



H U B E R T U S

view



VOL. 02 | 2024/25 FOR LOVERS OF SOUTH TYROL

ENG



Fam. Gasser



The art of relaxing,
taking joy in life
and giving voice to
our dreams is one that
we find in silence.

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Hubertus View — VOL. 2

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ENVIRONMENTAL AWARENESS

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Dear guests and friends of the Hubertus,

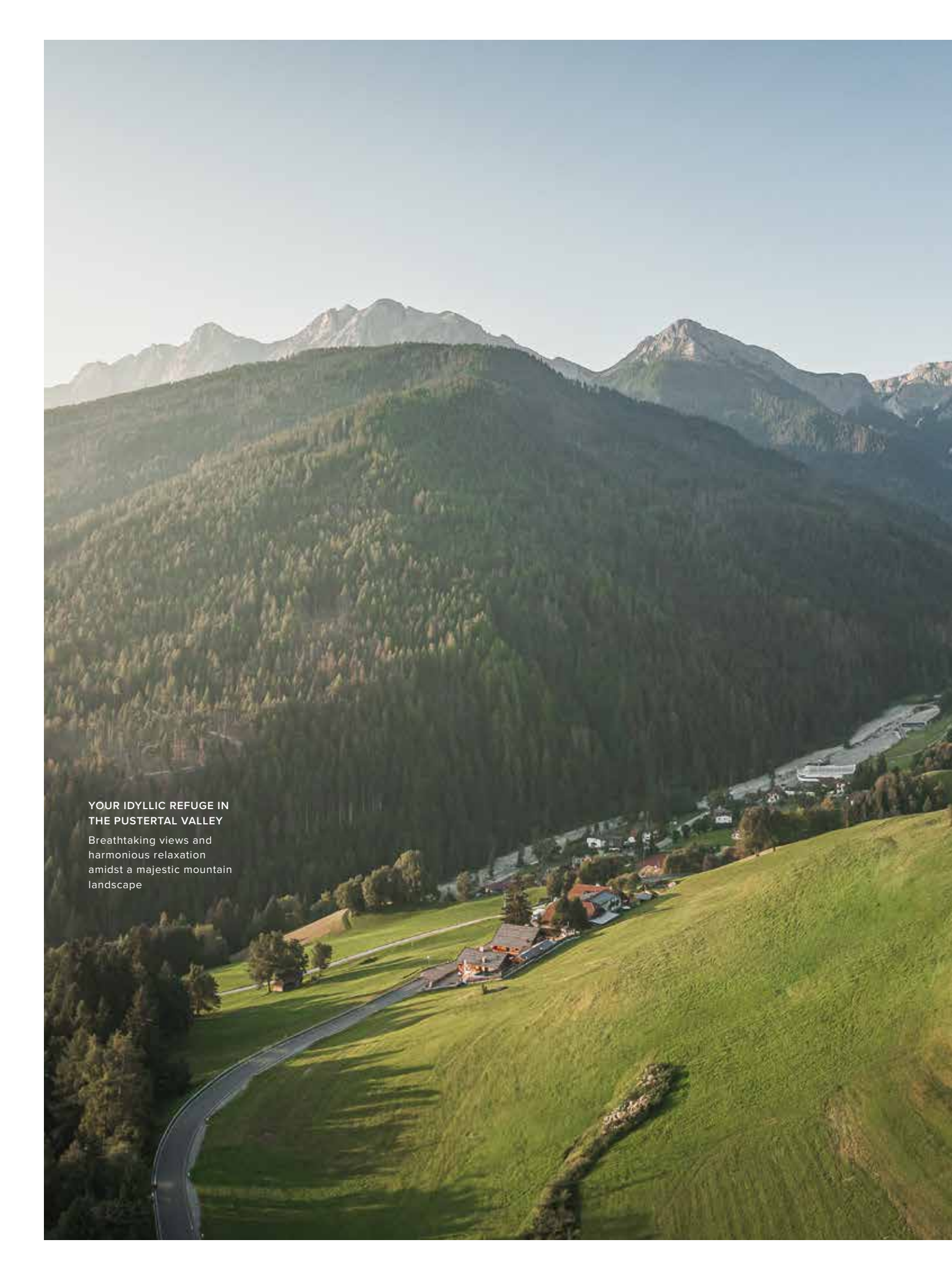


We were deeply moved by the resounding response to the first issue of the Hubertus View. Thank you all, from the bottom of our hearts, for your overwhelmingly positive feedback!

Once again, we have poured heart and soul into designing this latest issue of our magazine; we would dearly like it to become a firm tradition, and a source of entertainment and inspiration. Many of you particularly enjoyed our 'Stories' section in the first issue, which gave us more than good enough reason to dedicate more space to noteworthy stories from in and around the hotel. This section begins with a look back on the Olang natural ice channel, after which we dusted off a few of our own childhood memories of our grandmother, who taught us the art of making tirtlan fritters. Our mother then follows us on this trip down memory lane with a number of her own recollections from her Hubertus days. We'll then be ringing out the bells at the Kronplatz, where their call to peace and understanding in the world is more important today than ever before and, in addition to a number of other topics, invite you to join us on a memorable sunrise hike to the Kronplatz.

We hope you enjoy reading, and wish you a wonderful stay here at the Hubertus.

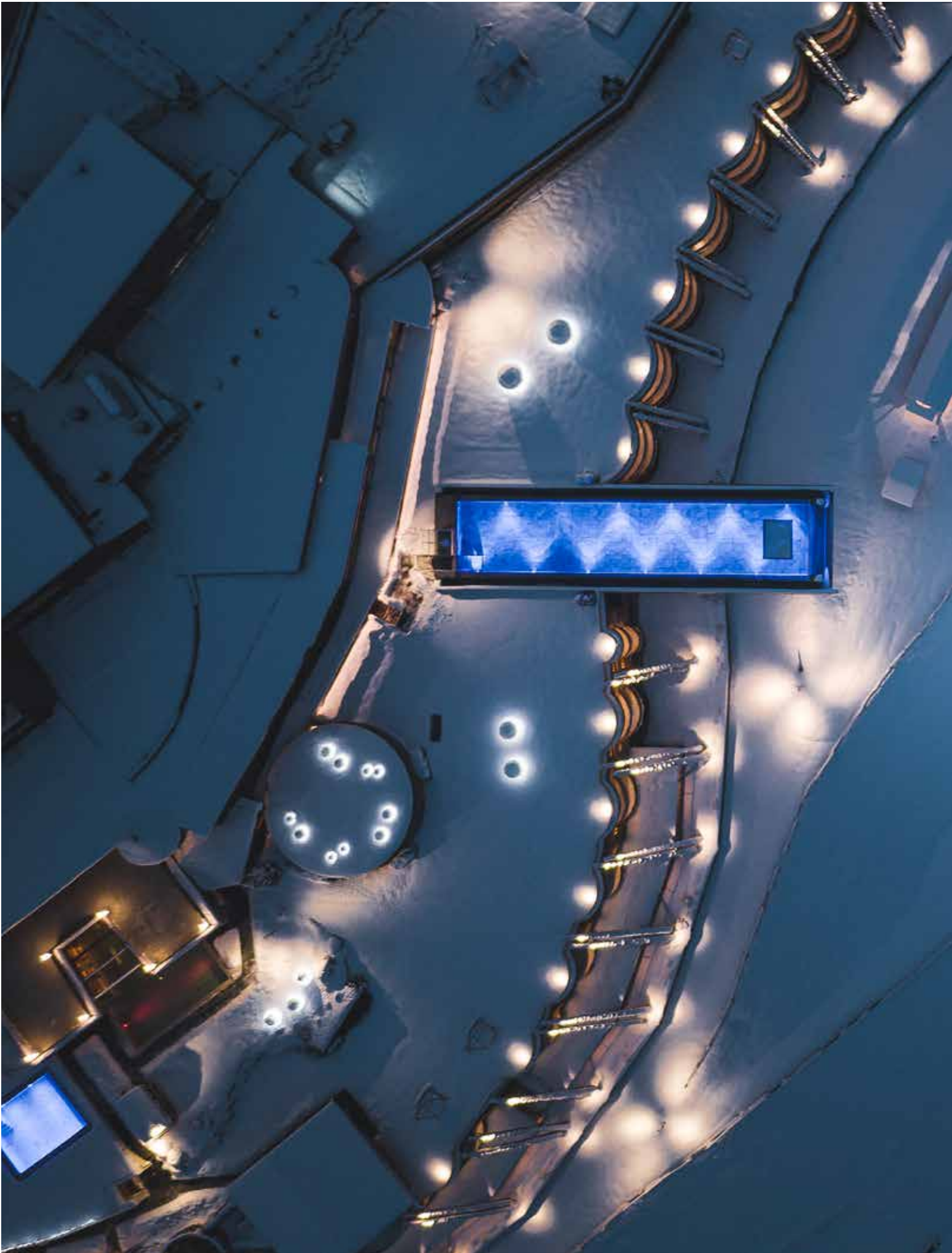
Happy browsing!
Daniela and Markus Gasser

An aerial photograph of a mountain valley. In the foreground, a paved road curves through a lush green meadow. A small cluster of buildings, including a large wooden structure, is situated on the slope. The middle ground is dominated by a dense forest of evergreen trees covering the hillsides. In the background, majestic mountain peaks rise against a clear blue sky, with some peaks showing signs of snow or light-colored rock.

**YOUR IDYLIC REFUGE IN
THE PUSTERTAL VALLEY**

Breathtaking views and
harmonious relaxation
amidst a majestic mountain
landscape







**WINTER WELLNESS WONDERLAND
IN THE OLANG MOUNTAINS**

The Alpin Panorama Hotel Hubertus brings you relaxation at its best, surrounded by the magical hush of the snow-blanketed landscape





TIME FOR TWO -
WITH A VIEW

Magical moments, and
one with yourself and
with nature

Gourmet ——— SUPERB CUISINE

Accommodation ——— MY HAVEN

Gourmet mountain moments

CULINARY EXPERIENCES IN AN ALPINE HIDEAWAY





Exquisite cuisine from morning to night, topped off with breathtaking views that is sure to whet your tastebuds.

Your culinary journey begins at breakfast time, when regional products, fresh ingredients and our friendly staff awaken your every sense and set the scene for a mouthwateringly tasty start to the day!

From brisk northern climes down to the warmth of the south – and back again! Our head chef Antonio Triscari, together with his experienced kitchen brigade, creates a masterful balance of down-home tradition and Mediterranean delicacies. More than a few of our guests have described our evening meals as an “explosion of tastes” and a sophisticated finesse which will remain in their memories for a long time to come.

“LOVE AT FIRST BITE”

Head chef Antonio counts on regionally-sourced ingredients and local supplier for his creations. What a treat!

THEMED CULINARY FESTIVALS

including Italian evenings, traditional Tyrolean festivals, gala dinners and Mediterranean fish experiences round your holiday off to culinary perfection.





Relaxing, just the way I like it: a haven of tailor-made leisure



A holiday at the Hubertus is a guarantee of relaxation for body and soul, and an authentic experience where the beauty of our area shines through in every detail. We believe that tradition and innovation, relaxation and a connection with the natural world go hand in hand. This is a place where you will experience a harmonious blend of state-of-the-art architecture and comfort at its magnificent best.

Our Sky Pool – the only one of its kind in South Tyrol – floats on high above the world, towering over the countryside beneath—as do you, as you relax in its waters!

When you lie back in the Heaven & Hell Sky Spa, you'll feel the sense of relaxation pervading your every pore: steam baths and theme saunas are a wonderful way to unwind and recharge your batteries. Our stunningly beautiful rooms and suites are a guarantee of a magnificent night's sleep, while our breathtaking mountain backdrop and the morning sun provide the most refreshing of all starts to an adventure-packed day.

Natural materials and so much fresh mountain air. What more could you need?



Double the pleasure: my very own haven, complete with views into the distance >

HUBERTUS VIEW





Green Blossom

LONDON DRY GIN, FRESH LEMON JUICE,
BASIL & CUCUMBER SYRUP, MANGO FOAM

As a dedicated bartender, I am constantly on the hunt for novel experiences for the tastebuds. I find that adding a touch of basil and cucumber to cocktails always creates a harmonious taste, and I'm very excited to share one of my latest ideas which I developed last summer, inspired by the Gin Basil Smash recipe created by Jörg Meyer at the Lion Bar de Paris (Hamburg).

My creations reflect both my love for the art of mixing drinks and my passion for breaking new boundaries in taste, and exploring and expanding new horizons.

In this instance, I decided to blend both of the above ingredients into my own syrup, and to bring out the beautiful colour with an extra touch of something special: I decided to create a mousse using an ingredient that complements the drink to perfection, and I could think of nothing more perfect than mango, which adds a fruity accent to the vegetal-herbal tastes of the syrup. After that, all that remained was to adjust the ratios to a harmonious balance. The colours evoke the greens of the countryside and the warmth of the summer sun, encapsulated within a drink.

I will be delighted if you enjoy the tastes and the finesse of this cocktail.

The colours evoke the greens of the countryside and the warmth of the summer sun, encapsulated within a drink.

Your pleasure is my aim, and I hope that this exclusive cocktail takes your palate on a magnificent, unforgettable journey. Cheers!



HUBERTUS GIN: **A HERBY-FRESH, ALL-LOCAL CREATION**

Our bartenders worked together with our local distillery to create our very own Hubertus Gin, with a distinctively spicy, citrusy tang. This exquisite gin contains bergamot and orange peel, mountain pine, black pepper, ginger and, of course, the most important ingredient of all: juniper.

Our tip: To enjoy the full breadth and fresh vivacity of this gin, we recommend drinking it with GASCO tonic water and a touch of lemon zest.



HUBERTUS AMARO: **A DIGESTIF FOR CONNOISSEURS.**

This amaro was created by our bartenders together with a distillery from Apulia. With its refined blend of herbs, spices and a wide array of botanicals, it strikes the perfect balance between a bitter tang and a fresh, citrusy buoyancy. The result?

A complex, multi-layered flavour profile.

Our tip: This amaro is the perfect after-dinner drink. It is best served at room temperature with ice and a touch of lemon peel.

From yesterday to today

OUR HOTEL LOGO OVER THE YEARS



Built in in the 1950s, the hotel was an idyllic haven of refuge at the foot of the Kronplatz. At that time, it was a modestly-sized building with small rooms, a bar and a dining room. Our grandfather purchased the property in the 1960s, and by the time our parents took over management in the 1970s, the requirements upon the building had far outgrown its capacity. They ploughed endless work into developing the hotel; great believers in the philosophy of sustainability through simplicity, they would always ask themselves what they personally would like and appreciate in a holiday destination, and many of the innovative ideas from those days can still be seen in the hotel today.

Our parents also viewed communication with guests as being fundamental to the success of the hotel.

The name of the hotel—the Hubertus (patron saint of hunters, incidentally)—has remained unchanged. The image branding, on the other hand, has been reworked over time, in keeping with the trend of emphasizing the services a hotel provides: the two wavy lines in the foreground were designed to convey the imagery of water, relaxation and wellness. In creating our new look, we followed the principle (to paraphrase August Bebel) that only those who understand the past can understand the present and shape the future. This quote was also the inspiration for the new hotel logo, which combines elements from the 1970s logo with distinguishing features of the present day.

HUBERTUS view+



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THE ADRENALINE-CHARGED OLANG LUGE RUN

Olang's golden era of luge reached its peak in 1971 when the area hosted the World Championship races. The gripping history of the natural ice channel, where athletes had to contend with G-force of 7.

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"THANK YOU, GRANNY!"

An amazing woman, whose life experience is matched only by her supreme common sense, and whose wisdom is clear to be seen in her life's motto: "Satisfaction is the recipe for a successful life."

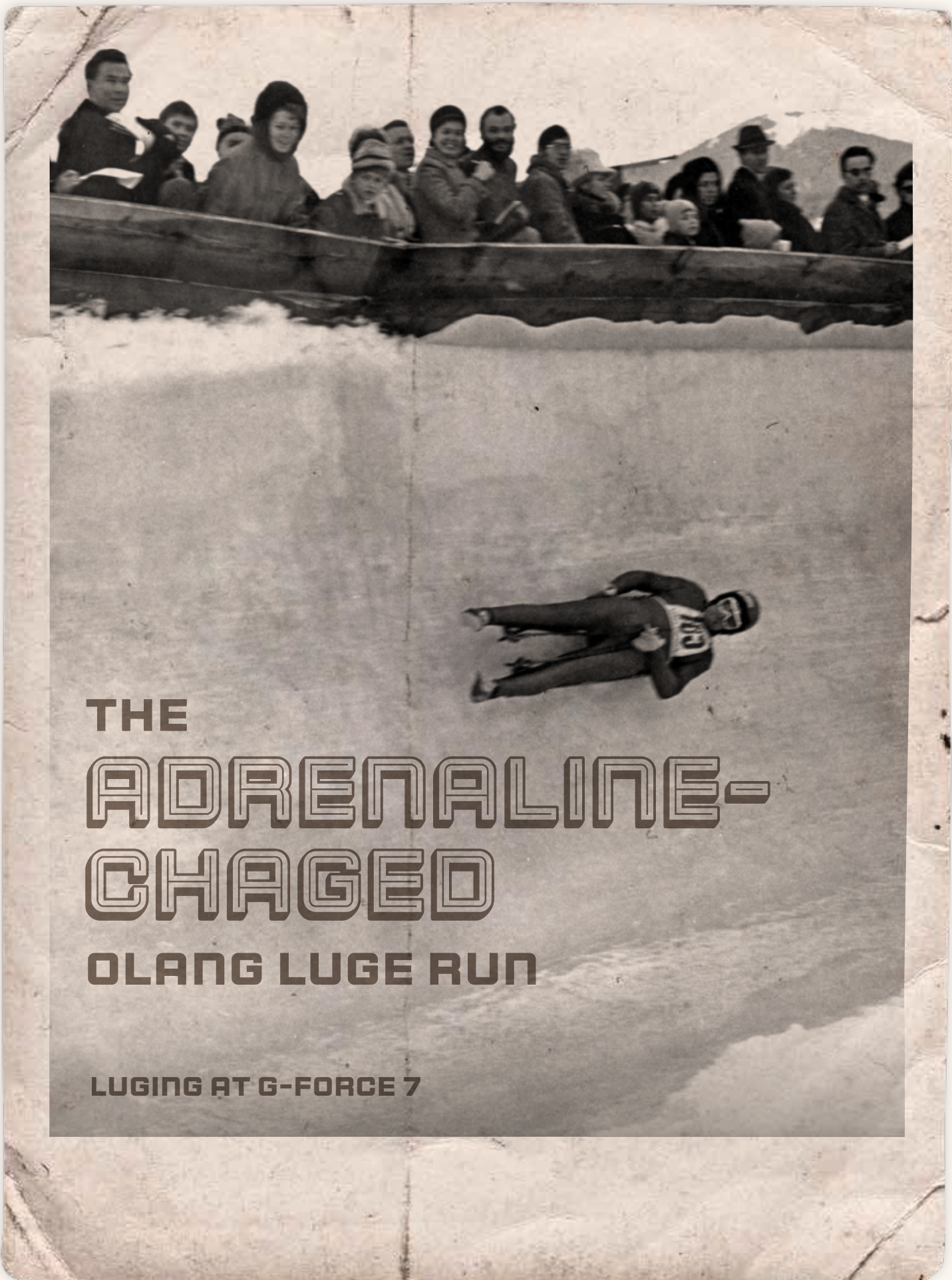


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"HEL GAS STORIES"

Captivating tales, and an insight into decades of hotel life, as lived every day. These brief anecdotes take a look back on bygone days with a touch of humour, a resourceful attitude, and a self-deprecating smile.





**THE
ADRENALINE-
CHARGED
OLANG LUGE RUN**

LUGING AT G-FORCE 7

The natural ice channel in Olang, and South Tyrol's luging history as a whole, look back on a fascinating history. At one time, the finishing curve of this track put the best of the best to a challenge of no small order with a G-force of 7. Italy's successful World Cup team was comprised exclusively of lugers from South Tyrol, understandably enough, as luging was a popular sport in South Tyrol.

Johann Graber from Olang competed in the second World Championships in Davos in 1957, earning himself a respectable fourth place out of 82 racers in the men's single-seater event. Graber still recalls a certain Lotte Scheimpflug, who raced for Austria until 1945, after which she represented Italy. As she was the most experienced athlete, the association also appointed her supervisor and trainer. Her directions for speeding down a steep slope were: "Before you come to the curve, sit up and bend forward!" "My immediate impression was that this technique was not particularly effective; I thought it would be better to lie flat on my back and keep my centre of gravity as low as possible to keep air resistance to a minimum. During the race, however, I didn't



Johann Graber and Paolo Ambrosi, Olang's first World Champions. Spurred on by their successes, Olang went on to become a mecca of luge.

dare to use my own technique except on a few corners that were hard to see. Who wants to get in trouble with the trainer?" Johann Graber is convinced that, had he employed his own technique at the time, a medal would have been within his reach. That said, his moment arrived just a few years later, at the 1962 World Championships in Krynica, Poland, when he and his luging partner Paolo Ambrosi took the gold in the doubles race. And ever since, lugers from South Tyrol—primarily from Olang—have competed in virtually every international race that has been held. Spurred on by the success of the athletes from Olang, even the mayor of the town Josef Jud was a keen luger and competed in a number of regional races. All of these circumstances and settings formed the backdrop as plans got underway for a natural luge channel in Olang, the construction of which commenced in 1966. Although there was no such thing as sophisticated programming technology to calculate route profiles at that time, the track was well thought-out, and filled with sporting challenge. Purpose-built obstacles were built into the first third of the track, where

lugers would still be at full strength, followed by a more "relaxing" stretch before the final swing into the finishing curve, already a natural feature of the slope. For the first time, athletes used a neck strap which ran from the head to the body, in order to withstand the immense centrifugal

For the first time, athletes used a neck strap which ran from the head to the body, in order to withstand the immense centrifugal force.

force—and on this slope, with a G-force of seven times the acceleration due to gravity, they certainly had their work cut out.

In comparison, the famed Eau Rouge curve of the Formula 1 race track at Spa-Francorchamps in Belgium, racers have to contend with a G-force of 5, or five times the acceleration due to gravity. For the first time, athletes used a neck strap which ran from the head to the body, in order to withstand the immense centrifugal force.



THE HEYDAY OF LUGING

The legendary 1971 World Luge Championship in Olang was an unforgettable milestone in the history of luge in South Tyrol.

The aim of the organisation committee was to hold a world championship event unlike any other before it, in a style loosely based on the Alpine World Ski Championships in Val Gardena a year earlier. And their efforts certainly brought the desired results: The event proved to be an out-and-out highlight of the winter sports calendar, and a luge event of groundbreaking proportions.

The tracks were lined with enthusiastic spectators.

It took a considerable amount of persuasion to convince Italian national TV broadcaster RAI to screen the event on live TV; prior to this event, no luge competition other than the Olympic Games had ever been broadcast live. A purpose-built press box was erected which is still in use for all manner of events to this day and, for the first time ever calibrated pyrometers were used to check the temperature of the steels. With ticket sales of over 6,000, spectator interest in the route was enormous; although at that time cars were not as common as they have since become, lengthy traffic jams of cars built up on the Pustertal road—the headlights of which, in the darkness of night, were to become an unexpected attraction. There is no doubt that a number of potential spectators missed the thrill of the races due to this traffic jam, a rare occurrence at the time.

< A total of over 6,000 spectators lined the track from top to bottom, where they cheered on the races by day and by night.



[1] Opening ceremony in Olang village square

[2] For the first time ever at a World Championship event, calibrated pyrometers were used to check the temperature of the steels.

[3] The press box in the finishing area

[4] Chic hostesses wearing Coca Cola cowgirl hats



More than a few racers breathed a sigh of relief as they crossed the finishing curve unscathed.



**FILM CLIPS FROM
THE 1971 WORLD LUGE
CHAMPIONSHIPS**

Source: UFA German Newsreel
National Archives
of Germany

Every single member of Italy's World Championship team was from South Tyrol, and Erika Lechner from Meransen, Olympic Champion in Grenoble in 1968, looked certain to take the gold. Despite setting a new course record in the first run, however, she fell short of claiming victory. To the surprise of all, the youngest racer of all, West Germany's Elisabeth Demleitner—just 18 years old—sped her way to the top of the podium. Spectator fervour reached new heights when Karl Brunner from Olang won the much-coveted gold in the single-seater event, while South Tyrol's Hildgartner/Plaikner also raced to victory in the double-seater. A year later, at the Winter Olympics in Sapporo, they went on to take the Olympic gold. The renown of the Olang World Championships resonates on to this day, both in terms of the sporting prowess and organisation. Out of three potential golds, South Tyrolean athletes snapped up two golds and one silver. The legends of these unforgettable days live on in spirit as, even decades later, athletes from Olang continue to chalk up remarkable successes at the Olympics, World Championships and World Cup.



- [1] The overwhelming favourite in the women's single seater, Erika Lechner from South Tyrol, was "just" the runner-up in the World Championships. Three years later, she had won the gold medal at the 1968 Winter Olympics in Grenoble, and with it, the claim to fame as the first woman to win a Winter Olympics gold for Italy.
- [2] The biggest surprise of the World Championships: At just 18 years old, the youngest competitor, West Germany's Elisabeth Demleitner, won the gold.
- [3] Paul Hildgartner and Walter Plaikner from South Tyrol, world champions in the doubles
- [4] Local hero Karl Brunner from Olang won the World Championship title in the men's single seater.



THE END OF AN ERA

Having chalked up 22 thrilling years of luging, the golden era of Olang's natural ice channel retired to a well-earned place in the annals of international luging.

In order to retain compliance with new regulations and, as such, to be able to host international races, a completely new track had to be built. For financial reasons, the prospect of building an artificial track had already been abandoned. After several years of standstill, the decision was finally taken to demolish the old natural ice channel and build a considerably more cost-efficient natural luge track in its stead. In 2000, the World Championships were held here once again, this time on the natural track. Interestingly, a significant part of today's natural luge track runs along the same route as the former natural ice channel. Two remnants of its banks remain in place, a permanent memorial to the unforgettable heyday of the 1970s.

Thank you GRANNY!



Saturdays at Granny Katharina’s were a standing fixture for us grandchildren. We always felt comfortable in her home, whether it was in her flower-filled garden, the cosy living room or the old-fashioned kitchen with its wonderfully enticing smells.

Granny Katharina, or “Granny Moo” as we always called her, as she had a farm, has always been very special to us—and today, at 94 years of age, more so than ever! From grazed knees to broken toys, nobody could comfort us like granny. And in her infinite wisdom she always had the right advice for us, whether it was for bad marks at school, forgotten homework or conflict with friends. In short, Granny Moo was our rock and our anchor, a woman of proverbial common sense and thoughtful kindness.

The road to the heart is through the stomach, and many were the times that the treats she cooked for us eased all worries and care.

Granny always listened to what we had to say, and many were the times that the treats she cooked for us eased all worries and care...her apple strudel and chocolate cakes, her *Lebkuchen* gingerbread, *Spitzbuben* jam-filled biscuits and *Zelten* Christmas cake... not to mention the *tirtlan* savoury fritters for which she is famed throughout Olang and beyond.

It wasn’t until we grew up that we really understood just how busy our grandmother’s life was. She kept on top of it all with hard work, modesty, a positive outlook and faith in God.

Granny Katharina has lived in Oberolang for decades; standing alongside her house are a stable and barn, a wooden hut, a tool shed and a pretty garden shed, surrounded by a large garden encircled by an old-fashioned wooden fence, blossoming flowers, berry

bushes, lettuce and, in the heart of it all, gnarly fruit trees which supply both mouthwatering fruit and ample shade. There’s nothing more that Granny Moo needs to find happiness.

Getting up at five o’clock? Every single day! Year in and year out, she had the house and the farm to run. There were always at least five cows in the barn, as well as eight pigs and endless chickens and rabbits to look after. Customers for her milk and eggs, butter and bacon were plentiful, as the farm’s food was extremely popular.

Our grandmother also rented out five rooms to holiday guests, who appreciated the family atmosphere on the well-kept farm and their conversations with our wise grandmother so much that they returned again and again. For Katharina, renting out rooms was, of course, a significant source of income. All the money she earned from this was ploughed straight back into renovations: you couldn’t just stand still, after all!

And then of course there was her family, recipients of her endless love: her husband Alfons and five children, whom she cared for with as much kindness as she did her grandchildren in future years. Talking of love: As we all know, it’s not only here in South Tyrol that it the road to the heart is through the stomach. In addition to the *Knödel* dumplings we know so well, the *Schlutzkrapfen* ravioli, *Bauernbratl* farmer’s roast and *Gröstl* potato fry-up, countless sweet treats come to mind, including her *Krapfen* doughnuts and *Strauben* funnel cake. Needless to say, she made all of them from scratch. At lunchtime, she cooked not only for her own family of seven, but for the workers of a building company.

The joy of Saturdays at Granny Moo's

We were always overjoyed to find Granny Moo in the kitchen on a Saturday: In granny's weekly planner, Saturday was Tirtlan Day. Tirtlan fritters, filled with spinach, sauerkraut or potatoes, are a speciality of South Tyrol and the pride of every farming lady. All of the secret tips and tricks are passed down from generation to generation, as are the recipes themselves.

Tirtlan are not something that you just whip up without thought or heed; they take practice, experience and the feel that comes from perseverance. And you can taste the difference! Otherwise, how could granny's tirtlan have become known and loved far beyond our family? From wine tastings in Olang to the Oberolang Church Day, to birthday parties, anniversaries and the bringing home of the cattle festivities, granny's tirtlan were always in attendance and, to our minds at least, a festivity in Olang without this delectable speciality from her kitchen was unimaginable.

As grandchildren, we also busied ourselves in helping to make them, although we were far from being able to keep up with granny's speed. Normally, she would have prepared all of the cabbage, spinach or potato and ricotta stuffings in advance. Her ability to conjure up pastry was always a source of fascination for us. Although it may seem like child's play, the pastry needs to be precisely the right consistency, and has to rest for a set amount of time before it can be rolled out. And that's when the fun started! We would sit around the kitchen table as Granny rolled the dough

out to the right size, and shaped perfectly round, wafer-thin sheets of pastry on her long wooden baking boards. One of us got to place the fillings atop the pastry – carefully, so that the amount was just right—and then cover the “tirtl” with a second, equally fine sheet of pastry, press the edges together, and then finish them off with the pastry wheel.

Granny was so fast with her rolling pin and pastry dough that we

Granny was unbelievably fast with her rolling pin.

struggled to keep up with our part of the task. By the time we were done, though, we would have managed to make a good 100 tirtlan in one morning. They were then covered over with a linen cloth, ready and waiting for the final stage.

At this point, granny stood before the stove, where a pan of hot oil was at the waiting. With a deft flick of the hand, she would pop a few tirtlan into the pan, brown them quickly, turn them over to cook the other side, lift them from the pan and set them to drain. Could we try one? Not a chance—only when they were all ready! To our luck, granny really was incredibly fast. And when we held a pan-fresh Tirtl in our hands, our Saturday joy was replete. Thank you, granny!

Ricotta & potato tirtlan

Tirtlan are a firm staple of the Pustertal Valley cuisine. They are served as a main course or added to barley broth.

INGREDIENTS **FOR APPROX. TEN FRITTERS**

PASTRY DOUGH

100 g rye flour
150 g wheat flour
1 tbsp. oil
1 egg
A little lukewarm milk
Salt

STUFFING

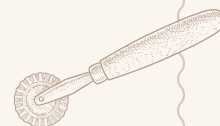
1 tbsp. butter
30g onion, finely chopped
250g ricotta, dried and sieved
100g potatoes, boiled and sieved
1 tbsp. chives
Salt and pepper

METHOD

Mix all the ingredients together and knead to a smooth consistency.
Cover and leave to rest for approx. 30 minutes.

To make the stuffing, brown the finely-chopped onions in the butter and leave to cool before mixing together with the ricotta, potatoes and chives. Season with salt and pepper.

Roll the pastry dough out into round, wafer-thin discs about the size of your hand. Place the filling in the centre and top with a second disc of pastry. Press the edges together firmly, and trim with a pastry wheel. Fry the tirtlan in hot oil until light brown on both sides, and drain on kitchen paper.



Simply amazing!

For a full three weeks, the Hubertus was a film set for British TV broadcaster, the BBC. “Amazing Hotels: Life Beyond the Lobby” is the name of the well-known TV series about spectacular hotels.



And in addition to the Hubertus and its surroundings, Granny Moo made her grand entrance on the small screen – at the age of 94! Presenter of the show Monica Galletti, a superb chef herself not to mention judge of the BBC’s MasterChef, met up with our grandmother and, needless to say, was instantly enamoured with both granny and her tirtlan. It was amazing!

The day of filming in the kitchen was a thrilling experience for one and all. All the kitchen utensils and ingredients had been arranged in advance before Monica Galletti and Granny Katharina, the camera team with their host of technical equipment, and Daniela and Helga Gasser squeezed into the small kitchen and had endless fun cooking together. Watching our grandmother was pure joy, and a very special experience indeed. It goes without saying that we were eagerly looking forward to the December 2023 broadcast. Monica Galletti’s enthusiasm was clear to be seen, and she was in full agreement with us: Granny’s tirtlan are the best!



In love with granny's tirtlan: Helga, Granny Katharina, Monica Galetti and Daniela

Helga's stories:

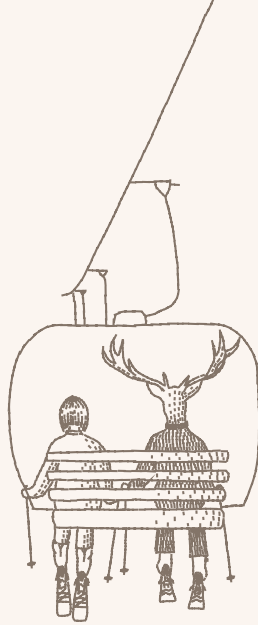
A hotel filled with memories



When I'm out and about in the Pustertal Valley, I always enjoy stopping in to see the Gassers. I've known the family for more than thirty years now, and it's safe to say that what was originally a working relationship has long since become a friendship. All three generations of the Gasser family have always created an easy-going, friendly rapport with their fellow human beings, and everybody who steps over the doorstep of the hotel feels instantly welcome.

This is exactly how I felt myself recently, when senior manager Helga met me at the entrance to the hotel and, with her friendly smile, invited me in for a cappuccino and a slice of strudel. I haven't seen so much of her since her two children, Daniela and Markus, have been running the hotel, so I was all the more

delighted by this chance meeting. A quick cappuccino soon turned into a longer stay—and how could it not? With her customary enthusiasm and compassion, Helga talked about her early years at the hotel, anything but easy, and her work in a job which she, quite literally, had to grow into. She spoke of the many ideas for the hotel that she and her husband Christian developed together, and about the fact that family life was often overlooked. During our conversation, one thing shone through: Helga Gasser mastered her new normality in the hotel with friendliness, humour, vigour and a healthy ability to laugh at herself. What started out as a job became her vocation. But Helga can tell you all about that herself...



“If that works out well...”

I got into the hospitality sector through my husband, Christian. We met in 1987—we were so young! However, we knew instantly that we were made for each other, and it wasn't long before I left my job and began to work with Christian in the Hotel Hubertus, which his father had bought years earlier.

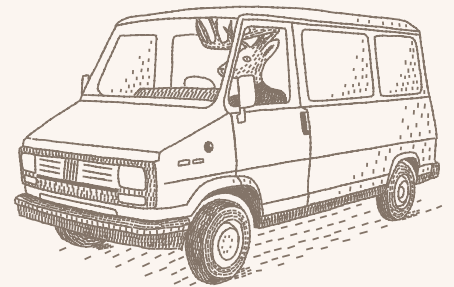
One particular chance encounter is still clear in my memory to this day, and looking back I have to say: this is the moment that truly stirred a sense of purpose within me. It was the beginning of December, just before the start of the winter season, and I wanted to treat myself to one last day's skiing on the Kronplatz and, of course, a bit of sun, fresh air, and a leisurely day off before work in the hotel really kicked off, when I would have more than enough worries to keep me occupied—me, a newcomer to the hospitality sector who had never worked with guests before!

So, there I was sitting in the chairlift, lost in my thoughts, when an older, sporty-looking lady turned to me and began to chat. And her words struck me like a bolt of lightning: “So now the young Gasser has taken over the hotel with his new girlfriend. If that goes well... two people who have never worked in a hotel before, far too young, and no idea about hospitality.” Her next words, lowered to a whisper, inspired anything but confidence: “It can't get much worse, the hotel is already in ruins.” Ouch!

I didn't let it show, of course, but her words bothered me deeply. Looking back on it now, this chance encounter was a stroke of good luck, as it spurred me on to stick in, and to make something special of the small inn—namely, a hotel that would reflect the ideas that Christian and I shared. A hotel filled with hospitality. And the chairlift conversation still makes me smile today...

A bus driver with one small shortcoming...

For a good long while, I'd been wanting to provide our guests with a hotel shuttle service to the valley station in the winter months. So we bought a second-hand Fiat Ducati bus, and I hired a friendly young gentleman as bus driver. Alas, the delight over this winning coup was not destined to last. We were just a few days into the winter season when the police arrived unannounced, and informed me that “my” bus driver didn't have a valid licence! As he was still on a trial period, I was able to send him packing in short shrift. As he was saying goodbye, he said, in attempted self-justification, “I didn't think it would be a problem for this short route. Because I am able to drive a bus.”

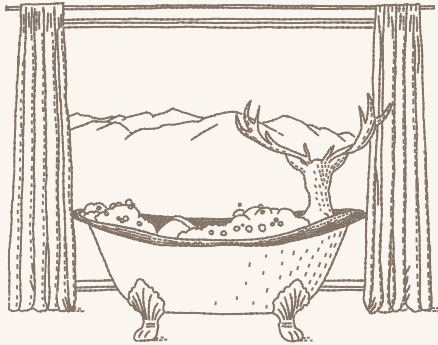


What on earth? Bathrooms with a view?!

Every now and again, Christian and I would treat ourselves to a little break with the family and, in later years, just the two of us. We loved spending this precious time together relaxing, discovering new things and—last but not least—being a guest for once in a way, which was also incredibly important for our own work.

“Seeing things through the eyes of a guest,” is, it has to be said, the secret of success in the hotel industry. So when Christian and I were planning the curved bedroom wing, we came up with the idea of building all of the bathrooms with panoramic views. Truth be told, however, back in the 1990s, this was all but unheard of! The architects and builders all lowered their brows when I asked them about it. What’s the point of having a view when you’re in the bath, they asked? At that time, bathrooms were just plain, functional spaces which were practical, small and pleasant.

Nonetheless, we had faith in our “bathroom wellness” plan, and the feedback from guests proved us right. For many of our guests, the bathrooms are a highlight of their stay. Just as well I stood my ground back in the day!



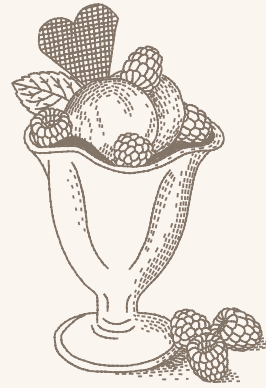
Dream job with (apparently) holidays guaranteed

In the beginning, there were a few things that I imagined would be different. Christian was a bit of a rogue at times, especially when it came to the “six months of holidays a year” that he had promised me with such sincerity. When Christian proposed to me, he promised me a good life—and on that count he certainly didn’t overpromise! With six months of time off after the three-month summer season and three-month winter season had come to a close, however, he could maybe have held onto his words with a bit more restraint! It wasn’t long before we disavowed ourselves of this particular pipedream; our shared dream of renovating the hotel was too overwhelming, as was our love for hospitality and our many guests—and, if I’m honest, we enjoyed working together too much to want to stop. We welcomed so many returning guests for their “best time of the year”—their holidays! Isn’t that a wonderful thing to be able to do? We soon turned our seasonal job into a year-round hotel. And the six months of holidays that I had so fondly imagined at the outset? It’s certainly an option for guests—not, unfortunately, for us as a family.



Sunday in and Sunday out: *Heisse Liebe* for dessert

The early years at the hotel were an ongoing challenge for us young newlyweds, and we had to do a lot of thinking on our feet and problem-solving. Oh yes, and for a full two years, we served our guests exactly the same menu every single Sunday: lasagne, *Züricher Geschnetzelte* (veal and mushroom in a creamy sauce) served with rice and sauteed carrot, and tiramisù or ice cream with warm raspberry sauce—aka ‘Heisse Liebe’—as the crowning glory. The reason for this was fairly mundane: our cook had Sundays off, so Christian and I had no option but to take matters into our own hands. Our chef prepared the food for the 40-odd hotel guests on Saturday, and we threw it into the oven and got everything else ready ourselves on the Sunday. I have to smile, looking back: the fact that allergies and intolerances were few and far between back then was a huge stroke of good fortune for us...



An unforeseen New Year's Eve surprise



We built the first sauna in the Hubertus in 1989. Small though it was—there was only room for 6 people—our winter guests were delighted to use it, even on New Year's Eve.

While the sauna was full to capacity with 6 men, a lot of the women were busy drying their hair in the bedrooms and, when the kitchen team started at 5pm on the dot, they switched on all the appliances—and then the inevitable happened: the power cut out throughout the hotel, without exception.

Getting the New Year's Eve dinner ready was our top priority, and, with a heavy heart, I decided to switch the sauna off for the evening. The six gentlemen took it all in good humour and, if I remember rightly, with a glass of champagne on us at the bells...

Family life on the back burner

As Helga Gasser eats a piece of apple strudel, her tone becomes more reflective: Yes, I really did have a good life here at the Hotel Hubertus. And I'm grateful for the many happy times and heart-warming encounters that I enjoyed with the guests. The only thing was that family life with our two children Daniela and Markus had to be put on hold at times. This meant that the times we shared together were particularly precious...

Up until Daniela and Markus were six and three years old, a nanny looked after them when Christian and I couldn't be with them. When they got a bit older, we sometimes left them in our apartment in the hotel, and they could ring the bell to get in touch with us 24 hours a day. To be honest, we trusted our children and gave them a lot of freedom from a young age... but, of course, they had their own ideas about what constituted "fun;" they made tents from blankets, pillows, bath towels, chairs and broom handles, where they would entertain themselves for hours on end. They always made a vehement




stand against the 'demolition' of their 'buildings,' and would keep them up for days – and I went along with them. Even when they'd sawn off the door edges and customised a living room cupboard in similar fashion, I took it in my stride.

And at one point, the white walls were white no longer: Markus loved to draw on them. Sometimes even the window panes were decorated with colourful cartoon characters! That's family life in a hotel...



When Helga looks back on these years, the memories bring a smile to her face. She is grateful for the fact that the trust and love that she and Christian gave their children has made them strong, independent people. It was a joy for me to sit back, relax and listen to Helga's stories and recollections that she holds dear.

The nicest sides of life

A couple is seen from behind, sitting in a swimming pool. They are looking out over a vast mountain landscape. The foreground shows the blue water of the pool with some ripples. The middle ground features rolling green hills with scattered evergreen trees and a few small buildings. In the background, there are large, rugged mountains with rocky peaks and patches of greenery. The sky is a clear, bright blue.

We'll show you them all! Here at the Hubertus, you can leave all your cares behind and enjoy the peace and relaxation. After a mountain excursion, a day's skiing, a training session in the gym... or just because. You're on holiday, after all.



The bright, sunlit fitness area and a wide array of training apparatus to get your muscles moving.



Heaven on earth: the free-floating "Heaven & Hell" sauna platform.



The 25m-long Sky Pool, heated to 33°C year-round.

HUBERTUS VIEW



Experience heaven on earth on the spectacular, free-floating "Heaven & Hell" platform.



Movement & leisure programme with spectacular views.



An oasis of peace, looking out onto the mountains.



Sustainability starts
with the small things

AND LIVES BY THEM!

There's no two ways about it: a sustainable economy is of crucial importance, and concerns every one of us. For us here at the Hubertus, sustainability has become a mission of the heart: It is only by following sustainable practices that we can enable future generations to enjoy our beautiful countryside without worries or cares.



Damaged wood from the forest, waiting to be processed into woodchips.

Health is another topic of great importance to us: healthy food, clean air and good living conditions are all imperative to our wellbeing. Equally important in our philosophy is the question of cutting greenhouse gas emissions: our in-house cogeneration plant produces a good 1,400 KW of heating for the hotel, and runs exclusively on woodchip made from waste wood from local forestland – no sawmill offcuts for us! Sustainability, literally, begins right on our doorstep: Farmer Matthias Arnold from the Unterhölzlhof is just one of the local farmers who has been providing us with incredible support for many years now, and is helping us to become even more sustainable.

Four questions to Matthias Arnold from the Unterhölzlhof farm in Olang



Matthias, how long have you been working with the Hotel Hubertus, and what exactly do you do?

We have been on excellent terms with the Hubertus for many years. I have clear memories of my father delivering small loads of woodchips to the Hubertus on many occasions. At a later date, Mr. Gasser asked me if I would be able to supply the entire quantity of woodchips that the hotel needed, as the Hubertus had expanded their thermal power plant considerably, carried out modernisations, and installed latest-generation filter systems.

You as a supplier, of course, had a little more to offer than others...

Exactly, particularly the short delivery distances—we're talking about just five kilometres. This was very important to me as well as, as an organic farmer, regionality and environmental protection are dear to my heart! So we soon found plenty of common ground for our working relationship to commence.

And what happened next?

The contract—as was standard practice for the Gasser family—was verbal, and sealed with a handshake. They offer me a fair price for my wood and woodchips and a guarantee of acceptance, which in turn gives me a great deal of professional security. In my opinion, this is crucial for a working relationship to continue onwards into the long term, and sustainably.

Your home is the Unterhölzlhof farm. What do you produce there other than wood?

In addition to organic farming with cows, pigs, hens and goats, I grow rye and wheat in my fields in the Pustertal Valley. Our animals also provide us with fabulous goat cheese, traditional South Tyrolean speck and, of course, Kaminwurzen smoked dried sausages, salami and homemade yoghurt. We stock all of these products in our farm shop.



The Unterhölzlhof organic farm and shop.


Profile: The Unterhölzlhof farm in Olang

The Unterhölzlhof is an organic farm, where a conscious choice has been taken to steer clear of chemicals in every single aspect of farming. Small yet beautiful, and exceptionally versatile. Matthias Arnold sums it all up for us: "We keep a herd of suckler cows with their heifer and bull calves, a few fattening pigs, goats and a variety of small animals, including hens and rabbits. We grow grains, potatoes and livestock fodder in our fields. This means that the Unterhölzlhof can sell eggs, spelt and wholemeal spelt flour, rye and wholemeal rye flour and also smoked sausages, salami, speck, pancetta and smoked meats, potatoes, an array of goat cheeses, goat-milk yoghurt and, depending on the season, goat milk. Talking of which, we have been making fresh goat-milk cheese on our organic farm since 2010. It is exceptionally digestible, and an excellent choice for people with allergies to cows' milk. Anybody who would like to come and take a look round this unusual farm is always warmly welcome, preferably by prior arrangement."

WWW.UNTERHOELZLHOF.IT



Produce from the organic farm shop.

A close-up photograph of a person's hands holding a small, vibrant green pine sapling with a ball of dark brown soil. The person is wearing a dark jacket, and their face is partially visible in the background, looking down at the plant. The lighting is soft, highlighting the texture of the needles and the soil.

GIVING NATURE A HELPING HAND

The Hotel Hubertus donated no less than 1,200 saplings to reforest nearby woodland, in support of an initiative that benefits nature, the environment and the local community: At the end of the day, we all live with, and from, our beautiful countryside! As a tangible means of protecting the environment, the tree donation campaign is particularly important to us. Trees are a central pillar of life here in the Pustertal Valley: They maintain the ecological balance, absorb CO₂ and last, but by no means least, are the distinguishing feature of our unique natural and cultural landscape.

What decision, then, could be more important than breathing new life into the forestland in our immediate surroundings, and supporting it with targeted measures? After a lot of thought, we decided on reforestation as our support strategy, carried out right here in the village and in the surrounding area. This brings the additional bonus of a vast reduction in transportation distances for the many saplings, thus keeping our carbon footprint to a minimum and enhancing the quality of life for all of us. And with our final tally of 1,200 trees, we would like to say 1,200 thank-yous to everybody who cares for the community, the countryside and the local environment. Only together are we strong!



A symbol of peace

DONET DEUS POPULIS PACEM

The Peace Bell on the Kronplatz is a truly awe-inspiring symbol of peace and international understanding. Towering up on high at 2,275 metres above sea level, the bell rings to express a resonating symbol of harmony and unity. The inscription in Latin—“Donet Deus Populis Pacem:” “May God give peace to the people” underscores the purpose of the bell, and the reason it is pealed on a regular basis. The name chosen for the Peace Bell—Concordia 2000—means unity, union and harmony.

With its diameter of three metres and circumference of almost 9.5 metres, the eye-catching bell can be seen from far and wide, towering up from a panoramic platform open to visitors all year round; this artistic installation is the work of Studio Doss in the nearby St. Ulrich in Gröden. Cast on 4 October 2002 in the Franz Oberascher bell foundry in Salzburg, it weighs in at over 18 tonnes. Incidentally, the bells were cast in keeping with a time-honoured tradition that church bells be poured at 3pm on Fridays, in memory of the hour of Christ’s death.

The furnace is fired up in the early hours of the morning to melt the “bell fodder:” a blend of 78% copper and 22% tin. Once the bronze has reached a temperature of over 1,000°C during the length smelting process, the actual casting can begin.

It takes several days for the bell to cool down, after which it is released from its mould. The bell founders then use a tuning fork to ensure that the bell’s peal is rich and clear.

The parapet of the panoramic platform is adorned with bronze relief artistry in 24 segments which, when lined up end to end, total 35.28 metres in length. The images show the mountains which can be seen from the platform, including their names and heights, and also

indicates the direction of the major European cities.

The location of the bell was not chosen by chance, particularly if we reflect upon its purpose as a reminder of the horrors of war and a symbol of peace, tolerance and understanding: From this height, the panoramic views over the peaks of the Dolomites provide visitors with a breathtaking invitation to gaze out and contemplate the beauty of nature. The bell platform is, therefore, set in a location symbolising the bond between people and nature and a harmonious, peaceful coexistence.

The bell is rung at 12 noon every day, on commemorative and international peace days, and for events that celebrate and promote peace. A stunning work of art, and an equally powerful symbol of reconciliation. May its peal continue to move people’s hearts, and help to create a world of peace and unity.

The inscription in Latin—“Donet Deus Populis Pacem” “May God give peace to the people” underscores the purpose of the bell, and the reason it is pealed on a regular basis.

The Black-Five challenge

ON THE KRONPLATZ

Are you ready to take on the challenge of all challenges on the snows of the Kronplatz? It's time for the infamous Black Five of this outstanding ski resort: the Sylvester, the Herrnegg, the Pre da Peres, the Erta and the Piculin – all names whose fame precedes them, and not without good reason!

KRONPLATZ APP



iOS



Android

At a length totalling 14.5 km and vertical drop of 3,800 metres, these slopes are the ultimate challenge for fearless skiers.

While we're on the subject, the Kronplatz app is a great Black Challenge assistant: Just sign up, start tracking, and enjoy the adrenaline rush! If you manage to conquer all five of these black slopes, you will receive the much-coveted Black Five message in your app and a small prize.

These Kronplatz slopes are famed both for their difficulty and for the fascinating stories of their origins; it is the tales behind the pistes that give this winter sports area its special, unique, atmosphere.







Sylvester

No. 01 → 4,950 m

● Difficulty ↕ 1,296 m

The Sylvester descent to the valley was planned at the same time as the first cable car to the Kronplatz. This slope owes its unusual route, extensive length and considerable elevation difference to an ingenious strategy dreamt up by the cable-car pioneers of the day: to build it from the mountain station down to the valley pylon by pylon, rather than the customary valley-to-mountain progression. This intrepid strategy was adopted in order to prevent the eventuality of a shorter route in the event of financing issues, as it left no option other than to complete construction of both the cable car and the mountain-to-valley slope. The plan proved successful: Today, this descent to the valley is the most famous slope of the Black Five—and we are firmly of the opinion that it has benefitted enormously from the tactics of its founding fathers.

Hernegg

No. 04 → 5,100 m

● Difficulty ↕ 1,298 m

No doubt about it: The Hernegg is one of the hardest slopes on the Kronplatz. And no surprise, when you learn that the Gasser family also played a small part in its construction. Many years ago, our grandfather Franz and his son Christian set off on foot in search of a suitable route for a new ski slope in the hostile terrain. "It was so steep that even getting downhill was a considerable effort," recalls Christian. The man commissioned with planning the new slope was none other than former ski racer, Switzerland's Bernhard Russi, who came in behind Franz Klammer to win the silver at the legendary Olympic descent in Innsbruck in 1976, and who had also designed a number of World Cup and Olympic slopes. Having performed a stunt for a James Bond film, he was no stranger to danger and daring... A stunt which very nearly cost him his career, as he took a serious fall during the shooting of "On Her Majesty's Secret Service." So, whatever you do, don't follow in his footsteps when you're weaving your way down the Hernegg!

The Black Five





Pra da Peres Race

No. 32R → 866 m

● Difficulty ↕ 277 m

This is a popular training slope for a good number of Alpine World Cup skiers and national teams, not to mention a much-loved practice ground for our own local sporting stars and host of the races themselves: The Pra da Peres slope has been the venue for numerous European Ski Cup races and snowboarding competitions.

Erta

No. 40 → 1,610 m

● Difficulty ↕ 435 m

One word is all you need when talking to the experienced Kronplatz experts: “Erta”—“The steep one” in Ladin. And it’s a word that needs no further explanation. Cable car pioneer Erich Kastlunger is the man who made this slope what it is today: Both an exceptionally demanding race slope and a piste that is every bit as suitable for an average, everyday descent. The slope leads down to St. Vigil and, in one stretch—the “Para dal Pech”—boasts a gradient of no less than 61%. In 2017, Willi Kastlunger and his organising committee brought the Women’s World Cup races to this slope while, in 2023, none other than USA’s Mikaela Shiffrin set the all-time record for World Cup victories right here on the Erta.

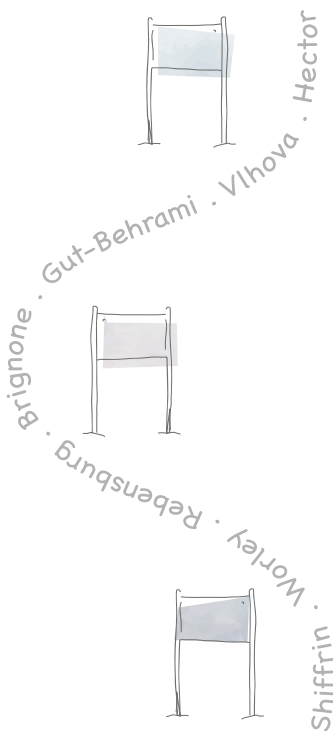


Piculin

No. 45 → 2,000 m

● Difficulty ↕ 507 m

The Piculin—the “Little One”—is far from doing itself justice in its name: Its incredible 72% gradient, over 500 metres of elevation difference and two-kilometre descent are anything but small! The Piculin also boasts one unusual feature that provides both and the slope groomers with a new challenge every day: it has a distinctive lateral slope and is, ultimately, one of the steepest slopes in Italy! Incidentally, this slope marks the boundary between the Kronplatz and Alta Badia skiing areas. A ski bus runs between them, providing skiers with the opportunity to switch from one to the other.





A dance of light over the mountains

A HOLISTIC HIKE

This is one experience that you won't forget in a hurry! All you need is warm clothes, hiking shoes and a headlamp, maybe a flask of hot tea, and the short car journey can begin. The set-off point for this hike is just ten minutes away from the Hubertus at the Hotel Olangershof car park, where the ascent on foot begins.

A bit of physical activity drives away all the shivers, and the sheer

There's something magical about being out and about in the early morning.

joy banishes all thoughts of the chilly night air as the headlamp lights your way forth. There's something magical about being out and about in the early morning; you only have the vaguest of impressions of the landscape itself and, in the pre-dawn light, focus your full attention on every step you take. Distractions? None whatsoever. It's not often that you

find the opportunity to concentrate so fully on your own path and pace as you're doing now.

And all surrounded by a quasi-mystical silence that transfixes your ears, broken only by the crunching of your feet on the sandy ground. And otherwise? Meditative peace. As you hike on up at a leisurely pace, you stop off for a short breather and a sip of tea from your flask now and again – or just for a little break.

This easy hike to the Kronplatz summit takes about an hour and 15 minutes; when you get to the summit the views are still shrouded in the dark of night but, before long, dawn starts to creep through and the contours of the Zillertal Alps, the Dolomites, the Adamello and the Marmolata emerge against the backdrop of dawn. And then... there it is...the sun, weaving its web of enchantment and light over nature and land. And for you? A feeling of joy and awe that your heart will hold dear. A sunrise on the Kronplatz is, beyond all doubt, a unique experience.

If you haven't realised it before, you certainly will now: The early rise was well worth it!

The joy of dawn

And when you see the sun's rays and feel its warming light on your cheeks, the magnificent natural spectacle is a feast for all the senses. Look, marvel, take a deep breath, and listen to the silence. Feel grounded. Feel at one with yourself.

SUNRISE HIKE TO THE KRONPLATZ

Set-off point: Hotel Olangershof, 10 minutes by car

1h 15 mins. ↔ 4.9 km  Easy

Equipment: Warm clothing, hiking boots and a headlamp

Tip: The sunrise hike to the Kronplatz is one that you can embark on alone or with a guide.



**POSITIVE THINKING IS GOOD
FOR THE SPIRITS**

Sunrises are a healing influence—or to be more precise, the feeling of awe that they inspire when you see them. It is precisely this sense of awe that has a positive impact on our mental wellbeing as proven, amongst others, by a study published in the “Journal of Environmental Psychology.”





Life in motion

Unspoilt landscapes, majestic peaks, clear blue skies, and the activity programme of our “Belvita Active” hotels – these are the ingredients for an unforgettable active holiday in South Tyrol for hikers, climbers, bikers, winter sport lovers, and exercise fans of all kinds. Guided tours, free equipment rental, special lift rates, and much more are all included.

As a member of the Belvita Leading Wellnesshotels Südtirol, this hotel promises the highest quality at all levels.



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