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KATALIN MAKARÓNÉ ORVOS

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In the family business of Katalin Makaróné Orvos, homemade meat products are prepared using traditional methods. They make and sell quality products from healthy ingredients that are in short supply. Their mouth-watering products include sausages, ham, black pudding, bacon, fat and grease. By seeing their merchandise, you can be assured that you will be able to consume high-quality products.



JENŐ KESZTHELYI

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One of the main profiles of Jenő Keszthelyi, the intarsia artist, is the portraits and life portraits of the Hungarian red deer, the pictures of horses and birds and portrait preparation. He has a unique collection of portraits in the world of wood inlay in the world. In the year of the Millennium, he published a memorial album with the portraits and the biographies of a hundred Hungarian hunters of the 20th century with the title of „One Hundred Years, One Hundred Hunters”.



Local producers, handcrafters, open farms in Lenti, Letenye, and Zalalövő



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JÓZSEFNÉ HÓBOR

Lenti, Vörösmarty Mihály Street 24/F 3/10.

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Mrs. Józsefné Hóbor has a long history in making textile toys. Handmade, or sewn, easy-wash toys such as dolls, clowns, finger puppets and sock worms, seasonal gifts, lavender products are very popular. She works using unique patterns. She always considers the customers' needs. She is happy to hold craft classes and organize a playhouse for those interested.



ZSUZSANNA TAKÁCS

Lenti, Vörösmarty Mihály Street 2/A.

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About five years ago Zsuzsanna Takács started using decoupage techniques in her crafts. She later expanded her product range to include wall clocks, tea boxes, sewing boxes, door knockers, and bigger boxes. She is happy to make special gifts such as angelic ornaments for holidays and family gatherings. She loves to work with children and to hold craft classes for those who are interested.



JENŐNÉ MICSKÓ

Lenti, Vörösmarty Street 24/A 4/13.

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Mrs. Jenőné Micskó started to work in crafts more than ten years ago. At first she made glass pictures, plaster fridge magnets, telephone cases and pencil-cases made of textile, and today she mainly uses the paverpol technique. The products can be painted, coloured or antique. This technique offers endless possibilities. Besides, she is happy to make mandala stones. Each colour, form has its own meaning.



LÁSZLÓNÉ VÖLGYI

Lenti, Bethlen Gábor Street 50/B.

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Mrs. Lászlóné Völgyi turned to crafts about eight years ago. After mastering crocheting techniques, she expanded her range with a variety of decorations, decorative bottles, lavender products, decoupage wooden boxes, jewelry cases, handkerchief holders, and pencil cases. In addition, she also likes to decorate brandy glasses. She is always ready to learn new things. She constantly expands her supply.

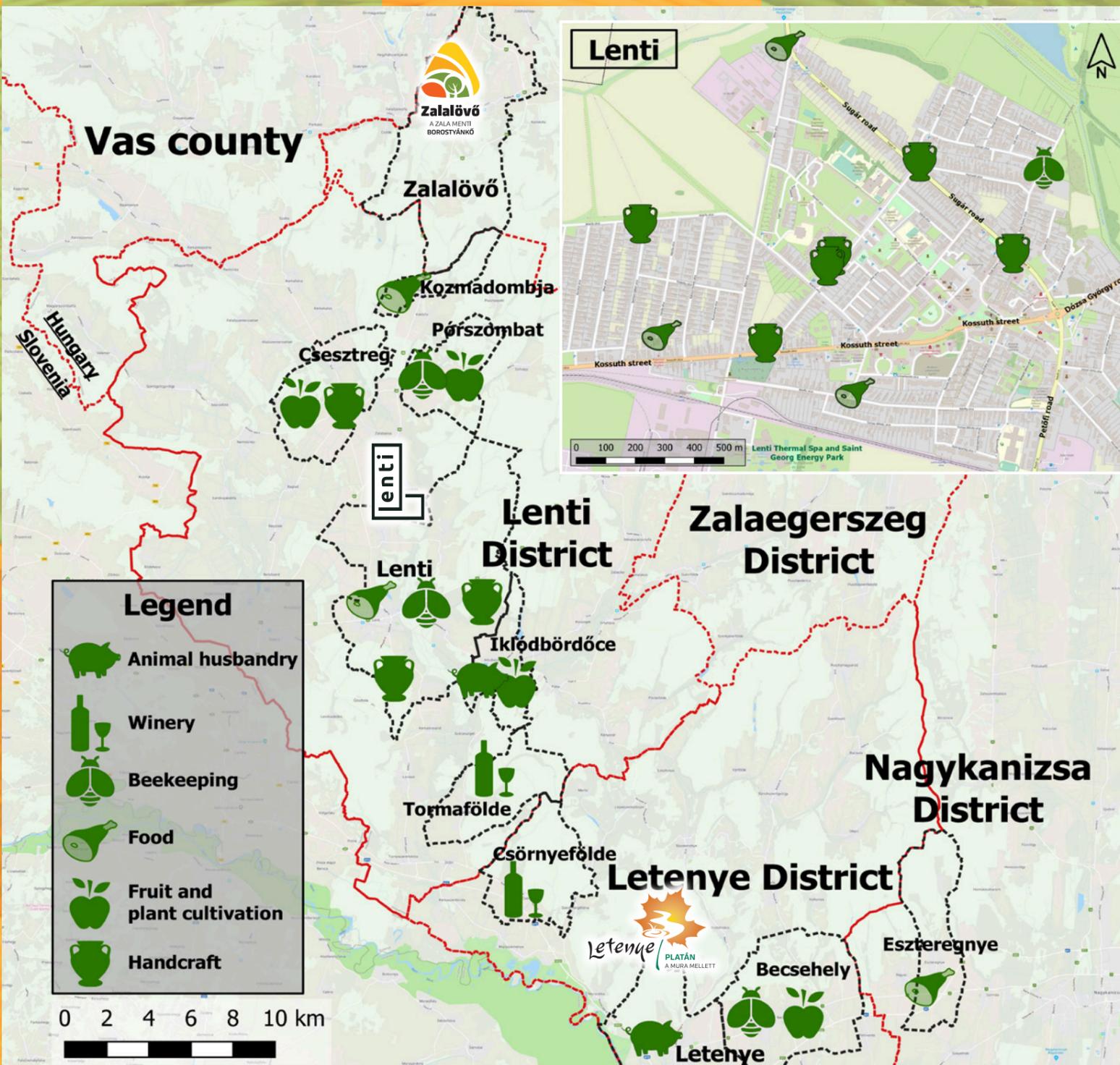


KATALIN SZEKERES

Lenti, Hársfa Street 1/A.

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One of the most important goals of the Szekeres family is to get the people to know the region of Hetés through their pumpkin seed oil as widely as possible. The family has been producing pumpkin seed oil from seeds without shells since 1995. 100% pumpkin seed oil is not only delicious but also a healthy, medically recognized delicacy. Pumpkin seed oil is best consumed as salad oil. Moreover, dried and roasted seeds are also real delicacies.



EMESE BURJÁN

Eszteregnye, Csikfa Street 15.

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Led by Emese Burján and her family, the Míves Milk Manufactory boasts numerous awards and prizes. The yoghurts have been awarded the Excellent Local Product Award, and their cheeses have already won special prizes at two national cheese competitions. Their products are free from preservatives, additives and colouring. They process the milk of their own cows, and enrich their products with locally grown fruits and herbs.



JÓZSEF ZSUPÁN

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The paintings of József Zsupán, a painter from Csesztreg, show love and affection for his homeland. His rustic, nature-friendly creations tell stories. He is considered to be the master of colours, and his favourite themes include the wine cellars in Cák, the narrow houses in Gőcsej, the cottages in Hetés, and the surroundings of Pityerszer. The artist's peculiarity is that he mainly paints with a plastering trowel, which requires using a unique technique.



GÁBOR KULCSÁR

Csesztreg, Kerkai Jenő Street 1.
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Gábor Kulcsár has long been growing apples. You can find 10 different types of table apples within his offer: idared, jonagored, jonaprince, gala, golden, braeburn, topaz, sampion, granny smith (green apple). In addition to table apples, we can also buy natural apple juice and apple vinegar. The producer applies an integrated production method, for which appropriate professional skills are essential.



JÁNOS MOLNÁR

Kozmadombja, Jókai Street 20.
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János Molnár, a former drama critic, makes his goat cheese, which is well-known and popular across borders in Kozmadombja, a small village in Zala. Its products include white cheese processed with rosemary and charcoal, rouge cheese, and a special goat cream cheese. You can taste delicacies in many well-known restaurants and delicatessen shops both in the area, and in the capital.



GYULA KOVÁCS

Pórszombat, Petőfi Sándor Street 1/A.
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Gyula Kovács, the founder of the Fairy Garden movement, deals with the discovery and preservation of old Hungarian fruit varieties. His work has resulted in the creation of a unique gene bank. By purchasing fruit tree grafts from him, we can contribute to the spread of the role of the old Hungarian fruit varieties in folk medicine and gastronomy of the past. He has got an excellent selection of fruit vinegar, as well.



CSABA TÁNCZOS

Pórszombat, Ady Endre Street 26.
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Csaba Tánczos inherited his beekeeping farm from his ancestors, which he then improved with the experience of professionals and the study of technical books. The family has got a beekeeping site in Csesztreg and Pórszombat, as well. Among his products there are flower honey, acacia honey and cream honey, propolis and pollen. You can buy his products mainly from the producer or from some shops in the area.



CSABA HÁRI

Becsehely, Kossuth Lajos Street 242.
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Csaba Hári started his apiculture activities in 2014. He currently looks after 25 colonies of bees. His products include rapeseed honey, acacia honey, mixed flower honey, and various flavours such as lavender, elderberry, mint, hazelnut, cinnamon, chocolate and walnut. You can also buy beeswax candles, and propolis drops from the producer.



ENDRE SÁGVÁRI

Letye, Kossuth Lajos Street 12-14.
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Endre Ságvári's family business is mangalica breeding and processing. The animals are fed only with cereals and natural food, and are kept brittle. His products are made without preservatives, and flavoured with a mixture of 5 spices. His products include smoked mangalica sausages, mangalica salami, English bacon, kolozsvári bacon, and chopped ham.



ZOLTÁN SIMON

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One of the outstanding wineries in the Muramenti district of the Zala Wine Region is run by Zoltán Simon, a winemaker. Lively, acid-rich, full-bodied, self-grown wines can be tasted at his winery, and at events and festivals in the Zala region. His wine supply is enriched by both white grape and blue grape varieties. At Simon's Cellar in Csörnyeföld, wine tasting is possible at any time of the year after prior registration. The host offers regional cuisine alongside the wines.



ENDRE HARCZ

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Endre Harcz has nearly 20 years of experience in fruit growing. He gives advice both on social network sites and in person. He and his brother Balázs produce exotic fruit, more than 800 trees, called kaki on one and a half hectares. This special fruit is delicious, sweet, juicy and full of essential vitamins when ripe.



ZOLTÁN TUBOLY

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The Tuboly family handicraft winery is located in a beautiful natural environment in Tormafölde. Their certified wines are unfiltered, using their own yeast. They are one of the best wineries in the region, it produces about 6 varieties of wine using traditional technology. In addition, they welcome their guests with homemade pálinka, marmalade, and the very best of their healing gardens. They are also happy to host wine tastings, as well.



KÁROLY TÓTH

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Károly Tóth started to breed mangalica, following the family tradition. The animals are in open-air, paddock-runs. Their products are made with the traditional, home procedure and the preparations do not contain any additives or preservatives besides the seasoning. Their mouth-watering meat products include smoked ham and bacon and stuffing.



KATALIN LENGYELNÉ CSONDOR

Iklódbördőce, Rózsa Ferenc Street 36.
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Katalin Lengyelne Csondor has been working on collecting the beneficial treasures of the surrounding forests and fields, and making a variety of products using wild herbs and herbs grown in her garden for many years. In addition, Katalin is a famous storyteller who has written 12 storybooks so far. With great love and great preparation, she welcomes those who are interested in herbs.



ISTVÁN GERENCSÉR

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István Gerencsér continued and improved his grandfather's heritage by completing professional studies and exchange of experience. One of the beekeeper's main goals is to spread the culture of antibiotic-free and sugar-free honey. Its product range includes blossom honey, rapeseed honey, acacia honey, phacelia honey, and solidago honey, also known as goldenrod honey.



LÁSZLÓ JÓZSA

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László Józsa and his family took over the existing Pasta Factory in 2010, and perfected their dry pasta with their professional knowledge and own development. Their homemade 8-egg soup pasta and 4-egg garnish dough use a combination of quality ingredients, devotional work and family togetherness. Their most popular product is the vermicelli, which enriched the company with a Product Award.



IMRÉNÉ HÁCSKÓ

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Mrs. Imréné Hácskó, the maker of folk weaving in Hetés, makes her products on a 150-year-old loom in her home workshop. She weaves the rich colours and motifs of Hetés of natural materials such as flax, cotton and hemp. She is keen to provide professional courses and education for those interested in the craft. Her product range includes, among other things, tablecloths, curtains, decorative pillows, and bags.



KATALIN NAGY M.

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Katalin Nagy M., artisan, has always considered the preservation of traditions to be important. She works with a variety of techniques. Her product range includes small gift items, textiles and lavender products, angels and home blessings, paper fairies, dolls in authentic national costumes. She prepares her products with great love, and everyone is welcome to enter the mysteries of crafts.

