

GERMAN WORLD

CHRISTMAS SPECIAL • WINTER 2009

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Dear Reader,

We are pleased to present you with the first German World Christmas supplement. The theme of this issue are the memories of how we celebrated Christmas in our native countries in Europe and how we spend the Christmas season here in America.

In Austria my family begins Christmas season with the Advent calendar, a tradition equally beloved by young and old. On Advent Saturdays we sit around the Advent wreath and light a candle. Then we drink mulled wine, eat baked apples and try the first Christmas cookies. The climax is December 24. In the afternoon of Christmas Eve we decorate the Christmas tree with genuine beeswax candles. The chiming of little bells heralds the arrival of the Christ child and the presents. Then Christmas dinner is served, traditionally roast goose or Christmas carp. Christmas in Germany and Switzerland is celebrated in a similar way.

For German World's first Christmas supplement we have invited renowned chefs of German, Austrian, and Swiss heritage from across the United States to share their favorite recipes with us. Garnished with personal memories and thoughts of Christmas, these recipes are sure to put you in the right mood for a merry Advent season.

The aroma of baked cookies is the most important harbinger of the Christmas season. Prominent chefs such as Gesine Bullock-Prado and Joachim Splichal conjure up their Christmas specialties. Harald Neuweg and Wolfgang Zwiener regale us with their favorite recipes for the Christmas roast.

We wish you and your families happy Christmas baking and cooking.

Merry Christmas and a Happy New Year.

Sincerely yours,
Barbara Gasser
Editor "Christmas Special"
German World Magazine

GERMAN WORLD CHRISTMAS SPECIAL

Publisher
GERMAN-WORLD.COM, INC.

Editor in Chief
BARBARA GASSER
bg_lax@yahoo.com

Art Director
CLAUDIA MONJE
cmonjographic@yahoo.com

Production Manager
PETRA SCHÜRMANN
petra@german-world.com

English Language Editor
NANCY JOYCE
njoyce@gmx.de

Advertising & Sales
HILTRUD, ALTI, PETRA SCHÜRMANN

GERMAN-WORLD.COM, INC.
PO Box 3541
Los Angeles, CA 90078
Phone 323.876.5843
Fax 323.843.9954
office@german-world.com
german-world.com

GERMAN WORLD CHRISTMAS SPECIAL is a special edition of GERMAN-WORLD.COM, INC., publisher of GERMAN WORLD MAGAZINE. It is included in the Winter 2009 issue of GERMAN WORLD MAGAZINE and is not sold separately. We thank all contributors for their assistance and support.

Printed in the USA by
Southwest Offset Printing,
Gardena, CA.

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Gesine Bullock-Prado
• MONTPELIER, VT



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A Night Full of Stars

GESINE'S MEMORIES OF CHRISTMAS IN GERMANY

"The December before my mother passed, what would be her last Christmas season, her one great wish was to see the "Christkindl-markt" in her hometown of Nuremberg one last time. Weaving in between the stalls of beautiful crafts and delectable treats, I was reminded of my great fortune of having been raised by a woman who brought the magic of German holiday spirit to life in America: The hand crafted ornaments, the spice-filled "Lebkuchen", the late night visit on December 6 of St. Nikolaus and his sidekick "Krampus", and the wonder of the "Christkind" bringing love and a bounty of gifts to us on December 24, Christmas Eve. While America was brimming with artifice and commercial holiday exploitation, my mother kept our house a sanctuary to the beauty of Old World Yule celebration."

"My mother brought the magic of German Christmas into our home by making it a sanctuary to the beauty of Old World Yule celebration."

Gesine's Favorite Recipe: *Starry Starry Nights*

Starry Starry Nights are black with chocolate. Double-dipped in sugar before baking, they take on a complex crackle of shiny white sugar offset by veins of ebony. They are profoundly chocolate, matching a pure ganache truffle for cocoa value ounce for ounce. Only they don't melt and you can freeze them. And, of course, they are baked. "Starry Starry Nights" are the product of a very careful process and high-quality ingredients. It's easy to cut a corner and court disaster. Pay attention to the chocolate, to the eggs, to the temperature and the feel of your ingredients at every stage. Make sure to have extra chocolate on hand to nibble as you work; it does a wonderful job of calming the impatient baker.

INGREDIENTS (for about 80 mini cookies)

2 large eggs
2.4 ounces (1/4 cup & 1 tablespoon) sugar, plus extra for dipping
1 tablespoon honey
8.2 ounces bittersweet chocolate (I use 2 whole bars plus 2 strips of bittersweet Lindt chocolate which comes in a 3.5 ounce bar and is available in most grocery stores)
3 tablespoons butter
2.6 ounces slivered almonds (about 5/8 cup slivered almonds measured before grinding) ground to a fine powder
1/2 teaspoon salt
1 tablespoon non-Dutch processed cocoa powder
Note: To make almond flour, grind almonds in a food processor until they become mealy, almost floury, but be careful not to process so long that the almonds become a paste. You'll need about 5/8 cups almonds for 2.6 ounces of almond flour.

GESINE BULLOCK-PRADO was born in Washington, DC. Her mother was a German opera singer and her father an American voice teacher. Gesine and her sister Sandra spent their early years in Germany and Austria. Baked goods were very much part of the rich culture of her upbringing, and the tradition followed her and her family when they moved back to the States when she was six. "I baked for everybody," she chuckles. Gesine Bullock grew up in Virginia, and ended up attending law school at South Western in Los Angeles, rooming with her sister who was establishing her career as an actress. Right after passing the bar, Gesine started a production company called "Fortis Films" with her sister Sandra Bullock. As the company's CEO, one of Gesine's acquisitions was the quirky comedy "Miss Congeniality." The company was a success and Gesine never practiced law. After ten years in the movie business, she felt the need to do something different in her life. The turning point came when her mother was sick and Gesine Bullock kept her mother's spirits up with her good sense of humor. The unhappy Hollywood executive turned to baking, and today Gesine Bullock-Prados considers herself a happy country baker.

Gesine Bullock-Prado recently opened her own bakery in Montpelier, Vermont, and has published her "Confections of a (Closet) Master Baker: One Woman's Sweet Journey from Unhappy Hollywood Executive to Contented Country Baker."

PREPARATION

Combine the eggs, sugar, and honey in the bowl of an electric mixer.
Beat with the whisk attachment on high speed until the mixture reaches a thick ribbon stage.
Melt the chocolate and butter together in a heatproof bowl over simmering water.
Cool slightly.
Toss the almond flour, salt, and cocoa in a bowl until well combined.
Add to the melted chocolate and mix until fully blended.
Add a quarter of the whipped egg mixture to the chocolate to lighten. Stir until no egg is visible.
Gently fold the rest of the egg mixture into the chocolate until well combined, being careful to maintain the aerated quality of the eggs.
Chill until firm.
Place a few tablespoons of sugar in a small bowl. Using the smallest cookie scooper available (I use one the size of a melon baller), scoop individual cookies, dip them in the sugar, and place on a parchment-lined sheet pan 1/2 inch apart.
Freeze uncovered until very hard, about one hour.
Preheat the oven to 350°F.
Just before baking, dip each cookie in sugar again.
Bake 10 minutes, turning after 5 minutes to ensure even baking.
Cookies should be slightly cracked but the sugar should not be browned.



Joachim Splichal
• LOS ANGELES, CA



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Traditional Christmas

JOACHIM'S LOVE FOR HOLIDAY COOKING WITH A TWIST

"I enjoy designing holiday party menus for my clients. I focus on ways to prepare traditional ingredients with a twist. Chestnuts, mushrooms, dried fruits, and roasted turkey are on my menus this year. I always love Bûche de Noël for Christmas as well."

JOACHIM SPlichal is internationally known for his innovative, imaginative, and artistic culinary approach. Splichal has been hailed as one of the nation's legendary chefs by "Bon Appetit". Born and raised in Spaichingen, Germany, Splichal traveled to Holland at the age of 18 to work in the hospitality industry. He perfected his culinary skills at the Michelin three-star restaurant "La Bonne Auberge" in Switzerland. Later, one of the world's leading chefs, Jacques Maximin, became his mentor at the "L'Oasis" in La Napoule. In 1981, Splichal moved to Los Angeles, where he and his wife Christine opened their own first restaurant "Patina" in Hollywood in 1989. Many restaurants, like the Café Pinot chain and "Zucca" in Los Angeles as well as the top notch restaurant "Paperfish" in Beverly Hills, followed. Joachim Splichal has been awarded numerous prestigious honors including "Best California Chef" by the James Beard Foundation in 1991, "Restaurateur of the Year" by Bon Appetit/Food Network in 2002, and "Treasure of Los Angeles" by former Los Angeles Mayor Richard Riordan.

*“ I always love Bûche de Noël
for Christmas. ”*

Joachim's Favorite Recipe: *"Ingwerplätzchen" (Gingersnaps)*

INGREDIENTS (for 3 dozen cookies)

2 1/2 cups all purpose flour
1 1/2 teaspoons ground ginger
1 teaspoon baking soda
1 teaspoon ground allspice
1/2 teaspoon salt
1 1/2 cups of sugar
2 tablespoons butter, softened
1/2 cup apple sauce
1/4 cup molasses

PREPARATION

Preheat oven to 375°F. Spray cookie sheet with nonstick cooking spray. In a medium bowl, sift together the flour, ginger, baking soda, allspice and salt.

In a large bowl, beat the sugar and butter with an electric mixer at medium speed until blended. Whisk in the apple sauce and molasses. Add the flour mixture to the apple sauce mixture; stir until well blended.

Drop rounded tablespoonfuls of dough 1 inch apart onto a prepared cookie sheet. Flatten each slightly with moistened fingertips. Bake 12 to 15 minutes or until firm. Cool completely on a wire rack.



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*“The temptation
of getting our
hands on the
freshly backed
Christmas cookies
was irresistible.”*

No TV at Christmas

SUSANNE'S WISHLIST FOR PEACEFUL HOLIDAYS

For me Advent is the season of the wonderful sweet smell of freshly baked cookies. My siblings loved to watch my mother prepare the Christmas cookies. Our job was to place the right amount of homemade apricot jam on them and store them carefully in special cookie boxes. When Mom would leave the kitchen to put the boxes in the cellar, we couldn't help “stealing” them. One of us always stood near the door to listen and whistle upon my mother's approach.

Nowadays, in my new home in Tahoe, I try to stay at home the night of Christmas Eve and enjoy roasted chestnuts, orange-flavored mulled wine (Gluehwein), and beeswax candles on the Christmas tree with friends and family. And no TV.

SUSANNE MUHR was born in Oberammergau, a German town best known for its Passion play. After graduating from school Susanne Muhr worked for the next 17 years in the souvenir store of Hans Gerum. From her early childhood days Susanne dreamed of moving to America's Wild, Wild West. “Maybe I read too many “Winnetou” novels by Karl Mays,” she says. Looking at a map one day, she discovered Lake Tahoe and decided this would be the place of her dream. In 1998, Muhr bought the Bed & Breakfast “The Cottage Inn” right on the shore of Lake Tahoe, which, under her management, has become one of Tahoe City best-kept secrets.

Susanne's Favorite Recipe: *“Vanillekipferl” (Vanilla Cones)*

INGREDIENTS

260g flour
200g unsalted butter (the best is Irish butter)
100g sugar
100g ground hazelnuts (from Trader Joe's),
Note: 2 ounces = 56g

PREPERATION

Knead all ingredients into a smooth batter.
Refrigerate the dough for one hour covered in aluminum foil. Take the dough out of the

refrigerator and divide it into multiple rolls with a one-inch diameter. Cut off little pieces from each roll. Roll the pieces between both hands and form little U-shaped cones. Preheat the oven to 350° F. Place the cones on a buttered baking pan and bake them for approximately 15 minutes (until the Vanillekipferl are light brown). Take them out of the oven and dust them with powder sugar.

Note: The smaller the kipferl, the finer the taste.



Inga Bowyer
• SOUTHLAKE, TX

“The joy of Christmas baking was being covered head to toe in chocolate and powdered sugar.”

Sweet and Sugary

INGA'S MEMORIES OF CHRISTMAS IN GERMANY

“Picture five little kids hanging, wide-eyed, over the big wooden kitchen table as my German Oma and my German aunt, Tante Edith, chopped, mixed, and created traditional Christmas creations out of simple ingredients like flour, eggs, sugar, butter, nuts and flavorings. Our “job” was to dip the baked cookies in chocolate and nuts, or to sprinkle them with powdered sugar. At last there were platters upon platters of delectable German Christmas cookies and five children covered head to toe in chocolate and powdered sugar.”

INGA BOWYER is president of one of the largest online German food stores in the USA. She was born in Wiesbaden to a German mother and an American father serving in the USAF. After her dad retired from the military, the whole family lived in Wiesbaden for several years in the 1960s. That's where Inga met her USAF husband, Jim. The couple moved to the USA in 1969. In 1999, Inga and Jim Bowyer, along with Inga's sister, Gina Green, founded GermanDeli.com, Inc in Texas, which today ships over 5,000 German food items to customers all over the US and Canada.



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Inga's Favorite Recipe: *“Schneehörnchen” (Snow Horns)*

INGREDIENTS FOR DOUGH: 1 1/2 tsp. active dry yeast, 2 tsp. vanilla sugar, 2 tbsp. warm water, 2 cups unbleached flour, 1 tsp. baking powder, 1/4 tsp. salt, 1/2 cup butter, 2 yolks from large eggs, 1/4 cup sour cream, 1 tsp. pure vanilla extract, Powdered confectioner's sugar (liberal amounts to roll out dough)

PREPERATION: Add 1/2 tsp. vanilla sugar to the warm water in a small bowl. Add the yeast in the warm water and stir briefly. Allow mixture to sit while you combine the remaining vanilla sugar to the flour, baking powder, and salt in a large bowl. Make a well in the dry ingredients and add the butter, egg yolks, sour cream, vanilla extract and the yeast mixture. Starting in the center, gradually work the wet ingredients into the dry ingredients. Don't overwork the dough. Allow dough to sit in a cool place. Roll the dough. Preheat oven to 400°F.

INGREDIENTS FOR MERINGUE FILLING: 4 egg whites from large eggs, 1/2 cup sugar, 3/4 cups finely chopped walnuts, 1/2 tsp. almond extract, powdered confectioner's sugar (liberal amounts for sprinkling onto baked cookies)

PREPERATION: In the bowl of an electric mixer, whip egg whites until they are foamy. As you continue whipping the egg whites, add sugar one spoonful at a time until the egg whites hold a peak. Fold in the chopped nuts and the almond extract. Evenly distribute the filling on each of the four dough rounds and spread evenly. Cut each round into 8 wedges and roll up from the large end. Place each cookie on parchment paper, 16 cookies per cookie sheet. Bake the cookies for 10 to 12 minutes. Cool and sprinkle with powdered confectioner's sugar.

Harald Neuweg
• ASPEN, CO



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The Frostier the Better

HARALD'S LONGING FOR WHITE CHRISTMAS

Christmas is the busiest time of the year for us in the business. Generally it is hard to get away and spend Christmas Eve with the family. So my ideal Christmas would be a quiet time with a festive dinner, and a relaxing night with my family and friends. Plus tons of snow flakes falling softly from the sky covering roofs and pathways like powder sugar on Christmas cookies. I missed that atmosphere when I lived in Florida.

Now that I live in Aspen, I am really happy. It reminds me of Austria which is still my favorite place to spend Christmas. I used to stroll with my children to the Christkindl markets and drink “Jagertee” or “Gluehwein”. Also, the freezing temperature is perfect for staying at home, listen to old traditional Christmas songs such as “Es wird scho glei dumpa,” and cook all day long.

HARALD NEUWEG lived for 28 years in sunny Florida where he not only owns the “Fritz & Franz Bierhaus” and the “Mozartstube”, but also founded several annual festivals such as the Oktoberfest, BluesFest, PaellaFest and the BarbequeFest, he did not think twice when, in 2008, opportunity knocked on his door to move to the much rougher Rocky Mountains. Harald Neuweg, born in St. Agatha in Upper Austria, felt he was going back to his roots and “a dream was coming true” when he became owner of the acclaimed “Wienerstube”, one of Aspen’s most well-known restaurants.



*“My most
favorite
place to spend
Christmas
is Austria.”*

Harald's Favorite Recipe: *“Weihnachtskotelett” (Sautéed Veal Chop)*

INGREDIENTS

Veal chop
1 tablespoon olive oil
1 tablespoon butter
Salt
Pepper
3 shallots or 1 onion
100g chanterelles
1 tablespoon cognac
Grand Jus
1/4 cup heavy whipped cream
350g of fresh season vegetables:
baby carrots, green asparagus
1 bunch parsley
Mashed potatoes

PREPARATION

Sauté the 10 oz. veal chop in a hot skillet with one tablespoon olive oil for 2 minutes on each side.
Place in oven at 250°F for about 7 to 10 minutes.
In a different skillet sauté the freshly blanched vegetables (prefer baby carrots and green asparagus) in butter, and season lightly with salt and pepper.
Take the veal chop out of the oven, remove from skillet and set aside. Add to the skillet the butter, finely chopped shallots or onions, and the fresh chanterelles; stir quickly and flambé with cognac. Add grand jus (brown sauce) and heavy whipping cream. Reduce sauce for one minute.
Add the veal chop and set aside.
Place mashed potatoes in the center of the warmed dinner plate, add the vegetables on one half of the plate.
Place the veal chop on top of the mashed potatoes, and pour the chanterelles over the veal chop.
Garnish with French parsley and enjoy.

Wolfgang Zwiener
• NEW YORK, NY



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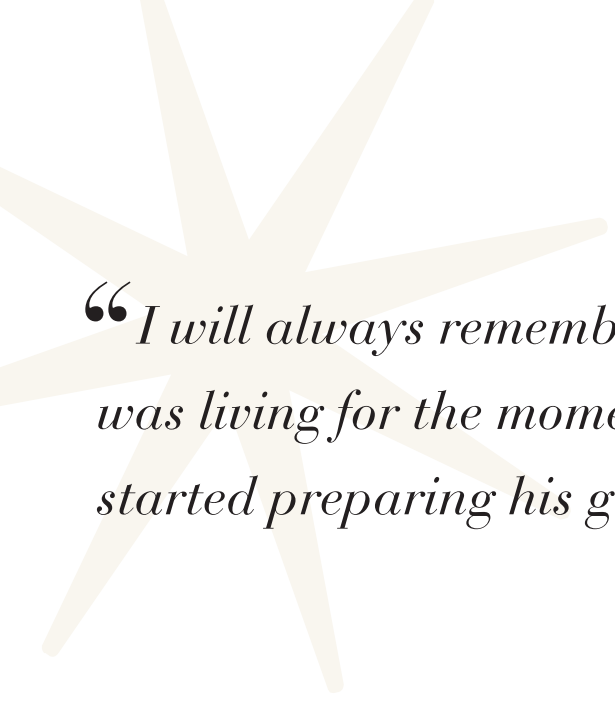
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A Family Affair

WOLFGANG'S MEMORIES OF CHRISTMAS IN BREMEN

"One of my favorite holiday meals is roast goose with stewed apple and red cabbage. I remember how my grandfather prepared our Christmas goose. He took great pride in this tradition which he started early in the morning by cleaning the goose. I enjoyed watching each of his careful steps to prepare our festive meal. Every Christmas, we looked forward to the moment when the entire family dined on Grandpa's roast goose on our best china. I will always remember the glance of excitement in our eyes."

WOLFGANG ZWIENER came to New York from Bremen, Germany, in the early 1960s, where he had completed a three-year apprenticeship as a waiter. He worked for 40 years at "Peter Luger Steak House" in Brooklyn, becoming headwaiter in 1968. Shortly before retiring, his son Peter and two waiters from Peter Luger approached him with the idea of opening his own restaurant, "Wolfgang's Steakhouse", at 4, Park Avenue. His signature steaks are porterhouse, prime New York sirloin, rib-eye, and filet mignon, which Wolfgang Zwiener serves in his steakhouses in New York City, Beverly Hills, and Honolulu.



“I will always remember how my entire family was living for the moment when my grandfather started preparing his goose.”

Wolfgang's Favorite Recipe: *Roast Goose with Stewed Apples*

INGREDIENTS FOR GOOSE AND GRAVY (for 6 servings)

Young Goose (10 - 12 pounds)
Salt
4 cups water
1/2 onion (sliced)
6 peppercorn
1/4 lb butter
1 bay leaf
2 tablespoons flour

PREPARATION

Start with goose cleaned and drawn.
Remove wings, neck, head, and feet removed.
Wash goose inside and out and drain.
Cover completely with cold water and let soak 20 min.
Drain; pat dry and rub with salt inside and out.
Place on baking pan.
Add water, onions, bay leaf and peppercorns. Roast in oven at 325 deg F.
Once water has boiled down, baste frequently with browned butter. Cook goose 15-20 min per pound.
Remove goose to warmed platter.
Place baking pan on top of range and stir flour into fat from cooked goose.
Add 2 cups of water.
Stir and boil for 2 or 3 min until smooth and slightly thickened.
Serve with goose.

INGREDIENTS FOR SWEET APPLES

2 pounds apples
2 tablespoons butter
1/2 cup sugar
1/2 cup water
1/2 cup white wine
1 lemon peel
1 tablespoon lemon juice

PREPARATION

Wash apples; peel and core. Cut in thick slices. Saute in butter for 2 to 3 minute and sprinkle with sugar. Add water, wine, lemon peel and lemon juice. Cover, cook slowly until apples are tender.

INGREDIENTS FOR RED CABBAGE (for 4 servings)

1 head of red cabbage
1 onion (sliced)
4 cups of water
1 1/2 tablespoon butter
1/2 cup of vinegar
1/2 cup sugar
1/2 teaspoon salt
1/4 teaspoon pepper
2 cloves
1 bay leaf
1/2 lemon

PREPARATION

Wash, drain and cut cabbage in slices. In large saucepan, saute onions in butter. Add water, vinegar, sugar, salt, pepper, cloves, bay leaf and juice of 1/2 lemon. Stir, bring to a boil. Add cabbage. Cover and let simmer 45 to 50 min until tender.

Christmas Time in Switzerland

Get into the festive spirit with a visit to one of Switzerland's fantastic Christmas markets. From the expanse and variety to the small charms, you'll find lots of gourmet treats and unique gifts.



Photo: Basel Tourismus. swiss-image.ch

CHRISTMAS MARKET IN BASEL

In Basel, you'll find the largest and most traditional Christmas market in Switzerland with over 130 stands. One of the top specialized Christmas shops is the Johann Wanner Christmas House. Numerous Christmas concerts put you in the mood. And Basel is easy to reach if you want to combine it with a trip to Germany or France. It's only about an hour's drive from Colmar, Strasbourg and Freiburg.



Photo: Bern Tourismus. swiss-image.ch

CHRISTMAS MARKET IN BERN

A trip to Bern, the country's capital, is always worthwhile. After all, the medieval city was declared a UNESCO World Heritage. There are even two Christmas markets to enjoy: a traditional one in the old town center with lovely decorated wooden huts and another one dedicated to Bern local artists.

CHRISTMAS MARKET IN ZÜRICH

In Switzerland's best known city and hub of SWISS International Air Lines, you'll find the largest indoor Christmas Market in Europe with 160 booths and a spectacular Swarovski Christmas tree. The magnificent holiday lights of the Bahnhofstrasse makes shopping even more fun. We especially enjoyed spending time at "Live on Ice" an ice-skating rink back in the castle-like inner courtyard of the Swiss

National Museum. Lighting design by Gerry Hofstetter, outdoor food stands and music performances transforms in a Zürich Christmas Wonderland. The entrance is free of charge and skates can be rented.

www.liveonice.ch



Photo: Zürich Tourismus. swiss-image.ch

Another great fixture during Advent in Zürich is the Conelli-Christmas circus, a festival of color and fantasy with a programme range from classical circus to modern.

CHRISTMAS IN LUCERNE

It takes only one hour on the train from Zuerich to take you to this precious Swiss city. Here you find a Christmas illumination that is made of no less than 250,000 small crystals. We got a special kick out of the "Singing Christmas Tree" with daily performances of children, young people and choirs.



Photo: Luzern Tourismus. swiss-image.ch

For a more cosmopolitan taste, visit the International Christmas Forum "Venite", where delegations of 20 different countries sell typical Christmas articles from their country.

REASONS TO GO TO ST. GALLEN

This is most likely the most romantic Christmas market in Switzerland located in front of the Monastery (UNESCO World Cultural Heritage) and features one of the tallest Christmas trees in the country with 5,000 lights. Every evening



Photo: St. Gallen Tourismus. swiss-image.ch

kids enjoy the opening of another door of the big outdoor advent calendar. Be sure to catch the show of "Angels Landing Point", a light performance with flying angels

NEW YEAR'S EVE MAGIC 2009/10 IN ZÜRICH

Staged around Lake Zürich, the local hoteliers makes Switzerland's biggest New Year's Eve party a truly magical event. The celebrations that draw more than 200,000 party-goers, begin at 8pm with bars, parties & culinary treats from around the world. Spectacular fireworks at midnight ring in the New Year.

Location: Unteres Seebecken, General Guisan Quay, Limmatquai, Quaibrücke.
www.Silvesterzauber.com



TIPS FOR YOUR STAY IN ZÜRICH

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