**Hungary - Visiting Local Farms**

**Hungarian students collected the most characteristic features of Hungarian climate, soil, as well as the most typical spices grown in our country. They made a PPT presentation.**

**In November 2015 the participants of the project visited a local farm, the Csókás Apiary (http://www.csokasmeheszet.hu/). The apiary is located in the middle of the Gyulaj Nature Reserve.The owner, Mr. Gyula Csókás beekeper has been running the apiary since 1981. He showed us around the site and introduced us to the amazing world of bees and honey making. We learned a lot about the basics of beekeeping, the importance of bees and the beneficial effects of honey, why sugar should be replaced by honey. We could also take a closer look at bees wearing protective clothes. After the presentation we visited a local product shop, the "Green Apple House", which - among others - sells the most characteristic types of honey produced by the Csókás Apiary together with lots of locally made food products. We could taste different types of honey, such as acacia, linden, nectar honey, beebread, propolis. Besides honey we tasted other products as well, such as locally made apple-cinnamon jam, strawberry jam, different types of juice, cheese and sausages.**