



Stone hearth with turnspit and big kettle,
Kötterhaus from Detmold-Brokhausen,
1577,
In the Lippisches Landesmuseum

Over millennia, an open fire on the ground – a campfire outdoors or a hearth in the home – had been the only way for people to cook food and produce heat. In 16th century farmhouses, the open kitchen area was at one end of the hall. The hearth was slightly raised and the necessary appliances (turnspit with kettle on an adjustable kettle hook, blowing tube, pans, tripod, coffee roaster and waffle iron) plus the salt box and a seat were close at hand. Hams and sausages were hung in



Hearth of the Meierhof in Döringsfeld,
Chalk drawing,
Early 20th century,
Lippisches Landesmuseum Detmold

the smoke. Other food staples were kept not in the kitchens, but in the cool cellars. Baking and fruit drying took place outside in separate baking houses. At both sides of the hearths, there were *Luchten*, special areas where the hall was widened to the outer wall. They gave light to the fireplace areas. On the one side, there was the eating-place with a big table and a dresser for tableware, called the *Kannenstock*. On the opposite side, close to the well just outside the door, there was the

washing place with a table, water jug, basin and drying rack.

Kitchens had permanent fittings – the fireplace with the turnspit and in the 19th century, also the masonry hearth, and the sink. They also had furniture: most important a kitchen table and a wall shelf, or shelves, along the wall where people kept tableware – earthenware or pewter dishes and plates. There were also hooks to hang up pots and pans. Recesses accommodated tin spoons. The *Kannenstock* was known in Lippe from 1600. The *Kannenstock* or dresser consisted of a base with two to three doors used as a cupboard, and an upper section of shelves with the same function as the wall shelf for tableware. Every kitchen also had a water bench for the buckets in which water had to be fetched from the well several times a day.



The first kitchen cabinet was called a *Kannenstock*, a special piece of furniture to take cutlery and tableware. This one was made in 1703.
Lippisches Landesmuseum Detmold

Kitchen furniture – development up to 1900

The open fire was not only a hazard. It was also relatively uneconomic as it consumed a lot of wood, which was in increasingly short supply. The energy crisis of the early 18th century led to a trend away from open fireplaces and towards covered, energy-saving fire in a closed, masonry hearth, with a cladding of cast-iron plates.

In 1735, French architect François Cuvilliers built the Castrol stove. The cooking top of the stove was a plate with holes in it, through which the fire heated the pots standing on the plate. Around 1800, a church functionary, *Geistlicher Rat* Danzer of Bavaria improved on this stove. The pots no longer stood over the opening, but were hung into the opening, to better exploit the heat. The Earl of Rumford, an English physicist, increased the effectiveness by leading the hot air from one fireplace to several pots through horizontal channels.

Depending on the size of the pot, the openings in the stovetop could be increased or reduced by taking out or putting in additional stovetop rings. The fire was made on a grid using wood or hard coal. Ash dropped into drawers for easy emptying. At the front, there were several openings for poking the fire and removing the ashes. The openings were closed with cast-iron flaps. Smoke was evacuated from the stove and into the chimney through a metal stovepipe. The kitchen had become

a warm, smoke-free room. Having the fire closed up in the stove also made it possible to separate small kitchens from the rest of the home.

Such economical stoves, or "cooking machines" manufactured by iron foundries became widely known in the second half of the 19th

sixties, did they finally make way for electric stoves. An electric stove had already been launched in 1893 at the Chicago World Exhibition. However, it took another thirty years before the technology of electric heating plates was ready for everyday use. Gas cookers were developed in the second half of the

19th century, but even today they are still less popular than electric cookers. This is despite their huge advantages: more efficient exploitation of energy, and quick-acting temperature adjustment. Gas cookers were invented in England in 1830. In Germany however, they became widely available only in the second half of the 19th century, when the infrastructure of urban gas utilities was being developed. In the twenties, gas cookers were widely used in housing projects, as they made the provision and storage of wood or coal and the disposal of the ashes redundant.



Cooking machine with Art Nouveau decoration, around 1900, Lippisches Landesmuseum Detmold

century. The cooking machine could be transported, it could be set up anywhere, needing only a stovepipe to connect it to the chimney. It was a much safer design, suitable for installation in small rented flats in the urban centres. From 1860, these stoves became immensely popular at all social levels, and remained dominant until after World War II. Only then, through the fifties and

Upper-class kitchens of the *Gründerzeit* (the early industrial period in Germany) were working places and recreation rooms for servants and had their own separate entrances. The Villa Muthesius in Oerlinghausen, built in 1913/14 to the plans of Frankfurt architect Hermann Kopf, is an example for the Lippe region. The kitchen is on the ground floor, with