

















for animal lovers



for guests



proven cast iron



Seven is a lucky number!

We are counting on this, our 7th issue, to bring us luck. We mean it in the sense that we hope that something on the following pages catches your eye, entertains you and brings you joy. Once again, we bring you news about new products in our range, as well as useful tips about equipment for your kitchen, bathroom and the rest of your home. As you have come to expect, we have also prepared some tasty and simple recipes for you to try your hand at.

For us, it is a pleasure to create and compile this magazine for you. We do it with love and sincerely hope that everyone finds something of interest in it. It is our belief that there are so many interesting things, that you will keep wanting to come back to it. What is interesting about our work is that, while creating this fall/winter edition, the sun is still shining, the trees are still in leaf, and we are going on summer vacation... but the thoughts of the warm hues of fall, the icy cold days of winter, and Christmas time are running through our heads. And when you are flipping through this magazine, we will already be thinking of the beautiful warm summer days that lie ahead again.

Whether it's warm or cold, come sun, rain, wind or snow, we hope you enjoy the contents of our magazine. All that remains for us to say is, thank you for your continued support and we look forward to seeing you in our stores some time, where you will be welcomed be our nice and friendly staff. Our e-shop also awaits your perusal.

Orion editorial staff

In this issue you will find:

- 4 GOOD HOUSEWIFE II
 what gifts nature and our gardens provide and how
 to process, preserve and cook them during the months of fall
- 30 COLLECTION
 a reminder of our most popular collections, including news on the latest items in the product lines
- 54 NEW ITEMS & TIPS new designs, shapes, colors and clever gadgets
- 70 PREPARATIONS FOR CHRISTMAS AND THE FESTIVE SEASON baking ideas, gift tips, gift wrapping, festive table settings and serving suggestions
- 88 HOUSEHOLD accessories for organizing and cleaning your home

NEW!

For this fall, we have prepared

something special for you, a colorful

We are online!

Share your cooking, baking and serving knowledge and experience with us through our social media networks. For more information go to pages 96-97.









60 page table calendar (by the week) containing our products, recipes, beautiful pictures, marked holidays and important days. You can buy it in our e-shop and in Orion stores.



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An Indian summer in SEPTEMBER

Although hot days can slowly turn into a pleasant Indian summer, the days become shorter and a sadness can fall upon us as summer ends. Don't despair though! Fall is marked by the leaves on the trees turning into a riot of glorious colors, red fruit on bushes, orange pumpkins in gardens and brown freshly ploughed fields. Our advice is to look carefully around you during walks in nature and to take full advantage of everything it has to offer.

Let's take a look at the orchards. Pears, apples and plums ripen. Dried apples and plums are a well known delicacy. But have you ever tried drying pear slices? Dried pears are very sweet and their aromatic taste can easily replace unhealthy sweets when you crave something sweet and tasty.

Cutting board WHITELINE acacia, 48.5x18.5 cm 126814 9.99

ORION MAGAZINE

Bowl MONA porcelain, d. 10.5 cm

129810 2.79

Bowl with handles

ceramic, d. 14 cm

129812

4.79

How about

pear jam

or paste?

- 1 kg of pears
- o 40 g of sugar
- o 60 ml of water
- o pectin
- 2 tablespoons of honey
- o spices: cinnamon, cloves, star anise

Wash, peel, core and coarsely chop or grate the pears. Pour in the water, add the sugar, honey and spices to taste and mix in the pectin according to the instructions on the package. Bring gently to the boil and you are done. Put the mixture into clean, dry jars. Close securely and turn upside down for approximately 15 minutes. If you have jars with a rubber seal, you must also sterilize them for 10 minutes in a preserving pot after closing.



Grater 4 edges stainless steel, rubber 140779 9.99

FALL - WINTER 2023/2024

7

• mix of colors

Apple pie

- 500 g of fine flour
- 1/2 teaspoon of baking powder
- o pinch of salt
- o 80 g of icing sugar
- 150 g of softened butter
- o 3 eggs + egg for brushing pastry
- 5 tablespoons of lukewarm milk
- 2 tablespoons of rum
- 800 g of grated apples
- o 60 g of caster sugar (according to taste of apples)
- o ground cinnamon

Baking brush wood, l. 20 cm 142732

2.29

Mix the baking powder, pinch of salt and icing sugar into the wheat flour with a whisk. Pour onto the rolling mat, make a dent and add the lukewarm milk, eggs, softened butter and rum. Make a dough, wrap it in cling film and let it rest in a cool place for a while.

Mix the peeled, coarsely chopped or grated apples with the caster sugar and cinnamon. For an extra twist, add raisins, nuts or sunflower seeds. Grease the mold using a baking spray and dust with flour.

Divide the dough into thirds. Roll 2/3 of the dough to a diameter slightly larger than the mold and put it into the prepared mold. Use your fingers to spread it evenly. Cut off the excess dough around the edges of the mold and use it to decorate the cake. Pierce the dough at the bottom of the mold with a fork. Layer the apples. Roll out the remaining 1/3 of the dough on the silicone rolling mat into a thin layer and use a pastry wheel to cut strips to form a grid on the top. If you have enough time and patience, you can also use the pastry wheel to make different shapes and decorate the surface of the pie. Brush with beaten egg. Bake in a preheated oven at $180\,^{\circ}\mathrm{C}$ for about 40-50 minutes, depending on the type of oven.

This quantity is intended for a larger mold. If you have a smaller one, count on a thicker layer of dough or prepare a smaller amount of dough.

Cake mold GRANDE

non-stick surface, d. 28 cm 120014

6.49















When the time comes to feast and drink with friends, some nice tumblers will come in handy.

Tumbler 0.02 l glass 124347 3.29







Tumblers in rack 0.04 l glass, bamboo, 6 pcs 122985

11.99



If you want to take this delicious beverage with you on a trip to warm yourself up (during a fall hike in the countryside or crosscountry skiing in winter), then a flask will come in handy.





Pocket flask with 4 tumblers stainless steel, 0.211 124520

10.99







Tonča collection

Enamel dishes can be used in any kitchen because of their stability and because it is a great material. The heart design will also draw the attention of any visitor of your kitchen.



Kyselica (soup from Wallachia)

- 500 g of large red beans
- 100-200 g of mushrooms
- 100 g of butter
- 200 g of diced onion
- O 2 bay leaves
- 5 balls of allspice
- O 1 teaspoon of whole cumin
- O 2 tablespoons of fine flour
- 1 liter of chicken broth
- 750 g of sauerkraut
- 500 ml of whipping cream
- o salt and freshly ground pepper

Soak the beans the day before cooking the soup. If you do not have fresh mushrooms, then soak dried ones at least an hour before cooking. Drain the sauerkraut, keeping the liquid, and cut into smaller pieces.

Cook the beans in clean water until tender. Fry the diced onion in a pan on the butter, stir in the spices and the flour and bring to the heat. Cover the mixture with the mushroom water (if you are using dried mushrooms) and the chicken broth. Bring to the boil.

Put the cabbage (the retained liquid is used for seasoning instead of vinegar), cooked beans and soaked mushrooms in the soup. Cook thoroughly for half an hour, season with salt, pepper and the sauerkraut liquid, pour in the cream and wait for the first bubble. The soup is then ready to serve. Tastes best with fresh bread. Do you dare to bake your own bread? Then take a look at page 27.



Pumpkin juice

Process a pumpkin as normal and place in a pot with a sugar solution (1 kg of sugar to 1 liter of water) so that it is submerged, then boil until soft. Leave the mixture to cool and then blend until smooth. If the blended mixture is too thick, dilute with water to a liquid consistency to strain through a fine strainer. Make juice from the strained liquid. Alternatively, add water, sugar and pineapple (or other) flavor.



Fine strainer plastic, d. 16 cm 124401 3.39

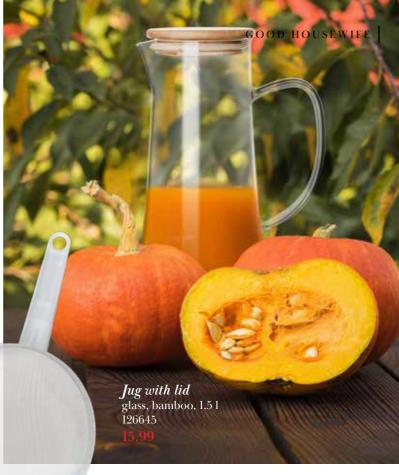
Glass with decoration

144664 forest fruits

2.99

Straws, 4 pcs + cleaning brush stainless steel, length 21.5 cm 151435

3.99



If you do not drink the finished juice right away, pour it into large jars, seal securely and sterilize for 30 minutes at 80 °C. Store in a dark place.

Pumpkin puree

Turn the mixture left in the strainer into a puree. Place it in a pot, add a sugar solution (0.5 l of water to 0.5 kg of sugar) according to the amount and bring to the boil. Mix vanilla or pineapple pudding in a little water and put it into the hot mixture to make it thicker. If you have a lot of mixture, add more pudding mix. Fill glass jars with the mixture, seal securely and sterilize for 30 minutes at 80 °C.

Use the puree as a sweet breakfast base or fill ice cream molds with it and let it freeze. You get an excellent ice lolly.



Mold for ice lollies, 4 pcs plastic, h. 12 cm 151704 3.59

Pumpkin mustard

How about a pumpkin mustard recipe? It is an interesting alternative to a classic full-fat mustard, suitable for grilled and smoked meat, stewed meat, for the preparation of toppings, dips, marinades or spreads.

- 0 1 Hokkaido pumpkin
- 2 tablespoons of sunflower or rapeseed oil
- 1 tablespoon of vinegar
- 2 tablespoons of coarse grain mustard
- 2 teaspoons of salt
- 1 tablespoon of sugar to taste
- o 1 teaspoon of turmeric or chili
- 3 tablespoons of water

Cutting board

126803

24.99

bamboo, 46x30 cm

Cut the lkg Hokkaido pumpkin in half and scoop out the seeds. Cut into smaller cubes with a sharp knife and fry on oil. Once slightly glazed, add the coarsegrain mustard, salt, sugar and pour in 3 tablespoons of water. Be careful with the water, it could make the mustard too thin. The pumpkin simmers quite quickly, it usually takes about 40 minutes to soften. Then just blend, either until smooth or leave a coarser texture, with visible pieces of mustard seed. If you find the mustard too pale, add a tablespoon of turmeric for color. Finally, add vinegar to taste. Everyone likes mustard a little different, some prefer sweeter, others sharp and spicy, similar to popular Dijon. If you prefer spicier mustard, you can add 1 teaspoon of chili, a pinch of nutmeg or ground coriander to the mix. Pour into clean jars, seal securely with a lid and turn upside down. The heat will seal the lids and the finished mustard will be ready for longer storage. If you are not a fan of this kind of conserving, it is better to sterilize the mustard at 80 °C for 30 minutes in a preserving pot. Then it lasts really long, but usually disappears quickly.



Fall cabbage

ripens in September. It can be a real health elixir. For pickling you will need suitable pots.

Vegetable slicer with container

wood, metal 140774 **24.99** Pickling pot CABBAGE KEG

ceramic

127606 81 **49.99** 127607 121 **62.99**

127608 161 **79.99**



NEW!

Weights ceramic in 4 sizes from d. 15 cm from 7.49

Cabbage soup

- 2 tablespoons of butter
- 1/2 teaspoon of cumin
- 1/3 of celery, carrots, parsley
- o 1 bay leaf
- 4 balls of allspice
- o 2 tablespoons of fine flour
- o 150 ml of cooking cream
- o 10 balls of whole black pepper
- o 300 g of smoked neck whole

- ° 2 potatoes
- ° 1 onion
- 500 g of sauerkraut



Place the smoked meat in cold water, add the onion, spices (whole black pepper, allspice and bay leaf), cleaned carrots, parsley and celery and cook until the meat is soft. Drain the broth off and cut the meat into small pieces. Peel the potatoes, cut them into pieces and cook them in salted and cumin-flavored water until tender. Squeeze the sauerkraut out and cut into small pieces. Dice the onion. Using the butter, onion and plain flour, prepare a light roux. Add the chopped sauerkraut and cumin, sauté everything briefly, cover with the smoked broth and cook for about 30 minutes. Then add the chopped smoked meat and boiled potatoes to the soup. Heat the soup, soften with cream and season with salt and sugar to taste.







Pot PICKLES **BLUE AND WHITE** for pickling vegetables ceramic, 2.81 127604 28.99

Basic recipe

- $\circ~500~\mathrm{g}$ of white cabbage or Chinese cabbage
- o 400 g of other vegetables (onions, carrots...)
- 20 g of ginger
- o l'apple
- o 2 teaspoons of salt (15-20 g)

Place the vegetables in the pot layer by layer, squeezing each layer thoroughly to release as much juice as possible. If the juice is on the low side, add water to make sure all the vegetables are submerged. Cover with the inner lid with the help of a rubber seal and leave to ferment for 5-7 days. After the fermentation process is complete, divide the vegetables into smaller jars, seal securely and store in the

Make sure you maintain thorough hygiene throughout the process.

PICKLES preparation in 4 steps:

- wash, scrape, chop/grate vegetables
- mix with salt and squeeze
- press into a pot
- cover and allow to ferment

Use of PICKLES:

as part of a main course, filling for tortillas, toast, sandwiches, rolls, as a side dish for hamburgers, grilled meats, salads, and so much more.



Fall is magical as nature paints the landscape with beautiful colors. Red rowanberries and rosehips never fail to attract the eye. If you go and enjoy nature on a sunny day, they create a double spectacle in the sunshine against the blue sky. Do not pick rosehips after rain, watch out for the thorns, and only pick the really ripe, beautifully red ones. In addition to herbal tea, you can also make jam, wine, syrup or sauce from them.

Rosehips are full of vitamin C. A herbal decoction will help fight off flu and colds. Pour boiling water over crushed or sliced rosehips and let it brew for at least 15 minutes. You can use a fine sieve to separate the solids from the liquid. However, using a disposable bag made of non-woven fabric is better because it will not let even the fine hairs inside the rosehips pass through. Rosehips should not come into contact with metal. When cutting them, you should therefore use a knife with a ceramic blade.

ORION MAGAZINE





 press to rotate the whisk

Hand blender for marinades glass, plastic, 0.3 I 131310 12.99

NEW!

Beetroot salad

- 2-3 beetroots
- 3 tablespoons of liquid honey
- o basil
- o 100 g of goat cheese
- o roasted walnuts

marinade:

10 tablespoons of oil, 2 tablespoons of caster sugar, 2 tablespoons of wine vinegar, 1 tablespoon of soy sauce, thyme, salt and pepper

Cut the cooked beetroot into thin slices or coarse strips and place in a bowl with a lid, add honey and marinade and refrigerate overnight. The next day, mix with the fresh basil and pieces of goat cheese and sprinkle with the roasted walnuts.





Nostalgic NOVEMBER

It's a time of year that can make you feel quite sad. The wind and rain strip trees of their colorful leaves, mist ambles across the landscape, and the daylight hours wane. Nature is preparing for winter, a period of rest and recovery. But even in November there are still opportunities to benefit from what nature provides. The roots and rhizomes of medicinal herbs should be collected because at this time their effects are the strongest. On the bushes you will find orange sea buckthorn berries, ripening rowanberries and hawthorn berries. And besides the late apples and pears, quince and medlar await us on trees and bushes. These should be harvested after the first night frost.

Quince

This fruit is often undervalued and goes unnoticed. What a shame. Quinces are fragrant, have an interesting sweet and sour taste and are full of vitamins and fiber. Their shape resembles an apple or pear. They are great for making jam or jelly. They bring a whole new flavor to compotes, fruit cakes and dumplings. You can also make tasty chutney out of them. Don't be afraid to add them to salads or under meat instead of apples or oranges. The fruit is not widely used fresh, but after heat treatment creates a truly unique taste. And one more tip! Quince has a beautiful vanilla-citrus aroma when ripe. You can therefore use them as a natural aroma by placing them anywhere in your home.



Medlar

A beautiful tree or bush with large white flowers that offers delicious medicinal fruit. As with quince and chaenomeles, the fresh fruit is not very suitable for direct consumption. However, nature has a good trick! After a night frost, the pulp of the fruit becomes soft and releases a very interesting taste, which then makes it possible to eat it directly from the tree. The peel is never used, with the pulp simply pushed out of the fruit. In addition to jams and syrups, you can add them to spicy spreads. You may also have tasted aromatic spirits and liqueurs made of medlar.



Chaenomeles

Chaenomeles is similar to quince. It grows abundantly in our parks. It has beautiful red flowers, thorns and shiny leaves. Thanks to its high pectin content, the fruit is great for thickening jams. It has a rather sour taste and can therefore be used as a substitute for lemon to refresh tea or water. You can also add it to compotes and sweet pastries, its aromatic flavors giving an interesting twist to the taste.







Homemade bread

basic bread recipe

- 11 of water
- 500 g of rye bread flour
- 500 g of wheat bread flour
- 500 g of wheat flour
- 3 teaspoons of cumin
- 150 g of rye sourdough
- ½ teaspoon of ground coriander
- 4 teaspoons of salt

Prepare the rye yeast in advance, or buy it at a good bakery. Mix the rye sourdough, rye bread flour and water together. Make thinner dough. Prepare it in the evening and let it rise (covered) in a warm place until the next morning. Add the wheat flour, wheat bread flour, salt and spices. Kneed the dough and then let it rise again for about 3 hours. Divide it into two parts to form two loaves and let them rise again for another hour. Before baking the bread, heat the oven to 250-300 °C and warm up two empty baking trays. Once the dough has risen, place both loaves on one tray and slide it into the top of the oven. In the second tray, pour a cup of water and slide it into the bottom of the oven. Beware – the water will immediately turn to steam! Therefore, close the oven door as quickly as possible and let the water simmer for ½ minute – this will give the bread a beautiful crust. Remove the bottom tray, bake for 5 minutes, then reduce the oven temperature to 200 °C. Bake for an additional 50 minutes. This batch will be enough for two loaves of bread weighing about 1.2 kg.

Rattan basket

different shapes and sizes – round, oval, with decoration. You can use them to allow dough to rise, but also for storing it, serving it or as a nice decorative piece. The shape, texture or decorative design is imprinted on the dough to create a classic loaf look. Choose from our offer at www.oriondomacipotreby.cz.





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French baguette

- 400 g of fine flour
- O 220 ml of milk
- ½ cube of yeast
- 1 teaspoon of sugar
- 1 tablespoon of honey
- 1 teaspoon of salt

Mix all the ingredients until the dough is supple and non-sticky. Leave to rest for 10 minutes, then divide into two equal parts. Roll these out and leave to rise in a shallow baguette basket sprinkled with flour. Place the baguettes on a baking tray, then cut them gently across the top. Preheat the oven to 180 $^{\circ}$ C and place a baking tray with water in the bottom. Place the risen baguettes in the oven and bake for about 20 minutes until golden brown. Remove the baked baguettes from the oven, brush with lukewarm water and leave to cool.

Hunter's pâté

- 700 g of pork belly chopped into cubes
- 2 finely chopped onions
- 300 g of chicken liver
- + thermometer 0 100 ml of cream
 - O 4 cl of cognac
 - 2 dl of red wine

- O legg
- salt
- 10 crushed juniper berries
- 4 bay leaves
- 5 balls of pepper
- 1 teaspoon of thyme
- ½ teaspoon of rosemary

Pour the water and wine over the meat, add the onion, salt and pâté spices and bake. You can put the spices in a seasoning sieve. By doing so, you do not have to take them out of the roasted meat before grinding. Once the meat starts to soften, add the sliced chicken liver with carefully removed membrane and bake for another 5 minutes.

Allow the mixture to cool, remove the spices and finely grind. Add the cognac, cream and eggs to taste, and salt if required. The mixture should not be too thick. If it is, add some broth or water.

Fill the bag with the mixture, tying the end tightly, and cook in the ham cooker for approximately 1.5 hours. Cut the completely cooled product into slices,

lightly sprinkle with fresh thyme and serve with a homemade baguette. It goes without saying that it tastes even better the next day, but it usually doesn't last and disappears as soon as

it cools down!

Snack knife CLASSIC stainless steel blade length 11 cm

831161 **3.79**

2

Baguette tray 38x24.5 cm 120038

9.99

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29



Once again, we return to product collections that share the same design, are made of the same material, or are connected by color, shape, function, etc. Some collections are brand new, others are older and to which we have added new products to the range.



collection

REINDEER and SNOWMAN

Pure winter decorations in a very nice design. Reindeer and snowmen appear on several products. We have added hot water bottles to the range. These are great for warming a cold bed, soothing a sore back, relaxing stiff muscles and relieving abdominal pain. The cover is removable and can be hand washed. The rubber hot water bottle features a spout with a screw cap. They are very easy to use. Just pour in hot water – up to 40 °C and it is ready to use.



The snowman collection includes decorative gift bags. Now you don't have to worry about wrapping your present, especially if you are not the craftiest person.

Gift bag

paper

822708 18x10x23 cm 1.09

822709 26x12.5x32 cm 822707 13x8.5x35.5 cm

1.49 1.49





The new collection is inspired by our love for cats and dogs. It will especially delight lovers of four-legged pets. You will find the design on a stainless steel thermos flask, ceramic mugs and bowls, socks, spoons and placemats. You can create a complete set with just the cat or dog design, or combine both.









Cute dishes for kids

Thanks to our original cheerful decorations, little rascals and princesses will enjoy every meal and the hassle of them not finishing the meal will disappear. All of them will want to look at the colorful pictures after finishing their meal.

kocouři

Dinner set 3 pcs CATS plastic - plate, bowl, cup 112369

7.49

NEW!

New plastic set with **CATS** design. This complements the existing line of porcelain plates and sets. In addition, these pictures of cheerful cats feature on thermo mugs, thermo containers, trays, placemats and a tritan bottle with a straw. Come and choose your favorite at a store near you. You can find the list of stores in our e-shop or on page 98.

Should none of these three designs appeal to you, then take a look at our other collections featuring original designs:

KNIGHTS AND OWLS.

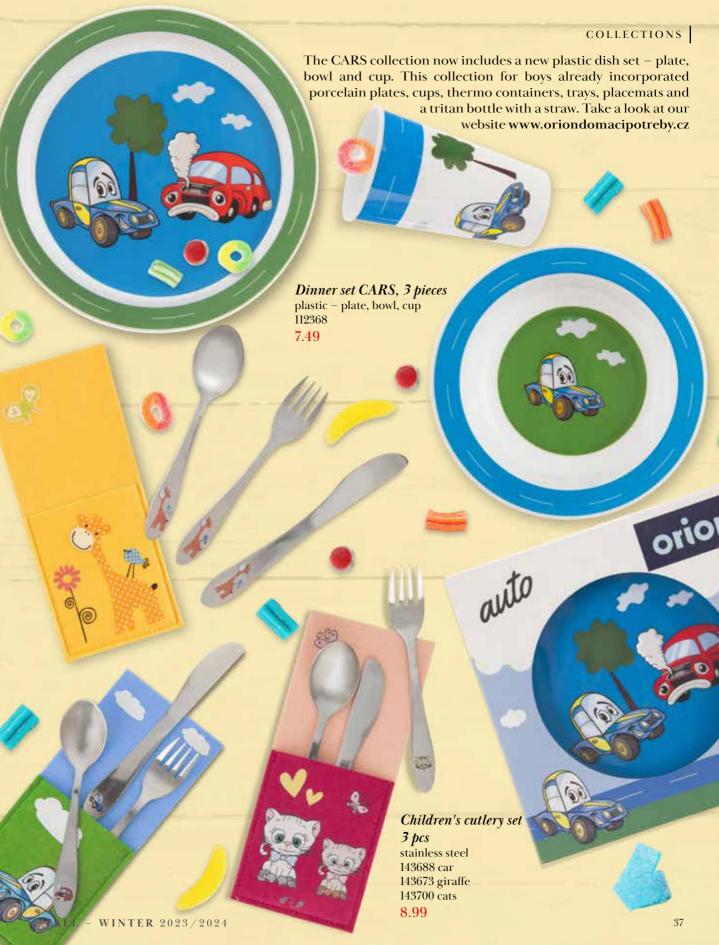


Cutlery pocket polyester, 21x9 cm 728036 car 728037 giraffe 728038 cats

COLLECTIONS

2.49

We have now created cutlery pockets for small eaters in three of our favorite designs. Beautiful, colorful presentation and prepared in a moment.



collection SNOWFLAKES

is inspired by the beauty and uniqueness of snowflakes. They are best observed through a window with a cup of warm tea or coffee in hand. Did you know that every snowflake is unique in shape? Ice crystals fuse into a different shape every time. This depends on humidity and air temperature. Each snowflake has six axes that are covered with small ice crystals. These crystals reflect light and make the snowflake sparkle and shine. Nature really is a great magician.



141261 11.99







collection u hiteline

The combination of wood grain and white color is still hugely popular. We therefore have a lot of products in this style in our product range, which includes mugs, seasoning sets, butter dishes, sugar bowls, milk jars, mortar and pestle sets, food containers, honey pots, kitchen utensils, cutting boards, knife racks, teapots, aroma lamps, and much more. Take a look at our website www.oriondomacipotreby.cz











The products in this collection are made from opal glass. It is lighter than porcelain and is more resistant to breakage. We have added some interesting new products to the line which has been available to our customers

for some time.





COLLECTIONS

You can complete the sets with square deep bowls in both colors.

W	7]	h	i	t	e	

127804 11.5x11.5 cm 1.49 127805 15x15 cm 1.89 ∑

127806 24.5x24.5 cm **4.59**

black

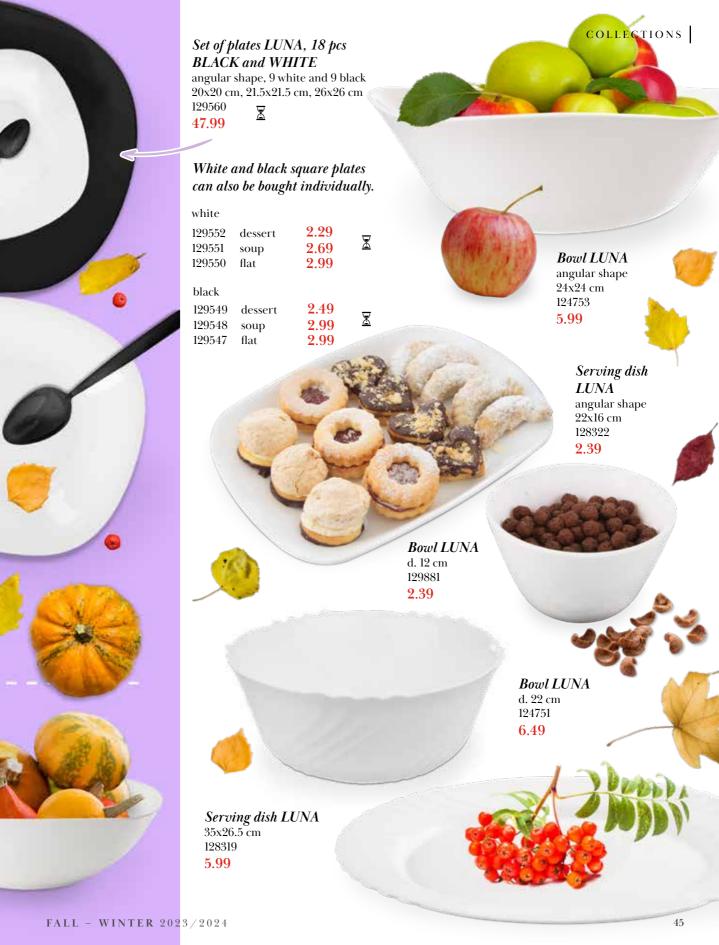
127801 11.5x11.5 cm **1.69**

127802 15x15 cm 1.99 **2** 127803 24.5x24.5 cm **5.49**

NEW!







collections Mango

We have expanded the existing collection of mango wood products even further. The original tree of life, bowls, mortar and pestle sets, decorative hearts, angels, candlesticks and stars are now complemented by serving trays and stands, new angel shapes, coasters and cutting boards in very interesting shapes.

Mango wood has a dense composure and fine grain, is durable, strong and resists moisture well. Some of the new products are purely wooden, others are complemented by black metal features. We are confident that when you choose your favorite(s), you will be very satisfied.

Serving tray with metal handle d. 30 cm 155014 16.99

Serving tray with handles

 153861
 30.5x20.5 cm
 12.99

 153862
 35.5x25.5 cm
 16.99

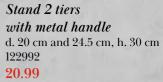
 153863
 40.5x30.5 cm
 20.99

NEW!

You will find a specially designed serving stand on page 99. Take a look at all the products in the Mango collection in our e-shop:

www.oriondomacipotreby.cz/Domácí potřeby/Dárkové předměty/Dekorace a balicí papíry.















Paper tissue box 25x13.5x9 cm 811254 10.99

 hides the paper box and perfectly complements your interior Napkin holder 18x18x5 cm 122996 7.49



collection ON THE FARM

has been very successful. You may not be able to choose which of the animals you like better. As a whole, it looks perfect. If you purchase multiple designs from this collection or a complete set of all 6 designs, each household member then gets to choose which one they like best. They can then enjoy coffee or tea from their favorite mug or breakfast from their favorite bowl.

NEW!

PRRRACE POLANTE Bowl ON THE FARM

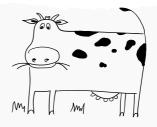
ceramic, d. 13.5 cm 129207 goose 129208 cow 129209 horse 129210 sheep 129211 dog 129212 chicken **3.99**



KOKOKONEČNĚ RÁNO

• text on the other side





RŰŰŰDE KRÁSNĚ

JSEM GAGAGALANINI





Espresso cup

0.12 1 129408

1.99

Saucer

12x12 cm 128498

1.99

Coffee cup, cappuccino

0.211 129407

 $\overline{\mathbb{X}}$

2.49

Saucer

2.99

Coffee/tea mug 0.41 129409

129409 <u>2</u> 3.79

Milk jug

0.251 155307

4.99

collection MONA Musica

may have caught your eye on the front page of the magazine. It looks very nice. The individual items are interestingly shaped for unusual coffee serving and festive table settings. This collection of porcelain dishes is extremely versatile, allowing you to create your own sets for dining or sitting down for coffee.

Serving tray 28x18 cm 155008

▼

6.69

Set of plates, 18 pcs 129567 104.99

▼







Pressure cookers











are fast, economic and safe. There is absolutely no need to worry about using one. The high-quality stainless steel pot with pressure lid ensures healthy, fast and simple food preparation, which takes place at a high temperature and pressure. The pots are equipped with a thick 3-layer acuthermic bottom, which thanks to its properties saves significant heat energy and time spent preparing meals. In addition, you can switch off the source in advance, the food will "run out" due to the stored temperature and pressure in the pot.

Pressure cooker BIONET

stainless steel, plastic

113313 41 **79.99** d. 22 cm, h. 12 cm, with lid 16 cm

113314 61 **83.99** d. 22 cm, h. 16.5 cm, with lid 20 cm

NEW!

The product includes instructions for operation and maintenance.

Cooks soups, goulash, legumes, even potatoes, rice, beef slices and pork knuckle.



Stainless steel pressure cookers PROFI

are equipped with a flexible lid with ergonomic handle and a safety and working pressure relief valve. They are also equipped with a special third silicone valve, which serves as an additional safeguard in case both standard valves fail. The silicone valve is located under the lid pressure mechanism so that it does not endanger anyone in the immediate vicinity of the cooker when released. This is a technical innovation ensuring greater consumer safety.



Pot DUO 111740

41 and 71 71.99

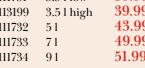
Our selection of replacement gaskets 180510

DUO pot, lid, basket

113044 3.51 and 51 **68.99**

The pot also includes a glass lid and stainless steel basket for straining the cooked food.

111731	3.51 low	39.99
113199	3.51 high	39.99
111732	51	43.99
111733	71	49.99
111734	91	51.99





126323 d. 16.5 cm **7.49** for the pot in our offer 113199

8.99 122592 d. 19 cm

for the pots in our offer 111733/111734/111740



gasket

180819 3.99

FALL - WINTER 2023/2024

Glass lid

for this pot 126327 9.99



Really clever gadgets

One gadget will help with cooking, another will protect your hands from burns, and the third will keep your clothes looking smart.

The first clever gadget is a universal lid with a shaped silicone edge, which you can use for pots, pans or other cookware of three different sizes. Instead of three lids, you only need one, which saves space in your kitchen. The lid features a hole through which steam is released.



When handling hot dishes, we recommend using oven mittens to prevent burns. Silicone mini oven mittens are ideal for this purpose and don't take up much space. We stock a range of oven mittens which you can check out in our e-shop www.oriondomacipotreby.cz.

NEW!

Universal 3-in-1 lid glass, silicone 126325 d. 27 cm 12.99

for pots with d. 20/22/24 cm

126326 d. 31 cm **14.99** for pots with d. 24/26/28 cm





The third fabulous gadget easily and quickly rids fabric of unsightly lint, making your sweaters, coats, blouses, blankets and fleece materials look like new. The triple blade ensures materials are treated gently. The lint container is very easy to empty. Includes a small cleaning brush and trimming head cover. All it takes is a little patience and time and you will be surprised how great your clothes will look again.

Powered by 2x 1.5V AA batteries (not included in the product).

before after

- 1. Trimming head cover
- 2. Trimming head
- 3. Switch

(5)

6

- 4. Battery cover
- 5. Tray for lint
- 6. Cleaning brush



Like in the movies

Are you passionate about movies, series or sports matches? Do you make popcorn or snack on other goodies when you watch TV? If so, try to make it special! Take it from us, it's an entirely different experience when you eat from buckets or bowls with the right design. You can also use them to serve goodies on the terrace, in the caravan, and elsewhere.



plastic, d. 15.5 cm 129896 chips 129897 nuts 129898 popcorn

1.29

NEW!







Bucket

plastic, 2.31 121780 chips 121781 popcorn 121782 goal 1.99

New designs for children

Our OWLS, GIRAFFES, KNIGHTS, CARS and CATS designs on porcelain dishes and stainless steel cutlery have been making children happy for some time now. Some of these designs have also been newly placed on plastic dishes and beautifully colored cutlery pockets. You can find them in this magazine on pages 36 and 37. In order to keep children happy, we have prepared some new designs full of animals, namely SAFARI and ON THE FARM. When the children have eaten and see the whole picture, it gives them and you something to talk about - animals, their homes, babies, colors,

Soup bowl d. 16 cm 129565 1.99



etc. We're confident it will be a lot of fun.

· high-quality plastic

NEW!

- tolerates temperatures from -20 °C to +95 °C
- · microwave and dishwasher proof

• for children from 3 years of age

Flat plate d. 21.5 cm 129562

2.49

design

Soup bowl, d. 16 cm 129563 1.99

FALL - WINTER 2023/

Cast iron dishes

are perfect for preparing meat because they can be heated to a high temperature even without fat. In contrast, cast iron pots are better for slow cooking meat in the oven at a lower temperature.

A cast iron pan with a stand will help you prepare roasted chicken. The chicken placed on the stand is roasted evenly from all sides, while the juice and fat are caught in the pan, which means you can grill the side dish - potatoes and vegetables - at the same time. The center part of the stand can be filled with beer or wine, which evaporates during roasting and gives the meat a better flavor. The pan features two handles and a spout.

NEW!

Pan with stand for chicken cast iron, d. 28 cm 113208 28.99

Oven mitten

Teflon

152171 30x18 cm 4.99 152172

36x19 cm 5.49

Use good quality oven mittens when handling cast iron dishes.

In a cast iron pan, you can prepare dishes in the oven, on the stove and over direct heat. It is also suitable for induction cookers.

Cast iron needs specific maintenance. Before and after use it is NECESSARY to treat the surface of the pan with edible oil to prevent rust. Do not leave in damp conditions!

Other shapes of cast iron cookware can be found in our e-shop www.oriondomacipotreby.



cast iron



FALL - WINTER 2023/2024

Interesting spirals

from vegetables to decorate your salads or vegetable bowls. You can use raw cucumbers and zucchini. Cut off the tip of the cucumber and hold it upright. Turn the threaded tip into the center of the cucumber, insert your finger into the eyelet, and then rotate to create a spiral. For carrot or parsnip spirals, choose a thicker carrot or parsnip, place in a plastic bag and heat in a microwave (medium heat) for 2 minutes to soften the vegetables, then create a spiral like with a cucumber.

> Spiral slicer plastic, l. 10.5 cm 140782 1.59

> > Mini grinders for salt/spices 2 pcs in holder

> > > 155113 9.99

NEW!



Great for seasoning meals already on the plate. You can also use them in a caravan, on the campsite, on your travels, etc. Freshly ground spices have a better taste and aroma. Possible to adjust the coarseness of grinding.

ORION MAGAZINE



probably know these goodies from festivals or farmers





metal, 1. 23.5 cm, 6 pc

NEW!

Can also be used for fried potato spirals. Fry them in hot oil and season with salt or add your favorite spices. You

markets. With a spiral slicer, you can prepare them at



Love, love, love is in every heart...

The popular heart design comes in handy whenever you want to make your loved ones happy. A heart-shaped cutter with divider is the latest addition to the collection. The divider does not cut the biscuit completely, it just makes it easier to split off half the heart so that you can enjoy it together with someone you are comfortable with.



Other heart shapes that allow you to prepare sweet treats:



Heart for edge of mug stainless steel, 4.5x5.5 cm 127406 0.89

Mug HEARTS
porcelain, 0.38 1
128805
3.99

Sugar bowl ceramic, d. 9.5 cm 155401 **7.99**

Plastic cups, 6 pcs 7.8x7.5x4.5 cm 410120 3.69

 Serving tray wood
 N E W !

 153871 d. 30 cm
 11.69

 153872 d. 38 cm
 14.99

Milk jug ceramic, 0.121 155301 3.59



The new shapes of stainless steel cutters will help you create very beautiful cookies. Thematically, they are suitable for the winter and Christmas season. They stand out best decorated as gingerbread, but you can also use them for other types of cookies or biscuits. You can find the recipe for both gingerbread and frosting on page 49. You can also try recipes for other homemade cookies.

Coconut cookies

- O 350 g of flour
- O 150 g of powdered sugar
- O 130 g of butter
- O 70 g of coconut
- O 1 sachet of vanilla sugar
- O 2 eggs

Cocoa cookies

- 350 g of flour
- O 150 g of powdered sugar
- O 130 g of butter
- O 10 g of cocoa
- 1 sachet of vanilla sugar
- O 2 eggs

Cinnamon cookies

- O 250 g of fine flour
- O 120 g of powdered sugar
- O 100 g of butter
- O 10 g of ground cinnamon
- O legg



For each type of biscuit, mix the ingredients well and refrigerate for 2 hours. After cooling, roll out the dough to a thickness of 3-4 mm. Cut out shapes with cookie cutters and transfer to a baking tray and bake at 150 °C for about 10-12 minutes. You can also use cookie stamps to decorate the cut shapes with before baking. Take a look at the extensive range in our e-shop www.oriondomacipotreby.cz or in one of our ORION stores.





Tender butter cookies

Irresistible and easy to prepare.

- O 250 g of butter
- 400 g of fine flour
- 160 g of caster sugar
- O 1 sachet of vanilla sugar
- O 2 eggs



The preparation is very simple. Place the butter (at room temperature) in a bowl, add 1 egg and 1 egg yolk, the flour and caster sugar. Kneed the dough and then place in a bag and cool in the fridge for 2 hours. After cooling, roll out the dough to a thickness of 5 mm with a flour-coated rolling pin, cut out the desired shapes using cutters, press the motif into it using a stamp and transfer to a baking tray with baking paper. Kneed the leftovers together and repeat the process again until the dough is used up. Brush the cookies with the remaining egg white. Bake in a preheated oven at 170 °C until golden brown.



I'm sure you haven't tried web-shaped pancakes yet. They are easy to prepare, yet attract great admiration from family and friends. A bottle that is usually used for ketchup or dressings helps to prepare the pancakes. You can serve them on their own, as a crispy treat or brush a classic pancake with jam and place the web on top of it. A pancake web can be used to decorate other goodies, such as salads, ...



- O 300 ml of milk
- O 1 teaspoon of salt
- oil for coating the pan

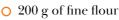
Pan GRANDE non-stick surface d. 26 cm

112951

26.99

In a bowl, mix the flour, milk, eggs and salt until you have a dough. It should be thicker than a pancake dough. Pour this into a plastic dosing bottle, seal it and you're good to go. Drizzle a little oil in the pan, remove the cap on the dosing bottle, press lightly and draw a web. Start with a basic cross and then spiral outwards from the center. Using a spatula, turn immediately and cook on the other side. It's really quick.







Mixing bowl plastic, 31 126136 3.59

Dosing bottleplastic, 0.541 152912

2.99

Spatula **BLACKLINE** thermoplastic, l. 30 cm 140355

3.59

Whisk BLACKLINE thermoplastic, l. 30 cm 141031 3.59



silicone, 8 holes 9x3x1.3 cm 21.7x16.7x1.5 cm 151793 NEW!

4.99

O a little cinnamon

into the molds. Bake in a preheated oven at 180 °C for about 15 minutes.

You can swap nuts for dried fruit - apricots, plums, apples, pears, cranberries, blueberries, cherries, sour cherries or raisins.

Sunflower or pumpkin seeds, coconut, sesame seeds, puffed rice, chia seeds can also be added.

You can use almonds, cashews, hazelnuts, peanuts, walnuts, pistachios, Brazil nuts, etc.

What about chocolate? You can add small pieces of quality chocolate to the bars. If there is no danger of chocolate melting on warm days, try warming it up and partially coating the bars with it.









When you give a gift, you put a piece of yourself in it. You can make the gift yourself or buy it and wrap it nicely. A beautifully wrapped gift lets the recipient know that they are important to you and that you care about them. What should you wrap? Throughout the magazine you will find many beautiful products that will delight your loved ones. On this page, we have added a few more tips from our range.





6.99

Use the ceramic paints and brush to color in the picture. Let it dry and then bake in the oven at 200-240 °C for about 2 hours. Great fun for kids.

FESTIVE SEASON









Festive table settings

are part of every household during the Christmas season. Each of us has a different style and therefore each table is different. There are endless ideas for the layout, colors, shapes and decorations. In our range you will therefore find products that will undoubtedly complement your beautiful festive table.

Glasses



GAIA 0.475 l 144653 **2.29**

Set of plates, 18 pcs



MODE 0.26 *l* 127263 **2.59**



for wine SPIRALE 0.43 l 129313 4.29



for champagne WAVE 0.22 l, 2 pcs 129312 10.99



SQUARES round shape, porcelain 128455 57.99



LUNA WAVES round shape, opal glass 112342 47.99



LINE angular shape, porcelain 128456 57.99



GREEN angular shape, porcelain 112352 59.99

Coated stainless steel cutlery. Gift packaging.



BLACK LUXURE, 24 pcs 143689 **65.99**



COPPER, 24 pcs 143695 49.99



SHAPE, 24 pcs 143696 65.99



MIRROR, 24 pcs 143684 47.99

ORION MAGAZINE



Christmas and New Year celebrations

Stopper for champagne and sparkling wine stainless steel 144528

are around corner and with them comes the opportunity to serve different types of drinks in glasses of different shapes and sizes. Glasses with a black glass stem from the ONYX collection will add flair and elegance to your celebrations.

> Wine glass ONYX 0.261

144672

Black straws, 50 pcs reusable, 22 cm 151445

Champagne for whisky, rum

0.351 144675

NEW!

Bottle cooler container stainless steel, d. 12 cm 151129

Champagne glass 0.231144673

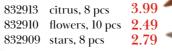
NEW!

Stainless steel straws, 4 pcs + cleaning brush, 18 cm 151433 3.69

Wine cooler container plastic, 32.5x18 cm 780129

3.99

Glass distinguishers







No more moisture

in your apartment, house, basement, garage, workshop... with the help of moisture absorbers. They are suitable for areas that are not regularly ventilated or that are excessively moist. Granulate or a tablet in a plastic container absorbs moisture from the air, which collects in the bottom.

When the container is full, you pour out the water and refill with new granulate or a new tablet. The granulate or tablet gradually dissolves, losing its effectiveness over time. After its effectiveness has been exhausted, it needs to be replaced, which is quick and simple to do.

Moisture absorber NEO 2.2 l

plastic, 26x16x14.5 cm

832363

10.99

Refill tablets 450 g

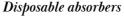
•	0	
832346	fragrance free	3.99
832347	fragrance free, 2 pcs	6.99
832355	fragrance free, 3+1 pcs	11.99

832350 lavender 3.99 832351 lemon 3.99

832352 lavender + lemon, 2 pcs 6.99

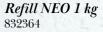


You can choose fragrance free granulate or tablets or fill your home with the beautiful scent of lavender or lemon.



832335 fragrance free, 180 g 3.59

832340 lemon, 230 g 3.99 832353 lavender, 230 g 3.99











Refill 450 g

 832337
 fragrance free
 3.59

 832344
 lavender
 3.59

 832345
 lemon
 3.59





Multifunctional use

Our plastic drip trays come in three different sizes and can be used in several ways. The traditional use is to place them in the hallway or on the terrace and put dirty shoes on them. It's an easy way to keep dirt and water in one place, keeping your floors clean. They are lightweight and can be easily washed or wiped clean. Ideal for use from fall to spring.





You may also find them useful if you own a four-legged friend. Experience tells us that you know what your floor looks like in the place where your animal has their bowls with water and granules. This is where a drip tray can also help you keep your floor clean and tidy.



Alternatively, you can use one for under flower pots. This will prevent damage to the floor – it doesn't matter if you have wooden flooring or carpet. It also prevents the formation of mold, which can occur if you overwater your plants. It can be used instead of usual flower pot trays.



Makes work much easier

Our mop with wringer is a very practical helper designed for wiping all types of floors (parquet, laminate, wood, linoleum, tiles). It enables you to wash the floors without touching the dirty water and without bending your back.





Mop wiper surface 33x12 cm.



Spare sleeve 711438 **3.99**



The sleeve absorbs well and is easy to remove. It is machine washable. It is partially gripped by the head and fastened with Velcro.



Mechanical mop with wringer CLEAN 1. 127 cm bucket 22x20x40 cm 720736

24.99

NEW!

The set includes a square bucket with a removable restrainer for keeping the mop in place.







Clearly organized

They will give you the opportunity to use storage spaces more efficiently and are not limited to household use. Thanks to their transparency, you will have an overview of what each box contains. The boxes are closed on two sides with strong clips, so nothing can spill or roll away.



5 1, 29x19x14 cm 154045 white 154046 gray 8.99



You can also use them for your hobby – for fishing equipment, for sewing equipment, beads, embroidery or crocheting tools, for DIY stuff like screws, dowels, glue, adhesive tape...

They are also suitable for hospitals, health centers and retirement homes for organizing medical supplies and medicines. At home they can also serve as a first aid kit.





In these boxes you can store small household items – small or seasonal clothes, spare shoelaces, heels, cleaning creams and accessories, rags, sponges, brushes and stain removers for cleaning, nail polishes and other beauty products, or small decorations for gift wrapping...









More clever boxes

Boxes with sliding lids are very versatile. You can store so many things in them – food, granules for your four-legged friends, laundry and cleaning products (powder and capsules). In the hospitality trade you can store cutlery in them, in the workshop various fasteners...

Plastic box with sliding lid plastic

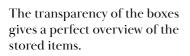
NEW!



The boxes have an inclined bottom to enable loose or small items to accumulate in the area that is visible under the sliding lid, making them more accessible.











We are online!



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.....

We are constantly improving our social media platforms so that you have enough information, advice, tips, and inspiration anywhere, anytime. Follow us and don't miss out on news, bargains, interesting articles, new videos, recipes, competitions, quality photos, and complete product texts!





ORION – tvoříme vaši domácnost





orion_tvorime_vasi_domacnost INSTAGRAM

ORION vaše domácnost

Register!

Then we can offer you the option of receiving comprehensive information by newsletter every week.

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Dvē plochy, dva smēry strouhání a šikovný zásobník, to jsou hlavná přednosti nového struhadla, které Vám ušetří práci i čas.

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99 Kč

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Skrz transparentní zásobník vídíte, kolik toho je již nastrouháno, díky silikonovým výstupkôm se struhadlo nesmeká po podložce. Hrubá plocha se hodí na brambory, mrkov či sýry, jemné struhadlo pro strouhání jabliček s mrkví pro děti nebo parmevánu na těstoviny.



PODÍVAT SE NA NABÍDKU >:

Další inspirací a vychytávky najdete v neších článcích nebo v prodejnách







MCNOWY

KY VICHTÁW

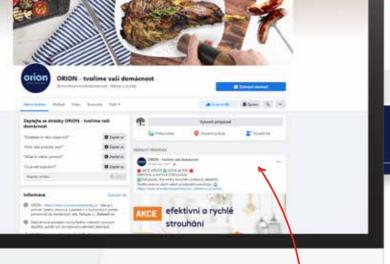
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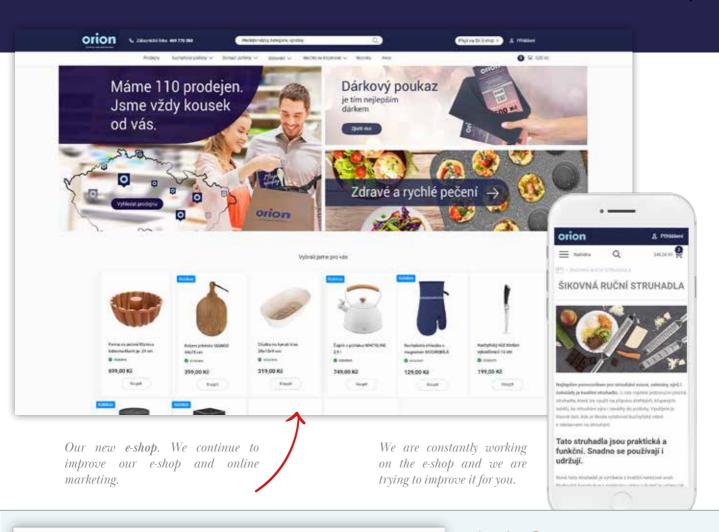


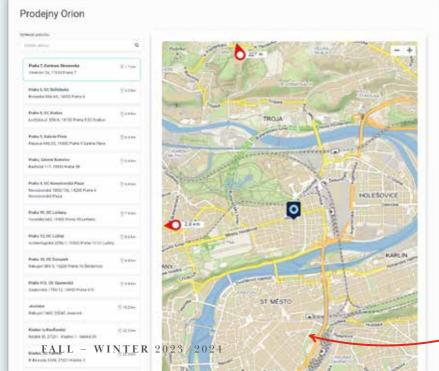


Mobile version of Instagram. We increasingly communicate and present ourselves through this channel.



PC version of Facebook. We always bring new and current topics to diversify your cooking.





110 collection points

We are continuously working to improve the cooperation and connectivity of our e-shop and 110 stores across the country. Our network of e-shop collection points is still growing. We prepare the products for you to pick up, which trained staff will show you. They will also answer any questions you may have, or recommend other suitable products. You can order via e-shop from the comfort of your home and you can have the products ready the same day at one of the collection points. You can find your closest collection point at: www.oriondomacipotreby.cz.

VISIT ONE OF OUR MORE THAN 110 STORES IN THE CZECH REPUBLIC

BEROUN, A-Centrum (next to Lidl), Konečná 689

phone: 720 742 304 **BLANSKO**, OC Svitava, Kollárova 659/1a

phone: 777 738 179 **BOSKOVICE**, Masarykovo nám. 25/24

phone: 736 442 863

BRNO, OC Olympia, U Dálnice 777

phone: 702 192 996

BRNO-ŠTÝŘICE, OC Futurum, Vídeňská 132/100

phone: 702 167 301 BRNO-SLATINA, Řípská 1477

phone: 602 619 035 BRUNTÁL, across from the Billa market, Fügnerova 1974/20

phone: 777 701 263 **BŘECLAV**, 17. listopadu 7 (on the main street)

phone: 775 591 025

ČÁSLAV, nám. Jana Žižky z Trocnova 74 phone: 606 048 843 ČESKÁ LÍPA, Jindřicha z Lipé 93

ČESKÁ TŘEBOVÁ, A-Centrum (next to Tesco), Dr. E. Beneše 643

phone: 720 742 309 ČESKÉ BUDĚJOVICE, České Vrbné 2360

phone: 720 742 312 ČESKÝ KRUMLOV, Tovární 132

phone: 732 888 744 **DĚČÍN**, Centrum Pivovar Děčín, Sofijská 2/3 phone: 720 069 934
FRÝDEK MÍSTEK, Paráda Shopping, Dobrovského 3680

phone: 606 092 321

HAVÍŘOV, OC Rotunda, U Stadionu 1655/8a

phone: 605 344 079 **HAVLÍČKŮV BROD**, "U Krupičků", Dolní 142

phone: 607 667 132

HLUČÍN, Mírové náměstí 29/25

Hone: 773 729 660

HOŘÚCE, nám. Jiřího z Poděbrad 241
phone: 603 298 890

HRADEC KRÁLOVÉ, Aupark, Gočárova 1754/48a, Praž.předm.,

phone: 720 742 306

HRADEC KRÁLOVÉ, Orlice Park, V. Nejedlého 1063

phone: 727 899 396 **HRANICE**, RP Stop Shop (next to Kaufland), Družstevní 2072

phone: 727 941 575

CHEB, OC Dragoun, Dragounská 2529/6

phone: 702 210 760 CHOMUTOV, Obchodní zóna 307, Otvice

phone: 720 742 321 CHRUDIM, household goods, Široká 127

phone: 605 222 935

JABLUNKOV, OC Silesia, Mariánské náměstí 34

phone: 604 653 600 JAROMĚŘ, RP next to Kaufland, Dolecká 969

phone: 725 959 381 JESENICE, Nákupní 1462

phone: 603 342 417

JESENÍK, Lipovská 325/17 phone: 777 701 262

JIČÍN, Tylova 813

phone: 724 870 679

JIHLAVA, OC City Park, Hradební 1

phone: 720 742 311 JIHLAVA, RP SHOPPING, Pelhřimovská 70

phone: 720 946 217 JINDRICHŮV HRADEC, Náměstí míru 86-87

phone: 601 695 919

KARVINÁ, RP Karviná (next to Penny), Nádražní 2068/2a

phone: 702 188 624 KLADNO, Petra Bezruče 3388

phone: 702 210 319 KLADNO, OC Kaufland, Italská 50

phone: 608 390 966 KLATOVY, Pražská 187

722 976 889

KOLÍN, OC Futurum Rorejcova 906

phone: 720 742 305

KOPŘIVNICE, Štefánikova 220/24, next to Kaufland

phone: 727 902 603

KRÁLÍKY, Malé náměstí 303

phone: 773 318 328 KRNOV, Zámecké náměstí 3

phone: 602 505 577 **KROMĚŘÍŽ**, Kovářská 16/10

: 773 900 062

KUŘIM, Tyršova 2048/43 phone: 607 082 910 KUTNÁ HORA, Masarykova 802

phone: 601 695 902

KYJOV, Masarykovo náměstí 17

phone: 720 037 664

LANŠKROUN, household goods, Nádražní ulice 339 phone: 702 061 987

LIBEREC, OC Nisa, České Mládeže 456 phone: 720 742 307

LIBEREC, NC Plaza, Palachova 1404

phone: 720 742 316

LITOMĚŘICE, OC Galerie na Soutoku, Želetická 2277 · 799 969 491

LITOMYŠL, Smetanovo náměstí 97 phone: 720 742 313

LOUNY, Václava Majera 2999

phone: 702 192 096 MARIÁNSKÉ LÁZNĚ. OC Tesco. Chebská 883/23b

phone: 702 210 931

MILEVSKO, J. A. Komenského 1189

phone: 383 809 404

MLADÁ BOLESLAV, OC Olympia, Jičínská 1350/III MORAVSKÁ TŘEBOVÁ, Předměstí, Švestkový sad 1703

phone: 702 194 481

MOST, OC Central Radniční 3400

phone: 720 742 308 NÁCHOD. Palackého 24 : 720 742 308

phone: 601 367 667 NOVÝ BOR, RP next to Kaufland, B. Egermanna 882

720 742 315

NOVÝ JIČÍN, OC Tabačka, Přemyslovců 1/2252

phone: 727 899 397

NYMBURK, Palackého třída 43/2 phone: 722 982 761

OLOMOUC, OC Haná, Kafkova 1223/8

phone: 720 742 302 OLOMOUC, OC Šantovka, Polská 1

phone: 720 742 318 OPAVA, SC Breda and Weinstein, U Fortny 49/10

phone: 720 742 314

OSTRAVA, OC Futurum, Novinářská 3178/6a

phone: 725 860 767

OSTRAVA, OC Karolína, Vítkovická 3278/3 phone: 725 819 278

OSTRAVA, Hlavní třída 700

phone: 724 969 804 PARDUBICE, Palác Pardubice, Masarykovo nám. 2799

phone: 778 080 011 PELHŘIMOV, Pražská 2276 (new shopping center)

phone: 607 004 452

PÍSEK, RP (next to Billa), Hradišťská 2690 phone: 602 800 840

PLZEŇ, NC Borská Pole, U Letiště 1074/2

phone: 723 307 407

PLZEŇ, OC Plaza, Radčická 2

phone: 720 051 594 PRAHA 4, OC DBK, Budějovická 1667/64

phone: 702 202 405 PRAHA 4, OC Novo Plaza, Novodvorská 1800/136

phone: 720 742 319

PRAHA 5, Galerie Butovice, Radlická 117 phone: 702 002 655

PRAHA 5, OC Lužiny, Archeologická 2256/1 phone: 601 014 941

PRAHA 6. Bořislavka Centrum, Evropská 866/65 phone: 607 032 079

PRAHA 7, OC Stromovka, Veletržní 24 phone: 722 205 666

PRAHA 8, OC Krakov, Lodžská 850/6

phone: 773 868 788

PRAHA 9, OC Letňany, Veselská 663 phone: 606 021 201

PRAHA 9, Vysočany, Galerie Fenix, Freyova 945/35

phone: 773 090 014 PRAHA 10, OC Europark, Nákupní 389/3

phone: 720 042 277

PRAHA 11, Chodov OC Opatovská, Opatovská 1753/12

phone: 601 539 601 PRAHA 17, OC Řepy, Makovského 1349

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Mango wood has a beautiful grain and warm color. It is suitable for both modern and traditional kitchens and homes. Some of the products are completely natural, others are complemented by black metal elements. You can find all the latest on this range on pages 46-47. You can combine the products perfectly with black ceramics. Alternatively, they also look good complemented by white porcelain, gray dishes or colorful placemats.

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wood, metal

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12 cm 122993

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