

KEDA Annual Report 2023



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



2023

A year of beneficial consolidation

The 2023 fiscal year was a successful one for the KEDA Foundation, marked by many tangible projects and planning for future projects in 2024.

The Essbare Landschaft was further developed in many areas throughout the course of 2023 and completed in alignment with the original ideas. Thanks to professional project management by H&H Management, Lucerne, and the monastery wall which was painstakingly renovated by the Senn Group in St. Gallen, the monastery's owner, all visitors can look forward to attractive, educational elements in the Essbare Landschaft. A new addition, gardener Sabine Mensch, together with the team, has crafted an exciting landscape. Starting in 2024, the first educational programs for teachers and students, which were devised in parallel in 2023, will kick off.

A project employing the skills and competencies acquired in the maintenance, care, and further development of the Essbare Landschaft was implemented in cooperation with the neighbouring community of Oberdorf with the creation of a smaller Essbare Landschaft around the newly constructed recycling collection point. In 2024, the area around the municipal building in Oberdorf will also be transformed into such a

landscape. Together with the landscape on the «Rägäbögäland» playground, these are the first concrete projects implemented, which can also be structured, planned, and implemented in other municipalities, schools, or companies in the future with the help and guidance of the KEDA Foundation.

Since its inception, the foundation has been part of the vision to create a home for Alpsbrinz. In collaboration with the tourism organisations of Central Switzerland, we have succeeded in making CULINARIUM ALPINUM Sbrinz's destination for culinary delights in 2023. The Alpsbrinz cellar also received new attention in the form of the Säumerfest (Pack Animal Handler Festival) on the occasion of the 20th anniversary of the two pack animal societies. Together with the Nidwalden Monument Conservation, we began further renovations in 2023 to enhance future attractiveness. The tastings and Sbrinz experiences, along with our dining establishment, are now well-established.





Over the course of 2023, the KEDA Foundation took its first step towards international contacts in the Alpine region. The planned multinational candidacy for the recognition of the «Culinary Heritage of the Alps» as intangible world cultural heritage by UNESCO has led to concrete contacts in Italy, France, Germany, and Slovenia. The first national coordination meeting of Swiss stakeholders with CULINARIUM ALPINUM as the official representative of German-speaking Switzerland took place in November at CULINARIUM ALPINUM and will continue with further activities in 2024.

In this context, there is also the «Alp'24» project, during which for the first time under the leadership of the KEDA Foundation, products from the entire Alpine region were presented to a jury under the expert guidance of the Fondation Rurale Interjurassienne (FRI) and will be publicly presented and awarded from 8–10 November 2024, at CULINARIUM ALPINUM as a forum for Alpine cuisine. This event is set to take place every two years in Stans.

With the new appointment of Marie Pfammatter to the position in the Agricultural Competence Area, on behalf of the Nidwalden Agricultural Office, we have inaugurated new working groups focusing on vegetable and cereal cultivation. Together with various stakeholders, an attempt will now be made to create a federally subsidised project for regional development (PRE) that will benefit the region's agricultural sector and its businesses long term.

Under the leadership of Peter Durrer, a lot has also happened in the area of gastronomy. In addition to business as usual, new partnerships with course providers such as SUSTINEO have been developed. This educational programme focusing on sustainable gastronomy involves a cooperation between Bio Suisse and foodward in collaboration with lecturers from ZHAW as well as experts from gastronomy and agriculture.

The Foundation Council and all employees are grateful for the support received in 2023 from other foundations, companies, authorities, institutions, and private individuals. The sustainable operation of the foundation and thus the preservation of the monastery as the home of the culinary heritage of the Alps would not be possible without this diverse support and assistance.

A big thank you goes to all employees of the KEDA Foundation and the «Gastgeber Team Peter Durrer AG» for their tireless efforts.

Tis Prager
President of the Foundation Council

Horst Lichtner
Managing Director

Nature comes alive in the Essbare Landschaft

Tasting is highly encouraged

2023: A Year of «Preservation and Renewal» In spring, the garden welcomed a new, dedicated gardener, Sabine Mensch. She holds the 2500 square meters close to her heart, which is evident from the tender care she provides. The garden reciprocates with sweet fruits including serviceberries, various types of raspberries, apples, and even persimmons. The herbs in the raised beds also thrive, benefiting from both their location and the attentive care they receive.

Renovation and slight redesign

Jost Huwyler of H&H Management, and Sebastian Günther from Steiner Sarnen Switzerland led significant construction and renovation in the Essbare Landschaft in 2023. To begin, Markus Enz AG landscaped the monastery wall, repairing about 400 meters. The shady area behind the monastery church was completely redesigned. The upper stairs were renovated, and the lower stairs along the monastery wall realigned. A driven well was installed, and new beds for shade-loving plants were created. The large fig tree survived the renovations well and now stands healthy and fruitful in the centre of the area. The planting of the beds will be completed in spring 2024.

Passing on knowledge

In addition to construction, special emphasis was placed on sharing knowledge. We carried out espalier pear courses with Fructus and fruit tree pruning courses for long-lasting and healthy trees with Sigi Tatschl. Wild perennial gardener and medicinal plant expert Karen Thoma demonstrated how to grow edible Alpine plants, and Margaretha Krummenacher from the health and massage practice in Stans took course participants on a walk to identify edible wild plants. During communal meals at CULINARIUM ALPINUM, Margaretha shared more insights about the plants and their effects. Our guides also provided plenty of interesting information during the well-attended monastery tours and tours through the Essbare Landschaft. Guests of the CULINARIUM ALPINUM enjoyed apéritifs, breaks, or other events in the «Garden Room», a cozy spot in the Essbare Landschaft just outside the monastery hall.

Berries save the world

In collaboration with the educational platform kiknet, educational materials according to Curriculum 21 for the 2nd and 3rd cycles (middle and upper grades) were developed to better



integrate the valuable culinary heritage of the Alps into society. Starting in summer 2024, we plan to offer further educational courses for teachers at CULINARIUM ALPNUM.

Edible Community of Oberdorf

The concept of the Essbare Landschaft is also in demand outside the monastery walls. The Nidwalden municipality of Oberdorf began its journey to become an «Edible Community» back in 2022. In June 2023, the neighbouring community of Stans inaugurated its modern recycling collection centre. At the same time, the community has expanded its project to become Switzerland's first edible community by adding a new site around the facility. Around the «Rägäbögländ» playground, fruit trees and berry bushes have already been planted. In his speech, Councilman Thomas Beck pointed out «extraordinary» plants, some of which were native to Nidwalden in the past, such as the old tree species Speierling, which has now been replanted. In 2024, the community will further enrich the area around the community centre with edible plants.

Biodiversity in the spotlight

A look into the new year shows that the diversity of life should permeate all levels of the ecosystem. To promote biodiversity, the plant landscape will be expanded in 2024 with Swiss wild plants, and habitats for animals such as wild bees and insects will be specifically promoted. Additionally, twelve new raised beds with berries, flowers, and edible root plants will be established.

We are excited to see how the Essbare Landschaft develops day by day into a garden for everyone. A visit is always worthwhile, and visitors are invited to nibble in areas marked with «harvest time».



The Essbare Landschaft is a meeting place open to the public. Everyone is invited to linger and taste the fruits. Regularly updated information can be found on our website.



About the Essbare Landschaft

Only those who sow can harvest

What is a wise saying for some means, for farmers, everyday, intensive, important work that we all benefit from on a daily basis. In the canton of Nidwalden, agriculture is naturally specialised in livestock. The vast majority of arable land consists of permanent grassland, including intensive and extensive meadows and pastures. In contrast, crop, vegetable, and fruit farming are underrepresented, although the demand for regional products is high.

Joint projects with the Canton

The Nidwalden Department of Agriculture is a valuable and important partner of the KEDA Foundation. In order to promote site-appropriate, sustainable cultivation in the canton and to tap market opportunities for Alpine products, the Nidwalden Department of Agriculture and the KEDA Foundation have launched the innovative marketing project «Future of Alpine Vegetable and Crop Farming». The core of the project includes two working groups for Alpine vegetable and crop farming. A market study also surveyed the needs of various parties and identified opportunities for Alpine regional products from Nidwalden. The project aims to encourage farmers to explore new business lines to diversify and generate additional value on their farms.

Specific expertise is needed when it comes to growing vegetables or bread grains. The project imparts and facilitates the sharing of both existing and new expertise, connecting the experiences of various producers with one another. This gave rise, for example, to the concept of «Vegetable Coaching», which includes a complete coaching process for newcomers to Alpine vegetable cultivation. The objectives are clear: the coaching aims to tap opportunities and minimise risks in the development of the new vegetable cultivation business sector. From the outset, the goal is to achieve high quality in vegetable production. Participants gain access to professional advice.

In 2023, the participants faced several challenges during implementation, particularly the cold, wet spring weather and an invasion of field slugs. Nevertheless, thanks to the commitment of all those involved and the flexibility of the vegetable subscribers, the season was successfully managed. New crops like fava beans and soybeans (edamame) were trialed at the Biohof Murmatt in Ennetmoos and received positive feedback.

Seeds planted

The partnership between the Department of Agriculture, the KEDA Foundation, and local farmers and vegetable growers clearly demonstrates a commitment to sustainable development and the promotion of regional products. With the organisation of the first international market and competition for regional products from the Alpine region, the KEDA Foundation is taking another significant step towards increasing the visibility of and market opportunities for Alpine products, as well as towards promoting the quality and diversity of Alpine agriculture.

With the experience gained from the «Future of Alpine Crop and Vegetable Farming» project, a further joint project is now targeted to strengthen regional agriculture: a project for regional development (PRE) for the canton of Nidwalden. The goal is to boost value creation from regional agriculture and the regional processing and marketing of food from Nidwalden. The first step will be a preliminary project to ascertain interest in such a PRE. Producer and industry associations will be involved, particularly «Naturally Nidwalden».

Overall, there is a promising development for the cultivation and sale of Alpine food in the canton of Nidwalden. Through the collaboration of various stakeholders and the promotion of innovative projects, CULINARIUM ALPINUM aims to strengthen the future viability of regional agriculture as well as increase the recognition and market chances of regional products from the Alpine region.



First international competition

for products from the entire Alpine region

In the context of an internal workshop, the KEDA Foundation's Board of Trustees, together with advisor Lukas Kilcher, incorporated the idea for such a competition into the project list to be developed in 2023. In partnership with the Fondation Rurale Interjurassienne (FRI) in Courtemelon, which has successfully conducted and evolved ten such competitions at the Swiss level, 2023 was used under a cooperation agreement to structure the international competition and develop the criteria.

A set of rules was established, a design developed, and initial personnel planning was carried out. In September 2023, the project was publicly introduced for the first time at the Swiss competition in Courtemelon with a booth and a presentation during the opening ceremony attended by numerous distinguished guests.

Support from the Canton of Nidwalden

Following a principal decision by the Board of Trustees, the Canton of Nidwalden was persuaded to support the conception and planning of Alp'24 with NRP funds on a one-time basis.

From 8 to 10 November 2024, CULINARIUM ALPINUM will become the hub for Alpine products and regions. A congress on Alpine culinary arts, the first of its kind, will take place in the monastery hall.

The competition will be announced in the following five categories:

- Category A: Dairy products
- Category B: Bakery, confectionery, and pastry goods
- Category C: Meat and fish products
- Category D: Products based on fruits, vegetables, and honey, including oils, vinegar, and non-alcoholic beverages
- Category E: Alcoholic beverages (excluding wines)



The medals are ready

An experienced jury, consisting of producers, consumers, and experts from the respective categories, will review, compare, and evaluate the submitted products. Gold, silver, and bronze medals will be awarded, which the producers can use on their products and in their communication. This will support the acceptance of the products both in their respective national markets and in marketing across the Alpine region. An international network is being established, and the event is intended to take place every two years in Stans starting in 2024.

Alp'24 aims to be the first event to create an active network in the field of Alpine culinary arts. It can thus serve as a tangible example for a credible application for the recognition of the «Culinary Heritage of the Alps» as intangible World Cultural Heritage by UNESCO.



Strategic partnerships

Focused cooperation for sustainable growth

In 2023, we made significant progress and have become a reality. Our visibility and occupancy rate have seen a steady increase, attributable to our focused efforts and cooperation.

Strategic cooperations

We place great value on creating a solid foundation, which is why we have entered into strategic partnerships, particularly with the organisation «Responsible Hotels of Switzerland». Through this partnership, we can jointly address the target group of sustainably travelling guests and strategically pool our resources. We have continuously expanded our network to increase our reach.

We have also achieved Level 1 certification with Bio Cuisine, allowing guests to quickly recognise the level of sustainability they can expect on their plate. The certification is structured in three stages and highlights the proportion of organic and bud-certified products in the operation. The basis is the purchase value of the food. In 2023, we reached the first level, meaning that we use 30 to 60 per cent certified organic products. In concrete terms, we are at about 40 per cent.

Long-term bookings

Compared to 2022, when many events were rescheduled due to the COVID-19 pandemic, these were absent in 2023. Instead, we are seeing a trend toward longer-term planning by our guests, sometimes up to one and a half years in advance. We have already received bookings for 2025.

We actively promote sustainable travel and have rewarded our guests for longer stays since 2023. Through a promising collaboration with a renowned tour operator that offers week-long packages at one location, we were able to book our hotel fully for several weeks in 2024. This partnership allows us to secure a certain base occupancy even during slower times.



swiss
historic
hotels





In cooperation with Bucher Travel, we have been offering individual cooking experiences in the international market for luxury travellers since 2023. Under the name «Swiss Cooking Class», these courses have enjoyed great popularity. During the winter months, our chef Ursula Christen offered various cooking experiences under the title «Cooking in the Monastery» from apéritif snacks to brunch ideas, which were very well received by participants.

In autumn 2023, the entire kitchen team under the leadership of our head chef David Zurfluh was deservedly awarded 14 GaultMillau points.

CULINARIUM ALPINUM popular with event organisers

We were pleased to host numerous guests for a variety of occasions. The popular, quickly sold-out storytelling event, where a storyteller and two narrators shared local legends, made its debut. The mystical atmosphere of the former monastery and the exquisite food provided the perfect setting. Three more storytelling events are planned for 2024.

The Stans Music Days (SMT) were welcomed back to the generous monastery hall after 2021 and 2022. The event planners will return in 2024 and are warmly welcomed.

Sustainability and regional products

Topics from our own garden are increasingly shifting into focus for us and have established a successful partnership with suppliers in the canton of Nidwalden. Around 80 per cent of our food revenue comes from this region, and we are focusing more and more on organic and biodynamic products.

THANK YOU!

In conclusion, we wish to express our gratitude to our guests for their loyalty, as their support allows us to succeed. A special thanks also goes to our dedicated staff who work tirelessly for the well-being of our guests and to the KEDA Foundation for the collaborative partnership.

With all these successes behind us, we feel validated in our path and will continue to follow it resolutely.

Host Team Peter Durrer AG

Peter Durrer

Säumerfest (Pack Animal Handler Festival) 2023

Pack Animal Handlers celebrated their 20th anniversary with us

What better place for the anniversary edition of the Säumerfest than the CULINARIUM ALPINUM with its Alpsbrinz cellar? Together with the Sbrinz-Route Support Association, we organised the unforgettable event, which took place at the end of August under brilliant sunshine.

In 2003, a group of pack animal handlers from the later Sbrinz-Route Support Association revived a centuries-old tradition along the old Sbrinz trade route by travelling from Giswil to Ponte in Val Formazza/1. Sbrinz cheese is also the «flagship product» of the «Culinary Sites of Delight» project, launched by Lucerne Tourism together with the five Central Swiss cantons in spring 2023 to strengthen the Lucerne-Lake region's culinary appeal and shift its culinary heritage into focus. With the Alpsbrinz cellar, the CULINARIUM ALPINUM in Stans is at the forefront of participating operations and brings Alpsbrinz to life. The spicy cheese from the eight Alpsbrinz Alps matures in the former monastery cellar under the management of Molki Stans.

Until the opening of the Gotthard Railway Tunnel in 1882, the Sbrinz route was the most important trade route over the Alps, as large quantities of Sbrinz were exported over the Gotthard Pass. Today, the 150-kilometre-long pack animal journey to Domodossola/1 traverses four cultural regions, which could not be more different, and is undertaken at least three times a year alternately by Nidwalden or Obwalden with pack animals over seven days. Plenty of reasons to celebrate the anniversary with numerous attractions and performances on the grounds of the former Capuchin monastery and the college. «We believe that the Sbrinz Route satisfies the desire for something genuinely original, intertwined with nature and culture», stressed Werner Grossniklaus, President of the Sbrinz Route Association, during the press event.

Lucerne-Lake Lucerne bolters its culinary identity with Sbrinz

Marcel Perren, Director of Lucerne Tourism, presented the joint project «Culinary Sites of Delight» of the cantons of Uri, Schwyz, Nidwalden, Obwalden, and Lucerne under the leadership of Lucerne Tourism at the media event. He emphasised the importance of promoting culinary tourism and thus the culinary heritage of the respective regions. Furthermore, the CULINARIUM ALPINUM will be strengthened as a culinary centre of excellence from a tourism perspective, and regional cuisine in the individual cantons should be brought into focus in relation to sustainability in tourism.

The Alpine culinary heritage in focus

Our Foundation Board President, Tis Prager, was pleased that the anniversary celebration took place within the walls of the former Capuchin monastery and that the CULINARIUM ALPINUM is the leading place of enjoyment. He highlighted the importance of the projects for the foundation and Switzerland and mentioned the candidacy for the recognition of the «Culinary Heritage of the Alps» as intangible world cultural heritage by UNESCO, which we actively support as a competence partner. He also referred to the international competition and market under the name Alp'24 around Alpine culinary products. This international event will take place from 8 to 10 November 2024.



Marcel Perren, Director of Lucerne Tourism, Werner Grossniklaus, President of the Sbrinz-Route Support Association, and Tis Prager, KEDA Foundation Board President.



Knowledge management

Knowing on its own is not enough; one must also act

Managing knowledge is a challenging strategic concern of the KEDA Foundation. Inspired by the quote from J.W. von Goethe's «Wilhelm Meister's Apprenticeship», we kicked off 2023 at CULINARIUM ALPINUM to capture the knowledge we have about aspects of the culinary heritage of the Alps.

CULINARIUM ALPINUM as a hub for culinary experiences

Combined with sensory pleasure experiences, we aim to make this knowledge available to a broad audience. There is widespread interest in our activities and we aim to provide guidance in an era of information overload. The German trend researcher Matthias Horx characterises the current situation with the words «We are immersed in a sea of information and long for knowledge». Responding to this «longing for knowledge» – even satisfying it – is one of the guiding principles that drives our actions. The link between theoretical knowledge and emotional, sensory experiences is the ideal «experience anchoring». It is most sustainable when experiences occur in a setting as inspiring as at the CULINARIUM ALPINUM and the Essbare Landschaft.

We are developing a knowledge database to be able to use the existing knowledge about raw materials, manufacturing processes, and products of regional Alpine culinary arts attracti-

vely and diversely. The collection has grown continuously in 2023. We started with the secrets of Alpsbrinz and the first treasures from our Essbare Landschaft such as lemon balm and mushrooms.

Diverse use possibilities

From the outset, we will focus on user-friendliness and the varying needs of interested people who come to us or want to access data online. From children and teenagers to seniors, everyone should be able to use the knowledge just as those active in teaching and science and enthusiastic «Alpine regional culinary artists». We aim to create a compass that contributes to translating fact-based knowledge into practical application.

Whether with flyers, leaflets, brochures, picture books, publications, or digital files and social media posts, you will be able to experience the culinary heritage of the Alps with us and delight your senses in the process! We look forward to this enriching, shared experience.

In a further step, we will expand the knowledge database together with the other six Alpine countries, thus creating a Community of Practice.



Professor Michael Kleinert, KEDA Foundation Board Member and Head of the Institute for Food and Beverage Innovation at ZHAW.

Thanks to agriculture!

Marie Pfammatter, Head of Advisory Services and Projects in Agriculture, and David Zurfluh, Chef

David Zurfluh, you grew up in Stans. Do you have a prior connection to the monastery?

The monastery and the Capuchin monks were always present, part of my everyday life. The connection deepened when my mother tended a garden in the former monastery garden after the previous owner opened it to locals.

You have been the chef since 2020. What drew you to the job?

It caught my interest when I read about it in the newspaper. When I later learned that my former colleague Peter Durrer was involved, I contacted him.

How do you come up with creative ideas?

My creative team brings in most of the ideas, and I give them a lot of freedom to do their own thing. We often start with the classic use of an ingredient and then develop new creations employing surprising new components.

From which Alpine country would you like to offer menus?

Naturally, from Slovenia, as I am least familiar with it.

Marie Pfammatter, you have been with the KEDA Foundation since the summer of 2023, studied agronomy, and originally come from Lower Valais. How did you come to Stans, and what connects you with Alpine culinary arts?

Love brought me to Central Switzerland, where my partner and I run a farm with goats and horses. I have always lived in the Alpine region and am familiar with agriculture as a producer of cheese and meat and am also a great connoisseur of these products.

What are you currently working on, and what drives you?

I am involved in various agricultural projects to strengthen and promote local and regional agriculture. As a producer, I understand the challenges well and am also delighted to work on the Alp'24 project. Last year, I was involved as a jury member at the Swiss competition in Courtemelon.

What do you both appreciate about the KEDA Foundation?

DZ: I value the professional support KEDA provides, and I think the Essbare Landscape is fantastic.

MP: I value the collaboration among colleagues in our team. As a «young» foundation, we are open to discussing our ideas with potential partners.

What do you appreciate about the CULINARIUM ALPINUM gastronomy operation?

MP: I very much admire the concept of «sourcing food directly from producers without intermediaries». Really, everyone should do this to strengthen agriculture and the region. And of course, I love the food that David and his team cook.

DZ: I like the team I get to work with. We maintain a good atmosphere. And of course, I find the location cool as well as the challenge of surprising our guests time and again with seasonal and regional offerings. I really value our good relationship with our suppliers. I also enjoy the various events in the house like the Stanser Musiktage (Stans Music Days) or the Sagenanlass (Folklore Festival) because we are always able to come up with special menus for these.

What is your favourite food from Alpine cuisine, David Zurfluh and Marie Pfammatter?

DZ: Besides Äplermagronen (a traditional dish consisting of pasta, potatoes, cream, cheese, and onions), I most like the seasonal products.

MP: I love cheese. My favourite is eating Raclette or Fondue with a good glass of Valais wine.

What would you like to plant in the Essbare Landschaft?

MP: Instead of more plants, I would settle in some chickens, pygmy goats, geese, or ducks as good guardians.

DZ: Citrus fruits and chilli.

What are your wishes for CULINARIUM ALPINUM and the KEDA Foundation?

MP: I hope that we achieve our objectives as a centre of competence and deepen cooperation between Alpine countries. I find it fascinating to hear and pass on the stories behind the products. Everyone can benefit from this.

DZ: That we make progress with achieving UNESCO World Heritage status, and become even more well-known.



Report of the auditors



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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 31 December 2023.

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 entity personnel and analytical procedures as well as detailed tests of entity 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 foundation deed.

Stans, 9 April 2024

BDO Ltd

Alice Rieder

Licensed Audit Expert

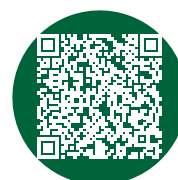
Livio Müller

Auditor in Charge
Licensed Audit Expert

Enclosure
Financial statements

BDO Ltd, a limited company under Swiss law, incorporated in Zurich, forms part of the international BDO Network of independent member firms.

The full audit report, including the audited annual financial statements consisting of the balance sheet, income statement and notes, can be viewed here:



BALANCE SHEET

ASSETS	31.12.2023	2022
	CHF	CHF
Cash and cash equivalents	769'958	448'227
Receivables from goods and services	3'592	28'683
Other short-term receivables	29'998	18'872
Inventories and non-invoiced services	834	2'965
Prepaid expenses and accrued income	50'581	13'697
TOTAL CURRENT ASSETS	854'962	512'443
Financial assets	200'292	200'250
Equipment	50'001	70'001
Property and plant	328'663	608'109
Intangible assets	25'000	41'174
TOTAL NON-CURRENT ASSETS	603'955	919'535
TOTAL ASSETS	1'458'917	1'431'978

LIABILITIES AND EQUITY	31.12.2023	2022
Liabilities from goods and services	109'176	47'548
Other short-term liabilities	9'884	15'719
Other short-term interest-bearing liabilities	100'000	75'000
Accrued expenses and deferred income	54'757	48'137
TOTAL SHORT-TERM LIABILITIES	273'817	186'404
Long-term interest-bearing liabilities	443'750	543'750
Other long-term liabilities	400'000	400'000
Earmarked donations	62'361	66'483
TOTAL LONG-TERM LIABILITIES	906'111	1'010'233
TOTAL LIABILITIES	1'179'929	1'196'637
Foundation capital	250'000	250'000
Available earnings		
– Loss carried forward	–14'659	–15'165
– Annual profit	43'647	506
TOTAL EQUITY	278'989	235'341
TOTAL LIABILITIES AND EQUITY	1'458'917	1'431'978

INCOME STATEMENT

	31.12.2023	2022
	CHF	CHF
Donations	1'500'000	811'018
Government grants	82'736	20'000
Revenue from services	30'417	40'747
Appropriation of earmarked donations	4'121	175'000
Rental income	143'562	227'316
Other income	33'062	57'542
TOTAL OPERATING INCOME	1'793'898	1'331'623
APPROPRIATION OF CONTRIBUTIONS AND DONATIONS	-649'803	-282'307
Personnel expenses	-563'758	-471'550
Costs project phase	-12'360	-7'285
Consulting costs third parties	-42'506	-28'103
Other operating expenses	-23'794	-30'626
Other administrative expenses foundation board	-12'600	-7'350
Marketing	-43'753	-99'559
Real estate and rental expenses	-242'687	-174'130
Repair and maintenance	-27'774	-27'551
Energy	-23'358	-26'687
Other expenses	-2'995	1'274
TOTAL OTHER OPERATING EXPENSES	-431'826	-400'018
DEPRECIATION AND IMPAIRMENT LOSSES ON PROPERTY, PLANT AND EQUIPMENT	-100'518	-170'461
OPERATING RESULT	47'993	7'288
Financial income	2'693	294
Financial expenses	-7'038	-7'075
ANNUAL PROFIT	43'647	506

The KEDA Foundation

Charting a course towards a promising future

The purpose of the KEDA Foundation has always been and continues to be the preservation, promotion, and development of the culinary heritage of the Alps. This goal has been enshrined in the foundation's statutes from the start.

The KEDA Foundation continues to pursue this goal with multinational elements, projects, and events in various areas of competence. In doing so, it considers and applies the criteria of the UNESCO Charter for multinational applications: the preservation of traditional Alpine food heritage, ensuring its continuation including documentation, research, transmission, and revitalisation of various aspects of the heritage.

In 2023, the foundation expanded its advisory board with new members who will help achieve its diverse goals.

This creates a network and concrete collaboration with new international stakeholders to pursue common goals and implement them in new specific projects. The basis for this is the existing Swiss network in the field of regional culinary arts and a new Swiss network in the field of enjoyment. Here, the KEDA Foundation will work closely with the Fondation du Goût. In doing so, we will preserve traditions, craft delightful culinary experiences, and sustainably shape the future.

The KEDA Foundation will work intensively to gather knowledge about Alpine culinary arts, create and merge digital platforms to impart active knowledge and tailor-made offers to interested target groups. Necessary investments for setting up these platforms can be provided.

Together with the «Host Team Peter Durrer», the KEDA Foundation will not only make the now credibly established regional culinary arts from around Stans in CULINARIUM ALPINUM tangible but will also offer surprising international Alpine culinary experiences with products from our region.

The collaboration with the Nidwalden Agricultural Office, local farmers, and producers aiming to develop a project financially supported by the Confederation for Regional Development (PRE) integrates into the future positioning of the KEDA Foundation in the agricultural competence area. Insights gained in this project will enhance the foundation's competencies and credibility for future mandates to fulfil its statutory purpose.

Alongside all these new projects, the KEDA Foundation is working on optimising the on-site offerings at Stans Monastery for visitors. In coordination with the heritage conservation authorities, further areas of the renovated monastery are being examined for use, in partnership with the leaseholder, the Senn Group in St. Gallen.

The Board of Trustees is convinced that the realisation of the currently pursued projects is the decisive step for sustainable and financially viable activity of the foundation. Therefore, start-up funding is necessary until these projects are realised, which appears largely secured. The foundation will also rely on support from government organisations and private donations thereafter.

With this positioning, the KEDA Foundation looks confidently towards a bright future.



Members of the Advisory Board

Our advisory board consists of experts from all areas. We are pleased to be able to rely on their advice when needed. The advisory board meets once a year with the Board of Trustees and maintains an intensive and constructive dialogue.



Thomas Bratschi

Head of Business Development, ZHAW Life Sciences and Facility Management, and founder of the foodward foundation



Lukas Kilcher

Director AGRIDEA



Dr. Olivier Girardin

Director of Fondation Rurale Interjurassienne (FRI)
President of Culinary Heritage of Switzerland



Simon Mouttet

Independent Consultant



Patrick Honauer

Chef, Co-founder, Co-Entrepreneur, Lecturer



Wendel Odermatt

Agronomist and farm manager at Lochrütihof



Beat Heuberger

Partner, H & H Management Lucerne



Andreas Züllig

Manager, Hotel Schweizerhof Lenzerheide



Jost Huwyler

Partner, H & H Management Lucerne

Members of the Board of Trustees

Since its inception, the KEDA Foundation has had the honour of having a Board of Trustees composed of distinguished specialists. Since 2023, the Board of Trustees has been stable, allowing it to perform its strategic tasks even more effectively.



Tis Prager

President of the Foundation Board of the KEDA Foundation, project manager of the 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

cr-solutions, Business Consulting

«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, former owner of the IST – Higher School of Tourism & Outdoor, Zurich and Lausanne, Education and Tourism Expert

«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.»



Prof. Dipl.-Ing. Michael Kleinert

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.»



Beatrice Richard-Ruf

County Commissioner, 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.»

A large, gnarled tree with white blossoms stands in a field of yellow flowers. In the background, there is a building with a golden spire and mountains under a blue sky. The scene is bright and sunny.

**OUR HEARTFELT THANKS
GO TO OUR FOUNDING DONORS,
COOPERATION PARTNERS,
THE PUBLIC SECTOR,
OUR SPONSORS,
GUESTS AND SUPPLIERS,
AND TO ALL EMPLOYEES!**

A glance at Media



Die NASCHGARTEN-GÄRTNERIN

ALPENLERN - NIDSALZEN



ESSBARE LANDSCHAFT

Wo einst Kapuziner wirkten, wachsen heute über 250 Obst- und Beersorten, lagern edle Käse, Obstsäfte und Honig. Seit drei Jahren befindet sich in einem ehemaligen Kloster in Stans das Culinarium Alpinum. Sein Ziel: die kulinarische Vielfalt der Alpen zu erhalten und erlebbar zu machen

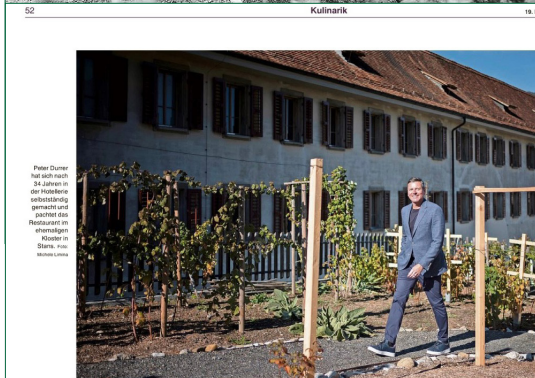


Die Äpfel, die das Culinarium Alpinum anbietet, sind zum Teil einsehensgeschützt. Kapuziner legten die Samen der Obstgärten an. Die meisten Sorten sind nach höchsten Obsterzeugnissen gegliedert. In diese 100 Sorten werden Produkte eingekauft, die durch die Culinarium oder bei Landwirten an der nächsten Umgebung erzeugt werden.

Text und Foto: VERA RÜTTIMANN

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ALPEN - Freitag 2023 - 17



Primo Durrer hat sich nach 24 Jahren in der Hotelbetriebsleitung getrennt und gründet ein Restaurant im ehemaligen Kloster in Stans, im Mattertal.

Claudia Salzman

Manche nennen es Tavolata, andere: Tapa, im Kern ist es ein Menü im Mittelformat. Auf dem Tisch stehen kleine Teller, mit einem Getränk mit gelbem Bismarck, Rindfleisch-Steak und Kuckuckseier, einer Platterne mit Jus, Nidsalzen mit Kartoffelchip und einem Weichkäse auf Kaviar- und Käse-Steak. Das ist der Start in den Abend im Restaurant Culinarium Alpinum im Kloster Stans.

In jedem der Produkte auf der Tischkarte können Gäste Chef David Zurfluh und Gastgeber Primo Durrer eine Geschichte erzählen, die arbeiten bis der

«Brutal lokal»: Ein Restaurant erfindet die Regionalküche neu

Spitzengastronomie in Stans Im Culinarium Alpinum geben Bauern und Bäcker das Essen vor. In der Punkteküche wird das Menü täglich neu geschrieben. Ein Besuch mit Geschichte und Geschichten.

der mit noch 6 Alpkäse produziert wird. Die Laibe werden von den Klauern der Molli Stans geglättet und geschneidert. Das hat sich herangezogene Elemente hat das Culinarium dieses Sommer internationale Bestenliste aus Lausanne nach Stans gebracht.

Täglich grüsst der Bauer
Nur mit Rohen zu kochen, findet Peter Durrer langweilig. Immer Rohstoffe zum Zucht und Gießen zum Energie überfließen, will er erziehen. Nur das Regionale können zeigen die Spezialitäten-Hauptgänge, die nach dem ein- und zweiwöchigen Kompostieren den Kulturschutz auftragen

«Ein vergleichbares Konzept gibt es schweizweit nicht»

Das Culinarium Alpinum im ehemaligen Kapuzinerkloster in Stans illustriert Regionalgastronomie auf einem neuen Level. Nun bewirbt es sich bei der Unesco um Aufnahme ins Verzeichnis des immateriellen Weltkulturerbes. Im Dialog mit **Horst Lichtner** und **Peter Durrer**.

Text: Blanca Burri Bilder: Susanne Keller

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