





"LITHUANIAN HOUSEWIFE OR PIECES OF ADVICE HOW TO PROPERLY CONSUME THE GIFTS OF GOD"

In 1893 in Belgium women gained voting right, in Germany Rudolf Diesel was constructing the beginning of a diesel engine, in the USA the Great Depression began, in Lithuania the period of the press ban was still continuing, whereas in Tilze the first gastronomy book was published. Anykščiai, located near the most famous stone of Lithuania, as well as the tallest church of Lithuania and the history of wine of the local B. Karazija, became the beginning of one more story – Liudvika Didžiulienė, having resided in the estate of Griežionėlės and having brought up nine children, started writing the history of cuisine in Lithuanian. If you want to see home, where the author of the gastronomy book written in Lithuanian resided, nowadays you can also visit the memorial-museum of Liudvika and Stanislovas Didžiuliai. Reading the book of the gastronomic pieces of advice, one can find out about the household topicalities of the 19th century: "why milk turned sour" or "why butter did not separate from sour cream, it is useless, too liquid". Meanwhile, the



reasons of these troubles are even more interestingly described: "maybe it was cursed by the evil eye, or maybe the female dog jumped over the butter mixer", "or maybe a lazy girl was carrying milk which was uncovered and the wind was blowing, or maybe a cow sniffed in the bucket being milked". To solve all the troubles of household, L. Didžiulienė gives advice, and next to the pieces of advice she gives the descriptions of the dishes of the previous century – zrazai (meat rolls), kaldunai (dumplings), apple froth, "sandy sweets", homemade beer, apple kvass. Led by curiosity and wish to taste gastronomic heritage, come to try to the hospitable region of Anykščiai! In "Miškas" and "Nykščio Namai" you will find "Preska sriuba su baravykais" (mild soup with boletus).

If you want to try zrazai (meat balls), prepared according to the recipe of Didžiulienė, come to celebrate her birthday on the 4th May which will be in Niuronys, the café "Pasagele", where a programme for the initiator of the gastronomy writings is being prepared.

THE MEMORIAL HOMESTEAD-MUSEUM OF THE BOOK SMUGGLERS LIUDVIKA AND STANISLOVAS DIDŽIULIAI

Griežionėlės village, Anykščiai district
+370 381 43901, +370 698 15458
info@baranauskas.lt, www.baranauskas.lt



L.DIDŽIULIENĖ RECIPE

MILD SOUP WITH BOLETUS

Put twenty boletuses on to boil, pour 3.9 litres of water, salt after having boiled a bit, add English pepper, leaves, at least five carrots, French turnips and twenty big potatoes. Having boiled a bit, until 2.6 litres is left, take out boletuses, mince like beetroots, and percolate liquid through a percolator. Also, percolate potatoes and carrots through the percolator, put cut boletuses, boil one more time and serve.



TASTE THIS DISH:

"NYKŠČIO NAMAI"

Liudiškių st. 18, Anykščiai

**SPA VILNIUS ANYKŠČIAI
RESTAURANT "MIŠKAS"**

Vilniaus g. 80

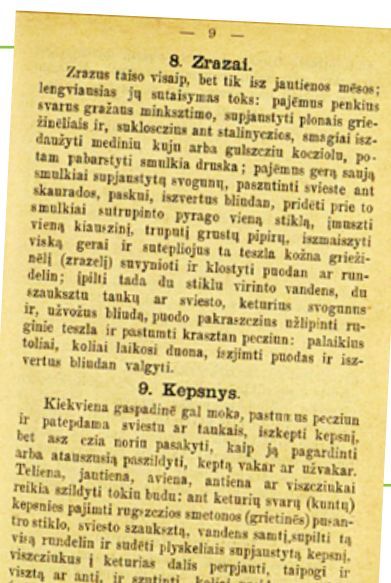
ZRAZAI (MEAT BALLS)

On the 4th May, 2 p. m. we will celebrate the birthday of Liudvika Didžiulienė – Zmona in the barn of the café "Pasagėlė". Zrazai (meat balls) from her first recipe book will be cooked for treat. The list of invited guests, please register in advance. Klerkamiesčio st. 6, Niuronys village, Anykščiai district.

+370 682 13405

kavinepasagele@gmail.com

www.laimospasagele.lt





ANYKŠČIAI, WITH A SWEET SMELL OF APPLES

Apple orchards will meet you while travelling to Anykščiai via Kavarskas. An apple is a special fruit to Anykščiai. The hills of Anykščiai region and plains among them have always been planted with apple-trees, the area rich with apples also tempted a diplomaed agriculturalist B. Karazija to establish the first manufactory of fruit-wine there. Since 1926 the wine of fruit and berries has been produced in Anykščiai, the taste of which was even evaluated in Buckingham Palace.

Respect for an apple and the wealth of the region, created by it, are expressed every autumn there – Obuolines (the festival of apples) is celebrated there.

It is probably the only festival in Lithuania, when the main focus is on an apple.

The programme of glorifying an apple is created each year: a ton of apple jam is boiled, a mosaic from apples, a stripe of various patterns is weaved from apples or city name is written from apples.

Apple dishes are also on the tables of the local catering companies. If you think that pies are baked only from apples, it is high time to visit the places of apple route and gift a short calm rest to yourself while tasting homemade apple ice-cream (SPA Vilnius Anykščiai) or apples stuffed by the housewife of Nobleman (Nykscio namai).



YOU CAN ALWAYS TAKE HOME A BIT OF THE HISTORY OF ANYKŠČIAI WITH A SMELL OF APPLES – THE CHEESE OF LOCAL APPLES AND APPLE WINE IS A PERFECT SET WHICH WILL HELP TO REVIVE THE EMOTIONS EXPERIENCED THERE IN ANY PLACE OF THE WORLD.




APPLE CHEESE OF ANYKŠTĖNAI

+370 687 87826

marijostrobele@gmail.com

 [marijostrobele](https://www.facebook.com/marijostrobele)



 You can buy cheese in Anykščiai Tourism and Business Information Centre

THE SHOP OF THE BARN OF PASAGĖLĖ

Klerkamiesčio st. 7, Niūronys

+370 682 13405

kavinepasagele@gmail.com

www.laimospasagele.lt



AB "ANYKŠČIŲ VYNAS"

Darius ir Girėno st. 8, Anykščiai

+370 618 90484



APPLES STUFFED BY THE HOUSEWIFE OF NOBLEMAN NYKŠTYS

What can be said about the baked apples of Anykščiai? That is the most perfect and healthiest dessert even to an honourable guest...

Take seeds with some pulp around it in the apple, make a hole in the core of the apple, so that a couple of fingers could fit in it. Pick up the middle of the apple not all through, but so that a thin bottom would remain, so that it would maintain all the goodies, which will be put inside the apple instead of the core ...

You need a couple of spoons of honey, curd, a spoon of semolina, a full spoon of chopped nuts (it is the best to grind them almost to the consistence of mill in a coffee-mill), a full spoon of chopped fruit, about half of grated lemon peel and a teaspoon of cinnamon, to mix everything and fill the apples with it. Lightly prick around the sides of the apples, so that they would not explode too strongly (but it explodes anyway) and bake in a hot oven until it is enough... and that is all...



THE ROAD OF NATIONAL HERITAGE AND OTHER DELICIOUS GASTRONOMIC SUGGESTIONS



DAILY BREAD

Sitting behind the table in a traditional house of Aukštaitija region, you will hear about the way of bread from sown rye to a slice of bread. Each participant will bake a little loaf of bread and will be able to take it home.

Length – 3 h

Muziejaus st. 11, 13

Niūronys, Anykščiai distr.

+370 612 69545, +370 616 25124



AT THE WHITE TABLE

OF THE CHRISTMAS EVE

Sitting in a warm traditional house of Aukštaitija region, you will find out about Christmas Eve and Christmas traditions. The lecture includes Christmas Eve customs, preparation of the traditional table and the symbols of the traditional dishes.

Duration – 3 h

Muziejaus st. 11, 13, Niūronys, Anykščiai distr.

+370 612 69545, +370 616 25124



THE WAY OF TEA IN ANYKŠČIAI

Ramūnas, the guru of herbs, hosts educational programs for guests of all ages about herbs that can be found in the region of Anykščiai. He also organises tastings of acorn coffee and herbal tea of national heritage, mini seminars on the herbs of Anykščiai region, their effect on human body, as well as tea drinking ceremonies in the nature. Tastings must be arranged in advance.

Vilniaus st. 22, SC "Norfa", Anykščiai

+370 659 78361

ramusvanduo@gmail.com

www.ramunovaistazoles.lt

THE TRADITIONAL BREAD OF MODERN LIFE

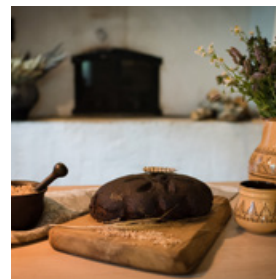
Sitting at the warm bread machine, we will share the recipe of bread, cherished for centuries. You will find out about the customs of the baking of the bread of antecedents and the rituals of its honour, family traditions, as well as you will find out about ancient household utensils.

Duration 1 hour 30 minutes.

Pajuostinio st. 2B, Pajuostinio village,
Anykščiai distr.

+370 620 22111, ieva@modernigamta.lt

www.modernigamta.lt



"THE PANCAKE OF SUN"

When you come to taste the pancakes of Lower Lithuania, you will come to a cosy flower and herb covered corner, here herbal tea will be served to you. The pancakes of sun with various dippings. That is how the ancestors of our region used to eat: substantially, deliciously and ... with hands.

Slėnio st. 9, Burbiškis village, Anykščiai distr.

+370 611 62354

adomoniene.irena@gmail.com

www.infoanyksciai.lt/pramogos-ka-veikti/sody-
ba-saules-blynas/



THE DISHES OF ANYKŠČIAI

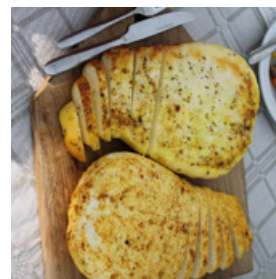
The cafeteria Pasagėlė has a craft granary, where you can get to know the history of the cuisine of Anykščiai region at an educational program. The food is cooked in an old-fashioned oven from local products, keeping to the old traditions. The program is adapted to groups of 20 and more people; the length of the program is 1-1.5 h. You can order the dishes in advance.

Klerkamiesčio st. 6, Niūronys village,
Anykščiai distr.

+370 682 13405

kavinepasagele@gmail.com

www.laimospasagele.lt





EDUCATIONAL PROGRAMS OF WINE HISTORY

“ANYKŠČIŲ VYNAS”



Anykščių Vynas is the most well-known and reputable producer of Lithuanian wine and cider, placing special emphasis on naturalness and using primarily Lithuanian-grown fruits and berries in production. The winemakers at Anykščių Vynas have prepared a special tour for the most popular wine they produce – The Voruta Lithuanian Wine Road.

AB “Anykščių vynas”
Dariaus ir Girėno g. 8, Anykščiai
+370 615 44270,
degustacija@mvgroup.eu
www.anvynas.lt



TERRACE OF “ŽUVIENĖS PAŠIŪRĖ”



In the spacious and cosy terrace facing the reaches of the lake, cognitive programmes on the topics of winemaking are organized: “The History of the Winemaking of Balys Karazija”, “The Presentation of National Winemaking” – we speak about the establishing of the workshop of the fruit wine of Anykščiai, as well as about significant and curious events, about fruit and berries used for winemaking, technologies and certification by national heritage.

Šiaulių st. 9, Rubikiai village,
Anykščiai distr. +370 659 88610
zuvienespasiure@gmail.com
www.zuvienespasiure.lt



“THE LAKE OF WINE”



We invite you on a boat trip through the lake Rubikiai. Best memories guaranteed, along with perfect wines of Highlands region. Catering is offered. Picnics are organized from May to September. There are 24 seats on the raft. Orders are taken for organized groups, having agreed on time and the structure of the programme.

Duration 1 hour 30 minutes.
Šiaulių st. 9, Rubikiai village,
Anykščiai distr.
+370 659 88610
zuvienespasiure@gmail.com
www.zuvienespasiure.lt



CELLAR OF “PASAGĖLĖ”



You will hear the story about Balys Karazija, the founder of the oldest winery enterprise in this region. Also you will have a chance to try this local wine made from fruit and berries. The program is adapted to groups from 20 to 40 people
Duration 1,5 h. – 2 h.
Klerkamiesčio st. 6, Niūronys village, Anykščiai distr.
+370 682 13405
kavinepasagele@gmail.com
www.laimospasagele.lt





THE TASTING OF VENISON DISHES

Venison is the cleanest and healthiest meat; in the homestead "Barono vila" you can order the gourmet tasting of venison dishes. The programme is prepared only for the guests of the homestead.

Elnio st. 12, Butėnai village, Anykščiai distr.
+370 698 40202, +370 698 85233
ruta@baronovila.lt
www.baronovila.lt



HOMEMADE BREAD AND "THE ANTHILL CAKE" ACCORDING TO GRANDMOTHER AGOTA

The hostess bakes the homemade bread of natural sourdough and bread with various fruit and nuts in the firewood charcoal-burner. There a special honey cake of Pasvalys region is baked, as well as the non-traditional "Lithuanian Anthill Cake".

+370 612 96063
marijabuc@gmail.com
www.marijosduona.lt



HOMEMADE BREAD IN "SVAJONIŲ DVARAS"

The bread of three types, flavoured with linseed, is baked in the fired firewood charcoal-burner, which reveals "live taste".

Pakeršiai 4, Anykščiai distr.
+370 600 06255, +370 699 88544
info@kaimiskaduona.lt
www.kaimiskaduona.lt

MAKING THE FISH SOUP

We cook bouillabaisse together with a fisherman on the fire at the lake. We find out from what ingredients and how it is cooked in this region. Do we really have to put firebrand in a pot? Or maybe it is just one more story invented by a fisherman?

Šiauliy st. 9, Rubikiai village, Anykščiai distr.
+370 659 88610
zuvienespasiure@gmail.com
www.zuvienespasiure.lt



EDUCATIONAL PROGRAMME "AVELĖ"

The host tells to the guests, having settled at the shore of the lake, about the breeds of sheep, their differences. Later theory is consolidated practically, participants help to separate meat from bones and cut pieces for "saslykas", which is cooked next day.

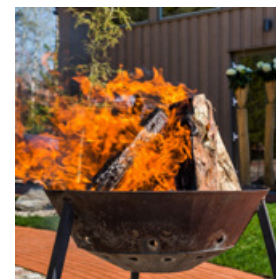
Visit – having agreed in advance.
Antežeris village, Anykščiai distr.
+370 682 48202
antezeris@gmail.com
www.infoanyksciai.lt/pramogos-ka-veikti/
minejimai-1/



THE PILAFF OF BARON

In the homestead "Barono vila" real Uzbek pilaff is cooked for guests – on the open fire in a cast-iron pot. The cooking of pilaff takes two hours, but time means nothing, when unforgettable taste is promised to you. The programme is prepared only for the guests of the homestead.

Elnio st. 12, Butėnai village, Anykščiai distr.
+370 698 40202, +370 698 85233
ruta@baronovila.lt
www.baronovila.lt





RESTAURANTS

“NYKŠČIO NAMAI“

Liudiškių st. 18
+370 381 58520
restoranas@nykscionamai.lt
GPS: 55.521026, 25.115046



Various steaks on the hot stone. It is both food and entertainment. The steak chosen by you is put on the stone, in the charcoal-burner heated up to 3000C. The steak is served to your table with this hot stone and you will be surprised by the fact how long meat still has to be cooked. The housewife of Nykštys wishes you to enjoy your meal.

“BURBIŠKIO DVARAS“

Parko st. 1B, Burbiškis
+370 673 69836
burbiskis@burbiskis.lt
GPS: 55.521026, 25.115046 (WGS)



SPA VILNIUS ANYKŠČIAI RESTAURANT “MIŠKE“

Vilniaus st. 80
+370 381 50100
info@spa-vilnius.lt
GPS: 55.510875, 25.084517

MIŠKE: for families and stories. MIŠKE full of secrets: there families and friends gather, stories are born there. Our motto: it is good to share food. Fresh vegetables and fruit come from the garden and kitchen garden to the table of the restaurant. Haute cuisine is supplemented by the wine card, awarded for the ratio of price and quality. MIŠKE – and what is going to be your story?



“GRADIALI ANYKŠČIAI“

Klykūnai village 1
+370 614 00090
anyksciai@gradiali.com
GPS: 55.493147, 25.243458

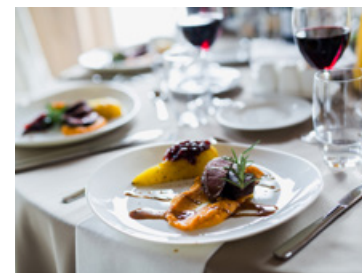
“HIGHLAND PARK“

Žalioji village 9
+370 629 05519
highlandparklietuva@gmail.com
GPS: 55.625647, 25.419609

HOME RESTAURANTS

“5 TAŠKAI“

S.Daukanto st. 5
+370 657 53513
penkitaskai@gmail.com
GPS: 55.523877, 25.104577



“KACĖS VIRTUVĖLĖ“

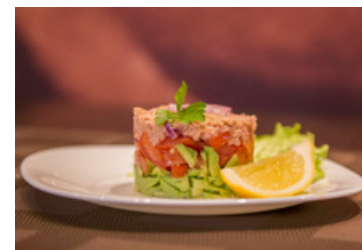
Girelė village 12
+370 618 06006
jurgitaminderyte@yahoo.com
GPS: 55.43388, 24.880833



CAFES

“PERINO“ GASTROBAR

Dariaus ir Girėno st. 8
+370 655 11624
perino.anyksciai@gmail.com
GPS: 55.524574, 25.108180



“ERDVĖ“

A. Baranausko sq. 9
+370 381 54300
erdve@eiga.lt
GPS: 55.524812, 25.104750

EURO PUB “SEKLYČIA“

J. Biliūno st. 4
+370 609 10103
seklycia.anyksciai@gmail.com
GPS: 55.525413, 25.106303



“JUNA“

J. Biliūno st. 7
+370 678 77722
info@kavinejuna.lt
GPS: 55.525651, 25.107063

We are ready to surprise you by exceptional pizzas, the dough of which is prepared according to unique recipes and we even knead it by hands!



Do you want to taste Lithuanian dishes?
Then come to the café "Pasagele" and you
will eat like at your mother's home.



What smell do you associate with cosiness?
Cinnamon? Apple pie? Or maybe... hot chocolate and coffee?
"Paukstukas Puga" is a small cosy café in the
Old Town of Anykščiai. There perfect desserts
and the exceptional aromas of coffee harmonize.
Come to enjoy coffee, tea and taste
handmade sweets, cakes and sweet-scented
thick hot chocolate.
Nine people out if ten like chocolate. The tenth
person always lies. (John Q. Tullius)

ŠALTINIS "KAVARSKO KOLDŪNAI"

Šaltinio st. 1, Kavarskas
+370 381 55147
info@kavarsko-koldunai.lt
GPS: 55.432969, 24.926616

"MANDRI PUODAI"

Kalno st. 6
+370 611 82866
mandripuodai@gmail.com
GPS: 55.526386, 25.119726

"PASAGĖLĖ"

Klerkamiesčio st. 7, Niūronys
+370 682 13405
kavinepasagele@gmail.com
GPS: 55.573463, 25.085869

"MĖSAINIŲ LIZDAS"

At the Treetop Walking Path
+370 601 14734
mesainiulizdas@gmail.com
GPS: 55.485095, 25.060364

"NYKŠČIO NAMAI"

Liudiškių st. 18
+370 381 58520
restoranas@nykscionamai.lt
GPS: 55.521026, 25.115046

"PUNTUKAS"

A. Baranausko sq. 15
+370 381 51345
kulrima@gmail.com
GPS: 55.525148, 25.103179

"PAUKŠTUKAS PŪGA"

Daukanto st. 3A
+370 381 51142
cinamonorukas@gmail.com
GPS: 55.523915, 25.104438

"PIRMAS DAIGAS"

Ažupiečių st. 1A
pirmas.daigas@gmail.com
+370 676 60812
GPS: 55.52187, 25.084442

"PAS GEDĄ"

J. Tumo – Vaižganto st. 103, Svėdasai
+370 611 31351
gediminaskutka@gmail.com
GPS: 55.685868, 25.375913

"LAUMĖS VINGIS"

Mindaugo st. 2
+370 381 52752
laumesvingis@gmail.com
GPS: 55.512475, 25.096057

"KADAGYNĖ"

Šaltupio st. 25
+370 613 08126
kadagynejonas@gmail.com
GPS: 55.522329, 25.105768

"VIJOLA"

J. Biliūno st. 61
+370 683 95118
kvioleta1@gmail.com
GPS: 55.529861, 25.121363

"ŽUVIENĖS PAŠIURĖ"

Šiaulių st. 9, Rubikiai
+370 659 88610
zuvienespasiure@gmail.com
www.zuvienespasiure.lt
GPS: 55.527699, 25.282108

"COFFEE HILL"

A. Baranausko sq. 2
+370 692 31259
info@kavosaromatas.lt
GPS: 55.525804, 25.104443

"BASI BASI"

Paupio st. 1
+370 656 69187
GPS: 55.526814, 25.103148





FAST-FOOD

CAFE AT THE LABIRINTH PARK

Skapiškiai
+370 652 19991
info@labirintu-parkas.lt
GPS: 55.480425, 25.07955

“UNO PICA”

Vilniaus st. 53
+370 635 11155
info@unopica.lt
GPS: 55.520778, 25.097060

FAST-FOOD

Statybininkų st. 8–1
+370 624 95141
giedjora@gmail.com
GPS: 55.522805, 25.118219

FAST-FOOD

Statybininkų st. 11
+370 676 85961
ernezita@gmail.com
GPS: 55.523169, 25.118144

“GO KEBABAI”

A. Baranausko sq. 15
+370 630 44777
GPS: 55.524978, 25.103169

CANTEEN

CANTEEN

Dariaus ir Girėno st. 8
+370 381 50204
+370 615 10938
elvyra.karveliėne@gmail.com
GPS: 55.524574, 25.108180

BAKERIES

“SKONETA”

A. Baranausko sq. 12
+370 604 02044
skoneta@gmail.com
GPS: 55.524555, 25.103885

CAFETERIA

Vilniaus st. 22 Norfa
+370 610 48685
Gitasim76@gmail.com
GPS: 55.522589, 25.099285

“ANYKŠČIŲ DVARAS”

Šaltupio st. 26
+370 689 83638
aurelijad@mail.com
GPS: 55.521524, 25.105366

