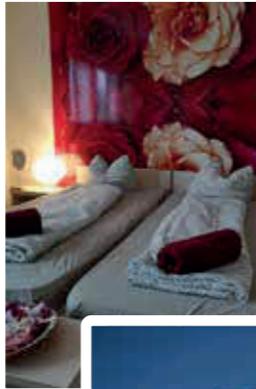




OBČINA APAČE

**Local
Gastronomy Offer,
Accommodation,
Supplementary
and on-Farm
Activities**





The Municipality of Apače is located in the north-eastern part of Slovenia between the Mura River in the north and Slovenske gorice in the south, with large expanses of farmland that represent the main natural treasure of the municipality. Part of the municipality is registered as a special ecologically important and protected area (Natura 2000).



The location is ideal for spending your free time there, doing outdoor activities, and for your general well-being. The ruggedness of the route through the area is suitable for hiking adventures, cycling tours and pleasant excursions, which usually end just past the cycling and hiking bridge in Črnci with a stop at the pearl of the tourist attractions - the Tourist and Recreation Centre Zgornje Konjišče.



The centre of the municipality is the settlement of Apače, the seat of the municipality. The municipality is known for its natural riches, such as the Mura River with its flora and fauna, as well as canoeing trips on the river, the preserved oxbow river - Mrtvica - and the varied tourist attractions. The municipality also has a rich cultural heritage, remains from the Roman period, many sacred signs in the form of stone and masonry monuments, plague signs, and more. In addition to beautiful, unspoiled countryside, offers for tourists and culinary offerings on tourist farms, and precious drops from the hard-working hands of the winemakers of Apače, friendly locals are always available to share a few kind words with visitors and have a chat.

dr. Andrej Steyer, Mayor



↑
digital version
of the brochure



Steyer vina

Danilo Steyer

holder of supplementary activity on the farm

Plitvica 10, 9253 Apače

OPENING HOURS

By prior telephone appointment

STEYER WINES

The family business, which loves its homeland and good wines, is in the centre of the village of Plitvice. Danilo and his family took over the viticultural business from his father, Jože, who started his viticultural path many years ago. After years of arduous work and effort, the estate got a fresh look in 2015 and earned the title of tourist farm, which accommodates small groups of up to 50 people, and even organises wedding ceremonies. However, their main activity remains the tasting of their own wines, which also includes homemade cold cuts, bograč and stew.

Steyer wines offer a wide selection of different quality wines, which are categorised as Young and Fresh wines, Steyer Mark wines and Steyer Vaneja wines. Nothing is more appealing to the heart than youthful energy and an avid zest for life. Joy and laughter effervesce from the bottle. Fragrant Traminer, Chardonnay, Riesling, Sauvignon blanc and 8 cuvee – a luxurious palette of harmonious flavours. And then there is Ranina, a variety indigenous to this district, a queen who always takes pride of place.

The Steyer wines are known throughout Slovenia and beyond its borders, their name is becoming known all over the world. Come and visit them, you will be more than satisfied!

Telephone: + 386 (0)31 768 026, + 386 (0)41 768 026

E-mail address: steyervina@siol.net

Web page: <http://www.steyer.si/>

Facebook: Steyer vina

Instagram: steyervina



Okrepčevalnica Pri Urški

Telephone: + 386 (0)2 569 80 24
E-mail address: perkoeva@gmail.com
Facebook: Okrepčevalnica Urška

Eva Valner s.p.
Plitvica 10a, 9253 Apače

INN AT URŠKA'S

The inn is situated in the centre of Plitvice. They have an extremely large summer terrace suitable for up to 120 guests. The interior can accommodate as many as 100 guests.

They serve a range of refreshments, and the kitchen prepares à la carte dishes. They are known for their fish specialties and homemade Styrian gibanica, as well as a wide selection of delicious pizzas.

You can order food and their services outside working hours, by prior arrangement.



Gostilna in picerija AS

Anja Majerič s.p.
Apače 42, 9253 Apače

INN AND PIZZERIA AS

The inn at this place has a long tradition (it was formerly Gostilna Zver). It is in the very centre of Apače, which is also the centre of the Apače municipality.

They have a large, beautiful, shady summer terrace. In addition to a wide range of à la carte dishes, they also offer daily set lunch menus, Sunday lunches and desserts. They offer a delicious variety of pizzas from the beautiful "castle" bread oven. Guests can celebrate birthdays, First Communion, Confirmations, weddings, or other special occasions here as they can accommodate groups of up to 100 guests.

They also offer local food delivery to your home, and if you wish the celebration to take place at your home, they can provide you with catering with all the necessary equipment.

Telephone: +386 (0)31 585 048
E-mail address: gostilnainpicerijaas@gmail.com
Facebook: Gostilna in picerija AS
Instagram: gostilnainpicerijaas



Okrepčevalnica Bicikl

Telephone: + 386 (0)41 766 230
E-mail address: klavdija.bratusa@gmail.com
Facebook: Okrepčevalnica Bicikl

Klavdija Bratuša s.p.
Črnci 63, 9253 Apače

BICIKL INN

The family inn is right by the Mura River and the cycling and hiking bridge over the Mura River in Črnci. They have two large, shady summer terraces, suitable for more than 100 guests. There is a playground and a volleyball court right next to the terrace, where children of all ages can spend time playing.

It is an excellent resting spot for cyclists and others for it is situated in beautiful countryside, where the spring smells of wild garlic and the songs of birds and the whisper of the Mura calms the body and spirit.

Besides various beverages, they offer their signature dish of excellently prepared trout, hamburgers, various salads, čevapčiči, pizzas and desserts.



Gostilna Na vasi pri Marku

Telephone: +386 (0)51 645 140, +386 (0)2 703 23 54
E-mail address: markovladimir63@gmail.com
Web page: <http://www.turizemmarko.si>

Marko Irenca s.p.
Nasova 38, 9253 Apače

THE INN IN THE VILLAGE, PRI MARKU

The family inn has been in business for 27 years. They have a large, shady summer terrace that can accommodate 50 guests, and the view from the terrace offers you a view of unspoilt countryside in and around the village of Nasova.

Pamper your palates with authentic homemade dishes (sour soup, bograč, homemade cold cuts, excellent suckling pig, homemade breaded chicken, gibanica). In addition to the varied offer of homemade à la carte dishes, you also get Sunday lunch buffets and desserts, in particular Styrian gibanica.

You can celebrate birthdays, First Communion, Confirmations, weddings, or other special occasions, as they can accommodate groups of up to 140 guests. In the warmer months, you can sit in the shade on the terrace, and toys for your little ones will ensure that you can enjoy peace. Idyllic landscapes, a full belly, and a great atmosphere ... What more could you want?



TRC Zgornje Konjišče Ribiški Dom

Telephone: + 386 (0)31 701 128

E-mail address: perkoeva@gmail.com

Facebook: Ribiški dom Konjišče

Ribiški dom Restaurant

Zgornje Konjišče 16a, 9253 Apače

TOURIST RECREATIONAL CENTRE ZGORNJE KONJIŠČE

The Zgornje Konjišče Tourist and Recreation Centre is in the beautiful unspoilt countryside of Zgornje Konjišče, right next to the border with the Republic of Austria. Surrounded by ponds, walking paths and natural and cultural attractions, the Ribiški dom restaurant, is open to guests all year round. In the middle of that green space there is a beautiful, large summer terrace, suitable for about 100 guests, and inside there is room for about 70 guests.

Right next to the terrace, they have a playground where children of all ages can enjoy themselves, there is a volleyball court in the immediate vicinity, and ponds which are suitable for sport fishing - you can buy a ticket at the Ribiški dom.

They offer a range of refreshments, crispy and tasty trout, fried chicken, čevapčiče, French fries, salads, and desserts.



Gostilna in prenočišča Vrtnica

Marijan Zrnić s.p.
Zgornje Konjišče 2, 9253 Apače

VRTNICA INN AND B&B

In the Vrtnica Inn in Zgornji Konjišče, in the immediate vicinity of the border with the Republic of Austria, you are always welcomed with a smile and a kind word. They have two shady summer terraces, where they can accommodate 30 guests on one and 20 guests on the other. They also offer accommodation (5 double rooms and 1 single room), a gym and sauna.

They have garnered their guests' approval with their innovative inclusion of seasonal produce and their slow-cooked food. Their varied menu offers an abundance of excellent Styrian and Prekmurjian dishes, which express all the characteristics of Pannonian-Styrian cuisine. Fish dishes are on the menu every day, and themed days offer dishes with current seasonal produce. An excellent house specialty is dishes with wild garlic and truffles; they also prepare beef testicles perfectly. In addition to a wide range of dishes, you also get daily set lunch menus, Sunday lunches and desserts. They prepare and organise picnics, social gatherings, business events and provide excellent catering. With them, you can celebrate a birthday, First Communion, Confirmation, wedding or book their venue for some other special occasion, as they accept groups of up to 60 guests.

Telephone:

+386 (0)40 371 704 +386 (0)2 563 12 95

E-mail address: andreja.zrnic@gmail.com,

gostilna.vrtnica@gmail.com

Facebook: Gostišče Vrtnica

Instagram: #gostilnavrtnica

| OPENING HOURS | CHECK-IN/CHECK-OUT | NO. OF ROOMS | BALCONY (YES/NO) | FREE WI-FI (YES/NO) | FRIDGE (YES/NO) | TV (YES/NO) | OTHER OFFERS |
|----------------|--|--|------------------|---------------------|-----------------|-------------|--|
| BY PHONE, 24/7 | CHECK-IN: FROM 2 P.M., CHECK-OUT: 11 A.M., If the room is not occupied, the check-in and check-out times can be adjusted. | 6 ROOMS - 5 doubles and 1 single | NO | YES | NO | YES | free entry to gym for all overnight guests |



Gostišče in prenočišča Kozel

Slavko Kozel s.p.
Žiberci 37, 9253 Apače

Telephone: +386 (0)2 569 80 14
E-mail address:
slavko.kozel@gmail.com, info@gostilna-kozel.si
Web page: <http://www.gostilna-kozel.si>

KOZEL INN WITH B&B

The family-run inn has been in business for over 40 years. The present owner, Slavko, took over the business from his father, diversified the offers for guests and thus further increased the number of visitors. They have a large, covered summer terrace suitable for 80 guests. Right next to the car park, they have landscaped playgrounds, where children of all ages can spend time having fun.

In addition to a wide range of à la carte dishes' they also offer daily set lunch menus, Sunday lunches and desserts. At the inn, one can celebrate birthdays, First Communion, Confirmations, weddings, or other special occasions, as they can accommodate groups of up to 150 guests.

They are known for their local Prekmurje kolina - pig butchering feast - during the season, i.e. in the autumn and winter months.

| OPENING HOURS | CHECK-IN/CHECK-OUT | NO. OF ROOMS | BALCONY (YES/NO) | FREE WI-FI (YES/NO) | FRIDGE (YES/NO) | TV (YES/NO) |
|----------------|---|-----------------------------------|------------------|---------------------|-----------------|-------------|
| BY PHONE, 24/7 | CHECK-IN: FROM 2 P.M. CHECK-OUT: between 10 A.M. and 11 A.M. If the room is not occupied, the check-in and check-out times can be adjusted. | 9 ROOMS 7 double and 2 singles | NO | YES | NO | YES |



Apartmaji - Opatji dvorec

Valerija Petek s.p.
Apače 70, 9253 Apače

OPENING HOURS

non-stop

OPATJI DVOREC APARTMENTS

The Opatji Dvorec Apartments are in Apače. The estate is surrounded by 2 ha of unspoilt meadows, the Plitvice Stream, and forest. You will enjoy complete solitude in the embrace of unspoilt countryside. The apartments have been renovated and offer all the comforts needed for your stay.

Opatji dvorec is a great starting point for nature walks, cycling or exploring the surrounding area. If you are looking for a place to disconnect from the hustle and bustle of the city and stress, then with us, you will find just that. Our guests frequently return, and their responses give us confirmation that we continue to get better at Opatji dvorec.

Telephone: + 386 (0)31 326 406, +386(0)31 604 481
(German, English, Russian, Croatian)

E-mail address:
trubar.piran@gmail.com

| OPENING HOURS | CHECK-IN/CHECK-OUT | NUMBER OF APARTMENTS | BALCONY (YES/ NO) | FREE WI-FI (YES/NO) | FRIDGE (YES/NO) | TV (YES/NO) |
|----------------|--|--|----------------------|---------------------|--------------------|-------------|
| BY PHONE, 24/7 | CHECK-IN: BETWEEN 3 P.M. and 5 P.M. CHECK-OUT: AT 10:00 AM | 3 apartments App 1: 2 bedrooms (2 x double beds) suitable for 4 persons App 2: Apartment with a view of the garden, (1 double bed, 1 single bed) suitable for 3 persons App 3: family room with a balcony, (2 single beds and 1 double bed) suitable for 4 persons | YES | YES | YES | YES |



Kmetija Celec

Telephone: + 386 (0)41 393 413
E-mail address: kmetijacelec1@gmail.com

Erih Celec

holder of supplementary activity on the farm
Stogovci 58, 9253 Apače

CELEC FARM

The family wine bar has been in business for more than 20 years. The son, Erih, took over the business from his father. They have a large, shady summer terrace that can accommodate many guests, and the view from the terrace offers you a view of unspoilt countryside and a view of the Apače Valley, where you can observe farm animals.

You can order homemade dishes, homemade cold cuts, homemade bread, homegrown vegetables, and house wine.

Right next to the bar is their butcher shop where you can buy meat and meat products as well as pumpkin seed oil, honey, and pasta.

You can also celebrate birthdays, First Communion, Confirmations, weddings, or any other special occasions there as they accept larger groups of people.



Hiša dobrot Semler

Jožica Semler

holder of supplementary activity on the farm
Apače 128, 9253 Apače

THE SEMLER HOUSE OF DELICACIES

In the very centre of Apače, in the immediate vicinity of the Church of the Assumption of Mary, comes the scent of delicious fresh baked produce from the small local bakery. HIŠA DOBROT SEMLER - The Semler House of Delicacies - has been baking bread, pastries, and other homemade delicacies since 1991. With a wide range of homemade bakery products, they strive to ensure that everyone finds something to their liking. Over the years, they have received various awards and the trust of many customers and lovers of homemade baked delicacies.

They strive to satisfy even the most demanding customers. There you can find Prleška gibanica, cherry gibanica, apple gibanica, buckwheat krapec, Prekmurje gibanica, potica, homemade buckwheat and rye bread from the bread oven, pastries, and much more. They are always ready to try something new. Call them to order in advance, they will be happy to treat you to sweets on every special occasion.

Telephone: +386 (0)41 914 864
Facebook: Hiša dobrot Semler
Instagram: #hisadobrotsemler



Kmetija Kranjec

Telephone: +386 (0)41 357 329
E-mail address: akranjec17@gmail.com
Facebook: Ekološka kmetija Kranjec

Andrej Kranjec

holder of supplementary activity on the farm
Lutverci 18, 9253 Apače

KRANJEC FARM

Along the main road, in the village of Lutverci, you will find Kranjec Farm. At their own, certified organic mill, they grind various cereals on stone and offer you organic flours from spelt, wheat, Einkorn wheat, buckwheat, corn, and rye.

All cereals are grown on their farm. In addition to the flours and cereals, you can also buy egg-free pasta, cold-pressed sunflower oil, rapeseed oil, buckwheat, millet, khorasan wheat (kamut), oats and millet, as well as flour and gruel and semolina from these cereals.

At the farm there are also Krškopolje pigs, which are the only preserved autochthonous pig breed on Slovenian soil. The farm also offers customers the service of peeling spelt and the threshing and cleaning of all types of cereals.



Fino s Kristino

Telephone: +386 (0)31 834 462
E-mail address: finoskristino@gmail.com
Facebook: Fino s Kristino
Instagram: #finoskristino

Kristina Budja

holder of supplementary activity on the farm
Stogovci 2, 9253 Apače

FINE WITH KRISTINA

In Stogovci, along the main road at no. 2, Kristina creates her delicacies. Tasty, delicious, a little different, but made with ♥. In her pantry, you will find a variety of herbal and fruit syrups, fruit spreads, and biscuits.

Her products are created from ingredients from the area, but some are also a little more exotic. Her products intertwine flavours such as elderberry, elderberry with strawberries, lemon balm with lavender, mint with lavender, chocolate mint with banana mint, basil, sage, jurka grapes, jurka grapes with cinnamon and ginger. In fact, Kristina is always creating new combinations. She combines all this in her fruit and herbal syrups, in delicious fruit spreads and homemade biscuits and gingerbread.

Her products can be found in the Hiša dobrot Apače and in other local stores in Pomurje and at her home, where it is also possible to taste her products and visit the herb garden.

Čebelarsko Društvo Apače



Žepovci 6, 9253 Apače

You can buy honey from these providers:

ČEBELARSTVO KOZAR – VUČKO

Martin Vučko, Apače 156, 9253 Apače

T: +386(0)51 311 825

E: pinarello79@gmail.com

ČEBELARSTVO ZIDARIČ

Matjaž Zidarič, Žepovci 6, 9253 Apače

T: +386 (0)40 587 675

E: matjaz001.zidaric@gmail.com

ČEBELARSTVO RUGOLE

Andrej Rugole, Žiberce 10, 9253 Apače

T: +386 (0)31 514 010

E: arugole@gmail.com

The wide fields and forests at the edge of the Apače valley are the grasslands for the bee colonies of our beekeepers. The Beekeeping Association of Apače brings together the local beekeepers of the municipality of Apače. There you can buy homemade honey and other products with honey so you can indulge in something sweet, containing the goodness of honey. Their products include a honey which is a certified Slovenian honey with protected geographical indication.



Kmetija Grobnik

Telephone: +386 (0)41 322 035
E-mail address: franc.grobnik@gmail.com
Instagram: #kmetijagrobnik

Franc Grobnik

holder of supplementary activity on the farm
Nasova 26, 9253 Apače

GROBNIK FARM

Grobnik Farm stands on the sunlit peak of the hill, where the hardworking hands of the whole family take care of the land, animals, and the farm. You can buy excellent homemade, real, intoxicatingly fragrant pumpkin seed oil with the certificate of protected geographical indication, which boasts the following awards:

- Dobrote slovenskih kmetij - Gold Award in 2020 and 2021,
- International Quality Award from Austria for 2016 and
- silver award of Alpe-Adria International in Croatia.

Because it the oil is not refined, it retains a wealth of vitamins, minerals and colours that give the pumpkin seed oil a dark green colour and exceptional aroma. The pumpkin seed oil is available in 1L, 0.5L and 0.25L bottles. You can also buy homemade chokeberry (aronia) juice from them or arrange for wood cutting, as they also have a sawmill.



Kmetija Lebar

Telefon: +386 (0)40 190 916

Jože Lebar

Zg. Konjišče 12a, 9253 Apače

LEBAR FARM

At the Lebar farm in Zg. Konjišče, they grow medicinal, fragrant chokeberry, which you can buy from them in August and September. Chokeberry or aronia is a medicinal plant, as it contains the most antioxidants among all types of berries and other types of fruit, and as well as many vitamins - A, C, E, several types of vitamin B and the very rare vitamin P, which promotes the action and absorption of vitamin C.

It also contains a range of macro and micro elements, such as iron, beta-carotene, potassium, calcium, manganese, iodine, phosphorus, boron and molybdenum. Aronia is extremely beneficial for the immune system as it strengthens it, cleanses the body and detoxifies, washing flushing? away all the toxins that accumulate in our bodies. A few chokeberries a day drives the doctor away.



Niko Mulec

Telefon: +386(0)31 699 100
Elektronski naslov: info@kimo.si
Spletna stran: www.kimo.si

Niko Mulec

holder of supplementary activity on the farm
Žepovci 16, 9253 Apače

They are a young, enthusiastic family business that swears by quality homemade pumpkin seed oil. Their motto is:

Quality, Innovation, Diligence, Excellence - hence the name of their pumpkin seed oil – **KIMO (Kakovost, Inovativnost, Marljivost, Odličnost)**.

Because quality comes first, their pumpkin seed oil is produced only from their own, carefully and well-grown pumpkin seeds. They want to offer quality, tasty and aromatic, homemade, hot-pressed and unrefined, 100% pumpkin seed oil. As they are aware that our environment is extremely burdened with plastic waste, their pumpkin oil is filled exclusively in glass bottles of various sizes.



Igor Pivar

Igor Pivar

holder of supplementary activity on the farm
Lutverci 22, 9253 Apače

If you have a garden yourself, you can buy seedlings of all kinds from them and grow delicious vegetables at home. From spring to autumn, every Saturday morning, you can find their stall opposite the church in Apače.

Otherwise, their delicacies are also available at the Hiša dobrot Apače. In winter, you can also buy homemade sauerkraut and other pickled vegetables. Locally grown food is the best food. Visit them and fill your baskets with healthy food.

Telephone: +386 (0)41 244 267

The Pivar family ensures your tables are full of vitamin-rich products throughout the year.

From the early spring at their garden in Lutverci, you can buy a juicy green lettuce and, later, all the other vegetables - tomatoes, peppers of all colours, cucumbers, onions, cabbages and more.

Janez Štuhec

Janez Štuhec

holder of supplementary activity on the farm
Črnci 65, 9253 Apače

Many years of tradition, experience and love of the land are the recipe for a quality product that makes customers keep coming back. They will be happy if you stop by and will take you on a tour of their premises and show you how to press oil from the pumpkin seeds that have ripened under the rays of the spring and summer sun.

Telephone: +386 (0)41 409 068

In the village of Črnci, opposite Castle Meinl, once owned by the Viennese coffee wholesaler Julius Meinl, it smells intoxicatingly of the roasted pumpkin seeds from which the Štuhec family produces "green gold" - real, aromatic, homemade, pure pumpkin seed oil.



Kmetija Škrobar

Telephone: +386 (0)31 710 359
Instagram: #kmetija_skrobar

Irena Škrobar

holder of supplementary activity on the farm
Črnci 45a, 9253 Apače

ŠKROBAR FARM

On the way from Apače to Lešane, after the end of the path which passes through the forest Arda, turn right towards the first houses.

At the farm, you can buy homemade sausages for cooking, smoked meat, zaseka (a type of pork lard spread), tünka (pork preserved in lard), dry salami, raw cured salami, pressed sausage, pork rinds and kolobarka (sausage for cooking, jokingly known in Slovenia as Puppy Chow or 'pasja radost'). They buy beef from other farms to make čevapčiči and pleskavice, which they sell for barbecues, especially in summer. Customers are always happy to return from near and far.

Kmetija Biček - Peček

Telephone: +386(0)31 289 730

Sašo Peček

Žepovci 66, 9253 Apače

BIČEK - PEČEK FARM

In the immediate vicinity of the main road through Apače in the direction of Trate, in the settlement of Žepovci, there is the farm Biček-Peček, where you can buy excellent varieties of white potatoes and onions for winter supplies.

TiC Apače

Telephone: +386 (0)31 307 010
E-mail address: info@tic-apace.si
Web page: www.tic-apace.si
Facebook: @visitapace

Hiša dobrot Apače

Telephone: +386 (0)41 914 864
E-mail address: info@hisadobrot.si
Facebook: @hisadobrotapace
Instagram: #hisadobrotapace

TiC APAČE

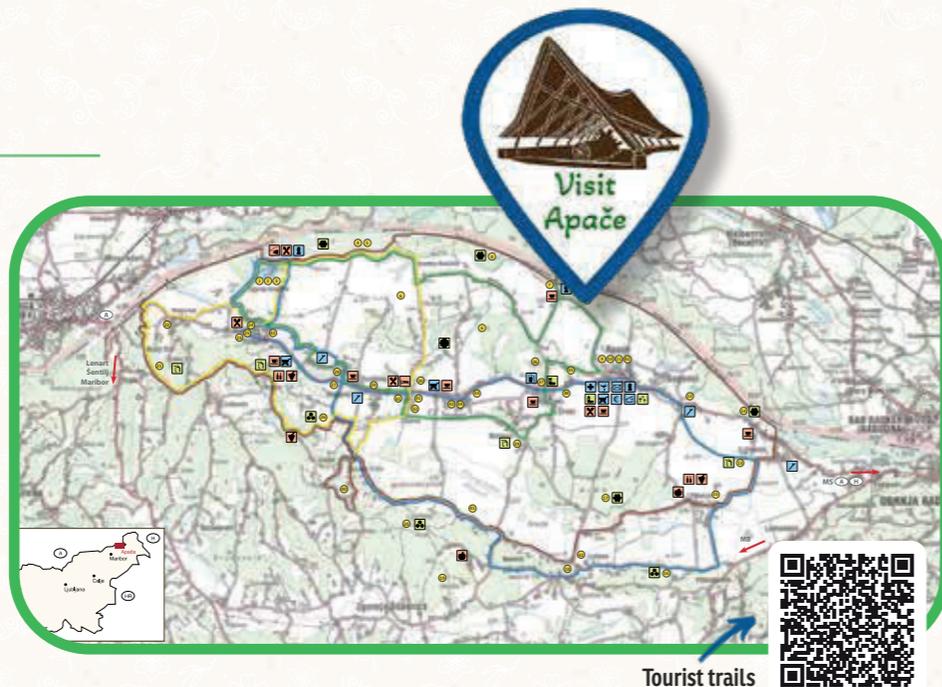
Apače 47, 9253 Apače

TIC OPENING HOURS

Monday, Tuesday, Thursday
From 8 A.M. till 12 NOON

Wednesday, Friday
From 8 A.M. till 12 NOON
And 4 P.M. till 6 P.M.

Saturday
From 8 A.M. till 12 NOON



SHOP WITH QUALITY SLOVENIAN PRODUCTS HOMEGROWN, SLOVENIAN, HOMEMADE

Apače 47, 9253 Apače

In the municipality of Apače, we are incredibly lucky and privileged to be able to buy locally grown food in one place during these times. In Hiša dobrot Apače (Apače 47 - near the Church), a small store of local homegrown produce and products, you can buy a considerable assortment of necessities that we need daily in the household.

Every day you can buy fresh homemade bread, meat and meat products, milk and dairy products, several types of flour and pasta, homemade pumpkin seed oil, olive oil from Slovenian Istria, vinegar, wine, honey from local beekeepers, juices, jams, Prekmurje and Prleška gibanica, various biscuits, poticas, potatoes, pickled and seasonal vegetables, spirits and liqueurs, as well as medicinal homemade teas and herbal remedies.



OPENING HOURS:

Monday, Tuesday, Thursday
From 8 A.M. till 12 NOON

Wednesday, Friday
From 8 A.M. till 12 NOON
And 4 P.M. till 6 P.M.

Saturday
From 8 A.M. till 12 NOON



↑
digital version
of the brochure



ISSUER

MUNICIPALITY OF APAČE, Apače 42b, Apače

www.obcina-apace.si

info@obcina-apace.si

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Free copy

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Evropski kmetijski sklad za razvoj podeželja - Evropski kmetijski in ruralni razvojni sklad



OBČINA APAČE

