KLOSTERSER

Ünschi Ziitia für Klosters und das Prättigau ZEIT Bundesfeier

Ein Nothelferkurs der etwas anderen Art

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Wie und wo wird in der Region denn gewandert?

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Klosterser Sportler kehrten mit Gold aus Schottland heim

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UNABHÄNGIGE LOKALZEITUNG DER GEMEINDE KLOSTERS UND DES PRÄTTIGAUS

Donnerstag, 31. Juli, bis Donnerstag, 7. August 2025 Nr. 31 | 62. Jahrgang | klosterserzeitung.ch | Fr. 2.20





6/800 21000 Freudenbergstrasse 25 8044 Zürich Hatuid von Stockan

HAMB ETSTORMET

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Missing the sunshine

An English nursery rhyme dating back to the 17th century goes "Rain, rain go to Spain and never show your face again" – this has no relation to the result of the Woman's football, but it would be great to see the sun again!

Clair Southwell

At least something shone on our wonderful Lionesses and their victory in Basel on Sunday. They have certainly taken us on a nail-biting journey through this tournament and somehow always managed it! Congratulations to all the team and their triumphant manager Sarina Wiegman and not forgetting Switzerland for their superb professional hosting of the EUFA Woman's Euro 2025.

Last week the Hotel Chesa Grischuna participated in the "Ferienpass" as the only hotel in the Prättigau region. In case you're not familiar with it: the Prättigauer Ferienpass is a regional summer holiday programme for primary school children. During their summer break, they get the chance to take part in various workshops and activities, gaining insights into local businesses, professions and leisure opportunities.

The initiative is run by Pro Junior Graubünden in collaboration with regional partners and aims to offer early career guidance while strengthening community ties. Over two days, the Chesa Grischuna welcomed 14 children and gave them a hands-on introduction to their service and kitchen departments. Together with the head chef Ronald Fressner, they prepared a three-course meal during the day, which they then served to their parents in the evening. A brilliant innovative idea from the Chesa and as far as I could see the children all absolutely loved the experience!

Chesa & Grischuna



Some very happy children armed with kitchen utensils and Head Chef Ronald Fressner and Hotel Director Constantin Ziegenhain.

