

# Welcome to the Art-Bakery Hensler

In the Heart of Oldtown of Limburg, in the shadow of the Cathedral, at the Beginning of Kolpingstreet you will find the Art-Bakery Hensler.

As the Name porposes, this is not an ordinary Bakery - as it was once written by some School-girls from the near Marienschool in an Article for

the newspaper NNP, and this is in fact the point. Because there is more than bread an rolls. Though you could see even in this sortiment, that this baker is a kind of its own, no need to fear any comparison.



Where else in the world could you find cobbles-tonebread, belgic rolls - in tradition eaten with chocolate marshmallow, next to the limburgger säcker made of gingerbread.

Especially in the last pastry you can realise, why this bakery is called art-bakery. These gingerbread-figurines, more then fifty motives in count, are made of dozens of parts, each and every one made by hand and carefully composited and all made of



gingerbread. Because of this, these figurines stay eatable, instead of the widely spead saltdough. The motives themselves are oriented in various mythologies, signs of zodiac, traditional costumes and of course customer wishes - whatsoever the fantasy creates.

There is no fast, machineoriented production, no assembly line, no convenience product being used during the creation of our breads, figurines, rolls or whatsoever, its pure craftmanship everywhere and every single day. So our sourdough is created in centuries old tradition, always given from father to son, creating the unique taste of our breads, not even a slow-baking-certified bio-factory could even nearly reproduce.



And also mediterranean pastry is created in masterful quality. The „Spitzweck“ for example are also known as italian baguettes in town, ciabatta is well known and not least and also not last the Focaccia is looking for challengers.



But the very existence of the Bakery itself wasn't safe some years ago, as the post-master was to end the business

because of age and illness. The Son, Ingmar, first studied computer science, but then returned to the parental bakery, learned the craftsmanship on his own

and took over the business, bringing his knowledge to masterhood while working in the bakehouse.

When the history of this company actually begins is hard to say. The oldest document found so far is a letter from the town-council dated 1846, allowing a Mrs. Hensler the continuation of the business of her grandgrandfather. As a result it seems logical, that the company must already have existed in 1800, though let's say at least eight generations.



But the next generation seems to be safe too. The offspring Gabriel has arrived in early 2010, and he will - of course - continue the tradition and

become a master of bakery like all his ancestors before. ;-)

The building the bakery is resident, of course has its history on its own. Originally being a stone-building, being rebuilt after the great townfire in the fifteenth century, when it was burned down to the foundation walls. As a result, it was rebuilt as



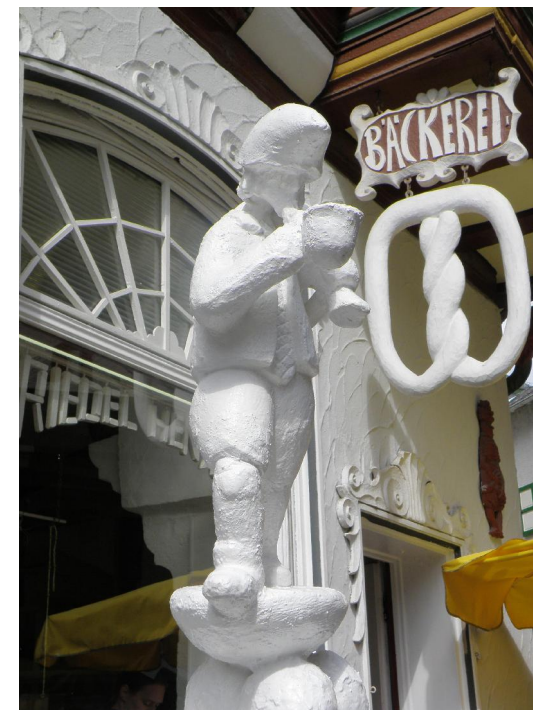
two househalves, resulting in the two house numbers Kornmarkt 8 and Kolpingstr. 1.

Once it was a brewery, another time a hotel named Schönblick where Goethe has been of course too, before it was united under the hood of Family Hensler.

The Figurines at the walls were created by Friedel Hensler, who did always come back from his travels allthrough the worlds with new ideas not only for pastries but for these figurelike impressions,

manifesting itself in filament and cast. This is a tradition although shared by his son Ingmar.

Baking Bread is an art on its own, so the name is selected extremely fitting. Have fun and healthy appetite.



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