

THE LIVING CIRCLE

# Magazine

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2017 EDITION

*'You must find your dream, then the way becomes easy.  
But no dream lasts forever, each dream is followed by another,  
and one should not cling to any particular one.'*

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HERMANN HESSE

Editorial

## WELCOME TO THE LIVING CIRCLE!

Can I offer you a freshly picked apple? Look at its colour, this rich amaranth red, with flecks of absinthe yellow. Behold the exquisite lines of its earthy peel. Taste the sweet aroma of this incomparable fruit!

The Living Circle is no ordinary hotel chain. The Living Circle is a new concept. Like a basket full of delicious apples, it offers a basket full of surprises. Nature, tradition, luxury and authenticity. And unforgettable experiences.

The Living Circle is a community, a family. It includes not only the venerable, luxury Hotel Storchen in Zurich and a gourmet restaurant overlooking Lake Zurich, but also Castello del Sole in Ascona and its exquisite restaurants, in which guests enjoy cuisine and service of exceptional quality. Bars and spa oases are part of the mix too. As if that were not enough: the Circle also welcomes guests to its own farms on Lake Zurich and Lago Maggiore. The estates feature vineyards, rice and wheat fields – and the impressive Rustico del Sole high above the lake. Guests drink the excellent wine and taste our own agricultural products. Enjoy the privilege of being a part of this family. With this extraordinary concept, the Circle offers you something truly exceptional. The Living Circle is like a clamshell: you open it to find not just one, but many pearls. In this magazine, we invite you to discover the magic of these incomparable locations. Find your inspiration in the fascinating world of The Living Circle. I wish you a most pleasurable read.

*Beatrice Müller*

Journalist, author

### IMPRESSUM

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LUXURY HOTELS FED BY NATURE



### CONTENTS

- 4 We offer more than just a beautiful room
- 5 It all began with an idea and a few questions
- 6 Once upon a time in Zurich...
- 7 Passion and dedication
- 8 The Storchen with a fresh lustre
- 9 A stone's throw away from Zurich
- 9 Breathtaking views
- 11 A hotel in transition
- 12 Luxury on Lago Maggiore
- 13 Magical attraction
- 14 Sustainable agriculture
- 15 Between heaven and earth
- 16 Nature is our inspiration
- 17 The epitome of hospitality
- 18 Delightful festivities
- 20 The beauty of things

# 'WE OFFER MORE THAN JUST A BEAUTIFUL ROOM'

The Storchen is the flagship of the new community. Gratian Anda is the initiator of the Living Circle concept. His grandfather, Emil Georg Bührle, bought the venerable hotel 80 years ago.

*Since 1999, it has been operated by IHAG Holding AG. The Storchen has a history stretching back centuries. Do you feel a sense of responsibility toward that tradition?*

More than anything I feel an obligation towards the company and my grandfather. He bought the historic building in 1938 and successfully established it as a Zurich institution. The Storchen has something that sets it apart from other hotels. But our family has more than just the Storchen.

*There is also the Schlattgut farm estate and Restaurant Buech in Herrliberg, and Hotel Castello del Sole, Terreni alla Maggia and Rustico del Sole in Ticino...*

...and we want to tie these individual operations closer together, to unify them. The goal is to create a symbiosis between them. To date, we have not made it sufficiently clear that we all belong together. We want to change that. We call it The Living Circle. Of course we also want to generate synergies, but that's not the most important thing. It's good if we can get a better price on glasses by buying in bulk, but that is not the decisive factor.

*What is the decisive factor?*

We want to offer our guests added value, make them aware that there is more than just the Storchen. We want to offer them more than just a beautiful hotel room on the Limmat – a view with a room.

**GRATIAN ANDA**

Gratian Anda, 47, is CEO of IHAG Holding AG and chairman of private bank IHAG Zürich AG and AdNovum Engineering AG, and vice chairman of Pilatus Aircraft Ltd. He launched The Living Circle in 2017. Anda studied electrical engineering at ETH Zurich and has a Master's in system engineering from Rice University, Texas.

*For example?*

I hope that a guest at the Storchen will want to visit our Restaurant Buech in Herrliberg. I hope that Americans who stay at the Storchen and try our risotto will suddenly think: 'I've never been to Ticino – I think I'll check out Castello del Sole near Ascona. I'll give that a try. Maybe I'll like it. While I'm there, I can visit some Ticinese vineyards and a Rustico.

Or perhaps a business gathering: participants stay at the Storchen. Some hold a workshop at Restaurant Buech, while others follow by boat. In the evening, they all visit the nearby Schlattgut farm and dine on the food produced by the estate.

There's so much that ties us together and which we can offer as a single source. There's a common thread running through our establishments; they all have a similar character, with their own history and traditions. If you like the Storchen, you will probably appreciate Restaurant Buech as well. We have just not emphasised the fact that we're a family nearly enough to date.



Beatrice Müller in conversation with Gratian Anda.



Gratian Anda

*What values characterise the family in particular?*

The Storchen is the calling card of the family. The most important thing is authenticity. Our hotel is steeped in history. It has a new touch now, but it's still the same establishment with all its values and philosophy. It is still what it always has been. We do not offer extravagant cuisine, for example. We do not have a sushi chef on the staff. We're authentic. We offer products that we produce ourselves. In Ticino, the Castello offers Ticinese products. Of course, we also want to make money, but we want to do so through authentic operations based on an honest, hospitable ethos.

*The Bührle family is known for its art. Do you display artworks in the Storchen?*

We have rooms to display works of art in both the Storchen and the Castello. We are currently doing just that in Ticino. The metal sculptor James Licini is currently exhibiting numerous works at Terreni alla Maggia and Castello del Sole. Hermann Hesse also painted many pictures in Ticino, including of the Castello. But although we occasionally exhibit art, art belongs mainly in museums.

*How would you describe your business model in just a few sentences?*

We offer combinations: premium hotels, farm estates, vineyards, restaurants. We offer experiences. We want to pamper guests and demonstrate our authenticity. I like our slogan: 'Luxury Hotels fed by Nature'.

**IHAG HOLDING AG**

IHAG Holding is an independent, family-owned group. Having grown over several generations, it holds a diversified portfolio of majority and minority shareholdings in various sectors. IHAG Holding acts resolutely and sustainably, embraces both old and new values, and operates locally and internationally.

# 'IT ALL BEGAN WITH AN IDEA AND A FEW QUESTIONS'

'The Living Circle is a way of life and also a philosophy. It is a promise that we make to our guests. It's about the definition of well being and happiness, the power of nature and the beauty and authenticity of our environment'

In its essence, The Living Circle already existed – it simply had to be brought to life. And that meant creating more than just a 'project'. The ingredients for the project were already in place: some iconic, wonderful properties in a spectacular natural setting. The idea was to bring them together to create an entity greater than the sum of its parts.

This raised some questions: What are the special characteristics of the properties? What are the unifying elements? Why are these characteristics important to our history and how can we represent the values of the family and the company?

For an innovative company such as IHAG Holding, it is important to have a solid foundation: the tradition, the constant iconic traits, the historic properties. The idea was to tie all these elements together in a unique concept, make a statement, formulate words, choose colours... This is where the project began.

A team worked together for almost a year in order to create a concept, a philosophy and a narrative encompassing all the different qualities. Ultimately, a new brand was created: The Living Circle, with a graphic symbol to match, a circle. Guidelines were created to steer the development of the new project and parameters defined. And one by one, all the pieces coalesced to create a cohesive whole.

The Living Circle was born.



Carlo Pittis

*'Quality of life is our goal. Whether you are travelling for business or holidaying in one of our establishments, enjoying an excellent dinner in our special restaurants or just having a moment to yourself with a coffee, experiencing a day in the natural setting of our farms or tasting some of our unique products: this is luxury, this is The Living Circle.'*

**CARLO PITTIS**

Carlo Pittis, 55, native of Italy, Brand & Marketing IHAG Holding AG. Broad international experience in consumer goods marketing travel and tourism industry. Primary duties in marketing, branding and strategy. Carlo Pittis supported the creation of The Living Circle with great enthusiasm.

**INTERESTING FACTS:**

- Castello del Sole consumes some 3 tons of rice from Terreni alla Maggia annually
- With its photovoltaic system, Schlattgut produces 95,735 kWh per year = electricity for 20 single-family homes



LUXURY HOTELS FED BY NATURE



**OWNERSHIP:**

6 operations  
**LAND:** approx. 185 hectares  
**ROOMS:** 144  
**GUESTS:** approx. 70,000 (hotel overnight stays, restaurants and farm) annually approx. 300  
**EMPLOYEES:**  
**ANIMALS:** 40 dairy cows, 40 bulls and calves, 160 chickens, three pigs, four donkeys, 30-40 beehives

**CROPS:**

wheat, Loto rice, Millo Corvo black maize, Rosso del Ticino red maize, white maize, barley, asparagus, tomatoes, apples: Kolonar, Gala, grapes: Bondola, Kerner, Americana, Merlot, Chardonnay, Riesling Sylvaner, strawberries, peaches, plums, spices, flowers  
**PRODUCTION:** 300 tons milk, 40,000 eggs, 600 kg strawberries, 1,000 jars marmalade, 450 tons rice, 30 tons polenta, ca. 110,000 bottles wine



The Storchen on Weinplatz in Zurich has been known for its hospitality since the 14th century.

Hotel Storchen

## ONCE UPON A TIME IN ZURICH ...



On the way to the Storchen aboard a horse-drawn tram. A picture from 1895.



The venerable Storchen on the banks of the Limmat has a landing jetty for boats.



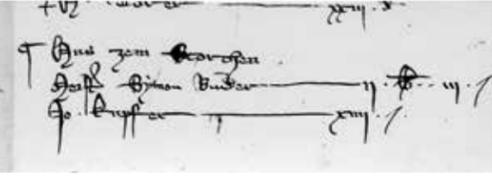
Travellers via Zurich on the way to Munich or Italy would stop at the Storchen. The adjacent Rathausbrücke was for a long time the only way to cross the Limmat.



The hotel was completely rebuilt and acquired by Emil Georg Bührle in time for the 1939 Swiss National Exhibition. It is still owned by the Anda and Franz-Bührle families today. IHAG Holding AG manages the business activities.



The elegant interior is a trademark.



The establishment was first mentioned in the tax books of the city of Zurich in 1357. In 1894 the Storchen became the official meeting place of the boatmen's guild, and in 1904 became one of the most modern department stores in the city. Merchants and travelling salespeople were frequent visitors at the 'Hus zum Storchen'.



Géza Anda and Hortense Anda-Bührle, the parents of Gratian Anda, the current CEO of IHAG Holding AG.



Hotel Storchen

## PASSION AND DEDICATION



Jörg Arnold, General Manager Hotel Storchen.

On 20 February, the hotel was returned to the guests after brief, but extensive renovation work. A Zurich icon returns with a new lustre.

*How did you experience the day of the reopening?*

When I arrived at the hotel in the morning, I could hardly believe it. It was overwhelming. We had done it, and in just six and a half weeks. Four days before we reopened, the hotel still looked as if a bomb had hit it. Everything was dusty and dirty. Painting and hammering were still going on. There were boxes everywhere. It looked as if the work would take weeks yet. But in the end everything was finished on time. The moment was incredibly emotional.

*What were the first reactions?*

A few regular guests were concerned that the new Storchen would lose the spirit of the old. 'What's going to happen to our cosy little bar?' people asked time and again. Some were worried that the history and tradition would be destroyed. That worry has now been banished. People are delighted. The spirit of this august hotel is still here, just somewhat refreshed. We have stayed true to the old principles: *savoir-vivre* with tradition, adapted to the modern age. In fact, everything is even more elegant than before.

*The Storchen is now part of what you call The Living Circle. What does that mean?*

We are at the beginning of a great journey. We have potential that we would like to use to a greater extent.

The Storchen is the flagship of this Living Circle, and part of the family that we want to draw more closely together.

*'The guest is king' is the mantra of every hotelier. What do you do to ensure that the guest is the king?*

Every good hotel offers good food, good wine and beautiful rooms. We want more. With our Storchen philosophy, which rests on the values of old, we set ourselves apart from others. That's our strength, which has been appreciated by our guests for decades. You cannot create a philosophy, a culture, like that from one day to the next. It's a process that began long ago. We've succeeded in creating a very special atmosphere in the hotel: the Storchen atmosphere, which is unique and where guests feel very much at home.

*How do you foster that culture?*

Our employees play the leading role. They know our values and vision, and they embody it. That includes honesty and keeping our word. The atmosphere and mentality we have here is something that I can maintain as director only if I deal with staff in an appropriate, honest and respectful manner. It's the only way to motivate people, and the guest profits from that. I'm always delighted when guests tell me that they sense that energy and motivation among the staff, that drive to treat the guests like royalty.

*The hotel has hosted illustrious guests since the very beginning. Who are some of the renowned guests of the Storchen?*

Paracelsus seems to have been the first very famous guest. Many have left behind poems and drawings in the guest books, such as the Catalan painter Juan Mirò.

The Storchen has always been a hotel with an understated ethos. Guests here are not interested in the limelight. Our guests are generally quite discreet. Sometimes the concierge will tell me that we have another Nobel laureate in the house. That makes me happy, of course. But no one is treated better than anyone else here.

Full interview: [www.thelivingcircle.ch](http://www.thelivingcircle.ch)

### JÖRG ARNOLD

Certified hotelier Jörg Arnold has been the manager and director of the Storchen since 2006. Before the 56-year-old took over responsibility for the now-five-star hotel, he gained experience as a hotel director in Switzerland and abroad. The passionate hotelier is also actively involved in *Hotellerie Suisse* and *Schweiz Tourismus*.



Drawing by Juan Mirò in the guest book.

### GUEST BOOK

The Storchen guest books are a well-guarded treasure trove. In addition to Mirò, the numerous entries also include one from film-maker Federico Fellini, British actor David Niven and the American writer John Irving, who wrote one of his works at the Storchen.



Hotel Storchen

## THE STORCHEN WITH A FRESH LUSTRE

The renovation of the venerable Storchen has been a complete success. The Storchen has donned new finery and now bears five stars.



Patric Meier (architect, left) with Jörg Arnold.

Proud architect, proud hotelier. The entire building was modernised by 400 workers in almost 700 hours of work. But the spirit of this historic building was preserved. The Storchen remains the Storchen: one of the most important and renowned meeting places for locals and visitors alike at the heart of the city on the Limmat.



The renovation of the building was under the direction of designers Ina Rinderknecht and Christoph Cavigelli. 'We have created a new dimension of hospitality without losing our identity and our connection to Zurich,' explains hotelier Jörg Arnold. The Storchen is now even more the 'place to be'.



## A STONE'S THROW AWAY FROM ZURICH



It's a bit more than a hop and a skip from the Storchen to Schlattgut above Herrliberg on Lake Zurich. Yet you will delight in an unsurpassed view of the lake and the mountains, far removed from the commotion of the city. Here at the family farm of the Ledergerber family, you can celebrate a wedding or book your business event. Home-made and home-grown products are available for sale in the farm store: meat, bread, pasta, jam and strawberries. Surrounded by cows, chickens and three cats, you will enjoy hours of blissful tranquillity. Farm dog Maiko is looking forward to your visit.



Ledergerber family



Restaurant Buech

## BREATHTAKING VIEWS

Not far from Schlattgut farm, Restaurant Buech lies idyllically at the heart of a vineyard, shaded by towering beech trees. It's been here for more than 70 years. The visitor's gaze takes in a splendid view over the lake and the Alps, all the way to the Jungfrauoch. The restaurant offers the charm of an authentic country inn with creaking floors. The passionate restaurateur Marc Wyss has turned this little gem into a gourmet temple with delectable dishes and attentive service. This is cuisine with heart: bold, but never pretentious.



Marc Wyss



Above: View of Terreni alla Maggia, with Golf Club Patriziale Ascona in the background.



Below: historic Ticinese village of Lavertezzo in the Verzasca valley.



Hotel Castello del Sole

## A HOTEL IN TRANSITION



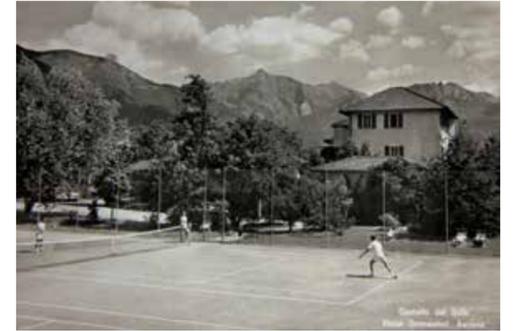
Hortense Anda-Bührle during her farm service, 1945.



Workers at Terreni alla Maggia, 1950.



1934



1952



An historic plaque at Hotel Castello dates the castle's origin as the year 1540. It was owned by the Orelli family.



Emil Georg Bührle 1930 – Terreni alla Maggia, with the Castello in the background.



Hotel Castello del Sole

# LUXURY ON LAGO MAGGIORE

In 2016, the business magazine *Bilanz* named the luxury resort Castello del Sole in Ascona the 'best holiday hotel in Switzerland'.



The 5-star superior Hotel Castello del Sole is one of the most popular getaway destinations in Ticino. Nowhere else does luxury coalesce so harmoniously with nature as in this treasure of the Swiss hotel industry. The 40 junior suites and 38 double and single rooms are equipped with all the conveniences and luxuries of a 5-star hotel. Head chef Mattias Rooker serves up exquisite cuisine with his Mediterranean creations made from the farm's own products. In 2017, the hotel features a new lobby and lounge, the new Ragazzi kids' club and a fabulous new breakfast buffet with a focus on its own regional products.



Simon V. & Gabriela Jenny, Directors.

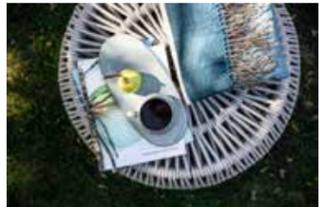
Simon V. Jenny and his wife Gabriela have operated the hotel since 2003. In addition to his classic hotel management training, Jenny also gained an economics degree. After his studies, he had a stint in the banking sector, where he focused on hotel and tourism finance. His motto is simple: 'A hotelier should be a host, but also a businessperson. This requires conceptual action and thinking.'



The new glass pavilion was selected for the special exhibition 'For now or forever' (3 May - 23 July 2017), which will be held at the Pavillon Le Corbusier in Zurich.



A WWF bird sanctuary, orchards, rice fields and vineyards converge near Lago Maggiore around the 100 hectare grounds that are home to the luxury resort Castello del Sole. The hotel also includes a spa & beauty oasis with a 25 metre pool, a jacuzzi, two saunas, a yoga room and various treatments rooms spread out over an expansive 2,500 m<sup>2</sup>.



## Art

# MAGICAL ATTRACTION



The Castello, as painted by Hermann Hesse in 1917.

Ticino, and particularly Monte Verità and Ascona, has long been a draw for artists. Writer Hermann Hesse felt a sort of magical attraction to the area. He described his feelings not only in words, but also regularly took up the brush to depict what moved him: 'Not that I considered myself a painter or intended to become one. Painting is marvellous; it makes you happier and more patient. Afterwards you do not have black fingers as with writing, but blue and red ones.' In 1917, he also painted a picture of the Castello.



James Licini

Swiss metal sculptor James Licini presents a selection of his work amid the rice fields of Terreni alla Maggia and in the Castello del Sole garden. Born in 1938, the artist works mainly with double-T girders, angle irons and steel plates taken directly from industrial production.

Vernissage: 10 June 2017



Terreni alla Maggia

## SUSTAINABLE AGRICULTURE

Terreni alla Maggia is located where the Maggia river flows into Lago Maggiore. This is where the fertile Maggia delta has formed over the centuries.

Terreni alla Maggia SA was founded in 1930 and has been under the ownership of the Anda and Franz-Bührle families since 1942. Agronomist Fabio Del Pietro has led the Terreni since the end of 2014. Today, the estate encompasses about 150 hectares of land.

The philosophy of the Terreni – integrated production with minimal environmental impact – guides all activities from cultivation to the harvest and sale of the produce. The cornerstones of the business are wine and spirits, durum wheat for pasta production and rice cultivation.

With 89 hectares under rice cultivation, Terreni alla Maggia is the only provider to grow and process its rice entirely within Switzerland.



Fabio del Pietro, Director of Terreni alla Maggia.



The 10.5 hectare vineyard grows mainly Merlot grapes, but also other varieties and rarities such as Kerner, Chardonnay, Isabella and Bondola. The Bondola grape, once popular, was almost entirely displaced by Merlot but is now re-emerging as an insider tip among some wine connoisseurs. Isabella is used exclusively for the production of grappa.

The pride of Terreni alla Maggia is La Rossa del Ticino, a native maize variety with kernels that are red on the outside. Terreni alla Maggia also cultivates white, yellow and pitch-black maize varieties. The latter is the Millo Corvo, a very rare variety served in all establishments of The Living Circle as a delicacy alongside other products from Terreni alla Maggia.



Rustico del Sole

## BETWEEN HEAVEN AND EARTH

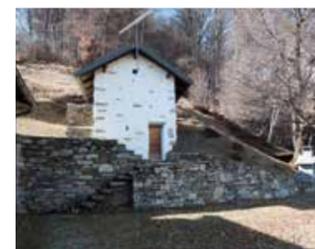
A soaring ride in the helicopter to Rustico del Sole. A spectacular view awaits at magnificent heights.



The view stretches over the Maggia delta and Lago Maggiore all the way to the Brissago islands. The path follows a spectacular hiking trail or for those who prefer a more exclusive route, a breathtaking, panoramic helicopter ride over natural wonders such as the Verzasca gorge. Perched 800 m above Lago Maggiore, Rustico del Sole is the perfect place for exclusive business meetings or intimate events with utmost privacy. Antonio Ferriroli and the Castello del Sole team take care of the cuisine and prepare traditional dishes with home-made and regional products at an airy height. From 2018, it will also be possible to stay overnight at the Rustico.



Antonio Ferriroli





The Living Circle

## NATURE IS OUR INSPIRATION

The melding of culture, cuisine and nature is at the very heart of The Living Circle concept. The guest's well being is our highest priority.

Nature is behind everything we do at The Living Circle. For example, our partner for bathroom products, Jüstrich Cosmetics, inspired by our home-made products, uses only natural and organic components in its products. Some of the main ingredients are grapes, rice, wheat protein and herbs, such as rosemary, thyme and laurel.



**MATTIAS ROOCK**  
Executive Chef, Hotel Castello del Sole

For Hamburg native top chef Mattias Roock, who recently took over the kitchen at Castello del Sole, the Loto rice from the rice fields of Terreni alla Maggia has become a particular favourite: Loto is a Lungo A variety and is ideal for risotto dishes. 'This rice is in keeping with the local tradition – every Ticinese family cooks risotto once or twice a week,' says Roock.



### RISOTTO DEL NOSTRO ORTO

#### INGREDIENTS FOR FOUR PEOPLE

- 40 g green asparagus
- 50 ml olive oil
- 260 g Loto risotto rice (own production)
- 50 g shallots, brunoise
- 150 ml white Merlot
- 700 ml asparagus stock/vegetable stock
- 50 g butter
- 50 g mascarpone
- 80 g grated Parmesan
- 1 yuzu (Asian citrus fruit from our own garden)
- 50 g spring herbs from our garden
- salt, pepper to taste

**PREPARATION**  
You can read the recipe instructions on our website: [www.thelivingcircle.ch](http://www.thelivingcircle.ch)



The Living Circle

## THE EPITOME OF HOSPITALITY

For the people behind The Living Circle, the guest is king. They pursue their vocations with passion, joy and the highest standards.



**JULIO ENZLER**  
Chef de Bar, Hotel Storchen

His broad smile and clear voice leave absolutely no room for doubt: 'I want to make the new bar into a world-famous bar!' Enjoy an after-work apéritif beneath the arches directly on the banks of the Limmat, or a creative cocktail creation from the shaker of the new Chef de Bar of Barchetta at Hotel Storchen.



**SONJA PLANZER**  
F&B and Event Manager, Hotel Storchen

'As the F&B and Event Manager, I'm an internal service provider for the restaurants, the liaison between guests, Chef de Service and kitchen manager, as well as the contact person for the planning and organisation of all events and celebrations.'



**GIANLUCA TURVANO**  
Head Concierge, Hotel Castello del Sole

A bright fellow and the heart of the operation. He's been anticipating guests' wishes for 20 years.



**GENNARO ARCHIDIACONO**  
Head Concierge, Hotel Storchen

'Making the impossible possible' – the ambitious motto of the concierge team. Whether you are looking for excursion ideas, want to book a city tour, hire a car or find a babysitter, the concierges are always at your service.



**FREDI NUSSBAUM / CYRILLE ANIZAN**  
Chefs, Hotel Storchen

Executive Chef Fredi Nussbaum has directed the kitchen of Hotel Storchen with his winning style for 25 years. At La Rôtisserie, French dynamo Cyrille Anizan not only brings the finest cuisine to guests' plates, but also a smile to their faces. Two master chefs in their element.



**SERGIO BASSI**  
Maître Locanda Barbarossa / Sommelier  
Hotel Castello del Sole

A born host and perfectionist personified. His knowledge of wines is unparalleled. Happy guests are his greatest motivation.



**ORNELLA MOLEDO**  
Housekeeper, Hotel Castello del Sole

One seldom sees her, but her impact is felt and seen at all times. The same can be said of her 23 porters and chambermaids, whose top priority is to meet guests' wishes and ensure the highest standards of cleanliness.



**CLAUDE FARINELLI**  
Shop Manager, Terreni alla Maggia

'I can fulfil any wish for an authentic Ticinese experience: from wine to rice, pasta and polenta, all our products are waiting for you here at the Terreni alla Maggia shop.'



**LARS KASPERCZYK**  
Head Chef, Restaurant Buech

'We cook with joy and heart – bold, but never pretentious. Delicious, simply prepared cuisine – simply extraordinarily good food!'



Beatrice Müller in conversation with Gratian Anda; in the background the calf born during the festivities at Schlattgut.

Event 7/8 April 2017

# DELIGHTFUL FESTIVITIES

The event celebrating the launch of The Living Circle was held on 7 April 2017. More than 100 invited guests enjoyed the tour of Schlattgut and Restaurant Buech amid spectacular weather. The grand finale was a party with 170 guests later that evening at Hotel Storchen. The following day, additional guests joined in for an excursion to Ticino.



Beatrice Müller with the Ledergerber family.



Impression from Schlattgut.



Chüeweid-Örgeler Hombrechtikon



Alphorn association Zurich



Beatrice Müller in conversation with Marc Wyss.



Verena-Musik - The boatmen's guild's brass band



Zurich's city president Corine Mauch arrived in a traditional flat-bottomed boat and was welcomed by Gratian Anda and Jörg Arnold.



Gratian Anda and Mayor Corine Mauch unveil the new stork's nest mosaic at the Hotel Storchen entrance.



The Living Circle (from left to right): Domenik Ledergerber (Schlattgut), Gabriela and Simon V. Jenny (Directors Hotel Castello del Sole), Gratian Anda, Jörg Arnold (General Manager Hotel Storchen), Carlo Pittis (Branding & Marketing IHAG Holding AG), Fabio Del Pietro (Director Terreni alla Maggia).

Jörg Arnold unveils a stork chiselled in stone that was rediscovered during the renovation work.



Beatrice Müller in conversation with Simon V. Jenny and Fabio Del Pietro.



Conversation with the chefs - Fredi Nussbaum and Cyrille Anizan.



Projection by Gerry Hofstetter on to Hotel Storchen.

Below: Impressions of Rustico del Sole and Castello del Sole.



