

# Croatian Cultural Society Wellington Newsletter

September/rujan 2024



## This Issue

- *Congrats Joan & Milivoy*
- *RIP Marija Stanišić*
- *Cooking at the Club 21/9*
- *Croatian Language Mass 24/11*
- *Language Café 28/9*
- *SGM for Life Membership (Ivan Sarich) 28/9*
- *News from Croatia*

## Congrats Joan & Milivoy

It was a great pleasure to honour our first life members at the club on 31 August: Joan Barbalich and Milivoy Hrstich.

It was lovely to see generations of their families join in the celebration. Thank you to Joan and Milivoy for all they have done for the club.

## RIP Marija Stanišić

Marija Stanišić, who supported our music and dance sessions for many years during her visits from Auckland, has passed away. We will write more next month, but there is an obituary at:

<https://notices.nzherald.co.nz/nz/obituaries/nzherald-nz/name/marija-stanistic-obituary?id=56252395>



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## Cooking at the Club – Sat 21 Sep

By Dave Guerin ([dave@ed.co.nz](mailto:dave@ed.co.nz) 021 404 334)

We're starting up some Croatian cooking sessions at the club, where we'll aim for everyone to learn, and to share their skills. If you're new to cooking, or cooking Croatian food, come along and give it a go. If you're already a great cook, come and help out.

My main qualification is that I can cook, and I volunteered, but I'm not cooking from family memory. I'm coordinating these sessions, and would love for others to get involved.

- If you have a favourite dish that you've made many times, and want to share your knowledge, I'll help make it happen.
- If you have a dietary need/preference, and want to customise a recipe, let's chat.
- If you have a recipe you tried in Croatia and want to recreate, let's chat.

When I'm running a session, I'll search out different recipes and usually try two different takes on the same basic idea. I'll organise the ingredients and there may be a small charge for that. Everyone will get involved in the cooking, and get a taste of the results. Sessions will probably last about two hours. If other people run a session, they'll do it in their own way, but I can support it.

If we have an event on at the club on the same day, we'll aim to share food with other members, but we also want the cooks to take something home to share.

The current session ideas are listed over the page. These are all up for debate, but the idea has been to come up with some themes, and be able to use the gaps in recipes (like dough rising) to do other things.

**The first session will be Bread and Fish at 2-4pm on Saturday 21 September (you have to contact me so I know the numbers and can buy ingredients - [dave@ed.co.nz](mailto:dave@ed.co.nz) or 021 404 334).** We'll be trying some filled breads from Vis – I made one yesterday for the first time and it went down well with the family. It's a simple recipe and we can try at least two variations (and maybe a Hvar version too).

I'm really looking forward to these sessions. We'll have some fun, make some mistakes, break some bread and have a cuppa/glass along the way. We'll learn new things to share with family and friends, and have a dish we can bring to club events.

Dobar tek!





## Cooking Session ideas

Topic	Recipes	Description
Bread and Fish	<ul style="list-style-type: none"><li>• Komiška pogača</li><li>• Forska pogača</li><li>• Viška pogača</li></ul>	These three recipes all involve a simple focaccia-like dough (but not as bubbly), with a filling in the middle based on fried onions and anchovies. There's a basic version, one that adds tomatoes, and one that adds goat/sheep cheese. If we can do all three, we will.
Burek	<ul style="list-style-type: none"><li>• Burek s mesom</li><li>• Burek sa sirom</li><li>• Zeljanica</li></ul>	Burek can be filled with various fillings based on cheese, spinach and cheeses, meat and more. We'll make at least two fillings, but that's the easy part. The session will also include stretching filo pastry (the dough will be made and rested beforehand). The stretching parts looks a bit complex, but we can all learn together as we make mistakes!
Squid and octopus	<ul style="list-style-type: none"><li>• Fried squid and potatoes</li><li>• Stuffed squid</li></ul>	These are simple recipes using squid to carry strong olive oil, parsley, and garlic flavours. We'll hopefully get some whole squid, so we can clean them out, and we might substitute in some octopus as well. If we're keen, we might make a black squid/cuttlefish ink risotto too.
Hot oil	<ul style="list-style-type: none"><li>• To be determined</li></ul>	Let's fire up a vat of oil and fry some sweet treats. The likely candidates might be a lovely dough (simple or with extra fruit), apples in batter, etc. We'll need extra people at the club to help eat all the fried goodness.
Summer Grill	<ul style="list-style-type: none"><li>• Ajvar</li><li>• Čevapi</li></ul>	When the weather's hot and the capsicums are ripening, we'll make ajvar, and slather it on čevapi. We'll look at making a couple of variations of each dish. Do we add eggplant in ajvar? What meats are in čevapi?
Walnuts and poppy seeds	<ul style="list-style-type: none"><li>• Makovnjača</li><li>• Orehnjača</li></ul>	These are enriched yeast-based doughs rolled up with a filling based on either poppy seeds or walnuts. Same process but different filling.
Sweets	<ul style="list-style-type: none"><li>• Breskvice</li><li>• Arancini</li></ul>	At last year's Xmas dinner someone made the loveliest breskvice (little peaches), inspiring me to make them for xmas dinner. They are very tasty, but a bit fiddly, and probably best made in a group with some good chat. The arancini is a simple dish of candied orange peel (a great gift).

There are plenty of other recipes we might add later like:

- soparnik (flatbread/pie filled with swiss chard/silverbeet);
- londoneri (a shortbread topped with apricot and a walnut meringue – we might cook it with louse cake – same idea but with coconut meringue);
- strudel (lots of versions once we master the filo pastry in burek);
- paprenjak (a pepper-based biscuit popular for Xmas – does anyone have the moulds we could borrow?); and
- lots of yummy cake recipes.



## Croatian Language Mass – Sun 24 Nov

All members of the Croatian and Wellington Catholic community are welcome to come to Mass on Sunday 24 November at 11.00am, St Anne's Church, 22 Emmett Street, Newtown.

Father Danko Bizjak from Croatia will say the mass in the Croatian language. He is based in Auckland and is visiting us in Wellington over the weekend.

Join us afterwards at the Club, 32 Hania Street, Mt Victoria for a cup of tea. Bring a plate for a light lunch to share.

## Language Café – Sat 28 Sep

The much-loved **Language Café** will take place at 3-5pm on Saturday 28 September in the club rooms.

- 3:00pm - 4:00pm - Learning activities for the children
- 4:00pm - 5:00pm - Language class for adults.

After 5pm we will **toast our new life members** (Milivoy Hrstich and Joan Barbalich), and the bar will be open for a chat and a drink.

Please feel free to bring some food to share for the Language Café.

## SGM for Life Membership – Sat 28 Sep

*From the Executive:*

At our last Special General Meeting (SGM) we voted to award Life Membership to two very special people, Milivoy Hrstich and Joan Barbalich.

At the meeting, the Committee let the membership know that they were welcome to propose others for Life Membership and that the Committee would consider all proposals against the criteria set out in the Constitution. We would then nominate members at the next Annual General Meeting (AGM), due to be held in May 2025.

However, we have since received a proposal from a member for the Committee to consider nominating Ivan Sarich, a long-standing and valued Club Member, for Life Membership. There is much sadness and a need for haste in this proposal, as due to serious ill health, we are unable to wait until the next AGM.

Given Ivan's long service and contribution to the Club, the Committee has agreed to nominate Ivan Sarich for Life Membership.

Given the extenuating circumstances, the Committee has agreed to hold a very short SGM for the sole purpose of putting the nomination of Ivan Sarich to be a Life Member of the Club to the membership to vote on. The Committee will present the following motion at the SGM:



- That we invite Ivan Sarich to become a Life Member, based on his service to the Club and the community, as noted in the biography presented at the meeting. Life Membership will be confirmed once the invitation is accepted by the nominee.

We would like to give Notice and invite all members to attend a Special General Meeting at the Club at 5.15pm on the 28th September 2024. This is the same day as the Language Cafe and we hope that this will make it easier for more people to join us from 5pm. As this is a single-issue SGM, we anticipate it not taking more than 15 minutes.

We hope you will join us for this special event. Please feel free to bring a plate to share and the bar will be open too! All going well, we hope to have the Fistonich Wine orders ready to pick up too.

One last thing, to be able to vote, you need to be a Full and paid-up Member of the Society. If you are unsure of your membership status or have any questions at all, please email us at: [secretary@croatianculturalsocietywgtm.co.nz](mailto:secretary@croatianculturalsocietywgtm.co.nz)

## News from Croatia

The Croatian Land Registry (<https://oss.uredjenazemlja.hr/>) is a good resource if you want to buy or sell property in Croatia. You can search by address, or on a map, and find out about ownership, size and so on.

Speaking of property, the Croatian government plans to [introduce a new property tax approach](#). There is a tax on holiday homes but that would be extended to include more property (properties that owners live in, or rent out to others long-term, will still be excluded). Revenue will be shared between central and local government. We won't get into more detail about it, but [this article](#) had some good details about how the intent is to tax short-term holiday accommodation more (some can currently pay a lot less tax than long-term rentals). You should check out the details yourself if you have property in Croatia.

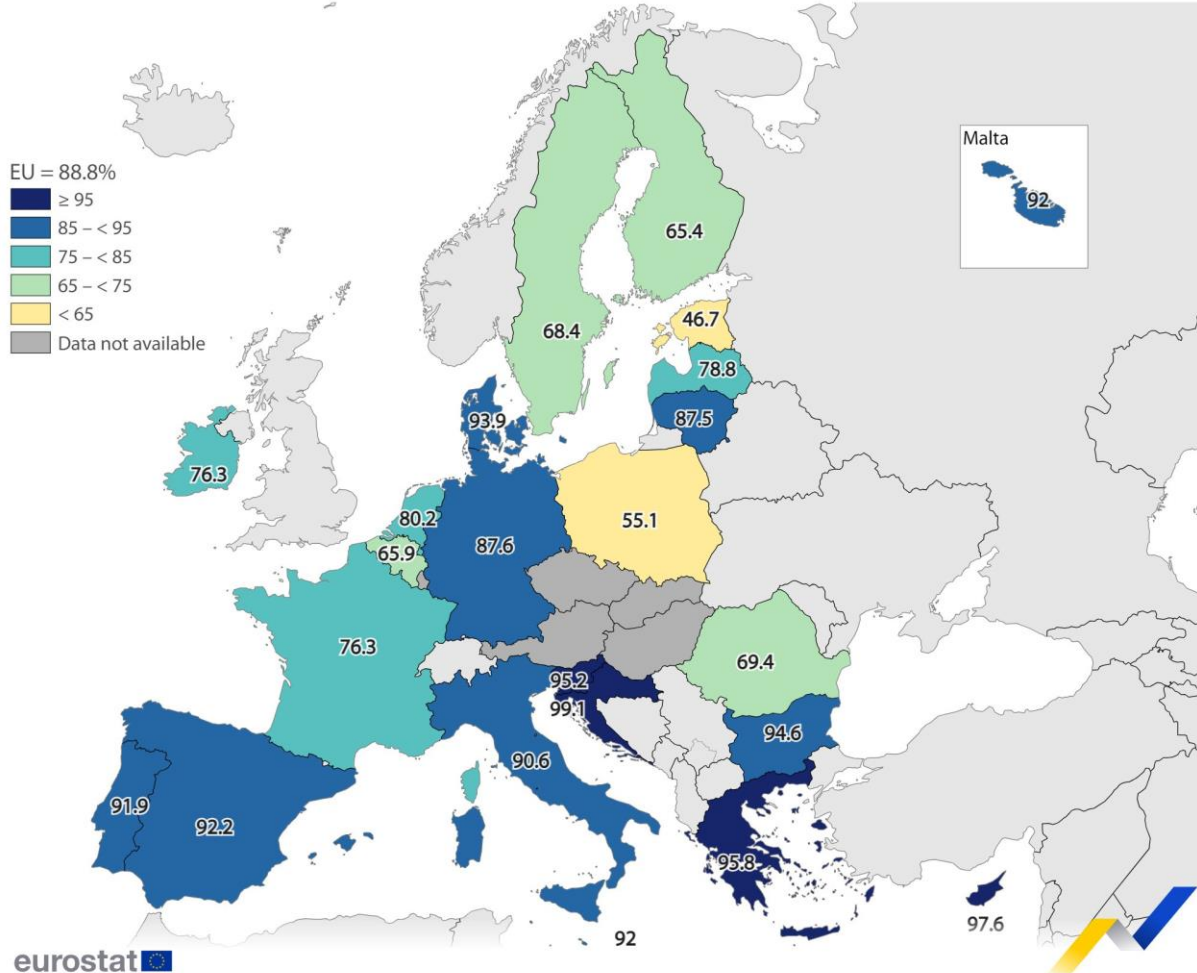
We know swimming on the Croatian coast is fabulous, but recent European statistics showed that Croatia had the highest proportion of coastal bathing sites rated "excellent" of any country. You can see the map over the page.

## Keep in Touch

1. Follow our [Facebook page](#)
2. Listen to *From Croatia with Love* every Sunday from 12.30pm–1pm at FM106.1, or access episodes at the [Access Radio website](#).



## Coastal bathing sites with excellent water quality in the EU, 2023 (% of coastal bathing sites)



eurostat

Data not collected for landlocked EU countries: Austria, Czechia, Hungary, Luxembourg and Slovakia  
European Environment Agency (EEA)

Administrative boundaries: © EuroGeographics © UN-FAO © Turkstat  
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