

Carp - from mud to gold.



What next with our carp?

**Carp – to the
museum?**



**Carp - only
natural value ?**



**Carp – only source
Of compensation?**



Tradition of the "Bełżec" fishing farm

The beginnings of the fishing farm of the Kuśmierczak family go back to the post-war years.



In 1997, construction of the main breeding facility Kornie 102 ha of the water surface with own heavy equipment started on wasteland bought after state farms.



New family ponds „Kornie”





Briefly about our ponds.

"Bełzec" facility - farm headquarters, warehouses and Karpiówka – restaurant.

"Zatyle" facility - a commercial fishery with an area of 10 ha of water surface with 5 ponds for anglers.

Kornie" - It consists of fifteen ponds for the production of consumption fish, crotch and fry.
Production of commercial carp in relation to stocking material.

The specificity of breeding on the farm.

- Bred species: carp, catfish, grass carp, pike, zander, silver carp, trout.
- Carp fed with grain which affects its taste and condition of the stocking material (stocking material fed until the end of November). Grain is purchased from small farmers around 600 tonnes a year.
- 2-year carp breeding cycle,
- Carp known and appreciated throughout Poland. Sold to processing plants and other farms in an amount of about

Autumnal catch of fish.



Spring catch of small fish



The farm is equipped with specialized fishing equipment, mechanical and transport devices. The farm benefited from many EU subsidies and environmental compensation.



Fishing ponds - „Zatyle”

10 ha surface for fishermen - 5 ponds with real fish: 20 kg carp, catfish over 30 kg.



Cottage – „Dukatówka”

For fishermen and not only at the fishing ponds „Zatyle” there is a cottage for rent with 10 beds of a high standard with a sauna.



Fishing tavern „Karpiówka”



„Karpiówka” tavern located at fish storage ponds.



Garden by the tavern „Karpiówka”.



Interior of the „Karpiówka” tavern.







Despite the short period of functioning of the tavern, our dishes have been repeatedly awarded at fairs and culinary competitions. They are valued for the richness of taste and a combination of traditional preparation techniques and originality of the recipe.



„Agricultural retail - on the way to building the fish processing plant

Produkty regionalne przetworzone w różnej formie pasztet.....



Carp produkts.

Dumplings with carp.



Pate from carp.



Sushi from carp.



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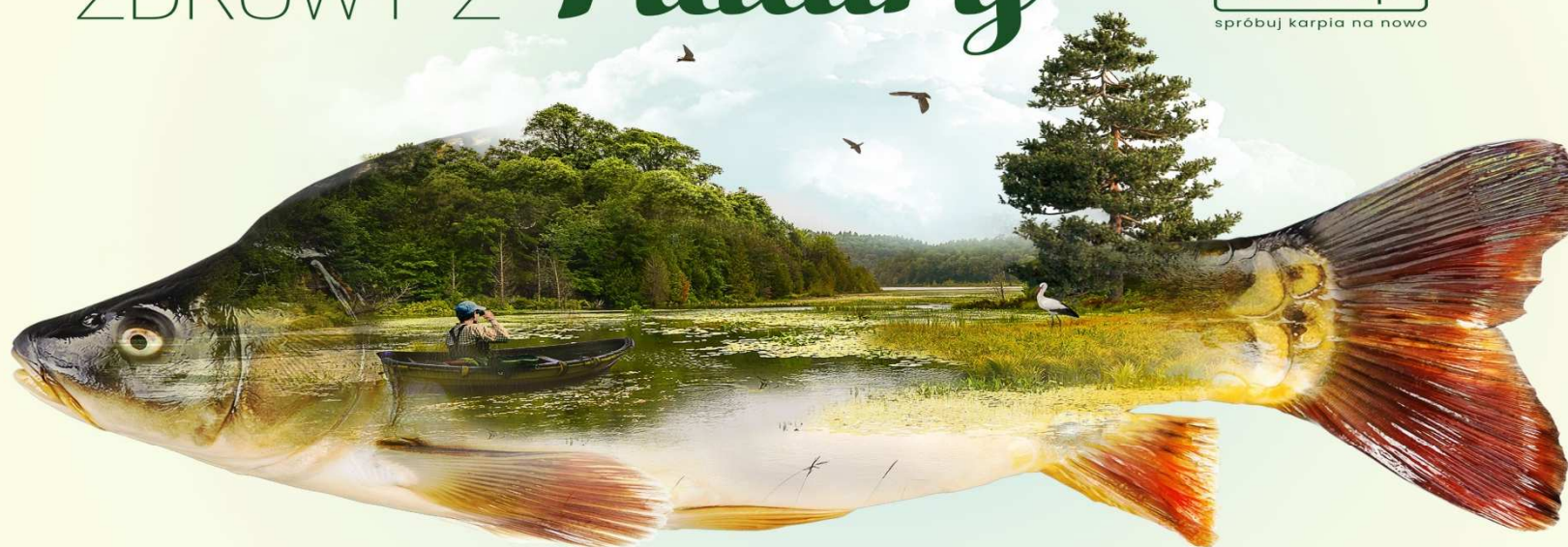


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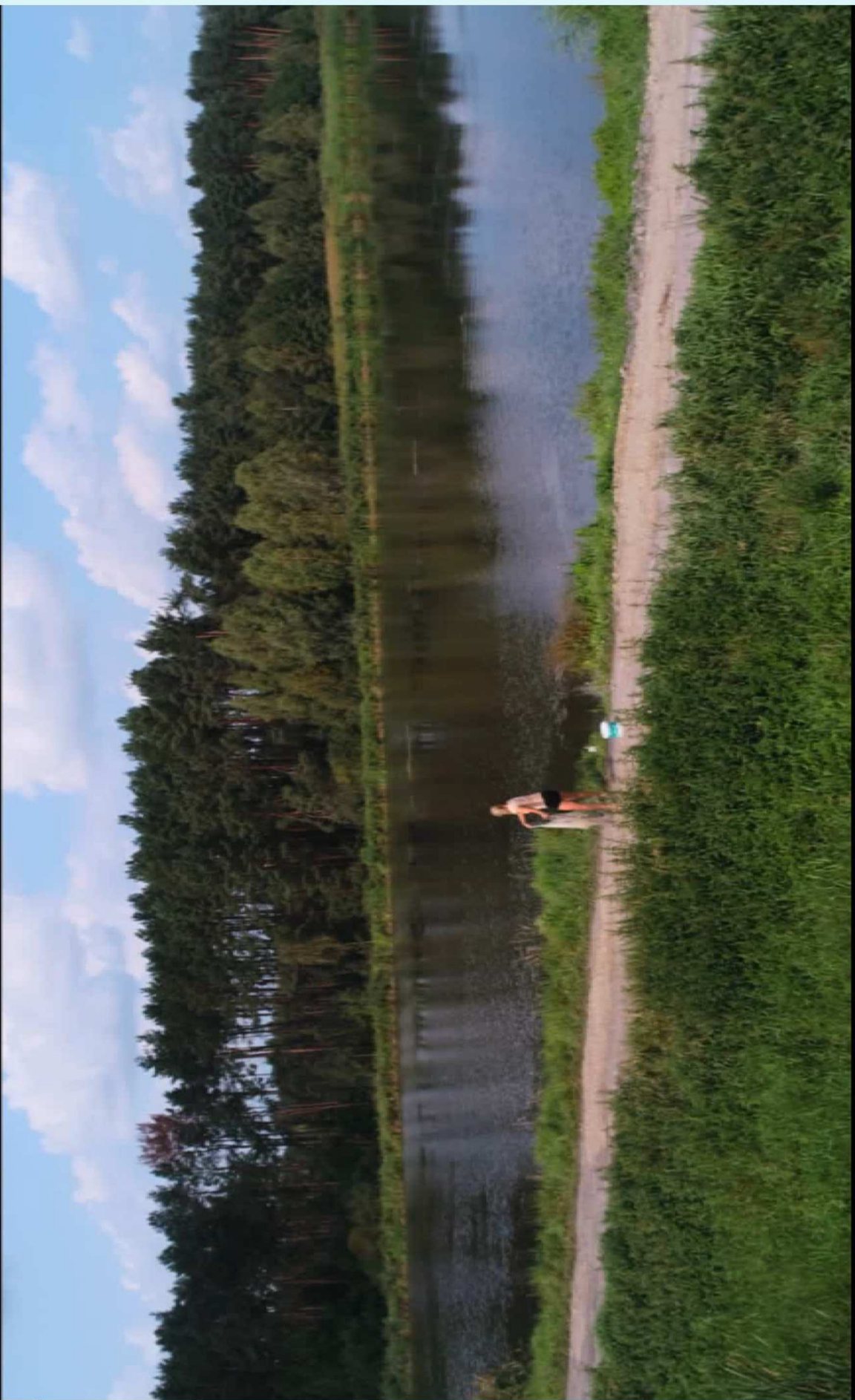
Healthy by nature!!!
Let's use our strong point!!!

ZDROWY Z *Nature*



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Thank you for your attention!!



Organizacja Producentów