



# Walsumer Hof-Nachrichten

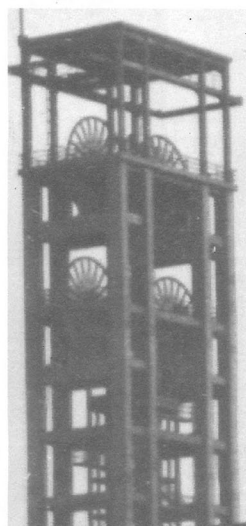
MONUMENT



## Old Walsum Has Got a Long Tradition

Hardly no regular guest can imagine the restaurant of the Langhoffs' anywhere else than on the „Rheinstrasse“. The tradition and the mentality of the owner even charm foreigners with the atmosphere of this place. The feeling that time has stopped here doesn't occur seldom.

Old-Walsum is not without any reason proud of its history. Even 1144 it was mentioned in a document of the archbishop Arnold I from Collogne for the first time. The inhabitants of the parish were farmers. Workmen were only rare in the Middle Ages. For the first time this profession was mentioned in old documents of the riflemen guilds in the 15<sup>th</sup> and 16<sup>th</sup> century. On a visit at the restaurant „Walsumer Hof“ you can find this interesting history as a part of the menu. Because especially this restaurant stands for a great part of even this history. Chests, pen-and ink drawings and a lot of souvenirs of the last centuries does the family possess.



The pit has ever been a part of the „Walsumer Live“.



## The Historical and Economical Development of Walsum

The origin of Walsum can only be defined with a certain probability because there is a lack of information from the past. Francic grave-findings that have been made 1934 during the construction of the dike, send to the assumption that the permanent population can be followed back to the 6<sup>th</sup> and 7<sup>th</sup> century. Walsum means home of Walo. Walo is a frankic noble man. For the first time Walsum (Walschem) was mentioned in a document of 1144. In this document, archbishop Arnold I of collogne certifies the donation of the convent on the Fürstenberg in Xanten, wherein Walsum is mentioned under the donations. In further documents Holten, Aldenrade, Overbruck, House Bärenkamp and Wehofen are encountered as belonging to the parish of Walsum. That shows that it had a considerable expansion.

In the year 1281 Mechtildis from Holten, whose ancestors - the noblemen and princes from Holten - had the patronage of the church of Walsum, gave the church with all its property, Zehnten guild, all incomes and the patronage rights to the guild of the „Johanniter“. In 1284 a knight

was called Theodor de Walschem (with the administration from Rahme and his son Arnold) and in 1336 a miner Arnoldus de Walschem. Probably in the second half of the 13<sup>th</sup> century. Walsum fell under kleveric sovereignty.

After the battle near Worringen in the year 1282 the worldly power of the arch-donation of Köln faded so that Burkhart Steckle, the son-in-law of the last count of Dinslaken, gave his rights on Walsum and Eppinghoven to the prince of Kleve on the 3<sup>rd</sup> of October 1289 in order to receive it as lease. Because we don't hear anything about owner-rights after 1289, the lease-relation must have been dissolved by time. 1299 a man called Wolter Steckle got the court Rahm in the Kirchspiel of Walsum as klevic castle-lease on Dinslaken. At that time the courts had only administrative functions. Like the documents describe, Walsum had its own court which was led by a judge ordered by the landlords, while the assessor originally came from Walsum's families of the great courts. One of the oldest judges from Walsum we know is Heinemann van der Beke, who was ordered in 1339.

The oldest and best kept seal of Walsum's assessor of 1426 is to be found in the state-archive in Düsseldorf and saved as the base for the new seal. Furthermore the following assessors are named:

1414 Johann von Averfeld (Feldmann); 1426 Herman to Ochtop, Goert in gen Paß (Paßmann); 1442 Dietrich von Rahm (Rahmhof-Claus), Hannes Stepken, Dietrich van Bynen (Bienen); 1455 Heinrich ter Steegen (Stegerhof-Schäfershof), Johan up den langen Have (Langhoff); 1464 Arndt van Wehofen; 1477 Hermann van der Barvert (Barfurth), Gerrit upper Gaeten (Gatermann), Hermann Vinck (Finkenhof), Johannes Boumons (Bommann), Rotger in gen Hauve, Jan Vowinkell; 1503 Gadert Breman (Breyman); 1529 Johann von Nünninghaven (Nünninghoff); 1549 Gaedert Scholt to Eppichhaven; 1579 Rütger van Bienen; 1583 Godert van Neyrick (Neidrich); 1586 Wessel Scholt zu Walsumb; 1625 Dietrich Scholt zu Rahm; 1640 Heinrich van Losen; 1644 Heinrich in den Bremen, Arndt van Bienen; 1728 Jakob Gatermann.

The following especially bloomed in the first decades of its existence and had as a result of donations an expanded property.

In the year 1349 the following had, besides this basic property, important influence with their patronage-rights (Rights to the occupation of the jobs for ministers) in Walsum, in Götterswick, in Baerl and Binsheim on the ecclesiastical and economical life of these communities. They furthermore owned, before the church in Dinslaken came into existence, a church with bell- and burial-rights as well as a court with the right to trade and other rights belonging to it.

Miseries and urges brought the „Truchseßschen Wirren“ and the dutch-spanish War at the end of the 16<sup>th</sup> century. Especially under the first, Walsum suffered the most. The time of terror in the 30-year-War didn't have the terrible effect of the happenings mentioned before.

The „Johanniter“ left their residence in Walsum in the year 1610 after Dinslaken fell under Brandenburg-Preußen. From Bergisch-Gladbach, the „Johanniter“ administrated their property in Walsum.

After more than 500 years of existence, the secularisation at the beginning of the 19<sup>th</sup> century put an end to the control of the Walsum „Johanniter“. In the year 1803 the property and the rights of the „Johanniter“ went over to the prussian state. Since 1816 Walsum belonged to the administration of Dinslaken.

In the course of time, appearing changes of the administrative borders led to the following interesting picture for the membership of the communities to the districts:

1816 to the district Dinslaken (birth of the district Dinslaken)

Continuation page 3



## Rheinfels. Unsere Quelle.

VON DER NATUR VERWÖHNT.



# FISHED IN TROUBLED WATERS

## BALTIC SEA FISH-ROOM



## NORTH SEA FISH-ROOM



DRAWINGS: RICHARD WILLIAMS

TEXT: FRANK VIELMEISTER

Continuation from page 1

1823 to the district Duisburg (after dissolution of the district Dinslaken and Essen) 1877 to the district Mülheim/Ruhr (after the elimination of Essen in 1857 and of Duisburg in 1874)

1887 district Ruhrort (separation of the district Mülheim/Ruhr into district Mülheim/Ruhr and district Ruhrort)

1907 district Dinslaken with seat in Dinslaken (Integration of Ruhrort, Beeck and Meiderich in Duisburg; 1912 Hamborn, whose number of inhabitants grew over the 100000 limit, was dropped out of the district Dinslaken).

Until the end of the last century Walsum was left untouched from the industrial development. In fact, some of the inhabitants were working in the coal mines and factories of Hamborn, Sterkrade and Oberhausen but the rural character was predominant. How the industrial and the traffic-political development in Walsum started and was realized, is shown in the following survey:

1897 Foundation of the stock corporation for cellulose, and paper fabrication directly to the Rhein

1900 Building of the tram-line Meiderich-Walsum-Dinslaken, on the Provinzialstraße.

1905 Independence of Walsum 1906-1910 Building of the Emscher-channel

1907 Establishment of the trade union pioneer of the manufacture of sulfit-lye from the cellulose-factory

1909-1912 Building of the double-shaft Rhein I and II

1911-1912 Building of the national railway Oberhausen-Hamborn-Walsum-Wesel. Opening of the railway-station.

1921 Establishment of the Rhein-shipyard from the Gut-hoffnungshütte

1933-1936 Building of the dike 1911-1937 Establishment of the shaft trade union of Walsum with harbour and channel

This development corresponds to the following numbers of inhabitants:

1870: 1363, 1900: 3594, 1905: 5182, 1910: 7567, 1915: 13410, 1920: 16236, 1925: 20072, 1930: 20875, 1933: 20875, 1938: 22821.

Since 1933 numerous streets were build and canalized and a suburban settlement, the settlement north from the Herzogstraße, as well as the miner-settlement were established for new. Additionally there came a huge sport-center with a roller-skating rink.

In the year 1955 a brochure was published, in which Professor Dr. Dr. Stampfuß from the mine community of Walsum utters about Walsums' history in different essays. Here is his part to the old farmers along to the Kaiserstrasse:

The in the year 1734 (from the ingeener Major Enbers) drew maps of Walsum are an importants source for the old farmers in the community. This map doesn't only show the position of the farms but rather all the belonging fields and their size. That is the first measuring we have on the Niederrhein.

There we find at first the Heubergkate. Heuberg is certainly Euberg or Auerg, that means teh mountain on the river, the height on the terrace.

The first appearing court is Neiring. In the old traderegisters of Walsum in 1406 the court was already mentioned, in 1533 it is called a main court. Later this court was in possession of the families Opgen-Rhein and Steck.

The following bee-court was mentioned as main court in the same register. A lot of other courts were dependent on this court.

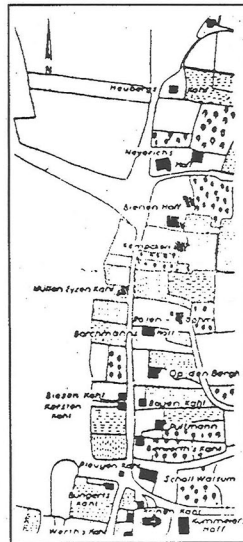
The Kempen court belongs to the already in the register of 1533 mentioned Hufen, but under another name. Many things hint at the fact that Isbrants hove Plys was the predecessor.

On the terrace edge follows Rosenboom (Feldkamp). This court, in 1450 already called Wendemhore Arnt Rosenboom and 1552 Widum hoeve Rosenboom, was the old parish that was leased to the family Rosenboom.

Westwards from it and on the edge of the Kaiserstraße lies an interesting castle, that in 1734 was called „Müllen Eysen Kaht“ (Mühleneisenkate). From the leasebook of the pastor Stephen Tegeder, from the year 1583, we get to know that this place after the year 1573 a new „Kate“ has been build, whose name stood the same until today.

When it smelled like dung on the Kaiserstrasse

## From the Neyrichs Hoff to the Rindermann



Map of the Kaiserstraße in Walsum-Dorf in the year 1734, northern territories.

The following Borchmanns Hof (Borgmann) might perhaps resulted from the already in the year 1459 mentioned Swaiffs hoff, maincoul, which was in possession of a Bernt op ten Borch. However, in the year 1533 we find Hinerk oppen Berge on the „Swafs hoeff“.

The court op den Bergh (Oppenberg) is the in the old traderegisters since 1450 named main court oppen Berge.

In the Püttmanns Hof we meet an old hide, that is already mentioned in 1533. The in south placed Bierwerths Kate is very old, too. It already appears 1404 as Griffels Kate and 1533 as „Gryffel cat biervert“.

The Schüttenhof in Walsum is likely to be the oldest court of the settlement. In the marrow, this court had the special right of the home-breed.

Westwards of the church lies the sextons' office and next to it the Werth's Kate. With this, the southern territories of the village-area begins.

The Kommterhof is the old Kommterhof. This court of the following arose from the in 1288 to the order of the „Johanniter“ given house in the orchard in Walsum from the counters Mechthild von Holten. In this case it's about an old Court of the control of Holten.

The in the south following Schultenhof was the former „Deckers Kate“, that was newly created by the „Johanniter-Kommende“ about 1466 and was leased to Jahan Sleiken in the time of the owner Stephan Tegeder.

The Langhof belonged to the main courts that were already mentioned in the register 1462, 1479 and 1533. The following Koenen Kate and The Court op den Berg (Borgmann) don't exist anymore.

The Breymánshof (Schepers) is already mentioned in the year 1450 as Hoff and with that as main-court to opwick. In this year Breidmannshoff ton Opwick appears in Walsums register.

Further south in the village we even find the kate op den Heuvel, Plattfuss, Mangelmann and Timmermann. A Platvuets Kat is names in the year 1533.

The decision in the south of the village does the Rindermannshof (Rinderhaus, Opgenrhein, Beuthsen).

This falsely „Rinderhaus“ called court was originally the „Rinner-Hus“, that means the house on the Rhein. As a result of the ideal situation at the stream it is easy to understand that the inhabitants of the court always dedicated themselves to sailing. A sailing permission of the court can be proved until 1755.

To the farry-house necessarily belonged the right to sell alcohol in order to shorten the unevitable waiting with a drink. From reports of old Walsum inhabitants we often got to know: „dat sy hebben sitten drunken im Rynes-huis.“

Due to the right of selling alcohol, Walsum's court was installed in the yard which chair was held by the from the landlords engaged judge.

Nevertheless the agriculture of the court was quite huge. 14 dutch moren belonged to the court. Additionally there were leased grounds from the Johanniter in Walsum and from the convict Marienkamp in Dinslaken.

This picture was accomplished by the foundation and building of numerous small enterprises and trade companies. It was unevitable that the agriculture decreased so that it today only survived in the northern areas of the actual village Walsum in Overbach und Eppinghoven. The originally good-running develop-

ment in 1913 was interrupted by the World War in 1914. 284 inhabitants of Walsum left their life for the sontrary; a monument is dedicated to the victims of the World War.

### WORKER'S PRAYER

Day by day I step through the wide door, you greet me in the big tree before.

I have to stand at the fire every hour, you let the wind go into the halls.

I'm allowed to complete my work with every day, you, great God, belong to the singing of the wheels,

you gave the steel into my rough hand, I understood your will in it:

To serve my people day by day, you created me as your hammer-knock.

Erich Krüger

### Joke of the week

Manager training with 30 men of the middle management-lever. Meeting in the hotel on the last day. The leader of the seminar says: "Gentlemen, at the end we want to go for some general education. Let's see, what you know. Well - I start with a classic quote, you tell me who said it, where and when." He begins: "From the ice loose are steam and rivers..." Nobody knows it. Suddenly a small japanese man rises from far back: "Johann Wolfgang von Goethe, Faust, Osterspaziergang 1806." The participants murmur agreed. Next question: "The moon arose, the golden stars shine..." And again, like a flash, the japanese man: "Matthias Claudius, Abendlied, 1779." The managers look embarrassedly touched onto the ground. The leader of the seminar: "Strong connected with the earth..." - "Schiller", the japanese man glances, "The song of the bell, 1799!" Now the managers slowly are annoyed. Someone in the first row murmurs: "Fucking Japanese!" Once again a voice from far back: "Max Grundig, CeBIT, 1982!"

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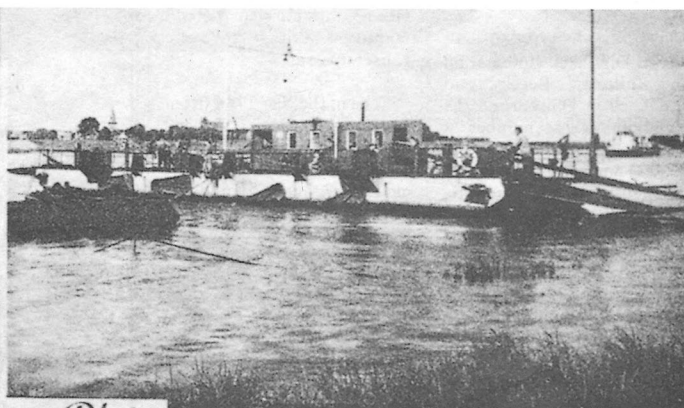
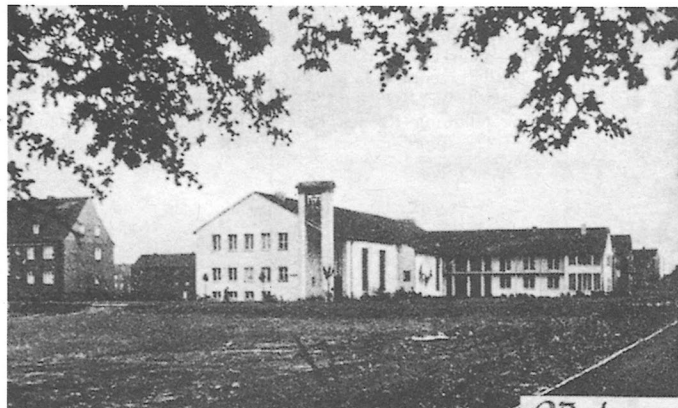
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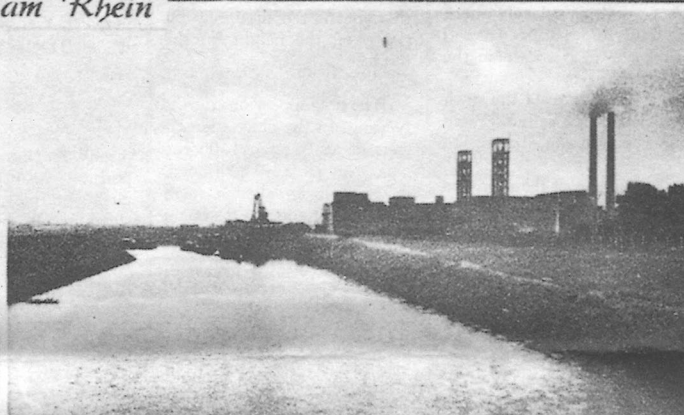
(Out of a NRZ-Report)

# In the „Walsumer Hof“ the Boss Cooks By Himself

Fish- and mussel-specialties are asked far



Walsum am Rhein



The Walsumer Hof is a restaurant with history and an extraordinary kitchen. On the Rheinstraße near the ferry to Orsoy you feel a bit like being put back into the history of the old Walsum inhabitants. The family Langhoff completed the court approunately in the year 1837. Since then it was in possession of the family and had a hospitable history from the beginning on.

Not only the nearness of the Rhein but the families' love to the water is decisive for the specialisation on fishmeals. „Since I was a child I learned to steal with the eyes“, says Frank Langhoff with a smile. So it's no miracle that one gets fish- and mussel meals from throughout the world in a delicious prepared way.

These specialties demand on especially huge expen-

diture of buying the ingredients. Every second day the innkeeper has to deal with far distances in order to get the high-class goods for his guests. „The expenditure is worth it when I see that my guests are satisfied.“

With a so worldly father it's not surprising that the four sons stood in this profession. They work in the huge german houses and always bring new innovations and experiences home with them.

Right now in the time of mussels everybody can be spoilt. Besides the normal frisc prepared ocean animals there are for example very fine in creamsauce or with curry grafted variations.

But even the fishmeals are an experience, too. They already fish get smoked after the order. The guest gets his fish very warm onto the table: a seldom pleasure as it is always confirmed.

But besides the fabulous fishmeals, meat doesn't come to short, too. „Actually fillet must have a high quality“, so Langhoff. „Meat must already without spices be a pleasure.“ So it doesn't fail to come that the family itself holds pigs on its 1000 m<sup>2</sup> huge residence. „Two times a year it's slaughtering-time here. Then our guests can get everything from fresh „Schmalz“ to „Panhas.“

Even vegetable like porree does the family Langhoff plant on their own ground. „Then I'm really sure that everything is naturally clean and without any harmful substances.“ So Langhoff. „Quality and freshness is simply the ABC of a good kitchen!“

So Franz Langhoff doesn't miss to work in the kitchen himself. The boss personally cooks and grafts the mussels. The 18 fire-places grant that the „Schalentiere“ always get served fresh and in portions.



# HÄGAR





**„Bergmann's Oysters“**

Mussel-specialty

- saisonal -

*Mussel-soup*

„House Art“ .....

*mussels „Rheinische Art“*

with brown bread .....

*mussels „Friesische Art“*

with brown bread .....

*cream mussels „Sea box“*

with brown bread .....

*backed mussels*

roast in eggs with toast .....

*mussels*

in curry sauce with rice .....

*bog-farmer-breakfast*

with backed potatoes and pickled gherkin .....

*mussel-omelet*

with fine herbs and salad .....

*mussel pan*

with mussel-broth and cheese .....

*spanish mussel pan*

with tomatos and cheese .....

**Starters***Sardines*

baked, with herb sauce, toast and butter .....

*1 dutch young herring*

with brown bread and onion rings .....

*North sea shrimps natural*

with brown bread .....

*North sea shrimps cocktail*

„Helgoländerart“ with cocktail sauce, toast a. butter .....

*salmon haus-marinated*

w. cream, horseradish, Preiselbeeren, toast a. butter .....

*mixed fish starter-plate*

with toast and butter .....

Barmaid: "I'm sorry, sir, the bar will not be open for half an hour - would you like a drink while you're waiting?"

\* \* \*

There are four kinds of milk - sweet milk, sour milk, buttermilk, and condensed milk. This explains why dairy cows are equipped with four taps!

\* \* \*

The old man had never been in an expensive restaurant and it was one of the things he longed to do before he died, so he carefully saved a little of his pension money each week and eventually he had enough money to dine out in style. Unfortunately, he had a rude shock when he tied his table napkin around his neck and the head waiter in the restaurant said to him: "Would sir like a shave or a haircut?"

\* \* \*

Dinner lady: "Alec! Eat your greens. They're good for growing children." Alec: "Who wants to grow children?"

\* \* \*

Boy (eating an apple): "Gosh! I just swallowed a worm." Neighbour: "Come into the house and I'll give you something for it." Boy: "No, thanks, I'll just let it starve."

\* \* \*

"It says on the menu that there's a choice of greens," said Alec to the dinner lady. "There is," said she. "Broccoli." "But that's no choice." "Yes it is," said the dinner lady. "Take it or leave it."

\* \* \*

"I went to a restaurant where there were no menus." "How did you know what there was to eat?" "I just looked at the tablecloth and guessed."

\* \* \*

"Are you a good boy, Charles?" asked the visitor. "Do you say your prayers before each meal?" "Oh no," said Charles, "my mum's cooking has improved a lot."

\* \* \*

Granny: "You've left all your crusts, Joan. When I was your age I ate every one." Joan: "Do you still like crusts, Grandma?" Granny: "Yes I do." Joan: "Well, you can have mine."

\* \* \*

How can you improve the taste of salt? Sprinkle it lightly over chips.

**Soups**

## Clear soups

*French onion soup*

over backed .....

*Fish soup* .....

## Bound soups

*Oxtail soup* .....*Tomato soup*

with cream-hood .....

*Shrimps soup* .....**Cold Meals***Salad bowl*

with cheese and toast .....

*Plate of ham*

with row ham and fried egg on bread .....

**For Small Appetit***Pan cake with bacon*

with salad .....

*Egg pan cake*

with apple mus or sugar beet cabbage .....

*Apple pan cake* .....

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the charges for gas, water, electricity,  
heatiry, refuse collection, chimney sweep,  
telephone, newspaper, radio, TV, Gema,  
and so on, we have just the money  
for this advertisment  
and we hope you support  
our restaurant with an active visit.

For your visit thank the competent  
tax office.

## Cold fish-specialties

- 1 roast herring  
with bread .....
- 1 roast herring  
with roast potatoes .....
- 2 roast herring  
with bread .....
- 2 roast herring  
with roast potatoes .....
- 2 young herring  
mild salted with bread .....
- 2 young herring  
mild salted with roast potatoes .....
- Herring-bowl  
with roast potatoes and salad .....

## From the Empire of Neptun

- Filet of flounder „Müllerinart“  
1 flounder filet .....
- 2 flounder filets .....
- Filet of flounder „Finkenwerderart“  
1 flounder filet .....
- 2 flounder filets .....
- Flounder  
roast in butter - from .....

Sideorders: Potato salad, roast potatoes, salt potatoes,  
Pell potatoes, with salad

## House-specialties

- Filet of red perch  
roast in eggs with potatoes salad or roast potatoes,  
and mixed salad .....
- 1 filet .....
- 2 filets .....
- 2 green herring roast in pan  
with roast potatoes and mixed salad .....
- Catfish  
with salt or roast potatoes and mixed salad .....
- Butterfish  
with salt or roast potatoes and mixed salad .....
- Nilgruff  
with salt or roast potatoes and mixed salad .....
- Filet of pike  
with salt potatoes, white wine sauce and mixed salad .....
- Filet of Halibutt in mustard sauce  
with salt or Pell potatoes and mixed salad .....
- Filet of zander „Müllerinart“  
with roast potatoes and mixed salad .....
- salmon forelle blau or „Müllerinart“  
with salt potatoes and mixed salad .....

"Waiter, waiter, I have a complaint." "This is a restaurant, sir, not a hospital."

\*\*\*

There were two eggs in a saucepan. One egg said, "Whoo, it's hot in here." The other one said, "Wait till you get out, you'll get your head bashed in."

\*\*\*

A woman woke her husband up and said, "there's a burglar in the kitchen eating the cake I made this afternoon. Ring 999!" "Who shall I ask for?" said her husband, "police or ambulance?"

\*\*\*

A man went into a milk bar and ordered a milk shake. He drank it to the last drop, smacking his lips every now and then. At last he said to the man behind the counter, "That was the best milk shake I ever had. Just to show you how much I enjoyed it, I want you to take this for a present." He reached into his pocket and pulled out a live lobster. The man did not know exactly what to do, but finally he said, "Thanks very much. I'll take it home for dinner." "Oh, she's already had dinner," said the customer. "Take her to the pictures."

\*\*\*

In an office kitchen: Staff should empty teapots and then stand upside down on the draining board.

\*\*\*

What's worse than finding a maggot in your apple? Finding half a maggot.

\*\*\*

How do you make a sausage roll? Push it.

\*\*\*

What does a traffic warden have in his sandwiches? Traffic jam.

\*\*\*

Mum: "Don't you know you're not supposed to eat with your knife?" Child: "Yes, but my fork leaks."

\*\*\*

"Now then Godfrey," Mrs. Hamilton asked in a friendly way, "will you join us in a cup of tea?" "No thank you," replied Godfrey, "there's hardly room for you let alone two of us."

\*\*\*

Vegetarian: "I've lived on nothing but vegetables for years." Listener: "So what, I've lived on Earth all my life."

## Specialties

- Salmon filet  
stew or roast, with garlic sauce,  
roast or salt potatoes and saladplate .....
- Filets of Sea devil roast in egg-coat  
in horseradish sauce,  
with salt potatoes and mixed salad .....
- Shrimps\* roast in shell  
with garlic sauce, toast and mixed salad .....
- Shrimps\* roast in shell  
with garlic sauce, curry rice and mixed salad .....
- Portion river eel (Fateel)  
backed in butter,  
with roast potatoes and mixed salad - from .....
- Portion eel in dill weat sauce (Fateel)  
with roast or salt potatoes and mixed salad - from ...
- North sea Dover sole  
roast in butter,  
with roast or salt potatoes and mixed salad - from ...

\* Seaveter 16/20

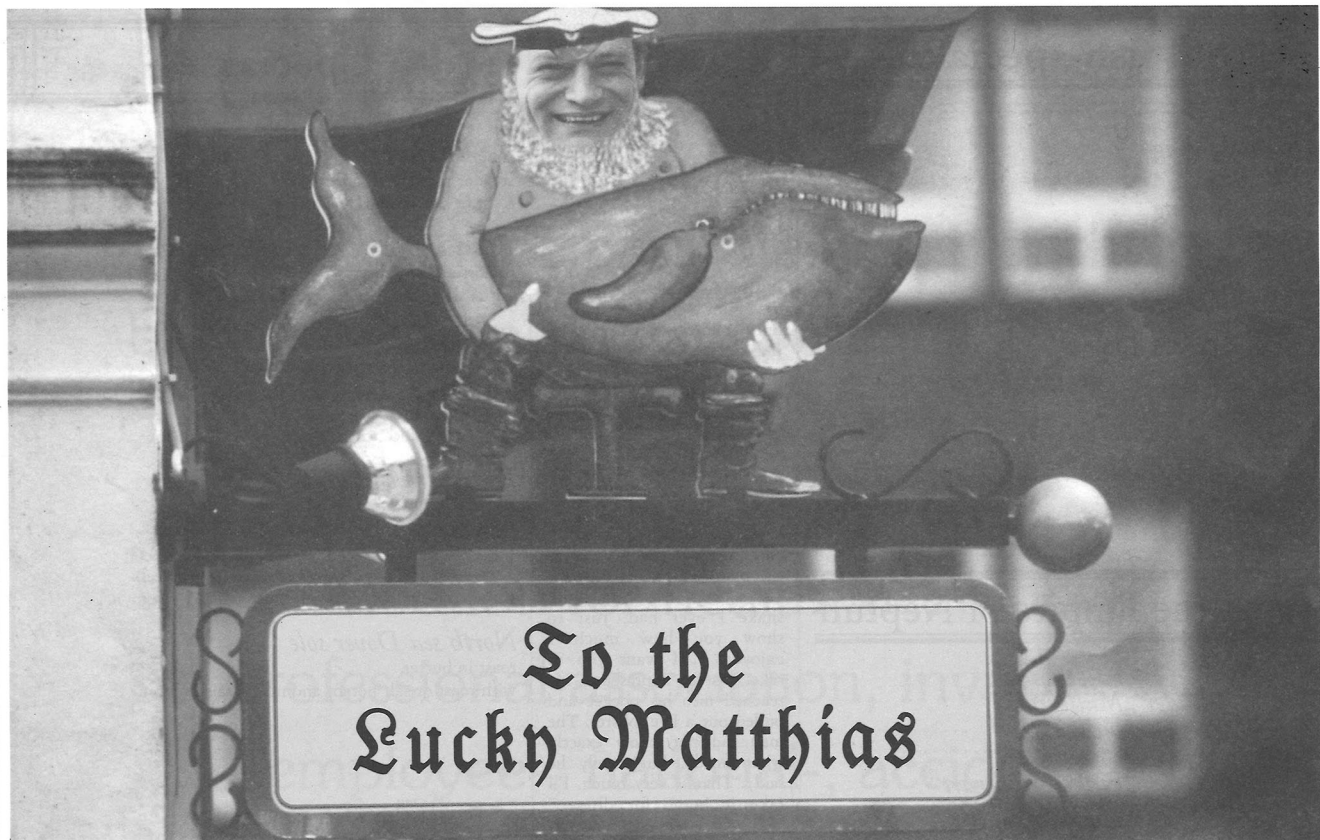
## From Our Smoke hot Served

- 2 green herrings  
smoked,  
with roast potatoes and mixed salad .....
- Filet of „Niederrheinische“ carp  
smoked,  
with roast or salt potatoes  
and mixed salad - from .....
- Mackerel  
smoked,  
with roast potatoes and salad .....
- Filets of halibutt  
smoked,  
with roast potatoes and salad .....
- Filet of salmon  
smoked,  
with roast or salt potatoes .....
- Salmon forelle  
smoked,  
with roast or salt potatoes - from .....
- Eel  
smoked,  
with roast potatoes and mixed salad .....



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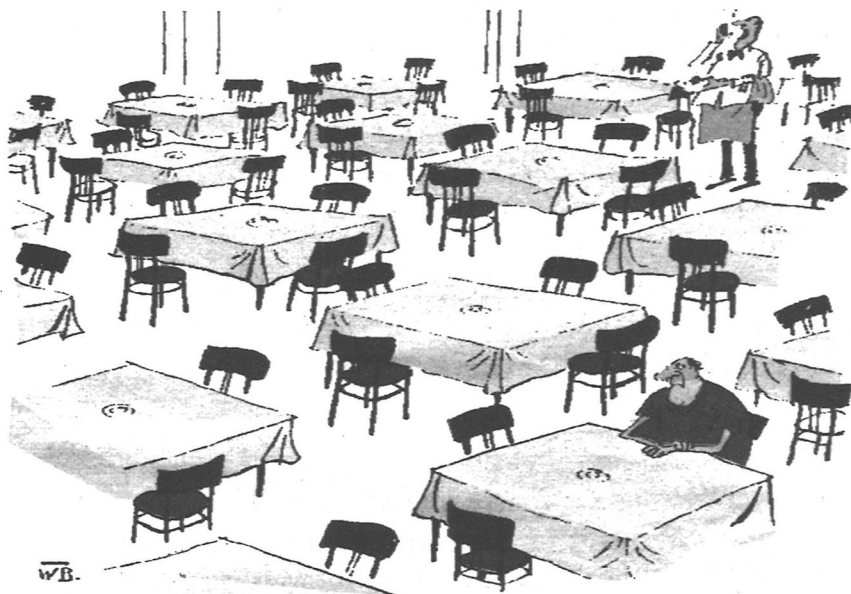
„Attation, Karl - the plates are very hot !“



„Are you sure, that you are the opinion that our cancers aren't fresh?“



„What's that!“



„Who has ordered this chop?“



„Apples, always apples - i'm fed up with apples!“



„I had no time to buy a dessert, but i can offer you something else!“

(Out of the WAZ-report from the 13<sup>th</sup> october 1973)

# In the „Walsumer Hof“ Mussels Are a Specialty

Guests feel good at Langhoff - Lots of fish-meals

Gastronomy in Walsum: Often mogned but in most cases praised. What do Walsum's locals and restaurants offer the sophisticated guests? How does the menu look like? What is offered, how do the prices look like and how do the visitors feel at the white covered tables in the locals? In the series „Gastronomy in Walsum“ the WAZ examines all these problems. It's even explored how it looks behind the scenes. How is it about cleanliness in the kitchen and the sanitary installations? In the second part of the continuation we report on the Walsumer Hof (Inh. Franz Langhoff) on the Rheinstrasse.

For more than 100 years the Walsumer Hof is in property of the family Langhoff. For more than 100 years hospitality reigns in this local in the „Dörp“. One motto is: „Only the best from kitchen and cellar for the guests.“

The menu that is given to the guests shows about 50 different meals. In the center of this rich selection are especially in this season the delicious mussel-meals.

About 60 to 70 portions get sold every day. The friends of these delicatesses don't only come to the Langhoffs from Walsum. Even in Wesel, Kamp-Lintfort, Moers and Duisburg it went around that the Langhoffs' mussels are a delicatessen.

In order to not disturb the process in the kitchen and to secure the meat from unpleasant tastes, Haus Langhoff installed a separate musselekitchen. Here no wish concerning the cleanliness remains.

The same is in the kitchen where Erika Langhoff reigns. As a skilled cook she partly overtook recipes from her mother.

Whether „Tiroler“ Livercheese, a real turtle-soup, a schnitzel or greasy pancake with salade, there's hardly no specialty that doesn't exist in the Walsumer Hof.

Extremely huge is the choice of delicious fish-meals. And on closer inspection of the menu the loner of exotic pleasures suspends i highest spheres if he has to chose in the variety of roasted and cooked pike.

Forelle, Schleie or carp, the offer of fish-specialties is big. Everyday fresh shrimps are served and the guests doesn't even have to forget a portion of deliciously prepared river-ale.

The one who decides for a small delicacy is offered a portion fried fish.

The comparison of the prizes: The meals are by no means too expensive. The quality can be shown and the portions are absolutely rich.

The opinion poll under the guests came to the result that the service is absolutely polite and competent. Members of the female skittleclub „Unter uns“, as many other regular guests, gave the Walsumer Hof a good evaluation.

Furthermore the drinks are great, too. Besides good

beer, various Mosel- and Rheinwines are offered. But also Frankic wines and delicious french wines don't miss in the offer.

Daily the Walsumer Hof has open from 16 to 23 o'clock. It is closed on Mondays. The localities consist of a restaurant that has room for about 60 guests. The atmosphere is inviting and the guest while entering the restaurant the feeling of being in a fisher-local.

Even in the winroom, that offers a seat to 25 guests, the gourmet is well kept. Furthermore there are three skittle alleys that are permanent, taken.

A view into the sanitary installations showed that they are clean, but in the opinion of WAZ, too small.

The general impression is good. Not only the guests but even the WAZ can give the Walsumer Hof a good certification especially because this restaurant offers warm meals until 23 o'clock.

Total mark: „B“.



## Meet-meals

### Rumpsteak

with onions and herb butter,  
roast potatoes or chips and salad .....

## Desserts

Mixed ice-cream .....

Mixed ice-cream  
with cream .....

Ice-coffee .....

Vanilla ice-cream  
with hot cherries .....

Grand Marnier-ice-soufflé  
with cream .....

Red grits  
„Hamburger Art“ .....

Baked camembert .....

Mocca-ice-soufflé  
with cream .....

2 Pan cakes  
with vanilla ice-cream, chocolate sauce  
and Grand Marnier .....

Mousse au chocolat  
with cream .....

Baked apple  
with raisins, nuts and vanilla ice-cream .....

Natürliches  
Mineralwasser

trink  
Mercator  
quelle

Stilles  
Mineralwasser

## Aperitif

Martini weiß	5 cl
Campari	5 cl
Sherry (dry, medium, cream)	5 cl

## Barrel Beer

König Pils	0,20 l
König Pils	0,30 l
Diebels Alt	0,20 l
Diebels Alt	0,30 l
Kelts Pilsener (alcohol-free)	0,30 l
Weizenbier	0,50 l

## Bottled Beer

Malzbier	0,30 l
diet Pils	0,33 l
Diebels (alcohol-free)	0,33 l

## Glass of Wine

### White Wines

Moselwine „Reiler vom heißen Stein“	0,20 l
Edelzwicker „Vin d' Alsace“	0,20 l
Blanc de Blanc	0,20 l
Badischer Müller Thurgau	0,20 l

### „Weißherbst“

Spätburgunder Weißherbst	0,20 l
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### Bordeau Wines

Amselfelder	0,20 l
Franz. Rotwein	0,20 l
Badischer Spätburgunder	0,20 l

### Rosé Wines

Rosé de France	0,20 l
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## Bottled Wine

Grauburgunder	
dry	0,75 l

Spätburgunder	
borbeau win, dry	0,75 l

## Sparkling Wine

Pikkolo Hausmarke	
Bottle Hausmarke	0,75 l from

A man came into a café and ordered a strawberry parfait in a long, tall glass. When it came, he carefully spooned off the whipped cream and rapped it in his hair. Then he tossed the ice-cream behind the counter and eagerly ate up the glass. Finally he threw the stem of the glass over his shoulder. Another Customer, who had been watching the performance, tapped his arm. "My good man," he said, "what are you thinking of?" "I'll tell you," was the answer. "Whipped cream is good for the hair. I can't stand ice-cream. It's too cold. But I just love glass." "Of course, of course! But my good man," said the other, "don't you realize that the stem is the best part?"

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Jeffrey: "We have a Red Indian toaster at home."  
Jeremy: "What's a Red Indian toaster?" Jeffrey: "Instead of the toast popping up it sends up smoke signals."

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"Waiter, waiter, there's a fly in my soup!" "If you throw it a pea it will play water polo."

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"Waiter, I'll have an egg. No, make it a steak." "I'm a waiter, sir, not a magician."

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"Waiter, how long will my spaghetti be?" "No idea, sir, we never measure it."

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The waitress brought Mr. Jones his soup, and then stood looking out of the window. "It looks like rain," she said. "Yes," replied Mr. Jones having started his soup, "it tastes like rain as well."

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Customer: "Waiter! Get me the chef!" Waiter: "Certainly, sir." Chef: "You wanted me, sir?" Customer: "I most certainly did! This steak and kidney pie is as hard as old rocks. It's absolutely terrible!" Chef: "But my steak and kidney pies are delicious. I've had lots of experience making them. Indeed, I've been making them since before you were born." Customer: "So why did you have to wait until now to serve them?"

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"Waiter, there's a fly in my soup." "Don't worry, sir, that spider on your bread will get him."

## Spirits

Claus-Wacholder aus dem Dörrp	2 cl
Korn	2 cl
Himmel & Ähre	2 cl
Klarer mit Boonekamp	2 cl
Aufgesetzter „Beeren Baas“	2 cl
Rum Verschnitt	2 cl
Schinkenhäger	2 cl
Bommerlunder	2 cl
Malteser	2 cl
Slivovitz	2 cl
Wodka	2 cl
Dry Gin	2 cl
Aalborg „Jubi“	2 cl
Schwarzwälder Kirschwasser	2 cl
Schwarzwälder Himbeergeist	2 cl
Schwarzwälder Obstwasser	2 cl
Williams-Christ-Birne	2 cl
Linie	2 cl
Cordial	
Gammel Dansk	2 cl
Jägermeister	2 cl
Underberg	2 cl
Fleischhauer „Schweinchen“	2 cl
Fleischhauer „Löwentor“	2 cl
Fernet Branca	2 cl
Fernet Menta	2 cl
Liqueur	
Eierlikör	2 cl
Grand Marnier	2 cl
Brandy	
Asbach Uralt	2 cl
Metaxa	2 cl
Mariacron	2 cl
Cognac	
Hennessy V.S.O.P.	2 cl
Remy Martin	2 cl

## Longdrinks

Gin & Bitter Lemon	0,20 l
Gin & Cola	0,20 l
Pernod & Cola	0,20 l
Pernod & Orange juice	0,20 l
Whisky & Cola	0,20 l
Wodka & Cola	0,20 l
Campari & Orange juice	0,20 l

## Alcohol-free Drinks

Rheinfels Quelle feinperlig aus dem Dörrp	0,25 l
Mercartor table water	0,25 l
Brohler water	0,25 l
Coca Cola	0,30 l
Lemonade	0,30 l
Bitter Lemon	0,20 l
Apple juice	0,20 l
Orange juice	0,20 l
Currant juice	bottle 0,20 l
Cherry juice	bottle 0,20 l
Tomato juice	bottle 0,20 l

## Hot Drinks

Cup of coffee	
Cup of Espresso	
Cup of Cappuccino	
Glas of tea	
Glas of Gowing wine	
Glas of Grog	
Glas of Hot citron	
Gals of „Seal“	

Echter  
**Claus-  
Wacholder**

Walsumer Wacholder-Brennerei  
**Hermann Claus**  
DUISBURG-WALSUM GEGR. 1715



(Out of the NRZ-report from 13<sup>th</sup> march 1993)

## Where The Ballfish Looks Out For The Plates of Soup

Here was also feast on Emperor's Birthday

Matthias Langhoff gathers up the sleeves of his fisher-shirt. And suddenly he whirls around on six places at once, cooks flounder, Schleie and carps on 14 flames, rushes smiling to the entry to greet the new guests: „What, you are here once again, too?“. Then he rushes from table to table: „Do you really like it? Perhaps one more?“ And when he late at night gives the guests a „Schneeglöckchen“ to take leave, he still is smiling convincingly. Because the same like his three brothers he has hospitality in his veins. In the seventh generation the family Langhoff spoils their guests in the Walsumer Hof.

Anno 1838. At that time grandgrand-grand-father Johannes Langhoff bought this beautiful house on the Rheinstrasse and founded the small family-imperium. Besides the restaurant the Walsumer Hof hosted a bakery, a grain- and coke-shop. In 1914 grandgrand-father Franz added a hall, in which soldierclubs liked to meet on emperor birthdays.

The change came in the 60's. This time Franz Langhoff jr. overtook the restaurant with his wife Erika and noticed that he had enough from Schnitzel and half chicken. „In the meantime you could have gotten it on every corner! We urgently needed a new idea.“ And this idea quickly caught fire on a vacation at the north-sea, while the skilled waiter sat at the water with his fishing tackle: Fish? Of course - fish!

The wooden ciling of the comfortable restaurant is covered with his fishing nets. And from the rustic lamps glance „ausgestopfte Kugelfische“ into the soup-plates. Even the guests sometimes became architectures: „If we had a sailor as a guest, who is not very liquid, we hosted him simply for a souvenir of his ship,“ remembered the 68 year-old Franz Langhoff. And so the „friesisch-maritime“ atmosphere grew stronger

every year with old shio-lamps, ropes or fish.

In the kitchen the couple worked side by side. Franz Langhoff learned cooking in american captivity - his wife lived her talent. Her's is the well-kept family secret - the recipe for the mussels „Rheinische Art“, which became a hit very soon.

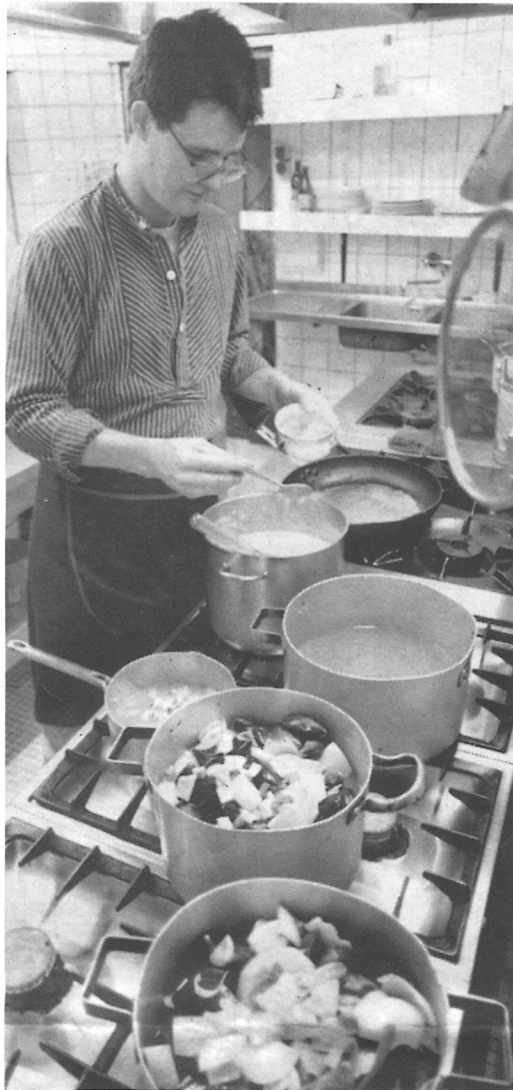
„When we started, we even had a roll of ten Pfennige in the till“, explains Franz Langhoff. That's the reason why the four sons only seldom were able to effort the luxury of playing soccer with their friends. As soon as the ten year old Mathias came from school, father Franz putted him a box of beer from behind the bar, put the son on the top of it and left him tap.

The twins Johannes and Ullrich meanwhile dealt with the tower of tables to wash up. When both were 15, the father picked them up at school, took them to a hotel in Hannover and presented his puzzled sons a training contract. And after the same method son Mathias found himself in a waiter training in the Sauerland a few years later.

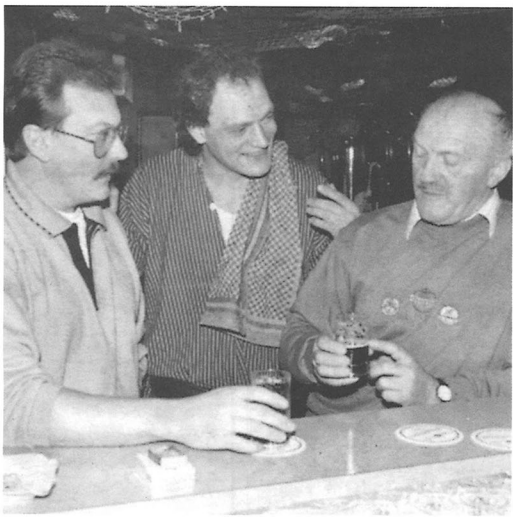
„It didn't matter to us that our father simply put us into the training. In fact we didn't want to do anything else anytime.“ Only Berthold, the youngest son, certainly wanted to become cabinet-maker. But when he didn't get any training-contracts, he applied for a job as cook in the Mercatorhall. „Directly in front of their home - no way“, grumbled his brothers and started a advertisement in a hotel paper on their own. And shortly later Berthold took his training in Oberbayern.

Today all the Langhoff-sons are trained in hotel- and restaurant professions. Ullrich Langhoff and a friend of him overtook a restaurant in Wesel, his twin-brother Johannes leads the kitchen in Walsum's „St. Camillus Hospital“.

Matthias and Berthold Langhoff expanded their horizon in european noble-hotels. But when the father wanted to lay the spoon out of his hand, they returned to Walsum in order to continue the old family tradition. And now they cook side by side, like once their parents, and host their guests as they belonged to the family, too.



On 14 flames are fish-meals prepared in the „Walsumer Hof“. During Berthold Langhoff (photo up) the cooking spoon goes his older brother Matthias (photo down, middle) in the restaurant to greet and say goodbye to the guests.



Franz Langhoff (2. from right) has get the idea to change the „Walsumer Hof“ into a first-class fish-restaurant in the 60ties. Now his sons (from right) Ullrich, Berthold, Matthias and Johannes has taken over the cooking spoon in the 7<sup>th</sup> generation.

## No time

*Take the time to work - Working is the price for success*

*Take the time to think - Thinking is the key to power*

*Take the time to play - Playing is the secret to eternal youth*

*Take the time to read - Reading is the secret for wisdom*

*Take the time to be semteel - Being friendly is the way to happiness*

*Take the time to dream - The dream stretches a star onto your vehicle*

*Take the time to love and be loved - Love is the privelege of gods*

*Take the time to look around - The times to short for being egotistical*

*Take the time to laugh - Laughter is the music of the soul*

**Excerpt from a letter of Erika Langhoff to her son Matthias in the year 1976**

## Admired guests,

**we hope that you spent some nice hours  
and you liked being with us.**

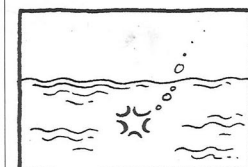
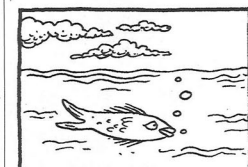
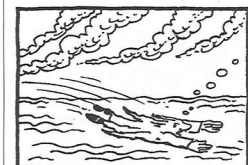
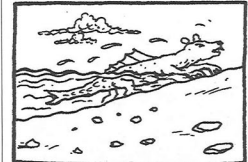
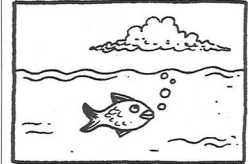
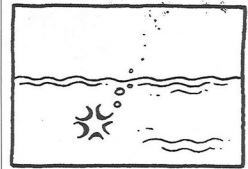
**We would be glad, if you would recommend  
us to your friends and acquaintances.**

**If you didn't like it, recommend us nevertheless.**

**Tell it to your worst enemy -  
Why should he be better than you.**

## Thanks a lot !

### The course of things



Natürliches  
Mineralwasser

trink  
  
**MERCATOR**  
Quelle

Stilles  
Mineralwasser