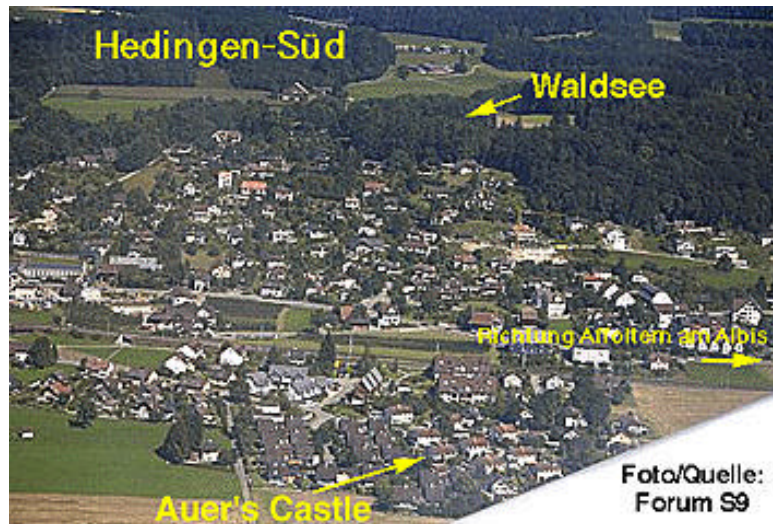




## H E D I N G E N:

The most beautiful heraldic figure in the world is the black plough in a yellow spike field



Hedingen is right in the middle between Zurich and Zug. It's comfortable to reach by using public transportation (S9). Departure ex Zurich main station at minutes '04 and '34; departures ex Zug at minutes '08 and '38. Arrival and departure in Hedingen for both connections at minutes '28 and '58.

Hedingen raised in the last century from a small farmers village to a attractive community providing an over-average amount of workshop places in the industrial zone: Schweizer-Metallbau, the chemistry factory Dr. Kolb, the steel designer Stooss and Zingg-Logistics have gained a high reputation, which doesn't end at Swiss borders. The residents of Hedingen are proud about their VIP's livening in the village: Nobel price winner Prof. Alex Mueller is living high above the village, while the former cyclist champion Rolf Maurer was based in Hedingen throughout his career.

*Links covering Hedingen:*

Official site of the village	<a href="http://www.hedingen.ch">www.hedingen.ch</a>
Various about Hedingen & environment	<a href="http://www.forumS9.ch">www.forumS9.ch</a>
Recreation pond of Hedingen	<a href="http://www.weiher-hedingen.ch">www.weiher-hedingen.ch</a>

# HEDINGEN: The Wanderer's Paradise

Thanks to its central location, Hedingen suits as an ideal starting and final point for walking tours in the south region of Zurich. Especially recommendable is the so-called "Aemtlerweg", that gained from an insider tip to a classic walking tour within very short time. The tour surrounds the district "Saeuliamt" (hints to the route from each S9 train station: Yellow characters on blue background). The diversity and local objects of interest are explained on didactic charts. Maps of the route can be obtained free of charge from the local administrations in the surrounding villages. A short description of the Aemtlerweg including a route drawing is downloadable from [www.hrm-auer.ch/bibliografie.php](http://www.hrm-auer.ch/bibliografie.php)

## Walking-Tours from and to train station Hedingen:

### • Uetliberg:

Train station SBB – Hedinger Weiher – Feldenmas — Gamlikon – Balderen – Uetliberg.  
150 – 180 Minutes Walking time

### • Birmensdorf:

Train station SBB – Mas – Islisberg – Aesch – Birmensdorf.  
Walking time 100 – 120 Minutes

### • Türlensee:

Train station SBB – Hedinger Weiher – Bislikerhau – Hüslimatt – Müliberg – Itschligweid – Allmänd – North side Türlensee.  
100 – 120 Minutes Walking time (Round tour Türlensee ca. 60 Minutes).

### • Lower Jonental + Reussuferweg bis Bremgarten

Train station SBB – Schachen – Ferenbach (Zwillikon) – Weid – Islisbergtunnel/Süd – Kapelle Jonental – Jonen – Reussufer – Bridge Werd – Bridge Rottenschwil – Bridge Hermetschwil (Abessy) – Bremgarten  
Walking time Hedingen – Jonen 60 – 80 Minutes; Jonen – Bremgarten 150 – 180 Minutes

### • Knonau 1: via Reuss

Train station SBB – Zwillikon – Mettenholz – Bickwil – ReussBridge Obfelden – Lorzemündung – Maschwanden – Boll – Knonau.  
Walking time 180 – 240 Minutes

### • Knonau 2: Direttissima

Train station SBB – Zwillikon – Spitzweis – Tousserholz – Dachlissen – Uttenberg – Knonau.  
Walking time 120 – 140 Minutes

# HEDINGEN:

How to find



**Thomas Auer**

eidg. dipl. Marketingleiter

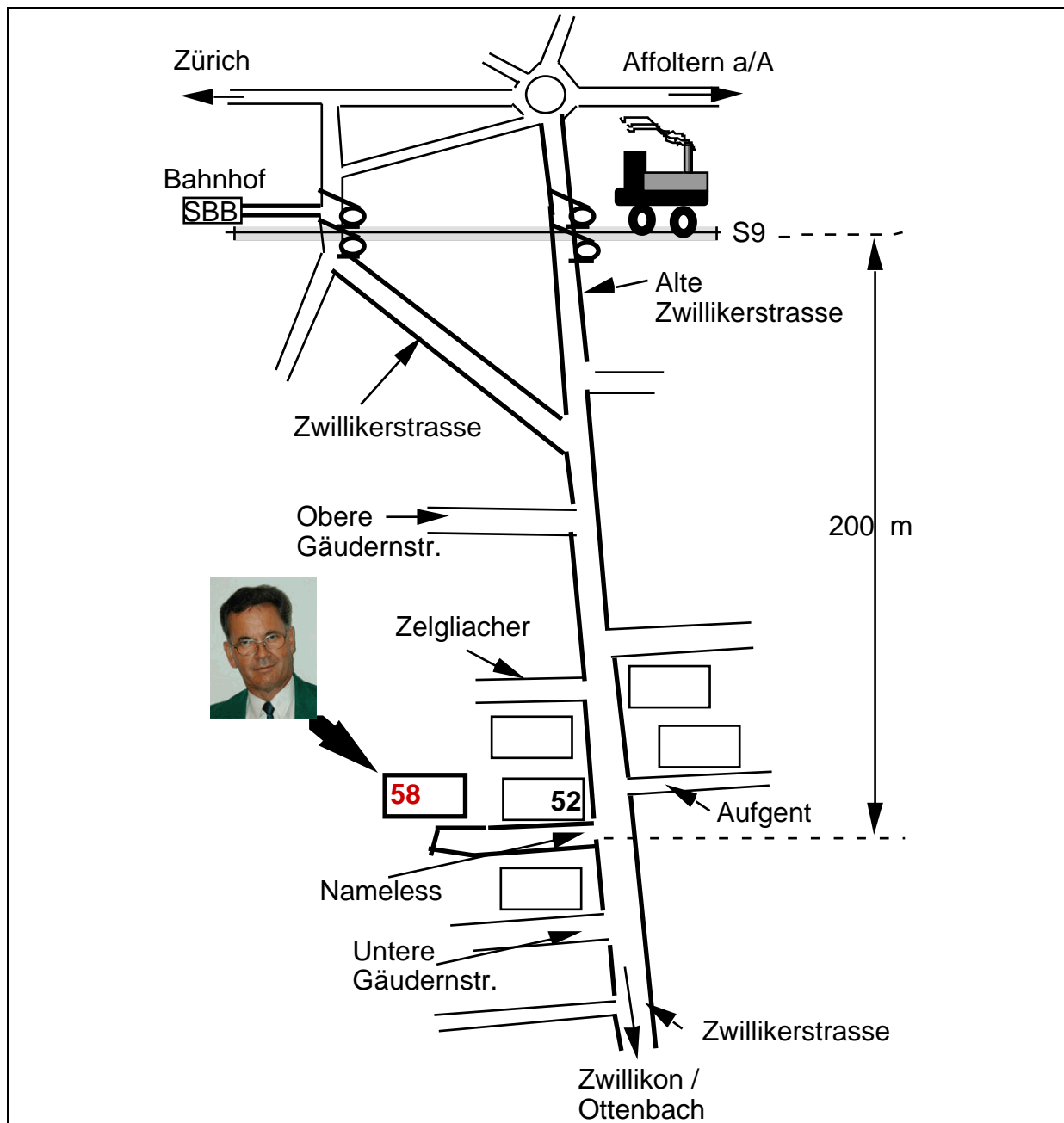
auer@hrm-auer.ch

+41 (0)44 776 18 10

[www.hrm-auer.ch](http://www.hrm-auer.ch)

Auer Consulting & Partner Zwillikerstrasse 58 CH-8908 Hedingen

?



# Big Brother: Curriculum Vitae Thomas Reinhard Auer

1949

At birth, everything was "on place"! And this is still . Subsequently there was



more and more "in" Since 1998 I am engaged in knowledge work. The remaining constancy is my eagerness to train



and exercise my body. However, in the meantime, Bike & walking shoes detached dumb-bell, Skis & Jogging shoes.



The bottom picture line shows my balance between adaptation and well feeling.

2006



## Big Brother: Hobbies of Thomas Reinhard Auer

Several individuals impute me often some imperative movement desires! However, I search and find my recreation by playing chess on a higher level, the development of crosswords, the joy of music (bandwidth from classics to hard rock) an baking of very special breads (see chapter culinary) too. But indeed, in focus are my spare time activities at the fresh air:



Climbing Mount Apo (Philippine Islands)



Peak feelings



Source: Anzeiger des Bezirks Affoltern  
Pacemaker at a city runner contest



Totally damaged: Back home by car!

## Big Brother: Auer = S U P E R M A N ?



March 10<sup>th</sup> & 25<sup>th</sup>, 2006 Massimo Furlan (art director from Lausanne) conducted his performance SUPERMAN in heart of Zurich. Being one of the eight actors, I fulfilled one of my kid dreams. The picture shows the mental preparation sharp before taking off towards the famous Bahnhofstreet.



Mirror, mirror at the wall,  
who is the most beautiful superman overall?

## House & Garden: Auer's Castle



The house named Zwillikerstrasse 58 was built in 1951 and was completely refurbished in 1995. It is located in "Hedingen-West" and offers 4 1/2 rooms. The house is surrounded with 290 square meters garden: see next page.



### *The "fifth room":*

During the summer months, a pergola, covered with wild tendrils, offers at day time the comfort of an open-air office and in the evening the intimate atmosphere of an open sky restaurant.



## House & Garden: Garden Eden



Garden at the eastside: Granite pieces are embedded with seasonal flowers



### *The stone garden:*

Silver distles, enzians and edelweiss are the eye catchers of the small stone garden. The other parts are the stones: They are souvenirs from unforgettable mountain walking tours. Thus, the Swiss mountains are getting smaller and Hedingen is getting bigger.

## House & Garden: Around the sleeping room

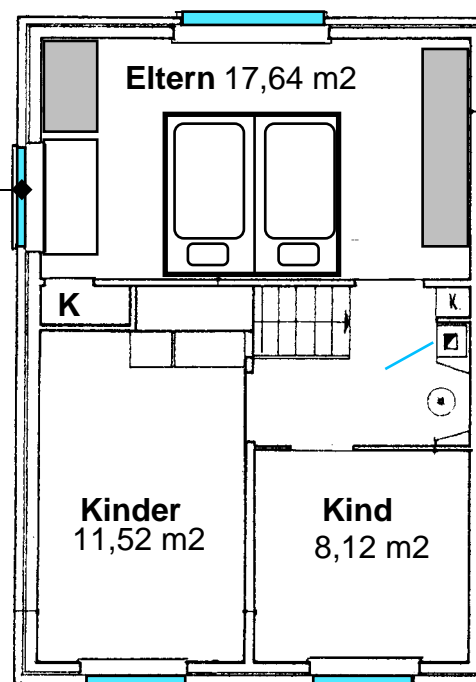
*As the title says:*

This site doesn't offer a view into my sleeping room, but a view around it!

*View to the east >>>*



*View to the north*



*Plan of second floor*

# Culinary: Appetiser & Dessert

## Appetiser: Tom's Toast

### Components for 4 Persons

- 8 slices of toast bread
- 200 Gr. fresh salmon
- 300 Gr. Mozzarella
- Butter
- Oregano

### Preparation

Rub gently some butter on the toast slices. Cut salmon in squares of 5-cm side length. Place salmon squares in the middle of the toast slices. Cut Mozzarella to flat slices, which are placed (totally covering) on the salmon. Scatter Oregano on the Mozzarella. Put the toasts into the (180°C preheated) baking oven. Bake toast until the Mozzarella melts slightly. > Ready to serve.

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## Dessert: Tom's Barbecue Banana

### Components for 4 Persons

- 4 ripe Bananas
- 1 DL dry Brandy or Cognac
- Tear-resistant Alu-Foils

### Preparation

Prepare 4 Alu-Foils (20 cm larger than the banana size) in a slot, that prohibits the outflow of the brandy, when bananas are rolled in the foils. Put the peeled bananas into the foils and roll them carefully up. Put the prepared bananas on the glowing fire. Use the finger touch test to monitor the development of consistency: As soon as it feels like "touching a pillow", serve immediately in the foils: Even the residual brandy liquid is a delicacy!

## Culinary: Tom's Favourite Dinner

### Papet Vaudois

#### Leek vegetables and Saucisson\*



\*Saucisson is a sausage speciality in the French part of Switzerland

#### Components for 4 Persons

- 2 Saucissons Tradition (Waadtländer-Saucisson) à ca. 400 Gram
- 1000 Gram blanched Leek, cut to ca. 5-cm long pieces
- 1 - 2 Onions, peeled and minced
- 400 - 500 Gram potatoes, peeled and cut in quarter pieces
- 1 Spoon Butter
- 1 dl Dry white wine
- 1,5 - 2 dl Vegetables bouillon
- Salt, pepper
- 1,8 dl Cream
- Thyme fresh or dry

#### Preparation

Steam onions in butter until they become slight transparency. Add leek and continue to steam. Add wine and cook it up. Add bouillon and spices. Add potatoes and cook it additional 10 minutes in the covered pan.

Stick the saucissons using a fork and put them on the leek and drag for ca. 10 minutes. Continue to cook about 30 – 40 minutes in the covered pan. If necessary, refill some additional bouillon.

Take of the sausages and keep them warm. Add cream to the leek and cook it up at low heat and add thyme. Cut the sausages and put them on the leek. Ready to serve!



## Culinary: Bakery of special breads

### Tom's Bacon Bread

#### Components

- 1 kg White Flour
- 200 Gr. smoked bacon cubes
- 40 Gr. Fresh Yeast
- 5 Gr. Garlic granule
- 2 Table-spoon Salt
- 7,5 DL Water

#### Preparation

Disintegrate yeast in warm water. Add salt and garlic granule. Mix up the white flour with bacon cubes and roll round the mixture repeated. Add yeast water. Knead the mixture until the dough stops to adhere at the hands. Cover the dough using a moist tissue and drag it for at least one hour. Knead the dough once more completely through and form the desired bread sizes. Let the dough drag again for at least 30 minutes. Put the prepared breads into the preheated (200°C) baking oven. Reduce the heat after 15 minutes baking time to 170°C and continue to bake for additional 30 minutes.

### Tom's Bread Provençal

#### Components

- 1 kg White Flour
- 150 Gr. Pesto
- 40 Gr. Fresh Yeast
- 5 Gr. Garlic granule
- 2 Table-spoon Salt
- 7,0 DL Water

#### Preparation

Disintegrate yeast in warm water. Add pesto, salt and garlic granule and mix it up. Add yeast water to the flour. Knead the mixture until the dough stops to adhere at the hands. Cover the dough using a moist tissue and drag it for at least one hour. Knead the dough once more completely through and form the desired bread sizes. Let the dough drag again for at least 30 minutes. Put the prepared breads into the preheated (200°C) baking oven. Reduce the heat after 15 minutes baking time to 170°C and continue to bake for additional 30 minutes.

### Tom's Gourmet Bread

#### Components

- 700 Gr. Rye Flour
- 300 Gr. White Flour
- 40 Gr. Fresh Yeast
- 200 Gr. Sunflower cores
- 50 Gr. Gourd cores
- 2 Table-spoon Salt
- 7,5 DL Water

#### Preparation

Disintegrate yeast in warm water. Add salt and mix it up. Mix rye- & white flour and roll round the mixture repeated. Add sunflower- & gourd cores and roll round the mixture repeated. Knead the mixture until the dough stops to adhere at the hands. Cover the dough using a moist tissue and drag it for at least one hour. Knead the dough once more completely through and form the desired bread sizes. Let the dough drag again for at least 30 minutes. Put the prepared breads into the preheated (200°C) baking oven. Reduce the heat after 15 minutes baking time to 170°C and continue to bake for additional 30 minutes

#### NOTE:

The consistency of all breads becomes lighter, when you add 500-ML water in a heat-proof holder during the baking period.