Eppas Guets

Farm Products and Direct Marketing in the Ötztal Nature Park









Introduction

When we go shopping we stumble over garlic from China, onion from Australia and lamb from New Zealand. And some "market connoisseurs" want to make us believe that the long transport is not a problem at all, that certain products are not available in Tirol or that the guality is so much better, etc.

At the same time, we still can trust in a well-structured agriculture in Tirol where committed people have started varied marketing initiatives for specialties typical in the valley, focusing on sustainable strategies.

The unrivaled ÖTZTAL NATURE PARK and Tirol's Environmental Chief Officer want to start an initiative by progressing actively. Therefore we created this brochure, in order to bring classic Ötztal specialties back home to your dining table. Because every unnecessary transport kilometer is beneficial to our environment as well as every reflection on domestic quality is good for all of us - the consumers, the farmers and producers.

With this in mind we want to introduce some mouthwatering Ötztal specialties and exceptional treats - simply "Eppas Guets" which literally means: "Something Tasty"

Thomas Schmarda
ÖTZTAL NATURE PARK

Johannes Kostenze

Tirol's Environmental Chief Officer



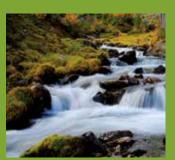
In favor of Nature and Quality of Life

Tirol's Environmental Office

Tirol's landscape and nature are values that stand for more than just economic benefits.

Having party rights, Tirol's Environmental Office takes up position for a careful handling of our country. It is on duty for the entire community and centers on a prosperous future in which the interest in preserving and developing a diverse Alpine landscape takes priority over individual interests. In addition to working on approval procedures, Tirol's Environmental Office also creates sustainable concepts and future strategies that do not depend on approval procedures. Our approach is to show that excellent solutions can be found with respect for nature. Furthermore, Tirol's Environmental Office independently prepares nature conservation projects - as examples of good practice - that focus on the careful handling of nature and special features of our Alpine landscape.

We are a contact point for all citizens in search of information on nature preservation and all related topics.







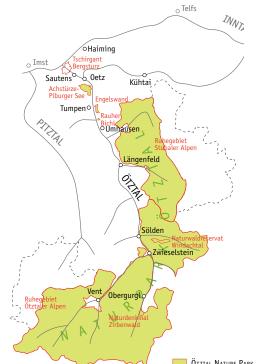
NATURPARK OTZTAL

A Short Profile OTZTAL NATURE PARK

The ÖTZTAL NATURE PARK is the organization responsible for the conservation of all environmentally protected areas in Ötztal. It stretches from the valley floor up to Alpine or high Alpine areas formed by glaciers. The highest point is Ötztal's Wildspitze at 3774 m. The mountain villages of Vent (cradle of the Alpine Club) and Obergurgl (Tirol's highest parish village) as well as Niederthai/Umhausen and Gries/Längenfeld nestle in the heart of the ÖTZTAL NATURE PARK and make an ideal base for exploring the area.

The 5 main aims of the

- · preserving nature & landscape
- · increasing recreational values
- education
- scientific research
- · regional development



















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Product Groups



Meat, Sausages & Fish



Honey & Bee Products



Milk, Dairy Products & Eggs



Wine, Spirits &



Fruits, Vegetables & more



Craft &



Cereal Products, Bread, Beer



BIO Controlled Organic Foods

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Joint Marketing Alliance

The full product range of our holiday region's culinary wealth. Would you like spicy cheese on farmer's bread with cranberry jam and a glass of fresh apple juice? All ingredients and much more can be purchased here by presenting them together in one place. There is a huge selection and the choice is all yours: tongue-tickling delicacies in abundance and "loads of tasty delights".







Haiming Market Days

Strolling and enjoying - is the motto on the 2nd & 3rd Saturday in October! For already more than two decades, Tirol's largest harvest market has been the first address for fresh, seasonal specialties directly from local farms. A really immense variety of delicacies and unique offers.

BIO

Haiming Fruit Shop

The taste of our home country! A wide range of regional farm treats is waiting for the ecosensitive consumer at the Haiming Fruit Shop. All delicacies on sale are produced by local farmers, thus guaranteeing genuine and natural enjoyment of homegrown farm products. BIO



Farmers & 2 butchers deliver: pork, beef, foal, sausages, freshly spiced sausage, cold cuts, bacon, fish



Cow, sheep and goat cheese (6 cheese makers), yogurt, butter, goat ice cream, free-range eggs



Apples, pears, berries, potatoes, pumpkins, corn, fruits and vegetables (also organic), jams, spreads, teas, organic spices



Varied types of local honey



2 bakeries, farmers offer homemade bread (also organic), organic cereals, organic flours, pasta



Schnapps, brandies, liqueurs from own production, wine



Gastronomy, sound carriers, crafts, minerals, decoration, clothing, plants, healing products, creams

When:

2nd & 3rd Sat in October, from 9 am,

in all weather

Where:

Haiming village center



Various brandies and liqueurs

Organic apples, apples, pears, apple

Freshly spiced sausage, smoked

Bee honey, propolis

iuice, potatoes

When: October late Febrary

Fri, 2 pm - 5 pm

Sat, 9 am - 12 noon Fruit Shop at Haiming's

uit ctorago

TIP: How to store apples

by Alexandra Harrasser

Where:

In our modern homes the cellars are usually too warm for storing apples. Therefore we recommend keeping apples in a styrofoam box either on the balcony or in the garage. The fruit remains fresh and crunchy for a quite long time! By the way, potatoes can also be stored very well in the same way.

i

Alexandra Harrasser . Wiesrainstraße . 6425 Haiming . T +43(0)664/3408802 office@obstlager-haiming.at

Alexandra Harasser . Brunnenweg 5 . 6425 Haiming . T +43(0)664/3731888 info@haiminger-markttage.at . www.haiminger-markttage.at

Längenfeld Längenfeld Farmer's Shop A joint project and the only one of its kind in all Ötztal. Since December 1996, there is a specialized farmer's shop next to Fischbach bridge in Längenfeld. Supported by a local consortium of over 20 members, including farmers, producers and consumers. A superb variety mirrored in the shop's product range.



Varied types of bacon, house sausage, smoked sausage, smoked trout fillet, fish spread (on request), lard & greaves, airdried meat, smoked meat (ribs, shanks)



Natural yoghurt, cheese, butter (advance order), free-range eggs



Vegetables, fruits (farm box), unfiltered apple juice, syrup, jams, organic herb teas and herbal mixtures, herbal salt, vinegar



Ötztal mountain honey and cream honey, mixed honey and nuts, mead, dandelion honey



Organic flours, oats, wheat semolina, polenta, organic cereals, homemade pasta, farmer's bread



Varied brandies (e.g. apple, quince, cuvee), liqueurs (e.g. blueberry)



Cakes, herb pillows, gift packs, socks, carpets, crochet, candles, ...

Tip: When: Where:

home delivery available Fri, 9 am - 12 noon + 3 pm - 6 pm Längenfeld Farmer's Shop (Fischbach Bridge)



Bauernladen Längenfeld . Unterlängenfeld 88 . 6444 Längenfeld T +43(0)664/4112604 . F +43(0)5253/5557

Ötztaler Marende

After an exhausting day in the mountains or fields there is nothing better than a hearty "Marende" - this is how this afternoon snack is called in Ötztal.

In earlier times field work used to be much more manual work than it is today. The whole family and their relatives helped to bring in the hay. And when the day's work was done they all sat together and enjoyed a typical "Marende" snack including many different products, either homemade or from regional farmers. It is an excellent idea to revive this old culinary custom. Our farmers deliver all these products: fresh from nature, fresh from the valley.

Thinly sliced bacon, smoked sausages, mild or spicy cheese, cold pork roast, jellied meat, lard and greaves, and hard-boiled eggs from happy hens. These mouth-watering ingredients are arranged appetizingly on a wooden board, served with radish, pickled cucumbers or horseradish. Of course there is also freshly baked farmer's bread. As a refreshment drink many prefer tasty apple juice from the sunny region! The snack is rounded off with a delicious schnapps good for body, soul and digestion.

"Simply enjoy this one-of-a-kind meal!"



Agriculture in Ötztal

The approximately 65 km long Ötztal valley is Inntal's longest side valley. The holiday region boasts uniquely varied landscapes. From the huge Tschirgant rockslide at the entrance to the valley, with fertile farmland ideal for agriculture and orchards, the valley winds its way up to the Alpine regions and further on towards the barren, rugged peaks of the high mountains.

Ötztal's agriculture is as diverse as its cultural landscape that has been developed, maintained and cultivated by local farmers for countless generations. "The Alpine mountain area in its beauty and diversity can be preserved only thanks to the hard work of mountain farmers." (Erika Hubatschek, 1995)

Purchasing regional products promotes the preservation of local agriculture and thus the beauty of our cultural landscape. The way to someone's heart goes through the stomach and you eat with your eyes first! Consuming "Ötztal Delicacies" stands for an authentic "experience" of the landscape, the culture and its people through your palate.









Manifold Options

With great commitment and ecological awareness of a good life they produce a full variety of specialties and invite you to come to the farm directly. Here you get an idea of everyday life on a farm, you can taste farm products yourself and buy them in order to take home a piece of Alpine enjoyment.







Haiming

Fam. Glatzl





Varied sausages, farmer's bacon



Early and stock potatoes, sweetcorn, beets, cabbage, onions, carrots, garlic, radish, sauerkraut, ...



Varied cereals, various flours (wholemeal and superfine flour, cornmeal), fresh flakes, polenta, fresh farmer's bread (Fri & Sat), whole spelt bread, Ötztal snack bread ...



When: Fri, 2 pm - 6 pm + Sat, 8 am - 12 noon Where: on the farm + Längenfeld Farmer's Stall + Farm Shop Gstrein Sölden

Haiming Christl's Hof





Freshly spiced sausage



chili peppers), varied jams, potatoes



Barn eggs



Strawberry and apricot liqueur



Gift baskets

When: farm shop

(self-service 8 am - 10 pm)

Where: on the farm - www.urlaub-haiming.at

kopp@urlaub-haiming.at

Christian Kopp . Kreuzstr. 18 . 6425 Haiming T/F +43(0)650/8868903

0etz

Fam. Griesser





Fresh milk (machine), yoghurt, organic eggs



New potatoes after (approx.) 20 June, cellar storage potatoes (various types) from early September



Varied cereal products, NEW: homemade pasta

When: daily

Where: on the farm - Griesserhof



Oetz

Fam. Gastl



Varied types of bacon, smoked sausage, jellied meat, meat & liver spread



When: Mon - Sat, 9 am - 12 noon + 1 pm - 6 pm Closed on Sundays and public holidays

Where: on the farm - farm shop

Fam. Gastl . Piburg 4 . 6433 Oetz

T +43(0)5252/6486 . info.braunegger@aon.at



0etz

Fam. Sonnweber



Varied types of bacon, house salami, house sausage (for cooking), smoked sausage



Fresh milk (machine/24 h), cheese, vogurt, butter, eggs



Honey, various jams, herb teas, herb salt, blossom sugar, varied vinegars and oils



Farmer's bread



Varied brandies from our own distillery (e.g. apple, rowan, ...), various liqueurs



Gift baskets on request, scented sachets (lavender, stone pine), cherry stone pillow, buffets, party catering

When: on working days, all year

Where: on the farm - "Reaß'nhof" farm shop

Fam. Sonnweber . Mühlweg 33 . 6433 Oetz

Umhausen Franz Josef Auer



Gray cattle beef, young gray cattle beef, gray cattle veal (meat producquidelines), lamb of brown mountain sheep, meat of young, mixed-color Viennese rabbit



Eggs from Sulmtaler hens



Firewood: softwood, hardwood (larch) www.tiroler-ofenholz.at

When: on prior arrangement

Where: on the farm - Finkenanderlas



Umhausen

Agnes Frischmann



House sausage, cold cuts in whole pieces





Strawberries (approx. mid June - late July), blueberries (late Aug - late Sep), currants and raspberries (June, July), ½ kg, 1 kg, currants per kilo; potatoes (variety: Planta) from September

When: on request

Where: on the farm (Östen - football field, over wooden bridge, single farm house at about 100 m on the right) + Längenfeld Farmer's Shop



Fam. Frischmann . Östen 27 . 6441 Umhausen T +43(0)5255/5946 o. +43(0)699/13084259

Sölden

Steger-Holzknecht



Various bacon and sausage products





Varied jams, herb spices and salt, syrup, potatoes, apples, apple juice, Tirolean vegetable box (weekly from Thaur)



Ötztal bee honey



Ötztal farmer's snack bread, wholemeal flour, white corn flour, cereal flakes



Stone pine schnapps



Gift baskets, ointments, creams, oils, bath essences

When: Thu + Fri, 9.30 am - 12.30 pm + 2.30 pm - 6 pm

Where: on the farm - farm shop steger-holzknecht@aon.at



Helene Steger-Holzknecht, Oberwindaustr. 7 6450 Sölden . T +43(0)664/73658969



See you in Ötztal

For many centuries, sheep have been kept in Ötztal and still today there are about 16,000 animals grazing in the valley. Flocks of sheep spend the summer months traditionally on Alpine pastures up to an elevation of 2800 or 3000 m above sea level. According to the old proverb "sheep need a good summer and a lazy shepherd", the animals are usually left alone. Sheep grazing has shaped the appearance of Alpine pasturelands and high Alpine mountain areas.

From a nutritional point of view, lamb meat is very valuable food that contains numerous vitamins and minerals. 100 gram of lamb leg already cover the daily requirement of an adult person of vitamin B12 and provide 18 g of protein. The meat is also rich in minerals such as sodium, iron, potassium and calcium.

In Ötztal only high-quality sheep meat from healthy animals is used for cooking. Ötztal's passionate sheep farmers stand for top-notch quality of their unique product.







Meat & Fish

Smoked or Freshly Prepared ...

... you will find a choice of meat and fish. One thing is for sure: there is no typical Ötztal "Marende" snack without sausages, bacon and smoked treats. It is a true art to produce these high quality products. If prepared by an experienced cook, fresh Alpine meat of happy animals tastes excellently. Because you know where it comes from.









0etz **Hubert Prantl**



Fresh beef and pork: e.g. schnitzel meat, roast meat, minced meat, soup meat, spotted cattle mixed package (5 kg, 10 kg), beef gourmet package, beef package for gourmands, pork ribs, varied types of bacon (e.g. ham, belly, lean or neck bacon), different sausages and sausage products (e.g. bratwurst, veal sausage, ham), lard & greaves, Bavarian spread, jellied meat, smoked ham



Buffet and farm box on request

When: on prior arrangement (by phone) Where: on the farm in the farm shop + via Tiroler Oberland farm box www.hauernkiste.at

Hubert Prantl . Oetzerau 4 . 6433 Oetz



Umhausen

Fam. Auer



and beef

When: on working days, please call in advance Where: on the farm

Fam. Auer . Spielroanweg 21 . 6441 Umhausen 1 T/F +43(0)5255/5564

Umhausen Fam. Leiter





Meat and sausage products (organic veal), ready to cook (advance order), fresh trout (advance order)

When: trout, weekly Jun - Nov meat, Nov - Dec and Mar - Apr lamb meat: Mar - Apr and

Where: on the farm + Jausenstation Edelweiß Köfels + home delivery on request

Fam. Leiter . Köfels 5 . 6441 Umhausen T+43(0)676/6024670 . F+43(0)5255/50170

Umhausen

Leo Scheiber





Milk (machine, all year)

When: November and December Where: on the farm

Leo Scheiber . Dorf 38 - 6441 Umhausen



Umhausen Christian Falkner



Lamb meat

When: in autumn and spring on request

Where: on the farm

Christian Falkner Farst 2 6441 Umhausen T +43(0)664/5735534

Sölden Arno Gstrein

Quality-sealed Ötztal Mountain Lamb & Sheep



Meat, lamb, varied sausages e.g. house heart, tonque ...

When: all year, on prior arrangement (by phone), delivery of larger quanti-

ties on request

Where: on the farm (fresh or deep-frozen, seasonal: fresh lamb meat - Sep to Feb)

Arno Gstrein . Panoramastr. 24 . 6450 Sölden T +43(0)664/53 00 947

Eggs, Milk and more!

Fresh milk - also after regular opening hours - or farm butter, cheese specialties and even ice cream. In Ötztal you will find all this and a lot more. Because you can recognize the true quality of a product by tasting and sampling it. Its's right, the good things are so close. Don't hesitate to discover them on the following pages:









Umhausen

Leo Scheiber



Cold fresh milk (milk machine) Quantities: 0.5 l and 1 l

When: all year, 7 days a week, 7 am - 11 pm

Where: on the farm

Leo Scheiber . Dorf 38 - 6441 Umhausen

Umhausen Fam. Auer



When: on working days, please call in advance

Where: on the farm



Längenfeld Fam. Kuen



Goat's soft cheese and ripened goat cheese (April - October), goat's rollino, goat-herb roll, goat cheese ball (spicy), variety of goat cheese balls in rapeseed oil, goat's quark, goat's milk no products in Nov and Dec!

When: daily Where: on the farm

www.bauernhof-kuen.at

info@bauernhof-kuen.at

Marita & Bertold Kuen . Huben 12 6444 Längenfeld . T +43(0)699/11909837



Längenfeld Fam. Holzknecht



Mild cheese, spicy cheese

When: self-service around the clock Where: on the farm + Längenfeld Farm Shop



Erika & Elmar Holzknecht . Unterried 44 1 6444 Längenfeld . T/F +43(0)5253/6172

Längenfeld Martin Tamerl



Barn eggs

When: daily

Where: on the farm + Längenfeld Farm Shop info@martinshof-laengenfeld.at www.martinshof-laengenfeld.at



Martin Tamerl . Dort 3/ T +43(0)664/3507687 Martin Tamerl . Dorf 37 . 6444 Längenfeld

Milk and Dairy Work

In 1932 Franz Josef Gstrein, a farmer from Oetz, left a comprehensive work on Farming in Ötztal". Extracts of this written masterpiece give a more detailed insight into elaborate processing of milk:

"In earlier times the milk was placed in the cold cellar or in the milk box for creaming. In the lower valley they used "stumps", in the upper valley they called them "bowls" (...). As soon as the milk is creamy the cream is blown away, using also the fingers. Then it is warmed up and poured into the churning bucket for making butter. The old buckets had the same shape throughout the valley (...). On the Alpine pastures and on a couple of farms the bucket was driven by water.

After 20 to 30 minutes the butter grains are formed in the bucket. But not always. The cream must have the right temperature and the farmers did not have a thermometer. The old people use their finger to check the right temperature. Sometimes the milk doesn't have the right components, be it because of the food or because of sick cows. Then you work on it for hours and you won't have butter at all (...).

Then the butter is cooked out and you produce lard: with one kilogram of butter you can make about 70 decagrams of lard. If done correctly, the lard can be kept for years.

The old Ötztal locals love fat and greasy food, and they are of the opinion that all those who do not eat enough genuine, clarified butter could not be strong enough and could not cope with the hard work."

(Excerpt from the original text in German: "Die Bauernarbeit im Oetztal einst und jetzt" by Franz Josef Gstrein; reprint: Verlag Dr. Hubatschek)



Berries & Fruit Products, Wine,

Solid or Liquid ...

... this is about the fruity sides of life. Stone fruit, pome fruit, berry fruit - they all grow particularly well at the entrance of Ötztal. Fresh fruit, tasty juices and jams are the sweetest proof of North Tirol's friendly and favorable climate. Here we will find the best varieties in their most refined form, as high-proof brandies and fine liqueurs.













Haiming Bernhard Zoller



Apples, pears, plums, unfiltered apple juice, fruit schnapps, pear brandy, plum brandy, several varietal brandies

When: please call in advance

Where: on the farm

Fam. Zoller . Schulstr. 6 . 6425 Haiming T +43(0)5266/88748



Haiming Fam. Föger



Apples (mid September - approx March), potatoes (mid June - approx March), unfiltered apple juice, brandies: apple and pears

When: on working days, all year round
Where: on the farm + Haiming Market Days

Fam. Föger . Kreuzstr. 7 . 6425 Haiming T +43(0)5266/88384 . fam.foeger@aon.at

Obstbau Wegleiter



Apples (e.g. Topaz, Jonagold, Gala, Boskop, Mairac, Golden Delicious, Elstar), pears (Gute Luise, Alex, Lukas), nectarines, apricots, plums, brandies, homemade liqueurs, natural apple juice

When: fruit - Sep, Oct; spirits - all year
Where: on the farm + Haiming Market Days
(Oct), www.obstbau-wegleiter.at

Fam. Wegleiter . Bahnweg 2 . 6425 Haiming T +43(0)664/88388241 . obstbau.wegleiter@aon.at

Weinbau Zoller-Saumwald



Tirolean quality wines incl. test number (from own production).

White: Chardonnay, Müller Thurgau, Sauvignon Blanc

Red: Pinot Noir, Jacobus Red Wine Cuvée (80% ZW | 20% ME) Grappa brandy made of Chardonnay

Tip:

Vineyard tours for groups and commented tastings at the tasting house directlyinthevineyard (up to 70 people) or in the wine cellar (up to 25 people)

When: Where:

daily on prior arrangement on the farm - wine cellar www.zoller-saumwald.at

Zoller-Saumwald . Steinweg 18 . 6425 Haiming T +43(0)676/3504292 . wein@zoller-saumwald.at

Sautens Weinbau Strigl



Wines: Zweigelt, Müller Thurgau,

When: please call in advance Where: on the farm

Fam. Strigl . Kirchweg 28 . 6432 Sautens T +43(0)699/18438210 . +43(0)676/88509375

Oetz Hubert Prantl



Fruit brandy and plum schnapps

When: daily, 10 am - 12 noon + 5 pm - 7 pm
Where: on the farm, farmer's stall + via Tiroler
Oberland farm box www.bauernkiste.at

Hubert Prantl . Oetzerau 4 . 6433 Oetz T +43(0)5252/6754 o. +43(0)688/8600187

Umhausen

Ötztal Beer Brewery



Varied types of beer: normal, dark, maerzen beer

When: tour of beer brewery every Wednesday 5 pm (check notice board for opening hrs)

Where: Ötztaler Brauhaus GmbH info@oetztalerbrauhaus.at www.oetztalerbrauhaus.at

Ötztaler Brauhaus GmbH . Niederthai 57a

Längenfeld

Gerlinde Volgger

Julachs Naturprodukte



Tirolean brandies, homemade Ötztal schnapps specialties & liqueurs, jams, vinegar, oils, chutney

Where: Geschenke Klocker, Längenfeld Alpenladele, Oetz Online at www.julach.at

Gerlinde Volgger . Gries 9 . 6444 Längenfeld T +43(0)664/9422234 . info@julach.at



Lingonberry Drink

Proven home remedy

"Granten" is the dialect name of Ötztal's wellloved Alpine cranberries or lingonberries. Fine lingonberry jam goes very well with venison dishes and fried schnitzel.

Thirst-quenching "lingonberry juice" or "lingonberry water" is also a renowned home remedy. Put one to two tablespoons of lingonberry jam in a drinking glass and fill it with water or soda. This healthy drink is a perfect remedy if you suffer from fever and colds. In the past, the healing effect and the vitaminrich "Granten" wild berries were appreciated as a supplement to the barren and monotonous winter food. Today the positive effect of lingonberry ingredients on renal and bladder English "cranberries" have a similar effect but differ in size and taste.

Tip:

"Lingonberry jam" goes very well with fine and tasty soft cheese!

Sautens **Traditional** Schnapps Distilling

Here at the entrance to the valley, where fruit trees can still be found frequently, schnapps distilling has already become a tradition. Today distillates of the highest quality are produced in top modern distilleries. Many of them have been awarded the country's top-quality seals and prizes.

The large selection of fine schnapps and brandies includes surprising varieties such as Spänling, Topaz or Ötztal mountain hay brandy.



"Noble is who has a noble tastes " is the motto of the schnapps distillers in Sautens.

Among the noble things in life is also a schnapps tasting experience which is available on prior arrangement. Simply call in advance.

Adolf Hackl



When: daily from 5 pm, all year Where: on the farm, Gästehaus Edelweiss pens.edelweiss@aon.at

www.gaestehaus-edelweiss.at

Fam. Hackl., Dorfstr. 114a., 6432 Sautens **1** T +43(0)5252/6393 . F +43(0)5252/639315

Manfred Hackl



liqueurs, stone pine brandy

When: please call in advance Where: on the farm and online at www.mannis-edelbraende.at

Hackl . Haderlehnerstr. 18 . 6432 Sautens T+43(0)664/8276783. manni.hackl@inode.at

Werner & Edith Hackl



Fine brandies & liqueurs: varietal apple, pear, cornel cherry, St. John's wort, wild plum, plum, grape, rowanberry, stone pine & other brandies

Tip: schnapps tasting on prior arrangement,

please call in advance. ÖTZTAL NATURE PARK Partner Member of Tirol's Schnapps Route

www.schnapsroute.at

When: daily

Where: on the farm,

www.gaestehaus-michaela.at

Werner & Edith Hackl . Hinterrain 5 . 6432 Sautens Tel. +43(0)5252/6850 . ewhackl@aon.at



Helmut & Gabi Mair



25 different brandies, 5 liqueurs of the highest quality, 3 times national winner, NEW in the program: Ötztal Mountain Gin

Tip: schnapps tasting available on prior

When: please call in advance Where:

on the farm,

www.edeldestillerie-mair.at info@edeldestillerie-mair.at

Helmut & Gabi Mair . Dorfstr. 48 6432 Sautens . T +43(0)660/5694142

Alois & Dietmar Strigl



Fine brandies: apple, pear, plum, wild plum, fruit cuvee, rowanberry, apricot

When: please call in advance Where: on the farm

> Strigl . Schlosserweg 3/4 . 6432 Sautens T +43(0)650/7038651 . ds.strigl@drei.at

Honey and other

In forests, meadows and mountains

Here they frolic as soon as it gets warm and sunny - the bees. Both the beekeepers and consumers owe this "golden elixir of life" the busy little animals collecting nectar throughout the valley. A sweet and healthy delight from the Alpine mountains just perfect to take home as a present for your beloved!









Sautens

Michael Ruech



Michael's bee honey from Ötztal 500 g / 1 kg National winner in 2015

When: all year Where: on the farm

Fam. Ruech . Vorderrain 29b . 6432 Sautens T +43(0)5252/2180 o. +43(0)699/17197629



Helmut Auer



Forest honey and blossom honey

When: in the afternoon or call in advance **Where:** on the farm

Helmut Auer . Habichen 94 . 6433 Oetz
T/F +43(0)5252/6328

Oetz

Fritz Horntrich



Forest honey, Alpine rose honey

When: please call in advance

Where: on the farm

Fritz Horntrich . Kühtaierstr. 24 . 6433 Oetz T +43(0)699/12508403

0etz

Petra & Stefan Grüner



Ötztal bee honey in liquid form ¼ kg, ½ kg, 1 kg, propolis drops

When: all year on working days
Where: directly in the house

Fam. Grüner . Ambach 15 . 6433 Oetz T +43(0)664/73636498 . petra.gruener@aon.at

Umhausen

Anton Leiter



Honey from own apiculture: ½ kg, 1 kg

When: all year Where: on the farm

Anton Leiter . Farchat 30 . 6441 Umhausen



Fam. Auer



Honey

When: on working days, please call in advance

Where: on the farm

Fam. Auer . Spielroanweg 21 . 6441 Umhausen T/F +43(0)5255/5564

Umhausen

Gerold Fiegl



Tirolean mountain honey (forest, meadow, Alpine rose or mixed): ¼ kg, ½ kg, 1 kg glasses, in liquid form or stirred

When: on working days
Where: on the farm +

on the farm + Umhausen Farmer's Market (Fri) + Ötzi Village/Museum Shop (May - Oct) + Ursula Kuen, Ötzerau

10 d, 6433 Oetz

Gerold Fiegl . Höchleweg 19 . 6441 Umhausen T +43(0)664/4930183 . g.fiegl@aon.at

Umhausen Alois Leiter



Blossom honey, propolis drops

When: please call in advance

Where: on the farm

Fam. Leiter . Niederthai 82 . 6441 Umhausen T +43(0)5255/5586

Längenfeld

Marcel Klotz



Ötztal mountain honey, in liquid form: ¼ kg, ½ kg, 1 kg, cream honey: ½ kg, mixed nuts: ½ kg, creamhoneywith blossom pollen: ½ kg, honeywine (mead) "Goldberry", propolis drops, candles

When: Mon - Fri, 9 am - 12 noon + 3 pm - 6 pm,

Sat 9 am - 12 noon other times on prior

arrangement (via phone)

Where: on the farm at "Ondresnhof" farm stall

+ Längenfeld Farmer's Shop (Fri)

T +43(0)650/393 63 41

info@ondresnhof.at, www.ondresnhof.at

i

Marcel Klotz . Oberlängenfeld 13 . 6444



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Sweet Elixir from the Mountains

The working area of Ötztal's beekeepers stretches from the entrance to the valley towards the high Alpine regions around Vent and Obergurgl beyond 2000 meters above sea level. Therefore the bees can choose from myriad plants and blossoms throughout the valley. The bees start their working season with the flowering of heather followed by dandelions, raspberries. Alpine roses and forest plants. But also many other flowering plants offer everything bees need for a prosperous summer. The bees significantly contribute to the pollination of Alpine plants, preserving the huge variety of flora in the valley. As the weather is different every year also the bees find different delights amid unspoilt nature. Of course, also the honey's color and taste vary every year - ranging from bright Alpine rose honey and golden dandelion honey to dark forest honey. Delicious honey is a very special elixir of nature, produced by the bees and beekeepers in close cooperation.

TIP: Honey is an essential part of a traditional dessert served at all Ötztal parish fairs - the "Nui Schmalz", a fine and firm cream of butter, flour and milk. It is decorated with drops of honey and tastes heavenly.







Craft & **Tradition**



Umhausen Neururer Seifen



Natural soaps, soft soaps, liquid soaps, bath accessories

please call in advance Where: Umhausen Health Hotel + NEW: from December 2018 - shop right at the house + online at www.föem.com www.seifenmanufaktur-neururer.at info@seifenmanufaktur-neururer.at

Fam. Neururer . Östen 92 . 6441 Umhausen



Umhausen Joachim Regensburger



Carpets, carpet yarns, carded wool, knitting & crochet yarns, pure wool felt, guided tours

When: Mon - Fri: 8 am - 6 pm

> Wed: 8 am - 12 noon Sat: 9 am - 12 noon

and on prior arrangement (via phone)

Where: Ötztal Sheep Wool Center

Regensburger GmbH



Joachim Regensburger . Lehnpuit 2-4 6441 Umhausen . T +43(0)5255/5293





Längenfeld Vinzenz Kuprian



House shoes (felt) in sizes 20 - 46, slippers (indoor use), long socks made of pure wool, felt sole or rubber sole, felt hats, rag rugs (up to 90 cm wide)

When: all year, please call in advance,

in stock or on order (delivery within ~1 week)

Where: on the farm +

Längenfeld Farmer's Shop (Fri)

Vinzenz Kuprian . Dorf 28a . 6444 Längenfeld





Längenfeld Marcel Klotz



Bee products e.g. bee wax candles

When: Mon - Fri , 9 am - 12 noon + 3 pm - 6 pm.

Sat 9 am - 12 noon and on prior arrangement (via phone) other times on prior

arrangement (via phone)

Where: on the farm at "Ondresnhof" farm stall +

Längenfeld Farmer's Shop (Fri)

T +43(0)650/393 63 41

info@ondresnhof.at, www.ondresnhof.at

Marcel Klotz . Oberlängenfeld 13 . 6444 Längenfeld . T/F +43(0)5253/65154





Words of Thanks

We have entered uncharted territory by the implementation of an unprecedented brochure on local products available for sale in the region. A valley that is so close to our hearts thanks to its landscape, nature and culture. Everyday life of local farmers represents an essential part of the entire region. Already for generations it has shaped the place where we are allowed to live now.

"Something Good & Something Tasty!" We created this brochure with much love to the detail in cooperation with the ÖTZTAL NATURE PARK, Tirol's Environmental Office, supported by the Tirolean Chamber of Agriculture and - above all - by the farmer families and direct marketers within the valley.

We thank them so much for their great interest, trust and patience. Only in this way we could develop this product with care, presenting the endless culinary wealth of our Alpine living space.

Another step towards the strengthening and promoting of regional cycles. May many more follow!

Maria Huter

Ursula Scheiber

Contact on Stroler umwelt





Ötztal Nature Park

Gurglerstraße 104 6456 Obergurgl info@naturpark-oetztal.at www.naturpark-oetztal.at

Tiroler Umweltanwaltschaft

Meranerstraße 5 6020 Innsbruck landesumweltanwalt@tirol.gv.at www.tiroler-umweltanwaltschaft.qv.at

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