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For Immediate Release

CHEF RUEDIGER SCHMID JOINS CULINARY TEAM AT the BAVARIAN INN RESTAURANT

Bragg Creek, Alberta (January 29, 2009) - Chef Charlie Holschuh and Pam Shewchuk, owners of the well known **Bavarian Inn Restaurant** located in the quaint and beautiful Hamlet of Bragg Creek, Alberta are pleased to announce the addition of Chef Ruediger Schmid to their Culinary Team.

Starting in 1989 Ruediger was learning the art of cooking at the Park hotel in Triberg, Germany which had a 1 star Michelin rating. From there he went to Hotel Ritter in Durbach which has a 2 star Michelin rating. The Michelin Guide awards restaurants between one and three stars, and they are coveted. Receiving one, or more, can create a legend as the Michelin Award rating is the highest honour you can receive in Europe.

Later he worked at Dieterle a tourist restaurant which offered the opportunity to learn more about catering to tourist groups and corporate group functions. He then went to Westerland Sylt where he worked with a very famous Chef named "Jorg Muller" spending 2 years cooking on very high level and training cooks. He then returned to the Park Hotel Wehrle and took the position as Sous Chef. After two years he decided to go to school to get his degree as a "Kuechenmeister" in Villingen, Black Forest which is one of the best schools for this course in Germany. This degree is comparable to a Certified Master Chef in America. Ruediger's career started to take off once he accepted the position as an Executive Chef in a Hotel in Hausen O.V where he worked for five years. A representative of the Apollinaris came and gave him a scholarship to the culinary Institute of American in Hyde Park, New Jersey where he learned a lot about Cross Culture Cuisine. In 2001 he went for a second time to the culinary Institute of America to learn more about pastry, baking and traditional cakes. In 2002 Ruediger and his wife Ute opened their own hotel and restaurant in their hometown Hausach in the Black Forest. After only 8 months the famous Michelin Guide gave them the honorary Bib Gourmand Award and the restaurant guide Aral Schlemmer Atlas gave them 2 forks and knives with an arrow up. Aspiring for new opportunities Ruediger, along with his wife and 2 children moved to Bragg Creek, Alberta Canada towards the end of the year in 2008.

Accompanying the honour of receiving these very prestigious awards he is also a member of the very prestigious Euro-Toques and World-toques and therefore he must adhere to the Euro-Toques Code of Honour. Ruediger brings with him a passion to entertain through food, wine and true European hospitality in a spectacular Canadian setting. With an instinctive understanding of the natural flavours inherent in all foods, Ruediger's specialty lies in allowing the ingredients to speak for themselves without overcomplicating the plate. He brings a new, passionate and consistently fresh perspective to the Restaurant focusing on creating fresh flavours innovative enough to tempt palates from the very simple to even those of the more adventurous.

The Bavarian Inn Restaurant uses organic, free-range, locally-produced ingredients and all menu items are created in-house. The hand-picked wine list consists of the best wines from regions known to produce the best grapes - and they are not afraid to venture into smaller vineyards in search of a great find. Their philosophy is "nothing but the best." The Bavarian Inn has been in business for 30 years and has always been well known for creating amazing food and providing great service. For more information please visit The Bavarian Inn Restaurant at [The Bavarian Inn Restaurant - Bragg Creek, Alberta](#). Hours of operation are Tuesday to Sunday for dinner at 5pm and lunches are offered on Saturday and Sunday at 11:30am. Reservations are highly recommended.