

4-2020

## 17th-Century Pastry Mold: Linking the Past and the Future

Shari Neilson

University of Dayton, sneilson1@udayton.edu

Follow this and additional works at: [https://ecommons.udayton.edu/ul\\_stu\\_projects](https://ecommons.udayton.edu/ul_stu_projects)

---

### Recommended Citation

Neilson, Shari, "17th-Century Pastry Mold: Linking the Past and the Future" (2020). *University Libraries Student Projects*. 2.

[https://ecommons.udayton.edu/ul\\_stu\\_projects/2](https://ecommons.udayton.edu/ul_stu_projects/2)

This Poster is brought to you for free and open access by the University Libraries at eCommons. It has been accepted for inclusion in University Libraries Student Projects by an authorized administrator of eCommons. For more information, please contact [frice1@udayton.edu](mailto:frice1@udayton.edu), [mschlangen1@udayton.edu](mailto:mschlangen1@udayton.edu).

# 17th Century Pastry Mold: Linking the Past & the Future

By: Shari Neilson



Far left: Holy Family's Flight into Egypt pastry mold, circa 1700, Marian Library, Dayton, Ohio Photo by: Shari Neilson

Pastry molds similar to this 17<sup>th</sup> Century mold were used in central Europe for religious celebrations, education and sometimes just for decoration.

- Oldest known molds date back 4500 years
- Carved by goldsmiths in 1600's and later in the 1700's by Gingerbread Master baker apprentices
- Most artists are unknown because some bakers only created the one mold required to become a Master Baker and molds were unsigned.
- Most doughs must be dried 24 hours prior to baking in order to maintain their designs. The cookies taste better as they age.
- Several museums with pastry mold collections:

- District Museum, Torun, Poland
- Museum der Brotkultur, Ulm, German
- Shelburne Museum, Vermont

## Designs

- May have originated as a way for the poor to offer a sacrifice if they could not afford a live animal.
- Used to tell a story, teach a morals, or celebrate a victory.
- Became more secular
- Letter designs used to teach children to read.
- Copied from popular images of the time or from previous molds.
- Marian Library's mold was probably used for Dec. 24<sup>th</sup>, St. Adam & Eve Day.

## Types of Pastries

- Springerle – "little jumper"
- Lebzelterstil – Gingerbread style
- Speculaas/Spekulatus
- Marzipan
- San Nicolas Cookies
- Plus many more



Left: Taking a 3D scan of the mold. Below: Replica created using 3D printing. Photos courtesy of Melanie Zebrowski



Acknowledgements: Thank you to the UDI204 faculty team for your help and encouragement. You have ignited in me a desire to learn about the archives and the value of maintaining these important records.



Adam & Eve in the Garden of Eden pastry mold, circa 1700, Marian Library, Dayton, Ohio.

San Nicolas Cookies are thought to have medicinal healing.

Molds are still used today although most have been replaced with cookie cutters.

Creating a 3D print replica will allow patrons to recreate pastry masterpieces, continue to share religious stories and bring people together with food.

## References

- Harding, Anneliese, *The edible mass medium : traditional European cookie molds of the seventeenth, eighteenth, and nineteenth centuries*, (Cambridge, Mass. : Busch-Reisinger Museum, Harvard University, 1975), p. 4-25.
- "History of Wooden Molds," Cookie mold.com, last modified May 16, 2019, accessed March 6, 2020, <http://www.cookie mold.com/cookie molds-history.html>.
- Katz, Solomon H., and William Woys Weaver. *Encyclopedia of Food and Culture*. (New York: Charles Scribner's Sons 2003), 4: 407-414, 626-629.
- Lizzy Young Bookseller, e-mail message to Sarah Cahalan, Feb 8, 2019)
- Pam Grout. "These Buttery Cookies Are The Most Delicious Medicine on Earth," *TheDailyMeal.com*, last modified June 1, 2017, accessed March 30, 2020, <https://www.thedailymeal.com/travel/most-delicious-medicine-earth>.
- Riley, Gillian. "'Eat Your Words!'" Seventeenth-Century Edible Letterforms." *Gastronomica* 1, no. 1 (2001): 45-59. Accessed March 24, 2020. doi:10.1525/gfc.2001.1.1.45.
- Weaver, William Woys. "Cake prints, carved molds, and the tradition of decorative confections: The Adorned Mold Collection." *Antiques Magazine*, Summer (2010): Pp. 158-167.