

Gern. Land!

GET TO KNOW NEUSTADT AN DER WALDNAAB COUNTY

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GET TO KNOW NEUSTADT AN DER WALDNAAB COUNTY

CONTAINS A SUPPLIER DIRECTORY AND RECIPES

2018
Autumn
Winter

Stories

FORSTER ORGANIC BAKERY
Baking food for the soul

RAUNETBACHTAL ALPACAS
Easy to care for.
Snug and cozy. Extraordinary.

PRESSATH'S TANNENLAND
If only trees could talk

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Waldnaab County



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Dear reader,

The premiere issue of our „Gern.Land!“ regional magazine was published in early summer of this year.

Once again, please allow me to extend my sincerest thanks to everybody who contributed to this successful debut, and to everybody who sent us their positive feedback on this project.

As you can well image, it was quite a challenge for the editorial staff to make their first selection from the large number of savvy and interesting enterprises in our district. I am therefore all the happier to present the second edition to our readers.

Time to meet more companies and their protagonists, and to take a look behind the scenes. I trust every reader will be as amazed as

Für unsere regionalen Erzeuger stellt nicht die maximale Gewinn im Vordergrund, sondern ein schonender und nachhaltiger Umgang mit den natürlichen Ressourcen!

I was, and I wish all of them plenty of entertaining and learning moments.

Sincerely Yours,

Andreas Meier
District Administrator

“Our local growers don’t have maximum profit as a priority. They pursue a fair and sustainable use with natural resources!”

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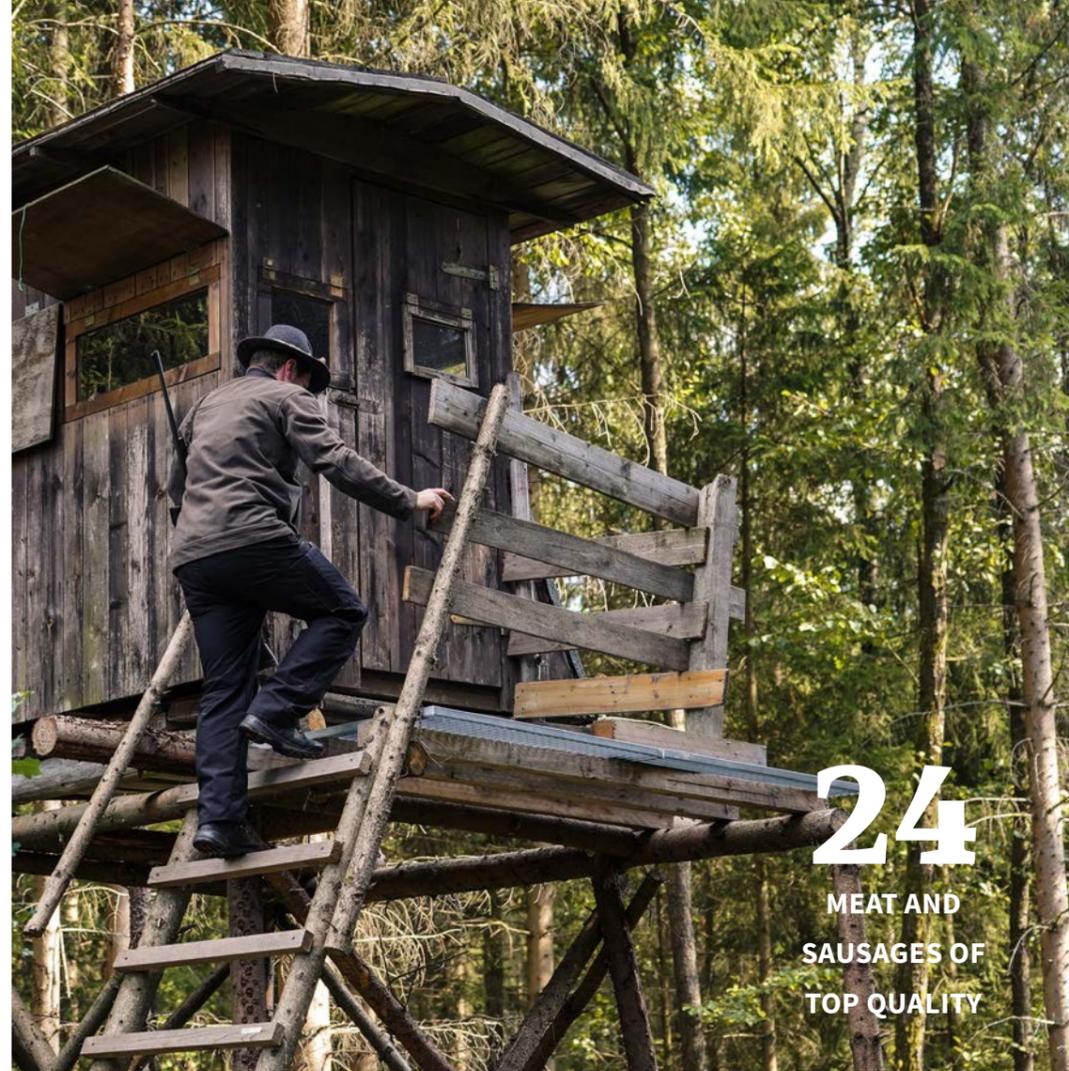
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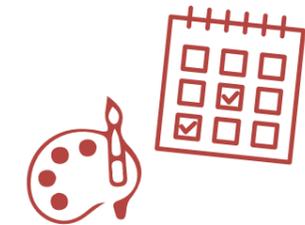
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TRADITIONAL RECIPES FROM THE NORTH UPPER PALATINATE





From office to pond

Four years ago, Kathrin and Michael Siller took over a fish farm northeast of Störnstein and went from hobby fishermen to professional fish breeders and marketers as a second line of business – and they have never looked back.

Siller fish-farming

We are
so
calm..



„One fine evening, my husband came home from work and during dinner suggested that we buy a fish farm in Störnstein,“ Kathrin Siller tells us. At first, she was less than enthused. The project would entail a lot of work, and above all a major financial risk. „I was a lot more gung-ho right away,“ her husband counters. Before taking the big step, the couple had already been managing a chain of ponds in the Floß area. „From then on, we did it right; before that, we had only been dabbling semiprofessionals.“ The area, which is 7.5 acres in size, comprises seven ponds, a tool barn, a lounge with a small kitchen, and, of course, an adequately-sized pool building.

The Siller freshness guarantee

It was his grandfather's friend who sold the property to Siller, a 38-year-old MBA: a property promising ideal conditions for their business enterprise. The property's direct



connection to fresh spring water guarantees a very high water quality. The couple had already obtained the various official permits for the property and its use for fish farming and butchering, including a small forest. „We expanded direct marketing at a relatively fast pace – especially in view of the ongoing expenses and maintenance costs.“ The Sillers are happy enough with the current trend in demand: In addition to private customers, a growing number of hotels and restaurateurs are buying their fish from the Sillers in Neustadt, and are happy to get their fish freshly butchered to order.

Long maturing processes yield a particularly high-value product. The Siller fish farm has made „high value“ their motto. It takes a long time for a Siller fish to arrive on the plate. Which means a lot of work for the fish breeders. But long production times are also

a hallmark of loyalty to the craft. The production cycle starts in May in the spawning pond, where the fry is scooped out with fine-meshed equipment and transferred to the pre-breeding pond. In about five weeks the fish will grow to about one inch in length. During that period, the water level is gradually increased to ensure the growth of sufficient microplankton for food. To keep the animals healthy, it is very important to pay attention to the water temperature, oxygen content, and pH value. By permanently monitoring these parameters, fish breeders can safely prevent diseases like gill rot. At the Siller breeding farm, pH fluctuations are regulated in a natural way, simply by adding lime.

From now on it's a matter of gentle touch

Once the young fish have reached their desired size, they are ready for their next move. Their next home is the growing pond. Fish

breeders need to have a very gentle touch when relocating the fish. The fry is extremely sensitive to pressure. The reason for „moving“ the fish: come late summer, photosynthesis no longer produces sufficient plankton, making additional feeding with grain meal a necessity.

For Kathrin Siller, her time spent with her fish at the pond is the perfect balance to her everyday working life as an office administrator in marketing. „Our fish are basically like any barn animal that recognizes you, or like a dog that welcomes you,“ 35-year-old Michael Siller is ready to admit.

Smoked fish like in grandma's days

The Sillers prize the flavor of natural wood smoke for their products. Just like 100 years ago, they use beechwood logs, not gas or sawdust like the industry. The same goes for

the spices: they use only flavorings typical of the northern Upper Palatinate cuisine. To prevent any negative influences from affecting the taste of the meat, the fish are hung up by their tails to allow any residual blood to drip off via the mouth.

His own best customer

With a on his face smile, Michael Siller tells us that he enjoys savoring his own product. As an advocate of a healthy diet and a balanced lifestyle, he appreciates the quality of animals kept in a manner appropriate to their species. Thanks to the traditional management of his ponds, he ensures the natural population density and natural diet of his fish, a testimony to Michael Siller's claim as an honest food producer.

Baking food for the soul

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The bakers of Forster organic bakery in Windischeschenbach bake all their products freshly every day, and very traditionally in a wood-burning oven – way off the beaten track of today's modern bakeries.

Forster organic bakery



Georg Forster has to get up twice every day. His mornings start early at 1:30 a.m. That's when he and his team start baking. Around 5:30 a.m., the truck drivers are ready to deliver the fresh bakery goods to the various points of sale. That's when 47-year-old Georg Forster gets to catch a few more winks of sleep until about 11 a.m. Then comes the time for tackling the bakery's organizing and coordinating tasks.



The motto of the bakery's first product range, which was first offered on the market nearly 20 years ago, was „Organic for Everyone“. The bakery's aim: to offer fresh, tasty bakery products in organic quality at fair prices. Getting our „Certified Organic“ seal took a real effort when we first started out,“ Forster remembers. „Now, in the digital age, it's not so bad anymore.“

Never lost the bite

Since 1999, traditional craft baking has been a revered institution in Windischeschenbach's market square. While sticking faithfully to traditional recipes, the bakery believes in slightly adapting them to our modern times. Flour is transformed into delicious bakery goods – hands-on and with love and dedication. The bakery is adjoined by a small grocery store where the customers can find everything to satisfy their daily needs. The bakery's owners believe in complete transparency: The organic bakery is open and transparent: „Everybody is welcome to watch!“ During summer recess, the Forster family traditionally invites children for their summer break program and introduces them to the craft of bread making. Doesn't this sound like a potential tourism booster?

„With passion in each loaf of bread.“

Georg Forster

Only high quality ingredients

The longer the sour dough is allowed to ferment, the higher the quality of the final product. After completing his baker's apprenticeship, Forster worked for several baking companies, even large ones, „winding his way“ all over Bavaria. Master baker Forster is happy to notice the steady increase in the demand for organic or whole-grain products. „It wasn't like that when I first started.“ His customers either „come for the taste“ or are ecologically motivated.



The Forsters process over 500 kilograms of flour every day. Flour coming from Gailertsreuth mill near Floß, for example. Master baker Forster believes in using products from the region and in building up a local network, to name the cornerstones of his business philosophy. „All the ingredients that go into our bread are sourced from the region.“ The soils of the Northern Upper Palatinate are actually perfectly suited for growing spelt or emmer. Only a few ingredients such as the sunflower oil for our bread rolls are sourced from outside.

The secret to good bread is long baking times: Long baking times allow a lot of water to penetrate the dough in the closed system of a baking oven – which is the secret to our bread's long-lasting freshness. „You can keep my bread for five days without any loss in taste,“ Forster promises. Another positive effect on bread quality is the length of time the sour dough is allowed to ferment: The so-called osmotic balance effect allows the sour dough to absorb more water over time, and to develop a more pronounced flavor. These are all „tricks of the trade“ that the industry would not even consider for financial reasons. Georg Forster has a different view of things: „I would not think of making my bre-

ad and rolls any other way.“ Forster sells his delicious organic products directly in his own Windischeschenbach shop and in over 20 sales outlets in the area.

Before the day draws to a close, the master baker turns into a hobby brewer: He is also running his own Zoigl homebrewery from his basement. At rustic „Wolframstubb“ inn, which is located in the same building, Zoigl craft beer is traditionally served one weekend every month. Again, the whole family teams up to make the guests happy with delicious, traditional Bavarian snacks. „At least we never get bored, even if our life is exhausting much of the time. But the nice thing is that we can always be together as a family,“ Forster concludes.

*the „everything
heart
desires.“*

A taste from our country



Home-made spelt cookies

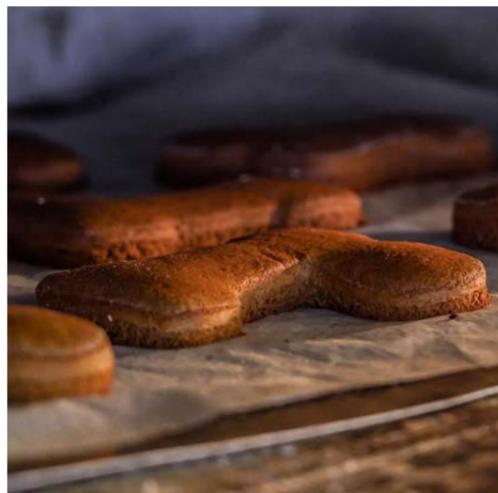
Ingredients

½ cup butter or margarine | ½ cup cane sugar or confectioners' sugar | 5-6 eggs | 1 level tablespoon double-acting baking powder | pinch of salt | vanilla extract, lemon extract | jelly

Combine sugar and margarine (or butter) and add lemon and vanilla to taste. Add a pinch of salt and add one egg at a time. Sift the all-purpose flour with the double-acting baking powder and mix into the dough. Allow to rest overnight in the refrigerator. Knead the dough briefly and roll it out until about ¼ inch thick. Use a cookie cutter to cut out cookies. Bake the cookies at 390 °F for about 6-8 minutes until golden yellow. After cooling, stick two cookies together with jam and sprinkle with confectioners' sugar, if desired.



Honey gingerbread



Ingredients

4 cups honey or honey substitute (artificial honey) | 3 cups wheat flour | 1 cup rye flour | 3 egg yolks | 1 level tablespoon leavening agent (baking powder, cream of tartar or potash) | 4 tbsp gingerbread spice

Heat the honey to approx. 104-122 °F. Mix the flour with the leavening agent. Knead all ingredients until you have a smooth dough. Allow to rest in a cool place for at least 1-3 days (or even several weeks, if desired). Allow the dough to reach room temperature before using it. Roll out the dough (to approx. ½ inch thickness) and cut into the desired shapes. Brush the gingerbread with milk before baking and allow them rest for 20 minutes. You may want to decorate the cookies with slivered almonds or maraschino cherries.

Bake the cookies at 356 - 392 °F for 10-15 minutes (depending on their shape and size). After baking and cooling, you may want to decorate the finished gingerbread with icing (made with confectioners' sugar and water).



Christ-Stollen

Fruitcake

Recipe for 2 one-pound Stollen fruitcakes

Start by preparing the fruit mix

Mix 1¾ cup unpacked and washed raisins | ¼ cup candied orange peel | ¼ cup candied lemon peel | ¼ cup slivered almonds | ¼ cup rum

Cover the fruit mix and allow it to marinate overnight.

Starter dough

1 cup wheat flour | ½ cup milk (warm to the touch) | ¼ cup fresh baker's yeast

Mix the above ingredients and allow to rest for approx. 45 minutes.

Fruitcake dough

½ cup wheat flour | ½ cup butter | ¼ cup sugar | 1 tsp salt | 1 heaped tbsp Stollen fruitcake spice

Mix all ingredients, add the starter dough, and knead thoroughly. Allow the finished dough to rest for another 20-30 minutes. Then knead the fruit mix into the dough.

Shape the dough into a traditional Stollen fruitcake shape. Allow the Stollen to rise for approx. 30 minutes, then bake it in a preheated oven at 356 °F for approx. 30 - 40 minutes until golden yellow. Spread the Stollen with melted clarified butter right after taking it out of the oven. The finished Stollen may be sprinkled with confectioners' sugar after cooling.

The organic bakery Forster Windischeschenbach wishes fun in your own Christmas bakery.



Easy to care for. Cozy. Extraordinary.

As temperatures are slowly but surely dropping and the nights are getting longer, we treasure the cozy warmth of quilts, wool socks or knitted hats. When it gets chilly outside, we crave warmth and protection. Amazingly, the special all-natural wool for these products comes from a farm in the eastern Neustadt an der Waldnaab district.

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Raunetbachtal Alpacas



Right behind the source of tiny Raunetbach creek in Reinhardtsrieth near Waidhaus, which flows into the Pfreimd river some ten kilometers downstream, you will encounter a herd animals you would never expect to see in the northern Upper Palatinate. Djego takes a careful sniff at the dewy grass and proceeds to tear off a sizeable bunch. With his head raised high, he is happily chomping down on his mouthful while casting a curious glance at the normally quiet road. This young stallion is one of 13 alpacas living here with Birgit and Markus Sommer.



These animals are among the oldest livestock bred by humans on this planet: Many thousands of years ago, they were first domesticated by the Incas, who prized them for their wool. Alpacas originate from the mountainous regions of South America, specifically from the areas known today as Peru, Bolivia, and Chile. Like the llamas, for example, these four-legged beauties belong to the family of the New World camelids. They are quite flexible and robust and well used to coping with the typically barren vegetation of mountainous regions. Not surprisingly, these grazers are also feeling perfectly at home in our latitudes. Summertime is the only time they need plenty of shade, to keep from getting too hot under their thick coat of fur. Shearing them actually makes them feel good.

a real market niche in his opinion: „There are maybe only three of those in all of Germany.“ In 2016 he finally decided quit his job and take the plunge into self-employment. He is now the proud owner and operator of a small contract spinning mill.

Sommer had to import the requisite technical equipment from Canada. „The only company in the world to make this kind of equipment is located in Canada.“ The Canadian company's mechanic spent a whole five days installing the machine at the Sommers' farm, explaining every step of its operation in detail – in English: „We were pretty much communicating with our hands and feet.“ Once their machine was installed, the Sommers attempted to produce their first home-spun



„There are such things in Germany maybe three times.“

Markus Sommer

Another tree hugger nutcase?

When Markus Sommer first started breeding and caring for his alpacas, it was just a hobby. This former machining technician was first fascinated by alpacas on a visit to the Gleitsbachtal zoo near Irchenrieth, more than 12 years ago. „They are very sweet-tempered animals, and perfectly easy to keep; and they don't cause a lot work,“ Sommer reminisces. When trying to get his own alpaca wool processed, 44-year-old Markus Sommer encountered long waiting times, which got him to think about setting up his own spinning mill –



yarn. And slowly but surely, the results got better and better. The Canadian revisited the Sommers' business ten weeks later to do some readjustments and share some more helpful hints with them. Meanwhile, the Sommers have perfected their craft.

The wooden desk in the machine hall shows a handwritten list of orders. Contract processing raw wool for external clients is now the Sommers' main source of income. But the Sommers' most popular products are the lovingly handcrafted items made with their own alpaca wool. During the early summer shearing season, the Sommers produce some 26 kilograms of raw wool – an average of 2 kilograms per animal. After cleaning, it takes the weaving machine 12 steps to process the fleeces into finished wool, which Birgit Sommer uses to turn into a dazzling variety of knitted treasures. Wool fibers are hollow on the inside, which gives the unique thermodynamic properties. But alpaca wool does more than just keep you warm: It is particularly good at absorbing sweat. Which means ultimate wearing comfort, especially for socks, and protection against unpleasant odors. Thanks to its low lanolin content, this wool is antibacterial and a good choice especially for allergy sufferers.



Turning Magic on a wood lathe in Parkstein

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What happens when genuine parquet flooring from the legendary Great Hall in Hogwarts is delivered to the Upper Palatinate? Well, maybe not a Bavarian Harry Potter sequel, but definitely some good old magic worthy of Hollywood.





Zetzl unique specimen



*A gift
of a special
kind!*



The magician: Franz Zetzl from Parkstein. His tool is not a magic wand, but a wood lathe he uses to literally turn the prized wood into exclusive, one-of-a-kind handicrafts. His un-

usual hobby has earned him a nationwide reputation. Zetzl believes that his artistic approach to wood must be genetic. Inspired by his grandfather, Franz Zetzl had been „messing around“ with the lathe even as a child. In 2008, this sales manager for a Parkstein-based media company bought his own wood lathe „for fun“ and started making his own plates and bowls. His sideline business really kicked into gear with the production of a gear stick for a VW Beetle classic car. A Beetle club in Luxembourg became aware of the unique piece and promptly ordered 40 of them – reason enough for the craftsman to buy a more professional tool: „Using a precision machine makes the work much more fun and increases my turnout,“ the „magician“ from Parkstein explains.

A success story
More by chance, Franz Zetzl also tried his hand at building kits for producing high-quality fountain pens and ballpoint pens. Since

then, his ideas, his calm and sensitive hands and his select materials have culminated in the production of unique writing objects. It is possible to use almost any material for the shaft, thanks to synthetic resin and lots of artistic savvy. Authors enjoy having the pages of their works turned into personalized pens which they use to sign their books at presentations and book fairs. Even sheet music of entire symphonies can be immortalized by turning it into a writing instrument. Zetzl's clientele is as diverse as his range of designs. Nothing is too impossible to use: Corn cobs, coffee beans, skateboards, peppercorns, blue jeans, or even parquet flooring from a magical film set – to name just a few of his most famous references.

Real fragrance
Adding cinnamon, anise and cloves gives a wonderful scent to his objects. „What makes these objects so great is that their scent never vanishes,“ Franz Zetzl promises.



The golden wood fountain pen
In the early 1960s, a dead but well-preserved bog oak was recovered from the Donaured moors. Scientific analysis by the Institute of Forest Biology in Munich proved that this tree dated from 2055 B.C. This find also proved a stroke of luck for the wood artist who is always on the lookout for old or historic woods. At least as fascinating as the tree's amazingly well-preserved condition is the further „career“ of the wood. Zetzl keeps a copy of the expert opinion under lock and key in his office. The tree's wood was ultimately used to make an exclusive desk for the Vatican in Rome – and for three pens in Zetzl's collection, only one of which is for sale. „I'm always on the lookout for old or special woods with a history, I find that truly fascinating.“

The workshop as sanctuary
Zetzl is also a regular institution at markets, even beyond the borders of Bavaria. His craft is hugely popular, especially during the Christmas season. Want to give away a unique writing instrument as a gift? Please be sure to place your order in good time! Zetzl's turnout per year maxes out at 700. His starts working on some of his Christmas commissions as ear-

ly as March. He spends an average of 20 hours a week in the workshop to meet the huge demand. But Zetzl loves the challenge: „Working at my shop gets me in the flow state. There's no better place for me to relax.“ Needless to say that his craft also involves its share of admin work. The latest addition to his portfolio: a small series of pens with laser engraving.



Wild guys

Most of the time, it's only hunters, their friends and a limited group of buyers who get to enjoy fresh game meats. Anything you can find in a butcher's shop can be made just as well with game.



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Wild things

In 2015, hobby hunters Rudolph Grundler (32) and Christopher Hanauer (30) had the „fun idea“ to establish a civil-law partnership for the purpose of marketing and selling game products under the name of „Wilde Sachen“ („Wild Things“) – as a sideline to their day jobs. Hanauer is a banker and Grundler is a sonemason by profession. The two friends own a hunting ground near Eslarn, in the eastern Neustadt an der Waldnaab district, and weren't novices at preparing hunted game for use in the kitchen. Today they sell canned and cured sausage products, deliver fresh game meat to order, and cater major events – with a portfolio of made of game, naturally.

Insider tip on everyone's lips

Just for insiders or everyone's favorite? Some of our new customers are a bit prejudiced at first, but once you have experienced the taste of fresh game, you'll never go back," Rudolph Grundler tells us. Those who are still put off by barbecuing game meat may be surprised to hear that the „wild cuisine“ food trend is clearly on the rise. The old „gamey taste“ cliché is yesterday's news. Allowing game meat to hang for a long time, which typically brought on its „gamey smell“, is no longer practiced today. The benefits of fresh meat, which does not smell at all, are appreciated in this day and age. That's why „Wilde Sachen“ does not believe in storage. Their burgers, escalopes, roulades or Bratwurst sausages are freshly shrink-wrapped, sold, or cooked directly by „Wilde Sachen.“ The meat's excellent quality also saves the steps of marinating or seasoning with laurel or juniper, as our grandmother's times. The two hunters would never consider using farmed game in their business. Their venison comes exclusively from animals shot in the wild. Occasionally, they also receive surplus animals from neighboring hunting grounds which they butcher and process into venison. Incidentally, „venison“ is the guild's jargon for game meat from wild animals subject to hunting law. Animals killed by drive-hunting to reduce their population and protect the environment are not allowed to end up on the consumers' plates: „These animals are too stressed to use," Hanauer tells us. „Otherwise, we usually sell everything we shoot, which is about 50 animals per year.“ All animals are examined for trichina,

i.e. threadworms, and radioactivity. The animals also get their blood samples taken and analyzed; although not mandatory, this step helps to ensure the quality of the meat.

Anyone who thinks hunting is just shooting your rifle is sorely mistaken: The two outdoorsmen love to be out in the woods and appreciate their



hobby as an effective work-life balance. „I'm not set on pulling the trigger every time! I care most about the peace and quiet," Hanauer emphasizes, and his buddy adds: „I only bring my mobile for emergencies.“ Statistically speaking, they shoot their rifle only once every ten hunts. The animal gets cut up right on the spot where it was shot – but needs to be taken to the slaughterhouse for further processing. „Please remember that we're not butchers by profession," Grundler cautions. The hunters themselves are prohibited from making sausage, a job for which a certain EU certification is required. They have the meat processed by a butcher based in Moosbach and are also maintaining good relations with the health department at the district administrator's office.

The forest is our home!



It's all a matter of getting the seasoning right: Grundler and Hanauer are back in the game when it comes to seasoning and sampling the products. „Our product didn't taste very good at first," they remember. Depending on the product, a sausage will typically contain between 50 and 80 percent of game meat. Some 11 to 20 percent drinking water are added to the mix. The rest is traditional pork – naturally from the butcher's own production. 11 to 20 percent drinking water and pork from the butchery complete the mix. The mix is then seasoned to taste with spices like juniper, which adds a whole portfolio of flavors like sweet & spicy, slightly resinous, and bitter. You will never find any preservatives or other artificial ingredients in the recipes of „Wilde Sachen“. In terms of fat content, game meat differs significantly from pork or beef because it has less fat and is therefore more difficult and time-consuming to process.

„I'm not set on pulling the trigger every time! I care most about the peace and quiet. “

Christopher Hanauer



A taste from our country

Pancake roll casserole with Swiss chard greens and "Bauernrebell" cheese

This is a very simple dish you can fill with a wide range of ingredients to satisfy every eater's appetite and taste. It is also a great way to use leftover vegetables and to „sneak in“ everybody's dose of vitamins! For a savory filling, you may want to use Frankfurters, ham, salami and the like. In that case, please go easy on the salt.

Recipe for pancakes

1¼ cups milk | 1 egg | 1 cup all-purpose flour | 2 pinches of salt | sunflower oil for cooking

Mix all ingredients with an electric whisk and allow to the batter to rest for a while. Cook the pancakes in the hot oil. The batter yields five pancakes.

Filling

5 stalks of Swiss chard (the leafy parts and stems) | 1 Bauernrebell soft cheese | 1 onion | 1 clove of garlic | fresh garden herbs or dried Italian herbs | some olive oil (use only oil suitable frying) | dash of balsamic vinegar or lemon juice | 1 cup heavy cream | 1.8 oz Bauerngarten cheese (our homemade hard cheese) | salt, pepper and some sugar to taste

Separate the leafy parts from the stems of the Swiss chard. Wash both and shake dry. Cut the Bauernrebell cheese into fine strips. Place each pancake on a chopping board, put a leaf of chard on top and sprinkle with part of the cheese. Roll up each pancake and cut into 1 Inch slices. Place the slices upright in a casserole dish. You can use either individual ramekins or one large casserole dish.

Proceed until all pancakes are filled, rolled, cut and in the dish. Heat the heavy cream in a small pot and season generously with salt and pepper. Pour hot cream over the pancake rolls and sprinkle with grated Bauerngarten cheese. Bake casserole in a convection oven for 15-20 minutes at 320 °F. For the Swiss chard stems, chop the onion and garlic finely and cook both in olive oil until translucent. Cut the stems of the Swiss chard into small pieces and add to the onion and garlic. Cook until the chard is done. Season with a dash of balsamic vinegar, salt and pepper to taste, and a pinch of sugar. If you have any Bauernrebell cheese left, either serve it alongside or cut it into small cubes and melt it over the vegetables. Serve with seasonal herbs and flowers.



Lang cheese dairy wishes you lots of fun trying it out.

Baked Whole Trout in Salt Crust

Ingredients

4 trout | 12 egg whites | juice of two lemons | herbs to taste (e. g. parsley, rosemary, lemon thyme) | 2 lbs sea salt

Rinse the fish in cold water and pat dry with paper towels. Drizzle all over with the lemon juice. Preheat oven to 390 °F. Tuck the washed, dried and finely chopped herbs into the



cavity of the fish. Beat the egg whites until very stiff and fold in the sea salt. The add water to the egg white and salt mixture until it has the consistency of damp sand and becomes spreadable. Line a baking tray with aluminum foil and spread half of the egg white mixture. Place the fish on top and cover completely with the remaining mixture. Cook the fish on the center rack of a convection oven at 356 °F for approx. 30 minutes. The salt crust is hard after baking and needs to be cut open carefully with a knife and removed. Serve with boiled potatoes and a plate of colorful leafy greens.

Siller fish-farming: „Enjoy your meal!“



Roast venison with Bohemian dumplings

Ingredients for Bohemian dumplings

1 lb all-purpose flour | ½ tsp salt | 1 envelope active dry yeast or ½ cube fresh baker's yeast | 1 stale bread roll | 1 cup lukewarm water | 1 egg

Sift the all-purpose flour into a bowl, add the finely chopped bread roll, make a small pit in the center of the flour, add the crumbled yeast and some water and mix into a thick batter. Cover and wait until the starter dough has doubled in size. Add the egg and salt. Add water as needed. The dough should be relatively firm. Knead the dough thoroughly, cover it and allow it rest in a warm place for about half an hour. Shape the dough into oblong dumplings, cover and allow to rest for another 5-10 minutes. Meanwhile bring a large pot of water to the boil, add the salt, and immerse the dumplings in the boiling salt water. Cover and simmer for about 18-20 minutes. Keep white tearproof yarn ready on a flat plate. Use the thread to cut each dumpling immediately after taking it out of the water, then cut each dumpling into ½ Inch slices.

Helpful hint

Leftover dumplings freeze well. Simply reheat them over hot steam. Arrange the meat on a platter with the Bohemian dumplings, plenty of gravy, and a cranberry stuffed pear. "Wilde Sachen" from Waidhaus wish you good success in the kitchen and a healthy appetite.

Ingredients for roast venison

3 lbs boneless venison shoulder or leg | 2 carrots | approx. 1 cup vinegar | 4 cups water | 2 cups red wine | salt | 1 packet Sauerbraten spice | 2 large onions | 1 piece of celeriac root | 1 tbsp. tomato sauce | 6 crushed gingerbread cookies | pepper | ground game seasoning | ground ginger | 1 tbsp. cranberry Sauce | approx. ½ cup heavy cream

Allow the venison to soak in the vinegar and red wine marinade for 2-3 days. (For the marinade, bring the water, vinegar, salt, Sauerbratengewürz spice and pinch of sugar to a boil and allow to cool. Add 1 cup of red wine and place the washed venison in the marinade; add a coarsely cut onion as a final ingredient to the marinade.)

Remove the meat from the marinade after 2-3 days, pat it dry and season with salt, pepper, game seasoning and ginger. Sear the meat in hot oil until on all sides, and remove it from the pan. Caramelize some confectioners' sugar in a Dutch oven, add the finely chopped root vegetables (carrots, celeriac root, onion) and the tomato paste and allow to get some color. Deglaze with red wine, allow to boil down, and repeat the process 2-3 times. Place the seared meat on the vegetables, add the marinade, and allow the roast to stew in a covered Dutch oven for 1/2-2 hours. Add the crushed gingerbread and the cranberry sauce about 1/2 hour before the end of the cooking time. After stewing, remove the meat from the gravy, keep it warm, pass the gravy through a strainer, add the heavy cream, and season to taste with more pepper, salt, red wine and powdered condiment (e.g. bouillon

cube). If the sauce is too thin, add some dark sauce thickener or cornstarch dissolved in water. Return the sliced venison to the gravy.

Good luck and a good appetite wishes wild things from Waidhaus.



SO
LEBEN
WIR!
*Gern.
Land!*

Here, Zoigl craft beer is more than a name for a bottom-fermented beer – it is the name behind an entire beer culture. There are only five communities left, three of them located in the Neustadt an der Waldnaab district, where the liquid gold is still traditionally brewed as „Communal Brewery Zoigl“.

Zoigl craft beer – the beer that feeds the northern Upper Palatinate

At Gloser's



The characteristic tools of the trade of „authentic“ Zoigl brewers are wood firing and open wort chillers. Zoigl homebrewing is more than a process: it is a traditional craft value held dear by the locals. What does the term bottom-fermented mean? For Zoigl craft beer, the yeast is doing its job at relatively low temperatures, approximately between four and nine degrees Centigrade, while the brew is fermenting in the cellar after boiling the mash. The brew is then transferred into tanks, where it is left to mature and ripen into Zoigl beer over a period of several weeks, unlike top-fermented beers with yeast fermentation at about fifteen to twenty degrees Centigrade.

Today's popular „Zoigl cult“ owes a lot to its prized „Gemütlichkeit“ to the so-called Zoiglstuben inns and the hearty Bavarian snacks they serve to complement the taste of the beer. Tradition has it that Zoigl may only be served and enjoyed where it was brewed. „Beim Gloser“ Zoiglstube in Windischeschenbach is one of these communal brewery houses which is famous far beyond the district. Another sixteen communal brewers, based in Falkenberg, Mitterteich, Windischeschenbach, Neuhaus (near Windischeschenbach) and Eslarn, open their doors once every month.

Come right in and feel at home!

„Come right in and feel at home!“ is the motto of Hermine Popp, the innkeeper of „Beim Gloser“ Zoiglstube and a fairytale hostess. During our visit, she served us generous drafts of her freshly brewed Zoigl and regaled us with stories from the inn. The name „Beim Gloser“ was derived simply from her husband's glazier's workshop, she tells us. In Bavarian, a master glazier is called „Gloser.“ The premises were previously rented to an architect, until the Popp family decided in 2003 to convert the property into a Zoigl inn.

So did you just wake up one night and decided to tap your own beer, or has it always been your childhood dream? Hermine Popp smiles and tells us how it all started. As „Zoigl fans and Zoigl drinkers,“ we had already



„At Gloser's it's uncomplicated, affordable and cozy.“

Hermine Popp

been well familiar with the concept. „In retrospect, none of us had any prior experience in the restaurant business. There is a difference between standing before the counter as a guest or behind the counter as a host. One of our major beginner's problems was the calculation of quantities, but we quickly got the hang of it.“

Today, the beginner's problems are long forgotten. „The place is usually packed, especially during the summer season,“ the innkeeper is happy to report. Every weekend, we serve traditional Bavarian snacks to several hundred guests. To make sure that nobody's stein runs empty, the Popp's have even installed an underground „beer pipeline“ across the yard, directly from the brew cellar to the tap. The guests appreciate the inn's family-style living room atmosphere which to them is like

a home away from home. No wonder many friendships have developed over time. For the hosts, it's perfectly normal that some of the guests come up to the bar just to say hello or wave to the kitchen.

Listening to Hermine Popp, you can feel her passion for her business and her close ties with her family, which are both essential ingredients for her business to thrive. Her husband, Martin, and her three children are fully-fledged members of the business. Her son Moritz, a master brewer by trade, is in charge of the Zoigl craft beer production. Needless to say that her two daughters, Lena and Anna, are also contributing their share. Daughter Anna is a nutritional scientist and even graduated as a beer sommelier. The Popp's also employ temporary help to make sure every guest is served quickly.

The Popp's charge 2 Euros for their „Gloser-Zoigl“ craft beer, which makes their product 10 Cents more expensive than in the other places: A small price to pay, because



„Gloser“ serves „Naturland“ certified organic Zoigl craft beer. This means that all ingredients are organically grown and biodegradable. However, this also means extra admin work and expenses, and being inspected once every year. If were to add all the extra costs incurred, our price would be even higher. But the Popp's practice what they preach – and they are discriminating about their own natural nutrition. It goes without saying that all their snacks and cold lunches are homemade.

The inn's core clientele is between forty and forty-five, but they also have many young guests from the area who have discovered their love for Zoigl craft beer. „Gloser“ even attracts guests even from outside of Bavaria or Germany. When asked for three adjectives to describe her Zoiglstube, Hermine Popp doesn't hesitate: Uncomplicated, affordable, cozy.



'Cause it's tasty!



High Spirits

**SO
LEBEN
WIR!**
*Gern.
Land!*

Wolfgang Kriechenbauer of Störnstein is a renaissance man with a literally spirited interest in the region. He is an amateur landscape conservationist, botanist, orchardist, village planner and environmentalist – and a liquor distiller to boot. And all of these tasks are equally dear to his heart.



Kriechenbauer Distillery

The most beautiful tree...



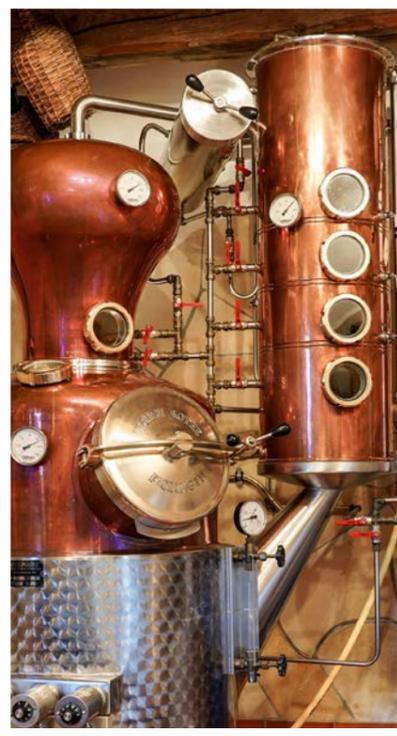
„Three shots equal one beer,“ the expert tells us, cracks a smile, and does some serious thinking. Ain't that right?

Which means that two pints of beer containing 5% alcohol by volume equal 1 ounce of pure alcohol. So if you take three shots of liquor, which is about 3.75 fluid ounces total, you get pretty much the equivalent of a pint in terms of alcohol content. The distiller knows what he is talking about: „They always put the blame on the distilling when they have a headache the next day.“

Formerly a nurse anesthetist by profession, Kriechenbauer first started distilling spirits in 1983, as a positive balance to his job in the OR. In 2000, he decided to make his hobby a part of his career: He opened his distillery right in his Störnstein home while reducing his work hours at the hospital. His wife Helga and son Hannes, who are helping him with all tasks, were involved right from the start. Since his retirement in early 2018, he has all the time in the world for his new "full-time career". Because Wolfgang Kriechenbauer feels that distilling spirits is so much more than just producing liquor.

„I am pretty busy all year round,“ he says of his time management. In addition to harvesting and distilling, his tasks range from landscape and nature conservation all the way to putting on show distillations. He was even involved in the village redevelopment planning of Störnstein's Lanz neighborhood. But the lion's share of his time is spent on caring for his own and others' crops within a ten to fifteen mile radius. „None of this is plantation stuff – I literally go from one tree to the next.“ New plantings, fruit tree refinement and tree cutting are on the agenda. As part of his tasks, Kriechenbauer is also saving regional species like „sugary sweet and highly aromatic“ honey pears from extinction.

Not all liquor is the same
Taste measuring at the Störnstein distillery is done totally without equipment or computers – using only the tongue. „Taste testing all my brandies is part of my job,“ Kriechenbauer says with a smile. The customers are keen to hear what every single brandy tastes like. To the newly retired Kriechenbauer, distilling is also a continuous learning process based on blending experience with a taste for something new.



The distiller is happy to explain to his visitors what the term Oechsle means. It is the sugar content of a brandy which is expressed in degrees Oechsle. The name is derived from German Ferdinand Oechsle who invented the saccharometer in the 19th Century, a device used to measure the specific density of freshly squeezed grape juice. In wines, this so-called must weight is also an indicator of the wine's later alcohol content after complete fermentation of the sugar. „The more degrees Oechsle a brandy contains due to its ingredients, the sweeter it will taste,“ Kriechenbauer explains his rule of thumb for distilling and emphasizes that his products contain no additives whatsoever: „They contain nothing that doesn't belong in them.“

Wolfgang Kriechenbauer's portfolio has in the meantime grown to more than 30 different varieties. From classic stone fruit spirits to spirits made of ancient northern Upper Palatinate apple and pear breeds to berry or wild fruit spirits and various liqueurs – more often than not, Kriechenbauer's clientele is „spoilt for choice“. Come and find the right brandy for every occasion and taste. On a



rustic terrace right behind the distillery in Kriechenbauer's beautiful garden, guests are welcome to taste the product while learning some interesting details „straight from the horse's mouth“.



Cheese to cherish

They say that man's most important sense is taste. And the Lang family from Oed near Kirchendemenreuth knows how to tickle their customers' palates: With delicacies from her farm cheese dairy.

**SO
LEBEN
WIR!**
*Gern.
Land!*



Lang cheese dairy

The estate, whose history goes back to 1732, has been family-owned since 1992. In 2005 the farm cheese dairy opened its doors. The Langs' initial decision to produce cheese was in response to government policies. Until the mid-1990s, a farm was only allowed to sell a fixed maximum quota of milk to dairies. This prompted Renate Lang to make her own butter and cheese from the farm's surplus milk. In the early days, she was happy just to treat her family and friends. „By the time my five children were all in school during the morning hours, I decided to register a dairy business.“ 49-year-old Renate remembers. Her brother Alfons, who runs a traditional butcher's shop in Parkstein, also encouraged his sister to take that step.

Since that long-ago decision, a lot has happened on the Lang homestead. „At first, there were a lot of things we weren't prepared for,“ Renate admits. Before getting the green light to start their cheese production, the Langs had much law and health red tape to tackle. Today's visitors to the farm will find everything to warm their heart: a farm shop, a restaurant facility seating approximately 80

guests, state-of-the art bathroom facilities, and naturally the farm's 22 dairy cows – a huge attraction for the little guests. Renate Lang remembers how much time and energy all her family members have invested to make the operation what it is today. As more and more customers wanted to purchase directly from the farm and demands from bus companies for organized visits to the cheese dairy increased, the Langs gradually made the necessary conversions and extensions to their farm.



It's all a family affair
In addition to the three employees pitching in during the week, all family members are hard at work every weekend. The Langs' restaurant facility opens to the public once a month, although admission is strictly by advance reservations only. The rest of the time, it can be rented for private celebrations and functions. The meat served at the restaurant is butchered freshly by Renate Lang's brother, who runs his own butcher's shop. The Langs want to offer their guests a place where they can escape from the hectic pace of their daily lives. „We want our guests to take all the time in the world to enjoy their meal. That's why we reserve every seat only once.“ One Sunday out of every month, even the Lang family takes a break: „That day belongs to the family. We all spend Sunday together and the restaurant door stays closed.“

All creatures great and small
The Langs appreciate their precious milk suppliers and do everything to make them happy. Depending on the season and the weather, the cattle can either graze in the pasture or enjoy their grass or hay in the



barn. Silage is never on their menu. That is because this fermented stored fodder gives off tannins into the milk and is highly acidifying for the animals. „That would be like eating sauerkraut all day long,“ the farmer's wife says. The high quality of the Langs' products is no coincidence. The animals are kept on the farm in time-honored tradition. In conventional dairy farming, cows are required to produce around 10 gallons of milk per day, whereas the Langs are happy to get 6 liters from every cow. They believe in animal welfare and in longer lives for their precious ruminants.

It therefore comes as no surprise that the Langs' farm is a certified organic business. The family doesn't mind the extra bureaucratic work and the stringent annual audits that come with their organic certification. To them, „organic“ is more than an award, it means certified purity and naturalness: the philosophy behind all their actions. Renate Lang lives for her craft, the satisfaction of her customers, and the team spirit of her family – a business with a heart and soul.



We all help each other

If only trees could talk

SO
LEBEN
WIR!
*Gern.
Land!*

If trees could talk, we would get an earful in the western Neustadt an der Waldnaab district, between Pressath and Grafenwöhr. Firs, spruces and pines, typical natives of North America and Canada, are living here „side by side“ with the local flora. Which is quite astonishing when you think that only the silver fir is a true native of the northern Upper Palatinate.

Pressath's Tannenland



There is actually a man behind that riddle: Forestry Director Gerhard Hösl. He is conducting experiments with fifteen tree species from all over the world. It is obvious that a forest ranger would have a love for trees and forests for professional reasons alone. To Gerhard Hösl, it's both a profession and a calling. Even while in college, he always had a special love and affinity for nature. „Back then, I bought my own piece of forest land just to see how the fir trees grow in our region and what hands-on forest maintenance is all about. For maintenance reasons alone, you have to keep removing certain trees,“ the forest ranger tells us. In the meantime, the size of his „educational forest“ has increased quite a bit, to about 13,000 acres. A small part of his forest, about 20 acres, is used for growing of Christmas trees and ornamental foliage. The demand for Christmas trees is enormous. Germans alone buy over 20

million a year. But this beautiful „Oh Tannenbaum“ tradition has its drawbacks: most of the trees originate from industrial production. By the time a tree is festively decorated and adorns your living room, it has usually traveled a long way. Many of the trees are specially imported from Denmark. Large-scale cutting and the destruction of forest soils by large harvesters are only some of the consequences of industrial harvesting. The „Hösl trees“ have it a lot better, because they enjoy ecological cultivation. Instead of using large machinery, Hösl trees are cut by handsaw. It has become quite an event for many families to go to Hösl's forest to pick and cut their own tree. The Christmas trees usually have trunk widths between two and four inches, except for the larger public trees ordered by the communities. Christmas tree cutting on site has become very popular with companies: the staff gets to warm up afterwards with mulled wine in the lovingly decorated forest huts.

No season is an off season

There is always a lot to do all year round. March is the major month for planting. Vacant areas are replanted with young trees. For the trees to develop their beautiful green color, they require extra nitrogen for their photosynthesis. That is why each tree is fertilized individually. Although there is no natural cure for nasty weeds, this forest operation has a very special team to deal with the problem: a flock of Shropshire sheep. A total of fifteen sheep are munching away in the forest ranger's service. Although this special breed will eat any weed, they leave fir needles well alone. This allows the trees

to grow undamaged. „Unfortunately, I can't do away completely with chemistry,“ Gerhard Hösl admits. „I have to find other ways to contain stinging nettles and anything else the sheep don't eat“. The trees' growth phase lasts until the end of August. That is when the trees can be marked and labeled for pruning and cutting. Other young trees are cut into shape a last time.



*In winter
it's very
romantic*

Multicultural Tannenland

in Pressath's „fir land“, diversity is actually desirable, in obvious difference to the monocultures preferred by the industry. In fact, the diversity of species has many advantages. For example, it minimizes the risk of pests while offering all options of selection. In a very dry year like 2018, drought-resistant trees will prevail. Come Christmastime, however, Germans want their Caucasian fir or blue spruce to celebrate the season. The American dream of a Christmas tree, on the other hand, is more conical in shape. „Christmas tree farms“ are cultivating fast-growing trees which are actually cut into shape with machetes. Forest ranger Hösl smiles telling us that some of his American customers want him to cut off the top of the tree. The first time this happened, he thought they were kidding. But kidding aside: Pressath Tannenland is a winter wonderland because Gerhard Hösl allows nature to do her job.



List of suppliers

Boy they got some tasty stuff here!

 original regional
aus der Nordoberpfalz

Explanation

ANIMAL PRODUCTS

-  EGGS
-  FISH
-  POULTRY
-  GAME
-  MEAT/ SAUSAGE
-  MILK/ DAIRY PRODUCTS
-  SHEEP/ GOAT PRODUCTS
-  HONEY

VEGETABLE PRODUCTS

-  BAKERY PRODUCTS
-  VEGETABLES/ HERBS
-  POTATOES
-  CEREALS/ GAIN PRODUCTS
-  PASTA
-  FRUIT/ FRUIT PROCESSING
-  JUICE
-  LIQUEURS/ WINES/ SPIRITS
-  BEER
-  OIL
-  PLANTS/ FLOWERS/ TREES
-  FUEL
-  COFFEE ROASTERS

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www.erlebnisaubauernhof-gruber.de

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Döllnitz 29
92705 Leuchtenberg
09659 1481
www.christbaumhof-kammerer.de

**LERAUTALER BIENENWEILER**

Kleinpoppenhof 6
92705 Leuchtenberg
09659 816

**SCHAFHAUSER EDELTRAUD**

Fichtenstr. 2
92706 Luhe-Wildenau
09607 1470

**KLEINE NASCHKATZE**

Stacherweg 10
92706 Luhe-Wildenau
09607 1690
www.die-kleine-naschkatze.de

**GESCHENKE-PARADIES PUTZER**

Grub 9
92709 Moosbach
09656 1211

**MOOSBACHER PRIVATE LAND-
BRAUEREI SCHEUERER**

Bräugasse 7
92709 Moosbach
09656 209
www.moosbacher.com

**HEIDEHOF HIEROLD**

Heidehof 1
92709 Moosbach
09656 371
www.heidehof-hierold.de

**KLEINTIERPRAXIS-GROSSTIER-
PRAXIS REINDL**

Schießstrath 12
92709 Moosbach
09656 914822
www.dr-reindl.de

**BIO-GEMÜSE STEINHILBER**

Uchamühle 1
92709 Moosbach
09656 520
www.bio-steinhilber.de

**SCHÄFEREI SCHWEIGL**

Bachgasse 2
92709 Moosbach
0160 7231075

**HOLZOFENBÄCKEREI**

Gaisheim 11
92709 Moosbach
09677 914088

**ROTES HÖHENVIEH**

Sauer Erika / Burgtreswitz, Am Rowei 10
92709 Moosbach
09656 1358
www.roteshoehenvieh-moosbach.de

**LANDHOTEL GOLDENES KREUZ**

Saubertsrieth 12
92709 Moosbach
09656 304
www.landhotel-goldenes-kreuz.de

**OBERPFÄLZER AUBRAC**

Gaisheim 22
92709 Moosbach
09677 913149
www.oberpfaelzer-aubrac.de

**NATURKOSTLADL**

Raiffeisenstr. 2
92709 Moosbach
09656 9140995
www.naturkostladl.de

**MOOSBACHER HEXENKÜCHE**

Gaisheim 14
92709 Moosbach
0151 14550528
www.moosbacher-hexenkueche.de

**BIOLANDHOF**

Saubertsrieth
92709 Moosbach
09656 1445

**PRESSATHER-TANNENLAND**

Zum Eichelgarten 6
92711 Parkstein
09602 4450
www.pressather-tannenland.de

**LEINERBAUERN ´S
HOFBACKSTUBE**

Oed 3
92711 Parkstein
09602 6804

**BAUERNMETZGEREI WITTMANN**

Neustädter Str. 1
92711 Parkstein
09602 4223
www.bauernmetzgerei.de

**MILCHTANKSTELLE KICK**

Neustädter Str. 4
92711 Parkstein
09602 6826

**GEDRECHSELTE UNIKATE**

Finkenweg 3
92711 Parkstein
09602 616020
www.gedrechselte-unikate.de

**HOFLADEN PORTNER**

Lohma 7
92714 Pleystein
09654 1503

**GRIESSLHOF**

Burkhardtsrieth 4
92714 Pleystein
09652 1256
www.griesslhof.de

**WEIG SIEGLINDE**

Finstermühle
92714 Pleystein
09652 81297

**WITTMANN ´S HOLZOFENBROT**

Finkenhammer 1
92714 Pleystein
09654 267
www.finkenhammer.de

**STRAUSSENHOF KOTZENBACH**

Kotzenbach 1a
92715 Püchersreuth
09602 939582
www.straussehof-kotzenbach.de

**LANDGUT FEDERKIEL
KRIECHENBAUER GBR**

Rotzendorf 14
92715 Püchersreuth
09602 91316
www.landgut-federkiel.de

**BIOHOF KAHL**

Botzersreuth 2
92715 Püchersreuth
09602 917086

**SCHLOSSBRAUEREI REUTH GMBH**

Hauptstr. 22
92717 Reuth bei Erbendorf
09682 2206
www.schlossbrauerei-reuth.de www.artesia.de

**GASTHAUS WALDSCHÄNKE AM
ZAINHAMMER**

Zainhammer 1
92717 Reuth bei Erbendorf
09683 538
www.amzainhammer.de

**GARTENBAU STEINHILBER**

Postkellerstr. 19
92718 Schirmitz
0961 44426
www.blumen-steinhilber.de

**HOFLADEN WALBERER**

Kirchenstr. 7
92720 Schwarzenbach
09644 6116

**ERLEBNISBAUERNHOF
MEILERHOF**

Im Dorf 15
92721 Störnstein
09602 2305

**DIE BRENNEREI**

Lindenweg 17
92721 Störnstein
09602 8282
www.diebrennerei.com

**TÄNNESBERGER ROTVIEH**

St.-Jodok-Str. 6
92723 Tannesberg
09655 913396
www.taennesberger-rotvieh.de

**METZGEREI
FESTKÜCHENBETRIEB**

Tiefe Gasse 14
92723 Tannesberg
09655 387
www.schneider-taennesberg.de

**LAND- UND FORSTDienst-
LEISTUNGEN ENSLEIN**

Grub 13
92724 Trabitz
0151 16727382

**WALDIMKEREI KICK**

Reinhardsrieth 34
92726 Waidhaus
09652 1690
www.waldimkerei-kick.de

**PONYHOF AM HEILINGHAUS**

Pfrentsch 36a
92726 Waidhaus
0160 7230926
www.Ponyhof-am-Heilinghaus.de

**WILDE SACHEN**

Sonnenstr. 6
92726 Waidhaus
0171 8284729



RAUNETBACH ALPAKAS

Reinhardsrieth 19
92726 Waidhaus
09652 814025
www.Raunetbach-Alpakas.de

**KRÄUTERVIELFALT**

Grillenweg 10
92726 Waidhaus
09657 1437
www.kraeutervielfalt.com

**SCHÄFEREI MÜLLER**

Spielberger Str. 1
92727 Waldthurn
09657 1297
www.schaeferhof-mueller.de

**BERGGASTHOF-METZGEREI WEIG**

Oberfahrenberg 1
92727 Waldthurn
09654 1483
www.berggasthof-weig.de

**BRAUN HANS GMBH & CO. KG**

Hauptstr. 20
92729 Weiherhammer
09605 92070
www.landmetzgerei-braun.de

**FEINKOSTMETZGEREI WITT**

Hauptstr. 12
92729 Weiherhammer
09605 1201
www.witt-partyservice.de

**SEMINARHAUS-SCHLACKENHOF**

Schlackenhof 7a
95478 Kemnath
09642 7225
www.werk-II.net

**SCHUSTERMÜHLE**

Eisersdorf
95478 Kemnath
09642 477
www.schustermuehle.de

**HECKENHOF**

Köglitz 14
95478 Kemnath
09642 702344
www.heckenhof-robl.de

**HOLLERHÖFE ***S -
ZU GAST IM DORF**

Unterer Markt 35a
95478 Kemnath
09642 704310
www.hollerhoeft.de

**NATURERLEBNIS-AKADEMIE**

Unterer Markt 35a
95478 Kemnath
09642 704310
www.naturerlebnis-akademie.de

**SENKENDORFER MÜHLE
NATURKOST**

Senkendorf 7
95506 Kastl
09642 1078

**HOFLADEN DÖTTERL**

Erdenweis 4
95508 Kulmain
09234 1405

**FEINBRENNEREI CULM**

Schloßgasse 1, Filchendorf
95514 Neustadt am Kulm
09275 1084
www.Feinbrennerei-Culm.de

**PÜTTNER BRÄU-GASTHOF UND
HOTEL**

Hauptstr. 11
95519 Schlammersdorf
09205 292
www.brauerei-puettner.de

**STIFTLÄNDER
SCHMANKERLSERVICE**

Pilmersreuth an der Straße 1
95643 Tirschenreuth
09631 1384

**METZGEREI LANDGRAF**

Franz-Heldmann-Str. 2
95643 Tirschenreuth
09631 2255
www.metzgerei-landgraf.de

**GRÜNER ÖLMÜHLE GMBH**

Lengenfeld 1
95643 Tirschenreuth
09637 348
www.grueneroelmuehle.de

**THAMANIGL**

Kolpingstr. 5 - 7
95652 Waldsassen
09632 1319
www.malzer-thamanigl.de

**LEBKUCHEN ROSNER
BÄCKEREI KONDITOREI CAFE**

Egerer Str. 9
95652 Waldsassen
09632 1370
www.lebkuchen-rosner.de

**IMKEREI ERNST MIT STREUOBST-
WIESE****API-AIR - BIENENSTOCKLUFT**

Münchenreuth 5
95652 Waldsassen
09632 1091
www.landerleben.net

**LAND ERLEBEN**

Kleinstertz 3
95666 Mitterteich
09633 1298
www.fischzucht-beer.de

**BIOHOF ROSNER**

Pleußen, Im Dorf 12
95666 Mitterteich
09633 91361
www.rosner-pleussen.de

**NATURLOGISTIK GMBH**

Tirschenreuther Str. 13
95666 Mitterteich
09633 4006890
www.naturlogistik.de

**BEERENOBST SCHEDL**

Schwarzenbach, Fürstenhof 2
95671 Bärnau
09635 8255

**FISCHZUCHT MAIERHÖFER**

Kornthan 14
95676 Wiesau
09634 2260

**FISCHHOF BÄCHER**

Muckenthal 4
95676 Wiesau
09634 536
www.fischhof-baecher.de

**FISCHEREIBETRIEB STOCK**

Kornthan 18
95676 Wiesau
09634 2434
www.Fisch-Stock.de

**TEICHWIRTSCHAFT ZRENNER
ASLBAUERNHOF**

Kornthan 6
95676 Wiesau
09634 1231

**KÖSTLER`S BAUERNHOF**

Hermannsreuth 7
95683 Ebnath
09234 1083
www.koestlers-bauernhof.de

**SCHWOAZHANSL ZOIGL**

Tirschenreuther Str. 7
95685 Falkenberg
0172 9106756
www.schwaozhansl-zoigl.de

**GARTENBÄUERIN KECK**

Bodenreuth 6
95685 Falkenberg
09637 522
www.landerleben.net

**RAUCH-NATURFLORISTIK-DEKO-
RATIONEN**

Badstr. 3
95688 Friedenfels
09683 3259803

**SCHINNER GARTENBAU -
FLORISTIK**

Güttern 20
95689 Fuchsmühl
09634 1368
www.schinner-gartenbau.de
www.ihre-regional-gaertnerei.de

**DEMETERHOF RENNERMÜHLE**

Rennermühle 1
95698 Neualbenreuth
09638 749
www.rennermuehle.de

**ADAMHOF**

Hardeck 8
95698 Neualbenreuth
09634 370
www.adamhof.de

**GASTHOF ZUM WEISSEN ROSS/
METZGEREI**

Dorfstr. 1
95701 Pechbrunn
09231 61656
weissesross.beepworld.de

**BIOIMKEREI DÖRFLER**

Buchenweg 1
95701 Pechbrunn
09231 4349
www.bioimkerei-doerfler.de

**GRILLMEIER-DER KARTOFFEL-
UND GEMÜSEHOF**

Konnersreuth
95703 Plößberg
09637 1088
www.meinbauer.de

**DER HOFLADEN PSCHIERER**

Konnersreuth 3
95703 Plößberg
09637 205
www.hofladen-pschierer.de

**BIOLADL**

Haselbrunn 25
95704 Pullenreuth
09234 973108
www.Bioladl.de



original
regional

aus der
Nordoberpfalz

Painting competition



*That makes
me happy!*

It's painting time!

Even our youngest „readers“ were introduced to the foods, animals, and nature of their homeland. Although many of the children were still too young to read, they were happily browsing through Gern.Land! at Neustadt Farmers Market on 30 September 2018, and listening eagerly to the explanations given by the stand supervisors and their parents. Inspired by their impressions, the kids went for the wooden crayons entered the Gern.Land! painting contest. The most beautiful pictures are printed here.



HANNAH, 4 YEARS OLD FROM NEUSTADT WN



LAURA, 4 YEARS OLD FROM PARKSTEIN



AMELIE, 7 YEARS OLD FROM LEUCHTENBERG



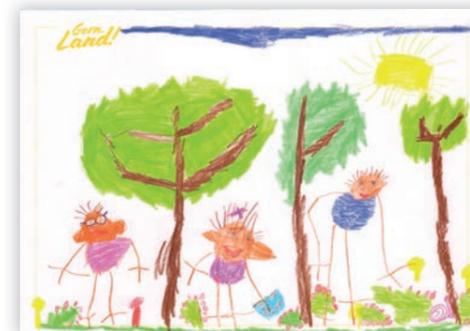
LUISA, 4 YEARS OLD FROM PARKSTEIN



ANNA-LENA, 7 YEARS OLD FROM NEUSTADT WN



MARIE, 5 YEARS OLD FROM NEUSTADT WN



PIA, 4 YEARS OLD FROM PARKSTEIN



PAUL, 6 YEARS OLD FROM WEIHERHAMMER

