



Culinary Heritage of Latgale and Vitebsk Regions



Bella Dvina Region

www.culinary-heritage.com
www.kulinaisaismantojums.lv
www.visitlatgale.com
www.belladvina.com



Dear guests and residents of Latgale and Vitebsk region!



You are welcome to the unique tourism region BELLA DVINA, which includes part of Latgale region in Latvia and part of Vitebsk region in Belarus. These two border regions are connected with Daugava River, which has been known by its legendary trade route “from Vikings to Greeks”. This region is attractive not only with magnificent landscapes, but also with people’s kindness and responsiveness (www.belladvina.com).

One of the BELLA DVINA pearls – our ancestral craftsmanship. Each of us, during the visit of foreign country or region, is looking forward not only to look at the sight seeing objects, but also explore region’s main characteristics, traditional food and drinks. This brochure is published to facilitate enterprises which are offering these possibilities and to help to discover the world of “Culinary Heritage” in Latgale and Vitebsk regions!

In this issue are summarized enterprises which offers not only traditional food of both regions, but also news of culinary “fashion”. The most important is fact that for the preparation of food are used only ecologically grown products from local regions. This brochure can be used also as the “Recipy book” and might be useful for hostesses!

Thanks to enthusiasts of society’s “Country of Lakes” in year 2004 has been brought the idea of culinary heritage development in Latgale region and Latgale has joined to European Culinary Heritage network, which is supporting consumers and tourists in all Europe to find the place where to enjoy specific regional meal. During the 6 years of cooperation Latgale region development agency successfully cooperated with Swedish region Skåne, which officially is European Culinary Heritage network coordinator.

In 2014 Latgale is celebrating 10th anniversary since it is working in European Culinary Heritage network. For the moment network unites 31 region in 11 countries and overall 1150 enterprises – network participants (www.culinary-heritage.com).

In the framework of the project “BELLA CUISINE” in 2013 Vitebsk region has joined to the network as region-candidate.

For the purpose of development of Latgale Culinary Heritage network and marketing in December 2013 have been established society “Latgale Culinary Heritage Center” which unites approximately 30 enterprises which are actively working in the network and offers to their guests Culinary Heritage dishes (www.kulinaraismantojums.lv).

The concept of Culinary Heritage is based on a common logo (chef’s hat on blue background with fork and knife on both sides), agreed criteria for participating business, joint marketing and activities at regional and European level. Logo will show the way to the shops, cafes, restaurants, guest houses, recreation centres and manufacturing enterprises. Exploration of the region through the “taste” – culinary journey is not less exciting and informative than admiration of natural landscapes and architectural monument’s cognition.

Bon appetite and see you in tourism region BELLA DVINA!

Tatjana Kozačuka

Latgale Culinary Heritage coordinator
“Latgale Culinary Heritage Center” society
chairman of the board



Latgale region	
Aglona Municipality	
1. Guest House "Aglonas Cakuli"	4
2. Aglona Museum of Bread	5
3. Guest House "Mežinieku mājas"	6
4. Pancake maker "Pampūkas"	7
5. Cafe "Turība"	8
6. Agro-farm "Upenīte"	9
Balvi Municipality	
7. Production of home-brewed beer	10
Dagda Municipality	
8. Museum "Andrupenes lauku sēta"	11
9. Degustation House "Meža veltes"	12
10. Cafe "Papardes zieds"	13
11. Ltd. "TRY Cheese production"	14
Kārsava Municipality	
12. Farm "Dzīles", House of sweets	15
Krāslava Municipality	
13. Farm "Bagātības"	16
14. Crafts Workshop "Indra"	17
15. Horse ranch "Klajumi"	18
16. Catering house "Daugava"	19
17. Farm "Kurmiši"	20
18. Recreation center "Lejasmalas"	21
19. Hotel "Piedruja"	22
20. Thematic Village Beautiful Isabelle "Skaista"	23
21. Farmstead "Zariņi"	24
Ludza Municipality	
22. Farm house "Aizupmājas"	25
23. Ltd. "Ariols"	26
24. Ltd. "LEAN», Cafe "Eglīte"	27
25. Ltd. "Ludzas koks», Cafe "Kristīne"	28
26. Ltd. "Ludzas amatnieku centrs"	29
27. Producer at home Mārīte Lipska	30
Preiļi Municipality	
28. Production of homemade wine "Kalni"	31
29. Snail farm "Ošu mājas"	32
Rēzekne Municipality	
30. Cottage house "Azarkrosti"	33
31. Cottage house "Birzes"	34
32. Resting place "Burvīga Rāzna"	35
33. Cafe "Dzirnas"	36
34. Recreation complex "Ezerkrasti"	37
35. Society "Latgolys golds"	38
36. Resting place "Skaistā Rāzna"	39
37. Guest house "Zaļa sala"	40
38. Fisherman's homestead "Zvejnieki"	41

Vitebsk region	
Glubokoe District	
39. Glubokoe meat Factory	42
40. Mechanized bakery of Glubokoe	43
41. Agro - farm "Poljanka"	44
42. Glubokoe district consumer society	45
43. Agro - farm "Rodni kut"	46
44. Agro - farm "Zapovedniy ostrov"	47
Lepel District	
45. Cafe "Belarussian bistro"	48
46. State Environmental Institution "Berezina Biosphere Reserve"	49
47. Agro-eco-farm "Byaseda"	50
48. Farm "Lukzyina"	51
49. Lepel district Libraries' Net	52
50. Amateur society "Stajskije prismaki"	53
Miori District	
51. Agro farm "Babi Moroz"	54
52. Agro farm "Belije rosi"	55
53. Cafe "Chaika"	56
54. Agro - farm "Dostatok"	57
55. Agro - farm "Mazurniy bereg"	58
56. Agro - farm "U Petrovicha"	59
Polock District	
57. Agro - farm "Luka"	60
58. Consumer society "Polock-torg"	61
59. Unitary Municipal enterprise	62
60. Hotel complex "Slavyanskiy"	63
61. Cafe "Volna"	64
62. Tourism complex „Maentak"	65
Verhnedvinsk District	
63. Restaurant "Flora plus"	66
64. Agro - farm "Fortuna"	67
65. Homestead "Jablonovka"	68
66. Agro - farm "Justianovo"	69
67. Cafe "So vkusom"	70
68. Recreation center "House of Beekeeper and Fisherman"	71
Useful information	72

Guest House “Aglonas Cakuli”

Contact information:

Address: Ezera street 4, Aglona,
Aglona Municipality, Latvia
Tel. +371 29333422, aglonasalpi@gmail.com
GPS: 56.1332, 26.9988
Contact person: Rolands Cakuls
Business hours: by prior arrangement



The Guest House “Aglonas Cakuli” is situated in the beautiful village of Latgale - Aglona, on the shore of Lake Ciriša, 240 km from the capital - Riga. The Guest House offers all those wishing to relax its services throughout the year.



The Guest House offers:

- overnight accommodation for 25 persons in summer season (in 8 rooms, including 4 rooms with en-suite facilities, 4 rooms with shared facilities, a shared kitchen), and for 20 persons in 7 rooms in winter season;
- hall for celebrations and seminars up to 25 persons. Optionally you can organize an event outdoors, since there is a canopy on the shore of Lake Ciriša up to 50 persons;
- boat, water bicycle, bicycle renting;
- in cold winter evenings and on rainy days, you will be pleased and warmed by cosy, warm fire of the fireplace, and hot tea with honey;
- bathhouse lovers are given the opportunity to enjoy a real country bathhouse on the shore of the lake, using medicinal brooms;
- for children – a swing, a sandpit, a play corner;
- fishing... And if it's a good catch, it is possible to cook fish soup „UHA” on the fire on the shore of the lake.

The Guest House offers its visitors dishes cooked from home-grown products. Guests especially like „Hostess` pancakes” and „Latgalian-style fish from Lake Ciriša in sauce”.

Special offer:

“Latgalian-style lake fish in sauce”

Recipe:

Fish caught in Lake Ciriša is cleaned and rolled in fish seasoning. Fat, vegetable oil or best of all butter is placed in a frying pan. Next, spices: salt, pepper, a little nutmeg, a pinch of cinnamon and a little milk or cream, are added to in the frying pan. Then put the fish rolled in seasoning in the frying pan, and once again pour the cream and a layer of mayonnaise on it. Bake in the oven for 40-50 minutes at 150 degrees. It is served as a cold appetizer.

Bon appetite!



Aglona Museum of Bread

Contact information:

Address: Daugavpils street 7, Aglona, Aglona Municipality, Latvia
Tel. +371 29287044, maizesmuzejs@inbox.lv, www.aglonasmaize.viss.lv
GPS: 56.1332, 27.0018
Contact person: Vija Kudiņa
Business hours: by prior arrangement



The Museum offers visitors:

- an hour long story of bread, bread tasting, tea drinking;
- the story of bread and a hearty meal that includes dishes of the culinary heritage of Latgale, one and the half hour long program;
- the process of the birth of bread can be seen through the window, as well as to participate in the process and bake your loaf, which can be taken along with you;
- for children «to go» the way of bread from a grain to a loaf by imitating different works.

In the museum you can also place your order and the table will be set for any family holiday with dishes according to grandmother's recipes. And at the store, which is situated near the museum, you can always buy fresh bakery products – rye-bread and fine rye bread baked according to old recipes, pies, white bread, and biscuits and other. Pre-order for baking bread, pretzels, pies is possible.

Guest House "Pie Vijas", which is situated on the second floor of the museum, offers a relaxing stay in the room of «grandmother» on mattresses made of straws and pillows made of grass, or you may pick up any room according to your mood - red, yellow, purple, blue. Overnight accommodation is offered for 20 persons. The museum also offers rental of two banquet halls with 30 and 50 seats. Wedding celebration and diverse one and the half hour long program are possible.

Special offer:

"Soup from dried mushrooms"

Recipe:

Put dried mushrooms into 3 - 4 litres of cold water and leave overnight. Cook on a stove; add the chopped barley, onions, carrots, potato, salt, garlic, pepper, bay leaf. At the end of cooking, add the smoked roasted bacon chopped in pieces. Before serving the soup, sprinkle it with fresh dill, add sour cream. Delicious!



Guest House “Mežinieku mājas”

Contact information:

Address: Gūtenī, Aglona, Aglona Municipality, Latvia

Tel. +371 29234425, meziniekumajas@inbox.lv,

www.meziniekumajas.viss.lv

GPS: 56.1026, 26.9415

Contact person: Mārite Mežiniece

Business hours: by prior arrangement



The Guest House “Mežinieku mājas” is situated in the picturesque village, not far from the Basilica of Aglona. It is an ideal place for celebrating national holidays, weddings and anniversaries. Ecological farm.

Guests are offered:

- overnight accommodation for 45 persons;
- rent of premises for banquets and seminars (up to 160 persons), possibly with food;
- mini SPA, bath ritual, massage services, herbal teas;
- “Bread” house and the opportunity to bake your loaf of rye;
- degustation of 14 kinds of cheese, homemade beer and other eco products;
- a playground for children;
- guided tour in the Horoscope Park, the only in the Baltics, and along the nature trail;
- tours in Aglona County.



The guest house serves dishes of the culinary heritage of Latgale made of natural products, grown on the farm.

Special offer:

“Gulbeshniki in mushroom sauce”

Recipe:

Clean, grind potatoes boiled in their skins, add salt and onion. Cut smoked meat into thin slices. Make small pancakes of the potato mass and fill with meat stuffing, close the pancake and give it an oblong shape. Dip a *gulbeshnik* into heated sunflower oil and cook until tender.

Put hot *gulbeshniki* on a plate and dress with mushroom sauce.

Mushroom sauce: fry boiled or marinated mushrooms in canola or olive oil, add the sour cream, salt, pepper, onion to taste. Pour the prepared sauce onto *gulbeshniki*.

Bon appetite!





Pancake maker “Pampūkas”

Contact information:

Address: „Bruklenes”, Aglona, Aglona Municipality, Latvia

Telephone: +371 27794042, +371 25867735,

www.pampukas.lv

GPS: 56 6 8.5392, 27 4 37.99914

Contact person: Valdas Martinkus

Working hours: by prior arrangement

The owner makes pancakes with different fillings – cheese, smoked meat, linseeds etc. and homemade ice-cream. Only ecological products are used in production. Takes part in different fairs and presents his products.

Offer for guests:

- homemade ice-cream with fresh berries.
- pancake making and biscuit baking by customer choice.



Special offer

“Pancakes with two kinds of cheese and linseeds”

Recipe:

Ingredients for dough: 5 eggs, 1.5 l of milk, 50 g of sugar, 500 g of flour, pinch of salt. Mix all the ingredients and whisk until homogenous. Leave the dough to rest for one hour. Bake the pancakes.

Filling: linseeds, melted cheese and cheese Cheddar. Fry linseeds in a pan for about 5 minutes. Grate Cheddar cheese on coarse grater. Fill pancakes with melted cheese, grated cheese and fried linseeds. Serve with sour cream.



Cafe “Turība”

Contact information:

Address: Somersetas street 36, Aglona,
Aglona Municipality, Latvia

Tel.: +371 26483558, +371 653 24475

GPS: 56.1302, 27.0076

Contact person: Inese Šustova

Business hours: 9.00 – 23.00

The cafe “Turība” is situated in the heart of Aglona where guests of Aglona as well as locals can have a meal or just relax with a cup of coffee. The cafe routinely works as a fast-food enterprise, where you can have a quick and delicious meal. We lay the table for different events: weddings, funerals, christening, birthdays, etc. up to 70 persons.



Special offer: “Cabbage rolls”

Recipe:

Remove top leaves of a cabbage head, take out a core. Put the cabbage into a pot for boiling, pour boiling water into it, cover and boil. In a bowl put the minced meat, grated carrots, boiled rice, spices, mix all into a homogeneous mass. Begin to make cabbage rolls. Put the meat filling on the nearest edge of a cabbage leaf, wrap it, and make an oblong shape. On a hot pan with a little oil fry the cabbage rolls on both sides until they become brown. When all rolls are fried and put in a saucepan, add tomato sauce, if necessary, add water and stew until tender. You can add the sour cream, salt and pepper to the sauce to taste. Serve hot, pour the sauce.





Agro-farm “Upenīte”

Contact information:

Address: Tartaka street 7, Aglona, Aglona Municipality, Latvia

Tel. +371 26312465, a.upenite@inbox.lv

GPS: 56.1206, 27.0018

Contact person: Inese Survilo

Business hours: by prior arrangement

The agro-farm “Upenīte” located on the shore of Lake Ciriša is a popular venue for weddings, banquets, seminars and other festivities.

Guests are offered:

- overnight accommodation up to 30 persons in 2 rooms and in an attic, as well as in tents on the shore of the lake;
- “Black-style” bathhouse, bathhouse ritual;
- equipped beach on the shore of Lake Ciriša. Tent places and fire pits;
- boat renting, fishing;
- hall for seminars, parties, weddings (up to 60 persons);
- a pony for children, bio-products and master class on making cheese, baking bread and cakes, etc.



The agro-farm “Upenīte” serves dishes of the culinary heritage of Latgale made of natural products grown on the farm. The opportunity to purchase organic products: frozen black currants, black currant jelly. During the season - fresh black currants, sour cream, cheese, butter, cottage cheese. At request - pork or beef.

Special offer: “Pancakes of Malvina”

Recipe:

Mix clabber with salt and sugar, add flour, a pinch of baking soda, and stir the dough until the consistency of sour cream. Fry in a pan on both sides. Serve with the sour cream, jam or sauce.



Production of home-brewed beer

Contact information:

Address: Stacijas street 4, Bērzpils,
Bērzpils parish, Balvi Municipality, Latvia
Tel. +371 26452844, rdains@inbox.lv
GPS: 56.8542165, 27.0855603
Contact person: Dainis Rakstiņš
Business hours: by prior arrangement



Our offer:

familiarization with the preparation of real Latgalian beer, beer tasting, Latgale-style appetizers.



Special offer:

Latgale beer according to an ancestral recipe

Recipe of the preparation of 150 litres of unfiltered dark beer:

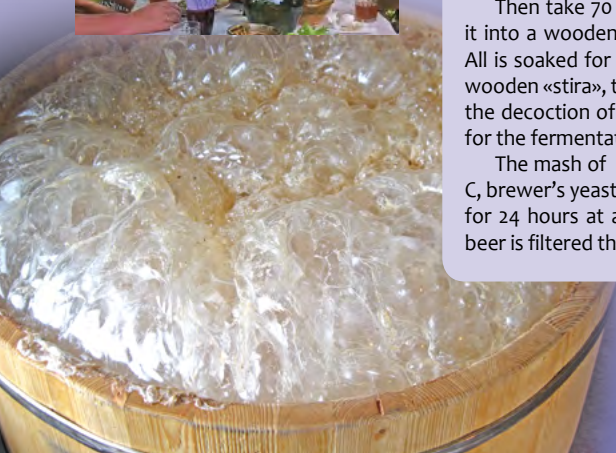
We take 75 kg of barley grown on our farm. Pour the barley in a wooden tub, pour water on the barley. The barley is macerated for 24 hours at a temperature of from +18 °C to +20 °C. Then we spread the barley in a layer of thickness of 10 cm on a film for packing food, and germinate for 4 days.

We put the germinated seeds to dry in a malt-house (a growth chamber). The malt is dried for 14 hours continuously heating the malt-house with alder wood. During drying, the malt is periodically stirred up.

Next, 0.75 kg of hops and 40 litres of water are boiled for 2 hours, stirring occasionally. The decoction of hops and mash of barley must be poured in a specially designed wooden tub for fermentation. The hops serve as a preservative for beer, which does not let it to become sour and gives it pleasant bitterness of hops.

Then take 70 kg of the mill-ground malt and then pour it into a wooden tub and pour 200 litres of boiled water. All is soaked for 4 hours. Further, through a pre-prepared wooden «stira», the mash of barley is filtered and joins with the decoction of hops in a specially designed wooden tub for the fermentation.

The mash of barley is cooled to a temperature of +20 °C, brewer's yeast must be added to it, and that all ferments for 24 hours at a temperature of +20 °C. The fermented beer is filtered through cotton gauze and filled into barrels.





Museum

“Andrupenes lauku sēta” (Andrupene homestead)

Contact information:

Address: Andrupene, Andrupene parish,
Dagda Municipality, Latvia
Tel. +371 26458876, laukuseta@inbox.lv,
www.visitdagda.com
GPS: 56.1895704, 27.3968673
Contact person: Skaidrite Pauliņa
Business hours of the museum: 9.00-18.00

The museum is a complex of buildings of the early 20th century. Here you can see a village house built 100 years ago, a barn, a “black-style” bathhouse, a forge, various working tools and household items. The museum is a part of the network of the culinary heritage of Latgale.



Guests are offered:

- guided tour at the museum;
- hall for seminars and celebrations (up to 40 persons);
- participation in the process of baking bread and cooking butter;
- performances of a local folklore group in traditional style;
- by prior arrangement, the degustation of dishes of the culinary heritage of Latgale is possible.

Special offer: Andrupene bread

Recipe:

“Alive” sourdough is used for baking the bread, which each time is left for the next baking. The wheat flour, wheat cotton gauze and filled into barrels. Brans with a small amount of flax seeds and sunflower seeds, salt and sugar are added to the sourdough. The prepared dough is left to stay for 12 hours and then is baked for 1 hour in the oven.

The taste of this Andrupene bread is memorable and just for the taste of real bread people come here again and again...



Degustation house “Meža veltes” (“Forest bounty”)

Contact information:

Address: Neikšāni, Kepova parish, Dagda Municipality, Latvia

Tel. +371 20204548, kepa@dagda.lv, www.visitdagda.com

GPS: 56.0339208, 27.7511766

Contact person: Inga Sergejeva

Business hours: by prior arrangement



Important! Situated in the border area, you must have your passport with you.

The degustation house “Meža veltes” - this is a special meeting place for locals and hunting groups, as well as a unique centre of the education of environment “Ķepa” (“Paw”), which is a few meters away from the degustation house and complements the overall ensemble of buildings in the territory. The degustation house is also opened for tourists and visitors of the Dagda County!

The degustation house offers:

- premises for seminars and conferences;
- visiting the exhibition of wild animals;
- degustation of dishes.



Here you can enjoy the taste of local organic forest products, including wild meat (wild boar, elk, deer), prepared according to old recipes of Latgale, and enjoy drink of Latgalians – *Shmakovka* that makes any hunter braver! Guests are offered to enjoy Latgale pancakes from buttermilk, which are very tasty in combination with herbal tea from Latgale meadows and with real cottage sour cream!

Special offer:

Latgale pancakes from buttermilk
“Bļīnas”

Recipe:

With love, the buttermilk is mixed with flour in the right proportions, adding a little salt, sugar and a special, magical secret of the hostess! Once the dough is mixed, give it a «rest» for 10 minutes and then you are ready for baking. Serve Latgale pancakes with the herbal tea and sour cream! Mmm, delicious!





Cafe “Papardes zieds”

Contact information:

Address: Alejas street 29, Dagda, Latvia
Tel. +371 29519410, www.visitdagda.com
GPS: 56.0961816, 27.5288444
Contact person: Marija Aleksejeva
Business hours: by prior arrangement



Visitors are offered:

- catering services at prior request, off premise catering for weddings, holidays and funerals;
- confectionary at prior request.

Special offer:

“Sauerkraut with kupaty”

Recipe:

Fry smoked pork and put it into the pot, add the sauerkraut, chopped onions and stew until tender. Add the spices, garlic, cumin and vodka in the minced pork. Fill the intestines with the mass. The home-made sausages are fried in the pan or in the oven. Serve with sauerkraut.



Ltd. “TRY” (Cheese production)

Contact information:

Address: Skolas street 10, Andrupene,
Dagda Municipality, Latvia
Tel.: +371 29140131, +371 29445571
Chairwoman of the society: Lana Zida
Business hours: by prior arrangement



Visitors are offered:

Degustation of “Andrupene”
cheese and the opportunity to buy
it as a fairing or a souvenir from
Latgale.



Special offer:

“Classic cheese ANDRUPENE”

Recipe:

The recipe is old, but proved, so the subtlety of cheese making is a secret of our cheese makers. It is only possible to say that about 10 litres of milk and salt are necessary for preparation of 1 kg of cheese. Boil the milk; add a little salt and ingredients to coagulate the milk to curd grains. After the coagulation to curd grains, put the cheese pulp in moulds and wait until it cools down. To get a tasty cheese, it is very important to «seize the moment» for salting and to pack it in the correct stage of readiness in order the cheese will preserve its taste of freshly prepared rural cheese a day as well as a month later. Well, when the cheese is ready, cut it into slices and enjoy its great taste. Traditionally, the fresh cheese was eaten and still is eaten with butter, greens, bread, jam or honey. And if you want to give the dish a modern taste, pour balsamic sauce onto the cheese and serve it with arugula, basil or cilantro.





Farm “Dziles”, House of sweets

Contact information:

Address: Malnava 60, Kārsava Municipality, Latvia

Tel. +371 26538016, dziles@dziles.lv, www.dziles.lv

GPS: 56.773190, 27.721639

Contact person: Aina Barsukova

Business hours: by prior arrangement

The farm “Dziles” is situated in Malnava, Kārsava County, the neighbourhood of which was populated already in the 8th-9th centuries. Historically, the county was formed on the intersection of the old trade routes that led from Russia to the Baltic Sea and postal routes from St. Petersburg to Warsaw. Not far from the house is a beautiful estate with a park and «white gates» that belong to the estate. On holidays, at this gate a hostess of the estate gave bread to peasants.

The farm “Dziles” offers:

- to bake a variety of breads such as rye bread baked in maple leaves according to ancient tradition, fine rye bread, pumpkin bread, and many other species;
- for groups and families, to learn secrets of cake baking and bake a cake or pizza; You will discover in your children a lot of new talents, see with what enthusiasm and interest they will work in the kitchen as real chefs;
- degustation of different kinds of bread, cakes, pretzels, biscuits, cakes and other confectionery products;
- by arrangement: baking wedding cakes and pies. A large collection of recipes has been collected.

Bread baked on the farm consists of natural ingredients with no artificial additives.



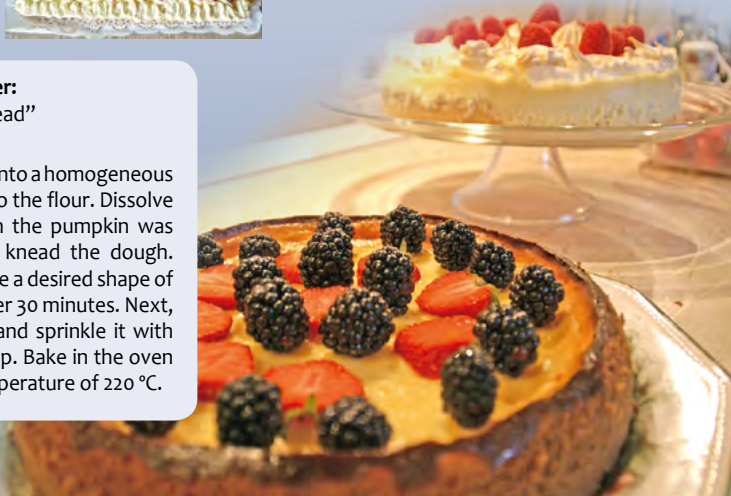
Come, we'll be very happy to see you!

We will bake, experiment,
try new recipes and we will not let
ancient traditions of Latgale vanish!

Special offer: “Pumpkin bread”

Recipe:

Boil a pumpkin and blend into a homogeneous mass by a blender. Add salt to the flour. Dissolve the yeast in water, in which the pumpkin was boiled, add honey. Mix all, knead the dough. Leave it for 1 hour. Then, make a desired shape of the dough, and leave for other 30 minutes. Next, smear the dough with egg and sprinkle it with the pumpkin seeds on the top. Bake in the oven for 30-40 minutes at the temperature of 220 °C.



Farm “Bagātības”

Contact information:

Address: “Bārtuļi”, Indra parish,
Krāslava Municipality, Latvia
Tel. +371 26125475, olga.birke@inbox.lv
Contact person: Olga Birķe
Business hours: by prior arrangements

The peasant farm specializes in the home production of cheese and meat.



Guests are offered:

- organization of banquets up to 30 persons;
- cooking on the grill;
- moldovan-style lunch;
- degustation of cheeses and meats.



Special offer:

“Fresh homemade cheese”

Recipe:

Ingredients: milk, salt, citric acid. Preparation: Bring to boil 10 litres of milk, pour a tablespoon of citric acid and mingle until it curdles. Add salt to taste.

Special offer:

“Honey pie”

Recipe:

Ingredients: 3 eggs, a glass of sugar, a glass of cream, 100 g of butter, 2 tablespoons of honey, 100 g of raisins, 50 of any nuts, a teaspoon of baking soda softened in citric acid.

Preparation: Beat eggs with sugar, add butter, and beat once again, then add heated honey, and mix it, add the sour cream, baking soda, nuts and raisins, and at the very end, add the flour (the dough should not be thick).





Crafts Workshop “INDRA”

Contact information:

Address: Indra, Indra parish,
Krāslava Municipality, Latvia
Tel. +371 26430121, olga.indra@inbox.lv
GPS: 55.877403, 27.533455
Contact person: Olga Jokste
Business hours: by prior arrangement

Guests are offered:

- tours at the Crafts Workshop;
- the opportunity to have a master class on weaving;
- meeting with the craftsmen working in the ancient Latgale technique of weaving;
- rent of the premises for seminars, weddings and banquets;
- degustation of jam cooked according to local recipes.

Special offer:

“Jam from rose petals”

Recipe:

Wash the petals with cold water, spread on a clean towel and dry a little. Boil syrup from 1 kg of sugar and a cup of water. As soon as it starts boiling, remove greyish foam of sugar and put the petals in it. 100 g of petals are enough for this amount of sugar. Bring to boil and leave for 12 hours. Then bring to boil once more, remove pink foam and cook for 20-25 minutes, occasionally stirring. Once the syrup has thickened, pour 2 tablespoons of lemon juice or 1/2 tsp of citric acid. Cook for another 2-3 minutes, fill into sterile jars and roll.



Horse Ranch “Klajumi”

Contact information:

Address: “Klajumi”, Kaplava parish,
Krāslava Municipality, Latvia
Tel. +371 29472638, ilze.stabulniece@inbox.lv,
www.klajumi.lv
GPS: 55.857395, 27.041130
Contact person: Ilze Stabulniece
Business hours: by prior arrangement

The horse ranch “Klajumi” is situated in the Nature Park of the River Daugava is a favourite place for privacy for couples or families, as well as small companies to be alone with nature and horses. The ranch is awarded with the Latvian heritage label for the preservation of horse breeding traditions.

Guests are offered:

- overnight accommodation for 15 persons in guest houses;
- “Black-style” bathhouse and “white-style” bathhouse;
- routes and hikes on horseback in the National Park and near the Latvian-Belarusian border (12 horses);
- reittherapy and relaxation on horseback;
- fishing and marked nature trails.

The horse ranch “Klajumi” offers dishes of Latgale Culinary Heritage from natural products grown on the farm.



Special offer:

“Klocky with meat or dried mushrooms”

Recipe:

Boil one part of the potatoes, and grate the second part of the fresh potatoes, and squeeze juice to the complete separation. Drain the potato juice and let to stand until the formation of starch. Mix the pressed potatoes with the potato starch and boiled potatoes. Add salt.

Mushroom filling: pour boiling water on dried mushrooms (boletes, aspens, etc.) picked during the harvest and let them stand for a while. Then, mince the mushrooms with onion, and fry the mass in a pan. Fill this mass into potato dumplings (klocky).

Meat filling: mix minced pork with chopped onion and fill this mass into dumplings (klocky). Cook the dumplings until they start to float on the surface of water. Serve with milk-flour sauce with onion. The sauce is prepared as follows: fry chopped onion, add flour and fry in a pan until it becomes golden brown. Next, add milk, and the sauce is ready. The dumplings can be also served with a «health drink» - kefir with chopped dill and celery.





Catering House “Daugava”

Contact information:

Ltd. “Krāslava D”

Domicile: Varšavas street 28, Daugavpils, Latvia

Postcode: Raiņa street 13, Krāslava, Latvia

Chairman of the Society: Viktorija Vengreviča

Tel.: +371 656 81500, +371 29112899

Address of the catering house “Daugava”:

Rīgas street 28, Krāslava

Tel.: +371 656 22634, +371 29334346

GPS: 55.8974676, 27.1619588

Business hours: 8.00 – 16.00

The enterprise “Krāslava D” also has a shop “Kristīne” (Raiņa street 13, Krāslava, +371 65681506, +371 28604746) having great popularity among visitors, as a bakery and a pastry workshop is operating at the store. Fresh, just baked products in a wide range directly come to a buyer in the shop. Opening hours: daily from 8.00–22.00.

Visitors are offered:

- food from local products;
- banqueting: from 15 to 120 persons. There is also a separate banquet hall for 20 - 25 persons with a separate entrance.

Special offer No. 1: “Meat in a ceramic pot”

Recipe:

Cut meat (pork or beef) in to small slices, fry in vegetable oil until crusting. Dice carrots and potatoes, cut onions into half rings, and fry everything separately.

Spread the meat, potato, carrot and onion in layers in a pot. Add 2-3 tablespoons of broth; pour cream sauce on the top, cover with a lid and stew for 50-60 minutes. At the end, add the dill, parsley, salt and pepper to taste. The dish in a pot keeps the temperature up to 2-3 hours.

Special offer No.2: “Bulbeshniki”

Recipe:

Pound or mince boiled potatoes. Add the flour, egg, and salt to taste. 1 egg, 1 tablespoon of flour is needed for 0.5 kg of potato. Make a tortilla of the mass and put filling on it. The filling may be different: fried cabbage with onion or mushrooms, or roasted carrots with mushrooms.

Give the tortilla with meat a crescent shape, toss in flour and fry.

Serve with the sour cream and mushroom sauce.



Farm “Kurmiši”

Contact information:

Address: Ūdrīšu parish,

Krāslava Municipality, Latvia

Tel.: +371 26538824, +371 656 23655,

kraslava@llkc.lv

GPS: 55.896107, 27.077522

Contact person: Ivars Geiba

Business hours: by prior arrangement



In the peasant farm “Kurmiši” you can enjoy the unique flavour and energy of the green tea harvested here.

Fields with medicinal plants are on the ecologically clean and rich in landscapes territory of the Nature Park “Daugavas loki”. Since 1995, about 30 species of medicinal teas have been growing. Among them, there are many wild medicinal plants growing in Latvia. For example, valerian and oregano. The most popular medicinal plant of the American prairie – Echinacea, is grown as well. Each year, a range of plants grows.



If you have a desire to create a garden of medicinal plants yourself, then farm “Kurmiši” offers to visit a store of horticultural products “Dārzs”, which is situated at Rīgas street 30, Krāslava. Here you will be offered not only seeds and seedlings of medicinal plants grown on the farm, but also more than 500 species of flower and vegetable seeds, as well as various kinds of seedlings of vegetable trees and decorative shrubs.

Special offer:
tea “9-herb strength”

Recipe:

Take the following plants: oregano, lemon catnip, rosebay willow herb tea, mint, calendula, chamomile, yarrow, meadowsweet, Echinacea. Mix all ingredients. It's a great tea to enrich your mood.





Recreation Centre “Lejasmalas”

Contact information:

Address: Šķīpi, Auleja parish,
Krāslava Municipality, Latvia
Tel. +371 29139680, lejasmalas@inbox.lv,
www.lejasmalas.viss.lv
GPS: 56.022194, 27.218971
Contact person: Anna Ļaksa
Business hours: by prior arrangement

The recreation centre “Lejasmalas” situated on the shore of Lake Lejas is a favourite place for weddings, banquets, seminars and other celebrations.

Guests are offered:

- overnight accommodation for up to 150 persons in 2 large comfortable guest houses and 2 guest houses on the shore of the lake, and 2 well-appointed two-story guest houses with all amenities on the islands of Anna and Arthur that are named after the owners of the recreation centre and are designed for overnight stay and rest in solitude and silence;
- 2 Russian bathhouses, 4 equipped beaches, tent sites;
- rent of 6 boats, fishing;
- hall for the organization of seminars, celebrations, weddings (up to 100 persons);
- tour in Latgale with a guide (a 9-seat minibus), transport services.

The recreation centre “Lejasmalas” offers dishes of Latgale culinary heritage from natural products grown on the farm.

Special offer: “Klečky of Auleja”

Recipe:

Knead yeast dough. When the dough has risen, make of it small patties with curd filling. The filling is prepared by adding the eggs and sugar to curd. The patties are baked in the oven.

Before serving, put the patties in a saucepan to reheat them in sweet sauce, which is made from the sugar, butter and cream.

This is considered a festive dish!



Hotel “Piedruja”

Contact information:

Address: Piedruja, Piedruja parish,
Krāslava Municipality, Latvia

Tel.: +371 656 29682, +371 28608784, +371 26357228,

viesnicapiedruja@inbox.lv

GPS: 55.802826, 27.452087

Contact person: Galina Borovaja

Business hours: by prior arrangement



The hotel “Piedruja” is on the water Latvian - Belarusian border in the village of Piedruja that is very conveniently situated on the picturesque banks of our beautiful River Daugava and on the shore of a small, very clean Lake Koloda, and the closeness of A-6 highway of Riga–Vitebsk (2 km) makes the hotel attractive not only for fishing enthusiasts and curious tourists, but also for transit travellers.

Guests are offered:

- overnight accommodation for 60 persons;
- tent places near the lake and the Daugava River;
- rafting on the Daugava River, as well as inflatable raft renting;
- picnic with soup and tea from a samovar;
- fishing on the river and on the lake;
- hall for seminars and celebrations (up to 60 persons);
- party in national (Latgalian, Belarusian, Polish) style with dishes of the culinary heritage of Europe;
- tour at Piedruja with a visit to the Catholic Church and the Orthodox Church.



Special offer:

“Roasted stuffed pike”

Recipe:

Remove scales from a pike, cut off its head. Salt and pepper the head, sprinkle it with spices for fish. Take out the guts. Carefully remove the skin like tights without cutting the fish belly, leaving the tail. Separate the flesh from the bones and mince with a meat grinder 2 times; add the salt, pepper and other spices for fish to taste. Fill the mass into the skin, bake in the oven together with the head. Place on a tray decorated with the greenery, vegetables and lemon.





Thematic Village Beautiful Isabelle – Skaista

Contact information:

Address: Skaista, Skaista parish,
Krāslava Municipality, Latvia
Tel. +371 26439370, ivetaleikuma@inbox.lv
GPS: N 55° 57' 830", E 27° 22' 110"
Contact person: Iveta Leikuma
Business hours: by prior arrangement



The thematic village is situated in the picturesque Krāslava County in Latgale, near the deepest lake in the Baltic States - Dridzis. "Skaista" translated from Latvian language means «beautiful». Therefore residents of Skaista live beautifully and merrily - dance, sing and tell interesting stories. Here you can learn the history of the beautiful Isabelle – a Countess, thanks to which the name of the village has appeared, and to take part in the entertainment program.

Here you can relax in one of the guest houses («Dridži», «Mežābeles», «Skaistkalni»), enjoying the peace and quiet or enjoy active recreation such as fishing, horseback riding.

In Skaista ecologically clear home-made products - a variety of cheeses, smoked meat, fish, different pancakes, are offered as well.

Special offer:

"Grandma's pancakes from clabber with different sauces"

Recipe:

Prepare dough from the clabber, eggs, wheat flour; add sugar, salt and baking soda. Fry pancakes in a frying pan greased with butter.

Sauces are served sweet made of sour cream and different berries, and none-sweet - with cracklings.



Farmstead “Zariņi”

Contact information:

Address: “Marki”, Piedruja parish,
Krāslava Municipality, Latvia
Tel. +371 29111637, sergejs.zakrevskis@inbox.lv,
vijakoncevica@inbox.lv
Contact person: Sergejs Zakrevskis
Business hours: by prior arrangement



The farmstead is situated 10 km from the Latvian-Belarusian border. It is engaged in the cultivation and processing of flax and hemp, and breeding bees as well. Two oaks and a 385 year old spruce grow in the territory of the farm.



Guests are offered:

- tour at the farmstead, as well as a trip to flax and hemp fields during vegetation period (May – September);
- familiarization with secrets of the cultivation of flax and hemp;
- practical training in manual flax harvesting in old-fashioned way;
- bathhouse with the possibility of accommodation for 10-12 persons (on mattresses of hay);
- degustation of honey, flax and hemp oil, homemade bread, fish soup.

Special offer:

“Sourdough bread with the bran and seeds of flax, hemp, sunflower”

Recipe:

1 kg of flour, 0.5 cups of flaxseeds, 0.5 cups of sunflower seeds, 1 cup of bran, 0.5 cups of chopped hemp seeds, sugar, salt, water, yeast. Mix the dough from all the ingredients listed above and leave for 12 hours. Bake for 1 hour.





Farmhouse “Aizupmājas”

Contact information:

Address: Aizupmājas, Ļukši parish,

Ludza Municipality, Latvia

Tel. +371 26525785, ingrida.aizupe23@inbox.lv

GPS: 56.4727178, 27.7508736

Contact person: Ingrīda Diļevka

Business hours: in summer period
by prior arrangement

The farmhouse “Aizupmājas” is a biological farm, which is situated on the banks of the River Pilda. This place is for nature lovers, those who want to be alone with oneself and nature.

Guests are offered:

- overnight accommodation in two restored stands with 6 beds;
- “Black-style” Latgale bathhouse;
- wellness procedures for your soul and body, a variety of bathhouse brooms, honey and other natural masks, body scrubs, herbal tea for toning;
- boating on the river and Lake Pilda;
- the opportunity to taste and buy organic honey of the biological farm;
- at prior request - dishes of the culinary heritage of Latgale.



Special offer:

“Potato pancakes with sour cream and lingonberry jam”

Recipe:

Grate potato on a coarse grater. Add the chopped onions, egg, and a little flour. Mix thoroughly all together. Cook in a frying pan over medium heat. Serve the pancakes with sour cream and lingonberry jam.



Ltd. “Ariols”

Contact information:

Address: Rūpniecības street 14a, Ludza,
Ludza Municipality, Ludza
Tel.: +371 29178457, +371 657 07226,
ariols.maris@gmail.com, www.ariols.lv
Contact person: Māris Kamzols
Business hours: 8.00-18.00



Currently, Ltd. “Ariols” is one of the Latvian leaders in the production and sale of dumplings and semi-finished meat products. The production is equipped with the modern hi-tech equipment using the technology of “shock freezing.” Control is at all stages of production. Through the combination of consistent quality and affordable prices, products of LLC “Ariols” has well-deserved, constantly growing demand in the Latvian and the European markets.

Guests are offered:

Extensive list of the assortment of dumplings, semi-finished products, pancakes, donuts, patties, dumplings at attractive prices.

Special offer:

“Vegetable ragout with dumplings “Espresso”

Recipe:

1 package of dumplings “Espresso”, 4 tomatoes, 3 red Bulgarian peppers, 1 carrot, garlic, 300 ml of water, salt, spices.

Chop the tomatoes, peppers and carrots, add chopped garlic, and mix well. Put the dumplings in a large frying pan or a braising pot, pour boiling water, add the vegetable mixture, salt, spices and cook for 20-30 minutes. The dish is served with greens, sour cream or mayonnaise.

Soup from dumplings “Mazuliši”

Recipe:

2 litres of beef or vegetable broth, 2 onions, 2 tomatoes, celery, vegetable marrows, vegetable oil, dumplings “Mazuliši”, salt, spices, greens.

The onions, tomatoes, vegetable marrows and celery stalks are cut into cubes. Heat oil in a frying pan, fry the onions, then add the remained chopped vegetables and fry for 2-3 minutes. Add the fried vegetables, dumplings, salt, spices to the boiling broth and cook for 5-7 minutes after the emersion of dumplings. Before serving, add the greens and sour cream to the soup.





Ltd. "LEAN", Cafe "Eglite"

Contact information:

Address: Skolas street 31, Ludza,
Ludza Municipality, Latvia
Tel. +371 29443534, sialean@mail.ru
Contact person: Klaudija Budreviča
Business hours: Mon.-Thurs. 8.00-22.00,
Fri. - Sat. 8.00-2.00, Sun. 9.00-22.00

The cafe is situated in the centre of the city of Ludza. It is a favourite place for banquets, various celebrations, and seminars. Nearby, there is a large, spacious parking lot.

Guests are offered:

- spacious, comfortable hall for banquets for 60 persons;
- delicious meals on banquet tables, as well as specialties;
- the service staff will lay the table, decorate it, and serve;
- wide selection of menu, there is a choice of lake fish: perch, pike, tench, carp;
- lay celebration tables for children (sweet cotton, chocolate fountain);
- organize parties with discount for retirees;
- offer a complex lunch - tasty and cheap;
- organize trips with laying the table for weddings, banquets, funeral, receptions, and seminars.



Special offer: "Fish cheese"

Recipe:

To prepare this dish, a fish fillet is used that should be boiled, minced, added the cheese, melted butter, and salt. Mix it well, whip until the mass becomes homogeneous. Give the shape of a fish. Serve as a cold appetizer.



Ltd. “Ludzas koks”, Cafe “Kristīne”

Contact information:

Address: Baznīcas street 25, Ludza,
Ludza Municipality, Latvia
Tel. : +371 26527888, +371 657 81326,
kokskristine@e-apollo.lv, www.kafejnica-kristine.lv
GPS: 56.5474862, 27.7260597
Contact person: Oksana Cunska
Business hours: Mon.-Thurs.: 10.00-21.00;
Fri., Sat.: 10.00-22.00; Sun.: 12.00-18.00



The cafe is situated in the heart of the old town of Ludza, nearby the city's attractions – the Orthodox Church, the Catholic Church and the Ruins of the Castle of the Livonian Order. The tourist information centre is located nearby as well. After the renovation of the former trading square, a convenient free parking lot and a relaxation area are situated.



Guests are offered:

- 2 spacious, comfortable rooms for 60 persons;
 - banquet services and coffee-break organizing;
 - by prior order - dishes and specialties of Latgale culinary heritage.
- Menu is in Latvian, Russian, English, German and French. On the menu a large assortment of salads, soups, desserts, as well as meat dishes from pork, beef, chicken, fish is offered. In cooking local products are mainly used;
- free WiFi zone;
 - individual approach to each client.

The cafe “Kristīne” – this is a great place for the celebration of birthdays, children's parties, family celebrations, weddings, anniversaries, corporate parties, etc.



Special offer:

the specialty “Host's refreshments”

Recipe:

Pound the chicken and beef fillets, put the cheese, smoked meat and tomato; salt and pepper it. Toss it in flour, then in egg; fry in butter, stew a little.

Prepare honey sauce: mix the honey and sour cream in equal proportions, add greenery, slightly warm up.

Fry wild mushrooms and onions. Put the mushrooms onto the meat; serve with the fried potatoes and fresh vegetables. Serve the honey sauce separately.



Ltd. “Ludza Craftsmen`s Centre”

Contact information:

Address: Tālavijas street 27a, Ludza,
Ludza Municipality, Latvia

Tel.: +371 657 07203, +371 29467925, +371 29123749,
ligakondrate@inbox.lv, www.ludzasamatnieki.lv

GPS: 56.548401, 27.727196

Contact person: Līga Kondrāte, Ēriks Kondrāts

Business hours: Mon.-Sat.: 9.00-17.00,
Sun.-by arrangements. Dishes Latgale culinary heritage
are offered by prior arrangements.



The Ludza Craftsmen`s Centre was founded in 2006 to promote the preservation of craft skills and traditions of Latgale, to raise their prestige in the society, to develop the uniqueness of Latgale, to offer the locals and tourists to learn about everyday life of Latgale through the practical participation in the work of craftsmen and artists.

The Ludza Craftsmen`s Centre offers:

- tours with a story about the ancient Latgale, demonstration of crafts, active participation, refreshments in Latgale style;
- to purchase and order works of local craftsmen: pottery, textiles, engraved products, wood products, folk costumes, as well as various souvenirs;
- the opportunity to actively participate in potter, weaver, tailor studios and other workshops of ancient crafts;
- dishes of the culinary heritage of Latgale and a school of cooking these dishes.



The Ludza Craftsmen`s Centre organizes fairs, various activities related to crafts and traditions of Latgale. The most popular of them are the Big Latgalian Fair on the Castle Hill before Līgo Holiday, the action for travellers “Path of golden hands”, schools of skills, various exhibitions. But most importantly — the centre is waiting for those who are interested in crafts and folk traditions, cultural, historical and culinary heritage.

Special offer:

“Soup from fresh cabbage or sauerkraut
with lamb”

Recipe:

Boil meat with bone in a pot, add a sliced cabbage. At the end, add potato chopped into cubes, salt, pepper and other spices and cook until tender. Serve with the rye bread and sour cream.



Producer at home Mārīte Lipska

Contact information:

Address: Tālavijas street 27a, Ludza,
Ludza Municipality (premises of the Ludza
Craftsmen's Center), Latvia
Tel. +371 26528294
GPS: 56.548401, 27.727196
Contact person: Mārīte Lipska
Business hours: by prior arrangements

The chef Mārīte bakes pies, buns, cakes, biscuits, and other confections. With her products she takes part in different fairs.

Guests are offered:

- master class on cooking confections;
- made-to-order-cakes only from natural products for weddings, anniversaries, christening;
- confections made to order:
pies - apple pie, cheesecake, berry pie, shortbread;
biscuits – gingerbread, shortbread, biscuit (calla);
patties – with bacon, meat, cabbage;
rolls – with cinnamon, poppy seeds, cottage cheese, jam, etc.;
- cakes - salty and sweet (honey, biscuit, cottage cheese and etc.).



Special offer:

Gingerbread "Basket"

Recipe:

Mix the butter, spices (pepper, nutmeg, ginger, cinnamon, and cardamom), baking soda, and flour with cooled burnt sugar. Knead the dough. Roll out it to the thickness of about 2-3 mm. Cut out parts for making baskets. Bake in the oven at 220 ° C. When the pastry has cooled, join the separate parts with the help of sugar glaze or syrup prepared before. Decorate.

The smell of gingerbread is present in each house of the whole Latgale during the Christmas time.

Special offer:

Patties with bacon

Recipe:

Knead yeast dough. When the dough has risen, make of it small pies filled with bacon. The stuffing is prepared by adding the onion, pepper and salt to the bacon. The patties are baked in the oven.





“Kalni” Production of Homemade Wine

Contact information:

Address: Kotleri, Palēči parish, Preiļi Municipality, Latvia

Tel. +371 29472718, koledairena@inbox.lv

GPS: 56.1412, 26.8246

Contact person: Irēna Koleda

Business hour: by prior arrangement

The wine production in Preiļi County has deep traditions. The dynasty of earls Borhovs, who had been living in the county for 500 years, made wine themselves from local raw materials. During excavations, oak barrels for wine were found in the wine cellars. The peasant farm “Kalni” continues these traditions of winemaking according to old recipes.

The farm is engaged in the cultivation of berry-fruit orchards and processing of berries for the production of wine and candy products - marmalade, butter toffees and caramels.

Guests are offered:

- tour at the beautiful blooming garden, in which the route has been made with stops for telling little stories from the hostess' life;
- story about the technology for growing raspberries and secrets of winemaking;
- degustation of wine available in the assortment;
- opportunity to purchase wine, chocolate, jellies.



Special offer №1: “Raspberry wine”

Mash raspberries, pour clean water in a bucket and close with a lid for 3-5 days. Then, separate the pulp from the juice. Mix one third of the sugar dose with the juice and pour into a bottle; set a shutter on the bottle neck for the removal of gasses. The sugar should be added 2 more times once a week. Then, after the rapid fermentation in the heat, the wine is transferred to a cold cellar to stop the fermentation and lighten the wine.

Special offer №2:

“Marmalade from raspberries with rose petals”

Put berries in a saucepan and put on high heat, pour citrus pectin with sugar, bring to boil and cook to 110 °C, then remove from the heat, add citric acid, stir up, and pour into molds. When the marmalade has been cooled down, toss it in sugar powder.



Snail farm “Ošu mājas”

Contact information:

Address: „Ošu mājas”, Jaunsaimnieki,

Preiļi Municipality, Latvia

Telephone: +371 29443577, +371 26404977,

ainisn@inbox.lv

Contact persons: Ainis Noviks, Valentina Novika

Working hours: from 15th May until 15th October,
by prior arrangement



Snail farm offers:

- tour around the snail farm with stories about snails' life, information about their physiology, treatment and processing;
- degustation of snails prepared by following original, local recipes, in addition Latvian drinks – homemade birch juice, peppermint tea, homemade spirits (shmakauka);
 - advice on snails' growing;
 - facial masks from snails'mucous;
 - snails' meat, homemade spirits, different souvenirs with symbols of snail and Preiļi district, made by local craftsman.



Special offer:

„Snails with leek”

Recipe:

Unfreeze prepared snails' meat (0,5 kg), wash and cut into pieces. Leeks (1kg) clean, wash and cut into cubes. Put the butter (0,06 kg) in a pan, add leeks and fry at 140°C for 5-10 minutes, then add snails' meat, salt (0,01 kg), pepper (0,01kg) and fry for another 5 minutes. Serve cold.

„Snails with sweet pepper”

Recipe:

Unfreeze prepared snails' meat (0,5kg), wash and cut into pieces. Sweet pepper (0,15kg) clean, wash and cut into cubes. Onions (1kg) peel, wash and cut into cubes. Put butter (0,05kg) in a pan, add sweet pepper and onions fry at 140°C for 10-15 minutes, until vegetables are soft. Add snails' meat, salt (0,01kg), pepper (0,01kg) and fry for another 5 minutes. Serve cold.





Cottage House “Azarkrosti”

Contact information:

Address: Plikpurmaļi, Verēmu parish,
Rēzekne Municipality, Latvia

Tel.: +371 29459448, +371 646 27419,
azarkrosti@inbox.lv, www.azarkrosti.viss.lv

GPS: 56.5627729, 27.4043846

Contact person: Janīna Svikša

Business hours: by prior arrangement

Not far from the town of Rēzekne, on the picturesque shore of Lake Adamova, owners of the cottage “Azarkrosti” offer the relaxation in a small log house for a family or a small group of people. A beautiful view of the lake reveals from the house. It is very pleasant to sit on the terrace and enjoy the sun set. Near is a new building designed for celebrations and a bathhouse, on the second floor there are 2-bed and 4-bed rooms.

Guests are offered:

- overnight accommodation for 14 people (+ 4 seats additionally);
- premises for parties and seminars (up to 30 persons);
- bathhouse;
- boat, bicycle renting, fishing;
- tent places;
- organized beach;
- arbour;
- “Miracles” of the culinary heritage are cheese and apple pies that the hostess prepares only according to her recipes.

Special offer: “Apple pie”

Recipe:

Melt 200 grams of butter and 200 g of sugar, then add vanilla sugar, grated lemon peel, 200 g of cottage cheese, 2 eggs and mix well. Next, add 2 cups of flour and mix all again. Add a teaspoon of baking soda that must be softened with lemon juice.

While the dough is swelling, cut apples. Put the dough on baking paper and put the apples in rows on it.

Bake for 10 minutes, then pour the whipped sugar, eggs and cream on the top of the pie, and continue to bake for about 40 minutes.



Cottage House “Birzes”

Contact information:

Address: Kvāpāni, Gaigalava parish,

Rēzekne Municipality, Latvia

Tel. +371 26439970,

unces@inbox.lv, www.rezeknesnovads.lv

GPS: 56.7758952, 26.9742267

Contact person: Sandra Birze

Business hours: by prior arrangements



This place is a paradise for anglers and bird watchers, as the cottage is in the middle of ponds near Lake Lubāns, which is the largest lake in Latvia.

Guests are offered:

- overnight accommodation with 6 beds (+ 4 beds additionally) with amenities and kitchen;
- bathhouse;
- premises for parties (up to 100 persons);
- picking mushrooms and berries;
- hunting and fishing;
- different dishes made of fish.



Special offer:

“Fish baked in dough”

Recipe:

Clean pike, cut out the fillet and cut it into small pieces that need to be salted and peppered, and give a little time to absorb the salt. Meanwhile, prepare dough. To prepare the dough, take the flour, eggs, salt and water. The dough consistency should be the same as for frying thin pancakes. Next, heat oil in a frying pan, dip each piece in the dough and fry. Serve the fish pieces fried in dough decorated with greenery. This can be basic as well as holiday dish.



Resting place “Burvīgā Rāzna”

Contact information:

Address: “Jaunliepiņas”, Mākoņkalna parish,
Rēzekne Municipality, Latvia
Tel. +371 27876016, skrabi@inbox.lv
GPS: 56.2817150, 27.4739754
Contact person: Evita Vaļuma
Working time: from May 15 till September 15
by prior arrangement

The resting place is situated on the southern shore of Lake Rāzna that is the second largest lake in Latvia. It's a landscaped area.

Guests are offered:

- overnight accommodation with 6 beds in comfortable living vans;
- tent places and a fire pit;
- children playground;
- volleyball court (for fans), basketball backboard and other sports equipment;
- a house for drinking tea for small groups;
- boat or catamaran renting;
- purchase of souvenirs;
- providing information on tourism opportunities in the neighbourhood;
- dishes of the culinary heritage of Latgale prepared from natural products grown on the farm.

Special offer:

“Gulbishniky”

Recipe:

Boil potatoes in their skins in slightly salted water. Cook until the potatoes become soft, but not cracked.

Start to prepare the filling. Take the belly meat and cut it into small pieces. Fry the meat and add chopped onion. Fry everything until the onion becomes golden. Then, chop a fresh cabbage and add to the onion and meat. Stir it and stew until the cabbage is tender.

Clean the cooled potatoes and mince them by a mincer 2 times. Then, knead the potato mixture until it becomes viscous and sticky. Roll out a small piece of the potato dough with rolling pin; put the filling on one piece of the dough and cover with the other piece, making a crescent shape. Spread the gulbishniky on a baking sheet greased in advance; put in the oven and bake until golden colour. Serve the gulbishniky with cracklings and fried onions.



Cafe “Dzirnas”

Contact information:

Address: Rezeknes Street 2, Gaigalava,
Rezekne Municipality, Latvia
Telephone: +371 29493578, zs.kresle@inbox.lv,
www.rezeknesnovads.lv
GPS: 56.7322117, 27.0686316
Contact persons: Margarita, Jānis Kaļva
Working hours: Monday to Friday 8.00 – 14.00



Cafe is situated in the centre of Gaigalava. It is a popular place not only for local people, but also for tourists. Mainly local products are used in this cafe.

Guests are offered:

- cafe for 100 – 150 people;
- banquet, tourist group, official events service in Gaigalava;
- delivery service.

Special offer: “Bean pancakes”

Recipe:

Ingredients: beans, bacon (fresh or smoked), eggs, meat, sour cream, oil, salt, pepper, toasted crumbs. Boil beans. Add bacon, eggs, salt and pepper to boiled beans and mix well. Make small pancakes. Roll them in bread crumbs and fry in hot oil until brown. Serve with sour cream or sour cream sauce. Possible also with tomato-sour cream sauce or onion – sour cream sauce.





Recreation complex “Ezerkrasti”

Contact information:

Address: Duktīgals, Čornaja parish,
Rēzekne Municipality, Latvia

Tel.: +371 26411207, +371 26450437,
raznao8@inbox.lv, www.raznasezerkrasti.lv

GPS: 56.3617417, 27.4376405

Contact person: Sandra Viša

Business hours: by prior arrangement

The recreation complex is a perfect place for sport events, seminars, conferences, celebrations or just a private family vacation on the shore of Lake Rāzna, which is the second largest lake in Latvia.

Guests are offered:

- overnight accommodation for 50 persons in 2, 3 and 4-bed rooms and in a small house for 7 persons, WiFi, billiard;
- meals;
- premises for seminars and celebrations (up to 120 persons);
- bathhouse, swimming pool;
- boat and catamaran renting, fishing, rent of windsurfing;
- tent places and a fire pit;
- organized beach;
- a children playground and a volleyball ground;
- house for a picnic;
- dishes of the Latgale culinary heritage;
- a small shop in a summer season.



Special offer: “Potato drachenka”

Recipe:

Grate peeled raw potatoes on a coarse grater, mix with flour, raw egg; salt, add grounded black pepper and fry in the heated up frying pan on both sides. In another pan fry the onions and meat.

Grease a deep frying pan with fat, spread the fried potato mixture in even lay into it, and place in the oven to bake. Serve the drachenka with the sour cream, roasted meat and onion, while it is hot.



Society “Latgolys golds”

Contact information:

Address: Verēmu parish, Rēzekne Municipality, Latvia
Tel. +371 29169111, latgolys-golds@inbox.lv,
www.latgolys-golds.lv
Contact person: Andris Meijers
Business hours: by prior arrangement

The society “Latgolys golds” offers the preparation of traditional dishes of Latgale for out of site events, presentations.



Guests are offered:

snack table with the Latgalian bacon, smoked meat in a “black-style” bathhouse, with rye bread.

At out of site events, we cook soups according to ancient recipes of Latgale - beaver meat soup with turnips and forest hare cabbages, horse meat soup with root vegetables, soup from local fish. All dishes are prepared from local products of Latgale.



Special offer: “Latgale bacon”

Recipe:

Salt rustic bacon with garlic and keep it in a cool place for a week. After salting, put it in a freezer. Eat it frozen, slicing into thin slices on a cutting board, and do not let it thaw.

Then the bacon melts in your mouth. Eat with rye bread. This is a real delicacy snack!





Resting place “Skaistā Rāzna”

Contact information:

Address: „Laukmalas”, Strodi, Kaunata parish,

Rēzekne Municipality, Latvia

Tel. + 371 26437778, i.brolisa@inbox.lv

GPS: 56.3501596, 27.5101252

Contact person: Irēna Broliša

Business hours: by prior arrangement



Special offer: “Uha of Rāzna”

Recipe:

For the preparation of 20 liters of the fish soup you need: 3-3.5 kg of fresh fish, 1-1.2 kg of potato, 0.3 kilograms of carrots, green onions or onion root, dill. The best varieties of fish for the soup are as follows: tench, pike, eel, and bream.

Clean the fish and tie in gauze. Peel and cut the potatoes. Chop the onion and dill, grate the carrots. Pour cold water into a saucepan and immerse the bundle with the fish into it, add the potatoes. When the water starts to boil, remove foam that appears. Add the grated carrots and greens. Add the salt and pepper to taste. Boil until the potatoes and fish are tender. Take the bundle with fish out of the saucepan. Fillet the fish, and put the pieces of fish back into the saucepan. Add about 100 grams of butter. Serve the soup with sour cream.

The resting place is situated on the shore of Lake Rāzna that is the second largest lake in Latvia. Romantic couples and families are offered a separate, comfortable house with all the amenities on the farm “Laukmalas” for a quiet stay. Nearby, the popular tourist sites - Lielais Liepukalns, Mākoņkalns, E. Vasilevskis' pottery workshop, the stud farm „Rudo kumeļu pauguri”, are located.

Guests are offered:

- overnight accommodation for 13 persons;
- bathhouse;
- boat, bicycle renting, fishing;
- tent sites, organized beach;
- children's playground;
- walking through the picturesque countryside;
- guide's services;
- interactive educational courses on studying the environment and cultural heritage;
- fish dishes cooked according to ancient recipes, such as a tench in cream sauce, a bream baked in foil, a stuffed pike, a smoked eel, a fried grouper.



Guest house “Zaļā sala”

Contact information:

Address: Greiškāni parish,
Rēzekne Municipality, Latvia
Tel.: +371 29373015, +371 29125600,
zalasala@inbox.lv, www.hotelzalasala.lv
GPS: 56.5220792, 27.4034958
Contact person: Rita Tērauda
Business hours: by prior arrangement



It's a great place for the relaxation with friends, the celebration of anniversaries and weddings as well as the organization of seminars and conferences. “The Moon Garden” and a romantic room for newlyweds are offered. The guest house is just a 10 minute drive from the city of Rēzekne.



Guests are offered:

- overnight accommodation of 10-bed rooms with all amenities;
- sauna, outdoor tub;
- premises for celebrations, seminars (up to 70 persons);
- food and drink;
- tent places;
- mini-golf course, outdoor tennis;
- playground for children with children's toys, a trampoline;
- an outdoor fireplace, a house for picnic;
- fishing;
- by prior arrangement – dishes of Latgale the culinary heritage from organic products.

Special offer:

“Pike with bacon with green sauce”

Recipe:

Put a layer of brisket on a pike fillet rubbed with spices, wrap up and fry on both sides. 5 minutes before the end of cooking, put a layer of cheese on each piece and fry under the cover. Serve with a side dish from fried potato balls with spinach and cream sauce.





Fisherman's homestead "Zvejnieki"

Contact information:

Address: Īeņa, Nagļi parish,
Rēzekne Municipality, Latvia
Tel.: +371 29165392, +371 28301143,
zvejnieki-lubans@inbox.lv, www.zvejnieki.lv
GPS: 56.7505875, 26.9475525
Contact person: Anna Mačāne
Business hours: by prior arrangement

The fisherman's homestead is located on the shore of Lake Lubāns, which is the largest lake in Latvia. It's a great place for active recreation throughout the whole year on the background of stunning sceneries, enjoying the unspoilt nature, magnificent sunsets and silence.

Guests are offered:

- overnight accommodation for 30 persons, a bathhouse;
- sports grounds and equipment;
- premises for celebrations (in winter up to 15 persons, in summer up to 60 persons);
- tent sites, a fire pit, beach;
- boat, bicycle renting;
- picking berries and mushrooms;
- hunting and fishing;
- bird watching;
- food and drink.



At the fisherman's homestead you can not only relax, but also have a meal. The homestead specializes in the preparation of dishes from fresh fish according to old national Latgalian recipes, using local organic products. The guests are offered a variety of fish dishes such as uha, baked pike or carp with potato, cutlets from pike and roach, stuffed pike, smoked carp and many others. During hunting season, you can also enjoy ragout from mallards, as well as various game dishes.

At the homestead, organic vegetables and fruits from own orchid and garden; different healthy and medicinal herbal and fruit teas are offered.

It's a great opportunity to taste the famous healing tincture of beaver gland that improves the metabolism and many other things.

Special offer:

"Walleye roasted in the oven with vegetables"

Recipe:

Clean a walleye, salt and put on a baking paper on a tray. Put the potatoes, zucchini and other vegetables that are necessarily to be tossed in butter before around it. Bake in the oven for 40 minutes at 180 degrees. 5 minutes before the walleye is ready, sprinkle cheese and pour mayonnaise on it. Bon appetite!



OJSC “Glubokoe Meat Factory”

Contact information:

Address: Moskovskaya street 81, Glubokoe,
Vitebsk Region, Belarus
Tel. +375 29 5924422,
www.glubmk.by, glub_mk@tut.by
Contact person: Alsu Muhtarovna Valieva
Business hours: by prior arrangement



OJSC “Glubokoe Meat Factory”- this is one of the largest companies of the meat processing industry in Belarus, which history began in 1924. The work with traditional technologies, as well as the introduction of new technologies, allows the company to produce high quality products having high consumers' demand. Annually more than 300 kinds of meat products: meat, offal, sausages, smoked meat, semi-finished products (minced meat, dumplings, ragout, and cutlets), and frankfurters, wieners and pates are produced. In 2009, the company created a new brand “Grandma's delicacies”.

Guests are offered:

- catering including dishes of Belarusian cuisine – up to 100 persons;
- purchase of the plant production at the company's store;
- horseback riding.

The OJSC “Glubokoe Meat Factory” offers dishes of the Belarussian cuisine from natural locally produced products.



Special offer:

“Krucheniky” from marbled beef
stuffed with cheese with herbs and
beef tongue

Recipe:

Thinly slice marble beef, pound it; make filling of the boiled beef tongue, hard cheese, and greens; wrap the filling into a slice of meat and fry until it becomes golden brown, place in the oven and roast for another 15-20 minutes at 200 degrees until tender. Before serving, garnish with greens.



Subsidiary of RUE “Vitebskhlebprom”, Mechanized Bakery of Glubokoe

Contact information:

Address: Lenina street 146, Glubokoe,
Vitebsk Region, Belarus

Tel.: +375 2156 24775, +375 29 8154775,
glubokoe@vhp.by

Contact person: Oleg Ilyich Tolkach

Business hours: by prior arrangement

The mechanized bakery of Glubokoe produces bakery and confectionery products, including the best traditions of Russian bakery. For example, in real Belarusian bread main components are malt, caraway, and molasses. With the same excipients hearth breads and shaped breads are produced, they are made only on the basis of rye and rye - wheat flour. Much attention is also paid to the manufacture of products for a healthy diet - dietary and diabetic breads with wheat bran and vitamin supplements. Glubokoe` confectioners can please sweet lovers with a diverse range of exquisite cakes and pastries more than of 30 titles, rolls, biscuits, loaf cakes, gingerbreads. To individual orders, extremely tasty and original cakes are cooked to decorate any holiday table.

Guests are offered:

- purchase of the bakery production in a company store;
- excursion in the factory with tasting products.

The mechanized bakery offers dishes of the Belarussian culinary heritage from natural locally produced products.

Special offer: “Gift cake of Glubokoe”

Recipe:

The cake “Gift cake of Glubokoe” weighs 0,5 kg in a package. The cake like a honey-cake is made of the 1st or 2nd quality wheat flour with the sugar, honey amber sugar, margarine, eggs and other raw materials, with a layer of the souvenir filling consisting of jam, dried plums and bitter tincture. On the upper surface a relief pattern and the word “Glubokoe.” The surface is glazed with syrup.



Agro-farm “Polyanka”

Contact information:

Address: v. Sapelyno, Udelov village council,
Glubokoe District, Vitebsk Region, Belarus
Tel. +375 29 5149299, morgana_n@mail.ru
Contact person: Natalia Rudak
Business hours: by prior arrangement



The agro-farm is located on high shore of Lake Narushovskoe. The ease access to roads (the international highway Minsk - Riga passes 500 m) does not interfere the feeling of rural peace and quiet. “Polyanka” is not like a peasant’s house, but rather a “noble building” of the romantic 19th century. At the same time it has all the attributes of modern comfort.

Guests are offered:

- overnight accommodation for up to 7 persons in a comfortable guest house (in 1- and 2-bed rooms), a gourmet kitchen, rest at the fireplace or on the porch;
- russian bathhouse, equipped beach, tent sites;
- boat renting, fishing;
- sitting area in the open air with a gazebo and barbecue, a sports ground and playground;
- a bike ride around the vicinity (10 km from the farm – Glubokoe city with numerous attractions, the famous St. Anne Catholic Church of Mosar);
- excursions in Vitebsk Region with a guide.

The agro-farm “Polyanka” offers dishes of the Belorussian culinary heritage from natural products grown on the farm.



Special offer: pie “Raisin”

Recipe:

Prepare yeast dough according to the following recipe: a glass of milk, yeast, 3 eggs, 100 g of butter, and 200 g of flour. All ingredients are whipped with a mixer, 1 lemon zest and sugar are added. The dough is placed in a fridge for 24 hours. Half an hour after the removal from the fridge, add as much flour as the dough will take.

Filling: beat 5-6 egg whites with 2 cups of sugar; add 200-300 g of raisins, walnuts, apricots, and 100 g of poppy. Piecemeal roll out the dough into a thin pancake, put the filling on it and roll it into a roll, cut into equal parts and stand upright in the oven for 1 hour (bake at 150-180 degrees). Remove from the oven, let it cool down and then serve. It is considered a festive dish.



Glubokoe District Consumer Society

Contact information:

Address: Lenina st. 34, Glubokoe, Vitebsk Region, Belarus

Tel.: +375 2156 22504, +375 29 5197049, glub_r@vitops.bks.by

Contact person: Lidiya Kazimirovna Bogatko

Business hours: by prior arrangement



The Glubokoe DCS has a leading position in the field in terms of rendered services. At enterprises of the system 20 kinds of paid services are offered. Activities: wholesale of soft drinks, dairy products, eggs and edible oils and fats, perfume and cosmetics, textiles, fruits and vegetables, sausages and smoked meat, retail trade of meat and meat products, poultry and poultry products, fruits and vegetables.

Guests are offered:

- organization of catering for an individual and groups by arrangement;
- sales of culinary and confectionery products in the network stores.

The Glubokoe DCS offers dishes of the Belorussian culinary heritage from natural products of local production.



Special offer: "Glubokoe-style pot"

Recipe:

Squeeze juice from grated potatoes, add an egg and starch. Add spices and onions to minced pork. Form the potato masa into a flapjack, lay the stuffing in the middle and roll into a boll. Boil it in the boiling water for 20-25 minutes. Prepare mushroom sauce with sour cream: chop the boiled mushrooms, add lightly fried onions, and pour the water or broth on it, bring to a boil, add sour cream, a small amount of flour and spices. Serve potato dumplings in a clay pot - 3 pieces per pot, and pour the mushroom sauce on it.



Agro-farm “Rodny-kut”

Contact information:

Address: v. Volodkovo, Plissky village council,
Glubokoe District, Belarus

Tel. +375 29 7154621,

aliaksej.buka@gmail.com

Contact person: Yuliya Buko

Business hours: by prior arrangement



The agro-farm “Rodny-kut” located on the shore of Lake Okunevskoe provides guests with the opportunity to plunge into the rural peace and quiet, to feel the atmosphere of the Belarusian rural hut, enjoy simple but hearty Belarusian dishes, fish, to procure medicinal herbs, pick mushrooms and berries in the nearest forest.

Guests are offered:

- overnight accommodation for up to 20 persons in 4 well-appointed guest houses;
- russian bathhouse, equipped beach, tent sites;
- boat renting, fishing;
- sitting area in the open air with a gazebo and a barbecue, sports ground with a volleyball net, badminton, children’s playground;
- horse riding;
- milk from farm’s cow.

The agro-farm “Rodny-kut” offers dishes of the Belarusian culinary heritage from natural products grown on the farm.



Special offer:

“Bacvinne”

Recipe:

Botva from ensilaged or pickled beet tops (best of all the sort “Mangold”). If the dish is prepared from fresh beet tops, then add citric acid or vinegar. Broth is made of smoked ears or bones; the cumin, potatoes, carrots, greens, and at the end crumbles of a boiled egg are added. Cook for another half-an-hour. It is prepared from fried flour of gravy with water and source cream, and it is added to the broth. It is an ancient dish of Glubokoe.





Agro-farm “Zapovednij ostrov”

Contact information:

Address: v. Sho, Psuev village council,
Glubokoe District, Vitebsk Region, Belarus
Tel. +375 29 6639946, minorx@mail.ru
Contact person:
Alexander Konstantinovich Tsvirko
Business hours: by prior arrangement

The agro-farm located on a picturesque peninsula among three lakes is an ideal place for secluded relaxation, fishing, boating, picking berries and mushrooms. Near the territory of the farm there is the geographical centre of Europe, confirmed by a certificate of the Belarusian Geographic Society. Less than 10 km away from the farm there are republican lake reserves – Lake Dolgoe (the deepest in Belarus) and Lake Beloe (with the standard of clean water).

Guests are offered:

- overnight accommodation for up to 16 persons in two comfortable guest houses;
- Russian bathhouse, organized beach with a pier for swimming and fishing, tent sites;
- boat renting, fishing;
- sitting area in the open air with a gazebo and a barbecue, sports and children's playgrounds;
- organization of walking along the ecological path to the healing spring and the Republican Lake Reserve of Lake Beloe;
- excursions to Vitebsk Region with a guide (9 seats minibus), transport services.



Special offer: “Magpie”

Recipe:

Grate potatoes on a coarse grater. Add an egg to the dough, salt it. Mass for stuffing is made of meat or mushrooms. Lay out the dough on a preheated frying pan; lay the minced meat and a layer of the potato dough on it. Bake in the oven. Serve with sour cream sauce. It is easy to prepare and nutritious dish.

The agro-farm “Zapovednij ostrov” offers dishes of the Belarussian culinary heritage from natural products grown on the farm.



Lepel District Consumer Society Cafe “Belarusian Bistro”

Contact information:

Address: sq. Svobody 1, Lepel, Lepel District,
Lepel Region, Belarus
Tel. +375 2132 43543, Lepel_r@vitops.bks.by
Contact person: Fedorcova Elena Vladimirovna
Business hours: Mon., Thu., Wed., Thur.,
Sun.: 12.00 – 23.00, Fri., Sat.: 12.00 – 16.00, 17.00 – 02.00



The cafe “Belarusian Bistro” is located in the centre of Lepel. There are a lot of daily visitors, guests of Lepel District. On the menu a wide range of dishes of the Belarusian cuisine from potato, mushrooms and berries is offered. The cafe employs chefs, bartenders and waiters.

Two cosy rooms decorated in the Belarusian style are for relaxing lunch as well as for weddings, anniversaries and corporate events taken part on the night.

Guests are offered:

- two halls with 28 and 36 seats;
- musical accompaniment;
- cooking by prior arrangement;
- acceptance of applications for corporate events.



Special offer:

stuffed brisket “A crown”

Recipe:

Cut membranes of brisket along the rib bones in direction starting from the inside so as to get a space like a bag. Fill the formed bag with mushrooms, sprinkle the prepared brisket with the salt, pepper; connect the edges, giving a crown shape, and tie up with a thread, cook in the oven until tender. Before serving, decorate with papillotes.





State Environmental Institution “Berezina Biosphere Reserve”

Contact information:

Address: Centralnaya street 3, h. Domzhericy,
Lepel District, Vitebsk Region, Belarus

Tel. +375 2132 26406, fax: +375 2132 26342,
tourism@berezinsky.by

Contact person: Prokoshyna Diana Mihailovna
Business hours: constantly

The Berezina Biosphere Reserve was founded on January 31, 1925. The main activity of the reserve is the preservation of the environment, environmental education for people, eco-tourism.

Tourism develops at the reserve on the basis of hotel complexes “Serguch” and “Plavno”, tourist complex “Nivky” and guest houses “House of fisherman and hunter”, “Plavno”, “Olshitsa”, “Domzheritskoe Ozero”, “Palyk”. Environmental education activities are carried out on the basis of the House of Environmental Education, the Nature Museum, and the kennels of wild animals.

Guests are offered:

- overnight accommodation for up to 160 persons at hotel complexes and guest houses;
- meals in restaurants HC “Plavno”, HC “Serguch”, cafe TC “Nyvky.”
- Additional services: bathhouse, billiards, table tennis, playgrounds, boats, catamarans, etc;
- excursions: hiking, cycling, kayaking and water motorboats;
- environmental tours of the observation of flora and fauna at the reserve;
- helipad, secured parking, beach area, and piers on the lakes equipped with recreational alcoves, awnings, fire tips, barbecues.



Special offer: specialty “Forest bounty”

Recipe:

Ingredients (for one portion):

200 g of elk meat, 2 potatoes, 1 onion,
1 carrot, 100 g mushrooms (chanterelles),
pepper, salt.

Preparation: Before cooking, elk meat must be soaked in water for 2 hours; then it must be cut into pieces, and stewed for 2 hours together with onion and carrots, salted and peppered lightly. Chanterelles and potatoes are boiled in salted water. All the ingredients are placed in a dish, decorated and served hot.

The restaurants serve dishes of the Belarusian cuisine and specialties from organic products, which are grown in the reserve's territory: game (elk, wild boar, roe, deer), mushrooms and berries.



Agro-eco-farm “Byaseda”

Contact information:

Address: v. Punische, Lepel District,
Vitebsk Region, Belarus
Tel. +375 333295988, byaseda@mail.ru
Contact person: Shunevych Antonyna
Srepanovna
Business hours: By prior arrangement



The farm “Byaseda” is located in the village Punische 18 km from the town of Lepel. The lodge is in a very picturesque place, surrounded by a forest. A hundred meters from the farm there are two lakes: Dolgoe and Pyshno.

On the gardening area various fruiting crops such as strawberries, currants, raspberries, and blueberries are cultivated. There is a bee apiary (located in a safe distance).

Guests are offered:

- well-maintained house for 7 persons;
- russian bathhouse, equipped beach, tent sites;
- boat renting;
- backyard territory equipped for recreation.

The agro-eco-farm offers dishes of the culinary heritage of Belarus from natural products grown on the farm.

Special offer:

“Nalystniki” (pancakes with cottage cheese)

Recipe:

Make pancake batter and fry pancakes of it. Prepare stuffing from cottage cheese, adding the eggs, honey or sugar (you can add raisins). The stuffing of cottage cheese is wrapped in the cooked pancakes. Then the pancakes are fried in oil and served with the sour cream or honey.





Farm “Lyukzhina”

Contact information:

Address: v. Staroe Lyadno, Lepel District,
Vitebsk Region, Belarus

Tel.: +375 29 5970039, +375 2132 23227

Contact person: Trufanov Viktor Dmitryevich

Business hours: by advance order

“Lyuzhkina” is a farm of traditional regional farming and agro-tourism, which corresponds to the concept of sustainable development of Lepel District and takes serious activities in the development of agro-tourism in the district. Old Belarusian cultivation technologies of traditional cultures regenerate according to the soil structure and climatic conditions of the area.

Guests are offered:

- ecologically clean products according to the ancient Belarusian recipes;
- organization of tent towns and camps;
- horse-carriage riding;
- boat renting;
- accommodation;
- organization of national holidays and ceremonies.

Special offer:

“Wizards”

Recipe:

Grate potatoes. Squeeze the juice from the potato, make tortillas, fill tortillas with chopped pork with spices (pepper, bay leaf, salt to taste) and fry in sunflower oil until tender. Serve with sour cream.



Lepel District Libraries` Net

Contact information:

Address: Lobanka st. 35, Lepel, Vitebsk Region, Belarus

Tel. +375 2132 44337, lepelcbs@tut.by

Contact person: Elena Viktorovna Mazg



During 10 years a mini-museum “Belarusskaya hatka” (The Belarussian hut”) has been created and worked at the Matyrino village library located in the village of Matyrino. It is the centre of the revival of national rites and customs of their country, the popularization of Belarusian national culture. Also here is a club of national cuisine «Matyrynskiya gaspadyni» that invites to gatherings, parties, folklore hours, exhibitions of ritual local Belarusian cuisine.

Guests are offered:

- to purchase booklets with recipes and national dishes of national cuisine of our area;
- participation in ethnographic expeditions to collect things of peasant household, preservation of cultural heritage: customs of the local folklore;
- taking part in the festivities dedicated to the rites of the Belarusian national calendar;
- get a master class in cooking any dish of the area.



On carrying out activities related to the study of the traditional foundations of ritual Belarusian cuisine in their area we use for cooking products grown on private farms (80%).

Special offer:

“Home-made sausages”

Recipe:

Ingredients: 2.5 kg of meat, 400 g of bacon, 2 intestines (about 4 m each, already cleaned and washed), coriander, salt, black pepper, 6 big garlic cloves, a bay leaf.

Preparation: Rinse meat and in the process of cutting remove all membranes, tendons and the like, cut into pieces of a small bean size. Cut the bacon into very, very small pieces. Then well mix the meat and bacon, add the crushed pepper, coriander and garlic (squeezed with a garlic press). Rinse the intestines once again and cut into pieces of about 1 m. Attach a special attachment for sausages to a grinder. Pull an intestine on it (the whole completely!). Tie up the end of an intestine with thread (on the tip) and begin to twist the sausage. Adjust the thickness of the sausage by your hand in order the intestine would not be too full. Tie up the other end of the intestine with a thread as well.

Pierce holes with a toothpick in order the sausage will not crack. Throw the sausage into the boiling water for five minutes. Next, put the sausage on a baking sheet greased with sunflower oil. Put it in the oven for 30 minutes at 170 °C. When one side is well browned, you can turn it to the other side, so that the sausage is browned on both sides.



Amateur Society “Stayskiya prismaky”

Contact information:

Address: v. Stai, Lepel District,
Vitebsk Region, Belarus

Tel. +371 2132 42806, Lepel_romc@mail.ru

Contact person: Kolos Marina Viktorovna



The Amateur Society “Stayskiya prismaky” was created in 2005. It includes business people of the village of Stai and Stai village council, who are addicted to the folk traditions of their region. The main activity of the society is returning forgotten traditions of Belarusian national dishes cooking with their regional characteristics. Recently, participants have understood that the interest in the national cuisine is inextricably linked to other forms of cultural heritage and expanded the field of activities of the society: began to collect folk songs, games, rituals and legends. The composition of amateur society has 15 members of different age; the eldest of them is 80 years old.

Guests are offered:

- traditional national cuisine;
- local games and dances.

Special offer:

“Klecky z dushamy” of Stai

Recipe:

Peel big potatoes for night. In the morning, grate them on a grater. Squeeze thoroughly. When the water is separated from the mass, add starch to the squeezed mass; salt, add a little flour, and stir it. Cut bacon and meat into pieces; add the cumin, salt, onions. Fill the prepared mass. Make potato dumplings and boil in water.

The recipe has been written by M. M. Kalituho, the eldest member of the society.



Agro-homestead “Homestead of Baba Moroz”

Contact information:

Address: Zarechnaya street 10, Dysna,

Miory District, Vitebsk Region, Belarus

Tel.: +375 29 9245333, +375 33 6137414, +375 2152 37281,
disna@tut.by

Contact person: Moroz Olga Alexandrovna

Business hours: by prior arrangement



The agro-homestead is located on the banks of the River Dysna in the smallest city of Belarus. On the plot of the agro-homestead there is a large orchid, a vegetable garden, a greenhouse, a lawn, a swing, a barbecue, a children's playground - everything you need for great entertainment and recreation!



“Homestead of Baba Moroz” offers dishes of the culinary heritage of Belarus from natural products grown on the plot of the homestead.

Guests are offered:

- overnight accommodation for 6 persons in a summer house and a bathhouse, for a large number of guests – tent sites;
- garage, parking place;
- bathhouse, access to the river;
- room for organizing celebrations for 45 persons;
- tours in the city and surrounding areas;
- boat renting, bicycle hire;
- fishing, tackle;
- flklore- entertainment programmes (by prior arrangement).

Special offer:

“Potato babka with bacon”

Recipe:

Grate potatoes, add the egg, flour, black pepper, onions, salt and chopped bacon with a thin layer of meat. Bake babka in the oven.

At the final stage of the preparation, dish must be greased with butter and sour cream. Serve with the sour cream, butter, canned vegetables, as well as with a tot of cordial!

Cheese butter in Dysna style is served together with it that is given a special attention at the homestead. In the 16th century, such butter cost 4 shillings more than the English cheese in England. Therefore, at the beginning of lunch, along with the story about Dysna the hostess offers the butter mixed with cheese and white pepper as cold snacks. Sometimes it is replaced with green butter mixed with the parsley, mint, lemon juice and white pepper.





Agro-farm “Belye rosy”

Contact information:

Address: Borovaya street 6, at. Yazno,
Miory District, Vitebsk Region, Belarus
Tel.: + 375 33 6455282, + 375 2152 39581, zhoidik@
tut.by
Contact person: Zhoidyk Natalia
Business hours: all the year round

The farm is situated on the outskirts of the Yazno, 500 m from Lake Maloe Yazno /Small Yazno/, and 1 km from Lake Bolshoe Yazno /Big Yazno/. The farm invites couples with children.

Guests are offered:

- overnight accommodation in two houses, one for 6 persons, the second for 4 persons;
- bathhouse;
- boat;
- fishing;
- picking mushrooms and berries;
- tours to the swamp;
- excursions at the surroundings of the region.

The farm “Belye Rosy” offers dishes from products grown on their farm. There are 2 cows, sheep, pigs, geese, and chickens on the farm. Vegetables and fruits are grown, using only organic fertilizers.



Special offer:

”Beshbarmak from lamb”

Recipe:

Pour cold water on lamb and boil over low heat for 2.5 hours, salt. Add whole onion and potato, and cook until tender.

Make dough from the water, eggs, flour and salt as for dumplings. Roll out very thinly and cut in a form of noodles.

Take the cooked meat and potato out of the broth. Boil the dough in it.

Cut an onion into very thin half-rings; chop garlic and fresh herbs (parsley, dill). In a deep bowl put already cooked meat, potato, pour the noodles on it. Serve in portions, adding the onion, garlic, spices to taste. This dish is two in one, the first and second course.



Miory District Consumer Society Cafe “Chaika” (“The Seagull”)

Contact information:

Address: Dzerzhynskogo street 14, Miory,
Vitebsk Region, Belarus

Tel.: + 375 2152 41173, + 375 2152 49297

Contact person: Elena Kirilova

Business hours: 9.00 – 22.00



The cafe “Chaika” (“The Seagull”) is a favourite place for weddings, banquets, seminars, and other celebrations. The cafe offers dishes of Belarusian cuisine and national dishes of other countries.



Special offer: “Meat flower”

Recipe:

Pound portion pieces of chicken and pork fillet; salt and pepper them. Place a piece of tomato, cheese and butter on the prepared pork. Make a ball of the chop that must be wrapped in the chicken chop, tie it with a strong thread, giving it a flower shape. Fry in deep frying pan for 5 minutes, then cook in the oven at 250 - 270 °C for 10 - 15 minutes until tender. The thread should be removed before serving. As a side dish serve cereal porridges, French fries or mashed potatoes.





Agro-farm “Dostatok” (“Prosperity”)

Contact information:

Address: Kirova street 18, Dysna, Miory District,
Vitebsk Region, Belarus

Tel.: + 375 2152 37259, + 375 29 8940182, disna.
tourism@gmail.com

Contact person: Artymenok Lilia Ivanovna
Business hours: by prior arrangement

The farm “Dostatok” /“Prosperity”/ is located in the small town of Belarus in a very beautiful place on the bank of the Western Dvina River. On the agro-farm both family leisure supporters and individual tourists can be comfortably accommodated.

Guests are offered:

- overnight accommodation for 6 persons in three rooms;
- a bathhouse complex with sauna and a relaxation room with a fireplace;
- bathing, boat and fishing gear renting;
- a walk in the ecologically clear pine forest;
- board games, sports equipment;
- boating campaign on three rivers, hiking and cycling;
- trips to the cranberry bogs and mushroom places;
- familiarization with local attractions;
- photo session in national costumes;
- services of a masseuse and a professional tamada.;
- organization of meetings with local ethnographers, experts of folk songs and ceremonies, masters of folk crafts, artists who play folk instruments, etc.



The agro-farm “Dostatok” /“Prosperity”/ serves dishes of the culinary heritage of Belarus prepared according to the best and proven recipes from organic ingredients from their vegetable garden and compound.

Special offer:

patties “Garezy” and
cranberry drink with mint

Recipe:

The patties “Garezy” are prepared from a mixture of boiled and grated potatoes. For the filling use fat minced pork with boiled sundried porcini mushrooms. A distinguishing feature of these patties is that during the preparation of minced meat, caraway and black pepper mixture is used. The patties are baked in the pork fat. They should be served with sour cream or onions fried in lard.



Agro-farm “Mazurny bereg”

Contact information:

Address: v. Mazurno, Miory District, Vitebsk Region, Belarus

Tel.: + 375 33 7182124, + 375 2152 37101

Contact person: Tereshko Edmund Kazimirovich

Business hours: by prior arrangement



The farm «Mazurny bereg» is located in a picturesque place of Disna Region on the bank of the River Dvina, on the border of the Miory and Polotsk districts, 2 km from the highway Polotsk - Braslaw. The farm contains a cottage (big house), 2 guest houses, a bathhouse with a room on the second floor, an original dining room fitted for barbecue and a separate spacious living room with large tables and benches. The agro-farm is designed for 20 persons, but if necessary, it can accommodate up to 30 persons.

Guests are offered:

- accommodation;
- catering;
- parking;
- bathhouse;
- boat renting;
- fishing, hunting;
- going to the forest to pick mushrooms and berries;
- organization of celebrations and corporate events.

The agro-farm “Mazurny bereg” offers dishes of the Belarusian culinary heritage from ecologically products.



Special offer: “Pyachisty”

Recipe:

Mutton (usually leg) is salted with various seasonings for two hours. Bake the large chunks in the oven until brown. Serve with a garnish – vegetables, potatoes, etc.





Agro-farm “U Petrovicha” (“At Petrovich`s”)

Contact information:

Address: Kirova st. 22, af.Uzmeny, Miory District,
Vitebsk Region, Belarus

Tel.: + 375 2152 33237, +375 33 3178764

Contact person: Sautych Viktor Petrovych

Business hours: by prior arrangement

The agro-farm “U Petrovicha” is located on the bank of the West Dvina. It is a good place for resting and fishing.

Guests are offered:

- overnight accommodation for up to 10 persons in 3 well-appointed rooms;
- Russian bathhouse;
- 2 barbecues;
- children's pool;
- fishing from a boat (possible with a motor);
- transport services;
- mini-zoo;
- tent and 2 inflatable mattresses;
- excursions to Vitebsk (Polotsk, Verkhnedvinsk, Miory, Mosyr and much more).



The farm “U Petrovicha” offers dishes of the culinary heritage of Belarus and Latgale from natural products grown on the farm.

Special offer: “Bulbeshniki”

Recipe:

Boil potatoes in their skins, slightly cool down, peel and mince with salt. Meanwhile the potatoes are boiling, you should fry a cabbage or prepare any other stuffing (meat, mushrooms, cottage cheese). Add an egg and flour to the potatoes and make dough from which you should make circles. Take a circle, flatten it, place the stuffing, press the edges together and make a horseshoe shape.

«Bulbeshniki» can be baked in the oven and then fried in vegetable oil until golden brown, or just fried and served with sour cream, butter or makanka /dip/. Bon appetit!



Agro-farm “Luka”

Contact information:

Address: Sadovaya st. 16, h. Ekimany-2,
Polotsk District, Vitebsk District, Belarus
Tel.: +375 214 43 00 11, +375 29 518 36 93,
elena2555555@yandex.ru
Contact person: Elena Prudnyachenok
Business hours: by prior arrangement



The agro-farm offers dishes of our ancestors prepared from natural product grown in the territory of the farm.

Guests are offered:

- overnight accommodation for 6 persons in 2 rooms;
- nature excursions (trip to the forest, to Lake Suya or Lake Beloe by transport of the hostesses, educational and culture-recreational excursions in Polotsk and Polotsk District;
- organization of barbecue, relaxing on hayloft.

To provide catering, their own production: vegetables, fruits, berries, salted meat, animal products, are used as well.



Special offer: “Nalyvushky”

Recipe:

Ingredients: 2 kg of potatoes, 3 onions, 300 g of lard, intestines, salt, pepper.

Grate peeled raw potatoes. Separately fry onions and pieces of bacon. Add the salt, pepper. Pour the mass into thick pork intestines. Pierce the “Nalyvushky”, cook in the oven at 180 °C for 1.5 hours. It can be served with source cream, clabber, and milk.





Unitary Municipal Enterprise “Polotsk-torg”

Contact information:

Address: E. Polotskoy st. 21, Polotsk,
Vitebsk Region, Belarus

Tel./fax: +375 214 42 35 63, +375 33 3292818,
polotsk-torg@tut.by

Contact person: Ekaterina Voichenko

Business hours: daily, by prior arrangement

“Polotsk-torg” is one of the biggest enterprises in the food retail and organizing catering in Polotsk. This retail network consisting of 33 stores, as well as the network of catering consisting of 61 objects, including cafes, cafeterias, snack bars, culinary and pastry shops, restaurant.

Viesiem un apmeklētājiem piedāvā:

- a cosy and comfortable venue for weddings, anniversaries, corporate events and other special occasions;
- daily complex lunch and the organization of “National cuisine day” of different nations.

Special offer:
patties “in Polotsk style”

Recipe:

Wipe raw potatoes. Make chopped pork mass with spices. Form a cake of 2–3 mm thickness; put the filling on it, make mini-patties and fry. The patties reach preparedness in sour cream sauce in the oven.



Polotsk District Consumer Society

Contact information:

Address: Nyzhne-Pokrovskaya st. 41b, Polotsk, Vitebsk Region, Belarus
Tel. +375 296848634, pltsk_r@vitops.bks.by
Contact person: Galuzo Svetlana Nikolaevna
Business hours: from 800-1700, Saturday, Sunday – days off



The Polotsk District Consumer Society offers complex dinner, organization of weddings, banquets, seminars and other celebrations in the facilities located in Polotsk and Polotsk District.

Guests are offered:

- a hall for organizing seminars, celebrations, weddings (Polotsk – up to 35 persons, Polotsk District – 80 persons);
- dishes from natural products grown on farms of the district and region.



Special offer: meat rolls “Blues”

Recipe:

Cut pork loin into 10 mm thick portion pieces (2 per a portion), pound lightly, and sprinkle with salt and pepper. Put cheese grated on a fine grater on the edge of a piece and pour tomato sauce, wrap in a barrel, dip in breadcrumbs, fry on all sides in vegetable oil until golden brown, put them on a baking sheet greased with vegetable oil and bake in the oven at 180 °C for 10-15 minutes.

Before serving, decorate the dish with greenery. Serve the meat kegs with a garnish or without it. This is considered a festive dish.





Hotel Complex “Slavyansky”

Contact information:

Address: pr. F. Skoriny 13, Polotsk,
Vitebsk Region, Belarus

Tel. +375 214 42 33 14,
slavanskycomplex@mail.ru

Contact person: Penkrat Olesya Vladimirovna
Business hours: daily from 12.00 till 24.00

The complex is located in the city centre, in its historical part. A distinctive feature of the hotel complex is focussing on the 19th century, both in the interior and in the restaurant cuisine.

Guests are offered:

- hotel “Dvina” consisting of 108 rooms (for 175 persons), 2 of them are Luxury rooms, 19 - Deluxe room.
- restaurant “Slavyansky” with 90 seats, two banquet halls with 20 and 30 seats;
- café “Spasskoe” with 150 seats, a banquet hall with 30 seats;
- cafeteria “Dvina” with 30 seats;
- summer mini-cafés “Krynica”, “Alivariya” and “Stary gorod”, a mobile mini-café “Kupava”.

The hotel complex also offers the following spectrum of services:

- hairdresser’s “Lily.”
- wedding salon “Renaissance”.
- art gallery.
- sauna for 8 persons.



Special offer: “Polotsk verashchaka”

Recipe:

Ingredients: 0.5 kg of pork with ribs, 1-2 onions, 1 cup of bread kvass, salt, pepper and a bay leaf.

Preparation: Slice pork, salt, pepper and fry on both sides. Fry chopped onions in fat oozed out of the pork. Place meat with onion in iron (stewpot), pour bread kvass on it and stew over low heat for 10 minutes. Serve with mashed potatoes or potato pancakes.



Café “Volna” (“The wave”)

Contact information:

Address: Nyzhne-Pokrovskaya st. 50 a, Polotsk, Vitebsk District, Belarus

Tel.: +375 29 2494319, +375 33 656 22 02, +375 214 45 81 73, volna_kafe@mail.ru, <http://vk.com/club45318370>.

Contact person: Mardanyan Alita Genrikovna

Business hours: Sun., Mon., Tue., Wen. – from 09.00 till 24.00

Thur., Fri., Sat. – from 09.00 till 02.00

The cafe “Wave” is located in the city centre in a modern building of a rowing sports complex on the picturesque bank of the River Western Dvina. The complex also has an operating new hotel with all the amenities.



Guests are offered:

- hall-café with seats for up to 100 persons;
- open terrace for 48 persons, as well as a tent for 24 persons opened in the spring and summer;
- organization of weddings, anniversaries, corporate events;
- live music, saxophonist and disco - every Friday and Saturday!

Only here you can enjoy amazing taste of dishes of Armenian, Moldovan and Belarusian cuisine, to taste real Armenian pastries.

The variety and taste of the dishes, as well as a large range of alcoholic beverages will pleasantly surprise you.



Special offer:

roast “Kak u babushky”
 (“As at Grandma’s”)

Recipe:

Cut beef into small cubes and fry with onions and, pouring the broth, stew until a thick sauce appears. 15-20 min. before the readiness of the meat, add prunes.

You need to prepare separately dumplings stuffed with potatoes, mushrooms and onions. To do this, make and roll out the dough, then cut small circles out of it with cookie cutters. Prepare filling from mashed potatoes, fried mushrooms and onions. Throw the stuffed dumplings into boiling water.

Before serving, put the dumplings and beef with prunes into a pot, and pour the made sauce on it. Then put the pot with the contents in the oven for 10-15 minutes. Bon appetit!

Stay with us on the WAVE of positive emotions and good mood!





Tourism complex “Maentak”

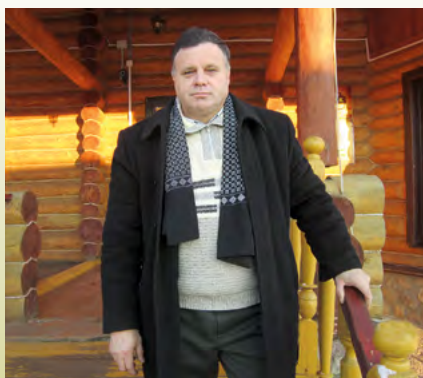
Contact information:

Address: 101st kilometre (on the right) of motorway P – 20, village Baranovo, House No.1, Polock district, Vitebsk region, Belarus

Telephone: +375 214 72 01 29, +375 29 717 71 89,
gajkevichv@mail.ru

Contact person: Vasily Gaikevich

Working hours: 24 hours



Offer for guests:

- cosy cafe for 25 people;
- hotel for 10 people;
- russian sauna;
- tasty meals.

Special offer: Pie “Maentak”

Recipe:

For preparation needed: boiled potatoes, meat fried with onions, pickled mushrooms, mayonnaise, cheese, fresh tomatoes, seasoning and greens. Put potatoes, meat with onions and mushrooms in a pot, slice cheese and tomatoes and put them on the top, pour mayonnaise and greens. Put in the oven for 25-30 minutes until it is ready.

Enjoy your meal!



Verhnedvinsk District Consumer Society Restaurant “Flora plus”

Contact information:

Address: Sovetskaya street 171,
Verhnedvinsk, Vitebsk Region, Belarus
Tel.: +375 2151 57114, +375 33 6797206,
vdvinsk@vitops.bks.by
Contact person: Alexander Polochanin
Business hours: daily, 12.00 - 1.00



The restaurant “Flora plus” with 110 seats is a favourite venue for weddings, banquets, seminars, and other celebrations.



Guests are offered:

- hall for organizing weddings, anniversaries;
- complex lunch;
- banquet hall with 12 seats.
- billiard room.

The restaurant “Flora plus” serves dishes of Belarusian national cuisine.

Special offer: “Stuffed pig’s feet”

Recipe:

Boil pig’s feet until tender, take out the bones; salt and pepper, rub with garlic, put the roasted mushrooms and sweet pepper on the pulp, make the shape of a foot and put under the press for 4 hours. This is a specialty of the restaurant.





Agro-farm “Fortuna”

Contact information:

Address: v. Velikoe Selo 16, Verhnedvinsk District, Vitebsk Region, Belarus

Tel. + 375 29 7146562, www.vera-fortuna.ucoz.ru

Contact person: Vasily Rudoy

Business hours: by prior arrangement

The agro-farm “Fortuna” is located on the shore of Lake Osveyskoe and is a favourite place for staying in an ecologically clean area, banquets, corporate parties, national folk festivals and other celebrations.

Guests are offered:

- overnight accommodation for up to 20 persons in a comfortable guest house and a separate guest house on the shore of the lake with all the amenities;
- rent of two boats;
- fishing;
- fish soup on fire;
- excursions to Verhnedvinsk District and the Osveysky Nature Reserve with a guide, transport services;
- horseback riding.

The agro-farm “Fortuna” offers dishes of the culinary heritage of Pridvinsk from natural products grown on the plot of the farm.



Special offer:

“Velokoselskye burachniki”

Recipe:

Boil red beets for 1 hour, cool down, peel and mince (blender). To 500 gr. of the grated beets add 3–4 tablespoons of high quality wheat flour, 2 raw home eggs and salt to taste. Chop 2 medium-size onions and lightly fry them in vegetable oil. Mix it well (whip by a spoon). Fry in vegetable oil as yeast pancakes. Serve hot with sour cream. It is considered a dietary, nutritious and delicious dish. They are recommended for children.



Homstead “Yablonovka”

Contact information:

Address: v. Velikoe Selo, h. 23, Verhnedvinsk District,
Vitebsk Region, Belarus

Tel. +375 29 1501806, turizm@yablonovca.ru

Contact person: Yury Venger

Business hours: by prior arrangement



The Homestead “Yablonovka” located on the shore of Lake Osveyskoe is a favorite venue for weddings, banquets, seminars, and other celebrations. At the Belarusian homestead you can relax from the everyday bustle, enjoy the silence and clean air, improve your mood in the Russian bath, fish, get riding lessons, take a walk on a horse carriage. At the «Homstead Yablonovka» you can stay as in a hotel, having arrived in Verkhnedvinsk on a business trip.



Guests are offered:

- rest, corporate parties, family celebrations, birthdays, weddings;
- overnight accommodation for up to 22 persons in two comfortable guest houses with all amenities;
- Russian bathhouse, a pontoon bridge on the lake;
- tent sites;
- boat renting, fishing;
- pergola with 25-30 seats, equipped with barbecue;
- pergola with 10-12 seats;
- gazebo in a secluded, picturesque place for 6 persons, equipped with barbecue.

Homstead “Yablonovka” offers dishes of the culinary heritage from natural products grown on the farm.

Special offer:
shurpa “Host’s”
(fragrant and rich soup)

Recipe:

For the preparation fresh meat (lamb) fried in a cauldron on bonfire is used. Then, in the cauldron chopped fresh vegetables (onion, Bulgarian pepper, tomatoes, shredded carrots, and potatoes) are added to, which are lightly stewed together with the meat. Water is added according to the size of the cauldron. Add the salt, pepper, spices and seasonings, and chopped parsley to taste.

This is considered a festive dish!





Agro-farm “Yustiyanova”

Contact information:

Address: Ruchevaya 5, h. Yustiyanova, Verhnedvinsk District, Vitebsk Region, Belarus

Tel. +375 29 7124374, korobets@tut.by

Contact person: Tamara Korobec

Business hours: by prior arrangement

The farm “Yustiyanova” is located on the bank of the Western Dvina River. Near the farm a 400 year old giant oak is situated. It is a convenient venue for weddings, banquets and other celebrations.

Guests are offered:

- overnight accommodation for up to 12 persons in a comfortable guest house with all amenities and kitchen facilities;
- russian bathhouse, tent sites;
- boat renting, fishing;
- cottage for organizing parties, weddings (up to 40 persons);
- guided excursions in Verhnedvinsk District, transport services.

The agro-farm “Yustiyanova” offers dishes of the Belarusian cuisine from products grown on the plot of the farm.



Special offer:

“Mushroom cutlets”

Recipe:

Soak dried mushrooms, boil and grind in a meat grinder. Add the roasted onions, ground beef, grated potatoes and sour cream; add the salt and pepper to taste. Make cutlets of the mass, toss in flour and fry in vegetable oil. Before serving, place the cutlets into a saucepan for a little stewing.



OJSC „Verhnedvinsk creamery” Cafe “So vkusom”

Contact information:

Address: Verhnedvinsk st. 23a, v. Yanino, Verhnedvinsk District, Vitebsk Region, Belarus
Tel. +375 2151 52223, kafe-mcs@mail.ru
Contact person: Natalia Kostyushko
Business hours of the cafe: Sunday-Thursday from 12.00 till 24.00, Friday, Saturday from 12.00 till 01.00, no lunch break, no weekends.



History of the enterprise –is making traditions, cumulating experience and following advanced technologies of nowadays.

The Verhnedvinsk Creamery has been keeping traditions of cheese makers of Verhnedvinsk from generation to generation by passing experience, and thus, is not afraid to be a pioneer in its industry.

The creamery was the first among Belarusian producers, which received the European certificate of quality management system and food safety.

The enterprise was the first in the Republic of Belarus that started the production of demineralised whey and has made the milk production as practically waste-free processing. It was also the first in the country that had mastered the production of semi-hard cheeses (for today - 27 species) and butter with natural seasonings.

Branded stores of the creamery quickly gained popularity among customers, and since the 3th of July 2013 it has opened the door of its roadside service cafe “So vkusom” with 44 seats.



Guests are offered:

- complex lunch;
- solemn event services (weddings, anniversaries, etc.);
- for children a wide selection of ice cream and milkshakes;
- for beer lovers, beer on tap with specialties and cheese snacks are always in the assortment.

Special offer:

“Cheese fingers made of cheese of own production”

Recipe:

Cut well cooled down cheese into small oblong pieces; dip in beaten eggs and toss in crumbs. Put the “fingers” for two hours in a refrigerator, and then fry in oil until golden brown. Lay on a paper towel.





OJSC “Verhnedvinsky rayagroservis” Recreation Centre “House of Beekeeper and Fisherman”

Contact information:

Address: v. Lesnykovo, Verhnedvinsk District,
Vitebsk Region, Belarus

Tel. +375 33 679 74 92, vdras@vitebsk.by

GPS: 55052'04.23", 28000'48.11"

Contact person: Tatyana Spiridenok

Business hours: by prior arrangement

The Recreation centre is a favourite venue for weddings, banquets, seminars and other celebrations, family vacations.

Away from the city bustle and noisy tracks, in a pristine silence on the bank of a man-made pond you are invited to rest in a log house with a mansard.

Avid hunters are attracted by the lands rich in wild boars. Fishing lovers can catch their luck in the pond or in the depths of Osveiskoe Lake, the second largest in Belarus.

Guests are offered:

- accommodation in a house with all amenities in 4 cozy two-bed rooms and a fireplace room;
- dining room for 14 persons, fully equipped kitchen;
- bathhouse;
- billiards;
- catamaran;
- 4 gazebos.

The recreation centre “House of beekeeper and fisherman” offers dishes of the Belarusian culinary heritage from natural products.



Special offer:

“Stuffed pike in Osveysk style”

Recipe:

Remove scales from a pike, gut it and wash. Then from the inside the rib bones are incised and separated without severing the skin. After that, the flesh is separated from the bones. The pike is filled with the mass consisting of the minced fish flesh, bacon, onion, garlic, wheat bread, eggs, salt, and pepper. Bake in the oven at 180-200 degrees for 30 minutes. Decorate. This is considered a festive dish!





Society
"Latgale Culinary Heritage Centre"
 Pils street 6, Krāslava, LV-5601
 Phone: +371 26395176
 Contact person: Tatjana Kozačuka
 tic@kraslava.lv
 www.kulinaraismantojums.lv



Coordinator of Vitebsk Region
Culinary Heritage Network
 Alla Horenj
 Phone: +375 29 5999266
 allakhoren@mail.ru

Emergency telephone numbers:

Latvia

112 – universal emergency telephone number
 113 – emergency medical service

Belarus

101 – fire and rescue service
 102 – police
 103 – emergency medical service
 199 – information about emergency telephone numbers

Getting visas

- EU citizens do not need a visa for entering Latvia. Citizens of Russian Federation and other CIS countries do need a visa for entering Latvia, respectively Latvian national visa, or a Schengen visa.
- Information on how to get a visa if you are travelling from Belarus to Latvia. www.mfa.gov.lv
- Information on how to get a visa if you are travelling from Latvia to Belarus. www.latvia.mfa.gov.by

Embassy of Latvian Republic in the Republic of Belarus

Doroshevicha St. 6a, Minsk, 220013
 Phone: +375 17 211 30 33, +375 17 217 51 15
 Fax: +375 17 284 73 34

Consular Department of Latvian Republic in Vitebsk

B. Hmelnitskogo St. 27a, Vitebsk, 210015
 Phone: +375 212 23 55 18,
 Fax: +375 212 23 55 17

Embassy of the Republic of Belarus in the Republic of Latvia

Jēzusbaznīcas Street 12, Rīga, LV- 1050
 Phone: +371 6 722 25 60, fax: +371 6 732 28 91
 Answering machine: +371 6 732 25 50,
latvia@belembassy.org

Consulate General of the Republic of Belarus in Daugavpils

18.novembra Street 44, Daugavpils, LV- 5403
 Phone: +371 6 542 09 65, fax: +371 6 542 61 45
daugavpils@belembassy.org

Borders

Border crossing points on the border of Belarus and Latvia:

- Control point in the Bigosova (Indra) railway station
- Road crossing point: Grigorovschina (Patarnieki), Urbany (Silene)
- Simplified crossing points: Gavrilino (Meiksani), Druja (Piedruja), Lipovka (Vorzoovo), Plyusi (Kaplava)

Traffic regulations

The traffic in Belarus and Latvia is right-hand.

Speed limits: in population centres no more than 60 km/h in Belarus and no more than 50 km/h in Latvia, except as otherwise stated by the road signs; outside of population centres – 90 km/h.

In Latvia and Belarus - it is strictly forbidden to drink and drive (any alcoholic beverages, including beer).

Radar speed control is quite common. It is not allowed to use radar detectors.

Most road signs in Belarus are in Russian (Cyrillic alphabet), not in English.

In Latvia low-beam headlights have to be switched on even during the day all year round.

Zarasai	Visagina		25
	Vilnius		150
	Verhnedvinsk		280
	Vitebsk		170
	Utena		351
	Riga		216
	Rezekne		242
	Rosony		201
	Pleiji		182
	Polotsk		191
	Postavy		145
	Novipolotsk		150
	Moletai		261
	Miory		229
	Minsk		236
	Ludza		405
	Livani		118
	Lepelis		297
	Kraslava		201
	Ignalina		127
	Glubokoe		137
	Daugavpils		119
	Braslav		47
	Balvi		215
Anykštiai			285
			155
			216
			89
			159
			298
			158
			232
			294
			198
			45
			280
			155
			289
			170
			297
			205
			212
			40
			387
			220
			111
			110
			90
			240
			345
			220
			387
			257
			220
			78
			280
			133
			288
			292
			280
			255
			293
			45
			130
			120
			82
			119
			227
			76
			268
			111
			172
			49
			26
			93
			69
			224
			76
			231
			68
			216
			92
			69
			271
			280
			260
			139
			281
			162
			233
			110
			87
			271
			280
			166
			142
			288
			162
			164
			288
			181
			270
			284
			262
			185
			32
			256
			135
			110
			110
			215
			129
			130
			115
			258
			187
			202
			80
			121
			227
			105
			80
			218
			193
			310
			218
			67
			310
			243
			313
			181
			95
			70
			49
			325
			300
			274
			232
			293
			151
			131
			144



Šo projektu finansē Eiropas Savienība
This project is funded by the European Union



This brochure has been developed in the framework of project Nr.LLB-2-266 „Culinary Service Improvement in Latgale and Vitebsk, based on Culinary Heritage concept” under Latvia, Lithuania and Belarus Cross-Border Cooperation Programme within the European Neighbourhood and Partnership Instrument.

The Latvia-Lithuania-Belarus Cross-Border Cooperation Programme which is being implemented within the European Neighbourhood and Partnership Instrument succeeds the Baltic Sea Region INTERREG IIIB Neighbourhood Programme Priority South IIIA programme for the period of 2007–2013. The common strategic object of the Programme is fostering territorial unity of Lithuanian, Latvian and Belarusian border region, ensuring of level of environmental protection, providing social and economic well-being as well as promoting intercultural dialogue and cultural diversity.

Latgale region in Latvia, Panevezys, Utena, Vilnius, Alytus and Kaunas counties in Lithuania; Vitebsk, Mogilev, Minsk and Grodno oblasts and Minsk city take part in the Programme. The common managing authority of the Programme is Ministry of the Interior of the Republic of Lithuania. The web-site of the Programme: www.enpi-cbc.eu

The European Union is made up of 28 Member States who have decided to gradually link together their know-how, resources and destinies. Together, during a period of enlargement of 50 years, they have built a zone of stability, democracy and sustainable development whilst maintaining cultural diversity, tolerance and individual freedoms.

The European Union is committed to sharing its achievements and its values with countries and peoples beyond its borders.

The total budget of the project equals 483 195 EUR. 90% (434 875 EUR) is co-financed by the EU.

The contents of this publication are the sole responsibility of Aglona municipality and can in no way be taken to reflect the views of the European Union.

Photos by: Aleksandr Lebedj and Nikita Hrazheuski. The author of cover's photo is Gunta Čižika.