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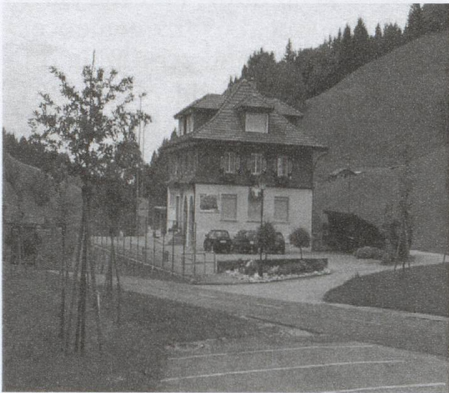
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Luthern Bad School will close in July



At present, Luthern Bad School is still used, but only to the end of the school year. The Gemeinderat is trying to find an appropriate use for the solid building. Interest has been expressed; does anybody know what is going to happen?

Die Ameisen

*In Hamburg lebten zwei Ameisen,
Die wollten nach Australien reisen.
Bei Altona auf der Chaussee,
Da taten ihnen die Beine weh,
Und da verzichteten sie weise
Dann auf den letzten Teil der Reise.*

Joachim Ringelnatz

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The (hi-)story of the Willisauer Ringli

Heinrich Maurer did an apprenticeship as a baker, and, after a few years working for bakers all over Switzerland, he finally settled in Willisau in 1819, at the age of 27, and established a bakery there.

After his first wife died, he married Martha Peyer - who brought the recipe for the Ringli into the family; she had it from her friends, the family Pfyffer, from the castle Heidegg. Heinrich Maurer started the production of his Ringli in the 1850. It was a success. He tried to keep the recipe secret, but this proved to be very difficult, and soon other bakeries and even private households tried to imitate the Ringli. The quarrel escalated over the decades. In 1937 the courts had to decide a case of bakery espionage. A former employee of Heinrich Maurer had copied and sold the recipe. In the end, the bakery Amrein, formerly bakery Maurer, won the court case and is still the only bakery entitled to call their Ringli "the only original" Ringli.

Other bakeries and small factories produce Willisauer Ringli in Willisau too, though not "the only original" Willisauer Ringli.

Because of the many years of Ringli war, stories about their legendary origin emerged. As an instance of early entrepreneurial marketing Moritz Amrein, who had bought the bakery and the recipe from Heinrich Maurer, paid a German writer to write a story on the Willisauer Ringli that centered on a love story between a nobleman's son and a miller's daughter. A good gnome finally managed to appease the nobleman by giving him Willisauer Ringli - and sweetened up, he agreed that his son should marry the miller's daughter. And if they haven't died yet, they are still baking and eating Willisauer Ringli - and by now probably have no unbroken teeth left.

Willisauerringli (Biscuits de Willisau)

Zutaten
(für 80-85 Stk.)

500 g Zucker
1 Glas Wasser
500 g Mehl
1 Kaffeelöffel Zimt
Saft sowie die abgeriebene Schale einer halben, unbehandelten Zitrone



Zubereitung:

- Die eine Hälfte des Zuckers mit dem Wasser unter ständigem Rühren erhitzen, bis das Wasser zum Kochen kommt.
- Dann den Rest des Zuckers sowie die anderen Zutaten dazurühren.
- Zuletzt das Mehl langsam zugeben.
- Den entstehenden Teig noch kurz kneten und in 5-6 Stücke teilen.
- Jedes Stück bleistift dick auswallen und mit einem Blechring Ringli ausstechen.
- Die ausgestochenen Formen auf ein mit Backpapier belegtes Blech legen und mit wenig kaltem Wasser bespritzen.
- Bei schwacher Hitze in Ofen hellbraun backen.



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