Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 76 (2010)
Heft: [4]

Artikel: Tilsit cheese
Autor: [s.n.]
DOI: https://doi.org/10.5169/seals-944170

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Ittingen Charterhouse

Ittingen Charterhouse (Kartause Ittingen) is a former Carthusian monastery in Canton Thurgau. It is now used as an education and seminar centre with two museums and a farm.

The monastery was founded in 1150 as an Augustinian monastery. In 1461 the premises were sold to the Carthusians. In 1524, during the Reformation, the monastery was destroyed, but was rebuilt during the Counter-Reformation. In 1798 the officials of the Helvetic Republic forbade the acceptance of novices and declared the monastery's assets the property of the state. Nevertheless the charterhouse survived until 1848, when it was finally dissolved.

Kartause Ittingen

Between 1867 and 1977 the estate was the private property of the Fehr family, who ran the former monastery and its land as an agricultural concern for several generations. The entire monastery precinct remained for the most part intact. After 1977 the property was taken over by the charitable foundation Kartause Ittingen and between 1979 and 1983 was comprehensively restored.

The buildings now accommodate the art museum of Canton Thurgau, the Ittinger Museum and tecum, an Evangelical meeting and education centre. There is also a residential home here for about 30 people with either mental illnesses or learning difficulties who are employed round the various businesses on the site. In addition, there are two hotels with 67 rooms altogether, and the restaurant Zur Mühle. The agricultural concern is among the biggest in the canton. As well as standard agriculture, grapes and hops are grown and from them wine and beer produced (the beer is brewed by Calanda Bräu Chur) and milk from the estate's own cows is used for the production of various cheeses.

Artists and writers may stay for free in one of the former monks' cells provided they produce one work that incorporates the Kartause.

from the internet

Tilsit Cheese

Tilsit cheese is a light yellow semi-hard cheese, created in the mid-19th century by Swiss emigrants who settled in Tilsit. The original buildings from the cheese plant still exist in Sovetsk, Russia, formerly Tilsit, on the Neman River in East Prussia.

The Swiss settlers could not find the same ingredients to make the cheese as in their home country, and the cheese became colonized by different moulds, yeasts, and bacteria in the humid climate. The result was a cheese that was more intense and full- flavoured.

In 1893, Otto Wartmann, who had grown up and become a cheese maker in Tilsit, returned to his home canton Thurgau with the recipe for the Tilsit cheese. Today, Tilsiter is still made according to this recipe - in Thurgau. Swiss Tilsiter is mainly produced in 3 varieties: A mild version (green label) is made from pasteurized milk, a more strongly flavoured one from fresh, unpasteurized milk (red label), and the yellow-labeled "Rahm-Tilsiter" is produced from pasteurized milk with added cream.

from Wikipedia

Where is Paradise?

Answer: only a few kilometers east of Schaffhausen, in the canton of Thurgau. The Clarissan order laid the founding stone for this convent in 1253. Although it had to close in the wake of the Reformation in 1529, the convent reopened in 1578 and remained operational right up until the dissolution of the monasteries in 1836. In 1918, the estate that had changed hands several times since its secularization was eventually bought by the Georg Fischer Corporation, which also bought all 50 hectares of convent lands with a view to providing its employees with both food and housing.

To mark its 150th anniversary, Georg Fischer decided to restore the convent and in 1948 founded the Iron Library as a foundation of the Georg Fischer Corporation. The Iron Library is located in the west wing of the convent and is open to the public. Georg Fischer opened its Corporate Training Center at Klostergut Paradies in 1974 and enlarged the estate yet again by purchasing the Gasthaus Paradies that same year.

The Klostergut belongs to the Stiftung Paradies, with the aim of preserving the former Clarissan convent and its environs as a heritage site and of using them only for such purposes as would be consistent with their history. Besides being an excellent location for seminars, it also makes an attractive venue for weddings. If you tie the knot in paradise, what can go wrong?