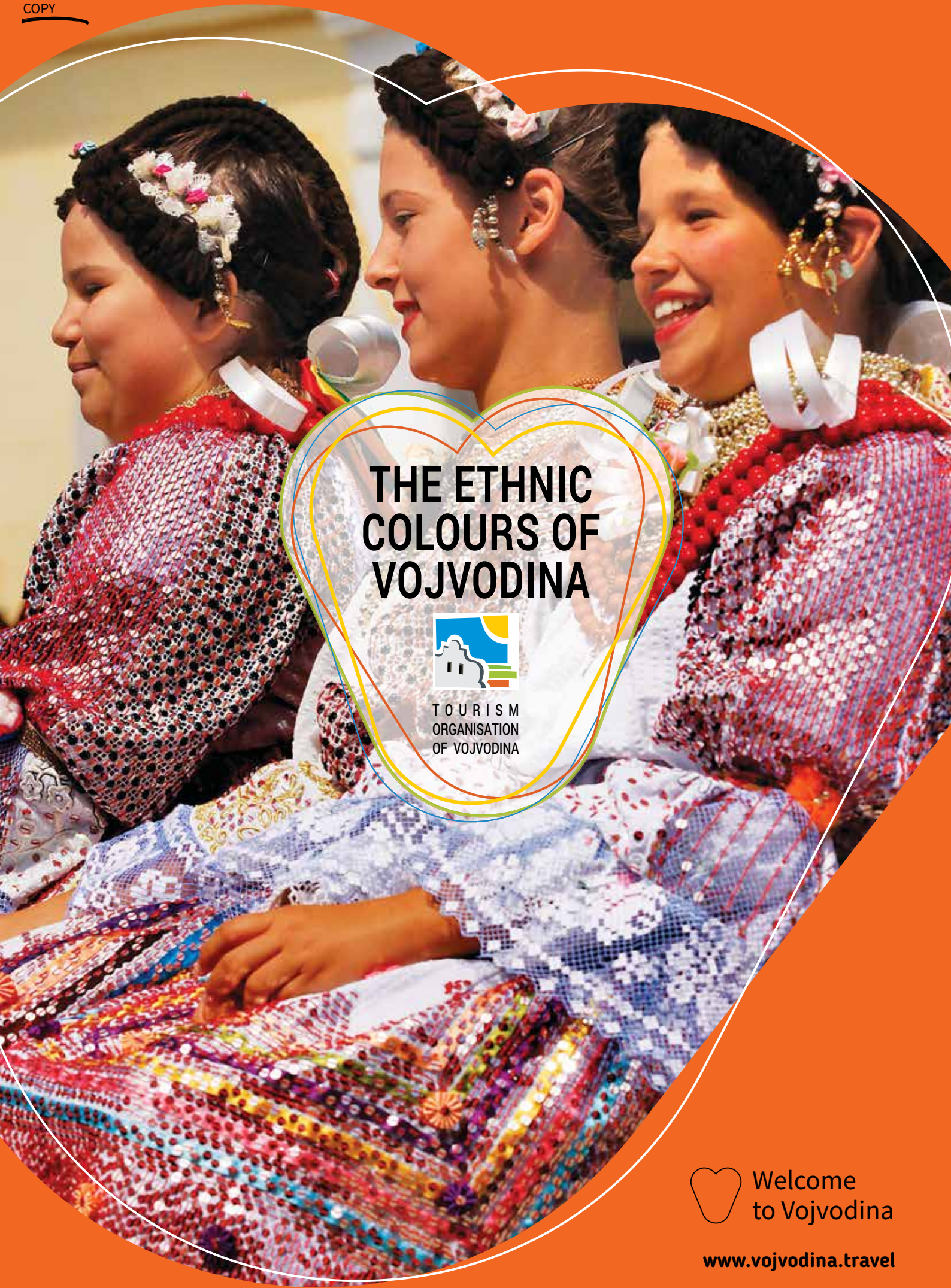
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THE ETHNIC COLOURS OF VOJVODINA

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Introduction

Vojvodina is a typical multicultural area, the most developed and most ethnically heterogeneous part of Serbia. The ethnic composition of the population is extremely diverse, and due to the numerous nationalities, religions, languages and cultures that exist in the area, Vojvodina represents a miniature Europe. The majority of the population are Serbs, and slightly more than 30% are members of other nations: Hungarians (13%), Slovaks (2.60%), Croats (2.43%), Roma (2.19%), Romanians (1.32%), Montenegrins (1.15%), Bunjevacs (0, 85%), Ruthenians (0.72%), Yugoslavs (0.63%), Macedonians (0.54%), as well as other smaller ethnic groups which include: Ukrainians, Muslims, Germans, Albanians, Slovenes, Bulgarians and others. The province is also known for its specific culture of mutual respect and tolerance. Its different cultures permeate and influence each other, and the population is mixed. People are in almost daily contact with their fellow citizens of other ethnic or religious affiliations, and there is a significant share of mixed marriages. Vojvodina's ethnic groups differ in size, cultural and demographic characteristics. Some ethnic groups have a significant share of the urban population (Hungarians, Croats), while others are predominantly rural (especially Romanians, Ruthenians and Slovaks). Ethnic groups differ from each other in terms of level of education, economic activities, and level of social activity of women.

The Autonomous Province of Vojvodina, as multiethnic space and fertile plain, has numerous potentials for the development of rural, cultural and gastro- tourism. Different cultures, faith and customs, numerous village festivities and picturesque villages make up a basis for anthropogenic tourist attraction.

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Serbs

Serbs on the territory of Vojvodina were part of the indigenous Slavic population (especially in Srem). In the 6th century, during the reign of the Byzantine emperor Justin I (518-527), the first arrival of Slavs in the Pannonian Plain and in the Balkans was recorded. At the beginning of the 7th century, Serbs arrived among the numerous Slavic peoples who inhabited Pannonia and the Balkans. Serbs make up the absolute majority in 35 municipalities in Vojvodina, while in 10 municipalities where they do not have an absolute, they do not have a relative majority. These are municipalities: Ada, Bačka Topola, BačkiPetrovac, Bečej, Kanjiža, Kovačica, Mali Iđoš, Čoka, Senta and Subotica. As can be noticed, most of the mentioned municipalities are located in the North Bačka district. There are in total 27% Serbs in this district. According to the 2011 census, 1,289,635 Serbs live in Vojvodina. Serbs are mostly of the Orthodox faith.



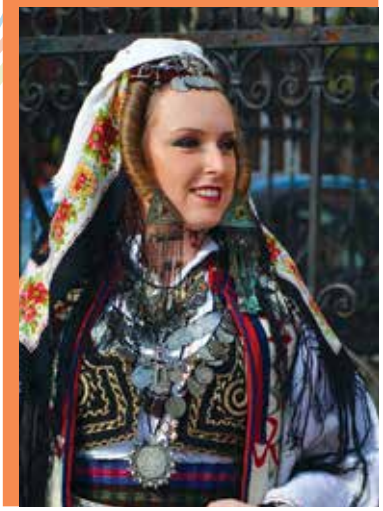


Folk Costume: Men's clothing consisted of white linen clothing worn to the body. Wide linen trousers and shirts were characteristic. In some villages of northern Bačka and Banat, pleated skirts were characteristic. Over white clothes, the men wore a black vest made of silk and velvet. In spring and autumn, the upper cloth coats called doroc and kabanica were worn. Later, men's folk costumes were complemented by short coats. The basic parts of women's costumes are skirts and shirts that are worn to the body. In addition to the skirt, the women wore another underskirt which in some villages was called suknjerac. The skirts were ankle length. Jelek, a vest made of velvet or silk, usually decorated with gold lace or gold embroidery, was worn over the shirt.

Major Cultural Institutions: Matica srpska (Novi Sad)

Prominent Events: The Apatin Fishermen's Evenings, the Days of Ludaja (Kikinda), The Street Musicians Festival (Novi Sad), The Beer Days (Zrenjanin)





Gastronomy

Must try

Krompiruša	*Pastry dough with potatoes.*
Dumpling Soup	*Homemade chicken soup with vegetables and semolina dumplings.*
Roast pork	*Roast pork cooked on a spit.*
Serbian Salad	*Mixed salad of chopped onion, tomato, cucumber and paprika, seasoned with oil and salt.*
Koljivo - Wheat Pudding	*Cooked grain seasoned with sugar, nutmeg, cinnamon, walnuts and raisins.*





Koljivo - Wheat Pudding

Be sure to try to prepare!

Ingredients:	*Preparation procedure:*
500 g wheat - whiter (large, white wheat) *500 g powdered sugar* *500 g ground walnuts* *1 teaspoon ground nutmeg* *cinnamon, vanilla, lemon zest, optional* *walnuts whole, raisins, hazelnuts, almonds, optional*	*Sieve out the grain, if necessary, and soak overnight. In the morning, pour off the water and put it to boil. When it boils, change the water and so on two more times and cook for an hour and a half.* *Cover the cooked wheat and wrap the pot, then leave overnight.* *The next day, drain the wheat, rinse with cold water, and spread on a cloth to dry well.* *Grind the dried grain in a meat grinder.* *Mix with walnuts, sugar and spices and serve in a bowl decorated with whole walnut kernels and raisins.*

Hungarians



Most of the Hungarians currently living in Serbia come from the period of migrations that began at the end of the 17th century, when the Habsburgs established control over these territories and which continued through the 19th century. Hungarians are the largest non-Serb ethnic group in Serbia. According to the 2011 census, there were 251,136 members of this minority. Most Hungarians live in AP Vojvodina. Members of this minority are concentrated in the north of Bačka, in its central part, in the Tisa basin (Potisje) and some regions of Banat. They live in all 45 municipalities of Vojvodina. They have absolute ethnic dominance in six municipalities: Ada, Bačka Topola, Kanjiža, Mali Iđos, Senta and Čoka, and relative in two (Bečej and Subotica).

When it comes to religion, Hungarians are mostly of the Roman Catholic faith, as well as Protestants - Calvinists. They speak Hungarian, which belongs to the Finno-Ugric language group. The Hungarian language is in official use at the provincial level and at the municipal level in 27 municipalities. Hungarians have the right to education in their language from primary school to university (University of Novi Sad). There are numerous Hungarian cultural institutions and two theatres (one in Novi Sad and one in Subotica). There are several weekly and one daily newspapers in Hungarian ("Magyar Szo").



Folk Costume: It consists of a starched hard white short-sleeved blouse, a red vest, a bell-shaped skirt and a silk apron. There is a specific skirt that consists of six parts: two tight underskirts with lace, over them are three starched pleated skirts and an upper cashmere skirt. A silk apron is tied over the skirt, which is lilac or blue for young women, and darker for older women. On their heads, the girls wear a head bow tie, which consists of 7-9 tied silk ribbons, but there must be no yellow ribbon between them. There is no yellow colour in the costume at all, and even the jewellery was not to be yellow. Earlier, married women wore a fićulahat (with a snood), because there was a custom that a woman should not show her hair. Married women also wore pearls around their necks until their first child was born. The shoes were black for both men and women.

Major Cultural Institutions: The Institute for the Culture of Vojvodina Hungarians (Senta), The Kodály Zoltán Hungarian Cultural Centre (Bačka Topola)

Prominent Events: The Vojvodina Hungarians Culture Days (in several places), the Theatre Creativity Festival of Vojvodina Hungarians (Sombor), the Senteleki Days (Sivac), the Ferenc Feher Memorial (Novi Sad), the Karolj Sirmai Memorial (Temerin and Vrbas)





Gastronomy

Must try

Cheese Pasta	*The cheese pasta is characteristic because it is seasoned with bacon and baked in the oven.*
Homemade Soup	*Homemade chicken soup with noodles and root vegetables.*
Beef Stew	*Stewed beef with onion and paprika. Served with pasta or boiled potatoes.*
Mixed Salad with Paprika	*The salad is prepared from radishes and cucumbers with the addition of paprika, lemon and sugar.*
Somlóigaluska	*Somlóigaluska is a dessert consisting of a soft chocolate chip cookie, topped with chocolate and decorated with whipped cream.*





Cottage Cheese Pasta (Túrós Csusza)

Be sure to try to prepare!

Ingredients:	*Preparation procedure:*
600 g flour *4 eggs* *salt (to taste)* *50 g butter* *0.5 l water* *0.3 dl oil* *300 g bacon* *300 g cheese* *3 eggs* *2 dl sour cream* *3 dl sour cream*	*Prepare the pasta dough as for noodles, roll out to a thickness of 3 mm and leave to dry a bit.* *Tear the pasta dough and cook in boiling water that was previously salted with the addition of oil.* *Sauté the bacon and put the boiled dough in it.* *Prepare the filling from cheese, egg yolks and sour cream, and beat the egg whites. Combine all this and transfer to a fireproof dish that was previously greased with butter and sprinkled with breadcrumbs and bake.* *Serve with sour cream and finely chopped fried bacon.*

Slovaks

Slovaks from Vojvodina are the descendants of immigrants from the 18th and 19th centuries, who emigrated from the territory of today's Slovakia. Slovaks settled in large numbers in other settlements in Bačka, at the end of the 18th and the beginning of the 19th century in Banat, and in Srem not before the middle of the 19th century. According to the 2011 census, there are 50,321 Slovaks living in Serbia. They mainly inhabit Vojvodina, where they form the third largest ethnic group (after Serbs and Hungarians). In 12 settlements (Janošik, Selenča, Pivnice, Bački Petrovac, Gložan, Lug, Slankamenački Vinogradi, Kovaćica, Padina, Kisač, Lalić and Ljuba), members of the Slovak nationality make up the majority population. Slovaks in Serbia are mostly Protestants (Lutherans), they speak Slovak, which is one of the six official languages in Vojvodina. Slovaks have the opportunity for primary and secondary education in their mother tongue. The Jan Kolar Gymnasium is located in Bački Petrovac, with classes in the Slovak language, and Slovak language studies have been conducted at the Department of Slovak Studies at the Faculty of Philosophy, University of Novi Sad since 1961.

Folk Costume: Slovak folk costume belongs to the Pannonian type of costume, which is characterized by two-piece, belt clothing. For women, that means wearing pleated skirts that are worn in layers and pleated poncho style blouses, on which a silk scarf and a vest were worn. Women's clothing was kept as ah heirloom and passed on from generation to generation. Men would wear wide underpants instead of pants and a wide shirt. The objects of material culture of the Slovaks were richly decorated with numerous colorful ornaments, which were dominated by blue, red, green and pink, primarily significant on numerous pieces of furniture, ceramics and other objects.

Major Cultural Institutions:
The Karol Miloslav Lehotski Gallery, the Zuska Medvedjova Gallery, the Slovak National Theater, the Museum of Vojvodina Slovaks (Bački Petrovac), the Naive Art Galery (Kovačica)

Prominent Events: the Meetings in the Pivnica Field (Pivnice), the Spring Notes (Bački Petrovac), the Tancuj Tancuj Folklore Festival (Gložan), Zlatá Brána (Kisač), the Slovak Folk Festivities (Bački Petrovac), the Art Biennial (Bački Petrovac







Gastronomy

Must try

Brindzovéhaluški	*Potato noodles are prepared from dough with potatoes, which is cooked in salted water and served with fried bacon and sheep cheese.*
Kim Soup	*Kim soup is prepared from vegetables and home-made sausages with the addition of eggs.*
Christmas Cabbage Soup	*Sauerkraut cooked with chopped kulen sausage, pig hoofs, knees, thighs and ribs. Serve with skin baked potatoes.*
Pickled Vegetables	*Green tomatoes, onions, all kinds of peppers, cucumbers, cauliflower, carrots, small watermelons and others are pickled and called Turšija.*
Herovke	*Herovke is a simple Slovak cake, which is prepared from dough (eggs and flour), which is fried in fat and served sprinkled with sugar.*





Herovke

Be sure to try to prepare!

Ingredients:	*Preparation procedure:*
3 egg yolks *300 g flour* *frying fat* *ground sugar* *vanilla sugar* *cinnamon*	*Knead the dough as for homemade noodles and roll out thinly on a floured work surface.* *The dough is cut into 1.5 cm wide strips along its entire length.* *Three strips are wrapped and placed in a frying spoon, then lowered into the heated fat and fried for about 1 minute.* *Fried strips are placed on a paper napkin to absorb excess fat and sprinkled with ground sugar and cinnamon when cooled.*

Croats, Šokacs and Bunjevacs

Croats are an ethnic group in Vojvodina, numbering 47,033 according to the 2011 census. Croats live in northern and western Bačka, in the municipalities of Sonta, Apatin, Bereg, Monoštor, and in the settlements of Hrtkovci and Nikinci in Srem. A small number of Croats live in Banat, Opovo and Starčevo. Bunjevacs and Šokacs are two separate ethnic groups, very similar to each other, but still each of them has its own specifics. According to the 2011 census, there were a total of 16,706 Bunjevacs on the territory of Serbia, which was 0.23% of the total population of the country. On the other hand, according to the latest census, there are only 607 Šokacs. Today, Bunjevacs mostly inhabit the areas of northern Serbia – Vojvodina and southern Hungary, more precisely, the area between Baja in Hungary, Sombor and Subotica in Serbia. Bunjevacs also live in Bačka, especially on the territory of the city of Subotica and north and south of it. The ancestors of all Bunjevacs were mostly emigrants from western Bosnia and western Herzegovina. In Vojvodina, Šokacs are most numerous in southern Bačka (along the Danube), and only in five settlements: Bački Monoštor, Sonta, Sombor, Bački Breg. It is interesting that the tambourine is the most famous instrument of the Šokacs.



Folk Costume: The folk costumes of Croats, Šokacs and Bunjevacs were made of domestic linen produced by women themselves, and fur and cloth garments complemented that clothing. The basic parts of women's costume are: shirt, skirt, turnir (a cylinder shaped belt), underskirt, upper skirt, vest, apron, ćurdija (thigh length vest), jopka (shorter fur lined vest), otunka (short jacket in thinner cloth emphasizing the waistline), scarf. During the winter, the women wore the ćurdija, which is said to be the most interesting, most characteristic and most expensive part of the old Bunjevac costume, and it was worn by wealthy women. Jopka is a part of the festive winter costume, but it is shorter than ćurdija and is made of velvet, similar to jopka is otunka, which is simpler in appearance. In the 20th century, instead of ćurdija, jopka or fur coat, the winter part of women's costumes was replaced by otunka. The men's costume consisted of a shirt, pants, sandals, a raincoat, reklija (short wool cover), opaklija (longer wool cape), pršnjak (fur vest), a vest and a fur coat.



Major Cultural Institutions:
Matica hrvatska (Subotica)

Prominent Events: Dužijanca (Subotica), Grožđebal (Sonta), Veliko Prelo (Subotica), the Croatian Amateur Theater Festival (Mirgeš), the Šokasc Wedding (Sonta), the Festival of Bunjevac Folk Art (Subotica),





Gastronomy

Must try

Uzlivanca	*Uzlivanca is a dish prepared from flour, cheese, milk, cream, potatoes and eggs. It is oven baked.*
Poljukuša Soup	*First, make the pasta dough, cut it into cubes and put it in the oven to bake. Cook the soup of parsley, carrots, potatoes and onions, and sprinkle with this baked dough and fry for a bit. Kaymak (clotted cream) is added to the soup.*
Pork in Kulen	*Finely chopped and fried onions, kulen sausage, ham, bacon and paprika, in white wine. Roast the pork fillet and sautéed in kulen and white wine sauce. Served with wide noodles.*
Cabbage Salad	*Fresh grated cabbage salad.*
Salenjaci	*Yeast dough and lard rolls, filled with jam, baked and sprinkled with sugar.*





Uzlivanca

Be sure to try to prepare!

Ingredients:	*Preparation procedure:*
3 medium sized potatoes *3 eggs* *300 g flour* *2 dl milk* *2 dl sparkling water* *2 dl oil* *1 tablespoon salt* *1 teaspoon sugar* *300 g sour cream*	*Prepare dough from eggs, flour, milk, sparkling water, oil, salt and sugar. Combine everything with a mixer.* *Wash and peel potatoes and cut into thin halves.* *Pour the dough into a greased pan and evenly arrange the potatoes so that they are mostly immersed in the mass, and then put a spoonful of sour cream evenly in between.* *Bake a tray with dough and potatoes and sour cream in a preheated oven at about 220°C for about 30 minutes until golden brown.*

The Roma

The Roma (Gypsies) are one of the most archaic and patriarchal ethnic groups in Vojvodina. They are most numerous in the municipalities of Nova Crnja, Beočin and Novi Kneževac. The Roma were first mentioned on the territory of today's Vojvodina in the 16th century, during the rule of the Turkish Empire, while more mass immigration of the Roma was recorded during the 17th and 18th centuries during the Habsburg Monarchy reign. According to the 2011 Census, there are 42,391 Roma living in Vojvodina, but it is assumed that there are far more Roma. The Roma or Gypsies, speak the Roma language, declare themselves as Roma and fight for the social affirmation of the Roma, seeking conditions for nurturing their language. The Romani is not one of the official languages in AP Vojvodina, but in some schools classes are conducted in Romani. There are a number of occupations that are considered to be characteristic of the Roma. It is known that in the past, the Roma of Vojvodina were engaged in blacksmithing, horse trade, feather trade, bear-handling, witchcraft and divination. The Roma are the bearers of many directions in music and are known as trumpeters in Serbia and tamburitza players in Vojvodina and Hungary.





Folk Costume: The Roma wear clothes of various colors, long skirts, scarves, belts, vests. It is characterized by a variety of colors, inconsistency of details, wear and ornaments, oriental elements, the frequency of red, pink and gold, and a multitude of bracelets and rings. Men wear white or blue shirts. Over the shirt, they wear a black vest, they also wear black pants with knee-high boots. A waist belt and a hat are important details.



Major Cultural Institutions: Matica Roma in Serbia (Novi Sad), the Roma Cultural Center (Subotica), the Society for the Preservation of Roma Culture – Zvezda (Novi Sad)

Prominent Events: The Roma Night (Apatin)



Gastronomy

Must try

Roma Snack	*Appetizer of homemade cured meat products and cheese.*
White Soup	*White soup is prepared in Roma cuisine from chicken meat with vegetables.*
Lamb Sarma Wraps	*Lamb sarma are prepared from chopped lamb and offal with rice and spring onions. They are wrapped in a lamb serous membrane and baked.*
The Roma Salad	*The salad is prepared from boiled corn, tomatoes, peppers, onions and garlic with spices.*
The Roma Cake	*The cake is prepared by baking a sponge cake with cocoa, coating it with rosehip jam and garnishing it with egg whites.*





The Roma Cake

Be sure to try to prepare!

Ingredients:	*Preparation procedure:*
4 egg yolks *150 g sugar* *1 cup milk* *1 cup oil* *1 tablespoon of cocoa* *1 bag baking powder* *150 g flour* *rosehip jam* *4 egg whites* *8 tablespoons of sugar*	*Beat the egg yolks well with sugar, add milk, oil, flour, baking powder and cocoa.* *Mix everything lightly and pour into a greased and floured pan and bake.* *Leave the finished sponge cake to cool and coat with jam.* *Whisk together the egg whites and sugar and cover the cake.* *Return the cake to the oven preheated to 50°C for fifteen minutes to allow the egg whites to dry.*

Romanians

The ancestors of today's Romanians have lived in the area of today's Vojvodina since the beginning of the Middle Ages, since in the 14th century they are mentioned together with other inhabitants who are today considered to be natives. According to the 2011 census, 29,332 people in Serbia declare themselves as Romanians, while their number in Vojvodina is 25,410. They are in seventh place in number, and live in about 10 municipalities, while they are mainly concentrated in south-eastern Banat, in the municipalities of Vršac, Alibunar and Pančevo. Romanians in Vojvodina mostly belong to the Romanian Orthodox Church, and to a lesser extent to the Greek Catholic and new Protestant communities. Romanian is one of the six official languages of Vojvodina.

Folk Costume: The basis of men's and women's costumes is a shirt or women's shirt made of hemp, linen or wool. The shirt was fastened at the waist with a linen belt, which is narrow in women's costume and wider in men's. The cut of this basic shirt is similar in men's and women's costumes. The women wore an apron over their shirts. It was initially a piece of cloth wrapped around the lower part of the body, fastened with a belt at the waist, which later grew into two separate aprons, one at the back and one at the front. The traditional men's costume consists of a white shirt (cămasă), white trousers, a hat, a belt, a vest and or a coat.

Major Cultural Institutions: the Romanian Society (Foundation) for Ethnography and Folklore (Novi Sad)

Prominent Events: the Festival of Romanian Music and Folklore from Vojvodina (Uzdin), the Tineretea Canta Festival of Pop Music (Uzdin), the Romanian Theatre Days (changes location every year)









Gastronomy

Must try

Turće	*Turće are donuts of dough kneaded with the addition of cheese. Donuts are shaped and fried in fat.*
White Soup	*White soup is a specialty made from tripe with the addition of root vegetables.*
Mititei (Spicy, Garlicky Grilled Sausages)	*Mitites are rolls of minced pork and lamb with spices. Baked in a pan or oven.*
Eggplant salad	*The salad is prepared from roasted eggplant which is cleaned and mixed with spices.*
Apple Cake	*The cake is prepared by baking a sponge cake with apples, topped with egg yolk filling and decorated with egg whites.*





Turće

Be sure to try to prepare!

Ingredients:	*Preparation procedure:*
500 g ripe cow cheese *½ l milk* *500 g flour* *2 bags baking powder*	*Knead all the ingredients together so that a smooth mass is obtained.* *The prepared dough is best left to stand in the refrigerator for about 12 hours.* *Spread the aged dough to a thickness of 1 cm, cut it into cubes and deep fry at a moderate temperature.* *Served for breakfast.*

Montenegrins

Montenegrins are the sixth largest ethnic group in Vojvodina. Most of them are in Bačka in the municipalities of Vrbas (33%), Mali Iđoš (9%), in Kula (20%) and Novi Sad. Of the total number of Montenegrins, 76% live in three municipalities - Mali Iđoš, Novi Sad and Kula. The number of inhabitants of Montenegrin nationality is constantly decreasing in the territory of Vojvodina. According to the last census in 2011, 22,141 Montenegrins live in Vojvodina, which is half the number compared to the 1991 census, when there were 44,838. Montenegrins are Orthodox by religion. The first Montenegrin Orthodox Church was founded in 2008 in Lovćenac. They speak Montenegrin, which is today in Mali Iđoš, the third official language besides Hungarian and Serbian.

Folk Costume: Montenegrin folk costume is extremely rich, and represents a combination of bright colors, with rich gold embroidery. Men's costume consists of knee-highs, trousers usually white, a belt with a braid through which the string through it, so that the trousers would be well belted around the waist, a shirt with a collar and a slit on the chest, which was fastened with buttons. The upper part of the men's Montenegrin costume is gunj - a long-sleeved peasant jacket. Jelek - an embroidered sleeveless jacket - was worn over the gunj. Jelek was made of rough material and was decorated with a ribbon or gold embroidery. Women's folk costumes consist of skirts, most often made of hemp and linen. Wide belts are made of wool, and are also a mandatory part of the costume. Later, they were replaced by jakicari, tight leather belts, decorated with red paint. The real characteristic of the Montenegrin women's folk costume is cemer, which replaced jakicar. It is a simpler belt with silver filigree jewelry and has two buttons decorated with various stones, usually green or dark red stones. Beneath the old heavy belt was another, known as the ženskitrak (women's ribbon). Women's ribbon is a ribbon made of rough cloth, up to 6 cm wide and more than 5 meters long, with which women wrapped their waists to protect themselves from the pressure of the heavy belt they wore. The apron was considered a necessary part of the traditional Montenegrin costume.

Major Cultural Institutions: Krstaš– the Association of Montenegrins of Serbia (Lovćenac), the Association of Montenegrins of Vojvodina (Novi Sad)

Prominent Events: the Montenegrin Evenings (Bačka Topola), the Drobnjak Evenings (Bačko Dobro Polje), the Beer Evening (Kula).







Gastronomy

Must try

Buckwheat Pie	*Pie from stacked pancakes with buckwheat flour, filled with cheese and baked in the oven.*
Peasant Soup	*The soup is prepared from nettle and chard with the addition of stewed onions, bacon, sea buckthorn and combined with a powder of corn flour.*
Collard Cooked with Smoked Meat	*Cleaned and sliced collard and dried meat (knee, bacon) are first cooked separately, then combined and cooked together. Towards the end, add the potatoes.*
Sun-dried Tomatoes	*Tomatoes cut and dried in the sun, served with olive oil and spices.*
Montenegrin Cake	*Roll of fillings with finely chopped dried fruit (walnuts, grapes, figs) and baked in the oven. After baking, pour sugar syrup over it.*





Buckwheat Pie

Be sure to try to prepare!

Ingredients:	*Preparation procedure:*
100 g buckwheat flour *200 g white flour* *4 eggs* *100 ml milk* *300 ml sparkling water* *a little oil* *150 g cream* *150 g cheese* *100 g sour cream* *100 ml yogurt*	*Prepare a mixture for buckwheat flour, white flour, eggs, sparkling water and milk and fry the pancakes.* *Prepare a filling of cream, cheese, sour cream and yogurt.* *Coat the prepared pancakes with the filling and arrange them one on top of the other.* *Add one egg to the rest of the filling.* *Cut the stacked pie and pour over the rest of the filling and bake in the oven.*

Ruthenians



In the Republic of Serbia and Vojvodina, the Ruthenians today represent a small ethnic group, recognizable by tradition and cultural characteristics. Ruthenians settled in several settlements in Bačka (Doroslovo, Kulpin, Ruski Krstur, Kucura, Kula and Novi Sad) and Srem (Bikić Do, Bačinci, Sot and Šid). In addition to this name, Ruthenians are also mentioned in historical documents under the names Ruthenes and Malorussians. According to the last census from 2011, there were 14,246 members of the Ruthenian ethnic group in the Republic of Serbia and Vojvodina. By historical origin, the Ruthenians belong to the Eastern Slavs. They write in Cyrillic, and the language of the Ruthenians in Serbia today is considered the youngest Slavic literary language. Educational vertical from pre-school to university education is realized in the Ruthenian language. The Department of Ruthenian Language and Literature, today the Department of Ruthenian Studies, was founded in 1982 at the Faculty of Philosophy, University of Novi Sad. In Ruski Krstur, there is a high school with tuition in the Ruthenian language, the only one in the world.



Folk Costume: In terms of costumes, women rarely dressed up, their clothes were dark and without details, and for special occasions, white, blue, and red. The tied headscarf (Povezača) was the only sign that the woman wearing it was married and she was wearing it under a scarf. During the winter, the women wore menta and bajka.Menta is sewn from coarse cloth (similar to baize). It did not have a collar, but was hemmed around sleeves and around neck with a black glittery jacket. The back of the menta was decorated with two roses. Men's costumes include: shirt, vest, jacket and pants, hat and shoes. The shirt is white and a vest is worn over it, with flowers and roses embroidered in pink, red and blue. A chain was attached to one of the holes on the vest, which separated towards the pockets and it all looked like a heart. The jacket and trousers were sewn from the same material of dark or black color, while only traders and craftsmen had light and white ones. A plush hat was worn on the head. In the summer a straw hat was worn.

Major Cultural Institutions: The Institute for Culture of Vojvodina Ruthenians (Novi Sad), the Ruski Krstur Culture Centre (Ruski Krstur)

Prominent Events: Red Rose – the International Festival of Culture, the Drama Memorial of Petar Riznič Đađa, as well as the cultural event the Kosteljnik's Autumn (Ruski Krstur)





Gastronomy

Must try

Kapušnjiki	*Fried pancake dough with grated sauerkraut.*
Krompljovajuška	*The soup with potatoes and tarhana is prepared by deep-roasting root vegetables, adding flour and frying. Then add the chopped potatoes and let it cook gently. Finally, the tarhana is added.*
Roast Chicken with Cherry Sauce	*Baked chicken hindquarter and potatoes served with cherry sauce.*
Fresh Salad	*Salad is prepared with seasonal vegetables.*
Bobaljki	*Bobaljki is a cake that is prepared from dough, in the shape of oval strips that are baked and after baking they are topped with sugar syrup and steamed milk.*





Kapušnjiki

Be sure to try to prepare!

Ingredients:	*Preparation procedure:*
1 g flour *2 teaspoons salt* *1 teaspoon sugar* *1 bag dry yeast* *lukewarm water as needed* *300 g grated sauerkraut*	*Knead the dough from flour, salt, yeast, sugar and lukewarm water to get a medium hard mass, and then let it rise.* *Drain the sauerkraut well.* *Form balls of medium size from the dough.* *Flatten the balls and put sauerkraut in them and wrap them in the ball shape again.* *Flatten the ball with cabbage using a rolling pin into a large pancake, but so that the cabbage is not visible but hidden inside.* *Kapušnjiki are fried in hot oil on both sides to brown nicely, and can be drained of excess fat on a paper towel.*

Macedonians

According to the 2011 census, 10,392 Macedonians live in Vojvodina, while the largest number inhabits the area of South Banat. They make up about 4% of the total population living in the area of Pančevo, and most of them are in the villages of Jabuka, Kačarevo and Glogonj. When it comes to Vojvodina, there are several zones in which this ethnic group lives. Macedonians form a significant ethnic group in Plandište, Glogonj, Dužine, Kačarevo and Jabuka, which is considered their important center in Vojvodina with 32.54% of the Macedonian population. Although they have integrated into society and consider Serbia as their country, they have preserved their tradition and memory of their roots. Macedonians speak Macedonian and Serbian. They are Orthodox by religion.

Folk Costume: Men wear the following folk costumes: Rubina– a shirt, a belt –sukman– a type of clothing worn over a shirt, chakshiri - shorts or pants with gaiters, a coat with sleeves, worn either as a shirt or a jacket. When it comes to women's folk costumes, wedding costumes are specific. The bride wears a large shirt, almost completely covered with embroidery on the sleeves. The sides and edges around the skirt are embroidered, with floral motifs and the shape of a horseshoe. Cuffs made of knitted multi-coloured woollen threads are worn on the forearm. The upper dress of soft fabric is called valanka. It is decorated with embroidery on the face and gold and yellow threads. The belt is woven from black wool, decorated with rhomboids and crosses, and on the edges with red tassels, red ribbons and braids. The part worn on the back below the belt is made of beads and decorated with old silver coins, metal parts for the belt, which are filigree work. The silver part that goes below the belt is decorated with silver coins in seven rows. Uskolec is a part made of beads on both sides of the belt. Bright red knitted socks are worn with flower-shaped ornaments. Fes is a head covering, with rows of silver coins - tunturici, hanging from the sides of the face.

Major Cultural Institutions: The Cyril and Methodius Society (Novi Sad), The Ilinden Association (Jabuka), Vardar - The Association of Citizens of the Macedonian National Minority of the South Banat District,The Association of Macedonians (Stara Pazova)

Prominent Events: GravčenaTavče– the International Festival of Ethno Food (Jabuka), the Macedonian Culture Days (Jabuka)







Gastronomy

Must try

Makalo	*Spread prepared from dried peppers.*
Nettle Soup	*Steamed nettle with stewed onions, poured with water, thickened with powder and served with the addition of sour milk and eggs.*
Gravče na tavče	*Boiled beans with vegetables and baked in the oven.*
Blue Eggplant Salad	*Baked blue eggplant hollowed out and served with onions and spices.*
Homemade Treat	*A cake of semolina, grapes and walnuts baked and topped with syrup.*





Homemade Treat

Be sure to try to prepare!

Ingredients:	*Preparation procedure:*
750 ml sparkling water *500 g flour* *450 ml oil* *300 g semolina* *1 teaspoon cinnamon* *100 g chopped raisins* *100 g chopped walnuts* *1 bag baking powder* *250 g sugar* *1 vanilla sugar* *250 ml water* *50 g chopped walnuts*	*Combine the dry ingredients and combine with the acidic water and oil so that a smooth mass is obtained.* *Preheat the oven to 180°C. Line a 25 x 35 cm baking tray with baking paper and pour out the mixture.* *Sprinkle with 50 g of finely chopped walnuts on top. Bake the cake for 35-40 minutes.* *Leave the baked cake in the pan to cool.* *Prepare a syrup of sugar and water and pour over the cooled cake.* *Leave the cake until it absorbs all the syrup.* *Cut the cooled cake to the desired size and shape.*

Ukrainians

The Ukrainians living in Vojvodina emigrated from today's Ukraine in different periods (from 1896 to 1938). About 4,900 Ukrainians live in Vojvodina, which represents 87% of the total number in the Republic of Serbia. The largest number inhabits the municipalities of Kula (around 1500), Vrbas (around 1000), Sremska Mitrovica (around 600), Novi Sad and Inđija (around 450). Ukrainians are mostly of the Orthodox faith. Nurturing culture, traditions, religious customs has been key to preserving the identity of the Ukrainian people. Today, the National Council of the Ukrainian Ethnic Group with its headquarters in Kula is the representative body of the Ukrainian national minority in the Republic of Serbia. Through it, the members of the ethnic group exercise their rights to minority self-government in the areas of culture, education, information and the official use of language and script.

Folk Costume: The first association with women's Ukrainian costumes are wreaths of flowers, embroidery, coral stitch and strong colors. Unmarried women wear more colourful clothes and loose hair with wreaths, unlike married women who wear scarves. The embroidery on the shirts can be done like crosses that form a pattern or stylized flowers filled with embroidery. Long shirts like dresses are worn with a belt, and a mandatory part consists of woven colourful aprons. The main part of the men's traditional Ukrainian costume is a shirt that is characterized by a tie around the neck and chest, which can be narrow or wide. The shirt is usually tucked into the pants, but if it is longer, then it is tied with a belt. Pants are worn with a wide belt in contrast to the shirt. In winter, hats are worn on the head, and in summer, straw hats.

Major Cultural Institutions: Kolomejka – the Society for Nurturing Ukrainian Culture (Sremska Mitrovica), Kobzar – the Ukrainian Cultural Centre (Novi Sad)

Prominent Events: Kalina – the Festival of Ukrainian Culture (more places), Veselka – the Festival of Ukrainian Children's Creativity "" (Kula), the Taras Sevcenko Days (several places)







Gastronomy

Must try

Potato Pierogi	*Unleavened dough stuffed with boiled potatoes and boiled in salted water. It is served topped with stewed onions, bacon and with the addition of sour cream.*
Ukrainian Borscht	*Beetroot and cabbage soup with root vegetables and chopped dried meat.*
Pork with Yeast	*Pork leg marinated in yeast, baked with potatoes. It is served with a sauce made from yeast in which the meat is marinated.*
Salad with Spices	*Salad of cucumber, lettuce, spring onion, carrot and tomato, seasoned with oil, vinegar, garlic, pepper, dill and salt.*
Compote	*The compote is prepared from dried fruits: pears, cherries, apples, plums and raisins. The sliced fruit is topped with honey and served with syrup.*





Potato Pierogi

Be sure to try to prepare!

Ingredients:	*Preparation procedure:*
450 g flour *300 ml lukewarm water* *1 teaspoon salt* *½ kg potatoes* *1 tablespoon butter* *3 tablespoons milk* *1 teaspoon salt* *100 g smoked bacon* *1 onion*	*Knead a smooth dough from flour, salt and water and leave it to stand. Knead the dough and form balls 4-5 cm in diameter.* *Roll the ball to a diameter of 10 cm and put a spoonful of prepared mashed potatoes (with milk and butter) in the middle.* *Coat one edge of the dough with a little water and fold.* *Press the edges with your fingers to close them nicely.* *The prepared pierogi are dipped in boiling water (with a little salt) and cooked for about 7-8 minutes until they start to float to the surface.* *Serve cooked pierogi in a bowl with stewed bacon and onions.*

Appendix

Folk ensembles

There are about 420 folk ensembles in Vojvodina. These associations nurture the tradition and contemporary creativity of the Serbian population and ethnic groups that inhabit the territory of Vojvodina: The Serbs, Hungarians, Slovaks, Romanians, Ruthenians, Croats, Šokacs, Bunjevacs, Montenegrins, Jews, Macedonians, Germans, Roma, Ukrainians, and many others. These folk culture societies gather hundreds of thousands of amateurs - children, youth and adults.

Folk Ensembles of Serbs:

FE „Svetozar Marković"
21000 Novi Sad, Šumadijska 6

Academic FE Sonja Marinković
21000 Novi Sad, Vladimira Perića Valtera 3

SFE Railwayman
21000 Novi Sad, Jovana Cvijića 7

SFE Saint Sava
24000 Subotica, Trg Republike 16

FE Petar Kočić
21413 Čelarevo, Proleterska 13

FE Đerdan Srpski Miletić
25244 Srpski Miletić, Njegoševa 2 / a

FE Nikola Tesla
25242 Bački Brestovac, Vojvođanska 76

FE Borisav Bora Stanković
25255 Karavukovo, Prohora Pčinjskog 62

FE Milan Ajvaz
23334 Srpski Krstur, Sveti Sava 89

FE Bećarac
23272 Novi Bečej, Trg Oslobođenja bb

City Folk Ensemble - Danube
25260 Apatin, Marka Oreškovića, 44a

Folk Ensembles of the Hungarians (HFE):

HFE Petöfi Sándor
21000 Novi Sad, Jožefa Atile 16

HFE Petöfi Sándor
25262 Kupusina, Apatinski put I

HFE Petöfi Sándor
21220 Bečej, Nikola Tesla 17

HFE Petöfi Sándor
26327 Dobričevo, JNA 17 / a

HFE Petöfi Sándor
23214 Torda, Maršala Tita 2

HFE Petöfi Sándor
26300 Vršac, Dvorska 15

HFE Zilahi Lajos
23224 Lukino Selo, Maršala Tita 50

HFE Tisza
21226 Bačko Petrovo Selo, Đure Đakovića 23

HFE Petöfi
23000 Zrenjanin, Petefijeva 1

HFE Vecsera Sándor
21400 Bačka Palanka, Kralja Petra 1

HFE Ferenc Fehér
21201 Rumenka, J. Jovanović Zmaj 24

FE Petöfi Sándor
21242 Budisava, Vojvođanska 99

HFE Srem
22000 Sremska Mitrovica, Svetog Dimitrija 12

HFE Ady Endre
23324 Sajan, Velika 96

HFE Zsigmond Móricz
25243 Doroslovo, Nikole Tesle 60

HFE Tiski Cvet
21240 Titel, Glavna 49

FE Bela Bartok
24220 Čantavir, Maršala Tita 26

FE Ady Endre
24340 Stara Moravica, Školska 2

FE Ethno
24331 Bajša, Zakina 6

HFE Bonáz Sándor
26233 Ivanovo, Doža Đerđa 65

Folk Ensembles of Slovaks:

FE „Petrovačka Družina"
21470 Bački Petrovac, Kolarova 3

Kreatívne centrum pre cestovný ruch, umenie a kultúru
26210 Kovačica, Masarikova 69

SFE Janka Čmelika
22300 Stara Pazova, Ćirila i Metodija 11

„Jedinstvo" Culture Association
21412 Gložan, Maršala Tita 58

P.J. Šafárika Slovak Culture Centre
21000 Novi Sad, Vuka Karadžića 2/a

FE Jana Kolara
21425 Selenča, Maršala Tita 124

SFE in Erdevik
22230 Erdevik, Masarikova 2

Folk Ensembles and Culture Associations of Croats, Bunjevacs and Šokacs:

CFE Ljutovo
24215 Ljutovo, (at Culture Center),
Slobodana Principa Selje 3

Croat FE Bodrog
25272 Bački Monoštor, Vladimira Nazora 95

CFE Knezi Stipan Šimeta
25211 Svetozar Miletić, Vladimira Nazora 1

CFE Vladimir Nazor
25000 Sombor, Venac Radomira Putnika 26

Folk Ensembles of the Roma:

Roma Culture Association
25260 Apatin, Velika 11



FE Rom
21480 Srbobran, Niška 25

Roma Culture Association
25000 Sombor, Beogradska 31

Folk Ensembles of Romanians:

FE Flacara
23232 Torak, Trg Slobode bb

FE George Cosbuc
26336 z.p. Kuštilj, Vojvodinci, ul. 2. oktobar bb



FE Luceafarul
26300 Vršac, Pašićev trg 16

FE Lumina
23000 Zrenjanin - Jankov Most, Zemljoradnička 4

FE Mihai Eminescu
26336 Kuštilj, Koriolan Doban 290

Montenegrins Folk Ensemble and Culture Society:

FE Durmitor
25230 Kula, Đure Strugara 54

Folk Ensembles of Ruthenians:

FE Harvest
21466 Kucura, Oslobođenja 9

Ruthenian Culture Association
21000 Novi Sad, Jovana Subotića 8

Đura Kiš Culture Association
22240 Šid, Cara Lazara 105

FE Taras Shevchenko
21239 Đurdevo, Kralja Petra I 64

RFE Dr. Havriel Kosteljnik
25230 Kula, Maršala Tita 248

Folk Ensembles of Ukrainians::

Kalina Ukrainian Folk Ensemble and Culture Association in Inđija (founded in 2005);
Jug Bogdana 57, Inđija

Ivan Senjuk – Folk Ensemble and Culture Association in Kula (with sections for culture preservation since 1968 and as association since 1981);
Maršala Tita 119, Kula



Some of the restaurants offering traditional Vojvodina cuisine

The Abraham Inn
Horgoški put 132, Palić

The Forum
Vojvode Mišića 3, Novi Sad

The Papuli
Poštanska 46, Senta

The Ethnogold
Svetozara Miletića 22, Senta

The Aroma
XIV Vojvođanske udarne slovačke brigade 14, Bački Petrovac

The Studnja
Masarikova b.b., Gložan

The Dida Hornjak's Salaš
Gradina 65, Sombor

The Knin
Hajduk Veljkova 11, Novi Sad

The Kurjak
Rumenačka 15, Novi Sad (Futog)

The Letić Ethno-Restaurant
Kralja Petra I 25, Đurđevo

The Stari Ribnjak Ethno-park
Karađorđeva 65, Čonoplja

The Gypsy Soul Ethno-house
Braće Mišković 42, Bački Monoštor

The Mali Bodrog Ethno-house
Oslobođenja 32, Bački Monoštor

The Jelena Ethno-House
Somborski put 49, Bezdan

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