

Sjećanje na Anđelu Heder

Remembering Anđela Heder

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Unutar muzejskog fundusa Memorijalnog muzeja Spomen - područja Jasenovac susrećemo se s nizom osobnih predmeta nastalih u logorima u Jasenovcu i Staroj Gradiški. S obzirom na činjenicu da se radilo prvenstveno o logorima smrti u kojima su strava i užas bili svakodnevna i masovna pojava a ljudski život nije vrijedio ništa, na prvi pogled čudi da su ondje mogli postojati bilo kakvi oblici kreativnog rada vezanog za uvjete uobičajenog ljudskog funkcioniranja. Ustaše su poput svojih mentora iz Trećeg Reicha u logorima provodili korjenitu dehumanizaciju zatočenika s ciljem njihove sustavne likvidacije. Ona je bila nekom vrstom oruđa koja je izvršiteljima zločina omogućavala da lakše prođu kroz proces potencijalnih psihičkih trauma i stvori privid opravdanosti uništavanja ljudskih života. Jer, što je predstavljala osoba kojoj je silom oduzeta sva imovina, očišćana kosa, oduzeta građanska odora a fizički izgled sveden na razinu neprepoznatljivosti? Ona je time u očima zločinaca bila svedena na razinu “niže rase”, koja se “opravdano” trebala likvidirati. Međutim, kako od čovjeka i njegove nade u život ništa jače nije, težnja ka otporu zlu i zločinu iznjedrila je trajne tragove ljudskog postojanja u uvjetima logorskog života. Bez razumijevanja te činjenice ne bi bilo moguće objasniti zbog čega su Anđelko Živanović iz Đakova i Ladislav Kotarski iz Lipovljana kod Novske za vrijeme svog zatočeništva u Jasenovcu toliko željeli izraditi cigle i crijepove na kojima su ostavili vlastoručne potpise s datumom njihova nastanka, niti zbog čega je ugledni sveučilišni profesor i zatočenik logora Stara Gradiška dr. Antun Barac zapisivao svoje doživljaje u logoru na komadićima toaletnog papira. Pitali bi se i s kojim su motivom zatočenice Milka Danjek iz Daruvara i Paula Godlar iz Karlovca u notes zapisivale pjesme koje su ondje pjevale zatočene članice SKOJ-a i Komunističke Partije Jugoslavije? Kome je zatočenica Danica Milić iz Žminja u logoru pisala teoriju pravopisa, književnosti i muzike? Kako to da se umjetnik Slavko Brill, jedan od suautora spomenika kralju Tomislavu ispred zagrebačkog glavnog željezničkog kolodvora, za vrijeme svog zatočeništva u Jasenovcu odlučio izrađivati keramičke figurice s prikazima životinja, koje su nakon njegove smrti tajno iznešene iz logora? Niti zbog čega je zatočenica Greta Weiss rođ Reiner iz Vrpolja sebi izradila čojanu djetelinu s četiri lista na kojoj je uz svoje inicijale ispisala i datum nastanka predmeta? Ovi ljudi činili su to iz razloga jer činjenica kako se netko našao u logoru nije spadala samo u domenu odnosa života i smrti (preživjeti ili biti ubijen). Bila je to i borba između nametnutog oduzimanja ljudskosti i otpora toj istoj dehumanizaciji. Ti predmeti stoga svjedoče o nesalomljivosti ljudskog duha i neizrecivoj volji za životom. U logoru Stara Gradiška na sličan su način nastali i kuhinjski recepti koje je u svoj notes zapisala zatočenica Anđela Heder. Oni su nastali tijekom siječnja 1944. g. u vrijeme kada je u logoru vladala velika glad. O tome govori i Anđelina supatnica iz logora Ivanka Pešić rođ Kuhar:

“U te dve sobe živelo nas je oko 40. Sve smo, osim tri Vojvodanke ili Sremice, živeli u ekonomskoj zajednici tojest delili smo do mrvice svu hranu koju bi primali paketima od kuća. ... Kad bi paket stigao (a prethodno cenzurisan od ustaša) bivao je otvaran pred celom zajednicom i odmah spreman u odeljak sa hranom. Morali smo imati nešto hrane i za rezervu jer se događalo da nam ukinu primanje paketa a devojkje su pričale da i po pola godine od zapovedništva hrana nije dobivana, pa se moralo oprezno raditi. Ja sam jedno vreme, sa još druge tri devojkje bila ekonom, što znači mi smo spremale hranu i to svaki dan isto: za doručak pola šoljice kafe od cigorije sa pola kočke šećera i onda gricneš šećer i zapiješ kafe i tako dok traje. Za ručak obavezno svaki dan čorbast pasulj, osim kad ga nije bilo onda čorbastu puru. Za večeru smo dobijali po sendvič od raznoraznog hleba iz paketa i na sendvič po gram-dva masnoće ili ako ne to onda bazlamaču od kukuruz. brašna. ... Često puta kada smo otvarali pakete žalosno smo konstatovali da smo primili celo sledovanje za jednu porodicu u gradu: malo brašna, malo projinog brašna, malo geršle, koju kočku šećera i malo marmalade. Znali smo tada da su naši dragi ostali bez toga.” (JUSP Jasenovac, 745:JSV-446/07 D)

Anđela Heder bila je zatočenica tzv. Hrvatskog ženskog logora. S njom su u istoj prostoriji bile smještene i druge zatočenice: Sofija Bakarić, Štefa Berger, Mira Drnić, sestre Filipović, Franjica Kekić, Erna Krajač, Ivanka Kuhar, Mira Ljubičić, Mica Popović, Adela Simeoni, Ružica Steiner, Katica Tahija i dr. Taj “logor u logoru” osnovan je već u siječnju 1942. kao poseban ženski logor u kojemu su zatvorene zatočene Hrvatice i muslimanke. Zgrada zloglasne Kule (simbola stradanja žena i djece u ustaškim logorima) bila predodređena za smještaj Srpkinja, Židovki i Romkinja. Prehrana zatočenica ondje je bila znatno teža. O tome Draga Mraković rođ. Rupačić iz Luščana kod Petrinje kaže:

“Jedan put nam danas dadu, donesu vode u kazanu nekome, jedan put donesu, valjda kuruzno ono brašno. To smo jedanput dnevno dobivali za jesti. Sjećam se dobro jedne žene iz mog sela je bila. ... I ona tamo dajte meni! Al to se narod gura, ..., tko će prvi, žene se guraju. I ona sirota “dajte meni, imam troje djece!” Onaj s onom mješajkom po toj grujici, ono ode na sve komade. ... I tako smo, velim, jedanput danas dobijemo toga škroba, jedan put vode. Donesu u kazanu i tako odatle kolko koga zapadne.” (JUSP Jasenovac, 745:JSV-bb/12 DMZ)

There are many personal objects that had been created at the camps in Jasenovac and Stara Gradiška. Today they are a part of the Memorial Museum collection at Jasenovac Memorial Site. Considering the fact that these were primarily death camps where detainees were exposed to horrific experience on daily basis and where human life had no value, at first it seems amazing that there was any type of creative work done that resembles the conditions of usual human functioning. Following the example of their mentors from the Third Reich, Ustashas also carried out thorough dehumanization of detainees whose purpose was their systematic liquidation. It was a kind of a tool that enabled the perpetrators to more easily go through the process of potential psychological trauma, and to create an illusion of justifying the destruction of human lives. What did a person whose property and civilian clothing were taken away by force, whose hair was cut off, and whose physique was unrecognizable represent? In the eyes of a criminal, such a person was reduced to “a lower race” that should be “justifiably” liquidated. However, since there is nothing stronger than a human being and her/his belief in life, the craving to resist evil and crime created permanent traces of human existence in such camp conditions. Without understanding this fact, it would be impossible to explain why Anđelko Živanović from Đakovo and Ladislav Kotarski from Lipovljani by Novska tried so hard to create bricks and roof tiles during their detention at Jasenovac. They carved in their signatures and the dates when bricks and tiles were made. For the same reason, Antun Barac, PhD who was detained at Stara Gradiška Camp noted down his experience in the camp on pieces of toilet paper. You may also wonder what motivated detainees Milka Danjek from Daruvar and Paula Godlar from Karlovac to note down songs sang by detained members of the Union of the Communist Youth of Yugoslavia, and of the Yugoslav Communist Party. Detainee Danica Milić from Žminj wrote a theory of orthography, literature and music at the camp. Who did she intend it for? Why did artist Slavko Brill during his detention in Jasenovac decide to make small ceramic sculptures of animals that were secretly smuggled out of the camp after his death? He

was one of the authors of the monument to King Tomislav that is located before the railway station in Zagreb. Why did Greta Weiss née Reiner from Vrpolje make a homespun-four-leaf with her initials and the date it was made? These people did the above mentioned because of the following: the fact that someone ended up in a camp did not belong to the domain of life and death only (whether one would survive, or be killed). It was a struggle between imposed dehumanization and their resistance to it. These objects therefore testify about the unbreakability of the human spirit and about the inexpressible will to live. In Stara Gradiška Camp, detainee Anđela Heder wrote down recipes in her notebook. They were created during January 1944, at the time of hunger at the camp. Ivanka Pešić née Kuhar wrote the following about that period; *“In those two rooms there were about forty of us. All of us, except for three women from Vojvodina or from Srijem, lived in an economic community meaning we shared every single crumb of all the food we received in the packages that were sent to us. ... When a package would arrive (and it was censored by Ustashas before it would reach us), it was opened before the whole community and stored in the food compartment. We had to have some reserves because there were periods when we were not allowed to receive packages. Young girls used to say that there were periods when even up to six months no food came from the headquarters, therefore one needed to be careful. For a while I used to be a housekeeper together with three other girls, meaning we were preparing food; every day the same stuff: for breakfast half a cup of coffee made of ground roast chicory with half a sugar cube. One would then bite into that sugar cube and drink coffee as long as that half a cup lasted. For lunch we definitely had a bean stew every day, except when there was no bean stew, then we had stew polenta. For dinner we used to get a sandwich made of different kinds of bread from packages. There was a gram or two of fat spread on the slice of bread, or a baked dish made of corn flour. ... Often when we would open packages, we would sadly conclude that we received everything a family in town needed: a little bit of flour, a bit of corn flour, a bit of barley, some sugar cubes and a bit of marmalade. We knew then, that our dear ones had to give it up for our sake.”* (Jasenovac Memorial Site, 745:JSV-446/07 D).

Anđela Heder was detained at the so-called Croatian Women’s Camp. There were other female detainees in the same room with her: Sofija Bakarić, Štefa Berger, Mira Drnić, Filipović sisters, Franjica Kekić, Erna Krajač, Ivanka Kuhar, Mira Ljubičić, Mica Popović, Adela Simeoni, Ružica Steiner, Katica Tahija and others. That “camp within a camp” was founded already in January 1942 as a special women’s camp where Ustashas detained Croats and Muslims. Serb, Jewish and Roma women were detained in notorious Kula building that was the symbol of suffering of women and children in Ustasha camps. The situation regarding food in Kula was much more difficult. Draga Marković née Rupačić from Luščani by Petrinja wrote the following about that situation: *“Today they brought us water once; in some kind of cauldron, and then once they also brought, I guess, corn flour. That is what we used to get once a day. I remember really well a woman from my village. She would say give it to me! But people were pushing, ..., who would reach the cauldron first; women were pushing. And that poor woman kept on saying, “give me some, I’ve got three kids!” Then the one holding that wooden spoon would stir through that dish, and the food would all go into pieces. ... And so, as I say, we would get that starch once today, and water once too. They would bring it in a cauldron, and you got as much as you could get.”* (JUSP Jasenovac, 745:JSV-bb/12 DMZ)



Hrvatski ženski logor u Staroj Gradiški.
Croatian Women’s Camp in Stara Gradiška.



Zgrada zloglasne Kule u logoru Stara Gradiška.
The building of the notorious Kula at Stara Gradiška Camp.



Jedan od kotlova koji su služili za pripremu hrane u logoru Stara Gradiška
One of the cauldrons used for preparing food in Stara Gradiška Camp

Andela (Petra) Heder

Rođena je 1916.g. u mjestu Bad Radkersburg (slov. Radgona) u Austriji. Anđelin otac Petar službovao je kao časnik u austro-ugarskoj mormarici, te se nakon završetka Prvog svjetskog rata razvojačio i s obitelji preselio u Karlovac. Karlovac je bio njegov rodni grad jer mu je otac ondje službovao u vrijeme izgradnje pruge Budimpešta - Rijeka. U blizini željezničkog kolodvora u tada prigradskom naselju Hrnetić otvorio ugostiteljski objekt. Dana 25. svibnja 1943.g. su uhapšeni svi članovi obitelji Heder, pod optužnom da su surađivali s partizanima. Uz Anđelu su uhapšeni i njezina mlađa sestra Paula i otac Petar. Njihova kuća bila je prokazana kao punkt za prijenos ilegalnog materijala između vojnog komiteta grada Karlovca i partizana. Anđela je prilikom upućivanja u logor osuđena na dvije godine robije, a Paula na godinu i osam mjeseci, dok je njihov otac osuđen na godinu dana „prisilnog boravka“ u logoru. Upućeni su u logor Stara Gradiška. Petar je u jesen 1944.g. amnestiran i pušten na slobodu, dok su njegove kćeri ostale u logoru do 13. siječnja 1945.g. kada su razmijenjene u Pisarovini. Kraj rata Anđela je dočekala u jednom od obližnjih sela radeći kao partizanska kuharica. Sestre Heder 1951.g. doseljavaju u Zagreb. Anđela se ondje zaposlila kao službenica u „Autodubravi“ gdje je radila sve do odlaska u mirovinu. Preminula je 13. prosinca 2004.g. u 88. godini života. Pokopana je na groblju Hrnetić u Karlovcu.

She was born in 1916 in a place called Bad Radkersburg (Slovenian name of the town is Radgona) in Austria. Anđela's father Petar was an officer in Austro-Hungarian navy. After the end of the First World War, he became demobilized and the whole family moved to Karlovac. Karlovac was his hometown because his father was working there at the time when the railway track was built from Budapest to Rijeka. He opened a café in a hamlet called Hrnetić, close to the railway station. On the 25th May 1943 all members of the Heder family were arrested because they were accused of collaborating with the partisans. Anđela, her younger sister Paula and their father Petar were arrested. Someone reported to the authorities that their house was being used for transporting illegal material from the military committee of the town of Karlovac to partisans. When the authorities sent Anđela to the camp, she was sentenced to two years, and Paula to one year and eight months. Their father was sentenced to a year of "forced stay" at the camp. They were sent to the camp in Stara Gradiška. In the fall of 1944, Petar was pardoned and released, whereas his daughters remained at the camp until the 13th January 1945 when they were exchanged in Pisarovina. At the time when the war ended, Anđela was working in one of the nearby villages as a cook for partisans. In 1951 the Heder sisters moved to Zagreb. Anđela started working as a clerk at a company called "Autodubrava". She worked there till she retired. She died on the 13th December 2004 at the age of 88. She was buried at Hrnetić cemetery in Karlovac.



Petar Heder snimljen u uniformi Austro-ugarske mornarice uoči Prvog svjetskog rata.
Petar Heder in Austro-Hungarian navy uniform on the eve of the First World War.



Anđela (Petra) Heder
Anđela (Petra) Heder



Paula Ilibašić rođ. Heder
Paula Ilibašić née Heder



Kuća i ugostiteljski objekt Hederovih u Karlovcu.
Snimljeno između dva svjestka rata.
Heders' family house and their café in Karlovac.
The picture was taken in the period between two World Wars.

Paula Ilibašić rođ. Heder: „*Ma bili smo gladni. Strahota! Gladovali smo stalno.*“

Jedna od rijetkih sestričkih ljubavi postojala je između Anđele i njezine mlađe sestre Paule. Zajedno su dijelile i zatočeništvo u Staroj Gradiški i Jasenovcu. Ondje je Paula radila uglavnom na vanjskim poslovima (poslovi koje su zatočenici obavljani van zidina logora npr. kopanje repe i kukuruza, vađenje krumpira, berba kukuruza i sl.), dok je Anđela bila raspoređena u logorsku tkaoonicu i čehaonu perja (gdje se ručno odvajao kruti od mekog dijela guščijeg perja). Uoči razmjene iz logora Paula je teško oboljela od tifusa, tako da su joj druge zatočenice crvenim papirom namazale obraze kako ustaše ne bi primjetile da je bolesna. Dodatni problem za nju je predstavljala i činjenica da su je partizani tražili pod prezimenom Heder, iako je ona pred početak rata stupila u brak i uzela prezime Ilibašić. Sestre Heder provele su skupa gotovo do posljednjih dana Anđelinog života. Nakon nesretnog loma kuka Paula je, i sama narušenog zdravlja, bila prisiljena sestu prepustiti nadzoru liječnika. Danas gospođa Ilibašić živi u obiteljskom domu u Kukuljevićevoj ulici u Zagrebu.

Paula Ilibašić née Heder: “*We were hungry! Horrible! We were starving all the time.*”

Sisterly love between Anđela and her younger sister Paula was a rare type of love. They were detained together in Stara Gradiška and in Jasenovac. There, Paula worked in the field (the usual type of work detainees did like turnip digging, working in the corn fields, digging potatoes, picking corn and the like), whereas Anđela was ordered to work in the weaving mill and to pick feathers (there they manually separated the hard part of a goose feather from the soft part). On the eve of their exchange, Paula became ill with typhus. Other detainees rubbed red pepper on her cheeks so that Ustashas would not notice that she was ill. Additional problem was the fact that partisans had asked for a person with last name Heder to be exchanged, although before the war she had married and used her husband's last name Ilibašić. The Heder sisters stayed together until the last days of Anđela's life. After Paula broke her hip, she was forced to let doctors take care of her sister. Today, Mrs Ilibašić lives in her family home in Kukuljevićeva street in Zagreb.



Sestre Heder (u sredini) u obilasku Jasenovca,
11. listopada 1975.
The Heder sisters (in the middle) during their visit to
Jasenovac on the 11th October 1975.



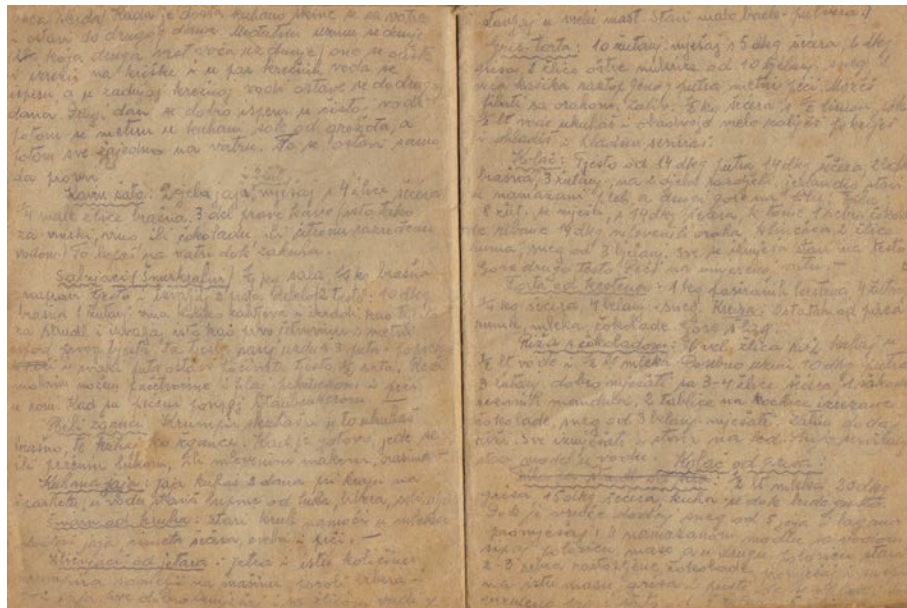
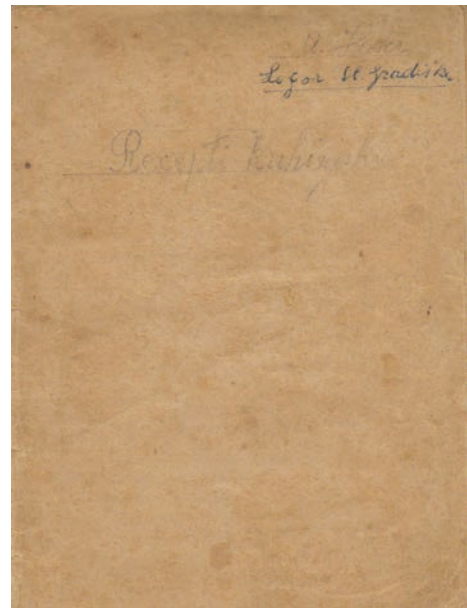
Sestre Heder (u sredini) prilikom posjeta turističkoj atrakciji
Madurodam u Nizozemskoj, 15. svibnja 1972.
The Heder sisters (in the middle) during their visit to the tourist
attraction Madurodam in Holland on the 15th May 1972.



Anđela Heder (prva s desna) zajedno sa sestrom Paulom (druga s desna)
i grupom bivših zatočenica u posjetu Krakowu i Auschwitzu, svibanj 1988.
Anđela Heder (the first on the right) and her sister Paula (the second on
the right) with a group of former detainees during their visit to Krakow
and Auschwitz in May 1988.

U predasima nakon cjelodnevnog iscrpljujućeg rada zatočenice su međusobno razgovarale o različitim vrstama hrane, kao i omjerima pojedinih sastojaka neophodnih za njihovu pripremu. Anđela je u svoj notes potom bilježila recepte pišući što sitnije kako bi na njegove stranice stalo što više podataka. Najčešće se radilo o slasticama, iako se u notesu mogu pronaći i ostale vrste hrane i pića. Notes je vlastite izrade, dimenzija 12x16 cm. Načinjen je od bezrdvnog papira s tim da su korice napravljene od istog materijala poput unutarnjih stranica. U desnom gornjem kutu prednje strane korica ispisane su riječi *“A. Heder; Logor St. Gradiška”*, a ispod toga *“Recepti kuhinjski”*. Na njegove 22 stranice (što uključuje i unutarnje stranice korica) plavom i crnom tintom ispisano je ukupno 118 recepata s tim da nedostaju stranice 10, 11 i 12, koje su iz njega izrezane. Prema njihovim ostacima da se naslutiti kako na njima nisu bili ispisani nikakvi tekstualni oblici i da su stranice izvađene još prije nastanka kuharice. Među receptima nalaze se različite vrste slastica i slanih jela koji su gusto pisani jedan ispod drugoga. Nazivi jela pisani su velikim početnim slovom i podvučeni valovitim crtama. Ne postoji jasna podjela prema vrstama jela i pića, što je očigledna posljedica nedostatka prostora.

During breaks, after having worked hard all day, detainees talked about different kinds of food, and about the ingredients needed for their preparation. Anđela would then write down recipes in her notebook in small letters in order to fit as much information as possible. Most frequently they were recipes for sweets, although you can find recipes for other kinds of food and drinks too. The notebook was self-made. It was 12 by 16 centimeters big, and consisted of woodless paper. The covers were made of the same material as the pages. The following was written in the upper right-hand corner; *“A. Heder; Stara Gradiška Camp”*; underneath it said; *“Kitchen recipes”*. There were 22 pages in total (inner covers included). She wrote in blue and black ink. Altogether there were 118 recipes. Pages number 10, 11 and 12 are missing. They were cut out. According to what remained when the pages were cut out, one can guess that there was no text written on them. It seems that the pages were torn out before the cookbook was written. The notebook contains recipes for a variety of sweet and savory dishes that were written one underneath the other without much space in between in order to fit in as much as possible. The names of the dishes were written with a capital first letter, and underlined with a wavy line. There is no clear division according to the types of food or drinks, most likely due to the lack of space.



Kiflice sa šunkom

Sastojci:

- 25 dkg kuhanih pasiranih krumpira
- 25 dkg brašna
- 25 dkg maslaca
- 2 jaja
- kuhana šunka
- kiselo vrhnje
- sol

Priprema:

25 dkg kuhanih pasiranih krumpira, 25 dkg brašna, 25 dkg maslaca i sol zamijesi sa jednim žutanjkom. To ostavi pola dana da se odmara i u to vrijeme premjesi 3 puta. Razvaljaj debljine noža, reži kao pogačice, filaj kuhanom šunkom izmješanom vrhnjem. Uvij kao kiflice, premaži jajetom i peci na dobroj vatri.

Crescent rolls with ham

Ingredients:

- 25 decagrams of boiled mashed potatoes
- 25 decagrams of flour
- 25 decagrams of butter
- 2 eggs
- boiled ham
- sour cream
- salt

Preparation:

Stir together 25 decagrams of boiled mashed potatoes, 25 decagrams of flour, 25 decagrams of butter, salt and one egg yolk. Leave it half a day to sit, and during that period stir it three times. Roll the mixture out flat as close as possible to the thickness of a knife, cut the dough in to small shapes, stuff them with cooked ham mixed with sour cream. Roll the dough in the shape of crescent rolls, smear them with an egg and bake at medium heat.

Kongo šnite

Sastojci:

- 10 dkg putra
- 15 dkg šećera
- 15 dkg mljevenih oraha ili badema
- 5 jaja
- čokolada za kuhanje
- 1 dcl crne kave

Priprema:

U snijeg od 5 bjelanjaka umješaj 15 dkg šećera i 15 dkg samljevenih oraha ili badema. U dobro namazani pleh stavi peci. Izreži dok je vruće. Napravi fil od 5 žutanjaka, 5 žlica šećera, 13 dkg ribane čokolade i 1 dcl jake crne kave. To sve na vatri dobro miješati dok ne bude gusto. Kad se krema ohladi dodaj 10 dkg putra, maži odozgo na šnite i gore prelij čokoladnom glazurom.

Kongo slices

Ingredients:

- 10 decagrams of butter
- 15 decagrams of sugar
- 15 decagrams of ground walnuts or almonds
- 5 eggs
- cooking chocolate
- 1 deciliter of coffee

Preparation:

Stir 15 decagrams of sugar and 15 decagrams of ground walnuts or almonds into the egg white snow made of 5 egg whites. Place the mixture to bake in a well-greased cake tin. Cut while still hot. Make the stuffing out of 5 egg yolks, 5 spoons of sugar, 13 decagrams of grated chocolate and 1 deciliter of strong coffee. Stir it at open fire until the mixture becomes thick. When the cream cools, add 10 decagrams of butter, spread it on top of the slices and pour over the chocolate icing.

Pogačice od sira

Sastojci:

15 dkg kravljeg sira
15 dkg maslaca
17 dkg brašna
sol
jaje
kim

Priprema:

Od 15 dkg pasiranog kravljeg sira, 15 dkg maslaca, 17 dkg brašna i soli načini tijesto i pusti da stoji 3 sata na hladnom. Zatim razvaljaj 1/2 cm debelo. Pravi male pogačice, premaži jajetom i prespi kimom i solju.

Cheese buns

Ingredients:

15 decagrams of cottage cheese
15 decagrams of butter
17 decagrams of flour
salt
egg
cumin

Preparation:

Make the dough using 15 decagrams of strained cottage cheese, 17 decagrams of flour and salt. Let it sit for 3 hours in the cold. Then roll it out flat to be half a centimeter thick. Make small buns, smear them with an egg, then cover with cumin and salt.

Karamele

Sastojci:

1 l mlijeka
2 vanili praška ili prutić od vaniljije
1/2 kg šećera
4 oblatne

Priprema:

Miješati na vatri mlijeko, šećer i vaniliju dok se ne zgusnu pa zatim filovati oblatne jednu za drugom.

Caramels

Ingredients:

1 l of milk
2 sachets of vanilla powder or two vanilla sticks
1/2 kilo of sugar
4 wafers

Preparation:

Stir milk, sugar and vanilla while on stove until the mixture becomes thick. Then spread it over the wafers; one after the other.

Ruske šnite

Sastojci:

25 dkg suhog grožđa
25 dkg oraha
1 limun
4 jaja
čokolada za kuhanje
mljeveni šećer
brašno
ekstrakt od vanilije

Priprema:

Dvije štange ribane čokolade, torn se doda toliko sitna šećera da ukupno bude 1/4 kg. Tome se doda 1/4 kg suhog grožđa, 1/4 kg rezanih oraha, 6 žlica brašna, miris vanilije i kore od limuna. To sve zamjesi u zdjeli sa 4 cijela jaja. Peci u uskom dugom plehu i reži hladno.

Russian slices

Ingredients:

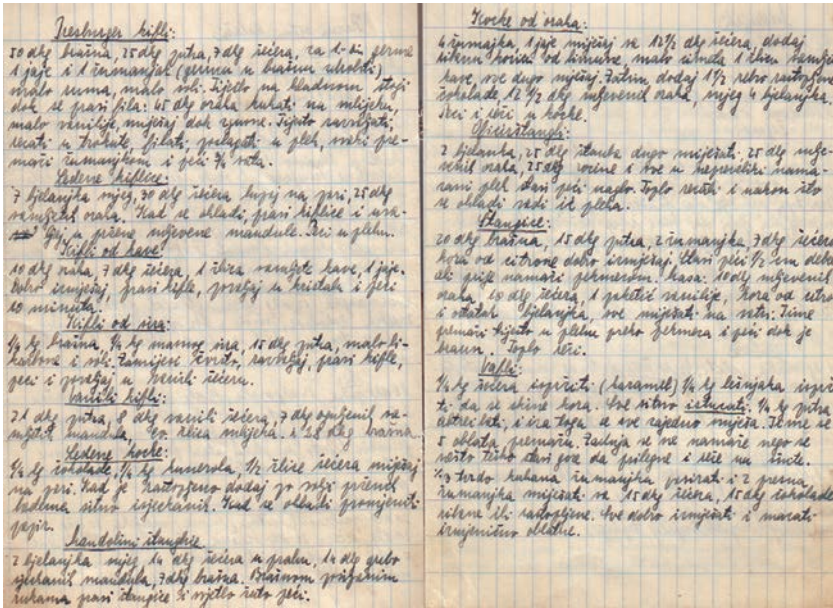
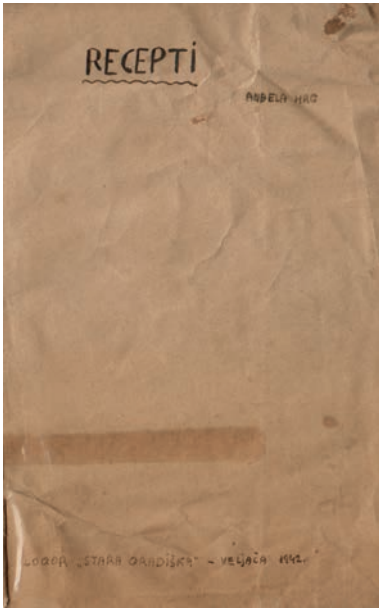
25 decagrams of raisins
25 decagrams of walnuts
1 lemon
4 eggs
cooking chocolate
ground sugar
flour
vanilla extract

Preparation:

Grate two rows of chocolate. Add sugar for the mixture to reach 1/4 kilo. Then add 1/4 kilo raisins, 1/4 kilo cut walnuts, 6 tablespoons of flour, vanilla extract and lemon skin. Mix the above in a dish with 4 whole eggs. Bake it in a narrow and long baking tin. Cut when it is cold.

U logoru Stara Gradiška na sličan su način nastali i kuhinjski recepti zatočenice Anđela Hrg. Oni su pisani u najranijem razdoblju postojanja ženskog logora tijekom siječnja i veljače 1942. Ispisani su jedan ispod drugoga sitno pisanim slovima na 38 stranica notesa kuhinjske izrade, dimenzija 11 x 16,5cm, s tim da u notesu postoji šest neispisanih stranica. Korice notesa napravljene su od mekog bezdrvnog papira koji je zatočenica najvjerojatnije po izlasku iz logora obložila najlonskom folijom. Same stranice napravljene su od arak papira koje su međusobno spojene bijelim koncom. Na prednjoj vanjskoj strani korica zapisano je na vrhu velikim tiskanim slovima “*RECEPTI*”. Slova su podebljana i podvučena valovitom crtom. Desno ispod natpisa nalazi se ime Anđele Hrg, dok se u lijevom doljnjem kutu nalazi natpis “*LOGOR “STARA GRADIŠKA” – VELJAČA 1942.*” Na unutarnjem dijelu korica nalazi se zaljepljen komadić papira na kojemu je pisaćim strojem (najvjerojatnije nakon rata) ispisan slijedeći tekst: “*Ja nisam postala narodni heroj ovi se zapisi ne nalaze u nišakvom muzeju. Ali, ja imam djecu i želim da se to sačuva. Pisano je u siječnju i veljači 1942. kada se uopće nije jelo /od 3. do 26. siječnja 1942./ i veljači iste godine kada se dobivao jedan obrok rijetke pure ili graha.*” Sami recepti su ispisani plavom i crnom tintom. Ukupno ih je 178 a strukturom su podijeljeni na više poglavlja (keksi, kuglice, kohovi, kreme, šatoi, pića, torte, bomboni, rolade, šnite, razni kolači, slatki specijaliteti, sitni kolači te topla i hladna predjela).

Detainee Anđela Hrg’s kitchen recipes were created in a similar way at Stara Gradiška Camp. They were written at the earliest period of the women’s camp’s existence; that is in January and February of 1942. The recipes were written in tiny letters one underneath the other on 38 pages of homemade notebook that was 11 x 16.5 centimeters big. In that notebook there are six empty pages. The covers were made of soft woodless paper. We suppose that the detainee covered the notebook with nylon foil once she left the camp. The pages were made of sheets of paper that are connected with white thread. The word *RECIPES* is written in capital letters on the cover. The letters were made bold and underlined with a wavy line. Anđela Hrg’s name is on the right-hand side, underneath the title. It says *STARA GRADIŠKA CAMP – FEBRUARY 1942* in the lower left-hand corner. The following text is on a piece of paper that was glued to the inner cover of the notebook: “*I have not become a national hero; these notes are not in any kind of a museum. But, I have children and I want this to be saved. This was written in January and February of 1942 when we did not eat at all /from the 3rd till the 26th January 1942/ and in February of the same year when we were getting one meal a day that consisted of thin polenta or a bean stew.*” This was typed with a typewriter (probably after the war). The recipes were written in blue and black ink. Altogether there were 178 recipes. Structurally they are divided into more chapters (biscuits, balls, soufflés, creams, switched eggs, drinks, cakes, candy, rolls, slices, a variety of cakes, sweet specialties, tiny cakes and warm and cold starters).





Andžela (Ivana) Bobić, rođ. Hrg

Rođena je 24. kolovoza 1917.g. u Zagrebu, gdje je radila kao službenica u Ministarstvu trgovine. Zbog suradnje s pokretom otpora uhapšena je krajem 1941.g. i zatočena u logoru Stara Gradiška. Ondje je, u vrijeme najveće gladi, pisala kuhinjske recepte. Iz logora je puštena 17. prosinca 1942.g. Vratila se u Zagreb, dočekavši kraj rata u svom stanu, u Vrbanićevoj ulici na Medveščaku. Umrla je 18. rujna 2010.g. Pokopana je na zagrebačkom groblju Mirogoj.

She was born on the 24th August 1917 in Zagreb where she worked as a clerk at the Ministry of Trade. She was arrested towards the end of 1941 due to her collaboration with the resistance movement. She was detained in Stara Gradiška Camp. At the height of hunger there, she wrote recipes. She was released from the camp on the 17th December 1942. She went back to Zagreb, and saw the end of the war while living in her apartment in Vrbanićeva Street, in a part of town called Medveščak. She died on the 18th September 2010. She was buried at Mirogoj cemetery in Zagreb.

Bomboni od mrkve

Sastojci:

25 dkg mrkve
25 dkg šećera
2 narandže ili limuna
čokolada za kuhanje

Priprema:

U 25 dkg šećera stavi 2 narandže ili limuna (sok i koru) i špinaj dok je gusto. Potom dodaj 25 dkg ribane mrkve i dinstaj do zadnje kapi vode. Potom oblikuj bombone i vruće uvaljaj u ribanu čokoladu ili kristal šećer.

Carrot candy

Ingredients:

25 decagrams of carrots
25 decagrams of sugar
2 oranges or lemons
cooking chocolate

Preparation:

Place the juice and the skin of 2 oranges or lemons in to a dish with 25 decagrams of sugar. Caramelize the mixture until it becomes thick. Then add 25 decagrams of grated carrots and stew until all of the water evaporates. Then shape candy and roll them in to grated chocolate or crystal sugar.

Kolač od kukuruznog brašna

Sastojci:

25 dkg kukuruznog brašna
25 dkg šećera
25 dkg oraha ili maka
3/4 l mlijeka

Priprema:

25 dkg kukuruznog brašna, 25 dkg šećera, 25 dkg oraha ili maka, 3/4 l mlijeka dobro izmješaj i peci.

Corn flour bread

Ingredients:

25 decagrams of corn flour
25 decagrams of sugar
25 decagrams of walnuts or poppy seeds
3/4 l of milk

Preparation:

Mix well and then bake 25 decagrams of corn flour, 25 decagrams of sugar, 25 decagrams of walnuts or poppy seeds, 3/4 l of milk.

Čokoladna salama

Sastojci:

25 dkg šećera u prahu
12 dkg putra
25 dkg citronata ili limuna
2 jaja
čokolada za kuhanje
orasi
klincić
cimet

Priprema:

Naribati ili rastopiti 4 rebra čokolade za kuhanje, dodati 25 dkg soka i kore od citronata ili limuna, jednu šaku mljevenih i jednu šaku sitno narezanih oraha, 2 žutanjka, jedan mljeveni klincić, 25 dkg šećera u prahu, 12 dkg putra i na vrh noža cimeta. Može se dodati i sok i kora od naranče. Potom sve na pari dobro izmješaj. Na pripremljenu dasku posutu šećerom potom izlij sve, zarolaj i zamotaj u papir te suši dva dana.

Chocolate salami

Ingredients:

25 decagrams of powdered sugar
12 decagrams of butter
25 decagrams of lime or lemon
2 eggs
cooking chocolate
walnuts
clove
cinnamon

Preparation:

Grate or melt 4 rows of cooking chocolate, add 25 decagrams of juice and skin of lime or lemon, a handful of ground walnuts, and a handful of walnuts cut in to small pieces, 2 egg yolks, one ground clove, 25 decagrams of powdered sugar, 12 decagrams of butter and a bit of cinnamon. You can also add juice and skin of an orange. Then steam it all and stir well. Sprinkle sugar on a board, then pour everything on it, roll it and wrap it in to a paper. Let it dry for two days.

Kakao šnite

Sastojci:

1 jaje
25 dkg šećera
25 dkg brašna
1/4 l mlijeka
6-10 dkg putra
6 dkg kakoa
soda bikarbona

Priprema:

Pomješaj 1 jaje, 25 dkg šećera, 25 dkg brašna, 1/4 l mlijeka, 6-10 dkg putra, 6 dkg kakoa i dodaj sode bikarbone. Ispeci u kalupu i reži na šnite.

Cocoa slices

Ingredients:

1 egg
25 decagrams of sugar
25 decagrams of flour
1/4 l of milk
6-10 decagrams of butter
6 decagrams of cocoa
baking soda

Preparation:

Mix an egg, 25 decagrams of sugar, 25 decagrams of flour, 1/4 l of milk, 6-10 decagrams of butter, 6 decagrams of cocoa and add baking soda. Bake the mixture in a mold and cut into slices.

Seljački kifli

Sastojci:

3 šalice brašna
1 šalica masti
3 žumanjka
3 žlice vrhnja
mljeveni orasi
mljeko
šećer
kvasac
limun

Priprema:

Zamjesi 3 šalice brašna, 1 šalicu masti, 3 žumanjka, malo kvasca, 3 žlice vrhnja, mlijeka sa malo šećera i dodaj kore od limuna. Ostavi da miruje oko pola sata. Razvaljaj i izvadti čašom te filaj mljevenim orasima.

Peasant crescent rolls

Ingredients:

3 cups of flour
1 cup of fat
3 egg yolks
3 spoons of sour cream
ground walnuts
milk
sugar
yeast
lemon

Preparation:

Mix 3 cups of flour, 1 cut of fat, 3 egg yolks, a bit of yeast, 3 spoons of sour cream and milk with a bit of sugar. Add lemon skin. Let it sit for half an hour. Roll it out and take out the dough with a glass in order to get round shapes. Stuff the dough with ground walnuts.

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