. Back in 1980 my late father was offered to man the Sveti Ivan na Pučini lighthouse in the waters off Rovinj. That is where my first memories and emotions come from,” Gašpar told us about the very beginnings. He graduated in geography and history from the University of Zadar, and for his diploma thesis he researched lighthouses on the eastern coast of the Adriatic Sea. “Ten or so years later I got a call from Gordan Smadilo, the then head of the ANA sailing school in Jezera on the island of Murter. He had seen some of my early notes on lighthouse experiences and suggested I come up with a sailing program involving some of the remote islands for sailors who prefer more extreme sailing. That is when my idea about the lighthouses became clear,” Gašpar continued. Soon afterwards, while working as a journalist for Zadar’s Novi Radio, he met his colleague Igor Goić, a well-known Zadar film director and, at the time, a cameraman for Nova TV. The two exchanged certain experiences and project ideas: “I told him about the lighthouses and when I said we could work together on a book and a documentary, the three of us founded the *Lux Mediterraneum* association. That is when *The Lighthouse Adventure* began and from which *Legends of the Light* were born,” Gašpar explained. The trio planned and eventually completed a two-year journey, touring the lighthouses, interviewing dozens of both ►





Avantura
svjetionika rezultirala
je monografijom
i filmom
The result of the
Lighthouse Adventure
is a monograph
and film



► Sveučilištu te je, za potrebe diplomskog rada, prionuo istraživanju svjetionika na Istočnoj obali Jadrana. „Desetak godina kasnije nazvao me Gordan Smadilo, tada direktor škole jedrenja ANA iz Jezera na Murteru, koji je vidio neke moje ranije zapise o iskustvima na svjetionicima, te mi predložio da za nautičare koji vole nešto ekstremnije jedrenje izradim program jedrenja po pučinskim otocima. Tad mi se zapravo iskristalizirala ideja o svjetionicima”, priča dalje Gašpar. Ubrzo je, kao novinar Novog radija u Zadru sreo kolegu Igora Goića, u to vrijeme snimatelja Nove TV i poznatog zadarskog redatelja, s kojim je razmijenio neka iskustva i želje za projekte: „Spomenuo sam mu svjetionike, a kad sam rekao da bi mogli raditi zajedno knjigu i dokumentarac, sva trojica smo se spojili u udrugu *Lux mediterraneum*. Tu su, dakle, započele *Avanture svjetionika* iz kojih će se, kasnije, izroditi projekt *Legende svjetla*”, dalje priča Jurica Gašpar. Trojac je planirao, a u konačnici i realizirao dvije

► present and former lighthouse keepers, experts, professors and scientists, professionals, and those who plied their trade on the sea, thus having personal experiences with the beacons. “We destroyed plenty of our equipment by working in the conditions of our own choosing: winter, fall, storms, heavy rains, tempests and nights,” Gašpar admitted. “Our goal was to experience and understand life on lighthouses and islands when the latter look nothing like the picture postcards but are inaccessible and life-threatening places – rocks that are only then best understood, with lighthouses whose purpose then becomes meaningful and clear.” They were particularly intrigued by Istria, which is said to be special in many ways. Some also say that one falls in love with Istria the moment one passes Učka if travelling by land or enters the Kvarner Bay from the south, if travelling by sea. “Istria fascinated us as if we had gone to an exotic coast and I still have that feeling with me, even today,” Gašpar revealed, adding that the first lighthouse on the sea route from Trieste was built in Savudrija and that in 2018 it would celebrate its 200th anniversary. “Just how important safe sailing



NAJSTARIJI OČUVANI SVJETIONIK NA
JADRANU I U OVOM DIJELU EUROPE NALAZI
SE NA OTOČIĆU SV. NIKOLA KOD POREČA I
IZGRADILI SU GA MLEČANI 1403. GODINE

THE OLDEST LIGHTHOUSE IN THE
ADRIATIC AND IN THIS PART OF EUROPE IS
LOCATED ON THE ISLAND OF ST. NICHOLAS
NEAR POREC AND WAS BUILT BY THE
VENETIANS IN 1403



godine putovanja, tijekom kojeg su odlazili na svjetionike, odradili su na desetke intervjua sa sadašnjim i bivšim svjetioničarima, stručnjacima, profesorima i znanstvenicima, ljudima iz struke i onima koji baštine more, pa imaju osobna iskustva s lanternama. „Uništili smo dosta opreme u uvjetima koje smo odabrali, a to su zima, jesen, nevera, kiša, oluja, noć”, govori Gašpar. „Cilj nam je bio doživjeti, razumjeti kako je živjeti na lanterni, ali i na otocima onda kad otoci nisu turistička razglednica, već nedostupni i po život opasni škoi. Hridi koje tada najviše dolaze do izražaja i svjetionici čija svrha tada dobiva smisao”. Posebno ih je zaintrigirala Istra, kažu da je po mnogo čemu posebna i da se čovjek zaljubi čim prođe Učku ako ide kopnom ili pak kad zađe u Kvarner s juga morem. „Znam da nas je Istra fascinirala jednako kao da smo otišli na neku daleku egzotičnu obalu i taj me osjećaj drži i danas”, otkriva i dodaje kako se na plovnom putu do Trsta, prvi svjetionik izgradio upravo na Savudriji, te da će 2018. godine slaviti svoj jubilarni 200-ti rođendan. „Od kolike je važnosti za tadašnju državu bila sigurnost plovidbe govori podatak da je godinama nakon njega, traženje lokacije za sljedeće svjetlo osobno nadgledao vladar Austro-Ugarske, Franjo I.” Otkrio je i koji su svjetionici najposebniji pa i najromantičniji: „Moram se prvo dotaći Savudrije”, kaže. „Prije nego li je izgrađena kula svjetionika i zgrada dobila svoju današnju namjenu, legenda kaže da je tamo obitavao austrijski grof Metternich koji se zaljubio u djevojku iz Buja. Grof je u tajnosti počeo graditi njihovo ljubavno gnijezdo no, kako se čini, ona nije doživjela kraj



gradnje, a svjetioničari prenose priče o čudnim događanjima unutar svjetionika i kažu da duh djevojke luta i danas tamo”, priča i dodaje kako su im lokalci prilično nevoljko prenijeli tu priču, a i da su se oni sami uvjerali kako se na taj lanterni događa nešto doista neobično: „U sumrak smo krenuli u samom vrhu lanterne snimati okretni stroj i zrake svjetla usmjerene na pučinu. Odradio sam fotografiranje, a Igor je ostao snimati. Nakon što je završio, sišao je blijed kao krpa. Rekao mi je da je vidio sjenu koja je brzo 'proletjela' pored njega, a potom je osjetio po leđima laganu jezu i hladnoću. Nasmijali smo mu se i svjetioničar i ja, znali smo da se to tamo događa često - otvaraju se vrata i kad nema propuha, čuju se razni, neobični zvukovi... Igor, eto, do tad nije znao za tu legendu...”, priča uz smijeh Gašpar. ▶

was to the the country at that time is clearly visible in the fact that some years later the ruler of the Austro-Hungarian Empire, Franz Josef I, personally oversaw the searching for the location for the next lighthouse.” Gašpar also spoke about the most exceptional, even romantic, lighthouses: “Firstly, I have to mention Savudrija,” he said. Before the lighthouse tower was built and its outbuilding given the function it has even today, legend says it was the home of the Austrian count Metternich who fell in love with a girl from Buje. The count began building a love nest for the two of them in secret but it seems that the girl didn't live long enough to see it completed. For years now the lighthouse keepers have been telling stories about odd things happening in the lighthouse, saying that even today the girl's ghost haunts the grounds,” Gašpar said, adding that the locals told them the story rather

reluctantly and that he and his colleagues also witnessed something unusual going on in the lighthouse: “At sunset we headed for the top of the lighthouse to film the rotating glass lens and the beams lighting the sea. I shot the photos and went down, while Igor stayed to film some more. After he was done, he came down pale as a ghost. He said he had seen a shadow fly by him very quickly and then felt a shudder and a cold sensation. Both the keeper and I laughed at him as we knew things like that happened quite often – doors opening even when there was no draft, unusual sounds... Igor knew nothing about the legend before that moment,” Gašpar said laughing. Gašpar also mentioned Porer, the lighthouse that is very difficult to access on choppy waters, and there is no shortage of waves in southern Istria. It is where the currents and the winds mix, and ▶



► Zgrada i
svjetionik
Savudrija
Building and
lighthouse
Savudrija



► Ističe i Porer, svjetionik do kojeg nije jednostavno doći ako ima imalo valova, a na jugu Istre ih ne nedostaje. Tamo se, naime, miješaju struje i vjetrovi, pa se može često doživjeti da kad se, primjerice, isplovi iz Medulina i prođe Kamenjak, naiđe ili na sasvim drugi vjetar ili pak na bonacu. „Taj svjetionik je svjedok i najvećih valova na Jadranu, koji su znali doseći i 12

metara. Prizemlje kuće je tek pet - šest metara iznad mora, a kula je na visini od 35 metara. Svjetioničari su često morali bježati u kulu da spase goli život”, priča i dodaje kako je najgore bilo 1967. godine kad su ondašnji svjetioničari dobili i Plavu vrpca Vjesnika, jer su tri dana proveli bez hrane i vode u kuli, ali su održavali svjetlo i spasili mnoge živote. Inače, od posljednjeg puta kad

► often, after leaving Medulin and sailing round the Kamenjak Cape, sailors encounter either completely different winds or calm seas. “That particular lighthouse has witnessed the biggest waves on the Adriatic, sometimes reaching 12 meters. The outbuilding is only five of six meters above the sea level, while the tower stands at 35 meters. The keepers often had to escape to the tower to save their lives,”

Gašpar explained and added that the worst storm happened in 1967 when the keepers were awarded the Plava vrpca Vjesnika Award (Vjesnik’s Blue Ribbon) after staying in the tower for three days with no food or water and keeping the light on, thus saving many lives. The last time the waves reached the house was four years ago. Gašpar also talked about how the lives of the lighthouse keepers

PORER JE SVJETIONIK NA JUGU ISTRE DO KOJEG NIJE JEDNOSTAVNO DOĆI AKO IMA IMALO VALOVA

PORER IS A LIGHTHOUSE ON SOUTH OF ISTRIA THAT IS VERY DIFFICULT TO ACCESS ON CHOPPY WATERS



Svaki
svjetionik krije
svoju priču
Every lighthouse
hides its own
story

su valovi prodrli kroz cijelu kuću prošle su četiri godine. Jurica Gašpar govori i kako se život svjetioničara danas sasvim promijenio. Recimo, nekad su svjetioničari morali biti oženjeni i imati završen vojni rok da bi uopće bili kandidati za službu. Tad su na svjetioniku živjeli s obitelji što nije bilo pravilo bez razloga: socio-psihološki moment boravka na usamljenoj hridi važan je segment pri savjesnom obavljanju vrlo odgovornog posla. Zapravo, ono što su danas kontrolori leta, nekad su bili svjetioničari. No, kaže Gašpar, danas, tehnički gledano, čovjek uopće nije potreban za rad svjetionika. Primjerice, danas na riječkom plovnom području radi samo jedan svjetioničar i to na Susku, dok su na istarskom u Savudriji, Svetom Ivanu na Pučini i Poreru. „Borim se za to da se svjetioničarima vrati čast i ugled”, priznaje. “Nekad



su imali svečanu uniformu pa kad bi se pojavili negdje, često su i sami vojnici mislili da se radi o mornaričkom časniku. Danas su ti ljudi tek domari u održavanju zgrade, ali ipak još uvijek nadziru naše pučine s jednako puno odgovornosti i posla koje kompjuter nikako ne može odraditi i to ne smijemo zaboraviti”, zaključuje Jurica Gašpar. ◀

had completely changed. For instance, in the past, the keepers had to complete the mandatory military service and marry just to be considered for the job. Also, they stayed at the lighthouses with their families, which wasn't just some trumped-up rule: the socio-psychological moment of living on a remote rock is an important segment of conscientiously performing a very

responsible task. Actually, the lighthouse keepers were what air traffic controllers are today. However, Gašpar added, technically speaking, people are nowadays superfluous when it comes to operating a lighthouse. For instance, at present there is just one keeper in the waters off Rijeka, on the island of Susak, and three of them off the coast of Istria: in Savudrija and on the islets of Sveti Ivan na Pučini and Porer. “I am doing my best to get the keepers their honor and reputation back,” Gašpar admitted. “In the past, they had their dress uniforms so when they went out, sometimes even soldiers thought they were navy officers. Today these men are just janitors maintaining the buildings but they still oversee our sea with as much responsibility and as many tasks that a computer could never perform, and we must never forget that,” Gašpar concluded. ◀



ROVINJ

ROMANTIČNI GRADIĆ ISPUNJEN GALERIJAMA

ROVINJ

ROMANTIC, ART GALLERY-FILLED TOWN

Galerije su već dugi niz godina zaštitni znak Rovinja koji odiše umjetničkom energijom i kreativnošću

Rovinj se još od sredine šezdesetih godina prošlog stoljeća proćuo kao grad likovnih umjetnika. Tu su se privremeno ili trajno skrasili mnogi akademski slikari i kipari, ali i brojni autodidakti i amateri, dajući starom dijelu

grada poseban ćar. Promociji Rovinja kao umjetnićke destinacije ponajviše su pridonijele izložbe pod vedrim nebom, koje se od 1967. godine održavaju u Ulici Grisia u starom dijelu grada, na putu od središnjeg trga do Crkve sv. Eufemije. ▶

For a number of years now art galleries are the trademark of Rovinj, which exudes artistic energy and creativity

Ever since the mid-sixties of the twentieth century Rovinj has been known as the town of visual artists. A number of painters and sculptors as well as autodidacts and amateurs made Rovinj their home, thus giving the old section of the

town a rather special charm. Rovinj's reputation as an artistic destination has mostly been built up on an impressive list of open-air exhibitions, which have been taking place since 1967 in Grisia Street, going from the central square to the Church of St. Euphemia.

Housed in that particular street, that is, on the ground floor of a late-Renaissance palace from the seventeenth century, is Atelier Devescovi, owned by artist Dean Devescovi. He has been working in that rather pleasant space for 21 years now; furthermore, over the years he has expanded it and decorated it to suit his needs. Today, he is very proud of his gallery that only exhibits his own paintings. During our visit, the central place in the gallery was taken up by a male act, with a nearly photographic-quality portrait of the American jazz artist Ron Carter, who visited Croatia a-

■ **Dean Devescovi uz portret amerićkog jazz glazbenika Rona Cartera**

Dean Devescovi with the portrait of American jazz artist Ron Carter





▶ Atelier Devescovi
nalazi se u Ulici Grisia
Atelier Devescovi
is located in
Grisia Street





► U toj ulici, u prizemlju kasnorenesansne palače iz 17. stoljeća, smješten je Atelier Devescovi, čiji je vlasnik umjetnik Dean Devescovi. U tom simpatičnom prostoru djeluje već 21 godinu, a s vremenom ga je proširivao i uređivao. Danas je vrlo ponosan kako izgleda njegova galerija u kojoj izlaže isključivo vlastite slike. Prilikom našeg posjeta, središnje mjesto zauzimao je muški akt, a do njega gotovo fotografski portretiran američki jazz glazbenik Ron Carter, koji je prije nekoliko godina gostovao u Hrvatskoj.

„Ljudi vole ponijeti sa sobom nešto što ih asocira na godišnji odmor, kao što su motivi mora, barki i slično, a ja volim slikati malo drugačije stvari. Dobra je strana svega što se na ogroman broj ljudi koji prodefilira, među njima nade i neki istinski poznavatelj slikarstva, pa se može živjeti od toga što radim”, ističe Dean.

U Ulici Zdenac, također u staroj gradskoj jezgri, nalazi se istoimena galerija koju vode supružnici Marijana Butigan Braković i Nedim Braković, u kojoj sami izrađuju keramičke predmete. Najčešće su to lampe, viseći lusteri i „sve vezano uz svjetlo”, ali turistima su najomiljenije skulpture većih i manjih riba. Osim uobičajenih kupaca - turista, imaju narudžbe i od arhitekata koji uređuju ugostiteljske lokale i druge prostore.

Marijana je akademska kiparica s diplomom stečenom u Zagrebu, a Nedim je put do izrade keramike vodio od Moskve, gdje je živio, pa do Barcelone u kojoj je ispekao zanat, tj. završio školu



za keramiku. U Rovinju vode galeriju već desetak godina. Otvoreni su od Uskrsa do listopada i vremena teških kiša, a zimske dane uglavnom provode u ateljeu, ali su u njemu prisutni tijekom cijele godine. Sve što proizvedu, uglavnom i prodaju, a osim predmeta u malim serijama, izrađuju i unikatne. Nešto od njihove keramike prodaje se i u drugim dućanima sa suvenirima, ali u svome, izuzetno lijepo uređenom prostoru, prodaju isključivo svojih ruku djela. To im je jedini posao, od kojeg, kako kažu, mogu pristojno živjeti, ali moraju i puno raditi. Sezona im se, ipak, čini prekratka. Nijemci i Skandinavci kupuju skuplje i kvalitetnije keramičke predmete, dok su, primjerice, Talijani više zainteresirani za jeftinije sitnice. Domaći baš nisu osobiti kupci, osim ako nije u pitanju kupnja za rođendanski ili svadbeni dar, otkrivaju nam trgovačku stranu svoga obiteljskog biznisa. Tatjana Rokvić, u svome Art atelieru u Ulici Montalbano

► few years ago, right next to it. “People like to take with them something that reminds them of their vacation, such as artwork with motifs of the sea or boats, and I prefer painting something a bit different. The good thing is that there are always a few true art connoisseurs among the many people that come through here so I can actually live off my work,” says Dean.

Rovinj’s Zdenac Street, also in the old town, is home to an art gallery of the same name, run by spouses Marijana Butigan Braković and Nedim Braković, who make their own ceramics there. They mostly make lamps, chandeliers and “other lighting equipment”; however, tourists prefer their small and big fish sculptures and figurines. Alongside the regular customers – the tourists – they get orders from architects decorating cafes and restaurants and other interiors.

Marijana is an academically trained sculptor with a degree from Zagreb, while Nedim’s path to ceramics took him from Moscow, where he lived, to Barcelona,

► Keramičke skulpture riba omiljeni su suvenir turistima

Ceramic fish sculptures are tourists' favourite souvenir

where he went to a ceramics school and learned his trade. They have been running an art gallery in Rovinj for a decade or so now. They open for Easter and do not close until October and heavy rains. They spend their winters mostly inside the studio, all year round. Everything they make, they also manage to sell, most of it anyway.

Apart from their limited-edition products, they make unique ones as well. Some of their products are sold in other souvenir shops; however, in their own beautifully designed and decorated shop, they only sell their own items. That is their only job and, in their own words, they can live decently off it. The season nonetheless feels too short, they add.

Generally, the Germans and the Scandinavians buy more expensive and better-quality ceramics, while the Italians, for instance, show more interest in cheap trinkets. Locals aren’t particularly interested in buying their products unless they are buying a birthday or an anniversary gift, the couple says about the commercial side of their family business.

At her Art Atelier in Montalbano Street, Tatjana Rokvić has literally created artwork from waste materials and found objects, thus doing multiple favors to the society. In wintertime, she walks the beaches of Rovinj and picks up waste. Moreover, anything she finds there, she uses to make artwork, souvenirs and jewelry, and

ROVINJ JE JOŠ OD ŠEZDESETIH GODINA PROŠLOG
STOLJEĆA POZNAT KAD GRAD LIKOVNIH UMJETNIKA
EVER SINCE THE MID-SIXTIES OF LAST CENTURY ROVINJ
HAS BEEN KNOWN AS THE TOWN OF VISUAL ARTISTS



stvorila je doslovce umjetnost od otpada, čineći tako društvu višestruku korist. Zimi hoda po rovinjskim plažama i čisti ih od otpada, a sve ono što na njima nađe, koristi u izradi umjetničkih djela, suvenira i nakita te prodaje turistima. „Drvo mi je glavni materijal za rad, ali dobro dođe i plastični otpad. Nemam problema s nabavom repro materijala, jer ga ima u izobilju i besplatan je”, šali se Tatjana. Turisti odmah prepoznaju o čemu se radi i čim dođu u njezinu galeriju, ne skida im se osmijeh s lica, što joj je velika nagrada. Neka djela izrađuje odmah pred njima, a koristi još i metal, papir, komušinu, puževe kućice... Stare gramofonske ploče ušiva u platno i tako dobiva atraktivne torbice. Njezinoj mašti nebo je granica što je prije četiri godine prepoznala i jedna japanska TV kuća, koja je o njoj snimila prilog. Lani su je posjetili i ▶



then sell them to the tourists. “Wood is the main material I work with, but I can also do with a bit of plastic waste. I have no problems with getting the raw materials as they are bountiful and free of charge,” Tatjana jokes. Tourists immediately recognize what she does and smile the entire time they are at her gallery, which is a huge reward to her. Some of her artwork she makes right in front of them, also using metal, paper, husks, snail shells etc. She also sews vinyl records in cloth, thus creating attractive bags. Her imagination is limitless, which was recognized just four years ago when a Japanese TV station did a piece on her. Last year a German▶

▶ **Marijana Butigan Braković i Nedim Braković sami izrađuju keramičke radove koje izlažu u svojoj galeriji Ulica Zdenac**
 Marijana Butigan Braković and Nedim Braković make their own ceramics that are presented in their gallery Zdenac Street





▣ Atelier Tatjane Rokvić nalazi se u Ulici Montalbano
Tatjana Rokvić Art
Atelier is located
in Montalbano Street

► njemački televizijski novinari, a na jesen bi trebala imati i izložbu u Njemačkoj.

„Moje radove obožavaju i u rovinjskim vrtićima i kad klinici dođu u moju galeriju, oduševljeni su, ne daju se više van, jer im je tu super, a ja im dam da mi i pomažu”, kaže simpatična umjetnica, čiji su kupci, poput nje, visoko ekološki osviješteni.

Osim svih navedenih uličica i galerija, mnoštvo zanimljivih umjetničkih djela može se pogledati u ostalim galerijama u starom gradu te u Galeriji Adris (Obala Vladimira Nazora 1). ◀

► TV crew visited her and this fall she is expected to hold an exhibition in Germany.

“They also love my work in Rovinj’s kindergartens and when the children visit my gallery, they are so excited and don’t want to leave. They think it’s great here seeing as I let them help me,” explains the nice artist, whose buyers are just like her – highly environmentally friendly.

In addition to all the before mentioned streets and galleries, many interesting artworks can be seen in other galleries in the old town and in the Gallery Adris (Obala Vladimira Nazora 1). ◀



▣ Tatjana Rokvić kao glavni materijal za rad koristi drvo


Tatjana Rokvić uses wood as the main material she works with





ORYX Rent a car wins again!

Declared the best quality/price ratio in Croatia for the second time in a row!

 fb.me/oryxgrupa

 www.oryx-rent.hr/en



ORYX RENT A CAR

Feel free to have fun!



Mobilne
kućice nalaze se u
prekrasnom zaljevu u
kampu Valkanela
Mobile houses are
located in a beautiful
bay in campsite
Valkanela

MOBILNE KUĆICE U ZELENOJ OAZI POKRAJ VRSARA

Gosti kampa Valkanela iz godine u godinu vraćaju se u ovaj romantični istarski zaljev i kamp doživljavaju kao drugi dom gdje imaju apsolutno sve što im je potrebno

MOBILE HOMES IN THE GREEN OASIS NEAR VRSAR

Every year the guests of the Valkanela Campsite return to this romantic Istrian bay; moreover, they see the campsite as their second home where they have everything they need



Kamp Valkanela nalazi se u prekrasnom zaljevu između Vrsara i Funtane i vrlo je popularan među našim susjedima Slovencima. Već desetljećima imaju naviku dolaziti tu nagodišnji odmor, ali i u kraćim razdobljima, vikendom i praznicima. U špici sezone najčešći su gosti Nijemci i Talijani, pa tek onda domaći turisti. U kampu i maju i cjelosezonske goste, tzv. paušalce, koji su u njemu od

otvaranja krajem travnja, pa sve do zatvaranja početkom listopada.

U kampu površine 55 hektara, od blagih padina u sjeni drveća do trave kraj plaže, postoji 1800 smještajnih jedinica kapaciteta za oko 5000 ljudi. Od toga je 229 mobilnih kućica različitih po dimenzijama, opremljenosti i komforu. Od ranije postoji 159 kućica u kategorijama Standard i Premium, a posebnost mobilnih kućica Standard je u tome što su najbliže moru (oko 50m) i što je u njima, za ▶

The Valkanela Campsite is located in a beautiful bay between Vrsar and Funtana and is very popular among our neighbors, the Slovenes. For decades now they have been spending their holidays at Valkanela and even enjoying shorter stays – occasional weekend or public holiday escapes. In high season the majority of guests are German and Italian, followed by domestic tourists. There are also a number of season-long guests who stay at the campsite from the moment it

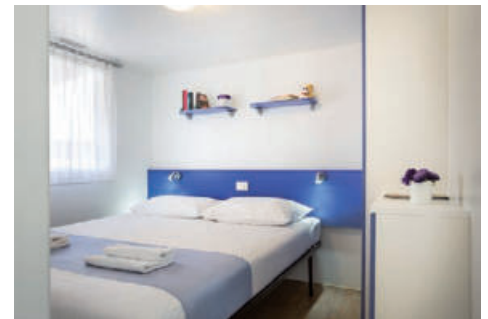
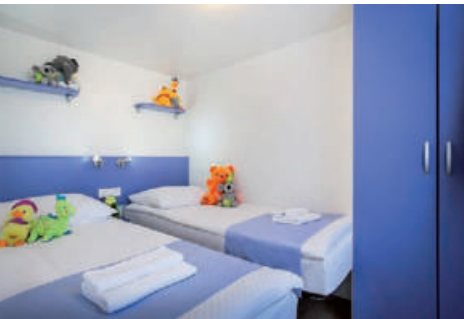
opens in late April until it closes in early October. The campsite spreads over 55 hectares of land, with shaded slopes and grassy patches near the water. There are 1,800 accommodation units with a 5,000-people capacity, including 229 mobile homes classified in terms of size, equipment and comfort. Of those 229 mobile homes, 159 have been put into two categories, Standard and Premium. Unlike the other mobile homes, the Standard mobile homes are closest to the sea (about 50 meters) ▶



► **Novost ove godine su Family i Deluxe mobilne kućice**
Family and Deluxe mobile houses are a novelty this year



► Deluxe mobilne kućice imaju i jacuzzi
Deluxe mobile houses have a jacuzzi



► razliku od ostalih, dopušteno držati kućne ljubimce. U skladu s promjenama trendova na tržištu i sklonostima današnjih gostiju kampova, Valkanela je ove godine proširena s još 70 kućica u kategorijama Family i Deluxe, uz neke novosti u smještaju. Obje kategorije kućica uz obvezan klima uređaj i satelitsku televiziju imaju i Wi-Fi internet te sef za čuvanje dragocjenosti. U kategoriji Family je 30 trosobnih mobilnih kućica koje odlikuje intimnost kućne atmosfere. S obzirom na veličinu, u njima se može udobno odmarati čak do šest odraslih osoba i dvoje djece. Kućice kategorije Deluxe malo su manje, pa im je maksimalni kapacitet četiri odrasle osobe i dvoje djece, ali zato pružaju dodatni komfor u obliku vlastite hidromasažne kade (jacuzzi) na natkrivenoj terasi.

Iako jacuzzi dosad nije bio standardni dio opreme u kampu, prvi gosti u Deluxe kućicama iznimno su dobro reagirali na ovu novost. „Nekad se pitalo zašto imamo bazene u kampu, kad imamo gotovo četiri kilometra lijepo uređene plaže, a sad je to sasvim normalno. Trendovi se mijenjaju i mi im se moramo prilagođavati”, pojašnjava Gordana Starčić, voditeljica kampa. Današnji kampisti, pokazuju to iskustva i u drugim turističkim zemljama, drugačija su vrsta gostiju od onih u prošlosti, kada se kampiralo prije svega zbog što manjih troškova. Kamp je postao prvi izbor gostiju koji žele uživati u prirodi i čistom zraku, ali se pritom ne žele odreći svih pogodnosti vrhunskog smještaja. Luksuzne mobilne kućice s dodacima poput jacuzzija neodvojivi su dio modernih kampova, pa se kamp Valkanela s ovim

► and one is allowed to keep pets in them. In line with the changes in the market trends and habits of the present-day camping guests, this year Valkanela expanded its offer by adding another 70 Family and Deluxe mobile homes, as well as certain innovations accommodation-wise. Both mobile-home categories come with AC units, satellite TV and Wi-Fi as well as safes to store the guests' valuables in. Furthermore, the Family category features 30 three-bedroom mobile homes offering the intimacy of a home atmosphere. Considering their size, these mobile homes can accommodate up to six adults and two children. The Deluxe mobile homes are a bit smaller; their capacity is up to four adults and two children but they provide the additional comfort of a hydromassage bathtub out on the covered terrace. Even though hot tubs were not

standard equipment at the campsite, the first Deluxe mobile homes' guests have reacted extremely well to them. "In the past, people would wonder why we have pools when there're nearly four kilometers of beautiful, well-kept beaches, and nowadays it's completely normal. Trends change and we have to change with them," campsite manager Gordana Starčić explained. The present-day campers, as evident from other tourist countries' experiences, are a different breed of tourists and nothing like the campers in the past who stayed in campsites to spend as little money as possible. Nowadays, camping has become the first-choice accommodation for guests who wish to enjoy nature and clean air, without giving up the amenities of top-quality accommodation. Luxury mobile homes with conveniences such as hot tubs are an integral part of modern campsites. With this particular service expansion,

▣ Mobilnim kućicama
raspolože i Maistrin kamp
Polari u Rovinju
Maistra`s camp Polari in
Rovinj also has mobile houses



proširenjem uvrstio među najbolje kampove i u konkurenciji turistički najrazvijenijih zemalja. Zahvaljujući dugogodišnjem radu u kampu s prekrasnim pogledom na Vrsar i obližnje otoke, voditeljica Gordana Starčić upozнала je po nekoliko generacija turista iz istih obitelji. Kampisti su, kako kaže, vrlo lojalni turisti i kad im se neko mjesto, poput Valkanele, sviđi, tu će nastaviti dolaziti i naviku prenositi svojoj cijeloj obitelji. Zato im se i osoblje kampa nastoji što bolje prilagoditi. Vode računa o tome kada su čiji praznici, pa u cilju da gostima približe osjećaj „doma daleko od doma“, organiziraju fešte s primjerenim sadržajima. Tako, primjerice, kada Nijemci slave neke od svojih praznika, nastoje im organizirati prigodan zabavni program s njihovom glazbom, a u kuhinji se potrudu pripremiti

njemačke specijalitete i slastice kako bi im što više dočarali osjećaj da su kao kod kuće. Mladi se, pak, zabavljaju na sebi svojstven način. Klinci uzrasta od 12 do 16 godina unutar kampa osmišljavaju svoj zabavni život, a punoljetna mladež u večernjim satima zabavu često potraži u Vrsaru. Na vrhuncu sezone u srpnju i kolovozu u kampu boravi gotovo dvostruko više ljudi nego što ih živi u obližnjem gradiću Vrsaru. To traži maksimalnu posvećenost gostima te dostupnost i spremnost na reagiranje u bilo kojem trenutku. Voditeljica Gordana svakodnevno obilazi cijeli kamp kako bi provjerila funkcionira li sve i jesu li gosti zadovoljni. S vremenom se s nekima od njih dobro upozнала i zbližila tako da su uspostavili pravi susjedski odnos, oslovljavajući se i pozdravljajući po imenima. ◀

Valkanela has joined the company of the best campsites, including those in the most developed tourist countries. Thanks to her years-long experience of working at the campsite with breathtaking views of Vrsar and nearby islands, campsite manager Gordana Starčić has met multiple generations of the campsite's guests. According to her, campers are extremely loyal tourists: once they find a place they like, such as Valkanela, for instance, they will keep returning and bringing their family members with them. That is why the campsite's staff do their best to accommodate them. Among other things, they make sure they know about their guests' countries' special holidays so that they can then organize appropriate celebrations and give the guests that "home away from home" feeling. Thus, for instance, every time the Germans celebrate one of their holidays, the staff do their

best to organize an entertainment program featuring German music, while the kitchen prepares German specialties and desserts to provide the guests with a home atmosphere. At the same time, the young have their own ways of entertaining themselves. Children aged 12 – 16 look for entertainment at the campsite, while those of legal age often go to Vrsar in the evenings. In high season (July and August), the campsite welcomes nearly twice as many people as in the neighboring Vrsar. That requires maximum commitment to one's guests as well as continued availability and readiness to react at any moment. Campsite manager Gordana walks the campsite daily to check if everything is functioning properly and if the guests are satisfied. Over time she has gotten to know some of them rather well, so well, in fact, that they are now on first-name basis and act as neighbors. ◀

Sportske pripreme u Istri

Sports preparations in Istria

Maistrini hoteli već su dugi niz godina domaćini sportskim klubovima za njihove godišnje pripreme – primarno se radi o nogometnim pripremanama, ali često dolaze i tenisači te biciklisti

Rovinj i Vrsar idealni su gradići za sportske pripreme – osim odgovarajućih smještajnih kapaciteta i povoljne klime tijekom cijele godine, ovi gradovi i njihova okolica imaju i izvršnu sportsku infrastrukturu. Najčešće dolaze nogometni klubovi, no sve više i drugi sportaši biraju upravu Istru kao destinaciju za svoje pripreme.

Ove godine u Maistrinim hotelima na pripremanama je bilo oko 2100 nogometaša, od kojih 850 iz kategorije mlađeg uzrasta, većinom iz Hrvatske. NK Rijeka dovela je kompletan omladinski pogon, a zagrebačka Lokomotiva bila je prisutna sa svojih pet kategorija nogometaša. Pripreme se održavaju već od prvih dana siječnja, te tijekom veljače i ožujka,

kada ja za razliku od kontinentalnog dijela, u Rovinju, Vrsaru i okolici klima izuzetno blaga. „Koristimo terene u Rovinju i Rovinjskom selu, gdje su nam na raspolaganju tri travnata terena, jedan umjetni teren te dva mala terena s umjetnom travom. Ako je više ekipa odjednom, onda se širimo još na terene u Balama i Kanfanaru. Zna ponekad biti gužve, ali na zadovoljstvo ekipa uspijevamo sve organizirati”, kaže Valter Androšić, voditelj sporta za hotele Lone i Monte Mulini. I organizacija prehrane dobro funkcionira. Prvoligaši imaju svoje kuhare i nutricioniste koji im sastavljaju menije, prema kojima se za njih u hotelskim restoranima priprema hrana. Klubovi iz niže razine natjecanja imaju manje zahtjeve, ali se i njihovim željama

For years now Maistra’s hotels have hosted numerous sports clubs during their annual preparations – primarily footballers but also tennis players and cyclists

Rovinj and Vrsar are ideal venues for sports preparations – apart from suitable accommodation capacities and mild climate, these towns and their surroundings boast excellent sports infrastructure as well. They usually welcome football players but a growing number of other athletes have also been choosing Istria as the base for their preparations. This year around 2,100 footballers stayed in Maistra’s hotels; 850 of them were juniors, mostly from Croatia. Rijeka FC, for instance, brought all of their youth teams, while the Zagreb-based Lokomotiva FC stayed there with players from all five of its player categories. The preparations start on the first day of January and last throughout February and March, when, unlike in the continental part of the country, the climate is extremely mild.

“We use the grounds at Rovinj and Rovinjsko Selo, where we have at our disposal three natural football grass fields and an artificial grass one, as well as two smaller artificial grass pitches. If there are several teams there at the same time, we also use the pitches in Bale and Kanfanar. It can sometimes be a bit crowded but we manage to organize everything to the satisfaction of the teams,” said Valter Androšić, head of sports for Lone and Monte Mulini hotels.

The catering is also well organized. The premier-league teams have their own chefs and nutritionists who plan their menus and then the hotel restaurants use them to prepare the meals. Lower-league clubs are less demanding but we meet their wishes as well. As regards relaxation, the players mostly use pools and saunas. Unfortunately, they don’t care too much about other tourist offers as they have rather intense training sessions two or three times a day. Still, they certainly think highly of both Rovinj and Istria; thus, for instance, after training here with Dinamo FC, football player Boško Balaban now often comes here with his whole family, just like any other tourist. This year Croatia’s U-17 team also prepared in Rovinj for the European Championship qualifier against Azerbaijan. Having in mind the great experience they took with them when they left Rovinj and the fact that Croatia will host the U-17 European Championship, there are indications that some of the matches might be played in Rovinj. A former tennis player himself, Vedran Šiljegović, head of sports at Maistra, would like to see more tennis players preparing or relaxing there. Most of the tennis players that Maistra welcomes come from Austria and Germany, and only recently they had a group of about a hundred tennis players from Sweden, returning after a successful





▶ Valter Androšić i Vedran Šiljegović zaduženi su za sport u Maistri
Valter Androšić i Vedran Šiljegović are in charge for sport in Maistra

izlazi u susret. Za opuštanje najviše koriste bazene i saune. Nogometašima, nažalost, previše ne znače drugi turistički sadržaji, jer imaju vrlo intenzivne treninge po dva-tri puta dnevno. No, da Rovinj i Istra ostaju u lijepom sjećanju, potvrđuje i to što, primjerice, Boško Balaban, nakon što je tu dolazio na pripreme s Dinamom, često navratu s cijelom obitelji na odmor kao tipični turist. U Rovinju se ove godine pripremala i mlada U-17 reprezentacija za utakmicu u Azerbajdžanu kada su igrali u kvalifikacijskom turniru za Europsko prvenstvo. S obzirom na dobro iskustvo s tih priprema i činjenicu da je Hrvatska dobila domaćinstvo Europskog prvenstva U-17, postoje naznake da će se neke utakmice igrati i u Rovinju. Vedran Šiljegović, voditelj sporta za Maistru, bivši je tenisač, pa mu je želja da se tu priprema i rekreira što više poklonika tog sporta. Najviše ih je iz Njemačke i Austrije, a nedavno su u gostima imali skupinu od stotinjak tenisača iz Švedske, koji su „povratnici“ od

prošle godine. Među njima su djeca i juniori te rekreativci, koji nisu došli samo trenirati, nego se malo i provesti. Oni idu na izlete brodom, degustiraju maslinova ulja i vina u Agrolaguni, što si mogu priuštiti jer nisu pod strogim režimom kao nogometaši. Od poznatih tenisača, koji je tu bio na pripremama a vraća se i kao turist, ističu ciparskog asa Marcocosa Baghdatisa. „Što se tiče ostalih sportova, dosta dobro smo počeli s biciklizmom. Istra se već brendirala u tom smjeru“, napominje Šiljegović. „Bilježimo sve veću brojnost ekipa na pripremama, a sve više se iznajmljuju i bicikli u našim hotelima.“ Pomalo se kao sport u funkciji turizma pozicionira i golf, a dugoročni cilj je dovesti ekipe iz dvoranskih sportova. Prošle godine, na pripremama im je bila ženska odbojkaška reprezentacija, čiji je Maistra bila sponzor. No, da bi se to i nastavilo te proširilo na druge sportove koji se igraju „pod krovom“, bilo bi nužno u Rovinju izgraditi odgovarajuću sportsku dvoranu. ◀



stay the year before. Among the tennis players who usually stay at Maistra's hotels are also children and juniors as well as recreational players, who come there not only to train but also to have a great time. They go on boat rides, taste olive oils and wines at Agrolaguna – and they can do that as their regime is not as strict as the footballers'. For instance, the Cyprian tennis star Marcos Baghdatis is one of those who had been in Rovinj for preparations but often returns as a tourist. "As far as the other sports are concerned, we have made a great start with cycling. Istria's branding

has already gone in that direction," Šiljegović said. "We are reporting an increasing number of cycling teams training here, and renting bikes at our hotels has become more popular." Golf is also slowly positioning itself as one of the sports tourism relies on; the long-term goal is to start bringing indoor sports teams. Last year Rovinj welcomed the country's women's handball team, which Maistra sponsored. However, in order for something like that to continue and grow, it is necessary for Rovinj to build a suitable sports arena. ◀

NOGOMETNI RUJAN U VRSARU

HRVATSKA DOMAĆIN
EUROPSKOG PRVENSTVA
U MININOOGOMETU

FOOTBALL SEPTEMBER IN VRSAR

CROATIA TO HOST EUROPEAN
MINIFOOTBALL CHAMPIONSHIP

Od 21. do 27. rujna 2015. u Vrsaru će igrati 32 europske reprezentacije na posebno izgrađenom montažnom stadionu. Ulaz je besplatan za sve gledatelje

From September 21 until September 27 Vrsar will host 32 European minifootball teams playing in a specially built football pitch. Attendance will be free of charge

Istarski gradić Vrsar, u neposrednoj blizini Rovinja, bit će domaćin Europskog prvenstva u mininogometu od 21. do 27. rujna 2015. godine. Na prvenstvu čiji je suorganizator Maistra sudjelovat će više od tisuću natjecatelja iz 32 europske reprezentacije. Ulaz je besplatan za sve navijače i gledatelje. Posebno za ovo prvenstvo na parkiralištu na samom ulazu u Vrsar, bit će izgrađen montažni stadion za 2000 gledatelja s umjetnom travom. Oko stadiona je planirano mnoštvo različitih sadržaja, pa će prvenstvo biti ne samo uzbudljiv sportski događaj, nego i zabava za sve generacije. TV prijenos ići će u 30 zemalja, a diljem svijeta slika iz Vrsara bit će dostupna putem live-stream prijenosa na internetu.

„Ovo je Europsko prvenstvo važan događaj jer na njemu prvi

put igraju 32 reprezentacije, a utakmice će gledati milijunski auditorij“, poručuje predsjednik Hrvatskog mininogometnog saveza Bruno Alpeza, koji poziva navijače da u što većem broju dođu u Vrsar. Kao generalni sponzor, Maistra je snažno podržala održavanje prvenstva, jer će značajno pridonijeti prepoznatljivosti Hrvatske u Europi i svijetu te promociji

The Istrian town of Vrsar near Rovinj will host the 2015 European Minifootball Championship in the period between September 21st and 27th. Over a thousand participants from 32 European teams will attend the championship co-organized by Maistra. Attendance will be free of charge for all fans and spectators. An assembly pitch, with artificial

turf intended for 2,000 spectators, will be put up in the parking lot at the very entrance into Vrsar. A number of side events will be taking place around the pitch, which means the championship will not only be an exciting sports event but also offer entertainment for all the generations. TV coverage of the matches will be available in 30 countries, alongside live streaming of the images from Vrsar around the world.

“This European Championship is an important event as it is the first time it will feature as many as 32 teams. Moreover, the matches will be watched by millions of people,” chairman of the Croatian Minifootball Federation Bruno Alpeza explained and invited the fans to come to Vrsar in great numbers. The event’s general sponsor Maistra has given generous support to the event as it will significantly contribute to the recognizability of Croatia in Europe





turističke ponude i ljepota Istre i Vrsara.

Mininogomet je sport namijenjen isključivo amaterima. Igra se na terenu dimenzija 46x26 metara s golovima 4x2 metra. Uz pet igrača i vratara u polju, momčadi mogu imati još 10 pričuva, a igra se dva puta po 20 minuta. Ograda oko terena koristi se kao sastavni dio igre. U Hrvatskoj ovaj sport igra više od 5000 registriranih igrača u 12 gradova, dok se u Europi, pod okriljem Europske mininogometne Federacije (EMF), igra u 24 zemlje članice u kojima je registrirano više od milijun igrača.

Prvi službeni miniEURO održan je 2012. u Kišnjevu u Moldaviji. Naslov prvaka Europe osvojen prošle godine u Crnoj Gori u Vrsaru će braniti reprezentacija Rumunjske. Uz Rumunje, favoriti ovogodišnjeg prvenstva su domaćin Hrvatska te Češka i Njemačka. ◀

Dodatne informacije dostupne su na web stranici www.eurominifootball.com

and the world and help the tourist promotion of the offer and splendors of both Istria and Vrsar. Minifootball is for amateur players only. It is played on a 46x26m pitch with 4x2m goals. In addition to five players and a goalkeeper on the pitch, each team can have ten substitute players. Each match is comprised of two 20-minute halves. The fence around the pitch can be used as an integral part of the game. Over 5,000 registered players play this particular sport in 12 cities and towns around Croatia, while Europe boasts over a million minifootball players in 24 countries, all members of the European Minifootball Federation. The first official miniEURO was held in 2012 in Chisinau, Moldova. Romania, the winner of last year's championship in Montenegro, will try and defend the title this year in Vrsar. Alongside Romania, the favorites of this year's championship include Croatia, Germany and the Czech Republic. ◀

Additional information is available at www.eurominifootball.com



▶ **Novi montažni stadion za 2000 gledatelja**
New assembly pitch accomodating 2000 spectators

RED BULL

ADRENALINSKI VIKEND NA NEBU IZNAD ROVINJA

ADRENALINE-FILLED WEEKEND IN THE SKY ABOVE ROVINJ



Red Bull Air Race donio je Rovinju nova uzbuđenja, vidljivo mjesto na svjetskoj karti elitnih destinacija te dodatni poticaj razvoju Hrvatske kao destinacije

Red Bull Air Race has given Rovinj new excitements, a visible place on the world map of elite destinations, and an additional boost to the development of Croatia as a destination



AIR RACE





IJETKO SE DOGAĐA DA REPRIZA BUDE BOLJA OD PREMIJERE, ALI ROVINJU JE I TO USPJELO S DRUGOM UTRKOM RED BULL AIR RACE SVJETSKOG PRVENSTVA NAJBOLJIH AKROBATSKIH PILOTA.

Već je prva utrka prošle godine čvrsto pozicionirala Rovinju u kalendar ovog elitnog natjecanja, a drugo izdanje Red Bull Air Racea donijelo je još bolju organizaciju, još više publike i još više uzbuđenja na stazi. Konačni pobjednik rovinjske utrke ponovno je bio Austrijanac Hannes Arch, ali do pobjede je došao nakon dva dana rijetko viđenih akrobacija i potpune izjednačenosti. Arch je, naime, pobijedio sa samo 0,071 sekundom prednosti ispred češkog pilota Martina Šonka, čime je Rovinju oborio vlastiti rekord najmanje razlike u povijesti Red Bull Air Race svjetskog prvenstva. Zahtjevna

staza u uvali Valdibora pred pilote je postavila niz izazova kakvih na drugim stazama nema, poput nepredvidljivog vjetra, zbog čega je bilo čak 18 rušenja piona, po čemu je Rovinju također rekorder cijelog natjecanja.

Uz mnoštvo hrvatskih ljubitelja zračnih akrobacija, pobjednika je bodrio i veliki broj njegovih sunarodnjaka iz Austrije. Zbog toga je za Hannesa Archu rovinjska utrka postala domaći teren. „Iskreno zahvaljujem hrvatskoj publici na podršci koju mi daje, kao i svim Austrijancima koji su došli u Rovinju. Osjećam se kao da je ovo moja domaća utrka. Tu sam

RARELY DOES A REPRISE IMPROVE ON THE PREMIERE BUT THAT'S EXACTLY WHAT HAPPENED IN ROVINJ WITH THE SECOND RED BULL AIR RACE WORLD CHAMPIONSHIP FEATURING WORLD'S TOP AEROBATIC PILOTS.

Last year's race cemented Rovinju's place on the calendar of this elite competition but the second edition of the Red Bull Air Race boasted an even better organization, more spectators and even more excitement on the racetrack.

Once again the winner of the race in Rovinju was Austria's Hannes Arch but he triumphed only after two days of rarely seen aerobatics and tied performances. In the end, Arch won with just 0.071 seconds ahead of the Czech pilot Martin Šonka. With that result Rovinju broke its own record for the smallest difference between the winner and the runner-up in the history of the Red Bull Air Race World Championship. The demanding racetrack in the Valdibora Bay presented a number of challenges before the pilots that did not exist on other racetracks, including unpredictable winds, which is why the pylons were hit as many as 18 times – another record that Rovinju holds.

Alongside a number of Croatian fans of aerobatics, the winner was cheered on by many of his fellow Austrians. That is why for Hannes Arch the race in Rovinju has become a home race. "I would like to thank the Croatian spectators for the support they have given me as well as all the Austrians who have come to Rovinju. I feel as if this is a home race and I'm always super motivated here," Arch said after the win – his first this season and tenth in his career.

The Briton Paul Bonhomme won the qualifying session but failed to

▣ Natjecanje se održava u uvali Valdibora

The Valdibora Bay hosts the competition





uvijek dodatno motiviran,” rekao je Arch nakon pobjede, prve ove sezone i njegove desete u karijeri. Pobjednik kvalifikacija bio je Britanac Paul Bonhomme koji ipak nije uspio ponoviti taj rezultat u glavnoj utrci voženoj u nedjelju 31. svibnja pred više od 50.000 posjetitelja. „Staza je zaista fantastična i izazovna, ali istodobno vrlo sigurna. Ako želiš biti brz moraš sjeći zavoje i onda to uzrokuje mnogo udaraca u pilone. To je ono što čini ovu utrku tako uzbuđljivom”, rekao je Bonhomme, najsuspektivniji pilot u povijesti Red Bull Air Race svjetskog prvenstva. Uzbuđenja iz Rovinja u izravnom su prijenosu ove godine pratili gledatelji 15 svjetskih medija, među kojima su i oni iz Austrije, Njemačke, Španjolske, Velike Britanije, Poljske i Francuske. Akreditirano je bilo čak 260 novinara iz cijelog svijeta, što je Rovinju donijelo veliku ▶

▣ Staza u Rovinju izuzetno je zahtjevna
The racetrack in Rovinj is extremely demanding

repeat the feat in the main race on Sunday, May 31, in front of over 50,000 spectators. “The track is really fantastic and demanding but safe at the same time. If you want to be fast, you need to cut corners and that’s why you hit so many pylons. That’s what makes this race so exciting,” Bonhomme, the most successful pilot in the history of the Red Bull Air Race World Championship, said. This year the excitement in Rovinj were followed live by viewers of 15 international media, including those from Austria, Germany, Spain, UK, Poland and France. As many as 260 journalists from around the world were accredited, providing Rovinj with a global visibility. That is extremely important for the promotion ▶





► Rovinj je jedinstvena kulisa spektakularnog natjecanja

Rovinj is a unique backdrop to the spectacular competition

► globalnu vidljivost. To je iznimno važno za promociju hrvatskog turizma, no s druge strane traži ogromnu organizacijsku i infrastrukturnu sposobnost kakvu je teško naći i u daleko većim gradovima od Rovinja. No, zahvaljujući razvijenoj infrastrukturi, turističkoj ponudi, smještajnim kapacitetima i iskustvu u organizaciji sličnih događanja, Maistra je u suradnji s Gradom Rovinjem drugu godinu za

redom osigurala izvrsne uvjete za smještaj sudionika i posjetitelja te održavanje samog natjecanja. Red Bull Air Race donio je Rovinju nova uzbuđenja, vidljivo mjesto na svjetskoj karti elitnih destinacija, kao i dodatni poticaj razvoju turizma i promociji Hrvatske u cijelom svijetu. Sve su to razlozi zbog kojih Rovinjani i svi njihovi gosti već sada s nestrpljenjem očekuju sljedeću, treću utrku Red Bull Air Race u Rovinju. ◀

► of the Croatian tourism but, at the same time, requires outstanding organizational and infrastructural abilities that are hard to find even in cities that are much bigger than Rovinj. Nonetheless, thanks to the developed infrastructure, tourist offer, accommodation capacities and experience in organizing similar events, Maistra has, together with the City of Rovinj, provided excellent accommodation for both the participants and the

spectators of this competition for the second year in a row. Red Bull Air Race has given Rovinj new excitements, a visible place on the world map of elite destinations, and an additional boost to the development of tourism and the promotion of Croatia around the world. These are all reasons why the citizens of Rovinj and their guests are already impatiently waiting for the third Red Bull Air Race in Rovinj. ◀

DRUGO IZDANJE RED BULL AIR RACEA DONIJELO JE JOŠ BOLJU ORGANIZACIJU, JOŠ VIŠE PUBLIKE I JOŠ VIŠE UZBUĐENJA NA STAZI

THE SECOND EDITION OF THE RED BULL AIR RACE BOASTED AN EVEN BETTER ORGANIZATION, MORE SPECTATORS AND EVEN MORE EXCITEMENT ON THE RACETRACK



▣ Hannes Arch,
pobjednik utrke u Rovinju
Hannes Arch, winner of
the race in Rovinj



SNJEŽANA ABRAMOVIĆ MILKOVIĆ, osnivačica Festivala plesa i neverbalnog kazališta

OD TRAVNJA DO LISTOPADA SVETVINČENAT PLEŠE

SNJEŽANA ABRAMOVIĆ MILKOVIĆ, founder of the Dance and Non-Verbal Theatre Festival

SVETVINČENAT DANCES FROM APRIL TO OCTOBER



lesačica, koreografkinja i osnivačica Festivala plesa i neverbalnog kazališta u Svetvinčentu, Snježana Abramović Milković, svoje je prve plesne korake naučila još u vili velike baletne umjetnice Ane Roje. U međuvremenu je diplomirala u Školi za balet i ritmiku u Zagrebu te na Prirodoslovno-matematičkom fakultetu. Nakon dugogodišnjeg plesaćkog iskustva, vodstva Zagrebačkog plesnog ansambla te bavljenja scenskim pokretom i koreografijom, 2000. je pokrenula festival koji je utjecao kako na razvoj suvremenog plesa u našoj regiji tako i na revitalizaciju istarskog zaleđa.

Festival plesa i neverbalnog kazališta ove se godine u posljednjem vikendu srpnja održava 16. put u Svetvinčentu, pitoresknom mjestu u unutrašnjosti Istre. Snježana Abramović Milković, od prosinca i ravnateljica Zagrebačkog kazališta mladih, otkriva nam detalje.

Od 24. do 27. srpnja održava se 16. izdanje Festivala plesa i neverbalnog kazališta Svetvinčenat. Što posjetitelji očekuju ove godine?

Ova godina bit će plesno uzbudljiva kao i prijašnje. Predstaviti ćemo Duda Éva Dance Company iz Mađarske, zatim selekciju Aerowaves mreže koja promovira nove, talentirane koreografe u Europi, dolazi Tabea Martin iz Švicarske, libanonski koreograf Guy Nader, kolumbijski koreograf Arnulfo Pardo Ravagli, te još jedan umjetnik iz Mađarske Ferenc Fehér, i naravno selekcija recentnih uradaka s hrvatske plesne scene.

Osim programa predstava u Kaštelu Grimani i na drugim lokacijama na otvorenim prostorima, u Mediteranskom plesnom centru planiramo ▶



ancer, choreographer and founder of the Dance and Non-Verbal Theatre Festival in

Svetvinčenat, Snježana Abramović Milković, learned her first dance steps at the villa of the great ballet dancer Ana Roje. In the meantime, she graduated from the Zagreb-based Ballet and Rhythmic Dance School as well as University of Zagreb's Faculty of Science. In 2000, following years of dance experience, being at the helm of the Zagreb Dance Company and doing scenic movement and choreography, Snježana launched a festival that has affected not only the development of contemporary dance in the region but also the revitalization of the Istrian hinterland. This year, the 16th edition of the Dance and Non-Verbal Theatre Festival is set to take place over the last weekend in July in Svetvinčenat, a picturesque little town in the Istrian hinterland. Snježana Abramović Milković, who has also been the head of the Zagreb Youth Theatre since last December, is here to reveal the details.

The 16th edition of the Svetvinčenat Dance and Non-Verbal Theatre Festival will take place between July 24 and 27. What can one expect this year?

This year will be exciting in the world of dance just like all the years before. We will present the Duda Éva Dance Company from Hungary, followed by the selection of the Aerowaves network which promotes new, talented choreographers in Europe. We will host Tabea Martin from Switzerland, Lebanese choreographer Guy Nader, Columbian choreographer Arnulfo Pardo Ravagli, and another artist from Hungary Ferenc Fehér, along with a selection of recent works from the Croatian dance scene. Apart from the performance program in Kaštel Grimani and other locations in open spaces, the Mediterranean dance center is planning to hold workshops for professional dancers, as well as a program of round tables and film projections. Due to the fact that we will be starting with the dance residences of international and Croatian artists at the Mediterranean dance center, we ▶



▣ Snježana Abramović Milković
vjeruje kako je festival imao
značajan doprinos u promociji
gradića Svetvinčenta

Snježana Abramović Milković
believes that the festival had a
huge influence in promotion of
the city Svetvinčenat



NAKON DESET GODINA FESTIVALA PROŠIRILI SMO DJELATNOST NA RAD MEDITERANSKOG PLESNOG CENTRA. UMJETNICIMA OMOGUĆUJEMO UVJETE ZA RAD, A ONI NAM ZAUZVRAT BESPLATNO PREZENTIRAJU DIO PREDSTAVE U NASTAJANJU ILI RADIONICU ZA DJECU

AFTER A DECADE OF THE FESTIVAL'S EXISTENCE, WE EXPANDED TO INCLUDE THE MEDITERRANEAN DANCE CENTER. WE PROVIDE THE ARTISTS WITH THE NECESSARY WORKING CONDITIONS, AND IN RETURN THEY SHOWCASE PARTS OF AN EMERGING PLAY OR A CHILDREN'S WORKSHOP, FREE OF CHARGE

► radionice za profesionalne plesače, te popratni program okruglih stolova i filmskih projekcija. S obzirom da već polovinom travnja krećemo s plesnim rezidencijama in-ozemnih i hrvatskih umjetnika u Mediteranskom plesnom centru, možemo reći da zapravo od travnja do listopada Svetvinčenat pleše.

Koliki je izazov organizirati festival na otvorenom? Pomaže li možda baš ljepota okruženja, između ostalog, u slaganju programa, biranju sudionika...?

Svetvinčenat je prekrasno malo renesansno mjesto, međutim svojim specifičnim eksterijerom traži pažljivi odabir programa jer se uglavnom radi o zahtjevnim prostorima pa je priprema dosta kompleksna. Festival se odvija na tri lokacije - u kaštelu Grimani, na renesansnom trgu i u Mediteranskom plesnom centru, pa svake večeri publika ima mogućnost vidjeti po tri različita programa.

Imamo i jaki popratni program - predavanja, razgovore s koreografima, projekcije plesnih filmove, promociju stručne literature, ra-

dionice... Logistička strana priče je uhodana, ali nije jednostavna jer se cijela kazališna infrastruktura gradi na terenu, a da bi izbjegli probleme moramo predvidjeti svaku moguću komplikaciju. Program pomno biram upravo zato što mi je eksterijer u kojem se predstave izvode unaprijed zadan i koliko god renesansna arhitektura daje šarm predstavama, toliko je važno voditi računa o tehničkim i estetskim usklađenostima sa samim mjestom.

Zahvaljujući festivalu, Svetvinčenat je postao prijestolnica



► can say that starting in April until October Svetvinčenat is dancing.

How much of a challenge is to organize an open-air festival? Does the beauty of the surroundings perhaps help with developing the program, selecting the festival's participants etc.?

Svetvinčenat is a beautiful little renaissance town and its specific exterior requires careful selection, as for the most part they are all rather demanding venues and locations. The preparations are, therefore, very complex. The festival takes place in

three different locations - at the Grimani Castle, in the renaissance square and at the Mediterranean Dance Center. Thus, each night the audiences can attend three different programs. We also have a strong side program - lectures, interviews with the choreographers, screenings of dance-related films, promotions of professional literature and workshops, among other things. The logistics of the event are well organized but not simple, seeing as the entire theatre infrastructure is built onsite and, in order to avoid any problems, we need to anticipate all possible complications. As regards the program, I plan it carefully because the venues are all predetermined and, even though the renaissance architecture adds a certain charm to the plays, it is important to keep in mind the technical and aesthetic compatibility with the town.

Thanks to the festival, Svetvinčenat has become the capital of the international contemporary dance. Can you see how that has affected the town and the municipality, their tourism industry?



internacionalnog suvremenog plesa. Primjećujete li koliko je ta činjenica utjecala na grad i općinu, na turizam?

Sigurno da je turistička vrijednost festivala velika jer su u to vrijeme svi smještajni kapaciteti popunjeni. Ipak, ono što je iziskivalo najviše truda tijekom godina je brendiranje festivala i samog mjesta, u čemu smo i uspjeli, pa je Svetvinčenat postao sinonim za suvremeni ples te kulturna turistička destinacija. Jako me veseli kada čujem da posjetitelji našeg festivala planiraju godišnji odmor prema datumu održavanja festivala. Ipak, mislim da treba više povezati kulturu i turizam i to dugoročno, jer kultura oplemenjuje turistički sadržaj. Nažalost, još nemamo usustavljenu turističku strategiju i razumijevanje turističkog sektora koji bi uključio plesnu umjetnost u ponudu, što je velika šteta. Ipak, festival je razvio svoju publiku, dolaze nam iz Zagreba, Rijeke, Pule, Rovinja ali i iz Ljubljane, Trsta... Mi smo svojom medijskom podrškom u stvari investirali velika sredstva u promociju Svetvinčenta a svojim radom brendirali mjesto i to treba cijiniti.

Kako ste se uopće odlučili upravo za Svetvinčenat kao mjesto održavanja festivala? Jeste li očekivali da će festival postići ovakav internacionalan uspjeh?

Htjela sam organizirati plesno događanje u Istri, a Istarska županija je htjela revalorizirati istarsko zaleđe. Predložili su mi taj pitoreskni gradić i kad sam ga vidjela, odmah sam se zaljubila u njega. Bila je to suluda avantura te iznimno zahtjevan projekt koji je, srećom, postao uspješan i nadaleko poznat. Pri tome mi se ostvarila želja da ples dislociram iz Zagreba u neko ▶



The festival's tourism value is definitely huge seeing as during the festival all accommodation options are booked. Still, the thing that has required the most effort over the years is the branding of the festival and the town. We have, thankfully, been successful and Svetvinčenat has become synonymous with contemporary dance and a cultural tourist destination. I am extremely happy when I hear our visitors are planning their vacation around the festival dates. Nonetheless, I believe that in the long run culture and tourism should be even more inter-

related seeing as culture enriches all tourist offers. Unfortunately, there is no systematic tourism strategy and understanding of the tourism sector that would include dance in the offer, which is a great shame. Nonetheless, the festival has its fan base – we get people from Zagreb, Rijeka, Pula and Rovinj but also Ljubljana and Trieste, among others. With our media support we have actually invested significantly in promoting Svetvinčenat and branded the town with our own work, and that is something to be appreciated.

What made you choose Svetvinčenat as the festival venue? Did you expect the festival would achieve such international success?

I wanted to organize a dance-related event in Istria, and the Istrian County wanted to revitalize the Istrian hinterland. They suggested that picturesque town and I immediately fell in love with it. It was a crazy adventure and an extremely demanding project which, luckily, became successful and well-known far and near. At the same time, I got my wish to move dancing from ▶



► malo mjesto. Kada sam počinjala, prve godine nisam bila svjesna do koje mjere će narasti festival. Iz ove perspektive mi se čini da sam se upustila u avanturu, a tada me je samo vodila silna želja da organiziram plesni festival. U početku je sve izgledalo potpuno nemoguće i nisam razmišljala o uspjehu. Danas nas redovito posjeti oko 4000 ljudi iz cijele regije koji vole plesnu umjetnost i s nestrpljenjem čekaju svako novo izdanje festivala. U posljednjih 15 godina prikazali smo više od 200 radova preko 170 plesnih grupa iz cijeloga svijeta.

U Svetvinčentu ste uspjeli pokrenuti i Mediteranski plesni centar – o čemu se radi?

Tako je, nakon deset godina festivala, producentica Petra Glad i ja smo uz veliku pomoć Istarske županije i općine Svetvinčenat proširile djelatnost festivala na rad Mediteranskog plesnog centra. To je vrlo značajan pomak prema kontinuiranoj prisutnosti plesa u

Svetvinčentu čija je kulminacija sam festival. Mediteranski plesni centar znači stalni rad na edukativnim i kreativnim procesima tijekom godine. Cilj nam je da Mediteranski plesni centar bude upisan kao koproducent u impressumu predstava koje su se kreativno razvijale baš u Svetvinčentu. Mi umjetnicima omogućujemo uvjete za rad, a oni nam zauzvrat besplatno prezentiraju dio predstave u nastajanju ili radionicu za djecu. ◀



► Zagreb to a smaller place. When I first started all this, I was unaware of just how big the festival would become. From where I stand today, I feel as if I had gone on an adventure led only by my desire to organize a dance festival. Early on it seemed impossible and I never thought about success. Nowadays, we get around 4,000 visitors from the region; those are people who like dance and cannot wait for every new edition of the festival. Over the past 15 years we have showcased more than 200

works by more than 170 dance companies from around the world.

You have also opened the Mediterranean Dance Center here in Svetvinčenat. What is it all about?

That's right. After a decade of the festival's existence, producer Petra Glad and I expanded the festival by adding the Mediterranean Dance Center, with the huge help of the Istrian County and Svetvinčenat Municipality. That is a significant step towards a continued presence of dance in Svetvinčenat culminating in the festival. The existence of the Mediterranean Dance Center means continued work on the educational and creative processes throughout the year. Our goal is to have the Mediterranean Dance Center listed as the co-producer of the plays developed in Svetvinčenat. We provide the artists with the necessary working conditions, and in return they showcase parts of an emerging play or a children's workshop, free of charge. ◀

PARK POSTOJNSKA JAMA

MAGNIFICENT ADVENTURE

Descend into the Kingdom of One of the Most Beautiful Natural Wonders

Postojna Cave is without a doubt one of the most beautiful creations of nature. Take a ride around the world full of wonders, stretching along thousands of meters of underground passages, which reveal truly unique splendours, mood and authenticity of nature created to be admired. Combined with Predjama Castle, the cave offers two world-famous attractions, which together with the surrounding area create an unforgettable full-day experience for visitors of any age.

www.postojnska-jama.eu



POSTOJNSKA JAMA
CAVE-GROTTE-HÖHLE

I FEEL
SLOVENIA



WORLD
FAMOUS
ATTRACTION



TURISTIČKI SUMMIT U ROVINJU

Hotel Lone domaćin sastanka čelnih ljudi svjetskog turizma

TOURIST SUMMIT IN ROVINJ

Hotel Lone hosts meeting of the world's tourism industry's leading people

Od 27. do 29. svibnja predstavnici turističkog sektora iz cijelog svijeta raspravljali su o trendovima u svjetskom turizmu, ali su našli vremena obići i prirodne i kulturne ljepote Rovinja

Rovinj i Maistrin hotel Lone bili su domaćini jubilarne 100. sjednice Izvršnog odbora Svjetske turističke organizacije (UNWTO), svojevrsnog sastanka na vrhu svjetskih ministara turizma i čelnih ljudi turističkih organizacija. Od 27. do 29. svibnja predstavnici turističkog sektora iz cijelog svijeta, na čelu s generalnim tajnikom UNWTO-a Talebom Rifaijem, raspravljali su o trendovima u svjetskom turizmu, ali su našli vremena obići i prirodne i kulturne ljepote Rovinja. Bila je to izvrsna prilika za pozicioniranje Rovinja i Istre među eminentnim turističkim destinacijama. Ističući kako je Hrvatska danas zvijezda svjetskog turizma, Taleb Rifai je rekao kako je takav status zaslužen zbog toga što se turizam u Hrvatskoj tretira i doživljava ozbiljno kao jedan od prioriteta razvoja cijele zemlje. „Vrlo smo zadovoljni što smo u ovom povijesnom okruženju održali 100. sjednicu Izvršnog vijeća UNWTO-a, a rezultati našeg rada

ovdje uvelike su inspirirani uspješnom pričom o turizmu Hrvatske. U proteklih 15 godina broj turista koji posjećuju Hrvatsku povećan je za čak dva i pol puta, a ako se tako nastavi, Hrvatska će u sljedećih desetak godina biti među top 10 turističkih zemalja svijeta. Samo nastavite ono što ste dosad radili“, rekao je Rifai. Ministar turizma Darko Lorencin ocijenio je da je Rovinj ispunio očekivanja dobrog domaćina

Between May 27 and 29 the representatives of the tourism sector from around the world discussed the trends in the world's tourism industry but also found time to visit Rovinj's natural and cultural sites

Rovinj and Maistra's Lone Hotel hosted the 100th session of the Executive Council of the United Nations World Tourism Organization (UNWTO); it was a summit of sorts, with the world's tourism ministers and heads of tourism organizations in attendance. In the period between May 27 and 29, the representatives of the tourism sector from around the world, headed by the UNWTO Secretary-General Taleb Rifai,

discussed the trends in the world's tourism industry but also found time to visit Rovinj's natural and cultural sites. It was an excellent opportunity to position both Rovinj and Istria among the eminent tourist destinations. Stating that nowadays Croatia was the star of the world's tourism industry, Taleb Rifai added that the status had been rightly deserved seeing as tourism in Croatia was seriously treated and understood as one of the priorities of the entire country's development. "We are very pleased with the fact that we held our 100th session of the UNWTO Executive Council in this historical place, and the results of our work here have been greatly inspired by the successful story of the Croatian tourism industry. Over the past 15 years the number of tourists visiting Croatia has gone up two and a half times, and if the trend continues, in the coming ten or so years Croatia will be one of the top ten tourist countries in the world. Just keep doing what you have been doing so far," Rifai said. Croatian Tourism Minister Darko Lorencin said Rovinj had met what





svjetskom turističkom vrhu. „Održavanje ovakve sjednice u Rovinju znači etabliranje imidža Hrvatske kao rastuće destinacije s jako puno prostora za rast. Na ovakvim skupovima imamo mogućnost utjecati na razne odluke raznih tijela i na području EU-a“, rekao je Lorencin te dodao da će Hrvatska sigurno rasti na ljestvici svjetske konkurentnosti sa sadašnjeg 33. mjesta, čemu će pomoći i investicije koje će povećati prihode od turizma. „Ove godine u turizam ulažemo pola milijarde eura, sljedeće godine još više, dok ćemo do 2020. premašiti sedam milijardi eura ulaganja. Najviše truda ulažemo u bolju povezanost i destinacijski menadžment te isticanje destinacija“, zaključio je ministar Lorencin. Među visokim gostima rovinjskog skupa i čelnicima 40-ak delegacija iz cijeloga svijeta bili su i potpredsjednik Irana Masoud Soltanifar, ministri turizma iz

osam zemalja (Argentina, Azerbajdžan, Brazil, Jamajka, Južna Afrika, Gambija, Zimbabve), te veliki broj zamjenika ministara, državnih tajnika i ostalih turističkih dužnosnika. Osim službenog dijela zasjedanja Izvršnog vijeća, sudionicima događaja pripremljen je bogat popratni program kojim im je predstavljena turistička ponuda Hrvatske, odnosno Istre, uz naglasak na enogastronomiju, prirodne ljepote, kulturu i povijest naše zemlje. Izvršno vijeće UNWTO-a izabralo je Rovinj za domaćina na sjednici u španjolskom Santiago de Composteli, u lipnju 2014. godine, a Hrvatska se za domaćinstvo natjecala u društvu Egipta i Jamajke. Hrvatska je članica UNWTO-a od 1993. godine. Za članstvo u Izvršno vijeće Hrvatska odabrana je 2013. godine i trenutno je, uz Mozambik, potpredsjedavajuća zemlja. ◀

had been expected of a good host to the leading people in the tourism industry. “Holding such a session in Rovinj means establishing Croatia’s reputation of an emerging destination with plenty of room to grow. It is at meetings like this one that we have the opportunity to influence the various decisions of the various bodies even in the EU,” Lorencin said, adding that Croatia would certainly move up on the world’s competitiveness list from its current 33rd spot, in part thanks to the investments that will increase tourism revenues. “We will invest half a billion euros in tourism this year, and even more next year, while in 2020 our investments will exceed seven billion euros. We have made the most effort to improve our traffic connections as well as destination management and destination promotion,” minister Lorencin concluded. The high ranking guests of the Rovinj session and heads of around 40 delegations from around the

world included Iranian Vice President Masoud Soltanifar, tourism ministers from eight different countries (Argentina, Azerbaijan, Brazil, Jamaica, South Africa, Gambia and Zimbabwe), and a large number of deputy ministers, state secretaries and other tourism officials. Apart from the official session of the Executive Council, the participants enjoyed a rich side programme, getting to know Croatia’s and Istria’s tourist offer, with the emphasis being on our country’s food and wine, natural sites, culture and history. The UNWTO Executive Council named Rovinj as the host at its session in June of 2014 in Spain’s Santiago de Compostela; Croatia competed for the honor alongside Egypt and Jamaica. Croatia has been a member of the UNWTO since 1993 and a member of the Executive Council since 2013. At present, Croatia co-chairs the UNWTO Executive Council together with Mozambique. ◀



FESTIVAL AMATERSKOG KULTURNOG STVARALAŠTVA

AMATERSKO STVARALAŠTVO U RAZNIM OBLICIMA UMJETNOSTI

Rovinj je od prošle godine domaćin još jedne zanimljive umjetničke manifestacije, zahvaljujući kojoj grad, ali i cijela Istarska županija na nekoliko tjedana odiše umjetničkim stvaralaštvom

FESTIVAL OF AMATEUR CULTURAL CREATIONS

AMATEUR CREATIONS IN DIFFERENT ART FORMS

As of last year Rovinj is hosting yet another interesting art event, thanks to which the town and the entire Istrian county exude artistic creativity over a few weeks' time

Festival amaterskog kulturnog stvaralaštva (FAKS) održava se u Rovinju od prošle godine, prije početka glavne sezone, u mjesecu svibnju. To je međunarodna manifestacija kulturnog, edukativnog i zabavnog karaktera koja objedinjuje festivale zborova, puhačkih skupina i kazališnih amatera. FAKS je nastao na ideji cjeloživotnog učenja i ljubavi prema amaterskom stvaralaštvu, a inicijativu za pokretanje dala je Ines Kovačić Drndić, asistent manager u Maistri, koja je velika zaljubljenica u zbarsko pjevanje. Ines radi u Maistri već od samog nastanka kompanije i prošla je nekoliko radnih mjesta. Po struci je ekonomistica menadžmenta u turizmu i uskoro će braniti doktorat, a uz to je još profesorica glazbene umjetnosti i dirigentica usmjerena na rad sa zborovima. U rodnom Pazinu vodi amaterski zbor Roženice s kojim je nastupala na mnogim festivalima, pa je otud potekla ideja da u sklopu Maistre učini nešto i na planu razvoja kulturnog turizma i za to je dobila podršku cijele kompanije. Prvi FAKS

uspješno je održan lani, a u sklopu njega realizirani su Međunarodni festival zborova i Međunarodni festival amaterskih kazališta "Jadran". U suradnji s Hrvatskim saborom kulture, krovnom organizacijom hrvatskog kulturnoumjetničkog amaterizma, ove se godine koncept festivala još bolje isprofilirao te se okupilo preko 1000 sudionika na Međunarodnom festivalu zborova, Festivalu kazališnih amatera te po prvi puta i na Međunarodnom festivalu puhačkih orkestrara. Festival je također upriličio izložbu amaterskih likovnih umjetnika pod nazivom „Boja glazbe” koja je povezala likovnu i glazbenu umjetnost i kao takva bila zanimljiv dodatni sadržaj svim sudionicima festivala. Gostovalo je jedanaest inozemnih i devet hrvatskih zborova te šest puhačkih orkestrara, koji su se povezali i pokrenuli zanimljivu turističku i marketinšku priču. „Većina zborova koji su bili prošle godine, vratili su se i ove godine, a zbor Corale San Marco iz Italije sa sobom je poveo još dva nova zbora, tako da se naša mreža i dobar glas o

The Festival of Amateur Cultural Creations (FAKS) has been taking place in Rovinj since last year; more precisely, it happens before the start of the high season, in May. It is an international cultural, educational and entertaining event, uniting choir singing, wind orchestras and theater amateurs' festivals. Moreover, it emerged from the idea of lifelong learning and love for amateur creation. The initiative for the festival came from Ines Kovačić Drndić, assistant manager at Maistra and a choir singing enthusiast. Ines has been at Maistra since its very beginnings and has worked in several different positions. She graduated in tourism economics and management and will soon be defending her doctoral thesis. She is also a music teacher and a choir director. In her hometown of Pazin she directs the Roženice amateur choir, performing in a number of festivals. That is where she got the idea to do something concerning cultural tourism development

together with Maistra, for which she got the company's full support. The first FAKS successfully took place last year, featuring the International Choral Festival and the International Festival of Theater Amateurs. This year's edition of FAKS attracted over a thousand participants to the International Choral Festival, International Festival of Theater Amateurs and, for the first time ever, International Wind Orchestra Festival. Moreover, FAKS put on an exhibition of works by amateur visual artists, titled *Boja glazbe* (The Color of Music), which combined visual arts and music, thus becoming an interesting side event to all the festival participants. The guests included eleven international and nine Croatian choirs, as well as six wind orchestras; they all connected, launching an interesting tourist and marketing story. "Most of the choirs that were here last year returned this year as well. Moreover, the Italian Corale San Marco choir brought two new choirs with them, thus proving that both



festivalu sve više šire”, napomenula je Ines Kovačić Drndić.

Uz zborove i puhače, okupljaju se i kazališni amateri, čije su predstave bile zaista na visokoj razini. Ideja FAKS-a je da se razne umjetnosti šire i Rovinj pretvori u veliku pozornicu. Namjera je povećati broj noćenja, dovesti nove goste, ali i njima stvoriti novi doživljaj i užitek u destinaciji. Od iduće godine festival će biti bogatiji za područje likovne umjetnosti, a okupit će i folklorne grupe iz cijelog svijeta što je dobro za promidžbu kulturnog identiteta i razvoj turizma u svakom pogledu. Na Međunarodnom festivalu zborova svi koncerti su revijalni bez natjecanja, a zborovi predstavljaju program svjetovnog i sakralnog karaktera. Revijalni koncerti se održavaju u Pazinu, u velikoj dvorani Spomen doma te u Rovinju u dvorani Adris dok se koncerti sakralne glazbe održavaju u crkvama u Rovinju i Vrsaru. Sudionici festivala sudjeluju na okruglom stolu na temu međunarodne suradnje djelovanja amaterskih grupa u kulturi, a zborovi imaju priliku povratnu informaciju iz po-

dručja zorskog dirigiranja i interpretacije od maestra Nevena Radakovića.

U 2015. godini FAKS je među više od 2500 prijavljenih festivala prepoznat i uvršten od strane Europske asocijacije festivala u popis Europe for Festivals, Festivals for Europe (EFFE) i njegov službeni vodič za europske festivale koji će biti objavljen ovog ljeta. Riječ je o novoj platformi međunarodnih festivala koja povezuje one festivale koji su iznimno predani umjetnosti, zajednici u kojoj djeluju i europskim vrijednostima, a ujedno i poziva i informira publiku o održavanju tih festivala diljem Europe. ◀



our network and good reputation are spreading,” Ines Kovačić Drndić said. Apart from choirs and wind orchestras, the festival also welcomes theater amateurs, whose plays were really good. The idea behind FAKS is to have different arts spreading all over Rovinj, turning it into a huge stage. The plan is to increase the number of overnight stays, bring new guests and create a new destination experience and enjoyment. Next year’s FAKS will also feature visual arts and folk dance troupes from around the world, which is great for the overall promotion of the cultural identity and tourism development.

At the International Choral Festival all the performances are non-competition ones and the choirs showcase both profane and sacral programs. These revue concerts take place in churches in Rovinj, Vrsar and Pazin. Furthermore, festival participants also take part in a roundtable discussion on international cultural cooperation between amateur groups, and the choirs get the opportunity to work with maestro Neven Radaković. In 2015, FAKS was picked among over 2,500 entered festivals and recognized by the European Festivals Association; it was given the Europe for Festivals, Festivals for Europe (EFFE) label and included in the official guide for European festivals that will be published this summer. It is a relatively new international festival platform connecting all the festivals that are extremely committed to art. It is also a community focusing on European values, informing the audiences about these festivals around Europe, and inviting everyone to go see them. ◀



HEDONISTIČKI POČETAK LJETA

DOLCE VITA – FESTIVAL KOJI
SLAVI MEDITERANSKU
KULTURU SREDINE PROŠLOG
STOLJEĆA

A HEDONISTIC START TO THE SUMMER

DOLCE VITA – A FESTIVAL CELEBRATING
THE MEDITERRANEAN CULTURE OF THE
MID-TWENTIETH CENTURY



Kako je izgledalo tipično mediteransko ljeto sredinom prošlog stoljeća? Kako se živjelo, koja glazba se slušala, koji filmovi gledali, kakva odjeća se nosila? Odgovore na ta pitanja nudi Dolce Vita, heritage festival koji slavi vintage kulturu 50-ih i 60-ih godina u svim njenim oblicima - glazbi, filmu, modi, dizajnu, plesu i hrani. Pokrenut 2013. godine, ovaj festival je u tri svoja izdanja, održana svakog lipnja na raznim lokacijama predivnog Rovinja, pružio svim ljubiteljima kulture 50-ih i 60-ih godina prošlog stoljeća pravi hedonistički vikend u retro stilu - od glazbe i filma, preko frizure, šminke, hrane i pića, raznih radionica do pin up djevojaka. Ukratko, sve što je obilježilo kulturu tog perioda. A toga zaista ima - to je razdoblje kad je rođen rock, kad su nastali „buntovnici bez

razloga”, kad je u domove došla televizija, kad su Brigitte Bardot, Sofia Loren i Audrey Hepburn bile sinonimi za žensku ljepotu, a Jean Paul Belmondo, Marlon Brando i Alain Delon tipični primjeri frajera. Slušao se Elvis Presley, The Beatles i Adriano Celentano, plesao se twist, ali i „dvokorak” na šlagere s festivala u San Remu i Opatiji. Bile su to zanimljive godine, zabavna ljeta na koja mnogi i danas gledaju s nostalgijom. Tako se i rodila ideja Dolce Vita festivala, nazvanog po filmu Federica Fellinija s Marcellom Mastroiannijem i Anitom Ekberg, filmu koji se, među ostalim, bavi i sintagmom slatki život kojim se određuje tadašnji način života takozvane zlatne mladeži. „To je bilo vrijeme nakon rata, vrijeme koje najbolje očitava taj mediteranski duh tih godina, kad je krenuo takozvani ‘slatki ▶

What did a typical summer look like in the mid-twentieth century? How did people live back then, what music did they listen to, what films did they watch, and what clothes did they wear? You can find answers to all those questions at Dolce Vita, a heritage festival celebrating the vintage culture of the 1950s and 1960s in all its forms - music, film, fashion, design, dance and food. Launched back in 2013, this festival has, through its three editions held every June since then in different venues in the beautiful Rovinj, provided all fans of the period with a true hedonistic and retro-style weekend - from music and film, hairstyles and makeup, and food and drinks, to different workshops and pin-up girls. In short, everything that has marked the culture of that particular period. And there is really so much of that - it is when rock was born, when “rebels without a cause” emerged,

when TV became a staple in households around the world, and when Brigitte Bardot, Sofia Loren and Audrey Hepburn were synonymous of the female beauty, and Jean Paul Belmondo, Marlon Brando and Alain Delon the typical cool guys. People listened to music by Elvis Presley, The Beatles and Adriano Celentano, and danced the twist, but also the two-step to the schlagers from the festivals in San Remo and Opatija. Those were rather interesting years, fun summers that many even today think about with nostalgia. That is how the idea for Dolce Vita came about. The festival was named after the famous Federico Fellini film, starring Marcello Mastroianni and Anita Ekberg; among other things, the film explores the syntagm sweet life, determining the then lifestyle of the so-called golden youth. “It was a time right after the war, a time that best showcases that Mediterranean spirit of the era, when the so-called sweet life ▶



► život, kad su mladi ljudi, pa i tinejdžeri bez novca, počeli otkrivati svoj stil - u modi, glazbi, kasnije i u filmu, dizajnu...”, govori Tomo Ricov, idejni začetnik festivala Dolce Vita kojeg opisuje kao mali vintage vremeplov. „Mi vraćamo ljude u vrijeme stila. To je idealan vikend na moru, imate sve što trebate imati - predivan Rovinj, more, kupanje cijeli dan i program koji će vas zabaviti, opustiti”, objašnjava i dodaje: „Nije samo za ljubitelje retro kulture, to je zapravo hedonistički vikend, svi se mogu dobro provesti i biti tri dana u jednom drukčijem filmu”. Rovinj se pokazao kao idealna kulisa za Dolce Vitu ili, kako kaže Ricov, Rovinj i jest Dolce Vita: „Ima tu pozitivnu vibru, to je drevni istarski grad u kojem kao da je vrijeme stalo, a ako još dodamo naše pin up ljepotice, hrpu vespi, stare automobile i odlične bendove - sve je na svom mjestu.”

S njim se slaže i Igor Recek Gangster, retro entuzijast, sakupljač i prodavač vintage namještaja i modnih detalja te 'rockabilly čager': „Ovaj festival je jako značajan, a Rovinj je idealno mjesto za njega. Festival slavi ta bolja vremena i dok god je entuzijasta poput nas koji želimo podsjećati ljude na to razdoblje, sačuvat će se i obilježja tih godina”, objašnjava. Gangster svake godine u sklopu festivala organizira izložbu/sajam raznih vintage stvari (komada namještaja, modnih dodataka, raznih detalja) iz 50-ih i 60-ih godina koje pronalazi na raznim mjestima i daje im novi sjaj. „Radimo sa srcem i uspjeh je zagarantiran. Dolce Vita je spoj mode, glazbe, plesa, vintage namještaja, lijepih djevojaka... za svakog po nešto, iz najboljeg razdoblja kojeg vrijedi slaviti”, zaključuje. A to „najbolje razdoblje” u tri je godine Dolce Vite slavio čitav

► started, when the young people, including teenagers, began discovering their own style – in fashion, music and, later on, in film, design etc.,” Tomo Ricov, the originator of the idea for the Dolce Vita festival, says, describing the event as a tiny, vintage time machine. “We take people back to the time of style. It is actually an ideal weekend at sea; you have everything you could possibly need – the beautiful Rovinj, the sea, swimming all day long, plus a program that will entertain and relax you,” Ricov explains and adds: “It is not just for the retro culture lovers; it is a hedonistic weekend and anyone can have a good time and be in a different world for three days.” Rovinj has proven to be the ideal backdrop for Dolce Vita, or as Ricov says, Rovinj is Dolce Vita: “The town has this positive vibe; it is an ancient Istrian town where the time seems to have stopped. Add to all that our pin-up models, a bunch of Vespas, old cars and great bands – everything is just right.”

Igor Recek Gangster, a retro enthusiast, collector and seller of vintage furniture and accessories, and a rockabilly dancer, agrees with Ricov: “This festival has a major significance and Rovinj is an ideal venue for it. The festival celebrates those better times and as long as there are enthusiasts like us, who like to remind people about that particular era, the characteristics of those years will survive,” he says. Each year, as part of the festival, Gangster organizes an exhibition/a fair of different vintage stuff (pieces of furniture, accessories and various other items) from the 1950s and 1960s, that he finds in various places and polishes them up. “We are doing all this from the heart, which means success is guaranteed. Dolce Vita is a combination of fashion, music, vintage furniture, pretty girls... There is something for everyone, from the best period of time that is worth celebrating,” Gangster concludes.



niz umjetnika, glazbenika i raznih entuzijasta koji na ovaj ili onaj način promoviraju retro kulturu 50-ih i 60-ih godina. Na pozornicu Dolce Vite popeli su se tako brojni izvođači s retro izričajem koji su „vratili” posjetitelje u sredinu prošlog stoljeća. Među njima je bio i slavni R&B i rock 'n' roll klavijaturist Mike Sanchez. Rovinj su posjetili i sedmeročlani internacionalni band The Juke Box Royals, talijanska skupina Twist and Shout, simpatični duet Montefiori Cocktail, zatim Polecats, britanska mod supergrupa Trio Valore kao i tri talentirane pjevačice i glumice koje djeluju pod imenom Ladyvette. Hrvatske boje tradicionalno brane i Swingers, Billie and the Kids, kao i Johnny and his Rockin' Tunes, a svake godine im se pridruži i neka poznata hrvatska zvijezda, primjerice Natali Dizdar, Marko Tolja ili Mario

Petreković. Slavna zagrebačka frizerka Nina Butkovich - Budden, koja je u Londonu osnovala „Nina's Hair Parlour”, prvi vintage frizerski salon u UK, sa svojim je timom vizažista i frizera držala jednosatne radionice ljepote kako postati pin up djevojka, a hrvatska najpoznatija pin upica Ana Perduv predstavila je i burlesku, koreografinu posebno za Dolce Vitu. Sve u svemu, svi zaljubljenici u vintage kulturu sredine prošlog stoljeća svake godine dolaze na svoje na ovom hedonističkom heritage festivalu koji nudi originalan, inspirativan i bogat program, vrhunsku zabavu, ali i kulturni i gastronomski užitak. A uostalom, postoji li bolji način za otvaranje ljetne sezone od izležavanja na plaži ili uz bazen, slušanja stare dobre glazbe, uživanja u delicijama i najboljim vinima uz pogled na jednu od najboljih uvala na Jadranu. Teško. ◀

In the three years that the festival has been organized, that “best period of time” has celebrated a number of artists, musicians and other enthusiasts that have been promoting the retro culture of the 1950s and 1960s, in this way or the other. Thus, the stage at Dolce Vita has welcomed many retro-style performers who took the visitors back to the mid-twentieth century. They included the famous R&B and rock 'n' roll pianist Mike Sanchez. Rovinj has also welcomed the seven-member international band The Juke Box Royals, the Italian band Twist and Shout, the very nice duo Montefiori Cocktail, Polecats, the UK-based mod super group Trio Valore, and the three talented singers and actresses performing under the name Ladyvette. Croatia's colors are proudly defended by Swingers, Billie and the Kids, and Johnny and his Rockin' Tunes, and every year they are joined by a well-known Croatian star such as, for instance, Natali Dizdar, Marko Tolja or Mario

Petreković. The famous hairstylist from Zagreb, Nina Butkovich - Budden, who founded the London-based Nina's Hair Parlour, UK's first vintage hair salon, has, with her team of makeup artists and hairstylists, organized one-hour workshops on how to become a pin-up girl, while the most famous Croatian pin-up model Ana Perduv has presented a burlesque choreographed specially for Dolce Vita. All in all, each year all the lovers of the vintage culture of the mid-twentieth century come into their own at this hedonistic heritage festival offering an original, inspiring and diverse program, top entertainment, as well as cultural and gastronomical pleasures. Anyway, is there a better way to open the summer season than lying on the beach or by the pool, listening to good old music, enjoying the delicacies and the best wines, with views of one of the best bays on the Adriatic Sea? We don't think so. ◀

HOTELI HOTELS



MONTE MULINI
Rovinj



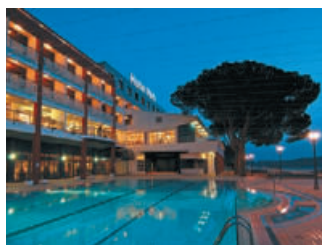
LONE
Rovinj



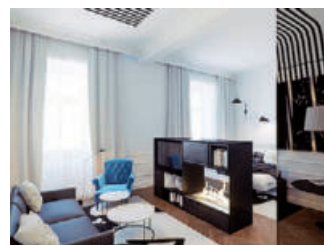
EDEN
Rovinj



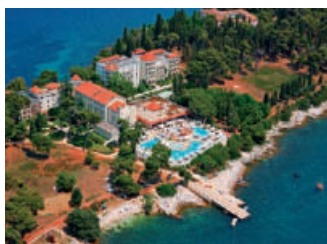
ISTRA
Rovinj



PARK
Rovinj



ADRIATIC
Rovinj



KATARINA
Rovinj



VALDALISO
Rovinj



PINETA
Vrsar

TURISTIČKA NASELJA TOURIST RESORTS



BELVEDERE
Vrsar



PETALON
Vrsar



AMARIN
Rovinj



VILLAS RUBIN
Rovinj



FUNTANA
Vrsar

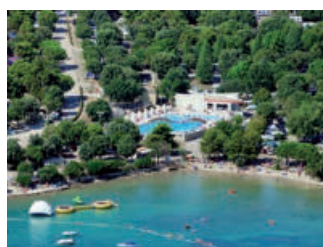


RIVA
Vrsar

KAMPOVI
CAMPSITES



POLARI
Rovinj



VEŠTAR
Rovinj



AMARIN
Rovinj



VALDALISO
Rovinj



VALKANELA
Vrsar



PORTO SOLE
Vrsar

NATURISTIČKI
PARK
KOVERSADA
NATURIST
PARK



KOVERSADA
KAMP
Vrsar



KOVERSADA
VILLAS
Vrsar



KOVERSADA
APP
Vrsar

PREPORUKA ŠEFA KUHINJE HOTELA ADRIATIC: **TASTE OF ADRIATIC**
RECOMMENDED BY THE CHEF AT HOTEL ADRIATIC: **TASTE OF ADRIATIC**



*Jadranski škapi, 4 komada
(cca 0,40kg)
Romb 0.15 kg
Brancin 0.10 kg
Orada 0.10 kg
Maslinovo ulje 0.10 l
Bijelo vino, bijeli porto i
Hennessy
Ljutika 0.30 kg
Miješane školjke 0.30 kg
Prstohvat češnjaka, cvijeta
ružmarina, bosiljka, vlasca,
kadulje, soli i papra*

File brancina, orade i romba ispeći na tavici sa strane kože s maslinovim uljem i maslacem, staviti u pećnicu na tri minute na 180 stupnjeva. Jadranski škamp sotirati u tavici s maslinovim uljem, krupnom soli i flambirati s Hennessyem. Tri jadranska škampa sotirati u tavi,

podliti ribljim temeljcem i rajčicom, dodati bijelo vino, bijeli porto i Hennessy. Kad alkohol ispari, izblendati, pa procijediti kroz gazu, i dobit će se krema od škampa. Na vruću tavu staviti miješane školjke i poklopiti dok se ne otvore. Kad su školjke otvorene dodamo bijelo vino, češnjak i bosiljak.

Kada je sva priprema gotova složimo tanjur: na dno stavimo tri vrste filea jedan na drugi, okolo posložimo miješane školjke, na vrh naslonimo škamp, prelijemo kremom od škampa i dekoriramo s vlascom, kaduljom, cvjetovima ružmarina i maslinovim uljem.

Dobar tek!
Nikola Hrelja, šefkubinja

*Adriatic shrimp, 4 pcs
(cca 0,40kg)
Bream 0.15 kg
Sea bass 0.10 kg
Brill 0.10 kg
Olive oil 0.10 l
White wine, white porto,
Hennessy
Emery 0.30 kg
Mixed scallops 0.30 kg
A pinch of garlic, rosemary
flowers, basil, chives, sage,
salt and pepper*

Cook the filets from sea bass, bream and brill in a pan, on the side place skins with olive oil and butter in the oven for three minutes at 180 degrees. The Adriatic shrimp should be sautéed in a pan with olive oil, salt and flambéed with Hennessy. Three Adriatic shrimp should be sautéed in a pan while adding fish stock, a

tomato and some white wine, white Porto and Hennessy. When the alcohol evaporates, the contents are to be blended and filtrated through a gaze, which will yield the shrimp cream. Place the mixed scallops on a hot pan and close the lid until they open. When the scallops are open we add white wine, garlic and basil. When the prep is done we arrange the plate: on the bottom we place the three types of filet, one on top of the other, we place the scallops around them and we place the shrimp on top while pouring shrimp cream on top of them and decorate the whole dish with chives, sage, rosemary flowers and olive oil.

Bon Appétit!
Nikola Hrelja, Chef



*Pjenušavo
savršenstvo okusa*

SPOJ DAVNINA I MODERNIH VREMENA, OKUSA OD
KOJEG NAVIRU SJEĆANJA I MLADIH SVJEŽIH MIRISA
KOJI ZAOKUPLJAJU MODERNE BUNTOVNIKE,
UMJETNIKE I POSLOVNE LJUDE.

www.mladina.hr



Where the moment lasts



Hotels & Resorts

Enter a world of comfort, service and style in Maistra hotels, magnificently situated in the wonderful and picturesque Mediterranean towns of Rovinj and Vrsar. The outstanding services, distinctive character of Croatian hospitality and superb facilities blend with the relaxed natural and unique historical environment making our hotels & resorts an ideal choice for leisure, short breaks, active holidays, Wellness & Spa or business.

maistra
ROVINJ - VRSAR

+385 (0)52 800 250
info@maistra.hr
www.maistra.com

