

**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**

BAKERS OR CONFECTIONERS?

In English, we use the terms “confections and confectioners” to mean “sweets, candies, and the people who make them,” and the term “baker” to mean “someone who makes breads, cakes, pastries, and so on, cooked in an oven.” In German, however, the term *Konditor* (*Conditor*, confectioner) has come to include professional makers of several categories of sweets—candies, ice creams, and pastries (cakes, tortes, cookies, pies)—as distinguished from a *Bäcker* (baker), whose products (breads, buns) are primarily non-sweet and are made with yeast. Formerly, a *Konditorei* sold only sweet products, whereas a *Bäckerei* sold only breads. Today in Germany, businesses identified as a *Bäckerei-Konditorei* or a *Backstube* make and sell both kinds of baked goods. And today’s modern categories of *Konditor* and *Bäcker* are also a simplification of the earlier professional guild categories that, at different times in history, regulated which people could use only honey in their products, which could use sugar, and which could bake only certain kinds of products, such as butter cakes or yeast-raised breads.



A very intricate cake featuring marzipam decorations.

Carved wooden cookie mold from the eighteenth century, with a painted plaster model of a white Springerle Easter lamb cookie shaped in that mold.



Really nice place to take a break and reflect on the exhibit.