

# KEDA Annual Report 2022



**CULINARIUM ALPINUM**  
Centre of Excellence for the  
Culinary Heritage of the Alps



# 2022

## A year with many milestones reached

For the KEDA Foundation, this last business year was nearly the first full year without any drastic effects of the COVID-19 pandemic. We have successfully achieved key milestones along the way and also managed to decisively further develop the CULINARIUM ALPINUM.

The inauguration of the Essbare Landschaft on 7 June 2022 was a significant event that helped to enhance the Stans location by expanding its local offerings. In the coming year, we will continue carry out important optimisations so that Essbare Landschaft will be completed during the course of 2023. We have prepared an educational concept for conveying interactive content within the landscape itself, which will now be offered throughout Switzerland as part of compulsory teacher training.

Peter Durrer, host in the restaurant and in the hotel, and his team have expanded and refined the culinary offering of strictly regional cuisine. The booking of hotel rooms and the use of the seminar rooms by business customers and private persons have reached a new level. The popularity of the CULINARIUM ALPINUM as a venue known for surpassing hospitality and a wide variety of culinary experiences not to mention a venue for meetings and other events has increased significantly.

From April 2022, a new management team had to be found due to restructuring by managing director Marina Grossrieder. The transition to Horst Lichtner, the new managing director as of 1 July 2022 went smoothly and successfully.

We have given new impetus to the collaboration between the KEDA Foundation and the team of hosts around Peter Durrer. The foundation is the partners' focus both on common topics as well as coordination of the measures corresponding to the respective topic.

The KEDA Foundation used 2022 to revise and optimise its own business model following the first years that were marked by the pandemic. The board of trustees together with the new managing director and experts brainstormed new ideas which have led to the optimisation of numerous, tangible points.





The advisory board has been reactivated and involved in the developments ahead. We were able to build on the valuable experience of the advisory members.

The culinary specialties of the alpine region are being gradually integrated into the overall concept. In order to live up to the claim of being a centre of excellence for regional culinary specialties of the alps, we are successfully expanding the areas of knowledge, education and consulting.

An important milestone in the past year was securing financing of the revised business model of the KEDA Foundation. We managed to mobilise the required funds and ensure the continuation of the foundation beyond 2023.

The KEDA Foundation has made considerable progress in the existing projects. One such example is the idea of Essbare Landschaft (the edible landscape) which was implemented in the neighbouring community of Oberdorf – the first time outside of the monastery walls. Together with other property owners, we are working towards spreading the idea of planting sustainable vegetation with edible plants around the world.

Together with the Nidwalden agricultural office, we expanded our dialogue with farmers in numerous areas. Well-attended excursions were conducted during the year, and a market study has been commissioned for 2023. The goal of the project is to better diversify the agricultural offering in the canton of Nidwalden.

This past business year, we were able to continue working on the idea of forward-looking use and establishment of Alpsbrinz, which has existed since the beginning of our foundation. We reinstated dialogue with alpine cheesemakers. We were able to agree to carry out a project with the dairy vocational training centre in Sursee and expand the Alpsbrinz cheese tasting programme offered in collaboration with Molki Stans.

The board of trustees and all employees are grateful for the support from other foundations, companies, authorities, institutions and private persons. Without these diverse contributions and assistance, it would not have been possible to operate the foundation with a positive balance and, as a result, keep the monastery the home of the culinary heritage of the Alps.

Also, our thanks go equally to all speakers and seminar organisers. Their valuable input has greatly assisted in the ongoing development of the CULINARIUM ALPINUM's expertise.

We extend our heartfelt gratitude to all the employees of the KEDA Foundation and «Gastgeber Team Peter Durrer AG» for their unwavering dedication.

We are very much looking forward to 2023 which will bring exciting projects, new ideas and appealing events.

Tis Prager  
President of the Foundation Board

Horst Lichtner  
Managing director

# Essbare Landschaft officially inaugurated

## Place of encounter and culinary enjoyment

On 7 June 2022, the time had finally come. We were able to celebrate an important milestone in the short history of the CULINARIUM ALPNUM with the opening of the Essbare Landschaft (the edible landscape). In keeping with the tradition of erstwhile monastic gardens, we had the honour of inaugurating a truly exceptional garden facility with a ceremony for benefactors, sponsors, and partners.

With the support of Siegfried Tatschl, ProSpecieRara and FRUCTUS, two organisations dedicated to preserving old plants and fruit species, a kind of mother garden of the future was created and has existed since spring 2021 within the monastery walls. The garden became home to 250 species of fruits in addition to herbs. In addition to old, in part almost forgotten fruit and berry species, new fruits suitable for our latitudes such as mulberry, schisandra and Szechuan pepper were also planted.

In his speech, Tis Prager, president of the Foundation Board of the KEDA Foundation stressed: «Together with our partners, our goal is to strengthen the innovation capacity and sustainability of the agriculture industry and the entire value chain. Among other things, our goal is also to help people to rediscover the variety of regional products available and to promote all edible resources from the alpine region.»

Tis Prager thanked all those involved, first and foremost Siegfried Tatschl, the internationally renowned permaculture pioneer from Kirchberg am Wagram, Austria where he had already inspired and established an «Essbare Gemeinde» (edible community). He also expressed his thanks to the Essbare Landschaft working group and Steiner Sarnen Schweiz AG for the further development, design and QR code labelling of each plant.

The Essbare Landschaft project was managed by Jost Huwyler (H & H Management, Lucerne). Within the CULINARIUM ALPNUM, Josiane Enggasser, as the lead, was responsible for the Essbare Landschaft.

### Swiss sensation

In the presence of the two Ministers of Economic Affairs, Othmar Filliger from the canton of Nidwalden and Urban Camenzind from the neighbouring canton of Uri as well as representatives of the communities of Stans, Stansstad and Oberdorf, the Essbare Landschaft was officially inaugurated by the president of the Foundation Board and opened to the public.

The planting of a unique red quince throughout Switzerland highlighted the distinctiveness of the Essbare Landschaft. Stans chaplain Marino Bosoppi-Langenauer then blessed the



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red plum as a representative for the entire Essbare Landschaft. The ceremony was accompanied by modern alpine music performed by the duo Martin Ledergerber and Heinz Della Torre.

**Oberdorf on the way to becoming a «Essbare Gemeinde»**

With the Essbare Landschaft, the CULINARIUM ALPINUM has created a freely accessible place for meeting others and enjoying good food that is open to all. The result was a discovery garden and a garden for knowledge transfer where training and further training courses will be offered in future. Consulting and support offers for the public and private sector will serve to promote the fundamental idea underlying Essbare Landschaft beyond the monastery walls into the rest of Switzerland. In November 2022, for example, one of the three planned projects with beneficial plants was successfully planted around the playground «Rägebogeland» in the community of Oberdorf/NW with the aim of becoming an «Essbare Gemeinde».

As a place for meeting new people, the Essbare Landschaft is public. Anyone and everyone is invited to spend time here and enjoy the fruits. You can find information on our website:



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11

- 1 Guests of the Essbare Landschaft
- 2 Blessing by Stans champlain Marino Bosoppi-Langenauer
- 3 Siegfried Tatschl, permaculture pioneer
- 4 Tis Prager, president of the Board of the KEDA Foundation
- 5 Josiane Enggasser, KEDA project lead Essbare Landschaft
- 6 Jost Huwyler, project lead construction coordination, H + H Management, Lucerne
- 7 Christoph Koller, sous chef
- 8 Florina Bretscher, KEDA Foundation
- 9 Fabienne Lalaus, service
- 10 David Zurfluh, chef
- 11 Impressions from the opening ceremony

# Learn from the best

## From a course on pruning fruit trees to courses on UrDinkel

### A sensory experience through time: past, present, and future

The courses and educational offers of the CULINARIUM ALPINUM are one of the three pillars of the KEDA Foundation. From the beginning, it was clear that educational programs would be offered at the former Capuchin monastery in Stans to help raise awareness, that it would become an attractive venue for conferences and training, but also that research would be conducted here. These efforts aimed primarily at collecting and preserving knowledge that was thought to have been lost, consolidating it and finally, transmitting it to professional and private audiences alike. The combination of the restaurant Essbare Landschaft and the Alpsbrinz cellar help to create a one-of-a-kind educational offering.

### Past

Thanks to high-profile partners, the CULINARIUM ALPINUM and the KEDA Foundation have successfully established a solid and successful course program despite lockdowns and restrictive measures. Many participants benefited from a diverse range of course content. We were able to indulge numerous visitors and introduce them to the history of the monastery and familiarize them with our project through our tours. We were able to continuously expand and leverage synergies both internally and with our external partners.

### Present

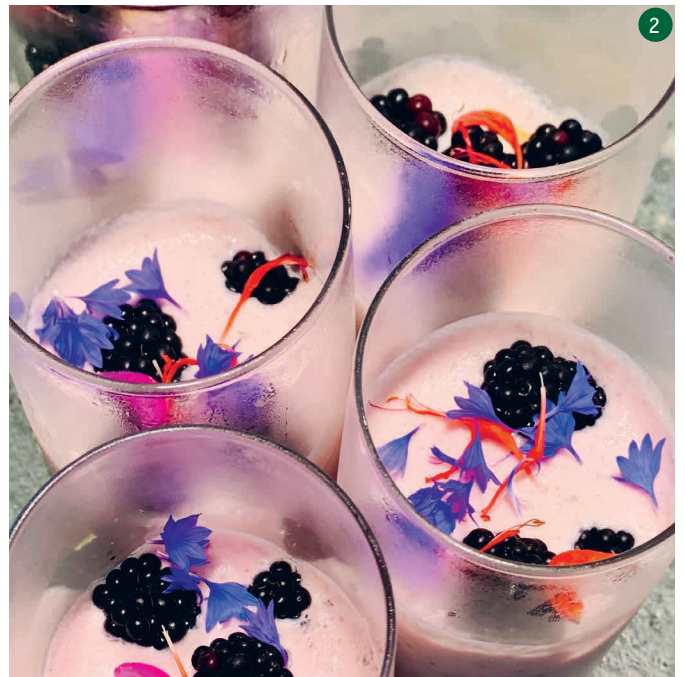
2022 was also defined by the unrelenting motivation of various stakeholders and partners. We were able to expand our network of lecturers and, as a result, offer exciting course content. We engaged in distilling, culinary smoking, fermenting not to mention a bit tinkering. We baked and cooked with UrDinkel (spelt), went on herbal walks followed by wild plant region-to-table banquets in the restaurant and explained the holistic side of the culinary arts with our monastery pharmacy. Unforgettable moments with beaming children's eyes during the «Kulinarische Tüftelei für Chind» (culinary tinkering for children).

We have taken a large step forward in our collaboration with the kiknet school platform. The content of the CULINARIUM ALPINUM, in particular the Essbare Landschaft was prepared for educational purposes in accordance with the teaching plan 21 for 8- to 12-year olds and 13- to 15-year olds. By launching the corresponding course program in 2023, we were able to solidify the significance of the culinary heritage of the Alps in society.



### Future

The «Gastgeber Team Peter Durrer» will take over and further develop the course kitchen and related course offerings over the course of the new year. The KEDA Foundation will focus more on education and, as a result, on its goal of promoting collaboration, innovation capacity and the future viability of farming as well as all those involved in the value creation chain. As a result, culinary education will continue to be an integral part of the CULINARIUM ALPINUM and the KEDA Foundation.



- 1 Fruit tree pruning course with Siegfried Tatschl
- 2 Wild herbs cooking course with Kevin Nobs followed by a night meal with food and drink
- 3 UrDinkel baking course with Judith Gmür-Stalder



# Regional, seasonal and sustainable

## Our success affirms our efforts

In February 2022, we were thrilled to remove the plexiglass partitions with the pandemic over and see the smiles and laughter return to both our guests and the CULINARIUM ALPINUM team. Once again, spontaneous get-togethers and postponed celebrations could finally take place and our kitchen team was literally able to cook with full pots again. Despite some challenges from a business perspective, we were able to successfully conclude 2022 thanks to the unwavering loyalty of our guests and the remarkable dedication of our employees.

After significant losses in the first quarter of 2022, sales gradually began to increase in the second quarter. In 2021, we benefited greatly from go-out offers for which, due to corona, hotel guests were only allowed to eat in the hotel's restaurant. In 2021, the offer was booked 900 times and, in 2022, it was booked a further 600 times. True to the Nidwald anthem «zwischen See und heche Bärg», people from Western Switzerland in particular treated themselves to well-earned time off in central Switzerland. With the QoQa platform, which is particularly popular in Western Switzerland, we have a strong sales partner who we will continue to work with in the future.

The CULINARIUM ALPINUM successfully established itself in the last business year as a place for a wide range of events. Our guests appreciated both our restaurant, seminar rooms and farm shop with local products. Sales in Food and Beverage (restaurant and monastery shop) grew significantly in 2022. We were able to keep the cost of goods low by consistently

purchasing directly from our agricultural producers. We remain committed to providing additional enticing offers.

### A popular conference venue and perfect for meetings

In the past business year, we had the pleasure of welcoming numerous business and private customers within the walls of the former monastery. A variety of events were held in the stately monastery hall with room for up to 150 guests. Smaller groups of up to 70 persons felt well taken care of in the «Inneres Chor». Our six meeting rooms with the names of historical landscapes such as Vinschgau, Puschlav or Oberkrain were very popular for smaller meetings. Both the Kreuzgang and the courtyard were often booked for stylish aperitifs and other events.

The former Klosterwerkstatt, once a hidden gem, is now a widely recognized must-visit location. Groups of up to 26 persons enjoy the private sphere with the restaurant service.

Since 2022, the CULINARIUM ALPINUM is the cooperation partner for Swiss Historic Hotels. Our partner hotels, each with unique historical and architectural significance, were renovated with great care and respect for conservation principles, following the lead of the Senn Group under the leadership of Johannes Senn at our monastery. As part of Swiss Historic Hotels, these affiliated hotels offer an unparalleled experience and benefit from close collaboration with Switzerland Tourism.





The national tourism association, in turn, provides guests with better guidance on sustainability through their «Swisstainable» program. From the very beginning, we have been committed to sustainability and act accordingly in line with the principles of «Swisstainable». We achieved Level 1 status in 2022, demonstrating our dedication to sustainable business practices and our ongoing efforts to promote sustainability. Short transportation routes and personal connections between our kitchen and local producers are important to us. We place great emphasis on reducing food waste and promoting a circular economy.

The «fait maison» label, which we also received in 2022, further supports our philosophy and commitment to the philosophy we use. As a result, we highlight our commitment to transparency for our guests, and reject standardized flavours while promoting Swiss gastronomy savoir-faire, regional and seasonal ingredients, and sustainability.

The fruits of our labour are evident in the praise and approval from our guests, as well as the recognition we received from Gault & Millau with a 13-point rating in 2022.

### Thank you

We feel grateful and proud of our achievements, and are motivated to continue on our sustainable path. We extend a special thanks to our guests, without whom we wouldn't be able to do what we love. We would also like to thank our hardworking staff who dedicate themselves every day to the satisfaction of our guests, as well as the KEDA Foundation for their partnership.

Gastgeber Team Peter Durrer AG  
Peter Durrer

swiss  
historic  
hotels



# Alpsbrinz-Tresor

## Aged in the monastery's cellar

Als einer der ältesten Käse der Schweiz wird der Alpsbrinz noch heute während der Sömmerungszeit auf acht Alpbetrieben in den Kantonen Nidwalden, Obwalden und Luzern hergestellt. Zwischen 80 und 100 Tonnen finden jährlich ihren Weg ins Tal und damit zu den Alpsbrinz-Liebhaberinnen und -Liebhabern, die das blumige Aroma aus der vielfältigen Alpenflora schätzen.

It is one of the oldest cheeses in Switzerland and is still produced during the summer season on eight alpine farms in the Nidwalden, Obwalden, and Lucerne cantons. Each year, between 80 and 100 tons of cheese are brought down to the valley and enjoyed by Alpsbrinz enthusiasts who appreciate the floral aroma derived from the diverse alpine flora.

We take great pleasure in showcasing our Alpsbrinz cellar to our visitors in the vaults of the former Capuchin monastery, where we conduct Alpsbrinz tastings and explain the history and challenging conditions involved in producing such a premium product. The CULINARIUM ALPINUM where loaves from all eight alpine farms are stored in its cellar and expertly cared for by Molki Stans, is where the cheese matures until it is fully ripe. The dedicated operators of Molki love sharing their passion for their work with their team.

### 20 years of the Sbrinz route

For centuries, Sbrinz, «alpine gold», has been exported to Northern Italy, where it has a large market. Today, the former packhorse trail from Lucerne along Lake Lucerne, over the Brünig and Grimsel passes, to Domodossola is now traversed as a long-distance hiking trail called the Via Sbrinz or Sbrinz-Route. The route passes through impressive and diverse mountain landscapes and cultural areas. Every year, hikers and packers spend seven days travelling along the 155-kilometre-long route, and at each stop, they are welcomed with packer festivals, receptions, and amazed audiences. The packers alternate their route between Nidwalden and Obwalden.

To commemorate the 20th anniversary of the Sbrinz-Route in 2023, the route will pass through Stans. The «Sbrinz-Route» promotion association invites visitors to the CULINARIUM ALPINUM in Stans. On the weekend of August 18–20, 2023, the old crafts, such as «traditional basket-weaving» or «horseshoeing», will be exhibited with the packers and their horses and mules on the former monastery grounds, bringing the nostalgia of the past to the main town of Nidwalden.

### Welcome to the Culinarium Alpinum!

The KEDA Foundation, together with Peter Durrer and his team of hosts, is already looking forward to welcoming the packers as well as the many friends of the Sbrinz-Route with their families, who will be treated to culinary delights both in the CULINARIUM ALPINUM and in the festival tent.



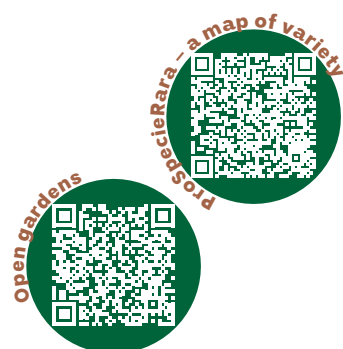


# A glance at media

After being opened in June 2022, the Essbare Landschaft in particular attracted media attention. Print and electronic media reported on the topic. TV features in particular drew a large number of visitors to the former monastery garden in Stans. The restaurant also continues to captivate people. Visitors can't get enough of the former refectory with its authentic kitchen and tastefully furnished rooms.



ProSpecieRara awarded us the distinction with the ProSpecieRara quality label for preservation of heritage varieties. The quality label, which was introduced in 2005, is in line with the principle of «conservation through use» and guarantees the combination of high-quality preservation work and the marketing of products from rare varieties and breeds. It is the first label in Europe to represent biodiversity in cultivated plants and farm animals.



## Obwalden/Nidwalden

### Ein Spaziergang zum Vernaschen

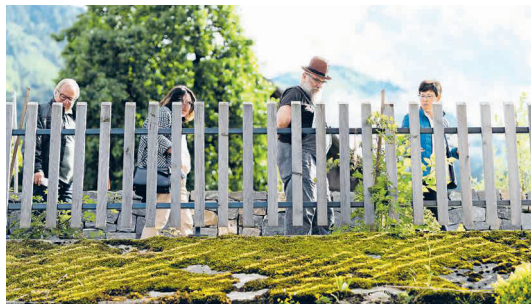
Das Kulinarikzentrum Culinarium Alpinum in Stans hat eine essbare Landschaft in Betrieb genommen.

Quitten, Mispeln, Nanking-Kirschen, Himbeeren: Innerhalb der Mauern des ehemaligen Kapuzinerklosters in Stans können sich Naturinteressierte nun durch eine Vielzahl an Beeren, Obst oder Kräutern probieren. Das Culinarium Alpinum hat eine essbare Landschaft in Betrieb genommen, die ab sofort zugänglich für die Öffentlichkeit ist.

Der Garten wurde im Frühling 2021 angepflanzt und diesen Monat mit einem Festakt eröffnet, wie es in einer Mitteilung heisst. Rund 250 Früchtesorten finden im Klostergarten ein Zuhause – von alten, in Vergessenheit geraten bis hin zu neuen Sorten.

#### Garten steckt noch in den Kinderschuhen

Die essbare Landschaft sei aktuell noch ein «Halbgarten» und werde erst in fünf bis acht Jahren vollständig ausgereift sein. Weitere Ausbautapfen



Die Projektleitung führt ihre Gäste durch die essbare Landschaft im Klostergarten von Stans.



KONSTRUKTIV

### Ehemaliges Kapuzinerkloster Stans: «Die ganze Anlage ist als Naschgarten angelegt»

76 | Gartenreise

CULINARIUM ALPINUM

## Essbare Landschaft in Stans

TEXT Jeremias Lütold FOTOS zvg

Im Garten des ehemaligen Kapuzinerklosters in Stans wird wieder in die Zukunft gedacht. In der unmittelbaren Umgebung des Culinarium Alpinum entsteht eine «Essbare Landschaft», die zum Verweilen und Kennenlernen einlädt. Der wiederbelebte Klostergarten funktioniert auch als Arche für alte und neue Nutzpflanzen.



STANS

### Vorzüglich speisen und nächtigen im einstigen Kapuzinerkloster

Stans: Wo früher Klosterbrüder wirkten, gibt es seit über zwei Jahren das «Culinarium Alpinum», welches sich der kulinarischen Vielfalt der Alpen verschrieben hat.

Vera Röttimann

26.10.2022, 05:00 Uhr

Merken Drucken Teilen





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**Report of the statutory auditor on the limited statutory examination**  
to the board of foundation of

**Stiftung KEDA, Stans**

As statutory auditor, we have examined the financial statements (balance sheet, income statement and notes) of Stiftung KEDA for the financial year ended December 31, 2022.

These financial statements are the responsibility of the board of foundation. Our responsibility is to perform a limited statutory examination on these financial statements. We confirm that we meet the licensing and independence requirements as stipulated by Swiss law.

We conducted our examination in accordance with the Swiss Standard on the Limited Statutory Examination. This standard requires that we plan and perform a limited statutory examination to identify material misstatements in the financial statements. A limited statutory examination consists primarily of inquiries of company personnel and analytical procedures as well as detailed tests of company documents as considered necessary in the circumstances. However, the testing of operational processes and the internal control system, as well as inquiries and further testing procedures to detect fraud or other legal violations, are not within the scope of this examination.

Based on our limited statutory examination, nothing has come to our attention that causes us to believe that the financial statements do not comply with Swiss law and the foundation deed.

Stans, March 17, 2023

BDO Ltd

Ralf Minder  
Auditor in Charge  
Licensed Audit Expert

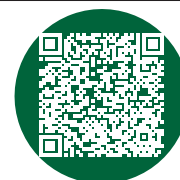
ppa. Roman Zurmühle  
Licensed Auditor

Enclosure  
Financial statements

# BALANCE SHEET

<b>ASSETS</b>	<b>31.12.2022</b>		<b>Vorjahr</b>
	<b>CHF</b>	<b>%</b>	<b>CHF</b>
<b>CURRENT ASSETS</b>			
Cash and equivalents and securities	448'227.04	31.3	153'422.87
Trade receivables	28'682.95	2.0	103'399.00
Other short-term receivables	18'871.62	1.3	8'783.54
Non-invoiced services	2'964.60	0.2	0.00
Prepaid expenses and deferred charges	13'696.63	1.0	12'988.00
<b>CURRENT ASSETS</b>	<b>512'442.84</b>	<b>35.8</b>	<b>278'593.41</b>
<b>FIXED ASSETS</b>			
Financial assets	200'250.00	14.0	133'583.00
Movable tangible assets	90'001.00	6.3	95'001.00
Immovabel assets	608'109.47	42.5	545'436.23
Intangible assets	21'174.43	1.5	0.00
<b>FIXED ASSETS</b>	<b>919'534.90</b>	<b>64.2</b>	<b>774'020.23</b>
<b>AKTIVEN</b>	<b>1'431'977.74</b>	<b>100.0</b>	<b>1'052'613.64</b>
<b>PASSIVEN</b>			
	<b>31.12.2022</b>		<b>Vorjahr</b>
	<b>CHF</b>	<b>%</b>	<b>CHF</b>
<b>SHORT-TERM LIABILITIES</b>			
Liabilities from goods and services	47'548.39	3.3	34'325.91
Other current liabilities	90'718.86	6.3	4'770.35
Accrued liabilities, short-term provisions	48'136.65	3.4	62'199.57
<b>SHORT-TERM LIABILITIES</b>	<b>186'403.90</b>	<b>13.0</b>	<b>101'295.83</b>
Non-current interest-bearing liabilities	543'750.00	38.0	75'000.00
Other non-current liabilities	400'000.00	27.9	400'000.00
Earmarked donations	66'482.70	4.6	241'482.7
<b>LONG-TERM LIABILITIES</b>	<b>1'010'232.70</b>	<b>70.5</b>	<b>716'482.70</b>
<b>EQUITY</b>			
Foundation capital as of 31.12	235'341.14	16.4	234'835.11
<b>LIABILITIES</b>	<b>1'431'977.74</b>	<b>100.0</b>	<b>1'052'613.64</b>

The complete annual financial statements with balance sheet, operating statement, cash flow statement, statement of changes in capital and notes are available here:



# INCOME STATEMENT

	31.12.2022		Vorjahr
	CHF	%	CHF
<b>REVENUE</b>			
Donations received	811'018.15	65.0	574'837.18
Subsidies received	20'000.00	1.6	171'900.00
Hardship funds received	0.00	0.0	260'000.00
Revenue from services	40'747.44	3.3	36'784.39
Tenant income	227'315.67	18.2	204'845.80
Income from cost allocations	91'557.14	7.3	47'093.75
Other income	57'542.22	4.6	44'198.34
	<b>1'248'180.62</b>	<b>100.0</b>	<b>1'339'659.46</b>
<b>DIRECT COST</b>			
	<b>-198'864.20</b>	<b>-15.9</b>	<b>-337'680.34</b>
<b>Gross profit after direct expenses</b>	<b>1'049'316.42</b>	<b>84.1</b>	<b>954'885.36</b>
<b>OTHER OPERATING EXPENSES</b>			
Costs project phase	-7'285.28	-0.6	0.00
Personnel expenses administration	-471'549.89	-37.8	-341'944.23
Consulting costs third parties	-28'102.80	-2.3	-23'387.29
Other operating expenses	-30'625.82	-2.5	-50'153.82
Other administrative expenses foundation board	-7'350.00	-0.6	-7'000.00
Marketing	-99'559.41	-8.0	-33'057.83
Repair and maintenance	-27'551.45	-2.2	-22'750.27
Energy	-26'687.41	-2.1	-41'695.26
Other expenses	1'274.17	0.1	-8'072.07
	<b>-697'437.89</b>	<b>-55.9</b>	<b>-528'060.77</b>
<b>GROSS OPERATING PROFIT (GOP)</b>	<b>351'878.53</b>	<b>28.20</b>	<b>426'824.59</b>
<b>REAL ESTATE AND RENTAL EXPENSES</b>	<b>-174'129.75</b>	<b>-14.0</b>	<b>-106'753.07</b>
<b>OPERATION RESULT BEFORE DEPRECIATION AND FINANCIAL INCOME</b>	<b>177'748.78</b>	<b>14.2</b>	<b>320'071.52</b>
<b>DEPRECIATION AND AMORTIZATION</b>	<b>-170'461.07</b>	<b>-13.7</b>	<b>-323'314.74</b>
<b>OPERATING RESULT BEFORE FINANCIAL INCOME</b>	<b>-6'781.68</b>	<b>-0.5</b>	<b>-2'011.35</b>
Extraordinary, non-off or out-of-period expenses	<b>0.00</b>	<b>0.0</b>	<b>0.00</b>
<b>ANNUAL LOSS</b>	<b>506.03</b>	<b>0.0</b>	<b>-5'254.57</b>

# Succeeding together

## Horst Lichtner, director of the KEDA Foundation, and Peter Durrer, host at the CULINARIUM ALPINUM

### **Peter Durrer, you grew up in Nidwalden. Was there any connection between you and the monastery?**

Not directly to the monastery. I grew up on a farm near the «Hechhuis» in Wolfenschiessen, which was built by the knight Melchior Lussi in 1586. It felt like everything had come full circle when I started working in the former Capuchin monastery, which was also built by the knight Melchior.

### **Peter Durrer, you were part of the project from the beginning. How did the idea and the CULINARIUM ALPINUM evolve from the planning phase to its realisation?**

I have worked on developing the gastronomic concept since 2020. At that time, we weren't sure whether the concept would be well-received and whether we would be able to source enough food from the region, as we get everything from the farmers and make everything ourselves. Due to the pandemic, we are one year behind schedule and haven't been able to open our doors. As a result, we haven't been able to show our guests what a treasure we are serving them.

### **Horst Lichtner, you have been the CEO of the KEDA Foundation since July 2022. Were you interested in the topic of alpine cuisine before?**

I was, I've been a passionate hobby chef for 40 years and had also considered starting a foundation for culinary heritage in Engelberg. The objective was to gather and document the culinary recipes of historical residents, with the aim of compiling them into a published book.

### **What do KEDA and your former employer, the international ice hockey federation IIHF, have in common, Mr. Lichtner?**

In both cases, my work dealt with projects on an international level and professionalism in the implementation of areas that interest me personally: I studied sports and cooking is one of my hobbies.

### **What do you both appreciate about KEDA?**

Horst Lichtner (HL): I am fascinated by the idea of documenting the culinary heritage of the Alps and contributing to its preservation.

Peter Durrer (PD): I think the foundation's vision is brilliant and I admire the perseverance of the foundation and its employees. Of course, I am grateful to the foundation for the authentic setting in the former monastery.

### **What do you appreciate about the CULINARIUM ALPINUM restaurant?**

HL: The surprise region-to-table banquets and the motivated team.

PD: Of course, there is my dedicated team, half of whose members have been with us since 2020. In particular, I would like to mention the kitchen, the «engine» at the heart of our gastronomic operation, which tirelessly creates new culinary creations in the form of new menus.

### **What is your favourite dish from Alpine cuisine, Mr. Durrer and Mr. Lichtner?**

HL: I love Älplermagronen (Swiss style macaroni and cheese), which I occasionally cook for myself.

PD: Of course, everything from our kitchen. On the one hand, because it tastes so good, and on the other, I am always amazed at how diverse the products from our region are.

### **What would you like to plant in the Essbare Landschaft?**

HL: A sweet, edible rowan tree.

PD: I am fascinated by mushrooms, which are also important in the field of meat substitutes. So I would plant a lot of them.

### **What are your hopes for the CULINARIUM ALPINUM?**

HL: That in ten years it will be recognized as an institution in the Alpine region.

PD: I hope that with our concept, we can inspire other chefs and farmers to collaborate, and that we can communicate the value of our work to a broader audience.



Peter Durrer, host, and Horst Lichtner, KEDA managing director



# KEDA, quo vadis?

The purpose of the KEDA Foundation is the preservation, promotion, and ongoing development of culinary arts throughout the entire Alpine region. Raising of awareness towards local and regional food is a decisive factor in this regard. With the CULINARIUM ALPINUM Stans, KEDA is making a valuable contribution by sustainably processing only regional products. If more and more people eat this way, this will eliminate the need for numerous transports, a great deal of energy can be saved, the environment can be protected, and a sustainable contribution can be made to combatting the climate crisis. In the future, KEDA will offer training and further education in all areas.

We have recognized that the CULINARIUM ALPINUM in Stans, which celebrates the local cuisine of Stans and the region, is a compelling example of the local Alpine cuisine only available to Nidwalden and Obwalden. The needs of the producers, processors, and consumers active in the vicinity of CULINARIUM ALPINUM Stans are fully satisfied, and all guests are satisfied. Along with host Peter Durrer and his team, KEDA has achieved its goal with respect to the microcosm of the former Capuchin monastery in Stans. We are proud of this. We will transfer this regional concept to the Alpine region.

The original business model according to which the foundation would, in four years, be able to finance its costs, especially in the areas of personnel and rent, through income from training, consulting, and projects has been revised. In the coming years, we will diligently develop the essential expertise of employees and the knowledge of existing networks and develop KEDA's competence.

## Non-profit and non-profit-oriented

The KEDA Foundation is non-profit and non-profit-oriented. KEDA does not distribute funds like other foundations. The foundation will achieve its purpose of preserving the culinary heritage of the Alps by promoting knowledge, raising awareness and advising the public. Financing must be provided by private and state organizations interested in the overall benefit of KEDA's activities in order to finance the costs not covered by the offering of training, consulting services, and the assumption of projects for third parties.

The board of trustees and management intend to dedicate the next few years to achieving the goals described above with suitable partners.



# Members of the board of trustees



**Tis Prager**

President of the Foundation Board of the KEDA Foundation,  
overall direction of the structure of CULINARIUM ALPINUM

«I am committed to the CULINARIUM ALPINUM because everyone is talking about the logical intention of enjoying locally produced goods locally. Unfortunately, this has only been implemented in practice to a limited extent so far. I want to prove with the example of the CULINARIUM ALPINUM how this intention can be implemented on a practical and economic level.»



**Clemens Rüttimann**

CEO Biotta AG,  
Tägerwilen

«Preserving biodiversity and processing high-quality agricultural raw materials in the best organic quality has been a firm part of my professional and private life for over 20 years. Through my commitment to CULINARIUM ALPINUM, I wish to contribute my expertise to help advance this great mission of promoting regional cuisine in the Alpine region.»



**Hanna Rychener Kistler**

Founder and Chairman of the Board of HF for Tourism IST AG,  
Zurich and Lausanne

«I am enthusiastic about supporting the CULINARIUM ALPINUM because this unique place allows visitors to discover and enjoy our regional cuisine. At the same time, as a centre of excellence, it enables and ensures the transfer of knowledge of our valuable culinary heritage. It benefits the entire populace and tourism industry.»



**Sandro Blättler (bis Februar 2023)**

Head of Marketing and Sales, Member of the Executive Board  
of Engelberger Druck AG, Stans

«For me as a native of Stans, the concept of CULINARIUM ALPINUM is perfectly suited to breathe new life into the historical monastery and establish them as a culinary focal point for our region. I am passionate about strengthening our regional value chain and promoting local businesses in my role as a networker.»



**Beatrice Richard-Ruf**

Former Mayor of Stans

«The CULINARIUM ALPINUM is a great culinary and tourism opportunity for Stans and the region. I am passionate about it because predominantly regional producers and partners are considered for the CULINARIUM ALPINUM in this historical building. This encourages and deepens knowledge – which is fitting considering this was once a monastery.»



**Prof. Dipl.-Ing. Michael Kleinert  
(from February 2023)**

Head of the Institute for Food and Beverage Innovation ZHAW

«Our diet of the future should be delicious, healthy, safe, and sustainable. Sustainable production and consumption practices are gaining increasing importance. In the context of the culinary heritage of the Alps, CULINARIUM ALPINUM offers hands-on competencies based on practical knowledge for transformational purposes I am looking forward to helping create a promising future for local cuisine together with the highly motivated team and all participants in the value creation network.»



**A BIG  
THANK YOU  
TO OUR FOUNDING DONORS,  
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CUSTOMERS,  
AND ALL EMPLOYEES  
WHO ARE OR HAVE BEEN  
WITH US ON THIS JOURNEY!**

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