

# 6850

**DORNBIRN**  
CITY GUIDE 2020

**Revealing!**

The recreation area  
Bödele and its history



**Busy!**

City Employees  
and their stories



**Bustling!**

The farmer's market  
and its many faces

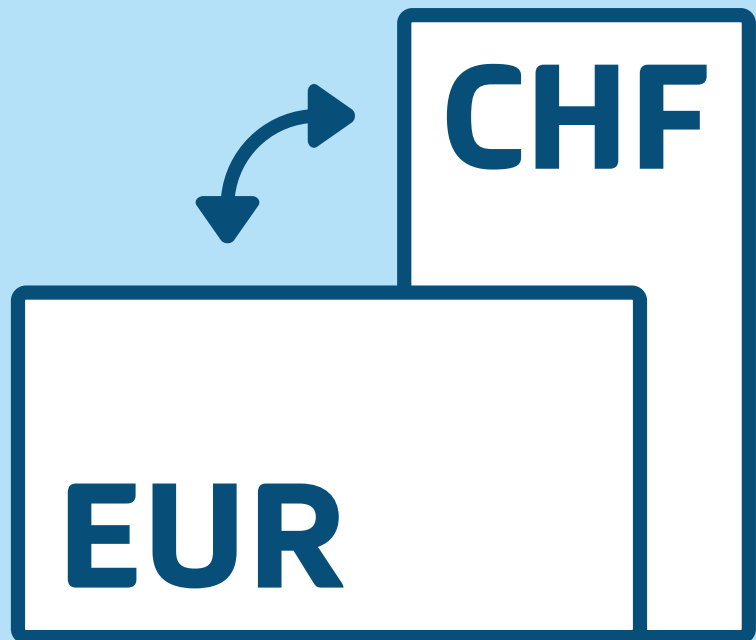
dornbirn.info



DORNBIRN

***Stunning!***

**DORNBIRN GOES ALL OUT.**



# CHF SPESENFREI WECHSELN

- ✓ bequem am SB-Automaten
- ✓ Top-Kurse
- ✓ 7 x 24 Stunden

auch für  
Nicht-  
Kunden

in allen unseren Filialen  
sowie beim Grenzübergang Diepoldsau und  
bei der Tankstelle Oberscheider in Lustenau

# WIDE-OPEN, NEARBY

The town will provide you with everything: Nights, days. Mountains, forests, markets, places of refuge. Sea urchins and sura käs, architecture and gut feelings. Sport without sweat and with lots of fun. In Dornbirn, the transparency of the small town in its most endearing is combined with the diversity of its offerings to a unique place of well-being. Strolling through the narrow streets and squares in the morning and trying on everything from the dirndl dress to the designer outfit. Filling up your basket at the market and hedonistically relaxing in the adjacent coffee houses and inns. In the afternoon, out to the nearby recreational and adventurous places surrounding Dornbirn: Looking down from the Karren to the Rhine Valley over to Lindau, and on clear days

way beyond. The Swiss mountains close enough to touch. Admiring the old Maisäße at the Bödele and come across the hunter who offered the fine game at the market. Not quite so bent on nature? Then let us stroll through town and visit the wonderful places, where Vorarlbergs architecture and building art merge splendidly. Linger around with us and let your eyes rest. In the evening, let's have an easy stroll: Sport cafés and small, excellent bars are looking forward to your visit and offer hospitality at a high level. Those who want to laugh some more, or who still have more to tell, can carry on strolling through the nightclubs, to come across a warm culture of open communication, great drinks and fine food. This nice and yet not so small town has lots to offer – day, night, always.



Cover Dress by ULI ZUMTOBEL · Shoes by SCHUHBAR  
Bag (Marc Jacobs) by TASCHE&CO

## IMPRINT

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#### ROW SEATING

Large auditorium | 474 people  
Gallery extra | 256 people  
Total | 730 people  
Small auditorium | 222 people

#### BANQUETING

Large auditorium | 320 people  
Gallery extra | 136 people  
Small extension | 54 people  
Large extension | 96 people  
Total | 586 people  
Small auditorium | 160 people

#### PARLIAMENTARY

Large auditorium | 214 people  
Gallery extra | 108 people  
Total | 322 people  
Small auditorium | 82 people

#### EXHIBITION AREA

Large auditorium | 387 m<sup>2</sup>  
Foyer | 575 m<sup>2</sup>  
Garden foyer | 360 m<sup>2</sup>  
Total | 1322 m<sup>2</sup>

- A STAGE THAT IS AVAILABLE FOR MUSIC, THEATRE, POETRY AND CABARET.
- FOR SEMINARS, EXHIBITIONS AND SYMPOSIUMS.
- OPEN HOUSE FOR EVENT ORGANISERS IN A WIDE VARIETY OF GENRES.
- A MEETING PLACE FOR AUDIENCES WITH A VARIETY OF INTERESTS.
- A HUB AND FOCAL POINT OF CONTEMPORARY ART AND CULTURE.
- TOP QUALITY IN EVERY RESPECT – STATE-OF-THE-ART LIGHTING, IMAGE AND SOUND TECHNOLOGY AND SUPERB CATERING.

# CURTAIN CALL!

*Hoi mitanand – Bonjour – Hola – Welcome and a warm „Grüß Gott“. We, the team from Dornbirn Tourismus & Stadtmarketing are your partner where Dornbirn is involved. We are happy to consult and assist you in creating the ideal offering for you, or to give you personal tips for your stay in our favourite town.*



Managing Director **Herbert Kaufmann** is keeping things running at all levels.



Team leader **Laura Waibel** is in charge of event management, the city guide and the farmers market.



Project leader **Elfi Raith** is placing all exhibitors in various markets into the limelight.



Event manager **Sabine Kofler-Gabriel** is looking after the most beautiful gardens in Dornbirn and the Europafest.



**Barbara Heine** is the point of contact for enquiries regarding Dornbirn and is looking after the analogue advertising spaces.

As Commercial Director, **Thomas Gangl** is keeping an eye on all figures and finances.



**Jennifer Reheis** is responsible for event management, trade and digital matters.



**Elias Krevatin** brings a breath of fresh air into event management and is looking after our advertising space.



**Dagmar Martinez** provides information for guests and tourists not only in German and English, but also in Spanish.



**Linda Loutchan** is looking after guests at the counter and also at exhibitions, with advice on destinations for excursions.



## SERVICE

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tourismus@dornbirn.at, dornbirn.info, ☎/dornbirn6850, @/6850dornbirn, Mon to Fri, 9 am to 6 pm, Sat, 9 am to 12 noon

Bodensee-Vorarlberg Tourismus T +43 5574 434430, F +43 5574 43443-4  
office@bodensee-vorarlberg.com, bodensee-vorarlberg.com, Mon to Sat 8 am to 6 pm



# THERE IS ALWAYS SOMETHING ON

*The market square – a backdrop that could hardly be more impressive right in the centre of Dornbirn. A show place for encounters, experiences, emotions and anything typical from Dornbirn. From the popular farmers market, to the music and food festivals, programme for families, art and culture, but also events steeped in tradition, there is a fair bit to be experienced in the centre of Dornbirn – but read for yourself!*

## EVENTS

### Dornbirn Farmers Market

Wed & Sat 8 am to 12 pm, market square

### Easter Market

Sat 21.03.20, Schulgasse

### Bicycle Market

Fri 27.03.20, market square

### Dornbirner Gartentag

Fri 08.05.20, market square

### Vincent Wine Tour

Sat 09.05.20, city centre

### Dornbirn Fashion Night

Fri 15.05.20, market square

### Hörbar

Wed 20.05.20, city centre

### Europafest

Fri 29.05.20, market square

### Längster Tag der Blasmusik

Fri 19.06.20, market square

### 01 Laurenz – Meet & Eat

Thu 25. & Fri 26.06.20, market square

### 02 Public Viewing EURO

Fri 12.06. to Sun 12.07.20,

Kulturhauspark/market square

### 03 Origano Festival

Thu 09. to Sat 11.07.20, market square

### Bsundrigns am Marktplatz

Fri 31.07.20, market square

### DJ Night

Fri 07.08.20, market square

### 04 Urbikuss

### Dornbirn Town Fair

Fri 21.08.20, city centre

### Hörbar

Fri 18.09.20, city centre

### Dornbirner Herbst

Fri 02.10.20, market square

### Dornbirner Martinimarkt

Fri 06.11.20, market square

### Dornbirner Christkindlemarkt

Fri 20.11. to Wed 23.12.20, market square

### Children's New Years Eve

Thu 31.12.20, market square



### 01 Laurenz, Meet & Eat —

The food festival Laurenz draws culinary gourmets to the town centre of Dornbirn every year. The special feature: restaurants and bars exclusively regional and predominantly from Dornbirn present their delicacies. From sweet to savoury, from classics to the unusual and from local to Asian and Mexican cuisine, everything is here.

### 02 Public Viewing EURO

2020 — On a 24 m<sup>2</sup> HD-LED wall, all football fans can cheer on their favorite teams at the European Championship in the open air. At the largest public viewing in the state of Vorarlberg and culinary catering by local restaurateurs, the best atmosphere is guaranteed.

### 03 Origano Festival —

For the 19th time the Origano Festival caters to the most varied tastes of music. At one time limited only to Mediterranean music styles, the music festival is meanwhile open to artists from all over the world, and promises the best atmosphere and top-class musicians at the Dornbirn market square.

### 04 Urbikuss Dornbirn Town

Fair — In addition to cultural, musical and culinary highlights, the Dornbirn town fair, Urbikuss offers a comprehensive children's programme, special offers for shopping, and many small and large surprises. At the large final concert, together we celebrate the summer once more.

*inside  
dornbirn*



CHOOSE

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PICK UP

Dornbirn's Shops are just a mouse  
click away. Shop now on  
[inside-dornbirn.com/insideGO](https://inside-dornbirn.com/insideGO)

**INSIDE VOUCHERS**

Always a nice gift.



# Bodensee-Vorarlberg Leisure Card

The most beautiful excursions with one card



## **Bodensee-Vorarlberg Leisure Card**

- › Over 40 favourite places to discover and visit
- › Museums, cable cars, outdoor pools, and much more
- › Travel free of charge by bus or train

1-day card .....	16,00 EUR
2-day card .....	25,00 EUR
3-day card .....	32,00 EUR

The card does not require you to spend the night in the region.

The Bodensee-Vorarlberg Leisure Card is available at **Bodensee-Vorarlberg Tourismus** and selected **partner hotels** and **tourist centres** in the district.

## **Information, brochures, and booking service**

Contact Bodensee-Vorarlberg Tourismus also for your **reservation** or **more information about your trip to the region.**

### **→ Bodensee-Vorarlberg Tourismus**

P.O.Box 9, 6901 Bregenz, Austria; Mon to Sat 8 a.m. to 6 p.m.  
T +43 (5574) 43443-0; office@bodensee-vorarlberg.com

[www.bodensee-vorarlberg.com](http://www.bodensee-vorarlberg.com)

[www.facebook.com/BodenseeVorarlberg](https://www.facebook.com/BodenseeVorarlberg)

**Bodensee  
Vorarlberg**



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**Rather a lot is going on in Dornbirn** — Here, urban life meets extraordinary natural landscapes, remarkable cultural offerings meet shopping experiences, a cosy coffee round in the town centre meets a challenging leisure and sports programme. The Dornbirn folk appreciate diversity; they like living here. This also applies to our visitors, who come to Dornbirn either as day guests or for several days. With the new city guide 6850, we offer our readers an overview of what's happening in town: People,

exhibitions, cuisine, excursions or the Dornbirn nightlife; the offerings are varied and attractive. Sometimes it is also the small things, which give a quality of life to a town and thus make it lovable: These stories can also be found in this magazine. I wish you lots of fun immersing yourself into our town. Welcome to Dornbirn.

Andrea Kaufmann,  
Mayoress

BÖDELE

*Distant views, starting point and pleasure. The Bödele is offering all of this. Dornbirn's local recreation area is located above the fog belt and enchants with magnificent views, a fantastic landscape and cosy rest places, in summer and winter.*

# WEEKEND AND SUNSHINE ...

WORDS *Anna Ulmer*

PHOTOS *Adolf Bereuter*

... and then stay in Dornbirn with you for a while. Shopping, drinking and dining, enjoying nature and relaxing. All of this and much more is possible in Dornbirn. Just imagine: Dornbirn offers more brands in the stores in the smallest of areas than most large cities in Austria. In addition, there are mountains here, in fact real ones, rocky ones and even high ones. Between them are rivers, meadows and forests. Dornbirn just has a wonderfully diverse offering.

Let us start with the advertised Sunday drive. But perhaps we need a new outfit and new accessories before we depart? All of these can be found in Dornbirn's fashion stores and shops. So the first question, large store or classy boutique? And then? Beautiful underwear and

silk stockings for underneath? For hand luggage a bag, a suitcase or rather a rucksack? Are shoes, boots or pumps the best choice? And of course, appropriate clothing for the selected destination is a must. Sporty, elegant or versatile? For perfection, women and men, of course, need a watch, earrings and a brilliant necklace. You see, the offering is diverse and there is something for every taste.

But where shall we head to on the drive? On offer are wild and romantic gorges, pasture meadows or picturesque gardens. Alongside there are breath-taking views over valleys, Lake Constance and the surrounding mountain landscape. Urban life with bars, clubs and architecture is also worth a visit at any time. Or perhaps the Alp after all, where you feel one with the sky?



INNAUER & VAI

*Bar, club or restaurant? Innauer unites all in one. In addition, the Vorarlberg architectural institute is tempting with exciting exhibitions, events, excursions and tours on the trail of the special architecture in Vorarlberg.*

Left Coat, Top & Trousers by K.YOU · Shoes by STILETTO · Brooch by PRÄG  
Right Lace Blouse & Leather Pants by SAGMEISTER



INATURA TOWN PARK

*Picturesque garden, playground or Arboretum. The town garden around the Inatura is providing a lot of variety. With listening tubes, it is possible to hear the Müllerbach running underground. The drinking fountain tempts to play water games and cosy banks invite you to linger around.*





KUNSTRAUM

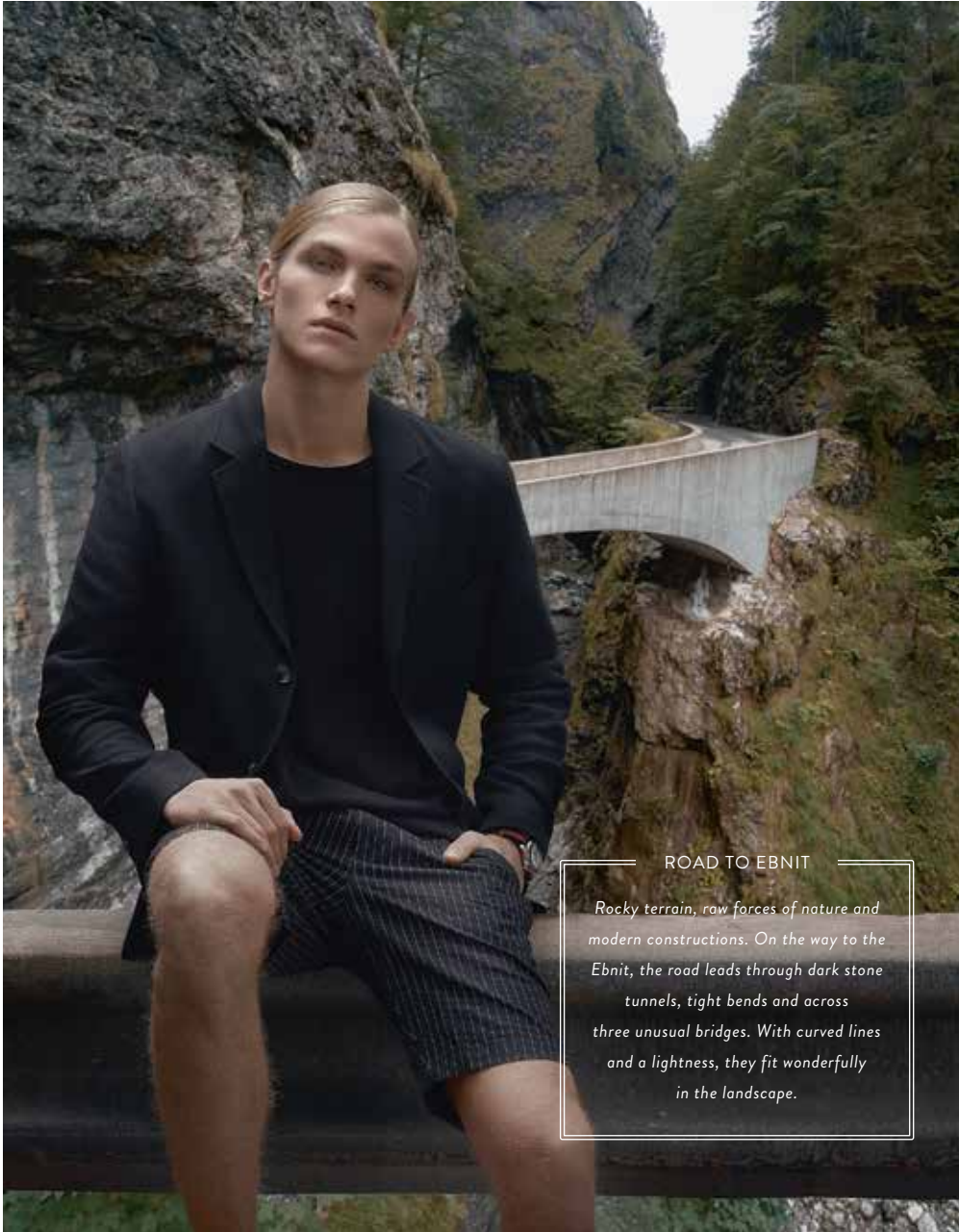
*Contemporary art, an historical hall and views of nature. The Kunstraum Dornbirn offers current artists a chance to present their work. "Art and Nature" are the topics in the former assembly hall of Maschinenfabrik Rüscherwerke.*



SCHWENDE

*An Alp, the view across the Rhine Valley and green meadows. The Schwende plot is located above Dornbirn and has its historical roots as early as the Middle Ages. Today, the main temptation is the Schwende Alp. With home-made cakes and fine Kässpätzle (cheese noodles).*

*Left Coat by LIVID • Lingerie by HUNKEMÖLLER • Necklace & Ring (Silver) by PRÄG  
Bag (MCM) by TASCHE&CO • Shoes by Uli Zumtobel • Right Leather Dress by KÖNIGSTÖCHTER  
Boots by SCHUHBAR • Bag (Marc Jacobs) & Gloves by TASCHE&CO*



ROAD TO EBNIIT

*Rocky terrain, raw forces of nature and modern constructions. On the way to the Ebnit, the road leads through dark stone tunnels, tight bends and across three unusual bridges. With curved lines and a lightness, they fit wonderfully in the landscape.*

Left Jacket, Sweater and Shorts by LIVID • Watch (Omega) by PRÄG  
Right Trousers, Turtleneck Sweater, Raincoat and Shoes by LINGG



KIRCHLE

*Wondering in amazement, breathing and feeling the elemental forces. The “Kirchle” (small church) is a natural monument in the Rappenloch gorge, above the Alploch gorge. Formed by glacier water of the last ice age, the gorge is reminiscent of a church. Here, you can formally feel the power of water.*







# MADE IN DORNBIRN

*Does this still exist? Products that are produced in Dornbirn? Without long transport times and yet a hand-crafted product with lots of love? We went out in search of this and found exactly that. Bacon from pigs, that have their own name. Vegetables allowed to grow naturally and coffee, which is opening up entirely new worlds of taste. And beer hand-brewed by master brewers. Twelve different types of honey from healthy bees, and bread, which is developed and baked by the baker on request. Behind all these delicacies, there are people whose products are close to their hearts and who are working hard for this. You can feel and taste it.*

WORDS *Anna Ulmer*  
PHOTOS *Christoph Pallinger*

## FRESH AND VERSATILE

Gertrud's garden

"I want to sow everything myself. That way, I can choose the varieties. Respond to client's request better and closely follow what is thriving and what is not doing well. I grow everything that grows. In this respect, I am not setting any limits for myself. I have to try every seed I get. But only vegetables. Of those, however, a lot." Gertrud, Helmut and daughter Julia Baumgartner are cultivating five hectares of fields in the Dornbirn Reed. The family farm has been located here since the 1960s, Gertrud took over when she was 20. Initially, she just used the vegetable garden for growing, then she noticed very quickly: There is potential here. Today, a large part of the assortment are root vegetables. They are local and store well for the winter months. There are black salsify, carrots in all colours, celeriac and sweet potatoes. Then of course there

are also peppers, tomatoes, salads and unusual things like Amaranth, whose leaves you can also eat. By continuous learning, Gertrud and Helmut Baumgartner have learnt to fertilise by entirely natural means and to keep away pests and diseases. The vegetables are always harvested fresh and then sold at the in-house farm-shop and at the Dornbirn farmers market. Gertrud Baumgartner loves this local diversity, which she then presents in the crates; she is pleased about each plant and each happy and satisfied customer.

Gertruds Garten – Josef-Ganahl-Straße 41, T +43 5572 26071  
Opening hours farm shop: Tue 5 pm to 7 pm, Fri 2 pm to 7 pm  
Farmers Market: Wed & Sat, 8 am to 12 pm



## BÄCKERSBLUT

Bakery Markus L. Stadelmann

“If time permits and I have the necessary muse, I like to try out new things. I experiment with different ingredients and try to make special baked goods. For instance without yeast, with old grain varieties or vegan.” The customers of master baker Markus L. Stadelmann know and appreciate this. And for precisely this reason, Susanne Rümmele from Bar10Zimmer has approached him. It was her wish to be able to offer her guests a special bread. She already had an idea; the master baker was supposed to implement it. He found a very similar bread in his assortment of 120 baked goods, modified it slightly and promptly had met a client’s request. And what was it? A wheat bread in a loaf pan. The original recipe dates back to his grandfather, who had brought it with him from Switzerland. Slightly modified by his father and then adapted again by Markus Stadelmann, it is now

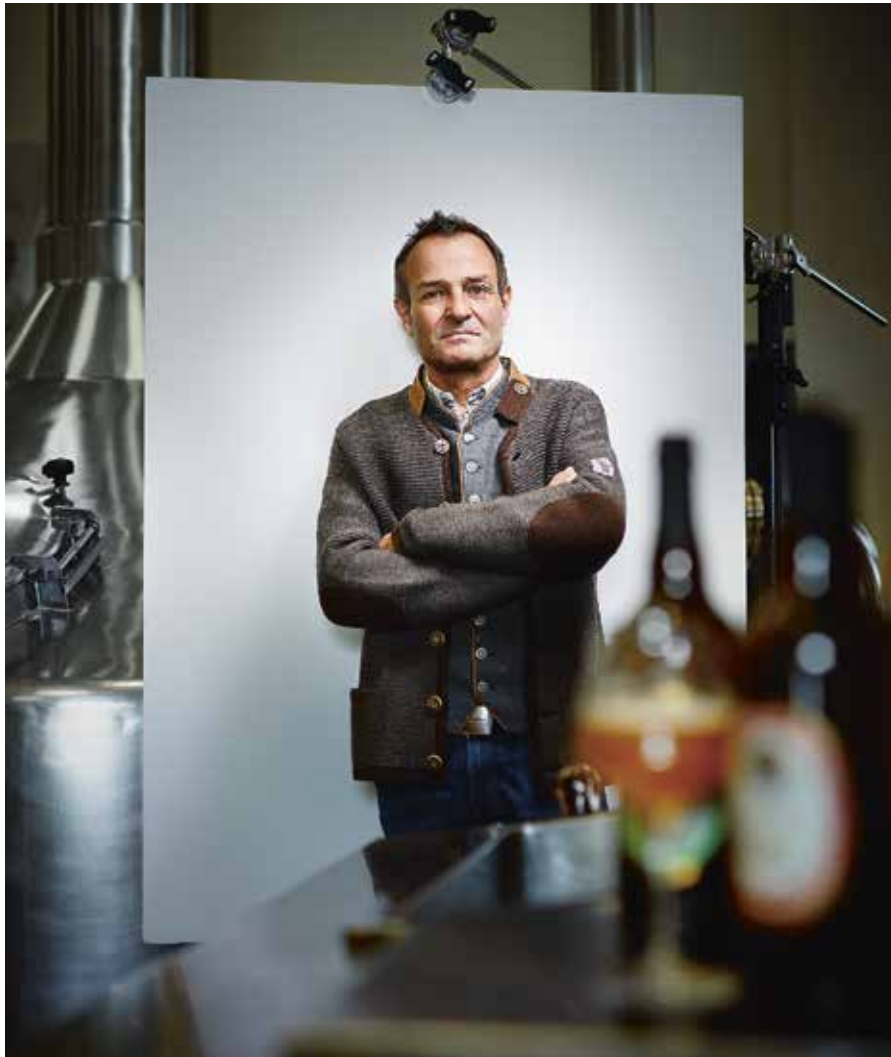
a delicious aromatic sour-dough bread. Mildly acidic in taste, crunchy on the outside, juicy and fluffy on the inside. Exactly as Susanne Rümmele had imagined. She is happy. With the same dough, Stadelmann also makes some bread rolls for sale. And also from Switzerland, the grandfather has the recipe for Hand-Pärle, original with caraway seeds they provide a very special taste sensation. Apart from the end result, Markus L. Stadelmann sets great store by ingredients. They should be organic as much as possible, and even better sourced locally and of high quality. And you can taste it with every bite.

Bäckerei Stadelmann – Bergstraße 9, T +43 5572 22601

Opening hours: Tue to Fri, 5.30 am to 12 pm & 2 pm to 6.30 pm,

Sat 5.30 am to 2 pm, Sun 7 am to 10 am,

Farmers Market: Wed & Sat, 8 am to 12 pm



## BEER BREWING BY HAND

Mohren beer from the Creativ Brauerei

“Trying out, experimenting, manual work. And then the surprise when a flavour comes out, which was totally unexpected. But it is still really good.” Ralf Freitag is Master Brewer at the Mohren Brewery. He participated in the development of the Creativ Brauerei (creative brewery) and is very proud of the results. But what actually is Creativ Brauerei? This is where the master brewers may develop beer specialities at a small scale. Everything is, of course, in line with the Austrian Beer Code, the beers comply with all requirements. And still they are something special. They don’t only differ in flavour. They have all been brewed, stirred and filled by hand. Closed by hand and labelled, and made with a lot of love. No beer from the Mohren Brewery involves as much manual work as the beer types from the Creativ Brauerei. And what flavours are there? The Blütenweiß contains coriander and orange peel. In the Hopfenplotz, there is a special yeast as well as

an unusual blend of hops. The Pfeffersack contains Kam-pot pepper from Cambodia. And the Festbock is matured in a wooden cask. Ralf Freitag is impressed by the craft beer by Mohren. And not only are the master brewers allowed to experiment here, apprentices are also learning about the traditional manual method in the Creativ Brauerei. And whoever is interested, can register to attend a brewery course and brew their own beer. Thus beer gets a new value again. The craft beer can be purchased at Mohren s’Lädele and at the hops & malt beer store.

Mohren s’Lädele – Dr.-Waibel-Str. 2, mohrenbrauerei.at

Opening hours: Mon to Fri 9 am to 12 pm & 1.30 pm to 5 pm,  
Sat 9 am to 12 pm

hops & malt – Eisengasse 2, hopsandmalt.at

Opening hours: Wed to Fri, 10 am to 6.30 pm, Sat 10 am to 4 pm



## THE HEART OF COFFEE

Kaffeewerk Handle

“I want that the heart of coffee is preserved. The heart of every coffee is its aroma. And the various different types of coffee contain more than 850 different aromas. This is such a colourful world and I want to show it to the people.” Johannes Handle is standing in his Kaffeewerk and daydreaming. And it all started with a “Eureka”-moment. During a Barista training, the coffee was tasting fruity, floral and simply colourful. That was new to Johannes Handle, so he wanted to look into this some more and by himself. His problem? At that time, the world of coffee was not yet as advanced as now. So he trained intensively and educated himself further and went on the search for excellent beans. It is important to him that his beans all originate from sustainable farming, from small farmers, and in fact directly from them. Then he taught himself

how to roast coffee beans. Because the aroma of the coffee depends on the degree of roasting. You need to get to know the bean, stay with it and sense how to proceed or when the best result has been achieved. If you manage that, suddenly fruity or floral aromas come to light, citrus, violet or chocolate. A whole new world of coffee is opening up. And where can you immerse yourself in this world? You can drink and buy the coffee specialities directly at Kaffeewerk Handle and at Café 21. You can also enjoy the coffee at Steakhouse 21, BBQ Longhorn and in the Spielfabrik. And if you just want to buy some coffee, you can do so at the Kaffeewerk online shop.

Kaffeewerk Handle – Marktstraße 21, [kaffeewerk-handle.at](http://kaffeewerk-handle.at)  
Opening hours: Wed 9 am to 6 pm, Sat 9 to 4 pm



## MADE WITH LOVE

Miggis farm shop

100 chickens, 40 cows, 37 mother pigs, 20 mother goats and a lot of young cattle. Eggs, goat's cheese, bacon, Kaminwurzen and summer sausage. Then a variety of pickled vegetables and home-made jams. Monika Wohlgenannt is calmly standing in her farm shop and says: "Yes, of course, it is a lot of work. But it is so easy, if the results turn out well." It all started nearly 30 years ago, when she married into the Wohlgenannt family. The vinegar recipe is from her mother-in-law. Her knowledge of the perfect goat's cheese is from an old woman in Bregenzerwald. And the rest is, quite simply, trying out and testing. The first products were sold from the fridge, which was located in the hallway. It was a big success and the customers came back again. Today, Monika Wohlgenannt has a farm shop in the same house her husband was born. Named after the old house name "Miggis". A new barn

in the Dornbirn Reed offers space for all animals, and the whole family is pitching in with the stable work. The son is a butcher and looks after the sausage products. It is only the bacon that she makes herself. And of course, the goat's cheese, the jams and the pickled vegetables. And what is important to her? That everything is completely natural, without chemicals, short transports and above all, made with a lot of love. And that you notice, when Monika Wohlgenannt explains that all animals have a name. Or when friends bring her left-over fruit and vegetables, because they know that this will turn into something good.

Miggis farm shop – H. Achmühlestraße 11, T +43 664 73555476

Opening hours: There aren't any. Come over, ring the bell or phone her and ask when she will be there.





## WHAT THE BEE IS GIVING AWAY

Neuhauser Honey

“Quite frankly: Each bee sting will always hurt the same. It does not get any better. And you don’t get used to it. At least I don’t.” But even so, Matthias Neuhauser is standing in his small world of honey, surrounded by countless honey jars and the equipment for filling these jars. One can see how much he likes his work. He learnt everything from his father, a respected bee-keeper throughout Europe, and from various courses. It is important to him that the bees are healthy and that they have sufficient vitality. He sets great store by everything being totally natural, honest and unprocessed. During the winter, the bees are in the Dornbirn Reed, where it is not so cold. In summer, the apiaries are moving to the First, on the Haselstauderberg, to Gütle, or they stay in the reed. The bees are thus making very different types of honey. In addition, he is using everything the bees are

giving. The honey, of course, but also propolis and beeswax. Some of the honey is fed to the bees during the winter. He is using the wax to make new frames for the bee honeycomb. And the rest? That is used to make beeswax candles, honey-spelt-apple bread, honey biscuits, a shower bath with honey, mead and twelve different types of honey.

Every Wednesday and Saturday, Matthias Neuhauser is at the farmers market with his honey products. For him, the actual reward is when he can see people’s enjoyment and experience their surprise when they are tasting new flavours in the honey. And above all, when they come back because it was so good.

Neuhauser Honigmanufaktur – [neuhauser-honigmanufaktur.com](http://neuhauser-honigmanufaktur.com)  
Sale: 's Fachl & Farmers Market, Wed & Sat, 8 am to 12 pm

**Raiffeisenbank  
Im Rheintal**



**Mit.Einander für die Region  
und ihre Menschen.**

[www.raibaimrheintal.at](http://www.raibaimrheintal.at)







# “WHO DOES THE BÖDELE BELONG TO?”

*An exhibition in the Stadtmuseum Dornbirn and the Angelika Kauffmann Museum in Schwarzenberg unveils many interesting and also revealing facts about the local recreation area at the Losenpass, which together with the Arlberg, must be considered as the cradle of skiing in the Alps. Politically, the area still belongs to the municipality of Schwarzenberg; as a local recreation area it is, however, used mainly by the population of Dornbirn, so much so that the people of Dornbirn like to refer to it as “their” Bödele.*

WORDS *Annette Raschner*

PHOTOS *Stadtarchiv Dornbirn, Vorarlberger Landesbibliothek*

The Bödele is therefore also a place of contrasts, where social trends as well as historical change are clearly reflected. In the parallel exhibition “Who does the Bödele belong to?”, this is precisely what is made plain for all to see. It was curated by the Head of the Stadtmuseum Dornbirn, Petra Zudrell and the Tyrolean cultural scientist Nikola Langreiter.

At a sea level of 1,139 metres, the Losenpass connects the valley communities Rhine Valley and Bregenzerwald. Yet the Bödele was and is characterised not only by links, but also by tensions and distances based on diverging interests, which collided and were renegotiated every now and again. The question of who the Bödele belongs to draws attention to changing times and to the players, then and now.

Bödele was once a Vorsäß (level 2 in the three-step agriculture or alpine transhumance) until Otto Hämmerle, the eldest son of Franz Martin Hämmerle and associate of the Dornbirn textile firm F. M. Hämmerle, purchased the twelve Vorsäß cabins at the Oberlose approximately in 1900. Prior to that, the company founder Franz Martin Hämmerle had already purchased a Vorsäß cabin at the Hochälpele and set up a Swedish alpine dairy, which was characterised by a faster milk-skimming process that was very advanced at the time. Son Otto managed to purchase the Vorsäß cabins from the farmers at Schwarzenberg, because they were partly deep in debt. He set up the enterprise on the alp with

the dairy and converted the vacated cabins to holiday homes, which were mostly used by members of the Hämmerle family. Some of the Schwarzenbergers today believe that they had been expropriated at the time, which historically is not correct. All farmers were duly paid. In 1904, Otto Hämmerle acquired the inn at the Bödele from Joseph Klocker, which he developed into Alpenhotel Bödele. His brother-in-law, the Dornbirn community doctor Leo Herberger had actually already made an agreement with Klocker, because he wanted to set it up as a holiday home for convalescent working-class children. Otto Hämmerle, however, had other plans for the building. He was planning a summer resort for well-off families in Dornbirn, created an artificial bathing lake and built a road from Dornbirn up to the Bödele. In the opening years, the hotel was economically very successful. It offered all creature comforts and even had Dornbirn’s telephone number 1 (!). Alpenhotel Bödele housed, among other things, a reading room, a billiard room, tennis courts, a skittle alley, a bathhouse and much more. After the large hotel fire in 1938 and with increasing financial problems, Norbert Hämmerle turned to the town of Dornbirn and the then NSDAP mayor Paul Waibel. This was his idea: We incorporate the Bödele into Dornbirn! Schwarzenberg fought tooth and nail against this, it is said to be Schwarzenberg’s second historical trauma. Both exhibition curators Petra Zudrell and Nikola Langreiter have meticulously researched this for a long time;





Top Ski race on the Bödele (1910). Bottom left The first ski lift in Central Europe (1907).

Bottom right The Lanklift – the first tow lift on the Bödele (1951).

at places like the Vorarlberg Landesarchiv (state archive) and the Dornbirn Stadtarchiv (town archive). A significant source was presented in the form a small booklet about the agricultural community of Otto Hämmerle's heirs, published in the 1970s by one of Otto Hämmerle's grandsons, Rudolf Hämmerle: "Otto Hämmerle. The Bödele, as it was and what it became". The industrialist Rudolf Hämmerle was consul and politician and had used sources of the company archive to write the book. Also of interest to the two organisers of the exhibition were the so-called cabin books, which were written by families who spent some of their time on the Bödele. "They are artistic objects and sources with a lot of information, because everything was chronologically recorded in detail!" Petra Zudrell and Nicola Langreiter had conversations, among others, with the legendary "Bödele Irmgard" – Irmgard Feuerstein, whose family managed the alpine hotel and the colony cabins at the Bödele in the 1920s.

After the hotel fire, the family managed a small "Jausenstation" (a rustic Austrian mountain hut serving simple, local foods and drinks). Irmgard's brother Manfred was the first manager of the Lanklift.

With the Lanklift, the first tow lift was put into operation in 1951. But it was as early as 44 years prior to that, when the first ski lift in Central Europe was put into operation at the Bödele, namely with a type of sledge, which was pulled up the mountain by a motor, via a rope! This tow lift with a motor was developed by local engineers. Six people could sit in it and it was put into operation in 1907.

A contrasting pair in the exhibition is called innovation/tradition, because the small region was always the setting of innovations and at the same time the preservation of traditions. The friction between innovation and tradition created special local characteristics and something like a specific "Bödele style". Local sportsmen had developed

their equipment, corresponding design drawings can be admired in the show in the Dornbirn Stadtmuseum and in the Angelika Kauffmann Museum in Schwarzenberg. “During the assembly of the exhibition, much is centred around tensions and contrasts, which we learnt about during our research”, say Petra Zudrell and Nikola Langreiter. For this reason, the two have opted against a historical/chronological structure and instead presented eleven contrasting pairs in detail. Rural/urban is one, up/down another one, which deals with the history of coach travel, cable cars and ski lifts. Regarding the contrast water excess/water shortages, one can be surprised that, despite the “snow hole” Bödele, there actually is a water shortage in the area. Under the heading of children/adults, there is highly interesting information on an alternative culture movement, which has become popular at the Bödele during the 1970s: The so-called “Lichtheimat” (Home of Light), which considered its movement to be a synthesis of Hinduism and Christianity. The commune was given the use of a Vorsäß cabin by a descendant of the Hämmerle family, until the protests became increas-

ingly louder. Because, as stated by the Vorarlberg writer Wolfgang Hermann in a small novel “Walter or the whole World”, which will be released this year, there were, among other things wild drug use and other excesses, which were reactions of young people to the national socialist past of their parents.

The Bödele was, however, also the setting of official and unofficial competitions; on bicycles and motorbikes, by car and on skies. On 10th January 1987, a ladies’ World Cup downhill race took place on the Spielmoos ski slope. In 1989, two ladies’ World Cup giant slalom runs were held. Multiple World Cup winner Marc Girardelli from Lustenau used train on the Bödele as a child and teenager. From the middle of the 1980s, Alpenhotel Bödele, which had been newly built during the early 1950s, was managed by himself and his family.

In spring last year, the two curators started an appeal to the population, for objects that could be displayed at the exhibition, which resulted in a large response. Supposed “odds and ends”, such as old ski-lift tickets, books, guides, milk satchels and sports equipment were received for



Top left The artificially created bathing lake with small church (c. 1910).

Top right Skiing legend Lauritz Bergendahl on the Bödele. Bottom Alpenhotel with tennis court (c. 1932).



Top left horse and cart with kids (c. 1912). Top right Alpenhotel Bödele (c. 1920).  
Bottom car race on the Bödele (1967).

the show. A blue swimsuit, which undoubtedly was very stylish at the time, is reminiscent of the bathing culture at the Bödele lake, which even had slides and gondolas; a golden gong sets your mind back to the ritual to call children for lunch; theatre tickets reminds us of performances that took place in the Alpenhotel. The many highlights that can be found in the show include a cast-iron object from the company archive of the Hämmerle family: A fire engine that was used during the big fire of the Alpenhotel. Even though without success. All that was left were the manager's house and the ruin cellar, which later became famous as Felsenkeller (rock cellar). It was Albert Fetz, who built his own hotel, Berghof Fetz after 1950, and placed an old roof above the old ruin cellar. The temporary solution was ultimately to become the well-known Bödele Disco, managed by his son Franz Fetz! The exhibition with around 300 collector's items also chronicles the Bödele's heyday in the 1910s and 1920s, with personalities such as Alfred Herrhausen, once head of the German Bank, who had a particular liking for staying at the naval observatory. To return back to the actual

question as to who Bödele belongs to today – a film can be seen on this; a video recording of interviews conducted on the chair lift with visitors to the Bödele. The conversations all ended with the central question: Who does the Bödele belong to? On this issue, the Head of the Stadtmuseum Dornbirn, Petra Zudrell, states: "Many are saying: The Bödele also belongs to me a little bit! I have memories firmly connected to this region." It is probably very simple: The Bödele belongs to those, who use it and those, who love it!

#### DATES

Stadtmuseum Dornbirn

05.02.20 to 31.01.21

Opening: 04.02.20, 6 pm, Kulturhaus

Angelika Kauffmann Museum Schwarzenberg

09.02.20 to 31.10.20

Opening: 08.02.20, 3 pm

## “WEISS DER GEIER! – WAS DIE TIERE UNS BEDEUTEN”

*On October 1<sup>st</sup> 2019, inatura opened its new special exhibition “Weiß der Geier! – Was die Tiere uns bedeuten” (Heaven knows! - What the animals mean to us). With the relationship between man and animal over the course of history, inatura once again picks up on a socially relevant topic.*



In recent years, the “inatura - Erlebnis Naturschau” natural History Museum does not shy away from taking up controversial, socially relevant topics, and is rewarded with strong interest among visitors. Peter Schmid, Managing Director of inatura, reports that during the period of the previous special exhibition “Wir essen die Welt” (We eat the world), almost 114,000 visitors attended and 276 groups of children and young people booked the educational programme.

At the new special exhibition, besides entertaining and interactive elements, the visitors can enjoy also tools and thoughts, which can be integrated into their everyday lives without any problem. “We are concerned about low-threshold access to presumed difficult topics, without losing its explosive nature,” explains inatura’s Natural Sciences Director Ruth Swoboda. Peter Schmid adds: “Moreover, nowadays it is enormously important in social terms, to motivate people to take action. Thus, the new special exhibition also contains some inspiration for people’s everyday lives.” The exhibition project again is a collaboration with the two collection photographers Volker Weinhold and Sebastian Köpcke.

Myths, fairy-tales, marketing – at all times, man’s culture found a visible expression in relation to the animal. Animals were feared and worshipped, hunted, farmed, loved and eaten. Animals were ascribed human qualities and animal attributes were conferred to some people. Mighty rulers had lions, bears or eagles in their coat of arms. Other contemporaries are still called silly monkey,

little pig, clever fox or thieving magpie from time to time. In all religions, animals are playing a mythological role and the big classic fairy-tales are populated by cats with boots, enchanted frogs and ugly ducks, which at times are transformed into beautiful swans and princes.

In today’s industrialised society, animals are part of the pop culture and often advertising media for virtually any type of product. The exhibition also highlights the crossing of a threshold to the industrial animal husbandry. Suddenly, animals became an efficiently produced commodity. Healthy cycles became out of synch and too often, farmers but also the animals paid the price for this. As one can read in the exhibition: “It must always be considered: Our own existence is inextricably linked with nature and the animal world. In the cycle of nature, man is dispensable. The bee, however is not.”

The exhibition “Weiß der Geier! – Was die Tiere uns bedeuten” (Heaven knows! - What the animals mean to us) takes an entertaining, graphic and exemplary look at the history of the cultural relationship between man and animal. The exhibition can be viewed until 2 September 2020 during the opening hours of the inatura daily from 10 am to 6 pm. The inatura team is looking forward to your visit.

inatura – Erlebnis Naturschau Dornbirn

Jahngasse 9, 6850 Dornbirn

T +435572 23235-0, [inatura.at](http://inatura.at)

Opened daily from 10 am to 6 pm



# DORNBIRN HAS MANY FACES

*Depending on where you are standing, looking or walking, these faces are looking completely different. There is the promising one of the Karren. The wild and romantic one of the Rappenloch gorge. The profound one, you can touch, in inatura. And there are the different faces of the museums: Art as provocation and discussion in the FLATZ museum. 1.000 years of settlement history under different magnifying glasses in the Town Museum. Historical and astounding things all around beer and its production in the Mohren Museum. The fascination for cars, which is in the air in the Rolls-Royce Museum, and finally craft and expression across cultures in the Krippenmuseum (Nativity Museum). Different faces, all of them worth letting them work their magic on oneself.*

WORDS *Miriam Jaenecke*  
PHOTOS *Dornbirn Tourismus*

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**If you go up, you can look down.** — The Karren, Dornbirn's local mountain, in numbers: One hour of puffing, then the hiker has reached the top at 976 metres. One can also easily reach this height by cable car, at times until midnight, and dare to enter the platform that is protruding twelve metres into the sheer nothing to take a breath-taking photo of the view. 150 seats and seasonal dishes are offered by the panorama restaurant, and a further 200 seats on the cosy terrace.

Karrenseilbahn  
Gütlestraße 6  
T +43 5572 22140  
karren.at

**Up close, please** — “Please touch!”, is the motto of the inatura – Erlebnis Naturschau Natural History Museum. The mountain adventure area is awaiting with thundering avalanches and impressions from a bird's-eye view, in the forest everyone can touch life-like wolves, there is a “glassy river” and the wonders of our body are accessible. The Science Zones encourage us to join in, and who knows, perhaps the former machine shop is also still alive?

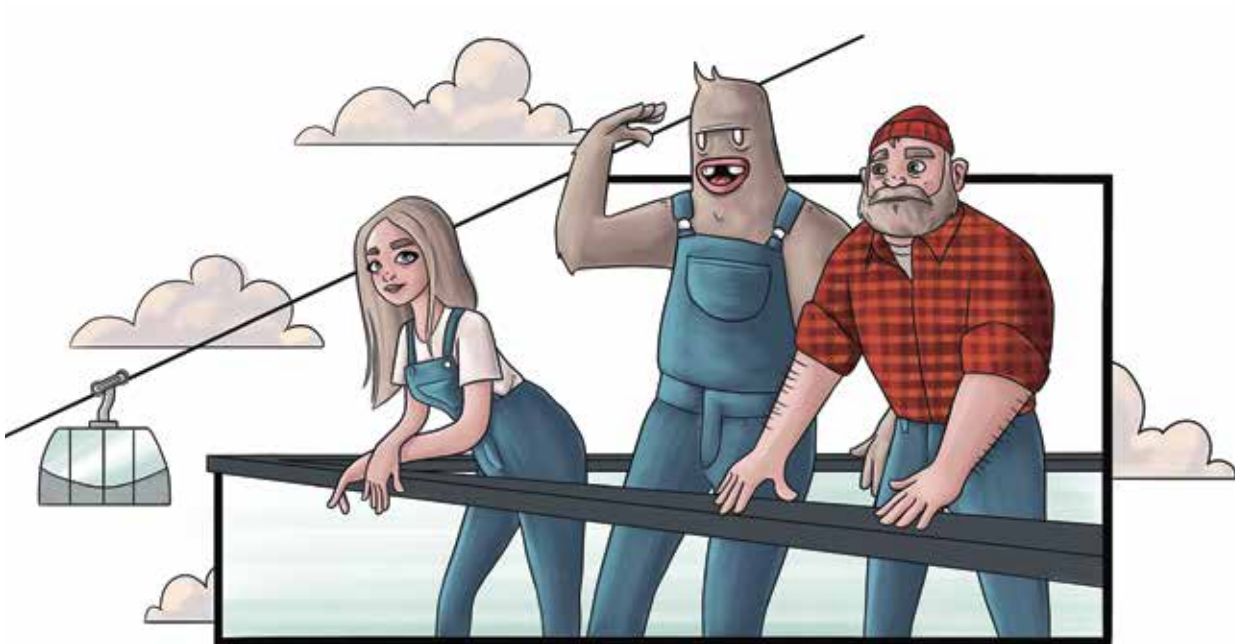
inatura – Erlebnis Naturschau  
Jahngasse 9  
T +43 5572 232350  
inatura.at

**Nature in super-size** — The 50-metre-high California redwood tree in Gütle is the starting point of the walk, which takes one and a quarter hours. The entry to the Rappenloch gorge is reached within a few minutes. At its edge, partially at spectacular height, the path is leading along rock formations and allows us to perceive pre-historical forces. The pleasant Staufensee circular trail joins, and several rest points are beckoning as a reward.

Rappenlochschlucht  
Gütlestraße  
T +43 5572 22188  
rappenloch.at

**Beer as cultural heritage** — The historical development of the brewing trade can be closely followed in the Mohren Museum of the Mohren Brewery. The centrepiece is a fully preserved brewing plant from the 19th century, which is coming to life thanks to history. Many exhibits from the collection of the owner family Huber are displayed on four floors. There are also answers to big questions like: What does the perfect beer taste like?

Mohren Museum  
Doktor-Waibel-Straße 2  
T +43 5572 37770  
mohrenbrauerei.at



**Far more than a car** — Automotive history as an all-round package for the whole family: In the two different Rolls-Royce museums in Gütle, important pre-war models, engines, accessories as well as the in-house workshop are waiting to be discovered. Thereby the focus is not only on the myth around the Rolls-Royce history, the lifestyle of those days and famous previous owners, but it is also about fascination all around the automobile per se.

Rolls-Royce Automobilmuseum  
Gütle 11a  
T +43 5572 386693  
[rolls-royce-automobilmuseum.at](http://rolls-royce-automobilmuseum.at)

**Anything but outdated** — The over 1.000 years of settlement history of Dornbirn are rediscovered in the most diverse stories and faces. These are told and shown in the Stadtmuseum Dornbirn through numerous exhibitions, whereby the topics are as diverse as the town itself. They cover “the faces of resistance”, “stories by stamps”, “working from home”, “mending, darning and repairing”, “Fairytale worlds” or “Who does the Bödele belong to?”.

Stadtmuseum  
Marktplatz 11  
T +43 5572 33077  
[stadtmuseum.dornbirn.at](http://stadtmuseum.dornbirn.at)

**Place of provocations** — Traditional African ritual masks are confronted by Dornbirn artist FLATZ at the FLATZ Museum with a digitax context. The dokumenta participant was born in 1952 and used his body as material in provocative performances. Since its opening in 2009, the museum is exhibiting, apart from a permanent exhibition with major works by FLATZ, also changing exhibitions of international artists, mainly with photographic art.

FLATZ Museum  
Marktstraße 33  
T +43 5572 3064839  
[flatzmuseum.at](http://flatzmuseum.at)

**Worldwide craft** — Christmas is all year round. At least at the Krippenmuseum (Nativity museum) in Gütle. Even the building is housed, true to the style, in a former horse stable. There, around 120 nativity scenes and figures from all over the world are shown. The highlights are a 16 square metre passion crib and a 23-metre-long year crib with 14 stations from the life of Jesus. The children’s favourite is a nativity scene with movable figures.

Krippenmuseum  
Gütle 11c  
T +43 5572 200632  
[krippenmuseum-dornbirn.at](http://krippenmuseum-dornbirn.at)



# I'M WORKING FOR THE TOWN

*Dornbirn is a home with many options to build a life. With around two thousand members of staff, the municipality is one of the largest employers in Vorarlberg. With a range of job opportunities, flexible leisure models and all kinds of support services, the right conditions are created in Dornbirn to reconcile life and work. The municipality is thereby counting on people who are committed and get involved, who take responsibility and help shape life together. We have met six of these people and had a look at their working day.*

WORDS *Veronika Mennel*

PHOTOS *Adolf Bereuter*

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## CHRISTIAN HEINZLE

Street Sweeper

It is shortly after noon. Christian parks his vehicle and lights a cigarette. He has been on his feet for hours now and has finished his daily round on the market square. Although the job is very demanding, Christian is not at all tired. At least Christian is not showing any signs of tiredness. He recollects when, over ten years ago, he joined the road maintenance department, and tells us of his everyday working life. Although Jack Frost poses challenges for him and his colleagues each year, Christian is demonstrating his full commitment. Snow, storm, magnificent sunshine - he finds the daily uncertainty quite exciting.

Christian is someone who doesn't need to be asked twice when someone needs help. He resolutely picks up a shovel if elderly ladies are struggling with masses of snow, and lends a sympathetic ear to brooding revellers. If the opportunity arises, he likes to visit Lago Maggiore, where he can put his feet up for a couple of days.

Department *works yard, road maintenance*

Place of Birth *Lustenau*

Place of Residence *Lustenau*

City Employee *since 2010*





## RENATE SCHMIDINGER

Secretary to the Mayoress

Fingertips are rhythmically tapping on the keyboard. The phone is ringing. "Office of the city Dornbirn, Mayoress' secretary, Renate Schmidinger. How can I help?" Renate is already holding the receiver to her ear, listening and taking notes. When she hangs up, she briefly explains that she has to pass this on quickly, and the fingertips continue to type. Juggling information, messages and enquiries is part of Renate's main tasks, just like looking after the Mayoress' schedule. And that was by far not everything. As the Mayoress' right hand, Renate coordinates, prioritises and organises forty hours per week. How can this be done? With a lot of passion and a good

source of energy. Renate is motivated by the variety and the small daily challenges in the office, at the weekend, however, she is happy to switch the office chair with a little place in the sun. Leaving her work behind comes easy to her when she can be outdoors enjoying nature or among her loved ones.

Department *mayor's office / city administration*

Place of Birth *Dornbirn*

Place of Residence *Dornbirn*

City Employee *since 1990*



## CHRISTOPH WINDER

Dornbirn Jugendwerkstätte (Dornbirn Youth workshop) Work Instructor

The clock strikes half past seven, and three adolescents are already waiting on the forecourt. Christoph gives them a nod; they are nodding back. The early morning greeting ritual. Now they can start with the lawn maintenance. Christoph is secretly pleased that the three are on time, because that was not always the case. Young people who are newcomers to the youth workshop, often have yet to learn about a normal daily routine. One feels instinctively that Christoph has a sense for motivating the young lads and, when necessary, to encourage them with the right words. Although in the past he wanted to become a carpenter, while he was absolving his civil

service, he took a liking to the social sector. By now, the 37-year old has been with the Dornbirn Youth workshop for eleven years and has already helped many to get back on track. For Christoph, these moments are the best part of his job, even though at the same time, getting there is the hardest part. To watch how his charges are developing is giving him new inspiration on a daily basis.

Organization *Dornbirn Jugendwerkstätte (Dornbirn Youth workshop)*  
 Place of Birth *Dornbirn*  
 Place of Residence *Dornbirn*  
 Work Instructor since 2008



## MARKUS GRAF

Forestry worker

A little girl runs excitedly across the works yard car park. She has her daddy in tow, who is carrying the Christmas tree they have just bought. Have they just seen Father Christmas? And over there, between the branches of the firs and spruces, one can catch a glimpse of a white beard. Only, it is not Father Christmas, but Markus Graf. For more than 30 years, Markus is a forestry worker of the municipality. He has been dreaming of this when he was still a young boy when he was watching his father tie up his bootlaces and leave for the works yard. Today, Markus is looking after the Christmas trees. That is one of the lives. The farm he is running on the side is the other one.

Markus' day begins as early as 4 o'clock in the morning and finishes late in the evening. He is relaxed about the fact that it is only three years before his retirement. He'll go when it is time, but he isn't counting the days. One can suspect that Markus will not be your average comfortable pensioner. For him, as he says himself, work is the best medicine.

Department *works yard, forestry office*

Place of Birth *Dornbirn*

Place of Residence *Dornbirn*

City Employee since 1987



## KEVIN PRANTER

Caretaker and Technician

It is eight o'clock, Kevin is starting his round at the hospital. He is going from room to room, tidies up and always has a few kind words for his colleagues. Due to his handicap, the 26-year-old is only in the hospital in the morning, although he says, with a smile, a couple of hours more would not bother him. During his shift, one can find Kevin in various departments or outside at one of the fourteen grassy areas, weather permitting. For his colleagues, Kevin is amongst those who pitch in. This is particularly apparent before elaborate events such as the Christmas party, when every helping hand is needed, or

when the snow on the forecourt must be cleared. Kevin seeks balance cycling or on the football pitch, however, what he enjoys most is being kept on his feet by his seven nieces and nephews. When he needs a bit of peace and quiet, he secludes himself and can lose track of time doing a jigsaw.

Department *Maintenance, Hospital of the city of Dornbirn*

Place of Birth *Hohenems*

Place of Residence *Hohenems*

City Employee since 2011





## DOLORES RAUCH

Educator and kindergarten management

It is unexpectedly quiet at the kindergarten. “The four groups can spread out on three floors. One of them has their forest day and is outside,” explains Dolores and adjusts two small chairs at the table that has been set for lunch. The bell is ringing. The lunch for 26 children is here. Together with four to seven colleagues, Dolores is taking on lunch duty three times a week. The manager of the kindergarten is spending most of her time in the office, dealing with communications with the municipality, her team and the parents. The biggest challenge? To remain flexible. “No day turns out as planned. Every educator knows this.” laughs Dolores. At kindergarten, the tiny humans

learn how to deal with a whole group of children of the same age. Sometimes that comes easy, other times less so. Dolores has a fine instinct for team dynamics and supports her educators whenever necessary. When she then gets on her bicycle in the evening, she happily plans the next day, knowing that it will turn out completely different.

Department *Kindergarten Hatlerstraße*  
 Place of Birth *Bürserberg*  
 Place of Residence *Dornbirn*  
 City Employee since 1997

## EVERYTHING A SPORTSMAN DESIRES



In the midst of the Dornbirn town centre, the largest sports house in Vorarlberg is situated, at over 3,600 m<sup>2</sup> – a real sports paradise – Intersport Fischer in Dornbirn. The store in Dornbirn is not only the largest in the state, but also the one with the largest variety of brands and products.

Intersport Fischer in Dornbirn is part of the Vorarlberg Intersport Group with locations in Schruns, Bürs, Feldkirch and Rankweil. With 170 employees to date, of which 17 trainees and around 9,000 m<sup>2</sup> of retail space, the Intersport Group is the largest employer and provider of sporting goods in the sport trade scene in Vorarlberg. Great value is placed on the training of the staff, in particular the trainees, which is reflected in the award of “nationally recognised training enterprise” of the Republic of Austria.

In Dornbirn Intersport Fischer is already known as a reliable and competent partner for everything related to sports. Whether spring, summer, autumn or winter: Outdoor activities are keeping us on our feet all year round. The Intersport Fischer staff know about the diverse wishes and expectations of today’s customers, as they are mostly active in sports themselves. They see their task in finding the right equipment for every sports enthusiast. Therefore, individual consultation, optimal service

and high professional competence is very important at Intersport Fischer in Dornbirn.

The Intersport brand stands for more choice, more brands, more service and more consultation. With these attributes, Intersport Fischer in Dornbirn does not only want to sell, but first and foremost improve the clients’ quality of life in relation to sports at every turn. Intersport would like to promote the enjoyment of sport and thus gain customers long-term. Considerable focus is also placed on sustainability. Products from recycled materials as well as with low environmental impact in production and European manufacture are increasingly more included in the range.

Each season offers its characteristics and as all-round provider in sports retail, the largest sports retailer in Vorarlberg provides consultation to its customers on their sports equipment over the entire year. Regardless whether biker, hiker, fitness enthusiast, tennis player or skier. Intersport Fischer in Dornbirn is supporting its clients when choosing the right outfit as well as the sports equipment.

Intersport Fischer – Shop Dornbirn  
Eisengasse 4, T +43 5572 205227  
[intersport-fischer.at](http://intersport-fischer.at)





# A STROLL THROUGH ART AND ARCHITECTURE IN DORNBIRN

*Works of art in public areas make contact directly with people. They stimulate discussions, sometimes they also may be exciting, and now and again they are irritating. They are never only stopgaps or a random feature, but in a specified architectural setting they make a strong design feature which cannot be overlooked. With just under 40 art and construction projects, Dornbirn has a quantitatively but also qualitatively remarkable spectrum of artworks in public areas.  
A short stroll to six extraordinary objects.*

WORDS *Annette Raschner*

PHOTOS *Benno Hagleitner*

## HANGING HOUSE

FLATZ

Here, one must look up! A wooden log construction house with a gabled roof is hanging upside down on several ropes. Is it even threatening to drop down and fall on your head? Topsy-turvy in the courtyard of the building, where children with special educational needs are taught. Like the children, the hanging house should in any event, be kept safe or be safely caught. At the same time, the artistic intervention is a symbol for exuberant creativity, for nature, leisure and play. Art extremist

FLATZ knows how to bemuse, unsettle and provoke with his works. In the past, the versatile artist – performance artist, stage designer, musician and composer – posed naked as a living dartboard or let himself be hung on a rope as a bell-clapper.

Artist *FLATZ*

Location *Special Education Centre, Schulgasse*

Created in *2011*

## QUELLPYRAMIDE (WELL PYRAMID)

*Caroline Ramersdorfer*

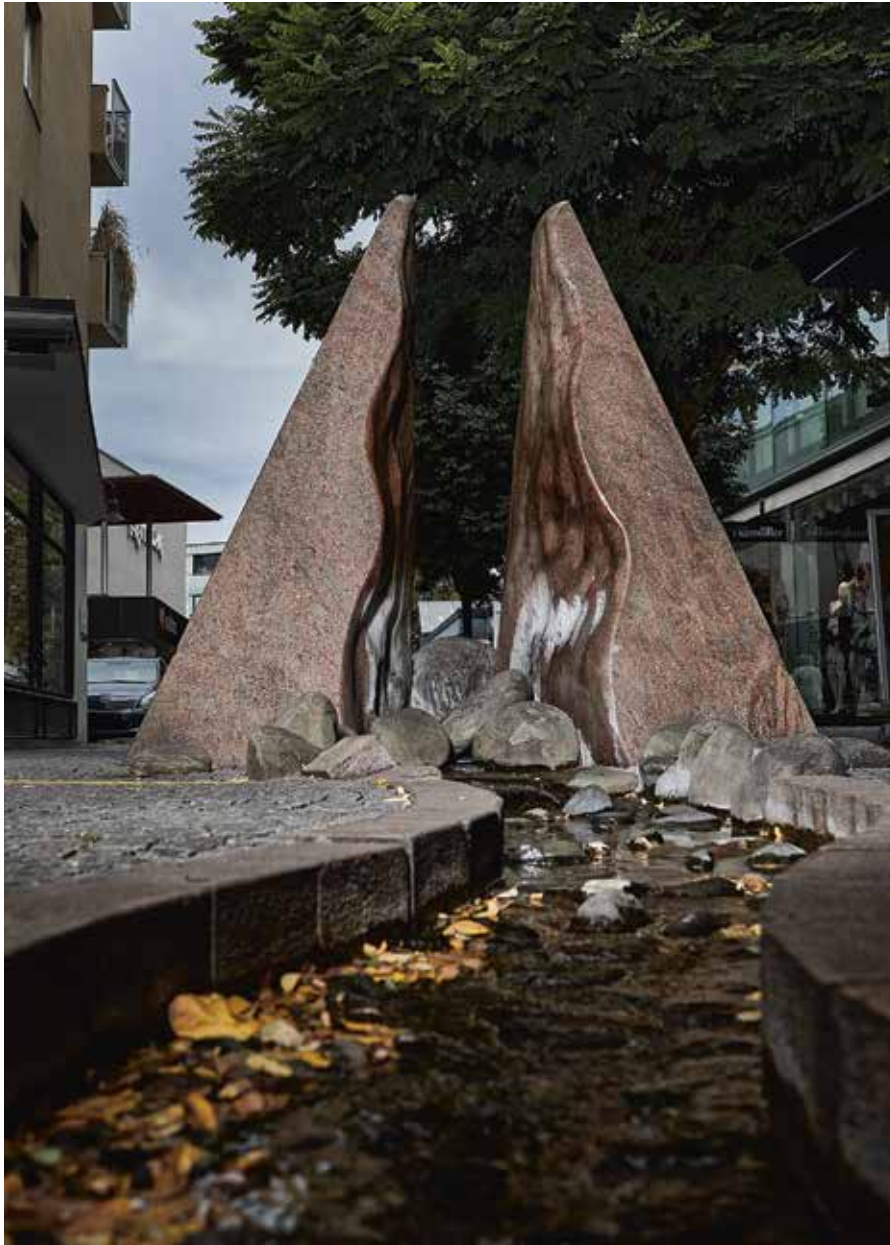
Water is flowing from a gaping granite pyramid. The water crosses the pedestrian zone in Dornbirn in a recess covered with stones. The recess is running wavelike, and the water is flowing under a bridge into a round basin. A particularly large number of children and families can be found here. They appear to love the dynamic and playful aspect of the artwork; its wave shape, the stones and the little walkways. The river course of the well pyramid forms the centre of the Europapassage. The art project

realised in 1989 is among the early works of the artist who was born in Lustenau, studied in France, Italy, Japan and the USA, and who has studios in New York and Feldkirch. It is meant to depict the Rappenloch Gorge with Lake Constance.

Artist *Caroline Ramersdorfer*

Location *Europapassage*

Created in 1989





## “H” CUBE

*Georg Malin*

An open, “illuminated” steel cube is differentiating itself from the world and is partially standing only on three legs. The “Four”, which in terms of numerical symbols stands for everything called “world”, is gaining new significance in the sculpture due to the connection with the letter “H”. The cube shape unfolds a floating effect and becomes the anti-cube. The cube itself also features the letter “T” as a sign of God. Georg Malin, artist, historian and politician born in Mauren, Liechtenstein in 1926, views art in public areas as a “sign of spiritual use”, which makes

reference to certain fundamental issues. Malin is a master of consistent abstraction of natural appearance. Squares, cubes and circles have already been integrated in objects of his early compositions. The symbolically charged letter cubes are located in sculpture gardens and private gardens in Austria, Germany, Liechtenstein and Switzerland.

Artist *Georg Malin*

Location *Stadtgarten, Jangasse*

Created in 1989/90





## HOUSE OF THOUGHTS AND MEMORY

*Gerold Tagwerker*

What is it? A game? An ingenious puzzle? Fifty identical parts stacked as modules, form an open cube with an ornamental structure in the yard of the nursing home. The patterns of the side walls permit various views depending on the viewpoint; and the enclosed interior is also an open place of thought with changing perspectives. Gerold Tagwerker's sculpture made of cement impermeable to water, metaphorically makes reference to the thinking, the remembrance, the passage of time and growing old. The object harmoniously fits in with the surroundings by

picking up formal elements of the buildings. In the interior, which is not accessible, there is a water area with a bubbling centre. The artist from Feldkirch, living in Vienna, dealt with modern townscapes and their diverse reflections in the urban area.

Artist *Gerold Tagwerker*

Location *Nursing Home Birkenwiese*

Created in 2013

## FOUNTAIN ELEMENTARY SCHOOL LEOPOLDSTRASSE

*Herbert Albrecht*

In the school yard of the Elementary School at Leopoldstraße sits a strange, water dispensing limestone creature. The doyen among Vorarlberg's sculptors, Herbert Albrecht, realised a fountain in 1967, which consists of differently shaped cubes. The artist, who lives and works in Wolfurt, loves stone as a material in all its forms and hardnesses. It is said that the stone compels us to stand and, through its harshness, defies the fast pace of our times. Herbert Albrecht has realised countless works for public areas. For the past sixty years, he has been

interested in the nature man; standing, sitting and lying down. The sculptor, born in Au in Bregenzerwald, studied at the Academy of Fine Arts in Vienna and attended Fritz Wotruba's master class during the 1950s. To this day, for him, the direct carving of stone is the most beautiful and most difficult work, full of high tension.

Artist *Herbert Albrecht*

Location *Elementary School Leopoldstraße*

Created in 1967





## ZEIT UND REISE (TIME AND TRAVEL)

*Christoph and Markus Getzner*

In 2007, the Getzner Brothers have artistically created two wall to wall backlit glass areas on the platform underpass, as a symbol of partings and reunions, anonymity and activity. The two-part work of art is displaying fairy-tale scenes providing a lot of room for personal interpretation. Since 2004, the artist duo, who grew up in Bludenz, have been working on a bizarre pictorial world of baroque settings with transience as a central theme. Space and time form work-immanent constants. The installation works were always carried out only after visiting

and examining the area. After his comprehensive artistic training, Christoph Getzner is working as a stonemason, stone restorer and installation artist. Markus Getzner, former pupil of Arnulf Rainer and Bruno Gironcoli, is living as a Buddhist monk in Switzerland.

*Artist Christoph und Markus Getzner*

*Location Train Station Dornbirn, Bahnhofstraße*

*Created in 2007*



## THE HYPO VORARLBERG IN DORNBIERN

*By pooling its strengths in asset management and real estate and corporate finance, Hypo Vorarlberg in Dornbirn offers sophisticated consultation for all your future projects.*



*“The quality of the personal consultation clearly lies at the very heart of our activities.”*

**Strong partner of the domestic economy** — Being able to plan and act is essential for each entrepreneur to ensure liquidity. This is where the ability of a bank and its staff is in demand. Hypo Vorarlberg does not offer a standard procedure, but conscientious consultation and carefully selected products. We are convinced that a lot of experience and tact is required in corporate banking, in order to cater for individual needs. The quality of the personal consultation clearly lies at the very heart of our activities. In addition, in the digital field we offer all those things that facilitate business life for our clients, such as “Hypo Office Banking” – a cross border solution for payment transactions, tailored to the requirements of business clients and in this form unique in Austria. Another competitive advantage is our business size and structure: The range of services provided by Hypo Vorarlberg corresponds to that of a major bank and includes investment and project financing, subsidies and foreign services as well as alternative forms of financing. In addition, our clients appreciate the quick decisions on-site and our regional proximity. With our offering, we are combining the best of two worlds.

Mag. (FH) Richard Karlinger  
Branch Director of Hypo Vorarlberg in Dornbirn



*“To develop the best solutions, a generous helping of empathy and experience is required.”*

**Asset management Vorarlberg style** — We are always pursuing a down-to-earth and attentive business model, which is aimed at stability and sustainability, while we are deliberately not engaging in high-risk commercial and speculative transactions. This basic approach is a crucial quality factor. Apart from a good performance, personal relationships with clients and basic values such as competence, transparency and high service quality are important. In addition, successful investment strategies are always oriented towards the individual needs of the clients. To develop the best solutions, a generous helping of empathy and experience is required. Furthermore, we operate our asset management customer-focused in-house. Our customer advisors can rely on a committed team of specialists. Customer focus and intimacy of a classical private bank and the research and investment opportunities of a major bank as well as a variety of investment categories are thus ensuring flexibility in investment and a risk-optimised achievement of the target returns. In the process, we are offering various investment strategies and even scientifically substantiated methods of depot optimisation and not least thanks to this, are one of the leading investment banks in the German-speaking countries. Not to forget the fact that we are speaking the language of our clients and not only understand the Vorarlberg mentality, but also live it.

Egon Gunz, CFP®, EFA®, Branch Director Private Clients of Hypo Vorarlberg in Dornbirn

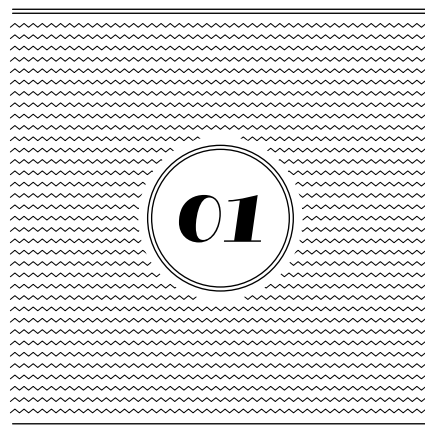
# DELICIOUS DORNBIRN

WORDS *Barbara Schmiedehausen*

PHOTOS *Lukas Hämmerle*

What would a walk through the town or a visit to the market be without culinary highlights? What would a day be without a substantial breakfast? How could you imagine an extended shopping trip without a refreshing coffee or a stimulating glass of wine? That is unimaginable, and would be absolute nonsense.

And therefore we have visited Dornbirn's top culinary places and asked them about their secrets. The hearty and leisurely breakfast with home-baked spelt bread in Hatlerdorf and the extensive Falstaff acclaimed breakfast buffet in Haselstauden. Single-origin espresso and hand-picked Japanese tea. The flavourful soup, the perfect Viennese Schnitzel, the round bagel and the sea urchins accompanied with Sancerre, that's what we want to talk about. At times it is the products themselves we are delighted with, at times it is the way they have been prepared, but it's always how all parts fit together, which gives us a sense of well-being, without having to think about it further. We enjoy the highest quality and warm hospitality. We also have the benefit of the expertise and the experience of your hosts. Cheers and enjoy your meal in Dornbirn!



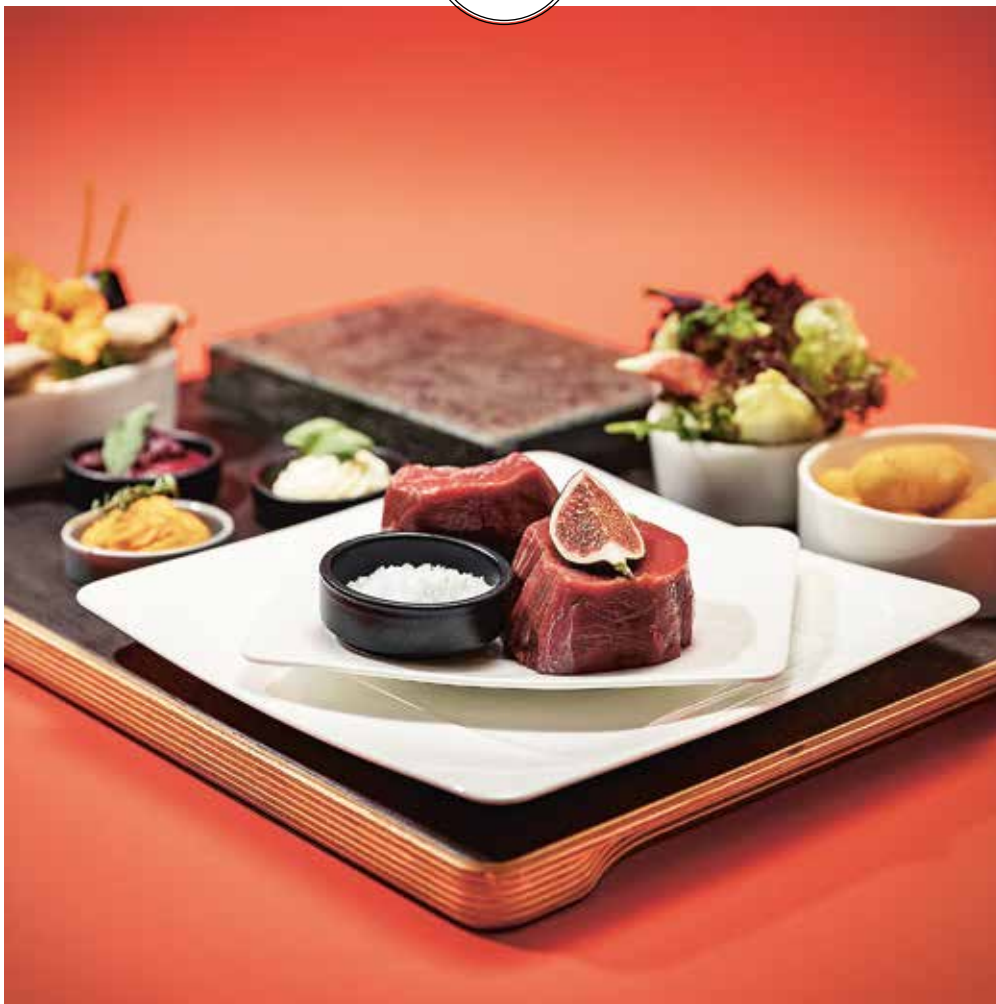
## KOHLER ECK

**Sensual pleasures in a feel-good ambience** — Feeling comfortable and eating well. This is how simple and satisfying a brunch can be. Gert and Daniela Lackner are creating the feeling of being welcome, in the Kohler Eck, which is steeped in tradition. Together with their ladies' team, every day from Tuesday to Saturday, they bring a vegetarian lunch menu from local and seasonal ingredients to the mixed tables with history. With that there is spelt bread, freshly baked by Gert every morning. The tableware also has a friendly history: For the opening of the Kohler Eck at the beginning of 2018, each guest brought one plate with them – they are still used for eating today. The breakfast offering is also inviting (and not exclusively vegetarian). Having breakfast together brings families and colleagues together and thus, uniquely in Dornbirn, a cosy group breakfast for six people onwards is offered. Another secret tip are the cakes and desserts made by Eli, employee of the highest calibre and trained confectioner. The soft-melting almond pastry is extremely addictive.



Kohler Eck – *Mittelfeldstraße 8, kohlereck-bsundrigscafe.at*

## 02



## HOTEL HIRSCHEN

**Delicious from morning to night** — The Falstaff is the culinary institution in Austria. And it is very selective. One was probably all the more delighted to receive the high accolade – with the most votes, Hotel Hirschen was voted by the Falstaff community the most popular breakfast and brunch restaurant in Vorarlberg. With local ranges, gluten and lactose-free selection, vegan and vegetarian products, appealingly served in chilled display drawers, the Hirschen is placing itself on the top of the regional breakfast venues. The aim had been to appeal

to “people, to whom ethical issues were particularly important, localvores with awareness of local added value, as well as all lovers of sumptuous culinary delights”. Not only hotel guests are welcome – with a reservation, the town citizens also like to eat very well here in the traditional house Hirschen in Haselstauden. Secret tip: The sumptuous breakfast delights are particularly well eaten in twos. Perhaps as an anniversary gift?

Stadthotel Hirschen – Haselstauderstr. 31, [hotel-hirschen-dornbirn.at](http://hotel-hirschen-dornbirn.at)





03

## KAFFEEBOHNE

**Coffee bean: Indulging in caffeine** — Impressive variety names such as Puccini, Rossini or Verdi, single-origin coffees from Ethiopia to Cuba of all strengths and with that the finest chocolate: The coffee bean aims, directly and unexpectedly, for the taste buds of its customers and local connoisseurs. The absolute top seller is the espresso Puccini – the small but exquisite roasting house in a little yard at the Marktstraße is selling over 30 kg of this alone per month. During their tasting sessions, connoisseurs are drinking one of the best cappuccinos in town and have a delicious tartuffo to melt in their mouth. The culinary offering is rounded off with fresh pastry from the traditional baker Stadelmann, with butter, jam, cheese and spreads produced locally. But the chocolate! For many, this tops the coffee assortment. Single-origin chocolates are sharing shelf-space with the unique plantation chocolate Bonnat from France and the specialties from the Hohenems chocolate manufacturer Fenkart. Magnificent!

Kaffeebohne – Marktstraße 41, kaffeebohne.co.at

## MOSES

**Noble tea and whisky temple** — Marktstraße 14 has been a location for trading exquisite goods since 1840. Numerous generations have passed on their experience to the Moosbrugger family. Impressive names such as The Scotch Single Malt Circe, Cadenhead's and Elements of Islay, Hepburn's Choice and The First Editions delight the connoisseurs' heart. Selected gin and rum rarities supplement the "spiritual part" of Moses speciality shop. Then there is an incredible range of teas, selected by the experienced lady of the house: Vorarlberg's first tea sommelier provides expert consultation and is selling, among other things, rarities from small Japanese tee farmers, who only produce a couple of kilos each year. The traditional brand Ronnefeldt is exclusively offered at Moses. The offer is rounded off with selected chocolates - the famous whisky balls according to a secret house recipe are known across town. And because traditional traders move with the times, the delicious offering is now also sold in the online shop.

Moses Whisky & Tee – Marktstraße 14, mooses-kost-bar.at

04





05

## CAFÉ STEINHAUSER

**Tradition meets gossip** — It is not really a secret that the Steinhauser is the place for news, gossip, business and good conversation. The word has also already gotten out, that you also can get excellent lunch menus and seasonal delicacies served here. However: The Viennese style Schnitzel (it is not a Viennese Schnitzel in the strict sense of the word) is one of the best in town. Particularly as it is baked in the frying pan, always (!) with fresh vegetable oil, and does not end up limply in the deep fryer. The special thing about this Schnitzel is, however, that it adjusts itself to the taste of the person consuming it: For the man hunger, there is the larger edition with three golden yellow Schnitzel the size of the palm of the hand. The ladies' portion still makes you happy, but not overly full, with two of the crispy pieces. This is served with fresh salad and a fine dressing and always a potato salad, freshly prepared daily, and always perfectly seasoned, and piquant sweet lingonberries. This triple works perfectly!

Café Steinhauser – Marktplatz 9, T +43 5572 31333

## ELFENKÜCHE

**Fabulously tasty** — Together, you eat less alone. But much better. Especially in the cosy modern lounge ambience of the Elfenküche: Ulli Marberger's healthy and fabulously tasty cuisine with attached production invites to soups and hotpots with fresh, seasonal and local ingredients. Of course without preservatives, colourings, artificial flavourings or other additives. Instead refined with the coordinated "five elements" of Eastern dietetics. "We are offering natural convenience food for people who are mindful of what is put on the table", assures the manager. Ulli has inherited the talent and passion for cooking from her "Ähle" (grandmother) in Bregenzerwald. The result is traditional culinary art, topped with new flavour highlights: for instance a vegetable curry with local vegetables. The soups and hotpots are home-baked, filled into jars with a shelf-life of several weeks, if kept in the fridge.

Elfenküche Suppenmanufaktur – Bahnhofstraße 16, elfenkueche.at

06





07

## CAFESITO

**Strong coffee, round bagels** — How is it that bagels and coffee at Cafesito complement each other so well? Is it the ambience? The selected coffee blends are no secret per se. During the preparation, meticulous attention is, however, paid to a couple of things such as the grinding degree, humidity, the duration of maceration – this substantially increases the coffee pleasure. And because your craving is not always the same in terms of quantity, the cappuccino, latte and mocha are each available in S, M, L and XL. During the summer, the offer is supplemented by delicious iced coffees and Frappes. And now to the bagels: They are available in plain, sesame, onion, lauge (with alkaline solution), or multi-grain, round with the typical hole in the middle. Classical with cream cheese and toppings from tomato to tuna, salmon or chicken curry. The round delights are initially cooked in hot water, before baked until crusty. Inside they are soft and compact at the same time. Muffins, cakes and other sweet pieces are also served. Together with muesli and frozen yoghurts. And always: With love – that's the motto of founder Christian Nagel.

Cafesito – Eisengasse 3, cafesito.at

## WEINSTEIN

**Tasting bar and wine shop** — Sebastian Spiegel invites experts and rookies alike to his kingdom of wine right in the hustle and bustle of Dornbirn town centre. Along with the approx. 300 wines he serves small fine dishes and appetisers, which combine perfectly with the wine and are not available everywhere else. Among other things, Ceviche peruano with freshly caught fish from the sea, sea urchins and oysters, served with Champagne, as well as Chablis or Sancerre. The melt-in-the-mouth Vitello Tonnato is prepared with Ländle veal and Dornbirn balsamic vinegar. An incarnate poem! Tinned fish is also celebrating a comeback: Chipirones, sea urchins and vintage sardines in creative packaging are for sale in attractively designed shelves, or they are consumed straight away. The wines are coming from all over the world, with emphasis on Europe. Apart from sparkling wine from Lindau, Pinto Noir from Graubünden and Grüner Veltliner from Lower Austria, Burgundy wine and Bordeaux are delighting the heart and the palate. And more and more of organic quality.

Weinstein Finewine – Eisengasse 3a, weinstein-finewine.com

08





# Märkte. Live! Erleben.

## MESSEQUARTIER DORNBIRN

Located in the attractive four-country economic zone, Messequartier Dornbirn hosts over 150 events a year. Its modern infrastructure meets the market's needs, something that is appreciated by event organisers and customers alike. Every event receives the same professional level of support.

[www.messedornbirn.at](http://www.messedornbirn.at)



com:bau  
28<sup>th</sup> February to 01<sup>st</sup> of March 2020

SCHAU!  
02<sup>nd</sup> to 05<sup>th</sup> of April 2020

TECH.CON  
28<sup>th</sup> of May 2020

pro[mo4] *Hosted fair*  
28<sup>th</sup> of May 2020

ART BODENSEE  
03<sup>rd</sup> to 05<sup>th</sup> of July 2020

Herbstmesse  
09<sup>th</sup> to 13<sup>th</sup> of September 2020

W3+ Fair Rheintal *Hosted fair*  
23<sup>rd</sup> and 24<sup>th</sup> of September 2020

Gustav  
16<sup>th</sup> to 18<sup>th</sup> of October 2020

Ach du LIEBE Zeit  
14<sup>th</sup> and 15<sup>th</sup> of November 2020

## EXPERIENCE BEER TRADITION

*With the Mohren Biererlebniswelt the comprehensive beer experience in Dornbirn's traditional brewery and the history around the barley juice can be experienced by all.*



© Markus Gmeiner

**A world full of beer diversity** — The individual elements of the Mohren Biererlebniswelt offer a holistic beer experience. Brew beer yourself in the Creativ Brauerei, find inspiration in the beer product range in the Mohren shop, hold special celebrations in the brewery cellar, or hold pleasurable meetings in the seminar rooms of the Mohren Biererlebniswelt in the centre of Dornbirn.

**Experience beer tradition in the museum** — The long history of the brewing trade as well as the milestones of the long-established company are brought together in the museum of the Mohren Biererlebniswelt to form an impressive overall experience.

A tour through the 700 m<sup>2</sup> interactive and multimedia exhibition offers insights in the beer production through the ages – from the raw material to the end product. The centrepiece in the museum of the Mohren Biererlebniswelt is the historical brewing system from the 19th century. Managing Director Heinz Huber acquired this in 1989 and had it restored with a lot of finesse for the museum.

**Collector's passion** — 10,000 objects, from bottles to historical brewing devices, are in the ownership of the

oldest active brewery in Vorarlberg, thanks to Heinz Hubers' passion. A part of it can be seen in the museum.

### Museum in the Mohren Biererlebniswelt

- # Four floors with 700 m<sup>2</sup> exhibition area
- # Multimedia and interactive experience
- # Immerse yourself into the world of beer, learn about the brewing culture and acquire knowledge all around the history of beer and the Mohren brewery
- # Centrepiece of the exhibition: A completely restored brewing system from the 19<sup>th</sup> century
- # Try the beer generator for the individually suitable beer and then enjoy it at the museum bar

### Mohrenbrauerei Vertriebs KG

Dr.-Waibel-Straße 2, 6850 Dornbirn

T +43 5572 3777-119

erlebniswelt@mohrenbrauerei.at

www.mohrenbrauerei.at

### Opening Times Museum

Thu 10 am to 8 pm, Fri & Sat 10 am to 6 pm,

Sun 10 am to 5 pm



# Biertradition erleben!

Mohren Museum



MOHREN  
**Bier  
erlebnis  
welt**

## Öffnungszeiten Mohren Museum

Do	10-20	Uhr
Fr, Sa	10-18	Uhr
So	10-17	Uhr

[www.mohrenbrauerei.at](http://www.mohrenbrauerei.at)  
[facebook.at/Mohrenbrauerei](https://www.facebook.com/Mohrenbrauerei)  
[@mohrenbrauerei](https://www.instagram.com/mohrenbrauerei)



**MOHREN**  
Das Vorarlberger Bier





# NOT BREAKING A SWEAT

WORDS *Barbara Schmiedehausen*

PHOTOS *Christoph Pallinger*

This is open to debate: Is darts a sport or a pub game with a lot of entertainment value? It is hardly an incredibly physical challenge. Nor is it an Olympic discipline. But neither are other fun activities with a sporty touch. Skittles for example, or billiard. Yet hardly anyone is denying those activities their sporty nature. So let us check for ourselves, whether it is sport or a game. And we went through town with the legend of the night, Gitte (former proprietor of the Engel) and her friends, Rebecca and Norbert, on the search for sport without effort, or fun with a sporty nature. In any case, as far as possible without sweating.

The three friends know their way around the night-scene. Very well, in fact. Gitte herself is an inn-institution. Although a former one, because she is no longer working behind the bar. However! She is still widely known and everyone is aware that she is holding her ground. The red Zora, as her old friends like to call her, is in any event fun-loving and can take a joke. Does she know anything about sports? That depends on how you define sports. At the foosball table, she certainly looks like a real professional. But football is not Gitte's passion,

neither on the field nor at the table. Rebecca and Norbert are clearly having more fun with this. Whilst Gitte is having something a little stronger. A Cognac a day keeps the doctor away. Darts, on the other hand: that is a real challenge for your hands and eyes. And you get talking to people. This more to Gitte's taste. And she wins easily.

"Bowling is intensive, you are moving your arms and legs. But there is only one bowling alley left in Dornbirn. There used to be more in the past", says Gitte in support of the game with the heavy ball. Yes, this is true: You work up a sweat when you are playing skittles. But it is also a good laugh. You must not take getting a strike and winning it too seriously. Of course, you should make an effort, otherwise you can just go have a drink, according to the ladies and Norbert. But they find it completely out of place when one displays ambition and envy.

**Restless and a heart for dogs** — "Billiard, that is a sexy sport! I like how you move in that game", says Gitte. And she is really agile, unbelievable! Of course, even Gitte does not know the secret of eternal youth. But the fact that, at 71, she is still full of life, fit and above all and



ADDRESSES
Skittle alley – LZH, Feldgasse 24, lzh.at
Billard – Mr. John's Sports Bar, Marktplatz 1, mrjohns.at
Foosball – 7er Bar, Eisengasse 7, 7er-bar.at
Darts – Boxenstop, Lustenauer Straße 75b, boxen-stop.com

has a good sense of humour, is perhaps down to the fact that “Engel” has always been a merry henhouse. The Great-Grandma and Grandma and then Mama Herta have all run the inn. The men were allowed to look for other work. Grandpa was a farmer, the Dad was a butcher and the husband, one of the three, was a welder. The entire Engel house is a female domain. Mama Herta had been living on the upper floor for a long time, now the sister is living there.

Immediately behind the bar you get to the kitchen and then Gitte's realm. Although: Frida and Letizia have clearly taken over here. No, they are not the daughters – Gitte left the job to have children to her sister – but essentially the most important residents in Gitte's world: Spanish greyhounds. Because Gitte has shifted her focus from the bar to dogs. With her Ada Gran Canaria Club, she finds new homes for “decommissioned” greyhounds. For this, she is travelling around a lot. She likes to spend her remaining time with the Crazy Cats, her women's group, and they go to play skittles occasionally. Or ride a Harley. And Gitte also has a new job: she is letting it be known that she now is a seamstress for dogs' overcoats. We say thank you for a sporty encounter and keep on truckin'!

#### Pushing balls in the “Home for the Hearing Impaired”

— The regional Centre for the Hearing Impaired LZH provides two lanes and a lot of privacy to the bowling buddies. If you want to play “Abräumen” or “Galgamännle” in a small group, you are in the right place. With eleven Euros per hour, the sportive fun for the two lanes is also keeping within limits financially. The service personnel is friendly and helpful – a employee looks after the sportsmen. Small refreshments such as toast and little sausages, Manner wafers and Bounty are provided by the canteen. Depending on the season, hearty Weißwürscht (veal sausages) are served. Incidentally: The entire venue can also be rented for family gatherings and corporate celebrations. Skittles can't get any more intimate. It is, however, necessary to pre-book the lanes, because







nine (almost) professional skittle groups are regularly playing in the centre.

**Pushing balls in Mr. John's Sports Bar** — They are unusual, the red billiard tables in the cellar of Marktstraße 12. Even the chucks are red, so for once you don't get blue marks from top to bottom when playing with the quick balls. Otherwise, however, they are classic tables, and well looked after. Not too dear, the costs are not calculated per hours started, but precisely to the minute. With twelve Euros per hour, the noble game of the kings is also affordable for young people. Whereby the actual billiard room is separated from the bar with a glass door. Because there, they are talking shop. This somehow belongs to a place like this. Large plasma screens, large beers, big talk. And it is well attended, the Sports Bar. Because that's also how it is with the other types of indoor sports such as skittles and bowling: there are no longer many places where one can play. Drinking wine and eating some nibbles is apparently more in demand with the public, and thus the few bars, where you can still move, are fairly rare.

**22 Men and one ball in the 7er Bar** — Things have also been different, but well, the legislator has (for the time being?) prevailed: The foosball table, one of the town's last ones in a bar, obtains its right to exist in a glass hut on the right side away from the drinking action. So foosball must somehow be a sport after all, otherwise it

would not be necessary to separate it from the people who are only drinking. It is rather unusual for people over 20 to visit the 7er Bar, but we are a jolly group and don't care anyway, so in we go with the young ones and get playing. "Twirling" is, by the way, still as frowned upon as ever – yet in the heat of the moment, it is still popular. Whether it is of any use has probably been disputed since these boxes were initially installed. Apart from that, every table is "hanging" – as soon as someone loses, the table has always been lopsided. This will probably also not change in the next generations.

**Sharp and quick at Boxenstop (pit stop)** — A very splendid name. Housed in a former petrol station, in line with the decoration, it is all somehow about the car. Old tyres with small trees inside, crash barrier as beer garden fence, classical Coca Cola umbrellas and bearded truckers at the bar. Highlight is the cut-off part of an old beetle, which serves as a sofa in the outdoor seating area. Original with a black number plate. Inside, it is tidy and bright with cars painted on the wall. There is also a daily lunch-time menu. And the whole thing can be rented - for family parties, birthdays or other occasions. Sometimes, the Rockabilly club passes by with a concert, and then the hut is shaking and the circle skirts are swinging. Yes, and very important: Darts is also played here. Elsewhere, there are no longer many coffee shops with a dart board in town.

# IN 16 DRINKS THROUGH TOWN

*There are sufficient good establishments in Dornbirn to wander from bar to bar for the entire weekend. Admittedly, you would have to divide yourself into four in order to trudge around all bars, pubs and hotspots in one evening, but luckily, the weekend has more than one night. Instead of always meeting in the same old pub, it is OK to try something new every once in a while, because other bars also have a lot to offer. So put on your best dress and let the bar hopping begin.*

WORDS *Veronika Mennel*

PHOTOS *Lukas Hämmerle*



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**7er Bar** — For regular guests it is clear 7er Bar is an authority in the town's night-life. It has displayed staying power since 1986 and is open 364 days a year, that is yet to be done by someone else. Beer lovers are happy about this, because this is keeping the doors open to the bubbling Eldorado of draught beers. Guinness, Hoegaarden, Budweiser/Budvar and Stowford Press Cider are freshly tapped in 7er Bar and served by the glass. Behind the bar is a special feature, which you would not expect here: One of the best coffee machines in town. Rumour has it, that 7er offers the best coffee in town. And the best toast.

Eisengasse 7  
T +43 650 8422027  
7er-bar.at

**Hugos** — Admittedly, it takes a bit of searching, but when you follow the steps down at the tobacconist at the market square, you will find your destination without detours. Modest modern ambience, comfortable leather stools and cool drinks. For many years now, Hugos has been a magnet for night owls, who are wandering through the town until the early hours of the morning. Early birds must be patient, because Hugos opens its doors not before 8 pm. When summer is coming, the bar and dispensing system is shifting into the sun, to the centre of the market square. During warm July evenings, this makes Hugos to Dornbirn's meeting point for clinking glasses together.

Marktplatz 12  
T +43 5572 31337  
📍/hugosbar.at

**Mr. French** — Hops and malt have a long-standing tradition in Vorarlberg. We prefer drinking to brewing ourselves. Mr. French has realised that and tempts beer lovers with a dozen creative and craft bottle beers. Anyone who fancies a refreshing brewski, can be pleased, Mr. French has a terribly good selection, including Darling Thunder Bird, Toro, Crazy Duck, Ambear and so on. Some of it also finds its purpose as a flavour enhancer in beer goulash. What else does one eat here? Creative burgers, fresh mussels, Belgium chips. Whatever the heart desires, because warm meals are served all day.

Marktplatz 10  
T +43 5572 398222  
mrfrench.at

**Reini's** — Quaint and outspoken. As ever, Reini's is the place in Dornbirn, where you can still drink a cultivated beer. A textbook pub. With a real wooden bar and fresh beer from the tap. As it should be, the curfew is determined by the guests. If there is a football match, the closing hour is mostly postponed back. At Reini's, you can watch all important matches, cheer on in the derbies and follow the World Cup and European Cup in the best of company. The furnishings are kept modest, the ambience has an informal feel. Fits perfectly with the down-to-earth drinking culture away from the strawberry spritzer and elderberry ale.

Brückengasse 3  
T +43 5572 36953



## BARS



**Grüner Pavillon** — When it is finally Thursday again, the DJs are taking their place at the desks and the nights are turned into days at Grüner Pavillon (Green Pavilion). In the iconic ambience anything is being played that makes the guests happy, from alternative to EDM and hip-hop to live music. If you fancy a solid drink, the old fresh energy and good company – this is your place. Strictly speaking, the Pavi is not a bar, but more of an institution for ambitious night owls. If requested, guests are served the specially created shot “Banana Joe“, you can only get it in the Pavi. Other signature drinks are already in the pipeline.

Marktstraße 5  
T +43 5572 54600  
@gruener.pavillon

**Klappe 2** — For a cocktail. Or two. At Klappe, a colourful hotchpotch of mixed drinks, beers and spirits is celebrated, shared and enjoyed. This makes it the home base for night owls and relaxed meeting point for cocktail enthusiasts. The drinks menu lists everything creativity can provide – perfect for trying out something new and to find ones favourite drink. Klappe is cosy like a lounge bar and versatile like a city bar. If you are lucky, you can enjoy illustrious live entertainment at the weekend. When the acts are turning up their music, the bar immediately transforms into a mini club. The place to be.

Marktstraße 2  
T +43 664 9333591  
@klappe2

**Tivoli Kellerbar** — Italy in the name, Asia in the cuisine and Ireland in the glass. More is not possible. The Tivoli cellar bar has brought three worlds together, if not even more, all at once. In the middle of Dornbirn you suddenly feel like in a real Irish pub, while enjoying a freshly drafted Guinness from the barrel. Between the die-hard regulars, culinary treasure hunters are turning up consistently, who have followed the insider voices, because it is rumoured that the best kebab in town can be found at Tivoli. On special occasions, lady of the house, Apple, is pampering her guests with the finest Thai food, accompanied by atmospheric live music.

Riedgasse 8  
T +43 5572 24172  
tivolikellerbar.at

**Vakanz** — Only a stone’s throw or cocktail cherry’s throw from the town centre, Vakanz is scoring with the charming flair of its remarkable cellar vault. Here is the perfect place to spend an entertaining evening, to sip good drinks and to find your new favourite place in the nocturnal party scene. As the nightclub is only open at weekends, it can get crowded, but this does not stop anyone from singing, drinking and dancing. While some are moving to the beat, refreshing drinks are served at the other side of the bar. The ideal location for an unforgettable party night in Dornbirn.

Marktstraße 33  
@vakanzclub





## HOT SPOTS



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**Bar10Zimmer** — A good day at Bar10Zimmer starts with a balanced breakfast, to include home-made granola, the best in the region and various coffee- or tea specialities. Followed by Jodok Dietrichs and Manuel Kemmer's fine lunchtime creations. In the evening, people meet in a relaxed atmosphere to have a glass of wine or a drink from the exquisite drinks menu. The freshly cooked dishes range from hummus to avocado toast with poached organic egg, via soups and salads, to Pastrami Sandwiches or cornbread with chilli crème. Creative minds and artists frequently meet at Bar10Zimmer during a collective enjoyment.

Marktstraße 73  
T +43 5572 890999  
bar10zimmer.at

**FREI** — There are many reasons for visiting the Frei. The snazzy drinks and snacks, for example. Early birds come on a Saturday for brunch, coffee enthusiasts meet for the treasured caffeine consumption and night owls for drinking and dancing. Frei is a coffee shop during the day, a bar in the evening and during the summer the place to be. At almost any time, day or night, a really good drink can be sipped here and being in Frei can be celebrated in the hip ambience and in best company. In the late hours, everyone moves one floor down. DJs are at the desk at weekends and guide the night owls on the dance floor with vibes.

Marktstraße 2  
T +43 664 1606122  
@frei.rocks

**Innauer** — When you concentrate and focus on the important issues, the taste buds are happy. To nurture and enhance them is also the motto at Innauer. Old recipes are re-interpreted with primarily local ingredients and the ABCs of pleasure is presented. The menu selection compressed to its best, the fine drops and the ambience bring a puristic city flair to Dornbirn. It is best to enjoy a freshly mixed drink at the urban bar prior to the meal. Trendy restaurant according to the Falstaff, aroma cuisine according to consumption specialists and favourite place according to connoisseurs. Those who like it stylish, should absolutely stop by Innauer.

Marktstraße 33  
T +43 5572 203488  
innauer.com

**Rätschkachl Bar** — Bring the day to a close in atmospheric surroundings after a lovely evening meal. This is best done in the Rätschkachl bar with the icons of the colourful world of cocktails: Cosmopolitan, Manhattan and Old Fashion are mixed at the bar up and down, stirred and shaken. The bartender gets to the heart of good taste and into the glass with skill and dexterity. First-class cocktails are thus made, refined with selected Martini, Gin and Vodka from all over the world. The Rätschkachl bar is the ideal place for an evening with great drinks and a revelation for everyone who thought that the world of cocktails ends with a Gin & Tonic.

Bergstraße 22  
T +43 5572 21995  
raetschkachl.com



## LIVE MUSIC



**Engel** — Engel is nowhere near as well-behaved as the name implies. Here, the real heroes of the night experience legendary evenings, raunchy parties and unforgettable tales. Engel in Oberdorf proves, that the town centre is not the only place in Dornbirn where something is going on. There is never a lack of entertainment here: many are listening to the live music right at the bar, and others talk until late at night with the person next to them or with themselves. A cool beer with that, what else does one need? Before the end, Engel is the best address to enjoy a nightcap for the relaxed conclusion of an unforgettable evening.

Bergstraße 31  
T +43 664 2274989  
engel-dornbirn.com

**Conrad Sohm** — People like to say, about splendid establishments such as Conrad Sohm, that one is entering another world. The building itself is over 160 years old, the flair is unique and the furnishing truly artistic. Keyword art meets culture meets club. With this motto, it is only consistent to offer cultural treats as well as musical highlights. Conrad Sohm is the playing field for different artists from the region and the world, and they regularly provide trendy surprises. The multi-cultural programme with live concerts and club nights tempts lovers of music and art from the entire border triangle into the magnificent club.

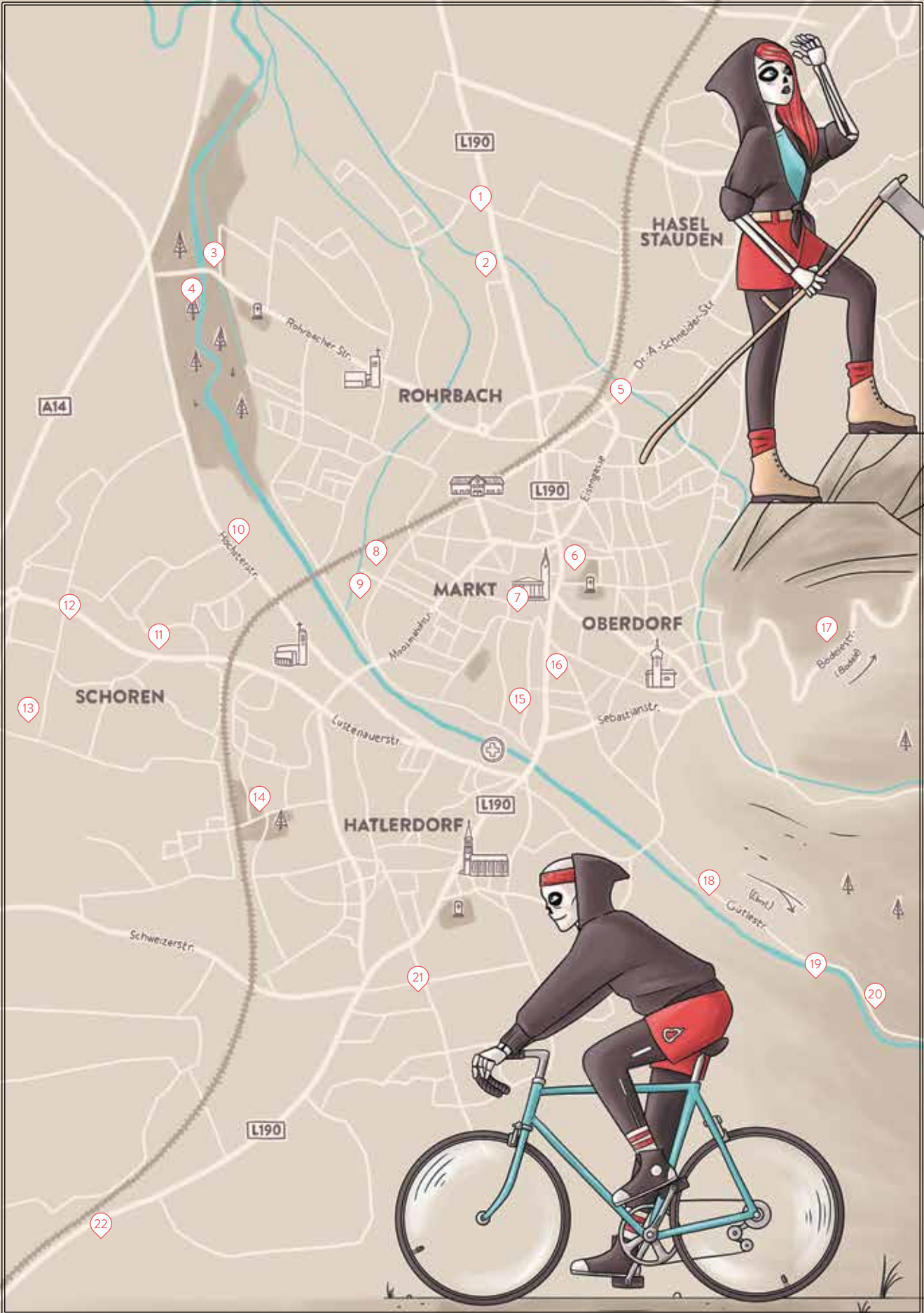
Boden 1  
conradsohm.com

**Spielboden** — Spielboden is a well-known address for music, cultural and art events with an audience of varied ages. It is an opportunity to have a small beer with friends and listen to some nice live music. The acts are sometimes more, sometimes less known. Sometimes there is singing, sometimes some reading, sometimes there is a poetry slam. On the large stage or in the cosy cafeteria bar. Selected films in their original version with subtitles are played almost daily on the screen of the in-house cinema, often in cooperation with BIO Austria or GoWest Vorarlberg. A visit to Spielboden is always worth your while, there is so much to discover.

Färbergasse 15  
T +43 5572 2193311  
spielboden.at

**„wirtschaft“** — It does not always have to be the big concert hall. In terms of space, „wirtschaft“ is smaller than a stadium, however, in terms of entertainment, it competes with a mega stage. Here, every type of hunger is satisfied: No gourmet is left hungry at „wirtschaft“, no music enthusiast left unsatisfied and no eye left dry. The “dinner&konzert/dinner&comedy” events are no longer an insiders' tip, but are a must-see for everyone who sets great store by good entertainment. Generally speaking, gourmets, music lovers and culture lovers should by now have „wirtschaft“ on their radar, because there is something on offer for them.

Bahnhofstraße 24  
T +43 5572 20540  
wirtschaft-dornbirn.at





# SPORT IS MURDER

WORDS *Anna Ulmer*

ILLUSTRATION *Clemens Hinteregger*

Winston Churchill is supposed to have said this. Sorry, but that is not true. This excuse for couch potatoes has probably been invented by one. At the bottom of our heart, we all know that movement, possibly even in the fresh air, is excellent for the body as well as the soul. And honestly, Dornbirn and its surroundings offers so many opportunities. There should be something for everyone. What about for instance some walking, jogging or hiking? Very sporty up to the local mountain Karren, leisurely along Dornbirn's Ach or quickly through the fitness course? And a laid-back stroll through town is also movement. Those who prefer to move on wheels, can find a well-developed network of cycle paths and many mountain bike tours in the surrounding area. In winter,

the surrounding ski areas are perfect for wonderful swings on the slopes, and sledging tracks evoke beautiful childhood memories. What shall we do when the weather is bad? Then there is Dornbirn's wonderful indoor swimming pool with a sports pool and a sauna for relaxation afterwards. Apart from that, there are numerous fitness centres and squash courts. Anyone who wants to aim high, has 250 different routes available in the climbing hall K1. There are, of course, also climbing courses and introductory offers. And anyone who likes it icy can easily go to the Dornbirn ice rink. The offer is large and even more diverse than described here. Do you know yet where your next exercise trip will lead?

## LEGEND

### Basketball

06 Kulturhaus, Rathausplatz 1

### Ice Skating

13 Messestadion, Halle 6

### Fitness Centers

07 Good Life Sports, Marktstraße 4

01 Speedfit, Schwefel 67

09 Magic Fit, Bildgasse 18

11 Mrs.Sporty, Lustenauer Straße 62

05 Home of Balance, Messestraße 1

02 Feelgood Fitness, J.G.-Ulmerstr. 3

15 EMS Studio impuls, Marktstraße 44

22 Maximus Victory, Wallenmahd 27

### Football

10 sports ground Birkenwiese

14 Hermann-Gmeiner-Park

21 sports ground Staufenberg

### Jogging

03 jogging track Ach

04 Fitness parcours Furt

### Climbing

08 K1 Kletterhalle, Bildgasse 10

05 Steinblock Boulder hall,

Dr.-A.-Schneider-Straße 28

### Cross-Country Skiing

17 cross-country loipe Bödele

### Mountain Biking

20 starting point Gütle

### Cycling

03 starting point Furt

### Sledging

17 sledging tracks on Bödele

### Swimming

19 Waldbad Enz, Gütlestraße 16

16 das stadtbad, Schillerstraße 18

### Skiing

17 Ski resort Bödele

20 Ski lifts Ebnit, Heumöser 3

### Squash

09 Magic Fit, Bildgasse 18

### Volleyball

10 sports ground Birkenwiese

19 Waldbad Enz, Gütlestraße 16

### Hiking

18 hiking area First

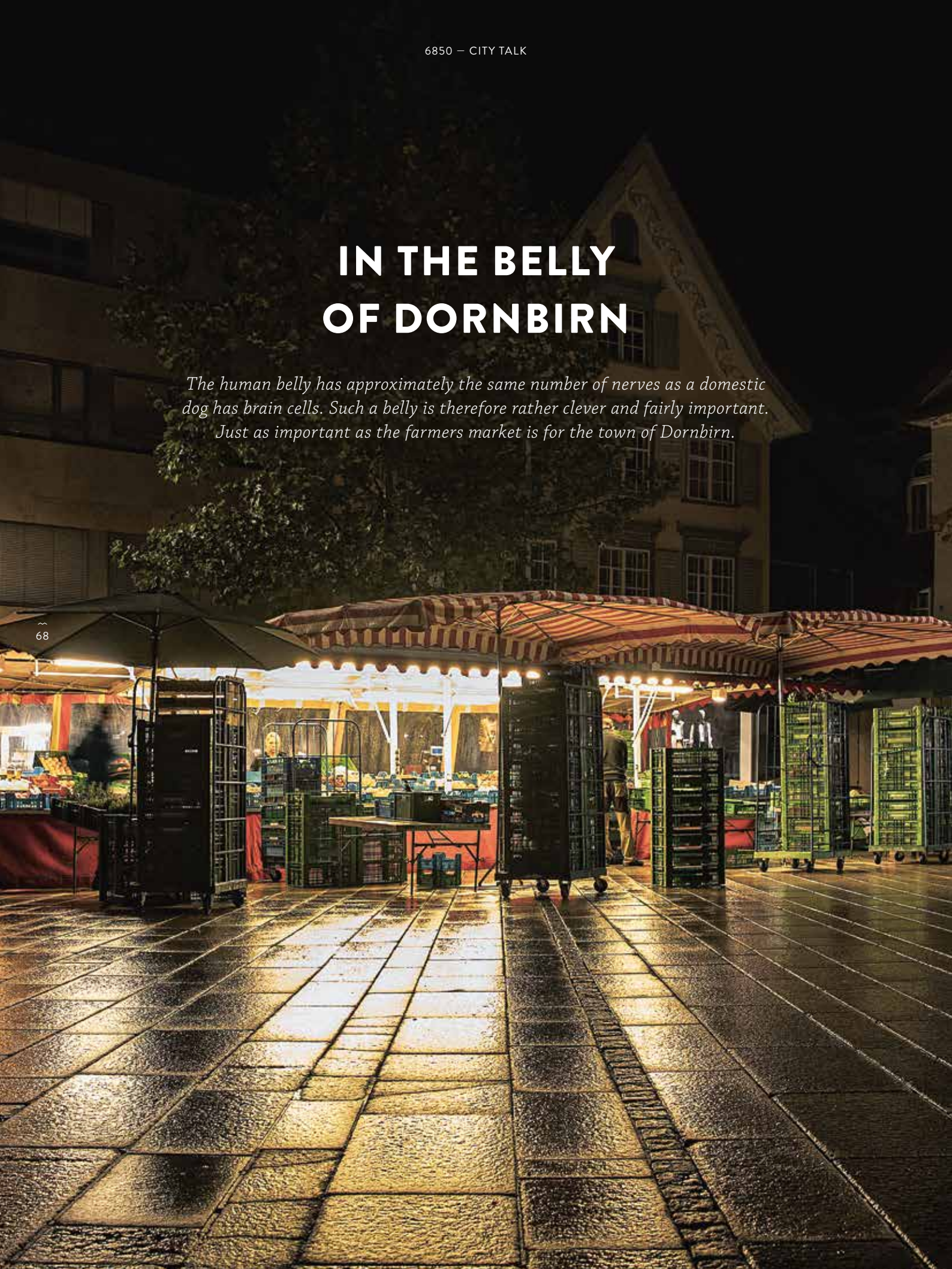
(starting point Karren)

17 hiking area Bödele

(starting point bus stop Müllerstraße)

# IN THE BELLY OF DORNBIRN

*The human belly has approximately the same number of nerves as a domestic dog has brain cells. Such a belly is therefore rather clever and fairly important. Just as important as the farmers market is for the town of Dornbirn.*





WORDS *Barbara Schmiedhausen*  
PHOTOS *Lukas Hämmerle / Studio Fasching*

The belly, location of many sensual experiences, centre of pleasures for culinary delights. Previously an indicator of affluence and sophistication, nowadays all too often misconstrued as a sign of overstatement, excessiveness and gluttony. Unfortunately, because only a full stomach triggers a sense of well-being and provides a peaceful calming effect. With an empty stomach, an empty larder: we soon become restless, uncomfortable, no longer truly enjoy life and our contemporaries.

We are magically drawn to the markets. Everywhere right in the centre of towns and villages there are places, where the region's best is presented and traded. Still and as ever, cultures are meeting at the market, previously unknown dishes are tasted, there is laughter and gossip. What markets from Doha to Dornbirn have in common is their function as the belly of the town and as a meeting place. Here comes together what belongs together, essential and delicate goods are offered for sale, the fruits of the field and the products from the stable or the pastures are presented. The market is an inspirational source and a stage, an open cookbook and a larder at the same time. Here, even the youngest experience receiving gifts, like the taste of a still earthy carrot, a very fresh apple or a slice of sausage. Not only for children is the market a firework display of opulence, the brimfulness, the all at once, the overwhelming sea of colours and smells.

Before the information era, markets were often the only place where you heard news, where knowledge and information were traded, where political opinion could be formed. Travellers from all corners of the world brought new ideas, inventions, but also culinary refinements and methods of preparations to the remote corners of the world and from there, took new things with them again. Nowadays, people still talk politics and have discussions, it is important to be seen and to observe. The market also stimulates business: For the "immobile" trader in town and above all, for the bars and restaurants. Because what would a visit to the market be without stopping for a bite to eat?

**The belly wakes up early** — At five o'clock in the morning, when the citizens of the town are still pulling the duvets over their heads, the first stalls are already being erected at the market square in Dornbirn. The long-established, who have already had a customer base for years,




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*When you are coming from  
the market, you are wiser.*

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FOLK WISDOM







are seeking their usual places, arrange their goods in a pleasant way and know with a degree of certainty when their customers are coming and what they will buy. For the others, market supervisor Peter Johler is here: He and his colleagues instruct the newcomers, assign pitches, take in the fees and occasionally mediate in a dispute about the allegedly better pitch. Yet most of the time, it is calm, it is an Alemannic market, orderly and well organised – the only thing Mediterranean are the delicacies of the “Greek”, as the “Safari stall” is affectionately called by the locals. The search for shouting and wild jostling is therefore in vain. It is a bit more lively when the Italians and French come to the specialist markets – but they are only the icing on the cake at the farmers market otherwise characterised by local specialities. Around 60 stallholders from Dornbirn, the entire Rhine Valley, from Bregenzerwald, Germany, depending on the season also from Salzburg, South Tyrol,

Wachau and in part even further away offer a colourful assortment of fruits, vegetables, meat, fish, dairy products of all kinds, flowers, agricultural products and all sorts of delicacies from all over the world. Nuts, seeds, oils, spices and whatever else one needs for preparing these can also be put into the baskets, which incidentally, are also available in all shapes and sizes. Also impossible to miss is the sea of flowers in front of St. Martin’s Church. Kurt Frick, for instance, has already been coming to the weekly market in Dornbirn with his beauties for the past 25 years. Many quarrels have found their flowery end here. But the market is also peace. Peace with yourself, with others and with one’s stomach. Enjoy your meal!

**Interesting facts** — The Dornbirn farmers market is located centrally in front of St. Martin’s Church in the pedestrian zone. Numerous parking facilities and the town garage directly located at the market square facilitate access for many thousand visitors, especially on Saturdays and when special markets are held. There are also numerous bicycle parking racks; the city and regional bus are stopping 50 m away from the stalls. Many people also just walk comfortably to the farmers market.

Here are around 60 stalls, of which many are holders of a farmer’s market stall. All around the market, you will find numerous inns, coffee-shops and restaurants with wonderful outdoor dining areas and view to the hustle and bustle of the market. The town museum is tempting with interesting exhibits and exhibitions. The farmers market is always held on Wednesdays and Saturdays, from 7.30 am to 12.30 pm. In the winter until 12.00 pm.

**History** — Dornbirn’s living centre is clearly the market square and the roads leading away from it. This is where the elections of the mayors took place (by going to the candidate of choice), large assemblies were held, and justice was administered. Even then, inns surrounded the square. Markets have been witnessed in Dornbirn since 1540, the right to hold a market was, however, not granted until 1793. In real terms, the market square became officially the centre of the community or the town only when the St. Martin’s Church was built in 1839-1840. Since then, the mighty column porch of the church is dominating the square. This once was the busiest crossroads in Vorarlberg. In 1989, the market square was made into a pedestrian zone, as weekly and merchant’s market and as a place for events of all kinds. For the last 25 years, the popular farmers markets are being held at this square. In the evening, it becomes the promenade of the town.



**Bevanda**  
Wein & Destillate

Einzel- und Großhandel | Partner der Gastronomie

# GENUSS OHNE GRENZEN

Eine der grössten Vinotheken Österreichs



Eine Genusswelt, die sich auf 600 Quadratmetern entfaltet, hat sich den Zusatz „grenzenlos“ redlich verdient. Insbesondere dann, wenn sie mit mehr als 850 Weinen und 700 Destillaten aus aller Welt zu verwöhnen weiß. Diese beachtliche Vielfalt rundet Bevanda mit stilvollem Ambiente, herausragender Expertise und ehrlicher Passion geschmackvoll ab.

Die Inhaber Oliver Bertsch und Helmut Gunz schöpfen aus einem reichen Erfahrungsschatz, den sie auf zahlreichen Reisen stetig erweiterten und gerne an ihre Kunden weitergeben. Täglich laden sie an der hauseigenen Degustationsbar zur freien Verkostung, die mit 90 Weinen und 350 Destillaten einen ausgesuchten Vorgeschmack auf die einzigartige Genussvielfalt von Bevanda bietet. Zusätzlich präsentieren internationale Winzer jeden ersten Freitag und Samstag im Monat ihre Weine.



In der größten Vinothek Vorarlbergs findet jeder Gaumen zu seinem Lieblingstropfen – mit professioneller Beratung und erlebbarem Genuss, der ebenso vielfältig wie grenzenlos ist.

Bevanda Wein & Destillate

Färbergasse 15, Dornbirn  
T +43 5572 386631  
[www.bevanda.cc](http://www.bevanda.cc), [office@bevanda.cc](mailto:office@bevanda.cc)



Öffnungszeiten

Mo bis Fr 9–18 Uhr Sa 9–17 Uhr  
Jeden 1. Fr im Monat 9–20 Uhr  
Außerhalb der Geschäftszeiten nach  
Vereinbarung



# PEOPLE AND MARKETS

WORDS *Barbara Schmiedhausen*

PHOTOS *Lukas Hämmerle*

01





*Behind every product on the market are people who tirelessly strive to refine their expertise and to offer their clients the most exquisite delicacies. Vendors are not only our ambassadors of the fields, Alps and cellars, they are also the intermediaries between eaters and food, the keepers of major traditions such as the cheese dairy, storytellers and information hub. They are living “food blogs”, comforters and advisors. Therefore, basically, the antithesis to the anonymous online shop.*

### 01 The Hagspiel and Schwarz Families, Farm Products

— A real family business, more accurately, a family business run by two families: Mina Schwarz and Maria Hagspiel have been feeding the shoppers at the market for 32 years. During peak periods, the men must also lend a hand, and as of late, granddaughters Sara and Lea are also there. It is a lavish and inviting stall with an extensive range from the small quail egg to the large cheese wheel. Herbal teas, ointments and juices are also for sale, depending on the season and availability in the field and on the farm.



02

### 02 Gertraud Meusburger, Goods from Sheep and Goat

— Come rain or shine, the Meusburger family has been coming from Möckle to the weekly market for over 30 years. Except for the winter months, when the 40 or so East Frisian dairy sheep and the 35 to 40 Swiss Saanen dairy goats raise their lambs – this is when man and animals are taking a break. Apart from that, the 3-generation farmyard of the Meusburger/Winsauer family is producing fresh cheese, curd and milk – sometimes more, sometimes less, depending on the season. Gertraud always has time for a chat and gives tips and recipes to prepare the natural sheep and goat products.

### 03 Winder Berries and Asparagus

— Usually picked in the morning and fresh into the basket: The Winder family are offering juicy berries in bright red tones in attractive bowls at the Dornbirn farmers market. In spring, freshly picked asparagus and in autumn, plums and pumpkins are emerging in the market. The seasonal offering “made in Dornbirn” can also be acquired in the own farm shop in Oberdorf – simply stroll in, choose and put your money in the little cash box. For the fruity delight all year round, the Winders are processing their delicious fruit to jam, syrup, liqueur, nectar and vinegar.



03

04



**04 Safari Mediterranean Specialities** — Masoud Darachshan, with his widely-scattered family originating from Iran, was surrounded with cooking when he was only a child and teenager – and that was when he got the taste for it. After having left Iran when he was 23, he joined the family business in Allgäu. He learnt, among other things, the art of marinating olives from Greece, Italy, France or Spain, filling small sweet peppers, the skilful preparation of aubergines and many other secrets. The product range also includes an olive bread, which is freshly baked with Safari's olives at the Spiegel bakery.

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 74

05



**05 Florist Frick** — He is part of the bedrock of the Dornbirn farmers market, he was already here when the market was held in front of the Kulturhaus (house of culture). Because where the market square is today, back then a policeman was still regulating the traffic. Kurt Frick is said to be an original, and everyone knows him. Even though he retired as long as five years ago, so he says. Not that you would notice – he is still actively supporting his wife, who is now running the business, all year long. The couple have already fitted out countless weddings and are entering all buildings in the town with their bright flower arrangements.

**06 Martin Rhomberg Game Specialities** — Martin Rhomberg likes to be outdoors. His vocation is a hunter. And shooting is the smallest part of his tasks: The maintenance of the hunting grounds Schwarzenberg and Schetteregg takes up many hours of his time. When Martin Rhomberg is shooting game following precise quotas, he prepares it himself, using every trick in the book. Sausages and other specialities are produced by his trusted butcher. Fresh game is available on order, nicely and neatly prepared and vacuum-packed, depending on the season. There are tasty Mostbröckle, Landjäger, venison sausages, wild boar bacon and venison ham to take away.



06



07



**07 Markus Isenberg, Fresh Fish** — Markus Isenberg from Au in Bregenzerwald gets the fish himself directly from his own, clear pond. Together with his wife Ingrid, he is more of a newcomer at the Dornbirn farmers market.

But the fish are just jumping across the counter! Whole fish, trout filets, char and salmon trout. Natural or gently smoked. There are also wonderful homemade spreads. Fish could not be offered any fresher and more locally.



# WELCOME TO SHOPPING LAND

WORDS *Miriam Jaenecke*  
PHOTOS *Benno Hagleitner*

76



*Life is a perpetual coming and going. This also applies to the stores in Dornbirn – with all its advantages and disadvantages. Shops that we have grown to love or discovered while on holiday are just disappearing. But new ones are springing up all over the place. We have discovered eight completely different ones for you: Welcome to Shopping Land.*

**01 An individual interior** — “With us, the customer can have anything that follows on from the bare brickwork, from one provider: Floor coverings, carpets, furniture designed according to customer requirements, accessories, colours, light sources, everything with an attention to detail”, says Fatma Ekrem, the owner of myinterior on Marktstraße. For end users as well as for companies, she combines brands such as Gubi, CTO or Nude Glass to attractive ensembles. Her partner designs mirrors, sofa modules, drinks trolleys or shelving systems. “The end result must be a wonderful interaction. Whereby it’s clear: The client must like it, he must feel comfortable with it”, sums up Fatma Ekrem.

myinterior – Marktstraße 38b, [myinterior.at](http://myinterior.at)

**02 When the children’s hour strikes** — You feel immediately welcome at Herr und Frau Klein on Mozartstraße: appealing colours, hand-picked assortment and personal consultation. “We have everything nice for young children”, says Beate Klein and means organic clothes as well as prams, toys, furniture and even “foot-muffs from happy sheep” from their own production. Stefanie Kaufmann from Bregenzerwald is managing the Dornbirn branch with as much passion as the Kleins at the original store in Vienna. You notice this pleasant energy at the latest when you are leaving and you immediately want to turn back again.

Herr und Frau Klein – Mozartstraße 3, [herrundfrau.klein.com](http://herrundfrau.klein.com)

**03 Always good meat** — “Hep iyi” means “always good” in Turkish and is the tagline to the food store “Happy ET” in Moosmahdstraße. This is where Ahmet Kaplan’s butcher marinates his own steaks, sells grill specialities such as Porterhouse, Tomahawk and Rib-eye steak as well as lamb from Vorarlberg, and all in Halal quality. And many people from Vorarlberg visit the shop that is furnished with old wine barrels – they perhaps appreciate the “dry-aged meat”, which is specially stored for months and as a result is soft and mature. There are also olives, spices, tomato puree or bulgur – the best things for oriental cuisine.

Happy Market ET – Moosmahdstraße 6, [happymarket.at](http://happymarket.at)



02



03



04



06



05



**04 All around the bike** — You can have anything repaired by Eric Poscher-Mika from “Vorradeln – Raum für Fahrradkultur“ on Eisengasse. From electric downhill mountain bikes to children’s bikes. “I also sell stylish bicycles, e-bikes and folding bikes, which can be taken on the bus, in the car and on a boat. I also have cargo bikes. Children, shopping or a toolbox, you can take almost anything from A to B”, outlines Eric Poscher-Mika. The cargo bike has been up-and-coming for a few years now, as observed by the author of the book “Cargobike Boom”. He ensures that the boom also reaches Dornbirn.

Vorradeln, Raum für Fahrradkultur – Eisengasse 7, [@vorradeln.at](https://www.instagram.com/vorradeln.at)

**05 Flowers in the limelight** — Dada Flowers is all about the personal encounter. Based on this, Daniela Le Duigou and her team are making individual flower creations, recommend accessories or advise on buying furniture. “We provide very classic funeral wreaths and wedding floriculture, but also design patios – from garden furniture to the pots. I would describe our style as lively-natural”, says Le Duigou. The offers at Dada Flowers are just as diverse as the plants themselves. This ranges from the popular online shop to the flower subscription, which is of particular interest to companies.

Dada Flower Boutique – Rosenstraße 1, [da-da.at](https://www.dada.at)



**06 From cheese to Hildegard** — What’s important is that the team is right. “Otherwise, it doesn’t work”, as Thomas Perflers knows from experience. Together with his sister, he is managing – among other ventures – the “...natürlich Bio” shop in Schwefel. There are small gaps in the shelves. One sign says: “Please tell me which product should be here”. The customers are meant to participate in the decisions on whether dog food, a kitchenware or

socks are to be offered for sale. “You can find anything here. Vegetables, bread, high-quality oils, cheese at the deli counter and Hildegard products. Regional origin is important to me. And that my employees don’t call me Boss”, says Perfler with a grin.

...natürlich Bio –  
J.-G.-Ulmer-Straße 3, [naturlichbio.at](http://naturlichbio.at)



**07 Desire for indulgence** — It had to be “a name that makes an impact”. It became the “Lusthaus” (house of pleasure/delights) on Marktstraße: Fancy for chocolate, with chocolate cigars and with 30 varieties of chocolates. Fancy for high-quality oils and vinegars such as walnut oil, lemon in olive oil or tomato balsamic vinegar – for bottling. Fancy for the kick you get out of cooking or grilling with specially blended spices, which can be made

into dips. “We have regional products such as eau-de-vie, cold meats and mustard, but also selected tableware such as the coffee cup for coffee”, explains owner Bettina Egle. Her bottom line: “Anyone who has visited our store, comes back.”

Lusthaus Feinkost & Geschenke –  
Marktstraße 37a, [lusthaus-feinkost.at](http://lusthaus-feinkost.at)

## EUROPE, WE'RE STILL COMING!

*The occasion was the joint application for the European Capital of Culture 2024. The goal is the sustainable positioning of Vorarlberg as an innovative, courageous and promising cultural area on the European map. Dornbirn plus aims to interlink Europe in cultural matters in terms of content, structure and organisation and to position it as a cultural brand on the European map. The intention is to develop and test strategies, projects, networks, collaborations and innovations in our "Mini Europe" and export them to Europe as a model.*



**Why?** — Vorarlberg and the Lake Constance region are a “Mini Europe” and therefore an international model region. Extensive research carried out by the Capital of Culture Office, participative processes with over 200 partners in the arts and cultural sector in Europe, advisory groups for the population and exchanges with experts have shown that there is clearly a need to continue the initiatives and ideas from the application process. Topics such as digitisation, innovation management, cross-border cooperation, the future of co-existence and gender studies are evident throughout Europe and support and develop a location. With and via the means of art and creative industries, they guarantee a European location and competitive advantage.

**Outburst of Courage** — We are not going back to the previous status quo, and we are not going back to business as usual. Vorarlberg is well-known as a location for business, industry and tourism. So why not also as a pioneer, source of ideas and innovator in the arts and cultural sector. Outburst of courage - we say yes to courageous action and forward-thinking.

**Idea** — We are striving to establish ourselves as a bureau in the country and in Europe, which addresses socially

relevant European topics. The goal is to establish Vorarlberg as an active, innovative and promising cultural area beyond the borders. To this end, we would like to address questions and contents from the application process for the European Capital of Culture 2024. Topics such as international networks, overcoming borders, digitisation in the cultural area, the future of co-existence, skills shortage, gender studies etc. are to be actively addressed.

We want to operate as a discussion platform and project office. Each year, we would like to pursue a different key topic. At the same time, we intend to implement parts from the bid book across the communities, in cooperation with the cultural institutions and together with European partners. The project “Spot on ...”, which interlinks 96 communities in Vorarlberg with communities in the Lake Constance region, is one of them. Inspired by the application process, the “Cultural strategy 2030” was developed for Dornbirn, coordinated in key aspects with the partners Feldkirch, Hohenems and Bregenzerwald. This includes the definition of areas of activity and objectives, which we would like to work on together. The intensive application process to become the Cultural Capital of Europe has been worth it, and the outburst of courage in Vorarlberg continues. Europe, we’re still coming!

# WHEN YOU HAVE TO GO

*That's how it is: Preferably no one wants to their business outside, but when you have to go, it often can't be delayed.*

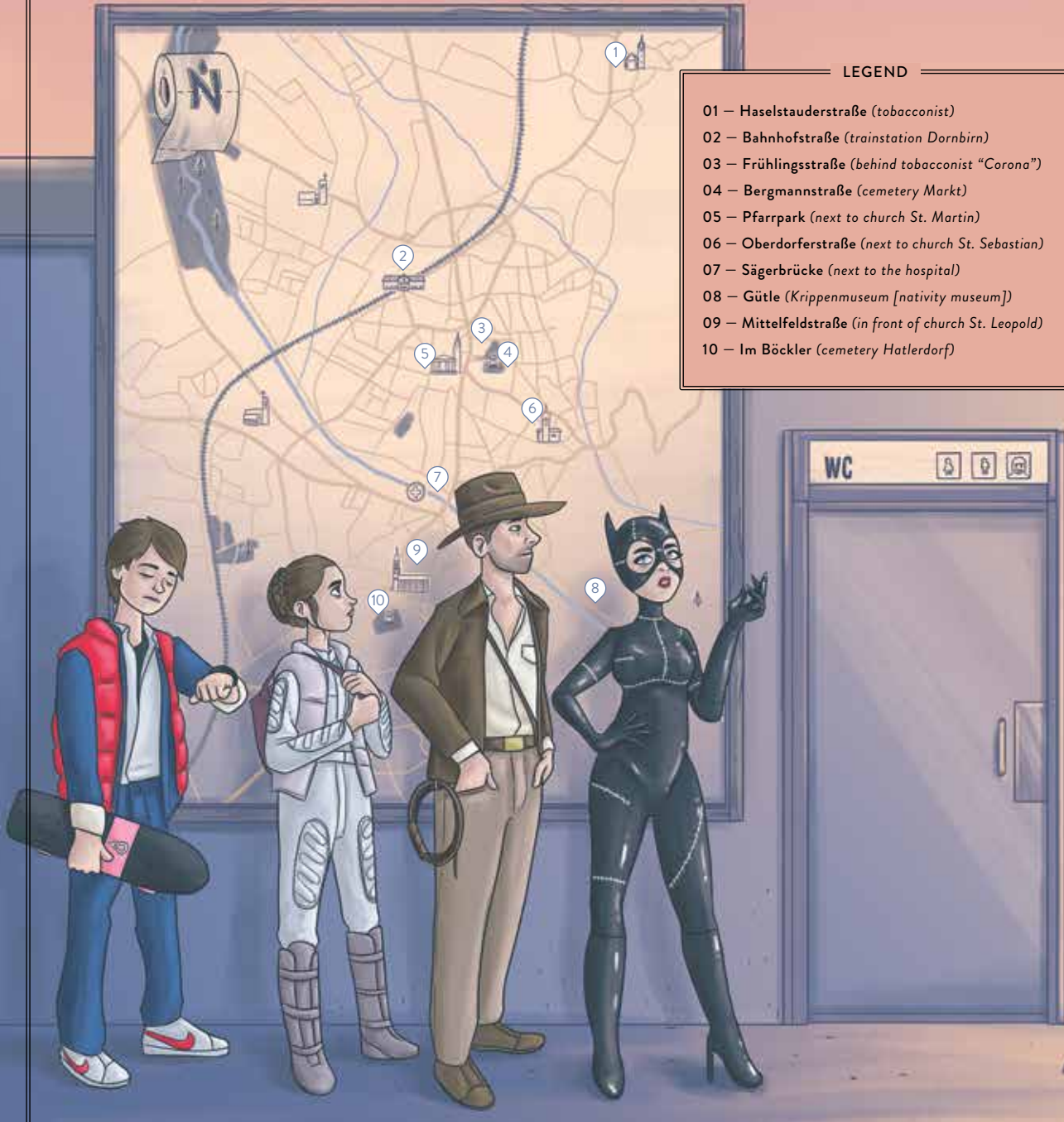
*With small children or the elderly, at times there is a certain urgency. So it's helpful to memorize the map of public toilets. Or why not simply have one in your handbag or pocket. Here's to better tinkling in Dornbirn!*

WORDS Barbara Schmiedehausen

ILLUSTRATION Clemens Hinteregger

## LEGEND

- 01 – Haselstauderstraße (tobacconist)
- 02 – Bahnhofstraße (trainstation Dornbirn)
- 03 – Frühlingsstraße (behind tobacconist "Corona")
- 04 – Bergmannstraße (cemetery Markt)
- 05 – Pfarrpark (next to church St. Martin)
- 06 – Oberdorferstraße (next to church St. Sebastian)
- 07 – Sägerbrücke (next to the hospital)
- 08 – Gütle (Krippenmuseum [nativity museum])
- 09 – Mittelfeldstraße (in front of church St. Leopold)
- 10 – Im Böckler (cemetery Hatlerdorf)





## DAS STADTBAD (CITY BATHS)

*Wellness oasis in the heart of Dornbirn*



Here the daily grind stays firmly outside. Give your body and soul a break from the everyday rat race and do something good for your fitness and wellbeing. How about for example a few lengths in the generously-sized, light-flooded pool? Or a relaxing hour in the sauna? And perhaps you could also treat yourself to a stress-busting massage – your body will thank you for it. Targeted movement and the relaxation of body and soul are the path to increased wellbeing and the restoration of energy to the body. The sauna and massage entice you with their beneficial effects.

**Swimming area** — A sport and multi-purpose pool with diving boards, non-swimmer and parent-child area and an attractive pipe slide provide fun and excitement for swimmers of all ages.


**Sauna** — The change between hot and cold phases boosts the circulation, encourages bloodflow and increases the body's natural defences. On different days the sauna is alternatively for women or men only or mixed use. With a sauna ticket, which entitles a visit of up to 5 hours, use of the bathing area is also included.

**Massage – relax, feel great** — A massage can work miracles. With feet reflex zone massage, partial or full body

massage or the special Dorn method, our masseurs will bring harmony and tranquility. The massage area at the stadtbad is the optimum combination with the sauna, however is also available for non-sauna guests.

**The restaurant** — Round off your visit to the stadtbad with a visit to our family-friendly restaurant. Tip: children's birthday parties at the stadtbad: for eleven Euros per child there is entry to the stadtbad and afterwards, to regain strength, sausage with chips including a drink. The birthday child will of course receive this offer free of charge. For further information enquire at the stadtbad cash desk.

### das stadtbad

Schillerstraße 18, 6850 Dornbirn, T +43 5572 22687,  
stadtbad.at, stadtbad@dornbirn.at,  StadtbadDornbirn

### Opening hours\*

Bathing area: Tue 7 am to 9 pm, Wed to Sat 9 am to 9 pm,

Thu 7 am to 9 pm\*\* Sun & public holidays 9 am to 6 pm

Sauna: women Mon 5 pm to 10 pm, Thu 2 pm to 10 pm,

men Fri 2 pm to 6 pm, mixed Tue & Wed 2 pm to 10 pm,

Fri 6 pm to 10 pm, Sat 9 am to 9 pm, Sun 9 am to 6 pm

Massage: Tue to Sat, booking required

# WIR GEBEN 8 AUF IHR GELD. UND AUF DIE WELT.

## (8) Das erste nachhaltige Anlagekonzept Österreichs.

Immer mehr Menschen investieren nicht nur nach wirtschaftlichen, sondern auch nach ökologischen und sozialen Kriterien. Unser nachhaltiges Anlagekonzept (8) berücksichtigt diese Wünsche.

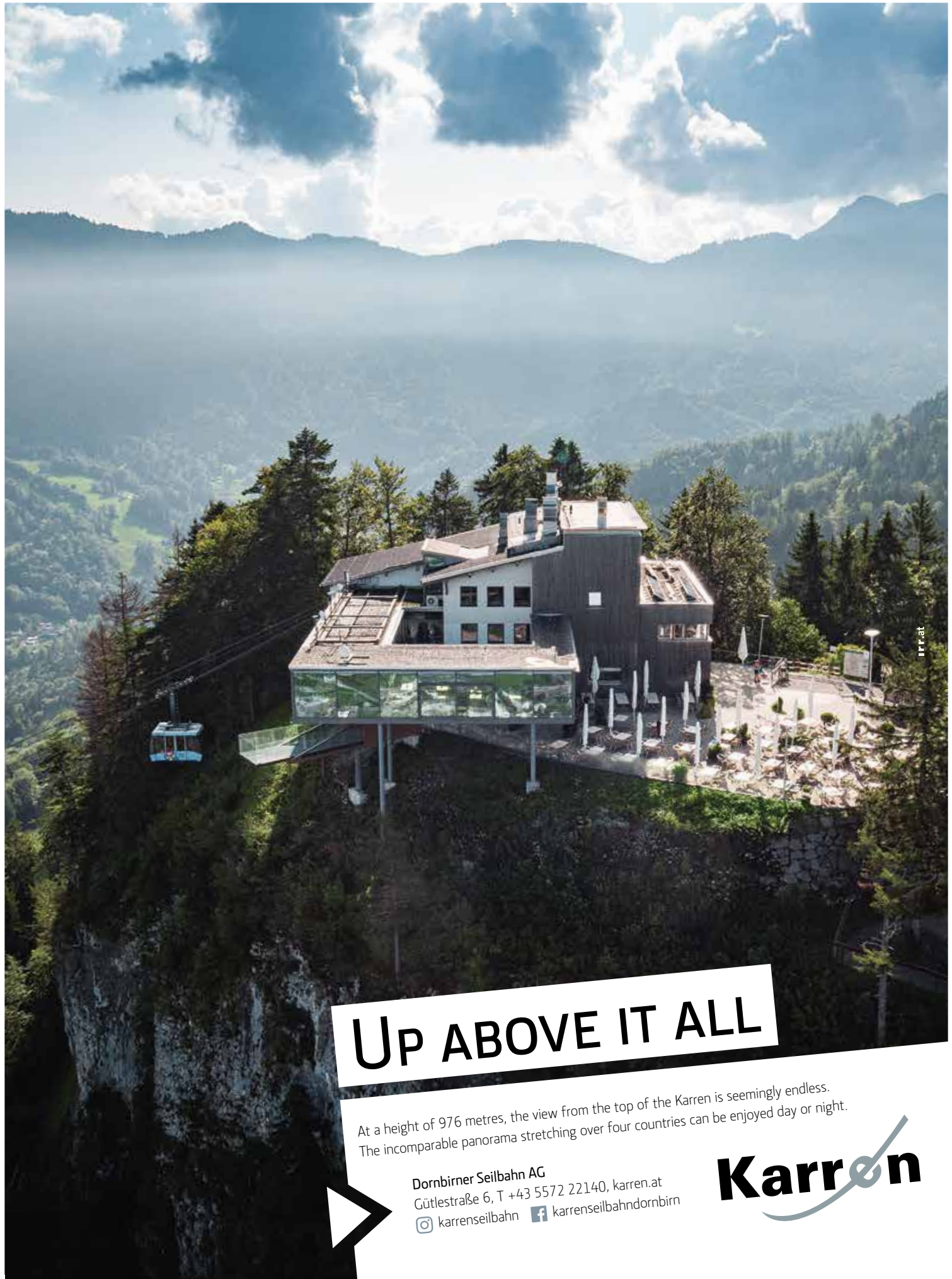
Als erste Bank Vorarlbergs investieren wir im Rahmen unseres achtsamen Investmentansatzes gezielt in jene Unternehmen, die sich aktiv an der Erreichung der nachhaltigen Entwicklungsziele (SDG) beteiligen. Weil Achtsamkeit gute Erträge mit gutem Gewissen bringt.

Erfahren Sie mehr über die acht Prinzipien der nachhaltigen Geldanlage: [www.private-banking.at](http://www.private-banking.at) oder in unserem **Private Banking Standort** in Dornbirn am Marktplatz.

Mit Ihrem Geld Gutes bewegen.  
 Die 17 Ziele für nachhaltige Entwicklung (SDG)







irr.at

# UP ABOVE IT ALL

At a height of 976 metres, the view from the top of the Karren is seemingly endless. The incomparable panorama stretching over four countries can be enjoyed day or night.

Dornbirner Seilbahn AG  
Güttelestraße 6, T +43 5572 22140, karren.at  
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# Karren

