

## The world's 10 friendliest countries!

When choosing their next travel destination, most people begin with the scenery, or the culture or those unpronounceable ruins everyone says you have to see. But we believe that 'friendliness' should be high on the priority list. When you're a million miles from home, and every street corner looks the same, and you're hungry and lost and have limited phone reception, friendliness can be next to godliness.

It's a virtue a number of organisations are finally starting to take into account when ranking countries in their annual 'Mine is Better Than Yours' poll. The World Economic Forum's most recent report ranked 140 nations from the most to the least friendly. And for those travellers looking for a warm

welcome, a helping hand and a friendly face, look no further than their Top 10 Friendliest Countries. Don't be fooled by the fact WWI started here, Bosnians are some of the friendliest folk you'll ever meet and have the growing tourism stats to prove it. Intrepid travellers can't get enough of B&H's picturesque mountain villages, cultural east-west fusion and world-class river rapids.

Bosnia was set on number 8 on the list, among Burkina Faso, Ireland, Portugal, Senegal, Austria, Macedonia, Morocco, New Zealand and Iceland.



## Hotel Termag, the most beautiful postcard of Jahorina mountain

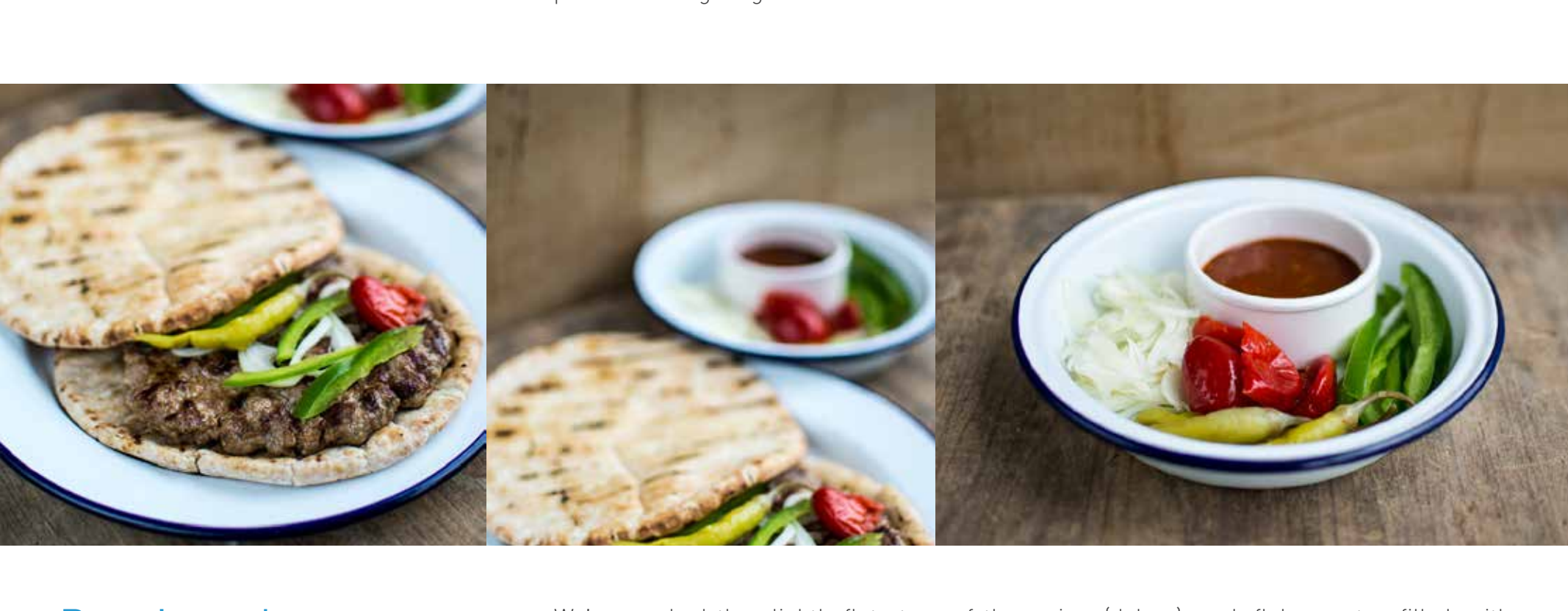
At 1550 meters above sea level, right next to the ski slopes and the cable car, hotel Termag is located which with top amenities enters the upcoming winter season

The hotel has 21 luxury suites, 71 comfortable rooms and one presidential suite. Complete interior and furniture in the hotel is made of solid wood, specially designed, signed by renowned architect Amir Vuk Zec. Near the hotel there is an ethno restaurant Koliba (Cottage), whose kitchen offers a varied food of superior quality.

Animation team "StarTeam" for all guests ensures superb entertainment - from walking on foot paths that Termag specially adjusted, cycling tours, to the stunning adrenalin off - road quad biking. All activities are led by certified guides. For the braver on esthere is a possibility of tandem paragliding flight with experienced instructors.

Wellness center offers a swimming pool, sauna, steam bath, Jacuzzi, solarium, and a variety of relaxing massages and treatments. Modern conference hall of Hotel Termag, with total capacity of 350 seats, can be split into four smaller rooms: Spring, Summer, Autumn and Winter. It is equipped with modern equipment for presentations, booths for simultaneous translation, Wi-Fi, installations for the TV broad casting and professional lighting.

Through out the winter season, Termag offers the ski school "StarTeam", which consists of 19 top professionals in skiing and snowboarding. Also, it is possible to rent all the necessary equipment. Olympic beauty Jahorina, during the winter season has more than 20 km of ski slopes for alpine skiing, 5 lifts (2 modern 6 - seaters and 3-seaters), three ski-lifts, 2 "baby lifts", with total capacity of 12,000 skiers per hour.



## Bosnia and Herzegovina: The Bosnian burger by Jamie Oliver!



We've reached the slightly flat stage of the World Cup where some teams are playing their final game, already knowing they are going home. Bosnia-Herzegovina is one such team, taking on World Cup favourites Argentina - let's hope they can leave Brazil on a high, just like our Foodie World Cup is going to.

When I started to think around Bosnia and Herzegovina as a "virtual" destination for this month, I was intrigued to learn more about the kinds of cuisine found there. Bosnia and Herzegovina is pretty much landlocked, except for a tiny piece of coastline along the Adriatic Sea. As with much of the cuisine of Eastern Europe, centuries of changing rulers and borders have resulted in a flavourful mix of culinary influence - Turkish, Austrian, Middle Eastern and Mediterranean - as well as similarities with Romanian and Bulgarian kitchens, too.

Beef, lamb and veal will very often find their way into kebabs called Čevapi, or into soups and stews such as goulash, loaded up with onions, garlic, tomatoes and other vegetables. The food isn't so much spicy as robust, often full of peppers and paprika. You'll also find smaller bites you will recognise, such as stuffed grape leaves with

rice (dolma) and flaky pastry filled with meat, cheese, spinach or potatoes (burek). There's plenty of local, village - made cheese to be found, and good wines. For sweet treats, you'll be served stewed fruits, filled doughnuts, and the absolutely delicious baklava, which are bite-sized flaky pastry layers lusciously combined with honey and nuts.

For a fitting football snack, I was keen to try my hand at Pljeskavica burgers, because every host should serve a plate of good burgers for guests watching the footy! The word "pljesak" means "to clap the hands", which is what you do to flatten these particular patties.

The burgers are traditionally thrown onto charcoals to cook - an outside BBQ would be ideal - and sandwiched inside a flatbread (traditionally a thick bread called somun). They will need to be prepped before the guests arrive but, because the Balkan burger is thin, it cooks through quickly and will be ready in no time.

You can serve the burgers with pickled vegetables, known as Turšija, or fresh onions, tomatoes and bell peppers, also typical of the region. If you have the time, you could quickly make some of these easy flatbreads to go with them.

### Pljeskavica - Balkan / Bosnian burger recipe

#### Ingredients:

- 250g minced beef or
- 250g minced veal
- 1 onion, very finely chopped
- 1 clove garlic, minced
- 1 teaspoon paprika
- Sea salt and freshly ground black pepper
- Flatbread to serve
- A little oil if you are cooking on a griddle pan

### Method

In a large bowl, combine the beef (you could use lamb, instead) and add the onions, garlic, paprika and salt and pepper. Mix everything together really well with your hands. Cover with cling film and leave in the fridge for couple of hours.

When you are ready to make the burgers, keep a bowl of water to your side to dip your hands into - moist hands will prevent the meat from becoming too sticky. Take a large, palm-sized portion of meat and form a flat burger, about the size of a small side plate and around 0.5cm in thickness.

You could also place the meat between two sheets of cling film to form and flatten the burgers out - I found this to be the easiest way.

Repeat until all the meat is used up then place the burgers onto a tray, cover with cling film and leave them in the fridge for a further hour or so.

To cook, heat the barbecue or a large, oiled griddle pan. The burgers will cook in around five minutes - flip occasionally so that both sides are equally cooked.

Serve with warmed flat breads, cut in half horizontally, along with pickles, onions and peppers.

## Bosnia and Herzegovina among top 15 countries to visit in 2015!

Web portal World of Wanderlust included Bosnia and Herzegovina among 15 Top destinations to visit in 2015. Many reasons why to visit the country have been stated, the ones that stand out are natural beauty of Bosnia and Herzegovina.

### 01 Bosnia & Herzegovina

Earlier this year **WOW** gave you 10 reasons to visit Bosnia & Herzegovina and the post went absolutely viral on social media. Why? A picture tells a thousand words...and Bosnia & Herzegovina is one of the most picturesque countries off the beaten path. Fortunately it is still flying very much under the radar - making now the perfect time to visit (but be sure to be quick!).

Other countries that found their place on the list are Ireland, Patagonia-Chile, Belgrade-Serbia, Tasmania-Australia, Oman, The Philippines, New Zealand, Nicaragua, Morocco, Atacama desert-Chile, South Africa (safari), Turkey, Madagascar and Cuba.



## Magic Morina plateau: European Tibet is an experience you will never forget

On the road from Sarajevo to Foča, there is much to see. Beautiful mountain views, river canyons the spiral staircase are China, specifically the spiral staircase in China and Regaleira castle in Portugal. The list includes a total of 23 destinations. After Bosnia on the list are Romania, Italy, Malta etc.

First you pass the canyon of river Bistrica, between Dobro Polje and Miljevina, on the site Sijeračke rocks, but if that way is closed, take the macadam road Dobro Polje-Jelasica-Jazici -Miljevina. If the path unsuitable for you, you can go through Kalinovik, Uloga and Kifino village. You will pass through a plateau on the right is Visočica and Treskavica mountains and on the left Lelija and Zelengora. Natural beauty.

After Kalinovik, you will enter the village Ulog, where you'll pass by the river Neretva in its initial progress. At the entrance to the Ulog village, next to the sign for Nevesinje, one can see the marks of a mosque and Orthodox and Catholic churches, all in one small village, where there are no locals.

If you continue, you will pass the plateau Morine, oras they call it "The European Tibet." This road section, although it is

a macadam, provides an opportunity for greater speed, but because of the beauty of the environment, there is no need to rush. The plateau at 1200 meters above the sea level, and in the middle of the Morina plateau is the "Wedding cemetery", a Necropolis of thirty tombstones. After passing plateau Morine, the path descends toward Kifino Village on the way Nevesinje-Gacko.

This time, however, you have to hike, because you need to see the Uloško Lake, heart-shape that 1,058 meters above sea level, which connects with the Neretva River and is located on the west side of the mountain Crvanj, and there are as well several summer pastures with their herds of sheep and meadows with wildhorses.

## Bosnia and Herzegovina third on the list of destinations that must be visited before dying

Bosnia and Herzegovina, actually Blagaj is at the third position on the list of countries that each individual had to visit before his dying. The first two destinations are China, specifically the spiral staircase in China and Regaleira castle in Portugal. The list includes a total of 23 destinations. After Bosnia on the list are Romania, Italy, Malta etc.



## Sarajevo teahouse "Franz&Sophie" among the most popular in the world

Mr. Smajić replaced his medical profession with this, on the Balkans, unique vocation - he became a sommelier for tea, and says he didn't regret it.

Sarajevo World of tea "Franz&Sophie" was listed among the top ten percent of the most successful places in the world, according to the ratings of tourists on the website for planning and travel design TripAdvisor. Teahouse has received the award, which is awarded to facilities around the world, who consistently achieve good reviews of tourists. So the tea in the town of coffee drinkers, found its place in which to enjoy all the senses.

As you go along Petrakijina street in the old part of Sarajevo, if the door above which says Franz&Sophie would open, you would think that you are passing by a perfumery. A mild, fruity fragrance expands and opioms the senses.

In fact, in front of you is the world of tea-tea house where instead of traditional herbs you can find selected teas from around the world.

Amir Smajić is the owner of this new and magical world.

"Tea has everything to do with the philosophy of life. In the east it is connected with religion, Buddhism, Zen Buddhism. I recently read a wonderful saying "Tea is an expression that I find myself, where I am, at this moment". And indeed when preparing tea, you have the feeling that these five minutes to prepare the tea are you, says Amir Smajić.

Mr. Smajić replaced his medical profession with this, on the Balkans, unique vocation - he became a sommelier for tea, and says he didn't regret it.

"The moment I decided to leave medicine, it was a quite different life situation, with different circumstances - and the tea was at that moment somehow as a friend, as an acquaintance, as a small enrichment of my life. And then the friendship between me and tea developed slowly, gradually. There have been failures, but also beautiful moments. I'd probably pass much better financially if I stayed in the old vocation, it's more profitable, especially at my age I'd have probably a lot of experience as a doctor, I probably wouldn't have what I have now, back problems, from 12 hours working per day and not arranged private life - but I didn't regret," says Smajić.

While in Japan preparing tea is art, in England tradition, in the city of coffee drinkers until recently it was despair. However, there are more and more of those

who are inclined to let their senses to the tea. This is confirmed by domestic and foreign guests.

Tea requires that you love it and choose the one that suits you the most. In discovering this world Smajić is more than willing to help: "We say I have green tea, in fact you have a few hundred types of green tea and each has its own name, it's last name, the region from which it comes, the period of harvest, the harvest year - all this affects the quality of tea. And when there is someone who enters the shop for the first time and says, 'Give me a green tea', I say: 'Which one do you mean?'

What is unusual is that people often mistake me with herbalist, a herbal shop. It happens to me, especially as I am in to medicine, people come to me even with medical findings and ask: 'What should I do? Do you have a mix for this disease?'

When I execute some sort of medical examination, I ask you what you want, what you like, which direction to go, if you like a lot of caffeine...Simply researching, establishing a communication with the person, see if they want tea that is more intense or something more peaceful. Sometimes I open 40 boxes and the people go out with out tea because there's nothing they like" says Smajić.

You need to love and understand the tea, and that's the point where many people will become non coffee drinkers, because there's nothing better than tea.

## Where to go in 2015 - Mostar on the first place of Trivago list of best destinations

Famous tourist browser Trivago prepared a list of the world's best destinations that travelers need to visit next year, on the first place is Mostar

Trivago recommended cities worth visiting, and which for tourists are not too expensive destinations. On the list, in addition to our Mostar, several cities in the region, like Novi Sad are quite high up on the list.

The list includes also the Serbian capital Belgrade (40th place), Zadar (42nd place), Bled (69th place), Zagreb (80th place) and Ljubljana (99th place)

The list was created as a combination of indexes of best values, which combines Trivago hotel in demand reputation of the hotel on a specific destination. On Trivago, travelers will surely find other unexplored destination, such as Herzegovina gem on the Neretva River.

On this list Novi Sad, according to the ratings of world travelers will certainly become an indispensable global destination for those with modest income.

### THE LIST OF FIRST 10 CITIES:

1. Mostar (Bosnia and Herzegovina)
2. Novi Sad (Serbia)
3. Lijiang (China)
4. Plovdiv (Bulgaria)
5. Segedin (Hungary)
6. Amritsar (India)
7. Quanzazate (Morocco)
8. Kaliningrad (Russia)
9. Arekipa (Peru)
10. Pingyao (China)



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