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- Motorway
- Junction to the highway (entrance – exit)
- Resting place on highway
- Tunnel
- Overpass
- Main road
- Secondary road
- State border
- County border
- National park border
- Nature park border

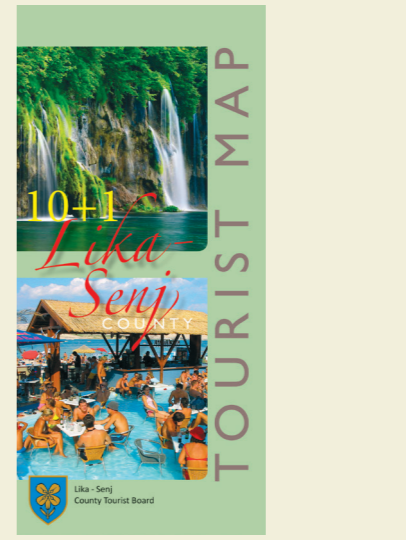
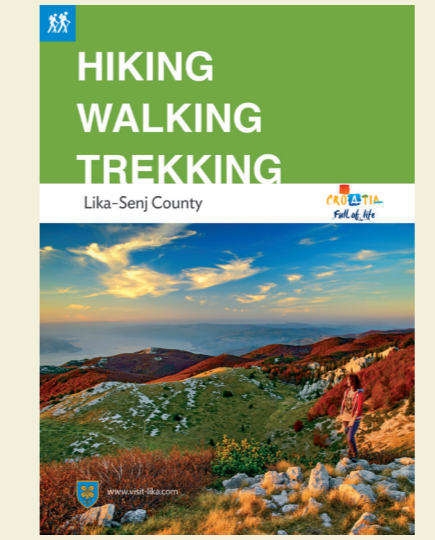
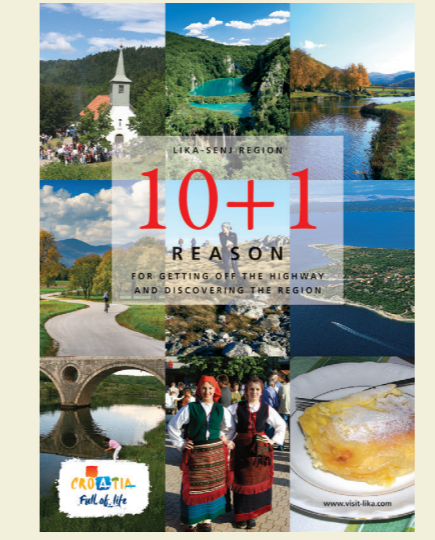
Get directions:
Google maps

Map made by:
Zagreb University
Faculty of Geodesy
Cartography Department

Cheese-milk-milk products-continental & coastal Lika-Novalja-island of Pag

Gourmet delights in the Lika-Senj County

Lika is a farming and livestock region ideal for growing healthy food, and it has become a tourist destination in recent times as well. The milk products of its country farms base their quality on both the region's long farming tradition and the natural feed their livestock graze on, full of the aromatic herbs that grow wild in the pastures of Lika and Velebit.



Tourist Board Lika-Senj County

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CHEESE ROUTE

Lika-Senj County



www.visit-lika.com





Taste the best of the Lika-Senj County

Lika-Senj County is a beautiful region bordered by the Plitvice Lakes, Northern Velebit, and Paklenica national parks, as well as Velebit Nature Park and a number of crystal clear rivers and lakes (the Gacka, the Lika, the Novčica, Kruščica lake, and Plitvice Lakes). The entire region is the ideal combination of what is referred to in the gourmet world as mare-monti (surf and turf). Škripavac cheese, cottage cheese, and cow and sheep curd are the foundation of the traditional offerings of the region's dairies and small farms. It is a concept founded on a combination of traditional and modern influences in cuisine, and it has become a proven, much-loved success on the market.

Events



rural tourist event from the Otočac Tourist Board.

This event is held every year during the third weekend in July at Otočac City Park

Exhibition of Pag sheep and cheese Novalja – island of Pag



Shepherders from across the island of Pag gather in Novalja on the first weekend of July for this traditional event promoting Pag's most famous product – Pag cheese and Pag sheep.

This event has greatly contributed to the development of shepherding and cheesemaking on the island, as well as to popularising the economic and culinary value of local products. In addition to exhibits from producers, visitors can inform themselves on local history and achievements in shepherding and cheesemaking.

This exhibition is held during the first week in July in the town of Novalja.

Eco-Ethno Gacka

For the past 14 years, this event has been presenting everything traditional and delicious one might find in Lika-Senj County. Every year, it receives more and more praise from its visitors, who come to Otočac from far and wide to sample the region's cuisine. In 2017, this event won an award in the category of best



There are large and small dairies and a few dozen family farms that produce cheese and dairy products in Lika-Senj County.



Runolist Dairy

Otočac, Špilnički odvojak 5
Vladimir Tomaić, +385 (0)98 1862-905; +385 (0)53 771-177
tomaic-commerce@gs.t-com.hr www.sirana-runolist.com.hr

Tomaić Commerce d.o.o. deals in purchasing and processing milk and producing cheeses and other milk products. In addition to this, it also deals in wholesale and retail sale through its own retail outlet, as well as through various supermarket chains throughout Croatia.

Cow and sheep cheese, gift packages



Eko Gacka Dairy

Otočac, M. Križe 21
+385 (0)98 768-220; +385 (0)53 772-581
www.sirana-ekogacka.hr

Sirana Eko- Gacka bases its production on pristine nature, unpolluted land, clean pastures, and high-quality milk with which it produces all kinds of cheeses and milk products.

Lika-style škripavac, Lika-style semi-hard cheese, cow curd, lički ribanac, lička basa



Đurđica Lončar Family Farm

Otočac, Brlog 177
+385 (0)98 9725-462

This family farm produces cheeses that have won awards at numerous events: Autumn in Lika – gold medal; Zagreb Eco-Ethno '98 – gold medal for škripavac.

Škripavac, boiled and smoked cow cheese, basa, cheese in whey



Vesna Hajduković Family Farm

Otočac, Brlog 192
+385 (0)91 9082-156, +385 (0)53 798-123

Hajduković Family Farm is a small farm that raises milk cows and produces cheeses and other milk products to order, which it sells directly. This farm has also taken part in Autumn in Lika.

Škripavac, boiled cow cheese, smoked cow cheese, basa



Anić Dairy & Family Farm

Krasno, Anići 54, Nikolina Anić, +385 (0)98 923-8665,
+385 (0)53 851-002, anicnikolina11@gmail.com

For a number of years, Anić Family Farm has raised milk cows and produced milk products which they sell directly. In addition, the farm allows buyers to tour the farm and meet their animals. In 2015, the farm won third place at a competition for the best family farm.

Hard cheese, škripavac, and curd



Verica Fumić Family Farm

Brinje, Draženovići 36
+385 (0)98 921-4311 (Ana) ili +385 (0)99 222-0256 (Zlatko)
anafumic@gmail.com

Fumić Family Farm produces and sells cheeses directly. Their cheeses are also sold at fair events.

Škripavac, hard and semi-hard cheese



Goran Fumić Family Farm

Brinje, Draženovići 34
+385 (0)98 681-459
goran.fumic72@gmail.com

Goran Fumić Family Farm produces škripavac cheese, which it sells directly.

Škripavac



Željko Kolenić Family Farm

Brinje, Lovča 9
+385 (0)98 382-053, +385 (0)98 959-0367
Kolenić Željko

Kolenić Family Farm produces sheep cheese which it sells directly and at various fair events.

Sheep's milk cheese



Nikolina Kostelac Family Farm

Brinje, Senjska 6
+385 (0)98 1745-897, +385 (0)53 700-199

Kostelac Family Farm raises milk cows and sells high-quality milk. They have taken part in some fair events such as Autumn in Lika.



Kolačević Family Farm

Donje Pazarište, Kalinovača 46
Nikola Kolačević
+385 (0)99 2704-987
nikola.kolacevic@gmail.com

Kolačević Family Farm is located in the village of Pazarište in Kalinovača.

Semi-hard cow cheese, cow škripavac, curd, basa, yoghurt.



Ana Milković Family Farm

Smiljan, Smiljan 184/1 53211
+385 (0)98 1335-442,
+385 (0)53 678-704

Milković Family Farm makes cheese products from cow milk in Smiljan. They sell their products directly and at the farmers' market in Gospić.

Škripavac, cream, and basa



Miškulin Family Farm

Smiljan, Smiljan 15/10
+385 (0)98 922-2044, +385 (0)53 678-600
marina.miskulin14@gmail.com

At the entrance to Smiljan, you will find Miškulin Family Farm, which sells its products directly.

Cottage cheese, škripavac, basa, whey, curd, cheese with chili, etc.



Tomljenović Family Farm

Smiljan, Smiljan 8
+385 (0)53 678-611

Tomljenović Family Farm is located in Smiljan, and the hard-working Mrs Tomljenović sells her products at the farmers' market in Gospić.

Cow cheese



Matilda Bubaš Family Farm

Gospić, Budak 121
+385 (0)53 672-554

Matilda Bubaš Family Farm produces cottage cheese, škripavac, and cream, which they sell at the farmers' market in Gospić.



Fajdić Family Farm

Gospić, Budak 123
+385 (0)98 566-268
mirko.fajdic1@gmail.com

For a number of years, Fajdić Family Farm has produced milk and cheese. The farm is specialised in the production of škripavac cheese and boiled cow cheese. Our high-quality production of these cheeses has won them numerous awards at various events featuring local products.

Škripavac and boiled cow cheese



Lisac Family Farm

Gospić, Mušaluk 66
+385 (0)53 689-026

Lisac Family Farm produces cheeses from cow milk at its farm, and it takes part in events like Autumn in Lika.



Čačić Family Farm

Gospić, Bužim 87
+385 (0)53 635-014

Čačić Family Farm produces cheeses at its estate in Bužim and sells them both directly and at the farmers' market in Gospić. They participate in Autumn in Lika.

Cow cheese – dried, škripavac, basa, and smoked



Nada Mažar Family Farm

Korenica, Rudanovac 119
+385 (0)98 1793-510
nada.mazar@gmail.com

Mažar Family Farm makes products from cow milk, for which they have won 4 gold medals at fair events.

Boiled cow cheese, basa, škripavac, soured milk, and seasonal smoked cheese



Končar Family Farm

Plitvice, Plitvički Ljeskovac 13
+385 (0)95 5087-854
nikola.koncar61@gmail.com

Končar Family Farm produces cheese at its family estate in the village of Plitvički Ljeskovac.

Semi-hard and cottage cheese, basa



Kordić Family Farm

Lovinac, Cvituša 9
+385 (0)95 9086-591
kordicopg@gmail.com
<https://www.facebook.com/thesinginggoatfarm/>

Kordić Family Farm, Raspjevana Koza Farm

Goat cheese, semi-hard cheese in olive oil with pepper, thyme, etc., goat milk soap



Vegium Family Farm

Karlobag, Obala V. Nazora 7
+385 (0)99 255-5691
www.rekreativnicentar.eu; baskeostarije@gmail.com

This farm has 10 milk cows, 11 horses for recreational riding and carriage rides, and 80 milk goats. Since 2016, they have produced fresh cow and goat milk, as well as soured milk, basa, curd, škripavac, semi-hard and hard cheeses, which they will soon begin to produce in their own mini-dairy.

NOVALJA – ISLAND OF PAG



Vidas Family Farm

Tina Ujevića 1, 53291 Novalja, Island of Pag
vidaszeljko@gmail.com ; opg-vidas.hr
+385 (0)91 525-4697 | Krunoslav Vidas
The number II-94 is stamped on every wheel of cheese out of respect for the beginnings of the family tradition which they received from Emperor Franz Joseph to produce Pag cheese, which dates from 1887 and is still produced according to the original recipe.
Pag cheese, olive oil, Pag cheese in olive oil



Vidas – Puhalović Family Farm

Ulica braće Radić 38 b, 53291 Novalja, Island of Pag
opg.tereza@gmail.com, +385 (0)53 661-192
+385 (0)98 935-7748 | Tereza Vidas-Puhalović

Pag cheese enriched with nuts and/or dried fruit is made by traditionally curdling milk from local Pag sheep. After curdling, nuts and/or dried fruit are added to the curd, and when the appropriate thickness is obtained, the cheese is matured for up to three months.