



AGRICULTURE / GERMANY

GROWTH INDUSTRY

Tegernsee in Bavaria has battled against falling produce prices with fishermen and farmers marketing the provenance, tradition and exceptional quality of their region. We visit the new players defining the brand.

WRITER Kati Krause PHOTOGRAPHER Fritz Beck



“We work 10 to 15 hours a day but we have no problem recruiting budding fishermen. We include the boys in all the decisions, treat them to the occasional day of skiing and invite them to all our parties”



Although the fishmonger's in Tegernsee doesn't officially open until 09.00, the first customers start arriving an hour or two earlier. The handsome young men in rubber trousers and boots don't mind. They've been here since 05.00 to bring in the nets with their daily catch, usually whitefish and sometimes lucc, and to hang the trout and samlet from the nearby fish farm in the large beechwood smoker by the lake. They flash smiles and crack jokes as they greet the customers with an informal – and, in Germany, unusual – “*du!*”

The bustle involved in heaving boxes, gutting fish and dispatching deliveries is misleading – this is the quiet hour. After 09.00, an incessant stream of dark, expensive cars will clog up the little square in front of the 19th-century building of the former ducal fishery in Tegernsee, as well-dressed residents pick up some cold-smoked salmon (and maybe a bottle of 2009 Dom Pérignon) while others snack on prawn salad and rosé at the table just outside the shop. But the atmosphere never veers from cheerful. “We work 10 to 15 hours a day but we have no problem recruiting budding fishermen,” says Thomas Bayer, one of the Fischerei Tegernsee's three owners. “We include the boys in all decisions, treat them to the occasional day of skiing and invite them to all our parties.”

Bayer, Christoph von Preysing and Sempert Ernst first took over the fishmonger's and then, in 2014, the Tegernsee lake's only fishing lease from the previous owner, after having worked with him for well over a decade. Since then they've been busy updating the business. In recent years Tegernsee, an hour's drive south of Munich, has become a Bavarian version of the Hamptons, with several Bayern Munich football players, TV personalities and elder statesmen nabbing houses in the area. “Tegernsee is now a brand,” Bayer says triumphantly.

Von Preysing, whom the *Münchner Merkur* newspaper calls “a celebrity fisherman” and who also helms a bar at the Oktoberfest, was perfectly positioned to catch on to the trend. The fishermen now import seafood from all over Europe, have added a select wine list in the shop, opened a restaurant on the opposite side of the lake and supply hotels and restaurants from here to Munich. A fishmonger's shop, oddly, has become a visitors' destination.

As prices for agricultural staples have plummeted, many traditional Tegernsee producers have adapted their products and businesses, prioritising quality and professionalising their marketing. Fifteen years ago, Anna-Maria and Andreas Liedschreiber took over the family farm and distillery, founded in 1870. They swiftly trademarked the name, redesigned the labels and began broadening its range of fruit spirits. The licence caps output at

Clockwise from top left: Sempert Ernst brings in the catch; in the 19th century the former abbey was turned into a royal palace; Andreas Liedschreiber replaced the still with a modern Ulrich Kothe variety; but the Liedschreibers still use earthenware containers for storage; water from their own mountain spring; Max Merritt; the dairy herd's alpha cow; giddy goat; Thomas Bayer checks on the trout; ageing cheese at Naturkäserei



- Where to eat:**
- Fischerei Tegernsee**
Seestrasse 42
83684 Tegernsee
+49 8022 15 61
fischerei-tegernsee.com
 - Edelbrand Destillerie Liedschreiber**
Schafstätt 1
83703 Gmund am Tegernsee
+40 8022 75 412
liedschreiber.com
 - Buchberghof**
Buchbergweg 1
83707 Holz-Bad Wiessee
+49 152 0321 0322
buchberghof.com
 - Naturkäserei**
Reissenbichlweg 1
83708 Kreuth am Tegernsee
+49 8022 188 3520
naturkaeserei.de

DRINKS / GLOBAL

The rebirth of cool

Summer days go better with fresh tastes and less alcohol. These five will leave you with a clean palate and a (relatively) clear head.

WRITER Alice Lascelles ILLUSTRATOR Anje Jager

The nearing of summer always triggers a yearning (in me, anyway) for drinks that are lighter and fresher, drinks with a bit more acidity to them, less alcohol, maybe a bit of sparkle. Drinks that leave the palate revitalised. Increasingly, people are seeking that fresher style all year round – in beer, wine and cocktails too. Here are five drinks that are guaranteed to put a spring in your step without bogging you down with too much heavy booze.



Tsuji Honten Gozenshu Yuzushu (saké)

Give citrus drinks an Eastern twist with this sherbety yuzu saké from Tsuji Honten, a family brewery that's been making the stuff in Okayama for more than 200 years (and which is also overseen by one of Japan's few female *tojis*, or master brewers). It's good neat, with soda or tonic. Purists may also like their full-bodied junmai bodaimoto Rocky Mountain (pictured).
tengusake.com

Small Beer Co (lager)

This stylish craft lager, brewed in Bournemouth, south London, by two alumni of Sipsmith Gin, is proof that low-alcohol needn't be abstemious or boring. Bottled at about 2 per cent abv, it's half the strength of most beers yet it delivers masses of flavour and a crisp, dry bite. If you want to go the whole hog, the non-alcoholic beers from Danish craft brewery Mikkeller are very good too.
theoriginalsmallbeer.com; mikkeller.dk



Black Chalk (sparkling wine)

Two excellent new English sparkling wines – Rathfinny from Sussex and Black Chalk from Hampshire – have already been launched this year. Black Chalk is interesting because it's made, rather unusually, with a very high proportion of pinot meunier in the blend, giving it a fresh, slightly floral character. Black Chalk's rosé is also delicious.
blackchalkwine.co.uk; rathfinnyestate.com

Sandows (cold-brew coffee)

Thanks to Sandows you no longer need to endure a lecture from your barista about the virtues and subtleties of cold-brew coffee – just pour yourself one from the fridge. Drink over ice or with milk for a caffeinated cooler, or amp things up with its Concentrate. Great in an Espresso Martini.
sandows.com



Caperitif (fortified wine)

This bitter-sweet vermouth from the Western Cape pays homage to a South African aperitif that was all the rage in the 1920s. Made in Swartland by winemaker Adi Badenhorst, one of the stars of the South African new wave, it's flavoured with a profusion of local botanicals including *buchu*, a plant with tart notes of passionfruit and bergamot. Drink 50ml with tonic and lots of ice.
caperitif.com

About the author: Alice Lascelles is a drinks writer and FT contributing editor.

Comment



Whisper it, but even a food writer breaks for a good dinner

WRITER Michael Booth

A confession: the other night I went to a restaurant. The same restaurant I had dined in the previous night. Big deal, you're thinking. So what?

Well, it was actually the third night in a row that I had eaten there and for someone in my line of work, this is tantamount to a dereliction of duty. Usually, when I travel abroad it is to write about the restaurants and/or the food culture of the place I am visiting. Before a trip I plan every meal I am going to have in advance, diligently visiting different restaurants for each one. I've even eaten two lunches and/or dinners just to make sure I'm not missing out.

On this occasion, I was in Hong Kong but, for once, my research had nothing to do with food (it was more about the appalling legacy of British colonialism but I'll spare you all that). Hong Kong is one of the world's great dining cities, of course; many high-profile chefs have outposts there and the indigenous cuisine is justly famous, but this merely compounds my crime in some eyes. Food-obsessed friends got quite cross when I told them that, for three nights in a row, I hauled my sorry self, head spinning with the crimes of the Opium Wars, a little way up

the hill to Staunton Street where I dined alone at Little Bao, the counter restaurant owned by May Chow. This is now my favourite restaurant in all the world.

Chow has named the best female chef in Asia, though I'm not sure what her gender has to do with anything. Whatever; she knows what diners want. She opened Little Bao four years ago and has since opened neo-Chinese diner, Happy Paradise and Chinese gastro-pub Second Draft, also in Hong Kong. Her food has affinities with David Chang's fusions or the crowd-pleasing fare offered by the JKS Restaurant group in London: slow-cooked pork belly, tingly Szechuan fried chicken, sour tamarind and umami-loaded shiitake; subwoofer flavours, meaty, salty, fishy, squishy, spicy. A meal at Little Bao is violent, hysterical and

A meal at Little Bao is violent, hysterical and messy – but satisfying

messy – but satisfying. Like a John Woo movie. With coriander.

That first night, within the first few mouthfuls, I realised that I was going to have to eat the entire menu at Little Bao, and I did. But how, with the amazing range of restaurants on offer in Hong Kong, could I justify this unforgivable indulgence?

Simple: I decided to keep it a secret, my dirty little dining secret, and to never, ever tell a soul.

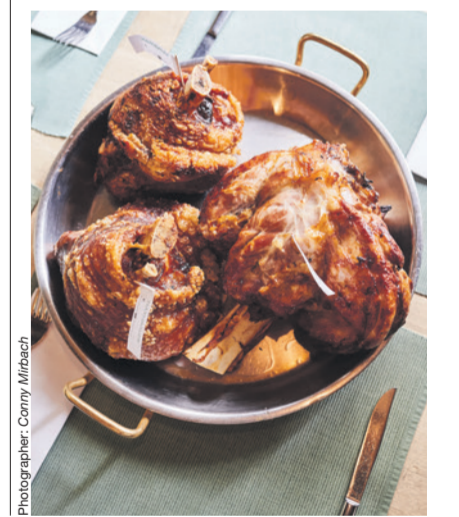
'The Meaning of Rice' by Michael Booth, nominated for both the André Simon and Fortman & Mason Food and Drink book awards, is out now.

In brief



Haxnbauer, Munich

Schweinshaxe (pork knuckle) is the essence of Bavarian meat eating and nowhere is it more apparent than in Haxnbauer, set in a 14th-century university building. The knuckles rotate on spits and the veal joints are cooked on the beechwood-charcoal grill. Crunchy crackling is the order of the day – the knuckles are marinated for 24 hours in a herb-and-salt recipe. Get there early: by 20.00 it's often full. For vegetarians, dishes such as mushrooms in cream with dumplings have you covered.
kuffler.de



Hachi Hachi, Kyoto

If, while in Kyoto, you're craving dark European bread, Koichi Yokota is your go-to guy. His small bakery, which specialises in German bread, is situated on an anonymous alleyway to the north of Shimogamo Shrine. Following a stint at a Finnish bakery, the former French chef started a café in Nishijin in 2003 and his bread proved so popular that he opened the Hachi Hachi bakery in 2016. Loaves available here range from dark rye with fig to *Mischrot* (multigrain) with pumpkin seeds and *Dinkelrot* (spelt) with potato.
hachihachi.org

TRAVEL

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monocle.com/shop/books