

# MÜHLERAMA

Industriemühle  
Museum für Esskultur  
Backschule

## Weggli and Bürli—traditional Zurich-style Baking & Guided Tour of the Mill

Weggli and Bürli are typical, regional breads. The production is not so easy, but let us try! While the prepared *Bürli*-dough is rising, we mix the ingredients for the *Weggli* and work them into a smooth dough. Now let's get to shaping!

While the *Bürli* and *Weggli* are baking in the oven, we go on a guided tour of the mill: The imposing 100-year-old milling facility extends over three floors high up to the roof. There are various pieces of equipment everywhere.

Wheels turn, belts whir. There is shaking, jolting. During the one-hour tour with our miller, the children experience first-hand what it takes to produce one of the most important products of our diet: Flour.

Class size: Max. 25 children und 2 accompanying adults

Grade: From 4<sup>rd</sup> to 9<sup>th</sup>

Duration: 3 hours

Flat rate: CHF 450.– (incl. admission)  
For public schools in the city of Zürich, the costs of this workshop will be assumed by the Stadt Zürich Schulkultur.

Booking and consulting: Tue–Fri from 2–5pm via 044 422 76 60 or [info@muehlerama.ch](mailto:info@muehlerama.ch).

