

**REPUBLIC OF
CROATIA**

**MUNICIPALITY OF
ŠENKOVEC**



PRIMARY SCHOOL PETAR ZRINSKI ŠENKOVEC



Greetings to everyone from the Republic of Croatia!

For our Adriatic Sea, the most beautiful sea in the world, you have certainly heard. In the north of our homeland lies our county Međimurje [medzimu:rje], also known as Croatian flower. It is situated between rivers Mura and Drava, and despite being the smallest Croatian county by size, it is the most densely populated one. Upper Međimurje is a hilly end, and the lower fertile plains.



We speak with a kajkavian dialect. The climate is moderately continental and alternating all four seasons. Međimurje County is divided into 3 cities and 22 municipalities. The county seat is Čakovec, which is also the largest city of the county. Only 3 km away is our place Šenkovec, where our Petar Zrinski school is located.



The Zrinski family ruled Međimurje for several centuries. The most famous of them are Nikola Šubić Zrinski - Sigetski who pointed out in the fight against the Turks.



In Šenkovec there is the oldest cultural and historical monument of Međimurje - Chapel of St. Jelena.



From ancient times people have made the famous "meso z tiblice" which is dried or otherwise preserved meat which is stored in a small, usually wooden barrel called tiblica, „sir z vrhnjem“ which is cottage cheese served with liquid sour cream and cake “zlevanka” which is very simple cake, made from flour, eggs and milk. You can also try these delicacies in famous St. Martin tourist resort. There are many tourists coming from Europe. And finally, an interesting fact. In Međimurje on the Drava River you can still witness the process of gold prospecting as it used to be practiced during the gold rush.

As the inspiration for gold belongs to our tradition and the customary ceremonies that took place on Christmas Eve and Christmas on December 24th and 25th, they belong to the traditions of northern Croatia.

CHRISTMAS EVE

At Christmas Eve all household members would wake up early. Men fed cattle that was supposed to be serene and satisfied. If the cows did not vote during the day it meant that they would give more milk next year. Because of the Christmas festivities, they prepared wood for firewood and procured food that the housewives would then prepare.

The women made a Christmas meal, cleaned the home, and prepared of the unconventional food for dinner, because it was fast on Christmas Eve. They mainly eat dried fruits: apples, plums, pears and beans, turkey potatoes and pudding. They baked bread that would be on the table until the feast of the Holy Three Kings, and its size symbolized the abundance of the following year.

Christmas Eve evening was reserved for putting straw in a house that symbolized the straw on which little Jesus lay. Straw was preceded by setting a table in a special way. In a special container, various grains were sown during the year, which grew on the farm during the year. Such grains were mixed and then wiped with hands in two longitudinal corners from corner to corner on the table. On such scattered grain, roast straws tied to the cross were laid, and straw was placed. On the three corners of the table, white home-made bread was put in place, and in the middle a wreathed twig of straw. In the middle of this wedding, a cash wallet was placed there that stood there for the next three days. The table set was covered with a white tablecloth, and the fourth corner of the

free corner was a basket of cereals, scissors, needles and candles. It was hoped that all that was placed on the table would be in abundance next year.



After praying, the householders dined the fasting food, and the roast pork, white and black sausages, and cakes nut roll called *orehnjača* (filled with walnut cream) and similar cake filled with poppy seed called *makovnjača*, were eaten just after the Midnight Mass. After dinner, they went to Midnight Mass, and all the way they sang the Christmas songs. The custom was that a man should come first in the house after the Midnight Mass, who would congratulate all the people Christmas and wished them happiness. The straw that was placed in the house during the Christmas Eve, was usually spread out in front of the hearth and the children played and slept on it during the night.



CHRISTMAS

The Christmas morning began by going to the Mass, and after the Mass, there was a rich breakfast and giving children. How people lived from their field work, rarely when they had the money to buy a candy or a toy for children. But Christmas was an exception and kids were given a piece of chocolate, but also nuts, apples or oranges.

The people of Međimurje burned the boulders on the hearth for Christmas. The ash that remained after the burning of the pans, they would later have effused on the garden and the meadows, to preserve its fertility and to secure a good catch. With young pine or oak twigs people used to decorate the porch or the entrance to the

house. Custom of decorating Christmas tree is of the new era. After breakfast they started preparing lunch, and the boss of the family had to give a pot. Throwing a cake, apple and salt into the water, he hoped for happiness and health in the upcoming year.

After lunch that was extremely rich, guests were welcomed or they went to the guests. Colleges or congregations seemed to be singing traditional Christmas songs, and congregants would often get some presents. The young men gave the girls as a sign of mutual affection decorated apple.

Christmas customs of richness and diversity are today only partially preserved.

CHRISTMAS EVE TODAY

Like in most western parts of the world, Christmas Eve and Christmas are increasingly commercialized. The upgraded time of life and work leaves little time and space to cultivate the tradition. But what's most important is the days of the family gathering together.

In the week before the Christmas Eve, preparations are being made. Cleaning houses and courtyards are also housed. The women bake pies, Christmas cookies and do some shopping. Food and gifts are bought for your loved ones and friends.



On Christmas Eve, the last preparations for the cleaning of the house, the food, the cakes are being made, Christmas gifts are being wrapped secretly. They are buying a Christmas tree that day. Consciousness about the need to preserve the environment is becoming stronger in our region. That's why many Christmas trees are artificial pines and fir trees

After fasting lunch, the Christmas spirit is getting stronger, and the kids are more enthusiastic and cheerful.

Usually, men are tasked to set a Christmas tree in the house, and children and women with the first dusk put on balls, as well as the former adornments-salons. These are sugar candies wrapped in glittering paper.



At eight o'clock, children's Midnight Mass starts. The church introduced them in the new age so that the children could celebrate the expectation and arrival of little Jesus. So most families with smaller children go to these masses. At midnight, people go to traditional midnight masses. At Masses people sing traditional Christmas songs.



We can proudly say that no country in the world has so many and so beautiful Christmas songs like Croatia.

Upon returning from the midnight mass, the fast ends and the adults usually sit on the holiday table in a pleasant gathering, and the prepared presents are some of the miracle that is already under Christmas tree. Santa Claus or Jesus or?

CHRISTMAS

On the Christmas morning, you guess, the children got up first. The clamor and joy of finding Christmas gifts is the most beautiful gift to parents, grandmothers and grandparents



The family gathers around the table to have breakfast after the Christmas Eve, usually more abundant than usual. The housewives have a lot of work in the kitchen. They have to make a rich and abundant meal for the whole family. That is why many of them go to the early morning mass, while the rest of the family goes to Mass at 11 o'clock. There, the parish community celebrates the birth of our savior and people congratulate each other Christmas.

After a family lunch we go to each other at the congratulations. It is an opportunity to see those beloved people who have gone to work in other countries of the world, and there are, of course, many of them. At Christmas, most of them, at least for a short while, return to their hometown. In socializing with relatives and friends, with lots of food and drinks, laughter and joy, we celebrate Jesus' birthday. It can take up to a long time in the night. The most important thing is that nobody is alone and sad on that day.



RECIPES

MEDIMURSKA HLADNETINA

Ingredients

Prepare (for 10 people):

- 1 kg of dried (smoked) pork legs
- 1 kg fresh pork head
- 1.5 kg of smoked pork belly
- 1 kg of smoked pork chops
- 2 laurel leaves
- salt
- 2 to 3 cloves of garlic
- 2 onions

- 10 grains of pepper

- grated red pepper



Procedure

Wash the meat, put in a bowl and pour 5 liters of cold water. Salt (cautiously: smoked meat is salty!), add laurel, pepper and only peeled onions and garlic. Cook at a very low temperature, slowly, eight to ten o'clock.

From the soup, remove the onion, garlic, laurel and pepper, cut the meat out of the bones and trim them, then distribute them by bowls and plates. Pour the broth in which it is cooked and sprinkle it over the top with a ground pepper, immediately or when it sticks.

BIDRA

Bidra is a traditional cookie cake of our Međimurje, and the name was given by the name of the clay jar in which it was baked and was obliged on all festive occasions, and the holiday table without bids was simply credible. Although it is a seemingly ordinary cake, thanks to its centuries-old tradition and history, this cake also deserves your story.



The traditional BIDRA was made of reddish clay and was round in shape, recognizable canal hips and wavy

edges. Most commonly, the inside was colorlessly wrapped, with or without ornaments at the bottom. The outside was not tempered, so the baking pot in the bakeries over time took on the smoke patina. As for the various festive occasions and the cake should be a commodity, so the potters, along with the classic round gum, also made bidets of oblong and heart shaped.

Ingredients

• For the quill

- 20 g of fresh yeast
- 50 ml of warm milk
- 1 teaspoon of sugar
- 2 teaspoons of flour

• For raised dough

- 400 g of smooth flour
- 150 g of sharp flour
- 1 egg
- 200 ml of milk

- 80 ml of oil

- 60 g butter

- 5 teaspoons of sugar

- 1/4 teaspoonful of salt salt

- ribbed ribs of lemon

• Filling from hazelnut

- 180 g of hazelnuts

- 100 ml of milk

- 100 g of sugar

- 1 vanilla sugar

- 40 g butter
- 40 g of raisins
- 1 teaspoon of rum
- **Filling from carob**
- 150 g of minced carob
- 125 ml of milk
- 100 g of sugar
- 30 g butter
- 2 tablespoons of homemade plum jam
- **For coating**
- 1 egg yolk
- 1 tablespoon of water



Preparation

1. Yeast, flour and sugar melt in lukewarm milk and leave to warm to swell.
2. In the bowls, mix the flour with salt and sugar, add the yeast, the melted lukewarm butter, the milk, and the oil, the egg and the lemon basket, mix well with the pans for the dough and leave it in a warm bowl in the warm place to dough and doubled volume. Then gently pull it and let it rise again.
3. At this time, prepare the stuffing. For tomato filling, grate the milk with sugar and vanilla sugar, and add hot grated hazelnuts, slices of butter, raisins and rum. For fillet stuffing, also boil the milk with sugar, and add hot ground hopper, butter sauce and homemade plum jam. Allen well and allow to cool to cool. It is very important for bidra that neither the filling nor the dough can be neither softened nor soft.

4. Change the dough into the refined surface and divide it into two parts. Roll the dough into the rectangle, cover with the first filling and bend it over the long side in the roll. Repeat the same with the other dough and filling. If it seems to you to add a spoonful of boiling milk to the stuffy stuff. Surface must be lightly coated, but should not be soft.

5. Now arrange the folders together and twist them together. Insert the bent wires into the circle and carefully transfer them to the previously greased bidder. Cover with a kitchen cloth and leave it to stand for about 40 minutes, ie until it doubled the volume (depending on the room temperature).

6. Shake the yolk with water, grate the egg and bake in a preheated oven at 200 ° C on the bottom grid. My biscuit was baked for 55 minutes, but after 20 minutes I had covered the top with double aluminum foil, so that we would not get an over color.

7. For extra glow, use a dumpling trick: pour 3 teaspoons sugar in a cup with 4 teaspoons of lukewarm water and moisten the pot still hot as soon as you remove it from the oven.

Leave the baked tender in a bowl for about 30 minutes to cool slightly and then remove it from the bowl, wrap it in the coat, and cool to the end. Bidra is sliced and served completely cold.

MEĐIMURSKA ZLEVANJKA S OREHIMA

Ingredients: 4 dl milk, 0.5 kg maize flour, 1 tablespoon of white flour, 4 eggs, yeast;

FILLING: 30 dag milled walnuts; dressing: 2 dl cream.

Mix the flour, eggs and yeast, and leave the batter to stand. When it rises, divide it into two parts. Put in the oiled baking sheet half the dough, sprinkle walnuts on it, put the other half of the dough, sprinkle with cream. Serve cold.



OUR CHRISTMAS DECORATIONS

Our Međimurje is a place where the fields are covered with corn. After the harvest in fall, the stacks of corn leaves were left behind and people of Međimurje had always knew how to use it, to brighten up the Christmas days and to cheer the dear ones.

They have been making decorative ornaments for ages, ornamenting Christmas trees and branches, or they would give each other ornaments when they went to wish merry Christmas

In the spirit of the upcoming Christmas, we have decided to enrich the Christmas trees throughout Europe with decorations made from corn leaves. Every tree will be kept safe by our angel.

We gathered the corn leaves, moistened with water and started ... First we created the heads and attached the body with a string. Then each angel got his wings.

Does it look lightly? Not really. But we enjoyed it! We hope that everyone who will decorate Christmas trees with our corn leaves angels will love it





**We wish you all Merry Christmas! Or, as we say
in Croatia, SRETAN BOŽIĆ!**