

BAREISS JOURNAL

HOTEL BAREISS. THE RESORT IN THE BLACK FOREST.

BAIERSBRONN-MITTELAL | 2019



*The new kitchen enters the future with ITC.
The Restaurant Bareiss honours Tsar Nikolaj.
The Bareiss is home for guests during their holidays.
News and new developments from Hermine-Bareiss-Weg, house no. 1.*



THE NEW

THE NEXT CHAPTER IN THE HISTORY OF THE HOTEL

KITCHEN

But perhaps it is not so straightforward. The experience of many recent years is otherwise. The good cuisine at the Bareiss has played a major role in the hotel's history. And our guests have always been very interested in how such fine cuisine is created behind the scenes. That is why kitchen tours have always been among the most popular and best attended activities in the Holiday Programme.

The look behind the scenes was also always an insight into the complex processes of a professional kitchen, of which we are – it's safe to say – proud, because absolute experts are busy cooking. And in such numbers that the guests never get over their sense of wonder.

There is now something about which they can wonder again: the new kitchen. That is why we will continue with the kitchen tours and there will be something completely new: sociable cooking parties that combine pleasure and relaxed togetherness. A minor correction: cooking parties are not entirely new at the Bareiss. The first ones took place at the hotel in the mid-1980s, at a time when nobody in culinary Germany

We report on the construction of the new kitchen on the next five pages. Five pages – quite a lot for a topic that is actually only of oblique interest to the guests. The immediate outcome is much more important and interesting for them: namely that the cooking is good and that the food tastes good.

spoke of cooking parties. And this in combination with the »Mitteltaler Tafelrunde«: a legendary event for 20 years and the first public culinary talk show, in which, at that time, not only the leading top chefs of their generation took part – so that the cooking party hit top form – but also contemporary politicians, e.g. Lothar Späth or Joschka Fischer, the then Foreign Minister.

Why does good gastronomy play such a major role at the Bareiss? An initial simple answer is self-evident: each day of the holiday starts and ends with eating and drinking, so it has to be very good to excellent. That's how banal it is. It isn't of course. Banal. Because the beginning of every day of a holiday, breakfast in one of the leading European resorts, should ideally have something to do with the land of milk and honey. It seems that it really does go in this direction at the Bareiss: the guests are delighted. And the large breakfast buffet has also won several awards for this. Among them the Prix Villégiature as »Best Breakfast in a Hotel in Europe«.

A day of a holiday concludes with the traditional midnight snack that changes every day, before which is the evening meal – which is not simply an evening meal: the guest is lusciously spoilt for choice between differing menus and individual dishes that are appropriate for the scope of a first-class à la carte restaurant. A critic recently said that one eats in the hotel restaurants as if in Michelin Star gastronomy. A super compliment.



In the 1960's: the dancer is Willi, the first chef of Kurhotel Mitteltal, as the hotel used to be called until 1992.



In the 1970's: when the Chef at the flambée trolley plays with fire.



1973: the new kitchen.

»Who's who« on the front page (left to right): Nicolai Biedermann (Sous Chef in the kitchen for hotel gastronomy), Imo Klausmann (Sous Chef at Restaurant Bareiss). Behind them: Wilhelm Himmler, Oliver Steffensky, Oliver Ruthardt, Linda Richter, Daniel Sorge, and Claus-Peter Lumppp.

In the 1980's: Head Chef Paul Mertschuweit.



In the 1970's: Buffet with the chefs and executives.

1983/84: Collecting the first and second Michelin Star. Manfred Schwarz (3rd from left) and his team at the Restaurant Bareiss.



2007: Claus-Peter Lumppp (5th from left) and his team get the third Michelin Star. Still part of the team today: Restaurant Manager Thomas Brandt (2nd from left) and Patisserie Stefan Leitner (4th from right).



THE HEART COOKS TOO

But the fact that the Bareiss, with all kinds of other extras, has a profile for prominent culinary capability does not come from this alone. It also has something to do with two fundamental convictions: namely, firstly, the heart of a hotel beats in the kitchen and, secondly, that the way to someone's heart is through their stomach. Both depend on one another and are initially somewhat less romantic than they sound.

No actual heart beats in the kitchen, but the stove at which chefs stand and cook is switched on. They cook with a maximum amount of knowledge, with products of maximum quality, and with contemporary, superior technology. These are, speaking rationally and objectively, the prerequisites. But this could not last long. Expertise,

as much of it as possible, is one thing. But one can taste any lack of resonant emotions. »Putting their hearts into it« is the Bareissers' motto. And those who cook at the Bareiss are not simply precision workers, but are at least as passionate as they are professional. The one cannot work without the other. So the heart really does somehow help to cook. That's why it tastes so good at the Bareiss.

The way to someone's heart is through their stomach. This is explained by what has already been said. And it is explained by the service. The food does not bring itself to the table. The dishes are served by the service staff – also with maximum skill. This, in turn, is not enough. Various additional aspects are necessary. A decent outfit. Good

comportment and conduct. Concentration and attention. The ability to respond and flexibility. And, not least, or possibly above all, consideration, obligingness, empathy, courtesy – which have to do with a good upbringing and heart. And that's also why it tastes so good at the Bareiss.

This all resonates when we start talking about the new kitchen, which is not simply a new kitchen that one can quickly install. The wonderful drama of Bareiss hospitality that takes place on the stage in front of the scenery can only take place if everything is in order behind the scenes. And that is where we'll go now.





THE NEW LIFTS:

The two lifts will be renovated in the wake of construction of the new kitchen building. The lift at reception will be given a technology and equipment update. The lift in the pool area will be completely rebuilt: a hitherto unused shaft behind the lift enables considerable enlargement. It will have new equipment and new technology.

»Who's who« (left to right): Dennis Rösch, Head Waiter; Hans-Bernd Knüppel, Restaurant Manager; Claudia Klöss, Chef de brigade; Dieter Kalweit, Gastronomic Director and Member of the Management Team; Lars Hovenga, Restaurant Manager; Michael Wurster, Deputy F&B-Manager; Hauke Hellbach, Deputy Head Waiter.

ABOUT THE INTERACTIONS

The new kitchen building is probably the largest investment in the hotel that the Bareiss family has undertaken since the hotel was founded in 1951: in terms of business, structure, kitchen technology, and in the long-term satisfaction of both employees and guests.

Entrepreneurs think and act beyond daily business. Each commitment and each initiative is considered against the background of a future development of the company. One can confidently call this visionary, without having to be sent to a doctor. The new kitchen involves the family's »visions« of very concretely transcribed projects in mid- and long-term planning that far exceed thinking about where to locate the new stove. Among the considerations were the subsequent expansion possibilities for reception, the expansion of the lobby, a potential move of the library

events to ground floor level in newly created rooms that could be implemented in combination with a three-storey »backstage« addition to the new kitchen. Connected with these, in turn, is another possible expansion of the Fashion Boutique in the Shopping Passage, as already gradually carried out over several years.

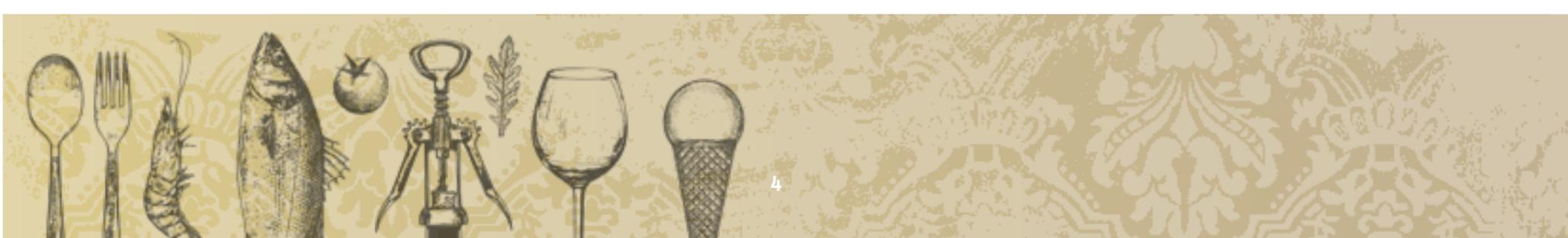
These are all up in the air, considerations that will be implemented as described or differently, but not today or tomorrow. But they are realistic options for offering guests an increasingly attractive Bareiss, which is something that the guests also expect: things always develop a bit further at the Bareiss.

In this respect the new kitchen is designed to form the next chapter in the history of the company.

THREE COMPLEXES

But however higher-ranking the interactions of the new kitchen building and conversion are thought to be, a new kitchen will also actually be constructed: a gigantic task. In highly abbreviated terms, one can speak of three complexes:

The conversion of the former combined production and finishing kitchen into a pure finishing kitchen. The construction of a completely new production kitchen which, in turn, will be accommodated in a new three-story building. It is an enormous intervention in both the existing substance of the old kitchen and in a really new building site that, to give you an idea, easily exceeds the dimensions of a family home. An »open heart« operation, so the hotel will be closed from 10 March to 17 April 2019. There are attractive arrangements before and after this closure



period, described in detail in the 2019 price list, as consolation for guests who had intended to come at just this time.

We invite you to a short tour of the kitchen, to a walk behind the scenes, which we will show you live and in colour from spring 2019, which is naturally going to make it even more exciting.

First, let's go to the finishing kitchen. What will happen here? This is where the ›finishing‹ of the dishes will take place, the dressing of the main product, the arrangement of the fresh vegetables, the pouring of the sauce, the addition of side dishes. There will be no peeling of potatoes, no cleaning of vegetables, no filleting of fish or meat. This is where the dishes will be perfected à la minute to be served fresh on the plate. When the hotel is full, up to 20 dishes could be served in parallel from the total of up to 800 possible dishes for evening meals, for which 30 of a total of 50 chefs will be operating in the two kitchens (not including the Restaurant Bareiss). There will also be 32 service staff. And now we take the lift down one floor in the new building, to the production kitchen. Its function

is clear, the name gives it away: this is where the chefs will produce everything, from cleaning vegetables to the making of sauces and stocks, from scraping the spätzle noodles to forming the burgers, from carving the game to filleting the turbot, which the colleagues in the finishing kitchen one floor higher will then put on the plate in a form suitable for consumption. The new production kitchen will also supply the kitchens of the Morlokhof, the Sattellei Hiking Cabin, and the Forellenhof, where the trout dishes will be prepared and served freshly caught.

And now to the new building as a whole. First a little locational orientation – to give you an idea of where one should imagine this building: the ceiling of the top floor will border the holiday corner at ground level, enabling the corner to be open and a straightforward expansion of a public guest area at the back.

The new building – now we go fast forward – rapidly described from the top to the bottom: the top floor will be home to the previously sketched out finishing kitchen (with an integrated glassy office, which further accelerates communication). Accommodated on this level will

be additional storage and cold-storage rooms for products already or yet to be prepared; the housekeepers will have new offices and new logistics here. The middle floor will contain rooms for employees (for changing, showering, sanitary facilities and lockers); the Food & Beverages Department will get storage space here, and there will be two long-term freezers. Finally, all the technology will be located in the basement.

So those are the chapter headings of the principal parts of the new building, which could be differentiated into numerous side- and sub-sections, and branched out to a meticulously worked-out briefing on how the building complex is to be implemented in detail and how its individual working areas are networked with one another in process terms.



BAREISS JOURNAL ASKED SERVICE AND KITCHEN MANAGERS FOR BRIEF ANSWERS TO FOUR BRIEF QUESTIONS. VOILÀ, HERE THEY ARE – ON THIS PAGE AND THE NEXT.

- 1 How long have you been at the Bareiss? What is your current position?
- 2 What are you most looking forward to in the new kitchen?
- 3 Your favourite dish?
- 4 Your favourite drink?

LINDA RICHTER

- 1 I trained as a chef from 2002–2005. Back at hotel since 2008. Now: Second Head Chef (the first one at the hotel).
- 2 EVERYTHING... The new structure, new processes... Almost feels like being part of a new organisation.
- 3 My father's carrot stew with beef.
- 4 Gin and Tonic.

HANS-BERND KNÜPPEL

- 1 Since 1 February 1982. Now: Restaurant Manager.
- 2 Quality of the future for the employees in the kitchen and for our guests.
- 3 Marinated braised beef with red cabbage and dumplings.
- 4 Pinot noir from Baden.

OLIVER RUTHARDT

- 1 Since 1990. Now: Executive Chef and Member of the Management Team.
- 2 Modern workplaces, less legwork and modern hardware.
- 3 Roast pork with spätzle and potato salad.
- 4 Latte and wheat beer.



THE NEW KITCHEN: TAILOR-MADE

Procedural sounds very technical and complicated. And it is. Because in order for the operative processes of preparation, production, storage and finishing to mesh together smoothly and efficiently in state-of-the-art technology – given the appropriate regulations and conditions regarding hygiene, safety, as well as refrigeration, ventilation and air conditioning (to mention only the most basic requirements profile for the new kitchen) requires considerable technical competence and the highest level of practical experience.

This is why kitchen constructor Sebastian Friedmann and his team accompanied, observed and studied every step of every operational process from breakfast to the evening meal in order to develop the most individual of drafts to meet customised requirements before making the first actual dimensional drawing. And they

accomplished this according to predefined points of view, such as, among others, these: logistics (from rational work orientation – processes without intersections – to a consideration of disposal regulations), efficiency (from energy efficiency to improvement of disposition-oriented production), quality assurance and standardisation, hygiene (just one detail: brickwork plinths), safety (firstly, production and health & safety at work – no edges, no corners – secondly, the ever-present thoughts about the ›health‹ of the dishes for the health of the guests), user-friendliness (from daylight in all work and production areas to offices offering open communication), guest demands regarding the safety of goods and preparation, as well as transparent sustainability. All in all, one can say: a lot of detail.

Friedmann quotes further emphases. To name just three of them: 100% transparent documentation of goods flows, storage of all food at the right temperature for each type, preparation and pre-finishing with state-of-the-art technology, including the latest generation of intelligent technical control (ITC) induction hobs.

This may all read like a telephone directory, but creates enormous challenges for all concerned. These also include an intervention in the old kitchen in the existing building: the demolition of partition walls had to be planned, walls and columns integrated and adapted to the future work processes. This was not originally envisaged by the executives, nobody wants to interfere with the substance of a building. Friedmann had to use a lot of persuasion to make his arguments convincing. Further confirming his experience from decades of collaboration: »We are not treated as suppliers at the Bareiss, nobody is. We are treated as equal partners.«

Also a partner because the kitchen constructor thinks in categories of innovation and originality. Plans for the separation of the production and the finishing kitchens were close at hand in Friedmann's desk drawer, but were not possible to implement at the Bareiss until now due to other investment priorities. And regarding the originality, Friedmann does not plan ›off the peg‹, as Hannes Bareiss once vividly expressed it in a different context. The Bareiss will get an individually customised kitchen.



WILHELM HIMMLER

- 1 Since April 1999. Now: Head Chef Dorfstuben and Kaminstube
- 2 Modern new technology. The new structure of production and finishing kitchens.
- 3 Everything except Schlachtplatte [mainly boiled belly pork, blood sausage and liver sausage]. Everything that tastes good (to me): marinated braised beef, lung, other regional dishes.
- 4 Wheat beer.



OLIVER STEFFENSKY

- 1 Since 15.11.1992. Now: Executive Chef.
- 2 There will be new challenges regarding technology, digitalisation and work processes. Exciting!
- 3 Meat such as entrecote or a schnitzel.
- 4 A glass of Champagne.



LARS HOVENGA

- 1 Since June 1998. Now: Restaurant Manager.
- 2 (Even) smoother service processes.
- 3 In season: I love asparagus, Wiener Schnitzel and Sauce Hollandaise.
- 4 Dark wheat beer.



DANIEL SORGE

- 1 Since October 2010. Now: First Head Chef
- 2 A lovely efficient workplace and exciting challenges posed by new dishes.
- 3 Grandma's pancakes.
- 4 Beer.



SATISFACTION AND HAPPINESS

This includes a special stove for the finishing kitchen. One that Friedmann has never installed before and that, as can be assumed with a high probability, is not present in any professional kitchen anywhere in Germany. Its design is a solution of striking simplicity: the understated form (that we will not describe here in more detail) that permits to simultaneously finish 20 dishes within a concentrated space for the hotel's gastronomy, for the Kaminstube and for the Dorfstuben. In terms of space, no one will get in the way of anyone else. And in terms of work, the classic cookery positions will be occupied and there will even be space for extra helpers who can work hand-in-hand with the various positions as required. Guests will be able to admire this example of striking simplicity in »real reality« from early summer 2019, when kitchen tours will start again.

Ultimately it was most important for the executives, as we mentioned at the beginning, to also consistently consider all these new developments from the point of view of the satisfaction of the guests and the employees.

All new technologies and sophisticated control systems for all processes involved in the product are not there for their own sakes, but have a service-related function. One can approximately compare their advantages with an expression that is a consistent and strongly connected quality term familiar to every enthusiast of, say, wines from Toscana: the controlled and guaranteed designation of origin. In the new Bareiss kitchen will not merely be a matter of the controlled and guaranteed quality of the origin, but the complete product cycle from farm to fork.

Regarding the employees, the kitchen makes a considerable contribution towards »refining« the workplace

according to ergonomic points of view – with comfortable work materials as well as illumination: in the new kitchen, the chefs cook with an unobstructed view of the green of the Oasis. Moreover, the closely intermeshed logistics and greater rapidity of the efficiently interconnected work processes permit an even more family-friendly and leisure-time-friendly planning of the duty rota, which already has a high priority at the Bareiss. Hermann Bareiss on this aspect in the last Journal: »Despite all the professional work and despite all the responsibility that one has: there is a life beyond the profession. Also outside the Bareiss. I tell all the personnel about how important this is and urge my sons too. Live your lives. Be happy living your lives. Then you can make others happy.«

So all-in-all ultimately the most important thing is satisfied and happy guests and satisfied and happy employees. Is this original? No. But who would want anything else for their life?



HOTEL CLOSURE

The hotel will be closed from 10 March to 17 April 2019 due to the conversion and construction work on the kitchen. The Sattelrei Hiking Cabin and the Forellenhof Buhlbach will remain open. As consolation for closure of the hotel there are attractive booking arrangements before and after this period – our reception staff would be pleased to provide information, and details can be found in the 2019 price list, available from 15 December. Thank you for your understanding, your patience and your loyalty!



A joy shared is a joy doubled

ABOUT THE CAVIAR SELECTION
AT THE RESTAURANT BAREISS.
AND TSAR NIKOLAJ BALIK SALMON.



IN THE BEGINNING WAS THE EXPERIENCE. THIS ONE.

In spring 2018, Claus-Peter Lumpp, Chef de Cuisine of the 3-star Restaurant Bareiss, had an opportunity at the Stuttgart Intergastra trade fair to sample seven different types of caviar, presented in a tasting combination with Balik salmon. One cannot say that the conditions when visiting a trade fair are the most ideal for devotedly enjoying the noblest of products. And one can also not say that it would have been a premiere for the experienced Claus-Peter Lumpp to taste a particular caviar for the first time. The man has been at home in his profession for more than 30 years.

But this sampling was nevertheless a big bang for Lumpp, a fundamentally new experience that he was not prepared for: »I was totally surprised by the exquisite quality and gustatory differentiation of these seven types of caviar. It was as if I was sampling caviar for the first time.« A statement, of course, that one can only make if one can draw on many comparisons from a great stock of experience.

Claus-Peter Lumpp was thus blown away, and the host in him wide awake: »I wanted to share the pleasure of this, for me, totally extraordinary experience with our guests. So I thought about how we could best let them enjoy this sensational quality.«

The result of his considerations is now called »Caviar selection and Tsar Nikolaj Balik salmon« on the menu of the Restaurant Bareiss. From the seven types,

Claus-Peter Lumpp has selected the caviars he finds most attractive for their gustatory excitement: imperial caviar, St. James caviar and, the king of them all, beluga. What do they taste like?

The charmer of the three is the imperial. Its eggs are large and solid, a »fulfilling« palate feel, its aroma is delicate, round and mild, pure harmony in the mouth. This is how one imagines epicurean happiness.

The St. James caviar is the character actor of the three noble protagonists in this festival of pleasure. It was specially selected for the St. James Restaurant in London in 1932. It now comes from a particular breeding farm in Montpon-Ménéstrol, not far from Bordeaux. It originates from Siberian, rather small, sturgeon – not even one metre long. But the caviar has an a tremendous taste. Those who, comparable to a single malt, appreciate a distinct, strong, slightly iodine aroma, will consider the St. James their favourite.

And now we kneel and bow our heads before his majesty, the king of caviar, the beluga. At the time of worldwide catches, it was the most sought-after and expensive type from the Caspian Sea. As it remains to be. The fish's dimensions alone are imposing; they are sturgeon with a length of six metres, weighing two tonnes. The taste of the caviar is completely inversely proportional: the soft-shelled eggs melt on the tongue like butter. The taste is also buttery with a soft texture in the mouth. Pure indulgence.

Rising from our knees, we take our place at the table in the Restaurant Bareiss and briefly eavesdrop on Restaurant Manager Thomas Brandt as he

tells the short story of the Tsar Nikolaj Balik salmon before it is served:

»Once upon a time there were two Swiss men – an actor and a politician. This was in 1979. They got together at an old farm near St. Gallen, in Ebersol, to dedicate themselves to the production of organic hay, free-range poultry, and the breeding of Hereford cows. In 1978 AD it happened that pregnant with plans, having decided they would also smoke trout, they met Islan Kaplan, the grandson of the last purveyor to the Court of the Tsar Nikolaj II. Until the October Revolution in 1917, his family had supplied the Russian aristocracy with salmon from Riga, the finest salmon, the »best cuts« of salmon – Balik salmon in Russian. One thing led to another. Now the ecologically ambitious Swiss duo would select the best Norwegian salmon, instead of trout, to smoke in an oven constructed according to old plans, with production oriented upon the historical role model – well-advised by Islan Kaplan.«

The rest is gastronomic legend: Balik salmon from Ebersol rapidly gathered a cult following in the top gastronomy in Switzerland and Germany. A following of connoisseurs who have stayed loyal ever since. And now also in the Restaurant Bareiss. In combination with crème fraîche, blinis and either imperial, St. James or beluga caviar.

The question arises: who will gain the greater pleasure from this event? The guests who can enjoy it? Or Claus-Peter Lumpp, because his joy really is shared now – and thus doubled?



»We will have done everything correctly if we have made the guests happy.«



Britta and Hannes Bareiss talk about the family and the staff. And what makes a perfect host.

Bareiss-Journal:
How is the young family getting on?

H. B.: Britta and Hannes Bareiss (in unison): Fine, thanks. The children and we both are well!

B. B.: Little Heidi is developing unbelievably quickly. She crawls about and undertakes journeys of discovery. She can even walk a couple of steps. If we talk again in a few days she will be able to do something new again. It is really exciting at the moment. And very, very lovely.

Do you four have enough time together?

H. B.: We take the time – which requires a bit of discipline. Like every young family in which both parents are working.

Discipline sounds a bit like, well, discipline.

H. B.: You mean ›not relaxed‹ or something like that? For ›goodness‹ sake, no. It's perfectly normal. The day follows its orderly course: the nappies are changed when we get up ...

B. B.: ...we share this: my husband sorts out Hanna while I deal with Heidi...

H. B.: ... then we have breakfast together. By the time the hotel ›calls‹ (though actually it calls all the time) the girls have been well looked after. We eat together in the early evening, before the honours. On our days off we go on walks with the children and the dog, preferably in the Ellbachtal valley where there is a stream and a forest and a small road where the children and our Quastl can run around. And we also have family holidays.

B. B.: We have a completely normal family life. The children make us happy. And we take this happiness with us into the hotel, it ›carries over‹.

How satisfied are you with the Forellenhof?

H. B.: We are very satisfied because the guests are very satisfied: that is the only criterion, and the most important one.

B. B.: Although we have to differentiate a bit. The Forellenhof is both the gastronomy and the fish farming. And, without bragging, both of them are going fantastically. The guests feel extremely comfortable in the two parlours, they relish the food, and they let the service staff pamper them. And the fish farming shop is often completely sold out in the evenings.

H. B.: This is not entirely accidental, because we really put a lot of thought into many aspects before we got going with the work. We only gradually appreciated the dimensions

of what we could achieve here: this special architecture, the atmosphere of the two parlours which references neither the Dorfstuben, nor the Sattellei, nor the Morlokhof. They are all in their own way independent, like the cuisine...

B. B.: ...and ›completely authentically Bareiss‹ according to the guests. They are all so enthusiastic that one could imagine that they are copying one another's comments.

H. B.: In all modesty I must say that there has been a super congruency between our ideas, the expectations and the reactions. Working together, the team really did a lot of things well. But, to repeat one of my father's principles: ›We will have done everything correctly if we have made the guests happy‹.

Please do not make the closing statement yet! Let's come to the new kitchen, the largest new building and renovation project in the hotel's history, as you have said. What will this involve for you? And for the guests?

B. B.: This sounds like adverse effects, of which there will naturally be some. The five-week closure of the hotel, for example, except for the Forellenhof and Sattellei Hiking Cabin. But this is entirely unavoidable for a project of this size. I see it very positively: what are the gains for everyone when the new kitchen is finished? The advantages are very clear: our personnel get ideal working conditions all round, as we explain elsewhere in this Journal ...

And the guests receive better food ...?

H.B.: Precisely this is the crux of the matter. If we talked of optimum work conditions or better food would this imply that everything was sub-optimal before? Of course not. If you build a new kitchen for private use, and plan accordingly, that doesn't mean that in the past you had been fobbed off with substitute cuisine from a substitute galley. It isn't like that. Whether in a private home or in professional gastronomy: a 2019 kitchen looks different, and works differently, from a 1999 kitchen. Those who cook within it remain the same and are happy, breezily expressed, to be able to ›step on the accelerator‹ even more now.

One hears this everywhere – at the market, in the doctor's practice, on public transport – there's a shortage of trainees and specialists. What is the situation like here?

H.B.: Supporting young talent has always been, and remains, a constant topic at the Bareiss – not just in recent years. With the founding of the Association of Patrons in the Hospitality and Catering Industry (FHG), my father, together with respected colleagues, already 30 years ago initiated an educational and training reform that makes the gastronomic professions interesting for young people with attractive supplementary qualifications. The results of this: our trainees are regularly among the year's best. I am not trying to show off. But because we are very proud indeed of our trainees, and of how they prepare themselves for their future profession with total commitment at the hotel and at the Academy.

B.B.: News of this naturally gets around in the sector and elsewhere. We are therefore grateful that because of this we have a good reputation and a high recommendation rate. And then there is also something very straightforward: our employees – whether trainees, specialists or managers – feel good at the Bareiss, just

as our guests do. They have a stylish employee restaurant and receive a good and varied range of food there. The Bareiss Academy is not just for learning: it also offers a very well equipped gym with new equipment, a small lounge with refreshments where the Bareissers can meet each other and relax ...

H.B.: ... We have Parents' Days, trainee excursions, offer the Oktoberfest, employee parties, we celebrate Christmas together, the Bareiss Card provides all sorts of discounts at shops and for leisure activities in the village and the region – so we do quite a lot to express our appreciation for fantastic commitment in very concrete terms.

B.B.: And, of course, we are also on the various social media.

H.B.: All in all, to answer your question, we are well prepared for the real challenges of our times and can create a super Bareiss for our guests with our super team.

In this regard, do you have an ›ideal guest‹?

B.B.: To answer this the other way round, we think about our guests and we always think about how we can treat them better. The ›ideal guest‹ is therefore one whose expectations of the Bareiss and whose requirements we can fulfil. Then the guest is happy and satisfied here with us.

So it's the other way round: you make an ›idealk Bareiss for the guest?

H.B.: Well, that's also not quite right. Because if there were an ›idealk Bareiss – which would be, so to speak, finished and complete – there would be no development and no progress. The ›idealk Bareiss is the Bareiss that can still get a bit better for its guests.

This interview is taking place in autumn 2018. There is a lot of turbulence in the political world. Does this play any role for you at the Bareiss?

H.B.: Only to the extent that our guests can escape from this turbulence and relax, and that we can remain dependable hosts despite all the turbulence.

B.B.: Daily politics, as my husband says, really does stay outside the doors of the Bareiss. Though we cherish our political history: for example on 14 July every year, when our French guests and friends celebrate their national day here with us and the speeches always mention European unity. And on 3 October, when we celebrate the anniversary of German reunification with our guests. And we invite our guests from Belgium, Luxemburg, the Netherlands and Switzerland to an aperitif and to a festive menu with appropriate wines on their national days.

The Bareiss has been a family-run hotel for 68 years and for three generations, with you two as executives of the third generation. Are some people born to be great hosts?

B.B.: Absolutely, some people are born to work in hospitality. They want to serve and pamper people. That is the alpha and omega.

H.B.: I totally agree with my wife: One either has it or one doesn't. Making others happy makes both of us happy. Putting one's heart into it is what it's about.





»Congratulations on the Forellenhof – beautifully done.«

FAMILY (3 GENERATIONS) FROM DIETZENBACH, 8 VISITS



»A perfect stay. The food: a culinary delight!«

COUPLE FROM SWITZERLAND, FIRST VISIT



»One cannot surpass perfection.«

FAMILY FROM LUXEMBURG, 28 VISITS

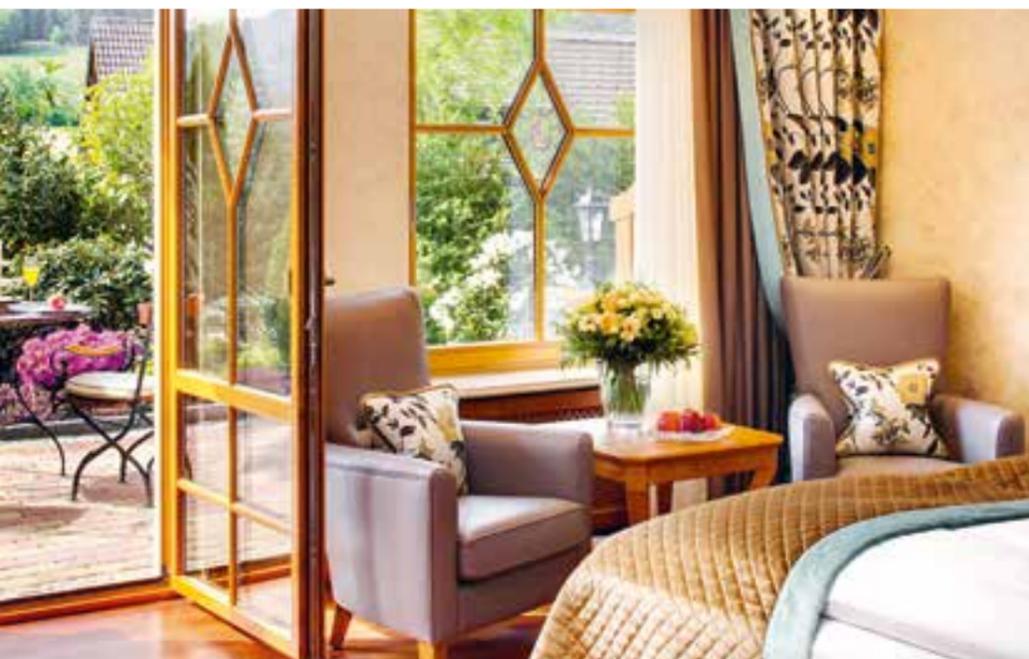
»The warmth and pleasure in this hotel could be felt everywhere. It was a week full of sunshine – not just outside, but also in the heart.«

REGULAR GUESTS FROM GERNSBACH, 40 VISITS



»I particularly appreciated the courteous service for the guests and the diverse gastronomic offerings.«

MARRIED COUPLE WITH CHILD
FROM BERGHEIM, 5 VISITS





»The sauna world and pool environment are more beautiful than anywhere else.«

COUPLE FROM BERLIN, 10 VISITS



»The attention to detail and tradition can be felt everywhere. This distinguishes your hotel!«

COUPLE FROM DÜSSELDORF, FIRST VISIT

»It is remarkable how attentive and friendly the whole hotel is. We have never experienced anything like it, although we have been to many places.«

COUPLE FROM WAGHÄUSEL FIRST VISIT



»Remain the hotel with heart.«

ANONYMOUS

Symbolic of the Bareiss

OUR TRAINEES – AND THEIR »LEGENDARY FRIENDLINESS«.

»Philosophy, philosophy, philosophy!« says Hannes Bareiss in an interview for this Journal.

»Friendly.« »Extremely friendly.« »Unbelievably friendly,« say the guests.

And write precisely these words in the questionnaire.

What is so markedly stressed in this trio of comments is directed towards the trainees. Hannes Bareiss answered the question about what the trainees are taught at the Bareiss Academy with the term »philosophy«. His response comes quick as a shot, and makes it clear that for him it is not initially the very many specialist requirements and challenges that face the trainees, particularly the new ones in their first year. But something that one could call »spirit«. Or »philosophy«.

That this has nothing to do with abstract dogmas or doctrines is reflected in the guests' answers in response to the question about what they find so special about the Bareiss. Of course there are the home comforts, the gastronomy, the wellness and leisure possibilities (which do indeed have a certain profile at the Bareiss, namely a totally unmistakable one) – these all find more than enough agreement in the questionnaires. But what is really symbolic of the Bareiss is its friendliness, courtesy and warmth, especially in the trainees – who score highly with the guests for their freshness and openness and naturalness. This does not belittle the great qualities of the experienced colleagues and »old hands« in the profession. Quite the opposite. It is precisely these Bareissers whom the young people listen to for the specific Bareiss tonality that determines the fundamental harmony both in front of and behind the scenes.

Behind the scenes. This is where the beginners are initially to be found, before they can enter the stage where the Bareiss hospitality play is performed. Behind the scenes is where the Bareiss beginners experience the play – before the education gets serious. Almost all of them have previously had a taste of the operation itself. For example **Chiara**, trainee in her second year, or **Adrian**, trainee in his third year, and **Louis**, trainee in his third year, who agreed to be interviewed for the Journal about their training – and demonstrated the utmost patience. Thank you.

During their initial Mittelal days, all three experienced what they themselves are now being praised for, like their colleagues. Chiara: »Humanity, team spirit and wellbeing, that was present right from the start. And it was initially really difficult – just

being in the restaurant at six in the morning, which means getting up at 5 a.m. But when, one hour later, you are asked, say, by Mr. Knüppel, »Are you all right?« then that is a good start to the day.« Adrian,



2

asked what he looks forward to when he gets up in the morning, answers without having to think about it for long: »The colleagues.« What spurred Louis to study at the Bareiss: »Easy: how the personnel are treated. The hotel is, after all, one of Europe's top resorts.

But, despite this, everyone here has their feet firmly on the ground. Also at the Restaurant Bareiss. The colleagues there are always willing to listen, the door is always open, they are personal, they are amiable, particularly the chefs.«

These are not answers that they have been told to give. The first cohort of Generation Z is much too independent for that and, in the best sense, too individual. This is also how they experience their executives, the Senior and the Junior ones, who regularly talk with their wards, both individually as well as during the trainee dialogues that take place every three months.

Adrian, the Trainee Representative: »The proposed topics are taken seriously as the executives are interested in it.« Some questions or wishes may be awkward. But they are always discussed openly and properly. And if no answer or solution can be found today, then it will be found tomorrow. One is always listened to. Also as a mark of respect that the executives have for a trainee cohort because, as Hannes Bareiss says: »They are open, happy and carefree. One notices that they come from good homes, had a good upbringing. They seem to be very mature, they concentrate and think when at the Academy. And I notice a mixture of lightness and seriousness that I, personally, have never seen to this extent before. One may not, of course, overestimate or underestimate – simply for reasons of friendliness, liking and harmony – the achievement of this

»Europe's top resort«, as Louis called it. When we speak of the hardware, that has therefore nothing to do with the ambiance and atmosphere but only with the best and first-class nature of the performance, exclusively with maximum professionalism and expertness. This starts with the little things. Chiara: »Initially I was happy to be able to carry two plates without wobbling. Then I was proud when it became four plates. One has to keep working on oneself, improving, and refining. I look at the guest and think about what more he or she could need? Bring a spoon for the muesli because he forgot to pick one up. Clear away the tea strainer that she no longer needs.« It is these little things that Chiara also refers to in the new staff film:

www.bareiss.com/bareissianer/filme

But it does not stop at the small things. The responsibilities grow. For Louis it is, in professional terms, holidays, festive days. Such as Christmas, when the Christmas buffet is being set up, when the enormous basket is wheeled out, the Land of Milk and Honey made real. This is where he is in his element. And among the extras where he helps in Head Chef Daniel Sorge's team: »This is perfectly organised, unbelievably structured work. Among the best things was cooking for Eckart Witzigmann. This was during the Rumohr Ring awards ceremony for him and our Senior Executive. That was huge. Unfortunately I wasn't there when Eckart Witzigmann later came to join us in the kitchen. That was the best!«

Regardless of the trainees that one deals with, one can distinguish each and all of them at any time: they all put their hearts into it. What more should one say?

Thank you!



3

The three trainees were open enough to tell the Journal what »nourishment for their souls« is.

Chiara, thoughtfully: »Food. Being in the company of friends. Talking with people. The sun.« Adrian, consideredly: »Music. Nature. Walking in the Black Forest.« Louis, spontaneously: »Grandmother's goose. Potato salad.«



1

Trilogy of hospitality

The Bareiss outlets: the Forellenhof Buhlbach, the Morlokhof and the Satteleri Hiking Cabin

ALL GOOD THINGS COME IN THREES: WITH THE FORELLENHOF BUHLBACH, THE BAREISS HAS DEVELOPED ITS ›OUTLETS‹ INTO A TRILOGY OF ATTACHMENT TO HOMELAND AND NATURE, ATMOSPHERIC WELLBEING, AND PLEASURE. IT MAKES SENSE TO SPEAK OF ›OUTLETS‹: THERE IS ALSO A BAREISS ›FEELING‹ OUTSIDE THE BAREISS – WHERE YOU WILL FIND THE BAREISS INSIDE. NAMELY IN THE THREE OUTLETS: THE MORLOKHOF (2003), THE SATTELEI HIKING CABIN (2005) AND THE FORELLENHOF BUHLBACH (2017). MORE ABOUT THEM BELOW.



Forellenhof
BUHLBACH

THE FORELLENHOF BUHLBACH: The open day as part of the opening of the Forellenhof Buhlbach on 12 November 2017 was a complete success, despite the most miserable of meteorological conditions. On this particular Sunday the weather roared and ranted as it had not been experienced for a long time. A storm swept through the region, almost blowing away the marquees set up to cater for the many guests expected at the premiere. But they all came: about one thousand visitors from Baiersbronn and the region, despite the thunderstorm, and paid their respects to the Forellenhof and its hosts: it was something like homage to the family, to Britta and Hannes Bareiss who initiated the project, and to Hermann Bareiss, who had created a storybook Black Forest scene. The dream of a traditional Black Forest villa in the middle of Buhlbach's pristine paradise.

Almost everyone who comes here for the first time makes such comments. And a lot are coming. From as far as Stuttgart and Strasburg. Hikers, cyclists, family excursions, Baiersbronn locals and, of course, the hotel guests. Whereas, in the past, they would make their way to the Dorfstuben for refreshments, it is now often the Forellenhof. It has been a big hit since its opening: guests are storming the hosts of the two beautiful parlours, the Forellenhofstube and the Buhlbachstube. The reasons for this are plain to see and taste: the unique location, the original Black Forest architecture, and the typical regional cuisine with trout specialities and

snacks. Most popular: the pickled char, trout meunière and, as an ingenious variation on fish and chips, the baked trout fillet with pommes frites.

Another aspect of the popularity of the Forellenhof is this ›We are there for you‹ exhibited by the team under Marina Schmiederer's leadership, giving the parlours their hospitable ambiance and enthusing the guests – which is also because the Bareissers themselves are enthused about the Forellenhof. Many of them have already been here and know what they are enthusing about. The Chefs de Cuisine regularly keep an eye on things. Because the dishes are sophisticated, need a lot of preparation, and look extremely tempting. ›Absolute Bareiss level‹, say the guests. Not least because management pays attention to this. Britta and Hannes Bareiss are often there. And the best thing for the team is when, after a heavy weekend, the door opens at 5.30 p. m. the Sunday evening and the Senior Executive, Hermann Bareiss, is standing in the doorway and asks: ›So, did you survive?‹

There are other ›survivors‹ at the Forellenhof. These are the whitefish and the crayfish for which an aquaculture research project is underway to investigate whether they can live with one another in a shared breeding pond. Fish farmer Richard Eifler, who manages the fish farming operation, provides information on its progress. More precisely one must say that he is a public attraction in the fish farming sector. Because

the large boyish man in his mid-fifties speaks so passionately about his work that he infects all who listen with his enthusiasm. They hang on his every word when he speaks of the ›ultimate discipline‹ of cold smoking, of the correct seasonings required beforehand, of how to recognise the level of smokiness by the colour of the fish, or of the correct smoking time (whose measurement one cannot leave to computer technology alone). Though technology is a blessing in other ways: wherever there are risks, for example regarding the oxygenation level of the water in the breeding pools, highly specialised computer-controlled technology raises the alarm and Richard Eifler can react immediately. At night too, if necessary. Not that he needs an emergency to be working at night. Eifler is a fish farmer through and through. And it would not be the first time that he gives up a night's sleep to check that the trouts are happy. In the same way that both the whitefish and the crayfish are happy, so that ultimately one will be able to obtain data on them. They get on well with one another, says Eifler, and have actually become stronger. But nature needs time both for breeding and for a research project. The mouse-click tempo of humans is alien to them. Which is perhaps the most valuable thing that one can learn from this, when one has listened to Richard Eifler for a while: that one should let the clock keep a different time than is often dictated in everyday life.



Morlokhof

THE MORLOKHOF: In 2003, Hermann Bareiss bought the Morlokhof: built in 1789, one of the oldest estates in the upper Murg Valley, home of the Morloks – in their day a family of faith healers known well beyond the boundaries of the region. The estate was faithfully restored by 2006. It was awarded, among other things, Germany's National Award for Craftsmanship in Historical Preservation – and ceremoniously opened to the public by the then State Premier Günther Oettinger.

One form of public use takes place, if you will, whenever herbal gardener and healer Brigitte Heinz works in the two gardens at the Morlokhof: the herbal garden and the vegetable garden. She is always, she says, approached by locals, hikers and guests who see her working outside between shrubs and flowers and plants, making them curious about everything that blossoms and grows. Including many old herbs, plants and vegetables that were familiar to the Morloks and mentioned in their healing recipes.

Brigitte Heinz was involved right from the start, when the restoration work was initiated. The two gardens were among the first of the projects to be implemented. If the estate was to become a building site for two or three years Hermann Bareiss insisted that it would, at least, be a beautiful building site. Brigitte Heinz came up with the plans, Hermann Bareiss approved them, and work began in 2004.

The two gardens to the left and right of the ensemble of buildings are in exactly the same locations – sunny and protected from the wind – as where the Morloks cleverly placed them originally. In 2003 they were overgrown and had to be newly created. The gardener did research on their original condition, which she so

successfully reflected in the composition of the vegetation that the jury also considered the new gardens to be within the scope of the award for the listed buildings.

The purpose that the Morlokhof should eventually fulfil was initially also a work in progress. There were two main ideas: the estate was to be a living estate, and the region's inhabitants, as well as hotel guests, should in some way gain from it. If anything proves the current liveliness of the estate then it is the two gardens, where tours take place every Tuesday – when the hotel invites guests to the Nostalgic Coffee Table at the estate. Those who have an opportunity to experience a tour with Brigitte Heinz can expect one to two hours of the most educational and exhilarating entertainment: the gardener is well aware of how to resurrect the wisdom and healing arts of our ancestors, whilst making it clear that the previous generations were no less modern in their day – with their resources and possibilities – than we like to think we are now. As if we were the first and only ones to make discoveries.

It starts in the herbal garden. A complete home apothecary grows here, even if we cannot list it here in its entirety. Wormwood, mugwort and the centaury – still needed for compound spirit of ether (or Hoffmann's anodyne), Alpine gentian, all three bitter principles, and plants for detoxifying the stomach and metabolic processes. The Morloks made teas and tinctures from them – though they, too, were not the first to do so. Instead, probably without knowing it, they were following in the footsteps of Hildegard von Bingen, the Benedictine nun and church teacher whose healing arts and knowledge are not just pious legend, but rediscovered and re-appreciated history. In connection with her, Heinz mentions that the cottage gardens had

their origin in monastic gardens. Farmers and day labourers were in the service of monks and nuns, and applied their experience with healing herbs in their own gardens.

What they sowed there, Brigitte Heinz also sowed in the gardens of the Morlokhof. Motherwort is good for the heart, the roots of the wild shrub elecampane is good for the lungs, lemon balm and sage are proven to work against colds. And ›Siebenschläfer‹ tea, made from lemon verbena, golden balm, mugwort, hemp leaves and blackberry leaves, is the absolute universal remedy against flu: simply sip the dried high-summer blossom sipped in winter when one has caught it, sweated out through three pairs of pyjamas in the night, and one is back in form again.

But it is not just herbs that have a healing effect, but also flowers – a special source of pride for Brigitte Heinz. She mentions the marigold, a yellow oxeye daisy, from whose flowers a healing ointment can be made. Which takes us to another topic: the variety of flowers at the Morlokhof is pure paradise for insects in summer. A delight for the guests, too, who are amazed to see the teeming hustle and bustle of the bees from our three beehives on the estate, the wild bees, and the bumblebees. Surrounded by sunflowers, carnations and shining phlox, creating a living paradise for the guests, too.

And so we are back near the start again, at the living Morlokhof. It is also living in the sense that Brigitte Heinz says that ›the gardens, the herbs, the flowers – they are my life.« One believes her every word, and should not miss out on any of them when one stays at the Bareiss.



Wanderhütte
SATTELEI

THE SATTELEI HIKING CABIN: Why did Samuel Langhorne Clemens enjoy eating blueberries so much? A good question. Does anyone have an answer? No idea? Next question: In what way was sphagnum moss (or peat moss) useful in the past? Frowns all round. Or was there something about damp earth and taking care that it didn't dry out? If only one had paid attention at primary school when the teacher covered the earth and soil, and one still learnt to differentiate between types of grain according to their short, medium and long bristles. Final question: What plants does one find around the Rinkenbergr? And one more: What rock is the Rinkenturm tower made of? And anyway: Why is it located there? Shrugs all round.

And here we are, as in a play by Brecht, affected: curtain closed and all questions unresolved? No. We have our rangers and hiking guides who not only have something to say about these matters, but about many questions regarding the composition of our rich natural landscape. And more: they open one's eyes so that one can scrutinise and ask about everything that the view has to offer, as far as the eye can see. And one also finds out about various things by-the-by from the cultural history that is discussed. The Rinkenturm tower, say, made of local red sandstone by the way, served as a protective wall for humans and animals during the Celtic period to resist the Normans and Hungarians, who were advancing with their armies.

Why are we telling you this when, in fact, at this point we are discussing the third Bareiss outlet, the Sattellei Hiking Cabin? But that's the point: among the many beautiful and informative hikes to and from the cabin, there is one along which one finds the answers to the above questions. If you like, you can examine particular topics. For example, on the Fuchslochwanderung (Fox Burrow Route), the Pilzwanderung (Mushroom Route), or the Rotwild-Wanderung (Red Deer Route). Or one can take the bon vivant's path to the Sattellei – it is no accident that it is one of the most popular hiking cabins in the region: because one can rest here and enjoy the place without any complication and deliciously, in one of the two parlours and, in warm weather, outdoors.

Apart from this, the Hiking Cabin is an oasis where the soul can also take a deep breath and heave a sigh. The Sattellei is located in total peace in the midst of forest; not a sound can be heard except those emitted by the local flora and fauna. There is no noisy shindig or cabin fever. Only nature talks to one, or one is chatting among hiking companions. Or the boys and girls on the service team ask whether they can do anything for you.

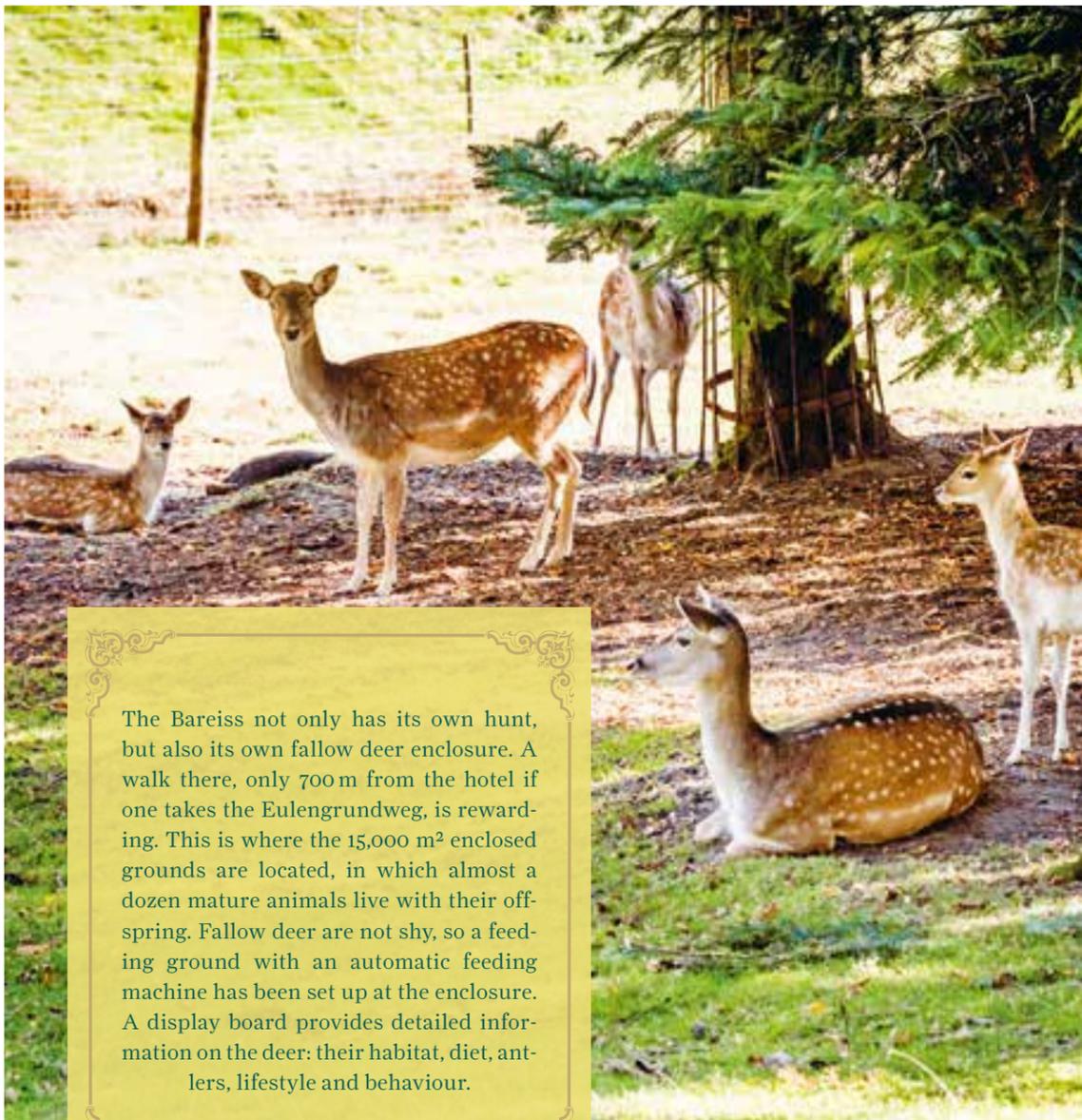
But in order to prevent any frustration about the unanswered questions at the beginning: Samuel Langhorne Clemens really existed and he did indeed like blueberries, preferably in the form of blueberry pie. The American got a taste for it while he was in Heidelberg. Why did he develop such an interest in Heidelberg, where he spent several months during his study tour to gain creative inspiration? The man was an author. Every youngster in the world who likes to read knows him. Just not under his real name. He became world-famous as Mark Twain with *The Adventures of Tom Sawyer*. He followed this up with more adventure books in which he told the story of Huckleberry Finn. For huckleberry read blueberry. This closes the circle.

By the way: Mark Twain never came to Mitteltal. His bad luck.



Feeding allowed

The fallow deer enclosure, a pleasure for smaller guests. And all the others too.



The Bareiss not only has its own hunt, but also its own fallow deer enclosure. A walk there, only 700 m from the hotel if one takes the Eulengrundweg, is rewarding. This is where the 15,000 m² enclosed grounds are located, in which almost a dozen mature animals live with their offspring. Fallow deer are not shy, so a feeding ground with an automatic feeding machine has been set up at the enclosure. A display board provides detailed information on the deer: their habitat, diet, antlers, lifestyle and behaviour.





»My home when on holiday«

Our regular guests and their Bareiss

Right from the start, our guests' attachment with the hotel and with the family was unusually strong. Many families visit us here in their third and fourth generations – grandparents with their adult sons and daughters who are already parents of adult children who come here with their boyfriends or girlfriends. A phenomenon. Why is this so?

A few regular guests were kind enough to answer this question for the Bareiss Journal. Two of them were even good enough to allow us to name them, **Roswitha Frickel** and **Karl-Heinz Hübner**.

Roswitha Frickel has been coming here for more than thirty years. We were originally recommended by a friend of hers in Baiersbronn and she has made more than 100 visits since then. She was able to get to know our founder, grandson Hannes as a small boy and his wife Britta as a trainee. During her professionally (more) active time she came to the hotel up to six or seven times a year. »These were my time-outs from work-related tension. When I arrived and had handed over the car key I was at home. Straight to the Dorfstuben. The Bareiss is my home when on holiday. I'm bappy here.« We asked her why this was the case. »I get an all-round carefree wellness package here. Can one say that?« Yes, one can. And she repeats this with conviction in a recurring refrain: »I simply feel good here.« Also, by the way, at the Restaurant Bareiss, where she goes with friends on special occasions: »That's really something special!« she says.

»The cuisine of Claus-Peter Lumpp together with the team around Thomas Brandt!« One can really hear the exclamation marks when she speaks so enthusiastically.

One phrase also becomes a refrain for **Karl-Heinz Hübner**: »Everything is perfect.« He says it again and again. »One is addressed by name. One feels as if one is being bugged, and sometimes one really is. One can even get into conversation and have a chat with the doormen and workmen, they are really nice.« And: »Everything looks lovely, simply perfect. Everything. Also the region around here, wonderful!«

This last comment is remarkable. Because the crucial factor in Karl-Heinz Hübner coming to the Bareiss



One of the highlights of Jubilee Week: a tour of the Forellenhof with the family.

was the sale of his house on Tenerife twenty years ago. His wife already knew Mitteltal. After the house had been sold they needed somewhere to compensate for Tenerife – and that was Mitteltal with the Bareiss. One can let that melt in one's mouth: exchanging mild Canary Island weather for, let's say, a somewhat more eventful meteorology in the Black Forest. But Hübner insists: »The area is beautiful. There are wonderful biking paths, even for my age group. And I visit the Morlokkhof every time I come here.«

Both, of course, mention the family, Hermann Bareiss (Roswitha Frickel: »...gives an extra super-friendly welcome!«), Britta and Hannes Bareiss and Kai Schmalzried, whom they trust implicitly. The closeness of the guests to the entire family is particularly palpable during the Jubilee Weeks (from the 10th visit onwards), which are entering their second year in 2019. They have been a complete success. Guests and hosts have known each other for years; appreciate one another; like one another. One is familiar with one another: together during the welcoming aperitif, during the hiking, spending the evening together in the Dorfstuben – this is also relaxing for the family. Hannes Bareiss emphasises that, »For us, this intensive togetherness is a real enrichment. Our Jubilee guests let us participate in their lives and in their experience of life, we can listen – we experience a lot and learn a lot. What wonderful trust! We have fun with one another, we laugh together. It could not be more homogeneous, more harmonic. Great.«

But Karl-Heinz Hübner's and Roswitha Frickel's possibly greatest paean about the Bareiss is directed towards the staff. Even if one tried, one would, at some point, lose count of how often the words »unbelievably friendly« are repeated, as if it is something hardly credible. »My brother-in-law,« says Herr Hübner, »at some point came to the hotel for the first time. And after just one hour everyone addressed him by name.« Roswitha Frickel: »This is the special difference to other hotels that I know: this friendliness of the staff here. That hardly exists anymore nowadays. Even when I am here on my own I am not alone here.« What a compliment.

JUBILEE WEEKS

FOR GUESTS WITH
10 OR MORE STAYS
27.01.–03.02.,
05.05.–12.05.,
13.10.–20.10.2019





BAREISS-OKTOBERFEST



We want to do »all good things come in threes« three times in our 2019 Journal: the Bareiss is currently managed in the third generation of Britta and Hannes Bareiss together with Hermann Bareiss (see interview on p 8/9 and p 19). They have created a trilogy of outlets (see on p 13 to 15). And, on this page, we report from the Oktoberfest, of which we had three in 2018: one for the guests, one for the Baiersbronn locals, one for the Bareissers.

120 guests, half of those in the hotel on this first weekend in October, made their way to the Sattellei during the early evening of Friday to attend the Oktoberfest. It was not a long way. Just from the hotel room to the holiday meeting point, from where they continued by shuttle and the little panorama train up to the Sattellei Hiking Cabin, behind which the Oktoberfest tent had been put up. They received a decidedly cordial reception: with a welcoming gingerbread heart whose inscription has not been handed down (though it would have had something to do with love) that each guest hung around their neck so that their hands were free for the aperitif – a choice of sparkling wine, or, Oktoberfest-hearty, a freshly tapped pils.

The weather was friendly, the evening sky blue, the sun sinking gradually, a breeze wafting through the treetops, some birds twittering. To put it in a nutshell: it was beautiful. Perfect for the tapping of the first barrel, carried out with a firm and unerring blow by Hannes Bareiss, smartly dressed up in lederhosen, a beer apron in true brewery guild spirit, a huntsman's hat on his head – what a guy.

And then into the tent – with autumnal harvest festival décor in warm blue, yellow and red light – to a fresh welcome to a table laid appetisingly and invitingly, upon which a snack had been served for initial refreshment: creamy sausage and potato salad, savoury salami, a selection of golden-yellow cheeses, shiny red radishes, lard, quark and pretzels, all served

with the excellent Sattellei bread, crisp and crusty, tempting enough to be overindulged – so that one might no longer be equal to the subsequent knuckle of pork with potato dumplings or the farm duck. Those in themselves wanted to tempt the guests to overindulge (which could have meant stoutly resisting the countless aromatic gingerbread hearts outside) while further temptations were being served, namely freshly prepared crêpes, roasted almonds, candied apples and chocolate-coated fruit – an unparalleled feast. Who could want to resist?

The mood afterwards – clearly lifted and excited, and musically fired up by the Mitteltal Musikverein Trachtenkapelle (band in traditional costume), which set the tone with 35 musicians – was such that not few of the guests danced on the benches. And so it continued when the Trachtenkapelle was followed up with a performance by the Oberharmersbach Bla-Bli-Blasmusik brass band, which did not rock or jazz up the tent (because they play neither jazz nor rock), but played the most rousing of Oktoberfest tent music in line with their slogan »We do it because it's fun!« And so it was for the guests. Rather! The verdict as the last of the guests departed at about one o'clock: »We'll come again next year.«

Some did not want to wait that long and, following a relaxing Saturday, joined the Baiersbronn locals who had been invited to Oktoberfest pre-lunch drinks on Sunday morning. The crowd was overwhelming: the 550 spaces, most of them outdoors under a clear blue picture-book sky, were filled in no time at all. Baiersbronn's Mayor, Michael Ruf, tapped the barrel in front of a full house, so to speak. A correspondingly complete success. The second breakfast consisted of white sausages with sweet mustard, meatloaf, potato salad and pretzels. Then a seamless change to duck and knuckle of pork as fortification at lunchtime. The Kniebis Trachtenkapelle played, the Oberharmersbacher gave their all, tent and pitching area revelled,

the guests now literally dancing on the benches. According to a witness: »Awesome!« And another one: »Whatever the Bareiss does, it does properly!«

It was super, and some regretted the end (which had already been delayed for one hour) that was, however, unavoidable: at the Sattellei, which had been functioning parallel to the party, the chores were finished and the tent was set up again for the third party – the party for the Bareissers late on Sunday evening at about ten o'clock, when the evening service at the hotel was largely completed.

Given the previous stories, could there be any further escalations of something that surpasses and explodes even an amplified imaginative power? There could. When the Bareissers celebrate. It borders on what is the indescribable, which is why we will initially not make any attempt to do so at all. The indescribable, however, has less to do with not being able to say that it started at ten o'clock and finished at three, which is a statement in itself. One could also talk about the high-striker test-your-strength competition, for which there were two prizes each for the top three contenders, once for the girls and then for the boys. Why leave it unsaid that the food track (with Black Forest burgers) was the absolute smash hit? Or was it the combo of the Trachtenkapelle Mitteltal? Or the DJ who let rip afterwards? All too reportable would be the heart-warming speech by Senior Executive Hermann Bareiss, in which he thanked everyone for their total commitment during the previous two days, which had not, after all, been child's play.

But all this is not the superlative of superlatives. That is something else. It is what one feels again and again on occasions like this Oktoberfest: the Bareissers not only »put their hearts into it« for the guests. They also do it for one another and for the family. And that really is totally authentic awesomeness. Congratulations to the Bareissers and to their managers.





»PLEASE DO NOT BE SO IMPERTINENT«

Franco-German friendship has been lived reality at the Bareiss for decades. This is (literally) due to the location: the immediate vicinity to Alsace leads many guests, who feel attached to the hotel and the family, to Mitteltal. The most conspicuous event takes place every 14th July, when hundreds of French neighbours accept the traditional invitation to celebrate their national holiday at the Baiersbronn holiday resort. As was again the case in 2018, for the 24th time in a row. The holiday fell on a Saturday, 350 French guests met for a Champagne reception in the Kurpark late in the morning. The weather put on its best face, the glasses circulated, canapés were served, the traditionally clothed Mitteltal Musikverein Trachtenkapelle intoned French, German and European anthems, the Rallye Trompes parforce horn players struck up. And European Commissioner Günther Oettinger delivered a major speech on a united cosmopolitan Europe.

Hermann Bareiss enjoys telling the following anecdote about the Franco-German relationship from the pre-history of the Bareiss, which started in the post-war period at the Gasthaus Kranz run by Hermine Bareiss:

»After the war, Mitteltal was located within the French Occupation Zone, from which timber was transported to the victorious neighbouring country as war reparation. A high-ranking French soldier, who had been delegated to monitor and control his tree-felling and timber-transporting countrymen, had thus moved to the Gasthaus Kranz district and laid down a wine cellar that one could call impressive for the quantity and quality of the bottles (the best French wines of course). When he moved on, he initially did not take the bottles with him, so that my mother, who cooked meals and did the washing for him and his occupying troops, disposed over a well-equipped cellar. I do not need to point out what inspiration a Swabian landlady

and businesswoman would gain from such a stock. A military vehicle drove up one day; its occupants had come to collect the wine. My mother threw them out, causing a superior from the Sûreté in Freudenstadt to get involved and summon my mother for an appointment. I was, of course, not present at the scene. But it does not greatly tax my imagination for me to envision that there was at least one scene that my mother offered the high-ranking administrator. Who had done the washing for his countrymen for absolutely nothing? Who, again for nothing at all, had cooked for them? And wouldn't it simply be fair and proper for her to take and keep the wine as payment? The end of the story? After my mother had finished her performance, the high-ranking administrator initially remained silent, had second thoughts, came to a decision and happily told my mother (whereby I imagine him breathing a sigh of relief, the storm being behind him): »You can keep the wine«. And added: »But next time we see each other, Mrs Bareiss, please do not be so impertinent ...«

25 YEARS OF HOTEL CONCERTS, 20 YEARS OF ADVENT CONCERT, 20 YEARS OF THE BLACK FOREST MUSIC FESTIVAL

It was in 1993, when Mark Mast – founder of the Bavarian Philharmonics and the Black Forest Music Festival – and his musicians provoked the guests to standing ovations with the arias and duets from Mozart's Figaro and Cosí. This was the prelude of a partnership that has now lasted 25 years, and that has made hotel concerts at the Bareiss an institution. 25 years during the 2018/19 season. And not any old concerts, at which Mitteltal-born Mast would simply maintain a certain standard, but performances by young musicians really worth listening to – regularly including prizewinners of the TV station ARD's respected international Music Competition – who are not only at home on concert stages this side and the other side of the pond (i.e. the Atlantic!) of the order of the Carnegie Hall in New York, but also play in Mitteltal.

This 25th is not the only anniversary for Mast. The Black Forest Music Festival has been in existence for 20 years. Which is perhaps even less a matter of course. Right from the start, the Festival, which features some artists who can fill the auditoria of the world, was financed mostly from concert revenues and via sponsoring.

Those who are financially involved – privately or with their companies – do it because the Festival enriches the cultural landscape of the region's inhabitants and visitors. And Mark Mast is the eloquent advocate who almost single-handedly built up the circle of sponsors. Maintaining such an event with such continuity in this geographical area between Karlsruhe and Freiburg for 20 years, whilst taking future concert-goers into account with the »Children Discover Classics« project, is a magnificent achievement. The enormous amount of work corresponds to an enormous success: the Festival had almost 5,000 visitors in 2018, representing almost 90% capacity utilisation. Ovations!

As if these jubilees were not enough, Mast has a second »silver anniversary«: 25 years of the Bavarian Philharmonics. This, too, is one of the restless conductor's »babies«. An orchestra that, when fully deployed, consists of 85 professional musicians and concert-proven music students, and which has gradually gained siblings: in 2006 with the founding of the Choir of the Bavarian Philharmonics, followed by the founding, four years later, of the Children's

Choir and, six years later, the Youth Choir of the Bavarian Philharmonics.

All this is of interest to friends of the muses among the Bareiss guests because Mast will open the Black Forest Music Festival 2019 with these musicians. The programme includes Orff's tremendous »Carmina Burana«, which can be heard on Friday, 24 May 2019 in Freudenstadt's Kurhaus in the version for two pianos and a percussion ensemble, with 85 choristers (the Choir and Children's Choir) and three soloists.

Another save-the-date event: the Bareiss Patron's Concert, traditionally on Whit Monday every year, on 10.06.2019. And again it will be with a concert by a prize-winner of the ARD Music Competition, this time the twenty-year-old Selina Ott on the trumpet. The musicians have been invited to stay at the Bareiss during the rehearsal period; the rooms of the Bareiss Academy have been made available for rehearsals. So Bareiss guests have an ideal opportunity to experience the concert preparations backstage, so to speak.



What is Hermann Bareiss thinking about at present?



gastronomy since its founding as the Kurhotel Mitteltal in 1951 and that led to the opening of the Dorfstuben in 1991: »Baden-Württemberg asks guests to take their places with a selection of typical dishes of local regional cuisine«. Regional cuisine is not a discovery of the 21st century. The Bareiss was positioned with whatever met guest requirements – I'll just say »federal bowling alley«. The popular sport of the 1950s, regulated by the German Civil Code (BGB), and something that one could also indulge in at the Bareiss at the time. Even then, the Bareiss was a leader in gastronomy.

Cuisine has always been part of our profile. And Britta and Hannes Bareiss agree that it will remain so.

If possible we actually want to further develop its significance in future, more than is already the case, with the hotel's own products: the herbal garden, the meadow orchard, the Bareiss hunt, local Hinterwald cattle, Bublback trout, honey from our own beehives. We will gradually broaden and expand this. We do something for the next generation of gourmets and chefs: with our Mini Chefs, a cooking project for children from the region who are provided with their first knowledge about products by our chefs, and guided to an often impressive ability at the stove for their age. And our considerations do not neglect the Bareiss guests: we are thinking about cooking parties, soirees with respected guest chefs. We do not need to think about kitchen tours: they will be back on the programme as soon as the new kitchen is ready with all the trimmings.

And now to the other topic, which may be the actual »one«, the be-all and end-all at the Bareiss: friendliness.

This Journal repeatedly mentions it. Although we don't want to simply speak well of ourselves, but pass on what you, our guests, say about us and how: the »unbelievably friendly« staff. We hear this when we award the honours, at the Nostalgic Coffee Table, when hiking together, at the regulars' table for guests, during Jubilee Weeks; we read it in the questionnaires, it is found everywhere like a common thread.

Friendliness, courtesy, warmth – they are ultimately more important, and have greater weight, than any kitchen equipment, however refined it may be, that starts operating autonomously on autopilot and, in effect, cooks flying blind (not at the Bareiss: 50 chefs cook here). One can be boundlessly in awe of, or have nightmares about, the development of artificial intelligence and its unforeseeable potentials. The opposite of this has no digital alternative: emotional intelligence. We can also leave the intelligence out and simply speak of empathy, which is popular nowadays, or of attentiveness or whatever. There are many expressions for the same phenomenon: for people being open, liking one, and for being »there« for one. Britta and Hannes Bareiss get to the heart of it in their interview: »Want[ing] to serve and pamper people: that is the alpha and omega. Making others happy makes – us happy.«

In all this, we only give back what we ourselves and, above all, our Bareissers receive from our guests – exhilaratingly and highly motivationally: admiration of our employees. I mean this in no way bombastically or overstatedly. It is simply so.

What do we get from our guests? They like us and give us something very valuable when they are literally »here« at the Bareiss: their trust that we will make a lovely and worthwhile time out of their time that they choose to spend with us.

So when, dear guests, you speak of the »unbelievably friendly« Bareissers, then we speak of your unbelievable guest-friendship – for which we all thank you wholeheartedly!

» This Journal is mainly concerned with two topics, which I would be glad to pick up on. One of them is the new kitchen, a complex matter. And we will talk about the other topic, which is perhaps the actual »one«, later.

We occupied ourselves with the kitchen on the first page, hopefully not over the top. We simply want to add that the Bareiss is also entirely up to date in this regard. Without »celebrating« the »high mass« of the Internet of Things or Artificial Intelligence, as someone expressed it.

We do not make an ideology of this at the Bareiss. Kitchen technology with kitchen techniques, cooking knowledge with state-of-the-art cooking equipment – both must function properly. And both have, as has already been mentioned, a serving function. Whom do they serve? The guests and their requirements.

Let's look back 55 years, to St. John's Day, 24 June 1964. I have a restaurant »menu« from that day, written on a typewriter, next to me now. It has the following headings: »Hotel Guest Lunch Menu«, »Hotel Guest Evening Menu«, »Diet Menu« lunch and evening, »Children's Meals«, »Dieting Meals«, »Specialities«. Basically, nothing has changed regarding these headings – except that a good breakfast is now preferred to lunch. Some of them simply have different names and are implemented with (even) more finesse. We now speak of gourmet menus, of vitality cuisine, and of an à la carte selection. Which changes every day. We ask about food intolerances instead of offering a collective diet. The specialities, including the Bareiss classics, are now a lot more more differentiated than in the past. Children have their own breakfast buffet and their own Children's Restaurant in our Children's Village. And the »Mission Statement«, literally, on a menu from 7 January 1979, formulates a guiding principle that has been shaping Bareiss



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Well-cooked cuisine, cosy togetherness

**Christian Bareiss and his team
about their Dorfstube in Düsseldorf**



RÜ ... GENUSS PUR!

»Enjoy with all your senses« – with this motto the hosts (including the Dorfstube) did not exaggerate what their guests could expect at the »Rü ... Genuss pur!« event in Essen-Rüttenscheid last year. Blue skies, sunshine, white gourmand marquees before a green fringe of old trees, red carpet for the guests, live music, and delicacies from 24 caterers along a 100-metre promenade – inducing hundreds of visitors over five days (1 – 5 August) to experience and enjoy delicious food from the Ruhr region and Rhineland during the super summer of 2018. The Dorfstube has been an established presence here for many years. The team greeted many regular guests at its stand, and made many new friends with its classic cheese spätzle with glazed onions, Swabian Maultäschle on potato-cucumber salad, smoked trout fillet (Buhlbach trout, of course), wild herb salad, apple-leek vinaigrette and, last but not least, caramelised Kaiserschmarrn (sweet pancake) with stewed plums, accompanied by a ball of bourbon vanilla ice cream.

SAMPLING BEATS STUDYING

Knowing a lot about wine is a good prerequisite for providing advice on wine. Having sampled many wines is even better. Those who have attended a professional tasting session know that it is hard work. It requires full concentration, precise tasting, wide-ranging skill in differentiation, and a quantum of instinct for class and quality. The most difficult to sample: sweet wine, due to the sweetness that makes one feel full and can have a levelling effect. And Champagne, whose bubblyness can distract the senses. The tasting of the up to 15-year-old sparkling wine was thus a real challenge for the tasters of the Champagne tasting run by English

»The door opens; someone enters and has a short holiday – in the heart of the metropolis. At the Dorfstube Düsseldorf the things that matter are togetherness, cosiness, good food, and the feeling of being looked after. We value being distinctive – also regarding our cuisine. We believe that greatness lies in the simplicity of the basics! Good local products, solid skills, and a little refinement often make all the difference to a dish: a beef roulade like one used to get from one's grandmother, Schwäbische Maultäschle (a Swabian form of ravioli) with glazed onions, or a hot-smoked trout from our own Black Forest Buhlbach fish farm with an apple-leek vinaigrette ...

We are Düsseldorf's front parlour – an oasis at which family and friends, as well as stressed businesspeople and travellers, can sit together at a table to enjoy a well-cooked meal.«

collector Peter Crawford at the Dorfstube. Despite being only 28 years old, Crawford has immense experience with the king of wines, of which he has about 4,000 bottles stored in his cellar in all formats, up to Nebuchadnezzar (a 15-litre bottle). Knowledgeable, humorous and modest, he led one through the tasting, which also offered new wines for the acknowledged experts in this field to taste. Bareiss guests are possibly not unaware of them. In the picture: Bareiss Sommelier, Teoman Mezda, left of Crawford (the one in the middle with the bushy hair), to the right of him Victor Diel, whose parents' vineyard has long been a partner of the Mittelal and Düsseldorf wine cellar. The host is also in the picture, on the far left.

EAT AT HOME

Christian Bareiss says the liberating sentence that helps all who have a good kitchen at home, who are also glad to be guests within their own four walls, but who are not skilful cooks: »One need not be a chef to cook.« There is, after all, the catering of the Dorfstube, with which any dish desired (or all the dishes on the Dorfstube menu) can be delivered to the home in partially complete form with a precise schedule for user-friendly finishing of the meal. A classic: the goose »taxi« in the pre-Christmas period. Goose, dumplings, red cabbage, chestnuts, sauce – everything is optimally prepared. The packaging is easy to dispose of, the instructions

for heating and serving are comprehensible. And now the host can be a proud host. They have the choice of identifying the Dorfstube as a guarantor for quality. Or oneself, who has recently made enormous progress in the kitchen. Both are worthy of respect.

THEY SELL AND SELL AND SELL

They are the top sellers on the menu of the Dorfstube: the products from the Forellenhof Buhlbach and the game from the Bareiss' own hunt, available throughout the year except for the closed season. »The guests really go for it,« says an amazed Christian Bareiss. And is not actually amazed – because the reasons for the heavy demand are clear: firstly, the guaranteed origin of the products, offering guests the security of assured quality. Secondly, the quality stamp of authenticity. And, finally, one can taste the skills of those standing in the kitchen. Whether a briefly fried steak from a roe deer or a stewed venison ragout, with mushrooms, red cabbage and hand-scraped spätzle: »It attracts the guests and sells and sells,« says the landlord of Belsenplatz, for whom this is the greatest compliment for him and his team. »We only eat game, Mr Bareiss,« he hears from many guests, »here, at your place.«

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★ ★ ★ ★ ★

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RELAIS & CHATEAUX