



Lougheed Hotel

“Haus Falkenstein”

Owners: Silke & Michael Hentschel

Our family moved to Lougheed on February 12th 2009. We (Silke, Michael and the two daughters Solvejg and Hjordis) came directly from Germany. The job offer was a coincidence, it was not planned to move to Canada. We just wanted to get out of the European Community to give our kids a chance for a better future.

We took the opportunity and jumped into ice cold water...

We started to clean up, renovate and in April 2009 we reopened the little restaurant part in the front. We offer German food, especially fresh pan fried Schnitzel. In summer 2009 we built a beer garden behind the hotel, so our guests can enjoy their meals outside too.

We knew you have to be special to “survive” out here in the country and we had several options before we decided to do the restaurant. We offer steak-nights, it is quite unique to have a barbecue inside of the house. But most people are coming for Schnitzel, steak-nights have to be booked in advance.

Locals convinced us that we had to do an Oktoberfest. Well, the first one was a great success and we are already planning on the 5th one for 2013. No advertising is needed, we are normally sold out at least 6 weeks ahead.

In October 2009 we received the “New Business of the Year” award from the Village of Lougheed. It is a pretty trophy and it was a nice ceremony in Strome. It encouraged us to stay here to re-establish the Lougheed Hotel.

It took a long time until the word spread around, but now we are established and a well known spot for good food and a variety of German beer. **Right now we are having the largest variety of fresh pan-fried Schnitzel in North America.** To make it as authentic as possible we import the spices from Germany and most of our food is homemade. A few people are asking us why we are only open from 11:30 – 1:30 and from 5:00 to 9:00. Well, we have to prepare everything and we can’t do it while the restaurant is open. Example: To make Zigeuner Sauce, it takes us 3 hours... Our daily shift is at least 10 hours. Once a week a shopping tour to buy new and fresh items.

Because of ads in a German paper for Alberta we are now known in the cities too. We had quite some people driving up here for the food. We even have “Schnitzel-Tourists” who book a room, come for supper, stay the night and then drive home again.

We changed the business completely; the old “bar” is gone. We have a family friendly Pub-Style Restaurant in Lougheed now. Kids are allowed to come in and the furniture and decoration got changed. We renewed the washrooms completely after Christmas 2012, so that they are “showable” too. The little restaurant part in the front turned out to be too small, so we use it for storage and there are plans to expand the kitchen in the future. A lot more renovations have to be done, but it only goes step by step. We try to do most of it ourselves and it is a matter of time and money.

In June 2012 we bought the building and as we live in it too, we are interested in the history of this old hotel. On our website we publish every information and photo we can get. It is quite interesting, the Lougheed Hotel started in 1910 as “The Armitage” in Sedgewick. We are very thankful for all the support we got so far.



Our daughters Hjordis (15) is in grade 10 in Sedgewick Highschool and doing very well. Solvejg (22) is in Vermilion for the second year college “early learning and childcare”. Solvejg

started with Tae Kwondo when she was 7 and went back to Germany in 2009 for the world championship in open Karate and returned to Canada as a double world champion (single and teamfight).

We are both members of the Lions Club (Silke is secretary) and the Royal Canadian Legion and enjoy to live in the community of Lougheed. We don’t regret it a bit that we decided to live here, Lougheed is our home now.

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