

**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**

try chef, the boxes contained artifacts that had belonged to the earlier professional confectioners who had lived, worked, and sold their wares in that same location. The historic treasure trove of two thousand items, some dating back to the late 1700s, included intricately carved wooden molds for shaping gingerbread, *Springerle*, and *Spekulatius* cookies; rolling pins and cookie cutters; marzipan, chocolate, and ice cream molds; cookbooks, inventories of ingredients, and handwritten recipes. Some of the most valuable artifacts were sent to the Bavarian National Museum in Munich for restoration, before being exhibited in the Kitzingen Conditorei-Museum today.

Since that fortuitous discovery in the “Poganietz-Haus” attic, the museum’s collection has grown to three thousand two hundred pieces. Still a private collection, focusing primarily on the eighteenth and nineteenth centuries, it is said to constitute the most complete overview of a single confectionery business in Germany.

You’ll have no difficulty recognizing the “Poganietz-Haus” from its handsome half-timbered facade. Today, the Rösner Backstube, a modern *Bäckerei-Conditorei* owned by a Würzburg-based company, is located on the ground floor, with a large glass case displaying freshly made breads, cakes, tortes, pastries, and other confections for sale to the public. Upstairs on the first floor, you can enjoy your *Kaffee und Kuchen* (coffee and cake) in an elegant, cozy, Viennese-style café. And, in nice weather, you can linger over the same sweet treats at the sidewalk café in front of the building.

Dozens of artifacts from the Poganietz family’s collection are displayed in twenty-four glass cases located in five rooms on the two floors above the pastry shop-café. Have you ever seen a completely white, scale model of a Baroque castle and garden—made out of meringue? Or an eighteenth-century-style table decoration (made by a master confectioner in 1996) of an ornate temple-fountain, constructed from a mixture of sugar, gelatin, and water?

My own favorite exhibits are the intricately carved, eighteenth- and nineteenth-century wooden molds for imprinting raised designs on honey-spice cookies such as *Lebkuchen* and *Spekulatius*, on dainty white *Springerle* cookies, and on pliable marzipan, a rich, ivory-colored paste made of ground almonds, sugar, and egg white, sometimes flavored with rosewater.

The designs on these beautiful molds range from the political (a double-headed eagle, symbol of the state; a knight in full armor on horseback; a noble family’s coat of arms) to the spiritual (the Holy Family; the Christ Child in swaddling clothes; an Easter lamb, symbol of the sacrificed Lamb of God). Secular designs were popular, too, from hearts, flowers, and animals to fairy-tale characters and ladies wearing the latest fashions. Molds for edible educational confections display all the letters of the alphabet, whereas others depict the different professions of the era.

Other glass cases in the museum contain ceramic and metal molds for baking three-dimensional lamb cakes for Easter; wooden and metal molds for shaping small figures out of marzipan, fondant, or wax; metal molds for chocolates and ice creams (including forms shaped like fruits, Easter eggs, and Easter rabbits); and copper and ceramic molds for turban-shaped cakes.

For the casual visitor, the Kitzingen Conditorei-Museum is a small, intimate set of interesting exhibits that you can easily visit in half an hour, leaving plenty of time for sampling the modern *Backstube*’s tempting breads and pastries after you finish touring the museum. Serious researchers will want to directly contact the museum’s owner and founder, Walter Poganietz, to ask about gaining access to the extensive archives in this private collection (info@conditorei-museum.de). But whether you’re a home baker or a professional, you’re certain to learn more about the German *Conditorei*’s art and craft at this interesting little museum tucked away on two floors of the “Poganietz-Haus” in the heart of Kitzingen. (Note: The exhibits are labeled only in German.)

Kitzingen Conditorei-Museum

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Open Monday to Friday, 9:00 a.m. to 6:00 p.m.; Saturday, 9:00 a.m. to 4:00 p.m.; Sunday, 1:00 p.m. to 5:00 p.m. Entry fee: €1.50.