

**WO KANN MAN ESSEN UND TRINKEN?  
(Where can you get something to eat and drink?)**

**pastry shop: die Konditorei, die Konditoreien  
die Feinbäckerei, die Feinbäckereien**

**cafe and pastry shop together: die Cafe-Konditorei  
pastry shop in Switzerland: die Conditorei, die Conditoreien**

# Your Just Desserts— Kitzingen Conditorei-Museum

**K**itzingen am Main is a pleasant little city on the Main River in the German region of Franconia. Established more than one thousand years ago, it's a major wine-production center that today has a population of about twenty thousand.

One of Kitzingen's claims to fame is that the first German wine regulatory law originated there in 1482. And tourists still travel to Kitzingen to taste the excellent local wines. One of the oldest wine cellars in Germany is located in a Benedictine cloister there, which also houses the largest wooden wine barrel in Lower Franconia.

Kitzingen also boasts the Deutsches Fastnacht Museum (German Fasching, or Carnival, Museum), with a fascinating and colorful collection of more than forty-five hundred items relating to the carnival season in Germany, including costumes, masks, and posters dating from the sixteenth century to the present.

However, if you love to eat sweets—and want to learn

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A "must see" if you harbor a love of sweets and want to learn more about the history of German pastry- and confection- making.

more about pastry-and-confection-making in this region—head to the Kitzingen Conditorei-Museum at Marktstrasse 26 in the downtown pedestrian zone. (*Conditorei*—with a “c”—is sometimes a south German and Austrian spelling of *Konditorei*, meaning “pastry and confectionery shop.”) The museum is located within the historic “Poganietz-Haus,” a tall, half-timbered house dating from the sixteenth century, one of the oldest and most beautiful buildings in Kitzingen.

This privately owned pastry-and-confectionery museum has an interesting history of its own. The building it occupies was originally constructed in 1579 to 1580 for a Kitzingen businessman. In 1722, it was sold to a *Lebküchener*, or gingerbread baker. (Back then, the German professional guilds distinguished between the occupations of “gingerbread bakers,” who sweetened their spice cakes with honey, and “sugar bakers,” who made cakes, pastries, and confections sweetened with sugar.) In 1831, Kitzingen's first *Conditorei* (pastry shop) was opened in the building, selling sweet baked goods and confections. And, in 1893, the house was purchased by the Poganietz family. The five-story building remained the site of a *Conditorei* continuously from 1831 until 1937. In 1994, descendants of the first Poganietz owner began restoring the “Poganietz-Haus” to its original sixteenth-century beauty, a project that was completed two years later.

The Poganietz family had owned the house for nearly a century when, in 1981, someone cleaning out the attic stumbled over several large, dust-covered boxes that had been stored there for more than one hundred years. To the delight of the building's owner, himself a professional pas-



Exterior of the Conditorei-Museum.