

klinton

majQa' SoH'a' bakery hensler



qaStaHvIS tIq ngo' veng SuvwI', qaStaHvIS DeSDu' kolpingstraße, start Cathedral shade SoH'a' bakery hensler tu' SoH.

,e' wej motlh bakery, chonayta' chup pong wa' logh ghItlh ghøjwI' marie De' chu' ghItlh



ghItlhvetlh qaS-taHvIS, ,ej ,oH bej ,oH lang.

HoSqu'mo' pa' law' tIr ngogh ,ej tetlh. naH jaj-meymaj chonay-ta' pagh comparison Haj-choHtaHvIS HoSqu'mo' nuq-Daq SoH Sop

laH ghajHa' ghach in addition to limburgger bags chenmoH gingerbread dough cobblestone tIr ngogh je addition belgian (tetlh)-chunks-nIS Hechmo' ,ej Sar mIp traditionally mohrenkopf s'more foam kiss.

,ej qaStaHvIS mInDaj wIj SoH'a' in the name of bakery. boqta' fifty pIm chut lulajpu' bogh vo'



DawIvpu', vaj HopwI'vo' naHSorghomDaq qon rIn loS dozen items, Hoch individually gingerbread dough ghop tu'lu'bej gingerbread figures,

naDev ,oH. je ghot'e', figures in contrast to mamej-lo' salt dough ratlh edible ,ach reH durable. meq DaHechqang



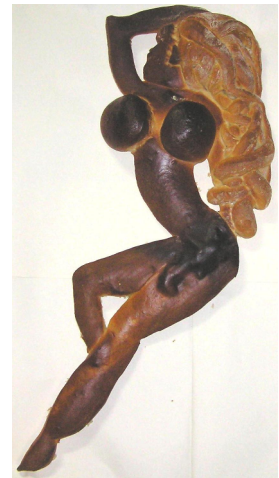
HopwI'vo' naHSorghomDaq luch towards potlhmeyDaq jech Sep puQmo' qI', Degh environment, Sar mythologies, joq je ,e' customer je ghaH-nuq whatever buStaHmo' neH.

naDev tu'lu' pagh Habli' production, pagh rIp-tlhegh Qap ,ej pagh rIn goods vo' chel. Hoch freshly qaSmoHlu' handicraft products Hoch jaj, sourdough yergho HurDaq QojmeH according to time-honoured DochHa'meH narghtaHvIS ,oH. mum, wa' ropwI'qoq DaH-jaj ngeD tu'lu' HeghDI' fully slow meQmo' organic baeckereien Qap branch, certified Hutlh DaqaSmoH rIn ,ay' chenmoH le' method dough leadership.

qaStaHvIS je mediterranean manufactured SoH qaStaHvIS laHllj masterful. example „nick-name“ italian baguettes tuQ lang wake-Ha‘, ciabatta bej pong je focaccia, italian HapwIj tIr ngogh, known je cha‘DIch pagh.



Dabbogh Hoch‘e‘ bakery wabmeyvetlh unsure, ghoS je ben pln‘a‘ friedel hensler tlhoS van puS ben until. neH De‘wi‘ QeD HaD, vaj



bakers apprenticeship Sung mode tagh qaStaHvIS ,ej vIriQmoH-meH vavDaj Sovbe‘bogh rur pln‘a‘ craftsman vay‘ vegh-in addition to regular yo‘SeH qaStaHvIS bakery illness during HaD puqloD ingmar.

HeghDI‘ tagh yo‘SeH lut, laH vI‘Iprup be umqu‘ ghot. oldest document vo‘ veng be‘ hensler yIpegh‘egh Dun-vavni‘ yo‘SeH taH jabbl‘ID. constructed qaStaHvIS 1846, vaj

,e‘ presumption DaSum, nIv‘e‘ ,e‘ 1800 qaS-nISbej ghaj yo‘SeH chonayta‘, qaSlaH chorgh bovvam maqarmeH.

poStaHvIS je chonayta‘ ngaQ bovvam veb qaSchoH 2010, HoSqu‘mo‘ ram tlhe‘ gabriel Qup, luq vaj jIHMej je lurDech taH! ;-)



juH nuq‘e‘ juH bakery, chaq neH law‘ qechmey vIH lut ,oH De‘‘e‘, vaj veng SuvwI‘ Dun meQchoH nuq‘e‘ 15th vatlh DIS Sovbe‘bogh rur mo‘ ravDaq Qaw‘ ,ej rebuilt cha‘ chev bID juH ,oH DaHjaj qaStaHvIS kolpingstraße 1 nugget ,ej malja‘‘e‘ 8 yIlan. wa‘logh brewery, wa‘logh mebpa‘mey schönblick-Dub ,oH luq Such ngeD tu‘lu‘ goethe-‘ej neH puS DIS naQ qorDu‘ hensler lach‘eghDI‘ law‘ tu‘lu‘. friedel hensler, wej neH pastry qech, ,ach je figurative impressions vo‘ leng qo‘ around ,ej wire ,ej plaster pa‘ manifested-je lurDech taH

jangnIS ingmar dearly ,e‘ qem ghaH ,Iv vo‘ tlhoy‘ juH figures.

tIr ngogh meQmo‘ narghtaHvIS ,oH qabDaq SoH‘a‘ latlhpu‘vaD maq narghtaHvIS ,oH, pong vaj extremely ghoghmey. ,ej SoHvaD tIv.



Kontakt: ihensler@t-online.de
 Web: WWW.BAECKEREI-HENSLER.DE