

Cool stuff to do
Autumn & winter
activities

What's on
Christmas markets
& traditions

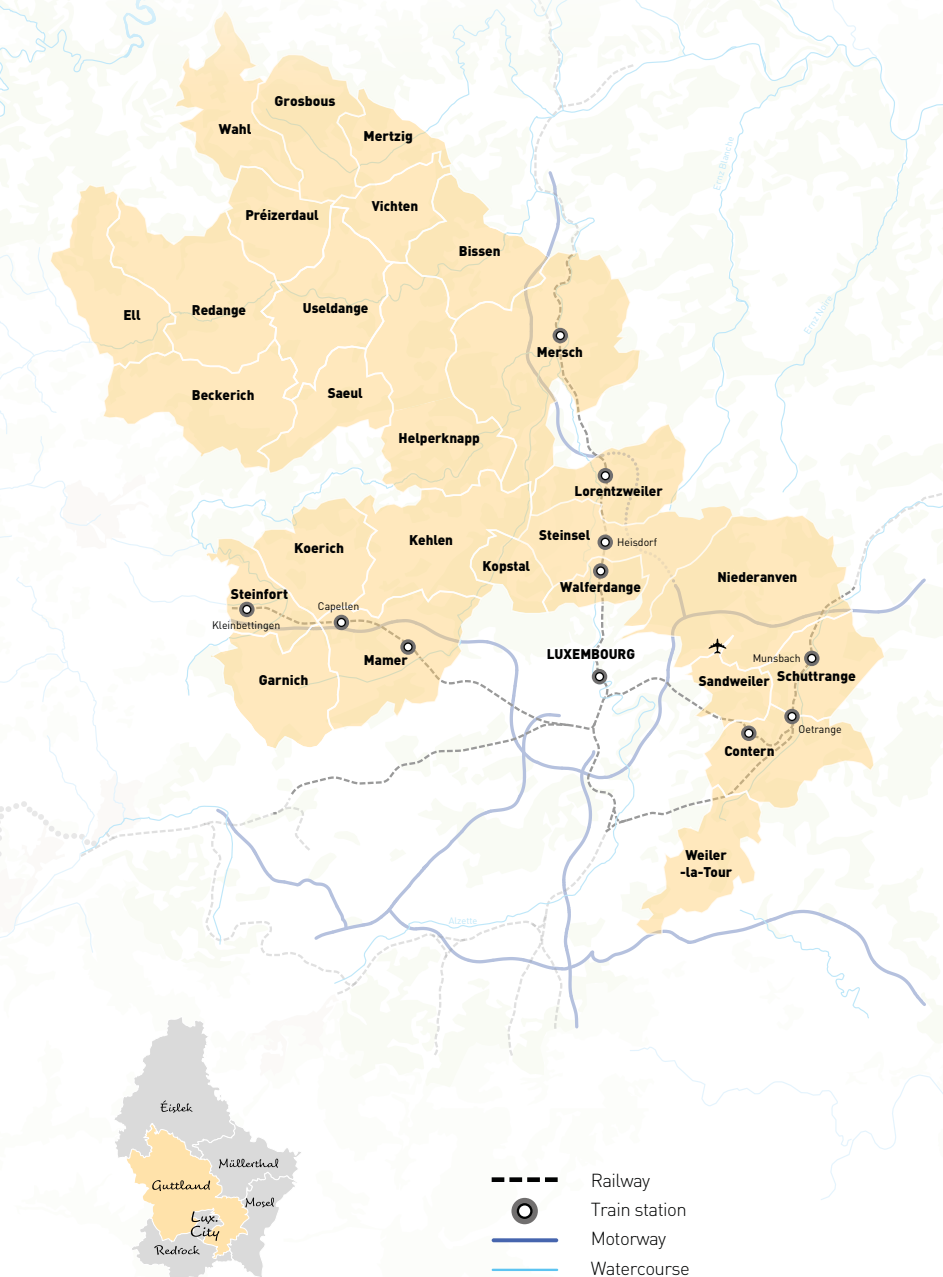
Warm at heart
Best coffee places
& distilleries

Guttland Stories

AUTUMN-WINTER 2/2020 - ENGLISH
Absorb the vibe of Luxembourg's calm heart

The region at a glance

www.visitsuttland.lu



27

Member municipalities

693 km²

Area
Luxembourg: 2.586 km²



24%

Number of inhabitants
of total population



6 rivers

Wark, Attert, Alzette,
Mamer, Eisch & Syre



**10 railway
stations**



> 10 castles

Ansembourg (2), Colpach-Bas,
Hollenfels, K  rich, Mersch,
Munsbach, Pettingen,
Schoenfels & Useldange...



< 1.000 km

Hiking trails



> 130 km

Cycle paths



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Ah sou !

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the Guttland region

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Ah sou! Surprising facts about the Guttland region



Who can beat Josy?

The track and field athlete Joseph Barthel (1927-1992) from Mamer is the proud and so far only Luxembourg Olympic champion. He won the gold medal in the 800 m race at the 1947 military world championships in Berlin. The absolute highlight of his athletic career took place at the 1952 Olympic Games in Helsinki where, with a magnificent final spurt, he won the 1500 m run in 3'45"2, an Olympic record at that time!

In the municipality of Préizerdaul, more specifically in Reimberg, a running track through the forest, has been dedicated to Josy Barthel.

www.preizerdaul.lu



Modern archaeology pioneer

Georges Kayser (1916-1988), a pastor in Nospelt, was also a passionate archaeologist. Obsessed with archaeological research, he developed an extraordinary sense for locating archaeological sites from an early age. The most important of his discoveries include the now world-famous Celtic aristocratic tombs at Goebblingen-Nospelt. His work brought about a change of attitude among public officials and laid the foundations for professionalizing archaeology in Luxembourg.

www.gka.lu

Rindschleiden, the smallest village in Luxembourg

Rindschleiden (Randschelt) is the smallest village in the Grand Duchy and had already captivated Saint Willibrord. Legend has it that he created a spring here with his pilgrim's staff. The church dedicated to him boasts exposed frescoes from the 15th and 16th centuries. After the meditation path and the visit to the Thillenvogtei living museum, you should definitely stop by the smallest bistro in the country. You can count on an enchanting visit.

www.rindschleiden.lu

The dean's private "prayer house"

John E. Kleiner, dean in Mersch from 1781 until his death in 1790, enjoyed gardening but especially his regular dip in the river Mamer, at the edge of his garden. To be able to partake undisturbed, far away from the prying eyes of the population, he had a small, chic bathhouse built in 1789 in the baroque style, with a family crest (vine) above the entrance door. Accordingly, the name "Bethaus" is not derived from "beten" [praying] but from "baden" [bathing].



The mysterious Fautelfelds





The mysterious Fautelfiels

The name Fautelfiels is made up of 2 words Fautel (“faulde” – charcoal area) and Fiels (rock). The provenance of the name of the mysterious cave is not really known, nor who were the first people to be active there. It is hidden in the woods of Lorentzweiler and has only been home to a chapel here since the French Revolution. The plateau affords a magnificent view of the Alzette valley.

www.lorentzweiler.lu



Schlamwisch nature reserve

There is an exceptional nature reserve in the Syr river called Schlamwisch, Natura2000 area. The 375-hectare wetland is the largest contiguous reed area in Luxembourg. This natural paradise is home to a bird ringing station, which plays an important role in research and studies on biodiversity and nature conservation. Observing (migratory) birds and flower and plant species while hiking is a particular highlight here. A great way to discover the nature reserve is by doing a guided tour (advance booking required).

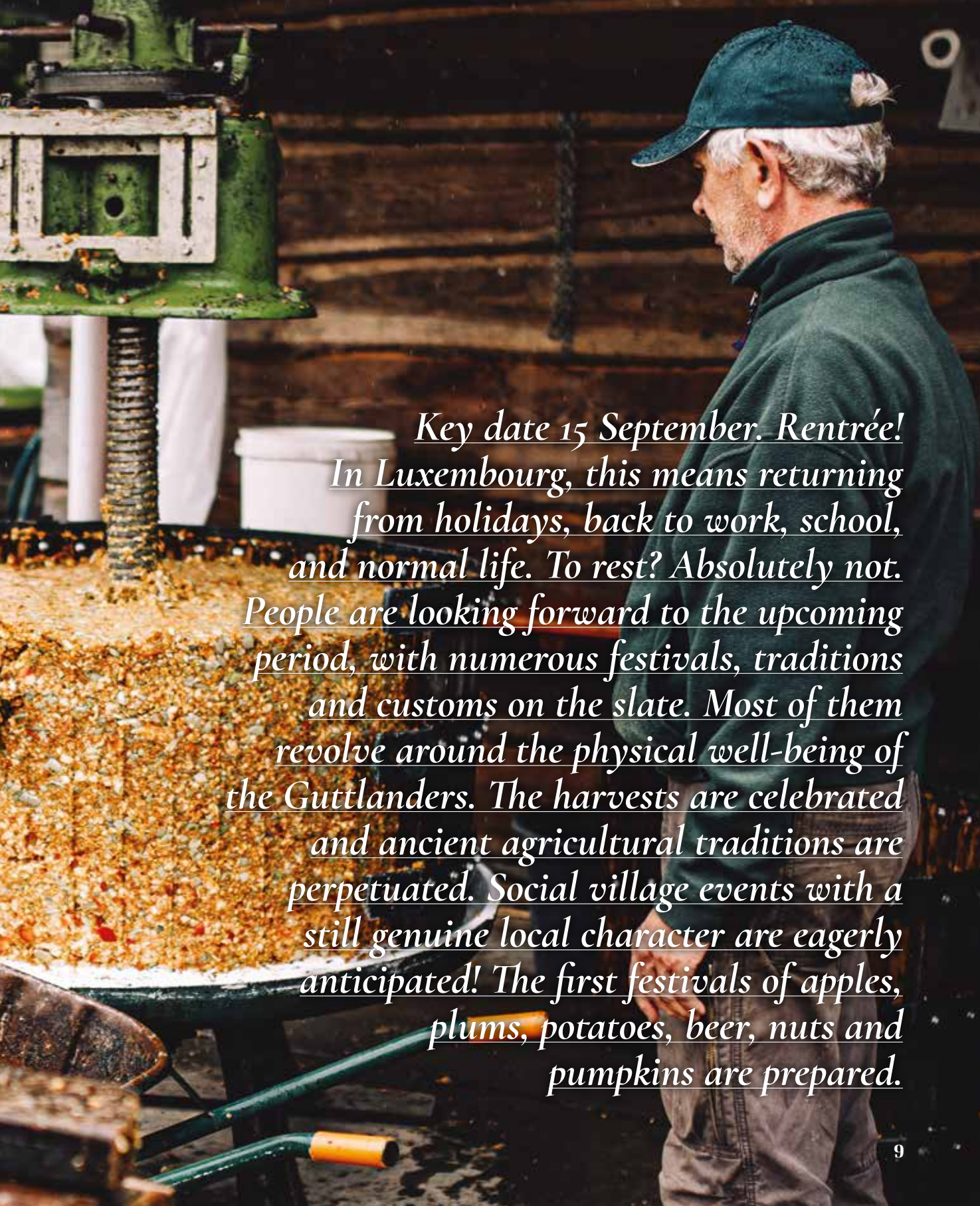
www.birdringingstation-schlamwisch.com



Why Valley of the Seven Castles?

It makes perfect sense. The valley has 7 castles! Originally they were counted only in the valley of the Eisch. But when the “Fockeschlass” in Koerich disappeared completely, there were only 6 left! So the castle in Schoenfels from the neighbouring Mamer valley was added and the valley was complete again.

Autumn & winter activities

A man with grey hair, wearing a green baseball cap and a green jacket, stands in profile, looking towards a large pile of wood shavings. The shavings are light brown and are being processed by a green machine with a large metal screw. The background is a dark wooden wall.

Key date 15 September. Rentrée!
In Luxembourg, this means returning
from holidays, back to work, school,
and normal life. To rest? Absolutely not.
People are looking forward to the upcoming
period, with numerous festivals, traditions
and customs on the slate. Most of them
revolve around the physical well-being of
the Guttlanders. The harvests are celebrated
and ancient agricultural traditions are
perpetuated. Social village events with a
still genuine local character are eagerly
anticipated! The first festivals of apples,
plums, potatoes, beer, nuts and
pumpkins are prepared.

Thillenvogtei in Rindschleiden

From collection craving to living museum

A popular destination for school excursions is the lively Thillenvogtei state museum in Rindschleiden. Work on this farm is still going on as in the days of yore! Participation is a duty here too, and experience comes from doing. Bread is baked together in the old wood-fired oven, the harvest is brought in on the potato field and the school desk dates from 1900.

Anno 1900

As in many localities, there was a time in where whole village communities lived from agriculture in Gutland. Before 1900, there was not much evidence of mechanization in Luxembourg either. It was not until the 1930s that the first machines were acquired. Then many Luxembourgers sought work in the industrial sector in the 1950s. They went either to Martelange in the Leekollen or to the south to work in the steel industry. In the 1970s the number of farms still active in the village could be counted in one hand. Many professions fell into oblivion slowly but surely: basket weaver, wainwright, tailor, shoemaker, seamstress ... and with

them also the technology, as well as the necessary working material.

Ney Jang from Wahl already had a collector's zeal as a child. The war had not been over for long. Proud as punch, Jang regularly brought home American war scrap from the "tip" (rubbish dump). His father reminded him: "*Wann's de näischt Besseres fënns, deen Dreck do häss de direkt kënnen do loosse!*" (If you can't find anything useful, leave the dirt where it comes from!) He pointed out to his son that he should be collecting material from dying trades rather than material that is only meant to be destroyed. "*Du wäerts gesinn, wann's de grouss bass, gëtt et kee Schneider a kee Schouster méi am Duerf!*" (You will see, when you are a grown-up, there won't



be any more tailors or shoemakers in the village.) This is how a breath-taking collection came into being over the years. Various props of old trades found a safe place in Jang's barn. At the end of the 1980s, there were props from about 40 almost or completely forgotten trades. One day a retired school-teacher appeared on the farm. He gave Jang the idea to build a living museum for school children from his unique and valuable private collection. After careful consideration, and with the support of family and friends, the museum was inaugurated. But it still needed a name. A professor from Eschette analysed and deciphered documents from 1688 that were found in the attic of the Thillenvogtei: *"Thielen Vogtey zu Wahll under dem Hursten Hause daselbsten dem Hauss Everlingen mit schaaff, frondt, diensten zugethan Hatt scheuer, stallung backhauss und mist-platzen vor der thur..."*

The apple does not fall far from the tree

Today, Jang's charming daughter Elisabeth runs the museum with as much passion and talent as her father. In the meantime, not only school children but also groups of all ages are welcome. Time has stood still in the Thillenvogtei and that is precisely why it is often booked as a "location" for various festivities. Stag and hen parties are particularly popular and ever so amusing. Elisabeth tests the future bride for suitability, just like in the past. Can the bride cook, bake, sew, clean? The "custom-made" offers of the Thillenvogtei are a "must do" and guarantee to remain unforgettable.

www.thillenvogtei.lu





Please m(eat) Boxemännchen!

Speaking of baking. Do you know the Boxemännchen? The “Neklosdag” is still the day of the year that children most impatiently long for. Already days before the actual name day of St. Nicholas, “de Schong” is sown. The little ones put their shoes or slippers outside the door in the evening. If you’ve been good, you get a little something to nibble on, for example a Boxemännchenman, a brioche made of sweet yeast dough shaped like a little man. But if you have been naughty, Santa’s grim sidekick, “the Houseker” (Black Peter), would put a rod in the box. But the real gift is on the night of the 5th to 6th December. Luxembourg’s primary

school children even have that day off (6.12) ! It is not uncommon to see “parades” in various communities on these days. Father Christmas and the Houseker, accompanied by the Mayor and the Alderman, are on tour through the schools to spoil the children with goodies.

Boxemännchen recipe

500 g flour
20 g yeast
2 tablespoons of sugar
250 ml lukewarm milk
10 g salt
2 eggs
100 g butter
For the icing: 1/2 cup icing sugar

Sift the flour into a bowl and make a well in the middle. Crumble the yeast into it. Add 1 tablespoon sugar and some lukewarm milk. Mix with some flour to a smooth pre-dough and let it rise covered for 15 minutes. Add the egg, 1 tablespoon sugar, salt and the remaining milk. Mix all ingredients, add the butter and knead well. Cover the dough and leave to rise for 20 minutes. Knead well again. Form small cake men on a floured work surface and place them on a baking tray covered with baking paper. Leave to rise for another 20 minutes. Brush with the beaten egg and bake in a preheated oven at 180 to 200°C for about 30 minutes. You can garnish the Boxemännchen with icing. To do this, dissolve 1/2 cup of icing sugar with a little water and brush the finished pastry with it.

© Cookbook by Maischi Tibesart: E Maufel Lëtzebuerg - Mit Maischi unterwegs in der Luxemburger Küche [With Maischi on the way to Luxembourgish cuisine], Editions Guy Binsfeld (2015)

Apple Festival in Steinsel

An apple a day...

... keeps the doctor away! The Guttland region was once more characterised by large orchards, with a remarkable variety of fruits, which used to play an important role in self-sufficiency. However, most orchards in Luxembourg are nowadays located in the “Miselerland”, the climatically favoured area between the Moselle and the Syr. All over the country, the orchards that still exist are protected and cultivated. In the Guttland, the municipality of Steinsel is known for its excellent fruit, in summer for the strawberries and in autumn for the juicy apples. The special feature: the popular “join-in weekends”. Everyone is allowed to pick the fruit and take it home. The whole thing is combined with a celebration, because: “if you can work, you can celebrate.” The famous apple festival is celebrated on three weekends around the “Steeseler Bierg” and attracts hundreds of people. There are 25,000 trees with about 12 different apple varieties on 12 hectares. The organizers offer various apple specialities, press fresh apple juice, called “Viz”, not to be confused with the German Vies (apple wine). There will be barbecues, apple wine, apple schnapps and apple champagne to be enjoyed! The Apple Festival is usually on the last weekend in September and the first two weekends in October. (Everything is a bit different this year. Please inform yourself in advance whether an event or activity takes place.)



www.eistuebststagemeis.lu

Cool stuff to do



Educational farm Freylinger-Klein in Hovelange

Feel Wonderwool - Hiking with Alpacas

Let's be honest. Walking the dog is really nothing special. Have you ever had an alpaca on a leash, let alone taken one for a walk? Dany and Jean-Marc Freylinger-Klein from Hovelange in Schweeherdau have 6 of these shaggy, magical creatures on their educational farm: Charly Brown, Danny, Donatello, Mister D, Wonder & Eldorado. It seemed like a crazy idea at first when Dany told her husband that she wanted an alpaca. But Dany didn't let up. In the beginning it was an unusual sight to see alpacas grazing in the middle of the village, but now the tufts of wool are an integral part of the village community. Dany and Jean-Marc offer great hikes with the "pacos" which stem from the South American Andes.

Does paco spit?

Have no fear. Alpacas are also used in animal assisted therapy because of their calm and peaceful nature. Even Jean-Marc could not resist their charm. After all, Dany's alpaca wound up becoming 6! Lamas spit, alpacas spit too. They do this mainly among each other to get acquainted. This behaviour is very rarely directed against humans, however. And if it does, this shower does not hurt.

Warm the heart

If you feel cold after the hike, then please just ask for "Wonderwool" This is the name of the Freylingers' farm shop stocked with a great offer of high quality products made of alpaca wool. Clothing made from alpaca wool was considered a sign of prosperity among the Incas. It has some unique characteristics. For one, the fibres are very fine, which makes them very light. Furthermore, the soft alpaca wool has very good heat insulating properties as a result. In summer, the wool repels heat from the outside while providing good protection against UV radiation. In winter it keeps you warm.

Let's go the whole hog: cheers. The delicious Pisco Sour aperitif will also warm your heart! Jean-Marc always likes to conjure up his homemade Pisco bottle and knows how to regale his guests with his Peruvian drink.

www.alpakatrekking.com

No hikes between
15.11.2020 and 01.03.2021



Tip:
Wonderwool is open every
1st Monday of the month,
5:00 to 7:00 PM.
Sweet Christmas market on
the first Advent.

Réidener Schwämm in Redange

Relax and submerge



Tip:
The Réidener Schwämm organizes theme events in the sauna on a regular basis. The dates are posted on the homepage.



You can relax and submerge your senses in Redange. The cosy “Réidener Schwämm” has carried out various modernization works in 2020. The result is really great and beckons you to relax. If you are more in the mood for action, you should give the fastest slide in the Great Region a go. Otherwise, you can have a less fast but no less exciting competition with 2 other slides on the Magic Twice duo slide. The sauna area is super cosy and downright inviting. There are several Finnish saunas spread around the park, surrounded by huge trees and hedges. In the main chalet, the largest sauna (made of wood, naturally) with bar is recommended. Not exhausted yet? Then off to the basement and the fitness room with you. Various infusions are organized regularly in the main sauna. The swimming pool building boasts a steam bath, showers and a lounge where you can relax.

Réidener Schwämm
28, rue de la Piscine
L-8508 Redange/Attert
T +352 23 62 00 32
info@reidener-schwemm.lu

www.reidener-schwemm.lu

Pidal in Helmsange

Wellness on demand

The PIDAL is highly recommended. This more remote recreational oasis of the Guttland is located in Helmsange near Walferdange. A large pool and non-swimmer pool are located on the first floor. The sauna area in the green setting is very popular.

Stress is taken away on the 2nd and 3rd floor. The focus in the PIDAL SPA is on peace and relaxation. "Wellness on demand", feel good à la carte! Weightless relaxation in the seawater pool, enjoying a sauna together with your partner or friends in a themed spa sui-

te, first-class cosmetic and body treatments, tea stations, relaxation areas with open fireplaces and a luxurious ambience in the single and double treatment rooms make PIDAL SPA a unique refuge in the Great Region.

PIDAL

rue des Prés
L-7246 Helmsange (Walferdange)
T +352 33 91 72 1
info@pidal.lu

www.pidal.lu



Tip:
Reservations for the wellness area can be made online: shop.pidal.lu.
On Thursdays the sauna area is reserved exclusively for the ladies.
The restaurant "Aux Berges" is famous for its excellent salads!

Syrdall Schwämm in Niederanven

Fantastic panorama and design



Modern architecture and futuristic design characterize this water world in Niederanven. The oversized glass façade affords a fantastic panorama. Sufficient sitting and lying possibilities beckon you to linger. Two Finnish saunas, a bio-sauna, a steam bath, adventure showers and a wonderful sauna terrace, and other facilities make for a lot of variety in the wellness area. Admission is via online registration.

Syrdall Schwämm
3, Routscheid
L-6939 Niederanven
T +352 34 93 63 1
info@syrdall-schwemm.lu

www.syrdall-schwemm.lu



Aqua Center Krounebjerg in Mersch

Wellness and fun for the whole family



A diving platform, a water slide and several water games inside and outside the swimming pool promise fun and relaxation for the whole family.

The swimming facility boasts pools for every level, from toddlers to competitive athletes. The wellness area is a source of elation with different saunas, steam bath, whirlpools and a roof terrace with a wonderful view over the wide valley. The wellness area is currently open by reservation only. Appoint-

ments for massage are possible. Please ask for your appointment at the reception desk or via online reservation.

Centre Aquatique Krounebjerg
14, rue de la Piscine
L-7572 Mersch
T +352 32 88 23 1
info@krounebjerg.lu

www.krounebjerg.lu

Bowling & dining in the dark in A Guddesch in Mersch

Weess d'nach, Kelebouf? Do you remember, bowling boy?

Bowling is one of the oldest sports, with a tradition going back thousands of years to the high culture of Egypt and Rome. Archaeological excavations in Egypt unearthed accessories for skittles games and wall reliefs in graves! Our skittles may have originated with the game of stone target throwing on 3-, 7- or 9-skittle bones played by the Germanic tribes and did not have much in common with today's skittles. Whereas bowling was often dominated by bets, brawls and alcohol excesses in the Middle Ages, today European and even world bowling championships are held. The game of skittles lost its bad reputation only at the end of the 16th century and was again permitted for entertainment, not least because the nobility and the clergy were very enthusiastic practitioners! It

should come as no surprise therefore that many cafés in Luxembourg had a bowling alley called "Keele-bunn"! But many of them aged over the years and have slowly disappeared. Modern, digitized bowling alleys have replaced the old models and are still lots of fun. One of them with 2 lanes is located in the Hotel Restaurant "A Guddesch" in Beringen near Mersch, which is open from Tuesdays to Sundays by reservation. Another recommendable bowling alley is the Hotel Jacoby in Kleinbettingen.

Enjoy blindly.

Dinner in the dark

Let us linger a while longer in Beringen near Mersch in the restaurant "A Guddesch", where a special highlight is offered during the winter months. At Dinner in the dark the lights are actually switched off, so you dine in total darkness! Impossible? Well, you first have

to get used to the new surroundings. It is difficult to find plates, knives, forks, spoons and glasses and then have them find the way to your mouth when you cannot see, of course. But if something goes wrong, nobody will see it. The great thing is the experience you will have, because as soon as you get used to the special environment, and this happens relatively quickly, you will find that everything tastes more intense, because your whole perception has changed and you eat much more attentively than usual. All visual distractions are eliminated! "A Guddesch" serves a 4-course set menu, wine included, for €65,00 per person. This highlight lasts 2 hours and starts at 8:15 PM. Guests are requested to arrive at 8:00 PM. Reservation required.

A Guddesch
r, am Kaesch
L-7593 Beringen/Mersch
T +352 26 32 04 20
info@gudd.lu

www.gudd.lu



**Book the bowling alley in
"A Guddesch" in combination
with a buffet**



Hotel Jacoby in Kleinbettingen

Wish you were beer



An aperitif in the garden is highly recommended in winter! Mulled wine, outside, by the fire!

The Jacoby Hotel in Kleinbettingen has been owned by the family of the same name since 1929. The former café became the present 4-star hotel with the well-known restaurant “De Bräiläffel”. Four generations have been involved in this success story, and the succession is secured now that eldest daughter Fabienne has taken over the reins.

The Leopard doesn't change its spots!

The father, Aloyse Jacoby, retired chef, is still regularly to be found behind the saucepans and is still passionately fond of swirling the ladle, or rather his “Bräiläffel” (mash spoon)?

A passionate beerologist!

Ralph Schmitt, Fabienne's husband, has brought another passion to the Jacoby family: beer! The French call a studied wine connoisseur “sommelier” but the Belgians,

known as passionate beer drinkers, have invented their own name for beer connoisseurs: beerologist. Makes sense, doesn't it? Just like a sommelier, Ralph is a qualified beerologist, well-versed in the history, brewing techniques and taste of beer, so he is a “Sommelier de bière diplômé” [qualified beer sommelier]. So here you can learn first-hand which type of beer goes with which course. One of the top dishes is, for example, Zürcher Kalb Geschnetzeltes [Zurich style fricassee] with “Westmalle Triple” (a Trappist beer) or Sauerkraut with “De Bettener”, the in-house beer, which of course you cannot get anywhere else.

Custom made beer samples

Ralph Schmitt loves to share his passion and knowledge about the multifaceted topic of beer with like-minded people and therefore offers custom made beer samples. It is therefore worthwhile to contact him in advance to arrange the topics and procedure.

Hotel Jacoby

11, rue de la Gare
L-8380 Kleinbettingen
T +352 39 01 98 1
info@hoteljacoby.lu

www.hoteljacoby.lu

Jumpbox - Trampoline Park in Contern

Jump, Jump, Jump!

Jumping, bouncing, somersaults, just for fun or for a workout, the Jumpbox in Contern offers enough space on 400 m² on 2 levels and inspires jumpers big and small to let off steam on different trampolines. It is particularly important to peruse the website before you set off for Contern, as you must familiarize yourself with the rules without fail and also sign the waiver of liability online. Only then will you be able to book online. In a word, get the work out of the way first, for the sheer pleasure that is to follow.

Jumpbox
8, rue de l'Etang
L-5326 Contern
T +352 2822761
info@jumpbox.lu

www.jumpbox.lu



Vitarium in Roost/Bissen

The Vitarium by Luxlait

Luxembourg is home to one of the most modern dairies in Europe. The Vitarium by Luxlait visitor centre in Roost - Bissen awaits visitors not for a simple tour, but for an exciting discovery of the world of milk in all its facets. The centre features interactive stations where you can learn interesting facts about milk, dairy products and agriculture.

The Vitarium is kicking off the autumn season with new programmes for private individuals and schools. Birthday parties, Halloween party, winter themes. The programmes are extended with cooking workshops for children of all ages. The premises boast 10 cooking stations equipped with induction hobs, steam cookers, grills and woks. Senior citizens and travel groups

are also most welcome. A varied programme with a cheese tasting of Luxlait products can be reserved. We would also be very pleased to help organize transport by bus with selected partners. The large banquet hall with terrace, which can accommodate 20 to 160 people, is ideal for all family celebrations, from birthdays to weddings.

Vitarium by Luxlait

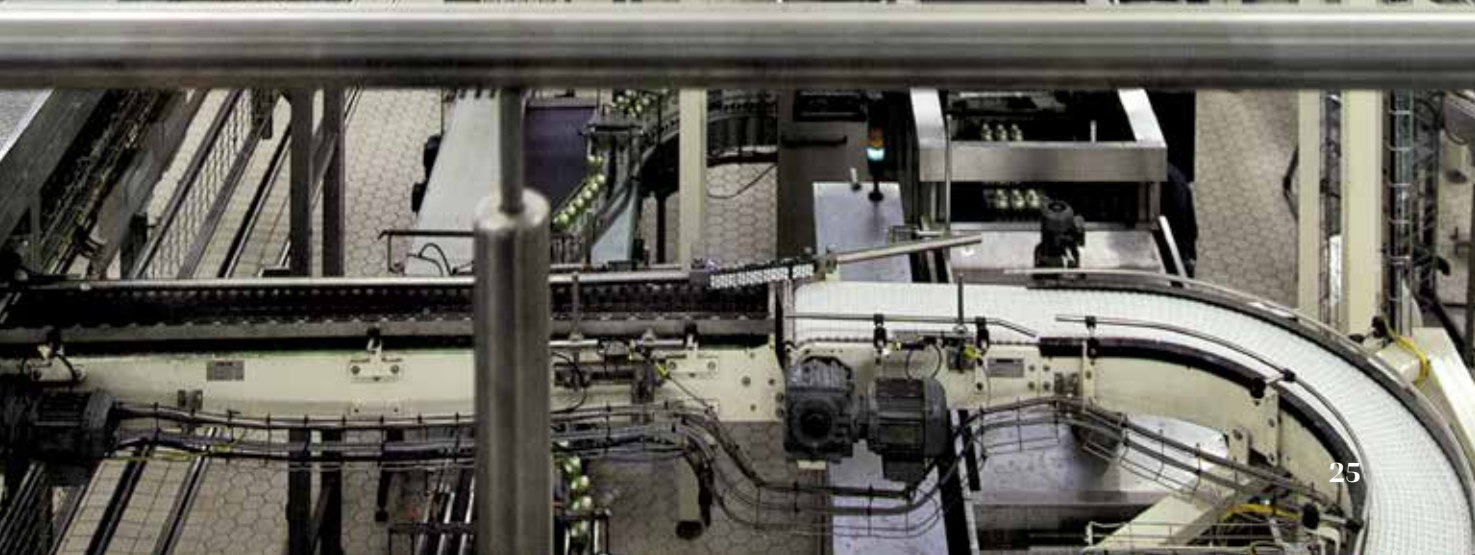
Am Seif
L-7759 Roost-Bissen
T +352 25 02 80 222/399
info@vitarium.lu

Opening hours: Wednesday to
Sunday 09:00 AM to 5:30 PM

www.vitarium.lu



All current programmes, prices and hall rental information are available online at www.vitarium.lu and can be booked on request.



What's on

- CANCELLED -
SEE YOU IN 2021!

LOADING ...

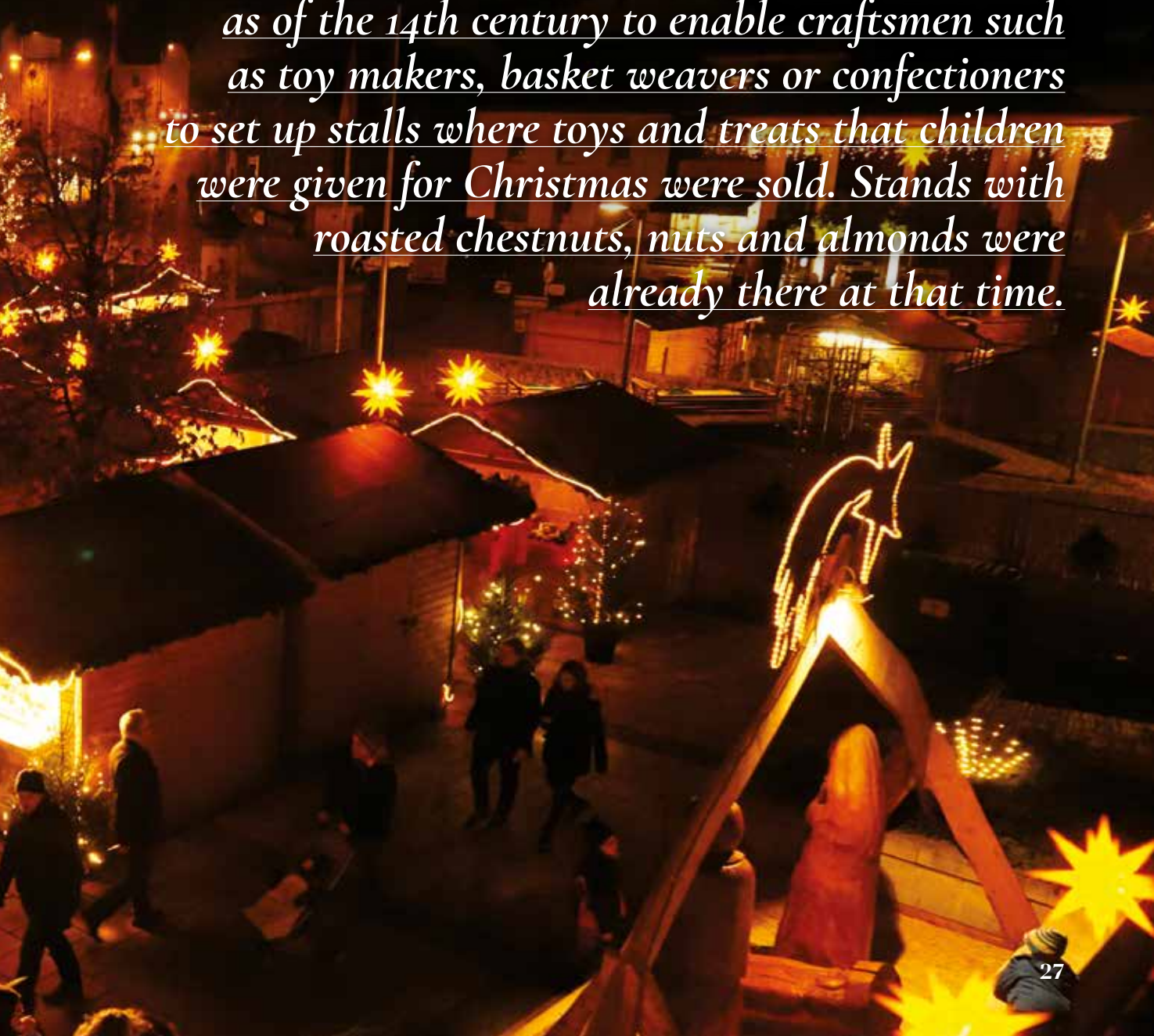


Everything is a bit different this year...

Numerous events are being cancelled or postponed because of the COVID-19 pandemic. Please inform yourself in advance whether an event takes place. Current information can be found on the respective website of the event, on our website www.visitguttland.lu or on www.events.lu.

Some events have already been cancelled. We have decided to present them here anyway (with the reference that the event has been cancelled), so you can look forward to next year's edition.

From the beginning of the cold seasons, our ancestors in Central Europe met in markets to stock up on meat and winter necessities as soon as the cold season set in. A custom was established as of the 14th century to enable craftsmen such as toy makers, basket weavers or confectioners to set up stalls where toys and treats that children were given for Christmas were sold. Stands with roasted chestnuts, nuts and almonds were already there at that time.





17.10.2020

--CANCELLED--
SEE YOU IN 2021!
LOADING ...

A nutty delight The Schëtter Nëssmaart

Every year, the nut market in Schuttrange offers all kinds of local nuts for sale: from fresh nuts to the “Nossdrëpp” or liqueur, oils, sausages and delicious pastries. The 70 or so stalls are occupied mostly by associations from the community. Local music bands & “friends” create a great musical atmosphere at this nutty folk festival.

Tip: The railway station is very close by. If you arrive by car, a Park&Ride service is offered.

Salle des fêtes
185, rue Principale
L-5366 Munsbach

www.schuttrange.lu



21-22.11.2020

--CANCELLED--
SEE YOU IN 2021!
LOADING ...

Luxemburg reads The Walfer Bicherdeeg

The “Walfer Bicherdeeg” has since 1995 been bringing together bookworms, publishers and writers from all over Luxembourg and the Great Region in November. Many stands sell new and old books, and organize readings and book-signing sessions. Thousands of visitors are drawn to the municipality of Walferdange every year. On the large sports ground “Prince Henri”, the 2 sports arenas and a tent city are transformed into a large book fair. The national television & radio are present and broadcast live the very popular essay competition, where celebrities are dictated a Luxembourgish text and then, once it has been polished, are judged on it. Another highlight since 2006 has been the Luxembourg Book Prize.

www.walferdange.lu
www.bicherdeeg.lu



25.10.2020
10:00 AM-5:00 PM

-- CANCELLED --
SEE YOU IN 2021!
LOADING ...

International model railway exchange Steinsel

The time has come. The whistle warbles, the Module-Club Luxembourg sets the course and gives the green light for the opening of the 28th International Model Railway Exchange. Lots of participants and many visitors from Luxembourg, Germany, France, Belgium and the Netherlands are on hand. The clock is ticking: Fans set off in search of a collector's model, others stroll leisurely through the rows. Everyone, big or small, is looking forward to fantastic bargains to complete their own model railway collection. Whether in the 1/87 scale or in smaller or larger scales, there is something for everyone.

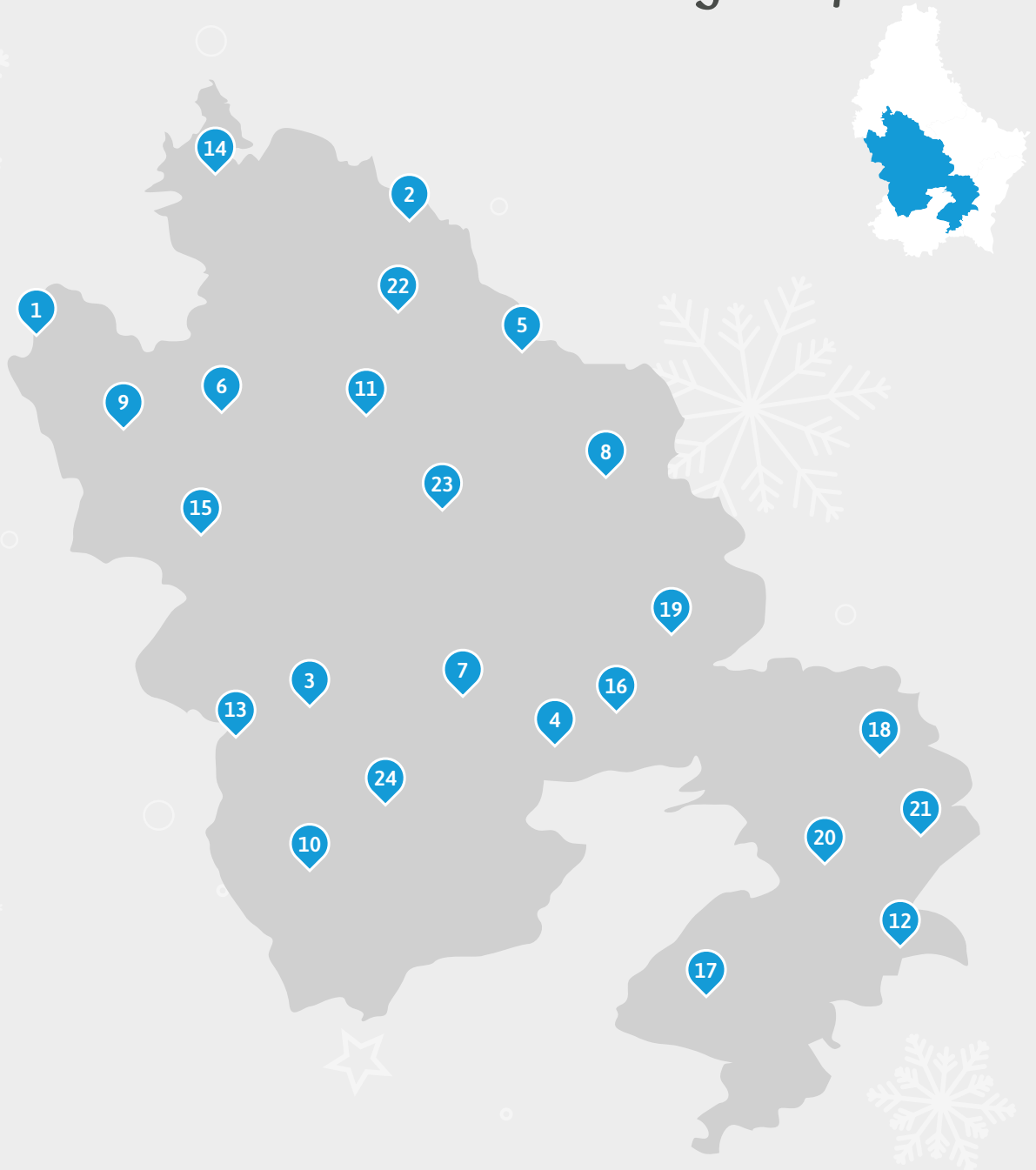
Centre de Loisir Norbert Melcher
rue de l'Alzette
L-7305 Steinsel
Admission: €4; children under 12: free

www.module-club.lu



Christmas Markets

Tis the season to be jolly!



1 Haut-Martelange (P. 32)
Slate Museum
27-28.11.2020
www.ardoise.lu



2 Mertzig
www.mertzig.lu

3 Koerich
Gréiweschlass (Castle)
04-06.12.2020
www.koerich.lu

4 Kopstal
27-29.11.2020
www.kopstal.lu

5 Bissen
www.bissen.lu

6 Redange (P. 34)
Op der Schock
28.11.2020
www.opderschock.lu



7 Kehlen
www.kehlen.lu

8 Mersch (P. 33)
28-29.11.2020
www.mersch.lu

9 Ell
www.ell.lu



10 Garnich
www.garnich.lu

11 Useldange (P. 33)
Castle
www.useldange.lu



12 Moutfort
Park
www.contern.lu

13 Steinfort (P. 33)
11-13 & 18-20.12.2020
www.steinfort.lu

14 Rindschleiden (P. 32)
05.12.2020
www.rindschleiden.lu



15 Beckerich
Op der Millen
12-13.12.2020
www.dmillen.lu

16 Steinsel
1. Kulturhaus "Laval - Tudor"
2. Centre de Loisirs "Nobert Melcher"
www.steinsel.lu

17 Hesperange - Park
04-06 / 11-13 / 18-20.12.2020
www.hesperange.lu

18 Niederanven
www.niederanven.lu



19 Helmdange
www.lgslorentzweiler.lu

20 Sandweiler
www.sandweiler.lu

21 Schuttrange
11-13.12.2020
www.schuttrange.lu

22 Vichten
Town hall
www.vichten.lu

23 Helperknapp
www.helperknapp.lu

24 Mamer
05-06 / 11-13.12.2020
www.mamer.lu



05.12.2020

Rindschleiden Advent market

The Christmas markets did not become established in Luxembourg until the last quarter of the 20th century, usually in larger towns. Except in Guttland. Here, the smallest village in the country, the popular Rindschleiden, has made a big name for itself with its “Adventsmaart” [Advent Market] in the midst of nature. As already noted on page 5, there is something magical about this place that casts a spell on people. There are many Christmas markets in Guttland during the Christmas season. Practically next door. But if you want to go to “Randschelt”, you must know that it is somewhat far away... For some people this means having to reduce the number of glasses of mulled wine drastically. But they are glad to make the sacrifice! Even if it rains cats and dogs and it does not snow. Every year hundreds of people are drawn to this charismatic Advent market with its many small stalls and great Christmas atmosphere.

www.rindschleiden.lu

— CANCELLED —
— SEE YOU IN 2021! —
LOADING ...



27.11.2020 - 6 pm-11 pm
28.11.2020 - 11 am-11 pm

Haut-Martelange “Chrëschtmaart”

Another impressive winter backdrop is provided by the disused Leekollen (slate quarries) in Haut-Martelange on the Luxembourg-Belgium border. Time seems to have stood still at this historic site, nestled in a valley surrounded by forests. The remote area of the slate museum is quite exceptional – in every season. More than 22 buildings and vestiges are spread over an area of 8ha. The industrial buildings with the saw-mill, the splitting houses, the smithy, locksmith's and carpenter's shop, the underground mines, the office building, the workers' houses as well as the owner's villa in the English park with hunting lodge form a unique homogeneous unity. On 27 and 28 November the “Chrëschtmaart” is held here in and around the popular “Bopebistro” (Grandpa's Café). Many fairy lights, small wooden chalets and live music invite you to linger.

www.ardoise.lu

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LOADING ...



28.II & 29.II.2020

Mersch
The Christmas market
with a small town flair

The shopping street, which is closed to traffic, the city centre lit up with Christmas lights and the decorated 40 wooden chalets make Mersch particularly cosy around the holidays. Only this small town can offer this unique atmosphere. Concerts of all kinds accompany the events around St. Michel's Tower. Saturday evening is particularly exciting for the little guests. Well-behaved children get a present.

www.mersch.lu

11.-13. & 18.-20.12.2020

Steinfort
Christmas Market

People flock to Steinfort on the second and third weekend before Christmas. The Christmas market on the Belgian border has its own charm and is ever so delightful with some 30 beautifully decorated wooden chalets, and its enchanting lighting. Particular care is taken with the large Christmas tree by the church that brings a special Christmas glow with its thousand lights.

www.steinfort.lu

Useldange Castle

The Christmas market within the walls of Useldange Castle is very cosy and contemplative, as is the Käercher Niklosmaart. Here you will meet mainly people from the village community and discover many small stalls with homemade gift ideas.

Warm drinks, hearty food and music make Christmas something to look forward to.

www.useldange.lu

-- CANCELLED --
 SEE YOU IN 2021!
 LOADING ...



28.II.2020



Op der Schock Redange Ideas are rather peculiar...

... and should be given some leeway! Founded in 1989, the sheltered workshops of Op der Schock in Redange also started out as a small idea back then. People with intellectual disabilities were to be given permanent jobs in a plant nursery and, since 2000, in various creative studios also where they could work on their individual personality development under guidance and support. The aim was to offer them a good quality of life and to promote their occupational and social inclusion.

These ideas and goals have been successfully implemented and today Op der Schock employs 58 people with intellectual disabilities in a total of 8 workshops; other jobs continued to be created. Here, employees can work on ideas that give room to their own creativity, skill and personality and act as fuel for the daily work routine!

In addition to creative studios such as ceramics, candles, floristry and photography, Op der Schock runs a kitchen, a washing and ironing workshop and a plant nursery with pesticide-free plant production, employs several teams of landscape gardeners and offers various services.

There is a lot of activity in the autumn and pre-Christmas period, especially in the creative studios. The intermingling scents of winter candle aromas, fir brushwood or the busy hot glue gun, complemented splendidly by the appetizing smell of homemade Christmas stollen, biscuits and elderberry syrup, make the hearts of customers as well as of all employees beat faster with anticipation!

Op der Schock
34A, route de Reichlange
L-8508 Redange/Attert
T +352 26 62 93 1
info@ods.lu

www.opderschock.lu



“Buergebrennen” tradition





The “Buergbrennen” in Niederanven is particularly impressive, if only for the sheer size of the castle alone.



Winter at the stake

“Buergbrennen” is one of the oldest traditions in Luxembourg. The purpose of this fire spectacle is to burn the winter symbolically so as to welcome the spring. A castle is not literally set on fire, but rather a large cross made of wood and straw is burned. The word “burg” (castle) comes from the Latin verb “comburo”, which means “to burn”. “Buergbrennen” in Luxembourg takes place in all municipalities, usually on the first Sunday after Shrove Tuesday, and attracts citizens of the villages that belong to it. According to a folk saying, the winegrowers can predict the weather of early summer during the “Buergbrennen”: “*Wéi den Dampf op Buergsonndeg geet, esou geet en de ganze Virsummer*”.

Niederanven

When the castle is on fire

A thunderbolt strikes through the night, but the castle does not start to burn. The trigger has failed. Maybe because it's raining cats and dogs. We are in a field near Niederanven. A castle made of planks with four 20-metre-high towers stands in the meadow - a huge pile of tinder, erected for the sole purpose of being ignited to burn and to drive away the winter with its enormous heat. But the fireworks in the tunnel under the castle, which are supposed to set fire to the petrol-soaked structure, did not ignite. Then he presses the second trigger. It's now or never! Again thunder blasts through the air, and suddenly a glow of fire awakens. The castle is on fire.

It took a dozen members of the association “Buergrënn Nidderaanven” ten days to build the castle.

They dug the tree trunks a metre deep into the ground and wrapped them in thousands of pallets. They filled the cavities with old Christmas trees, green cuttings and even old furniture remains. Bridges were built between the towers. It is a defiant structure erected to go up in smoke.

“We only finished today”, says Ben Millmeister, secretary of the Friends of the Castle. The group has existed for 15 years, and officially as an association for 6 years. Forty-three men and women take care of the “Buergbrennen” - together with the volunteer fire brigade and the Niederanven scouts, who in the weeks running up to the event distribute advertising flyers and collect donations to finance the festival. Most of the pallets are donated by companies.



Preparations get underway already in October, for the “Buergbrennen” to be held in February or March on the Sunday after Ash Wednesday.

“In the past, each group used to organize its own Buergbrennen”, says Millmeister. But they have been doing it together for about ten years now. Instead of three small festivals there is one big one. The castle friends take care of the construction of the castle, the scouts man the cash desk and sell drinks. The members of the fire brigade roast grilled sausages and steaks. “Castle burning is a beautiful Luxembourgish tradition and we all enjoy it”, says Millmeister, who would go there with his parents when he was a child. He has been helping out since he was twelve years old, in fact. But he is a little worried about the future.

He says it is difficult to find new blood - not only among the friends of the castle. The volunteer fire brigade has a similar situation. “Not many people are prepared to take a week off to help out”, says Millmeister. “I don’t want this tradition to die out.”

That is not what it looked like that evening. Many guests showed up despite the rain. Millmeister expected 2000, or at least several hundred of them. They stand crowded together in the glow of the burning castle and sip mulled wine. Among them is Werner Vidali and his daughter. He has lived in the village for 26 years. “It’s raining as usual and it’s good as always”, he says. Michelle Hellor’s visitor says: “The “Buergbrennen” in Niederanven is the most beautiful thing in the whole country for

me.” The organizers would really put themselves to work. Dominik and Isa Herresthal even came from Trier with their daughter Paula and dog Zoe. “It’s an ever so beautiful thing to see”, says Isa Herresthal. The castle burns for more than two hours until the last trunks topple over, but the embers continue to warm people until well into the night.

The “Buergbrennen” in Niederanven always takes place on the Sunday after Ash Wednesday - near the recycling centre on the Bombicht industrial estate.

Nospelt

Bid the Winter goodbye with a glowing fire

The crane raises the cross slowly until it rises 17 metres into the sky. The two trunks that form the cross were felled by the members of the association "Nouspelter Buergbrenner a.s.b.l." one week earlier. The trunk and the crossbeam are covered with branches and straw held by wire. The four supporting beams form a cross wheel. It seems to be a Celtic cross, and this may not be a coincidence, because the tradition of castle burning is old and presumably goes back to the Celtic days of today's Luxembourg. In pre-Christian times, wheel or sun crosses symbolized the day-night or the season cycle. The burning of this cross means the end of winter - or rather the wish that winter will soon end. For it is only February.

Kevin Gebele (28) and two dozen members of the Nouspelter Buergbrenner have been collecting Christmas trees since the beginning of the year to make the cross and a pile under the cross to ignite it. The work took a whole day. On Saturday evening the work is done. The visitors start arriving at 6 PM and 400 of them, including many from the neighbouring municipalities, ultimately show up. The grilled sausages are nice and hot on the grill, and there is cold beer aplenty to wash them down.

Kevin Gebele, secretary of the castle burners, has been with us since he was eight years old. The castle burning tradition in Nospelt goes back some 40 years, Mr Gebele estimates. The association was founded in 2001. "In former times everything was smaller." There was a smaller tent, a smaller cross and fewer visitors. "But the idea itself has remained fully intact. The "Buergbrennen" is firmly on the calendar every year", Mr Gebele says.

Around 8:30 PM, two spectators drawn by lot light the pile under the cross, which catches quickly and burns brightly. The people stand in the glow and sip their drinks. Winter may not be over yet, but the idea of spring is already taking shape in people's minds. At 10 PM a DJ starts playing music. People are exuberant and party until three in the morning.

The "Buergbrennen" in Nospelt always takes place on the first Saturday after Ash Wednesday - in the Rue Leck near the water reservoir.



The “Buergbrennen” in Nospelt
attracts hundreds of visitors
every year, with partying
to the music of a DJ late
into the night.



Warm at heart

Best coffee places & distilleries





Dream of coffee, cake and caramel pralines.
Whether the traditional baker or praline.
paradise, there are extraordinary cafés
waiting to be discovered in Guttland.



Réidener Spënnchen in Redange

Where the villagers meet

Charlotte Weltring took over the Réidener Spënnchen at the age of just 26. Today she is 50 and she still raves about her local shop with its coffee corner. "This is the place for people from Redange young and old to meet", she says, "Spënnchen" is the name of the Luxembourg pantry and she tries to do it justice, with ham, vegetables or sparkling wine from Luxembourg: "You can find everything at my place. And what she doesn't have, she orders on request, like fresh fish. Weltring gets her coffee from Café del Mondo, a fair trade coffee roasting company from Echternach. "Lotty", as she is also known, gets her own coffee blend from there, "Lotty's Selection", made from South American beans, "quite strong and full-bodied". By way of accompanying pudding, it is best to take a tasty morsel or a piece of cake.

Réidener Spënnchen
59 Grand-Rue
L-8510 Redange/Attert

Open Monday to Saturday, 7:00 AM-6:00 PM
Saturday until 5:00 PM

www.spennchen.lu



Beim Bäcker Jos in Saeul

Traditional sweets

Marjorie Kayser-Koster still remembers when she bought Speckgromperen in a local shop as a child - a chocolate kiss with white foam, covered with a chocolate crust and coconut flakes. Today she runs a bakery in Beckerich with her husband Josy, which they took over from Josy's parents in 2001. In 2016 they also opened a bakery and café in Saeul. It is cosy, thanks also to the wooden interior. "We do everything traditionally by hand", says Mrs Kayser-Koster, including the ice cream and cake. In addition, they sell products from Luxembourg: wine from the Moselle, pasta, honey and gift items. But the Speckgomperen are particularly popular. "Word has got around."

Bäcker Jos
14 Hauptstrooss
L-8720 Saeul

Open Tuesday to Friday
6:00 AM-6:30 PM



Bar à Chocolat in Walferdange

Chocolate of the heart

Passion fruit with vanilla milk, black truffles, Williams pear caramel: just looking at the chocolate menu of the Bar à Chocolat in Walferdange will make your mouth water. “Les Chocolats du Cœur” is the name of the chocolates, coated dried fruit and pralines, which are even listed in the Gault et Millau guide “Finest Chocolatiers in Belgium & Luxembourg 2020.” They are made in the Ateliers du Tricentenaire in Bissen by hand by people with disabilities with passion using fair trade chocolate. The bar in Walferdange is minimalist modern, with 30 seats inside and 20 outside. Guests can also enjoy delicious coffee, tea and hot chocolate, accompanied by homemade pastries, sandwiches, quiche Lorraine, pancakes and ice cream. The bar also has a range of gift items.

Bar à Chocolat
50 Route de Diekirch
L-7220 Walferdange

Open from Tuesday to Thursday, 10:30 AM-6:30 PM,
Friday, 10:00 AM-6:30 PM,
Saturday, 10:00 AM-5:30 PM

www.chocolatsducoeur.lu





Kaempff-Kohler in Niederanven

Traditional delicatessen

Christian Kaempff's grandparents Pierre Kaempff and Marguerite Kohler founded their delicatessen confectionery business in Luxembourg City in 1922. Today the third generation is at the helm: Christian and Guill Kaempff. Kaempff-Kohler is one of the oldest traditional delicatessen and patisserie shops in the country. Christian Kaempff is particularly proud of the house speciality "Dacquois": almond-nut macaroons with praline-butter cream - a creation of his grandfather. In 2004 Kaempff-Kohler built a production facility in Niederanven with a modern café-restaurant that can accommodate 150 guests. Twelve confectioners and 15 chefs look after the guests at both locations. "They come to us because of the quality of our products", says Christian Kaempff. This also includes the large selection of mature cheeses and the lunch menu. Particularly popular is the Riesling pâté, a nationally known speciality invented by his grandfather in 1928.

Kaempff-Kohler
40 Rue Gabriel Lippmann
L-6947 Niederanven

Open Monday to Saturday
9:00 AM-5:00 PM

www.kaempff-kohler.lu



Chocolate House in Mersch

Tasty chocolates

The building of the Chocolate House in Mersch was erected around 1800. Tiles from that time are still preserved in one of the rooms. Up to ten people can stay there at one table and enjoy a delicious breakfast in a nostalgic setting. But guests at the other tables can be pampered also with chocolate spoons, home-made unique cakes and tarts, delicious ice cream, chocolate fondues and much more. The Luxembourg Chocolate House was founded in 2008 in Luxembourg City by Nathalie Bonn. Then in 2015 came the branch in Mersch which is run independently by Christian Schockmel and his wife as a franchise. All chocolate products are "Made in Luxembourg". There is also chocolate and cake for vegans or people with gluten allergies, of course. The range is completed with fresh daily dishes as well as wraps, vol-au-vent, dumplings and gromperenkichelcher [potato pancakes].

Chocolate House
17 Place Saint Michel
L-7556 Mersch

Open Monday to Friday, 8:00 AM-8:00 PM, Saturday,
10:00 AM-8:00 PM, and Sunday, 11:00 AM-8:00 PM

www.chocolate-house-bonn.lu



Warm at heart

With fire and flame Distillerie Adam



Caroline Adam-Van Langendonck is one of the few distillers in Luxembourg. She learned the craft from her father-in-law, thereby continuing the more than 100-year old family tradition.



Distillerie Adam in Kehlen

Caroline, one of the few female distillers in Luxembourg

Back in the summer of 2013, there was no indication that Caroline Adam-Van Langendonck would one day run a distillery. She was on the verge of moving to New York with her then husband, who had to go there because of his job. But then she met Joël Adam. The two became a couple and got married. Caroline Adam-Van Langendonck moved to the Adams' farm, where her new parents-in-law Robert Adam and Susie Adam-Stomp lived. Robert Adam, 83 years old, had been a farmer all his life. He also distilled (fruit and corn) schnapps. It is an old family tradi-

tion. In 1907 his grandfather Jean Adam paid LUF 5000 (€124) for a distillery which was very modern for the time. Farmhands would stop by after work for half a litre of schnapps to finish their day. At that time there were distilleries all over the country - about 1000 of them. But the number declined over the decades. People now bought spirits mainly in specialist shops and supermarkets. Nevertheless, Robert Adam continued to distil until old age. His son Joël, however, did not become a farmer or a distiller, but a municipal secretary.

When Caroline Adam-Van Langendonck moved to Joël Adam's farm "a Lammesch", she was immediately fascinated by the distillery. She often looked over her father-in-law's shoulder when he was making brandy. He showed her everything and initiated her into the craft. Two years later, in 2015, she took over the distillery and bought a new still with a capacity of 350 litres. It is a free-standing water-bath distillery and is heated by wood fire. "It's a completely different atmosphere", says the 48-year old. She likes the originality of distilling with fire. "I have to watch the fire all the time. It forces me to be there fully attentive. I am convinced that it makes the product better."

Meanwhile, her husband spends his free time looking after the 1000 or so trees in the Adams orchards. He harvests 5000 kilos of Mirabelle plums alone every year. In addition, he harvests apples, pears, plums and cherries. In the distillery in Kehlen there are hundreds of bottles, including cherry brandy, wine yeast and strawberry brandy. There are also kiwi, rhubarb and walnut liqueurs. "My liqueurs are not as sweet, though", says Mrs Adam-Van Langendonck. "My liqueur drinkers tell me that they wouldn't otherwise drink liqueurs, but they like mine." Mrs Adam-Van Langendonck also distils exotic schnapps made from celery or red beet. "I always enjoy trying out new things." She also uses herbs and flowers, such as the three-thorn bush. "There are little berries on it, I put them on with apple brandy for a

few weeks. It's a bitter schnapps, good for the digestion."

The distillation is carried out mainly after the autumn harvest. But that is not where the process ends. The bottles still have to be sold. Mrs Adam-Van Langendonck travels to weekly markets and fairs to that end. But she does not sell over the internet. It is a deliberate decision. "I like to get to know my customers personally", she says. They can also take the opportunity to visit the distillery museum. Susi and Robert Adam-Stomp opened it in 2007 on the occasion of the distillery's centenary and have already had prominent guests such as Jean-Claude Juncker, former Prime Minister of Luxembourg and former President of the European Commission.

The letters "Adam" also stand for Anno 1907 Distillerie Artisanale du Musée. In the museum, which takes up over several rooms in the courtyard, you can see old postcards depicting drunken men and scolding women. A priest's book deals with the "plague of brandy, its consequences and remedies". Hundreds of old brandy glasses stand in cupboards and the old still from 1907 can also be admired. The museum also showcases dolls with clothes from that time, an old cooker, coffee grinders, dishes and much more. "We want to be transported back to the way life was 100 years ago", says Robert

Adam. Together with his wife, he has collected a lot of things from flea markets. He is particularly proud of a huge steam engine from 1899 and a phonograph (which still works) made by Thomas Edison in 1900, a forerunner of the gramophone, in which the music is stored on clay cylinders.

Caroline Adam-Van Langendonck likes all the old objects and the stories they have to tell. Life on the farm has grounded her - and the history of the place has given her a future.

Brennerei Adam
13, Rue d'Olm
Kehlen

The Adam distillery is open on Fridays from 2:00-6:00 PM, but can also be visited by appointment.

www.distillerie-adam.lu



The master distiller
from Contern
Distillerie Muller-Lemmer

Jean-Claude Muller was a teacher in fact. In the end, however, the family tradition prevailed. Today he and his wife are not only farmers, but they also run a well-known distillery in Luxembourg.



Distillerie Muller-Lemmer in Contern



Jean-Claude Muller tips the last bucket of freshly distilled Mirabelle plum brandy into the tank, but he leaves the lid open a crack. He then wraps a cotton cloth around it. "So that the brandy can breathe", says the 45-year old. The Mirabelle plum brandy is stored in the tank for at least half a year, "so that the evil spirits can go out and it can settle from the agitating distillation procedure." This is how Muller learned it from his great uncle Camille Medinger. The brandy should actually become rounder as a result. "But it must be good right from the start. A bad brandy does not get better as it matures", says Muller. He and his wife Annick Lemmer are the sixth generation of his family

to run the farm in Contern - and since 2008 they have also run their own distillery. But taking over the family business was not what seemed at first.

The grandparents retired in 1991, but their children, Mr Muller's parents, did not want to continue the farm with livestock, milk and potatoes. Jean-Claude Muller was still a teenager at the time. He eventually went on to become a primary school teacher, but he did not abandon the farm. He also grew potatoes and wheat. "Rather as a pastime", as he says. Another pastime was distilling schnapps. "We've always distilled our own fruit", Mr Muller says- or more

precisely: had it distilled. But that became increasingly difficult. "There were fewer and fewer distilleries for it." In 2008 Muller acquired state distilling rights and his own still with a capacity of 250 litres. It was to be a small operation. He and his wife wanted to produce a maximum of 500 litres per year. Today it is 6000 to 8000 litres per year. It accounts for one third to one half of the turnover. In 2014, Mr Muller decided to give up his job as a teacher and, together with his wife, to devote himself entirely to his own business.

The couple earn the other part of their income mainly from vegetable growing. They grow vegetables, fruit and potatoes on 16, 8 and 4 hectares respectively. They cultivate 40 hectares in total. They deliver 15,000 to 20,000 heads of lettuce alone to the Cactus supermarket chain each week in the season. "The advantage is that I can keep my employees busy all year round." From spring to autumn they grow fruit and vegetables, in winter they distill above all - "from anything that is not nailed down", says Muller and goes on to list Mirabelle plums, plums, Williams pear, apples, cherries, quinces, raspberries, strawberries, elderberries. "The beauty of noble brandy is the spiritual art of preserving fruit."

In addition, there are typical Luxembourg wine yeast and marc brandies made from pressed grapes. Gin is of course not to be missed. With 17 different herbs, spices

and citrus fruits, Muller sets his Twin-Gin on a juniper base. “The Mirabelle plum brandy is our best-seller”, says Muller. Then comes the gin. The degree of ripeness of the fruit is important for Mirabelle plum brandy. “The Mirabelle develops its flavour only when fully ripe. And Mr Muller distils with a gentle aroma. The testers of the German Agricultural Society (DLG) evidently noticed this and awarded the brand the gold medal.

For ten years now the Conterner has also been distilling a whisky made from rye - with a small proportion of malted barley. It is called “Éim Néckels”, named after Nicolas Melchior, uncle of Néckels, Muller’s ancestor, who bought the farm in 1844. The whisky is aged exclusively in sherry casks for five years, which is considered a speciality among whisky fans. But this also means that for the first five years Muller did not know whether his whisky would be any good and find favour with customers. He was successful, not least because of his great care during distillation. The whisky already tastes as a so-called New Make, freshly distilled, without cask maturity. “It is a very mild whisky that everyone can make friends with”, says Muller, with fruity notes in the nose while being unusually smooth and full-bodied in the mouth for a such a young whisky - you would say that it was more than five years old. At 43% strong, it has a nice spiciness. The finish is medium long and mild. A successful product.

The Muller-Lemmer distillery produces 500 bottles every year. That means: only one barrel. It is therefore a Single Cask Whisky, which does not always taste exactly the same. “It should have its own character from year to year”, Mr Muller says. In the meantime he is also experimenting with port casks and fresh Luxembourg oak barrels. “I always have new ideas.” Two years ago, they built more storage rooms and a tasting room for group tastings. Every now and then, Jean-Claude Muller goes to the tanks where the fruit brandy is maturing, pulls back the cloth and smells the brandy. He covers the cloth over again. The products of the Muller-Lemmer distillery can be purchased at <https://letzshop.lu/de/vendors/muller-lemmer-sarl> or on the farm itself.

Brennerei Muller-Lemmer

1, Rue de Moutfort
Contern

The opening hours of the farm shop are: Tuesday to Thursday, 4:00-7:00 PM, Friday, 9:00-12:00 AM and 4:00-7:00 PM, and Saturday, 8:00 AM-4:00 PM.

www.mullerlemmer.lu



CULTURAL PROGRAM 20/21



www.dmillen.lu



www.kinneksbond.lu



www.kulturhaus.lu



www.khn.lu

MANUKULTURA

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Tourist Offices in the Guttland region

Useldange

Tourist Info Atert-Wark

1, am Millenhaff
L-8706 Useldange
T +352 23 63 00 51 28
info@visitatertwark.lu
www.visitatertwark.lu

Low season: Mondays-Fridays:
10:00-12:00 AM & 2:00-5:00 PM

Steinfort

Mirador Naturschutzzentrum

1, rue Collart
L-8414 Steinfort
T +352 26 39 34 08
mirador@anf.etat.lu
www.nature.lu

Mondays-Fridays:
8:00 AM-12:00 AM & 1:00-5:00 PM



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T +352 24 65 24 65
www.mobiliteit.lu

Digital brochures



Discover the Guttland region

Discover all the tourism attractions of the central and western region of Luxembourg!



Cycling in the Guttland

In addition to the numerous national cycle paths, you will find that the thematic and the mountain-bike trails offer great action and driving pleasure!



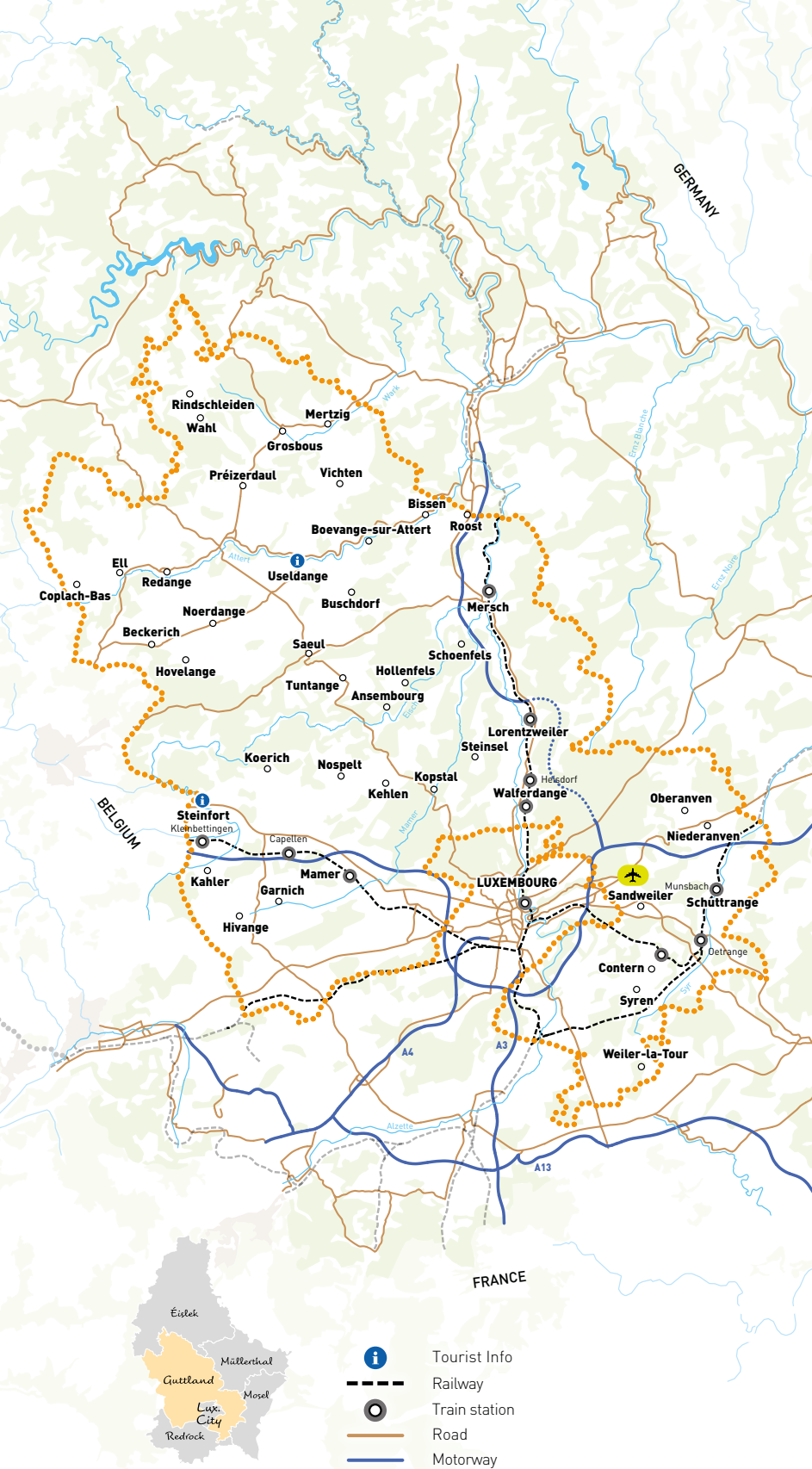
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The new magazine Guttland Stories

Combines exceptional experiences in Central and Western Luxembourg with an authentic and inspiring content.



Publisher

Regional Tourism Office
Central/Western Luxembourg
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Layout

Sandro Rosselli, artandwise.lu

Original Editorial Design

ampersand.studio for Luci.travel

Texts

Ingrid van der Kley, artandwise.lu

Jan Söfjer

Julia Schrell, www.opderschock.lu

Translations

Trans@

Print

Imprimerie Reka s.a.

Edition

Total edition: 2.500

English edition: 500

Languages

English, French, German

Photos

ORTCO, Elisabeth Ney, Oli Kerner
Jim Schmitz, Alpaka Trekking Hovelange,
PIDAL, Margaretha Maeyens, Syrdall Schwemm,
Henri Krier, Marc Lazzarini, Christof Weber,
Vitarium, Commune de Steinfort,
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a.s.b.l. & s.c., Jan Söfjer, Chocolate House Mersch,
Tom C.V. Schintgen (www.foto-schintgen.lu), Sophie
Margue, Nic. Molitor vu Bungeref (from the book
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