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**THE POTENTIAL OF OSIPOVICHİ DISTRICT FOR
THE DEVELOPMENT OF FOOD TOURISM**

**ПОТЕНЦИАЛ ОСИПОВИЧСКОГО РАЙОНА ДЛЯ РАЗВИТИЯ
ГАСТРОНОМИЧЕСКОГО ТУРИЗМА**

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INTRODUCTION

Belarus is a unique country with its natural, historical and cultural heritage. Our country has a very substantial potential for the development of tourism. Tourists who are looking for beautiful historical and architectural buildings and monuments, untouched nature are going to be surprised by the beauty of Belarusian attractions. The gorgeous scenery and the large range of wildlife, extremely sociable and hospitable people, deep-rooted national holidays, authentic Belarusian cuisine and traditions make our country an interesting and distinctive tourist destination.

Belarus draws special attention to the development of tourism. To create favorable conditions for tourist development 13 legal normative documents have been developed and adopted for the last few years. The aim of the state program “Hospitable Belarus” for 2021-2025 years is to organize competitive tourist complex and increase its contribution to the development of the national economy. Moreover, such international programs as UNDP and UNESCO also help develop tourism in Belarus.

According to the survey carried out in January 2020 by Food Travel Association, 53% of leisure travelers are food travelers. Young people from Europe and the USA were asked about their free time preferences. The survey showed 51 % of people aged 21-31 would rather visit food festivals than music concerts, 61 % would prefer to have a meal at a restaurant. It proves that public interest in food has been steadily increasing and ultimately transforming food tourism into the new global trend. Food is also a key aspect of the travel experience and essential to understand the culture of destination. But I should admit that there isn't enough information in English about the Belarusian cuisine and places where tourists can try it. That's why I have decided to present the information in the English language and make it available for English-speaking tourists.

These facts explain the choice of my research. **The aim of the research** is to identify factors that contribute to the development of food tourism in Osipovichi

district. For this purpose I have decided to design a gastronomic map of Osipovich district and describe the most common Belarusian dishes in the English language.

The tasks of the research are:

1. to study the main principles of food tourism;
2. to analyze the development of food tourism in the Republic of Belarus;
3. to define the link of food tourism with homesteads in Osipovich district;
4. to describe the most favourite Belarusian dishes served in homesteads in Osipovich district and design the interactive map with the information about them.

The object of the research is the development of food tourism in Belarus.

The subject of the research is the places in Osipovich district that offer authentic Belarusian cuisine to visitors.

The hypothesis of the research can be formulated as follows. I suppose that the homesteads in Osipovich district offer a wide range of authentic dishes which can attract foreign tourists and satisfy their interests.

The methods used in the research are systematization and analysis of the main notions of the research, sampling the information.

The research material was taken from the articles on tourism, the Belarusian tourism and economy, and from the official statistics of Osipovich Executive Committee. The research results can be used practically by foreign visitors to enjoy the taste of Belarusian cuisine, immerse them into historical and cultural heritage of our district and get agricultural experience through tasting, experiencing and purchasing.

Part 1 Food tourism is a new branch of tourism

1.1 The main principles of food tourism

Tourism is a worldwide industry. It provides jobs and brings country foreign currencies. Many groups profit from tourism: travel agencies, store owners, airports, hotels and restaurants. According to World Tourism Organization, in many countries it is the most important source of income, it is growing at a rate of 4 % a year. [7, p.5]

Food tourism is a relatively new term and there are many definitions to describe what it is. In addition, there are many professionals and organizations that also use the terms Culinary Tourism and Gastronomic Tourism for the same purpose.

Gastronomic, culinary or food tourism is a new tourism product that is being developed, due to the fact that over a third of tourists is devoted to food. Therefore, the cuisine of the destination is the most important aspect in the quality of the holiday experience. It tells the story of a destination's history and people. Moreover, some states consider their cuisine as national treasure. Traditional recipes are not just an opportunity to cook food, but a part of culture and identity.

The phenomenon of food tourism has been developing since 2001. According to International Culinary Tourism Association, it is a visitation to primary and secondary food producers, food festivals, restaurants and specific locations for which food tasting is the primary motivating factor for travel. As mentioned by the Ontario Culinary Tourism Alliance (OCTA), food tourism includes any tourism experience in which a person learns about food and drink that reflects the local cuisine, heritage and culture of the place. It is not about the food you eat, it is not necessarily about dining luxuriously, but more about eating adventurously to seek out new culinary experiences. [7, p.5] World Tourism Organization defines this term as a trip to a gastronomic region for recreational or entertainment purposes, which include visits to producers of food, gastronomic festivals, food fairs, farmers' markets, cooking shows, tasting quality food products or any tourism activity related to food.

To sum up, food tourism is a tool to connect people with food. This type of tourism is defined as visits to food producers, restaurants, food festivals and specific locations where the taste of food or experience the specificity of typical food products

are the main reasons for the trip. It provides experiences of consumption and appreciation of food and beverages, presented in such a way that value the history, the culture and the environment of a particular region.

The growth of food tourism in the world is an obvious fact. It is one of the most dynamic segments within the tourism market. Food may play a major role when choosing a holiday destination and what is more, food tourism has become a significant part of tourism in general. In addition it has a great impact on the economy of a country, as an average tourist tends to spend more than a quarter of travelling budget on food. Moreover, there are a lot of advantages of developing this branch of tourism. It is shown in the diagram. [7, p.25]

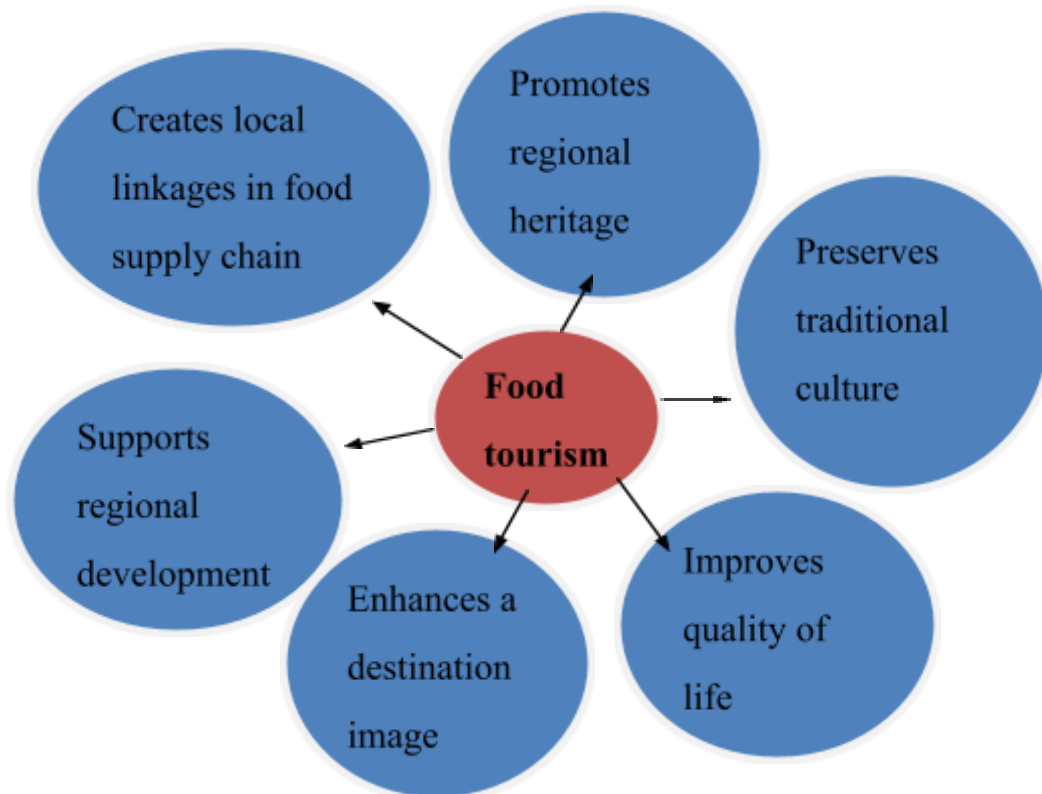


Diagram 1.1-Advantages of developing of food tourism

This kind of tourism is formed by tourists who take part in the new trends of cultural consumption. Food tourist's experiences are often contrasted with "everyday" eating, as travelers look for the authenticity of places they visit through food. Nowadays food is a cultural element, an experience similar to visiting a museum or going to a music concert. Gastronomy in tourism includes a mix of products, services, activities that underline the typical products and recipes of a region, the talent and

creativity of those who prepare them, and the uniqueness of a place, so that they can offer visitors a memorable food-travelling experience. The World Food Travel Association has made up the list of food tourism activities: [2, p.17]

- Taking a street food tour;
- Tasting of local dishes and beverages;
- Following products routes of particular regions;
- Eating at traditional restaurants;
- Sharing meals with locals;
- Participating in gastronomic events and festivals;
- Visiting local markets;
- Learning about the production of food by visiting farms and local producers;
- Participating in cooking classes;
- Visiting exhibitions that explain the history of local cuisine.
- Gastronomic expeditions with chefs and specialists.

This type of tourism can be also divided into:

- urban food tourism (visiting restaurants and cafes specialized in national cuisine, food stores, food processing plants);
- rural food tourism (visiting farms and local food markets, gathering berries and mushrooms, etc).

Analysis of the world development of food tourism reveals the following patterns:

1. Legislative support of this branch of tourism increases the number of culinary tours, improves the service quality.
2. The creation of associations accelerates food tourism development. The role of associations is decisive in making of preferential legal conditions for its development.
3. In most countries food tourism is aimed at national market. Italy, Spain, Mexico, India and Greece are the countries where more than 65 % of foreign tourists

prefer to get acquainted with the destinations' culture and history through tasting local cuisines.

4. Human factor is a basis of food tourism, because a direct contact and communication with the producers and the locals are very attractive things in this branch of tourism.

The universal model of food tourism has been presented by World Tourism Organization. [2 p.17] You may see it in the following diagram.

- Food tourism
 - Facilities
 - (farmers' markets, food stores, restaurants, farms, vineyards)
 - Events
 - (food and drink shows, harvest and beer festivals)
 - Activities
 - (dining, touring, educational observation)

Diagram 2-The universal model of food tourism

The main feature of food tourism is to use food as a means of connection between people, places and time. In general, food tourism specific activities are as follows:

- Cooking school holidays, where guests not only taste the local dishes, but directly participate in their preparation together with the chefs;
- Dining in famous local restaurants, buying local food from shops and food markets;
- Visiting the food producers that produce special kind of food characteristic for certain culture, region of tourist destination.

Summing up the information mentioned above, food or gastronomic tourism is the way to immerse tourists into the authentic atmosphere of culture, traditions and history of a country through national cuisine.

1.2 The development of food tourism in the Republic of Belarus

Tourism is one of the priorities of the Belarusian economic and social development. The government takes special care of this industry. The first national tourist development program was adopted in 2004. The program helped to launch the export of tourism services, develop tourism infrastructure in the country, visa support and terms of stay for foreigners in Belarus. Due to the President's Decree from 24 July 2020 citizens of 80 countries are welcome to visit Belarus without visa for a stay of up to 30 days when they cross the border at Minsk National Airport. [4]

Our country has a very substantial potential for the development of tourism. Belarus is ready to offer not only rich excursion programs, treatment in sanatoriums, but also places where it is possible to taste authentic dishes of Belarusian cuisine.

As we have mentioned food tourism has become increasingly popular in Europe and the USA since 2000s. Belarus joined this movement much later. In our country food tourism is a young direction, but rich authentic Belarusian culinary heritage can promote our country as an attractive destination for tourists.

The Republic of Belarus has a lot of preconditions for the development of food tourism. There are some of them:

- Belarusian cuisine has a rich and long history. Its development was influenced by the geographical position at the crossroads of Western and Eastern cultures. Although it has a lot in common with Russian, Polish, Ukrainian, Belarusian cuisine has its own characteristics that distinguish it from the culinary traditions of other countries.
- Hundreds of authentic Belarusian recipes, found and described by ethnographers, are included into intangible cultural heritage of Belarus. According to the Convention of protecting intangible heritage adopted by UNESCO in 2003, intangible heritage includes customs, traditions, knowledge, skills and connected

with them objects and artifacts that recognized by people as cultural heritage. These are different food festivals, holidays and traditions that are deep-rooted and typical of our nation such as “Kupalle”, “Kalyady”, “Maslenitsa” and many others. They reflect our culture and authenticity of Belarusian cuisine.

Food tourism is gaining popularity in our country. It provides an opportunity not only to taste various national dishes, learn the recipes, bake bread or try pancakes, but also to get acquainted with Belarusian culture, traditions and way of life. Based on an analysis of the information on Belarusian travel agencies and services they offer, we have made a list of activities to suit a wide range of food tourists’ interests:

- ❖ Visiting cafes and restaurants of Belarusian cuisine, where the recipes of unique dishes have been recreated;
- ❖ Going on excursions to ethnographic complexes to taste locally produced food;
- ❖ Visiting plants and factories to learn about the process of food production;
- ❖ Attending culinary workshops for children and adults to cook national dishes;
- ❖ Visiting gastronomic festivals like Beer Festival in Lida, Gastrofest in Minsk, The Cherry Festival in Glubokoe, “Motylski Prysmaki”, etc.
- ❖ Visiting agrotourism homesteads that offer dishes cooked of organic products.

Specialized restaurants and cafes promote Belarusian cuisine through revival of old recipes, the way of dish presentation, the interiors decoration in Belarusian style. Each restaurant has its own specialties. For instance, visitors of Minsk restaurant “U Frantsiska” get into the atmosphere of an ancient castle and have an opportunity to taste such original dishes as Svinoy Kumpyachok, Kolbasy from Frantsisk. Nesvizh restaurant “Getman” offers pork knuckle cooked on old-time

recipe. Radivilovski Goulash is served in the café “Straunya”. Grodno restaurant “Stary Lyamus” offers potato dishes known from the old time of the Polish-Lithuanian Commonwealth.

Agrotourism homesteads take an active part in popularization of unique Belarusian culinary heritage. In many ways agritourism and food tourism have a tight link and help strengthen each other, especially when they’re supported by locals and tourists. This kind of tourism has all necessary conditions for promoting Belarusian cuisine. It’s a well-known thing, that the roots of authentic folk culture are rooted in Belarusian rural area. According to the official statistics of the Republic of Belarus, the rural population had predominated till 1976. [1, p.19] Moreover, a Belarusian village has a unique food tourist potential, it offers a large selection of traditional culinary delights. A village was and is the main place, where national traditions, crafts, old recipes of Belarusian cuisine are still kept. Due to this fact, agritourism homesteads have a unique perspective to attract food tourists. The statistics show that in 2012 there were 1775 homesteads in the Republic of Belarus and about 222 600 tourists spent their holidays there. For several years the number of homesteads has increased and today more than 2760 homesteads are available for tourists. All of them are absolutely unique. In 2019 over 515 000 tourists visited them. [1, p.23]

To sum up, Belarus has all necessary preconditions for the development of food tourism and attracting foreign tourists to immerse into Belarusian history and cultural heritage through tasting national cuisine.

2.1. Food tourism in Osipovich district

Osipovich district has a great natural, historical and cultural potential for the tourism development. It is situated in the south-west part of Mogilev region. The territory of the district is mostly flat with rolling hills in its western part. Osipovich district is a very picturesque place with its magnificent forests, green meadows and golden fields. Tourists may also visit the ruins of Svisloch castle which has a long and fascinating history.

The best way to immerse into authentic atmosphere of culture and history of the district is to taste delicious traditional dishes. As I have already mentioned, there are two possible ways to do this, food tourists can either visit restaurants and cafes or local agritourism homesteads. I have studied the information about places in Osipovich district where tourists can satisfy their interests. There are 2 restaurants and 11 cafes there, but none of them specialises in Belarusian cuisine. On the other hand, there are a large number of homesteads in the district. The local authorities draw a lot of attention to the development of this branch of tourism. According to the official information its development in our district started in 2008, when the first agritourism homestead was registered. You may see it in the diagram below:

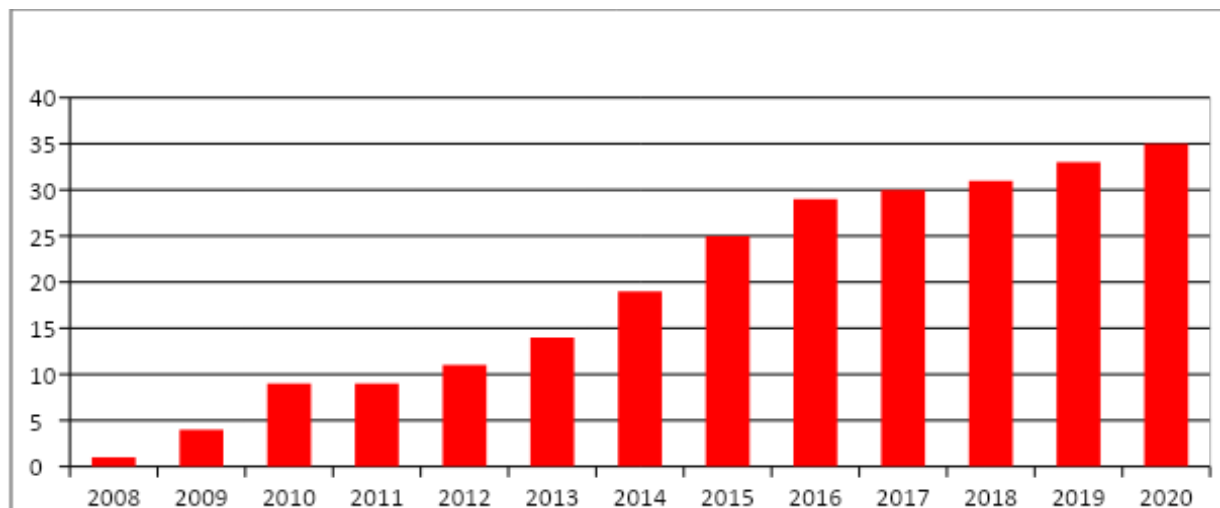


Diagram 3-The increasing number of agritourism homesteads

The diagram shows that from the very start there was only one agritourism homestead in Osipovich district. But by 2013 the number of registered agritourism estates had risen to 14, and the number is still growing. [3]

The survey conducted among the homesteads' owners found out that the entities of agritourism in Osipovich district are situated in a picturesque rural area, which is rich in traditions and customs. We have studied the information about these homesteads using different sources in order to learn more about activities that could be interesting to food tourists. There are some offered activities that can attract food tourists:

- Tasting authentic dishes and beverages;
- Cooking traditional Belarusian dishes according to old-time recipes;
- Sharing meals with the locals;
- Visiting local farms and food markets;
- Picking up berries and mushrooms;
- Using organic products in cooking;
- Collecting honey;
- Fishing.

Summarizing the above mentioned information we can say that the number of homesteads is constantly growing which proves the positive tendency in the sphere of tourism in Osipovich district. They offer activities that can attract food tourists and get acquainted them with Belarusian culture through tasting traditional dishes or taking part in the preparation of the food.

2.2. Traditional Belarusian dishes served in Osipovich homesteads

By the beginning of 2020, 35 entities of agritourism have been registered in Osipovich district. They are situated in 18 villages of Osipovich district.

It is important to mention that 10 homesteads are in the village of Svisloch, the villages of Smyk, Lapichi, Krasnoe, Tsel have 3 homesteads in each. (Appendix A). We should say that they all are working homesteads. In 2019 the functioning homesteads signed 938 contracts and hosted 5331 tourists. It is necessary to mention that 92 of them were foreigners. They had a great interest to traditional Belarusian dishes. After all, the tourists were impressed by the ways of cooking and unforgettable taste of food. The following diagram shows the number of tourists and the countries they came from:

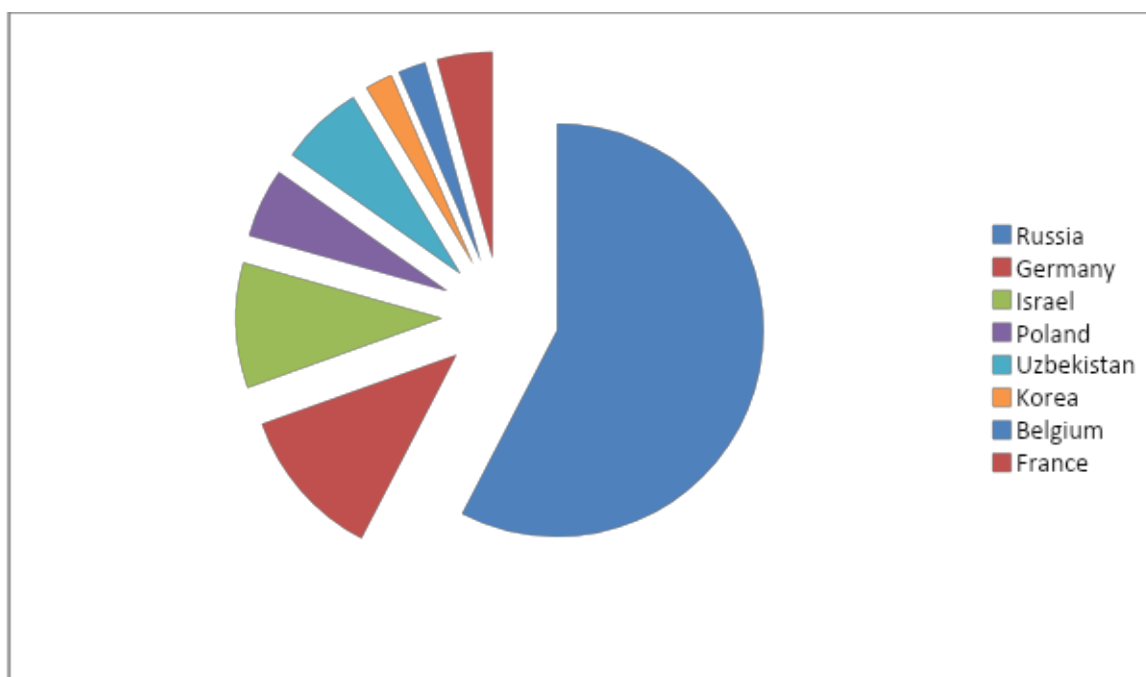


Diagram 4-Tourists visited homesteads in Osipovichi district

The statistics show that the largest number of tourists came from Russia, and the smallest number –from distinct foreign countries. All this is the evidence of lack of necessary information in English about the places where food tourists can satisfy their interests.

We have studied the information about the dishes of Belarusian cuisine served in the local homesteads in order to describe them. We should mention that Belarusian national cuisine originated in ancient pagan times and has a rich history. Belarusians had a relatively small set of products, but they were able to create unique national dishes. Belarusian cuisine is basically based on grains, milk, meat, fish, mushrooms, berries and various vegetables typical for the region. We have discovered the most frequently used foods in preparing traditional dishes in Osipovichi district homesteads. There are the following food groups:

1. Herbs and vegetables: cabbage, turnip, beet, carrot, cucumber, potato, onion, garlic, dill, parsley;
2. Pulses: beans, peas;
3. Grains: oats, barley, rye, buckwheat, flour;
4. Mushrooms: pickled, dried, powdered;

5. Fruit and berries: apples, pears, plums, cherries, currents, blueberries, raspberries, cranberries;
6. Dairy products: milk, curd cheese, sour cream, butter;
7. Meat: pork, mutton, beef;
8. Poultry: chicken, duck, goose, turkey;
9. Game: elk, boar, beaver;
10. River fish: pike, carp, bream, roach.

The process of preparation of traditional dishes is quite complicated and can take a lot of time. It includes such methods as blanching, stewing, roasting, baking, braising, frying and boiling.

Belarus is famous for its soups. They are represented by two kinds: cold and hot soups. Hot soups are thick and made of flour, vegetables, pulses, grains, pork, lard and sour base (kvas or whey). All of them have unforgettable and rich flavor. The most famous hot soups are “Cabbage soup” (cooked of mushroom broth, pickled cabbage, vegetables and flour), “Zhur” (can be lean, meat or milk, made of fermented oatmeal or rye), “Polivka” (mushroom soup with onion, spices and flour), “Mushroom Krupenya” (mushroom soup with cream, vegetables and buckwheat), “Pohlyobka” (made of chicken and mushroom broth, potatoes, onion, tomatoes, herbs), “Borshch with Apples and Beans”. Cold soups are cooked of vegetables, eggs, greens and sour base. They are ideal refreshments in a hot summer day and served with sour cream. The most popular cold soups among Osipovichs' homesteads' visitors are “Kholodnik” (sorrel, spring onion, dill, cucumbers, eggs, served with sour cream), “Svecolnik” (beet broth, spring onion, dill, cucumbers, eggs, served with sour cream), “Mushroom Kvas” (kvas, mushrooms, onion, parsley and celery roots, herbs).

Meat dishes are not less unique and delicious. They can be served hot, chilled or cold. The priority is given to pork and lard. The most often ordered dishes in Osipovichs' district homesteads are the following: “Vantrabyanka” (a dish made of pig's pluck-its heart, lungs, liver and kidney, boiled in animal's stomach), “Black Pudding” (made of animal's blood, grains, lard), “Pyachista” (a piece of meat baked

in an oven), “Vereshchaka” (thick gravy with pieces of meat and sausage, served with pancakes), “ Zrazy” (chopped pieces of meat and filled with vegetables, mushrooms or eggs), “Palendvista” (jerked pork with herbs and garlic).

In Osipovich district estates fish dishes are not diverse. They are all cooked of river fish, which is served smoked, fried or boiled. “Fish sausages” (made of minced fish with onion, carrots, flour and spices) can be tasted only in two homesteads “Na Ptichi” and “Svisloch”.

The calling card of our country is potato dishes, which take a special place in Belarusian cuisine. Their main peculiarity is the predominant use of grated potatoes rather than whole ones. There is a wide range of unique potato dishes served in Osipovich homesteads. They are: “Draniki” (potato pancakes made of grated potatoes, onion, eggs and some flour, served with sour cream), which recipe can be varied (Appendix A), “Kolduny” (large potato pancakes with meat filling), “Babka” (grated potatoes, baked with bacon, onion, sour cream, eggs, flour), “Kopytki” (sliced potatoes rolled in flour and baked in an oven), “Klyostki” (boiled potato balls, served with sour cream, fried lard and onion).

Popular dishes of flour include “Drachena” (a sort of omelet served with butter or fried lard), “Perepecha” (thick pancakes made of various kinds of flour), “Pancakes”.

There are almost no sweet dishes in Belarusian cuisine. They have been replaced by fruit drinks or kvass, birch and maple juices. “Kulaga” (a dessert dish cooked of boiled berries with honey, flour and served with pancakes or bread), “Baked Apples with Honey”, “Dzmukhavtsy” (cottage cheese with honey and berries, coated in breadcrumbs and fried), “Nalistniki” (thin pancakes with different fillings) are also popular with visitors of local homesteads.

Summarizing the mentioned information I may say that Osipovich district homesteads have a great potential for attracting and hosting food tourists. They offer visitors a wide range of traditional Belarusian dishes and activities to learn more about traditions and history of our country. Osipovich homesteads would make a great contribution into popularization of Belarusian culture.

CONCLUSION

The main aim of the research was to study the potential of Osipovich district for the development of food tourism and places which can attract food tourists and satisfy their interests.

The first part of the work is a short review of the main principles of food tourism. This branch of tourism is an opportunity to immerse into the authentic atmosphere of culture, traditions and history of the country through activities that provide experiences of tasting traditional dishes and beverages.

The government of the Republic of Belarus pays a lot of attention to the development of tourism. Food tourism is quite a new experience for our country, but its development in Belarus can be successful enough. First of all, our country has a substantial potential for its development: varied Belarusian food traditions, unique cultural and historical heritage. Secondly, the development of food tourism means a lot for the Belarusian economy. Thirdly, it is one of the most effective ways to promote the Belarusian culture and traditions.

The second part includes the research itself where I observe the development of food tourism in Osipovich district and its link with homesteads that have been registered by 1st January 2020. There are 35 homesteads in our district. All homesteads provide authentic Belarusian cuisine, well-organized activities to get acquainted with national traditions. The greatest advantage of the homesteads is their location in environmentally clean areas where they grow organic foods. Thus, the hypothesis of the research has been proved: Osipovich district homesteads have a great potential for attracting and hosting foreign food tourists.

The challenge is to put together the mechanisms in order to turn this potential into the development of food tourism in Osipovich district: in terms of increasing the number of visitors, expanding the range of facilities open to them, as well as the number and quality of homesteads in the district.

I suggest that the facilities and benefits of Osipovich district should be made more visible to potential visitors. This can be done through the local website or social media. It will be more convenient if the website has a “translate” function so it can be

used by potential visitors from different countries. Moreover, there should be two aspects of the informing the public. The first is advertising the recipes of traditional Belarusian dishes, wonderful facilities and opportunities in the district and the second is to publish the choice of the homesteads there.

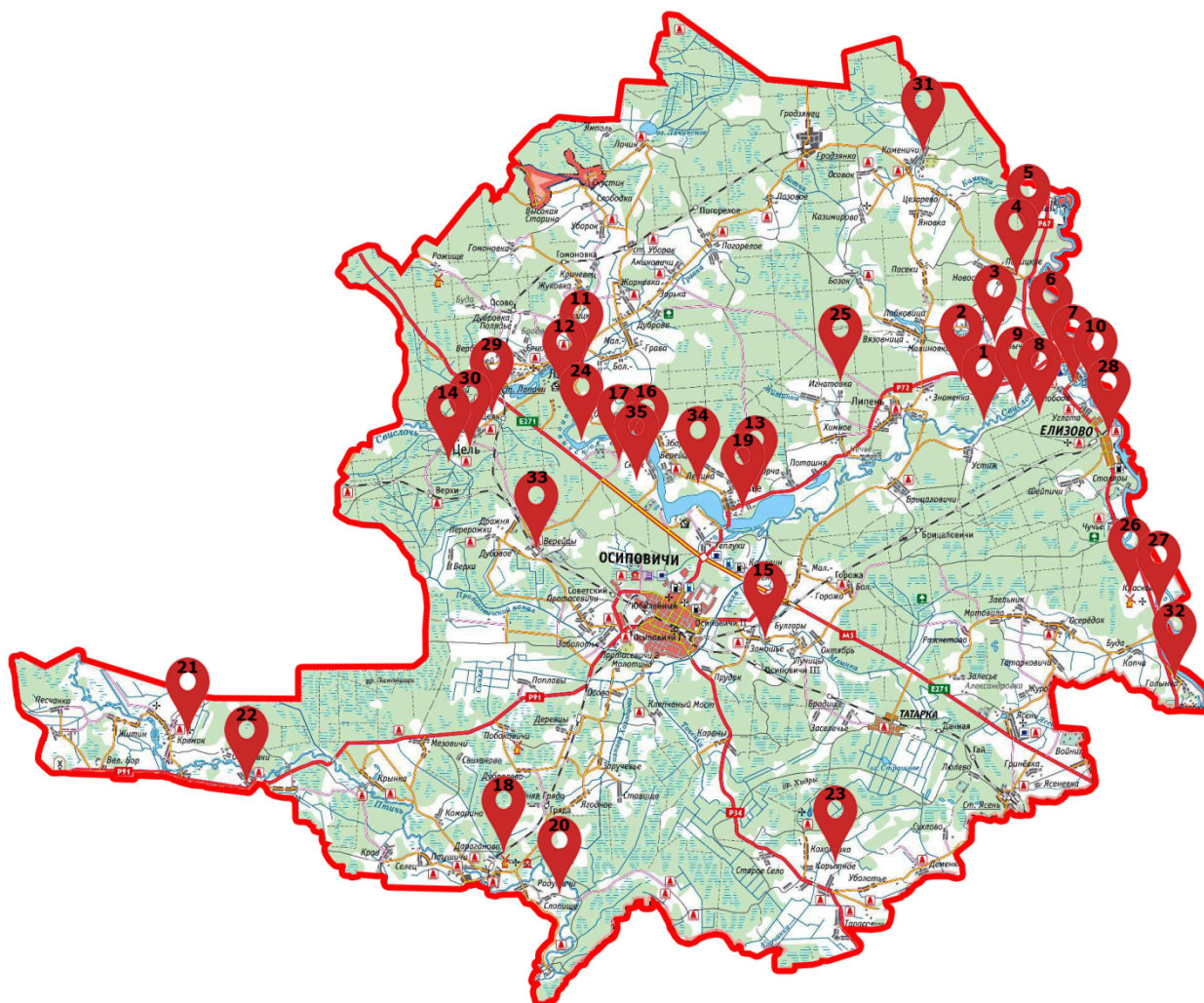
Taking into consideration all the above mentioned facts I believe that the research purpose has been achieved. I have designed the gastronomic map of Osipovich district and its homesteads that offer a wide range of authentic Belarusian dishes. I suppose that it can be very useful for people who would like to visit Belarus and to get an experience in which a person learns about food and drink that reflects the local cuisine, heritage and culture of the place. Moreover, our research can have the practical value for senior students, when they study Belarusian Cuisine and Tourism.

In my opinion, the topic of our research is quite promising. There can be a lot of ways to use it in further projects. One of them is creating a website on places in Osipovich district where food tourists can satisfy their interests.

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The Working Homesteads of Osipovich District



1. “Chepikov” vil.Svisloch
2. “Berezinskaya” vil.Svisloch
3. “Mezhdurechiye” vil.Svisloch
4. “Dve reki” vil.Svisloch
5. “Zolotaya Gorka” vil.Svisloch
6. “Kamenaya Gorka” vil.Svisloch
7. “Vyaskovya Farby” vil.Svisloch

8. “Zhuravliny Kluch” vil.Svisloch
9. “Svisloch” vil.Svisloch
- 10.“Liliya” vil.Svisloch
- 11.“Likhalapichi” vil.Lapichi
- 12.“Batskouskaya Spadchuna” vil.Lapichi
- 13.“Lidiya” vil.Vyazye
- 14.“Feeriya Otdyha” vil.Tsel
- 15.“Panski Khutarok” vil. Zamoshiye
- 16.“Bermudskiy Treugolnik” vil.Smyk
- 17.“Klovoye Mestechko” vil.Smyk
- 18.“Na Ptichi” vil.Daraganovo
- 19.“Vasilena” vil.Vyazye
- 20.“U Tatsiany” vil. Radutichi
- 21.“Posledniy Rubezh” vil.Kremok
- 22.“U Lukomoriya” vil.Ostrovki
- 23.“Myadovy Padvorak’ vil.Korytnoye
- 24.“U Ryzhego Kota” vil. Ozerishche
- 25.“Mishkina” vil.Ignatovka
- 26.“Krasnoye” vil.Krasnoye
- 27.“U Grigoriyevicha” vil.Krasnoye
- 28.“Vysokiy Bereg” vil.Yelizovo
- 29.“U Kravchukov” vil.Tsel
- 30.“Mitina Tsel” vil.Tsel
- 31.“Soloviyny Ray” vil. Kamenichi
- 32.“Naberezhnaya” vil.Krasnoye
- 33.“Homin” vil.Vereytsy
- 34.“Zelyonaya Dubrova” vil. Lenina
- 35.“U Reki” vil.Smyk

The Gastronomic Map of Osipovich district



<https://anton-euro.github.io/>

