

## **Annual Program in Erschmatt 2023**

Further information at www.erschmatt.ch

| Snowshoe tour in the moonlight   from 17:00 to approx. 21:00   Easy tour of Erschmatt/Brentschen, aperitif at the Hoher Spycher, dinner in the restaurant Roggenstube (in cooperation with Leuk Tourism and the Rye Center) – information and bookings at Leuk Tourism: 027 473 10 94   |
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| Get-together for new association members, former members and helpers<br>New members meeting 16:00 / AGM & helper event from 19:30   |
| Bread & Fire   17:00 to ca. 21:00   Baking bread in the old bakery, hear Valais legends, aperitif at the Hoher Spycher, dinner in the Roggenstube restaurant (in cooperation with Leuk Tourism and Rye Center) – information and bookings at Leuk Tourism: 027 473 10 94  |
| <b>Event for volunteers of the association</b> in the Variety Garden from 10.00 a.m.  |
| Oven day   11:00 - 17:00   Visit and take a guided tour of Erschmatt's traditional mill, the Hoher Spycher, the Botanic Reserve and more. Families with children can try their hand at threshing, using grain tubs, grind rye and learn a lot about the species while the children also discover the village in playful fashion   Musical supporting program   Community center and village tour I Information at erlebniswelt@erschmatt.ch |
| <b>Tour of SORTENGARTEN ERSCHMATT (</b> Erschmatt Botanic Reserve)   Learn about the unique diversity of rye complementary flora and Valais grain varieties I Meeting point 12:10 at the Erschmatt Dorf bus terminal   Duration ca. 2 hours   Price: free, with collection   Information and bookings at <a href="mailto:erschmatt.ch">erlebniswelt@erschmatt.ch</a>  |
| Open garden afternoon at the SORTENGARTEN ERSCHMATT (Erschmatt Botanic Reserve)   14:00 - 17:00   On this afternoon you will have the opportunity to discover the reserve, talk to us, ask questions and buy traditional seeds   Information from erlebniswelt@erschmatt.ch   |
| Rye workshop PLUS   10:15 – 14:15   Erschmatt Dorf bus terminal   Listen to Valais legends and, in addition to many experiences for all the senses, take home a self – prepared, fragrant loaf of your own rye bread   suitable for young and old   Bookings till Tuesday before 17:00 at <a href="mailto:erschmatt.ch">erlebniswelt@erschmatt.ch</a>   |
| Rye workshop   10:15 – 13:15   Erschmatt Dorfs bus terminal   in addition to experiences for all the senses, everyone can take home a self-prepared fragrant loaf of your own rye bread   suitable for young and old   Bookings till Tuesday before 17:00 at <a href="mailto:erschmatt.ch">erlebniswelt@erschmatt.ch</a>  |
| Traditional grain harvesting   13:00 – 16:00   Zälg Erschmatt   Learn the traditional harvesting methods used for cultivated terraces and tell straw from stalks   Register at <a href="mailto:erlebniswelt@erschmatt.ch">erlebniswelt@erschmatt.ch</a> Sichjätu – Längä Tisch   16:30 – ca. 21:00   Gersterne Erschmatt   Culture and gastronomy in the old part of the village of Erschmatt   |
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## On request:

 $Individual\ guided\ tours\ of\ the\ SORTENGARTEN,\ rye\ atelier\ for\ groups$ 

Information: