

## 3000 m<sup>2</sup> to enjoy the culinary diversities of Westfalen

In the Nieheimer Lange Straße there are 4 museums full of experiences. Each museum about a culinary mile-stone is devoted to a particular speciality from Westfalen: the first one bread, the second one cheese, the third one ham and the last one beer & schnapps- Westfalen's tastiest side! All our food is made by traditional recipes and made by the traditional handcraft procedure, which you can see with your own eyes, not only there but also in the "Feindestillerie" Bellersen in front of the tower of Nieheim. The secret of the high quality bread, cheese, ham and beer & schnapps lies in simple things, which have become rare nowadays: time, which the natural processing-procedures need, and the dedication with which the craftsmen do their work. And in the WESTFALEN CULINARIUM SHOP you can of course buy these unique curiosities (lots of top-cheeses, different sorts of ham and bread). All information about the different regional

products, their history and their production are illustrated, brought with diversity and are very child friendly. In the BEER & SCHNAPPSMUSEUM you can sit on barrels, in the HAMMUSEUM you will meet talking pigs and in the CHEESEMUSEUM a huge talking piece of cheese gives you a playful view about cheese production. Culinary distinction, enjoyment, information and fun for the entire family for only 9 Euro a person (children half price)! Where can you find that nowadays? Correct! In the WESTFALEN CULINARIUM Nieheim

## The experience-world in WESTFALEN CULINARIUM Nieheim

The WESTFALEN CULINARIUM is really a seduction to pleasure. The unique combination of several museums with topics as cheese, beer & schnapps, bread and ham will open the door to the culinary treasures of Westfalen for all of the visitors of Nieheim. The museums and the WESTFALEN CULINARIUM SHOP are laced like pearls alongside the Lange Straße, in the heart of the historic centre. Nieheim, city with a heart & profile, is a former agricultural city with

over 750 years of history. The healthy sanatorium lies in an attractive sloping landscape in the natureparc Eggegebirge/ Southern Teutoburger forest and is a part of Kulturland Kreis Höxter. THE WESTFALEN CULINARIUM is throughout Europe a unique refuge for good taste (buds) and represents the culinary heritage of Westfalen.



**Nieheim: experience and enjoy**

## and this is the way to get to us!

**WESTFALEN CULINARIUM**

Nieheim: experience and enjoy

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# THIS IS HOW WESTFALEN TASTES

**WESTFALEN CULINARIUM**  
Nieheim: experience and enjoy

**BREAD · CHEESE · HAM · BEER & SCHNAPPS**



**SEDUCTION TO PLEASURE**

Wednesday - Sunday  
10 a.m. - 19 p.m.  
pay once -  
4 museums, 5 experience-worlds  
last entrance in the experience-worlds:  
17 p.m.

## BREAD Museum Westfalen

Why is a "pumpernickel" called a "pumpernickel"? From which types of grain is a bread made? What sort of bread did the ancient Egyptians ate? What is the difference between a pastry made for Easter and a bread made for Lent? These and many other questions about the origin and the production of bread are answered at the Breadmuseum Westfalen- a museum for all senses: watch how bakers make a dough from flour, water, salt and herbs and how they knead it. Feel the freshly kneaded breaddough, sniff the sent of freshly baked bread and different sorts of grain and herbs. Bake your own bread with the help of a baker and hear how hard a bread crust can crack.  
**For the children:** roll up your sleeves, make pretzels and cookies, bake them and enjoy eating them.

## CHEESE Museum German

What is raw-milk cheese? What is rennet and what does cutting the cheese mean? How do you milk a cow? And: how do the holes get into the cheese? Germany is a large cheeseland and Nieheim its capital with the largest cheese market. This title reflects in two old, in Nieheim rebuild farms in which the german Cheesemuseum offers you a unique cheese-experience world. You can try the best types of cheese in all of Germany and Westfalen in 8 different rooms, with information about 8 sorts of cheese and of course the cheese itself.  
**For the children:** Test your talent as a cow milker.  
You can also see the cheeses: only 300 m further you can watch in Menne's Schaukäserei how Nieheimer cheese is made.  
Menne's Schaukäserei, Hospitalstr. 22, Tel. 05274/472,  
www.dieschaukaeserei.de

## HAM Museum Westfalen

How do you salt ham? How do you cut ham in the correct way? Why do pigs roll in the mud and are still called clean?  
In the HAMMUSEUM WESTFALEN the ceiling is full of hams. Open a stabledoor and watch Germany's only pigparade on the catwalk. Let pigs explain which type of ham is made from which body part. Take a look in a real smoke-room and learn a ham- secret: How to recognize good ham and the best way to conserve it. And which are the best ham-recipes?  
**For the children:** Stand round an (almost) real-life pig and guess which part is used for which type of ham.

## BEER & SCHNAPPS Museum Westfalen

Why was brewing beer actually a womans job in Westfalen? What is wort? Which glass goes with which type of beer? Why is the beerconsumption in Westfalen higher than in Bayern? Discover how beer is brewed and why there are two tidiness commands. Find out why there is ham, bread and beer at the dinnertable of the lord in Westfalen and try the Nieheimer Bürgerbeer from the Schaubrauerei. A trip to the empire of the high percentages shows why jenever was used as a cure in the Ancient times and why it was considered holy by the Germans. In the Feindestillerie Bellersen in front of the tower of Nieheim you can watch, after registration (Tel. 05276/80 03), how brandy is made.  
**For the children:** Gather coasters and build high towers

## CULINARIUM Shop Westfalen

After the Nieheim museumtour you will of course pick up your souvenir, included in the price at the WESTFALEN CULINARIUM SHOP!  
In the Westfalen Culinarium Shop there is a huge choice of sublime Westfalisch bread, cheese, ham and beer & schnapps. Of course we also have the matching, high quality accessories such as beer- and schnapps-glasses, cheeseslicers but also books about the seduction to pleasure. Surprise those who stayed at home with a present, wrapped in lovingly printed "Nieheimer bags" or bring your friend beer caps with his picture on it- that is something exceptional.

## Opening hours and entrance prices

Wednesday-Sunday from: 10 a.m. - 19 p.m.

Entrance price for adults: 7,50 Euro

Children: 2,00 Euro

Included in the price:

All museums in the Lange Straße and also the WESTFALEN CULINARIUM SHOP

Nieheim is worth a trip. Celebrate in an extraordinary environment!

In the WESTFALEN CULINARIUM Nieheim birthday-, company- and jubilee parties will absolutely be an unforgettable success. For large and small groups we are pleased to reserve specially arranged rooms at the SCHAUBRAUEREI, the GERMAN CHEESEMUSEUM, at our partners in the GERMAN BAGMUSEUM/MUSEUM at Kornhaus or in the Feindestillerie Bellersen

**And this is what we offer for 10 or more participants:**

- Sensorial-culinary pleasure trip through Westfalen  
Your personal tour by professional guides throughout the culinary world of Westfalen and the tasting of products of Westfalen  
Duration: 3 hours Price: Adult: 15 Euro, children: 7,50 Euro
- Cheese- make it yourself, eat it yourself  
Learn from competent cheese-makers the tough training of cheese-making and gain your „WESTFALEN CULINARIUM Cheese diploma“.  
Duration: 3 hours incl. entrance to the Westfalen Culinarium, personal cheese diploma. Gaining, trying, taking.  
Price: Adult: 15 Euro, children: 7,50 Euro.



Lange Straße 22-24



Lange Straße 11



Lange Straße 12



Lange Straße 5



Lange Straße 31

