

**Dear visitors,**

**You are cordially welcome to the state chateau of Hluboká. Today we will show you round the kitchen of the chateau, which has been preserved in its unchanged appearance from the early 20<sup>th</sup> century.**



Along with the planned remodelling of Hluboká in the mid 19<sup>th</sup> century, a new arrangement of the chateau kitchen was being designed, too. In the spirit of the English solution of similar working rooms, the kitchen premises were placed in the basement, with a separate entrance for bringing foods and fuel. According to Prince Jan Adolf II's wish, the kitchen was to be divided into kitchen premises, intended for cooking warm and cold meals, and a special working room of the confectionery kitchen. Very careful attention was placed on the hygienic storage of individual kinds of supplies and a careful separation of meat and milk products. By the end of 1857, the kitchen premises were equipped with very up-to-date equipment for its time, including window ventilation, two lifts for transporting meals and a new delivery water pipeline, and the kitchen was already being used for cooking.

Another modernisation of the kitchen premises was carried out under Prince Adolf Josef and his spouse Ida, née the Princess of Liechtenstein. The kitchen premises were divided into the Great or Warm Kitchen, and the Small or Cold Kitchen, equipped with a new kitchen oven and an efficient ventilation system, and a personal lift was installed to connect the kitchen with the residential storeys, and the meals lifts were modernised.

### **The Great Kitchen, also called the 'Warm Kitchen'**



In the kitchen premises, you will come across the chessboard pattern of tiling in the typical blue and white colour combination, based on the heraldic colour set of the Schwarzenberg coat-of-arms. There are two big stoves, which served for the thermal preparation of meals. The white stove was installed in Hluboká in 1907 by the Viennese company Josef Heinisch; the somewhat later black stove

comes from the same company, and was equipped, into the bargain, with a big stove-water tank for hot water. Its large cooking surface made it possible to cook for a considerable number of diners, and the baking ovens, placed at various heights had constant temperature for baking particular kinds of dishes.

An interesting technical invention is the huge fireplace, which was used for grilling meat. The paddle wheel in the chimney was set into motion in the current of the hot air, and the system of gears turned the shaft with chain wheels. The same wheels were placed at the ends of the big spits that were put into motion after being connected to the driving chain. The large cast iron plate in the fireplace became hot after a fire was made in the fireplace and worked as the grilling body. Most of

the pots and pans are made from copper with tinned inner surfaces, and they were ordered from the Viennese firm Wilibald Meckel. Interesting utensils include vessels for cooking in steam, which had typical perforated inserts and were used for cooking fish, too, or a knife polisher, where the cooks got rid of unpleasant work by using polishing powder and special discs from felt and hide, which quickly polished knives by its turning.

### **Cold Kitchen**



The Cold Kitchen was a place where meat puddings, popular pâtés, a variety of salty or sweet jellies and ice cream were made. There was a cabinet fridge filled with cut ice to keep ice cream cold, and another smaller one, where seafood requiring particular care or tropical fruit were put onto layers of ice.

There are metal pots of bizarre shapes on the working tables that were used for both meat puddings cooked in steam, which were very popular in the Schwarzenberg kitchen, and decoratively shaped jellies. Among the oldest vessels are faience terrines in the shapes of birds, fishes or vegetables, which were made in Strassbourg, France, in the mid 18<sup>th</sup> century. They were used for serving meat and vegetable mixtures directly on the lord's table.

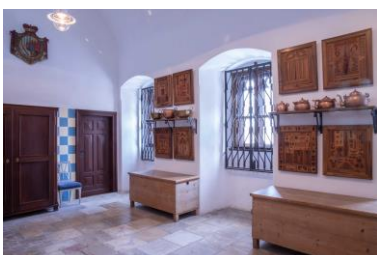
There are a large number of kitchen machines preserved in Hluboká from various periods. The most interesting examples are e.g. a potato and fruit peeler and preserved parts of a machine for making ice cream.

### **Wine cellars**



Building new wine cellars in Hluboká was started as early as 1852, when Jan Adolf II issued an order to install stone shelves in the basement below the third courtyard. With the wine supplies increasing, further rooms were added to enlarge the wine cellar. To keep records of stock there was an inventory. The records inform us that the princely family preferred Burgundy wines from the region of Graves. However, they kept German wines (for instance Liebfraumilch) or Madeira for mulled wine in the cellars, too.

### **Anteroom of the Confectionery Kitchen**



The anteroom of the confectionery kitchen served for storing food for the preparation of pastry and sweets. Extraordinary objects of interest are the confectionery cutters, hung on the walls. The cutters were cut from pear tree wood on the occasion of the wedding of Josef Adam Schwarzenberg with Maria Theresa of Liechtenstein in

1742. 'Tragant', a kind of dough similar to present-day marzipan, was pressed into cutters dusted with fine sugar. The individual motifs were stuck together, painted, gilded and used for decorating tarts and sweet pastries at festive banquets.

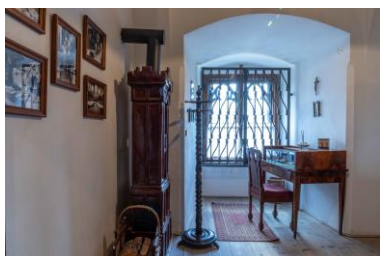
### **Confectionery Kitchen**



The confectionery kitchen served for baking pastry not only for the festive tables but also for the popular afternoon tea. Placed at various heights, the baking ovens of the confectionery stove enabled the baking of pastry ranging from heavy kinds of dough in the lowest oven, to meringues in the top oven. The last Schwarzenberg generations' favourite sweets included a variety of creams, mousses and little chocolate baked-in desserts, and in summer, strawberry, pineapple and chocolate ice cream was a must.

The cupboards of the confectionery kitchen contain festive services from the French manufacture at GIEN and beverage sets, ordered from the glassworks of Adolfov in the Bohemian Forest. Further dinner services were kept in the 'Preparation Room' on the floor above this one.

### **The Chef's Room**



At times of grand feasts, the chateau kitchen would cook meals for more than 80 dinners for the guests, as well as 40 portions for the permanent staff. In the second half of the 19<sup>th</sup> century, the Schwarzenberg kitchen was considerably influenced by the legacy of Franz G. Zenker, a prominent representative of the "haute cuisine" in Central Europe, who obtained his first experience in the kitchen of the well-known gourmet and Napoleon's co-consul Duke de Cambacères. For the rest of his life he transferred top French cuisine to aristocratic households, but partly to those of rich burghers by means of cookery books.

The walls bear photographs from the golden wedding of Prince Adolf Josef and Ida, Princess of Liechtenstein, which was held at the chateau in the presence of 127 guests.

### **Corridor in front of the Lift**



A large number of staff took part in the wedding, too. The photograph depicts chateau lackeys.

### **Personal Lift and Lift for Transporting Meals**



A personal lift, which was hydraulically driven, was installed in Hluboká in 1906 by the Prague firm Prokopec. The same firm adapted the older lift for transporting meals and equipped it, instead of the original bell, with a “talking tube” with four mouthpieces. The appropriate pressure of water for the lifts was ensured by establishing a reservoir for 4000 litres of water, which altogether enabled ten rides until the reservoir was refilled. When the electrification of the chateau was completed in 1913, the personal lift was rebuilt with electric drive. Shortly after that the lift for transporting meals was electrified, too.

**We hope that you have liked the sightseeing tour of the chateau kitchen and wish you an enjoyable stay in South Bohemia.**