



a **TASTE** *of*
~ **HOME** ~

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INTRODUCTION

GOOD FOOD IS THE BASIS OF TRUE HAPPINESS

Auguste Escoffier

Nothing had such an influence on the survival and development of civilization as food had. History of food and spice migration in the sacks of missionaries, with sailors on ships, in hidden pockets of passengers, marked the global economic and political history, especially the history of trade, war and cuisine. Migration of spices and people existed since ancient times and had an equally strong impact on societies. This book is a journey through that world.

Embark on an exploratory adventure of world cuisine which will take your breath away with its appearance and take you to the world of magic with its tastes and smells. This is a special journey, as it is guided by people who remember the taste of their home, people whose circumstances brought them on a journey to a new life devoid of many flavours, colours and scents. Remembering the taste of family kitchen created this collection of recipes of happiness, the preparation of which is a Faustian cry for warmth of home.

This book guides us through introducing flavours in this new home and tells the story of welcoming people, their memories and the new tastes that they create.



RECIPES FROM AFAR,
STORIES UP-CLOSE

SOUPOU KANDIA

(serves 5)

750 g okra
300 g beef
1 fish
1 kg rice
150 ml palm oil
2 onions
2 stock cubes
3 fresh chillies
2 cloves of garlic
salt
1 l water



PREPARATION: Wash okra, cut off both ends and cut it into slices. Put in a bowl and add a lot of water. Wash okra two more times to rinse off the stickiness. Clean the fish and cut it into 3 parts. Prepare the rice, rinse and cook it.

Put the 0.75 litres of water to heat in a pot. Add guedj and pieces of fish. Add the okra

and cook for 15 minutes. Remove the fish. Cut the meat into medium-sized pieces and add to okra, along with chopped onion and garlic. Add a pinch of pepper, salt, bouillon cubes, palm oil and fresh chili peppers. Mix it well and cook for 15 minutes. Return the fish to the pot and cook for another 10 minutes. Serve hot with rice.



Rice, a staple that historically fed more people than any other crop, originates from India and China, from where it has been transferred to Syria and East Africa. In Europe, it started to be grown more intensely in the 8th century. Today it is grown almost all over the world, but especially in warm and humid areas of Asia, Africa and Central and South America.



Sadou remembers his favourite childhood dish, soupou kandia, that his mother made for him. Although he is originally from Dakar, he lived with his uncle in the south of the country, in the area of different culinary traditions.

He misses his family a lot. He lives in the Reception Centre for Asylum Seekers and awaits a decision on the asylum claim he filed upon arrival in Croatia. He had to leave his country, but he would love to be there now.

The territory of present-day **Senegal** was inhabited from prehistoric times by different ethnic groups. In 1960 former French colony gained independence and Léopold Sédar Senghor came to power. Until 1980, it was

ruled by moderate socialism that relied on the support of France, but also on Muslim religious hierarchy. Stagnation and then the economic downturn of the 80s lead to political instability. In the province of Casamance in the south of the country separatist Casamance Movement of Democratic Forces (Mouvement des forces Démocratiques de Casamance) appeared. Armed struggle for independence is still ongoing, with varying intensity, although since 2004 there are talks about signing a peace agreement. Today, Senegal faces the problem of forced child labour, a wave of violence against LGBT population and very poor conditions in healthcare.

.....
Approximately 1.7 per
thousand inhabitants leave
Senegal every year.



TAGINE WITH LAMB

(serves 5 persons)

- 1 teaspoon cayenne pepper
- 2 teaspoons black pepper
- 1 ½ teaspoon red paprika powder
- 1 ½ teaspoon red paprika powder
- 1 teaspoon turmeric
- 2 teaspoons cinnamon powder
- 1 kg lean lamb meat cut into pieces of 5 cm
- 2 onions, grated
- 2 teaspoons olive oil
- 2 tablespoons Argan oil
- 3 garlic cloves, crushed
- 500 ml tomato juice
- 800 g finely chopped tomatoes
- 100 g dried apricots, halved
- 50 g dates, halved
- 50 g raisins
- 80 g almond flakes
- 1 teaspoon saffron, soaked in cold water
- 1 teaspoon honey
- 2 teaspoons coriander, roughly chopped
- 2 teaspoons parsley, roughly chopped

PREPARATION: Mix cayenne pepper, black pepper, red paprika, ginger, turmeric and cinnamon in a small bowl. Place the lamb pieces in a large bowl and sprinkle it with half of the spice mix. Cover and leave overnight in the refrigerator. Heat 1 teaspoon of olive oil and 1 teaspoon



of Argan oil in a large frying pan. Add grated onion and the rest of the spice mixture and simmer for 10 minutes, until the onion softens, but doesn't start to colour. Add crushed garlic for the last 3 minutes.

In a separate pan, heat the remaining oil and fry the pieces of meat until brown. After that, place them in a tagine (clay pot) or cooking pot. In the pan with the remaining oil from frying the meat add a quarter of a bottle of tomato juice, and then pour it all in tagine or pot. Add the rest of tomato juice, chopped tomatoes, chopped apricots, dates, raisins, almond flakes and honey. Cook until boiling, then cover with a lid. Simmer gently for two hours until the meat is completely tender. Serve food in a clean tagine or a big plate. Sprinkle with parsley and coriander.

Turmeric or turmeric plant is a species from the ginger family. From the root of the plant we get the spice of the same name of aromatic peppery-hot, slightly bitter and resinous flavour. It mostly grows in South Asia and the main producers are India, China and Indonesia. Turmeric is one of the main ingredients of curry, giving it a nice yellow colour. It is used in the

cuisines of South Asia, Africa, Australia and South America. Due to the understanding of its numerous health benefits, it is increasingly used in the cuisines of the Western world.



Ginger is a bulbous plant grown in tropical Asia for over 3000 years, used as a medicine, a spice, food and cosmetics. Ginger has been used in the Middle East and southern Europe long before Roman times. The Portuguese brought it to Africa and the Spaniards to the Caribbean. Today it's grown in many parts of the world including Asia, India, Africa and the Caribbean islands. It is one of the oldest non-European spices, especially popular in England, where it was served on the table with salt and pepper as basic seasoning since the Middle Ages while later almost every town had a Ginger street, denoting the street where the spices were traded. Ginger is mostly produced in India, where it is used the most as an ingredient in countless specialities. It is widely used in other Asian countries, as well as in the Arabic cuisine, in Sweden and all the countries of the British Commonwealth.



Simo came to Croatia via Greece and Turkey. Hailing from the south of Morocco, he came in search of a better life. In Croatia, he encountered a number of closed doors. He is troubled by

severe uncertainty while awaiting a decision on asylum, which had a profound influence and weakened his mental health and for that reason he had to undergo a medical treatment.

The territory of the **Kingdom of Morocco** has been inhabited since the Palaeolithic. One of the most influential peoples who inhabited Morocco were the Berbers, whose culture is one of the foundations of the Moroccan culture. Morocco was free from colonial rule until the early 20th century, when it became part of the British

Empire, but in 1956 it gained independence as a monarchy. Former sultan became the first king, Mohammed V. Mohammed's son Hassan II took over in 1961 and ruled until 1999, when he was succeeded by his son Mohammed VI, who seeks to liberalize the monarchy with reforms despite the resistance from the supporters of Islamic conservatives. One of the major reforms was the establishment of the Justice and Reconciliation Commission (Instance Équité et Réconciliation) because it contributed to a considerable improvement of the human rights that were often violated in the reign of Hassan II. However, there are still documented cases of ill-treatment and discrimination against refugees and members of the LGBT population, legally unjustified arrests and high levels of poverty and corruption, which caused protests across the country in 2011.

.....
Annually circa 3-4 people per thousand inhabitants leave Morocco.






CASSAVA WITH MEAT SIDE DISH

(serves 4)

1 medium-size fish
250 g beef, cut into pieces
2 onions
200 g okra
stock or stock cube
1 teaspoon salt
1 teaspoon hot paprika
pinch of curry
oil
500 g cassava flour

PREPARATION: Clean the fish and cut it into three equal parts. Boil the fish in the water with beef for about 20 minutes. Add chopped onion and salt. Put the oil into the second pot. When oil heats up add the onion and sauté until golden yellow. Add okra, cleaned and chopped into smaller pieces. After 5 minutes, add the stock, salt and a bit of hot pepper. Stir and allow to simmer for 10 minutes, then add the beef, stir and let it cook until the meat is tender. After that, add the fish and cook for another 10 minutes. Remove from heat and serve with mashed cassava.

Preheat a litre of water on the fire. When it boils, take half of it into another bowl. Keep slowly adding 400 g of cassava flour and stir with a wooden spoon. Alternately add the remaining water and flour, while stirring. Remove from heat and serve.




Curry originates from South and South-East Asia and there is data on its use from 1700 BC in Mesopotamia. Most likely its use begun in India, but it was used in England in the 14th century or earlier. Curry powder is a commercially prepared mixture of spices, and is thought to have been initially prepared by Indian traders and sold to the British colonial authorities and the military. The word comes from the term “Kari” in Tamil language, and was later, at the time of British India, adapted to the English language (curry). The word curry has a different meaning in the Western world than in India, where the name refers to a sauce-like dish that usually contains garam masala, ginger, chilli, cumin, coriander, turmeric and sometimes onions or garlic.

A refugee from Congo could not talk about his experience and reasons for leaving the country.

The history of the **Democratic Republic of Congo** has been marked by civil wars and corruption. It gained independence in 1960 and in 1965 Joseph Mobutu takes over the government and changes the name of the country in Zaire. In 1997 Rwandan troops invaded the area of Zaire in the pursuit of the fleeing Rwandan Hutu

extremist paramilitaries, thus giving impetus to the rebels against Mobutu and soon they jointly occupied the capital Kinshasa, appointing the rebel leader Laurent Kabila as a president. Kabila changed the name of the state again to the Democratic Republic of Congo. Soon, a rebellion broke out against the newly elected government and the whole country was turned into a battlefield. The war lasted until 2003 when the Rwandan troops finally withdrew from eastern DR Congo. This war has claimed more than 4 million victims, and Congo is still the scene of one of the largest humanitarian disasters in the world with millions of people dying from diseases and starvation. Tens of thousands of women and girls have been raped, mainly in the eastern part of the country. In June 2014 border conflict broke out between the armies of DR Congo and Rwanda.



Annually, 0.3 per thousand inhabitants leave the country.

EGUSI SOUP

(serves 5)

2 kg meat
½ kg melon seeds (egusi)
1 kg dried fish
½ kg tomatoes
¼ l red palm oil (epo pupa) or peanut oil
1 kg fresh bitter leaf
1 vegetable cube
hot paprika
onion
salt



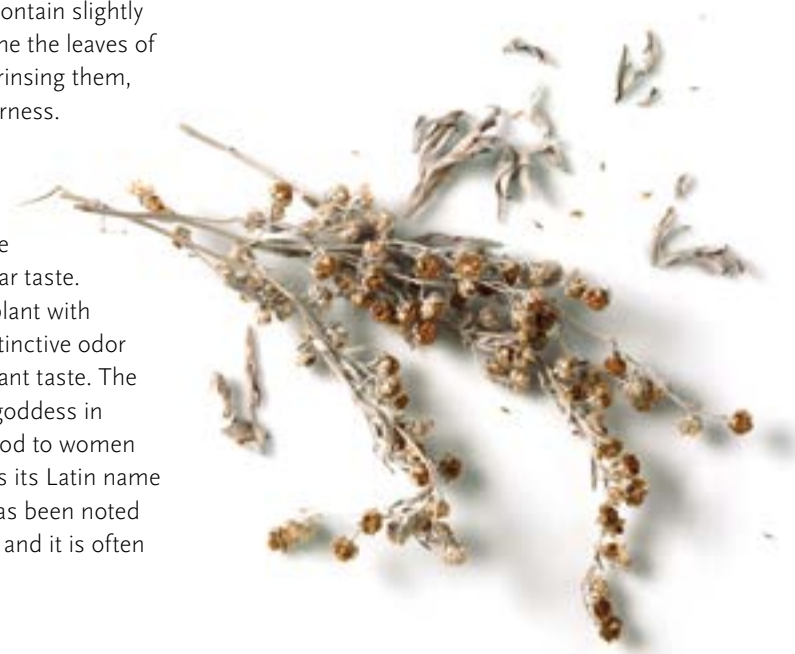
PREPARATION: Boil chopped meat in salty water for 20 minutes. Heat the oil and sauté onion, add melon seeds (egusi) with some of the water used to boil the meat and keep stirring until the mixture becomes thick. Add bitter

leaf, tomatoes and hot paprika, then let it boil again. Add dried fish, vegetable cube and salt, cover it with a lid and let it boil for about 20 minutes. Ten minutes before serving add the meat in the dish and let it sit for a bit.



The herb known as **bitter leaf** is a shrub or a small tree that can reach 23 feet in height. The plant bears small fruits, which contain slightly hairy small nuts. People consume the leaves of this plant only after thoroughly rinsing them, for it removes some of the bitterness.

Instead of bitterleaf, one can use **wormwood**, a plant with a similar taste. Wormwood is a tall, branched plant with silvery-green leaves. It has a distinctive odor and a bitter, somewhat unpleasant taste. The legend has it that Artemis, the goddess in Greek mythology gave wormwood to women to ease childbirth which explains its Latin name *Artemisia absinthium*. Its use has been noted since the ancient Roman times, and it is often mentioned in the Bible.



Prince Wale Soniyiki arrived in Croatia on Christmas Day 2011. His asylum request was granted and at the moment he is living in Biograd na Moru, working on a fishing boat. He came to Croatia fleeing from Nigeria after he witnessed the murders of his two brothers.

His mother and sister live in Egypt. In his country Prince lived in a palace with servants. His family was influential and often participated in mediation in decisions about the tribe.

Federal Republic of Nigeria was a British colony until 1st October 1960, when it achieved independence. In 1963 it became a republic. Civil war, the so-called Biafra war, lasted between

1967 and 1970, where the southern part wanted secession and independence from the rest of the country. After that there were no conflicts of such magnitude even though the constant military coups prevented the stabilisation of the situation in the country. In recent years, violence is on the rise due to the increased activity of the Islamist group Boko Haram. From 2009, they were conducting military operations with the aim of establishing an Islamic state, while in August 2014, after continuous bomb attacks in major Nigerian cities earlier that year, they declared the caliphate in the northeastern territory under their control.



.....
Annual migration is 0.2 per thousand inhabitants, however, the mortality rates are still extremely worrying.

PAP & NYMA YE HUKU

(serves 4)

PAP:

460 g maize porridge

1 l water

GOULASH NYMA YE HUKU:

900 g of boneless chicken breast or fine beef cut into pieces

1,5 kg chopped tomatoes

1 bunch spring onions, chopped

2 medium-sized onions, chopped into small pieces

a small piece of ginger root, peeled and finely sliced

1 crushed chilli pepper

1 spoon black pepper

1 spoon chili powder

1 spoon salt

½ spoon dried parsley

olive oil

PREPARATION: Boil 700 ml of water in a large pot and add 300 g of maize porridge with the remaining water. As you add water and maize porridge, stir the mixture with a wooden spoon. Reduce heat and cook for 5 minutes, adding the remaining maize porridge. When the mixture becomes firm and it starts to peel off from the pan, transfer it to a serving plate and press with a wooden spoon to form a sphere or other shape as desired.

Start the goulash with the preparation of tomato sauce. Line a deeper pan with olive oil and heat on a high flame. Sauté ginger for 30 seconds. Add the onion and continue to fry. Add crushed chili pepper and chili powder so that the onion turns red. Continue to fry while adding black pepper and salt. Add dry parsley to the pan. Turn up the heat and slowly add small amounts of sliced tomatoes making sure that the mixture in the pan is boiling all the time. When you have added all the tomato, making sure that the mixture is boiling, reduce



the heat to medium power and allow to cook for about ten minutes. Add some more chili powder and stir. After 5 minutes, reduce the heat and cook for another 15 minutes, stirring and crushing tomatoes. Turn off the heat and cover the pan.

Heat the oil to the maximum in a frying pan, then add pieces of chicken and fry until they become brownish. When done, add the pieces of chicken into tomato sauce and cook on the lowest temperature for 30 minutes, stirring occasionally.

Pour the chicken stew – nyma ye huku over the maize porridge.

ALTERNATIVE PREPARATION METHOD: put pieces of beef in heated cooking oil (fish oil). When they're well done, remove from the pan. In the same oil, put washed and cleaned moroho (wild spinach) and fry briefly. When the vegetables are thoroughly mixed with oil so that the oil is no longer visible, add bullion cube and stir. If spinach released a lot of water, you do not need to add water (wild spinach releases less water than the domestic variety). Season with salt and add chopped red chilli pepper. When almost all the water has evaporated, the meat is put back into the pan to boil for a bit with the vegetables. When it's cooked, pour over pap and serve.

Although we associate **chili peppers** with the Hungarian cuisine where it is widely used, it originates from Mexico, where chili is grown for 9000 years. Besides Mexico, chili grows well in the Federal States of California, Carolina and Louisiana. Chili was brought to Europe by Christopher Columbus from his travels around the Caribbean, and to Africa and Asia by Ferdinand Magellan, where it is today an indispensable spice for many dishes.



Alfred usually ate pap for breakfast with his family. *Pap* or *sadza* is a traditional maize meal, usually served with vegetables and meat. His favourite dish was prepared by his mom, but he knows how to make it because it's very simple. His mother is his favourite chef. Alfred came to Croatia few years ago, when he was

27, leaving the family, an older sister and a younger brother. He applied for asylum in Croatia, but was turned down. He then applied for asylum in Slovenia and now lives there. In Croatia, he stayed in the Reception Centre for Asylum Seekers in Kutina. He liked to eat rice in the Reception Centre.

The area of present-day **Zimbabwe** was inhabited for over 2000 years. Since 1965, the country was under the leadership of Rhodesia, unilaterally declared state with the ruling white minority. It achieved independence in 1980. Zimbabwe today is one of the countries where human rights are almost nonexistent. There are frequent attacks on the media, activists and human rights defenders and political opponents. The right of assembly and

protest are not respected. The government systematically violates the rights to shelter, food, freedom of movement and residence, and the protection of legal rights and freedoms. Big problem is the poverty, due to which many residents left for South Africa and Botswana, seeking better economic opportunities.

The biggest problems that Zimbabwe is facing are poor leadership and high rate of corruption. President Robert Mugabe, who has led the country for more than 25 years, is considered one of the worst leaders of state ever. The population is living in extreme poverty and hunger, and "big" Mugabe does not care for the betterment of Zimbabwe and its people. His government is blamed for the economic problems in the country, and he has been criticised for the policy of seizure of white farmers' land and violence against people who disagree with the way he runs the country.



Nearly 22 per thousand inhabitants per year leave Zimbabwe.

COUSCOUS WITH MUSKMELON OR WATERMELON

(serves 5)

2 kg couscous
125-250 g butter or 2 dl olive oil
water
watermelon or cantaloupe cut into pieces
salt
cumin



PREPARATION: Couscous is made in a special way. Use whole grain semolina that takes longer time to prepare. Couscous is steamed in a special two-part vessel (couscoussière, but a colander and a stockpot can be used instead) for about 45 minutes, with the addition of butter or olive oil.

Fluff it with your hands and then put it back on the steam for 30 minutes. Then again fluff with your hands, with the addition of butter, raisins and salt to taste. Leave it on the steam briefly and then let it cool down to room temperature. During this time boil chunks of watermelon

or cantaloupe for 15 minutes over low heat. Couscous is served while it's still warm, on a large round or oval platter, most often shaped in the form of a pyramid. Pour over the water in which you cooked watermelon or cantaloupe. Place pieces of watermelon or cantaloupe at the top and/or on a side. Fruit can also be served separately. You can sprinkle the cumin powder for garnish and to improve the taste.

Instant couscous is more accessible on the Croatian market, it is not the same quality, but can be used as an alternative.



Couscous is a traditional Berber dish of steamed semolina and one of the most important ingredients in North African cuisines (Morocco, Algeria, Tunisia, Libya, Mauritania), it is also extensively used in the Middle East. The first written evidence of couscous originates from the 13th century cookbook called *Kitab al-tabikh fi al-Maghrib wa'l-Andalus* (Cookbook of Maghreb and Al-Andalus). Couscous spread from North Africa to Tripolitania in the west while the eastern region of Cyrenaica was dominated by Egyptian cuisine and couscous was eaten only occasionally. In the 16th century couscous spread from Syria to Turkey where it was used in most southern provinces.



Reda ate his favourite dish, couscous with watermelon, last time with his family on 17th June 2011, the day before he left his country. This was the last time he saw his mother. In fear of political persecution because of his political opinions and religious beliefs, he left Tunisia and came to Croatia via Turkey. He thought he had come to Italy. When he first applied for asylum, he was rejected. That happened two months before he would have

the right to work. Now he requested asylum for the second time and hopes it will be granted. He would like to stay in Croatia and learn Croatian language. He feels safe here. Reda is a professional chef and loves cooking, scents, flavours, colours. He is involved in a variety of culinary workshops and presentations of Arab culinary specialties. He believes that he has many options in Croatia.

The Tunisian Republic

The northernmost African country has had many names until its final independence in 1956. Part of the territory, formerly known as Carthage, was a great enemy of the Roman Empire.

In January 2011 the revolution began and overthrew the long-lived dictatorship of Zine El Abidine Ben Ali. The situation in Tunisia began to improve. Condition of human rights progressed in comparison to the previous period, but that did not last. Shortly after the revolution it was clear that the new government follows the patterns of the old regime when it comes to control of the media and freedom of speech, as many journalists, bloggers, artists and intellectuals were persecuted and sentenced to prison terms for their peaceful activities, and often there are suspicions of torture after their detention. Recently, a number of terrorist attacks and police attacks on the civilian population were recorded.

.....
Annually, 1.7 per thousand inhabitants leave Tunisia.





TAMIA

(serves 4)

6 cups chickpeas
water
4 cloves of garlic
2 onions
½ bunch fresh coriander, finely chopped
1 loaf white bread
2 tablespoons flour
1 egg
1 teaspoon salt
1 teaspoon white pepper
1 teaspoon sesame
oil for frying

PREPARATION: Soak chickpeas in water for at least 3 hours, ideally leave it overnight. Boil them until soft and mash together with garlic, onions and fresh coriander. Soak the bread in water until it's soft and crumble it. Add flour to the bread, mix it together and add to the chickpeas mixture. Add baking powder and mix. Form parts of the mixture by hand into small balls and sprinkle them with sesame seeds. Fry in deep oil until golden brown. Serve with or without a sauce.

Sesame originates from Asia. It is one of the oldest and healthiest cultivated plants, and from ancient times it was considered a medicinal food and food that slows ageing. Sesame seeds can be brown, white or black. They have a high nutritional value. Sesame oil is used for more than 5000 years.



Omar is 34 years old and has been in Croatia for four months. He feels safe in Croatia and wants to stay here. He would wish that the conditions in his country would improve. He longs to visit his family and friends.

A girl from Sudan was the first person to receive asylum in Croatia, based on the fear of persecution for her religious beliefs.

Republic of Sudan became a parliamentary republic on 1. December 1956, with a temporary constitution. The constitution did not resolve the questions of the secular or Islamic state and federal or centralized structure. As the pro-Arab government in Khartoum promised the leaders of the southern provinces federal structure with distinct autonomy, there was a mutiny in the army that led to a civil war. Subsequently, there have been several changes of government, which, with constant negotiations with the southern provinces, strengthened

dissatisfaction in the north of the country and lead the country into a disastrous situation. In 1989, Muslim Brotherhood, Islamic Revolutionary Front and RCC came to power under the leadership of General Al-Bashir and Hassan al-Turabi.

Many political opponents were imprisoned, trade unions and political parties were banned, freedom of the press was abolished, the judicial system was destroyed and protests in the south were forcibly suppressed. Civil war begun and lasted intermittently until 2005, when there was an agreement on the creation of a government of national unity. In January 2011, a referendum was held on the issue of secession of the south of the country from the north. 98% of voters voted for an independent South Sudan and this was achieved on 9 July 2011. But unrest in the border areas persists. Extremely powerful Sudanese secret police continuously conducts gratuitous arrests of political opponents and human rights activists, while peaceful protests are routinely suppressed.

.....
Annually, 4.4 persons per thousand inhabitants leave the country.



TAGINE

(serves 4)

2 teaspoons of oil
butter (for greasing the baking pan)
2 tomatoes
1 dl tomato paste
1 red onion
10-12 potatoes
80 g grated cheese (Parmesan)
400 g minced beef
7 eggs
1 tablespoon parsley
½ tablespoons basil
3 tablespoons breadcrumbs
1 clove of garlic
spices to taste: salt, pepper, chili powder,
cinnamon

PREPARATION: Peel and chop the onion, then gently sauté in oil until it takes on brownish colour. In the meantime, dice the tomatoes and add on top of the onion. Add chopped garlic. Gently stir over medium heat until it thickens. Add the minced meat and stir for several minutes until the meat is almost cooked. Add tomato paste, parsley, basil, salt, pepper, chili powder, cinnamon and other spices to taste, cover and cook for 8-10



minutes on low heat. Leave the mixture to cool, but let it stay warm. Potatoes are cut into cubes and fried in oil until golden brown. Put them on kitchen paper or cloth to soak up the oil. Add the potatoes in the prepared sauce and gradually add bread crumbs and 60 g of grated cheese (Parmesan). Beat five eggs lightly until the egg yolk and egg white are combined (do not whip too much because eggs should not turn into foam) and gradually add them to the mixture. Smear the baking dish with butter and pour the mixture into it. Beat the remaining 2 eggs, pour it over the mixture and sprinkle with 20 g grated (Parmesan). Preheat the oven to 250 degrees, place the pan in the oven and bake for 10 minutes until the mixture turns golden. Serve warm.



Basil is originally from India and was brought to the west mostly by traders. It used to be grown in the gardens of the rulers in ancient Greece and medieval Byzantium as a highly valued spice. Today it is mostly grown in the Netherlands. It is widespread around the Mediterranean and is an essential seasoning in Mediterranean cuisine. In addition to its use as a condiment, it has been proven to have healing properties. The most common variety is green, but there are 60 species of basil, including a purple one.



H. and F. are two of nine brothers and sisters. Their mother died when they were children and they were raised by their aunt. Their father, a former military officer originally from Somalia, is a political prisoner. They have not seen him or heard anything about him for more than five years. Before the war, they lived well and free, but in recent years their life has changed. After their father was imprisoned, militia broke into their house, looted most of what family owned and took two sisters into

an old abandoned school. There they were detained for two weeks, with no mattresses or beds. The soldiers brought them food once a day, at midnight when they were interrogated. They were insulted, called names, threatened, pushed and physically abused. After the detention, they sold whatever was left of their material goods and came to Croatia. They are trying to learn the language, find a job and leave the bad memories behind. They want to be independent and not rely on anyone.

Libya, an area that has been continuously inhabited for over 10,000 years, a former Italian colony, gained independence on 24. December 1951 when it was declared a constitutional monarchy. Former Libyan army colonel Muammar Gaddafi in 1969 performed a coup that is known

as the Green Revolution. After ousting the King, monarchy was abolished and a republic proclaimed. In 1977, Gaddafi proclaimed the Great Socialist People's Libyan Arab Jamahiriya and withdrew from office, although he still remained the leader. Like in many other Arab countries, in late 2010 the Arab Spring had spread to Libya. Peaceful demonstrations caused by Gaddafi's sending of the army on civilians in early 2011 escalated into an armed conflict, and then into a civil war. The war has ended with murder of Gaddafi in October 2011, but constant attacks of various militant groups did not stop until today. It is believed that in almost one-year war in Libya more than 30,000 people were killed. Human rights situation in Libya is very worrying even after the fall of Gaddafi's regime.

.....
Annually, every 16th citizen leaves the country.



SURBIYAAN

(serves 6)

6 pieces of chicken
6 cups basmati rice
5 flat bean pods, crushed
2 black cardamoms
2 cinnamon sticks
5 peppercorns
1 onion, chopped
3 cloves
2 teaspoons cumin powder
2 teaspoons ginger powder
2 teaspoons coriander powder
1 teaspoon red paprika
2 teaspoons fresh coriander, chopped
2 cloves of garlic, chopped
1 cup yoghurt
juice of $\frac{1}{3}$ of lemon
2 medium-sized tomatoes, chopped

FOR GARNISH:

3 tablespoons oil
 $\frac{1}{2}$ cup raisins
1 chopped onion

PREPARATION: Clean and soak the rice in the water. Let it stand for 30 minutes. Fry the chicken until brown, add cardamom, cinnamon sticks, cloves and peppercorns. Add the onion and when it turns brown add garlic and tomatoes. Add the yoghurt when the tomatoes are softened. Then stir while adding squeezed lemon juice, cumin, ginger, fresh and powdered coriander and paprika. Bring to boil over medium heat, then reduce the heat and cook for another 10-15 minutes. In another pan heat the water. When it boils, add rice and cook until rice is half cooked. Drain the rice and add it to the pan with the chicken. Cook all together over medium temperature until the rice is tender. Serve and garnish.

Heat the oil over medium heat. Add the onion and fry until golden brown. Add raisins and cook until they inflate. Arrange the mixture on top of the rice.



Cardamom originates from India where it is called 'choti elaichi', and mostly grows in Sri Lanka and Java. The largest growers and producers of cardamom are Malaysia and Papua New Guinea. Cardamom is also linked to Persia through which it reached Europe over 3000 years ago. It is used for medical purposes (in Ayurveda it is known as "ela") and in the cosmetics industry, mostly for the perfumes for which it was used even by the ancient Greeks and Romans.



Samir lost his entire family while escaping war, the daily bloodshed and poverty. Getting out of danger cost him about fifty thousand HRK. Several weeks of travelling in different cars with smugglers and forged documents completely exhausted him. He had not heard a word about his family for more than a year. His wife and four children, according to

the stories of acquaintances, were located in the refugee camp in Somalia, but every trace of them is now lost. Since his arrival to Croatia, he sought his family with the help of international organizations and national institutions. Although Croatia granted him asylum, he left the country very soon in search of his family and a safe home for all of them.

The area that has been inhabited since the Palaeolithic period became an independent state in 1960. The territory, known as **Somalia**, from 1960 to 1991, was divided on regional basis to three different entities: the Transitional Federal Government (TFG) in Mogadishu, the self-proclaimed Republic of Somaliland in the northwest and the semi-autonomous region of Puntland in

the northeast. 1969 coup led by Mohamed Siad Barre introduced the authoritarian rule of the socialist characteristics where the persecution and torture of political opponents were common, and resistance to the regime, while increasing during the 1980s, transformed into a civil war in 1991. Since then, Somalia has no effective central government and has been shaken by internal conflicts and constant turmoil. In early 2009, civil war broke out again, this time in the southern part of the country, between the Somali Federal Government and the Islamist groups among which Al-Shabaab is the strongest. Members of this group are known for recruiting children. Violation of human rights is extremely frequent, and includes, among other, arbitrary killings, abductions, torture, rape, beatings and amputations, severe and life-threatening prison conditions, arbitrary arrest, detention and deportation.

.....
9.5 per thousand inhabitants
per year leave Somalia.



MÉTITA TCHIÉ

(serves 4)

½ kg red beans
½ kg potatoes
1 l palm oil
red paprika
salt

PREPARATION: Rinse the beans and boil them in a pot of water. Peel the potatoes, wash them and soak in salted water. When the beans are cooked, drain and rinse them. Remove the potatoes from salty water and cook them in fresh water until they're soft. Add palm oil and red paprika and mix well. Add beans and stir. Using a large spoon lightly mash the beans. Serve in a round bowl after letting the dish cool down a bit.



Paprika was brought in the 15th century from Africa to Europe by the Spaniards, and now it's cultivated in more than 50 varieties of this nutritious and useful plant. One of the most famous types, red paprika, is an almost indispensable spice in every kitchen, with its main ingredient capsaicin, which gives it a distinctive hot flavour and has numerous medicinal properties. Red paprika is primarily produced in Hungary, Spain and Serbia, and some regions of the United States.



Ateba came to Croatia from southern Cameroon, where he was persecuted for expressing his political opinions. After participating in election monitoring and a refusal to sign the rigged results, he and other observers were beaten by the army and the police. Given that there are no guarantees for a fair trial due to the overall control of the President, he decided to leave the country.

He's been in Croatia for two years. For 16 months he lived in the Reception Centre for Asylum Seekers in Dugave, and after 12 months he received a subsidiary protection. Recently he moved from Zagreb. Although under protection, Ateba constantly lives in uncertainty and fear for his life. He wishes happiness for himself and others around him.

Today's **Republic of Cameroon** was created in 1961, after a bloody rebellion, through the merger of the former British and former French colonies. After 20 years of one-party repressive rule, it was replaced by a multi-party system

with very limited freedom of speech. Political opponents and members of the opposition are often detained and subjected to torture. This practice is most common since 1982 and coming to power of Paul Biya.

Cameroon is struggling with one of the most rampant corruptions in the world and the development of the country is continuously hampered. Although Cameroon is known for its religious tolerance, in the northern parts of the country bordering northern Nigeria there is growing activity of militant Islamist group Boko Haram.

.....
Cameroon has a low rate of emigration, about 0.15 per thousand inhabitants per year.



TRADITIONAL COUSCOUS

(serves 4)

4 chunks of lean lamb or
chicken meat with or without bones
½ large onion
1 ½ cloves of garlic
1 medium size carrot
1 medium size zucchini
1 large potato
⅛ turnip
½ parsnip
1 stick of celery
½ cup dried chickpeas
½ teaspoon pepper
1 teaspoon salt
½ pinch dried mint
¼ spoon sunflower or other vegetable oil
½ cup tomato preserve
¾ l water
½ big green chili pepper
250 g couscous
½ spoon butter
¾ spoon margarine
½ glass water
½ spoon olive oil

PREPARATION: put finely chopped onion and garlic into a deep pot with thick bottom or a pressure cooker, together with chunks of meat and some olive oil. Sauté over a low flame. Chop the carrot, parsnip and zucchini into wedges. Cut potato in quarters and roughly chop the turnip. Cut celery into wedges, same size as the carrot earlier. Add the vegetables to the meat in a pot with half a liter of water and increase the flame. If you wish, add the chili pepper. Add half a teaspoon of salt and pepper. Cook 40 minutes in the regular pot or 20 minutes in the pressure cooker. Add tomato, chickpeas and dried mint. Add another half a litre of water. Cook for an additional 30 minutes (about 20 minutes in the pressure cooker).

Put 250 g of couscous into a large bowl. Add the remaining water and salt, plus half a spoon of oil. Mix it with your hands. Put the couscous into a steam cooker. After the steam starts coming out of couscous, cook for another 10 minutes. After that, mix it with hands, previously cooling them under the cold water. Put the couscous back on the steam cooker and repeat the sequence two more times. Add the butter and margarine and stir.

Serve couscous piled in pyramid shape on a large platter. Put the meat in the middle and the vegetables around.



Mint or **menthe** is a herb that originates in the Far East, and has been used for at least 10 000 years. From the Far East, it spread into Egypt and Europe. It is also widespread in Australia, America and Asia. It is grown in many countries, as well as in Croatia, predominantly in Slavonia region. It's extremely popular in Arab countries, where it's often used as a spice and added to the tea.



Rabah left Algeria 15 years ago. He was escaping social and political problems and looking for security. In his search for a new home he passed through various countries. He arrived in Croatia six months ago and is currently awaiting a reply to his asylum claim. He would like to settle here.

Between the two world wars the majority population of **Algeria** started to organise politically looking for autonomy from France,

and in 1954, led by newly founded National Liberation Front (NLF), commenced a liberation struggle, mostly led as a guerrilla war. In 1962, after the referendum, Algeria declared its independence. Bloody civil war lasted until 1998, with frequent massacres of civilian population. In that period, around 100 000 people lost their lives. Starting from 2006, Al-Qa'ida branch has grown stronger in Algeria, with occasional terrorist actions. Since 2011, as a reaction to Arab spring, the government introduced reforms, including the termination of 19 years of martial law and increasing media freedoms.

.....
Every year, one in a thousand inhabitants leaves the country.





KARAHI

(serves 2)

250 g goat meat
2 tablespoons grated ginger and garlic
2 bay leaves
1 onion
4 tablespoons soy oil
3 tomatoes
2 tablespoons yoghurt
½ teaspoon chili powder
¼ teaspoon coriander
1 teaspoon butter
Himalayan salt
black peppercorns
crushed green cardamom, for sprinkling
ginger, thinly sliced for garnish
fresh coriander leaves, for garnish
red or green peppers, thinly sliced for garnish

PREPARATION: Boil goat meat cut into medium-sized pieces in 3 cups of water. Add 1 teaspoon of grated ginger and garlic, some salt and pepper and bay leaf. Cook over high heat until the meat is tender, about 30 minutes. Remove the meat and set it aside. Strain the water in which the meat was cooked (stock). In a small saucepan sauté chopped onion over two tablespoons of soy oil until it takes the structure of the purée and golden colour. In a slightly larger pan put the remaining two tablespoons of oil, add a teaspoon of grated ginger and garlic and heat them over low heat. Add pieces of goat meat, two tablespoons of mashed onion, chopped tomatoes, a quarter of the stock, yoghurt, chili powder, coriander, half a teaspoon of Himalayan salt and pepper. Mix the ingredients over medium heat. Cook for 10-15 minutes. Cover and allow to simmer. Add the butter and remove from heat. Sprinkle with green cardamom. Decorate with chopped ginger, coriander and green or red peppers.

Himalayan salt is the purest salt on earth, hailing from the primordial ocean, an unpolluted ecosystem more than 250 million years old. It is mined at the foot of the Himalayas, in Pakistan's Khewra salt mine. Many companies from Europe, North America and Australia started selling it at the beginning of the 21st century. Himalayan salt is usually reddish or pink in colour with transparent and white crystals. It is ground by hand in order to preserve all the nutritional values.



Naseem was born in Afghanistan, but spent most of his life in Pakistan. He lived in a village 18 kilometres from Peshawar. He found life there to be good and nice, he got used to living there even though there were many people and the hygienic conditions were poor. In Peshawar people speak Pashto language, but Naseem speaks Dari, Urdu, Hindi and Farsi as well. He likes to recall his time with friends and going out for karahi on Shuba Bazaar in

the city. He had to leave Pakistan because of family problems. He would love to go back, but cannot. Sometimes he speaks with his family on the phone because there is no internet there. Naseem has been in Croatia for four years and has received a subsidiary protection. He is 25 years old and looking for work. He is homeless and lives in a shelter for the homeless in Velika Kosnica.

In the area of present-day **Pakistan**, in one part of the foothills of the Himalayas, one of the world's earliest civilizations developed. Once a British colony, until 1947 it formed a single state structure with India, south-eastern neighbouring state with a majority population of Hindu religion (unlike Pakistan which is a majority Muslim country). Democracy never completely

took hold, and its short periods were interrupted by military coups. Parts of the country are still under tribal and feudal authorities and official state bodies do not wield much influence. Some border areas are controlled by the Taliban. After the 2013 elections the Muslim League returned to power.

Since its independence, Islamic Republic of Pakistan is facing problems of overpopulation, terrorism, poverty, illiteracy and corruption, while human rights, especially religious freedoms, are continuously violated. Only the members of Muslim faith have full political and legal freedoms while non-Muslims have no right to stand for political office and cannot be appointed judges.

.....
Annually 1.6 per thousand inhabitants leave the country.





PULAO

(serves 6)

1 kg basmati or Afghan rice
½ kg veal (can be replaced by chicken,
beef or other meat)
3 onions
1 teaspoon cumin seeds
1 teaspoon cloves
1 teaspoon black peppercorns
4 medium-sized carrots
1 cup raisins
½ cup oil
salt to taste

PREPARATION: Heat the oil in a cooking pot until it heats up, add finely chopped onion and sauté until golden yellow. Add the meat cut into cubes and fry until it becomes brown, then add salt and cloves and cook all together until tender. Add the carrots cut into sticks and enough water to cover the ingredients. Cook for further 20 to 30 minutes. Clean the rice and rinse it with water three times while stirring by hand. Pour the boiling water over the rice in a bowl and let it stand for half an hour, until slightly swollen and tender. Make a hole in the middle of the rice for the meat and carrots from the other pot and cover them with rice that is around. Gently stir this mixture and make holes for the air with a spoon, then add rinsed raisins. Put all together in a covered casserole on a very low flame and cook for about half an hour. Serve in a large bowl.

Black cumin or black seed (known as “black onion seed” in Asia) is one of the earliest cultivated plants, one of the most popular herbs in the history of medicine and one of the oldest spices in the world.

Cumin is the seed of herbaceous plants *Cuminum cyminum*, originating from the Upper Egypt, which is grown since ancient times, mainly in the Mediterranean area, but also in the Arab countries, India, Turkey and China. Cumin was a favourite spice of the ancient Greeks and Romans, and much appreciated in Europe in

the Middle Ages, when it was one of the most commonly used spices. In that period cumin has become a symbol of fidelity and love. In the Arab world it was believed that cumin is an aphrodisiac.

Najib is from Afghanistan, from the city of Mazar-e Sharif, the third largest in the country. His favourite childhood food, which he still really loves, is pulao. This is a very common dish on the Afghani table. Wealthier people eat it with kebab and a soup, while those who not so wealthy just eat pulao, after which they drink green tea. Najib lives in Croatia with his common-law wife and four children for seven years. He came to Croatia first, after a political

persecution, and after he was granted asylum his family joined him on the basis of the right to family reunification. Due to the fact that he was one of the first persons to get protection, Najib and his family have experienced many difficulties in the integration in the Croatian society, including the impossibility of legal marriage. All of their children are now attending school, and the younger son is achieving excellent results in judo.

According to some research, the area of present-day **Afghanistan** had a developed civilisation even in the prehistoric times, and over the last millennium it was a meeting place of four cultural and ecological areas: the Middle East, Central Asia, South Asia and East Asia, a place of multiculturalism and multi-ethnicity, but also a meeting stage for the forces of major powers and regional rivalries.

After the Soviet occupation and the short reign of Mujahedin groups, in the mid-90s of the 20th century the Taliban came to power. It brought some stability after decades of conflict.

However, they imposed a strict and conservative form of Islam with religious police patrols that were enforcing moral rules according to which the women were banned from education and employment, and were forced to completely hide their face and body with burkas (“burqa”). The music was banned as decadent, and television was outlawed. Respect for human rights was, and still is today, at the lowest levels.

The Taliban were deposed by the US in 2001 after refusing to hand over al-Qaeda leader Osama bin Laden for the attacks on the United States on September 11, 2001, which marked the beginning of the war. Meanwhile, the Afghan government under the patronage of the United States was established, but the Taliban were joined by thousands of militants, mainly from Pakistan, and the conflict persists till today. Withdrawal of the majority of the US forces from Afghanistan was announced for December 2014, but there still remains a large number of civilian casualties, according to the estimates between 18,000 and 20,000 and more than 2.2 million refugees and 650,000 internally displaced persons.



Nearly two inhabitants per thousand migrate every year.



KUBBEH SHEFTEH

KUBBEH:

1 kg lean ground beef
1 finely chopped onion
2 tablespoons chopped parsley
3 tablespoons breadcrumbs
1 egg
salt
black pepper
oil for frying

SAUCE:

1 chopped onion
1 chopped red pepper
1 chopped tomato
½ cup chopped fresh mint leaves
1-2 dried apricots
1-2 prunes

1-2 cups raisins
1 spoon sugar
4 spoons olive oil
1 freshly squeezed lemon
1 cup water

PREPARATION: Mix all the ingredients and form medium-sized balls. Immerse them in deep oil and fry until golden-brown. For the sauce, first sauté the onion in oil. Once it's golden brown, add all the other ingredients for the sauce except the dried fruit. Add the water, and when it starts to boil reduce the heat. Add the dumplings to the sauce, cover the pan and let it cook for an hour. After it's ready, serve the dish on a large plate and decorate with dried fruit.

Pepper originates from South and South-East Asia, more specifically from South India, and is well known in Indian cuisine since the 2nd century BC. Commonly grown in tropical regions, today the largest producer and exporter of pepper is Vietnam.

After the British hegemony in India and trade links in the region, virtually all the pepper that was used in Europe, Middle East and North Africa came from the Indian Malabar region. Pepper was known even by the ancient Greeks, who used it as a spice, but also as a remedy. The Romans added it to almost every dish, including the milk, honey and cakes.



Pepper has a hot taste and smell. It can be black, white, green or red. Peppercorns (whole or ground) are used as a spice in many types of dishes throughout the world. It is often used for seasoning soups, sauces, stews and meat dishes.

Duraid spent ten years in Saddam's prisons as a political prisoner. He was tortured and abused on a daily basis. He and his family were considered to be the opponents of the regime because they are Shiites. Duraid came to Croatia around 2003, during US invasion of Iraq. He entered Croatia by crossing the border illegally and was therefore detained in the Centre for asylum seekers in Ježevo, where he spent next ten months. In the Centre he

learned Croatian language and submitted an application for asylum. As an asylum seeker, he was transferred to the Reception Centre for Asylum Seekers in Šašna Greda. Due to the waiting period that lasted several months and uncertainty he was facing at a time when Croatia has not yet granted a single asylum protection, he requested to be returned to Iraq. After his return to Iraq, every trace of him was lost.

In ancient times the area of present-day **Iraq** was known as Mesopotamia and was an area where some of the earliest civilizations developed, including the Sumerians, Akkadians, Babylonians and Assyrians. Due to its richness in resources, it found itself at the centre of interest of imperial powers. Iraqi state was founded after the WW1, however, the strong British influence remained until 1958, when the monarchy was overthrown by a peaceful coup. The development of the country was impeded by the rule of Saddam

Hussein, who led Iraq into two wars, the Iran-Iraq War (1980 - 1988) and the Gulf War (1990 - 1991), exhausting the land and isolating it from the international community as well as conducting a ruthless policy against the Kurdish and Shiite populations. Saddam stayed in power until 2003, when he and his regime were overthrown during the war that followed the US invasion. The overthrow of Saddam did not bring an end to the war, bombings and violence of insurgents, al-Qaeda and other supporters of the deposed regime, against civilians. US occupation of Iraq ended in 2011, when the US troops left Iraq, and in early 2013 there was a new increase in sectarian violence directed mostly against the Shiite population, but also against the members of other religions and denominations. In 2014, self-proclaimed members of the Sunni extremist Islamic State of Iraq and Syria (ISIS) took over the control of a large part of the country, causing internal displacement of hundreds of thousands of people.



.....
2.7 per thousand
inhabitants leave Iraq each
year.



KOOKOO SABZI

(serves 4 persons)

1 kg vegetables and herbs (parsley, dill, coriander, lettuce, tops of spring onions)
4 large eggs
1 teaspoon baking soda
1 tablespoon crushed walnuts
1 tablespoon wheat flour
oil
salt
black pepper

PREPARATION: Wash the vegetables, chop and fry in oil for 5 minutes, then let them chill well. Beat the eggs, add baking soda, salt, black pepper, flour, nuts and chilled vegetables and spices and mix well. Heat the oil in a frying pan until hot, add the mixture and smooth the surface with the back of the spoon. Reduce the heat and fry for 10 minutes (until it's starting to burn). Quickly cut into 4 equal pieces, turn to the other side and fry for another 10 minutes.

Parsley is one of the most popular herbs in the world and is cultivated in many countries on all continents. Originating from the Mediterranean countries, it spread to all the countries of southern Europe. According to some data it originally comes from Sardinia. It was used by the Greeks and the Romans for its healing properties and symbolism in mythology. Parsley is today used mostly in the kitchens of the Middle East, Europe, USA and Brazil.



Amin lives in Croatia for seven months. He abandoned his home because of the persecution on the basis of religion. Although he still doesn't have a job, he would like to live here with his sister, whose cooking he misses so much. The local cuisine is quite different, but he got used to it and his favourite dishes

are pasta and potatoes, while he also tried the stews that he finds similar to Iranian Qorma E Sabzi (herb stew) and Dizzi (lamb soup with chickpeas). When he came, he was surprised by the cooking utensils used, because in Iran they use utensils that make food tastier.

The territory of present-day **Iran** was a birthplace of some of the oldest civilizations. First states were created in the beginning of the third millennium BC and the Iranian people have settled there in the second millennium BC. After a referendum at the end of 1979, by Ayatollah Khomeini's design, Islamic republic was established, with the supreme leader at the helm. Islamic Republic of Iran is the only theocracy in the world. Although the relations

and cooperation with the rest of the world improved after the presidential election of 2013, Iran remains one of the countries with the highest level of censorship, violations of freedom of speech and religious freedoms.

The turning point in the history of Iran happened in the year 1500 with the foundation of Safavid empire, when Shiite Islam became the official religion of the country. Another important year in history is 1906 when the revolution resulted in the creation of the first national parliament in a framework of constitutional monarchy, while today's political system is the result of the Iranian revolution of 1979. That year has seen demonstrations and protests against the then existing regime that was finally overthrown in a revolution.



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In 2014, one per thousand of nearly 81 million inhabitants left Iran.



MOLOKHIA

(serves 4)

200 g dry molokhia
200 g beef or chicken meat
100 g butter
12 cloves of garlic
½ onion
1 bunch fresh coriander
1 teaspoon salt
1 teaspoon black pepper
1 cinnamon stick
1 bay leaf
several teaspoons of mixture of spices
(chili, red paprika, saffron, etc.)
200 g rice
½ lemon

PREPARATION: Molokhia should be boiled for an hour in water with pepper and butter. Remove from water and dry. Simultaneously, cook the meat with pepper, salt, half an onion, bay leaf and cinnamon stick. Let it boil on medium heat for about an hour. Add molokhia and a few teaspoons of the spice mix, then cook it all together for about ten minutes. Finally, add chopped garlic and coriander. Boil the rice in a separate pot. Serve on a large plate with rice in the middle, and molokhia and meat on the edges. If desired, add the juice of half a lemon.

Molokhia is a plant with edible leaves. It grows up to five feet high, and is harvested in summer in the Middle East. It is popular in Middle Eastern and North African countries. It has a bitter taste, so it is mostly eaten cooked, usually in soups and stews. In Syria it is prepared as a side dish. Leaves of molokhia are removed from the stem. It can be bought frozen at stores with Middle Eastern food.



Nader used to eat molokhia with his family on Fridays. Molokhia was a favourite dish of his late father. His father studied medicine in Croatia, where he met Nader's mother and moved with her to Syria 30 years ago. Three and a half years of life under war conditions in Syria and military conscription forced Nader

to leave Syria. He came to Croatia, where he joined his sister Sandra. They both lived in a foster family, and now, after they enrolled in Croatian language course and in college, live in a dorm. Nader is missing Syria, he is concerned for his mother, brother and the lives of the rest of the family.

Throughout the history, territory of the **Syrian Arab Republic** was the centre of many developed civilizations. Syria declared independence in 1941, and from then up to the present time it often participated in various conflicts and wars. From the declaration of independence until 1970 the country was politically unstable, there were frequent coups, changes of governments and political systems.

Hafez al-Assad seized the power in 1970 in a coup. He organized the governance by giving minor concessions to political opponents that were popular in the country, but firmly kept control in his hands through the political and military repression. Rebellions against the ruling regime have often been violently repressed. After his death in 2000, his son, Bashar al-Assad, took over the government. In 2011, as a result of events in the Arab world known as the Arab Spring, there was a culmination of discontent and a start of a movement called the Syrian uprising. In cities across the country demonstrations were held against the regime in power, and the Government has responded by sending the army to crush the protests. Very quickly, an opposition military force was created and called itself the Syrian Liberation Army. That was the beginning of a bloody conflict, which is still ongoing and has caused one of the biggest refugee crisis in history.

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Since the beginning of the conflict more than three million people have left Syria, which is 113.5 people per thousand inhabitants, and the number continues to grow.



ARAYES

(serves 4)

500 g minced lamb
500 g tomatoes, finely chopped
1 medium onion, finely chopped
1/3 cup chopped parsley
1/2 cup olive oil
1/4 teaspoon cinnamon
1/2 teaspoon chili peppers
1 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon of spice mix
7-8 thick loaves of pita bread
1 cup olives
1 yoghurt

PREPARATION: Put the meat, tomatoes, onion, parsley, 1 teaspoon of olive oil, cinnamon, chili pepper, spice mix, black pepper and salt in a medium size bowl. Mix well all the ingredients.



Spread 2-3 tablespoons of mixture into each loaf of pita bread. Cover both sides of pita bread with one to two spoons of olive oil. Cut them into quarters. Place arayas on the baking tray and bake in pre-heated oven at 150 degrees until they get brownish-gold colour. Turn them on the other side to make them crispy. Serve hot with olives and yoghurt.



It is believed that **olive** is one of the oldest foods known to men, from the period between five and seven thousand years ago. It originates from Crete or from Syria. Soon it spread to Egypt, Greece, Palestine and Asia Minor. People were using it for food, medicine and fuel for lamps. It played an important role in Greek mythology and for its strength and resilience the olive became a symbol of strength, loyalty and fidelity.



Sara was with a dozen other people in a dilapidated boat which wrecked off the coast of Dubrovnik. She fled Palestine, and then Libya, with her husband, two young children and other members of her husband's family. There was a blind six-member family on the boat as they were discovered while trying to reach Italy, along with three other young men. They were saved from drowning, unlike many people who

lose their lives daily in the Mediterranean. As asylum seekers, they spent few months staying at the Reception Centre for Asylum Seekers in Kutina, until they found a way to join the rest of their family in Western Europe. The blind family has requested to be returned to Libya because they were faced with difficult and uncertain situation in Croatia. Until then, Croatia has granted only a single asylum claim.

Palestine today covers the territory of Gaza Strip and the right bank of the Jordan River – the West Bank. Although the Palestinian Liberation Organization (PLO), while acting as a government in exile in Algeria, declared independence in 1988, it is still is a country

with limited sovereignty. The reason for this is primarily a history of conflict with Israel, which culminated in 1948 with the declaration of the state of Israel. Despite numerous peace talks and short peaceful periods, conflicts still persists.

In the summer of 2014, clashes have intensified and there was a so-called sanctioned destruction of villages and homes of people who were suspected of taking part in attacks on Israelis. Arbitrary arrest and detention of adults, but also children, is a regular occurrence and the Israeli authorities restrict the movement for residents of the West Bank. These are the reasons that every day more and more people leave their homes and go into exile.

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It is estimated that today there are between 6.5 and 7.2 million Palestinian refugees, or that every third refugee in the world is from Palestine, which makes Palestinians the largest refugee group in the world.





BOZBASH

(serves 4 persons)

1 kg beef (or veal)
1 cup chickpeas
2 onions
4 medium-sized potatoes
4 tomatoes
salt to taste
red pepper powder
black pepper to taste
parsley to taste

PREPARATION: Soak the chickpeas in the bowl of water. While it soaks, cut beef or veal into small pieces. Drain the chickpeas, then add chopped meat and pour cold water over it. While the meat and chickpeas are cooking, slice tomatoes, potatoes and onions in fine pieces. When the meat and the chickpeas are almost cooked heat the oil in another large pot, such as a deeper pan. When the oil heats up, put the meat and chickpeas to the pan, add onion and sauté until golden in color, for approximately 10 minutes. Then add the tomatoes, and after five minutes potatoes which take the least time to cook. Add the water in which meat and chickpeas were cooked and continue to cook for another 10 minutes. Stir the mixture occasionally and add salt, paprika and pepper to taste. Finally, add a little parsley and serve in a large bowl.

Garlic is a seasoning plant. It is believed to originate from Central Asia, and it was used from time immemorial in cooking and in medicine. It was well known to the Egyptians, Greeks and Romans.

Garlic is a seasoning plant from the same family as onions, leek and chives, known for its exceptional taste and medicinal properties. It originates from Central Asia and is one of the earliest cultivated plants in the world, cultivated for more than 5000 years. Starting from the Egyptians, it was grown by the Greeks, Romans, Chinese, Jews and others. Garlic is now used in cuisines all over the world and it's inevitable in Croatian cuisine. It's mainly consumed in



smaller quantities. It is used to flavour various dishes but it can also be eaten raw. Its essential oil gives it a typical smell. Garlic contains phytoncides with bactericidal effect and is consumed as a folk remedy.

Tamara is Armenian coming from Azerbaijan's capital Baku. As a twelve-year-old girl she was forced to move to Russia where she was not accepted. She was not of "proper" nationality, her brother was severely beaten because he is Armenian and had to spend a long time in the hospital due to injuries sustained. When her daughter was attacked in the school yard, she decided to leave Russia and come to Croatia.

She lives here with her husband and two children who are attending school. She is taking a course for a hairdresser. In Croatia, which shares certain culinary characteristics with Armenia, Tamara often bakes cream-filled cakes in the summer and pastries for the family, makes soups and stews and prepares the meat when they have money to buy it.

Armenia and **Azerbaijan** have long been in conflict over territory. Nagorno-Karabakh or Mountainous Karabagh, officially the Republic of Nagorno-Karabakh, is a territory in the southern

Caucasus. Nagorno-Karabakh has long been the scene of ethnic tensions between Christian Armenians and predominantly Muslim Azeris, but they were suppressed for decades under the Soviet regime. In 1988, two years before the collapse of the USSR, attempt of Nagorno-Karabakh to join Armenia has led to armed conflict. The war, in which Armenia joined and where Turkey indirectly supported Azerbaijan while Russia and Iran supported Armenia, lasted until a formal cease-fire in 1994. The war ended with secession of Nagorno-Karabakh, but it has not been recognized by any country in the world except Armenia. In the war 30,000 people were killed and some 100,000 displaced.

.....
6 per thousand inhabitants
leave Armenia annually.





KURDISH FALAFEL

1 cup dried green peas
1 teaspoon cumin powder
1 onion, chopped
1 teaspoon baking powder
4 teaspoons bulgur
¼ cup chopped parsley
¼ cup chopped coriander
3 cloves of garlic
oil for frying

PREPARATION: Soak the peas overnight and then strain them. Mix peas, onion, parsley, coriander, cumin and garlic. Stop before the mixture becomes like fine paste. Add bulgur and baking powder and stir briefly two or three times with the blender. Cover and leave in the fridge for at least two hours. From the mixture, form balls of desired size. Fry the balls in deep hot oil until they turn brown. Serve the balls on a plate, with or without the sauces.

Coriander is a herb that originates from Southern Europe and North Africa, from where it spread to Southwest Asia. Old Sanskrit texts, Egyptian papyri and the Bible all mention coriander. The Chinese believed that it brings immortality, and in Middle Ages it was used in the preparation of love potions. It was brought to British colonies in North America circa 1670, and was one of the first spices grown by settlers in this area. The name derives from the Greek word koriannon, which means bed bugs, and pertains to the specific smell of the leaves. Besides its use as a spice, coriander has many beneficial effects on health.

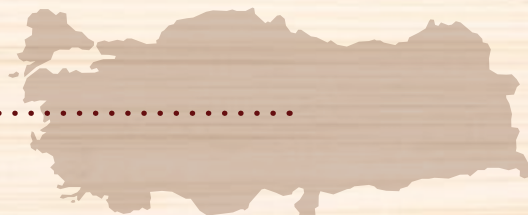


Araz spent ten years in Turkish prisons as a member of the PKK, fighting for autonomy and cultural and political rights of Kurds. In prison he was tortured in various ways. He applied

for asylum in Croatia in early 2000s, but it got denied. He was fearful of returning to Turkey. It is not known where he is today.

One of the earliest populated areas in the world, the territory of present-day **Turkey** has long been the centre of one of the greatest empires, the Ottoman Empire. After the First World War, overthrow of the then Sultan Mehmed VI. Vahdettina in 1922 and coming to power of Mustafa Kemal Ataturk, in 1923 Turkey was declared a republic. In the early 2000s, economic decline and dissatisfaction lead to the victory of the conservative AK Party led by

Recep Tayyip Erdogan. Although it achieved the economic progress, the state government threatens freedom of speech, media and association. Charges and arrests of journalists, writers and hundreds of Kurdish political activists are common, particularly through the misuse of overly broad laws against terrorism. Police forces use excessive force, especially against demonstrators, for which they are very rarely held accountable, and arbitrary arrests are not a rare occurrence. It is estimated that more than 10 000 people were detained on charges of terrorism in the period 2009 – 2012. Big problems are the shortcomings in the fairness of judicial proceedings, the suffering of civilians and participants in the clashes between Turkish security forces and members of the PKK and abuse and discrimination against vulnerable social groups.



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Every fifth of 10 000 inhabitants per year leave Turkey.

STUFFED PEPPERS

(serves 4)


4 green peppers
200 g minced meat
1 onion
100 g rice
tomato paste
salt
pepper
paprika
vegeta



Finely chop the onion and mix it with minced meat and raw rice and spices. Wash the peppers and clean them from the seeds. Stuff the meat mixture into peppers. Place them in a baking dish side by side and fill the baking tray with water. Add tomato paste to the water and keep it in the oven for about 45 minutes on medium heat.



Ever since the seventh millennium BC **salt** is mentioned as an important and integral part of world history, and today it is part of everyday life of the entire human civilisation. Salt was used as a part of Egyptian religious practices, it was traded between the Phoenicians and the empires of the Mediterranean. Salt was highly regarded and its production was limited in ancient times. Ancient Romans first began to salt the vegetables that they were eating. The best known forms are kitchen salt, rock salt and sea salt. Rock salt is sea salt that formed millions of years ago due to the drying of large oceans. Sea salt is a salt created in a process of evaporation of seawater in shallow artificial ponds. In Croatia, France, Spain, Portugal, Italy, and many African countries as well as in China there are many facilities for the production of sea salt.




The most prized is the flower of salt, a salt that occurs only during hot days as a thin layer on the surface of the water. It is harvested manually, with the use of a wooden shovel. It's mainly produced in France, Portugal and Majorca.

Iir was one of the group of boys, younger and older men who were detained in the Reception Centre for Asylum seekers in Jezevo due to the unlawful crossing of the border. Custody decisions were issued to them in the Croatian language which they didn't understand. With

them was a fifteen year old boy, unaccompanied by parents. They asked for asylum, but remained closed in Jezevo until they were deported from the country. When they were apprehended, they were on their way to Italy in the search of better economic opportunities.

As the population of **Kosovo** is mainly divided between ethnic Albanians and Serbs, since 1990 there are two completely separate administrative systems and a lack of communication between communities and their leaders leads to ethnic

hatred and fear. Relations have escalated during Milošević's rule that put the Albanian population in the secondary position and in 1996 with the founding of paramilitary organisation the Kosovo Liberation Army (KLA) which attacked Serbian police and officials. Open conflict between the KLA and the Yugoslav and Serbian forces occurred in 1998 and in 1999 UN and NATO joined in on the Albanian side. The independence of Kosovo was proclaimed in 2008 and the International Court of Justice, despite opposition from the Serbian side, confirmed it in July 2010. Today, the country is faced with the problem of poor respect for human rights and freedoms, and the very bad state of the health sector.



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It is estimated that some 250,000 of the 1.7 million inhabitants live in exile.



POSTSCRIPT

I DO NOT LIKE TO EAT ALONE BUT THIS IS NORMAL SINCE I'M NOT IN MY COUNTRY.

Sadou, asylum seeker from Senegal

When Claude Lévi-Strauss embarked on his anthropological research, he found almost instantly that the phenomenology of food in direct ethnographic observation is built as sets of opposites: “raw and cooked, fresh and rotten, moist and parched” (*Mythologiques I*), then “endogenous and exogenous, central and peripheral, expressed (savoury) and unexpressed (bland)” (*Structural anthropology*), furthermore “boiled (life) and roasted (death)” and “prepared and unprepared”, “cooked and smoked” (*Mythologiques III*). He regarded these and other oppositions as conceptual tools that can extrapolate abstract concepts connected in a sequence of attitudes which can then be used to describe and understand social reality. Various combinations of opposites in turn provide descriptions of individual cultures and societies¹.

The book *A Taste of Home*, with its collection of recipes presented by refugees in Croatia, evokes much deeper sets of opposites, or actually the ultimate in these oppositions. The first one relates to the fact that they are recipes for preparation of non-native food, those dishes that are not the product of local cuisine in the domicile of the chef; it's about connecting cooking and travel, relocation. But while culinary travel writers, such as, for example, Anthony Bourdain, Reza Mahammad, Andrew Zimmern or Robert Makłowicz, often with the status of a *celebrity* travel the world in search of new culinary challenges and gustatory wonders that they taste cooked *in situ*, refugees, in the status of global *pariahs*, escape from severe distress and come to other places in search of salvation from persecution or simply in search of a better life, have brought with them recollections and memories of tastes and aromas that they had to leave.

This brings us to the next opposition, the one that opposes cuisine and exile. Recipes and culinary skills in general – especially when it comes to what is known as cuisine (or haute cuisine), with all its luxurious places of enjoyment, complex preparation and artistic serving of the food, celebrated chefs and all forms of extravagance which should arouse sensations in especially sensitive tongues and palates - are a matter of the highest peak of refined and luxurious life far from everyday needs and concerns, a matter of every kind of abundance. Culinary practice is the point at which physiological need for food is converted into pure culture – where *nature* becomes *nurture* – and is synonymous with civilisation, peace, security, comforts of civilised life beyond, and liberated from, the immediate need. Works of this art may be exaggerated and bizarre in displaying opulence of their patrons, such as the semi-mythical dish from the Bedouin wedding consisting of a camel stuffed with a goat, which is again stuffed with a lamb that is in turn stuffed with a rooster, or as a feast with ten or more courses, or through serving antics with wanton ornaments and bizarre toppings. A good restaurant, exotic ingredients, a chef paid in gold, sophisticated food choices that often merge disparate ingredients and tastes, almost unfathomable choice of rare drinks and other things as far as it concerns the table, are mandatory ingredients without which the life of the elite at the apex of civilisations' achievements is not imaginable.

However, even on a much more modest, everyday level of living of the so-called ordinary man, cooking and meals have an important social, cultural and civilisational role. In the home, the fireplace where the food was prepared in many cultures and religions was also the seat of house spirits and ghosts of ancestors, a place from where they watched over the household and its inhabitants. Warmth of the fireplace and the smell of food prepared with care are intrinsically linked to feelings of belonging to the family and security in its embrace. Everyone is carrying through their life an image of a grandmother

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¹ V. Levi-Strauss, Caudle (1964): *Mythologiques Le Cru et le cuit*. Paris: Librairie Plon; pg. 9

or mother and their unparalleled dishes that marked the happy moments of childhood and growing up, through which they pampered those who continue life. The custom required that we invite a guest-traveler, a person who is lonely drifting through the alien world, into our house and offer to feed him, just as we will, finding ourself in unfamiliar lands, be happy when we encounter a countryman who prepares familiar and beloved dishes, the memory of which we carry inside as the most intimate of home. Common meals of the community – somewhere permanent as with the Dorians in ancient Greece, somewhere occasional, on certain holidays as with most peoples – are usually the embodiment of its spirit. Family meals are events which, more than anything else, show the cohesion of relatives – their absence is a sign of serious disturbance in family relations. Even in the closest relationships between people, food is the point of revelation that opens and exposes the other and oneself; a Balkan saying does not stress in vain that one should eat a kilo of salt (somewhere there is even talk about a sack) with someone to get to know him well. It can be said that the cooking and food, precisely because it is a very intimate act – food intake in the body – are the most intimate moments of connection between individual and the community, belonging to the deepest expressions of sociability.

Displacement is radically opposite of that. A refugee or an asylum seeker, migrant, etc. – here we will leave aside international law nuances which differentiate those terms – as a person who lost everything and was taken out of every context, out of every community and even from the civilisation itself. In a given situation of social violence refugee is generally expelled from their home, whether by being taken into custody with no fault of his own or when his closest family members were killed or simply by being forced to abandon home - to mention just some of the realities described by narrators in this book. Without parents, often without a spouse and children, relatives and best friends, without their social networks, without the protection of the authorities to which citizen has a right to, in fear for their life, a refugee leaves the place and the country in which he lived and commences a solitary escape from the horrors and dangers. No one protects them on their journey and they are left to themselves, and often to the traffickers that see smuggling bewildered people from danger areas as an opportunity for huge profits; after a while - to mention again only the experience of the narrators in this book - if they are fortunate enough to have a dilapidated and overcrowded boat in which they escaped stranded on a shore instead of drowned at sea, or they find themselves in a country which, disoriented, they misidentified (e.g. Croatia instead of Italy), a new spiral of trouble is just starting. Physically, they may be saved and fed, but without any status and without the right to stay, they end up in isolated accommodation where, for many long months and years of waiting, they depend on the response of the government that keeps them in the social and legal cage without access to the community.

Without protection, without legal status and no state that stands behind him, with no home, no relatives and no friends, on a dangerous journey of exile and in constant danger of being killed, or in the waiting room of a foreign country whose language and customs he does not understand, immigrant is the embodiment of what Giorgio Agamben, leaning on one institution of Roman law, called *homo sacer*, a man who was outside of all social orders, both legal and liturgical, and as such could be killed with impunity and was not allowed to be sacrificed². Refugees are a striking return of that institution in our time. If, together with Agamben, we distinguish between *zoe*, as a simple fact of human life or his “bare life”, and *bios* as the totality of that life in the political community and civilised relations, it is clear that the refugee is a drastic phenomenon of biopolitics, that is, of reducing the politics to the domination and manipulation over life as such, without legal restrictions and protection. In its original homeland, immigrant is exposed to violence of lawlessness and to the unlimited power of those who, aside from any laws, decide on life and death; refugees are actually those who, by accident or quirk of fate, were not killed. On the run, they are in the power of the waves, winds and currents, and it is

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² V. Agamben, Giorgio (2006): *Homo sacer: Sovereign power and bare life*. Translated from Italian by Mario Kopic. Zagreb: Arkzin; pg. 66 and passim.

questionable whether someone's Coast Guard will pull them out of the sea before they drown; or they are crossing the borders without any documents, secretly and at night, in a constant danger of dying in accidents or shooting by the border guards. Arrival in a "civilised" country that places them in the shelter is not the end of their biopolitical existence, for the accommodation that provides only a minimum of security, protection and care is only temporary and depends on whether the application for asylum – for a refuge – will be granted; If not, and in Croatia it's a rule with few exceptions, they are thrown again in the continuation of escape and therefore illegal existence, and the whole circle begins anew. A refugee is therefore a category for life, once on the run, always on the run. As the tragic examples of some narrators in this book show, even when they return to their country of origin, it is usual that they disappear "without a trace".

Civilization or civilised state is primarily determined by the existence of a social contract which guarantees mutual safety, that is, that people will not kill or steal from each other, which constitutes the beginning of the political community and society in general. Refugee isn't at any moment a participant in so understood civilisation, but is a living element of natural, pre-civilisation state of lawlessness and asocialness, who only appears in the civilised world, but is not a part of it. He is the victim and prey in that Hobbes' Warre, a war of all against all, when people live without any security and where there is no place for art, nor literature, nor even "society" and where "only continual fear and danger of violent death" govern and "human life is solitary, poor, nasty, hard and short"³.

This book, which at first glance has harmless intentions and modest ambition – to be another collection of recipes, somewhat more exotic dishes and lesser-known spices – opens our view to the biggest horror and largest opposition that can exist in human affairs, one of which Levi-Strauss was not even thinking, namely to that of natural state of fear of death and persecution on one side and civilisation on the other, and on their amazing coexistence in modern society. A refugee, who is at the very bottom of human existence, the one that has no civilised status – and that is why the refugee "eats alone", in isolation from the society in which he is geographically present and knows that it must be so because he is "not in his own country", as one of the narrators puts it – here through the memories of food, spices, fragrances, flavours and meals in their homeland, he remembers his sociability, his civility, his humanity, showing that he is no less of a person than those of us who had the good fortune to be bypassed by the war or to survive one. Through stories about food and dining, the memories of those that cooked for him and those with whom he ate, of those people that meant something to him in his former social existence, refugee reconstructs his former life, from which he was expelled and that exists only as a memory.

The project that led to this book, and the book itself have a special symbolic power. Those who, due to being cast out of civilisation, do not have the basic thing that food provides and brings together, in this book are recognised in their humanity, and as those with whom it is possible to talk about *cuisine*, therefore the height of civilisation and civility as we understand them today. Unfortunately, their fate didn't improve as a result, but a new project that plans to hire the refugees which came to us at a restaurant that would offer the food from the countries from which people usually escape, would not only enrich the Croatian culture, but would mark the turning point in our strict asylum policies.

Ozren Žunec

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³ Hobbes of Malmesbury, Thomas (2004): *Leviathan or The Matter, Forme and Power of a Common Wealth Ecclesiasticall and Civil*. Translated by Boris Mikulic. Zagreb: Jesenski & Turk; pg. 92

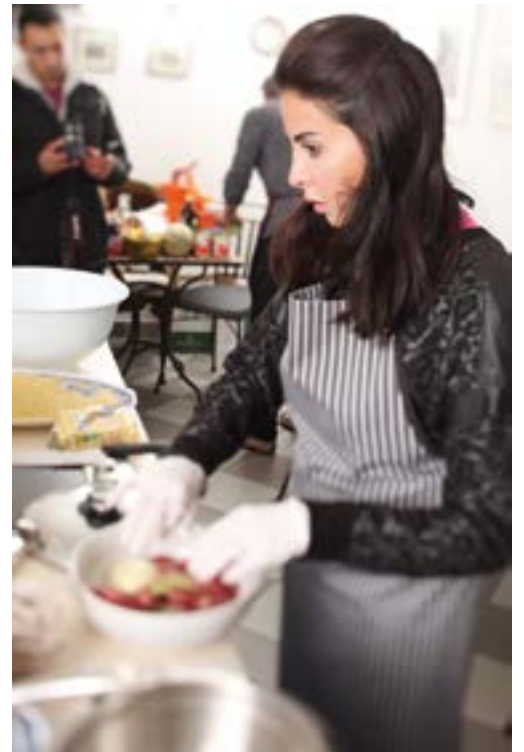
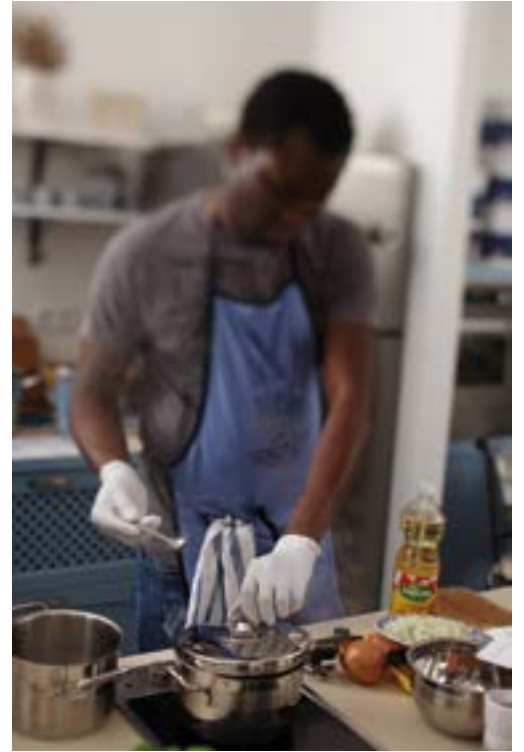
A TASTE OF HOME

november 24th and 25th, 2014

Kulinarska umijeća, Plavi lonac

(Culinary Artistry, "Blue pot" kitchen)







September 30th, 2014
Bliski okusi istoka, Bundekfest
(Tastes of Middle East, Bundekfest)



May 1st, 2014

Prvomajski grah na svjetske načine,
(First of May Beans Feast), Dugave



May 1st, 2012

Prezentacija, (Culinary presentation)

Zagreb, BBF



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ASYLUM and **SUBSIDIARY PROTECTION** refers to the provision of protection which a state grants on its territory to a person who fled their country due to persecution or serious threat to life or basic human rights. A person who has been granted asylum is a **REFUGEE**, or, according to the Law on Asylum, an **ASYLEE**. According to the Convention Relating to the Status of Refugees from 1951, a refugee is a person who is outside of their home country due to a well-founded fear of persecution based on **race, religion, nationality, membership of a particular social group or political opinion** and is unwilling or unable to avail himself of the protection of that country. **AN ALIEN UNDER SUBSIDIARY PROTECTION** is a person who is facing a serious risk of injustice in their country of origin. The rights of asylum seekers and aliens under subsidiary protection are: **the right of residence, accommodation, work, health care, education, freedom of religion and religious education of children, legal aid, social care, family reunification, maintaining family unity and help with integration into society.**

ASYLUM SEEKER is a person who has applied for asylum and is awaiting final decision by the competent authority in the country of refuge. The rights of asylum seekers are: the right of residence and freedom of movement, the provision of adequate material conditions for living and accommodation, the right to health care, primary and secondary education, free legal aid, humanitarian assistance, freedom of religion and religious education of children and a right to work one year after the request for asylum has been submitted. Asylum seekers are accommodated in the **Reception Centre for Asylum Seekers** in Zagreb suburb of Dugave and in Kutina.

By September 2014, **4668 persons** submitted asylum applications in Croatia, while asylum or subsidiary protection were granted to **131 person**. Countries of origin of the refugees are: **Afghanistan, Pakistan, Iraq, Kazakhstan, Uzbekistan, Armenia, Belarus, Georgia, Ukraine, Russian Federation, Somalia, Sudan, Eritrea, Syria, Libya, Mauritania, Congo, Cameroon, Nigeria, Zimbabwe.**

CHILDREN or **UNACCOMPANIED MINORS** are among the most vulnerable groups, and in recent years their numbers are growing. The challenge of

arrival and reception of unaccompanied children or children who, after coming to, so to say, the target destination, become unaccompanied, exists in a number of EU Member States. Another vulnerable group among the refugees are the **VICTIMS OF TORTURE**, people that were deprived of their liberty and those who were abused. Torture is defined as any act that causes pain and suffering, whether physical or mental, and that is deliberately caused, directed at a person in order to obtain an information or a confession. It includes intimidation and humiliation for any given reason. The torture is often based in discrimination and humiliation from the side of the government. A common form of torture or ill-treatment is sexual violence and rape.

Except the aforementioned, vulnerable groups are occupationally disabled persons, the elderly and infirm, ill persons, persons with disabilities, pregnant women, single parents with minor children, persons with mental disabilities and victims of trafficking.

INTEGRATION refers to a dynamic two-way process which from the perspective of refugees requires a willingness to adjust to the lifestyle of the society of immigration without losing their cultural identity, while from the perspective of the society of immigration it requires a willingness to adjust public institutions with respect to changes in the profile of the population and the acceptance of refugees as part of the society. Integration begins with the moment of arrival in the target country and ends when a refugee becomes an active member of that society from a legal, sociological, economic, educational and cultural perspective.

MIGRANT is a person which has changed their usual country of residence (moved abroad) for a period that is, or is expected to be, at least a year long. **ECONOMIC MIGRANT** is a person leaving the country of origin for economic reasons, i.e. to improve their financial status. An economic migrant does not meet the criteria to obtain a refugee status. However, difficult economic situation is often associated with political crises and armed conflicts. **UNLAWFUL** or **IRREGULAR MIGRANT** is a person which crossed the border and came to the territory of the country without proper documents that confirm the identity of that person. If they are apprehended by the police at the border or in the territory of Croatia, they are placed in a **Reception Centre for Aliens** in Ježevo, a closed type centre, pending a decision on expulsion or forcible removal from the Croatian territory.

1 Resources for definitions are: Asylum Act of Republic of Croatia and documents of the UNHCR, ECRE and the Centre for Peace Studies

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