

Loukoumia “Ta oreia Lefkara”

One of the oldest crafts of Cyprus that was founded in 1904 is the craft of Loukoumia called “Ta oreia Lefkara”. Founder of the craft was Theodore Kramvidis, a ground breaking pioneer and entrepreneur who learned this art as worker for four years in a similar factory in Alexandria, Egypt. Theodore, when he felt that he had gained sufficient experience, he returned back in Lefkara and founded together with his brother this magnificent craft at his villahe, which craft it’s continues its operations until now and passing successively the business to his nephew, Stelios Kramvidi and later to his son Stelios Theodore. At the cardft the following varieties of sweet delights are produced: orange flavoured, rose, bergamot, lemon, strawberry, apricot, cherry, banana , vanilla, chocolate, ouzo, mint and loukoumia that contain almond and pistachios . The raw materials for producing loukoumia are the following: sugar, starch, citric acid, almonds, pistachios and permitted flavours. The visitor can see the making of these delights and buy loukoumia in the house of crafts in the main street of the village where loukoumia are offered for sale. Loukoumia are known throughout Cyprus for its fine taste and superb quality. They have won awards at various exhibitions in Cyprus (1907, 1909, 1919 and 1936) and abroad (Thessaloniki 1931, Tel-Aviv 1936 and England1924 & 1925). Abstract from the article of Takis G. Magou from the magazine “Ta Lefkara”