

Winter Morning Post



Friday, 21. January 2022



Piste groomer driver

They live a dream with their profession

Perfect conditions are needed for us to glide down the slopes. Snow groomer drivers steer heavy equipment. The big snow groomers have over 450 horsepower. It takes a lot of experience and a feel for the different snow conditions to be able to prepare the perfect slopes with them. Most snow groomer drivers are living a dream with their profession.

Often they came into contact with the grooming machines as children. For example, because a relative or neighbour used to take the youngsters on tours. But learning a technical or craft profession beforehand is certainly not a disadvantage.

Working hours from 4.30 p.m. to 1 a.m.

Around 4:30 p.m., the lifts close in most ski resorts. The last winter sports enthusiasts return to the valley and the piste staff carry out a check.

Afterwards, the daily work of the piste preparation team begins. They move out with heavy equipment and make sure that the rutted slopes are smooth and even again.

Most of the time, the snow groomer drivers do their job in peace. They sit alone in the caterpillar, listen to the radio or talk to their colleagues on the radio.

Fresh snow and ski tourists in particular make the work on the piste more difficult. The snow cats are not the only ones responsible for the slippery and hard pistes the next morning. The vehicles do remove hills and make the slopes even. But the frost does the rest. When it snows heavily or is warm, this is a challenge. We don't notice any of this, because we always find perfect pistes.

EVENTS TODAY

Country Market Seeboden

Date: 21.01.2022

Time: 10:00 a.m.

Place: Seeboden

Venue: Main square Seeboden

Sale of regional agricultural products and handicrafts.

Radenthein town market

Time: 15:00

Place: Radenthein

Venue: Weiler-Rems Square Radenthein

Regional shopping - products directly from the producer, arts and crafts and entertainment. The meeting place for young and old.



WEATHER TOMORROW



Min: -9°C

Max: 0°C

Nws.: 0 %

WINTERLUST

www.seeboden.net
www.millstaettersee.com

What about ..

... a visit to the artists' town of Gmünd



Nestled in the Hohe Tauern National Park and the Nockberge Biosphere Reserve, the small town of Gmünd lies at the confluence of the two rivers Lieser and Malta. This is where the name Gmünd (from „münden“) comes from. Situated on the Venice - Regensburg trade route, a trading settlement probably first developed here in the 12th or early 13th century, from which the town quickly grew. For 20 years, the small medieval town of Gmünd in Carinthia has been offering its visitors an art and cultural experience of a special kind: during the summer months, contemporary fine arts and crafts dominate the historic

buildings, squares and picturesque alleys of Gmünd. An extensive range of music, theatre and literature forms the qualitatively valuable framework cultural programme of this town.

„There is always something going on in Gmünd...“

Experience Gmünd as one of the liveliest, most diverse towns in Austria!

Gmünd also offers many restaurants and coffee houses to enjoy and linger in.

Our insider tip:
the foam rolls at the pastry shop Rudiferia are a hit!

... Magical momentse

Snowflake Fondue in Winter Wonderland



Fondue is a taste experience that you love to share with friends and family. Hardly any other dish can be celebrated so lovingly and enjoyed for hours. On the Marhube at the foot of the Goldeck sports mountain, the tried and tested classic is served with an extra pinch of romance this year. What would you like - meat, cheese or chocolate? The hosts Christa and Oliver are staging the „dipping fork“ in a new and special way.

You dine in a glass dome - with an almost unlimited view of the snow-covered mountains and the gently rolling peaks of the Nockberge and Millstätter Alpe. Discreetly and cosily illuminated, the dome sits enthroned on the small high plateau above Lake Millstätter See. Welcome to the winter wonderland: up to six people take a seat at the festively set table. Enjoy precious hours. And with a little luck, snowflakes will dance for you.

Bookable every Friday to Sunday until the end of the winter season 2021/22.

Search date



We offer more ...

Views: Millstatt diving tower

It is undisputedly one of the landmarks on Lake Millstatt and has also had an intensive influence on the history of tourism. We are talking about the diving tower in Millstatt.



The diving tower in Millstatt was built in 1930 and was part of the lido, which was also designed by Christoph von Benedikt at the same time. The lido was heavily modified, while the diving tower became a landmark as early as the 1930s and has been preserved to this day. Due to increased safety standards and necessary renovations to the reinforced concrete structure, the diving tower was closed to swimming in 2008. In 2015, the architectural team of Sonja Hohengasser and Jürgen Wirnsberger emerged victorious from an architectural competition for the renovation of the tower. The renovation of the concrete structure and the adaptation to current safety standards were developed in consultation with the Federal Office for the Protection of Monuments. Since summer 2019, the diving tower is once again the attraction at Strandbad Millstatt.

Insights into the ski areas

Webcam from
Bad Kleinkirchheim
for the smartphone



Webcam from Goldeck
for the Smartphone



Regional recipe

Buchteln

reparation:

Boil the potatoes and press through the press. Dissolve the yeast in the milk. Knead the potatoes, flour, salt, sugar, butter and egg into a dough.

Place in a bowl and leave in the oven at 40°C to rise.

For the sauce, mix half of the cream with the yolks until smooth. Bring the milk and remaining cream with sugar to the boil and mix with the cream-yolk mixture. Then add the poppy seeds and set aside. Preheat the oven to 190°C. Grease the baking tin with butter and dust with flour. Roll out the dough to 5mm thick and cut into squares, place jam in the middle.

Press together to form booklets and place in the tin. Brush with butter. Bake in the oven at 200°C for 20 minutes, always brushing with butter. Serve the Buchteln lukewarm with the poppy seed sauce.



Ingredients Buchteln:

- 250g floury potatoes
- 15g yeast
- 100ml milk
- 250g plain flour
- 1 pinch of salt
- 1/2 tsp sugar
- 25g soft butter
- 1 small egg
- butter and flour for the mould
- 100g rosehip jam
- 35g melted butter

Ingredients sauce:

- 140g cream
- 3 egg yolks
- 50g milk
- 40g sugar
- 40g ground grey poppy seed
- 1 tsp rum

Interesting ...

more event tips

Meditation at the St. Kathrein Spa

Date: 22.01.2022

Time: 15:00 and 17:00 hrs

Place: Bad Kleinkirchheim

Venue: St. Kathrein

Meditation for the expansion of consciousness in the „Zirbe Rubin“ meditation room

Children's relaxation parallel to the dates of the meditation for adults!

Free of charge for spa visitors! Tel. +43 4240 81100

Truffle & Wine at the Poststüberl

Date: 22.01.2022

Time: 18:00

Place: Döbriach-Radenthein on Lake Millstatt

Venue: Poststüberl Hotel zur Post Döbriach
PIEDMONT TRUFFLE & WINE

AT THE POST OFFICE HOTEL ZUR POST

The winery Bologna e Figli will spoil you with truffles and wines from the Piedmont.

The chef of the Hotel zur Post creates the matching 5-course menu!

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Price incl. wine € 89,00

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SAYING OF THE DAY

The power of thought is invisible like the seed from which a huge tree grows; but it is the origin of changes in man's life.
Leo Tolstoy

Carinthian g`redt

*Kittel
kommod
Tscherfl
Lercherlschas
Napfezer*

*Women's skirt
comfortable, cosy
Shoes
Bagatelle
nap*