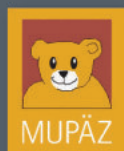


MUSEEN

im Mönchshof



Museum Education Centre

Museumspädagogisches Zentrum (MUPÄZ)

The Museum Education Centre enriches and complements the three museums in Mönchshof with an attractive educational programme and exciting events all about beer, spices and bread.



... Study

The auditorium (Vortragssaal) with demonstration kitchen and contemporary media technology has plenty of room for talks, seminars and conferences. Guests listen to knowledgeable explanations or enjoy exclusive cookery shows in the Adalbert-Raps library.



... Taste

The colourful selection offered by the Museum Education Centre delights both the mind and the tastebuds in the School of Cookery and Baking (Koch-und Backschule). Cookery and baking events for young and old, covering local and multi-cultural cuisine, quench the thirst for knowledge of beginners and professionals alike.



... Play

In the Children's Area (Kinderreich) groups of children can discover the world of food and gastronomy in a fun and active way using didactic models. Little ones have the opportunity to cook and bake under instruction and learn about nutrition from as young as kindergarten age.



MUSEEN

im Mönchshof

Bavarian Brewery and Bakery Museum as well as German Spice Museum (Bayerisches Brauereimuseum, Bayerisches Bäckereimuseum and Deutsches Gewürzmuseum) – three notable museums under one roof: Mönchshof, Kulmbach.

On the site of a medieval monastery, once the monks' outlying farm, then a notable export beer brewery, now a food and cultural centre with international charisma. The advertisement of a town that has long been preceded by a good reputation for top-quality beer, bread, spices and meat products.

Museen im Kulmbacher Mönchshof e.V.

Hofer Straße 20 · 95326 Kulmbach
(Please follow the signs for "Klinikum" in the town centre)

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E-Mail: info@kulmbacher-moenchshof.de
Internet: www.kulmbacher-moenchshof.de



Opening hours

Tuesday – Sunday 10.00 – 17.00 and by arrangement
Brew day usually Wednesday; bottling day usually Thursday

You can find our varied event offers
and our admission prices at
www.kulmbacher-moenchshof.de



The museum stage (Die Museumsbühne)

The "Culture under one Roof" (Kultur unterm Dach) series of events delivers a varied cultural programme (exhibitions, cabaret, theatres, concerts and much more).
Dates can be found on our homepage.



MUSEEN

im Mönchshof

BEER · SPICES · BREAD



www.kulmbacher-moenchshof.de

MUSEEN im Mönchshof



Bavarian Brewery Museum (Bayerisches Brauereimuseum)

On its 3,500 m² exhibition area, the Bavarian Brewery Museum impressively illuminates the journey of beer from grain to glass, as well as all the many aspects of the "liquid gold". The museum also outlines the prominent position of brewing culture in Bavaria, Franconia and Upper Franconia in particular.



ivory tankard, 18th century

Original mashhouses, technical brewing equipment from bygone eras, rare tankards and bibliophilic treasures authentically tell the story of the "art of beer brewing around 1900" to the highly specialised "beer brewing today". Valuable exhibitions such as a 3,000-year-old beer amphora, interactive stations and engrossingly staged themed areas about "beer culture through the ages", "beer in advertising" and "brewery architecture" in the original setting guarantee an exciting visit to the museum.

In the glass brewery (Gläserne Brauerei), with its transparent brewing kettles and shiny copper domes, visitors can look right over the shoulders of the master brewer. A sip of the full-bodied, golden-yellow museum beer makes a trip into the world of beer a successful experience all-round.



beer in advertising

MUSEEN im Mönchshof



German Spice Museum (Deutsches Gewürzmuseum)

1,000 m² of exhibition space dedicated to the cultural, historical and botanical facets of spices promise an exciting "journey into the world of the senses". People are as fascinated by spices today as they always have been. The German Spice Museum traces the fascinating origins of great taste.



spice mill, 19th century

As soon as they step into the oriental bazaar, visitors will smell and feel the overpowering abundance and diversity of spices. Informative exhibitions and historical accounts of journeys take visitors along the traditional spice routes over land and sea to selected scenes from the past and present. Original tools, interactive scent and listening stations, as well as interesting film sequences explain the importance of spices in crafts, the food industry, culinary art and medicine. Magic and myth tell breathtaking, incredible tales about spices and herbs. The Botanikum at the heart of the museum uniquely stages the origin, use and geographical classification of the individual spice plants.

Finish a trip to the museum in comfort by burying yourself in specialist literature in the lounge-like Spice Club. There will be a small sample of spices for you to take home.



Technikum und Botanikum

MUSEEN im Mönchshof



Bavarian Bakery Museum (Bayerisches Bäckereimuseum)

The Bavarian Bakery Museum dedicates 1,000 m² of exhibition space to the basic foodstuff and cultural heritage that is bread. "From grain to bread" (Vom Korn zum Brot) illustrates comprehensive documentation of the societal and economic dimensions of the bakery trade, the associated cultural and religious symbolism, as well as the historical and present-day causes of hunger and poverty.



monstrance, 15th century

Extensive exhibitions such as a 17th century bakehouse, a three-storey grain mill or a bakery from the 1930s tell their own stories that describe the hard work of times gone by. Moving images and concise text sequences imaginatively and skillfully satisfy visitors' hunger for knowledge. A small corner shop, a bread delivery van and a baker's bicycle impressively illustrate how bread gets from bakery to customer. Visitors travel through the various epochs and cultures, from ancient Egypt to the Roman Empire, from the Middle Ages through the age of industrialisation, to the present day.

And after so much brain food in the form of the multicultural history of baking, the delicious hunk of museum bread from the stone oven will taste even more delicious.



bakery from the 1930s