

Vorpommern

Traditional Fishing Villages



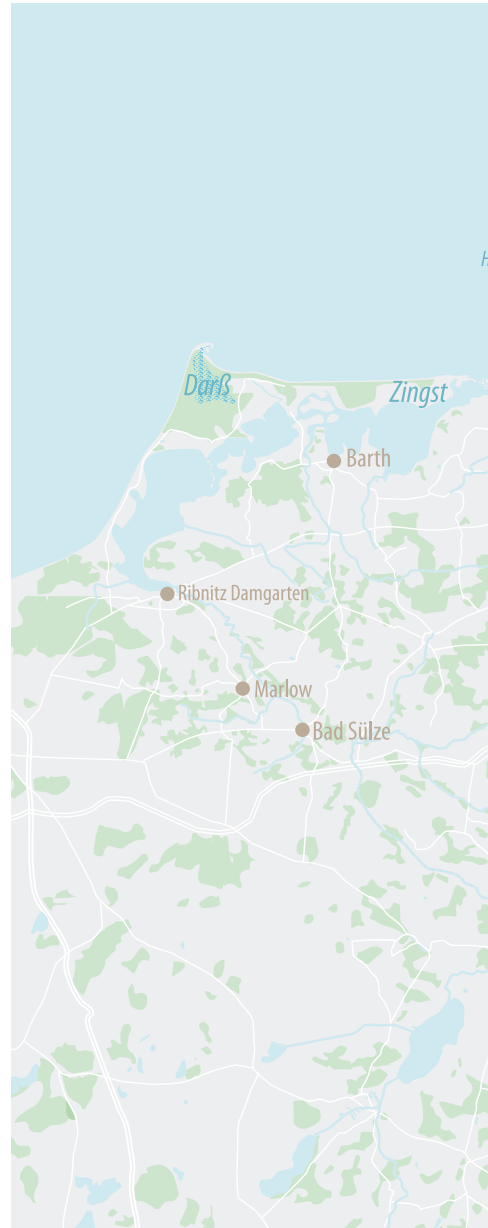
- 4–5 STAHLBRODE
- 6–7 GREIFSWALD - WIECK
- 8–9 FREEST
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- 14–15 ALTWARP

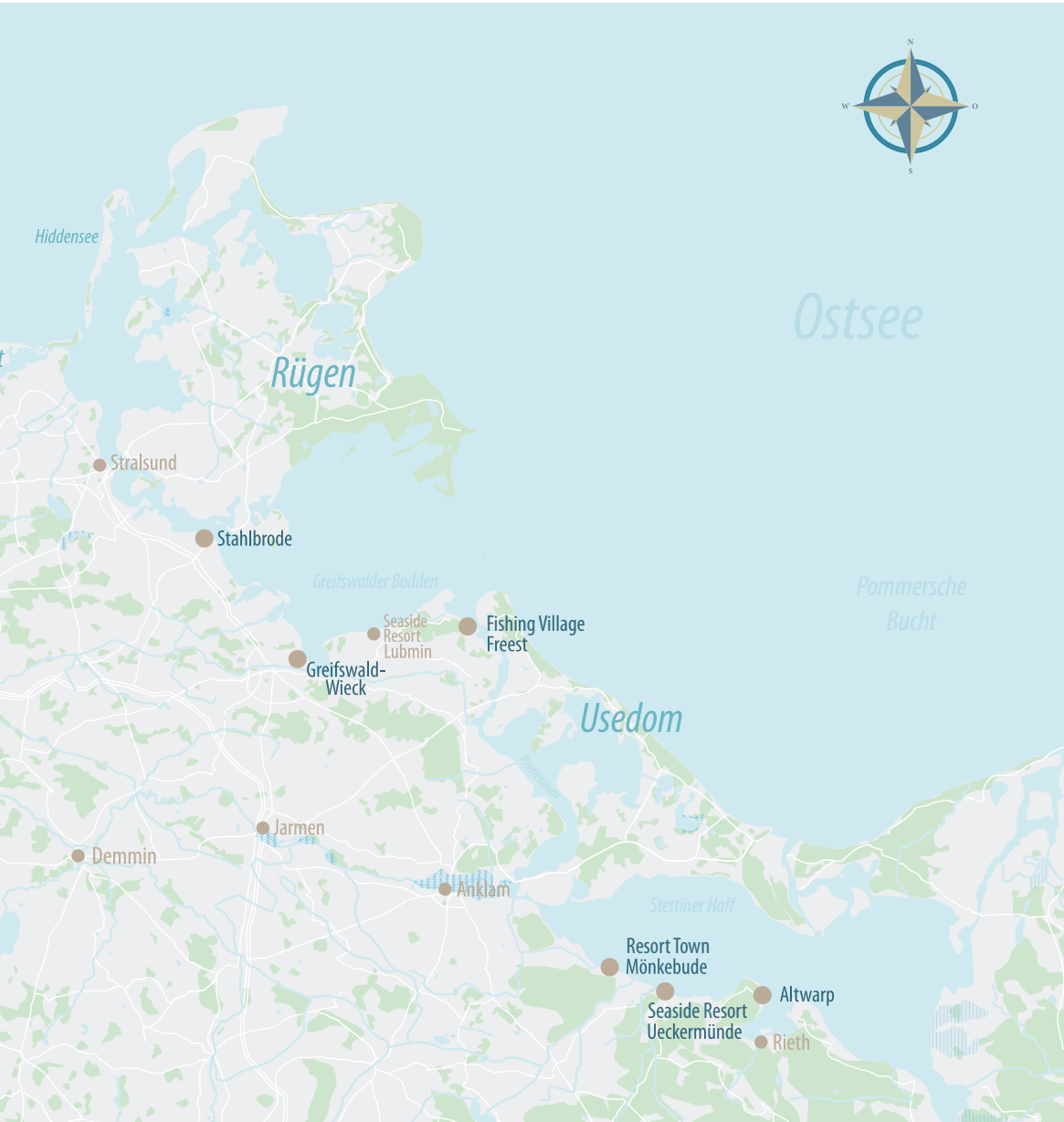
Vorpommern may be a lot of things, but boring isn't one of them. Unique natural wonders, historic towns and a rich variety of coastal areas—a colourful diversity on land and on water, just typically Vorpommern.

Regionality and tradition are also typically Vorpommern. This is especially true in the small and large fishing villages and their harbours when the fishermen return from the sea in the early morning and unload their catch. Specialities of the Baltic Sea can be bought fresh from the waters here.

The following pages contain lots of interesting facts about the harbours of Vorpommern, their fishing villages, the fish and fishing in general. An important maritime and cultural heritage in Vorpommern.

Find out more at: myfish.vorpommern.de





ICONS:



active



nature



traditional



primarily fish dishes



culture



experience



upscale

HERRING

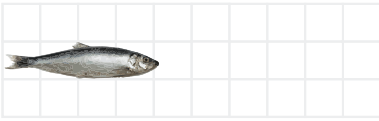
Size: 20 – 40 cm

Weight: up to 1 Kg

Age: up to 20 years

Habitat: open sea

Fishing season: March – June



10 cm | scale 1:20

STAHLBRODE

The small fishing village of Stahlbrode has a variety of attractions to offer its visitors. Relax in the untouched natural surroundings and delight in the salty fresh air – bask in the sunshine on the small natural beach or simply revel in the maritime flair of the place. Its central location makes it ideal for excursions to the Hanseatic towns of Greifswald and Stralsund. The island of Rügen is also just a short car ferry away and is a marvellous place for a day out. Fresh fish lovers will be in their element with all the gastronomic specialities.





SIGHT-SEEING



- Stahlbrode boat hire



- Landwerthof with school farm and farm shop



- Schoritzer Wiek with cormorant breeding-colony



- Archaeological cannon earth-works on the banks of the Sund
- Chapel with cemetery from around 1886

Restaurant



- Ferry house
- Molenstube

FISH RECIPE

SCHILLINGS FRIED HERRING

Preparation:

Squeeze the lemon. Wash the herrings, pat dry and rub with salt and lemon juice. Place in the fridge for about one hour. Finely slice the onions into rings. Bring to the boil in a saucepan with water, vinegar, salt, sugar and spices and then leave to stand for five minutes. Cool the marinade to room temperature. Roll the herrings in the flour and fry on both sides in a pan with hot oil. Layer in a shallow dish and pour over the marinade. Cover with foil or a lid. Leave to stand for two to three days in the fridge. Serve with crispy fried potatoes and a green salad.

INGREDIENTS

- 2 onions
- 1 tsp. salt
- 250 g sugar
- 300 ml white wine vinegar
- 700 ml water
- 1 TL black peppercorns
- 1 tsp. allspice corns
- 1 tsp. juniper berries
- 2 bay leaves
- 8 gutted rather small herrings
- 1 tsp. salt
- 1 lemon
- 6 tbsp. flour
- 4 tblsp. cooking oil

GREIFSWALD

Wieck

Wieck is a fishing village situated on the shores of the Bay of Greifswald. Its most famous landmark is the bascule bridge designed after the Dutch model. Fishing is still a widespread activity in Wieck. There is a wide range of culinary delicacies for fish lovers, ranging from fish rolls, typical regional fish dishes up to more extravagant creations. Numerous fishing boats, yachts and sailing ships line up along the river Ryck, which flows into the bodden here, underlining the maritime flair of the village. The beautiful beach promenade boasting wooden sculptures by international and local artists is an inviting place for long walks. As a district of the university and Hanseatic town of Greifswald, there are also numerous leisure opportunities and places to visit away from the fishing village.

SIGHT-SEEING



- Wieck bascule bridge
- Greifswald Cathedral
- Ruins of Eldena Abbey
- Pomeranian State Museum



- 'Greif' training school ship
- Greifswald Museum Harbour
- MS Stubnitz passenger ship
- Indigenous zoological gardens of Greifswald



- Elisenhain Greifswald Nature Reserve



- Greifswald open-air pool

Restaurants



- Restaurant Büttners



- Restaurant Fischerhütte



- Hafenräucherei Wie-05

- Restaurant GbR Radtke





DID YOU KNOW?

FISCHERFEST GAFFELRIGG GAFFELRIGG FISHING FESTIVAL

Traditionally, the 'Gaffelrigg' Fishing Festival takes place in Wiek on the 3 July weekend. It is the largest maritime folk festival in Vorpommern and draws around 50,000 guests with its numerous attractions and the eponymous Gaffelrigg featuring traditional and museum ships and a lively supporting programme.

COD

Size: 40 – 150 cm
 Weight: up to 40 kg
 Age: 15 – 20 years of age
 Habitat: preferably in coastal areas
 Fishing season: April - December



10 cm | scale 1:20



Fishing Village FREEST

The fishing village of Freest is located directly at the mouth of the river Peene on the Bay of Greifswald and is home to the largest fishing port in MV. Every 5th fish in MV is caught here, mostly herring, flounder and cod. The oldest smokehouse in Vorpommern is also located near the harbour. From May to October, visitors can travel to Peenemünde via the isle of Usedom ferry, which leaves every hour. Bicycles are also allowed on board.

Buy fresh fish in the early morning directly from the fisherman or enjoy it on the spot in one of the restaurants offering both traditional and more unusual fish specialties. Visit the Freest boatyard and the local history museum for an insight into typical regional crafts.



PIKE-PERCH

Size: 40 – 120cm

Weight: up to 20 kg

Age: 15 – 20 years of age

Habitat: Freshwater and brackish water

Fishing season: all year round



10 cm | scale 1:20

DID YOU KNOW?

FREEST FISHERMAN'S CARPETS

The Freest fishermen's carpets – also known as 'Persians of the Baltic Sea' – are a traditional handcrafted product from Pomerania, most notably knotted by women and children in fishing villages as an additional source of income during the Great Depression of the 1920s. Every carpet is unique. It takes about 160 hours and 57,600 knots to knot one square metre of carpet. Admire the fishermen's carpets in the local history museum.

SIGHT-SEEING



- Freest Local History Museum



- Freest boatyard
- Thurow traditional smokehouse
- Kröslin marina

Restaurants



- Fischrestaurant Leuchtfeuer




- 'An der Waterkant'

- Hafentaverne



SIGHT-SEEING

-  • Ueckermünde Moors
-  • Adventure playground
-  • Zeesen boat sailing with the Ghost
-  • St. Peter's Church
- Local History Museum

Restaurants

- 'Restaurant Blauer Salon'
-  • 'Haffperle' fish snack bar with own smokehouse
-  • 'Zum goldenen Löwen' hotel restaurant
- Kregelins Bistro
- Beach hall

Resort town

MÖNKEBUDE

Mönkebude, the pearl of the Stettin Lagoon, is a renowned health resort with plenty to offer its visitors. It was founded in 1244 by monks of a monastery on Usedom, which gave rise to its name. The sleepy fishing village lies directly on the Stettin Lagoon and radiates a rustic charm courtesy of its thatched captain's houses. In addition to a sailing and yacht harbour, Mönkebude also boasts a fishing harbour, conjuring up a unique maritime flair in which to enjoy the culinary delights of fresh fish. Watch the lively goings-on, explore the vast expanse of nature all around or soak up the sun in a wicker beach chair. The water is very shallow, which makes it ideal for people of all ages on hot summer days. There is also a well-developed network of bicycle and hiking paths through the Anklam Forest and the Ueckermünde Moors for cycling and hiking tours.





FLOUNDER

Size: 30 – 50 cm

Weight: 200 – 300 g

Age: up to 20 years

Habitat: sea, rivers

Fishing season: April – January



10 cm | scale 1:20

DID YOU KNOW?

ZEESSEN BOAT

Zeessen boats are traditional fishing vessels which owe their name to the 'Zeese' fishing gear used for bottom trawling, a practice which usually took place in the shallow coastal waters of the bodden and lagoon. In Mönkebude, it is still possible to take a Zeessen boat trip to the Stettin Lagoon.



Seaside Resort

UECKERMÜNDE

The tradition of the 'Haffbad' or 'lagoon bathing' dates back to 1925 when Berliners regarded the Stettin Lagoon as 'their' own personal bathtub. Much has changed since then. But what has remained from this time are the beach hall with its beautiful resort architecture and the heartfelt hospitality in welcoming guests. The charming seaside resort of Ueckermünde is located south of Usedom directly on the Stettin Lagoon. The fine sand on the beach and the shallow waters along the banks are especially popular with families. Marvel at the lovingly restored houses as you stroll through the historic old town. Stay awhile in one of the inviting cafés on the market square or in the old town. A guided tour of the city offers many interesting insights into the past. Leisure-time skippers moor large and small boats at the quay in the city harbour and delight in the immediate proximity to the old town.

GARFISH

Size: 70 – 90 cm

Weight: up to 1.5 kg

Age: up to 15 years

Habitat: coastal seas,
near-surface

Fishing season: May – July



10 cm | scale 1:20



SIGHT-SEEING

-  • St. Mary's Church
-  • Pomeranian Palace in Ueckermünde with Lagoon Museum
-  • Ropes course
-  • Fairytale trail from Ueckermünde old town to the beach
-  • Pommernkogge 'Ucra'
-  • Ueckermünde zoo
-  • KULTurSPEICHER Ueckermünde
-  • Raft trips

Restaurant

-  • Restaurant Eis-Cafe Ahl
-  • Hotel & Restaurant Schifflaterne
-  • Backbord port tavern
-  • Brauhaus & Stadtkrug
-  • Restaurant Roter Butt

FISH RECIPE

STEAMED FISH EN PAPILOTE

Preparation:

Pre-heat the oven to 175 °C. Slice the orange and lemon and place all but one slice in the middle of a large rectangular piece of baking paper. Place the fish on top and stuff the fish with the remaining slices and half a bunch of thyme. Drizzle and season the inside and outside of the fish with olive oil and fleur de sel and sprinkle with pepper. Garnish with the remaining sprigs of thyme. Carefully wrap the fish in the baking paper and tie the ends of the paper with the string like a sweet so that it becomes a tightly closed parcel. Place the parcel in an oven dish. Cook the fish for about 20–25 minutes, depending on the thickness. Remove the parcel from the oven and carefully open it at the table.



INGREDIENTS

- 1 whole cleaned fish approx. 1 kg e.g. cod, pike-perch
- 1 organic orange
- 1 organic lemon
- 1 bunch of thyme
- 1 tsp. freshly ground pepper
- 1 tsp fleur de sel
- 1 tbsp. olive oil
- Baking paper and roasting string

ALTWARP

The fishing village of Altwarp lies directly on the coast between the Stettin Lagoon and Lake Neuwarp and is home to the Germany's easternmost harbour. There is a good view from the harbour to the Polish neighbour of Neuwarp, which can be reached by passenger ship. The idyllic village is surrounded by breathtaking nature and open spaces. Juniper moors, pine forests, oak and alder forests as well as the famous inland dunes make the nature park one of the most beautiful landscapes on the Stettin Lagoon. Revel in the maritime flair of the old fishermen's houses, visit the Dutch windmill, which was still in operation until 1950, or simply relax in absolute peace on the small natural beach. Fish is a large part of the culinary fare on offer here. It is served fresh every day in the restaurants and bars.





EUROPEAN EEL

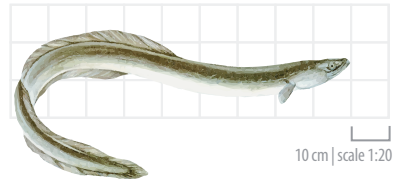
Size: 60 – 150 cm

Weight: up to 6 kg

Age: up to 50 years

Habitat: river and seas

Fishing season: April – September



SIGHT-SEEING



- 'Lütt Matten' passenger ship



- Juniper valley
- Shifting sand dunes



- Heimatstube Museum
- Dutch windmills

Restaurants



- 'Haff-Stübchen' restaurant
- Gregor's Fischgaststätte



- RäucherKate Zach
- Fischereigenossenschaft fish snack bar

DID YOU KNOW?

SET GILLNETS

A set gillnet is a net wall made of single-thread or braided nylon cord. The mesh size is adjustable and allows targeted fishing. The method of fishing with bottom-set gillnets is typical of the small cutter and inshore fisheries based in Vorpommern and is considered to be more conservative than trawling.

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